

BREAKFAST BUFFET

All breakfast buffets are served with freshly squeezed orange, grapefruit and tomato juices, regular coffee, decaffeinated coffee, and herbal tea.

HILTON

Array of seasonal sliced fresh fruits and berries
Scrambled eggs, smoked bacon, sausage links, breakfast potatoes
Danish, muffins, croissants, bagels, strawberry, chive and plain cream cheeses, whipped butter

CREAM CITY

Baked egg strata accompanied by Wisconsin cheese, scallions, tomatoes, and tasso ham
Sausage links
Sautéed red potatoes with onions and peppers
Vanilla bean brioche french toast, warm maple syrup, whipped cream and macerated berries
Assorted donuts, muffins and bagels with cream cheese
Individual yogurt parfait with fresh berries, granola, dried fruit

SWEET SUNRISE

Smoked bacon
Vanilla bean brioche French toast
Pancakes
Belgian style waffles
Assortment of fresh berries and cut bananas
Mini chocolate chips, brown sugar, powdered sugar, whipped cream
Maple syrup, blueberry syrup and chef's choice of flavored syrup

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 1 ½ 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.

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.

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SIZZLIN' SCRAMBLER

Array of seasonal sliced fresh fruits and berries
Yukon Gold potatoes with caramelized onions and grilled vegetables
Belgian style waffles with warm maple syrup, whipped cream and macerated berries
Fresh scrambled eggs with toppings to include: fresh tomato salsa, local cheese, scallions, roasted peppers and mushroom duxelle
Smoked bacon and sausage links

MORNING LIGHT

Array of seasonal sliced fresh fruits and berries
Scrambled egg beaters, turkey bacon, chicken apple sausage
Low fat yogurts, dried fruit, granola
Nature's Path® organic dry cereals, 2%, skim milk
Assorted low fat muffins

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BUFFET ENHANCEMENTS

CHEF ATTENDED SPECIALTY STATION

(minimum of 40 guests)

Custom Omelet

Ham, sausage, bacon, onions, peppers, cheese, tomatoes, spinach, mushrooms

Griddled Fresh

Choice of pancake, waffle, or French toast
Strawberries, whipped cream, powdered sugar and cinnamon-mango chutney

Carved Glazed Artisan Ham

Brown sugar glazed baked bone-in ham

(Serves 50)

Chef's attendant fee: \$150 for 1 1/2 hours

One attendant required per 75 guests

ENRICHMENTS

Fresh fruit parfaits

Cold cereal

Smoked salmon

Mini bagels, traditional garnish

Assorted yogurt

Dried fruit, fresh berries, house made granola

Irish steel cut oatmeal

Raisins, brown sugar, Craisins®

Pricing valid as an upgrade to a breakfast buffet.

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CONTINENTAL BREAKFAST

CLASSIC

Freshly squeezed orange, cranberry, grapefruit juices
Muffins, Danish, whipped butter, jams
Regular coffee, decaffeinated coffee, herbal tea

WAKE UP MILWAUKEE

Freshly squeezed orange, cranberry, grapefruit juices
Cinnamon rolls, Danish, assorted coffee cakes, breakfast breads, whipped butter, jams
Medley of seasonal sliced fruits
Regular coffee, decaffeinated coffee, herbal tea

BOARDROOM

Freshly squeezed orange, cranberry, grapefruit juices
Fresh bear claws, muffins, croissants, whipped butter, jams
Medley of seasonal sliced fruits, assorted yogurts, fresh berries, dried fruit, granola
Assorted dry cereals, 2%, skim milk
Regular coffee, decaffeinated coffee, herbal tea

EXECUTIVE

Freshly squeezed orange, grapefruit, cranberry juices
Kringle, muffins, bagels, croissants, whipped butter, jams, flavored and plain cream cheeses
Medley of seasonal sliced fruits, assorted yogurt, fresh berries, dried fruit, granola
Assorted dry cereal, 2%, skim milk
Build your own breakfast sandwich

CREATE YOUR OWN BREAKFAST SANDWICH

All sandwiches come with fluffy scrambled eggs and cheddar cheese

Choose one of each:

BREADS

Country biscuit
Mini bagel
Buttery croissant
English muffin

MEATS

Sausage patty
Hickory smoked bacon
Canadian bacon
Black forest ham

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PLATED BREAKFAST

Breakfast entrées are served with choice of orange, grapefruit or cranberry juice; muffins and croissants; butter and jam; fresh fruit garnish; regular and decaffeinated coffee, herbal tea.

CLASSIC AMERICAN BREAKFAST

Scrambled eggs with fresh herbs, pepper smoked bacon or breakfast links
Roasted roma tomato, breakfast potatoes

SPINACH, BACON AND CARAMELIZED SHALLOT QUICHE

Tomato jam, lemon-basil cream, crumbled feta

EGG STRATA

Italian sausage, kale, parmesan, mango-caper relish, roasted pepper cream

EGG WHITE FRITTATA

Crumbled chorizo, roasted potatoes, chile fresno, roasted corn pico, salsa verde

HANGER STEAK AND EGGS

Herb crusted hanger steak, aged cheddar and mushroom scramble, breakfast potatoes, salsa fresca

BOURBON AND BROWN SUGAR FRENCH TOAST

Smoked bacon, maple-blackberry compote, served with warm maple syrup and whipped butter

FRUIT PLATE

Organic pineapple, watermelon, honeydew, cantaloupe, seasonal berries, local honey yogurt

ENHANCE YOUR PLATED BREAKFAST WITH:

Vanilla bean yogurt parfait, house made granola, fresh berries
Fresh fruit cup
Irish steel cut oatmeal, brown sugar, Craisins®