

BROOKFIELD CONFERENCE
CENTER

BREAKFAST MENU



CONNECT. COLLABORATE. CELEBRATE.

CATERING MENU GENERAL INFORMATION

The Brookfield Conference Center (BCC) is the exclusive caterer for the venue, offering a variety of food & beverage selections.

No outside food & beverage is permitted inside the BCC building or the Hilton Garden Inn Garden Room by clients or guests.

DIETARY NOTATIONS

- ▼ Vegan
- ▲ Vegetarian
- Gluten Free
- Dairy Free

CHEF ATTENDED

The BCC requires 1 Chef Attendant per every 50 guests. There is a \$150 fee for each Chef Attendant.

Items on the menu marked with a * notation, indicate the requirement of a chef attendant.

SERVICE CHARGES + FEES

All prices are subject to service charge and applicable sales tax.

Due to fluctuating food & beverage costs, the BCC does not guarantee menu prices until 90 days prior to the start of the event.

SERVICE TIMES

All perishable food & beverage is subject to a 90-minute maximum service time.

GUARANTEED COUNTS

All guaranteed food and guest counts are due by 12:00 PM 10 business days prior to the start of the event.

The counts cannot be decreased after this time.

The group may increase their food and guest counts up to 7 business days prior to the start of the event.

Please refer to the event contract for specific dates when counts are due.

REQUIRED MINIMUMS

Continental and plated breakfasts are available for a minimum of 15 guests.

If the minimum is not met, group will be charged for 15 guests.

Breakfast and lunch buffets are available for a minimum of 25 guests.

If group does not meet the minimum, an additional \$50 fee will be applied to the final bill.

CONTINENTAL BREAKFAST

90-minute service available for a minimum of 15 guests
served with regular & decaffeinated coffee and hot specialty teas

CLASSIC ▲

chilled fruit juices
Racine Kringle
breakfast breads
muffins with butter

GRAND ▲

chilled fruit juices
Racine Kringle
breakfast breads
muffins with butter
sliced fresh fruit with seasonal berries
assorted yogurt cups
individual cereals with whole, 2%, & almond milk

HEALTHY CHOICE ▲

Naked juice smoothies
whole grain & bran muffins with fruit preserves and butter
sliced fresh fruit with seasonal berries
granola parfaits
whole wheat & grain cereals with soy & almond milk

STATION ENHANCEMENTS

90-minute service available with the purchase of a continental breakfast

PANCAKE STATION

*optional self service or chef attended**

fresh-made pancakes with assorted berries,
chocolate chips, whipped cream, whipped butter,
and maple syrup on the side

OMELET STATION ◻

*requires chef attendant**

cooked to order omelets with tomatoes, mushrooms,
spinach, peppers, onions, ham, sausage, bacon,
cheddar, feta, and mozzarella

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CONTINENTAL ENHANCEMENTS

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BREAKFAST PROTEINS (CHOOSE 1)

applewood smoked bacon

Canadian bacon

honey-baked ham

pork sausage

chicken sausage

vegan sausage

HARD BOILED EGGS

CHEESY SCRAMBLED EGGS

cheddar cheese scrambled eggs with scallions, peppers, and salsa on the side

EGGS BENEDICT

poached eggs, Canadian bacon, English muffin, and hollandaise sauce

VEGGIE HASH & POACHED EGGS

poached eggs, roasted potatoes, and seasonal vegetables with roasted tomato salsa on the side

ASSORTED COLD CEREALS

whole, 2%, & almond milk on the side

STEEL-CUT OATMEAL BAR

2% & almond milk, raisins, almonds, and brown sugar on the side

ASSORTED YOGURT CUPS

YOGURT PARFAIT BAR

low-fat Greek yogurt with house-made granola, raisins, and fresh seasonal berries on the side

SMOOTHIES (CHOOSE 2)

peach mango

strawberry kiwi

banana tart cherry

mandarin orange passion fruit

acai berry

ADD protein powder

DOUGHNUT HOLES

individual bags of 6 doughnut holes with powdered & cinnamon sugar on the side

CINNAMON ROLLS

CINNAMON FRENCH TOAST

blueberry compote, whipped butter, and maple syrup

ASSORTED BAGEL BAR

cream cheese, fruit preserves, peanut butter, and whipped butter on the side

BREAKFAST SANDWICHES (CHOOSE 2)

HONEY HAM & CHEDDAR: eggs and cheddar cheese on a toasted English muffin

HONEY HAM & PEPPER JACK: scrambled eggs, green peppers, onions, and pepper jack cheese on a spinach tortilla

APPLEWOOD SMOKED BACON: eggs, and gouda cheese on a croissant

TURKEY SAUSAGE: eggs and Swiss cheese on a pretzel roll

VEGAN SAUSAGE: plant-based eggs, refried beans, and pico de gallo on a spinach tortilla

VEGGIE: spinach, tomato, egg whites, and feta cheese on a challah roll

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PLATED BREAKFAST

minimum of 15 guests

served with regular & decaffeinated coffee, hot specialty teas, orange juice, and sliced fresh fruit

BUCKY

scrambled eggs with chives
American fried potatoes
bacon

SMOKEHOUSE

sugar-cured bacon
sweet potato hash with onion and poblano peppers
fried eggs
topped with chive hollandaise sauce

HEALTHY START ▲□

wild mushroom & fingerling potato hash
poached eggs
topped with roasted tomato salsa

CLASSIC BENEDICT

toasted herb focaccia
with grilled Canadian bacon, steamed eggs, and hollandaise sauce
American fried potatoes

BREAKFAST FLATBREAD

white sauce with fried egg, dates, spinach, bacon, mozzarella cheese, and red onion
topped with a balsamic glaze

EGG STRATA

(CHOOSE 1)

all stratas are topped with roasted tomato salsa and served with roasted potatoes

BACON STRATA: bacon, Swiss cheese, and onion

PROSCIUTTO STRATA: prosciutto, parmesan cheese, and sun-dried tomato

VEGGIE STRATA: cheddar cheese, spinach, and mushroom ▲

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BREAKFAST BUFFETS

90-minute service available for a minimum of 25 guests

served with regular & decaffeinated coffee, hot specialty teas, orange & apple juices, Racine Kringle, breakfast breads, and muffins with fruit preserves, honey, butter, and sliced fresh fruit

BADGER

cheddar cheese scrambled eggs with chives
American fried potatoes
applewood smoked bacon
sausage links

STEAK & EGGS

grilled bistro steak
sour cream scrambled eggs
potato hash with peppers and onions
roasted red pepper salsa

CROQUE MADAME

toasted open-faced ciabatta
with shaved ham, Swiss cheese, a fried egg, and Dijon
American fried potatoes

CAFE

strawberry pecan French toast with maple syrup
scrambled eggs
roasted red potatoes
sugar-cured bacon

SKILLET

sliced brisket with peppers and onions
cheddar cheese scrambled eggs
roasted red potatoes

SOUTHERN HOSPITALITY

cheddar cheese scrambled eggs
Jones Dairy Farm sausage patties
buttermilk biscuits
pepper gravy

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