

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



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.

*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.*



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



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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

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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



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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

	HOSTED/CASH
Pfister Select Brands	\$9.00/\$10.50
Premium Brands	\$8.50/\$9.50
Call Brands	\$8.00/\$8.50
Imported/Craft Beer	\$5.00/\$5.50
Domestic Beer	\$4.50/\$5.00
Cordials	\$8.00/\$8.50
House Wine	\$7.50/\$8.00
Mineral Water	\$4.00/\$5.50
Soft Drinks	\$3.00/\$4.50

DRAFT BEER

Domestic	\$400/half barrel
Domestic Premium	\$425/half barrel
Import	\$475/half barrel

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.

	CALL	PREMIUM	PFISTER SELECT
First Hour	\$18.50	\$19.50	\$21.50
Second Hour	\$10.50	\$13.50	\$16.50
Each Additional Hour	\$8.50	\$9.50	\$10.50

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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WINE LIST

HOUSE WINE

\$43.00 PER BOTTLE

Robert Mondavi Private Selection Cabernet Sauvignon
Robert Mondavi Private Selection Chardonnay
Robert Mondavi Private Selection Merlot
Robert Mondavi Private Selection Sauvignon Blanc
Blanc de Blancs Freixenet Sparkling Wine

SECOND-TIER WINES

\$48.00 PER BOTTLE

Rutherford Ranch Chardonnay
William Hill Chardonnay
Mazzoni Pinot Grigio
Matanzas Creek Sauvignon Blanc
Rodney Strong Cabernet Sauvignon
Storypoint Cabernet Sauvignon
Trivento Amado Sur Malbec
MacMurray Ranch Pinot Noir
Murphy-Goode Red Blend
Faire le Fête Crémant de Limoux Brut Sparkling Wine

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