

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 \$24

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

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.*



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

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.



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

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.*



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.

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

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.

