

# Carving & Entrée Station Cold & Salad Station

PINN OAKS RACK OF LAMB garlic & herb crusted with mint demi glaze

HERB CRUSTED BEEF TENDERLOIN with chasseur sauce, and horseradish cream

HERB SEARED SEABASS with lemon beurre blanc sauce, and roasted vegetable israeli cous cous

#### Omelet Station

TRI-COLORED PEPPERS | ONIONS | MUSHROOMS | TOMATOES | SPINACH | HAM | BACON | CHEDDAR | FETA

Crepe Station

WHIPPED CREAM | BERRIES | STRAWBERRY COMPOTE | CHOCOLATE CHIPS | SYRUP | NUTELLA | GLAZED NUTS | BANANA PUDDING

## Breakfast Station

THICK CUT BACON | MAPLE SAUSAGE LINKS

HERB HOME FRIES with caramelized onions and peppers

EGGS BENEDICT FLORENTINE with lemon hollandaise

**FGG FRITTATA** 

with sun dried tomatoes & mushrooms

#### the details

SUNDAY, MAY 14 | 9:30AM & 12:30PM \$65++ ADULT (11+), \$25++ CHILD (4-10) DESTINATIONGN.COM | 262.245.7000

AVOCADO TOAST BAR

with seasoned avocado mash, heirloom tomatoes, hard boiled eggs, sliced onions, chopped bacon, and toasted baguettes

HOUSE SMOKED SALMON LOX with turano everything & plain bagels, dill cream cheese, capers, onion, and tomato

GRILLED CITRUS SHRIMP | SNOW CRAB LEGS

CAPRESE SALAD STATION with balsamic & olive tapenade

MEDITERRANEAN COUSCOUS SALAD with roasted garlic red wine vinaigrette

PESTO ORZO PASTA SALAD

SPRING MIX SALAD

with strawberries, blueberries, roasted red onion, goat cheese, candied walnuts, and lemon poppy seed vinaigrette

### Sweet Tooth

DEVIL'S FOOD CAKE with cherry jubilee sauce, and whipped cream

CHOCOLATE DIPPED STRAWBERRIES

WHITE CHOCOLATE MOUSSE

DESSERT BARS | PETITE FOURS

CHEF-ATTENDED CRÈME BRULEE STATION with chocolate, vanilla, sliced strawberries, raspberries, shaved chocolate, and vanilla bean whipped cream

### Kids Table

BAKED MAC & CHEESE | TATER TOTS PIGS IN A BLANKET | CHICKEN TENDERS