

# 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

### INDIVIDUAL YOGURT CUPS

per dozen assorted flavors

\$36

### STEEL-CUT OATMEAL

cranberries, raisins, almonds, brown sugar, and milk

\$ 7

### PARFAIT YOUR WAY (V)

low-fat Greek yogurt, house-made granola, raisins, and fresh seasonal berries

\$16

### BAGEL BAR (V)

assorted bagels, flavored cream cheeses, peanut butter, whipped butter, and fruit preserves

\$ 6

### SCRAMBLED EGGS (GF/ V)

farm fresh scrambled eggs with cheddar cheese, scallions, peppers, and salsa on the side

\$ 5

### EGGS FLORENTINE (V)

poached egg, spinach, English muffin, and hollandaise sauce

\$ 7

### EGGS BENEDICT

poached egg, Canadian bacon, English muffin, and hollandaise sauce

\$ 7

### VEGETABLE HASH & POACHED EGGS (GF/V)

roasted seasonal vegetables, seasoned potatoes topped with poached eggs, and roasted tomato salsa on the side

\$ 7

### CINNAMON FRENCH TOAST (V)

blueberry compote, whipped butter, and maple syrup

\$ 6

### 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  
+\$150 chef fee per station (1 per 50 guests)

### Assorted Smoothies (GF/V) (choose three)

\$ 6

peach mango  
strawberry kiwi  
blueberry roasted apple  
banana tart cherry  
kale honeydew  
mandarin orange passion fruit  
ginger carrot melon  
acai berry  
+add protein powder for \$1.50/person

### BREAKFAST MEATS (choose one)

\$ 5

applewood smoked bacon (GF), Canadian bacon, honey-baked ham (GF), pork sausage (GF), chicken sausage or vegan sausage (+\$1)

### SMOKED SALMON

\$10

bagels, red onions, capers, tomatoes, egg, and whipped cream cheese

### 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

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

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

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

## SALADS

<b>WISCONSIN COBB</b>	<b>\$25</b>
hearts of romaine and spring mix, roasted chicken, chopped bacon, tomatoes, hard-boiled egg, summer sausage, cheese curds, croutons, and assorted dressings	
<b>CHEF (GF)</b>	<b>\$25</b>
hearts of romaine and spring mix, sliced turkey, honey ham, Swiss and cheddar cheeses, tomatoes, cucumbers, hard-boiled egg, black olives, and assorted dressings	
<b>CLASSIC CAESAR</b>	<b>\$25</b>
romaine lettuce, grape tomatoes, shredded parmesan cheese, croutons, and Caesar dressing <i>add grilled chicken or pan seared salmon \$6 additional charge</i>	
<b>BROOKFIELD CHOPPED (GF/V)</b>	<b>\$25</b>
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>	
<b>HUMMUS BOX (V)</b>	<b>\$25</b>
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**

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

**NEW YORK CHEESECAKE**

creamy cheesecake topped with a mixed berry compote

**GOLDEN CARROT TORTE**

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

\$9

\$8

\$6

**TRIPLE CHOCOLATE FUDGE CAKE**

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

**CHOCOLATE TORTE (GF)**

dark chocolate flourless torte

**CREME BRULEE (GF)**

vanilla custard with caramelized sugar

**DOOR COUNTY CHERRY CHEESECAKE**

creamy cheesecake topped with Door County cherries

\$9

\$8

\$7

\$8



## 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

#### ROASTED CHICKEN BREAST

cabernet reduction, fresh thyme, crispy shallots

\$30

#### PANKO-CRUSTED DIJON CHICKEN

tarragon cream sauce

\$30

#### GRILLED SALMON (GF)

mango salsa, coconut curry reduction

\$33

#### GLAZED SALMON (GF)

soy maple glaze

\$33

#### ROASTED PORK LOIN (GF)

Door County cherry, demi-glace

\$30

#### GRILLED 6 OZ. FILET (GF)

roasted shallot and mushroom demi-glace

\$44

#### GRILLED 6 OZ. FLAT IRON STEAK

Lakefront stout demi-glace, Italian parsley gremolata

\$36

#### ROASTED VEGETABLE CROSTATA (VEGAN)

tricolored quinoa pilaf, roasted pepper coulis, and pickled carrots

\$28

#### CHEESE RAVIOLI (V)

tomato basil concasse

\$28

#### 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

#### NEW YORK CHEESECAKE

creamy cheesecake topped with a mixed berry compote

\$8

#### GOLDEN CARROT TORTE

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

\$6

#### TRIPLE CHOCOLATE FUDGE CAKE

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

\$9

#### CHOCOLATE TORTE (GF)

dark chocolate flourless torte

\$8

#### CREME BRULEE (GF)

vanilla custard with caramelized sugar

\$7

#### 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**

### 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**

### RAMEN BAR

#### proteins:

chicken, diced ham, and soft boiled egg

#### bases:

chicken broth, vegetable broth, and ramen noodles

#### accompaniments:

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

**\$19 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

#### PECAN CRUSTED CHICKEN BREAST

Dijon sauce

#### CHICKEN CORDON BLEU

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

#### APPLE BRANDY PORK (GF/DF)

roasted pork tenderloin with apple brandy sauce

#### ROASTED PORK LOIN (GF)

Door County cherry demi-glaze

#### WASABI CRUSTED SALMON

ginger beer reduction and wasabi peas

#### SEARED FILET 6 OZ. (GF)

mushroom duexelle with port wine mustard sauce

**\$38**

**\$38**

**\$38**

**\$38**

**\$34**

**\$40**

**\$52**

#### BLACKENED MAHI MAHI (GF)

mango salsa

#### BRAISED BEEF SHORT RIB 7 OZ. (GF)

rich braised pan sauce

#### GRILLED 10 OZ. BEEF RIBEYE (GF)

chipotle reduction

#### RATATOUILLE TART (GF/V)

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

#### BUTTERNUT SQUASH RAVIOLI (V)

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

#### ROASTED VEGETABLE CROSTATA (VEGAN)

crispy quinoa cake, roasted pepper coulis, and pickled carrots

**\$44**

**\$46**

**\$54**

**\$32**

**\$35**

**\$32**

*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

#### NEW YORK CHEESECAKE

creamy cheesecake topped with a mixed berry compote

#### GOLDEN CARROT TORTE

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

**\$9**

**\$8**

**\$6**

#### TRIPLE CHOCOLATE FUDGE CAKE

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

#### CHOCOLATE TORTE (GF)

dark chocolate flourless torte

#### CREME BRULEE (GF)

vanilla custard with caramelized sugar

#### DOOR COUNTY CHERRY CHEESECAKE

creamy cheesecake topped with Door County cherries

**\$9**

**\$8**

**\$7**

**\$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

## THEMED DINNER 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

### THE EXECUTIVE \$65

#### 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)