

LUNCH - BUFFETS

NEW YORK DELI \$28 (Minimum 10 guests)

House made soup of the day
Red bliss bacon potato salad
Creamy coleslaw
Seasonal fresh fruit display
Warm sliced corned beef
Warm turkey in natural jus
Sliced salami and sugar cured ham
Cheddar, Swiss and provolone cheese
Tomatoes, onions, lettuce and relishes
Mayonnaise, horseradish, 1000 island, whipped butter and deli mustard
Whole wheat, white, light rye, kaiser rolls
Cookies, Rice Krispie treats and brownies

FIESTA ITALIANA \$39 (Minimum 20 guests)

Caprese, sliced on the vine tomatoes, fresh mozzarella,
basil-olive oil emulsion, baby arugula
Caesar salad, romaine, croutons, parmesan cheese, garlic-lemon dressing
Garlic-parmesan bread sticks, sundried tomato focaccia
Baked rigatoni, herbed marinara, ricotta, mozzarella, pecorino
Classic chicken cacciatore
Breaded eggplant parmesan
Italian sausage with caramelized onions and bell peppers
Chocolate chip cannolis and candied cherry macarons

ENHANCE YOUR BUFFET

Meat lasagna \$6.50/person
Vegetable lasagna \$5.50/person
Breaded chicken parmesan \$6.75/person
Grilled vegetable antipasti, roasted red pepper rouille \$3.50/person
Lemon scented asparagus salad, shaved aged parmigiano-reggiano
Extra virgin olive oil \$4.50/person
Minestrone soup \$3.75/person
Tuscan white bean soup \$3.75/person
Tiramisu \$4.50/person

Buffet lunches include Columbian coffee, decaffeinated coffee and herbal tea service. All food & beverage prices are subject to applicable service charge and sales tax. Buffets for groups under 25 guests are subject to an additional \$10 per person charge. Menu selection and pricing will be guaranteed 30 days prior to the event or upon a signed banquet event order.



LUNCH - BUFFETS

W SALAD BAR \$36 (Minimum 20 guests)

House Made Soup of the Day

Seasonal garden salad, locally grown organic greens, cucumber, sprouts, carrot, tomato, toasted sunflower seed, black olives, egg, cheddar cheese, croutons, balsamic vinaigrette, 1893 Pfister dill dressing, raspberry dressing, green goddess dressing

Vegetable pasta salad with red wine herb vinaigrette dressing

Line-caught tongol tuna salad

Roasted chicken salad, grapes and toasted almonds

Low fat cottage cheese, snipped chives

Seasonal fresh fruit salad, passion fruit syrup, fresh spearmint

Assorted Labriola artisan dinner rolls

Assorted house cookies and lemon bars



WISCONSIN BBQ \$37 (Minimum 20 guests)

Wisconsin Beer Cheese Soup

Seasonal garden salad, locally grown organic greens, cucumber, carrot, tomato, 1893 Pfister dill dressing, ranch, balsamic dressing

German potato salad

Creamy coleslaw

Slowly baked BBQ beans

Bone in sweet and spicy BBQ chicken

Johnsonville bratwurst with mustard sauerkraut

Grilled hamburgers and all beef kosher hotdogs

Lettuce, tomato, onions, pickles, cheddar, American, Swiss cheese

Ketchup, mayonnaise, deli mustard

Sliced watermelon

Warm cherry cobbler

ENHANCE YOUR BUFFET

BBQ pulled pork \$4.75/person

Italian sausage links, caramelized onions and peppers \$5.25/person

Corn on the cob \$3.25/person

Seasonal fresh fruit display \$6/person

Kettle chips \$1.50/person

Fresh wild berry trifle \$4.25/person

Assorted cupcakes \$36/dozen

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LUNCH - BUFFETS

VIVA LA MEXICO \$32 (Minimum 20 guests)

Make your own tacos
Soft flour tortillas and hard corn taco shells
Seasoned ground beef
Cilantro-lime chicken, sautéed onions and peppers
Refried pinto beans, queso fresco
Spanish style rice
Black bean and corn salad
Diced tomatoes, shredded lettuce, shredded cheddar and pepper jack
cheese, tomatillo and tomato salsas, sour cream, diced Spanish onion
Anise seed bunuelos, creamy caramel

ENHANCE YOUR BUFFET

Grilled flank steak \$5/person
Baja shrimp \$6.50/person
Nacho chips \$1.50/person
Fresh pico de gallo \$2.50/person
Guacamole \$2.50/person
Flour taco shell bowls \$3/person
Flan, fresh berries, cinnamon whipped cream \$3.75/person



PFISTER EXECUTIVE \$48 (Minimum 20 guests)

House made soup of the day
Red bliss mustard potato salad
Seasonal garden salad, locally grown organic greens, cucumber, carrot
tomato, 1893 Pfister dill dressing, ranch, balsamic dressing
Bay shrimp orzo pasta salad, red grape tomatoes, fresh basil, roasted garlic
ciliegine mozzarella, extra virgin olive oil
Seasonal fresh fruit salad, passion fruit syrup, fresh spearmint
Sliced herb grilled chicken breast
Shaved roast sirloin
Red leaf lettuce, on the vine tomatoes, Vidalia onions, pickle
Aged Wisconsin cheddar, Swiss cheese, provolone
Mayonnaise, deli mustard, horseradish cream, pesto mayo
White truffle and parmesan house made kettle chips
Double chocolate brownies, lemon bars, cream puffs, assorted house cookies

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