

Weissgerbers' SEABIRD presents
Mother's Day Champagne Brunch
Sunday, May 10, 2009 10:30-3pm

Cold Buffet

Thai Noodle Salad with Cilantro and Scallion Vinaigrette
Cucumber, Red Onion and Dill Salad
Toasted Couscous with Artichokes, Capers and Sun dried Tomatoes
Fresh Heirloom Tomato and Mozzarella Salad with Arugula tossed in Balsamic Vinaigrette
Domestic and Imported Cheese and Bread Display
Fresh Seafood Display of Shrimp Cocktail, Crab Claws and Fresh Eastern Oysters
Fresh Smoked Salmon, Chubs, Sturgeon, and Sushi Display
Classic Caesar Salad
Spinach and Roasted Mushroom Salad tossed with Red Onion and Buttermilk Dressing
Anti-Pasto Platter featuring Cured Italian Meats and Aged Cheese
Display of Terrines

Ala Carte

Eggs Benedict
Traditional With Canadian Bacon and Hollandaise
Cajun Benedict with Smoked Andouille Sausage, Crawfish, Tomato and Jalapeno Hollandaise
Salmon Gravlox Benedict with Asparagus and Béarnaise Sauce
Wisconsin Three Cheese and Beer Soup served with Garlic Croutons

Hot Buffet

Assorted Danish, Muffins and Croissants
Crème Brûlée French Toast with Maple Syrup
Applewood Smoked Bacon
Wisconsin Maple Sausage
Pork loin "Cordon Blue" with Parmesan Cream Sauce
Chicken Cacciatori with Tomatoes, Black Olives and Mushrooms
Baked Ziti with Ratatouille and Sarvecchio Parmesan Cheese
Fresh Green Beans and Baby Carrots
Sage Cream Corn
Lyonaise Potatoes and Roasted Baby Red Potatoes

Action Stations

Chef Prepared Omelets and Eggs with Accompaniments
Chef Carved Prime Rib Red Wine Demi Glace
Chef Carved Duck and Mushroom Strudel
Chef Prepared Gran Torres Flamed Crepes with Accompaniments

Dessert Buffet

Assorted Crème Brûlée
House Made Cheesecakes and Miniature Parfaits
Apple and Cherry Pies, Cakes, and Tortes
Chocolate Fountain with Fresh Fruit

\$29.95/pp Children under 10yrs \$12.95
Reservations highly recommended
920-453-4000

