

DINNER BUFFETS

BUON FRESCO

Assorted bruschettas and tapenade
Romaine fingers, ciabatta croutons, parmesan reggiano, garlic lemon dressing
Antipasto display
Fresh tomato, baby mozzarella, basil, olive oil
Chilled cheese tortellini pasta salad
Sautéed boneless chicken breast, marsala
Herb crusted halibut, lemon buerre blanc
Ziti pasta, Italian sausage tossed with marinara sauce
Spinach & carrot ziti tossed with alfredo sauce
Zucchini and squash sautéed in garlic infused oil
Warm flatbread, focaccia
Tiramisu, individual Italian ice, cannolis

\$57 per person

THE MILWAUKEE CHOPHOUSE

Crab cakes, mango relish, red pepper coulis
Romaine fingers, ciabatta croutons, parmesan reggiano, garlic lemon dressing
Chopped greens, cucumber, onion, egg, bacon, tomato, chive vinaigrette
French onion soup, gruyere croutons
Petite filet mignon, red wine demi glace
Slow roasted semi boneless chicken, ChopHouse rub
Grilled salmon, cilantro-lime beurre blanc
Garlic butter mashed potatoes
Lobster mac 'n cheese
Green beans, pancetta, garlic
Cibatta breadsticks
Carrot cake, crème brûlée, chocolate cake

\$65 per person

CARIBBEAN BREEZE

Cucumber, tomato, onion salad, cumin vinaigrette
Baby spinach, garbanzo beans, grapefruit, zucchini, lime vinaigrette
Jerk rubbed boneless chicken breast, creamy roasted red pepper sauce
Chili braised pork loin, black bean salsa
Grilled Pacific snapper, tequila lime sauce
Yellow rice
Cinnamon whipped sweet potatoes
Fire roasted corn, grilled peppers
Assorted sliced fruit
Flatbread, cornbread
Key lime cheesecake, strawberry shortcake

\$54 per person

All buffets include coffee, decaffeinated coffee and herbal teas. Buffets for groups under 50 guests are subject to an additional \$10.00 per person charge. All pricing is based on 1 ½ hours service time. 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.

DINNER BUFFETS CONTINUED

THE MILLER TIME

Wisconsin cheese display
Chopped field greens, red onions, hothouse cucumbers, marinated chick peas, roasted tomato dressing
Three cabbage coleslaw
Beer cheese soup
Miller Time Pub chili
Wisconsin fried white fish, dill scallion tartar
Cast iron brats, horseradish mustard, beer braised kraut
Lime and herb marinated chicken breast, avocado tomato salsa
Roasted wedges of baby red potato
Potato pancakes
Seasonal vegetables
Brat buns, Kaiser buns, appropriate condiments
Platters of cookies and brownies

\$49 per person

THE CLASSIC BUFFET

Mixed green salad, cucumber, tomato, cheese, croutons
Choice of two dressings
Creamy pasta salad
Assorted sliced fruit and berry display
Mustard bacon potato salad
Sliced sirloin, shiitake demi glace
Sautéed boneless chicken, chardonnay veloute
Herb dusted white fish, lemon buere blanc
Butter whipped potatoes
Rice pilaf
Seasonal vegetables
Fresh rolls and butter
Carmel apple pie, cheesecake, chocolate cake

\$51 per person

All buffets include coffee, decaffeinated coffee and herbal teas. Buffets for groups under 50 guests are subject to an additional \$10.00 per person charge. All pricing is based on 1 1/2 hours service time. 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.