



INTERCONTINENTAL[®]
MILWAUKEE

OUR DELICATESSEN

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

Service is based on 1 ½ hours of service time.

Roll-In Lunch Buffet \$27.00/person

(10 person minimum)

Seasonally Inspired Soup du Jour

Farmer's Potato Salad, Hard Boiled Egg, Pancetta,
Scallion Vinaigrette

Seasonal Greens, Shaved Carrot, Cucumber, and Tomato with
White Balsamic Vinaigrette and Ranch Dressings

Greek Pasta Salad, Cucumbers, Kalamata Olives, Oven Cured
Tomatoes, Feta Cheese, Cabernet Vinaigrette

Choice of Two Prepared Deli Sandwiches

Cookies and Dessert Bars

Enhanced Roll-In Lunch Buffet \$29.00/person

(25 person minimum)

Seasonally Inspired Soup du Jour

Rolls and Butter

Farmer's Potato Salad, Hard Boiled Egg, Pancetta,
Scallion Vinaigrette

Iceberg Wedge, Buttermilk Blue, Shaved Red Onion,
Rainbow Tomatoes, Red Wine Gastrique, Blue Cheese Dressing

Greek Pasta Salad, Cucumbers, Kalamata Olives,
Oven Cured Tomatoes, Feta Cheese, Cabernet Vinaigrette

Choice of Three Prepared Deli Sandwiches

Kettle Cooked Chips, Upscale French Onion Dip

Chef's Selection of Desserts

Embellishments:

Sliced Fruit Display, Red Grapes and Berries.....\$2.00/person

Minted Fruit Salad\$2.00/person

Mini Dessert and Petit Fours\$2.00/person

Prepared Deli Sandwiches

(All sandwiches available as wraps)

Oven Roasted Turkey, Applewood Bacon, Pepper Jack Cheese,
Harissa Mayo, Country Baguette

Brown Sugar Ham, Brie Cheese, Tomato, Watercress, Grainy
Mustard, Sourdough Roll

Shaved Roast Beef, Caramelized Onions, Aged Swiss, Arugula,
Horseradish Mayo, Pretzel Roll

Albacore Tuna Salad, Tomato, Boston Lettuce, Pepper Aioli,
Grilled Pita Bread

Italian Grinder, Ham, Mortadella, Salami, Provolone, Pepperoncini,
Olive Oil Sherry Vinegar, Baguette

Portobello Mushroom, Grilled Zucchini, Piquillo Pepper, Goat
Cheese, Kalamata Hummus, Naan Bread

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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Executive Deli Buffet \$35.00/person

Seasonally Inspired Soup du Jour
Wheat Berry and Farro Salad, Caramelized Onions,
Oven Cured Tomatoes, Broccolini
Tomato and Mozzarella Salad, Cracked Pepper, Basil Pesto,
Meyer Lemon Olive Oil
Salad Bar with Artisan Lettuce, Marinated Chickpeas, Cucumber,
Tomatoes, Country Olives
Buttermilk Ranch and Apple Cider Vinaigrette
Build Your Own Sandwiches:
Smoked Turkey Breast, Brown Sugar Ham, Peppered Sirloin
Sliced Tomatoes, Boston Lettuce, Shaved Red Onions
Aged Cheddar, Swiss, Pepper Jack and Provolone Cheeses
Pickles, Mayonnaise, Dijon, Yellow Mustard
Rustic Country Breads
Cookies, Bars and Brownies

Embellishments:

Traditional Chicken Salad, Red Grapes, Celery,
Tarragon Mayonnaise\$2.00/person
Artisan Cured Meats: Mortadella, Capicola,
Genoa Salami\$2.00/person
Warm Applewood Smoked Bacon\$1.00/person
Chef's Selection of Mini Desserts and Petit Fours\$2.00/person

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Tuscan Lunch \$32.00/person

Red and Green Romaine Leaves, Parmesan, Black Pepper Ciabatta Crouton, White Anchovy, Caesar Dressing

Grilled Calamari, Arugula, Red Onions, Peppadews, Capers, Limoncello Vinaigrette

White Bean Salad, Garbanzo Beans, Dinosaur Kale, Sundried Tomatoes, Chianti Dressing

Roasted Chicken, Tomatoes, Olives, Capers, Rosemary Broth

Individual Baked Rigatoni Pasta, Baby Spinach, Hot Italian Sausage, Mushroom Ragout, Mozzarella

Soft Polenta, Roasted Piquillo Peppers, Thyme, Buttermilk Blue Cheese

Garlic and Oregano Roasted Seasonal Vegetables

Herb Flatbread, Garlic Knots, Grissini

Ricotta Cannoli, Tiramisu

Embellishments:

Roasted Garlic, White Bean and Escarole Soup \$2.00/person

Tuscan Herb Grilled Flank Steak, Braised Rainbow Chard, Cippolini Demi \$3.00/person

Penne Puttanesca, Tomatoes, Garlic, Capers, Kalamata Olive, Anchovy, Crushed Pepper \$2.00/person

La Hacienda \$32.00/person

Smoked Chicken Tortilla Soup, Crisp Tortilla Strips, Avocado Pico de Gallo

Romaine Leaves, Grape Tomatoes, Pepitas, Ancho Croutons, Cotija Cheese, Smoked Chili Caesar Dressing

Slow Cooked Three Bean Salad, Hominy, Avocado, Hatch Chiles, Tequila-Lime Vinaigrette

Pickled Vegetable Escabeche

Coffee Adobo Seasoned Taco Beef

Chipotle Seared Chicken Fajitas

Flour and Soft Corn Tortillas

Mexican Rice, Stewed Black Beans with Chorizo

Diced Tomatoes, Shredded Lettuce, Cheddar Cheese

Molcajete Salsa, Salsa Verde, Mexican Crème, Guacamole

Sopapillas, Agave Nectar, Cinnamon Sugar,

Ibarra Chocolate Ancho Chili Brownies

Embellishments:

Tres Leches Cake \$2.00/person

New Mexican Pozole, Traditional Accompaniments: Shredded Cabbage, Cilantro, Radish and Lime \$2.00/person

Mexican Elote: Roasted Corn Cobbettes Brushed w/Lime Aioli, rolled in Cotija Cheese \$2.00/person

Con Queso Dip, Chorizo Sausage, Corn Tortilla Chips..... \$2.00/person

Ancho Chili Grilled Flank Steak \$3.00/person

Cilantro Lime Tilapia Fish Tacos..... \$3.00/person

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Backyard Barbecue \$36.00/person

Leafy Greens Salad, Peppadews, Cucumbers,
Shaved Rainbow Carrot

Wisconsin Blue Cheese Dressing, White Balsamic Honey Vinaigrette

Deli Style Coleslaw, Organic Cider Vinegar

Macaroni Salad, Peppers, Cheddar Cheese, Green Onions, Corn,
Creamy Buttermilk Dressing

Baby Potato Salad, Hard Boiled Egg, Mustard Chive Vinaigrette

Grilled Beef Burgers and Hot Dogs

Hop Happy Poached Bratwurst, Caraway Sauerkraut

Bone-in Smoked Chicken, Molasses BBQ Sauce

Brown Sugar Baked Beans

Artisan Buns and Rolls

Sliced Beefsteak Tomatoes, Butter Lettuce, Pickled Red Onions,
House-Made Pickles

Sliced Cheddar, Swiss, Mayonnaise, Yellow Mustard and Ketchup

Cast Iron Skillet Cornbread, Butter, Honey

S'mores Tarts, Fresh Fruit Crostata

Embellishments:

Mango BBQ Chicken Breast \$2.00/person

Grilled Swordfish, Pineapple Salsa..... \$4.00/person

Baked Macaroni, Herb Bread Crumb Topping \$2.00/person

Mediterranean Afternoon \$35.00/person

Roasted Garlic Hummus, Pita Chips

Country Olives, Manchego Cheese, Piquillo Peppers, Capers,
Lemon Infused Olive Oil

Bulgur Wheat, Parsley, Marinated Garbanzo Beans, Sundried
Tomatoes, Arugula, Sweet Red Onions, Sherry Vinegar

Baby Spinach Salad, Boiled Egg, Shaved Onion, Bacon, Oregano
Croutons, Red Wine Vinaigrette

Moroccan Style Chicken, Lemon, Garlic, Cinnamon

Locally Farmed Tilapia, Spanish Olives, Pepper-Onion Broth

Couscous with Dried Fruit and Cashews

Penne Pasta, Merguez Sausage, Harissa Cream Sauce

Roasted Eggplant Caponata, Zucchini, Yellow Squash

Toasted Pita, Naan Bread, Garlic Knots

Limoncello Glazed Olive Oil Cakes, Wedding Cookies

Embellishments:

Minestrone Soup, Garlic, Tomatoes, Vegetables,
White Beans, Spinach and Tubetti Pasta \$2.00/person

Nicoise Salad, Seared Ahi Tuna, Romaine Hearts, Fingerling Potato,
Haricot Vert, Olives, Boiled Egg, Tomatoes \$3.00/person

Coriander Seared Beef Tips, Garlic, Chickpeas, Kalamata Olives,
Golden Raisins \$3.00/person

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PLATED LUNCH

All Lunch 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 Lunch Salad: Seasonal Greens, Frisée, Marinated Chickpeas, Grape Tomatoes, Radish, Shaved Cucumber, Barrel Aged Feta Cheese, Grilled Hearts of Palm, Organic Apple Cider Vinaigrette

Smoked Onion and Potato Soup

Chicken Tortilla Soup

Curried Vegetable and Lentil Soup

Roasted Corn Chowder

ENTRÉES

Choose One

Roasted Vegetable “Lasagna”

Eggplant, Zucchini, Summer Squash, Ricotta, Mozzarella Cheese

Roasted Garlic Rainbow Quinoa

Basil Scented Tomato and Leek Ragout

\$30.00/person

Thyme Roasted Chicken Breast

Crème Fraîche Whipped Potatoes, Seasonal Vegetables

Pearl Onion and Bacon Jam

Whole Grain Mustard Jus

\$34.00/person

Grilled Boneless Pork Loin Chop

Flash Fried Jasmine Rice, Carrot, Egg, Green Peas

Asian Vegetables

Pickled Shiitake Relish

Tamari Broth

\$35.00/person

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Chili Lime Seared Red Snapper

Soft Cotija and Coriander Polenta

Pickled Escabeche Vegetables

Piquillo Pepper, Onion, Green Olive and Tomato Broth

\$35.00/person

Cashew Crusted Atlantic Salmon

Baby Bok Choy, Heirloom Carrots

Pan Fried Rice Noodles

Mustard Agave Glaze

\$38.00/person

Rigatoni Pasta with Slow Braised Chicken

Roasted Cherry Tomatoes, Charred Broccolini

Wild Mushroom and Sage Broth

Shaved Parmigiano Reggiano

\$28.00/person

Cajun Rubbed Beef Sirloin

Horseradish Potato Purée

Roasted Cippolini Onions, Market Vegetables

Cabernet Sauvignon Reduction

\$45.00/person

LUNCH DESSERTS

Choose One

Tart Cherry Crisp, Oatmeal Crumble, Crème Fraîche

Petite Cheesecake, Black Pepper Strawberry Gastrique, Almond Nougatine

Key Lime Pie, Raspberry Sauce, Mango Coulis, Coconut Cream

Carrot Cake, Candied Walnuts, Raspberry Chambord Glaze

Individual Chocolate Cake, Orange Strawberry Salsa, Whipped Cream (Additional \$2.00/person)

Salted Caramel Layered Apple Pie, Chantilly Cream, Blackberry Purée (Additional \$2.00/person)

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