



CONTINENTAL BREAKFAST

The Continental Breakfast - \$16

Selection of flavorful muffins, housemade danish and flaky croissants
Sweet cream butter, fresh berry preserves, honey and marmalades
Fresh-squeezed orange juice and grapefruit juice
Columbian roast coffee, decaffeinated coffee and tea

The Executive Continental Breakfast - \$19

Selection of flavorful muffins, housemade danish and flaky croissants
Sliced seasonal fruit
Sweet cream butter, fresh berry preserves, honey and marmalades
Bagels with regular and fruit-flavored cream cheese
Fresh-squeezed orange juice and grapefruit juice
Columbian roast coffee, decaffeinated coffee and tea

The Pfister Continental Breakfast - \$24

Selection of flavorful muffins and housemade danish
Sliced seasonal fresh fruit
Sweet butter, fresh berry preserves, honey and marmalades
Bagels with regular and fruit-flavored cream cheese
Hot sausage, egg and cheese croissant sandwiches
Fresh-squeezed orange juice and grapefruit juice
Columbian roast coffee, decaffeinated coffee and tea

Morning Snacks

Assorted flavorful muffins - \$33/dozen

Housemade danish - \$38/dozen

Banana, poppyseed or blueberry bread, coffee cake or kringle - \$3.50/person

Bagels with regular and fruit-flavored cream cheese - \$38/dozen

Individual dry cereals with pitchers of skim or 2% milk - \$4/person

Assorted individual yogurts with granola - \$5/person

Sliced seasonal fruit - \$5/person

Whole fruit - \$3.50/person

Hot oatmeal with brown sugar and raisins - \$5/person

Sliced smoked salmon with bagels, capers, cream cheese, tomato and onion - \$14/person

*All food & beverage prices are subject to applicable service charge and 5.85% sales tax.
Menu selection and pricing will be guaranteed 45 days prior to the event or upon a signed banquet event order.*



BREAKFAST - PLATED

Quick Start Breakfast - \$22

Sliced seasonal fruit and berries
Scrambled eggs with chives and Wisconsin cheddar cheese
Choice of hickory smoked bacon or sausage links
Breakfast potatoes with onions
Assortment of breakfast bakeries
Fresh-squeezed orange juice
Columbian coffee, decaffeinated coffee or herbal tea

Toasted Breakfast - \$18

Sliced seasonal fresh fruit and berries
Raisin french toast with apple and cinnamon compote
Warm maple syrup
Choice of hickory smoked bacon or sausage links
Assortment of breakfast bakeries
Fresh-squeezed orange juice
Columbian coffee, decaffeinated coffee or herbal tea

Lox & Eggs Breakfast - \$25

Sliced seasonal fresh fruit and berries
Scrambled eggs garnished with Wisconsin cheddar cheese, smoked salmon, asparagus spears and roasted tomato
Lyonnaise potatoes
Assortment of breakfast bakeries
Fresh-squeezed orange juice
Columbian coffee, decaffeinated coffee or herbal tea

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An additional charge of \$2.00 per person will apply if more than one entrée is selected.
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BREAKFAST - BUFFET

The Scrambled - \$28 (*minimum 20 guests*)

Sliced seasonal fresh fruit and berries
Scrambled eggs with Wisconsin cheddar cheese
Crisp hickory smoked bacon
Sausage links
Selection of housemade danish, muffins and flaky croissants
Sweet cream butter, fresh berry preserves, honey and marmalades
Hash browns
Fresh-squeezed orange juice and grapefruit juice
Columbian coffee, decaffeinated coffee or herbal tea

Healthy Start - \$30 (*minimum 25 guests*)

Sliced seasonal fresh fruit and berries
Scrambled egg beaters
Chicken and apple sausage
Assorted low fat muffins
Low fat yogurts, granola
Fresh-squeezed orange juice and grapefruit juice
Columbian coffee, decaffeinated coffee or herbal tea

Breakfast Upgrades

Attended omelet station - \$10/person (*minimum of 40 guests*) plus \$95 attendant fee per station
Cinnamon raisin french toast, butter and maple syrup - \$2.50/person
Cheese blintzes with warm fruit compote - \$2.50/person
Belgian waffles with honey butter and maple syrup - \$3.50/person
Warm sausage, egg and cheese croissant - \$5/person
Bagels with regular and fruit-flavored cream cheese - \$38/dozen
Sliced smoked salmon with bagels, capers, cream cheese, tomato and onion - \$14/person
Assorted flavorful muffins - \$33/dozen
Housemade danish - \$38/dozen
Banana, poppyseed or blueberry bread, coffee cake or kringle - \$3.50/person
Individual dry cereals with pitchers of skim and 2% milk - \$4/person
Assorted yogurts with granola - \$5/person
Sliced seasonal fruit - \$5/person
Whole fruit - \$3.50/person
Hot oatmeal with brown sugar and raisins - \$5/person

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LUNCH – HOT ENTREES

Soups & Salads *(select one)*

Wild mushroom soup, truffled croutons

Black bean with cilantro cream

San Marzano tomato bisque, fresh basil chiffonade

Corn chowder with snipped chives

The Pfister house salad of mixed greens, marinated olives, roma tomatoes & english cucumbers, green goddess dressing

Romaine fingers, garlic lemon dressing, parmesan Reggiano, ciabatta croutons

Iceberg 'pizza', smoked bacon, roasted vidalias, baby tomatoes & basil ranch dressing

Marble red & yellow tomatoes, truffled mozzarella, local baby greens & balsamic rain

Entrée includes your choice of soup or salad. Select soup and salad for an additional \$6.

Entrees *(price includes soup or salad, entrée and dessert)*

Semi-boneless chicken, herbed chicken demi-glace, chive whipped yukons & garlicky baby vegetables - \$31

Honey ancho glazed chicken, sweet potato timbale, haricots verts & marble tomatoes - \$32

Wild atlantic salmon with leek fondue, saffron risotto & asparagus - \$33

Seared sea bass & lemon corn emulsion, Boursin mashed potatoes, roasted plum tomatoes & baby zucchini - \$37

Filet mignon, sweet parsnip puree, charred golden tomato & Guinness syrup - \$38

Our chefs would be happy to prepare your choice of the following options for your vegetarian guests:

Mediterranean grilled vegetable, basil genovese sauce & cavatappi pasta, Parmigiano-Reggiano

- or -

Grilled roasted pepper polenta, baby vegetables, sweet corn broth & melted arugula

Prices based on soup or salad, entrée and dessert.

Lunch service includes rolls and butter, coffee, decaffeinated coffee and herbal tea service.

An additional charge of \$2/person will apply if more than one entrée is selected and will require one vegetable choice.

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LUNCH – COLD ENTREES

Entrees *(price includes entrée and dessert)*

Caesar salad of romaine lettuce tossed with caesar dressing, brine cured olives, homemade croutons

- with warm sliced chicken breast - \$20
- with grilled salmon - \$23

Moroccan spiced chicken with Israeli cous cous and grilled Mediterranean vegetables - \$26

Oriental chicken salad, napa cabbage, mandarin oranges, peanuts, rice noodles, scallions & a chinese mustard vinaigrette - \$25

Chilled honey-glazed salmon salad on leaf spinach with fettuccine, capers and dill - \$24

Smoked turkey breast on ciabatta roll with red pepper aioli, red onion, havarti cheese with orzo pasta salad and red grapes - \$19

Portabella mushrooms, asparagus, yellow squash, provolone cheese, chipotle mayonnaise wrapped in a spinach tortilla served with potato salad and pickle spear - \$19

The Pfister executive plate with sliced smoked turkey, honey-baked ham and roast beef with cheddar and swiss cheese served with potato salad and fresh fruit garnish - \$20

Prices based on entrée and dessert.

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LUNCH - BUFFETS

Deli Buffet - \$23 (*Minimum 10 guests*)

Fresh garden salad with choice of two dressings
Red bliss potato salad
Pasta primavera salad
Sliced fresh fruit
Sliced roast beef, turkey breast and sugar cured ham
Cheddar, swiss and provolone cheese
Tomatoes, onions, lettuce and relishes
Mayonnaise, horseradish and deli mustard
Assortment of rolls and breads
Cookies and lemon curd bars
- Add soup du jour \$3/person

Italian Buffet - \$30 (*Minimum 20 guests*)

Minestrone soup
Mixed greens with roasted garlic dressing
Marinated asparagus salad
Garlic bread sticks
Baked rigatoni with roasted vegetable, mozzarella and parmesan cheese
Chicken marsala with creamy risotto
Italian sausages with onions and roasted peppers
Cannoli, tiramisu and candied cherry macaroons

Wrap Buffet - \$24 (*Minimum 20 guests*)

Tortilla chips and salsa
Caesar salad with shredded parmesan cheese and herb croutons
Portabello mushroom and vegetable wrap
BBQ shrimp wrap
Turkey and asparagus wrap
Sliced fresh fruit
Cookies and lemon curd bars
- Add Soup du Jour \$3/person

Buffet lunches include columbian coffee, decaffeinated coffee and herbal tea service.

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LUNCH - BUFFETS

Executive Buffet - \$38 (*Minimum 20 guests*)

Soup du jour
Cobb salad with ranch dressing
Fingerling potato salad
Baby shrimp and penne pasta
Fresh fruit salad
Antipasto salad, kalamata olives, pepperoncini, feta cheese
Poached pears
Candied nuts and manchego cheese
Sliced tenderloin on a kaiser bun
Chicken salad on a croissant
Mayonnaise, horseradish and deli mustard
Homemade potato chips
Cookies, brownies and lemon curd bars

Wisconsin Buffet - \$31 (*Minimum 20 guests*)

Wisconsin beer cheese soup
Fresh garden salad with choice of two dressings
Potato salad, cole slaw, baked beans
BBQ chicken breast
Bratwurst with sauerkraut
Hamburgers with buns
Lettuce, tomato, onions, assorted sliced cheese
Ketchup, mayonnaise, mustard
Potato chips
Chocolate chip cookies and sliced watermelon

Salve Buffet - \$30 (*Minimum 20 guests*)

Soup du jour
Mixed greens with cucumbers, tomatoes, mushrooms, shredded carrots, grated cheese and sunflower seeds
Ranch and balsamic mustard dressing
Pesto grilled chicken breast with mediterranean sauce
Grilled whitefish with roasted fennel sauce
Oven roasted potatoes
Vegetable medley
Sliced fresh fruit
Rolls and butter
Cookies and brownies

Buffet lunches include columbian coffee, decaffeinated coffee and herbal tea service.

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**MEETING
BREAK
PACKAGES**

Fitness Break - \$13/person

Assortment of whole fresh fruit
Plain and fruit yogurts with granola and dried fruits
Power bars
Bottled smoothies
Assorted flavored bottled waters
Fresh fruit juices

Chocoholic - \$11/person

Freshly baked chocolate chip cookies
Chocolate fudge brownies
Candy bars
Chocolate fondue with pound cake, pretzels and fresh fruit
Coffee, decaffeinated coffee and tea

Ballpark Snack - \$12/person

Warm soft pretzels with spicy mustard
Cracker jacks
Red licorice
Shelled peanuts
Nachos with jalapenos and warm nacho cheese
Assorted soft drinks

Chips and Dips - \$11/person

Homemade potato chips with french onion dip
Corn tortilla chips with spicy salsa and warm chili con queso
Crudités with peppercorn parmesan dip
Assorted bags of pretzels and popcorn

Energy Break - \$12/person

Granola bars
Candy bars
Freshly baked cookies and chocolate fudge brownies
Assortment of whole fresh fruits
Red Bull and Red Bull light energy drinks

Ice SCREAM Break - \$12/person

Individual assorted ice creams and sorbets
Ice cream bars, sandwiches and popsicles
Frozen candy bars
Assorted soft drinks

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À LA CARTE REFRESHMENTS

Beverages

Freshly brewed Columbian regular and decaffeinated coffee - \$42/gallon

Coffee with flavored syrups - \$44/gallon

Specialty hot teas - \$3/per tea bag

Iced tea, lemonade or fruit punch - \$30/gallon

Fresh-squeezed orange or grapefruit juice - \$22/half gallon

Assorted bottled fruit smoothies - \$4.50/each

Individual juices - \$1.50/each

Assorted soft drinks - \$2.75/each

We proudly serve Pepsi products: Pepsi, Diet Pepsi, and Sierra Mist

Assorted sparkling, still and flavored (*Wild Berry & Citrus Blend*) water - \$3.75/each

2%, skim or chocolate milk - \$12/quart

Red Bull and sugar free Red Bull - \$4.50/each

Gatorade - \$4.50/each

Snacks

Warm soft pretzels with mustard - \$36/dozen

Individual bags of chips, pretzels and popcorn - \$2.50/each

Bowl of mixed nuts - \$30/bowl, serves approximately 10 guests

Tortilla chips, corn chips, or pretzels - \$20/bowl, serves approximately 10 guests

Gardetto's snack mix - \$28/bowl, serves approximately 10 guests

Brownies or pecan bars - \$28/dozen

Assorted fresh baked cookies (*a selection of: chocolate chip, raisin oatmeal, white chocolate macadamia nut, chocolate chip-heath chip, sugar*) - \$36/dozen

Nutrition bars - \$3/each

Candy bars - \$3/each

Assorted ice cream bars - \$4.25/each

Homemade potato chips - \$20/bowl, serves approximately 10 guests

Salsa, spicy mustard dip, french dip - \$12/bowl, serves approximately 10 guests

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RECEPTION STATIONS

Potato Station - \$11/person

Mashed potatoes
Sour cream and chives, bacon bits and shredded cheddar
Sweet potatoes
Marshmallows, brown sugar and raisins

Fajita Station - \$12/person

Chili con queso
Blue and corn tortilla chips
Beef and chicken fajitas
Spanish rice
Refried beans

Sushi & Sashimi Station - \$600/100 pieces

California rolls
Sliced salmon sashimi
Spicy tuna roll
Ebi sushi
Pickled ginger, wasabi and soy sauce

Pasta Bar - \$12/person

Choice of two:

Cheese tortellini, farfalle or penne
Roasted garlic cream sauce
Tomato basil marinara
Grated pecorino cheese
Sun-dried tomatoes
Toasted pine nuts
Garlic bread
- Add diced chicken or Italian sausage \$2/person

Salad Station - \$10/person

Mixed baby greens, romaine, croutons
Cucumber, carrots, black olives, red onion
Mushrooms, diced egg, cherry tomatoes
Shredded cheddar and Swiss, bleu cheese
Sunflower seeds, crumbled bacon
3 choices of dressings

Seafood Extravaganza - \$75/person (based on 10 pieces per person)

Fresh jumbo shrimp
Snow crab claws
Oysters on the half shell
Cocktail sauce and wasabi vinaigrette
Caviar with traditional accompaniments
Served in an ice bar

Pacific Rim Station - \$15/person

Crab Rangoon (3)
Spring rolls, sweet chili dipping sauce (3)
Chicken Satay with peanut sauce (3)
Vegetable fried rice
Fortune cookies (2)

Dessert Station - \$12/person

Chocolate covered strawberries
Mini cream puffs
Mini fruit tarts
Brownie bites
Lemon cheesecake squares
Strawberry tea cakes
Assorted truffles
Regular and decaffeinated coffee,
condiments and flavorings, herbal tea

Cordial Station - \$7.50/each drink

Bailey's, Grand Marnier, Amaretto,
Godiva, Frangelica, Kahlua, Martell VS,
Drambuie, Peppermint Schnapps and
Jaegermeister

**Stations can become action - \$95 attendant fee per station.*

Minimum of 30 guests. Reception stations are out for a maximum of 1½ hours.

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CARVING STATIONS

Herb crusted leg of lamb - \$175 (*serves approximately 25 guests*)
Served with mint jus and cocktail rolls

Roasted breast of turkey - \$200 (*serves approximately 30 guests*)
Served with orange cranberry mayonnaise and cocktail rolls

Gusto bone-in ham - \$250 (*serves approximately 50 people*)
Served with whole grain mustard and cocktail rolls

Roasted pork loin - \$225 (*serves approximately 30 guests*)
Served with apple cider reduction and cocktail rolls

Herb crusted tenderloin of beef - \$ 325 (*serves approximately 20 guests*)
Served with merlot reduction and cocktail rolls

Pepper crusted N.Y. strip loin of beef - \$275 (*serves approximately 20 people*)
Served with mustard sauce and sliced French baguette

Steamship round of beef - \$700 (*serves approximately 150 people*)
Served with creamy horseradish, whole grain mustard and natural jus and cocktail rolls

Plus \$95 attendant fee, per station.

Carving stations are out for a maximum of 1½ hours.

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Hors d'oeuvres

The Pfister Selection

\$4.75 per piece

Hot

Cocktail filet mignon, horseradish Roquefort crust
 Garlic dijon painted petite lamb chops
 Maryland crab griddlecakes, lemon chive aioli
 Tempura prawns with thai chili shoyu
 Beef Wellington in delicate pastry
 Asian shrimp shau mai dumpling, scallion dragon sauce

Cold

Nigiri sushi with wasabi shoyu and pickled ginger
 Black and blue ahi tuna on english cucumber
 Smoked salmon rosette, black bread, lemon herb cheese
 Foie gras terrine, currant onion marmalade, farmer's bread
 Stuffed shrimp on focaccia, mango chutney



Celia Selection

\$4.25 per piece

Hot

callops wrapped in crisp bacon
 Traditional Spanikopita
 Chicken satay with columbian chimi churri
 Hibachi beef skewers with lemongrass soy
 Bacon wrapped water chestnuts
 Raspberry and brie in flaky pastry parcel

Cold

Filet mignon carpaccio, shaved Reggiano, cold pressed olive oil
 Smoked salmon roulade on peasant bread with lemon herb cheese
 French brie on ciabatta crouton with strawberry fresca
 Tuna tartare with toasted sesame oil in tartlette

The Salve Collection

\$3.75 per piece

Hot

Parmesan artichoke hearts	Mini quiche lorraine
Hibachi chicken skewers with dragon sauce	Mushroom vol-au-vent
Balsamic grilled vegetable brochettes	Mini reubens

Cold

San Danielle prosciutto wrapped musk melon	Blue cheese mousse on endive with walnut
Local baby tomatoes piped with avocado mousse	French brie spoons with blueberry sauce
Bruschetta	

Hors d'oeuvres must be ordered in quantities of 25.

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Hors d' oeuvres

Reception Displays

Fresh crudités with dipping sauces - \$175

Antipasto: grilled vegetables, fresh mozzarella, marinated mushrooms, salami - \$200

Fresh sliced fruit and berries - \$225

Domestic and imported cheeses served with a selection of crackers - \$250

Assorted sausages and charcuterie with a selection of crackers - \$275

The above each serve 50 guests

Smoked salmon fillet with chopped egg, chopped red onion, capers, and an assortment of gourmet crackers and flat bread - \$150

The above serves 25 guests

Baked brie wheel with butter, brown sugar and almonds, selection of crackers and flatbreads - \$75

Baked brie wheel with raspberry preserves, Chambord and walnuts, selection of crackers and flatbreads - \$75

The above each serve 30 guests

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Dinner

Appetizers

- Smoked pork tenderloin medallion, mango and sweet parsnip puree - \$8
- Grilled roman artichokes, smoked tomato polenta, white truffle oil - \$9
- Peppered jumbo scallops, pomegranate molasses, melted chard - \$13
- Butternut squash risotto, cider jus - \$9
- Edible smoked salmon martini, Absolut Citron vinaigrette - \$10
- Maryland crab cakes, seared polenta, lemon corn emulsion - \$13

Soups & Salads *(select one)*

- San Marzano tomato bisque, fresh basil chiffonade
- Wild mushroom soup, truffled crouton
- Roasted cauliflower puree, celery oil
- Rocket greens, roma tomatoes, english cucumber & green goddess dressing
- Romaine fingers, parmesan Reggiano, ciabatta croutons, garlic lemon dressing
- Cucumber bundle of Lollo Rosa, arugula & butter lettuce, crumbled chevre, toasted pecans & raspberry vinaigrette
- Lemon marmalade asparagus, mixed lettuce cup, shaved manchego & currant marmalade

Entrée includes your choice of soup or salad. Select soup and salad for an additional \$6.

Entrées *(price includes soup or salad, entrée and dessert)*

- Wild mushroom arborio stuffed chicken breast, artichoke tomato broth, haricots verts & mushrooms - \$38
- Semi boneless chicken, herbed chicken demi-glace, chive whipped yukons, garlicky baby vegetables- \$36
- Honey ancho glazed chicken, sweet potato timbale, haricots verts & marble tomatoes - \$37
- Wild atlantic salmon, garlic leek fondue, saffron risotto & asparagus - \$39
- Grilled mahi mahi, pineapple salsa, garlic herbed fingerlings, roasted vegetable ratatouille - \$44
- Wok seared sea bass, kalbi broth, coconut ginger rice, sesame scented pencil beans, bok choy - \$48
- Sliced strip loin of beef, wild mushroom veloute, cheddar whipped potato, asparagus - \$45
- Filet mignon, Guinness syrup, sweet parsnip puree, charred golden tomato - \$53
- Dijon herb crusted tenderloin, cognac demi-glace, peppered cauliflower puree, haricots verts - \$54
- Duet of filet with port wine reduction & salmon with lemon confit, garlic thyme risotto, roasted tomato, asparagus - \$56
- "Earth & Ocean", bronzed filet with port demi-glace, twin colossal prawns with pinot grigio butter, chive whipped potatoes, baby vegetables - \$58
- Mixed grill of Colorado lamb lollipop with thyme syrup, breast of chicken with apricot demi-glace & colossal prawns with citrus butter, dauphinoise potato, baby carrots and asparagus - \$60

Our chefs would be happy to prepare your choice of the following options for your vegetarian guests:

Mediterranean grilled vegetable pasta, basil genovese sauce & cavatappi pasta, Parmigiano-Reggiano
- or -

Grilled roasted pepper polenta, baby vegetables, sweet corn broth & melted arugula

Prices based on soup or salad, entrée and dessert.

Dinner service includes rolls and butter, coffee, decaffeinated coffee and herbal tea service.

An additional charge of \$2/person will apply if more than one entrée is selected and will require one vegetable choice.

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DESSERTS

Chocolate coffee decadence dusted with cocoa powder

Berry crème fraîche with strawberry basil sauce

Raspberry almond tart with raspberry sauce

Tiramisu

Chocolate hazelnut tower

Carrot cake

Peanut butter bomb with mango sauce

White chocolate éclair with mango and raspberry sauce

Lemon ginger panna cotta with passionfruit coconut sauce

Dessert included with lunch and dinner entrées.

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HOSTED & CASH BARS

Beverages	Hosted / Cash
Pfister Select Brands	\$6.50 / \$7.00
Premium Brands	\$6.00 / \$6.50
Call Brands	\$5.50 / \$6.00
Imported Beer	\$4.50 / \$5.00
Domestic Beer	\$4.00 / \$4.50
Cordials	\$7.00 / \$7.50
House Wine	\$6.50 / \$7.00
Mineral Water	\$3.50 / \$4.00
Soft Drinks	\$2.50 / \$3.00
Rum Punch	\$50.00/gallon
Champagne Punch	\$50.00/gallon

Draft Beer

Domestic	\$295/half barrel
Import	\$395/half barrel

Packages - groups of 50 people or more.

Amount charged is based on guarantee or actual attendance if higher.

Full Bar

Includes cocktails, wine, domestic draft beer (Miller Lite, MGD) and soft drinks.

	Call	Premium	Pfister Select
First Hour	\$13.00	\$14.00	\$15.00
Each Additional Hour	\$ 7.00	\$ 8.00	\$ 9.00
Four-Hour Package	\$30.00	\$35.00	\$40.00

Soda/Beer

Includes domestic draft beer (Miller Lite, MGD) and soft drinks.

First Hour	\$10.00
Each Additional Hour	\$ 5.00
Four-Hour Package	\$22.00

Soda/Wine/Beer

Includes wine, domestic draft beer (Miller Lite, MGD) and soft drinks.

First Hour	\$11.00
Each Additional Hour	\$ 6.00
Four-Hour Package	\$25.00

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