

Boerner Botanical Gardens Father's Day Brunch 2017

Complimentary Bloody Mary Bar, Coffee, Father's Day "Man-mosas", Assorted Juices and Soft Beverages

Create Your Own Bloody Mary

Green and Stuffed Olives, Celery, Pickled Mushrooms, Green Beans and Asparagus, Lemons, Limes, Pickle Spears, Wisconsin Cheeses and Bacon

Made To Order Omelets

Green and Red Peppers, Tomatoes, Swiss and Cheddar Cheeses, Bacon, Onion, Ham and Mushrooms

Breakfast Station

Chef Rachael's Signature Baked Cinnamon French Toast

Pancetta and Fontina Mornay Hash Brown Bake

Cheddar Cheese Scrambled Eggs and Fresh Fruit

Buttermilk Biscuits with Sausage Gravy

Miniature Danishes, Sweet Breads, Muffins and French Pastries

Chef Carole's Beer Cheese Bread and Sour Cream Donuts

Applewood Smoked Bacon and Sausage

Market Station

Mississippi Comeback Shrimp Cocktail and Charcuterie

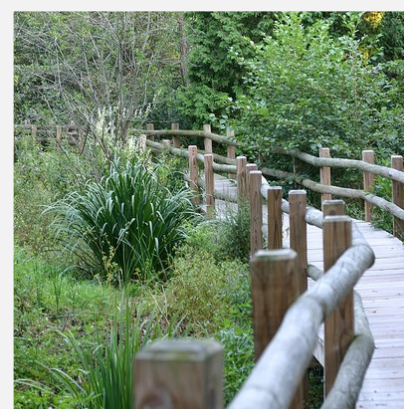
Smoked Salmon with Cream Cheese and Mini Bagels

Tomato and Pesto Pasta Salad and Strawberry Balsamic Pasta Salad

Mandarin Orange Blueberry Salad with Arugula

Assorted Wisconsin Cheeses and Flavored Goat Cheese Medallions

Grilled and Chilled Asparagus Spears and Red Peppers



Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

Entrees

Panko Encrusted Salmon with a Lemon Crème Fraiche Drizzle

Chef Carved Bacon-Wrapped Pork Loin with a Dijon Chutney Sauce

Parmesan Encrusted Chicken with a Bacon, Brown Sugar Glaze

Chef Carved Bourbon and Coke Marinated Sirloin with a Bourbon and Shallot Demi Glace

Sides

Tater Tot Breakfast Poutine with Traditional Canadian Beef Gravy, Smoked Gouda Mornay, Green Onions, Tomatoes and Bacon

Balsamic Glazed Roasted Baby Carrots

Thyme and Paprika Oven Roasted One Bite Potatoes

Pork Belly Bites in a Thai Glaze

Cauliflower Bacon Gratin

Cream Cheese and Shallot Mashed Potatoes

Dessert Station

Crème Brulee

Blueberry Mousse

Salted Caramel Cheesecake Shooters

Chocolate Salumi Board

Miniature Guinness Cupcakes

Chef Carole's Homemade Torte

Miniature Fruit Tarts and Chocolate Eclaires

Children's Choices

Children are welcome to have any of the selections from the entire menu

Menu created by Chef Kristina

ADULTS

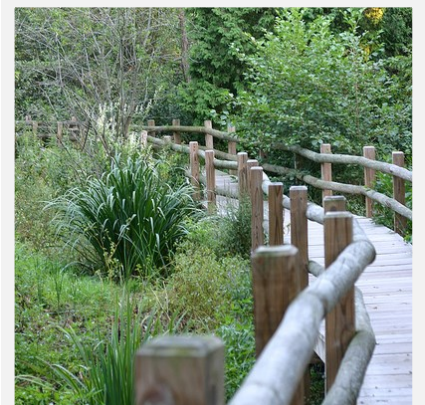
\$36.95

CHILDREN 4 -12

\$21.95

UNDER 3

Complimentary



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