

# CHRISTMAS DAY BRUNCH

WEDNESDAY, DECEMBER 25, 2019 | GENEVA CHOPHOUSE



**Adults (13 years and older)** - \$75

**Children (6-12 years)** - \$30

**Children (3-5 years)** - \$15

Under 2 years complimentary with each paid adult

**Reservations Required** (262) 249-4788

**Geneva Chophouse Brunch** 9:30 am-3:00 pm

(Price includes tax and 20% service charge)

## 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  
Pumpnickel 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

- Brussels 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

## 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

- Skunka 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
- Brussels 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