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,
julienned 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

Pfister Signature

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Menu selection and pricing will be guaranteed 30 days prior to the event or upon a signed banquet event order.

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may increase your risk for foodborne illness.
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 bercy, scallion basmati rice $49

Pfister Signature

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ENRÊES
(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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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)

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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

Dessert included with lunch and dinner entrées. All food & beverage prices are subject to 22% applicable 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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HOSTED & CASH BARS

BEVERAGES

<table>
<thead>
<tr>
<th>Pfister Select Brands</th>
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<tbody>
<tr>
<td>Premium Brands</td>
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<tr>
<td>Call Brands</td>
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<tr>
<td>Imported/Craft Beer</td>
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<tr>
<td>Domestic Beer</td>
<td>$4.50/$5.00</td>
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<tr>
<td>Cordials</td>
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<tr>
<td>House Wine</td>
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<td>Mineral Water</td>
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<tr>
<td>Soft Drinks</td>
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DRAFT BEER

<table>
<thead>
<tr>
<th>Domestic</th>
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<tbody>
<tr>
<td>Domestic Premium</td>
<td>$425/half barrel</td>
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<tr>
<td>Import</td>
<td>$475/half barrel</td>
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Amount charged is based on guarantee or actual attendance, if higher.

FULL BAR

Includes cocktails, wines, domestic bottled beer (MGD, Miller High Life, Miller Lite) and soft drinks.

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<th></th>
<th>CALL</th>
<th>PREMIUM</th>
<th>PFISTER SELECT</th>
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<tbody>
<tr>
<td>First Hour</td>
<td>$18.50</td>
<td>$19.50</td>
<td>$21.50</td>
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<tr>
<td>Second Hour</td>
<td>$10.50</td>
<td>$13.50</td>
<td>$16.50</td>
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<tr>
<td>Each Additional Hour</td>
<td>$8.50</td>
<td>$9.50</td>
<td>$10.50</td>
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</tbody>
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SODA/WINE/BEER

Includes wines, domestic bottled beer (MGD, Miller High Life, Miller Lite) and soft drinks.
FOUR-HOUR PACKAGE $35

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