



Milwaukee Airport & Conference Center

BEVERAGES

Regular & Decaf Coffee	\$20.00 per Pot \$32.00 per Gallon
Chocolate Macadamia & Hazelnut Coffee	\$22.00 per Pot \$36.00 per Gallon
Fresh Brewed Iced Tea	\$22.00 per Gallon
Fruit Punch or Lemonade	\$20.00 per Gallon
Assorted Hot Teas	\$ 1.50 Each
Assorted Bottled Juice	\$ 3.00 Each
Bottled Milk-2%	\$ 3.25 Each
Red Bull Energy Drink	\$ 4.00 Each
Assorted Vitamin Water	\$ 3.00 Each
Canned Soda (Coke Products)	\$ 2.50 Each
Bottled Water- 20oz.	\$ 2.50 Each
Hot Chocolate	\$ 1.50 Each

MORNING SNACKS

Assorted Danish & Muffins	\$21.00 per Dozen
Assorted Donuts	\$25.00 per Dozen
Fresh Baked Cinnamon Rolls	\$23.00 per Dozen
Croissants with Butter & Preserves	\$22.00 per Dozen
Plain Bagels with Cream Cheese	\$21.00 per Dozen
Kringle- Chef's Choice	\$21.00 Each
Assorted Breakfast Bars	\$ 1.75 Each
Assorted Yogurts	\$ 2.00 Each
Whole Fruit	\$ 1.50 Each
Assorted Cold Cereals & Milk	\$ 4.25 per Person
Fruit Platter	\$75.00 Serves 25
Fruit Platter	\$150.00 Serves 50

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AFTERNOON SNACKS

Assorted Chips & Pretzels	\$ 1.75 per Bag
Bowl of Pretzels	\$ 9.00 per Pound
Bowl of Potato Chips	\$10.00 per Pound
Bowl of French Onion Dip	\$ 6.00 per Pound
Tortilla Chips with Salsa	\$12.00 per Pound
Gardettos Snack Mix	\$12.00 per Pound
Popcorn (Plain or Lightly Buttered)	\$10.00 per Pound
Gourmet Mixed Nuts (No Peanuts)	\$18.00 per Pound
Peanuts (Dry Roasted)	\$10.00 per Pound
Assorted Crackers with WI Cheese Spread	\$28.00 per Pound
Vegetable Crudités with Dip	\$ 3.50 per Person
Assorted Cookies	\$15.00 per Dozen
	\$ 8.00 per ½ Dozen
Fudge & Turtle Brownies	\$17.00 per Dozen
	\$ 9.00 per ½ Dozen
Assorted Candy Bars	\$ 2.00 Each

PACKAGE BEVERAGE BREAKS

COFFEE BREAK:

Fresh Brewed Coffee, Decaf & Assorted Teas	\$ 5.00 per Person
Add 3 Assorted Flavored Syrups.	\$ 1.00 per Person

ULTIMATE COFFEE EXPERIENCE:

Fresh Brewed Columbian, Decaf, Chocolate Macadamia Nut and Hazelnut Coffees. Three Assorted Flavored Syrups, Assorted Teas Whip Cream, Cinnamon Sticks, Pirouettes and Shaved Chocolate.	\$12.00 per Person
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All Package Break pricing is based on 1½ hours of service.

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PACKAGE MORNING AND AFTERNOON BREAKS

CONTINENTAL: **\$10 per Person**
An Assortment of Muffins, Danish and Breakfast Breads,
Whole Fruit, Bottled Juices, Regular & Decaf Coffee,
Assorted Hot Teas.

DELUXE CONTINENTAL: **\$12 per Person**
Bagels, Cream Cheese, Butter and Assorted Jellies,
an Assortment of Muffins, Danish and Breakfast Breads,
Seasonal Fruit Display, Bottled Juices, Regular & Decaf Coffee,
Assorted Hot Teas.

HEART HEALTHY: **\$13 per Person**
Assorted Yogurts, Nutri-grain Bars, Granola Bars,
Breakfast Bars, Fresh Cut Seasonal Fresh Fruit, Bottled
Juices, Bottled Water, Regular & Decaf Coffee,
Assorted Hot Teas.

SINFUL SEVEN: **\$11 per Person**
Assorted Cookies, Fudge & Turtle Brownies,
Dessert Bars, Assorted Candy Bars, 2% Milk Bottles,
Assorted Sodas, Regular & Decaf Coffee,
Assorted Hot Teas.

SNACK 'EM: **\$10 per Person**
Assorted Bags of Chips, Fresh Popped Popcorn,
Hot Pretzels with Nacho Cheese, Gardettos,
Mixed Nuts, Assorted Sodas and Bottled Water,
Regular & Decaf Coffee, Assorted Hot Teas.

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PLATED BREAKFAST ENTREES

All entrees include beverage service of Orange Juice, Milk, Regular Coffee and Decaf Coffee
(Egg Substitute available upon request)

- THE ENERGIZER:** **\$ 7 per Person**
Scrambled Eggs and Bacon with your choice of Yogurt or a Fruit Cup.
(Please select one choice for all guests)
- AVIATOR SKILLET:** **\$11 per Person**
Seasoned Breakfast Potatoes, Peppers and Onions
Bacon, Ham and Scrambled Eggs topped with Cheddar-Jack Cheese. Served with Breakfast Bread.
- THE HEARTY APPETITE:** **\$13 per Person**
Scrambled Eggs with Cheese and Seasoned Breakfast Potatoes, Breakfast Bread and Fruit Cup with your choice of Bacon, Sausage or Ham Steak.
(Please select one choice for all guests)

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BREAKFAST BUFFETS

All Buffets are based on 25 person minimum. Add \$5 per person for groups under 25.
Buffets include Orange Juice, Milk, Regular Coffee and Decaf Coffee
(Egg Substitute available upon request)

ULTIMATE BRUNCH \$25 per Person

Scrambled Eggs with Ham
and Cheddar-Jack Cheese
Seasoned Breakfast
Potatoes
Sausage (or) Ham Steak

Biscuits & Country
Sausage Gravy
Chef's Choice of
Hot Entrée
Starch & Vegetable
Danish, Muffins

Breakfast Breads
Bagels & Cream Cheese
Butter & Preserves
Cheese Blintzes
Assorted Yogurt

MAINSTAY BUFFET \$17 per Person

Scrambled Eggs with
Cheddar-Jack Cheese
Seasoned Breakfast
Potatoes

Sausage (or) Ham Steak
Pancakes with Maple
Syrup
Danish, Muffins

Breakfast Breads
Butter & Preserves

RISE & SHINE \$14 per Person

Scrambled Eggs
Seasoned Breakfast
Potatoes

Sausage (or) Ham Steak
Danish, Muffins

Breakfast Breads
Butter & Preserves

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Milwaukee Airport & Conference Center **PLATED LUNCH**

Plated Lunch served with Homemade Rolls and Butter, Milk, Tea and Coffee Service.

CHICKEN TERIYAKI: **\$17 per Person**
Asian Marinated Chicken Breast, with Pineapple and Oriental Vegetable Blend served with White or Fried Rice.

CHICKEN PARMESAN: **\$18 per Person**
Hand Breaded Chicken Breast Topped with Rich Marinara Sauce and Melted Cheese served on Bed of Angel Hair Pasta.

BEEF LONDON BROIL: **\$20 per Person**
Sliced Flank Steak with Sherry Mushroom Sauce served with your Choice of Starch and Vegetable.

BOSTON COD: **\$18 per Person**
Fresh Broiled Cod with Lemon Butter Sauce served with your Choice of Starch and Vegetable.

BURGUNDY BEEF TIPS: **\$24 per Person**
Tenderloin Beef Tips Cooked with Onions, Peppers, Mushrooms served Over Egg Noodles.

LASAGNA ALFORNO: **\$18 per Person**
Lasagna Pasta Stuffed with Spinach, Feta, Mozzarella, and Parmesan Cheese topped with our homemade Marinara Sauce.

PLATED LUNCH SALADS

CHICKEN CAESAR SALAD: **\$15 per Person**
Fresh Romaine Lettuce Tossed with Shaved Parmesan Cheese, Seasoned Croutons, Grilled Chicken and Caesar Dressing.

COBB SALAD: **\$15 per Person**
Bacon, Bleu Cheese, Tomato, Sliced Egg, Cheddar Jack, Avocado and Grilled Chicken served on Bed of Mixed Greens.

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BOXED LUNCHES

Choose Two Deli Options and Two Bread Options.
\$18 per Person

DELI OPTIONS: Turkey Cheddar, Roast Beef and Mozzarella, Smoked Ham and Swiss Cheese, Tuna Salad and American Cheese, Egg Salad and American Cheese or Grilled Portabella.

BREAD OPTIONS: White, Whole Wheat or Multigrain

All Sandwiches include a Bag of Chips, Whole Fruit, a Cookie, Sandwich Condiments and Bottled Water or Soft Drink

Add \$1 for Each Additional Deli or Bread Option

DESSERT PLATTERS

THE COOKIE MONSTER

\$19 per Dozen

Assorted Monster Cookies
Chocolate Chip, Oatmeal-Raisin,
Peanut Butter & Sugar

RAISING THE BAR

\$25 per Dozen

Assorted Dessert Bars
Lemon, Raspberry,
Caramel & Chocolate

MINI CHEESECAKE JUBILEE

\$30 per Dozen

Assorted Mini Cheesecake
Raspberry, Chocolate, Amaretto
Almond, Cappuccino & Lemon

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PLATED LUNCH – SANDWICHES

All Sandwich Entrees include Choice of Chips, Seasoned Fries, Pasta Salad, Potato Salad, Coleslaw or Fruit. (Please Select One for All Guests)
Milk, Tea and Coffee Service included.

- TURKEY BLT:** **\$18 per Person**
Our House Smoked Turkey with Bacon, Lettuce, Tomato, with Mayo Served on Toasted Whole Wheat.
- DELI CROISSANT:** **\$18 per Person**
Choose Smoked Turkey, Ham, Roast Beef, Tuna Salad, or Egg Salad. Served on Buttery Croissant with Lettuce, Tomato and Onion.
- CRISPY CHICKEN & RANCH WRAP:** **\$18 per Person**
Crispy Chicken Strips, Smoky Bacon, Cheddar Jack Cheese, Lettuce, Tomato, Onion and Ranch Dressing. Wrapped in a Flour Tortilla.
- GRILLED CHICKEN SANDWICH:** **\$18 per Person**
Marinated Chicken Breast, Lettuce, Tomato, And Onion, Served on Toasted Kaiser Roll.
- STEAK BURGER:** **\$18 per Person** Our
Special Blend Ground Beef Patty with Lettuce, Tomato and Onion Served on Toasted Kaiser Roll.
- PRIME RIB DIP:** **\$20 per Person**
Shaved Prime Rib with Mozzarella Cheese on A Toasted Ciabatta Baguette and Served with Au Jus.

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EXPRESS LUNCH BUFFETS

All Buffets are based on 25 person minimum. Add \$5 per person for groups under 25.
Buffets include Tea, Coffee, Iced Tea or Milk

BUILD YOUR OWN:

\$17 per Person

Home Style Coleslaw, Pasta Salad, Roast Beef, Ham, Turkey, Swiss and Provolone Cheese, Lettuce, Tomatoes, Red Onion, Pickle, Rolls and Whole Wheat Breads, Homemade Chips with Dips and Condiments.

DELI:

\$19 per Person

Select your Choice of Any (3) Sandwiches - Shaved Pastrami, Turkey Focaccia, Roast Beef, Grilled Chicken, Caesar Wrap or Grilled Portabella served with Pasta Salad, Potato Chips and Potato Salad and Sandwich Condiments.

TAILGATER:

\$22 per Person

Grilled Chicken Breast, Beef Burgers, Wisconsin Brats with Homemade Rolls, Pasta Salad, Baked Beans, Corn on The Cobb, Pasta Salad, Homemade Potato Chips and Condiments.

SOUTH OF THE BORDER:

\$18 per Person

Taco Dip Platter, Tortilla Chips, Homemade Salsa, Cheese Enchiladas, Seasoned Ground Beef, Shredded Chicken, Rice and Refried Beans, served with Soft Flour and Corn Tortillas with all the Fixings.

FAJITA LOCO:

\$22 per Person

Taco Dip Platter, Tortilla Chips, Homemade Salsa, Guacamole, Refried Beans, Spanish Rice, with Chicken and Steak Fajitas, served with Flour and Corn Tortillas served with all the Fixings.

ITALIAN MARKET:

\$19 per Person

Italian Salad Bowl, Grilled Flank Steak, Chicken Breast, Grilled Vegetables, Bread Sticks, Bruschetta and Baked Mostaccioli.

LIMITED PRE-ORDER LUNCH MENU

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All Entrees \$18.00 inclusive per Person

FOR GROUPS OF 15 OR LESS-NO EXCEPTIONS

All Sandwiches are served with choice of
Seasoned Fries, Pasta Salad or Coleslaw and include
Soda, Coffee, Tea or Milk

GRILLED STEAKBURGER:

Over a Half Pound of our Special Blend Ground Beef, *grilled to your liking* and served with Lettuce, Tomato and Onions on a Toasted Bun.

GRILLED CHICKEN SANDWICH:

A Grilled Chicken Breast with Lettuce, Tomato and Onion a Toasted Bun.

AVIATOR REUBEN:

House prepared Corned Beef, Swiss Cheese, Sauerkraut and 1000 Island Dressing on a Grilled Marble Rye.

SMOKED BBQ PULLED PORK:

House smoked Pulled Pork tossed in BBQ Sauce and topped with Haystack Onion Rings served on a Toasted Kaiser Roll.

FRESH VEGETABLE WRAP:

Sautéed Portabella Mushrooms, Roasted Red Peppers, Yellow Zucchini, Squash, Artichoke, Lettuce, Tomato and Mozzarella Cheese served with a Roasted Red Pepper Aioli.

COBB SALAD:

Bacon, Bleu Cheese, Tomato and Sliced Egg, Cheddar Jack, Avocado and Grilled Chicken served on a bed of Mixed Greens with your *choice of Dressing*.

Steak burger Temperature: _____ Cobb Salad Dressing: _____

Side: _____ Beverage: _____

Name: _____

PLEASE COMPLETE MENU AND RETURN TO SERVER BY 10:30AM FOR NOON SERVICE

COLD PARTY PLATTERS

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Large Platters (serves up to 50)

Small Platters (serves up to 25)

Unless otherwise noted

	25ppl	50ppl
SEASONAL SENSATION Seasonal Fresh Fruit with Yogurt Dip	\$ 80	\$150
DELUXE MEAT LOVERS Smoked Turkey, Honey Ham, Salami & Roast Beef Sandwich Rolls, Fixings and Condiments	\$ 85	\$180
ANTIPASTO PLATTER Assorted Imported Meats with Wisconsin Cheese & Olives with Balsamic Drizzle	\$ 85	\$165
THAT'S A WRAP Assorted Club-Style Wraps with Condiments	\$100	\$200
WISCONSIN CHEESE & SAUSAGE DISPLAY Assorted WI Cheeses and Sausages with Crackers	\$ 90	\$180
SILVER DOLLAR ROLLS Sliced Turkey, Ham and Roast Beef with Assorted Cheeses and Condiments	\$ 80	\$160
PARTY PINWHEELS Cream Cheese with Ham, Salmon or Vegetables	\$ 75	\$150
TACO FIESTA DIPPER The Classic "Taco Dip" with Tortilla Chips	\$ 80	\$150
CRUDITÉS REFRESHER Assorted Fresh Cut Vegetables with Ranch Dip	\$ 80	\$160
HAIL CAESAR SALAD WITH BREADSTICKS Romaine, Parmesan Cheese, Croutons and Caesar Dressing	\$140	\$220
SMOKED SALMON DISPLAY With Capers, Lemons, Eggs, Olives and Dill Sauce	\$175 (serves up to 30)	

COLD HORS D'OEUVRES

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PASSED & DISPLAY

Three Dozen Minimum Order for Butler Pass

	Per Dozen
BRUSCHETTA Toasted Crostini, Boursin Cheese, Tomato-Basil Relish	\$25
AVOCADO BRUSCHETTA Traditional Crostini Topped with Tomato, Green Onion, Cilantro and Fresh Avocado than Garnished with Fresco Cheese	\$26
FRUIT AND CHEESE KABOBS Seasonal Fresh Fruit with Assorted Cubed Cheese	\$26
JUMBO SHRIMP DISPLAY Served on Ice with Cocktail Sauce, Lemons and Tabasco	\$36
FRUIT SKEWERS Seasonal Fresh Cut Fruit	\$24
ANTIPASTO SKEWERS Assorted Imported Meats with Wisconsin Cheese & Olives Garnished with Balsamic Drizzle	\$30
DELUXE CANAPIES Small Assorted Pieces of Bread and Pastries Topped with Boursini Cheese	\$30
ASSORTED FINGER SANDWICHES Mini Sandwiches with choices of Turkey, Ham, Roast Beef or Egg Salad	\$30
SMOKED SALMON AND CUCUMBER ROULADES Slices of Canadian Cucumber Stuffed with Herb Cheese and House Smoked Salmon	\$30
PINWHEELS Tortillas rolled with Cream Cheese and Choice of Ham, Turkey or Vegetables	\$24
DEVILED EGGS Classic Deviled Eggs	\$24

HOT HORS D'OEUVRES

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PASSED & DISPLAY

Three Dozen Minimum Order for Butler Pass

	Per Dozen
BACON WRAPPED WATER CHESTNUTS	\$24
ASSORTED MINI DEEP DISH PIZZAS	\$30
CRAB STUFFED MUSHROOMS	\$30
ASSORTED MINI QUICHE	\$30
MINI MEATBALLS Choice of Swedish or BBQ	\$24
PORK POTSTICKERS Pork filled Wontons served with Teriyaki Sauce	\$30
CHICKEN TAQUITO SHOOTERS Shredded Chicken Tasty Taquito served in a Shot Glass with our Rich Cilantro Sauce	\$24
CRAB RANGOONS Served with Sweet & Sour Sauce	\$28
WINGS Choice of Hot, Wild, BBQ and Sweet Chili	\$24
SPRING ROLLS Served with Sweet & Sour Sauce	\$24
PORK EGGROLLS Served with Sweet & Sour Sauce	\$24
SPANAKOPITA Greek Mini Pie Stuffed with Spinach, Feta Cheese and Baked in a Fillo Dough	\$24
CHICKEN (OR) BEEF SATAY Served with Peanut Sauce	\$30

PLATED DINNER ENTRÉES

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All Entrees include fresh Garden Salad with your choice of Dressing and Rolls

All Entrees include Milk, Tea and Coffee Service.

BEEF

TENDERLOIN:

\$33 per Person

8 Oz. Char Broiled Fillet Mignon Prepared Medium. Served with your choice of Starch and Vegetable.

NEW YORK STRIP:

\$30 per Person

10 Oz. King of Steak Broiled and Topped with Burgundy Mushroom Sauce. Served with your choice of Starch and Vegetable.

LONDON BROILED STEAK:

\$27 per Person

Marinated 8 Oz. Flank Steak, Char Broiled, then Simmered in a Sherry Mushroom Sauce until Fork Tender. Served with your choice of Starch and Vegetable.

VIDALIA SIRLOIN STEAK:

\$26 per Person

8 Oz. Top Sirloin Steak Cooked to Perfection Topped with Our Chef's Special Seasoned Sautéed Vidalia. Served with your choice of Starch and Vegetable.

ROASTED STANDING PRIME RIB:

\$32 per Person

Our Tender Choice 12 Oz. Prime Rib Seasoned and Slowly Roasted to Perfection served with a Horseradish Sauce and a Savory Natural Au Jus. Served with your choice of Starch and Vegetable.

TENDERLOIN TIPS:

\$25 per Person

Our Tenderloin Tips Slowly Cooked with Onions and Mushrooms in a Rich Burgundy Wine Sauce. The 6 Oz. portion is served over Noodles or Mashed Potatoes with your choice of Vegetable.

STARCH CHOICES:

Au Gratin Potatoes – Garlic Mashed Potatoes – Rosemary Roasted Potatoes – Wild Rice – Rice Pilaf – Buttered Egg Noodles – Yukon Gold Mashed Potatoes – Potatoes O' Brien

VEGETABLE CHOICES:

Corn – Baby Carrots – Honey Glazed Carrots – Green Beans Almandine – Green Bean Casserole
Chef Seasonal Vegetable Blend

PLATED DINNER ENTRÉES

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POULTRY

CHICKEN ROULADE: \$28 per Person

Breaded and stuffed with Rice, Mushroom, Spinach and Fontanelle Cheese topped with Mushroom Garlic Sauce. Served with your choice of Vegetable.

CHICKEN AVIATOR: \$27 per Person

Breast of Chicken seasoned to perfection and topped with Ham, Asparagus and Allouette Cheese, Wrapped in Puff Pastry and baked to perfection. Served with Wild Rice.

CHICKEN CORDON BLUE: \$27 per Person

Freshly breaded Chicken Breast rolled around Honey Ham and Swiss Cheese and topped with Mornay Sauce. Served with your choice of Starch and Vegetable.

SAGE STUFFED CHICKEN: \$27 per Person

Boneless Chicken Breast freshly breaded and wrapped around our Chef's Sage Stuffing. Served with your choice of Starch and Vegetable.

CHICKEN PARMESAN: \$27 per Person

Pan Fried 6 Oz. Chicken Breast topped with our Rich Marinara Sauce and Mozzarella Cheese. Served over Pasta.

CHICKEN FLORENTINE: \$27 per Person

A Delicious 6 Oz. Chicken Breast stuffed with Sun Dried Tomatoes, Fresh Spinach and Ricotta Cheese, Topped with a Creamy Pesto Sauce. Served with your choice of Starch.

TRADITIONAL TURKEY DINNER: \$25 per Person

Enjoy Thanksgiving Dinner any time with sliced Roast Turkey, Dressing, Mashed Potatoes with Gravy and your choice of Vegetable.

STARCH CHOICES:

Au Gratin Potatoes – Garlic Mashed Potatoes – Garlic Mashed Potatoes – Rosemary Roasted Potatoes – Wild Rice – Rice Pilaf – Buttered Egg Noodles – Yukon Gold Mashed Potatoes – Potatoes O' Brien

VEGETABLE CHOICES:

Corn – Baby Carrots – Honey Glazed Carrots – Green Beans Almandine – Green Bean Casserole
Chef Seasonal Vegetable Blend

PLATED DINNER ENTRÉES

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PORK

- ROAST PORK LOIN:** **\$26 per Person**
A Well-Seasoned 8 oz. Loin of Pork Slowly Roasted to Perfection, then sliced. Served with Rosemary au jus and your choice of Starch and Vegetable.
- STUFFED PORK CHOPS:** **\$26 per Person**
A Center Cut 8 oz. Pork Chop Lightly Seasoned and stuffed with Our Special Apple-Pecan Bread Stuffing, Roasted to Perfection and served with a Savory Cumin Chili Sauce. Served with your choice of Starch and Vegetable.
- PORK LOIN WITH CRANBERRY:** **\$26 per Person**
Seasoned and Slow Roasted Pork Loin Covered with Cranberry Demi Glaze. Served with your choice of Starch and Vegetable.

SEAFOOD

- ALMOND CRUSTED TILAPIA:** **\$26 per Person**
Farm raised Tilapia breaded in Almond Coconut Breading and Covered with a Cream Sauce. Served with Wild Rice and your choice of Vegetable.
- PARMESAN CRUSTED TILAPIA:** **\$26 per Person**
A Savory 8 Oz Tilapia Fillet in A Seasoned Parmesan Crust Pan Fried to Golden Brown Topped with Our Chef's Special Tequila Lime Sauce. Served with your choice of Starch and Vegetable.
- HERB PARMESAN CRUSTED SALMON STEAK:** **\$28 per Person**
A Juicy Oven Baked Norwegian 8 Oz. Salmon Steak Encrusted with Herbs and Parmesan Cheese. Served with your choice of Starch and Vegetable.
- LEMON DILL SALMON:** **\$28 per Person**
Farm Raised Salmon Steak, Broiled and Topped with Creamy Lemon Dill Sauce. Served with Wild Rice and your choice of Vegetable.

STARCH CHOICES:

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VEGETABLE CHOICES:

Corn – Baby Carrots – Honey Glazed Carrots – Green Beans Almandine – Green Bean Casserole
Chef Seasonal Vegetable Blend

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PLATED DINNER ENTRÉES

All Entrees include fresh Garden Salad with your choice of Dressing and Rolls

All Entrees include Milk, Tea and Coffee Service

VEGETARIAN

LASAGNA FLORENTINE ALFORNO: \$25 per Person
Stuffed with Spinach, Mozzarella and Parmesan Cheese Topped with Rich Marinara Sauce

EGGPLANT PARMESAN: \$25 per Person
Fresh Eggplant Encrusted with Italian Seasoned Breading Pan Fried and Covered with Marinara Sauce and Melted Cheese

VEGETARIAN STIR FRY: \$25 per Person
Blend of oriental Vegetables. Tossed with Teriyaki Stir Fry Sauce and served over White Rice.

MUSHROOM RAVIOLI: \$25 per Person
Fresh Portabella Stuffed Ravioli Covered with Sun Dried Tomato Alfredo Sauce and served with Grilled Vegetables

PASTA PRIMAVERA: \$25 per Person
Fresh Sautéed Vegetables, Cooked with Virgin Olive Oil and served over Pasta.

BUFFET DINNER

Buffet includes Dinner Rolls, Milk, Tea and Coffee Service.

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ONE ENTRÉE
\$26 per Person

TWO ENTRÉES
\$29 per Person

THREE ENTRÉES
\$34 per Person

SALADS (select two)

Traditional Dinner Salad with Two Dressings
Caesar Salad with Croutons & Parmesan Cheese
Fresh Crudités with Ranch
Pasta Salad

VEGETABLES (select two)

Corn – Baby Carrots – Honey Glazed Carrots – Green Beans Almandine – Green Bean Casserole – Chef Seasonal Vegetable Blend

STARCHES (select two)

Au Gratin Potatoes – Garlic Mashed Potatoes – Rosemary Roasted Potatoes – Wild Rice – Rice Pilaf – Buttered Egg Noodles – Yukon Gold Mashed Potatoes – Potatoes O' Brien

ENTREES

Roast Beef
Roast Pork Loin
Stuffed Pork Chop
Chicken Florentine
Chicken Parmesan
Chicken Roulade

Tortilla Crusted Tilapia
Lemon Cod
Roasted Turkey Breast
Lasagna Alforno
Pasta Primavera
Vegetarian Stir Fry

Burgundy Beef Tips*
Italian Sausage with Peppers, Onions & Marinara*
Honey Glazed Dill Salmon*
*additional \$3 per Person

Prime Rib additional \$5 per Person
Chef Carved Prime Rib add a \$100 Chef Fee

DESSERTS

Alternate dessert options may be available upon request.
All outside desserts must come from a licensed vendor and proof must be provided

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to the hotel prior to event date.

An applicable clean-up fee and a \$1.00 per person cake cutting fee will be applied for all cakes cut on premise.

INDIVIDUAL DESSERTS

MOUNTAIN BERRY SHORTCAKE: Pound Cake, Fresh Berry Sauce, Whip Cream	\$5 per Person
CHOCOLATE PEANUT BUTTER LANDSLIDE: Brownie base, Peanut Butter Mousse, Ganache	\$6 per Person
BLACK FOREST TORTE: Chocolate Sponge Cake, Cherries, Chantilly Cream	\$5 per Person
CARROT CAKE: Classic Carrot Cake, Cream Cheese Frosting, Walnuts	\$5 per Person
CHOCOLATE LAVA CAKE: Warm Chocolate Cake Tower with a rush of Hot Fudge	\$5 per Person
NEW YORK CHEESECAKE: New York Style Vanilla: Add Strawberry, Blueberry, Raspberry or Cherry Sauce with Whipped Cream for an additional \$1 per person	\$6 per Person
FRESH BAKED PIES: Pecan, Apple, Cherry, Pumpkin, Key Lime, Banana Cream, Lemon Meringue	\$5 per Person
RASPBERRY SORBET: Raspberry Sorbet, Raspberry Coulis, Fresh Raspberries served in a Champagne Glass	\$7 per Person
ICE CREAM PIE: Baked Oreo Cookie Crust and Choice of Snickers, Butterfinger, Oreo, M&M, Chocolate Nutella or Strawberry	\$6 per Person

DESSERTS

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Milwaukee Airport & Conference Center

All outside desserts must come from a licensed vendor and proof must be provided to the hotel prior to event date. An applicable clean-up fee and a \$1.00 per person cake cutting fee will be applied for all cakes cut on premise.

SWEET TABLES

BASIC SWEET TABLE: Assorted Cookies, Dessert Bars and Brownies	\$5 per Person
ELITE SWEET TABLE: Basic Sweet Table plus Chocolate Dipped Strawberries, and Two Choices from our Individual Desserts Selections	\$8 per Person
PETIT FOURS: Seasonal Selection of Bite Sized Desserts to include: Assorted Cheesecakes, Eclairs and Cream Puffs	\$7 per Person
CHOCOLATE FONDUE TABLE: Strawberries, grapes, Rice Krispy Squares, Pound Cake, Lady Fingers, Marshmallows and Pretzels served with a warm Chocolate Sauce for Dipping	\$9 per Person
BUILD YOUR OWN SUNDAY BAR: Vanilla Ice Cream and Toppings to include Snickers Pieces, Butterfinger Pieces, Oreo Pieces, M&M's, Strawberry Sauce, Cherry Sauce, Hot Fudge, Caramel, Whipped Cream, Crushed Nuts and Cherries	\$8 per Person

All Sweet Table pricing is based on 1½ hours of service.

COCKTAILS & BEVERAGES

Due to licensing requirements, all beverages must be purchased through the hotel.
NO OUTSIDE BEVERAGES MAY BE CONSUMED IN FUNCTION SPACE.

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Alcoholic Beverages may not be brought from a Guest Room into any onsite bar outlets or function space, and are subject to confiscation and disposal.

All guests must be 21 years of age or older to be served alcoholic beverage and proof of age is required at all onsite bar outlets. A \$100 bartender fee will apply.

SOFT DRINKS

Glass	\$ 2.50
Unlimited Package	\$ 5.00

LIQUOR

Rail Brand Cocktails	\$ 6.00
Premium Brand Cocktails	\$ 7.00
Top Shelf Brand Cocktails	\$ 8.00

WINE

House Wine – Canyon Road

Chardonnay, Pinot Grigio
Merlot, Cabernet Sauvignon,
Pinot Noir & White Zinfandel

Glass	\$ 7.00
Bottle	\$20.00

PUNCH

Champagne Punch-Gallon	\$60.00
Fruit Punch=Gallon	\$20.00
Fountain Rental	\$80.00

BEER

Half Barrels

Domestic	\$295
Premium	\$325

By the Glass

Domestic	\$ 4.25
Premium	\$ 6.25

By the Bottle

Domestic	\$ 4.00
Premium	\$ 6.00

CHAMPAGNE

Bottle Only

J. Roget	\$18.00
Wycliff Brut	\$24.00
Kenwood Yulupa	\$28.00
Korbel Brut	\$32.00
Korbel Sweet Rose	\$32.00

PACKAGES (per person)

Beer, Wine & Soda

First Hour	\$ 7.00
Each Additional Hour	\$ 4.00

Plus Rail Brands

First Hour	\$11.00
Each Additional Hour	\$ 6.00

Plus Premium Brands

First Hour	\$13.00
Each Additional Hour	\$ 7.00

Plus Top Shelf Brands

First Hour	\$15.00
Each Additional Hour	\$ 8.00

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5105 S. Howell Avenue | Milwaukee, WI 53207 | www.bwplusmilwaukee.com | 414-769-2100