

LUNCH – HOT ENTRÉES

SOUPS & SALADS (select one)

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

Chopped romaine, garlic lemon dressing,
Parmigiano-Reggiano, herb croutons

Vegetable soup

San Marzano tomato bisque, fresh basil chiffonade

Wild mushroom purée, truffled croutons



SALAD UPGRADE (additional \$3)

PETITE TAVERN SALAD

Baby iceberg, peppered bacon, local eggs, marinated tomatoes,
Carr Valley blue cheese dressing

CREAMSICLE MARTINI SALAD

Shaved cabbage, orange segments, mascarpone cream, crisp shallots,
creamed honey blackberry dressing



Pfister Signature

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 22% service charge and 6.1% sales tax. 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.



LUNCH – HOT ENTRÉES

ALL ENTRÉES ARE SERVED WITH CHOICE OF SOUP OR SALAD,
CHOICE OF SEASONAL VEGETABLES AND DESSERT.

ENTRÉES

HERB PAINTED GRILLED CHICKEN \$35

Pinot Grigio butter sauce, garlic whipped potatoes

CHICKEN PICCATA \$38

Artichoke and arborio rice salad, scallions
Lemon scented mushroom sauce

ORANGE GLAZED CHICKEN \$36

Orange glazed semi-boneless chicken with sweet potato timbale

GRILLED WILD ATLANTIC SALMON \$38

Jumbo pearl couscous, apricot emulsion

HERB CRUSTED COD FISH \$35

Tri-color smashed potato, lemon butter sauce

TENDER BRAISED ANGUS BEEF SHORT RIBS \$38

Cauliflower parsnip purée, cider jus

GARDEN HERB CRUSTED PETITE FILET MIGNON 6 OZ. CUT \$44

Wild mushroom mashed potatoes, roasted shallot demi-glace

APPLE GLAZED BERKSHIRE PORK LOIN \$35

Stewed cherries and apples, rosemary roasted potatoes

MEDITERRANEAN GRILLED VEGETABLE RISOTTO \$30

Spiked tomato coulis, roasted baby onions, cold pressed olive oil
and Parmigiano-Reggiano

MASCARPONE AND SPINACH POLENTA \$31

Cracked pepper, overnight tomatoes, Castelvetrano olives

All entrées can be prepared Gluten Free

Prices based on soup or salad, entrée and dessert. Lunch service includes rolls and butter, coffee, decaffeinated coffee and herbal tea service. An additional charge of \$2 per person will apply if more than one entrée is selected, and will be limited to one vegetable selection. All food & beverage prices are subject to applicable 22% service charge and 6.1% sales tax. Menu selection and pricing will be guaranteed 30 days prior to the event or upon a signed banquet event order.

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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 \$24
With grilled shrimp \$30

PFISTER BISTRO CHICKEN SALAD \$24

Torn greens, shaved Asiago, tomatoes, cucumbers, marinated chickpeas,
grilled and chilled chicken, lemon parsley ranch dressing

MASON STREET GRILL RUBBED STEAK SALAD \$27

Tomato, cucumber, organic eggs, sweet onion, lemon rosemary steak,
horseradish mustard dressing

KALBI KISSED SOBA NOODLES \$26

Mango lime chicken, Asian slaw, toasted sesame seeds, green onions, peanut crunch, orange
segments

CHOPPED COBB SALAD \$27

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

VEGGIE LOVER VEGAN SALAD \$25

Tomatoes, cucumbers, carrot ribbons, pea shoots, roasted corn, braised baby onions, dried
cranberries, crisp artisan lettuce, lime cantaloupe vinaigrette

SANDWICHES

HOUSE-ROASTED TURKEY BREAST \$20

Thick cut whole grain bread, cranberry aioli, individual crudité
with green goddess dip



SHAVED ROAST BEEF SANDWICH \$21

Caramelized onions, red leaf lettuce, Wisconsin cheddar, on-the-vine tomatoes,
horseradish cream, pretzel hoagie, red bliss potato salad,
fresh fruit garnish

GRILLED CHICKEN BREAST \$20

Roma tomatoes, fresh mozzarella, arugula, pesto mayo,
whole grain kaiser, orzo pasta salad, fresh fruit garnish

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LUNCH - BUFFETS

NEW YORK DELI \$35

House-made soup of the day
Red bliss bacon potato salad
Creamy coleslaw
Seasonal fresh fruit display
Kettle chips
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, Thousand Island, whipped butter and deli mustard
Whole wheat, white, light rye, kaiser rolls
Cookies, NY cheesecake bites and brownies

FESTA ITALIANA \$39

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 semi boneless chicken vesuvio
Breaded eggplant Parmesan
Italian sausage with caramelized onions and bell peppers
Cannoli, tiramisu and anisette cookies

CAFÉ PFISTER \$42

Signature tomato soup, torn basil
Bistro salad, tomatoes, cucumbers, shaved Asiago, 1893 Pfister dill dressing
Sliced seasonal melons and berries, Tupelo honey yogurt
Pretzel rolls and whipped butter
Grilled cheeses with Wisconsin colby, tomatoes and bacon
Wagyu white bean chipotle chili, fresh cream, tortilla matchsticks
Angus sliders on brioche, lettuce, tomato, onion, assorted cheeses
Grilled chicken, spicy aioli, melted Havarti
Assorted cookies, brownies, berry trifles

Buffet lunches include Colombian coffee, decaffeinated coffee and herbal tea service. All food & beverage prices are subject to 22% applicable service charge and 6.1% tax. Buffets for groups under 25 guests are subject to an additional \$10 per person charge. Menu selection and pricing will be guaranteed 30 days prior to the event or upon a signed banquet event order.

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LUNCH - BUFFETS

SALAD BAR \$35

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

Julienne cuts of fresh roasted turkey and Vermont ham

Assorted Wisconsin cheeses

Seasonal fresh fruit salad, passion fruit syrup, fresh spearmint

Assorted Labriola artisan dinner rolls

Tropical fruit verrine, fruit parfait, chocolate dipped Rice Krispies®

WISCONSIN BBQ \$40

Wisconsin beer cheese soup

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

German potato salad

Kettle chips

Slowly baked BBQ beans

Pulled sweet and spicy BBQ chicken

House-made bratwurst patties with mustard sauerkraut

Grilled hamburgers

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

Ketchup, mayonnaise, deli mustard

Assorted seasonal melons, berries and hand fruits

Cheesecake pops, cherry tarts, pecan tarts

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LUNCH - BUFFETS

SOUTHWEST \$40

Chicken tortilla soup
Chicken and vegetable enchiladas
Beef fajitas, sautéed onions and peppers
Flour tortillas
Refried pinto beans, queso fresco
Spanish style rice
Black bean and corn salad
Diced tomatoes, shredded lettuce, shredded cheddar and pepper jack cheeses, tomato salsas, sour cream, diced Spanish onion
Bunuelos, tres leches, Mexican chocolate mousse



PFISTER EXECUTIVE \$49

House-made soup of the day
Seasonal garden salad, locally grown organic greens, cucumber, carrot, tomato, 1893 Pfister dill dressing, ranch, balsamic dressing
Jumbo pearl couscous salad, baby red onions, red grape tomatoes, fresh basil, roasted garlic
Seasonal fresh fruit salad
Sliced herb grilled chicken breast, shaved roast sirloin, tuna salad and sliced turkey breast
Lettuce, tomatoes, onions, pickles and assorted cheeses
Assorted artisan breads
Mayonnaise, horseradish, Thousand Island, whipped butter and deli mustard
House-made white truffle and Parmesan kettle chips
Chocolate brownies, lemon tarts, cream puffs, berry truffle

ENHANCE YOUR BUFFET

Angus sliders on brioche, lettuce, tomato, onion, assorted cheeses \$8/person
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
Lemon tarts \$3.50/person
Pecan tarts \$3.50/person



Pfister Signature

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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 \$23/person

Choice of egg salad or roast chicken salad on multi-grain wheat 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 Gruyère Surchoix, locally grown greens, honey mustard mayonnaise, pretzel roll, whole fruit, red bliss potato salad, signature Pfister toffee cookie, bagged potato chips

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 \$29/person

Roast sirloin of beef, aged Wisconsin cheddar, caramelized Vidalia onions, on-the-vine tomatoes, red leaf lettuce, horseradish cream, onion hoagie, baby shrimp orzo salad, exotic whole fruit, dark chocolate brownie, kettle potato chips

HEALTH ENTHUSIAST \$25/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

THE WRAP \$23/person

Spinach tortilla wrapped with roasted vegetable chipotle mayonnaise, classic chopped salad, tomato, cucumber, egg, chickpeas, red onion, choice of ranch, low-fat Italian, blue cheese dressing, Thousand Island dressing packets, whole fruit, granola bar, chocolate dipped Rice Krispies®

Box lunches include canned assorted Pepsi soda products and bottled water service. All food & beverage prices are subject to applicable 22% service charge and 6.1% sales tax. Menu selection and pricing will be guaranteed 30 days prior to the event or upon a signed banquet event order.

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