

HOT LUNCH ENTRÉES

All hot entrées include choice of soup or salad. Entrées served with chef selected medley of fresh seasonal vegetables, dessert, fresh rolls, butter, regular coffee, decaffeinated coffee, milk, iced tea or herbal tea.

SALADS

HILTON SALAD

Seasonal greens, frisée, radicchio, spiced walnuts, Wisconsin bleu cheese, pickled red onion, grape tomatoes, crisp cucumber, popcorn shoots, white balsamic vinaigrette.

RUSTIC CAESAR

Romaine lettuce, shaved Parmesan, fresh garlic croutons, cracked black pepper, sundried tomatoes, house made creamy Caesar dressing.

GARDEN SALAD

Fresh baby greens, shaved carrots, cucumbers, plum tomatoes, fresh mozzarella, aged balsamic vinaigrette.

ENTRÉES

CHILI-SMOKED PORK LOIN

Sweet potato, poblano, and grilled onion hash, roasted corn salsa, cilantro-scallion pesto.

OLIVE OIL POACHED SALMON

Roasted pearl potato with Herbes de Provence and sea salt, grilled eggplant and cured tomato jam, oaked citrus-fennel broth.

PECAN CRUSTED WHITEFISH

Caramelized leek and potato latke, black-eyed pea succotash, oven dried tomato, lemon and fresh chervil cream.

LIME AND PEPPERCORN SEARED CHICKEN

Agave-honey glaze, mango-caper relish, roasted pepper fried rice, celery salsa verde.

GARLIC ROASTED CHICKEN AND LINGUINE

Romano, crispy capers, charred bell pepper mélange, spinach, artichoke, roasted tomato cream.

STOUT BRAISED BEEF SHORT RIB

Sweet cipolinni onion, horseradish and roasted garlic smashed yukon gold potato, edamame, wild mushroom gremolata, natural jus.

CHARGRILLED BEEF TENDERLOIN

Sweet corn salsa, fingerling potato, asparagus and oyster mushroom mélange, porcini coriander cream.

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.