



INTERCONTINENTAL®
MILWAUKEE

PLATED DINNER

*All Dinner Entrees feature one soup or salad and one dessert, and include: Fresh Rolls and Butter, Freshly Brewed Regular and Decaffeinated Coffee, Assorted Herbal Teas
An additional charge of \$2.00 per person will apply if more than one entrée is selected.*

SOUPS AND SALADS

Choose One

InterContinental Dinner Salad: Artisanal Greens, Watercress, Mixed Farmhouse Tomatoes, Fresh Mozzarella, Pesto, Basil Croutons, White Balsamic Honey Vinaigrette

Smoked Onion and Potato Soup

Chicken Tortilla Soup

Curried Vegetable and Lentil Soup

Roasted Corn Chowder

ENTRÉES

Choose One

Prosciutto Sage Wrapped Chicken Breast

Roasted Pepper-Gorgonzola Polenta

Grilled Market Vegetables

Calvados Cream Sauce

\$39.00/person

Pan Seared Ale Brined Chicken

Gruyère and Caramelized Onion Potato Pancake

Roasted Asparagus, Charred Toybox Tomatoes

Truffled Cream Demi

\$42.00/person

Rosemary Roasted Pork Tenderloin

Seared Cremini Mushroom Risotto

Maple Caramelized Apples

Aged Bourbon Jus

\$42.00/person

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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Pan Seared Gulf Sea Bass

Orange Braised Fennel, Cippolini Onions

Zucchini Garlic Quinoa Pilaf

Saffron Tomato Emulsion

\$54.00/person

Herb Grilled Salmon Filet

Roasted Cherry Tomatoes, Charred Broccolini

Wild Mushroom and Sage Broth

Shaved Parmigiano Reggiano

\$52.00/person

Lakefront Stout Braised Beef Short Rib

White Cheddar Cheese Grits

Braised Rainbow Chard, Roasted Garlic

\$58.00/person

Cast Iron Seared NY Strip Steak

Caramelized Brussels Sprouts with Pancetta, Carrot Purée,

Garlic Roasted Baby Potatoes, Spinach

Green Peppercorn Armagnac Jus

\$58.00/person

Cherry Wood Smoked Filet Mignon

Yukon Gold Potato and Celeriac Gratin

Market Vegetables

Shallot Cabernet Reduction

\$60.00/person

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Artisan Cheese Ravioli

Roasted Rainbow Cherry Tomatoes

Burrata Cheese

Light Champagne Cream

\$39.00/person

Sweet Potato Gnocchi

Charred Red Pepper, Butternut Squash

Fontina-Sage Fonduta

\$39.00/person

DINNER DESSERTS

Choose One

Brûlée Citrus Tart with Blueberry Sauce, Honey Meringue, Candied Citrus Peel

Rum Apple Tarte Tatin with Chantilly Cream, Spiced Caramel

Vanilla Bean Molten Lava Cake, Chocolate Stout Center

Strawberry Glazed Cheesecake, Pretzel Crust, Drunken Berry Compote

Mascarpone Mousse with Raspberry Gelée, Dark Chocolate Glaze, Chocolate Biscuit (Additional \$2.00/person)

Hazelnut Mousse with Flourless Chocolate Cake, Feuilletine Crunch, Chocolate Sauce (Additional \$2.00/person)

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DINNER BUFFETS

All buffets include: Freshly Brewed Regular and Decaffeinated Coffee, Assorted Herbal Teas.

All buffets require a minimum of 25 people or an additional fee per person will apply. Service is based on 1 ½ hours of service time.

Pacific Rim Buffet \$54.00/person

Vietnamese-Style Hot Pot

Rice Noodle, Roasted Mushroom, Scallion, Thai Basil, Sambal, Hoisin, Mung Bean Sprouts, Fresh Coriander, Lime, Peppered Ginger Beef Broth

Thai Peanut Chopped Salad

Napa and Purple Cabbage, 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

Korean BBQ Short Ribs

Garlic, Ginger, Lemongrass and Chili Marinade, Traditional Korean BBQ Rub

Sweet Chili Glazed Chicken Thighs

Scallion Vinaigrette, Grilled Broccoli, Toasted Cashews

Pineapple and Toasted Coconut Fried Rice with Crispy Fried Shallots

Medley of Roasted Bok Choy and Broccolini, Caramelized Eggplant, Sesame Hoisin Glaze

Coconut and Toasted Ginger Panna Cottas, Sweet Sesame Brittle

Youtiao-Sugar Dusted Chinese-Style Doughnuts

Embellishments:

Chef Attended Slow Cooked Smokey Kahlúa® Suckling Pig in Banana Leaves, Roasted Sweet Potatoes..... \$10.00/person

Roasted Tilapia with Korean Chili, Sugar, Soy Sauce, Sesame Oil, Sesame Seeds, Green Onions, Garlic \$4.00/person

Individual Honey Rice Pudding with Gingered Asian Pear..... \$3.00/person

Italiano \$55.00/person

Antipasti

Grilled Italian Vegetables, Assorted Pickled Vegetables, Balsamic Glaze

Chopped Romaine Salad

Peppadews, Olives, Feta Cheese, Roasted Garlic Dressing

Grilled Calamari Salad

Citrus, Salt Packed Capers, Pickled Red Onion, Mizuna, Cabernet Vinegar

Pan Seared Seasonal Fish

Arbequina Olive Oil, Braised Leek and Tomato Ragout

Individual Braised Short Rib Plates

Sambuca Demi-Glace, Tobacco Onions, Sel de Gris

Rich Soft Polenta

Wild Mushrooms, Porcini Dust, Oregano, Parmigiano Reggiano

Gorgonzola Mashed Potatoes, Thyme Infused Cream, Wisconsin Blue

Medley of Seasonal Vegetables

Tiramisu, Italian Wedding Cookies

Embellishments:

Seasonally Inspired Soup du Jour \$2.00/person

Roasted Airline Chicken Breast, White Truffle Cream \$2.00/person

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Southern-Style

Corn and Oyster Chowder

Sweet Corn, Tender Belly Bacon, Chive Crème Fraîche

Heirloom Carrot Salad

Peppery Rocket Leaves, Toasted Almonds, Dates, Lemon-Thyme Vinaigrette

Quinoa and Roasted Vegetable Salad

Sun-Dried Tomatoes, Manchego, Minus 8 Vinegar, Extra Virgin Olive Oil

Cucumber and Heirloom Radish Salad

Marinated Cucumber, Red Onions, Rainbow Radish

Braised St Louis Style Bone-In Pork Ribs

Dry Rubbed, Slow Roasted, Carolina Mustard BBQ Glaze

Crisp Fried Chicken

Buttermilk Herb Marinade, Rosemary Gravy

Basil Whipped Potatoes

Yukon Gold Potatoes, Basil Infused Cream

Garlic Seared Broccoli Rabe

Rapini, Garlic, Grilled Lemons, Piquillo Peppers

Cast Iron Green Chile Corn Bread, Sweet Potato Biscuits

Whipped Butter, Wisconsin Honey

Assortment of Cakes and Pies

\$52.00/person

Embellishments:

Grilled NY Strip Steak \$4.00/person

Seared Seasonal Fish \$3.00/person

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