

DINNER BUFFETS

PACIFIC RIM BUFFET

Vietnamese Style Hot Pot

Rice noodle, roasted mushrooms, scallion, Thai basil, sambal, hoisin, mung bean sprouts, fresh coriander, lime-peppered ginger beef broth (can be substituted with vegetarian broth)

Thai Peanut Chopped Salad

Napa and purple cabbages, bok choy, peppers, pickled carrot and onion, roasted peanuts, sesame, daikon, scallion, roasted peanut-red curry vinaigrette

Papaya Mango Salad

Mint, basil, cilantro, carrot, cracked pepper, grilled red onion, bamboo shoot, hearts of palm, sweet citrus rice wine vinaigrette

Sweet Chili Glazed Chicken Thighs

Scallion vinaigrette, grilled broccoli, toasted cashews

Korean BBQ Short Ribs

Garlic, ginger, lemongrass and chili marinade, traditional Korean BBQ rub

Pineapple and Toasted Coconut Fried Rice

With crispy fried shallots

Medly of Roasted Bok Choy Broccolini and Caramelized Eggplant

Sesame hoisin glaze

Coconut and Toasted Ginger Panna Cottas

Sweet sesame brittle

Yutiao

Sugar dusted Chinese-style doughnuts

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DINNER BUFFETS CONTINUED

SUPER FOODS BUFFET

Spinach and Kale Salad
Roasted beets, apricots and red onions

Assorted Fresh Berry Display
With kiwi

White Lentil, Artichoke and Avocado Salad
White wine and herb vinaigrette

Pan Seared White Fish with Lemon
White grape sauce, tomato and hearts of palm salsa

Almond Crusted Stuffed Turkey Breast
Stuffed with apricot-flax risotto, raspberry-balsamic jus, sautéed Brussels leaves

Caramelized Cauliflower and Grilled Asparagus

Roasted Garlic and Sweet Potato Purée

Brown Rice Pilaf
Roasted bell pepper and feta cheese

Multigrain and Whole Wheat Rolls

Flourless Chocolate Torte and Banana Cream Pie
Blackberry cream

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DINNER BUFFETS CONTINUED

SOUTHERN COMFORT

Ham-Cannellini Bean Soup
Rosemary

Charcuterie Display
House made pickles

Arugula Salad
Eggs, tomato, onions, cabbage, pepatoches, with peach vinaigrette

Black-Eyed Pea Salad
Chips

Traditional Buttermilk Fried Chicken

Brunswick Stew
Smoked pork, corn, onions and BBQ

House Made Jumbo Meatballs
Pan gravy

Fried Green Tomatoes
Roasted sunchokes

Braised Collard Greens
Tomatoes

Pimento Cheese Hushpuppies

Creamed Rice
Green peas and fennel

Buttermilk Cheese and Scallion Biscuits, and Cornbread
Sweet whipped butter and benedictine dip

Kentucky Bourbon Pecan Pie, Pig Pickin' Cake, Peach Cobbler

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MILLER TIME

Beer Cheese Soup

Chopped Salad

Red onion, cucumber, tomatoes, garbanzo beans, bacon, parsley, black olives, mustard champagne vinaigrette

Three Cabbage Coleslaw

Make your own Miller Time Burger

Pepper bacon, grilled onions, Wisconsin cheddar, gardeniere relish, house made bistro sauce, ketchup and mustard

Grilled Salmon

Peppered bacon, tomato, spinach, and lemon-garlic remoulade

Pork Loin

Basted with house made honey mustard and sautéed onions

Crispy Potato Pancakes

Roasted Portabellas, Broiled Tomatoes

Parmesan and roasted red peppers

Chocolate Fudge Cake and Crème Brûlée Cheesecake

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THE CHOPHOUSE

Iceberg Blue Salad

Bacon, tomato, eggs, onion, and bleu cheese with herb vinaigrette and house made creamy bleu cheese dressing

Marinated Shrimp and Calamari Salad

Lemon, capers, tomatoes, pepperoncini and mustard

Traditional Caesar Salad

Shaved Parmesan and homestyle buttered croutons with creamy Caesar dressing

Grilled Salmon Sides

Lime and cilantro beurre blanc

Roasted Frenched Chicken Breast

Our exclusive poultry spice rub, roasted garlic and peppercorn pan jus

Slow Roasted Prime Rib of Beef

Sautéed mushrooms and Béarnaise infusion

Garlic Mashed Potatoes, Green Beans, Creamed Corn, Sundried Tomato and Olive Ciabatta Bread Loaves

Carrot Cake and Mini Caramelized Flan

UPGRADE THIS BUFFET WITH:

Lobster Mac 'N' Cheese

Shrimp Cocktail

Crab Cake

Grilled Filet Instead of Prime Rib

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PLATED DINNER

All entrées include choice of soup or salad, chef selected medley of fresh seasonal vegetables, dessert, dinner rolls with butter, regular and decaffeinated coffee, herbal tea, iced tea or milk

SOUPS

Tuscan roasted tomato & garlic emulsion with chive cream
Torn organic chicken, thyme broth and pasta
Grilled steak and parsnip broth
Brandied Vidalia onion broth with Gruyère crouton
Cream of wild mushroom and rice

SALADS

HILTON SALAD

Seasonal greens, frisée, radicchio, spiced walnuts, Wisconsin bleu cheese, pickled red onion, grape tomatoes, crisp cucumber, popcorn shoots, white balsamic vinaigrette

RUSTIC CAESAR

Romaine lettuce, shaved Parmesan, fresh garlic croutons, cracked black pepper, sundried tomatoes, house made creamy Caesar dressing

GARDEN SALAD

Fresh baby greens, shaved carrots, cucumbers, plum tomatoes, fresh mozzarella, aged balsamic vinaigrette

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ENTRÉES

ROASTED SIRLOIN OF BEEF

Cajun rub, poblano chimichurri, roasted corn and purple potato mélange, cilantro cream

FOUR PEPPER SEARED NY STRIP STEAK

Torn Brussels sprouts with crispy bacon, roasted carrot puree, horseradish smashed red potatoes, brandied peppercorn sauce

BRAISED BEEF SHORT RIB

Sweet cipolinnis, potatoes lyonnaise, roasted mushroom gremolata, natural jus

DOUBLE CUT PORK LOIN CHOP

Kale and brown butter spaetzle, mango pepper relish, red currant mustard glaze

ROASTED CHICKEN BREAST

Fennel and roasted artichoke, root vegetable puree, rosemary and caramelized shallot mashed yukon gold potato, white wine tarragon chicken jus

LEMON AND CRACKED PEPPER CHICKEN SCALLOPINI

Mango caper relish, salt roasted beets, Thai basil and toasted almond pesto, toasted coriander beurre blanc

GOAT CHEESE, WALNUT, AND SPINACH STUFFED CHICKEN

Wild rice soubise, citrus slaw, cherry molasses, brown butter cream

CITRUS AND HERB SMOKED WILD SALMON

Mediterranean orzo, toasted rosemary almonds, artichoke salsa, gingered yellow pepper coulis

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ENTRÉES

ROASTED ARCTIC CHAR

Saffron toasted couscous, red quinoa, roasted eggplant tahini, fried chickpeas, masala spiced tomato glaze

WILD CAUGHT ALASKAN HALIBUT

Roasted pearl potato salad, chorizo, mango scallion marmalade, smoked paprika cream

SEARED BEEF TENDERLOIN FILET

Tarragon mustard crust, smoked bacon, and yukon gold potato colcannon, spring onion and mushroom gremolata, Béarnaise cream

BEEF TENDERLOIN TOURNEDOS

Butternut squash risotto, rosemary-sweet potato purée, bacon-orange jam, roasted tomato, and sauteed Brussels sprouts

UPGRADE ANY ENTRÉE TO MAKE IT A DUET:

Seared Chicken Breast
Salmon
2 Jumbo Shrimp
2 Scallops

*Chef to select sauce to accompany chosen entrée

VEGETARIAN OPTIONS

(All can be prepared vegan and gluten free)

TOASTED QUINOA STUFFED EGGPLANT

Grilled asparagus, charred tomato, and saffron coulis, grilled scallion, mushroom salsa

FLASH FRIED GARAM MASALA SPICED TOFU

Coconut curry, minted basmati, oyster mushrooms, bell pepper mélange, toasted cardamom

BHUTANESE RED AND WILD RICE SOUBISE

Truffled asparagus and grapefruit, black pepper honey toasted almonds, gingered yellow pepper coulis

LEMONGRASS AND SPRING ONION NOODLE BOWL

Rice noodle, burnt ginger-scallion broth, snap peas, Shiitakes, pickled carrot, and radish

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