

BOXED LUNCHES

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

SANDWICHES

SMOKED TURKEY WRAP

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

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

BISTRO STEAK

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

GRILLED CHICKEN WRAP

grilled chicken, bacon, avocado ranch dressing on a tomato tortilla

CHICKEN CAESAR WRAP

grilled chicken, romaine lettuce, diced tomato, parmesan cheese, and Caesar dressing on a herb flour torilla

SALADS

WISCONSIN COBB

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

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 CAESAR

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

PLATED LUNCH

served with freshly brewed regular and decaffeinated coffee, a selection of hot specialty teas, iced tea, freshly baked rolls & butter

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

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 CAESAR

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

ASIAN GRILLED CHICKEN (DF)

napa cabbage, red peppers, green onions, carrots, cilantro, fried wontons, and spicy peanut sauce

HARVEST BOWL

mixed greens, dried cranberry, shaved brussel sprouts, pecans, apples, and goat cheese
add grilled chicken additional \$6, add salmon additional \$6

ADD A SOUP

tomato basil (GF/V)
Wisconsin beer cheese (V)
chicken noodle
wild mushroom bisque (V)
loaded potato
lobster bisque +

ALA CARTE DESSERT

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

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

TWO COURSE PLATED

served with regular and decaffeinated coffee, selection of hot specialty teas, iced tea, freshly 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

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

BIBB LETTUCE (GF)

spring greens, tomatoes, applewood bacon, and bleu cheese

ROASTED BEET & ARUGULA (GF)

arugula, beets, walnuts, and goat cheese *add +\$1*

DRESSING (choose two)

buttermilk ranch (GF), strawberry balsamic vinaigrette (GF/DF), lemon vinaigrette (GF/DF), French (GF), 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

PROSCIUTTO CHICKEN (GF)

lemon beurre blanc, capers, crispy shallots

ROASTED CHICKEN BREAST

cabernet reduction, fresh thyme, crispy shallots

PANKO-CRUSTED DIJON CHICKEN

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 6 OZ. FLAT IRON STEAK

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

PORTOBELLO LASAGNA (V/GF)

layers of portobella and ricotta cheese with a spicy tomato sauce

ALA CARTE DESSERT

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

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

BUFFET LUNCH

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

TRIPLE "S"

SALAD (choose one)

CLASSIC CAESAR

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

DRESSING (choose two)

buttermilk ranch (GF)

strawberry balsamic vinaigrette (GF/DF)

lemon vinaigrette (GF/DF)

French (GF)

Caesar

SOUP (choose one)

TOMATO BASIL (GF/V)

WISCONSIN BEER CHEESE (V)

CHICKEN NOODLE

WILD MUSHROOM BISQUE (V)

LOADED POTATO

LOBSTER BISQUE +

SANDWICHES (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 with regular and decaffeinated coffee, a selection of hot specialty teas, iced tea, and assorted sweet treats
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 dressings

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

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, and goat cheese with assorted dressings

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)

BRATWURST

BEEF FRANKS (GF)

MARINATED CHICKEN BREASTS (GF)

THEMED LUNCH BUFFET

90-minute service with regular and decaffeinated coffee, a selection of hot specialty teas, iced tea, and assorted sweet treats
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, POLLO, 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 cheese, 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