

EASTER brunch

STARTERS

Assorted Pastries

Shrimp Cocktail

with snow cocktail slaws

Fruit

cantaloupe, honeydew, assorted berries pineapple, and watermelon

Caprese Platter

heirloom tomatoes, fresh mozzarella, basil, olive oil, balsamic reduction

3rd Street Smoked Salmon

hard boiled egg, capers, red onion, parsley, herb cream cheese, mini bagels, everything bagel seasoning

Apple Salad

mixed greens, apples, dried blueberries, candied pecans, goat cheese, lemon maple vinaigrette

Mini Yogurt Parfaits

with mixed berries

LUNCH ITEMS

Minnesota Chicken

wild rice stuffed chicken breast finished with a chicken veloute

Smoked Pork Loin

with a peach-bourbon BBQ sauce

Ziti Ala Vodka

burrata, basil, and aleppo pepper

Roasted Vegetable Medley

Beef Strip Loin Carving Station

with au jus and horseradish sour cream

MAINS

Scrambled Eggs

with chives

Classic Eggs Benedict

Wild Rice Breakfast Sausage

Bacon

Quiche

- Mushroom & Boursin

- Quiche Lorraine

bacon & caramelized onion, gruyere

Cheesy Hashbrown Potatoes

Waffle Bar

served with whipped cream, strawberries, chocolate sauce, caramel, maple syrup, and butter

DESSERT

Snickers' Brownie Bites

Assorted Cookies

Mini Cheesecake Cups

strawberry, blueberry

Mini Creme Brûlées

Mini Chocolate Pot de Creme

Chocolate Mousse Cups

Tiramisu Cups

Assorted Macaroons

