

THE  
MADISON CONCOURSE  
HOTEL

AND GOVERNOR'S CLUB

# EASTER BRUNCH 2019

April 21, 2019 | 9:00am - 2:00pm

## COLD DISPLAYS

Mixed Field Greens with Dried Cranberry, Blue Cheese, Walnuts, and Balsamic Vinaigrette  
Caesar Salad with Parmesan and Herbed Croutons  
Spinach Salad with Portobello Mushrooms, Red Onion, Feta, Pine Nuts, and Sherry Vinaigrette  
Chilled Seafood Display Served with Lemon and Cocktail Sauce  
Smoked Salmon with Pickled Vegetables and Dill Cream  
Wisconsin Artisan Cheese Display  
Charcuterie with Mustards and House-Baked Bread  
Gala Apple Salad with Chicken and Red Grapes  
Sliced Fruit and Berries  
Baked Brie with Honey and Walnuts  
Ahi Tuna Poke with Soba Noodles, Nori, Chili, and Soy  
Penne Salad with Artichokes, Roasted Tomato, and Portobello Mushrooms  
Chilled Asparagus Display with Balsamic Reduction, Roasted Peppers, and Goat Cheese  
Yogurt and Granola Parfaits with Greek Yogurt, Fresh Berries, Dried Fruits, and Nuts

## CHEF STATIONS

Chef-Carved Roasted Garlic and Herb Prime Rib with Horseradish Cream and Shallot Au Jus  
Smoked Pit Ham with Roasted Mango and Pineapple Chutney  
Cooked-to-Order Omelets

## HOT DISPLAYS

Scrambled Eggs  
Smoked Bacon and Kielbasa Sausage  
Croque Madame Baked Strata with Mornay Sauce  
Banana and Macadamia French Toast with Mango Syrup  
Herb and Balsamic Roasted Vegetables  
Hash Browns with Wisconsin Cheddar  
Lamb Shoulder with Red Bliss Potatoes and Cippolini Onions  
Braised Chicken Quarters with Tarragon  
Roasted Garlic and Chive Mashed Potatoes

## EXTRAS

Fresh Baked Breads and Pastries  
Dessert Display

1 W. Dayton Street • Madison, WI 53703 • (608) 294-3031 • [circmadison.com](http://circmadison.com)

\*Eggs, seafood, beef, lamb, pork and duck that are served rare or medium-rare may be undercooked and will only be served upon the customer's request. Consuming raw or undercooked food may increase your risk of food borne illness.