CHRISTMAS DAY BRUNCH
WEDNESDAY, DECEMBER 25, 2019 | GENEVA CHOPHOUSE

Iced Seafood Display
Poached Shrimp, Crab Claws, Marinated Mussels
Oysters, Cocktail Sauce, Whole Grain Remoulade
Roasted Garlic Aioli, Mignonette and Tabasco

Smoked Seafood
Pacific Salmon, Whole Trout, Bay Scallops
Bermuda Onion, Cream Cheese, Capers, Egg
Pumpernickel Bread, Mini Sliced Bagels

Artisan Sausage and Wisconsin Cheeses
• Local and Imported Cheeses with Cured Meats and Housemade Jams
• Cognac and Chicken Liver Pâté, Country Pâté
Roasted Mushrooms, Cornichons and Honey Ale Onion Jam

Cold Buffet
• Brussel Sprouts Couscous Salad with Sweet Cherries
Spiced Almonds and Goat Cheese with
White Balsamic Vinaigrette
• Kale and Strawberry Salad with Fennel, Feta Cheese
Candied Walnuts with Sweet Basil Vinaigrette
• Hearts of Romaine, Parmesan, Corn Bread Croutons
Lemon-Garlic Dressing
• Roasted Mushroom, Grape Tomato Relish
Pickled Red Onion, Barley and Herb Vinaigrette
• Fingerling Potato Salad, Applewood Smoked Bacon
Whole Grain Mustard Vinaigrette
• Seafood Pasta Salad, Peekytoe Crab, Gulf Rock Shrimp
Lemon-Tarragon Dressing
• Selection of Seasonal Fruits and Berries

Breakfast Stations
• Made-to-Order Omelets and Crêpes
• Assorted Muffins, Danish and Croissants
• Vanilla Bean Brioche French Toast with Sweet Toppings
• Country Ham and Sausage Strata
• Smoked Bacon and Apple Chicken Sausage

Reservations Required (262) 249-4788
Geneva Chophouse Brunch 9:30 am-3:00 pm
(Price includes tax and 20% service charge)

Kid’s Buffet
• Mini Corn Dogs
• Fried Chicken Drumsticks
• BBQ, Ketchup, Honey Mustard
• Breakfast Piggies in a Blankie
• French Toast Sticks
• Chocolate Chunk Peppermint Brownies

Carving Station
• Skuna Salmon en Croute Baby Spinach
Wood Roasted Mushrooms, Mustard Smoked Salsa Verde
• Maple and Fig Glazed Ham, Buttermilk Biscuits
Sourdough Rolls, Honey Butter
• Garlic and Rosemary Studded Prime Rib, Natural Jus
Horseradish Cream, Assorted Mustards

Hot Buffet
• Chicken and Dumplings with Root Vegetable Soup
• Parmesan Herb Risotto Chicken Roulade with Truffle Cream
• Braised Pork with Sage Gremolata and Brown Butter Gnocchi
• Lobster, Corn, Yukon Gold Potatoes, Tarragon Pot Pies
• Roasted Garlic Mashed Potatoes
• Brussel Sprouts with Smoked Applewood Bacon and Honey
• Wisconsin Maple Roasted Carrots with Tinker Bell Peppers and Squash

Pastries and Desserts
• Yule Logs
• Chocolate Orange Baskets
• Dark Chocolate Peppermint Bark
• Assorted Cupcakes
• Chocolate Cherry Tarts and Cran-Apple Crumble Tarts
• Cream Puffs
• Chestnut Creme Torte
• Mini Pumpkin Pie
• Chocolate Passion Fruit Mousse
• White Chocolate Cranberry Verrine
• Butternut Squash Cheesecake
• Assorted Macaroons
• Doughnut Wall
• Chocolate Strawberries

Adults (13 years and older) - $75
Children (6-12 years) - $30
Children (3-5 years) - $15
Under 2 years complimentary with each paid adult

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