

Catering Menu



BROOKFIELD CONFERENCE
CENTER

all prices subject to service charge and applicable taxes

THREE COURSE PLATED

served with freshly brewed regular & decaffeinated coffee, selection of hot specialty teas, iced tea, fresh baked 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 (V):

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

BIBB LETTUCE (GF):

spring greens, tomatoes, applewood bacon, and bleu cheese

DRESSING (choose two):

buttermilk ranch, strawberry balsamic vinaigrette, lemon vinaigrette, French 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

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

HERB MARINATED AIRLINE CHICKEN BREAST

pancetta white truffle mac and cheese, shallot reduction

JERK SPICE PORK TENDERLOIN (GF)

honey rice cake, mango chutney

ROASTED PORK LOIN (GF)

Door County cherry demi-glace

WASABI CRUSTED SALMON

ginger beer reduction and wasabi peas

SEARED 8 OZ. FILET (GF)

wild mushroom and bacon jam, with fresh rosemary demi-glace

BLACKENED MAHI MAHI (GF)

mango salsa

BRAISED BEEF SHORT RIBS (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 and oven roasted tomatoes

ROASTED VEGETABLE CROSTATA (VEGAN)

crispy quinoa cake, roasted pepper coulis and pickled carrots

add an additional option for \$5 per guest

SURF & TURF OR DUET AVAILABLE AT AN ADDITIONAL CHARGE

DESSERT (choose one)

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 & orange scented cream, topped with cream cheese frosting

PANNA COTTA (GF/VEGAN)

almond milk and tart cherry custard

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

THEMED DINNER BUFFET

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

SOUTHERN BBQ

MIXED GREENS (V)

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

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

ITALIAN SAUSAGE LASAGNA

HONEY BBQ PULLED CHICKEN (GF) served with slider buns

BRAISED BEEF TIPS WITH EGG NOODLES

THE TAILGATE

MIXED GREENS (V)

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

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)

IMPOSSIBLE BURGERS (GF/V)

BEEF FRANKS (GF)

MARINATED CHICKEN BREASTS (GF)

THEMED DINNER BUFFET

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

SOUTHWEST

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

ENTREES (choose three)

BEEF TAMALES

CHICKEN TAMALES

STREET STYLE TACOS (CHOICE OF CARNE ASADA, PORK CARNITAS, POLL 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

CAESAR SALAD

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

SIDE DISHES

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

Dinner

MENU

THEMED DINNER BUFFET

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

THE EXECUTIVE

HARVEST GREEN SALAD

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

CHEF'S CHOICE SEASONAL VEGETABLE

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)