

Catering Menu



BROOKFIELD CONFERENCE
CENTER

all prices subject to service charge and applicable taxes

BOXED LUNCHES

choose two options: 2 sandwiches or 2 salads or 1 sandwich and 1 salad

STANDARD

SANDWICHES:

served with bottled water, freshly baked cookie, chips, and whole fruit

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

SALADS:

includes bottled water and freshly baked cookie

WISCONSIN COBB

hearts of romaine and spring mix, roasted chicken, chopped bacon, tomatoes, hard-boiled egg, summer sausage, cheese curds, croutons, and assorted dressings

TURKEY CHEF (GF)

hearts of romaine and spring mix, sliced turkey, honey ham, Swiss and cheddar cheeses, tomatoes, cucumbers, hard-boiled egg, black olives, and assorted dressings

CLASSIC CAESER (V)

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 cheese, and avocado vinaigrette
add grilled chicken or pan seared salmon \$6 additional charge

HUMMUS BOX (V)

house-made hummus, carrots, celery, peppers, cucumbers, broccoli, and Naan bread

BOXED LUNCHES

choose two options: 2 sandwiches or 2 salads or 1 sandwich and 1 salad
served with bottled water, freshly baked cookie

your choice of two sides:
chips, whole fruit, coleslaw, potato salad, and fruit salad

EXECUTIVE

SANDWICHES:

BISTRO STEAK

sliced steak, fig onion jam, white cheddar cheese, and arugula on a brioche roll

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

SMOKED TURKEY WRAP

smoked turkey, provolone cheese, romaine lettuce, and roasted red pepper aioli on a tomato basil tortilla wrap

CHICKEN CAESAR WRAP

grilled chicken, romaine lettuce, diced tomato, parmesan cheese, and Caesar dressing on an herb flour tortilla

SALADS:

WISCONSIN COBB

hearts of romaine and spring mix, roasted chicken, chopped bacon, tomatoes, hard-boiled eggs, summer sausage, cheese curds, croutons, and assorted dressings

TURKEY CHEF (GF)

hearts of romaine and spring mix, sliced turkey, honey ham, Swiss and cheddar cheeses, tomatoes, cucumbers, hard-boiled eggs, black olives, and assorted dressings

CLASSIC CAESAR (V)

romaine lettuce, grape tomatoes, 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 cheese, and avocado vinaigrette
add grilled chicken or pan seared salmon \$6 additional charge

HUMMUS BOX (V)

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 and iced tea, freshly baked rolls with butter, and Chef's choice of dessert

SALAD SERVICE

WISCONSIN COBB

hearts of romaine and spring mix, roasted chicken, chopped bacon, tomatoes, hard-boiled egg, summer sausage, cheese curds, croutons, and assorted dressings

TURKEY 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 CAESER (V)

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

STRAWBERRY PECAN (V)

chopped kale, candied pecans, strawberries, goat cheese, and balsamic dressing
add grilled chicken or pan-seared salmon \$6

ADD A SOUP

tomato basil (GF/V)

Wisconsin beer cheese (V)

chicken noodle

wild mushroom bisque (V)

loaded potato

lobster bisque +\$2

BUFFET LUNCH

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

TRIPLE "S"

SALADS (choose one)

CLASSIC CAESAR (V)

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

STRAWBERRY BALSAMIC VINAIGRETTE

LEMON VINAIGRETTE

FRENCH

CAESAR

SOUP (choose one)

TOMATO BASIL (GF/V)

WISCONSIN BEER CHEESE (V)

CHICKEN NOODLE

WILD MUSHROOM BISQUE (V)

LOADED POTATO

LOBSTER BISQUE +\$2

SANWICHES (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 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, and goat cheese with 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 two)

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 \$34

MIXED GREENS (V)

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

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)

IMPOSSIBLE BURGERS (GF/V)

BEEF FRANKS (GF)

MARINATED CHICKEN BREASTS (GF)

THEMED LUNCH BUFFET

90-minute service 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

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, 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 \$35

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

THREE COURSE PLATED

served with freshly brewed regular and decaffeinated coffee, selection of hot specialty teas, iced tea, fresh 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 (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 (+\$2)

ENTREES (choose two)

SERVED WITH CHEF'S CHOICE VEGETABLE AND STARCH

PAN SEARED CHICKEN BREAST

lemon beurre blanc, capers, crispy shallots

ROASTED CHICKEN BREAST

cabernet reduction, fresh thyme, crispy shallots

PANKO-CRUSTED DIJON CHICKEN BREAST

tarragon cream sauce

GRILLED SALMON (GF)

mango salsa, coconut curry reduction

GLAZED SALMON (GF)

soy maple glaze

ROASTED PORK LOIN (GF)

Door County cherry, demi-glace

GRILLED 6 OZ. FILET (GF)

roasted shallot and mushroom demi-glace

GRILLED BEEF FLAT IRON STEAK (GF)

Lakefront stout demi-glace, Italian parsley gremolata

ROASTED VEGETABLE CROSTATA (VEGAN)

tricolored quinoa pilaf, roasted pepper coulis, and pickled carrots

CHEESE RAVIOLI (V)

tomato basil concasse

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 and 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