

*Destination Geneva National*  
**FOOD & WINE**  
FESTIVAL

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# Putts & Bubbles *Menu*

## Avocado Toast Bar

*with whipped avocado, sourdough & multigrain breads,  
heirloom tomatoes, pickled onions, feta, radish,  
microgreens, chili flakes*

## Bagels & Schmear Bar

*mini plain, everything, and cinnamon raisin bagels  
scallion, strawberry, and classic cream cheese  
smoked salmon rosettes, capers, tomato, red onion*

## Chef's Market Salad Selection

*seasonal composed salads with house dressings*

## Cheese & Crudité Boards

*artisan cheeses, seasonal vegetables, hummus,  
ranch dip, grilled pita*

## Fresh-Cut Fruit Skewers

*with yogurt-honey dipping sauce*

## Herb-Crusted Prime Sirloin - chef attended

*garlic jus, horseradish cream*

## Brioche French Toast Casserole

*brown sugar Streusel, maple cream, toasted pecans*

## Mac & Cheese Bar

*creamy four cheese blend with bacon, broccoli, hot dogs,  
crushed chips, green onions toppings*

## Omelet Station - chef attended

*with farm eggs, cheddar, swiss, mushrooms, spinach,  
peppers, ham, tomatoes, herbs*

## Mini Chicken & Biscuit Sliders

*butter milk chicken tenders, honey butter biscuits,  
hot honey drizzle*

Mini Pancake Stackers *with berry syrup, sprinkles*

Tater Tot Nachos *with cheese sauce*

Applewood Smoked Bacon & Maple Sausage Links

Crispy Herb Breakfast Potatoes

Strawberry Shortcake Shooters

Mini Churros *with dulce de leche, chocolate sauce*