

BROOKFIELD CONFERENCE
CENTER

RECEPTION 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.

HOT & COLD HORS D'OEUVRES

90-minute service

minimum of 2 dozen per hors d'oeuvres selection

HOT HORS D'OEUVRES

BEEF & PORK MEATBALLS ■

Swedish sauce

BLACKENED TENDERLOIN SLIDERS

peppers, onion, and horseradish creme on a house-made roll

SMOKED BRISKET BRUSCHETTA

house-smoked brisket and smoked pepper relish on Naan bread

PORK POT STICKERS

plum sauce on the side

BACON WRAPPED DATES ■

balsamic drizzle

MINI CHICKEN & WAFFLES

waffle-battered chicken, maple syrup

CRAB CAKES

lemon Dijon aioli on the side

CHICKEN KABOBS (CHOICES)

teriyaki ginger ■

Thai peanut ■

FRIED CAULIFLOWER ▲○

Korean BBQ sauce on the side

CRISPY VEGETABLE SPRING ROLLS ▼

sweet chili sauce on the side

SPANAKOPITA ▲

phyllo dough, filled with brie cheese and spinach

WHITE TRUFFLE BAKED MAC & CHEESE ▲

BABA GHANOUSH MUSHROOMS ▼

eggplant, garlic, and tahini, topped with chopped fresh mint

WILD MUSHROOM TARTLET ▲

phyllo cup, Boursin cheese

VEGETABLE POT STICKERS ▲○

spinach & basil infused pastry filled with vegetables, bean vermicelli, and Thai seasonings, served with plum sauce on the side

CHICKEN WINGS (CHOICES)

all wings are hickory smoked and served with celery, carrots, buttermilk ranch, and bleu cheese dressing

buffalo

honey BBQ

sweet chili sauce

COLD HORS D'OEUVRES

SHRIMP SHOOTERS ■

house-made cocktail sauce

TUNA POKE CORNET

diced tuna, green onion, sesame oil, and wasabi cream in a sesame cornet

DUCK CROSTINI

ground duck, goat cheese, green onion, and spicy plum sauce on mini Naan bread

SMOKED SALMON CORNET

smoked salmon, lemon cream cheese, pickled onions, and capers in a sun-dried tomato cornet

PROSCIUTTO WRAPPED ASPARAGUS ■

grilled asparagus with a balsamic drizzle

AVOCADO TOAST ▲

avocado, tomato, white truffle oil, and sea salt on a French baguette crostini

CAPRESE SKEWERS ■

tomato, fresh basil, and fresh mozzarella with a balsamic drizzle

CLASSIC BRUSCHETTA ▲

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

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DISPLAYED HORS D'OEUVRES

90-minute service, available for a minimum of 25 guests

GRILLED CHEESE STATION (CHOOSE 2)

WILD MUSHROOM & BRIE
WHITE CHEDDAR & SUMMER SAUSAGE
TOMATO, BASIL, & FRESH MOZZARELLA

ADD SOUP SHOOTER (CHOOSE 1)

TOMATO BASIL ▣ ▽
WISCONSIN BEER CHEESE ▲
LOBSTER BISQUE

CLASSIC CRUDITES ▲ ▣

seasonal fresh vegetables with ranch & sun-dried tomato dips

RED PEPPER HUMMUS ▲

red pepper hummus with fresh pickled vegetables and Naan bread

WISCONSIN CHEESE BOARD ▲

Wisconsin cheese with gourmet crackers and baguettes

SAUSAGE BOARD ○

Ussinger sausage bratwurst, knackwurst, and Polish sausage,
with stone ground mustard, cranberry mustard, and soft pretzel sticks

CHARCUTERIE DISPLAY

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

CHEESE & CHARCUTERIE BOARD

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

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RECEPTION STATIONS

CARVING STATIONS

*all carving stations require chef attendant**

PEACH ROSEMARY GLAZED TURKEY BREAST (SERVES 30)
cranberry mustard sauce and rolls

BARRON of BEEF (SERVES 50)
spicy herb aioli and rolls

PEPPER CRUSTED PRIME RIB (SERVES 30)
horseradish sauce and rolls

BOURBON BROWN SUGAR BONE-IN HAM (SERVES 45)
Door County cherry compote and rolls

HOISIN GLAZED PORK BELLY (SERVES 25)

BACON WRAPPED TENDERLOIN (SERVES 25)
tarragon shallot sauce and rolls

ACTION STATIONS

*90-minute service available for a minimum of 25 guests,
with the purchase of other hors d'oeuvres or minimum order of 2 action stations
optional self service or chef attended**

PASTA BAR
three-color tortellini, penne, and cavatappi noodles
marinara, four-cheese alfredo, and basil pesto sauces
chicken, Italian sausage, broccoli, tomato, and
parmesan cheese

RAMEN BAR
*requires chef attendant**
chicken, diced ham, soft boiled egg, ramen noodles,
broccoli, red peppers, green onion, and baby bok choy
with chicken broth, vegetable broth, teriyaki, sweet chili,
peanut, and soy sauces

MASHED POTATO BAR
mashed potatoes with seasoned ground beef, bacon,
cheddar cheese, broccoli, green onions, sour cream, and
roasted tomato salsa

SLIDER STATION (CHOOSE 3)
buffalo chicken
hickory smoked BBQ pulled pork
classic mini burgers
mini bratwursts

STIR FRY STATION
chicken, pork, and shrimp with white rice & lo mein noodles
broccoli, red peppers, green onion, and snap peas
teriyaki, sweet chili, peanut, and soy sauces

DESSERT STATIONS

*90-minute service available for a minimum of 25 guests
optional self service or chef attended**

ICE CREAM BAR
*requires chef attendant**
vanilla & chocolate ice cream with cookie crunch,
cherries, sprinkles, whipped cream, and chocolate,
caramel, & strawberry sauces

DESSERT BAR (CHOOSE 3)
French macarons
chocolate covered strawberries
chocolate cheesecake truffles
mousse cups
mini seasonal fruit tarts
mini cream puffs
assorted petit fours

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