



REFRESHMENT PACKAGES

◆◆ Boardroom Package ◆◆ \$28.00 per person

- Pre-Meeting:** Freshly Brewed Coffee, Decaffeinated Coffee and Herbal Teas; Fresh Danish and Muffins; Chilled Orange, Grapefruit and Tomato Juices
- Mid-Morning:** Freshly Brewed Coffee, Decaffeinated Coffee and Herbal Teas; Assorted Soft Drinks and Mineral Waters
- Mid-Afternoon:** Freshly Brewed Coffee, Decaffeinated Coffee and Herbal Teas; Assorted Soft Drinks and Mineral Waters; Tea Cookies and Bags of Assorted Dry Snacks

◆◆ Executive Package ◆◆ \$31.00 per person

- Pre-Meeting:** Freshly Brewed Coffee, Decaffeinated Coffee and Herbal Teas; Fresh Danish, Muffins, Bagels and Croissants with Whipped Butter, Fruit Flavored Cream Cheeses and Jams; Chilled Orange, Grapefruit and Tomato Juices; Assorted Sliced Fruit and Berry Display
- Mid-Morning:** Freshly Brewed Coffee, Decaffeinated Coffee and Herbal Teas; Assorted Soft Drinks and Mineral Waters
- Mid-Afternoon:** Freshly Brewed Coffee, Decaffeinated Coffee and Herbal Teas; Assorted Soft Drinks and Mineral Waters; Homemade Jumbo Cookies and Assorted Candy Bars

◆◆ CEO Package ◆◆ \$38.00 per person

- Pre-Meeting:** Freshly Squeezed Orange Juice and Chilled Fruit Juices; Freshly Brewed Coffee, Decaffeinated Coffee and Herbal Teas; Assorted Sliced Fresh Fruit and Berry Display; Individual Fruit Yogurts; Fluffy Egg Croissant Sandwiches; Fresh Danish, Muffins and Bagels with Whipped Butter, Fruit Flavored Cream Cheeses and Jams
- Mid-Morning:** Freshly Brewed Coffee, Decaffeinated Coffee and Herbal Teas; Assorted Soft Drinks and Mineral Waters; Biscotti and Tea Cookies
- Mid-Afternoon:** Freshly Brewed Coffee, Decaffeinated Coffee and Herbal Teas; Assorted Soft Drinks and Mineral Waters; Gourmet Cookies and Brownies; Bags of Assorted Dry Snacks, Assorted Dove Ice Cream Bars

Refreshment Packages are based upon a maximum of 8 hours service time and will require a minimum of 15 persons. Additional refreshes beyond this time frame can be added for an additional \$3.00 per person per hour.

All Prices Subject to 20% Service Charge and 5.85% Sales Tax 5/2008



REFRESHMENT THEME BREAKS

✧✧ The Sweet Treat ✧✧ \$17.00 per person
Assorted Chocolate Candy Bars Chocolate-Covered Strawberries
Chocolate Chip Cookies, Oreos and Chocolate Chocolate Chip
Chocolate Chip Pretzel Rods Assorted Soft Drinks and Bottled Waters
Chocolate and Regular Milk Regular and Decaffeinated Coffee and Herbal Teas

✧✧ The Seventh Inning Stretch ✧✧ \$16.00 per person
Soft Pretzels with Warm Cheese and Assorted Mustards Peanuts and Buttered Popcorn
Nachos with Warm Nacho Cheese and Jalapenos Assorted Candy Bars
Cracker Jack® Assorted Soft Drinks and Bottled Waters

✧✧ Au Natural ✧✧ \$18.00 per person
Assorted Whole Fresh Fruit Individual Berry Smoothies
Assorted Fresh Fruit Bars and Energy Bars Gourmet Trail Mix
Bottled Waters and Assorted Soft Drinks Vitamin Waters
Regular and Decaffeinated Coffee and Herbal Teas

✧✧ Scoop Shop ✧✧ \$14.00 per person
French Vanilla and Chocolate Ice Cream Strawberry, Hot Fudge and Caramel Sauces
Crushed Oreo® Cookies, Chopped Pecans, Whipped Cream, Jimmies and Maraschino Cherries
Root Beer Assorted Soft Drinks and Bottled Waters
Regular and Decaffeinated Coffee and Herbal Teas

✧✧ Afternoon Siesta ✧✧ \$11.00 per person
Salsa Con Queso Corn Tortillas Sopaipilla
Salsa and Guacamole Dips Seven Layer Dip
Assorted Soft Drinks and Bottled Waters
Regular and Decaffeinated Coffee and Herbal Teas

✧✧ Cookie Heaven ✧✧ \$16.00 per person
Chocolate Chip Cookies, and Chocolate Chocolate Chip Cookies,
Oatmeal Raisin, Peanut Butter Cookies and M & M® and Cookies
Macadamia Nut Cookies and Old Fashioned Sugar Cookies
Chocolate and Regular Milk Assorted Soft Drinks and Bottled Waters
Regular and Decaffeinated Coffee and Herbal Teas

All theme refreshment breaks are based on 1½ hours service time frame and require a Minimum number of 25 guests. An additional \$10.00 per person charge will be assessed for the number of guests under 25. No theme break will be served for less than 15 persons. Additional refreshes beyond this time frame may be added for an additional \$2.00 per person for each additional half-hour.

All Prices Subject to 20% Service Charge and 5.85% Sales Tax 5/2008



REFRESHMENT A LA CARTE ITEMS

◆◆ Hot Beverages ◆◆

Freshly Brewed Coffee	\$44.00 per gallon
Freshly Brewed Decaffeinated Coffee	\$44.00 per gallon
Freshly Brewed Hot Tea	\$44.00 per gallon
Assorted Herbal Teas	\$3.00 each
Hot Chocolate	\$46.00 per gallon

◆◆ Cold Beverages ◆◆

Freshly Squeezed Orange and Grapefruit Juice	\$27.00 per ½ gallon
Tomato, Apple or Cranberry Juice	\$27.00 per ½ gallon
Assorted Bottled Juices	\$3.95 each
Lemonade	\$33.00 per gallon
Iced Tea	\$33.00 per gallon
Raspberry Iced Tea	\$34.00 per gallon
Iced Coffee	\$44.00 per gallon
Fruit Punch	\$33.00 per gallon
Yogurt Fruit Smoothies	\$28.00 per carafe
Assorted Soft Drinks	\$3.00 each
Assorted Mineral and Bottled Water	\$3.95 each
Red Bull and Sugar Free Red Bull	\$4.75 each

◆◆ Fruits, Sweets & More ◆◆

Muffins, Danish or Croissants	\$35.00 per dozen
Fresh Donuts	\$37.00 per dozen
Assorted Bagels with Fruit Flavored Cream Cheeses	\$38.00 per dozen
Sticky Buns	\$37.00 per dozen
Cinnamon Buns	\$37.00 per dozen
Racine Danish Kringle	\$30.00 each
Oversized Muffins	\$39.00 per dozen
Assorted Breakfast Breads	\$30.00 per dozen
Butterhorns	\$36.00 per dozen
Mini Scones	\$35.00 per dozen
Coffee Cake	\$30.00 each
Whole Fresh Fruit	\$2.25 each
Individual Assorted Yogurts (Regular and Light)	\$3.25 each
Candy Bars	\$2.50 each
Homemade Assorted Jumbo Cookies	\$35.00 per dozen
Fudge Brownies	\$35.00 per dozen
Turtle Brownies	\$37.00 per dozen
Lemon or Raspberry Bars	\$29.00 per dozen
Granola Bars	\$2.75 each
Potato Chips, Pretzels or Nacho Chips	\$2.75 per bag
Warm Jumbo Pretzels with Nacho Cheese	\$40.00 per dozen

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CONTINENTAL BREAKFAST

◆◆ Classic Continental ◆◆ \$16.00 per person

Fresh Squeezed Orange Juice, Grapefruit and Tomato Juices
Fresh Danish, Muffins and Croissants with Whipped Butter and Jams
Regular Coffee, Decaffeinated Coffee and Herbal Teas

◆◆ Boardroom Continental ◆◆ \$26.00 per person

Fresh Squeezed Orange Juice, Grapefruit and Cranberry Juices
Medley of Seasonal Sliced Fresh Fruits
Individual Fruit Smoothies
Croissants with Scrambled Eggs, Sausage and Cheddar Cheese
– or – Scrambled Eggs, Bacon Tomato Asiago Bagels
Assorted Yogurts with Fresh Berries, Dried Fruit and Homemade Granola
Fresh Danish, Muffins, Bagels, and Croissants with Whipped Butter,
Fruit Flavored Cream Cheeses and Jams
Regular Coffee, Decaffeinated Coffee and Herbal Teas

◆◆ Executive Continental ◆◆ \$20.00 per person

Fresh Squeezed Orange Juice, Grapefruit and Tomato Juices
Medley of Seasonal Sliced Fresh Fruits
Assorted Yogurts with Fresh Berries, Dried Fruit and Homemade Granola
Fresh Cinnamon Rolls, Pecan Rolls, Muffins, Bagels and Croissants with
Whipped Butter,
Fruit Flavored Cream Cheeses and Jams
Assorted Dry Cereals with 2% and Skim Milk
Regular Coffee, Decaffeinated Coffee and Herbal Teas

◆◆ Wake Up Milwaukee Continental ◆◆ \$19.00 per person

Fresh Squeezed Orange Juice, Grapefruit and Cranberry Juices
Fresh Racine Danish Kringle, Assorted Coffee Cakes, Butterhorns
And Assorted Breakfast Breads with Whipped Butter and Jams
Medley of Seasonal Sliced Fresh Fruits
Regular Coffee, Decaffeinated Coffee and Herbal Teas

◆◆ Additional Items To Enhance Your Buffet ◆◆

Fluffy Egg, Ham and Cheese Croissant Sandwich	\$4.00 each
Sliced Hard Boiled Eggs, Fresh Spinach and Ham Bagel Sandwich	\$4.00 each
Fluffy Egg, Tomato and Bacon Bagel Sandwich	\$4.00 each
Fluffy Scrambled Eggs	\$4.50 per person
Assorted Sliced Fresh Fruit	\$3.75 per person
Cold Cereals	\$2.25 each
Lox and Cream Cheese	\$7.00 per person
Mini Frittata	\$4.50 per person

All pricing based on 1½ hours service time frame

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PLATED BREAKFAST

*Breakfast Entrees Served with Choice of Fresh Orange, Grapefruit or Cranberry Juice;
Basket of Muffins and Croissants with Butter and Jams; Fresh Fruit Garnish;
Regular and Decaffeinated Coffee or Herbal Tea*

◆◆ Traditional Breakfast ◆◆ \$17.00 per person
Fluffy Scrambled Eggs Served with Two Slices of Hickey Smoked Bacon and
Two Pork Sausages; Breakfast Potatoes

Traditional Breakfast Specialty Egg Option \$2.00 additional per plate to above price
Fluffy Scrambled Eggs with choice of Two of the Following:
Wisconsin Cheddar Cheese, Onions, Peppers, Fresh Button Mushrooms,
Smoked Ham or Hickory Smoked Bacon

◆◆ Breakfast Wrap ◆◆ \$18.00 per person
Chorizo Sausage, Scrambled Eggs and Cheese in a Flour Tortilla with Salsa;
Breakfast Potatoes

◆◆ Filet Mignon ◆◆ \$29.00 per person
Petite Filet Mignon; Scrambled Eggs; Breakfast Potatoes

◆◆ Sunrise Fruit Plate ◆◆ \$19.00 per person
Delicious Pineapple, Fresh Watermelon, Honeydew Melon, Cantaloupe,
and Fresh Seasonal Berries served with Homemade Honey Yogurt

◆◆ Eggs Benedict ◆◆ \$21.00 per person
Poached Eggs with Grilled Canadian Bacon Served on an English Muffin
with Hollandaise Sauce

◆◆ Crème Brûlée Cinnamon French Toast ◆◆ \$19.00 per person
Served with Whipped Cream, and Warm Maple Syrup and Selection of Bacon
or Pork Sausage

◆◆ Frittata ◆◆ \$18.00 per person
Scrambled Eggs Baked with Three of the Following:
(Asparagus, Fresh Button Mushrooms, Spinach, Red Peppers, Hickory Smoked
Bacon or Ham)
Hash Brown Potatoes and Grilled Tomato

◆◆ Other Options ◆◆
Individual Fruit Plate \$3.75 per person
Creamy Buttered Grits \$1.50 per person

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BREAKFAST BUFFET

◆◆ Grand Avenue Buffet ◆◆

\$24.00 per person

Fresh Squeezed Orange Juice, Grapefruit and Tomato Juice
Array of Seasonal Sliced Fresh Fruits
Scrambled Eggs, Smoked Bacon Strips, Link Sausage and Breakfast Potatoes
Assorted Danish, Muffins, Croissants and Bagels with Fruit Flavored Cream Cheeses

◆◆ Wisconsin Avenue Buffet ◆◆

\$29.00 per person

Fresh Squeezed Orange Juice, Grapefruit and Tomato Juice
Array of Seasonal Sliced Fresh Fruits
Scrambled Eggs - or- Frittata
Smoked Bacon Strips, Link Sausage and Breakfast Potatoes
Crème Brûlée Cinnamon French Toast with Warm Maple Syrup and Whipped Cream
Assorted Donuts, Muffins, Scones, Croissants and Bagels with Fruit Flavored Cream Cheeses
Assorted Yogurt with Fresh Berries, Dried Fruit and Homemade Granola
Assorted Cold Cereals

◆◆ Tex-Mex Buffet ◆◆

\$28.00 per person

Fresh Squeezed Orange Juice, Grapefruit and Tomato Juice
Fresh Watermelon Slices
Chorizo Eggs Benedict, Smoked Bacon and Link Sausage
Creamy Buttered Grits and Corned Beef Hash
Golden Hash Browns
Pancakes with Assorted Fruit Toppings and Warm Maple Syrup
Buttermilk Biscuits with Sausage Gravy
Assorted Danish, Muffins, Croissants and Jalapeno Cornbread
Assorted Cold Cereals

◆◆ Specialty Stations To Enhance Your Buffet ◆◆

Omelet Station	\$9.00 per person
Waffle Station	\$5.00 per person
Buttermilk Pancakes	\$5.00 per person
Bloody Mary and Mimosas	\$6.00 per person
Glazed Baked Ham (Serves 50)	\$295.00 each

Chef's Attendant Fee \$150.00 for 1 ½ hours One attendant required per 75 guests

◆◆ Additional Options To Enhance Your Buffet ◆◆

Biscuits with Sausage Gravy	\$5.00 per person
Heavenly Corned Beef Hash	\$3.50 per person
Assorted Cold Cereals	\$2.25 per person
Homemade Oatmeal	\$3.00 per person
Assorted Yogurt with Toppings	\$3.00 per person
Smoked Salmon with Bagels, Cream Cheese, Capers, Tomato, Onion	\$12.00 per person

All Buffets include Regular Coffee, Decaffeinated Coffee, Regular and Herbal Teas.

All Buffets require a minimum number of 25 guests. An additional \$10.00 per person charge will be assessed for the number of guests under 25. No buffet will be served for less than 15 persons. All pricing based on 1½ hours service time frame.

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COLD LUNCH ENTREES

All Cold Entrees Include Choice of Soup and Dessert, Fresh Rolls and Butter, Regular Coffee, Decaffeinated Coffee, Iced Tea, Herbal Tea or Milk

◆◆ Caesar Salad ◆◆

Grilled Chicken \$23.00 per person

Grilled Steak \$27.00 per person

Grilled Shrimp \$28.00 per person

Tossed Fresh Romaine Lettuce with Homemade Caesar Dressing, Croutons and Parmesan Cheese and the Topping Selection of your Choice

◆◆ Cold Chicken Breast ◆◆

\$25.00 per person

Grilled Chicken on Herb Focaccia Bread with Lettuce, Tomato and Chipotle Mayo Served with Red Grapes and Orzo Pasta Salad

◆◆ Cobb Salad ◆◆

\$24.00 per person

Tossed Mixed Greens, topped with Grilled Chicken, Bacon, Bleu Cheese Crumbles, Avocado, Tomato and Egg Wedges with Choice of Dressing

◆◆ Milwaukee Deli Plate ◆◆

\$25.00 per person

Slices of Smoked Turkey, Hard Salami and Black Forest Ham; Cheddar and Swiss Cheeses, German Potato Salad, Pickle Spear, Baskets of Deli Breads and Appropriate Condiments

◆◆ New York Deli Plate ◆◆

\$26.00 per person

Slices of Corned Beef, Smoked Turkey, Pastrami, Genoa Salami, Ham, Swiss Cheese, Mustard and Bacon Potato Salad, Pickle Spear, Baskets of Deli Breads and Appropriate Condiments

◆◆ Lettuce Wrap ◆◆

Grilled Chicken \$23.00 per person

Grilled Steak \$27.00 per person

Grilled Shrimp \$28.00 per person

Boston Lettuce, Shredded Carrots, Shredded Cabbage, Bean Sprouts and Curried Noodles with the Topping Selection of your Choice

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COLD LUNCH ENTREES 2

◆◆ Brie And Prosciutto ◆◆ \$25.00 per person
Brie Cheese and Prosciutto with Sliced Tomato served on a Fresh Baguette
Orzo Salad and Assorted Sliced Fresh Fruits

◆◆ Southern Fried Chicken Salad ◆◆ \$27.00 per person
Tossed Mixed Greens, topped with Southern Fried Chicken Slices, Grape
Tomatoes and Red Onion served with Ranch Dressing

◆◆ From the Kettle ◆◆
Cream of Mushroom with Wild Rice Soup
Chicken Tortilla Soup
Minestrone Soup
Cream of Broccoli and Wisconsin Cheddar Soup
Slow Roasted Beef and Barley Soup
Cream of Broccoli

◆◆ Dessert Selections ◆◆
Wild Berry Charlotte; Lady Finger Filled with Berry Mousse topped with Raspberries,
Red Currants and Wild Berries

French Chocolate Chambord; An irresistible seductress dark
dense chocolate brushed with a hint of Chambord

Lemoncello; A Buttery Semolina – Textured Cake loaded with Lemon Zest,
Tart Lemon Curd and Fresh Red Raspberries finished with a Lemon Kissed
Cream and White Chocolate Shavings

Carrot Cake

Rustic Apple Galette; A hand crafted Apple Tart with a Butter Flaky French
Puff Pastry layered with Fresh Ripe Apples

New York Cheesecake

Key Lime Pie

Platters of Fudge Brownies and Jumbo Cookies

Platters of Assorted Dessert Bars

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HOT LUNCH ENTREES

All Hot Entrees Include Choice of Salad, Two Dressings, Vegetable, Starch, and Dessert, Fresh Rolls and Butter, Regular and Decaffeinated Coffee, Milk, Iced Tea or Herbal Tea

◆◆ Salad Selections ◆◆

Mixed Field Greens Salad with Grape Tomatoes, Sliced Cucumber, Shredded Carrot and Shredded Red Cabbage with Choice of Dressing

The Hilton Salad with Arugula, Endive and Radicchio, Pine Nuts, Mandarin Oranges and Teardrop Tomatoes with Choice of Dressing

Napa Cabbage and Watercress Salad with Spicy Cashews, Mandarin Oranges, and Manchego Cheese with Choice of Dressing

◆◆ Dressing Selections (Choose Two) ◆◆

House Creamy Tarragon, Cabernet Vinaigrette, Raspberry Vinaigrette, Balsamic Vinaigrette, French and Tomato Bacon

◆◆ Entrée Selections ◆◆

Grilled Herb Crusted Filet Mignon \$38.00 per person
Served with Bordelaise Sauce

Honey Soy Atlantic Salmon \$29.00 per person
Served with Fresh Ginger Sauce

Grilled Chilean Sea Bass \$32.00 per person
Served with Papaya and Mango Relish

The Hilton Trio \$32.00 per person
Chicken, Tenderloin Tips and Shrimp with Mushrooms, Peppers, Red Onions, Zucchini and Squash on a Bed of Harvest Barley Rice Blend

Sliced Flank Steak \$28.00 per person
Rosemary and Garlic Marinated Flank Steak with Chunky Tomato Basil Sauce

Tri-Colored Ravioli \$26.00 per person
Spinach, Tomato and Egg Ravioli stuffed with a Variety of Fine Cheeses and Herbs
Served with Chicken..... \$29.00 per person

Pepper Crusted Roast Pork Loin \$27.00 per person
Pepper Crusted Sliced Roast Pork Loin with Amaretto Soaked Cherry Sauce

Sautéed Chicken Breast \$26.00 per person
Choice of Chardonnay, Marsala, Cabernet Glaze, Citrus Dijon, or Cranberry Vodka Sauce

Sliced Sirloin of Beef \$31.00 per person
Served with Shiitake Mushroom Sauce and garnished with Focaccia Toast Points

Chicken Parmesan \$28.00 per person
Breast of Chicken Lightly Dusted with Italian Seasoned Bread Crumbs topped with Fresh Marinara Sauce and Mozzarella Cheese

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HOT LUNCH ENTREES 2

Grilled Jerk Chicken \$26.00 per person
Served with Cilantro Lime Sauce

Shredded Barbeque Pork \$29.00 per person
Shredded Barbequed Pork Butt served over a Cheddar Risotto Cake

Cajun Farfalle Primavera \$30.00 per person
Farfalle Pasta with Julienne Vegetables, Gilled Chicken and
Smoked Sausage in a Cajun Cream Sauce

◆◆ Vegetable Selections ◆◆

Broccoli, Carrots, Squash and Red Peppers
Candied Glazed Baby Carrots
Roasted Carrots, Parsnips and Beets
Fresh Haricot Verts garnished with Lemon Zest and Thyme
Spinach and Roasted Shallots
Patty Pan Squash, Baby Carrots and Red Pepper

◆◆ Starch Selections ◆◆

Truffle Infused Mashed Potatoes
Roasted Baby Red Potatoes
Herbed Steak Fries
Fresh Linguine Pasta
Pasta Rice Medley (White, Wild, Toasted Orzo)
Harvest Barley Medley (Select Wild Rice, Brown and White Rice)

◆◆ Dessert Selections ◆◆

Wild Berry Charlotte; Lady Finger Filled with Berry Mousse topped
with Raspberries, Red Currants and Wild Berries

French Chocolate Chambord; An irresistible seductress dark
dense chocolate brushed with a hint of Chambord

Lemoncello Tart; A Buttery Semolina – Textured Cake loaded with Lemon Zest,
Tart Lemon Curd and Fresh Red Raspberries finished with a Lemon Kissed
Cream and White Chocolate Shavings

Carrot Cake

Rustic Apple Galette; A hand crafted Apple Tart with a Butter Flaky French
Puff Pastry layered with Fresh Ripe Apples

New York Cheesecake

Key Lime Pie

Platters of Fudge Brownies and Jumbo Cookies

If you choose to select more than one entrée selection, a \$1.00 per person charge
per additional entrée will be assessed. Entrée selections will be limited to three.

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LUNCH BUFFETS

All Buffets include Regular Coffee, Decaffeinated Coffee, Herbal Teas, Iced Tea or Milk.

◆◆ La Dolce Buffet ◆◆

\$33.00 per person

Caesar Salad with Croutons, Grated Parmesan Cheese and
Homemade Caesar Dressing
Mediterranean Orzo Salad
Tomato and Baby Mozzarella Salad Marinated in Italian Vinaigrette
Antipasto Display
Sautéed Chicken Parmesan
Baked Eggplant Parmesan
Baked Lasagna Marinara
Linguine with Alfredo and Marinara Sauces
Focaccia Bread and Flat Bread
Assorted Italian Cookies and Cannoli

◆◆ The Tail-Gate Buffet ◆◆

\$31.00 per person

Mixed Greens Salad with Choice of Dressings
Mustard and Bacon Red Potato Salad
Poppyseed Cole Slaw
Assorted Sliced Fresh Fruit
Kettle Chips
Bratwurst with Sauerkraut
Hamburgers, Hot Dogs, and Grilled Chicken Breasts
Barbecued Baked Beans and Fresh Corn Cobettes
Assorted Sliced Cheeses, Lettuce, Tomato and Onions
Fresh Kaiser Rolls, Bratwurst, Hamburger and Hot Dog Buns
Chocolate Dipped Rice Krispie® Bars, Big Brûlée Cheese Bars,
Assorted Brownies and Dessert Bars

◆◆ Milwaukee Express ◆◆

\$28.00 per person

Homemade Soup of the Day
Cheese Tortellini Salad
Assorted Sliced Fresh Fruit
German Potato Salad
Trays of Sliced Roasted Turkey, Smoked Hickory Ham, Beerwurst
Sliced Wisconsin Cheddar, Swiss, and Monterey Jack Cheeses
Platters of Lettuce, Tomato, Onions and Pickles
Selection of Deli Style Breads (Sourdough, Multi Grain, White and Wheat)
and Kaiser Rolls
Lemon and Raspberry Bars and Jumbo Cookies

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LUNCH BUFFETS 2

✧✧ New York Deli Buffet ✧✧ \$29.00 per person

Homemade Soup of the Day
Fresh Penne Pasta Salad with Pepperoni and Green Peppers
Wisconsin Potato Salad
Relish Tray
Trays of Corned Beef, Honey Baked Ham, Genoa Salami and Pastrami
Sliced Provolone, Monterey Jack, Cheddar and Swiss Cheeses
Platters of Lettuce, Tomato, Onions and Pickles
Selection of Deli Style Breads (Sourdough, Multi Grain, White and Wheat) and Kaiser Rolls
Fudge Brownies, Lemon Crumb Bars and Brûlée Chocolate Chip Cheese Bars

✧✧ Hilton Buffet ✧✧ \$34.00 per person

Homemade Soup of the Day
Mixed Garden Greens Salad with Tomato, Cucumber and Red Onion
with a Choice of Dressings and Condiments
Seafood Pasta Salad
Wisconsin Cheese Tray
Seasonal Sliced Fresh Fruit Tray
Sliced Roasted Sirloin with Shiitake Mushroom Sauce
Seared Chicken with Cabernet Glaze
Garlic and Yukon Gold Potatoes
Fresh Green Beans with Lemon Zest and Thyme
Fresh Rolls and Butter
Key Lime Pie, Chocolate Decadence and Cheesecake

✧✧ The Salad Bar ✧✧ \$25.00 per person

Soup of the Day
Fresh Cannelloni Bean, Crimini Mushrooms and Scallions with Balsamic Vinaigrette
Tossed Field Greens Salad with Sliced Cucumbers, Grape Tomatoes
Kalamata Olives with a Choice of Dressings
Mustard and Bacon Red Potato Salad
Grandma Rosie's Tuna Salad
Baja Spiced Egg Salad
Blackened Chicken Salad
Lettuce Wraps with Bean Sprouts, Shredded Carrot and Curried Noodles with Peanut Sauce, Chili Sauce and Cilantro Sauce
Seasonal Sliced Fresh Fruit Tray
Vegetable Crudités with Dip
Selection of Deli Style Breads (Sourdough, Multi Grain, White and Wheat) and Croissants
Assorted Jumbo Cookies and Fudge Brownies

All Buffets require a Minimum Number of 25 guests or an additional \$10.00 per person charge will be assessed. No buffet will be served for less than 15 persons.

All Pricing Based on 1½ Hours of Service Time.

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BOX LUNCHESES TO GO

◆◆ The Deli Express◆◆ \$21.00 per person
Roast Beef, Turkey, or Ham with Cheese, Lettuce and Tomato
on a Fresh Challa Bun,
Red Bliss Potato Salad; Baked Potato Chips; Homemade Brownie; Whole Fruit

◆◆ The Wrap-Up◆◆ \$21.00 per person
Garden Flour Tortilla Filled with Fresh Roasted Turkey or
Grilled Portabella Mushroom with Lettuce, Tomato, Cheddar Cheese,
Guacamole, and Ranch Dressing
Italian Pasta Salad; Nacho Chips; Homemade Jumbo Cookie; Whole Fruit

◆◆ The Hilton Special◆◆ \$23.00 per person
Grilled Chicken Breast with Lettuce and Tomato on Multi Grain Bun
Kettle Chips; Italian Pasta Salad;
Jumbo Chocolate Chip Cookie; Fresh Delicious Apple

◆◆ The Executive◆◆ \$24.00 per person
Choice of Crab Salad on a French Baguette – or –
Thinly Sliced Prosciutto with Brie Cheese and Tomato on Ciabatta
Orzo Pasta Salad; Gourmet Brownie; Whole Fruit

◆◆ The Southern Picnic◆◆ \$22.00 per person
Sliced Baked Virginia Ham Sandwich served on a Fresh Potato Roll
Cole Slaw; Fresh Fruit Cup; Fresh Jumbo Oatmeal Cookie

◆◆ The Greenery◆◆ \$25.00 per person
Classic Chopped Salad with Chopped Tomatoes, Bacon Bits, Avocado, Eggs,
Green and Red Peppers; Parmesan Peppercorn, Cabernet Vinaigrette or French
Dressing on the side; Granola Bar; Whole Fruit

*All Box Lunches include Soda or Bottled Water,
Condiments, Napkin and Plastic Silverware*

If you select more than one box luncheon selection, a \$1.00 per person charge per additional selection will be assessed. Box Luncheon selections will be limited to three.

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COLD HORS D'OEUVRES

✧✧ Selections at \$187.50 per 50 pieces ✧✧

Tabbouleh Salad on a Belgian Endive Leaf
Assorted Deluxe Finger Sandwiches
(To include Lox with Dill Cream Cheese on Marble Rye,
Apricot with Herb Cheese on Focaccia, Asparagus with Prosciutto
and Poppy Seed Mustard on a Baguette, Roasted Shallot and Garlic Cream
Cheese on an Onion Roll)
Brie Cheese and Red Grapes on Rye Toast
Cucumber Rounds with Crab Mousse
Prosciutto Wrapped Artichoke Hearts on a Crostini

✧✧ Selections at \$212.50 per 50 pieces ✧✧

Prosciutto wrapped Asparagus
Roma Tomatoes and Fresh Mozzarella on Garlic Crouton
Blackened Shrimp with Pomegranate and Orange Salsa
Silver Dollar Sandwiches to include Roast Beef, Turkey and Ham
Oven Roasted Tomatoes on Garlic Crostini
Goat Cheese and Dried Fruit on an Endive
Plantain Chips with a Variety of Salsas

✧✧ Selections at \$237.50 per 50 pieces ✧✧

Seared Scallops on Endive with Ginger Grapefruit Marmalade
Smoked Salmon with Avocado Mousse
Chilled Jumbo Shrimp
Honey Grilled Shrimp
California Rolls with Wasabi
Chilled Beef Tenderloin with Cabernet Shallot Aioli on an Onion Roll
Prosciutto Wrapped Crab Claws with Spicy Tomato Aioli
Spicy Tuna Tartar on a Cucumber Round

All hors d'oeuvres selections require a minimum order of 50 pieces per item

Above Hors d'oeuvre Selections can be on a Station or Passed with White
Glove Attendants. Passed Receptions require One Server for every
50 Guests at a Fee of \$50.00 per Server.

All Prices Subject to 20% Service Charge and 5.85% Sales Tax 5/2008



HOT HORS D'OEUVRES

✧✧ Selections at \$187.50 per 50 pieces ✧✧

Water Chestnuts Wrapped in Bacon

Mini Grilled Cheese Sandwiches with Tomato Sauce

Spinach and Mushroom Spanakopita

Vegetarian Mini-Quesadilla

Tempura-Battered Mozzarella Cheese with Marinara Sauce

Chicken Drumettes served with Buffalo, Barbeque or Teriyaki Sauce

Meatballs with Swedish, Barbeque, Marinara or Teriyaki Sauce

Parmesan Artichoke Hearts

✧✧ Selections at \$212.50 per 50 pieces ✧✧

Breaded Ravioli with Marinara Sauce

Scallops Wrapped in Bacon

Chicken Saltimbocca with Pesto

Wild Mushroom Risotto Cakes with Parmesan

Spring Rolls with Sweet and Sour and Mustard Sauces

Chicken Satay with Peanut, Teriyaki, Mango and Barbeque Sauces

Deep-Fried Chicken Potstickers

Mini Turkey Burgers with Gorgonzola

Coconut or Sesame Chicken with Sweet-n-Sour Sauce

Spinach and Goat Cheese Pizza

✧✧ Selections at \$237.50 per 50 pieces ✧✧

Crab Cakes with Chipotle Rémoûlade

Brie with Raspberries en Croûte

Mini-Beef Wellington

Shrimp Egg Rolls

Deep-Fried Crab Rangoon

Tandoori Chicken Skewers

Coconut Fried Shrimp

Sesame Seared Tuna on a Won Ton Wrapper with Wasabi Aioli

Seafood Filled Mushroom

Mini Open-Faced Rubens

All hors d'oeuvres selections require a minimum order of 50 pieces per item

Above Hors d'oeuvre Selections can be on a Station or Passed with White
Glove Attendants. Passed Receptions require One Server for every
50 Guests at a Fee of \$50.00 per Server.

All Prices Subject to 20% Service Charge and 5.85% Sales Tax 5/2008



HORS D'OEUVRE STATIONS

Station Selections described below are created to enhance and augment a reception menu. We require a minimum of three stations if not accompanying other displays and hors d'oeuvre selections.

◆◆ Mongolian Experience ◆◆ \$16.00 per person

Shrimp, Tender Steak and Chicken Sautéed in a Pineapple Teriyaki
With Bamboo Shoots, Water Chestnuts, Pea Pods, Bock Choy and More
Served in a Wok
Steamed White Long Grain Rice and Pork Fried Rice
Fortune Cookies

◆◆ Hilton Potato Bar ◆◆ \$14.00 per person

Choice of Two of the following: Baked Potatoes, Yukon Gold Potatoes,
Garlic, Truffle Oil, Plain or Sweet Potato Mashed Potatoes
Sour Cream, Shredded Cheddar Cheese, Diced Onions, Bacon,
Broccoli Florets, Red and Green Peppers and Scallions

◆◆ Pasta Station ◆◆ \$16.00 per person

Penne, Linguine and Cheese Tortellini Pasta
Marinara, Alfredo, and Pesto Sauces
Mushrooms, Sun Dried Tomatoes and Black Olives
Garlic Bread Sticks
Fresh Parmesan Cheese

ADD:

Meatballs

an additional \$2.00 per person

Shrimp

an additional \$2.00 per person

Chicken

an additional \$2.00 per person

Add all 3

an additional \$5.00 per person

ADD:

Meat, Portabella Mushroom
and Seafood Romano Ravioli

an additional \$2.00 per person

◆◆ South of the Border Fiesta Station ◆◆ \$16.00 per person

Cilantro Lime Marinated Chicken and Spicy Beef Strips
Onions, Peppers, Guacamole, Sour Cream, Shredded Cheddar-Jack Cheese,
Shredded Lettuce, Tomatoes, Olives, Spicy Hot Jalapeno Peppers,
Scallions, Diced Onions, Picante Sauce and Salsa
Warm Flour and Hard Shell Corn Tortillas
Nacho Chips and Cheese

◆◆ Tuscan Sun Station ◆◆ \$17.00 per person

Choice of Two of the following:
Penne Pasta with Artichoke Hearts, Cherry Tomatoes, Basil and Olive Oil;
Ravioli stuffed with Italian Sausage, Gruyere Cheese and Alfredo Sauce;
Tomato Basil Pasta with Roasted Vegetables in Marinara Sauce
Flat Breads Focaccia and Baguettes
Fresh Parmesan Cheese

All Prices Subject to 20% Service Charge and 5.85% Sales Tax 5/2008

HORS D'OEUVRE STATIONS 2

✧✧ Chocolate Fountain ✧✧ \$13.00 per person

Deliciously Decadent Warm Flowing Chocolate
(Choice of One: Milk, Dark or White)
Accompanied with Assorted Dipping Delights which include:
Assorted Fresh Fruit, Assorted Fresh Berries, White Pound Cake Chunks,
Brownie Chunks, Plain Cookie Wafers, Jumbo Marshmallows
Rice Krispie® Bar Chunks and Pretzel Rods
*(50 person minimum) and
(Attendant required at \$125.00)*

✧✧ Tuscan Sun Station ✧✧ \$17.00 per person

Choice of Two of the following:
Penne Pasta with Artichoke Hearts, Cherry Tomatoes, Basil and Olive Oil;
Ravioli stuffed with Italian Sausage, Gruyere Cheese and Alfredo Sauce;
Tomato Basil Pasta with Roasted Vegetables in Marinara Sauce
Flat Breads Focaccia and Baguettes
Fresh Parmesan Cheese

✧✧ Build Your Own Taco Bar ✧✧ \$14.00 per person

Seasoned Beef
Diced Onions and Tomatoes, Shredded Cheese and Shredded Lettuce
Sour Cream, Salsa and Guacamole
Warm Flour and Corn Tortillas
Refried Beans
Nacho Chips

✧✧ Ocean Escape Station ✧✧ \$39.00 per person

Fresh Chilled Jumbo Shrimp, Fresh Iced Crab Claws and Baked Mussels
Assorted Cocktail Sauces, Horseradish and Fresh Lemon Wedges
Assorted Hot Sauces
Wasabi
Crab Cakes

✧✧ Macaroni and Cheese Station ✧✧ \$13.00 per person

Traditional Creamy Cheddar with Elbow Macaroni
Four White Cheese and Sun Dried Tomatoes with Rotini Pasta
Maytag Bleu Cheese and Wild Mushroom with Ziti Pasta
Toppings to include: Diced Ham Smoked Turkey, Peas, Assorted Peppers,
Grated Parmesan and Herbed Bread Crumbs

✧✧ Lettuce Wrap Station ✧✧ \$13.00 per person

Hearts of Romaine Leaves
Fillings to include Chicken, Shrimp, Tofu, Assorted Peppers,
White Mushrooms, Bamboo Shoots and Radish Sprouts
Sauces to include Sriracha, Spicy Peanut and Garlic Soy

All Stations require a Minimum Number of 25 guests or an additional \$10.00
per person charge will be assessed. No station will be served for less than
15 persons. All Pricing Based on 1½ Hours of Service Time.

All Prices Subject to 20% Service Charge and 5.85% Sales Tax 5/2008



DISPLAYS

✧✧ Vegetable Crudités with Dill and Bleu Cheese Dip ✧✧

To include Cauliflower, Broccoli, Carrots, Celery, Cucumber and Grape Tomatoes

Small (Serves 50 Guests)	\$200.00
Medium (Serves 100 Guests)	\$300.00
Large (Serves 150 Guests)	\$400.00

✧✧ Domestic Cheese Display ✧✧

To Include Monterey Jack with Hababeras Peppers, Smoked Cheddar and Baby Swiss And Havarti Cheese with Assorted Crackers

Small (Serves 50 Guests)	\$225.00
Medium (Serves 100 Guests)	\$375.00
Large (Serves 150 Guests)	\$525.00

✧✧ International Cheese Display ✧✧

To Include Port-Salut, French Brie and Gouda and Herbed Goat Cheese with Assorted Crackers

Small (Serves 50 Guests)	\$250.00
Medium (Serves 100 Guests)	\$400.00
Large (Serves 150 Guests)	\$550.00

✧✧ Atlantic Smoked Salmon ✧✧

\$295.00 (Serves 75 Guests)

Sliced Salmon served with Red Onions, Capers, Chopped Eggs, Cream Cheese, Carr's Table Water Crackers®, Pumpnickel Rounds and Rye Toast

✧✧ Whole Smoked Lake Trout ✧✧

\$250.00 (Serves 50 Guests)

Served with Red Onions, Capers, Chopped Eggs, Black Olives and Carr's Table Water Crackers®

✧✧ Chip and Dip Platters ✧✧

\$150.00 (Serves 50 Guests)

To include French Onion, Taco and Salsa Dips with Potato Chips and Nacho Chips

✧✧ Sliced Fresh Fruit and Berry Display ✧✧

To include Assorted Melons, Pineapple and Strawberries

Small (Serves 50 Guests)	\$250.00
Medium (Serves 100 Guests)	\$400.00
Large (Serves 150 Guests)	\$550.00

✧✧ Brie En Croûte ✧✧

\$175.00 (Serves 30 Guests)

Brie Cheese Stuffed with Cranberries wrapped in a Puff Flat Bread and served with Lavosh

All Prices Subject to 20% Service Charge and 5.85% Sales Tax 5/2008

DISPLAYS 2

◆◆ Domestic Cheese and Sausage Display ◆◆

Small (Serves 50 Guests)	\$275.00
Medium (Serves 100 Guests)	\$425.00
Large (Serves 150 Guests)	\$575.00

◆◆ Bruschetta Display ◆◆

With Hummus, Tapenade, Sun Dried Tomatoes, Bruschetta and Fresh Baguettes

Small (Serves 50 Guests)	\$225.00
Medium (Serves 100 Guests)	\$325.00
Large (Serves 150 Guests)	\$425.00

◆◆ Fancy Mixed Nuts ◆◆

\$19.00 per pound

◆◆ Dry Snacks ◆◆

\$13.00 per Basket

Potato Chips, Pretzels or Spicy Snack Mix

◆◆ French Petite Pastry Display ◆◆

To include Swan Cream Puffs, Mini Éclairs, Mini Cheesecakes and Mini Fruit Tarts

Small (Serves 50 Guests)	\$575.00	Medium (Serves 100 Guests)	\$975.00
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◆◆ From the Butcher Block ◆◆

Honey Glazed Baked Ham, 14 lbs. Serves 50 people	\$350.00
Roasted Tom Turkey, 12 lbs. Serves 40 people	\$295.00
Steamship Round of Beef au jus, 60 lbs. Serves 150 people	\$795.00
Roasted Baron of Beef, 25 lbs. Serves 70 people	\$525.00
Whole Grilled Tenderloin of Beef, 6 lbs. Serves 20 people	\$425.00
Pepper Crusted Tuna Loin, 6 lbs. Serves 30 people	\$325.00
Steamship Leg of Pork, 25lbs. Serves 80 people	\$375.00
Leg of Lamb 3-4 lbs. Serves 15 people	\$ 95.00

Butcher Block Selections are served with Spicy Dijon Mustard, Mayonnaise, Horseradish, Whipped Butter and Cocktail Rolls and the following Sauce Selections:

Ham – Pineapple and Dried Cheery Sauce

Beef or Lamb – Cognac Mustard Demi, Béarnaise, Rosemary Au Jus,

Black Forest or Sweet Baby Ray Barbeque

Turkey – Turkey Gravy

Lamb – Mint

◆◆ Custom Ice Carvings Available ◆◆

Please consult your Catering Manager for availability of custom carvings

All Carving Stations require one Chef Attendant at \$150.00 for 1 ½ hours.
One Attendant required per 75 Guests or per Carved Station.

All Prices Subject to 20% Service Charge and 5.85% Sales Tax 5/2008



PLATED DINNER

All Entrees Include Your Choice of Soup or Salad, Vegetable, Starch, and Dessert; Fresh Rolls with Butter; and Regular Coffee, Decaffeinated Coffee, Herbal Tea, Iced Tea or Milk

◆◆ From the Kettle Selections ◆◆

Cream of Mushroom and Wild Rice
Beef and Barley
Tomato Bisque
Lemon Chicken Orzo with Spinach
Chef Jim's Special Corn and Crab Chowder

◆◆ Salad Selections ◆◆

Princess Salad with Assorted Garden Greens, Toasted Almonds, Mandarin Oranges, Grape Tomatoes and Red Onion with Choice of Dressing

Tossed Garden Salad with Cucumbers, Red Onions, Roma Tomatoes, Shredded Carrots and Red Cabbage with Choice of Dressing

Caesar Salad with Teardrop Tomatoes, Garlic Croutons, Parmesan Cheese And Homemade Caesar Dressing

Baby Spinach Salad with Raspberries, Maple Sugar Coated Cashews, Feta Cheese

Boston Bibb Lettuce Salad with Mandarin Oranges, Grape Tomatoes and Julienne Carrots

Arugula, Endive and Radicchio Greens Salad with Roasted Pine Nuts, Mandarin Oranges and Teardrop Tomatoes

Classic Iceberg Wedge served with sides of Chopped Egg, Tomato, Shredded Carrot and Shaved Red Onion

◆◆ Dressing Selections (Choose Two) ◆◆

Parmesan Peppercorn, Cabernet Vinaigrette, Raspberry Vinaigrette, Balsamic Vinaigrette, Tomato Bacon Dressing, Tarragon Dijon, and our House Creamy Tarragon

All Prices Subject to 20% Service Charge and 5.85% Sales Tax 5/2008

PLATED DINNER 2

◆◆ Entrée Selections ◆◆

Roasted Sirloin Rosemary and Garlic Marinated Sliced Sirloin with Shiitake Mushroom Sauce	\$39.00 per person
Grilled Filet Mignon Served with a Red Wine Bordelaise Sauce	\$51.00 per person
Chicken Wellington Seared Chicken in Puff Pastry stuffed with Mushroom Duxelles topped with a Béchamel Sauce	\$39.00 per person
Cedar Plank Salmon Served with a Vanilla Cream Sauce	\$39.00 per person
Sautéed Chicken with Shrimp Scampi A Lightly Floured Chicken Breast with Trio of Shrimp, sautéed in Chardonnay Garlic Butter	\$47.00 per person
Miso Sea Bass Served with a Ginger Sauce and Caramelized Bok Chop with Red Onions	\$42.00 per person
Pistachio Nut-Crusted Halibut Served with a Lime Coulis	\$40.00 per person
Sautéed Boneless Breast of Chicken Served with Cabernet Glaze	\$37.00 per person
Filet and Jumbo Shrimp Petite Filet Mignon and a Trio of Shrimp wrapped in Prosciutto	\$54.00 per person
Roasted Tenderloin of Beef with Sea Bass Grilled Sliced Roasted Tenderloin of Beef with Bordelaise Sauce and Miso Glazed Sea Bass	\$52.00 per person
Artichoke Stuffed Chicken with Roasted Sirloin Served with a Duo of Cranberry Vodka and Shiitake Mushroom Sauces	\$44.00 per person
Stuffed Pork Loin Pork Loin stuffed with Spinach, Wild Mushrooms and Grilled Leeks Served with Madeira Sauce	\$39.00 per person
Grilled New York Strip Served with White Mushrooms in Herb Butter	\$48.00 per person
Veal Scaloppini Served with Shiitake, Portabella and Button Mushroom Sauce	\$44.00 per person

If you select more than one entrée selection, a \$1.00 per person charge per additional entrée will be assessed. Entrée selections will be limited to three.

All Prices Subject to 20% Service Charge and 5.85% Sales Tax 5/2008

PLATED DINNER 3

◆◆ Vegetable Selections ◆◆

Broccoli, Carrots, Squash and Red Peppers
Patty Pan Squash, Baby Carrots and Red Peppers
Baby Spinach and Roasted Shallots
Asparagus Spears with Crumbled Feta Cheese
Roasted Carrots, Parsnips and Beets
Brussels Sprouts with Bacon
Fresh Green Beans with Sliced Shiitake Mushrooms and Caramelized Onions
Haricot Verts with Tomatoes and Bacon
Candied Carrots

◆◆ Starch Selections ◆◆

Four Cheese Red Bliss Mashed Potatoes
Truffle Mashed Red Bliss Potatoes
Herb Yukon Gold Potatoes
Duchess Potatoes
Potato Dauphinoise
Parmesan Twice Baked Potatoes
Roasted Baby Red Potatoes
Herbed Orzo Pasta
Wild Rice Pilaf
Lavender Rice
Tomato Rice
Lemon Basmati Rice

◆◆ Dessert Selections ◆◆

Wild Berry Charlotte; Lady Finger Filled with Berry Mousse topped with Raspberries, Red Currants and Wild Berries
Lemoncello Tart; A Buttery Semolina; Textured Cake loaded with Lemon Zest, Tart Lemon Curd and Fresh Red Raspberries finished with a Lemon Kissed Cream and White Chocolate Shavings
Grand Chocolate Finale~Cake; A Four Layer Dark Chocolate Cake Filled and Iced with a Rich Chocolate Ganache, Delicately Accented with Toasted Almond Pieces
Rustic Apple Galette; A hand crafted Apple Tart with a Butter Flaky French Puff Pastry layered with Fresh Ripe Apples
Individual Truffle Cake; Dense, Bittersweet Confection with the Creamy Texture of a Truffle with a Hint of Raspberry
Peanut Butter Landslide; Peanut Butter Mousse piled high on a dense Chocolate Brownie Cake with a smooth Chocolate Ganache and Peanut Butter accent
Passionberry Duo; Wild Berry Mousse layered with a thin Chocolate Snap and a Tropical Passion Fruit Mousse finished with a mirrored Berry Glaze
Hazelnut Craquant; A bittersweet Chocolate Sponge layered with a Chocolate Praline Craquant and Hazelnut Mousse
Marquise Au Chocolat; Chocolate Génoise, Chocolate Ganache and Baked Hazelnuts

All Prices Subject to 20% Service Charge and 5.85% Sales Tax 5/2008



DINNER BUFFETS

◆◆ The Grand Italian Tour Buffet ◆◆ \$51.00 per person

Caesar Salad
Mediterranean Orzo Salad
Grilled Vegetable Salad
Antipasto Display with Balsamic Vinaigrette
Shrimp Pasta Salad with Fresh Basil
Fresh Tomato and Baby Mozzarella Display Drizzled with Olive Oil
Poached Salmon with Sun Dried Tomato Sauce
Cheese Tortellini Bake
Chicken Marsala
Fresh Linguine with Basil and Herbed Orzo Pasta
Fresh Marinara and Alfredo Sauces
Zucchini and Squash Sautéed in Garlic Infused Oil
Warm Tomato and Herb Focaccia and Pane Mariano
Assorted mini Cannoli, Assorted Italian Ices and Tiramisu

◆◆ Old Milwaukee Buffet ◆◆ \$47.00 per person

Mixed Green Salad with Choice of Dressings and Condiments
Warm German Potato Salad
Wisconsin Farmers' Sausage and Cheese Display
Fresh Cole Slaw
Fresh Usinger's® Bratwurst in Beer with Sauerkraut
Knockwurst
Sliced Honey Baked Ham
Potato Pancakes with Applesauce and Homemade Spaetzle
Braised Cabbage with Bacon
German Rye Rolls with Fresh Butter
Assorted Strudel with Warm Vanilla Sauce
German Chocolate Cake

◆◆ South of the Border Buffet ◆◆ \$49.00 per person

Cucumber, Tomato and Onion Salad with Cumin Vinaigrette
Assorted Sliced Fresh Fruit Display
Mexicali Salad with Assorted Fresh Greens and Cactus, Red Pepper, Cucumber, Jicama and Orange Segments with Choice of Dressings
Beef and Chicken Fajitas with Warm Flour Tortillas and Toppings
Chili Braised Pork Loin with Black Beans
Grilled Pacific Snapper with Tequila Lime Sauce
Mexican Rice with Poblano Chili Peppers
Fire Roasted Corn with Grilled Peppers and Refried Beans with Monterey Cheese
Sopaipilla with Cinnamon and Sugar and Honey Flan

All Prices Subject to 20% Service Charge and 5.85% Sales Tax 5/2008

DINNER BUFFETS 2

◆◆ Southern Touch Buffet ◆◆ \$50.00 per person

Tossed Garden Greens with Choice of Dressings and Condiments

Three Potato Salad and Fresh Cole Slaw

Vegetable and Relish Crudités with Dip

Fresh Sliced Watermelon

Southern Fried Chicken

Barbeque Brisket of Beef

Hickory Smoked Ham

Slow Roasted Baked Beans

Mashed Potatoes and Gravy

Corn Cobettes

Corn Bread and Biscuits with Honey and Butter

Southern Pecan Pie

Georgia Peach Cobbler and Key Lime Pie

◆◆ Hilton Milwaukee City Center Buffet ◆◆ \$51.00 per person

Arugula, Endive and Radicchio Greens Salad with Roasted Pine Nuts,
Mandarin Oranges and Teardrop Tomatoes with a Choice of Dressings

Mediterranean Orzo Pasta Salad

Three Potato Salad with Smoked Bacon

Fresh Seasonal Sliced Fruit and Berry Display

Seafood Penne Pasta Salad

Choice of Two Entrees:

Tenderloin Tips in Shiitake and Portabella Mushroom Sauce

Sliced Pepper Crusted Pork Loin with Dried Cherry Sauce

Sautéed Chicken with Red Pepper Coulis

Seared Chicken with Garlic and Fresh Roma Broth

Fresh Baked Sea Bass with Fresh Pineapple Chutney

Sliced USDA Choice Sirloin with Shiitake Mushroom Sauce

Sliced Flank Steak with Red Wine Bordelaise Sauce

Note: Add a 3rd Entrée for an additional \$3.00 per person

Truffle Mashed Red Bliss Potatoes or Rosemary and Garlic Roasted Baby Red Potatoes

Tomato Rice

Fresh Seasonal Vegetables

Fresh Rolls and Butter

Black Forest Cherry Torte, Carmel Apple Pie and Dulce de Leche Cheesecake

All Buffets Include Regular Coffee, Decaffeinated Coffee, Herbal Tea, Iced Tea or Milk

All Buffets require a Minimum Number of 50 Guests or an additional \$10.00 per person charge will be assessed. No dinner buffet will be served for less than 25 persons.

All Pricing Based on 1½ Hours Service Time Frame.

All Prices Subject to 20% Service Charge and 5.85% Sales Tax 5/2008



WINE LIST

◆◆ House Wines ◆◆ \$30.00/ bottle

We proudly pour Estrella Cabernet Sauvignon, Chardonnay,
White Zinfandel, and Merlot

◆◆ White Zinfandel ◆◆
Beringer \$34.00/ bottle

◆◆ White Wine ◆◆
Bollini Pinot Grigio \$37.00/ bottle
Cavit Pinot Grigio \$34.00/ bottle
Chateau St. Michelle Riesling \$36.00/ bottle
Benzinger Family Winery Fume Blanc \$36.00/ bottle
Louis Jadot Macon Villages \$39.00/ bottle
Kendall Jackson Chardonnay \$44.00/ bottle

◆◆ Champagne ◆◆
House Champagne \$30.00/ bottle
Martini & Rossi Asti Spumante \$39.00/ bottle
Bouvet by Taittinger \$40.00/ bottle
Domaine Carneros by Taittinger \$63.00/ bottle
Taittinger Brut La Francaise \$98.00/ bottle
Dom Perignon \$300.00/ bottle
Korbel Brut \$39.00/ bottle
Meier's Sparkling Cider \$29.00/ bottle

◆◆ Red Wine ◆◆
Louis Jadot Beaujolais Villages \$34.00/ bottle
Piccini Chianti \$34.00/ bottle
Louis Jadot Pinot Noir \$40.00/ bottle
Wyndham Estate Shiraz \$38.00/ bottle
Bollini Merlot \$33.00/ bottle
Benzinger Family Winery Merlot \$47.00/ bottle
Black Opal Cabernet Sauvignon \$36.00/ bottle
St. Francis Cabernet Sauvignon \$42.00/ bottle
Kendall Jackson Cabernet Sauvignon \$50.00/ bottle

All quoted prices do not include service charge and applicable sales tax.
The sales and service of alcoholic beverages are regulated by the
Wisconsin State Liquor Commission. As a licensee, the Hilton Milwaukee City Center
will not allow liquor to be brought into the hotel from outside sources.

All Prices Subject to 20% Service Charge and 5.85% Sales Tax 5/2008



SPIRITS

◆◆ Beer ◆◆

Beer Per Case Domestic	\$102.00
Beer Per Case Premium	\$120.00
Imported Beer Per Case	\$144.00
Domestic Brands Per Half Barrel	\$325.00
Domestic Premium Per Half Barrel	\$375.00
Imported Per Half Barrel	\$425.00

◆◆ Specialty Stations/Receptions ◆◆

These exciting stations can be added to your reception to give your guests an exceptional Hilton experience. Priced per drink.

Build Your Own Bloody Mary Station	\$6.00
Champagne Cocktail Station	\$6.00
Specialty Scotch and Bourbon Station	\$7.75
Frozen Drink Station	\$7.00
Martini Madness Station	\$6.75

◆◆ Cocktail Package Plan ◆◆

For groups of 50 or more guests, simply choose the package you prefer. The amount charged is on a per person basis, in accordance with the guaranteed attendance or the actual attendance, if higher. All packages include Cocktails, Wines, Beers, Mineral Waters and Soft Drinks.

Note: Not Applicable for Reception Only Events or Hospitality Rooms

	First Hour	Second Hour	Five Hour Package
Call Brands	\$15.00	\$12.00	\$45.00
Premium Brands	\$17.00	\$14.00	\$50.00

◆◆ Beverage Prices ◆◆

	Host	Cash
Call Brand Cocktails	\$5.75	\$6.00
Premium Brand Cocktails	\$6.50	\$6.75
Cordials	\$7.25	\$7.75
Domestic Beer	\$4.25	\$4.50
Imported Beer Or Wine by the Glass	\$4.75	\$5.25
Mineral Waters	\$3.50	\$4.00
Soft Drinks	\$2.50	\$3.00

Bartenders for hosted or cash bars are charged at \$85.00 for up to four hours and \$10.00 for each additional hour. For proper service, we recommend one bartender for every 75 guests. All quoted prices do not include service charge and applicable sales tax, except for cash bar prices. The sales and service of alcoholic beverages are regulated by the Wisconsin State Liquor Commission. As a licensee, The Hilton Milwaukee City Center will not allow liquor to be brought into the hotel from outside sources.

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VEGETARIAN SELECTIONS

✧✧ Portabella Mushroom Ravioli ✧✧

Portabella Mushrooms and Gruyere Stuffed Ravioli
Served with Marinara or Alfredo Sauce

✧✧ Cajun Farfalle Primavera ✧✧

Farfalle Pasta with Julienne Vegetables and Cajun Béchamel

✧✧ Vegetable Penne ✧✧

Penne Pasta with Shiitake Mushrooms, Sun Dried Tomatoes,
Artichoke Hearts and Toasted Pine Nuts in Olive Oil

✧✧ Grilled Vegetable Stir Fry ✧✧

Grilled Zucchini, Yellow Squash, Red and Yellow Peppers, Red Onion,
Portabella Mushrooms with Lemongrass Vinaigrette served over
Tomato Infused Rice

✧✧ Provence Ratatouille ✧✧

Eggplant, Tomatoes, Onions, Bell Peppers, Zucchini, Garlic and Herbs
Simmered in Olive Oil and Served over Herb Orzo

✧✧ Vegetable Wellington ✧✧

Roasted Peppers, Garlic, Asparagus, Zucchini, Mushrooms, Asiago
Cheese and Toasted Pasta served in a Spring Roll Pastry served with
Herbed Orzo and Baby Carrots

✧✧ Tri-Colored Ravioli ✧✧

Spinach, Tomato and Egg Ravioli stuffed with a Variety of Fine Cheeses and
Herbs with Fresh Tomato Basil Sauce and Asparagus Spears

✧✧ Grilled Portabella Mushroom ✧✧

Grilled Portabella Mushroom with Tomato, Sautéed Spinach
and Creamy Garlic Mashed Potatoes

All Prices Subject to 20% Service Charge and 5.85% Sales Tax 5/2008