

CRAFTED NEW YEAR'S DAY

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FIRE ROASTED TOMATO BISQUE

ROMAINE SALAD

CUCUMBER / TOMATO / CARROT /
SHAVED ONION / MARINATED
ARTICHOKE HEARTS / SHAVED
PARMESAN / CITRUS OLIVES

SMOKED SALMON LOX

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

ANTIPASTO DISPLAY

ROASTED VEGETABLE, CURED
MEATS / ARTISAN CHEESES

FRESH FRUIT DISPLAY

MUFFINS & DANISH

PARFAIT BAR



breakfast

OMELET STATION - CHEF ATTENDED

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

FARM FRESH SCRAMBLED EGGS

topped with cheese

POTATOES O'BRIEN

caramelized onions / thyme

BACON & SAUSAGE

applewood smoked / vermont maple

VANILLA CINNAMON FRENCH TOAST

warm maple syrup

main event

PRIME RIB - CHEF CARVED

herbed jus / creamy horseradish sauce

HONEY GLAZED HAM - CHEF CARVED

whole grain mustard sauce / warm hawaiian rolls

SEARED ATLANTIC SALMON

sundried tomato pesto cream sauce / sautéed spinach

FRENCHED CHICKEN

wild rice / orzo pilaf / mushroom marsala sauce

sides

HONEY ROASTED BABY CARROTS

spiced pecans

OVEN ROASTED BRUSSELS SPROUTS

candied bacon / pomegranate seeds / balsamic glaze

DAUPHINOISE POTATOES

whole grain mustard / leek cream sauce

sweets

RASPBERRY CHEESECAKE

CHOCOLATE MOUSSE CAKE

dark chocolate ganache

PETIT FOURS

CHOCOLATE DIPPED STRAWBERRIES

the details

SUNDAY, JANUARY 1 **BRUNCH 9AM - 3PM**

at Crafted Italia

PRICING **ADULTS 60.00++ | CHILDREN (4-10) 20.00++**

RESERVATIONS **262.249.3832**

CRAFTED
ITALIA

craftedlakegeneva.com

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