Catering Menu



BROKFIELD CONFERENCE

all prices subject to service charge and applicable taxes

Reception MENU

ΗΟΤ HORSD' OEUVRES

SWEDISH BEEF & PORK MEATBALLS (GF) Swedish sauce

HICKORY SMOKED CHICKEN WINGS choice of buffalo, honey BBO or sweet chili sauce served with celery, carrots, ranch and bleu cheese sauces

BACON WRAPPED DATES (GF) balsamic drizzle

CRISPY VEGETABLE SPRING ROLLS (VEGAN) served with sweet chili sauce

CRAB CAKES lemon Dijon aioli

CHICKEN KABOBS (GF) choice of teriyaki ginger or Thai peanut

PORK POT STICKERS served with plum sauce

SPANAKOPITA (V)

brie, spinach and phyllo

SMOKED BRISKET BRUSCHETTA house smoked brisket, French baguette with smoked pepper relish

WHITE TRUFFLE BAKED MAC & CHEESE (V) house-made with white truffle sauce

BABA GHANOUSH STUFFED MUSHROOMS (VEGAN) eggplant, garlic, tahini, and fresh mint

WILD MUSHROOM TARTLET (V) Boursin cheese and phyllo cup

BLACKENED TENDERLOIN SLIDER house-made roll, peppers, onion and horseradish creme

GRILLED CHEESE STATION (CHOOSE TWO) wild mushroom and Brie, white cheddar and summer sausage, tomato, basil and fresh mozzarella

ADD A SOUP SHOOTER tomato basil (GF/VEGAN), Wisconsin beer cheese (V), or lobster bisque

COLD HORSD' OEUVRES

BRUSCHETTA (V)

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

CAPRESE SKEWERS (GF) tomatoes, fresh mozzarella, fresh basil, and balsamic drizzle

PROSCIUTTO WRAPPED GRILLED ASPARAGUS (GF) served with balsamic drizzle

SMOKED SALMON CROSTINI lemon dill cream cheese, pickled red onion, and capers

AVOCADO TOAST (V) French baguette crostini, avocado, tomato, white truffle oil, and sea salt

SHRIMP SHOOTER (GF) served with house-made cocktail sauce

DISPLAYED

HORSD' OEUVRES

CLASSIC CRUDITES (GF/V) seasonal fresh vegetables with fresh dill and ranch dips

RED PEPPER HUMMUS (V) served with fresh and pickled vegetables, and naan

WISCONSIN CHEESE BOARD (V)

Wisconsin cheeses served with gournet crackers, and baguettes

CHARCUTERIE DISPLAY

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

CHEESE & CHARCUTERIE BOARD

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

