

Catering Menu



BROOKFIELD CONFERENCE
CENTER

all prices subject to service charge and applicable taxes

CONTINENTAL

90-minute service with regular and decaffeinated coffee and hot specialty teas

THE CLASSIC \$15

chilled fruit juices, house-made pastries, sliced breakfast breads, and muffins with butter

THE GRAND \$21

chilled fruit juices, house-made pastries, sliced breakfast breads and muffins with butter, sliced fresh fruit with seasonal berries, assorted yogurt cups, and individual cereals served with whole, 2%, and almond milk

THE HEALTHY CHOICE \$25

chilled fruit smoothies, sliced fresh fruit with seasonal berries, granola parfaits, whole wheat and grain cereals with soy and almond milk, and whole grain and bran muffins with fruit preserves and butter

CONTINENTAL ENHANCEMENTS

available with the purchase of a continental breakfast

ASSORTED COLD CEREALS	\$ 3	OMELET STATION (GF)	\$10
		cooked to order with a variety of toppings including: peppers, onions, tomatoes, mushrooms, spinach, ham, sausage, bacon, cheddar, feta, and mozzarella cheese	
INDIVIDUAL YOGURT CUPS	\$36	+\$150 chef fee per station (1 per 50 guests)	
per dozen assorted flavors			
STEEL-CUT OATMEAL	\$ 7	Assorted Smoothies (GF/V)	\$ 6
cranberries, raisins, almonds, brown sugar, and milk		(choose three)	
PARFAIT YOUR WAY (V)	\$16	peach mango	
low-fat Greek yogurt, house-made granola, raisins, and fresh seasonal berries		strawberry kiwi	
BAGEL BAR (V)	\$ 6	blueberry roasted apple	
assorted bagels, flavored cream cheeses, peanut butter, whipped butter, and fruit preserves		banana tart cherry	
SCRAMBLED EGGS (GF/ V)	\$ 5	kale honeydew	
farm fresh scrambled eggs with cheddar cheese, scallions, peppers, and salsa on the side		mandarin orange passion fruit	
EGGS FLORENTINE (V)	\$ 7	ginger carrot melon	
poached egg, spinach, English muffin, and hollandaise sauce		acai berry	
EGGS BENEDICT	\$ 7	+add protein powder for \$1.50/person	
poached egg, Canadian bacon, English muffin, and hollandaise sauce		BREAKFAST MEATS (choose one)	\$ 5
VEGETABLE HASH & POACHED EGGS (GF/V)	\$ 7	applewood smoked bacon (GF), Canadian bacon, honey-baked ham (GF), pork sausage (GF), chicken sausage or vegan sausage (+\$1)	
roasted seasonal vegetables, seasoned potatoes topped with poached eggs, and roasted tomato salsa on the side		SMOKED SALMON	\$10
CINNAMON FRENCH TOAST (V)	\$ 6	bagels, red onions, capers, tomatoes, egg, and whipped cream cheese	
blueberry compote, whipped butter, and maple syrup		BREAKFAST SANDWICH (choose two)	\$ 8
		honey ham, egg, and Wisconsin cheddar on a toasted English muffin	
		spinach, Feta cheese, tomato, and egg white on a Challah roll	
		turkey sausage patty, egg, and Swiss cheese on a pretzel roll	
		vegan breakfast burrito: vegan sausage, refried beans, house-made pico de gallo on a spinach tortilla	
		applewood smoked bacon, egg, and Gouda cheese on a croissant	

PLATED BREAKFAST

served with regular and decaffeinated coffee, and a selection of hot specialty teas, chilled orange and apple juice, assorted miniature pastries, and fresh fruit

THE BUCKY	\$21
farm fresh scrambled eggs, chives, bacon and American fried potatoes	
THE SMOKEHOUSE	\$22
peppered bacon, sweet potato hash with onion, poblano peppers, poached eggs, and cilantro hollandaise sauce	
THE HEALTHY START (GF/V)	\$21
wild mushroom and fingerling potato hash, and poached eggs served with roasted tomato salsa	
CLASSIC BENEDICT	\$22
toasted herb focaccia, grilled Canadian bacon, steamed eggs, hollandaise sauce served with American fried potatoes	
EGG STRATA	\$24
eggs, chives, bacon, and cheddar cheese strata, American fried potatoes, and roasted tomato salsa	
BREAKFAST PIZZA	\$28
white sauce with fried egg, dates, spinach, bacon, mozzarella, and red onion with a balsamic glaze	

BREAKFAST BUFFET

90-minute service with regular and decaffeinated coffee, a selection hot specialty teas, chilled orange and apple juice, Danish, muffins, breakfast breads with fruit preserves, honey, butter, and seasonal whole fruit
guest minimum 25; fees apply for less than 25 guests

THE BADGER	\$23
farm fresh scrambled eggs, chives and cheese, American fried potatoes, applewood smoked bacon and sausage links	
STEAK & EGGS	\$26
grilled bistro steak, sour cream scrambled eggs, potato hash with peppers and onions, and roasted red pepper salsa	
CROQUE MADAME	\$24
toasted open face ciabatta topped with shaved ham, Swiss cheese, Dijon, and a fried egg served with American fried potatoes	
THE CAFE	\$27
strawberry pecan French toast and maple syrup, roasted red potatoes, peppered bacon, and scrambled eggs	
THE SKILLET	\$26
sliced brisket with peppers and onions, scrambled eggs with cheese and roasted red potatoes	

Break Packages

ALL-DAY BREAK SERVICE

\$35 per person

MORNING

BEVERAGES

freshly brewed regular and decaffeinated coffee, a selection of hot specialty teas, bottled water, chilled juices, and assorted Coca-Cola products

SNACKS

daily baked goods to include a selection of assorted pastries, fresh baked breads, and sliced fruit

AFTERNOON

BEVERAGES

refresh coffee, hot teas, bottled water, and assorted Coca-Cola products

SNACKS (choose two)

tortilla chips with salsa
house-made snack mix
pretzels
assorted popcorn
fresh vegetables with ranch and sun-dried tomato dips
assorted cookies
lemon bars
assorted brownies
house-made dessert bars

Breaks are critical to participants' ability to absorb and assimilate new information

90-MINUTE BREAK SERVICES

THE COFFEE BAR

\$16 per person

assorted scones, cinnamon rolls, regular and decaffeinated coffee, iced coffee, whipped cream, flavored syrups, and chocolate shavings

THE COOKIE JAR

\$14 per person

freshly baked assorted cookies and brownies, regular and decaffeinated coffee, hot specialty teas, and milk

THE ENERGY BAR

\$18 per person

power bars, granola bars, energy bites with chia seeds, nut butter, and cranberries, whole fresh fruit, deluxe trail mix, and assorted energy drinks

THE SNACK BAR

\$18 per person

cheese curds, assorted summer sausage, pretzels with whole-grain mustard and mini Wisconsin bratwurst, assorted local craft soft drinks, and bottled water

BREAK ENHANCEMENTS & A LA CARTE ITEMS

BEVERAGES

freshly brewed regular or decaffeinated coffee	\$45 per gallon
assorted Coca-Cola products	\$ 3 each
bottled water	\$ 3 each
assorted fruit juices	\$ 4 each
flavored sparkling waters	\$48 per 12-pack
mineral waters	\$48 per 12-pack
freshly brewed iced tea or hot specialty tea	\$42 per gallon
regular or strawberry lemonade	\$35 per gallon
local Wisconsin craft soft drinks	\$30 per 4-pack
infused water: strawberry basil, cucumber mint, or citrus	\$35 per gallon

SWEET

assorted donuts	\$38 per dozen
freshly baked brownies	\$45 per dozen
freshly baked assorted cookies	\$42 per dozen
freshly baked lemon bars	\$44 per dozen
chocolate dipped Rice Crispy treats	\$39 per dozen
freshly baked Danish, pastries, and muffins	\$ 6 per person
assorted mini eclairs, cheesecake, and dessert bars	\$ 11 per person
whole fruit	\$ 5 per person
freshly sliced fruit with seasonal berries	\$ 8 per person
assorted candy bars	\$38 per dozen

SNACKS

soft pretzel bites with beer cheese dip and mustard	\$ 8 per person
Carr Valley Cheese display with gourmet crackers	\$ 9 per person
assorted protein bars	\$ 5 each
assorted granola bars	\$ 3 each
tortilla chips served with salsa	\$ 5 per person
house made sweet & spicy snack mix	\$ 4 per person
gourmet packaged mixed nuts individual bags	\$ 5 each
red pepper hummus, fresh vegetables and Naan	\$ 6 per person
assorted kettle chips individual bags	\$ 3 each
pretzels individual bags	\$ 3 each
assorted popcorn individual bags	\$ 3 each
popcorn bar assorted toppings to include butter, white cheddar, and ranch * 25 person minimum	\$ 3 per person

BOXED LUNCHES

choose two options: 2 sandwiches or 2 salads or 1 sandwich and 1 salad
served with bottled water, freshly baked cookie, chips, and whole fruit

SANDWICHES

SMOKED TURKEY WRAP	\$25
smoked turkey, provolone cheese, romaine lettuce, and roasted red pepper aioli on a tomato basil tortilla	
ROAST BEEF	\$25
sliced roast beef, smoked Gouda, arugula, and horseradish cream served on a Stirato roll	
SLICED HONEY HAM	\$25
sliced honey ham, Gruyere cheese, romaine lettuce, and Dijon aioli on a pretzel roll	
ASIAN VEGETABLE WRAP (V)	\$25
cabbage, red pepper, carrots, green onion, and sweet chili sauce on an herb flour tortilla	
BISTRO STEAK	\$28
sliced steak, fig onion jam, white cheddar cheese, and arugula on a brioche roll	
GRILLED CHICKEN WRAP	\$28
grilled chicken, bacon, avocado ranch dressing on a tomato tortilla	
CHICKEN CAESAR WRAP	\$28
grilled chicken, romaine lettuce, diced tomato, parmesan cheese, and Caesar dressing on a herb flour torilla	

SALADS

WISCONSIN COBB	\$25
hearts of romaine and spring mix, roasted chicken, chopped bacon, tomatoes, hard-boiled egg, summer sausage, cheese curds, croutons, and assorted dressings	
CHEF (GF)	\$25
hearts of romaine and spring mix, sliced turkey, honey ham, Swiss and cheddar cheeses, tomatoes, cucumbers, hard-boiled egg, black olives, and assorted dressings	
CLASSIC CAESAR	\$25
romaine lettuce, grape tomatoes, shredded parmesan cheese, croutons, and Caesar dressing <i>add grilled chicken or pan seared salmon \$6 additional charge</i>	
BROOKFIELD CHOPPED (GF/V)	\$25
romaine lettuce, diced cucumbers, tomatoes, squash, red onions, pepper jack cheese, and avocado vinaigrette <i>add grilled chicken or pan seared salmon \$6 additional charge</i>	
HUMMUS BOX (V)	\$25
house-made hummus, carrots, celery, peppers, cucumbers, broccoli, and Naan bread	

PLATED LUNCH

served with freshly brewed regular and decaffeinated coffee, a selection of hot specialty teas, iced tea, freshly baked rolls & butter

SALAD SERVICE \$26

WISCONSIN COBB

hearts of romaine and spring mix, roasted chicken, chopped bacon, tomatoes, hard-boiled egg, summer sausage, cheese curds, croutons, and assorted dressings

CHEF (GF)

hearts of romaine and spring mix, sliced turkey, honey ham, Swiss and Cheddar cheese, tomatoes, cucumbers, hard-boiled egg, black olives, and assorted dressings

CLASSIC CAESAR

romaine lettuce, grape tomatoes, shredded parmesan cheese, croutons, and Caesar dressing
add grilled chicken or pan seared salmon \$6 additional charge

BROOKFIELD CHOPPED (GF/V)

romaine lettuce, diced cucumbers, tomatoes, squash, red onions, pepper jack, and avocado vinaigrette
add grilled chicken or pan seared salmon \$6 additional charge

ASIAN GRILLED CHICKEN (DF)

napa cabbage, red peppers, green onions, carrots, cilantro, fried wontons and spicy peanut sauce

HARVEST BOWL

mixed greens, dried cranberry, shaved brussel sprouts, pecans, apples, goat cheese
add grilled chicken additional \$6, add salmon additional \$6

ADD A SOUP \$4

- tomato basil (GF/V)
- Wisconsin beer cheese (V)
- chicken noodle
- wild mushroom bisque (V)
- loaded potato
- lobster bisque +\$2

ALA CARTE DESSERT

TRADITIONAL TIRAMISU	\$9	TRIPLE CHOCOLATE FUDGE CAKE	\$9
trifle style coffee and rum spritzed sponge cake, layered with mascarpone mousse, topped with cocoa whipped cream		chocolate and fudge triple layered cake made with chocolate chunks served with fresh whipped cream	
NEW YORK CHEESECAKE	\$8	CHOCOLATE TORTE (GF)	\$8
creamy cheesecake topped with a mixed berry compote		dark chocolate flourless torte	
GOLDEN CARROT TORTE	\$6	CREME BRULEE (GF)	\$7
old fashioned spiced carrot cake layered with walnuts and orange scented cream, topped with cream cheese frosting		vanilla custard with caramelized sugar	
		DOOR COUNTY CHERRY CHEESECAKE	\$8
		creamy cheesecake topped with Door County cherries	

TWO COURSE PLATED

served with regular and decaffeinated coffee, selection of hot specialty teas, iced tea, freshly baked bread rolls & butter

SALAD (choose one)

MIXED GREEN (V)

romaine and spring mix, cucumbers, tomatoes, red onion, croutons, and goat cheese

FARM GREENS (GF/V)

spinach, arugula, kale, strawberries, toasted walnuts, and crumbled Feta cheese

CAPRESE (GF/V)

beefsteak tomatoes, fresh mozzarella, julienne basil, and balsamic drizzle *add +\$1*

CAESAR

romaine lettuce, grape tomatoes, croutons, and shredded parmesan cheese

BIBB LETTUCE (GF)

spring greens, tomatoes, applewood bacon, and bleu cheese

ROASTED BEET & ARUGULA (GF)

arugula, beets, walnuts, and goat cheese *add +\$1*

DRESSING (choose two)

buttermilk ranch (GF), strawberry balsamic vinaigrette (GF/DF), lemon vinaigrette (GF/DF), French (GF), or Caesar

OR SOUP (choose one)

tomato basil (GF/V), Wisconsin beer cheese (V), chicken noodle, wild mushroom bisque (V), loaded potato. or lobster bisque (+\$2)

ENTREES (choose two)

SERVED WITH CHEF'S CHOICE VEGETABLE AND STARCH

PROSCUITTO CHICKEN (GF)

lemon beurre blanc, capers, crispy shallots

\$33

GRILLED 6 OZ. FILET (GF)

roasted shallot and mushroom demi-glace

\$44

ROASTED CHICKEN BREAST

cabernet reduction, fresh thyme, crispy shallots

\$30

GRILLED 6 OZ. FLAT IRON STEAK

Lakefront stout demi-glace, Italian parsley gremolata

\$36

PANKO-CRUSTED DIJON CHICKEN

tarragon cream sauce

\$30

ROASTED VEGETABLE CROSTATA

(VEGAN)

\$28

GRILLED SALMON (GF)

mango salsa, coconut curry reduction

\$33

tricolored quinoa pilaf, roasted pepper coulis, and pickled carrots

GLAZED SALMON (GF)

soy maple glaze

\$33

CHEESE RAVIOLI (V)

tomato basil concasse

\$28

ROASTED PORK LOIN (GF)

Door County cherry, demi-glace

\$30

PORTOBELLO LASAGNA (V/GF)

layers of portobella and ricotta cheese with a spicy tomato sauce

\$28

ALA CARTE DESSERT

TRADITIONAL TIRAMISU

trifle style coffee and rum spritzed sponge cake, layered with mascarpone mousse, topped with cocoa whipped cream

\$9

TRIPLE CHOCOLATE FUDGE CAKE

chocolate and fudge triple layered cake made with chocolate chunks served with fresh whipped cream

\$9

NEW YORK CHEESECAKE

creamy cheesecake topped with a mixed berry compote

\$8

CHOCOLATE TORTE (GF)

dark chocolate flourless torte

\$8

CREME BRULEE (GF)

vanilla custard with caramelized sugar

\$7

GOLDEN CARROT TORTE

old fashioned spiced carrot cake layered with walnuts and orange scented cream, topped with cream cheese frosting

\$6

DOOR COUNTY CHERRY CHEESECAKE

creamy cheesecake topped with Door County cherries

\$8

BUFFET LUNCH

90-minute service served with regular and decaffeinated coffee, a selection of hot specialty teas, and iced tea, house-made potato chips and freshly baked assorted sweet treats
guest minimum 25; fees apply for less than 25 guests

TRIPLE "S" \$32

SALAD (choose one)

CLASSIC CAESAR

romaine lettuce, grape tomatoes, shredded parmesan cheese, and croutons

MIXED GREENS (V)

hearts of romaine and spring mix, cucumbers, tomatoes, red onion, croutons, and goat cheese

SALAD DRESSING (choose two)

buttermilk ranch (GF)

strawberry balsamic vinaigrette (GF/DF)

lemon vinaigrette (GF/DF)

French (GF)

Caesar

SOUP (choose one)

TOMATO BASIL (GF/V)

WISCONSIN BEER CHEESE (V)

CHICKEN NOODLE

WILD MUSHROOM BISQUE (V)

LOADED POTATO

LOBSTER BISQUE +\$2

SANDWICHES (choose three)

SMOKED TURKEY WRAP

smoked turkey, provolone cheese, romaine lettuce, and roasted red pepper aioli on a tomato basil tortilla wrap

ROAST BEEF

sliced roast beef, smoked Gouda, arugula, and horseradish cream served on a Stirato roll

SLICED HONEY HAM

sliced honey ham, Gruyere cheese, romaine lettuce, and Dijon aioli on a pretzel roll

ASIAN VEGETABLE WRAP (V)

cabbage, red pepper, carrots, green onion, and sweet chili sauce on an herb flour tortilla

THEMED LUNCH BUFFET

90-minute service with regular and decaffeinated coffee, a selection of hot specialty teas, iced tea, and assorted sweet treats
guest minimum 25; fees apply for less than 25 guests

SOUTHERN BBQ \$36

MIXED GREENS (V)

hearts of romaine and spring mix, cucumbers, tomatoes, red onion, croutons, and goat cheese with assorted dressings

CORN BREAD MUFFINS (GF)

SIDES (choose two)

COLESLAW (GF)

OLD FASHIONED POTATO SALAD (GF)

MACARONI SALAD

CLASSIC MAC & CHEESE

MASHED POTATOES (GF)

ENTREES (choose two)

SOUTHERN FRIED CHICKEN

HOMEMADE MEATLOAF

GOLDEN BBQ SLICED BRISKET (GF) served with slider buns

CHERRY BBQ PULLED PORK (GF) served with slider buns

HONEY BBQ PULLED CHICKEN (GF) served with slider buns

BRAISED BEEF TIPS WITH EGG NOODLES

THE TAILGATE \$32

MIXED GREENS (V)

hearts of romaine and spring mix, cucumbers, tomatoes, red onion, croutons, and goat cheese with assorted dressings

SIDES

GERMAN POTATO SALAD

FRUIT SALAD

BAKED BEANS

BUNS, SLICED CHEESE, LETTUCE, TOMATO, ONION, PICKLES, KETCHUP, MUSTARD, AND MAYONNAISE

ENTREES (choose two)

8 OZ. GRILLED HAMBURGERS (GF)

BRATWURST

BEEF FRANKS (GF)

MARINATED CHICKEN BREASTS (GF)

THEMED LUNCH BUFFET

90-minute service with regular and decaffeinated coffee, a selection of hot specialty teas, iced tea, and assorted sweet treats
guest minimum 25; fees apply for less than 25 guests

SOUTHWEST \$36

GARDEN CHOPPED SALAD

romaine lettuce, olives, tomatoes, onion, and cilantro-lime dressing

SIDES

TORTILLA CHIPS

ROASTED TOMATO SALSA AND SALSA VERDE

BLACK BEANS

SPANISH RICE

LETTUCE, TOMATO, SHREDDED CHEESE, SOUR CREAM, AND JALAPENOS

add fresh guacamole \$1.50 per person

ENTREES (choose two)

BEEF TAMALES

CHICKEN TAMALES

STREET STYLE TACOS (CHOICE OF CARNE ASADA, PORK CARNITAS, POLLO OR CAMARONES)

served with flour and corn tortillas

CHICKEN FAJITAS WITH FLOUR AND CORN TORTILLAS

STEAK FAJITAS WITH FLOUR AND CORN TORTILLAS

CHICKEN ENCHILADAS

CHEESE ENCHILADAS (V)

ITALIAN PASTA \$36

CAESAR SALAD

romaine lettuce, grape tomatoes, croutons, shredded parmesan, and assorted dressings

SIDES

GRILLED CHEF'S CHOICE VEGETABLES

CUCUMBER-TOMATO SALAD WITH MOZZARELLA

FRESH BREAD

ENTREES (choose two)

ROASTED VEGETABLE LASAGNA (V)

ITALIAN SAUSAGE LASAGNA

CHICKEN PENNE ALFREDO

CHICKEN MARSALA WITH BOWTIE PASTA

PASTA AL FORNO WITH EGGPLANT (V) with mozzarella and baked penne

BAKED COD (GF) tomato, olive, caper Mediterranean relish

CHICKEN PENNE PASTA asiago cream sauce tossed with spinach, artichoke and asparagus

HOT HORS D'OEUVRES

SWEDISH BEEF & PORK MEATBALLS (GF)

\$24 per dozen

HICKORY SMOKED CHICKEN WINGS

choice of buffalo, honey bbq, or sweet chili sauce served with celery, carrots, ranch and bleu cheese sauces

\$35 per dozen

BACON WRAPPED DATES (GF)

balsamic drizzle

\$35 per dozen

CRISPY VEGETABLE SPRING ROLLS (VEGAN)

served with sweet chili sauce

\$35 per dozen

CRAB CAKES

served with lemon Dijon aioli

\$45 per dozen

CHICKEN KABOBS (GF)

choice of teriyaki ginger or Thai peanut

\$42 per dozen

PORK POT STICKERS

served with plum sauce

\$42 per dozen

SPANAKOPITA (V)

brie and spinach in phyllo dough

\$30 per dozen

SMOKED BRISKET BRUSCHETTA

house smoked brisket, Naan bread with smoked pepper relish

\$34 per dozen

WHITE TRUFFLE BAKED MAC & CHEESE (V)

\$30 per dozen

BABA GHANOUSH STUFFED MUSHROOMS (VEGAN)

eggplant, garlic, tahini, and fresh mint

\$30 per dozen

WILD MUSHROOM TARTLET (V)

Boursin cheese and phyllo cup

\$26 per dozen

BLACKENED TENDERLOIN SLIDER

house-made roll, peppers, onion, and horseradish creme

\$44 per dozen

GRILLED CHEESE STATION (choose two)

wild mushroom and Brie, white cheddar and summer sausage, tomato, basil, and fresh mozzarella

\$30/dozen

ADD A SOUP SHOOTER +\$1 tomato basil (GF/VEGAN), Wisconsin beer cheese (V), or lobster bisque +\$2

DUCK CROSTINI

ground duck, spicy plum sauce, goat cheese, green onion served on a mini Naan bread

\$42 per dozen

COLD HORS D'OEUVRES

BRUSCHETTA (V)

tomato, fresh basil, cotija cheese, extra virgin olive oil, and garlic

\$24 per dozen

CAPRESE SKEWERS (GF)

tomatoes, fresh mozzarella, fresh basil, and balsamic drizzle

\$38 per dozen

PROSCIUTTO WRAPPED GRILLED ASPARAGUS (GF)

served with balsamic drizzle

\$38 per dozen

AVOCADO TOAST (V)

French baguette crostini, avocado, tomato, white truffle oil, and sea salt

\$25 per dozen

SHRIMP SHOOTER (GF)

served with house-made cocktail sauce

\$42 per dozen

TUNA POKE CORNET

diced tuna, sesame oil, wasabi cream, green onion in a sesame cornet

\$42 per dozen

SMOKED SALMON CORNET

smoked salmon, lemon cream cheese, pickled onions, capers in a sun-dried tomato cornet

\$38 per dozen

CRAWFISH CORNET

cajun crawfish salad in a sesame cornet

\$40 per dozen

Displayed & Action Stations

DISPLAYED HORS D'OEUVRES

25 PERSON MINIMUM

CLASSIC CRUDITES (GF/V)

seasonal fresh vegetables with ranch and sun dried tomato dips

\$7 per person

RED PEPPER HUMMUS (V)

served with fresh, pickled vegetables, and Naan bread

\$8 per person

WISCONSIN CHEESE BOARD (V)

Wisconsin cheeses served with gourmet crackers and baguettes

\$10 per person

CHARCUTERIE DISPLAY

sliced prosciutto, capicola, soppressata, pickled vegetables, assorted mustards, and gourmet breads

\$13 per person

CHEESE & CHARCUTERIE BOARD

Wisconsin cheeses, imported meats, pickled vegetables, assorted mustards, jams, and gourmet breads

\$12 per person

CARVING STATIONS

CHEF ATTENDANT REQUIRED \$150 FEE APPLIES

PEACH ROSEMARY GLAZED TURKEY BREAST

served with cranberry-mustard sauce and rolls

\$390 serves 30

PEPPER CRUSTED PRIME RIB

served with horseradish sauce and rolls

\$750 serves 30

BOURBON BROWN SUGAR BONE IN HAM

served with Door County cherry compote and rolls

\$470 serves 45

BACON-WRAPPED TENDERLOIN

served with tarragon shallot sauce and rolls

\$760 serves 25

BARRON OF BEEF

served with spicy herb aioli and rolls

\$500 serves 50

ACTION STATIONS

CHOOSE SELF SERVICE OR CHEF ATTENDANT \$150 FEE APPLIES

PASTA BAR

pastas:

three-color tortellini, penne, and cavatappi

saucers:

marinara, four-cheese Alfredo, and basil pesto

accompaniments:

chicken, Italian sausage, broccoli, tomato, and Parmesan cheese

\$16 per guest

RAMEN BAR

proteins:

chicken, diced ham, and soft boiled egg

bases:

chicken broth, vegetable broth, and ramen noodles

accompaniments:

baby boc choy, green onion, broccoli, red pepper, soy sauce, teriyaki sauce, sweet chili sauce, and peanut sauce

\$19 per guest

STIR FRY

proteins:

chicken, pork, and shrimp

bases:

white rice and lo mein noodles

accompaniments:

broccoli, red peppers, green onion, snap peas, soy sauce, teriyaki sauce, sweet chili sauce, and peanut sauce

\$18 per guest

TWO-COURSE PLATED

served with regular and decaffeinated coffee, selection of hot specialty teas, iced tea, freshly baked rolls and butter

SALAD (choose one)

MIXED GREEN (V)

romaine and spring mix, cucumbers, tomatoes, red onion, croutons, and goat cheese

FARM GREENS (GF/V)

spinach, arugula, kale, strawberries, toasted walnuts, and crumbled Feta cheese

CAPRESE (GF/V)

beefsteak tomatoes, fresh mozzarella, julienne basil, and balsamic drizzle *add +\$1*

CAESAR

romaine lettuce, grape tomatoes, croutons, and shredded parmesan cheese

BIBB LETTUCE (GF)

spring greens, tomatoes, applewood bacon, and bleu cheese

SALAD DRESSING (choose two)

buttermilk ranch (GF), strawberry balsamic vinaigrette (GF/DF), lemon vinaigrette (GF/DF), French (GF), or Caesar

OR SOUP (choose one)

tomato basil (GF/V), Wisconsin beer cheese (V), chicken noodle, wild mushroom bisque (V), loaded potato or, lobster bisque (+\$2)

ENTREES (choose two)

SERVED WITH CHEF'S CHOICE OF VEGETABLE AND STARCH

HERB MARINATED AIRLINE CHICKEN (GF)

merlot glaze

\$38

BLACKENED MAHI MAHI (GF)

mango salsa

\$44

PECAN CRUSTED CHICKEN BREAST

Dijon sauce

\$38

BRAISED BEEF SHORT RIB 7 OZ. (GF)

rich braised pan sauce

\$46

CHICKEN CORDON BLEU

breaded chicken with Swiss cheese, ham, and Dijon cream sauce

\$38

GRILLED 10 OZ. BEEF RIBEYE (GF)

chipotle reduction

\$54

APPLE BRANDY PORK (GF/DF)

roasted pork tenderloin with apple brandy sauce

\$38

RATATOUILLE TART (GF/V)

tomato, squash, eggplant, onion, Boursin cheese, cauliflower crust

\$32

ROASTED PORK LOIN (GF)

Door County cherry demi-glace

\$34

BUTTERNUT SQUASH RAVIOLI (V)

brown butter sauce topped with fried sage, toasted pine nuts, fresh parmesan cheese, and oven roasted tomatoes

\$35

WASABI CRUSTED SALMON

ginger beer reduction and wasabi peas

\$40

ROASTED VEGETABLE CROSTATA (VEGAN)

crispy quinoa cake, roasted pepper coulis, and pickled carrots

\$32

SEARED FILET 6 OZ. (GF)

mushroom duexelle with port wine mustard sauce

\$52

add an additional option for \$5 per guest

SURF & TURF OR DUET AVAILABLE AT AN ADDITIONAL CHARGE

ALA CARTE DESSERT

TRADITIONAL TIRAMISU

trifle style coffee and rum spritzed sponge cake, layered with mascarpone mousse, topped with cocoa whipped cream

\$9

TRIPLE CHOCOLATE FUDGE CAKE

chocolate and fudge triple layered cake made with chocolate chunks served with fresh whipped cream

\$9

NEW YORK CHEESECAKE

creamy cheesecake topped with a mixed berry compote

\$8

CHOCOLATE TORTE (GF)

dark chocolate flourless torte

\$8

GOLDEN CARROT TORTE

old fashioned spiced carrot cake layered with walnuts and orange scented cream, topped with cream cheese frosting

\$6

CREME BRULEE (GF)

vanilla custard with caramelized sugar

\$7

DOOR COUNTY CHERRY CHEESECAKE

creamy cheesecake topped with Door County cherries

\$8

THEMED DINNER BUFFET

90-minute service, with brewed regular and decaffeinated coffee, a selection of hot specialty teas and iced tea, and assorted sweet treats
guest minimum 25; fees apply for less than 25 guests

SOUTHERN BBQ \$44

MIXED GREENS (V)

hearts of romaine and spring mix, cucumbers, tomatoes, red onion, croutons and goat cheese with assorted dressings

CORN BREAD MUFFINS (GF)

SIDES (choose two)

COLESLAW (GF)

OLD FASHIONED POTATO SALAD (GF)

MACARONI SALAD

CLASSIC MAC & CHEESE

MASHED POTATOES (GF)

ENTREES (choose three)

SOUTHERN FRIED CHICKEN

HOMEMADE MEATLOAF

GOLDEN BBQ SLICED BRISKET (GF) served with slider buns

CHERRY BBQ PULLED PORK (GF) served with slider buns

HONEY BBQ PULLED CHICKEN (GF) served with slider buns

BRAISED BEEF TIPS WITH EGG NOODLES

THE TAILGATE \$38

MIXED GREENS (V)

hearts of romaine and spring mix, cucumbers, tomatoes, red onion, croutons, and goat cheese and assorted dressings

SIDES

GERMAN POTATO SALAD

FRUIT SALAD

BAKED BEANS

BUNS, SLICED CHEESE, LETTUCE, TOMATO, ONION, PICKLES, KETCHUP, MUSTARD, AND MAYONNAISE

ENTREES (choose three)

8 OZ. GRILLED HAMBURGERS (GF)

BRATWURST

BEEF FRANKS (GF)

MARINATED CHICKEN BREASTS (GF)

THEMED DINNER BUFFET

90-minute service brewed regular and decaffeinated coffee, a selection of hot specialty teas, iced tea, and assorted sweet treats
guest minimum 25; fees apply for less than 25 guests

SOUTHWEST \$46

GARDEN CHOPPED SALAD

olives, tomatoes, onion, and cilantro-lime dressing

SIDES

TORTILLA CHIPS

ROASTED TOMATO SALSA AND SALSA VERDE

BLACK BEANS

SPANISH RICE

LETTUCE, TOMATO, SHREDDED CHEESE, SOUR CREAM, AND JALAPENOS

add fresh guacamole \$1.50 per person

ENTREES (choose three)

BEEF TAMALES

CHICKEN TAMALES

STREET STYLE TACOS (CHOICE OF CARNE ASADA, PORK CARNITAS, POLLO, OR CAMARONES)

served with flour and corn tortillas

CHICKEN FAJITAS with flour and corn tortillas

STEAK FAJITAS with flour and corn tortillas

CHICKEN ENCHILADAS

CHEESE ENCHILADAS (V)

ITALIAN PASTA \$44

CAESAR SALAD

romaine lettuce, grape tomatoes, croutons, shredded parmesan cheese, and assorted dressings

SIDES

GRILLED CHEF'S CHOICE VEGETABLES

CUCUMBER-TOMATO SALAD WITH MOZZARELLA

FRESH BREAD

ENTREES (choose three)

ROASTED VEGETABLE LASAGNA (V)

ITALIAN SAUSAGE LASAGNA

CHICKEN PENNE ALFREDO

CHICKEN MARSALA WITH BOWTIE PASTA

PASTA AL FORNO WITH EGGPLANT (V) with mozzarella and baked penne

BAKED COD (GF) tomato, olive, caper Mediterranean relish

CHICKEN PENNE PASTA asiago cream sauce tossed with spinach, artichoke, and asparagus

T H E M E D D I N N E R B U F F E T

90-minute service with regular and decaffeinated coffee, a selection of hot specialty teas, iced tea, and assorted sweet treats
guest minimum 25; fees apply for less than 25 guests

T H E E X E C U T I V E \$ 6 5

HARVEST GREEN SALAD

harvest greens with cucumbers, carrots, shaved red onions, tomatoes, Feta cheese, croutons, and cilantro-lime vinaigrette

SIDES

CHEF'S CHOICE SEASONAL VEGETABLES

ROLLS AND BUTTER

GARLIC MASHED POTATOES (GF)

ENTREES

PAN-ROASTED CHICKEN BREAST WITH HERB JUS LIE AND TRUFFLE MACARONI & CHEESE

SEARED SALMON WITH CHIMICHURRI SAUCE (GF)

BISTRO STEAK WITH RED WINE DEMI-GLACE, CARMELIZED ONION, ROASTED RED PEPPERS (GF)