## Seafood Display
- Poached Shrimp, Crab Claws and Marinated Mussels
- Cocktail Sauce, Whole Grain Remoulade
- Roasted Garlic Aioli, Mignonette and Tabasco, Lemon Wedges
- Pacific Salmon, Whole Trout, Bay Scallops

## 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
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## 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
- 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

## Kid's Buffet
- Mini Corn Dogs
- Fried Chicken Drummies
  - BBQ, Ketchup, Honey Mustard
- Bowtie Pasta, Meatballs and Sweet Marinara

## Reservations Required
(262) 249-4788
Grande Geneva Christmas Dinner Buffet 4 pm-9 pm
(Plus tax and 20% service charge added to groups of 6 or more)