



## *Brunch Banquet Menu*

### **A La Carte Buffets**

*A La Carte Buffets include Iced Water, Coffee and Decaffeinated Coffee  
Priced per person*

### **Breads & Pastries**

- Fresh Baked Pastries 2.5
- Fresh Baked Danish 2.5
- Fresh Baked Muffins 2.5
- Toast with Butter & Preserves 2.5
- Bagels and Cream Cheese 2.5
- Fresh Baked Bread and Rolls 2

### **Salad:**

- Pasta Salad du Jour, *House-made with seasonal ingredients* 3
- Victoire Salad, *Mixed Greens, Tomato, Lemon-Shallot Vinaigrette* 3
- Caesar, *Romaine, Caesar Dressing, Croutons* 4

### **Accompaniments:**

- |                               |                                |
|-------------------------------|--------------------------------|
| Fresh Seasonal Fruit 2.5      | Cold Vegetable Platter 3.5     |
| Irish Oatmeal 3               | Baby Carrots & Green Beans 3.5 |
| Individual Fruit Yogurts 5    | Roasted Ratatouille 3.5        |
| Potato Chips 3                | Rosemary Potatoes 3            |
| Farro Salad 3                 | Cheesy Mashed Potatoes 3       |
| Farm Fresh Scrambled Eggs 5   | Herb Roasted New Potatoes 3    |
| Bacon or House-made Sausage 6 | Hash Browns 3                  |

### **Entrées:**

- House Made Quiche 7
- Crème Brule French Toast 7
- Assorted Cold Cut Sandwich Tray 8
- Asiago Chicken Paillard 12
- Seared Salmon with Tomato Fondue 13
- Herb Crusted Prime Rib 14



## *Brunch Banquet Menu*

### **Plated Lunches**

*Plated Brunch Entrees include Fresh Baked Bread,  
Iced Water, Coffee and Decaffeinated Coffee*

### **Breakfast**

<i>Crème Brûlée French Toast, Raspberry Syrup, Vanilla Scented Mascarpone, Chocolate Curls</i>	<i>15</i>
<i>Omelet, Fischer Farm Ham, Shredded Cheddar, Scallions and Mixed Greens</i>	<i>16</i>
<i>House Made Quiche, Pancetta, Fromage Blanc and Spinach served with Mixed Greens, Light Vinaigrette</i>	<i>16</i>
<i>Cured-Smoked Salmon, Cream Cheese, Bagels, Capers, Tomato, Red Onion</i>	<i>16</i>
<i>American Breakfast, Cheddar Scrambled Eggs, Hash Browns Maple Sausage or Fisher Farm Bacon</i>	<i>17</i>

### **Salads**

<i>Maple Glazed Salmon Salad, Mixed Greens, Cranberry, Orange, Shallot</i>	<i>17</i>
<i>Parmesan Chicken Paillard, Chiffonede of Romaine, Marinated Tomato, House made Caesar Dressings</i>	<i>17</i>
<i>Grilled Trout Salad, Spinach, Avocado, Grapefruit, Cilantro Aioli</i>	<i>17</i>

### **Sandwiches**

<i>Hamburger, Bacon, Cheddar, Tomato Fondue, Aioli, Pommes Frites</i>	<i>15</i>
<i>Prime Rib Sandwich, Sliced with Carmelized Onion, Horseadish Crème Fraiche, Gruyere, Pommes Frites</i>	<i>15</i>
<i>Walleye “Meuniere”, Remoulade, Arugula, Pommes Frites</i>	<i>17</i>

### **Entrees**

<i>House Made Quiche, Pancetta, Fromage Blanc, and Spinach with Mixed Greens</i>	<i>15</i>
<i>Vegetable Gnocchi, Caramelized Onion, Fromage Blanc and Fresh Vegetables</i>	<i>17</i>
<i>Asiago Chicken, Chicken Paillard, Pommes au Fromage, Pommeray Mustard, Roasted Ratatouille</i>	<i>20</i>
<i>French Country Salmon, Pan-Seared Salmon, Mushroom Risotto, Roasted Ratatouille</i>	<i>20</i>