

CRAFTED CHRISTMAS DAY

start here

MIXED GREEN SALAD

BABY ARUGALA / SHAVED
PARMESAN / CANDIED PECAN /
PEAR / DRIED APPLE CRISPS /
BLUEBERRIES / CHAMPAGNE
VINAIGRETTE

PENNE PASTA SALAD

GRILLED CHICKEN / SUNDRIED
TOMATO PESTO / CILIEGINE MOZ-
ZARELLA / MARINATED ARTICHOKE
HEARTS / BASIL

SMOKED SALMON LOX

BAGELS / RYE TOAST / CHIVE
CREAM CHEESE / CAPERS / SHAVED
RED ONION / FRESH LEMON

ANTIPASTO DISPLAY

ROASTED VEGETABLE / CURED
MEATS / ARTISAN CHEESES

FRESH SEASONAL FRUIT

MUFFINS & PASTRIES

ROASTED CHESTNUT BISQUE

breakfast

OMELET STATION - CHEF ATTENDED

farm fresh eggs / country cure ham / peppers / tomato / onion /
bacon / shredded cheddar

BELGIUM WAFFLE STATION - CHEF ATTENDED

fresh whipped cream / maple syrup / mix berry compote

FARM FRESH SCRAMBLED EGGS

topped with cheese

TRADITIONAL EGGS BENEDICT

POTATOES O'BRIEN

caramelized onions / thyme

BACON & SAUSAGE

applewood smoked / vermont maple

VANILLA BEAN FRENCH TOAST

warm maple syrup

main event

HONEY GLAZED HAM - CHEF CARVED

whole grain mustard sauce / warm hawaiian rolls

PRIME RIB - CHEF CARVED

roasted garlic & pepper crusted / herbed jus / horseradish sauce

FRENCHED CHICKEN MARSALA

linguini / wild mushrooms

sides

OVEN ROASTED ASPARAGUS

hollandaise / crisp shallots / tomato concasse

TWICE BAKED POTATO

chive / maple bacon / sharp cheddar cheese

BABE FARM BEETS

oven roasted / chevre / orange blossom honey vinaigrette

sweets

DARK CHOCOLATE YULE LOG

chocolate mousse / espresso syrup / dark chocolate ganache

CARROT CAKE

cream cheese frosting

TRES LECHES TRIFLE

PETIT FOURS & MINI CHEESECAKES

the details

SUNDAY, DECEMBER 25 **BRUNCH 9AM - 3PM**

at Crafted Italia

PRICING **ADULTS 65.00++ | CHILDREN (4-10) 20.00++**

RESERVATIONS **262.249.3832**

CRAFTED
ITALIA

craftedlakegeneva.com

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