

## CONTINENTAL BREAKFAST

### TO GET YOU STARTED \$22

Selection of flavorful muffins, house-made Danish and butter croissants  
Sweet cream butter, fresh house-made preserves and jams  
Fresh-squeezed orange juice and grapefruit juice  
Colombian roast coffee, decaffeinated coffee and tea

### THE JUMP START \$24

Assorted breakfast breads, coffee cake and Danish  
Seasonal fruit display  
Sweet cream butter, fresh house-made preserves and jams  
Bruegger's NY-style bagels with regular and fruit-flavored cream cheese  
Fresh-squeezed orange juice and grapefruit juice  
Colombian roast coffee, decaffeinated coffee and tea

### MORNING GLORY \$26

Selection of flavorful muffins, house-made Danish and butter croissants  
Seasonal fruit display  
Sweet cream butter, fresh house-made preserves and jams  
Bruegger's NY-style bagels with regular and fruit flavored cream cheese  
Make your own yogurt parfait (vanilla yogurt, granola, fresh berries, dried fruits)  
Fresh-squeezed orange juice and grapefruit juice  
Colombian roast coffee, decaffeinated coffee and tea

### UPGRADE YOUR CONTINENTAL WITH YOUR CHOICE OF ONE OF THE FOLLOWING HOT BREAKFAST SANDWICHES:

Butter croissant with eggs, peppered sausage patty, cheddar cheese – \$5

English Muffin with egg, smoked bacon, cheddar cheese – \$5

Gluten-free roll, egg whites, roasted portabella, grilled zucchini, low fat cheese, fresh herbs – \$5

Gluten-free spinach wrap, spinach, egg beaters, peppered Velveeta – \$5

Country sandwich, fresh biscuit, fried egg, shaved ham, sausage pan gravy on side – \$5

Breakfast burger, brioche slider bun, ground tenderloin, local eggs, pepper jack cheese – \$6

Breakfast burritos, scrambled eggs, chorizo, cheddar cheese, salsa, flour tortilla – \$5



## BREAKFAST - PLATED

All Breakfast Entrées Include Colombian Roast Regular and Decaffeinated Coffee and Specialty Herbal Teas, Fresh Fruit Cup, House-Baked Pastries and Choice of Juice

### ALL-AMERICAN BREAKFAST \$20

Fluffy scrambled eggs with Wisconsin cheddar, served with crisp smoked bacon, grilled and smoked ham, breakfast potatoes with fire roasted bell peppers and onions

### THE PFISTER \$23

Scrambled eggs with herbed béchamel, au gratin potatoes, poached asparagus, broiled tomato, smoked bone-in pork chop, hollandaise sauce on side

### THE DUBLIN \$21

Irish cheddar eggs, chives, house-made corned beef and fingerling hash, horseradish gravy, grilled baby sweet pepper

### FRITTATA \$18

Individual baked ham, Gruyère and caramelized onion, roasted garlic béchamel, arugula salad with extra virgin olive oil

### VANILLA FRENCH TOAST \$20

Vanilla bean and cinnamon egg battered griddled challah  
Warm maple syrup, choice of sausage or smoked bacon  
Add scrambled eggs \$2

### ROLLED CREPE CANNOLI \$18

Crepes stuffed with house-made apple butter, caramelized banana  
Topped with candied pecan syrup

### THE PRESIDENTIAL \$27

Grilled marinated hangar steak with black truffle eggs,  
Béarnaise sauce, asparagus, breakfast potatoes with fire roasted bell peppers and onions

### UPGRADE BREAKFAST WITH CHOICE OF GRIDDLE ITEMS \$3 per person

French toast, pancakes or waffles; served family style with syrup and butter

All food & beverage prices are subject to applicable 22% service charge and 6.1% sales tax.  
Highest menu price prevails with a split entrée selection. Menu selection and pricing will be guaranteed  
30 days prior to the event or upon a signed banquet event order.

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



## BREAKFAST - BUFFET

### THE CLASSIC STARTER \$32 (minimum 20 guests)

Seasonal fresh fruit and berry display  
Scrambled Glenview Farm eggs with Wisconsin cheddar cheese  
Crisp hickory smoked bacon  
Sausage links  
Selection of house-made Danish, muffins and croissants  
Sweet cream butter, fresh blackberry honey  
Breakfast potatoes with sea salt, fire-roasted peppers and onions  
Fresh-squeezed orange juice and grapefruit juice  
Colombian coffee, decaffeinated coffee or herbal tea

### THE HEALTHY STARTER \$36 (minimum 25 guests)

Seasonal fresh fruit and berry display  
Scrambled egg beaters and egg whites  
Turkey sausage links or turkey bacon  
Bran muffins  
Make your own yogurt parfait  
(vanilla yogurt, granola, fresh berries, dried fruits)  
Fresh-squeezed orange juice and grapefruit juice  
Colombian coffee, decaffeinated coffee or herbal tea

### WISCONSIN FARM TO TABLE \$45 (minimum 25 guests)

Seasonal fresh fruit and berry display  
Scrambled Glenview Farm eggs with Satori mascarpone and chives  
Carr Valley cheese display with artisanal breads  
House-made biscuits, breakfast breads with house-made jams, marmalade, churned butter  
Lyonnais-style potatoes  
Our pastry shop's signature granola with 2% milk, dried fruits  
Nueske's smoked pork chops, peppered sausage links and double-smoked bacon  
Fresh-squeezed orange juice and grapefruit juice  
Colombian coffee, decaffeinated coffee or herbal tea

### CHEF'S BREAKFAST GRIDDLE \$37 (MINIMUM 25 GUESTS)

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  
Smoked bacon  
Freshly squeezed orange, grapefruit, tomato juices  
Freshly brewed regular and decaffeinated coffee, herbal tea

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**ENHANCE YOUR BUFFET**

**BELGIAN WAFFLES \$4/person**

**PANCAKES \$4/person**

**FRENCH TOAST \$4/person**

**NY-STYLE BAGELS \$49/dozen**

With regular and fruit-flavored cream cheese

**SLICED COLD SMOKED SALMON \$14/person**

With bagels, capers, cream cheese, tomato and onion

**ASSORTED MUFFINS \$37/dozen**

**HOUSE-MADE DANISH \$37/dozen**

**BREAKFAST BREAD OR COFFEE CAKE \$3.50/person**

**INDIVIDUAL DRY CEREALS \$4/person**

With pitchers of skim and 2% milk

**INDIVIDUAL YOGURT PARFAITS \$8/person**

With granola and fresh berries

**SLICED SEASONAL FRUIT DISPLAY \$8/person**

**BLOODY MARY AND MIMOSA BAR \$7/person per hour**

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**ENHANCE YOUR BUFFET**

**WHOLE SEASONAL FRUITS \$3/person**

**HOT OATMEAL WITH BROWN SUGAR AND RAISINS \$4/person**

**BUTTERMILK BISCUITS AND COUNTRY SAUSAGE GRAVY \$5/person**

**CHEF-ATTENDED SPECIALTY STATIONS**

(minimum of 40 guests) plus \$100 attendant fee per station

**OMELET \$11/person**

Mushrooms, scallions, tomato, bacon, shrimp, onion, spinach,  
bell peppers, ham, sausage, cheddar, Swiss

**CARVING STATION**

Maple pepper glazed bone-in gusto ham (serves 50) \$300/each

Cast iron beef tenderloin (serves 20) \$395/each

Appropriate condiments

**BEIGNET \$8/person**

New Orleans-style doughnuts fried to order dusted with  
cinnamon and sugar or powdered sugar and 3 dipping sauces  
(citrus honey, chocolate, caramel)

**SWEET GRILLED CHEESE \$9/person**

Brioche filled with sweetened soft Brie, fresh berry compote and warm honey

\*Gluten-Free options available

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**ALL-DAY BREAK PACKAGE**

Full-day break package is from breakfast through 5 pm.

**PFISTER EXECUTIVE PACKAGE \$42/person**

House-baked Danish, croissants, assorted muffins

Assorted bagels with fruit and plain cream cheese, assorted jellies, preserves and butter

Sliced fresh fruit display

Fresh-squeezed orange and grapefruit juice, apple, cranberry and tomato juice

Regular and decaffeinated coffee and herbal teas

**MID-MORNING BREAK**

Whole fruit and granola bars

Assorted sodas

Assorted still and sparkling waters

Regular and decaffeinated coffee and herbal teas

**AFTERNOON BREAK**

Choice of homemade cookies and brownies or individual bags of chips, popcorn and pretzels

Assorted sodas

Assorted still and sparkling waters

Regular and decaffeinated coffee and herbal teas

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Buffets for groups under 25 guests are subject to an additional \$10 per person charge.

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