Boerner Botanical Gardens - Sunday Brunch



Boerner Botanical Gardens Easter Brunch 2018

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

Green Olives and Stuffed Olives, Celery, Pickled Vegetables, Lemons, Limes, Pickle Spears and Wisconsin Cheeses

Made To Order Omelets

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



Breakfast Station

Baked Churro French Toast and Peaches & Cream Crepes Cheddar and Green Onion Hash Brown Bake **Biscuits & Chicken Gravy 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

Chicken Caesar Pasta Salad

Smoked Gouda Potato Salad

Chef's Salad

Spinach and Grilled Pineapple Salad with Mojito Vinaigrette Local Wisconsin Cheese Platters with Flavored Goat Cheese Medallions Grilled and Chilled Asparagus Spears with Red Peppers





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Entrees

Chicken Piccata

Cedar Planked Parmesan Encrusted Salmon Fillet
Carved Ham with a Maple Mustard Glaze
Coffee-Marinated Carved Sirloin with a Stout Demi Glace

Sides

Tempura-Style Vegetables with Thai Chili Aioli
Pigs in a Blanket
Asiago Mashed Potatoes
Roasted Corn with Grape Tomatoes and Smoked Sea Salt
Roasted Fingerling Potatoes with a Tarragon Shallot Butter

Dessert Station

Springtime Petite Fours
Miniature Carrot Cake Cupcakes
Cheesecake Shooters
Lemon Curd Tartelettes
Earl Grey Crème Brulee
Mousse
Miniature Fruit Tarts and Cream Puffs

Children's Choices

Children are welcome to have any selections from the entire menu

Shoestring Fries Chicken Tenders with Ketchup and Barbeque Sauce

ADULTS CHILDREN 4 -10 \$37.95 \$25.95

UNDER 3
Complimentary





