



INTERCONTINENTAL®  
MILWAUKEE

## BREAKFAST BUFFETS

*All buffet service is based on 1 ½ hours of service time.*

### Standard Continental

(10 person minimum)

Chilled Orange and Grapefruit Juices

Minted Fruit Salad

Chef's Selection of Fresh Baked Croissant, Danish and Muffins

Whole Butter, Preserves and Marmalades

Coffee, Decaffeinated Coffee

Assorted Herbal Teas

**\$18.00/person**

#### *Embellishments:*

Croissant Sandwich with Ham or Bacon, Eggs, Cheddar Cheese **\$6.00/person**

English Muffin Sandwich, Egg White Florentine, Sausage Patty **\$6.00/person**

Breakfast Burrito, Eggs, Pepper Jack Cheese, Chorizo, Pico de Gallo **\$6.00/person**

Individual Fruit Yogurts **\$3.00/person**

Berry, Granola & Vanilla Greek Yogurt Parfaits **\$7.00/person**

Steel Cut Oatmeal, Brown Sugar, Pecans, Golden Raisins **\$3.50/person**

Wisconsin Cheddar Spiked Grits, Whole Butter **\$3.50/person**

New York Style Bagels with Cream Cheese **\$39.00/dozen**

*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.*

*A 22% service charge and 6.1% sales tax will be applied to the quoted charges. Price subject to change without notice.*



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## BREAKFAST BUFFETS

*All buffet service is based on 1 ½ hours of service time.*

### The Basic Buffet

(25 person minimum)

Chilled Orange, Cranberry and Grapefruit Juices

Seasonal Fruit and Berry Display

Chef's Selection of Fresh Baked Croissants, Danish and Muffins

Whole Butter, Preserves and Marmalades

Farm Fresh Scrambled Eggs with Snipped Chives

Applewood Smoked Bacon, Pork Sausage Links

Breakfast Potatoes, Peppers, Onion, Thyme

Coffee, Decaffeinated Coffee

Assorted Herbal Teas

**\$25.00/person**

### Embellishments:

New York Style Bagels with Cream Cheese  
**\$39.00/dozen**

Chicken Apple Sausage or Grilled Ham Steaks  
**\$4.00/person**

Grapefruit Sections, Milwaukee Harvested Honey,  
Micro Lavender Mint **\$5.00/person**

Steel Cut Oatmeal, Brown Sugar, Pecans, Golden Raisins  
**\$3.50/person**

Wisconsin Cheddar Spiked Grits, Whole Butter  
**\$3.50/person**

Buttermilk Pancakes, Whipped Butter, Maple Syrup  
**3.00/person**

### InterContinental Morning

(25 person minimum)

Chilled Orange, Cranberry and Grapefruit Juices

Seasonal Fruit and Berry Display

Chef's Selection of Fresh Baked Croissants, Danish and Muffins

Whole Butter, Preserves and Marmalades

Berry, Granola & Vanilla Greek Yogurt Parfaits

Farm Fresh Scrambled Eggs with Snipped Chives

Cinnamon Orange Zest Brioche French Toast, Powdered Sugar,  
Vermont Syrup

Applewood Smoked Bacon, Pork Sausage Links

Lyonnais Baby Potatoes, Caramelized Onion, Lardon

Coffee, Decaffeinated Coffee

Assorted Herbal Teas

**\$30.00/person**

### Breakfast Action Stations

(all stations require one chef attendant per 100 guests at \$100/hour)

Freshly Griddled Belgian Waffles, Chantilly Cream,  
Seasonal Berries, Vermont Syrup  
**\$8.00/person**

Farm Fresh Omelet Station, Customized with Spring Onions,  
Peppers, Crumbled Bacon, Sausage, Wisconsin Cheddar, Monterey  
Jack Cheese, Sliced Mushrooms, Ham, Tomatoes & Spinach  
**\$8.00/person**

Chef Carved Mustard Glazed Corned Beef Brisket, Jalapeño  
Hollandaise Sauce  
**\$9.00/person**

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## PLATED BREAKFAST

*All Breakfast Entrées Include: Freshly Brewed Regular and Decaffeinated Coffee, Assorted Herbal Teas, and a glass of Orange Juice.  
An additional charge of \$2.00 per person will apply if more than one entrée is selected.*

### All American Breakfast

Scrambled Farm House Eggs with Snipped Chives  
Roasted Red Potatoes, Caramelized Onions, Grilled Tomato  
Thick Cut Smoked Bacon  
Chef's Selection of Pastries and Muffins  
Butter, Preserves and Marmalades

\$16.00/person

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### Vanilla French Toast

Bourbon Vanilla Scented French Toast, Seasonal Berry Compote  
Vermont Maple Syrup  
Chicken Apple Sausage

\$16.00/person

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### Wisconsin Benedict

Poached Farm Eggs, English Muffin, Carr Valley® Cheddar,  
Shaved Ham  
Chervil Hollandaise  
Yukon Gold Potato Hash  
Chef's Selection of Pastries and Muffins  
Butter, Preserves and Marmalades

\$22.00/person

### English Breakfast

Two Fried Eggs, Bangers, Smoked Bacon  
Baked Beans, Sautéed Mushroom, Grilled Tomato  
Potatoes O'Brien  
Chef's Selection of Pastries and Muffins  
Butter, Preserves and Marmalades

\$24.00/person

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### InterContinental Quiche

Greek Yogurt, Seasonal Fruit and Granola Parfait  
Egg White Quiche, Baby Spinach, Diced Ham, Gruyère Cheese  
Campari Tomato Jam  
Frisée & Petite Herb Salad, Lemon and Arbequina Olive Oil  
Oat Bran Muffins  
Butter, Preserves and Marmalades

\$24.00/person

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