

COLD LUNCH ENTRÉES

All cold lunch entrées include choice of soup, rolls, butter, regular and decaffeinated coffee, iced tea, herbal tea or milk.

SOUPS

Tomato, roasted pepper, and leek soup
Charred lemongrass, chicken, and wild rice soup
Smoked potato, roasted corn chowder
White bean, braised pork, and tomatillo chili verde

ENTRÉES

HILTON CAESAR

Char-grilled chicken breast, purple and green romaine, shaved Parmesan and Romano cheeses, roasted garlic crouton, roasted tomatoes, capers, angel hair pasta. Traditional Caesar dressing.

SOUTHWESTERN CHOPPED COBB SALAD

Chopped mixed field greens, pasilla smoked chicken, roma tomatoes, grilled corn, pickled red onion and yellow pepper, egg, black bean-cheddar cheese blend, chipotle-avocado buttermilk dressing.

SUPERFOOD SALAD

Spinach, kale and baby arugula blend, fresh berries, spiced walnuts, flaxseeds, goat cheese, citrus hot-smoked salmon. Roasted beet pomegranate vinaigrette.

GREEK SALAD

Chef selected seasonal greens, rosemary grilled chicken, marinated feta, pepperoncini, bell peppers, olive medley, crisp cucumber, red onion, tomato, toasted pita crouton. Lemon and oregano spiked Greek yogurt dressing.

SMOKED TURKEY BLT

Shaved smoked turkey, crispy pepper bacon, arugula, sliced tomato, muenster, avocado-lime mayonnaise on a fresh pretzel roll. Served with Wisconsin cheddar roasted potato salad and house made garlic dill pickle.

ROAST BEEF AND HORSERADISH HOAGIE

Shaved roast beef, provolone, grilled red onion marmalade, greens, horseradish beer mustard on onion hoagie. Served with Wisconsin cheddar roasted potato salad and house made garlic dill pickle.

WISCONSIN CHICKEN SALAD SANDWICH

Toasted cumin spiced char-grilled chicken, leaf lettuce, sweet corn relish, Wisconsin cheddar, tomato, citrus chipotle cream on a ciabatta roll. Served with Wisconsin cheddar roasted potato salad and house made garlic dill pickle.

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 signed banquet event orders..

Whether dining out or preparing food at home, consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.