



FRANK &

 LARRY'S
Buckatabon
 TAVERN & SUPPER CLUB

Brunch Buffet Menu

Serving sizes are smaller than full restaurant portions.
 Please discuss quantity recommendations with your Event Specialist.

Daybreakers

RELISH TRAY (V)(GF)

Cucumbers, pickled beets, carrots, black olives, blanched green beans, Milwaukee's Baby Dill Pickles, cauliflower, pickled mushrooms, dill onion dip

FRESH BURRATA (V)(AV-GF)

Local BelGioioso burrata cheese, charred pepper-peach salsa, arugula, Coca-Cola gastrique, garlic parmesan toast points

FRUIT DISPLAY (V)(GF)

Chef's choice of seasonal fruits and berries

LARRY'S DEVILED EGGS (V)(GF)

Dijon mustard, shallot, dill, smoked sea salt, pickled red onion, Milwaukee's Dill Pickle

MINI MUFFINS (V)

Freshly baked blueberry mini muffins

SERVES 12	SERVES 25
40	80
65	130
45	90
30	60
24 MUFFINS	20

Salads

CLASSIC CAESAR (AV-GF) *ASK FOR ANCHOVIES!*

Romaine, house croutons, shaved parmesan, classic garlicky Caesar dressing

GOLDEN HARVEST SALAD (V)(GF)

Arugula and wild rice salad with roasted butternut, feta cheese, candied pecans, golden raisins, pickled onion, sweetie drop peppers, citrus ginger vinaigrette

SERVES 12	SERVES 25
35	70
50	100

Build Your Own

FRUIT & YOGURT STATION (V)

Honey lemon yogurt, bananas, strawberries, blueberries, and caramelized oats

LAKEHOUSE BRUNCH

Smoked salmon, herbed cream cheese, cucumbers, capers, pickled red onion, and buttered rye toast with Larry's classic deviled egg halves, fresh fruit

THE WISCONSINITE (AV-GF)

Scrambled Yuppie Hill Eggs, crispy Buckatabon hashbrowns, rye toast, bacon, and ham

BUCK BREAKFAST TACOS

Cheesy scrambled eggs, spicy chorizo, triple cheese sauce, poblano corn relish, hot pepper salsa, avocado crema, scallions, corn tortilla

SERVES 12	SERVES 25
65	180
115	230
75	150
80	160

Handhelds

HOT HAM & ROLL SLIDERS *MAKE 'EM SPICY! ADD JALAPEÑO—NO CHARGE.*

Shaved Badger Ham, sharp cheddar, sherried onions, pickles, and spicy honey Dijon mustard on a buttered brioche roll

AVOCADO TOAST

Avocado mash, lightly dressed arugula, breakfast radish, golden beet relish, hard boiled egg, crispy prosciutto, and crumbled bacon with everything seasoning on a toasted English muffin

CHORIZO BREAKFAST WRAPS

Flour tortilla wraps stuffed with scrambled eggs, caramelized onions, chorizo, and fontina cheese served with cheese sauce on the side

EGG AVO BACON SLIDERS

Soft scrambled eggs, avocado, bacon, cheddar, and sherried arugula topped with Urfa hollandaise on a buttered brioche roll

TAVERN SLIDERS*

Mini smash burger patty, cheddar, caramelized onions, and pickles on a toasted brioche bun

SERVES 12	SERVES 25
60	120
75	150
90	180
70	140
60	120

House Favorites

DOOR COUNTY CHERRY FRENCH TOAST (V)

Thick-cut challah French toast with sweet cream cheese and Door County cherry topping

SMOKED HAM & CHEESE SCRAMBLE (AV-GF)

Smoked ham, fontina cheese, black garlic, and herb-smoked mushrooms, Buckatabon hashbrowns, rye toast

COFFEE CAKE FRENCH TOAST (V)

Thick-cut challah French toast, sweet-spice crumble, icing, coffee butter, breakfast syrup

FUNKY FUNGHI SCRAMBLE (V)(AV-GF)

Roasted mushrooms, caramelized onions, herb garlic cheese, Buckatabon hashbrowns, rye toast

SIDE HASHBROWNS (V)

SERVES 12	SERVES 25
80	160
90	180
65	130
90	180
35	-

Desserts

BROWNIE BITES (V)

LEMON BARS (V)

SERVES 12	SERVES 25
35	70
35	70

(V) VEGETARIAN

(GF) GLUTEN-FREE

(AV-GF) AVAILABLE GLUTEN-FREE

These items are gluten-free or can be gluten-free upon request. Please inform your Event Specialist of allergies you have and we will do our best to accommodate your needs.

*Items contain or may contain raw or undercooked meats. Whether dining out or preparing food at home, consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.