

# The Pfister®

The Pfister Hotel has earned more than a century's worth of accolades: a member of Historic Hotels of America, a Travel Green Wisconsin certification, Preferred Hotels & Resorts Worldwide distinction and AAA's Four Diamond Award. To us, this recognition is more than just a reward for a job well done – it helps make us who we are.

To celebrate the unique story of The Pfister Hotel, we've created a menu that's just as special by incorporating elements of an impressive list of achievements. Historic favorites that have been loved for more than a century. Organic and local selections that add a bit of "green" to any plate. Preferred choices that our guests crave. Award-winning cuisine that is nothing shy of world-class.

From your first bite on, you are a part of The Pfister's legacy. We're delighted to have you.

Enjoy.



## HONORABLE MENTIONS



### **HISTORIC HOTELS OF AMERICA**

National Trust Historic Hotels of America (HHA) is a program of the National Trust for Historic Preservation. HHA has identified more than 200 quality hotels that have faithfully maintained their historic architecture and ambience. To be selected for this program, a hotel must be at least 50 years old, listed in or eligible for the National Register of Historic Places or recognized locally as having historic significance. The items noted throughout the menu with this designation are classic hotel favorites loved for decades. The Pfister is proud to be a member of Historic Hotels of America.



### **TRAVEL GREEN WISCONSIN**

Travel Green Wisconsin is a voluntary program that reviews, certifies and recognizes tourism businesses and organizations that have made a commitment to reducing their environmental impact. Specifically, the program encourages participants to evaluate their operations, set goals and take specific actions towards environmental, social and economic sustainability. The items noted throughout the menu with this designation include organic and locally grown ingredients. The Pfister is proud of its Green certification.



### **PREFERRED HOTELS & RESORTS**

Preferred Hotels® & Resorts has a passion for travel. Featuring more than 185 exceptional hotels and resorts in the most desirable locations around the world, all Preferred Hotels & Resorts embrace award-winning Standards of Excellence™: an extensive quality assurance program that has been honored with the “Best Practices Champion Award” by Cornell University. For more than 40 years, the brand’s legendary commitment to quality has ensured an unparalleled guest experience, from the very best amenities to superb service. The items noted throughout the menu with this designation are acclaimed selections with international flair. The Pfister is proud to be a founding member of Preferred Hotels & Resorts.



### **AAA FOUR DIAMOND AWARD**

The Pfister Hotel has received AAA Four Diamond status for more than 40 years. Of the nearly 58,000 hotels and restaurants evaluated this year by AAA across North America, only 3.5% earned the Four Diamond rating, as the highest rating levels are reserved exclusively for establishments that create a remarkable experience for guests. The items noted throughout the menu with this designation are world-class picks that stand out on any menu. The Pfister is proud to be Milwaukee’s premier Four Diamond hotel.



## ACCOMMODATIONS AT THE PFISTER

### MEETING SPACE

The Pfister Hotel features some of the best meeting space in Wisconsin, with 15 meeting rooms on the 7th floor that can accommodate groups from 15 to 1,500, including the fabulous Grand and Imperial ballrooms. The Rouge on the lobby level provides a distinctive atmosphere styled with European flavor, appointed with crystal chandeliers and marble accents. And for a unique meeting space, travel up to the Executive Meeting Room. This private oasis on the 23rd floor boasts breathtaking vistas of Milwaukee's cityscape – an elegant setting for distinctive board meetings, receptions, dinners and more. All rooms have individual controls for heat, air conditioning and lighting, separate entrances and group registration area. Coat checks and restrooms are located in the meeting area along with elevators linking facilities to other hotel levels.

### GUESTROOM ACCOMMODATIONS

The Pfister is known as the "Jewel of Milwaukee," a Victorian masterpiece located just three blocks from Lake Michigan. The hotel's elegance is further enhanced by the tradition of "Salve," a philosophy that embodies the spirit of fine hospitality and is brought to life by each member of the hotel's staff. The Pfister is set apart from other downtown hotels by a number of distinguishing features, including an ornate three-story lobby flanked by a grand marble staircase at one end and a massive fireplace at the other. At the top of the hotel's tower are a rooftop pool and lounge that offer spectacular views of the city and Lake Michigan. The Pfister's most unique asset is the impressive array of artwork, which has been termed the largest collection of Victorian art found in any hotel in the world. The hotel features 307 guestrooms, including 82 suites, each of which is elegantly appointed. Pfister king rooms are located in the historic section of the hotel and are equipped with a king-sized bed. Heritage suites provide king- or California king-sized beds, along with oversized Jacuzzi tubs. Room amenities include high-speed internet access, in-room safes, hairdryers, and an iron and ironing board.

### 24-HOUR ROOM SERVICE

The Pfister Hotel is pleased to provide its guests with 24-hour room service. An extensive menu is available, from appetizers, entrées and snacks to cocktails, specialty coffees and desserts.

### PFISTER FITNESS CENTER & POOL

The Pfister Fitness Center offers a variety of cardio and weight-training machines, cross trainers, stationary bikes and treadmills. Also available to guests is an indoor pool on the 23rd story with fabulous views of the city.

### LOCATION AND TRANSPORTATION

Situated in the heart of Milwaukee's exclusive East Side, The Pfister Hotel is ideally located three blocks from the scenic shores of Lake Michigan, where you can tour the beautiful Milwaukee Art Museum designed by Calatrava or Pier Wisconsin; four blocks from the Henry W. Maier Festival Park, Summerfest, Marcus Amphitheater and the Third Ward; three blocks from The Shops of Grand Avenue; 10 blocks from Milwaukee's Premier Convention Center; 20 minutes from General Mitchell International Airport and 10 minutes from the Milwaukee Amtrak Station. Shuttle, taxi and car rental services are available.



**DINING AT THE PFISTER**



A classic American Grill, serving wood-grilled steaks, seafood, grill fare and house-made desserts. Comfortable booths, open kitchen dining, a welcoming staff and warm atmosphere invite you to settle in for any occasion.

**LUNCH**

Monday-Friday: 11:00 a.m. – 2:00 p.m.

**DINNER**

Monday-Saturday: 5:00 p.m. – 10:00 p.m.

Sunday: 5:00 p.m. – 9:00 p.m.

**HAPPY HOUR**

Monday-Friday: 5:00 p.m. – 7:00 p.m.

**BAR HOURS**

Monday-Friday: 4:30 p.m. – Close

Saturday-Sunday: 5:00 p.m. – Close



For a beautiful Sunday Brunch, our elegant Rouge is the perfect choice.

**Sunday Brunch**

10:00 a.m. – 2:00 p.m.



All the charm of a Parisian sidewalk café with a delicious variety of options including seafood, sandwiches, chicken, pasta and more.

**BREAKFAST**

Monday-Sunday: 6:00 a.m. – 11:00 a.m.

**LUNCH**

Monday-Sunday: 11:00 a.m. – 2:00 p.m.

**BARISTA COUNTER & SELF SEATING AREA**

Monday-Sunday: 6:00 a.m. – 8:00 p.m.



DINING AT THE PFISTER

LOBBY  
LOUNGE

Comfortable and elegant, the perfect place to meet for espresso, cappuccino, cocktails or light dining.

**Daily**

10:00 a.m. – 12:00 a.m.

(Food served until 11:00 p.m.)

*Bla*

Classic cocktails, sassy martinis and the most spectacular views in town. Atop The Pfister on the 23rd Floor.

Monday-Thursday: 5:00 p.m. – 1:00 a.m.

Friday-Saturday: 4:00 p.m. – 2:00 a.m.



## **AMENITIES AND SPECIAL ARRANGEMENTS**

The Pfister Hotel's experienced catering staff can assist you with every detail for your special event. Your catering manager can serve as a complete event coordinator or simply take care of a few details to make the planning process flow smoothly. All services contracted through the hotel can be combined on your final invoice for easy billing consolidation and budgeting.

### **FLOWERS**

The Pfister Hotel can make arrangements for centerpieces, decorative pieces on hors d'oeuvre stations or buffets, floral garnishes on desserts or multiple bud vases throughout the room.

### **ENTERTAINMENT**

If you need help finding the perfect music to set the tone for your event, let us know. We can arrange for a single pianist, harpist or a full orchestra.

### **DECORATIVE LINENS**

If you are interested in more than the hotel-provided linen, the addition of themed tablecloths and napkins could be just the right touch. Chair covers can add a splash of elegance.

### **CAKES, PASTRIES & DESSERTS**

Specialty occasion cakes or decorated desserts can be ordered through our catering staff to enhance any event or theme.

### **ICE CARVINGS**

Company logos or themed carvings can add a very special touch to the room's décor. Consider an ice carving to display hors d'oeuvres or bar items.

### **PRINTED MATERIALS**

Menu cards at each place setting, decorative menus on your buffet or place cards for your guests can be provided for you to fit a theme or company colors.

### **WELL SPA + SALON**

Rejuvenating facials, advanced massage therapy, exotic body rituals and signature salon services in a setting where you can relax in quiet elegance.



## DIRECTIONS TO THE PFISTER



### FROM THE WEST:

Take I-94 Milwaukee to I-794, take I-794 to the Van Buren exit (far left lane). Take Van Buren to Mason Street (approximately 3 blocks north), make a left turn on Mason, go to Jefferson Street (2 blocks).

You will be in the back of the hotel by the parking structure. If you wish to use the valet parking, make a left turn onto Jefferson Street and pull up to the side of the building.

### FROM THE NORTH:

South on I-43 to the McKinley/Fond du Lac Avenue Exit, left on McKinley to Water Street, right on Water Street to Mason Street, left on Mason Street to Jefferson Street, right on Jefferson Street to The Pfister Hotel.

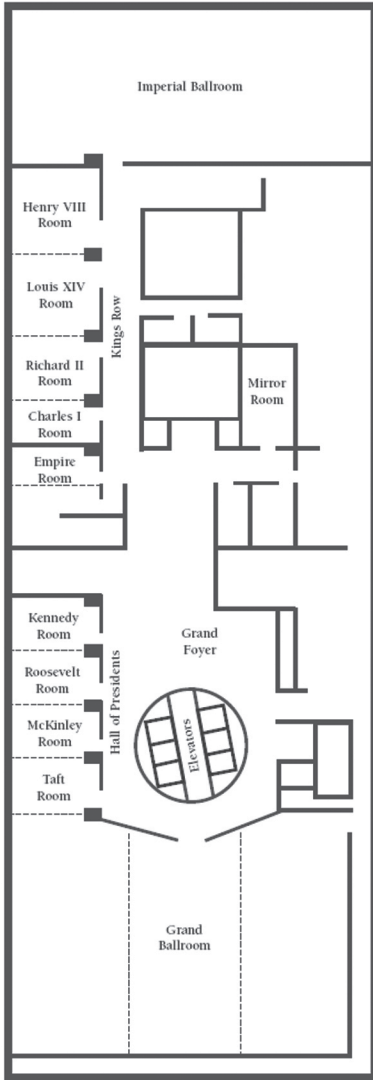
### FROM THE SOUTH:

Go North on I-94/43, take I-94W/I-43 N to Plankinton Avenue Exit. Follow Plankinton exit ramp, bearing left onto Plankinton Avenue, take Plankinton Avenue to Michigan Street. Turn right on Michigan Street to Milwaukee Street, turn left on Milwaukee Street to Mason Street, turn right on Mason (parking ramp entrance is in middle of the block). For the front of the hotel, go to the corner/Jefferson Street, turn right and stop at the hotel marquee.



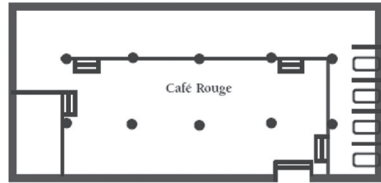
MEETING AND BANQUET FLOOR PLANS

SEVENTH FLOOR



*The Pister®*

LOBBY LEVEL





## **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 \$22**

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, pepperjack 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  
Neuske'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**

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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

All food & beverage prices are subject to applicable 22% service charge and 6.1% 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.

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## 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.

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## 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

Orang- 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, Castelvetro 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

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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## 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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## MEETING BREAK PACKAGES

### FITNESS ENERGY BREAK \$18/person

Fresh fruit skewers with yogurt dipping sauce  
Individual bottled berry smoothies  
PowerBars  
Bran muffins  
Vitaminwater, fruit infused water

### SWEET AND SALTY \$20/person

Chocolate-dipped pretzel batons with an assortment of toppings  
Salted caramel mousse, chocolate chip cookies, ice cold milk  
Ice cream sandwiches  
Build your own snack mix (Chex cereal, mini pretzels, mini M&Ms,  
dry roasted peanuts, potato chips, dried fruits)  
Strawberry lemonade, assorted soft drinks

### CHOCOHOLIC \$18/person

Freshly baked chocolate chip cookies  
Chocolate fudge brownies  
Assorted candy bars  
Chocolate fondue, Rice Krispies®, strawberries, marshmallows  
Ice cold white and chocolate milk

### GAME DAY SNACKS \$19/person

Labriola warm jumbo soft pretzels, warm nacho cheese, deli mustard  
Nacho chips, pickled jalapenos, warm nacho cheese  
CRACKER JACKS®  
Red licorice  
Fresh popped buttered popcorn  
Assorted sodas

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## MEETING BREAK PACKAGES

### TAPAS-MEZZE \$16/person

Lemon garlic-parsley hummus, roasted red pepper hummus,  
feta cheese, fried lavosh grissini  
Sundried tomato and Kalamata olive tapenade  
Marinated Castelvetrano olives, chives  
Garden vegetable crudités with green goddess dip  
Flavored sparkling water and still water

### TEA TIME \$18/person

Freshly baked scones, mascarpone, lemon curd and strawberry preserve  
Pfister collection of tea sandwiches  
Shortbread cookies, French macaroons and chocolate bon bons  
Rishi brand teas



### LOCAL BREAK \$25/person

Assorted Carr Valley cheeses  
Baguettes, house-made jam, marmalade, whipped sweet cream butter  
Bavarian Milwaukee pretzels, mustard butter dipping sauces  
Mini bacon Gruyère pretzels  
Weston antique apples, house-made nut butters and caramel  
Sprecher root beer, cream soda and orange dream  
Stone Creek coffee



### Pfister Signature

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## À LA CARTE REFRESHMENTS

### BEVERAGES

Freshly brewed Colombian regular and decaffeinated coffee \$55/gallon

Coffee with flavored syrups \$57/gallon

Specialty Rishi hot teas \$50/gallon

Iced tea, lemonade or fruit punch \$36/gallon

Fresh-squeezed orange or grapefruit juice \$24/half gallon

Assorted bottled fruit smoothies \$5/each

Individual juices \$4.50/each

Assorted soft drinks \$4/each

We proudly serve Pepsi products: Pepsi, Diet Pepsi, Sierra Mist, Mtn Dew

Assorted sparkling, still and flavored (wild berry & citrus blend) water \$5/each

2%, skim or chocolate milk \$14/quart

Rockstar Energy Drink \$7/each

Gatorade \$8/each

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## SNACKS AND MUNCHIES

**Ballpark warm pretzels with nacho cheese \$36/dozen**

**Authentic Bavarian Milwaukee pretzels \$66/dozen**  
mustard, butter

**Individual bags of potato chips, pretzels, white cheddar popcorn \$4/each**

**Bowl of mixed nuts \$3/person**

**Chips & dip \$5/person**  
(choose one type of chip and one dip)  
Tortilla chips, house-made potato chips or pretzels  
Chunky tomato salsa, deli mustard dip, French onion dip

**Lobby Lounge snack mix \$4/person**

**Individual low-fat fruit yogurts \$3/person**

**Assorted fresh baked cookies, fudge brownies or pecan tarts \$42/dozen**

**Assorted dessert shooters \$6/person**

**House-made vanilla, chocolate or red velvet cupcakes \$4/person**  
With chocolate or vanilla buttercream

**Warm truffle Parmesan chips, English Stilton dip \$6/person**

**Assorted 16" pizzas \$22/pizza**

**Assorted silver dollar sandwiches, accoutrements \$5/person**

**Granola bars \$4/each**

**Cheesecake pops \$5/each**

**Assorted candy bars \$4/each**

**Assorted ice cream bars \$5/each**

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## RECEPTION STATIONS

### POTATO STATION \$15/person

Mashed potatoes, mini baked potatoes, sour cream and chives, bacon bits and shredded cheddar, sweet potatoes, marshmallows, brown sugar and raisins

### CHILI STATION \$15/person

White bean chipotle chili & traditional Texas chili, warm ranch tortilla chips, tater tots, French fries, assorted cheeses, fresh scallions, sour cream, pretzel rolls

### FAJITA STATION \$18/person

Cilantro-lime marinated chicken strips, chimichurri flank steak, onions and peppers, warm flour and hard shell corn tortillas, nacho chips, jalapeño, warm cheese sauce, pico de gallo, cheddar cheese, sour cream, salsa

### MAC-N-CHEESE \$18/person

Traditional creamy cheddar, trilogy of Wisconsin cheese, broccoli, sundried tomatoes, orecchiette pasta, lobster baked mac-n-cheese, garlic cheesy bread  
Add diced chicken \$3/person | Add shrimp \$6/person

### PASTA BAR \$17/person

Cheese tortellini carbonara, farfalle pomodoro, baked penne with ricotta and mozzarella, garlic-Parmesan bread sticks, sundried tomato focaccia  
Add diced chicken or Italian sausage \$3/person

### SEAFOOD EXTRAVAGANZA \$44/person

Chilled lemongrass poached jumbo shrimp, snow crab claws,  
Key lime mustard sauce, cocktail sauce and cucumber mignonette,  
warm oysters Rockefeller, roasted oysters with margarita salsa and pepper jack cheese, Peruvian ceviche, spiced wonton crisps

Attendant available for \$100 per station. Minimum of 30 guests. Reception stations are out for a maximum of 1.5 hours. 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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## RECEPTION STATIONS

### SALAD STATION \$16/person

Locally grown greens, romaine, grilled and chilled chicken, garlic and herb croutons, cucumber, tomato, olives, carrots, diced egg, red onion, shredded cheddar, blue cheese, bacon, 1893 Pfister signature dill, Caesar, balsamic dressings

### SANDWICH STATION \$16/person

Warm Cuban sandwiches, roasted pork, mango mayonnaise, house-cured pickles, roast beef, turkey and ham deli subs, extra large hoagie and jumbo pretzel buns, topped with cheddar, provolone, Swiss, condiments, house-made potato chips

Attendant available for \$100 per station. Minimum of 30 guests. Reception stations are out for a maximum of 1.5 hours. 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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## CARVING STATIONS

### **ROASTED BREAST OF TURKEY \$275**

(serves approximately 30 guests)

Served with turkey brown gravy, orange cranberry mayonnaise and cocktail rolls

### **GUSTO BONE-IN HAM \$300**

(serves approximately 40 guests)

Served with whole grain mustard and cocktail rolls

### **MUSTARD RUBBED ROAST BERKSHIRE PORK LOIN \$275**

(serves approximately 30 guests)

Served with apple cider reduction and cocktail rolls

### **SLOW-ROASTED WHOLE TENDERLOIN OF BEEF \$375**

(serves approximately 20 guests)

Served with rosemary red wine jus and cocktail rolls

### **SEA SALT, GARLIC AND HERB CRUSTED PRIME RIB OF BEEF \$850**

(serves approximately 30 guests)

Served with brandy mustard jus, horseradish cream and cocktail rolls

### **STEAMSHIP ROUND OF BEEF \$800**

(serves approximately 150 guests)

Served with creamy horseradish, whole grain mustard, natural jus and cocktail rolls

Gluten Free rolls can be provided upon request

Plus \$100 attendant fee, per station. Carving stations are out for a maximum of 1.5 hours. 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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## HORS D'OEUVRES

### HOT

- Arancini with goat cheese **\$45/dozen**
- Fire-roasted vegetables on brioche **\$45/dozen**
- Traditional spanakopita **\$45/dozen**
- Vegetable empanadas **\$45/dozen**
- Beef kabob with pepper and onions **\$48/dozen**
- Caramelized apples with goat cheese purses **\$48/dozen**
- Chicken quesadillas **\$48/dozen**
- Chicken tikka **\$48/dozen**
- Dates wrapped in crisp bacon, almond stuffed, red pepper coulis **\$48/dozen**
- Garlic meatball, gnocchi, chorizo cream **\$48/dozen**
- Parmesan artichoke hearts, creamy herb dipping sauce **\$48/dozen**
- Tandoori chicken satays with lime cilantro crème fraîche **\$48/dozen**
- Wild mushroom and brie tartlet **\$48/dozen**
- Adobo chicken en croute **\$54/dozen**
- Beef empanadas, lime avocado smash **\$54/dozen**
- Braised short ribs tart **\$54/dozen**
- Chipotle churrasco beef kabob **\$54/dozen**
- Duck with apricot and brandy in phyllo cup **\$54/dozen**
- Fig and goat cheese en croute **\$54/dozen**
- BBQ Carolina rock shrimp, smoky cheddar grits phyllo cup **\$60/dozen**
- Beef Wellington in delicate pastry, parsley sour cream **\$60/dozen**
- Cocktail filet mignon forks, Béarnaise **\$60/dozen**
- Hawaiian coconut fried shrimp, pineapple ginger coulis **\$60/dozen**
- Maryland crab griddlecakes, lemon chive aioli **\$60/dozen**
- Strauss lollipop lamb chop, pink peppercorn minted apple jelly **\$60/dozen**

Hors d'oeuvres must be ordered in dozen quantities. 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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## HORS D'OEUVRES

### COLD

- Melon shooters with rum **\$45/dozen**
- St. Andre mousse cones, fresh honeycomb **\$45/dozen**
- Strawberries stuffed with roasted apples and cream cheese **\$45/dozen**
- Antipasti brochette, aged balsamic caramel, micro basil **\$46/dozen**
- Individual mini crudité, green goddess dip **\$48/dozen**
- Mini chicken Caesar bite, lemon garlic **\$48/dozen**
- Whipped French brie spoon, liquid raspberry, thyme sprig **\$48/dozen**
- Cold smoked Scottish salmon mousse cones, caviar jimmies, chive baton **\$54/dozen**
- Peruvian ceviche\*, plantain ribbons **\$54/dozen**
- San Danielle prosciutto wrapped melon, white truffle essence **\$54/dozen**
- Lemongrass poached shrimp cocktail shooter, horseradish tomato sauce **\$60/dozen**
- Pesto shrimp bruschetta, oven roasted tomato compote, fresh mozzarella, crostini **\$60/dozen**
- Tuna tartare taco\*, Asian chili aioli, goma wakame, black sesame seed **\$60/dozen**

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## HORS D'OEUVRES

### RECEPTION DISPLAYS

**MARKET FRESH VEGETABLE CRUDITÉS \$6/person**  
Pfister dill and creamy herb dipping sauces

**ANTIPASTO \$5/person**  
Grilled vegetables, fresh mozzarella, marinated mushrooms, salami

**FIELD FRESH FRUIT DISPLAY \$6/person**  
Melons, berries, fruits

**DOMESTIC AND IMPORTED CHEESES \$7/person**  
Wisconsin cheddar, Great Lakes white, creamy provolone, local brie,  
dried fruit, served with a selection of crackers

**ASSORTED SAUSAGES AND CHARCUTERIE \$8/person**  
With a selection of crackers, aged salami, pepperoni batons,  
Wisconsin summer sausage, marinated olives

**WISCONSIN CHEESE AND SAUSAGE \$8.50/person**  
Aged cheddar, Swiss, Gouda, blue, curds (squeaky cheese), salami, summer sausage, smoked ham,  
pepperoni, fresh and dried fruits, assorted crackers

**CHIPS AND DIPS \$5/person**  
Pfister potato chips, nacho chips, salsa, French onion dip, guacamole

**BRUSCHETTA \$7/person**  
Feta hummus, tomato basil salad, olive tapenade  
crostinis, sea salt pita crisps, baguettes

**COLD SMOKED SCOTTISH SALMON \$150 serves 25 guests**  
With chopped egg, chopped red onion, capers, cream cheese,  
assorted crackers and sesame seed lavosh

**BAKED BRIE WHEEL \$90 serves 30 guests**  
With raspberry preserves, Chambord and walnuts  
selection of crackers and baguettes

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**DESSERT RECEPTION STATIONS**

**DESSERT DISPLAYS**

**SWEET BITES \$14/person**

Cheesecake pops, assorted bon bons, key lime verrines, lemon tarts and berry trifles

**CUPCAKE DREAM \$14/person**

Assorted mini cupcakes:

Vanilla, chocolate, red velvet cupcakes, carrot cake,  
assorted butter cream icings and assorted toppings

**THE COOKIE JAR \$14/person**

Assorted cookies, brownies, Rice Krispies Treats®, milk shooters



**FRENCH VIENNESE TABLE \$17/person**

Chef's selection of sweet miniatures from cream puffs, éclairs,  
assorted macarons, petit fours, verrines, chocolate bon bons



**Pfister Signature**

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## DINNER

### SOUPS & SALADS (select one)

Entrée includes your choice of soup or salad.  
Select soup and salad for an additional \$5.

#### SOUPS

San Marzano tomato bisque, fresh basil  
Wild mushroom purée, truffle infused crème fraîche drizzle, herb croutons  
Yukon gold potato and Dutch leek purée, smoked bacon lardons  
Roasted eggplant and zucchini cream soup with truffle crème fraîche  
Roasted pepper and tomato, vegetable brunoise and shredded cabbage (V)

#### SALADS

Pfister house salad, locally grown organic greens, teardrop tomatoes,  
juliened cucumber and carrots, 1893 Pfister dill dressing

Chopped romaine, chickpeas, red onions, marinated tomatoes,  
cucumbers and crumbled goat cheese with balsamic vinaigrette

Field greens with maple roasted butternut squash  
and toasted pecans with port wine vinaigrette

Bibb and red oak leaf with Stilton cheese, poached pears, toasted pine nuts, julienne jicama and  
sun-dried cherries with raspberry vinaigrette

Lemon marinated asparagus, baby red onions, artisan lettuce,  
herbed cheese, citrus Dijon vinaigrette

#### UPGRADE TO ONE OF THE SALADS LISTED BELOW FOR AN ADDITIONAL \$3 PER PERSON



Wine and cheese, locally grown watercress and frisée, shaved pears,  
toasted pecans, Wisconsin blue cheese, dried cranberries, port wine dressing

Cucumber bundle of lolla rossa, arugula and butter lettuce  
crumbled chèvre, toasted pecans and raspberry vinaigrette



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## DINNER

### ENTRÉES


(price includes soup or salad, entrée and dessert)

Orange-glazed semi-boneless chicken with braised root vegetables,  
whiskey-spiked zucchini, Irish colcannon potatoes \$41

Semi-boneless chicken, herbed chicken demi-glace  
chive whipped yukons, garlicky baby vegetables \$41

Herb chicken breast stuffed with fresh mozzarella, spinach and shiitake mushrooms,  
Michigan asparagus, smoked plum tomato sauce \$44

Stuffed chicken breast with roasted eggplant, portobello mushrooms and pepper jack cheese,  
acorn squash and sweet potato timbale, Chardonnay and basil butter \$44

 Tender veal stuffed chicken, leeks, shallots and fresh thyme, Italian wine butter sauce,  
parsnip sweet potato purée, broccoli \$44

 Braised beef short ribs, Boursin cheese mousseline, baby root vegetables, Burgundy Bordelaise \$47

Wild Atlantic salmon, potato cauliflower purée, twice-cooked corn butter sauce,  
jumbo butter poached broccoli floret \$47

Cast-iron center cut salmon, vanilla coulis, zucchini planks, sweet corn succotash \$49

Court-bouillon poached salmon, sauce berycy, scallion basmati rice \$49



### Pfister Signature

Prices based on soup or salad, entrée and dessert. Dinner service includes rolls and butter, coffee, decaffeinated coffee and herbal tea service. An additional charge of \$2/person will apply if more than one entrée is selected and will be limited to one vegetable choice. 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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## DINNER

### ENTRÉES

(price includes soup or salad, entrée and dessert)

Honey lime butter mahi mahi, caramelized fennel, baby spinach,  
parsnip sweet potato purée \$49

Mustard crusted pork medallions, sweet potato chili timbale, string beans, spiced apple compote,  
calvados jus \$50

Herb grilled filet mignon, cognac demi cream, garlic whipped potatoes, shallot scented haricot verts \$60



Horseradish crusted filet, rosemary and parmesan potato timbale,  
truffle Madeira, grilled asparagus \$62



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## DINNER

### COMBO ENTRÉES


Slow braised shortrib of beef, prosciutto wrapped chicken stuffed with sage and Swiss, saltimbocca sauce, roasted Parmesan potato rounds, haricot verts \$62

Horseradish crusted filet of beef and garlic and rosemary marinated chicken breast, goat cheese polenta and Périgueux sauce, garlic arugula \$66

Peppered crusted filet of beef with Merlot reduction and grilled halibut with mango relish, lemon thyme risotto, baby vegetables \$67

Duet of filet with port wine reduction and salmon with lemon cream garlic thyme risotto, roasted tomato, asparagus \$69

Seared petit filet of beef and crab stuffed shrimp, sweet parsnips, cauliflower smash, red wine butter sauce \$71

 "Land & Sea," filet of beef with forest mushroom demi-glace, twin colossal prawns with Chardonnay beurre blanc, black truffle whipped potatoes, baby vegetables \$77

Our chefs would be happy to prepare your choice of the following options for your vegetarian guests:

Vegetable strudel, layers of grilled zucchini, eggplant, portobello mushrooms, roasted peppers and sautéed spinach in a phyllo dough wrapper, red pepper coulis \$40

Mascarpone and spinach polenta, cracked pepper, overnight tomatoes, Castelvetrano olives \$37

(price includes soup or salad, entrée and dessert)



### Pfister Signature

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## DESSERTS

### TIRAMISU

Kahlua whipped cream, soaked sponge cake, coffee mascarpone, chocolate ganache

### STRAWBERRY & CREAM CHIFFON CAKE

Strawberry & vanilla bean mousse, strawberry coulis, white chocolate

### KEY LIME

Graham cracker, key lime, white chocolate, raspberry coulis

### CHOCOLATE PEANUT BUTTER CRUNCH

Peanut mousse, peanut crunch, dark chocolate ganache

### VANILLA BEAN PANNA COTTA

Red berry gelée, chantilly, almond florentine

### CHOCOLATE HAZELNUT BAR

Chocolate hazelnut mousse, passion fruit coulis, candied hazelnuts

### TROPICAL FRUIT MELODY

Mango mousse, coconut breton, tropical coulis, pineapple chutney



### FRESH BERRY TRIFLE

Citrus macerated berries, pound cake croutons  
whipped lemon curd, orange blossom chantilly



### S'MORES

Chocolate ganache tart, toasted marshmallow meringue,  
chocolate mousse, graham cracker anglaise, chocolate shavings



### PICK YOUR OWN FLAVOR POT DE CRÈME

White chocolate raspberry, dark chocolate and orange,  
semisweet chocolate and banana

Upgrade for additional \$2 per person



### Pfister Signature

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## HOSTED & CASH BARS

### BEVERAGES

	HOSTED /CASH
Pfister Select Brands	\$8.00/\$9.50
Premium Brands	\$7.50/\$8.50
Call Brands	\$7.00/\$7.50
Imported Beer	\$5.00/\$5.50
Domestic Beer	\$4.50/\$5.00
Cordials	\$8.00/\$8.50
House Wine	\$7.00/\$7.50
Mineral Water	\$4.00/\$4.50
Soft Drinks	\$3.00/\$4.50

### DRAFT BEER

Domestic	\$375/half barrel
Domestic Premium	\$400/half barrel
Import	\$450/half barrel

Amount charged is based on guarantee or actual attendance if higher.

### FULL BAR

Includes cocktails, wines, domestic draft beer (Miller Lite, MGD) and soft drinks.

	CALL	PREMIUM	PFISTER SELECT
First Hour	\$18	\$19	\$21
Second Hour	\$10	\$13	\$16
Each Additional Hour	\$8	\$9	\$10

### SODA/WINE/BEER

Includes wines, domestic draft beer (Miller Lite, MGD) and soft drinks.

**FOUR-HOUR PACKAGE \$35**

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.*



## WINE LIST

### HOUSE WINE

\$38.00 PER BOTTLE

Sycamore Lane Cabernet Sauvignon  
Sycamore Lane Merlot  
Sycamore Lane Pinot Noir  
Sycamore Lane Chardonnay  
Sycamore Lane Pinot Grigio  
Sycamore Lane White Zinfandel

### SECOND TIER WINES

\$43.00 PER BOTTLE

Rodney Strong Cabernet Sauvignon  
Trapiche Broquel Malbec  
Tangle Oaks Merlot  
La Crema Pinot Noir  
Napa Cellars Chardonnay  
Tuscan Sun Pensiero Pinot Grigio  
Hogue Riesling  
Joel Gott Sauvignon Blanc

### CHAMPAGNE

\$40.00 PER BOTTLE

Salmon Creek Brut, California

Attendant available for \$100 per station. Minimum of 30 guests. Reception stations are out for a maximum of 1.5 hours. 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.*



## CATERING POLICIES AND PRACTICES

### Menu Selection:

- Menu selection and pricing will be guaranteed 30 days prior to the event.
- One entrée selection on all banquet menus is recommended. Exceptions can be made for dietary or religious restrictions. If more than one entrée is selected there will be an additional charge of \$2.00 per guaranteed person.
- 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 is limited to 1.5 hours.
- The hotel recommends that all food and beverage be provided by the hotel.
- In the event that items are brought in to the hotel, additional service charges cutting fees, display charges, or corkage fees will apply.
- In the event we allow the group to bring food or beverage items (charitable events), the hotel does not assume responsibility for the quality, timeliness or price of food and beverage items brought into the hotel.

### Bar Services:

- Hosted Bars – Guests order the drinks of their choice and billing of consumption plus gratuity and tax is sent to the host of the event. Hosted bars can be arranged as a package with an hourly charge or based on consumption.
- Cash Bars - Guests purchase their drinks individually at the bar. Prices include tax and gratuity.
- Bartenders – The hotel staffs one bartender for every 75 guests. A bartending fee of \$95 per bartender will apply for cash bars, if a bar is requested for groups of less than 75 people, or if additional staffing is requested.
- Hospitality Bars – Hotel policy requires that all liquor consumed in the hospitality suites be purchased from the hotel.

### Audio Visual / Amenities:

- The hotel will accept responsibility for storing items brought into the hotel overnight if the rental arrangement and payment has been arranged through the hotel. Storage fees may apply.
- The hotel has an exclusive contract with PSAV for audio visual services. A \$100 fee per room, per day, will be assessed for technical services and additional set-up requirements for audio visual equipment supplied by a source other than The Pfister Hotel or PSAV.
- Audiovisual equipment contracted outside the hotel must be removed immediately following the conclusion of the event.
- The hotel and PSAV assume no responsibility for services contracted outside of the hotel.

### 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.





## CATERING POLICIES AND PRACTICES

### Additional Services:

- The hotel will provide a complimentary coat check for groups over 100 people, based on the weather. Standard staffing is one attendant per 125 guests. The hotel is not responsible for lost or stolen items.
- The hotel parking ramp is available to banquet patrons at posted ramp prices. Parking is subject to availability.

### Additional Charges:

- Additional charges will apply when items are brought in from outside that require additional hotel set up labor.
- All food & beverage prices are subject to applicable service charge and 6.1% sales tax.

### Guarantees:

- Confirmation on all meal functions as to the number of guests to be served must be made no later than 10:00 am, 5 business days prior to the scheduled event. In the event this number is not given, we will assume the agreed number printed on the banquet event order is the guarantee and will charge accordingly.
- A floor plan or diagram must be submitted 3 business days prior to the event, if applicable.
- Groups of 100 attendees or more, the hotel must be notified 2 weeks in advance as to the approximate number of guests expected. In the event the guarantee number differs drastically from the anticipated attendance at the time of the 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 cancelled, per the contract terms.

### 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 all weddings, social functions and holiday parties. A deposit of \$1,500 or 10% of anticipated revenue is required with the return of the signed contract to ensure your space as definite.  
The remaining 100% of the total anticipated costs must be paid 3 business days prior to the function by cash, certified bank check or cashier's check.  
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 be applied to the unpaid balance after 30 days, if the group was approved for direct billing status.

NOTE: Signed banquet event orders supersede this document.  
I have read these terms and policies.

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Signature

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Date

