

WEEKENDS JAN 20 - MAR 3 | 9:30AM TO 11:30AM \$65++ ADULTS (11+) | \$40++ CHILDREN (4-10) children 3 and under complimentary

## **BREAKFAST STATION**

Chef Attended Omelet Station with tri-colored peppers, onions, wild mushrooms, sundried tomatoes, spinach, boar's head ham, crispy pancetta, tri-peppered colby jack, aged cheddar, and feta

Snowman Chocolate Chip Pancakes

Applewood Smoked Bacon & Sausage Links

Scrambled Eggs with wisconsin cheddar cheese and chives

Eggs Benedict fresh baked english muffins, poached farm fresh eggs, thick cut rosemary ham, lemon hollandaise, chive garnish

Hash Browns



Fresh Fruit Display with piña colada yogurt

Muffins, Cheese Danish, Jam Danish, and Coffee Cake

## CHEFS TABLE



Tortellini Pasta Salad



Festive Shaped Watermelon

## Luncheon Station

Herb Roasted French Cut Chicken with wild rice pilaf, and sundried tomato champagne cream

Stewed Beef Tenderloin Tips with wild mushroom & red pepper orzo, and rosemary & red wine demi

Chicken Tenders

Macaroni & Cheese



Cakes | Pies | Snowball Cake Pops

