

Boerner Botanical Gardens St. Nicholas Day Brunch 2018

Complimentary Coffee,
Assorted Juices and Soft Beverages

Made To Order Omelets & Breakfast Skillets

Green and Red Peppers, Leeks, Jalapeños, Tomatoes, Goat Cheese, Pesto, Spinach, Swiss and Cheddar Cheeses, Bacon, Onions, Ham and Mushrooms

Breakfast Station

Cinnamon and Sugar French Toast Batons

Fresh Fruit with Assorted Berries

Buttermilk Pancakes

Hash Brown Bake with Rosemary and Alfredo

Assorted Sweet Breads, Muffins and French Pastries

Applewood Smoked Bacon and Jones' Sausage

Nutella Cheesecake Crepes with Vanilla Orange Honey Glaze

Market Station

Smoked Atlantic Salmon

Locally Sourced Wisconsin Charcuterie

Pomegranate and Orzo Pasta Salad with Feta and Mint

Pear and Almond Salad with Bleu Cheese and Dried Cranberries

Wisconsin Cheeses, Baked Brie and Flavored Goat Cheese Medallions

Grilled and Chilled Fennel, Green Peppers and Red Peppers

Entrées

Chicken with a Gruyere Mornay, Wilted Spinach and Roasted Tomatoes
Roasted Whole Salmon Fillet Cured with Brown Sugar and Orange Zest
Irish Spiced Carved Beef
Short Rib Sauerbraten with Traditional Gravy

Sides

Sour Cream Mashed Potatoes
Honey Lemon Glazed Roasted Carrots
Roasted Fingerling Potatoes with Rosemary and Shallots
Swedish Meatballs with Lingonberry Jam

Dessert Station

Petit Fours
Pecan Butter Tartelettes
Red Velvet Whoopie Pies with Cream Cheese Filling
Egg Nog Crème Brûlée
Chocolate Mint Mousse Tarts
Sugar Dough Cookie Cones
Miniature Ding Dongs

Cookie Decorating Station

Assorted seasonal cookies available for kids to decorate with a variety of icings, sprinkles and toppings.

ADULTS
\$25.95

CHILDREN 4-10
\$17.95

UNDER 3
Complimentary

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