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.
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
  Lyonnaise-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.
### WHOLE SEASONAL FRUITS $3/person

### HOT OATMEAL WITH BROWN SUGAR AND RAISINS $4/person

### BUTTERMILK BISCUITS AND COUNTRY SAUSAGE GRAVY $5/person

<table>
<thead>
<tr>
<th>CHEF ATTENDED SPECIALTY STATIONS</th>
<th>(minimum of 40 guests) plus $100 attendant fee per station</th>
</tr>
</thead>
<tbody>
<tr>
<td>OMELET $11/person</td>
<td>Mushrooms, scallions, tomato, bacon, shrimp, onion, spinach, bell peppers, ham, sausage, cheddar, Swiss</td>
</tr>
<tr>
<td>CARVING STATION</td>
<td>Maple pepper glazed bone-in gusto ham (serves 50) $300/each</td>
</tr>
<tr>
<td></td>
<td>Cast iron beef tenderloin (serves 20) $395/each</td>
</tr>
<tr>
<td></td>
<td>Appropriate condiments</td>
</tr>
<tr>
<td>BEIGNET $8/person</td>
<td>New Orleans-style doughnuts fried to order dusted with cinnamon and sugar or powdered sugar and 3 dipping sauces (citrus honey, chocolate, caramel)</td>
</tr>
<tr>
<td>SWEET GRILLED CHEESE $9/person</td>
<td>Brioche filled with sweetened soft brie, fresh berry compote and warm honey</td>
</tr>
</tbody>
</table>

*Gluten-Free options available*
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.
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.