



Lunch Platters

THE BISTRO PLATTER

An Assortment of Fresh Croissants,
Layered with Roast Beef, Ham, & Turkey with Lettuce, Tomato, & Cheese
Served with Potato Chips & Fresh Fruit Tray

ALL WRAPPED UP

An Assortment of Ham, Roast Beef, Grilled Chicken Caesar, & Fiesta Wrappers,
Stuffed in a Flour Tortilla with Lettuce, Tomato, & Shredded Cheese
Served with Potato Chips & Fresh Fruit Tray

DELI DOZEN

Thinly Sliced Roast Beef, Ham, Genoa Salami, & Turkey on Variety of Bread & Rolls,
Assorted Cheese, Lettuce, Tomato, Pickle Spears, Red Onions, Mayo, & Dijon Mustard,
Served with Potato Chips & Fresh Fruit Tray

PARTY SUB PLATTER

Italian, Ham & Cheese, Turkey, & Roast Beef Subs on Italian Bread
With Lettuce & Tomato, Served with Potato Chips & Fresh Fruit Tray

THE SALAD BOWL

A Variety of Individually Tossed Salads
Including Chicken Caesar, Chef, Spinach, & Garden Salads,
With Assorted Dressings, Breadsticks, & Fresh Fruit Tray

BOXED LUNCH

An Assortment of Roast Beef, Ham, and Turkey Sandwiches with Cheese
On Fresh Croissant,
Served with a Jumbo Cookie, Bag of Potato Chips, Fresh Fruit, and a Granola Bar

Vegetarian Substitutes are Available upon Request

All Entrées Include Freshly Brewed Coffee, Hot/Iced Tea, or Milk



Lunch Buffets

SOUTH OF THE BORDER

Flour & Corn Tortillas, Seasoned Ground Beef, & Julienned Chicken Strips,
Shredded Cheddar Cheese, Lettuce, Tomatoes, Sour Cream, Onions, Olives, Guacamole, Salsa,
and Jalapeño Peppers,
Cheese Enchiladas, Mexican Rice, Refried Beans, & Churros

BROOKFIELD BAR-B-QUE

Grilled Hamburgers, Brats, Sautéed Onions, Barbecued Rib Pieces, Baked Beans,
Freshly Baked Assorted Kaiser Rolls, Corn Bread, Sliced Tomatoes, Pickle Spears,
Relish Tray, Cheese Platter, Lettuce, Potato Chips, & Pasta Salad

TASTE OF THE TROPICS

Slow Roasted Pork Loin with a Honey Citrus Glaze Paired with a Sautéed Chicken Breast
Topped with Fresh Mango Puree, Served with Rice Pilaf, Tossed Green Salad with Assorted
Dressings, Seasoned Corn, & Freshly Baked Rolls

HOME STYLE BUFFET

Italian Beef, Southern Fried Chicken, Salad Bar & Dressings, Pasta Salad, Green Beans, Relish
Tray, Fresh Seasonal Fruit Display, Chef's Choice of Potato, & Fresh Rolls

LITTLE ITALY

Zesty Chicken Parmesan, Vegetable Lasagna, Italian Sausage
With Sautéed Green Peppers and Onions,
Garlic Bread, Crisp Tossed Salad with Choice of Dressing

CATCH OF THE DAY

Baked and Fried Cod, Salad with Assorted Dressings, Coleslaw, Rye Bread,
Chef's Choice of Potato

**Add Seasoned Baked Chicken for an Additional Cost*

PIZZA, PIZZA, PIZZA

Assorted Pizzas, Served Fresh and Hot with Tossed Salad & Homemade Breadsticks

SOUP AND SALAD BAR

Your Choice of Two Homemade Soups:

Cream of Mushroom, Beef Vegetable, Tomato Florentine, Clam Chowder,
or Chicken & Rice

Fresh Garlic Bread, Crisp Tossed Salad with Assorted Dressings,
Bacon Bits, Tomato, Cheddar Cheese, Crumbled Eggs, Black Olives, Cucumbers, Croutons,
Julienne Slices of Ham, Turkey, Cottage Cheese, & Peaches

**Buffets Require 25 Person Minimum.*

Plated Vegetarian Option Available Upon Request

Soup du Jour Can be Added for an Additional Fee
All Entrées Include Freshly Brewed Coffee, Hot/Iced Tea, or Milk

Lunch Sandwiches

THE BIG BURGER

½ Pound Seasoned Hamburger Served on a Kaiser Roll
Cheese, Lettuce, Tomato, Onion, and Pickle
All Served on the Side for Guests to Build Their Own
Served with Roasted Bliss Potato Wedges

GRILLED CHICKEN SANDWICH

Seasoned Breast of Chicken Served on a Kaiser Roll
Served with Lettuce, Tomato, & a Pickle Garnish and Roasted Bliss Potato Wedges

GOURMET GRILLED CHEESE

Mozzarella, Cheddar, and Swiss Cheese Grilled on Texas Toast Bread
Served with Chips and Garnished with a Sliced Pickle
Add Tomato and Bacon for an Additional Fee

Plated Fish

(Served with Freshly Baked Rolls)

BAKED ORANGE ROUGHY

Baked Orange Roughy Filet Served in Lemon Butter
Served with Garlic Mashed Potatoes and Chef's Choice of Vegetable

PAN-FRIED WALLEYE

Pan-Fried Walleye Filet Lightly Seasoned
Served with Potato Pancakes, Coleslaw, Tarter Sauce, and Lemon Wedges

Plated Chicken

(Served with Freshly Baked Rolls)

ROSEMARY CHICKEN

Slow Roasted Bone-In Breast of Chicken Seasoned with Olive Oil, Rosemary, and Garlic
Served with Parmesan Green Beans and Roasted Bliss Potatoes

CHICKEN CAPRESE

Sun-Dried Tomatoes, Basil, & Fresh Mozzarella Cheese Stuffed Chicken Breast
Served with Parmesan Green Beans and Garlic Mashed Potatoes

GRILLED ITALIAN CHICKEN

Grilled Boneless Breast of Chicken Marinated in Olive Oil and Italian Herbs
Topped with Mushroom and Herb Sauce
Served with Rice Pilaf and Parmesan Green Beans

Brookfield Suites



HOTEL & CONVENTION CENTER

Plated Pork

(Served with Freshly Baked Rolls)

PAN-SEARED PORK CHOP

Bone-In Herb & Olive Oil Marinated Grilled Pork Chop
Drizzled with a Tomato Sage Cream Sauce
Served with Baby Red Potatoes and Chef's Choice of Vegetable

BBQ PORK RIBS

A Half Rack of Slow Roasted Ribs Smothered in BBQ Sauce
Served with Roasted Bliss Potatoes and Chef's Choice of Vegetable

Plated Beef

(Served with Freshly Baked Rolls)

TOP SIRLOIN STEAK

Grilled Top Sirloin Steak Topped with Mushrooms & Onions
Served with Garlic Mashed Potatoes and Chef's Choice of Vegetable

THE LIBERTY LUNCH

Two Tenderloin Medallions Stuffed with White American Cheese, Red Peppers,
Green Peppers, Onions, & Mushrooms
Served with Roasted Bliss Potatoes and Parmesan Green Beans

SUITE SIRLOIN TERIYAKI

Sautéed Beef Sirloin Strips in Teriyaki Sauce and Broccoli
Served over a Bed of Rice

Plated Pasta

SPAGHETTI & MEATBALLS

Spaghetti Noodles Tossed in Marinara Sauce,
Topped with Our Homemade Meatballs and Sprinkled with Parmesan Cheese
Served with a Side Salad and Garlic Bread

CHICKEN CARBONARA

Grilled Chicken, Bacon, Garlic, Parmesan Cheese,
Topped with Penne Pasta and Classic Alfredo Sauce
Served with a Side Salad and Breadstick

BAKED LASAGNA FLORENTINE

Layers of Pasta, Italian Sausage, Spinach, and Mozzarella,
With both Marinara and Alfredo Sauce
Served with a Side Salad and Garlic Bread
Vegetarian Substitutes are Available Upon Request
All Entrées Include Freshly Brewed Coffee, Hot/Iced Tea, or Milk

Brookfield Suites



HOTEL & CONVENTION CENTER

HORS D' OEUVRES

HOT SELECTIONS

Mozzarella Marinara
Buffalo Wings
Bacon-Wrapped Water Chestnuts
Bacon-Wrapped Scallops
Pot Stickers
Cheese Fried Ravioli
BBQ or Swedish Meatballs
Chicken Pesto Stuffed Mushrooms
Chicken Fingers & Choice of Sauce

Chicken Satay
Spanakopita
Coconut Shrimp
Baked Brie & Raspberries
Mini Crab Cakes
Shrimp Kabobs
Beef Satay
Southwest Egg Rolls

COLD SELECTIONS

Cucumber Sandwiches
Pesto Bruschetta with Fresh Mozzarella
Deviled Eggs
Deli Spirals
Silver Dollar Sandwiches (Turkey, Ham, and
Roast Beef)

Chicken Curry Bouchée
Prosciutto-Wrapped Asparagus
Ahi Tuna in Croustade

Jumbo Shrimp Display with Cocktail Sauce

SNACKS

Pretzels
Bar Mix
Mixed Nuts
Tortilla Chips with Salsa
Potato Chips with Onion Dip

THE BIG DIPPER

Cheddar Cheese Fondue, Spinach Artichoke
Dip, Reuben Dip, Taco Dip, & Crab Dip
Served with: Tortilla Chips, Rye Bread, Pita
Chips, French Bread, Garlic Bread

Fresh Vegetable Display with Dill Dip

Antipasto Display

Deluxe Display of Domestic Cheese & Sausage

Served with Crackers

**Requires Uniformed Carver(s)*

Fresh Seasonal Fruit Display

Decorated Salmon Display

Served with Crackers

BROOKFIELD GRANDE HORS D'OEUVRES

Garlic Rubbed Tenderloin

Served with Silver Dollar Rolls &
Condiments

Brown Sugar Glazed Pit Ham

Served with Silver Dollar Rolls &
Condiments

Oven Roasted Turkey

Served with Silver Dollar Rolls &
Condiments

Maple Glazed Pork Loin

Served with Silver Dollar Rolls &
Condiments

**Uniformed Carver for a Fee*

Beverages

Soda
Juice
Evian®
FIJI® Water

SPIRITS

Rail Brand Highballs
Call Brand Highballs
Premium Brand Highballs
Domestic Cordials and Liqueurs
Imported Cordials and Liqueurs

WINE

House Glass
House Bottle
Premium Wine
House Champagne
Asti Spumante
Sparkling Grape Juice
Champagne Punch
Champagne Fountain Rental

BEER

Domestic
Premium Domestic
Microbrews
Import
Domestic Half Barrel
Imported/Premium Half Barrel
Domestic Quarter Barrel

OPEN BAR

Call Brand Liquors
Premium Brand Liquors

**Open Bars Include House Wines and Domestic Bottled Beers, but do not include Shots, Champagne, or Wine Service with Dinner.*

****Note: A Minimum in Drink Sales is Required per Bartender per Hour with Every Cash Bar. A Fee per Bartender per Hour will be Assessed to the Final Bill Should the Minimum Not be Met.***

There is a Set up Fee Assessed to Bars that Operate Less than Two Hours.

In Accordance with the State of Wisconsin All Guests Must be of Legal Drinking Age and Show a Valid I.D.



Plated Dinners

BEEF

THE KENTUCKY RIBEYE

A 12oz. Ribeye Marinated in Balsamic, Bourbon, & Honey

NEW YORK STRIP STEAK

A 12oz. Seasoned New York Strip Topped with Caramelized Onions
Served with Bleu Cheese Mashed Potatoes

FILET MIGNON

An 8oz. Seasoned Filet Finished with a Merlot Wine Sauce

BACON-WRAPPED TENDERLOIN

An 8oz. Seasoned Tenderloin Wrapped in Applewood Smoked Bacon

THE LIBERTY

Stuffed Tenderloin with White American Cheese, Red Peppers, Green Peppers,
Onions, & Mushrooms

POULTRY

ITALIAN-ENCRUSTED CHICKEN

An 8oz. Boneless Chicken Breast Coated in Homemade Italian Bread Crumbs, Topped with
Cheron Sauce

ROSEMARY CHICKEN

Full Breast of Bone-in Chicken Rubbed with Olive Oil, Fresh Rosemary, & Garlic

CHICKEN CAPRESE

Sun-Dried Tomatoes, Basil, & Fresh Mozzarella Cheese Stuffed Chicken Breast

VEGETABLE-STUFFED CHICKEN

Chicken Breast Stuffed with Matchstick Zucchini Squash & Spinach,
Served with a Basil Cream

CRAB & CHICKEN NAPOLEON

Lemon Pepper Sautéed Chicken Breast Topped with a Mini Maryland Crab Cake
In Asparagus Cream Sauce

All Entrées Include Crisp Tossed Salad, Freshly Baked Dinner Rolls,
Freshly Brewed Coffee, Hot/Iced Tea, or Milk

Our Chef is Pleased to Select the Appropriate Vegetable & Starch
To Compliment Your Entrée Selection.

**Substitute a Fruit Salad or Spring Mix Salad for a Fee*



Specialties

GRILLED ATLANTIC SALMON

A Fresh Salmon Fillet, Grilled and Served with a Chablis Dill Sauce

STUFFED SHRIMP

Five Large Gulf Shrimp Stuffed with Crisp Bacon and Sun-Dried Tomatoes,
Topped with a Basil Cream Sauce

MAHI MAHI

An 8oz. Filet Pan-Seared and Topped with a Fruit Salsa

SCALLOPS

Five Pan Seared Scallops with a Champagne Cream Sauce

BAKED ORANGE ROUGHY

Tender Orange Roughy Broiled in a Herb Butter
Topped with a White Wine Citrus Sauce

PAN-SEARED PORK CHOP

An 8oz. Pan-Seared Pork Chop Drizzled with a Tomato Sage Cream

BBQ PORK RIBS

A Half Rack of Ribs Smothered in BBQ Sauce

STUFFED PORK CHOP

An 8oz. Center Cut Pork Chop with Herb Stuffing

PANKO PORK CHOP

A 12oz. Panko-Encrusted Pork Chop Topped with an Almond Amaretto Butter

CITRUS PORK TENDERLOIN

Marinated Pork Tenderloin Roasted and Topped with a Citrus Sauce

Combination Dinners

1/3 RACK OF BBQ PORK RIBS & GARLIC HERB CHICKEN
6oz. BACON-WRAPPED TENDERLOIN & ROSEMARY CHICKEN
6oz. FILET MIGNON & SCALLOPS
STUFFED SHRIMP & ITALIAN-ENCRUSTED CHICKEN

All Entrées Include Crisp Tossed Salad, Warm Dinner Rolls, Freshly Brewed Coffee, Hot/Iced
Tea, or Milk

Our Chef is Pleased to Select the Appropriate Vegetable & Starch to Compliment Your Entrée
Selection.

**Substitute a Fruit Salad or Spring Mix Salad for a Fee*



Dinner Buffets

THE ROYAL DINNER BUFFET

Chef-Carved Prime Rib or Tenderloin
Pan-Seared Mahi Mahi
Rosemary Chicken

Seasonal Vegetables, Italian Pasta Salad, Rice Pilaf, and Oven Roasted Potatoes,
Deluxe Salad Bar with Shredded Cheddar Cheese, Bacon Bits, Tomato, Black Olives,
Cucumbers, Croutons and Dressings, Fresh Seasonal Fruit Display, Seafood Salad,
& Fresh Dinner Rolls

**The Royal Dinner Buffet Requires a Minimum of 75 People.*

THE PREMIER DINNER BUFFET

Our Premier Buffet Includes Fresh Tossed Salad, Seasonal Vegetable, Garlic Mashed
Potatoes, Fresh Seasonal Fruit Display, Italian Pasta Salad, & Warm Dinner Rolls

Choice of One Carving Station

Maple Glazed Pork Loin

Top Sirloin

Brown Sugar Glazed Pit Ham

Entrée Selections

Sliced Top Sirloin of Beef with a Merlot/Mushroom Sauce

Vegetable Lasagna

Baked Cod

Orange Roughy

Rosemary Chicken

Marinated Pork Chops

BBQ Ribs

Penne Pasta with Roasted Vegetables

**Semi-Sit Buffet with a Served Salad and Dinner Rolls Available*

THE IMPERIAL DINNER BUFFET

Choice of Marinated Grilled Pork Chop or Rosemary Chicken
& Chef Carved Steamship Round

Fresh Tossed Salad Greens, Garlic Mashed Potatoes, Seasonal Vegetables,
Italian Pasta Salad, Fresh Seasonal Fruit Display, & Freshly Baked Dinner Rolls

**Buffets under 75 People Will Have Sliced Beef Substituted for Steamship Round of
Beef*



Desserts

COOKIES N CREAM CHEESECAKE

Creamy Cheesecake Filling with Chunks of Oreos in a Chocolate Crust, Fudge Glaze & Oreo Crumbs

NEW YORK SUPREME CHEESECAKE

Creamy New York Style Cheesecake Filling in a Graham Cracker Crust,
Topped with Sweetened Sour Cream

RASPBERRY TOPPED CHEESECAKE

Creamy Cheesecake Filling Topped with Raspberry Preserves and Butter Cream Boarder

APPLE TART

Apples Cooked with Brandy and Cinnamon in a Sweet Flake Tart Shell

STRAWBERRY SHORTCAKE

Layers of Fresh Strawberries and Homemade Shortcake Topped with Whipped Cream

CARROT CAKE

Carrot Cake, Cinnamon, & Walnuts, Topped with a Cream Cheese Frosting

CHOCOLATE HAZELNUT TORTE

Our Homemade Torte Filled with Chocolate Mousse & Coated in a Hazelnut Butter Cream

CHOCOLATE EUPHORIA

Dark Chocolate Layers with Chocolate Chunks, Creamy Chocolate Filling,
& Dark Chocolate Ganache Covering the Entire Cake

TURTLE CANDY CAKE

Chocolate Cake Filled with Caramel and Pecans, Iced with Chocolate Butter Cream

TOFFEE CAKE

White Cake Layers Soaked with Espresso and Frosted with Creamy Mascarpone and Toffee Bits

SUITE BAR

An Assortment of Cakes, Pies, & Cheesecakes Freshly Baked by our Pastry Chef

COFFEE STATION

Coffee with Chocolate, Cinnamon, Amaretto, Raspberry, Irish Cream, & Whipped Cream

CHOCOLATE FOUNTAIN

An Unforgettable Tower of Chocolate for Dipping Fruits, Marshmallows, Cookies, and Pretzels

SOMETHING SUITE

Strawberries Dipped in Chocolate, Mini Eclairs, Mini Cream Puffs, Mini Cheese Cakes

ICE CARVINGS

Fabulous Ice Carvings are Available in Consultation with Our Chef.



Meeting- Audio Visual

LCD Projector

2000 Lumen InFocus Projector
(1024 x 768)

Video Equipment

Players/Recorders

VHS Player / Recorder
SVHS Player / Recorder
DVD Player

Monitors/Receivers

27" TV with VCR or DVD & Draped Cart
27" TV & Draped Cart
31" TV with VCR or DVD & Draped Cart
31" TV & Draped Cart

LCD Video Projector Package

2000 Lumen LCD Projector, VCR or DVD, Mixer, & Draped Cart

Cameras

VHS Camcorder with Tripod
Document Camera

Projectors

Slide Projector Package

Kodak EIII (Includes Zoom Lens, Wireless Remote, Tray, & Stand)

Overheads

Overhead (Standard)
4000 Lumen Overhead
High Intensity Overhead
Acetate Roll (Purchase)

Sound Equipment

Packaged Systems

Mackie Powered Speaker (15 People)

Small Group System (40-100 People)

Includes: 2 Powered Speakers, Wired Microphone, & Stand

Large Group System (100-250 People)

Includes: 2 Powered Speakers, Mixer, Wired Microphone, & Stand

Audio Sources

CD Player, Cassette, Portable Stereo

Piano

Stand-up Piano
Grand Piano

Microphones

Wired Handheld Microphone
Wired Lavalier Microphone
Wireless Mic/Handheld or Lavalier



Mixers

4 Channel Mixer
6 Channel Mixer

Projection Screens

6' x 6' Tripod Screen
8' x 8' Tripod Screen
10' x 10' Cradle Pull-up Screen

Insta-theatre Screens

60" x 60"
80" x 80"

Fast Fold Screens

7.5' x 10'
(Set-up Charge per Fast Fold Screen)

Miscellaneous Equipment

Standing Podium
Tabletop Podium
Rolling Draped Cart
Projection Stand
Easel
Flipchart w/ Pad & Markers
Flipchart Pad (40 Sheets) for Purchase
Flipchart or Dry Erase Marker (Purchase)
Freestanding Whiteboard (3' x 4')
Laptop Computer
Wireless RF Computer Mouse
Laser Pointer
Speakerphone
Polycom Teleconferencing Unit
Large Group Teleconference System
Pipe & Drape
(Additional Setup Charge)
Audio Cables
P2DA2 (VGA Splitter) for Dual Screens
25ft. VGA Cable
50ft. VGA Cable

Labor / Technical Charges

In Room Technician (Hourly)
Pipe & Drape Setup Fee

*Prices subject to change without notice- items not represented on this list are subject to availability and third party pricing.

*All prices are subject to a 19% service charge and 5.1% Sales Tax.