

BOX LUNCHES TO GO

THE DELI EXPRESS

Roast beef, turkey or ham with cheddar cheese, lettuce, tomato on a fresh ciabatta roll, red bliss potato salad, potato chips, homemade brownie, whole fruit

CAFÉ BLEU

Bleu cheese chicken salad on a buttery croissant, Bibb lettuce, marinated seasonal vegetable salad, potato chips, whole fruit, brownie

SMOKEHOUSE TURKEY

Shaved smoked turkey, dill Havarti cheese, basil aioli, spring greens, ciabatta bread, rotini pasta salad, granola bar, whole fruit, jumbo fresh baked cookie

GRILLED VEGETABLE WRAP

Spinach tortilla, grilled Portobello, red onion, zucchini, roasted red pepper, buffalo mozzarella, basil pesto, arugula, marinated tomato and cucumber salad, crudité with ranch, granola bar, chocolate brittle

THE PORKY PRETZEL

Honey baked ham and white cheddar cheese on a fresh pretzel roll with mixed greens, mustard potato salad, gourmet potato chips, ranch dressing, apple, house made brownie

GREEN GARDEN PESTO CHICKEN

Grilled pesto chicken salad, baby spring greens, tomato, shaved carrots, bacon, Wisconsin cheddar, peppers, cucumbers and white wine and herb vinaigrette, granola bar, whole fruit and garlic tomato focaccia crostini

All box lunches include canned assorted Pepsi soft drink products and bottled water. Selection of more than one box luncheon is subject to \$1.00 per person charge. Box luncheon selections will be limited to three. All food & beverage prices are subject to applicable 22% service charge and 6.1% sales tax. Menu selection and pricing will be guaranteed 30 days prior to the event or upon signed banquet event orders.

Whether dining out or preparing food at home, consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

COLD LUNCH ENTRÉES

All cold lunch entrées include choice of soup, rolls, butter, regular and decaffeinated coffee, iced tea, herbal tea or milk.

SOUPS

Tomato, roasted pepper, and leek soup
Charred lemongrass, chicken, and wild rice soup
Smoked potato, roasted corn chowder
White bean, braised pork, and tomatillo chili verde

ENTRÉES

HILTON CAESAR

Char-grilled chicken breast, purple and green romaine, shaved Parmesan and Romano cheeses, roasted garlic crouton, roasted tomatoes, capers, angel hair pasta. Traditional Caesar dressing.

SOUTHWESTERN CHOPPED COBB SALAD

Chopped mixed field greens, pasilla smoked chicken, roma tomatoes, grilled corn, pickled red onion and yellow pepper, egg, black bean-cheddar cheese blend, chipotle-avocado buttermilk dressing.

SUPERFOOD SALAD

Spinach, kale and baby arugula blend, fresh berries, spiced walnuts, flaxseeds, goat cheese, citrus hot-smoked salmon. Roasted beet pomegranate vinaigrette.

GREEK SALAD

Chef selected seasonal greens, rosemary grilled chicken, marinated feta, pepperoncini, bell peppers, olive medley, crisp cucumber, red onion, tomato, toasted pita crouton. Lemon and oregano spiked Greek yogurt dressing.

SMOKED TURKEY BLT

Shaved smoked turkey, crispy pepper bacon, arugula, sliced tomato, muenster, avocado-lime mayonnaise on a fresh pretzel roll. Served with Wisconsin cheddar roasted potato salad and house made garlic dill pickle.

ROAST BEEF AND HORSERADISH HOAGIE

Shaved roast beef, provolone, grilled red onion marmalade, greens, horseradish beer mustard on onion hoagie. Served with Wisconsin cheddar roasted potato salad and house made garlic dill pickle.

WISCONSIN CHICKEN SALAD SANDWICH

Toasted cumin spiced char-grilled chicken, leaf lettuce, sweet corn relish, Wisconsin cheddar, tomato, citrus chipotle cream on a ciabatta roll. Served with Wisconsin cheddar roasted potato salad and house made garlic dill pickle.

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LUNCH BUFFETS

DELI EXPRESS

House made soup
Fusilli pasta salad with fresh vegetables
and white wine-herb vinaigrette
Salad
Fresh fruit display
Mustard and bacon potato salad
Shaved smoked turkey, ham, roast beef
Sliced Wisconsin cheddar, Swiss and pepper jack cheeses
Lettuce, tomato, onions and fresh pickles
Mayo, mustard, whipped butter, horseradish cream
Pretzel roll, hoagie, wheat and sourdough sandwich buns
Lemon bars, rocky road bars, apple streusel bars

MACARONI MÉLANGE

House made soup
Mixed greens salad display: romaine lettuce, grilled asparagus,
marinated plum tomatoes, house pickled cucumbers,
shaved Parmesan, fresh herbs, mushrooms,
marinated smoked chicken, olive and onion compote,
house vinaigrette, garden fresh cream dressing
Chorizo and smoked cheddar rotini
White Wisconsin cheddar macaroni with scallions
Fontina cream and beef rigatoni
Garlic roasted potatoes
Warm pretzel bread with herb and whipped butter
Assortment of house made pudding parfaits with toppings

BREW CITY

House made soup
Mustard and bacon potato salad
Greek salad: tomatoes, cucumbers, onions, feta,
olives, torn greens and Greek vinaigrette
Fresh fruit display
Smoked Wisconsin cheddar mashed potatoes
Grilled herb crusted chicken breast with
Wisconsin beer cheese sauce and tomato corn salad
Chipotle grilled flank steak with wild mushroom jus and
balsamic roasted onions with fresh horseradish on the side
Maple roasted carrots
Chocolate fudge bars and carrot cake bites

THE SANDWICH SHOP

House made soup
Marinated vegetable salad, pesto chicken and white bean salad
Fresh house made cream caraway coleslaw
Whole wheat bun, smoked turkey, muenster cheese,
mustard-caper aioli, with spring greens
Herb tomato focaccia roll with shaved mesquite pit ham,
Wisconsin swiss, roasted poblano
and garlic remoulade, and bibb lettuce
Baked baguette with shaved cappicola, salami,
pistachio mortadella, provolone, tomato aioli and mixed greens
Barbeque baked potato chips and pita chips with
chickpea red pepper hummus
Assorted fresh baked cookies and dessert bars

WISCONSIN SLIDER BAR

Grilled vegetable display with mango-mustard remoulade,
tomato marmalade and bacon-maple jam dipping sauce
Red wine potato salad with radicchio and cilantro
Coriander cured coleslaw
Shrimp and crab cakes with house made lemon tartar sauce
Mini charred bratwurst patties with roasted red pepper kraut
Pulled smoked chicken with barbeque shallots
Crispy potato wedges, assortment of Wisconsin cheeses,
lettuce, barbeque, mustard and house made pickles
Brioche and traditional slider buns
Assorted brownies and dessert bars

SOUP AND SALAD

Choice of two soups: potato cream, chunky fresh tomato & herb,
smoked ham & bean, wild mushroom & rice, minestrone,
lettuce & roasted garlic cream, chicken tortilla
Market salad bar: mixed greens, romaine, spinach, grilled
vegetables, marinated mushrooms, feta, Wisconsin cheddar, bleu
cheese, artichoke hearts, tomatoes, local salami, olives, cucumbers
Chicken salad, marinated vegetable fusilli pasta salad,
fresh vegetable slaw
Baked potato: sour cream, butter, bacon,
broccoli, scallions, sundried tomato pesto
Chocolate bread pudding with whiskey cream
and assorted mini cheesecakes

Add chicken | Add shrimp

All buffets include coffee, decaffeinated coffee and herbal teas. Buffets for groups under 25 guests are subject to an additional \$10.00 per person charge. All pricing is based on 1½ hours service time. All food & beverage prices are subject to applicable 22% service charge and 6.1% sales tax. Menu selection and pricing will be guaranteed 30 days prior to the event or upon signed banquet event orders.

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HOT LUNCH ENTRÉES

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

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.

ENTRÉES

CHILI-SMOKED PORK LOIN

Sweet potato, poblano, and grilled onion hash, roasted corn salsa, cilantro-scallion pesto.

OLIVE OIL POACHED SALMON

Roasted pearl potato with Herbes de Provence and sea salt, grilled eggplant and cured tomato jam, oaked citrus-fennel broth.

PECAN CRUSTED WHITEFISH

Caramelized leek and potato latke, black-eyed pea succotash, oven dried tomato, lemon and fresh chervil cream.

LIME AND PEPPERCORN SEARED CHICKEN

Agave-honey glaze, mango-caper relish, roasted pepper fried rice, celery salsa verde.

GARLIC ROASTED CHICKEN AND LINGUINE

Romano, crispy capers, charred bell pepper mélange, spinach, artichoke, roasted tomato cream.

STOUT BRAISED BEEF SHORT RIB

Sweet cipolinni onion, horseradish and roasted garlic smashed yukon gold potato, edamame, wild mushroom gremolata, natural jus.

CHARGRILLED BEEF TENDERLOIN

Sweet corn salsa, fingerling potato, asparagus and oyster mushroom mélange, porcini coriander cream.

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