



The Pfister®

EVENT MENU

BREAKFAST

BREAKFAST buffets

Minimum of 10 guests | Based on 90 minutes of service

COFFEE BREAK STARTER

Coffee, tea, decaffeinated coffee, half and half, lemon, sugar, biscotti, honeycomb, orange juice, cranberry juice, apple juice, whole seasonal fruit

CONTINENTAL BREAKFAST

Coffee, tea, decaffeinated coffee, half and half, lemon, sugar, biscotti, honeycomb, orange juice, cranberry juice, apple juice, whole seasonal fruit, two seasonal berry varieties, prepared fruit dish, two fresh-cut fruits, freshly baked croissants, two muffin varieties, Greek yogurt, house-made granola, sweet cream butter, fruit preserves

BREAKFAST BUFFET CLASSIC

Coffee, tea, decaffeinated coffee, half and half, lemon, sugar, biscotti, honeycomb, orange juice, cranberry juice, apple juice, whole seasonal fruit, two seasonal berry varieties, prepared fruit dish, two fresh-cut fruits, freshly baked croissants, two muffin varieties, Greek yogurt, house-made granola, sweet cream butter, fruit preserves, scrambled eggs, bacon, sausage, golden Pfister skillet breakfast potatoes

BREAKFAST

BUFFET enhancements

BREAKFAST SANDWICH | Minimum one dozen

Smoked peppered bacon, egg, croissant, cheddar cheese

Sausage, pulled ham, pickled vegetable relish, sesame baguette (DF)

Fried egg, arugula, fontina cheese, caramelized onion brioche (V)

Avocado, poblano chile, lime, pumpkin seed, whole grain toast (DF, V)

Belgian Waffles, Pancakes, or French Toast (V)

Cold Smoked Salmon Display
bagels, capers, cream cheese, eggs, tomato, onion

Steel Cut Oatmeal (DF, V)
brown sugar, and dried fruits

Wisconsin Kringle (V)

NY Style Bagels (DF, V)
assorted cream cheese

Pfister Coffee Cake (V)

Crispy Oven-Baked Pork Belly (DF)

Chicken and Apple Sausage (DF)

Sweet and Spicy Mustard Glazed Ham (DF)

Pfister Pastrami and Cheese Hash

Frittata Style Egg Cups (GF, V)

Italian Style Eggs Benedict
prosciutto, tomato, pesto hollandaise

Crustless Quiche Florentine with Wild Mushrooms (GF, V)

Spinach-Potato Pancake with Tomato Marmalade (DF)

Breakfast Bowl
hard-cooked eggs, kale, caramelized onion,
citrus segments, farro, brown rice, and oat crunch (DF)

BREAKFAST

BREAKFAST action stations

As a part of a Buffet | Chef Attendant | 1 per 50 guests

OMELET STATION (GF)

Eggs, alternative egg options, tomatoes, spinach, cheddar cheese, pepper jack cheese, onions, bell peppers, ham, bacon, sausage, scallions, mushrooms, salsa fresco, picante, hot sauces, shrimp, chicken, hot smoked salmon, lemon arugula salad, bacon fried rice

BREAKFAST BOWL (CN)

Brown rice, quinoa, arugula, spinach, acai, tomatoes, berries, chia seeds, nuts, granola, avocado, bacon, fried egg, chorizo, feta cheese

SKILLET PANCAKE (CN, V)

Traditional, buttermilk, blueberry, and sweet potato cakes, warm pure maple syrup, macerated berries, sweet butter, whipped butter, whipped cream, chocolate chips, caramel sauce, warm chocolate fudge, jams, peanut butter, apple butter

BREAKFAST

BREAKFAST plated

All Breakfasts Include fresh fruit parfait, orange juice, locally-roasted coffee, hot teas

ALL AMERICAN

Scrambled eggs with herbs and cheddar cheese, crisp smoked bacon, Pfister golden skillet potatoes, heirloom tomato salad, butter croissant, mini scones, preserves

STRAWBERRY STUFFED BRIOCHE FRENCH TOAST (CN)

Wild berry compote, candied hazelnuts, peppered sausage, maple syrup

MILWAUKEE EGGS BENEDICT

Toasted brioche, bratwurst, poached egg, dill havarti cheese sauce, roasted red pepper jam, Pfister golden skillet potatoes

BAKED FRITTATA (GF)

Bacon, Gruyère cheese, caramelized onion, spinach, tomato, mushroom gremolata

SPINACH-POTATO PANCAKE WITH TOMATO MARMALADE (V)

Savory potato pancake, boursin cheese, fresh herbs

BREAKFAST BOWL (DF, V)

Fried egg, kale, caramelized onion, citrus segments, farro, brown rice, oat crunch

FAMILY STYLE ADDITIONS

Avocado crostini (V)

Cheddar potato waffles (V)

Fresh corned beef hash (GF, DF)

Chicken and apple sausage (GF)

Bacon (GF/DF)

Ask for additional selections or other customized items

LUNCH

LIGHT LUNCH buffet

Minimum of 10 guests | Based on 90 minutes of service

All Lunches Include locally-roasted coffee, hot tea

SOUP | Select One

- Garden Fresh Gazpacho** (GF, DF, V)
- Tomato Basil** (GF, V)
- Seafood Bisque** (GF)
- Cannellini Bean and Vegetable** (GF, DF, V)

SALADS | Select Two

- Pfister Garden Salad** (GF, DF, V)
Mixed baby greens, heirloom tomatoes, shaved carrots, radish, cucumber, mushroom, banana peppers, kalamata olives, white balsamic vinaigrette
- Curry Cauliflower Quinoa** (GF, DF, V)
Arugula, quinoa, red cabbage, roasted curry cauliflower, dried apricot, cucumber, cilantro, sesame lime dressing
- Contemporary Caesar**
Romaine lettuce, oven-roasted tomatoes, cilantro, shaved parmesan, torn herb garlic croutons, creamy house caesar dressing
- Marble Mustard Potato** (GF, DF, V)
Fresh herbs, pickled ruby onions, capers, roasted garlic, mustard vinaigrette
- Roast Beet and Goat Cheese** (GF, CN, V)
Arugula, fennel, dill, candied walnuts, charred mango vinaigrette
- Caprese** (GF, V)
Garden fresh tomatoes, fresh mozzarella, basil, smoked sea salt, extra virgin olive oil

SANDWICHES | Select Three

- Smoked Ham and Gruyere**
Dijon aioli, gruyere cheese, mixed greens, ciabatta bun
- Turkey Havarti** (CN)
Arugula, peppered bacon, roasted garlic mayo, gem lettuce, whole grain and oat bun
- Marinated Salumi** (CN)
Capicola salami, pistachio mortadella, fresh mozzarella cheese, soppressata, basil pesto, romaine, stirato bread
- Tenderloin Cambozola**
Shaved roasted beef tenderloin, cambozola cheese, arugula, pickled onions, horseradish remoulade, ciabatta roll
- Muffuletta** (DF)
Soppressata, salami, pepperoni, mortadella, prosciutto, olive salad, muffuletta bread
- Caprese Roasted Vegetable** (V)
Marinated sliced tomato, fresh basil, fresh mozzarella cheese, basil pesto, arugula, balsamic glaze, herb focaccia bread
- Grilled Chicken Salad**
Celery, onions, parsley, dill, grapes, blue cheese, aioli, carrots, brioche slider bun
- Braised Beef and Cheddar**
Tomato marmalade, mustard chimichurri relish, sharp cheddar cheese, butter lettuce, herb baguette

SWEETS | Select One

- Chocolate Chip Cookies**
- Sugar Cookies**
- Double Fudge Brownies**
- Assorted French Macarons** (GF)
- Mini Fruit Tarts**
- Mini Lemon Tarts**

LUNCH

HOT LUNCH buffet

Minimum of 10 guests | Based on 90 minutes of service

All Lunches Include locally-roasted coffee, hot tea

SOUP | Select One

- Garden Fresh Gazpacho** (GF, DF, V)
- Tomato Basil** (GF, V)
- Seafood Bisque** (GF)
- Cannellini Bean and Vegetable** (GF, DF, V)

SALADS | Select Two

- Pfister Garden Salad** (GF, DF, V)
Mixed baby greens, heirloom tomatoes, shaved carrots, radish, cucumber, mushroom, banana peppers, kalamata olives, white balsamic vinaigrette
- Curry Cauliflower Quinoa** (GF, DF, V)
Arugula, quinoa, red cabbage, roasted curry cauliflower, dried apricot, cucumber, cilantro, sesame lime dressing
- Contemporary Caesar**
Romaine lettuce, oven-roasted tomatoes, cilantro, shaved parmesan, torn herb garlic croutons, creamy house caesar dressing
- Marble Mustard Potato** (GF, DF, V)
Fresh herbs, pickled ruby onions, capers, roasted garlic, mustard vinaigrette
- Roast Beet and Goat Cheese** (CN, GF, V)
Arugula, fennel, dill, candied walnuts, charred mango vinaigrette
- Caprese** (GF, V)
Garden fresh tomatoes, fresh mozzarella, basil, smoked sea salt, extra virgin olive oil

ENTREES | Select Two

- Chicken Prosciutto**
Light batter sauté, Vesuvio potatoes, lemon fontina cream sauce
- Stir-Fried Shrimp** (DF, GF)
Napa cabbage, carrots, snap peas, tamari sesame glaze
- Grilled New York Strip** (GF)
Sautéed French green beans, caramelized balsamic onions, gorgonzola butter
- Baked Great Lakes Whitefish** (GF, DF)
Tomato olive relish, lemon caper sauce
- Honey Buttermilk Fried Chicken Breast**
Seasonal grilled vegetables
- Three Potato Terrine** (GF, V)
Wild mushroom ragout, yellow pepper coulis
- Braised Beef Chimichurri** (DF)
Crispy fried cauliflower, Brussels sprouts

ADDITIONAL SIDES | 8

- Kaffir Lime Basmati Rice** (GF, DF, V)
- Roasted Mushrooms** (GF, DF, V)
- Grilled Olive Oil and Herb Baguettes** (DF, V)
- Marinated Olives** (GF, DF, V)
- Warm Baked Parmesan Truffle Chips** (GF, V)
- Marinated Vegetable Slaw** (GF, DF, V)

SWEETS | Select One

- Chocolate Chip Cookies**
- Sugar Cookies**
- Double Fudge Brownies**
- Assorted French Macarons** (GF)
- Mini Fruit Tarts**
- Mini Lemon Tarts**

LUNCH

LUNCH plated

All Lunches Include rolls and butter, locally-roasted coffee, hot tea

SOUP OR SALAD | Select One

- Garden Fresh Gazpacho** (GF, DF, V)
- Tomato Basil** (GF, V)
- Seafood Bisque** (GF)
- Cannellini Bean and Vegetable** (GF, DF, V)
- Pfister Garden Salad** (GF, DF, V)
Mixed baby greens, heirloom tomatoes, shaved carrots, radish, cucumber, mushroom, banana peppers, kalamata olives, white balsamic vinaigrette
- Curry Cauliflower Quinoa** (GF, DF, V)
Arugula, quinoa, red cabbage, roasted curry cauliflower, dried apricot, cucumber, cilantro, sesame lime dressing
- Contemporary Caesar**
Romaine lettuce, oven-roasted tomatoes, cilantro, shaved parmesan, torn herb garlic croutons, creamy house caesar dressing
- Marble Mustard Potato** (GF, DF, V)
Fresh herbs, pickled ruby onions, capers, roasted garlic potatoes, mustard vinaigrette
- Roast Beet and Goat Cheese** (CN, V, GF)
Arugula, fennel, dill, candied walnuts, charred mango vinaigrette
- Caprese** (GF, V)
Garden fresh tomatoes, fresh mozzarella, basil, smoked sea salt, extra virgin olive oil

ENTREES | Select One

- Beef Tenderloin Medallions** (GF, DF)
Shaved Brussels sprouts and carrot slaw, rosemary demi-glace
- Braised Beef Chimichurri** (GF, DF)
Tomato arugula salad
- Baked Great Lakes Whitefish** (GF, DF)
Broccoli cauliflower hash, lemon caper sauce
- Pan Seared Salmon** (GF)
Pineapple jicama salsa, herb quinoa, yellow pepper butter sauce
- Roasted Lemon Chicken Breast** (DF)
Saffron pearl couscous, citrus tomato salsa, balsamic gastrique
- Teriyaki Baked Chicken Thigh** (DF)
Cucumber salad, arugula, grilled peaches, sweet mini bell peppers
- Pfister Romaine Chicken Salad** (GF)
Brown sugar chipotle bacon, lime chicken, romaine, scallions, micro sweet peppers, charred broccoli, farro, goat cheese, dijon vinaigrette
- Pfister Steak Salad** (GF)
Mixed artisan greens, Wisconsin sharp cheddar cheese, hot house tomatoes, carrots, pickled cucumbers, mushrooms, pea tendrils, grilled skirt steak, horseradish-mustard vinaigrette

SWEETS | Select One

- Key Lime Truffle**
- Carrot Cake** (CN)
- Chocolate Obsession Cake**
- Tropical Mousse**
- Vanilla Bean Cheesecake**
- Mixed Berry Tart**

BREAKS

BREAKS

Minimum of 10 guests | Based on 90 minutes of service

FRUIT CENTRIC (CN)

Fruit parfaits, whole seasonal fruit, honeycomb, prosciutto melon skewers, berries and cream with pirouline, assorted fruit smoothies, miniature fruit tarts

BREW CITY

Ballpark soft pretzels, beer cheese, mustard, all-beef sliders, house-baked cheese chips, French onion dip, fresh popcorn with assorted seasonings

TASTE OF MILWAUKEE

Miniature brats and condiments, cheese curds and dill dip, Chef's artisan charcuterie plates, local cheese and breads

AFTERNOON TEA (CN)

Cucumber dill sandwiches, smoked salmon crostini, asparagus-feta quiche, boursin strawberries, bacon jam and prosciutto crumpets, French macarons, assorted petit fours, premium hot tea selection

SWEET AND SALTY (CN)

Chocolate-dipped pretzels, salted caramel verrines, assorted jumbo cookies, flavored milks, house-made chips and dips, prosciutto-wrapped asparagus

SUPERFOOD ENERGIZER (DF, CN, V)

Mixed berries, assorted energy bars, spiced pistachio and almonds, peanut butter toast, garlic hummus, basil hummus, crostini, kale smoothie shooters

CAKE POPS (CN)

Vanilla bean cheesecake, red velvet, coffee, coconut

BREAKS

BREAKS (continued)

A LA CARTE BEVERAGES

Locally Roasted Coffee,
Decaf and Rishi Tea Station
Aquafina Aluminum Bottle
Acqua Panna Bottle
Assorted Bubly Sparkling Water
Assorted Pepsi Brand Sodas
Pure Leaf Iced Tea
Gatorade
Individual Bottled Juice
orange, apple, cranberry, grapefruit
Individual Milk
skim, whole, 2%
Energy Drink
Cold Pressed Juice

A LA CARTE FOOD

Bagels
assorted cream cheese
Whole Fruit
Individual Yogurt
Granola Bars
Assorted Chips, Popcorn, Pretzels
Chocolate Bars

A LA CARTE DESSERTS

Minimum 2 dozen per order
Vanilla Bean Cheesecake Pops (V)
Coffee Cake Pops (V)
Red Velvet Cake Pops (V)
Coconut Cake Pops (CN, V)
Assorted French Macarons (GF, CN, V)
Assorted Petit Fours (CN, V)
Double Fudge Brownies (V)
Lemon Tarts (V)
Caramel Ganache Tarts (V)
Pecan Tarts (V)
Mini Fruit Tarts (V)
Coffee Mousse Cups (GF, V)
Chocolate Dipped Pretzels (V)
Salted Caramel Verrines (V)
Sugar Cookies (V)
Peanut Butter Cookies (CN, V)
Chocolate Chip Cookies (V)
White Chocolate
Macadamia Cookies (CN, V)

HORS D'OEUVRES

COLD | Per Dozen

Buffalo Blue Deviled Eggs (GF)

Celery, chicken, bacon

Antipasti Brochette (GF)

Balsamic caramel

Beef Tender Roll (GF)

Roasted red peppers, cornichon, boursin cheese

Pesto Shrimp Cocktail (GF, DF)

Horseradish sauce, lemon

Whipped Brie (V)

Brandied cherry spoon

Beef Tartare Spoon (DF)

Scallion, garlic

Avocado Soup Shooter (GF, DF, V)

Spiced watermelon

Garlic Hummus (DF, V)

Charred tomato crostini

Curried Chicken Bouche (CN)

Dried apricot, pistachio

Sesame Rice Maki Roll (GF, V)

Red pepper, goat cheese, lemon fennel slaw

Wild Mushroom (GF, V)

Fig jam, crispy polenta, Gruyère cheese

HOT | Per Dozen

Mushroom Vol Au Vent (V)

Horseradish cream, chives

Crab Griddle Cakes

Lemon chive aioli

Honey Mustard Chicken (GF, DF)

Bacon satay

French Onion Toast

Gruyere cheese

Warm Beef Wellington Bites

Parsley sour cream

Seared Chicken Pot Sticker (DF, CN)

Sambal peanut sauce

Artichoke Beignet (V)

Herb cream sauce

Smoked Duck

Cambozola phyllo, mango chutney, scallions

Tempura Shrimp (DF)

Roasted garlic-lemon remoulade

Tuscan Chicken Croquettes

Kalamata olive, artichoke, herb tomato vinaigrette

Braised Beef and Fontina Slider

Pickled onion

DINNER

DISPLAY stations

Minimum of 10 guests | Based on 90 minutes of service

GRAZING STATION (CN)

Local mozzarella and cheddar cheeses, carrots, celery, grilled asparagus, grapes, Chef's artisan charcuterie, mixed nuts, olive assortment, baked chips, dips, jams, crackers, breads, hummus, pesto

SEAFOOD DISPLAY

Bourbon smoked salmon toast, lemon and herb grilled shrimp, scallop ceviche, lobster chimichurri, horseradish mustard dip, tomato cocktail sauce, lemons, limes, smoked sea salt, hot sauce

CHARCUTERIE (CN)

Market display of meats, to include: prosciutto, genoa salami, soppressata, capicola, bresaola, herb marinated cheese curds, warm brie with wild berry jam and pistachios, bacon jam, stoneground mustard, olive salad, crostini, assorted crackers

WISCONSIN CHEESE

Aged sharp cheddar cheese, smoked fontina cheese, fresh local mozzarella cheese, house-made goat cheese spread, Carr Valley triple cream blue cheese, grapes, apricot jam, artisan crostini, flatbread

MARKET FRUIT (V)

Seasonal melons, individual fruit and berry parfaits, grilled fruit salad with port wine balsamic syrup, sweet cream, mini mango smoothies

VEGETABLE MARKET (GF, V)

Grilled vegetables, vegetable crudité, Caprese skewers, marinated mushroom salad, garlic hummus, Pfister 1893 dill dip, French onion dip

A minimum selection of 4 stations is required when not ordered in conjunction with a plated or buffet dinner. Reception stations are designed for a maximum of 90 minutes of service to preserve food quality. \$12 per person, per station surcharge will be applied for each additional 30-minute extension. 2-hour maximum on all stations. All stations must reflect the entire event guarantee.

DINNER

SMALL PLATE stations

Chef Attendant | 1 per station

GARDEN VEGETABLE VARIETY (GF)

Mini vegetable crudité with garlic hummus; Roasted beet salad, feta, basil vinaigrette; Pickled cucumber tomato salad; Chopped cobb salad, grilled chicken, bacon, tomato, blue cheese, chives, red wine vinaigrette

TASSO SHRIMP AND CHORIZO

Jumbo shrimp, Delmonico potatoes, mild chorizo, persillade

PEPPERED BACON WRAPPED STEAK BITES (GF)

Bourbon mustard cream, giardiniera, horseradish mash

CROSTINI BAR (CN)

Wild mushrooms, burrata, tomato jam, basil pesto, prosciutto, marinated artichokes, mixed olive relish, parmesan

YAKITORI GRILL

Ponzu chicken, sesame beef, carrot-sesame salad, coconut rice, spicy miso sauce, asian chili sauce, ginger sauce

SEARED AHI TUNA LOIN | serves 25

Sesame toast, wasabi cream, avocado ginger salad, sriracha glaze

BOURBON HOT SMOKED SALMON (DF)

| serves 20
Leek and mushroom ragout, lemon herb aioli, baguette toast

CARVING stations

Chef Attendant | 1 per station | 200 per attendant

SEA SALT ROASTED

PRIME RIB OF BEEF (GF) serves 30
Balsamic onions, horseradish cream

TURKEY BALLOTINE (GF) | serves 50

Herbs, garlic, sweet onion, parmesan cheese, spiced cajun vinaigrette, lime butter sauce

ROASTED STRIP LOIN (GF) | serves 25

Hot pepper bacon jam, béarnaise sauce, chimichurri

BOURBON PINEAPPLE GLAZED

WHOLE HAM (GF, DF) | serves 40
Caramelized pineapple relish, sweet mustard jus

CHIPOTLE BARBEQUE BEEF BRISKET

(GF, DF) | serves 30
Sweet and sour onions, spicy barbeque sauce, garlic-oregano sauce

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DINNER

DINNER plated

All Dinners Include rolls and butter, locally-roasted coffee, hot teas

APPETIZERS

Wild Blackberry and Brie Toast (CN, V)

Garlic toasted baguette, white grapes, blackberry gastrique, toasted pistachios

Artisan Charcuterie and Cheese

Soppressata, prosciutto, salami, marinated olives, curds, sharp cheddar cheese

Crab, Shrimp, and Lobster Terrine

Tomatillo cocktail sauce, lemon aioli, micro greens, persillade

Seared Tuna (DF)

Arugula, sesame dressing, furikake, scallion

SOUP OR SALAD | Select One

Garden Fresh Gazpacho (GF, DF, V)

Fresh seasonal garden vegetables, herb-infused tomato broth

Tomato Basil (GF, V)

Torn basil

Seafood Bisque

Shrimp, crab, lobster, chives

Cannellini Bean and Vegetable (GF, V)

Ditalini pasta, fresh herbs

Little Gem and Wild Flower (GF, V)

Pickled red onions, goat cheese, cucumber, frisée, wildflowers, fresh herbs, raspberry-tarragon vinaigrette

Watermelon Citrus (GF, V)

Fennel, watercress, frisée, shaved pecorino, seedless watermelon, blueberries, lime-ginger vinaigrette

Pfister Caesar

Grilled romaine, Peruvian pearl pepper, shaved romano, prosciutto grissini, shaved radish, scallions, caesar dressing

Mini Iceberg

Tomato relish, honey glazed bacon, Carr Valley mobay cheese, lemon herb panko, creamy olive dressing

Pfister Signature House (V)

Mixed artisan and micro greens, Wisconsin cheddar cheese, beef steak peppered tomatoes, golden pea tendrils, daikon radish, shaved carrots, cucumber ribbon, grilled baguette, 1893 Pfister dill dressing

Mediterranean Salad (GF, V)

Arugula, spring greens, olives, feta cheese, roasted tomatoes, cucumber, pickled red onion, roasted chickpeas, red wine vinaigrette

DINNER plated (continued)

ENTREES | Select one

Bulgogi Braised Beef Short Rib (GF)

Wasabi-scallion mashed, long beans, red pepper crunch

Pan Seared Rib Eye (GF)

Wild mushroom gremolata, crispy shallots, bordelaise sauce

Grilled Beef Tenderloin (GF)

Lemon garlic asparagus, Wisconsin cheddar pave, perigueux sauce

Grilled Flat Iron Steak (GF)

Parmesan vegetable tian, Delmonico potatoes, red onion marmalade, horseradish herb butter

Parmesan Crusted Chicken Breast

Oven-roasted tomatoes, haricots verts, caramelized onions, pesto potatoes, chili-saffron glaze

Chicken Ballotine

Mushroom, fontina, spinach stuffed, roasted rosemary yams, mustard tarragon cream, sundried tomato pesto

Pan Seared Sea Bass (DF, CN)

Lemon saffron couscous, bagna cauda, carrots, frizzled leeks

Slow Roasted Miso Salmon (GF)

Saffron jasmine rice, charred broccolini, dill cucumber salad, chimichurri

Boursin Baked Cod

Wild mushrooms, spinach, lemon, sweet onion, chorizo crisp, grilled zucchini, Kalamata olive, tomato, avocado cream

Pesto Gnocchi Stuffed Squash (CN, V)

Parmesan, tomatoes, arugula, pine nuts

Wagyu Beef Tenderloin and Creole Butter Poached King Crab (GF)

Goat cheese thyme potato mousseline, morel bordelaise, white truffle essence, lemon peppered asparagus

DESSERTS | Select one

Chocolate Obsession Cake

Chocolate cake, milk chocolate mousse, white chocolate ganache, caramelized cocoa nibs, whipped cream

Almond Cherry Torte (CN)

Almond sponge cake, cherry mousse, tart cherry compote, morello coulis, almond-white chocolate cream

Caramel Crunch Verrine (CN)

Caramelized white chocolate mousse, milk streusel, chocolate popping candy, salted caramel, candied nuts

Chocolate and Raspberries

Chocolate tulip cup, milk chocolate mousse, liquid raspberry center, chocolate cake, whipped cream, fresh berries

Vanilla Bean Cheesecake

NY style cheesecake, fruit coulis, whipped cream, seasonal fruit compote

Carrot Cake (CN)

Spiced carrot cake, cream cheese icing, candied pecans, chocolate décor

DINNER

DINNER buffet

Minimum of 10 guests | Based on 90 minutes of service

All Dinners Include rolls and butter, locally-roasted coffee, hot tea

SOUP | Select One

- Garden Fresh Gazpacho** (GF, DF, V)
Fresh seasonal garden vegetables, herb-infused tomato broth
- Tomato Basil** (GF, V)
Torn basil
- Seafood Bisque** (GF)
Shrimp, crab, lobster, chives, crisp shallots
- Cannellini Bean and Vegetable** (GF, V)
Ditalini pasta, fresh herbs, parmesan
- Corn Chowder** (GF, V)

SALADS | Select Two

- Pfister Garden Salad** (GF, DF, V)
Mixed baby greens, heirloom tomatoes, shaved carrots, radish, cucumber, mushroom, banana peppers, kalamata olives, white balsamic vinaigrette
- Curry Cauliflower Quinoa** (GF, DF, V)
Arugula, quinoa, red cabbage, roasted curry cauliflower, dried apricot, cucumber, cilantro, sesame lime dressing
- Contemporary Caesar**
Romaine lettuce, oven-roasted tomatoes, cilantro, shaved parmesan, torn herb garlic croutons, creamy house caesar dressing
- Marble Mustard Potato** (GF, DF, V)
Fresh herbs, pickled ruby onions, capers, roasted garlic, mustard vinaigrette
- Roast Beet and Goat Cheese** (CN, GF, V)
Arugula, fennel, dill, candied walnuts, charred mango vinaigrette
- Caprese** (GF, V)
Garden fresh tomatoes, fresh mozzarella, basil, smoked sea salt, extra virgin olive oil

ENTREES | Select Two

- Beef Tenderloin Medallions** (GF)
Bordelaise sauce, red pepper bacon jam
- Orange-Ginger Braised Beef** (GF, DF)
Mushroom and leek ragout, pan jus reduction
- Dijon Chicken Parmesan**
Oven-roasted tomato, pan-fried fennel, saffron-chili glaze
- Prosciutto Baked Chicken**
Sage cream reduction
- Paprika Seared Chicken** (GF, DF)
Persillade, chardonnay mustard sauce
- Bourbon Hot Smoked Salmon** (GF)
Horseradish caper sauce, tomato-kale salad
- Pistachio Crusted Cod** (CN)
Parmesan mousse, smoked tomato cream
- Shrimp Étouffée** (GF, DF)
Herb basmati rice, lemon-pepper sweet onion crisps

SIDES | Select One | Each additional side

- Garlic Fondant Potatoes** (GF)
- Sweet Potatoes Frites Togarashi** (GF, DF, V)
- Caramelized Onion Potato Pancakes** (V)
- Delmonico Potatoes** (V)
- Parmesan-Herb Potato Wedges**
- Street Corn with Lime** (GF, DF, V)
- Saffron Caramel Carrots** (GF, DF, V)
- Charred Sesame Broccolini** (GF, DF, V)
- Chili-Honey Crispy Brussels Sprouts** (GF, DF, V)

DESSERT DISPLAYS | Select One

- Coffee Mousse Tulip Cups, Fruit Tarts, Pecan Tarts** (CN)
- New York Cheesecake Pops, Caramel Ganache Tarts, French Macarons** (CN)
- Double Fudge Brownies, Lemon Tarts, French Macarons** (CN)

SPIRITS and beverages

BEER AND SELTZER

Miller Lite, Miller High Life, Spotted Cow, Stella Artois, Riverwest Stein, Lakefront IPA, Assorted Seltzer

Additional selections available upon request

CLASSIC

Spirits

Conciere is our house spirit available in:
Vodka, Gin, Bourbon, Scotch, Tequila, Rum,
Spiced Rum, Brandy

House Wine

EOS Estate Wine is our house wine available in the following varietals: Chardonnay, Moscato, Pinot Grigio, Sauvignon Blanc, Cabernet Sauvignon, Merlot, Pinot Noir, Brut Freixenet

ROYAL

Spirits

Tito's Vodka, Bombay Sapphire Gin, Jim Beam Bourbon, Jack Daniel's Whiskey, JW Red Scotch, Casamigos Tequila, Bacardi Rum, Captain Morgan Spiced Rum, Korbel Brandy

Wine

Meiomi Chardonnay, Ecco Domani Pinot Grigio, Charles and Charles Rosé, Joel Gott Sauvignon Blanc, H3 Cabernet, H3 Merlot, Boen Pinot Noir, Federalist Zinfandel, Brut Faire le Fête, Ruffino Prosecco

GRAND

Spirits

Grey Goose Vodka, Tanqueray Gin, Maker's Mark Bourbon, Crown Royal Whisky, Balvenie 12 Scotch, Patrón Silver Tequila, Corazón Reposado Tequila, Diplomático Planas Rum, Copper and Kings Brandy

Wine

Federalist Chardonnay, Les Champs Sancerre, Prisoner Cabernet, Prisoner Red Blend, Coppola Directors Cut Zinfandel, Bouvet Cremant Sparkling Wine, Biagio Moscato D'Asti

BAR packages

BEER | WINE | SODA

CLASSIC (TIER 1)

ROYAL (TIER 2)

GRAND (TIER 3)

SPECIALTY COCKTAIL stations

BATCH COCKTAIL BAR

Choice of up to three:

- WI Brandy Old Fashioned
- Bourbon Manhattan
- Perfect Manhattan (Rye)
- Lakeside Lemondrop
- Limoncello Garden Smash
- Blueberry Lavender Collins
- Cadillac Margarita
- Hibiscus Aperol Spritz
- Firecracker
- Painkiller
- Espresso Martini
- Chocolate Martini
- French 75

BOURBON BAR

Selection of Makers Mark, Elijah Craig, American Prairie

Served as neat pour, manhattan, or old fashioned

Bartender to demonstrate different smoking techniques with high-end garnish

TEQUILA BAR

Selection of Patron, Casamigos, Casadores

Served as sipping tequila with/without ice or as cocktail

Margarita, Paloma, Sangrita

BLOODY MARY AND MIMOSA BAR

Tito's Vodka, Ruffino Prosecco

BLOODY BAR

Build your own featuring Wisconsin cheddar, Usinger's beef sticks, assorted Stump's gourmet pickled products

MIMOSA FLIGHTS

Classic, Grapefruit, Pomegranate, Mango Puree

LOCAL CRAFT BEER TASTING

Selection of locally brewed craft beers presented in tasting flights by brewery

Featuring: Lakefront, Eagle Park, MKE Brewing

POLICIES

OUR POLICIES

MINIMUMS

Our ballroom and event spaces have food and beverage minimum requirements. If the minimum is not met, you will be charged the difference as a room rental fee. The minimum does not include cash bar sales, audiovisual, tax or gratuity.

MENU SELECTION

A maximum of two entrees may be served, this does not include children's meals or special dietary meals such as vegan, vegetarian, or allergy-friendly. Should more than two entrees be selected, a \$2.00 charge per guaranteed person will be applied to the package. Custom event services may also be provided at an additional cost.

Food prepared by the hotel which is not consumed by attendees, may not be taken out of the hotel after the function. The only exception is wedding cake tops.

Hors d'oeuvres, reception, and buffet food service are limited to 1-1/2 hours.

The hotel recommends that all food and beverages be provided by the hotel. In the event that items are brought into the hotel, additional service charges, cutting fees, display charges, or corkage fees will apply.

BEVERAGE AND BAR SERVICES

Cash Bar: Guests purchase their drinks individually at the bar. Prices included tax and gratuity.

Hosted Bar: Guests order the drinks of their choice and billing of consumption, plus tax and gratuity, is sent to the host of the event on the master bill. Hosted bars can be arranged as a package with an hourly charge or based on consumption.

Bartenders: The hotel staffs one bartender per 75 guests. A \$200 bartending fee will apply for cash bars, if a bar is requested for groups of less than 75, or if additional staffing is requested.

PERSONAL ITEMS

The hotel does not assume responsibility for any personal items, food or beverage left behind at the conclusion of the function.

The hotel is not responsible for damage or loss of any merchandise or articles brought into the hotel or left behind after the conclusion of the event.

The hotel does not accept responsibility for the security of wedding gifts or card boxes. It is the client's responsibility to secure all gifts and cards received prior to dinner.

AUDIO VISUAL

The hotel will accept responsibility for storing items brought into the hotel overnight if the rental agreement and payment have been arranged through the hotel. Storage fees may apply.

The hotel has an exclusive contract with Encore for audiovisual services. A \$100 fee per room, per day, will be assessed for technical services and additional set-up requirements for audiovisual equipment supplied by a source other than The Pfister or Encore.

Audiovisual equipment contracted outside the hotel must be removed immediately following the conclusion of the event.

The hotel and Encore assume no responsibility for services contracted outside of the hotel.

CONFIRMATIONS AND GUARANTEES

The hotel must be notified of the guaranteed number of guests, for all meal functions, (5) business days prior to your event (no later than 10:00 AM). Once within the (5) business day time frame of your event, the guarantee may increase (within reason) up to 48 hours prior to the event with the understanding that the hotel cannot guarantee the same entrée and may substitute an entrée of similar value. In the event that the guarantee decreases, once within the (5) business day time frame of your event, you are responsible for 100% of the total anticipated costs for the original guarantee. In the event a number is not given, we will assume the agreed number printed on the contract is the guarantee and will charge accordingly.

A floor diagram, if applicable, must also be submitted with the guarantee.

For groups of 100 attendees or more, the hotel must be notified two weeks in advance as to the anticipated number of guests expected.

In the event the guaranteed number differs drastically from the anticipated attendance at the time of booking, the hotel reserves the right to reassign the function to a room that will better accommodate the group. Charges per the terms of the contract will apply.

Weddings are contracted for a specific room. Food purchase minimums apply in order to guarantee that designated room.

Cancellation fees will apply if an event is canceled, per the contract terms.

ADDITIONAL SERVICES

The hotel will provide a complimentary coat check for groups of over 100 people (weather permitting). The hotel is not responsible for lost or stolen items.

The parking ramp is available to event patrons at posted ramp prices. Parking is subject to availability and not guaranteed.

Additional charges will apply when items are brought in from outside that require additional hotel set-up labor.

PAYMENT POLICIES

The following payments must be made in advance of the function, unless credit has been established to the satisfaction of the hotel:

All deposits are non-refundable. Deposits are required for weddings, social functions, and holiday parties.

A deposit of \$1500 or 10% of the anticipated revenue, whichever is greater, is required with the return of the signed contract to ensure your space is definite. A payment schedule will be noted on your contract. 100% of the total anticipated costs must be paid (5) business days prior to your function by cash, certified bank check, cashier's check, credit card, or ACH payment.

All groups approved of direct billing will agree to payment terms of 30 days.

A finance charge of 1.5% per month (18% annual) will apply to any unpaid balance after 30 days if the group was approved for direct billing status.

SERVICE CHARGES AND TAX EXEMPTION

Currently, a 24% service charge and 8.4% tax (both subject to change) applies to all food and beverage ordered through The Pfister. Groups requesting tax exemption must submit a copy of their Wisconsin certificate with the signed contract.

All prices are subject to change.