BROOKFIELD CONFERENCE CENTER

DINNER 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.

TWO-COURSE PLATED DINNER

priced per person, unless otherwise noted
served with regular & decaffeinated coffee, iced & hot specialty teas, and freshly baked bread rolls with butter

SALAD *(CHOOSE 1)*

ADD soup course for $4 per person

MIXED GREENS V
hearts of romaine & spring mix, cucumbers, tomatoes, sliced radish, croutons, and goat cheese

FARM GREENS V GF
spinach, arugula, & kale, strawberries, toasted walnuts, and crumbled feta cheese

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

BERRY SALAD GF DF
blueberry, dried cranberry, sunflower seeds, mixed greens, cucumber

DRESSINGS *(CHOOSE 2)*

Buttermilk Ranch GF, Strawberry Balsamic Vinaigrette GF DF, Lemon Vinaigrette GF DF, French GF DF, Caesar V

ENTREES *(CHOOSE 2)*

ADD third option for $5 per person

HERB MARINATED AIRLINE CHICKEN GF 38
merlot glaze

PECAN CRUSTED CHICKEN BREAST 38
dijon sauce

HONEY MUSTARD CHICKEN GF DF 40
rosemary airline chicken breast

SEARED PORK TENDERLOIN GF 38
Henry bourbon & dried fruit demi-glace

PORK OSSO BUCCO 48
beer and stone mustard braised

SEARED SALMON GF 40
chimichurri sauce

SEARED SEA BASS GF 60
saffron butter cream sauce

BRAISED BEEF SHORT RIB GF 50
rich braised pan sauce

SEARED FILET GF 56
mushroom duxelle, port wine mustard sauce

ROASTED VEGETABLE CROSTATA VG 32
tri-colored quinoa pilaf, roasted pepper coulis, pickled carrots

BUTTERNUT SQUASH RAVIOLI V 35
brown butter sauce, fried sage, toasted pine nuts, parmesan cheese, oven roasted tomatoes

RATATOUILLE TART V GF 32
tomato, squash, eggplant, onion, boursin cheese, cauliflower crust, balsamic glaze

SIDE STARCH *(CHOOSE 1)*

GARLIC MASHED POTATOES V GF
ROASTED RED & GOLD POTATOES V GF DF
MUSHROOM RISOTTO V
QUINOA & RICE BLEND VG DF
SPAETZLE

SIDE VEGETABLE *(CHOOSE 1)*

BROCCOLINI V GF DF
HONEY CANDIED CARROTS V GF DF
PRINCE CHARLES BLEND V GF DF
GREEN BEAN ALMONDINE VG GF DF

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

ADD DESSERT (CHOOSE 1) +9

TRIPLE CHOCOLATE MOUSSE
layers of dark, milk and white chocolate mousse topped with white chocolate shavings

CHOCOLATE TORTE GF
dark chocolate flourless torte

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

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

all prices are subject to service charge and applicable sales taxes

VG Vegan V Vegetarian GF Gluten Free DF Dairy Free

DINNER BUFFETS

90-minute service available for a minimum of 25 guests
priced per person, unless otherwise noted
served with regular & decaffeinated coffee, iced & hot specialty teas, and assorted sweet treats

SOUTHERN BBQ 38

MIXED GREENS V
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 GF

SIDES *(CHOOSE 2)*

COLESLAW V GF
OLD FASHION POTATO SALAD V GF
MACARONI SALAD V
CLASSIC MAC & CHEESE V
MASHED POTATOES V GF

ENTREES *(CHOOSE 3)*

SOUTHERN FRIED CHICKEN
GOLDEN BBQ SLICED BRISKET GF
slider buns
DOOR COUNTY CHERRY BBQ PULLED PORK GF
slider buns
HONEY BBQ PULLED CHICKEN GF
slider buns
BRAISED BEEF TIPS WITH EGG NOODLES
BLACK BEAN GUMBO VG GF DF

TAILGATE 35

MIXED GREENS V
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

FRUIT SALAD VG GF DF

SIDES (Choose 2)

GERMAN POTATO SALAD GF
OLD FASHION POTATO SALAD V GF
CLASSIC MAC & CHEESE V
BACON BAKED BEANS
VEGETARIAN BAKED BEANS VG

ENTREES *(CHOOSE 3)*

GRILLED HAMBURGERS GF
kaiser rolls
USINGER BRATWURST
hotdog buns
USINGER BEEF FRANKS GF
hotdog buns
MARINATED CHICKEN BREASTS GF
kaiser rolls

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SOUTHWEST 46

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 VG GF DF
SPANISH RICE GF DF
TORTILLA CHIPS
ROASTED TOMATO SALSA VG GF DF
SALSA VERDE VG GF DF

ADD fresh guacamole +2

ENTREES *(CHOOSE 3)*

CARNE ASADA STREET-STYLE TACOS
corn tortillas GF and flour tortillas

PORK CARNITAS STREET-STYLE TACOS
corn tortillas GF and flour tortillas

POLLO STREET-STYLE TACOS
corn tortillas GF and flour tortillas

CHICKEN FAJITAS
corn tortillas GF and flour tortillas

STEAK FAJITAS
corn tortillas GF and flour tortillas

CHICKEN ENCHILADAS

CHEESE ENCHILADAS V

ITALIAN 46

CAESAR V
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 V

CUCUMBER, TOMATO, & MOZZARELLA SALAD V

GRILLED VEGETABLES V GF

ENTREES *(CHOOSE 3)*

BAKED COD GF
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

ITALIAN SAUSAGE LASAGNA

GRILLED CHICKEN GF
sundried tomato and basil pesto cream sauce

PENNE WITH MEATBALLS
tossed in marinara

EGGPLANT PASTA AL FORNO V

ROASTED VEGETABLE LASAGNA V

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DINNER BUFFETS

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TASTE OF ASIA 46

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 GF DF
STIR FRIED VEGETABLES V

ENTREES *(CHOOSE 3)*

CHICKEN TERIYAKI
with fried rice

CHINESE BBQ PORK DF
with fried rice

BEEF & BROCCOLI DF
with lo mein

SWEET & SOUR CHICKEN DF
with fried rice

CHICKEN TIKKA MASALA GF
with basmati rice

PEANUT TOFU DF
tofu, rice noodles, sprouts, peanut sauce, broccoli, green onions

MEDITERRANEAN 46

GREEK GF
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 GF
GRILLED VEGETABLES V
HUMMUS with CARROTS, PEPPERS, & RADISH

ENTREES *(CHOOSE 3)*

GYRO BEEF & LAMB MEAT
tomato, red onion, and tzatziki sauce with pita bread

BRAISED MEDITERRANEAN BEEF GF DF
orzo pasta

TILAPIA GF DF
lemon and paprika with julienne vegetables

BAKED ROSEMARY CHICKEN DF
orzo pasta and kalamata olives

LAMB MEATBALL
with tzatziki sauce

CHICKEN TAGINE DF
braised chicken thigh with carrots and kalamata olives

VEGETARIAN MOUSSAKA V GF
roasted eggplant, potato, and zucchini in a bechamel and lentil sauce

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