

## Boerner Botanical Gardens Easter Brunch 2017

Complimentary Bloody Mary Bar, Coffee,  
Assorted Juices and Soft Beverages  
**Create Your Own Bloody Mary**

Green Olives and Stuffed Olives, Celery, Pickled Pearl Onions,  
Mushrooms, Asparagus, Lemons, Limes, Pickle Spears and Wisconsin  
Cheese

### Made To Order Omelets

Green and Red Peppers, Asparagus, Tomatoes, Cheddar and Swiss Cheese,  
Bacon, Onions, Ham and Mushrooms

### Breakfast Station

Baked Cinnamon French Toast and Apple Pie Crepes

Cheddar and Green Onion Hash Brown Bake

Scrambled Eggs

Assorted Sweet Breads, Pastries and Muffins

Fresh Fruit, Bacon and Sausage

### Market Station

Indianapolis' "Smoking Goose" Charcuterie

Shrimp Cocktail

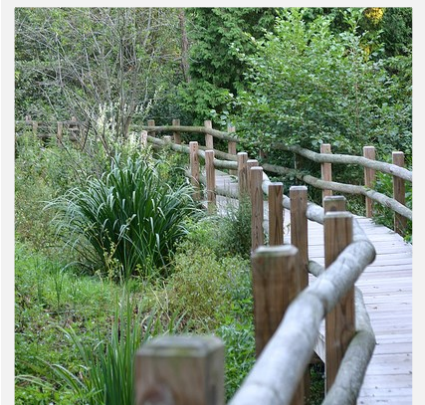
Smoked Salmon with Cream Cheese and Mini Bagels

Shaved Fennel and Mandarin Orange Salad

Bacon and Broccoli Pasta Salad and Cheddar and Red Pepper Pasta Salad

Local Wisconsin Cheese Platters with Flavored Goat Cheese Medallions

Grilled and Chilled Asparagus Spears, Carrots and Red Peppers



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

### Entrees

- Panko Encrusted Chicken with a White Wine and Tarragon Cream Sauce
- Salmon Fillet en Papillote with Brown Sugar and Pineapple
- Carved Ham with a Honey Glaze
- Mojito Marinated and Carved Sirloin with a Chimichurri Cream Sauce

### Sides

- Salisbury Steak Meatballs in Gravy
- Kielbasa Bites with a Citrus Bourbon BBQ Glaze
- Smoked Gouda Mashed Potatoes
- Roasted Baby Carrots with Fresh Dill and an Orange Vinaigrette
- Roasted Yukon Potatoes with a White Balsamic and Coriander Glaze

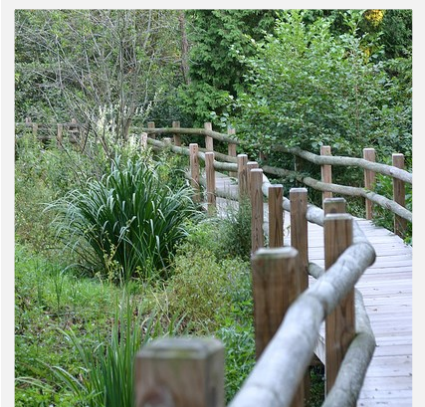
### Dessert Station

- Springtime Petite Fours
- Miniature Carrot Cake Votives
- Orange Cheesecake Tartelettes
- Raspberry Crème Brulee
- Flourless Chocolate Coins with Lavender Ganache
- Salted Caramel Bars
- Mousse
- Miniature Fruit Tarts and Cream Puffs

### Children's Choices

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

- Mac and Cheese
- Chicken Tenders with Ranch and Barbeque Sauces



**ADULTS**  
\$36.95

**CHILDREN 4 -12**  
\$21.95

**UNDER 3**  
*Complimentary*

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