

CONTINENTAL BREAKFAST



TO GET YOU STARTED \$16

Selection of flavorful muffins, house made danish and butter croissants
Sweet cream butter, fresh berry preserves and marmalade
Fresh-squeezed orange juice and grapefruit juice
Columbian roast coffee, decaffeinated coffee and tea



THE JUMP START \$20

Racine Danish kringle, assorted breakfast breads, coffee cake
Seasonal fruit display
Sweet cream butter, fresh berry preserves and marmalade
Bruegger's NY Style Bagels with regular and fruit-flavored cream cheese
Fresh-squeezed orange juice and grapefruit juice
Columbian roast coffee, decaffeinated coffee and tea



MORNING GLORY \$24

Selection of flavorful muffins, house made danish and butter croissants
Seasonal fruit display
Sweet cream butter, fresh berry preserves and marmalade
Individual berry yogurt smoothies
Make your own yogurt parfait (vanilla yogurt, granola, fresh berries, dried fruits)
Fresh-squeezed orange juice and grapefruit juice
Columbian roast coffee, decaffeinated coffee and tea



THE MILWAUKEE BREAKFAST \$29

Racine Danish kringle, breakfast breads, house made danish and butter croissants
Seasonal fruit display
Sweet cream butter, fresh berry preserves and marmalade
Individual yogurt parfaits with almond granola and fresh berries
Bruegger's NY Style Bagels with regular and fruit-flavored cream cheese
Fresh-squeezed orange juice and grapefruit juice
Columbian roast coffee, decaffeinated coffee and tea

Choose one:

Butter croissant with eggs, peppered sausage patty, cheddar cheese
Wolferman's English Muffin with egg, smoked bacon, cheddar cheese
Bagel with egg, Canadian bacon, cheddar cheese

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.



BREAKFAST - PLATED

All Breakfast Entrees Include Columbian Roast Regular, Decaffeinated Coffee and Specialty Herbal Teas, Breakfast Pastry Basket, Breakfast Potatoes with Fire Roasted Bell Peppers and Onions, and Choice of Juice



All American Breakfast \$16

Fluffy scrambled eggs served with crisp smoked bacon and breakfast sausage
Add to above eggs \$1.50 per item Wisconsin cheddar cheese, onions,
peppers, mushrooms, baked ham, smoked bacon

Green Eggs & Ham \$18

Two poached eggs, toasted English muffins
Canadian bacon, chive hollandaise sauce

Breakfast Wrap \$15

Scrambled eggs, cheddar cheese, chorizo sausage
Flour tortilla with salsa



Pfister Quiche \$18

Individual baked ham, Swiss & caramelized onion quiche
Roasted garlic béchamel, parmesan tomato

Vanilla French Toast \$16

Vanilla bean & cinnamon egg battered griddled challah
Warm maple syrup, choice of sausage or smoked bacon

California Benedict \$24

Toasted English muffin, topped with buttery lump crab meat
Avocado, poached eggs, hollandaise sauce

Rolled Pancake Cannoli \$18

Buttermilk pancakes stuffed with house made apple butter, caramelized banana
Topped with candied pecan syrup



Steak and Eggs \$26

Grilled marinated hangar steak with black truffle eggs
Béarnaise sauce

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BREAKFAST - BUFFET



THE CLASSIC STARTER \$28 (minimum 20 guests)

Seasonal fresh fruit and berry display
Scrambled whispering oaks eggs with Wisconsin cheddar cheese
Crisp hickory smoked bacon
Sausage links
Selection of house made danish, muffins and croissants
Sweet cream butter, fresh berry preserves and marmalades
Breakfast potatoes with sea salt, fire roasted peppers and onions
Fresh-squeezed orange juice and grapefruit juice
Columbian coffee, decaffeinated coffee or herbal tea



THE HEALTHY STARTER \$32 (minimum 25 guests)

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



THE INTERNATIONAL STARTER \$38 (minimum 25 guests)

Seasonal fresh fruit and berry display
Scrambled whispering oaks eggs with mascarpone and chives
International cheese display with artisanal breads, jams, marmalade, whipped butter
Lyonnaise-style potatoes
Individual Swiss Bircher Muesli
Chilaquiles with shredded chicken, guajillo chili sauce, queso fresco
Fresh-squeezed orange juice and grapefruit juice
Columbian coffee, decaffeinated coffee or herbal tea



THE EXECUTIVE STARTER \$46 (minimum 25 guests)

Seasonal fresh fruit and berry display
Scrambled whispering oaks eggs with aged Wisconsin cheddar and chives
International cheese display with artisanal breads, jams, marmalade whipped butter
Lyonnaise-style potatoes
Carolina rock shrimp, asparagus, tomato, chorizo frittata with aged parmesan cream
Grilled marinated hangar steak with béarnaise
Nueske's smoked bacon and sausage links
Fresh-squeezed orange juice and grapefruit juice
Columbian coffee, decaffeinated coffee or herbal tea

All food & beverage prices are subject to applicable service charge and sales 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.



ENHANCE YOUR BUFFET

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

Griddle \$8/person

Buttermilk pancakes, Belgian style waffles or French toast
with whipped sweet cream butter, warm maple syrup

Carvery

Pineapple glazed bone in gusto ham (serves 50) \$300/each
Sea salt and herb roasted prime rib (serves 25) \$350/each



Beignet \$8/person

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



Oven Fresh Bakery \$8/person

Baked to order in your space croissants, chocolate croissants, danish and muffins

Cheese blintzes \$4/person

With warm fruit compote



Bruegger's NY style bagels \$48/dozen

With regular and fruit-flavored cream cheese

Sliced cold smoked salmon \$14/person

With bagels, capers, cream cheese, tomato and onion

Assorted muffins \$36/dozen

Blueberry, lemon poppy, bran, banana walnut

House made danish \$36/dozen

Breakfast bread, coffee cake or Racine Danish Kringle \$3.50/person

Individual dry cereals \$4/person

With pitchers of skim and 2% milk



Individual yogurt parfaits \$7/person

With granola and fresh berries

Seasonal fruit display \$6/person



ENHANCE YOUR BUFFET

Whole hand fruits \$2.50/person

Hot oatmeal with brown sugar and raisins \$4/person

Buttermilk biscuits and country sausage gravy \$5/person

Corned beef hash \$5/person

Breakfast burritos \$5/person

With scrambled eggs, chorizo, cheddar cheese, salsa, flour tortilla

CREATE YOUR OWN BREAKFAST SANDWICH \$54/dozen

All choices come with scrambled eggs and cheddar cheese
Choose your bread and meat

Meat

Peppered sausage patty
Canadian bacon
Smoked bacon
Black Forest Ham

Bread

Butter croissant
Bruegger's bagel
Wolferman's English muffin
Buttermilk biscuit

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