

# Easter Buffet

SERVED 12:00 PM TO 6:00 PM  
UPSTAIRS IN THE SUNSET BALLROOM

Stuffed Eggs Garni  
Italian Seafood Salad  
Assorted Wisconsin Cheeses  
Kale & Arugula with Asian Pear  
Roast Beef with Green Peppercorn Aioli  
Lebanese Tabbouleh with Fresh Mint & Raisins  
Thai Glass Noodle Salad with Mango  
House-Cured Salmon with Herbed Goat Cheese & Bruschetta  
Mussels Marinated in Pomodoro Sauce  
Mushrooms Marinated in Caesar Dressing with Bacon Crumbles  
Sweet Potato Salad with Orange Maple Dressing  
Roasted Fresh Beets with Blue Cheese Crumbles  
Gulf Shrimp with Classic Cocktail Sauce  
Marinated Feta Cheese and Olives  
Artisanal Sausages and Salamis

Lettuce & Greens with Assorted Dressings, Herbed Croutons & Shaved Parmesan Reggiano

Salmon Filet with Avocado-Tomato Salsa  
Roast Prime Rib of Beef au Jus - Carved to Order  
Leg of Spring Lamb with Natural Sauce - Carved at Buffet  
Breast of Chicken with Button Mushrooms and Merlot Sauce  
Old Fashioned Macaroni and Cheese au Gratin  
Easter Ham with an Orange-Craisin Glaze

**Omelet Station** Made to Order in the Dining Room  
Classic Eggs Benedict

Wild Rice Pilaf      Yukon Gold Mashed Potatoes  
Green Beans with Slivered Almonds      Carrots with Ginger Syrup

## Dessert Table

An Assortment of Cakes, Cheesecakes, Fresh Fruit & Strawberries,  
Éclairs, Cream Puffs, Chocolate, Strawberry & Mango Mousse

Bon Appétit House Blend Coffee and Aromatic Teas

**\$65** + Tax

Children under 10      **\$12.95**

