

Destination Geneva National
FOOD & WINE
FESTIVAL

Putts & Bubbles *Menu*

Bagels & Schmear Bar

*mini plain and everything bagels
scallion and classic cream cheese
smoked salmon, capers, tomato, red onion*

Market Salad

*spring greens, cucumber, shaved carrot, tomato,
lemon vinaigrette*

Cheese & Charcuterie Grazing Board

artisan cheeses, cured meats, pickled vegetables, crackers

Fruit Display

fresh seasonal fruit, tajín & honey-lime yogurt

Herb-Crusted Prime Rib - chef attended

rosemary jus, creamy horseradish

Crab Eggs Benedict

*poached egg, english muffin, crab, asparagus, champagne
hollandaise*

Croissant Bread Pudding French Toast

*vanilla custard baked croissants, maple glaze, toasted
almonds*

Omelet Station - chef attended

*farm eggs cooked to order
cheddar, swiss, mushrooms, spinach, peppers, ham,
tomatoes, fresh herbs*

Applewood Smoked Bacon & Maple Sausage Links

Crispy Herb Breakfast Potatoes

Mini Pancake Stackers with berry syrup, sprinkles

Crispy Chicken Tenders & Fries

Strawberry Shortcake Cups

vanilla cake, macerated strawberries, whipped cream

Cinnamon Sugar Donut Holes

chocolate and caramel dipping sauces