

Easter Brunch

9:00AM - 3:00PM

*\$32.00 adult / \$15.00 children 6-12 / under 6 years complimentary
Enjoy complimentary Champagne, Mimosas, or Mulled Apple Cider*

SPRING GARDE MANGER DISPLAYS

Garden Mixed Green Salads

Cucumber Wheels, Vine-Ripened Tomatoes, Vidalia Onions, Black Olives
Bacon, Sunflower Seed, Raisins, Wisconsin Cheddar Cheese, Home-style Croutons,
Italian & Buttermilk Ranch Dressings

Seasonal Fresh Fruit & Berries
Imported & Domestic Artesian Cheeses
Assorted Crackers

Baked European Brie Enroute
Stone Fruit Compote

Classic Caesar Salad
Crisp Romaine, Parmesan, Garlic Croutons
Creamy Caesar Dressing

Chefs Chilled Deli & Pasta Salads
Ziti Pasta Salad, Tropical Ambrosia Fruit Salad

Italian Wedding Soup

ICED SEAFOOD STATION

Raw Oysters in the Half Shells
Chilled Snow Crab Legs
Smoked Nova Scotia Lox & Bagels

Smoked Canadian Lake Trout
Cold Water Poached Shrimp Chef's Cocktail Sauce & Lemon
Chef's Crab Dip Louie & Lavosh

COUNTRY BREAKFAST SELECTIONS

*Chef's baked selections of Breakfast Breads & Morning Pastries
Served with Hand Churned Creamy Butter & Fruit Preserves*

Classic Eggs Benedict
Chived Hollandaise

Hickory Smoked Bacon & Country Sausage

Sweet Peach Crepes with Cinnamon Anglaise

Grand Cru Gruyere & Asparagus Quiche
With Sage Gravy
Skillet Potatoes

ENTREES

Tuscan Chicken
Wild Mushroom & Parmesan Risotto
Fresh Tomato & Kalamata Olive Ragu

Pan Seared Young Duck Breast
Raspberry Chambord, Citrus Zest

Pistachio Encrusted Great Lakes Walleye
Dijon Buerre Blanc

Balsamic Braised Short Ribs
Port Pearl Onion Demi

Rainbow Tortellini
Gorgonzola Crème

White Truffle Yukon Mashed
Blue Lake Green Beans Roasted Red Peppers
Garlic Herb Butter
Drunken California Vegetables

CHEF'S CARVERY & PREPARED OMELETS / WAFFLES

Steamship of Beef
Madeira Jus, Fresh Horseradish Crème Sauce

Herb Encrusted Leg of Lamb
Mint Dijonaise

Vermont Maple Glazed Ham
Golden Raisin, Pineapple Mango Glaze

EASTER SWEETS

Easter Designed Cakes Including:

Peach Berry Pie, Chocolate Torte, Key Lime Pie, Raspberry Cheesecake, Peeps Sunflower Cake
Passion Fruit Delight, & Carrot Cake Assorted Mini Pastries, Tartlets & Mousse Cups

FOR OUR LITTLE GUESTS
(Additional Feature to the Brunch Buffet)

Little Chicken Fingers
Dipping Sauce

French Toast Sticks
Dusted Powder Sugar, Maple Syrup

Bunny Hop Creamy Macaroni & Cheese

Mini Hot Dogs

Fluffy Scrambled Eggs

Schedule of Activities:

Easter Bunny Hops 'Round The Abbey	9:00a–11:30a/12:30p–3:00p
Jelly Bean Guessing Contest in the Lobby	9:00am – 3:00pm
Springtime Activity Booklets in the Lobby	9:00am – 3:00pm
Springtime Scavenger Hunt begins in the Lobby	9:00am – 3:00pm
Twisted Creations Animal Balloons in the Sandbar	9:00am – 3:00pm
Easter Crafts in the Sandbar	9:00am – 3:00pm
Hula Hoops in the Sandbar	
Egg Roll in the Sandbar	9:30am – 2:30pm (Every hour starts new game)
Egg Hunt 'Round The Abbey starting at the Sandbar	10:00am/12:00pm/2:00pm