APPETIZERS

Seasonal Fruit Display
with amaretto cream cheese dip

Artisan Cheese Board
with chutney, crackers and flatbreads

Crisp Vegetable Crudité
with house ranch blend and chipotle dipping sauce

Assortment of Hand-Made Croissants and Sweet Pastries

Fresh Baked Soft Rolls
with whipped butter

Hot Smoked Pastrami Cured Scottish Salmon
with baguette, horseradish crème, roasted tomatoes, caper relish, and herb cream cheese

SOUPS

Roasted Pablano Pepper and Corn Chowder with Crab

White Asparagus Soup
with sherry roasted mushrooms

BREAKFAST

Orange and Vanilla Scented French Toast
with coca cola syrup and roasted hazelnuts

Michiana Baked Strata
with Morel mushrooms and ramps

Applewood Bacon and Sausage

Fluffy Scrambled Eggs

SALADS

Grilled Radicchio
asparagus, shaved parmesan, and lemon vinaigrette

Roasted Cauliflower
with pine nuts, golden raisin, bulgur wheat, pickled grapes, arugula, Cabernet Franc vinaigrette

Classic Garden Salad
with baby lettuces, shaved onion, cucumber, tomato choice of buttermilk ranch or balsamic vinaigrette
ENTREES

Free Range Indiana Raised Chicken Monte Carlo
grilled Zucchini, Minnesota wild rice pilaf, basil-vermouth silk

Soy Glazed Atlantic Salmon
with vegetable stir fry and herb potatoes

Ancho Glazed Brown Rice and Black Bean Cakes
with roasted sweet peppers, grilled onions and quinoa

Chive Whipped Potatoes
Rainbow Carrots, White and Green Asparagus
with tarragon butter

ACTION STATION

Omelet Station
featuring smoked ham, onion, sweet peppers, mushrooms, spinach and cheddar cheese

Shrimp Alfredo Pasta Station
featuring tortellini pasta

CARVING STATION

Coffee Crusted and Chicory Stuffed Pork Loin
with a savory white chocolate emulsion

Garlic and Rosemary Rubbed Prime Rib
with au jus and horseradish cream

Coriander and Oregano Scented Roasted Turkey Breast
with dragon fruit salsa

FOR THE KIDS

French Toast Sticks
Chicken Tenders
Corn
Tator Tots
Macaroni and Cheese