

BROOKFIELD CONFERENCE
CENTER

DINNER 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.

TWO-COURSE PLATED DINNER

served with regular & decaffeinated coffee, iced & hot specialty teas, and freshly baked bread rolls with butter

SALAD (CHOOSE 1)

ADD soup course for additional fee

MIXED GREENS ▲

hearts of romaine & spring mix, cucumbers, tomatoes, red onions, croutons, and goat cheese

FARM GREENS ▲□

spinach, arugula, & kale, strawberries, toasted walnuts, and crumbled feta cheese

CAPRESE ▲□

beefsteak tomatoes, fresh mozzarella, and julienne basil, topped with a balsamic drizzle

CAESAR ▲

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

BIBB LETTUCE □

spring greens, applewood bacon, tomatoes, and bleu cheese

ROASTED BEET & ARUGULA ▲□

arugula, roasted beets, walnuts, and goat cheese

DRESSINGS (CHOOSE 2)

Buttermilk Ranch □, Strawberry Balsamic Vinaigrette □○, Lemon Vinaigrette □○, French □○, Caesar ▲

ENTREES (CHOOSE 2)

ADD third option for additional fee

HERB MARINATED AIRLINE CHICKEN □

merlot glaze

PECAN CRUSTED CHICKEN BREAST

Dijon sauce

CHICKEN CORDON BLEU

breaded chicken, Swiss cheese, ham, Dijon cream sauce

SEARED PORK TENDERLOIN □

Henry bourbon & dried fruit demi-glace

ROASTED PORK LOIN □

Door County cherry demi-glace

SEARED SALMON □

chimichurri sauce

GRILLED MAHI MAHI □

mango salsa

BRAISED BEEF 7 oz. SHORT RIB □

rich braised pan sauce

SEARED 6 oz. FILET □

mushroom duxelle, port wine mustard sauce

12 oz. STRIP STEAK □

balsamic herb butter

ROASTED VEGETABLE CROSTATA ▼

tri-colored quinoa pilaf, roasted pepper coulis, pickled carrots

BUTTERNUT SQUASH RAVIOLI ▲

brown butter sauce, topped with fried sage, toasted pine nuts, fresh parmesan cheese, and oven roasted tomatoes

RATATOUILLE TART ▲□

tomato, squash, eggplant, onion, Boursin cheese, cauliflower crust

SIDE STARCH (CHOOSE 1)

GARLIC MASHED POTATOES ▲□

ROASTED RED & GOLD POTATOES ▲□○

MUSHROOM RISOTTO ▲

QUINOA BLEND ○▼

SIDE VEGETABLE (CHOOSE 1)

BROCCOLINI ▲□○

HONEY CANDIED CARROTS ▲□○

PRINCE CHARLES BLEND ▲□○

GREEN BEAN ALMONDINE □○▼

only 1 starch & 1 vegetable selection for all entrees, vegetarian entree selections do not include starch & vegetable

ADD DESSERT (CHOOSE 1)

TRIPLE CHOCOLATE FUDGE CAKE

chocolate & fudge triple-layered cake with chocolate chunks, served with whipped cream

CHOCOLATE TORTE □

dark chocolate flourless torte

TIRAMISU

sponge-like lightly soaked espresso-flavored mascarpone mousse, topped with whipped cream and a dusting of cocoa

CREME BRULEE □

vanilla custard with caramelized sugar

DOOR COUNTY CHERRY CHEESECAKE

creamy cheesecake, topped with Door County cherries

NEW YORK CHEESECAKE

creamy cheesecake, topped with a mixed berry compote

GOLDEN CARROT TORTE

old-fashioned spiced carrot cake with walnuts and cream, topped with cream cheese frosting

FRUIT TART ▲

pastry cream filled tartlet, topped with fresh raspberries & blueberries with an apricot glaze and fresh mint

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DINNER BUFFETS

90-minute service available for a minimum of 25 guests

served with regular & decaffeinated coffee, iced & hot specialty teas, and assorted sweet treats

SOUTHERN BBQ

MIXED GREENS ▲

deconstructed salad with hearts of romaine & spring mix, cucumbers, tomatoes, red onions, croutons, and goat cheese with buttermilk ranch and French dressing on the side

INCLUDED SIDES

CORN BREAD MUFFINS ■

SIDES (CHOOSE 2)

COLESLAW ▲■

OLD FASHION POTATO SALAD ▲■

MACARONI SALAD ▲

CLASSIC MAC & CHEESE ▲

MASHED POTATOES ▲■

ENTREES (CHOOSE 3)

SOUTHERN FRIED CHICKEN

HOMEMADE MEATLOAF

GOLDEN BBQ SLICED BRISKET ■

slider buns

DOOR COUNTY CHERRY BBQ PULLED PORK ■

slider buns

HONEY BBQ PULLED CHICKEN ■

slider buns

BRAISED BEEF TIPS WITH EGG NOODLES

TAILGATE

MIXED GREENS ▲

deconstructed salad with hearts of romaine & spring mix, cucumbers, tomatoes, red onions, croutons, and goat cheese with buttermilk ranch and French dressing on the side

INCLUDED SIDES

GERMAN POTATO SALAD ■

FRUIT SALAD ■●▼

BACON BAKED BEANS

SLICED CHEESE, LETTUCE, TOMATO,
ONION, PICKLES, KETCHUP,
MUSTARD, MAYONNAISE

ENTREES (CHOOSE 3)

8 oz. GRILLED HAMBURGERS ■

hamburger buns

USINGER BRATWURST

hotdog buns

USINGER BEEF FRANKS ■

hotdog buns

MARINATED CHICKEN BREASTS ■

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SOUTHWEST

GARDEN CHOPPED

deconstructed salad with romaine lettuce, olives, tomatoes, and onions with buttermilk ranch and cilantro-lime dressing on the side

INCLUDED SIDES

BLACK BEANS ▽□○

SPANISH RICE □○

TORTILLA CHIPS

ROASTED TOMATO SALSA ▽□○

SALSA VERDE ▽□○

LETTUCE, TOMATO, SHREDDED CHEESE,
SOUR CREAM, and JALAPENOS

ADD fresh guacamole

ENTREES (CHOOSE 3)

CARNE ASADA STREET-STYLE TACOS

corn tortillas □ and flour tortillas

PORK CARNITAS STREET-STYLE TACOS

corn tortillas □ and flour tortillas

POLLO STREET-STYLE TACOS

corn tortillas □ and flour tortillas

CHICKEN FAJITAS

corn tortillas □ and flour tortillas

STEAK FAJITAS

corn tortillas □ and flour tortillas

CHICKEN ENCHILADAS

CHEESE ENCHILADAS ▲

ITALIAN

CAESAR ▲

deconstructed salad with romaine lettuce, grape tomatoes, shredded parmesan cheese, and croutons with lemon vinaigrette and Caesar dressing on the side

INCLUDED SIDES

FRESH BREAD ▲

CUCUMBER, TOMATO, & MOZZARELLA SALAD ▲□

GRILLED VEGETABLES ▲

ENTREES (CHOOSE 3)

BAKED COD □

tomato, olive, and caper Mediterranean relish

CHICKEN ALFREDO PASTA

penne noodles

ASIAGO CREAM SAUCE CHICKEN PASTA

penne noodles with spinach, artichoke, and asparagus

CHICKEN MARSALA PASTA

bowtie noodles

EGGPLANT PASTA AL FORNO ▲

baked penne noodles with mozzarella cheese

ITALIAN SAUSAGE LASAGNA

ROASTED VEGETABLE LASAGNA ▲

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TASTE OF ASIA

ORANGE & ALMOND GREENS

combined salad tossed with crisp romaine lettuce, sweet mandarin oranges, fresh green onions, and crunchy sliced almonds, topped with a savory sesame dressing

INCLUDED SIDES

SPICY CUCUMBER SALAD  

STIR FRIED VEGETABLES 

FRIED RICE

LO MEIN NOODLES

ENTREES (CHOOSE 3)

CHICKEN TERIYAKI

CHINESE BBQ PORK 

BEEF & BROCCOLI 

SEASAME CHICKEN 

SWEET & SOUR CHICKEN

MEDITERRANEAN

GREEK

deconstructed salad with romaine lettuce, kalamata olives, feta cheese, red onion, garbanzo beans, and lemon vinaigrette dressing on the side

INCLUDED SIDES

HERB ROASTED GOLD POTATOES

GRILLED VEGETABLES 

HUMMUS with CARROTS, PEPPERS, & RADISH

ENTREES (CHOOSE 3)

GYRO BEEF & LAMB MEAT

tomato, red onion, and tzatziki sauce with Pita bread

BRAISED MEDITERRANEAN BEEF  

TILAPIA  

lemon and paprika with julienne vegetables

BAKED ROSEMARY CHICKEN 

orzo pasta and kalamata olives

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