BROOKFIELD CONFERENCE CENTER

BREAKFAST MENU

CONNECT. COLLABORATE. CELEBRATE.

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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

VG Vegan
V Vegetarian
GF Gluten Free
DF 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
priced per person, unless otherwise noted

served with regular & decaffeinated coffee and hot specialty teas

CLASSIC V 17

chilled fruit juices
Racine Kringle
breakfast breads
muffins with butter

GRAND V 22

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 V 25

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
priced per person, unless otherwise noted

PANCAKE STATION 9

*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 GF 12

*requires chef attendant**

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

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VG Vegan V Vegetarian GF Gluten Free DF Dairy Free

CONTINENTAL ENHANCEMENTS

90-minute service available with the purchase of a continental breakfast
priced per person, unless otherwise noted

BREAKFAST PROTEINS *(CHOOSE 1)* 7

applewood smoked bacon GF
Canadian bacon
honey-baked ham GF
pork sausage GF
chicken sausage
vegan sausage VG +1

HARD BOILED EGGS V GF DF 15/dz

CHEESY SCRAMBLED EGGS V GF 6

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

EGGS BENEDICT 7

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

VEGGIE HASH & POACHED EGGS V GF 7

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

ASSORTED COLD CEREALS V 4

whole, 2%, & almond milk on the side

STEEL-CUT OATMEAL BAR V GF 7

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

ASSORTED YOGURT CUPS GF 36/dz

YOGURT PARFAIT BAR V 16

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

EGG BITES GF 9/dz

minimum 2 dozen per selection
cheddar, monterery jack, bacon
spinach, feta, egg whites V
hash browns, bacon, cheese

DOUGHNUT HOLES 19/bag

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

ASSORTED DONUTS V 40/dz

CINNAMON ROLLS V 40/dz

CINNAMON FRENCH TOAST V 6

blueberry compote, whipped butter, and maple syrup

ASSORTED BAGEL BAR V 6

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

BREAKFAST SANDWICHES *(CHOOSE 2)* 8

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

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PLATED BREAKFAST

minimum of 15 guests
priced per person, unless otherwise noted
served with regular & decaffeinated coffee, hot specialty teas, orange juice, and sliced fresh fruit

BUCKY 23

scrambled eggs with chives
American fried potatoes
bacon

SMOKEHOUSE 25

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

HEALTHY START V GF 24

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

CLASSIC BENEDICT 24

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

BREAKFAST FLATBREAD 26

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

EGG STRATA 25

(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 V

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BREAKFAST BUFFETS

90-minute service available for a minimum of 25 guests
priced per person, unless otherwise noted

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 25

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

CAFE 27

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

SKILLET 27

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

SOUTHERN HOSPITALITY 26

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

SOUTHWESTERN 28

chorizo scrambled eggs
corn & flour tortillas
fried breakfast potatoes with peppers and onions
churro french toast
syrup, cheese, sour cream, jalapenos
roasted red pepper pico de gallo

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