BROOKFIELD CONFERENCE CENTER

RECEPTION MENU

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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.

HOT & COLD HORS D'OEUVRES

90-minute service, priced per dozen, unless otherwise noted
minimum of 2 dozen per hors d'oeuvres selection

HOT HORS D'OEUVRES

BEEF & PORK MEATBALLS 28
Swedish sauce

BLACKENED TENDERLOIN SLIDERS 50
peppers, onion, and horseradish creme on a house-made roll

SMOKED BRISKET BRUSCHETTA 40
house-smoked brisket and smoked pepper relish on Naan bread

PORK POT STICKERS 44
plum sauce on the side

BACON WRAPPED DATES GF 42
balsamic drizzle

MINI CHICKEN & WAFFLES 44
waffle-battered chicken, maple syrup

CHICKEN KABOBS (*CHOICES*) 48
teriyaki ginger GF
thai peanut GF

VEGGIE STUFFED MUSHROOMS VG GF DF 30
squash, zucchini, onion, vegan cheese stuffed

BAO BUNS DF 50
soft folded Asian bun with shredded pork and Korean bbq sauce

CRISPY VEGETABLE SPRING ROLLS VG 35
sweet chili sauce on the side

SPANAKOPITA V 32
phyllo dough, filled with brie cheese and spinach
tzatziki sauce on the side

WHITE TRUFFLE BAKED MAC & CHEESE V 32

WILD MUSHROOM TARTLET V 26
phyllo cup, Boursin cheese

VEGETABLE POT STICKERS V DF 34
spinach & basil infused pastry filled with vegetables, bean vermicelli, and Thai seasonings, served with plum sauce on the side

CHICKEN WINGS (*CHOICES*) 35
all wings are hickory smoked and served with celery, carrots, buttermilk ranch, and bleu cheese dressing
buffalo
honey BBQ
sweet chili sauce

WISCONSIN CHEESE CURDS V 26
white cheddar beer battered cheese curds from Chippawa Falls, Wisconsin with spicy sriracha mayo

SHRIMP SHOOTERS GF 44
house-made cocktail sauce

SMOKED SALMON CORNET 38
smoked salmon, lemon cream cheese, pickled onions, and capers in a sun-dried tomato cornet

CLASSIC BRUSCHETTA V 24
tomato, fresh basil, extra virgin olive oil, garlic, and cotija cheese

PROSCIUTTO WRAPPED ASPARAGUS GF 40
grilled asparagus with a balsamic drizzle

ELOTE DEVILED EGGS GF 30
roasted corn and jalapeno stuffed

CAPRESE SKEWERS GF 38
tomato, fresh basil, and fresh mozzarella with a balsamic drizzle

all prices are subject to service charge and applicable sales taxes

VG Vegan V Vegetarian GF Gluten Free DF Dairy Free

DISPLAYED HORS D'OEUVRES

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

GRILLED CHEESE STATION (*CHOOSE 2*) 30/dz

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

ADD SOUP SHOOTER (CHOOSE 1)
TOMATO BASIL VG GF *+1*
WISCONSIN BEER CHEESE V *+1*

CLASSIC CRUDITES V GF 8
seasonal fresh vegetables with ranch & sun-dried tomato dips

RED PEPPER HUMMUS V 8
red pepper hummus with fresh vegetables and Naan bread

WISCONSIN CHEESE BOARD V 10
Wisconsin cheese with gourmet crackers and baguettes

SAUSAGE BOARD DF 10
Usinger sausage bratwurst, knackwurst, and Polish sausage,
with stone ground mustard, cranberry mustard, and soft pretzel sticks

CHARCUTERIE DISPLAY 14
sliced prosciutto, capicola, and soppressata
with fresh pickled vegetables, assorted mustards, and gourmet breads

CHEESE & CHARCUTERIE BOARD 13
Wisconsin cheeses and imported meats,
with pickled vegetables, assorted mustards, jams, and gourmet breads

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RECEPTION STATIONS

CARVING STATIONS

priced per item, unless otherwise noted
*all carving stations require chef attendant**

PEACH ROSEMARY GLAZED TURKEY BREAST *(SERVES 30)* 390
cranberry mustard sauce and rolls

BARRON of BEEF *(SERVES 50)* 500
spicy herb aioli and rolls

PEPPER CRUSTED PRIME RIB *(SERVES 30)* 750
horseradish sauce and rolls

BOURBON BROWN SUGAR BONE-IN HAM *(SERVES 45)* 470
Door County cherry compote and rolls

BACON WRAPPED TENDERLOIN *(SERVES 25)* 760
tarragon shallot sauce and rolls

DISPLAYED STATIONS

90-minute service available for a minimum of 25 guests,
with the purchase of other hors d'oeuvres or minimum order of 2 stations
priced per person, unless otherwise noted

PASTA BAR 16
three-color tortellini, penne, and cavatappi noodles
marinara, four-cheese alfredo, and basil pesto sauces
chicken, Italian sausage, broccoli, tomato, and
parmesan cheese

STIR FRY STATION 18
requires chef attendant
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

SLIDER STATION *(CHOOSE 3)* 14
buffalo chicken
hickory smoked BBQ pulled pork
classic mini burgers
mini bratwursts

PIZZA STATION 20
pepperoni pizza
sausage pizza
cheese pizza V

DESSERT STATIONS

90-minute service available for a minimum of 25 guests
priced per person, unless otherwise noted
*optional self service or chef attended**

ICE CREAM BAR 20
vanilla & chocolate ice cream with cookie crunch,
cherries, sprinkles, whipped cream, and chocolate,
caramel, & strawberry sauces

DESSERT BAR *(CHOOSE 3)* 60/dz
French macarons
chocolate covered strawberries GF
chocolate cheesecake truffles
mousse cups GF
mini seasonal fruit tarts
mini cream puffs
assorted petit fours

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