BROOKFIELD CONFERENCE CENTER

LUNCH MENU

CONNECT. COLLABORATE. CELEBRATE.

BROOKFIELD CONFERENCE CENTER

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.

BOXED LUNCHES

priced per person, unless otherwise noted
served with bottled water, a freshly baked cookie, chips, and whole fruit

CHOOSE 2 OPTIONS
ADD third option for $2 per person

SMOKED TURKEY 25
smoked turkey, provolone cheese, romaine lettuce,
and roasted red pepper aioli on a tomato basil tortilla

TUSCAN 28
genoa salami, capicola, ham, parmesan cheese,
lettuce, and oregano vinaigrette on a tomato tortilla

ROAST BEEF 25
sliced roast beef, smoked gouda cheese, arugula,
and horseradish cream on a ciabatta roll

BISTRO STEAK 28
sliced steak, white cheddar cheese, arugula,
and fig onion jam on a brioche roll

HONEY HAM 25
sliced honey ham, Swiss cheese, romaine lettuce,
and Dijon aioli on a pretzel roll

GRILLED CHICKEN 28
grilled chicken, bacon, pepper jack cheese,
and avocado ranch dressing on a tomato tortilla

ASIAN VEGETABLE V 25
cabbage, red pepper, carrots, green onion,
and sweet chili sauce on an herb flour tortilla

CHICKEN CAESAR 28
grilled chicken, parmesan cheese, romaine lettuce,
diced tomato, and Caesar dressing on an herb flour tortilla

HUMMUS VEGETABLE V 25
red pepper hummus, provolone cheese, spinach,
cucumber, and radish on an herb flour tortilla
ADD grilled chicken +6

BROOKFIELD CHOPPED SALAD V GF 25
romaine lettuce, pepper jack cheese, squash, tomatoes,
diced cucumbers, red onions, and avocado vinaigrette
ADD grilled chicken or pan-seared salmon +6

all prices are subject to service charge and applicable sales taxes

VG Vegan V Vegetarian GF Gluten Free DF Dairy Free

SALAD PLATED LUNCH

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

ENTREE SALAD 27

(CHOOSE 1)

WISCONSIN COBB
hearts of romaine & spring mix, roasted chicken, chopped bacon, summer sausage, cheese curds, hard boiled egg, tomatoes, and croutons with buttermilk ranch and strawberry balsamic vinaigrette on the side

CAESAR V
romaine lettuce, grape tomatoes, shredded parmesan cheese, and croutons with Caesar dressing on the side
ADD grilled chicken or pan-seared salmon +6

HARVEST BOWL
mixed greens, shaved brussels sprouts, apples, craisins, pecans, and goat cheese with a balsamic drizzle
ADD grilled chicken or pan-seared salmon +6

CHEF GF
hearts of romaine & spring mix, turkey, honey ham, Swiss cheese, cheddar cheese, hard boiled egg, tomatoes, cucumbers, and black olives with buttermilk ranch and lemon vinaigrette on the side

BROOKFIELD CHOPPED V GF
romaine lettuce, pepper jack cheese, squash, tomatoes, diced cucumbers, and red onions with avocado vinaigrette on the side
ADD grilled chicken or pan-seared salmon +6

ASIAN GRILLED CHICKEN DF
napa cabbage, fried wontons, red peppers, green onions, carrots, and cilantro with a spicy peanut sauce

ADD SOUP +4

(CHOOSE 1)

CHICKEN NOODLE
CHICKEN TORTILLA GF DF
WILD MUSHROOM RICE V GF
CHICKEN AND RICE
TOMATO BASIL VG GF
WISCONSIN BEER CHEESE V
BROCCOLI CHEDDAR GF
LOADED POTATO
BUTTERNUT SQUASH SOUP VG GF

ADD DESSERT +9

(CHOOSE 1)

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

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TWO-COURSE PLATED LUNCH

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)*

PROSCIUTTO CHICKEN [GF] 33
lemon beurre blanc, capers

ROASTED CHICKEN BREAST 30
cabernet reduction, fresh thyme, crispy shallots

PANKO CRUSTED DIJON CHICKEN 30
tarragon cream sauce

POTATO CRUSTED WALLEYE 35
topped with lemon, dill sour cream sauce

GLAZED SALMON 33
soy maple glaze

ROASTED PORK LOIN [GF] 30
Door County cherry demi-glace

GRILLED 6 oz. FILET [GF] 46
roasted shallot & mushroom demi-glace

GRILLED 6 oz. FLAT IRON STEAK 36
Lakefront stout demi-glace, Italian parsley gremolata

ROASTED VEGETABLE CROSTATA [VG] 28
tri-colored quinoa pilaf, roasted pepper coulis, pickled carrots

PORTOBELLO MUSHROOM RAVIOLI [V] 28
asiago & sundried tomato cream sauce

TUSCAN TART [V] 32
zucchini, yellow squash, red onions, bell peppers, mushrooms with herb cheese and ricotta in a sundried tomato tart shell

SIDE STARCH *(CHOOSE 1)*

GARLIC MASHED POTATOES [V] [GF]
ROASTED RED & GOLD POTATOES [V] [GF] [DF]
MUSHROOM RISOTTO [V]
QUINOA AND 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 selections

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

LUNCH 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,
house-made potato chips and assorted sweet treats

TRIPLE "S" 36

SALAD *(CHOOSE 1)*

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

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

DRESSINGS *(CHOOSE 2)*

BUTTERMILK RANCH GF
STRAWBERRY BALSAMIC VINAIGRETTE GF DF
LEMON VINAIGRETTE GF DF
FRENCH GF DF
CAESAR V

SOUP *(CHOOSE 1)*

CHICKEN NOODLE
CHICKEN TORTILLA GF DF
WILD MUSHROOM RICE V GF
CHICKEN AND RICE
TOMATO BASIL VG GF
WISCONSIN BEER CHEESE V
BROCCOLI CHEDDAR GF
LOADED POTATO
BUTTERNUT SQUASH SOUP VG GF

SANDWICHES *(CHOOSE 3)*

SMOKED TURKEY
smoked turkey, provolone cheese, romaine lettuce, and roasted red pepper aioli on a tomato basil tortilla

ROAST BEEF
sliced roast beef, smoked gouda cheese, arugula, and horseradish cream on a ciabatta roll

HONEY HAM
sliced honey ham, Swiss cheese, romaine lettuce, and Dijon aioli on a pretzel roll

ASIAN VEGETABLE V
cabbage, red pepper, carrots, green onion, and sweet chili sauce on an herb flour tortilla

HUMMUS VEGETABLE V
red pepper hummus, provolone cheese, spinach, cucumber, and radish on an herb flour tortilla
ADD grilled chicken +6

TUSCAN *+2*
genoa salami, capicola, ham, parmesan cheese, lettuce, and oregano vinaigrette on a tomato tortilla

BISTRO STEAK *+2*
sliced steak, white cheddar cheese, arugula, and fig onion jam on a brioche roll

GRILLED CHICKEN *+2*
grilled chicken, bacon, pepper jack cheese, and avocado ranch dressing on a tomato tortilla

CHICKEN CAESAR *+2*
grilled chicken, parmesan cheese, romaine lettuce, diced tomato, and Caesar dressing on an herb flour tortilla

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VG Vegan V Vegetarian GF Gluten Free DF Dairy Free

LUNCH 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 2)*

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 2)*

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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LUNCH 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

SOUTHWEST 36

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 2)*

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 36

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 2)*

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
baked penne noodles with mozzarella cheese

ROASTED VEGETABLE LASAGNA V

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LUNCH BUFFETS

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TASTE OF ASIA 36

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 2)*

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 36

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 2)*

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

all prices are subject to service charge and applicable sales taxes

VG Vegan V Vegetarian GF Gluten Free DF Dairy Free