


LUNCH – HOT ENTRÉES

SOUPS & SALADS (select one)

Wild mushroom puree, truffled croutons

 Creamy broccoli and aged Wisconsin cheddar

San marzano tomato bisque, fresh basil chiffonade

Grandma's chicken noodle

The Pfister house salad, organic baby lettuces, shaved cucumber  
and carrots, tomato, 1893 Pfister dill dressing

Romaine fingers, garlic lemon dressing, parmesan reggiano, ciabatta croutons

Iceberg "Wedge," bacon, tomato, hardboiled egg, creamy blue cheese dressing

Baby spinach, mandarin oranges, toasted almonds,  
hearts of palm, lemon poppy seed dressing

*(Entrée includes your choice of soup or salad. Select soup and salad for an additional \$6.)*

*Prices based on soup or salad, entrée and dessert. Lunch service includes rolls and butter, coffee, decaffeinated coffee and herbal tea service. Highest menu price prevails on split entrée selection. All food & beverage prices are subject to applicable service charge and sales tax. Menu selection and pricing will be guaranteed 30 days prior to the event or upon a signed banquet event order.*



LUNCH – HOT ENTRÉES

ENTRÉES



Chicken Picatta \$35

Artichoke and arborio rice salad, scallions, asparagus  
Lemon scented mushroom sauce



Honey Ancho Glazed Chicken \$33

Sweet potato timbale, haricots vertes & marble tomatoes

Crispy Breaded Chicken \$34

Truffled mac-n-cheese, broccoli, blistered tomatoes, white cheddar veloute



Grilled Wild Atlantic Salmon \$36

Buckwheat soba noodle salad, baby bok choy, sesame, teriyaki-lime glaze

Caribbean Jerk Seasoned Sirloin \$38

Roasted plantains, braised greens, pickled red onion salad  
Costa Rican pineapple salsa

Garden Herb Crusted Filet Mignon \$42

Parmesan roasted potatoes, broccoli, wild forest mushroom demi glace



Dusseldorf Mustard Roasted Berkshire Pork Loin \$35

Caramelized spaetzle, string beans, Sprecher Black Bavarian syrup, crispy onions



Mediterranean Grilled Vegetable \$28

Herbed tomato sauce & pasta, parmigiano-reggiano

Garden Herb Polenta Cake \$28

Roasted baby squash, sweet pepper salsa, pesto cream sauce

*(Price includes soup or salad, entrée and dessert)*

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LUNCH - COLD ENTRÉES

ENTRÉES (price includes entrée and dessert)

SALADS

Caesar Salad

Romaine lettuce tossed with lemon garlic dressing, house made croutons

With grilled chicken breast \$20

With grilled marinated flank steak \$24

With grilled shrimp \$26

 Moroccan Spiced Chicken \$26

Mediterranean couscous, feta cheese, kalamata olives, tomato, green onion, roasted squash, tahini dressing

*Vegetarian option available without chicken*

 Oriental Chicken Salad \$25

Napa cabbage, mandarin oranges, peanuts, crisp wontons scallions, Chinese mustard vinaigrette

Chopped Cobb Salad \$24

Grilled chicken, bacon, tomato, egg, blue cheese, ranch dressing

SANDWICHES

Italian, Genoa Salami, Coppa, Mortadella \$19

Shaved iceberg lettuce, tomato, roasted red peppers, provolone cheese, Italian dressing, asiago baguette

 Shaved Roast Beef Sandwich \$19

Caramelized onions, red leaf lettuce, Wisconsin cheddar, on the vine tomatoes, horseradish cream, onion hoagie roll, red bliss potato salad

Grilled Chicken Breast \$20

Roma tomatoes, fresh mozzarella, arugula, pesto mayo, ciabatta roll, orzo pasta salad

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## BOX LUNCHESES TO GO

All lunch boxes are ecologically sound and are made of recycled paper. Boxed lunches are designed to take to offsite meetings or as a grab and go option after a meeting.



### CLASSIC DELI \$19/person

Choice of egg salad or roast chicken salad on Labriola white bread, red leaf lettuce, on the vine tomato, red bliss potato salad, signature Pfister chocolate chip cookie, whole fruit, bagged potato chips



### TASTE OF WISCONSIN \$24/person

Smoked Berkshire Ham, local green apple, Roth Kase gruyere surchoix, locally grown greens, honey mustard mayonnaise, pretzel roll, whole fruit



### INTERNATIONAL TASTE \$25/person

Oven roast turkey breast, brie cheese, cranberry mayo, baby spinach, smoked bacon, ciabatta bun, whole fruit, orzo pasta salad, assorted macaroon cookies, terra vegetable chips



### THE GOURMAND \$32/person

Sliced angus tenderloin, aged Wisconsin cheddar, caramelized Vidalia onions, on the vine tomatoes, red leaf lettuce, horseradish cream, onion hoagie, baby shrimp orzo salad, exotic whole fruit, slice of cheesecake, truffle and parmesan Pfister potato chips



### HEALTH ENTHUSIAST \$23/person

Line caught tongol tuna salad, on the vine tomato, alfalfa sprouts, whole wheat pita, heirloom tomato barley salad, granola bar, whole fruit, terra vegetable chips

### SALAD BAR \$20/person

Classic chopped salad, tomato, cucumber, egg, smoked bacon, red onion, choice of ranch, low fat Italian, blue cheese dressing, 1000 island dressing packets, whole fruit, granola bar, signature Pfister chocolate chip cookie

*Box lunches include canned assorted Pepsi soda products and bottled water service. All food & beverage prices are subject to applicable service charge and sales tax. Menu selection and pricing will be guaranteed 30 days prior to the event or upon a signed banquet event order.*



LUNCH - BUFFETS

NEW YORK DELI \$28 (Minimum 10 guests)

House made soup of the day  
Red bliss bacon potato salad  
Creamy coleslaw  
Seasonal fresh fruit display  
Warm sliced corned beef  
Warm turkey in natural jus  
Sliced salami and sugar cured ham  
Cheddar, Swiss and provolone cheese  
Tomatoes, onions, lettuce and relishes  
Mayonnaise, horseradish, 1000 island, whipped butter and deli mustard  
Whole wheat, white, light rye, kaiser rolls  
Cookies, Rice Krispie treats and brownies

FIESTA ITALIANA \$39 (Minimum 20 guests)

Caprese, sliced on the vine tomatoes, fresh mozzarella,  
basil-olive oil emulsion, baby arugula  
Caesar salad, romaine, croutons, parmesan cheese, garlic-lemon dressing  
Garlic-parmesan bread sticks, sundried tomato focaccia  
Baked rigatoni, herbed marinara, ricotta, mozzarella, pecorino  
Classic chicken cacciatore  
Breaded eggplant parmesan  
Italian sausage with caramelized onions and bell peppers  
Chocolate chip cannolis and candied cherry macarons

ENHANCE YOUR BUFFET

Meat lasagna \$6.50/person  
Vegetable lasagna \$5.50/person  
Breaded chicken parmesan \$6.75/person  
Grilled vegetable antipasti, roasted red pepper rouille \$3.50/person  
Lemon scented asparagus salad, shaved aged parmigiano-reggiano  
Extra virgin olive oil \$4.50/person  
Minestrone soup \$3.75/person  
Tuscan white bean soup \$3.75/person  
Tiramisu \$4.50/person

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LUNCH - BUFFETS

 SALAD BAR \$36 (Minimum 20 guests)

House Made Soup of the Day

Seasonal garden salad, locally grown organic greens, cucumber, sprouts, carrot, tomato, toasted sunflower seed, black olives, egg, cheddar cheese, croutons, balsamic vinaigrette, 1893 Pfister dill dressing, raspberry dressing, green goddess dressing

Vegetable pasta salad with red wine herb vinaigrette dressing

Line-caught tongol tuna salad

Roasted chicken salad, grapes and toasted almonds

Low fat cottage cheese, snipped chives

Seasonal fresh fruit salad, passion fruit syrup, fresh spearmint

Assorted Labriola artisan dinner rolls

Assorted house cookies and lemon bars



WISCONSIN BBQ \$37 (Minimum 20 guests)

Wisconsin Beer Cheese Soup

Seasonal garden salad, locally grown organic greens, cucumber, carrot, tomato, 1893 Pfister dill dressing, ranch, balsamic dressing

German potato salad

Creamy coleslaw

Slowly baked BBQ beans

Bone in sweet and spicy BBQ chicken

Johnsonville bratwurst with mustard sauerkraut

Grilled hamburgers and all beef kosher hotdogs

Lettuce, tomato, onions, pickles, cheddar, American, Swiss cheese

Ketchup, mayonnaise, deli mustard

Sliced watermelon

Warm cherry cobbler

ENHANCE YOUR BUFFET

BBQ pulled pork \$4.75/person

Italian sausage links, caramelized onions and peppers \$5.25/person

Corn on the cob \$3.25/person

Seasonal fresh fruit display \$6/person

Kettle chips \$1.50/person

Fresh wild berry trifle \$4.25/person

Assorted cupcakes \$36/dozen

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LUNCH - BUFFETS

VIVA LA MEXICO \$32 (Minimum 20 guests)

Make your own tacos  
Soft flour tortillas and hard corn taco shells  
Seasoned ground beef  
Cilantro-lime chicken, sautéed onions and peppers  
Refried pinto beans, queso fresco  
Spanish style rice  
Black bean and corn salad  
Diced tomatoes, shredded lettuce, shredded cheddar and pepper jack  
cheese, tomatillo and tomato salsas, sour cream, diced Spanish onion  
Anise seed bunuelos, creamy caramel

ENHANCE YOUR BUFFET

Grilled flank steak \$5/person  
Baja shrimp \$6.50/person  
Nacho chips \$1.50/person  
Fresh pico de gallo \$2.50/person  
Guacamole \$2.50/person  
Flour taco shell bowls \$3/person  
Flan, fresh berries, cinnamon whipped cream \$3.75/person



PFISTER EXECUTIVE \$48 (Minimum 20 guests)

House made soup of the day  
Red bliss mustard potato salad  
Seasonal garden salad, locally grown organic greens, cucumber, carrot  
tomato, 1893 Pfister dill dressing, ranch, balsamic dressing  
Bay shrimp orzo pasta salad, red grape tomatoes, fresh basil, roasted garlic  
ciliegine mozzarella, extra virgin olive oil  
Seasonal fresh fruit salad, passion fruit syrup, fresh spearmint  
Sliced herb grilled chicken breast  
Shaved roast sirloin  
Red leaf lettuce, on the vine tomatoes, Vidalia onions, pickle  
Aged Wisconsin cheddar, Swiss cheese, provolone  
Mayonnaise, deli mustard, horseradish cream, pesto mayo  
White truffle and parmesan house made kettle chips  
Double chocolate brownies, lemon bars, cream puffs, assorted house cookies

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