



INTERCONTINENTAL®  
MILWAUKEE

## **POLICY STATEMENT FOR BANQUET EVENTS**

### **BANQUET MENUS**

Menu selections, room arrangements and other details pertinent to your function should be submitted to the Catering Department at least 21 days prior to your function date. Our Menus are designed to suit all of your needs. Our team of culinarians strives to provide you our guests with the local and international regions best and seasons freshest products available.

### **GUARANTEE**

The Catering Office should be notified of your expected attendance by no later than 10am three business days prior to your function. If no final guarantee is received, we will consider the number indicated on the original arrangements to be correct. The guarantee is not subject to reduction after this three day deadline. A \$25.00 service charge will be applied to each plated food function if attendance is 20 persons or less.

### **SPECIAL CATERING SERVICES**

Arrangements may be made through the Catering Office for the purchase of fresh floral arrangements and centerpieces. We would also be pleased to assist you with special theme decorations, entertainment and ice carvings. If gift bags are provided to guests checking into hotel a \$3.00 delivery fee per bag will be assessed for package delivery through our in house bell staff.

### **DECORATIONS**

Decorations or displays brought into the hotel by the guest must be approved prior to arrival. Banners or display items may not be affixed to any stationary wall, floor, windows or ceiling with nails, staples, tape or any other substance in order to prevent damage to the fine fixtures and furnishings. Clean up fees will apply for certain decorations. The client agrees to be responsible for any damages done to the function room or any other part of the hotel by the client, their guests, employees, independent contractors or others under their control.

### **AUDIO VISUAL EQUIPMENT AND SERVICES**

We will be pleased to arrange for any audio visual requirements for your function, using state-of-the-art equipment from our in-house audio visual company *PSAV®*. Charges will apply if any outside audio visual equipment is brought into your meeting space through our company or an outside company. The hotel has an exclusive contract with *PSAV® Presentation Services* for audio visual services. Audiovisual equipment contracted outside of the hotel must be removed immediately following the conclusion of the event. The hotel and *PSAV® Presentation Services* assume no responsibility for services contracted outside of the hotel. An electrical fee will be applied to the usage of any electrical outlets used during the entirety of the contracted space rental. In house technical services rendered for outside audio visual equipment will incur an additional fee.

## **FUNCTION ROOMS**

Function rooms are assigned by the guaranteed minimum number of people anticipated. Room rental fees are applicable at the time of the booking. We reserve the right to change groups to a room suitable for the functions if the attendance decreases or increases.

## **BEVERAGE SERVICE**

We offer a complete selection of beverages to compliment your function. Please note that alcoholic beverage sales and service are regulated by the Wisconsin State Liquor Commission. The hotel, as a licensee, is responsible for the administration of these regulations. It is our policy, therefore, that no alcoholic beverage may be brought into the hotel. The hotel reserves the right to change from a host or cash bar to a cocktail server if the count falls below 25 people. If a group requests additional bartenders over and above the standard of 1 bartender per 75-100 guests,

- Hosted Bars – Guests order the drinks of their choice and billing of consumption plus gratuity and tax is sent to the host of the event. Hosted bars can be arranged as a package with an hourly charge or based on consumption.
- Cash Bars - Guests purchase their drinks individually at the bar. Prices include tax and gratuity.
- Bartenders – The hotel staffs one bartender for every 75 guests. A bartending fee of \$95.00 per bartender will apply for cash bars, or if a bar is requested for groups of less than 75 guests or if additional staffing is required. There will be a charge assessed for each additional bar that falls short of a \$300.00 minimum revenue generated per bar during the specified time period.

## **FOOD SERVICE**

The InterContinental Milwaukee is responsible for the quality and freshness of the food served to our guests. Due to State & City health regulations, all food served at the InterContinental Milwaukee must be prepared by our culinary staff. In the event that items are brought in to the hotel, additional service charges, cutting fees, display charges, or corkage fees will apply. Food prepared by the hotel, which is not consumed by attendees, may not be taken out of the hotel after the function. The only exception is wedding cake tops. Hors d'oeuvres reception and buffet food service is limited to 1 ½ hours. In the event we allow the group to bring food or beverage items (charitable events), the hotel does not assume responsibility for the quality, timeliness, or price of food and beverage items brought into the hotel. Service staff levels are at the discretion of the hotel and may incur additional service charges if deemed necessary. General service levels include 1 server per 25-30 guests for breakfast and lunch service and 1 server per 20-25 guests at dinner service. Any additional service staff will incur a \$95.00 + gratuity per server fee.

Hours of Service:

- Breakfast 6:30am-11am
- Lunch 11am-4pm
- Dinner 4pm-11pm

Service hours can become flexible on an event by event basis please inquire with your sales associate.

## **SHIPPING AND RECEIVING**

Packages for meetings and conventions may be delivered to the hotel no more than four working days prior to the date of the meeting and the hotel must have prior notification of any packages being delivered. There will be additional storage fees assessed for any packages that arrive to the hotel's property prior to the four day allowance. The following information should be included on all packages:

- Conference or Function Name
- Hotel Contact
- Client's Name
- Date of Function

Any alternative arrangements are to be approved by the hotel. Guests/exhibitors are responsible for return shipping costs and methods for all packages. Pricing is subject to change based on individual packaging needs.

## **SECURITY**

The hotel does not assume responsibility for damage or loss of any merchandise, food and beverage, and personal articles brought into the hotel, items left unattended or left behind at the conclusion of the function. With adequate notice, we will be pleased to provide additional security for equipment or merchandise. You will be responsible for any damages done to the facilities during your event. The hotel does not accept responsibility for the security of wedding gifts or card boxes. It is the client's responsibility to secure all gifts and cards received prior to dinner. At the hotels discretion parties may be subject to additional security needs at clients expense.

## **BILLING**

We ask that the proper credit be established at least 30 days prior to any function. The hotel reserves the right to request a full or partial payment prior to the functions. If you wish to be direct billed to your organization, a minimum of \$1,500.00 must be spent in food, beverage, room rental and guest rooms.

## **PRICES**

There will be an applicable service charge of 20% and a sales tax of 5.85% on all food and beverage items. Prices are subject to change with guaranteed pricing 7 days prior to the date of the event. Additional labor fees may be applied if you do not meet the required number of people for a buffet. We will serve a buffet below the minimum number; however; an additional fee per person below the minimum will be applied.

## **PARKING**

InterContinental Milwaukee has parking available at prevailing rates. The Milwaukee Center garage is owned and operated by Inter Parking. For groups who request a parking pass to which all charges are to be direct billed there will be a 10% fee assessed to the parking passes.



INTERCONTINENTAL  
MILWAUKEE

## Refreshment Breaks

### Café De France

Butter Croissants with Butter and Preserves  
 French Merliten Pastries  
 International Cheese Display  
 Seasonal Fruit Accompaniments  
 Assorted Crackers and Artisanal Bread Display  
 Lacroix® Mineral Water  
 Lorina® Sparkling French Lemonade  
 Columbian Roast Regular and Decaffeinated Coffee  
 \$18.00

### The Milwaukee Experience

Cholive® & Omanhene® Chocolates  
 Soft Cheese Filled & Regular Pretzel with  
 Deli Mustard  
 Usinger® Sausage Display  
 Fried White Cheddar Cheese Curds with  
 Creamy Herb Dip  
 Sprecher® Cream Soda & Root Beer  
 Assorted Pepsi® Soft Drinks  
 \$20.00

### A Chocolate Candy Shop

Double Fudge Brownies, Chocolate Chip Cookies  
 Chocolate Dipped Strawberries  
 Assorted Chocolate Candy Bars  
 Assorted Cholive® Chocolate Truffles  
 Housemade Hot Chocolate or Chocolate Milk  
 Assorted Pepsi® Soft Drinks & Bottled Waters  
 Columbian Roast Coffee,  
 Decaffeinated Coffee and Specialty Herbal Teas  
 \$22.00

### The Ice Cream Shop

Tahitian Vanilla Bean & Decadent Chocolate Ice Cream  
 Hot Fudge, Caramel and Strawberry Sauces  
 Oreo® Cookie Crumbles, M&M® and  
 Crushed Butterfingers®  
 Whipped Cream, Chopped Nuts, Cherries  
 Assorted Pepsi® Soft Drinks & Bottled Waters  
 \$12.00

### Attended Upgrades

\*Requires a \$95.00 Attendant Fee  
 Float Shop Cream Soda and Root Beers  
 \$3.50/person  
 Malted Milk Shakes and Ice Cream Shakes  
 \$4.00/person  
 Crepes Suzette  
 \$4.50/person  
 Bananas Foster  
 \$4.50/person

### Healthy Moment Break

Whole Fresh Fruit  
 Individual Fruit Yogurts  
 Energy, Protein & Granola Bars  
 Lacroix® Mineral Water  
 Carafes of Fruit & Yogurt Smoothies  
 Carafes of Chilled Fruit Juices  
 Columbian Roast Coffee,  
 Decaffeinated Coffee and Specialty Herbal Teas  
 \$14.00

### The Beverage Break

Assorted Soft Drinks  
 Lacroix® Mineral Waters with Citrus Wedges  
 \$6.00

## **Continental Breakfast**

~

Assorted Carafes of Chilled Juices  
Market Fresh Fruit Display  
Assorted Pastries, Bagels, Muffins  
Cream Cheese – Fruit Flavored, Plain  
Butter, Preserves  
Individual Fruit Yogurt  
Butter Croissants Stuffed with Ham, Egg, and Cheddar Cheese  
Columbian Roast Coffee, Decaffeinated Coffee and Specialty Herbal Teas  
\$24.00

~

Assorted Carafes of Chilled Juices  
Market Fresh Fruit Display  
Assorted Pastries, Bagels and Muffins  
Cream Cheese – Fruit Flavored, Plain  
Butter, Preserves  
Columbian Roast Coffee, Decaffeinated Coffee and Specialty Herbal Teas  
\$19.00

~

Market Fresh Fruit Display  
Assorted Pastries, Bagels and Muffins  
Cream Cheese – Fruit Flavored, Plain  
Columbian Roast Coffee, Decaffeinated Coffee and Specialty Teas  
\$14.00

~

## **Express Continental**

Assorted Carafes of Chilled Juices  
Assorted Breakfast Pastries and Danish  
Columbian Roast Coffee, Decaffeinated Coffee and Specialty Herbal Teas  
\$10.00

**“Continental Breakfast Service is for 1 Hour”**

5

A 20% service charge and 5.85% sales tax will be applied to the quoted charges.  
Price subject to change without notice.

\*InterContinental Milwaukee\* 139 E Kilbourn Ave Milwaukee, WI 53202 (414) 276.8686

## Package Breaks

### NUMBER ONE

#### Wake Up

Assorted Breakfast Pastries, Muffins  
Assorted Carafes of Chilled Juices  
Columbian Roast Coffee,  
Decaffeinated Coffee and Specialty Teas

#### The Refresher

Soft Drinks, Bottled Waters  
Columbian Roast Coffee,  
Decaffeinated Coffee and Specialty Teas

#### The Stretch

Freshly Baked Cookies  
Double Chocolate Fudge Brownies  
Soft Drinks, Bottled Waters  
Columbian Roast Coffee,  
Decaffeinated Coffee and Specialty Teas  
\$27.00

### NUMBER TWO

#### The Eye Opener

Market Fresh Fruit Display  
Assorted Carafes of Chilled Juices  
Assorted Breakfast Pastries, Muffins  
Columbian Roast Coffee,  
Decaffeinated Coffee and Specialty Herbal Teas

#### The Refresher Plus

Granola Bars & Assorted Yogurts  
Assortments of Soft Drinks & Bottled Water  
Assorted Carafes of Chilled Juices  
Columbian Roast Coffee,  
Decaffeinated Coffee and Specialty Herbal Teas

#### The Super Stretch

Assorted Freshly Baked Cookies  
Double Chocolate Fudge Brownies  
Ice Cream Bars **OR** Jumbo Cheese Stuffed Hot Pretzels  
Assorted Soft Drinks & Bottled Waters  
Columbian Roast Coffee,  
Decaffeinated Coffee and Specialty Herbal Teas  
\$34.00

### \*Upgrade Your Breaks

Lorina® Sparkling French Lemonade \$4./ea  
Tau® 330ml Spring or Sparkling Water \$4./ea  
Sugar Free & Regular Red Bull® Energy Drinks \$4./ea  
Individual Orange, Grapefruit, Apple Juices \$4./ea  
Sprecher® Cream Soda or Root Beer \$3.50/ea  
Assorted Pepsi® Brand Soft Drinks \$3./ea  
Sparkling Lacroix® Mineral Water \$3.75/ea  
Bottled Water \$3.75/ea

\*All above beverages based on consumption



INTERCONTINENTAL  
MILWAUKEE

## Ala Carte Refreshment Enhancements

### ~ Hot Beverages ~

Columbian Roast Coffee, Decaffeinated Coffee  
\$40.00/gallon

Assorted Tea Forte® Herbal Teas  
\$3.00/each on consumption

Housemade Omanhene® Hot Chocolate  
\$45.00/gallon

### ~ Cold Beverages ~

Freshly Squeezed Orange and Grapefruit Juices  
Carafe \$16 (serves 4) Medium \$ 30 (serves 8) Large \$ 38 (serves 10)

Pineapple, Tomato, V8®, Apple, Cranberry Juice  
Carafe \$14 (serves 4) Medium \$ 28 (serves 8) Large \$ 35 (serves 10)

Freshly Squeezed Lemonade  
\$40.00/gallon

Sobe Life Water®  
Pomegranate-Cherry, Blackberry-Grape, Strawberry-Kiwi Flavors  
\$4.50/on consumption

Iced Frappuccino® Drink  
Mocha, Vanilla, Caramel  
\$4.50/on consumption

Freshly Brewed Iced Tea  
\$35.00/gallon

Yogurt Fruit Smoothies  
\$28.00 per carafe (serves 4)

### Create Your Own Breakfast Sandwich

All choices come with scrambled eggs and cheddar cheese, choose your bread and meat:

#### Breads

Ny Style Bagel  
Whole Wheat Bagel  
English Muffin  
Butter Croissant

#### Meats

Baked Black Forest Ham  
Canadian Style Bacon  
Applewood Smoked Bacon  
Breakfast Sausage

\$54.00/dozen

7

A 20% service charge and 5.85% sales tax will be applied to the quoted charges.  
Price subject to change without notice.

\*InterContinental Milwaukee\* 139 E Kilbourn Ave Milwaukee, WI 53202 (414) 276.8686



### ~ Bakery Selections ~

New Orleans Style Beignets (Doughnuts)  
Cinnamon-Sugar Dusted with Warm Caramel Dip  
\$30.00/dozen

Pain Au Chocolate or Flaky Butter Croissants  
\$39.00/dozen

Assorted Danish  
\$36.00/dozen

Jumbo Iced Cinnamon Rolls  
\$42.00/dozen

Assorted Freshly Baked Muffins  
Apple Cinnamon, Morning Harvest (Bran), Blueberry  
\$36.00/dozen

Assorted Racine Danish Kringle  
\$16.00/ea (serves 8)

New York Style Bagels  
Cream Cheese – Fruit Flavored, Plain  
\$42.00/dozen

Smoked Salmon and Accompaniments  
\$9.00/person additional

### ~ Sundry Items ~

Housemade Vanilla & Chocolate Cupcakes  
\$42.00/dozen

Whole Seasonal Fruits  
\$2.50/piece

Chocolate Dipped Strawberries  
\$36.00/dozen

Individual Fruit Yogurts  
\$3.50/each

Individual Dry Cereals with Chilled Milk  
\$3.50/each

Fruit Kabobs with Mango-Toasted Coconut Yogurt Dip  
\$33.00/dozen

### ~ Snacks and Munchies ~

Assorted Mars® Brand Candy Bars  
\$2.75/each

Corn Tortilla Chips with Chunky Salsa  
\$2.50/person

Jumbo Cheese Stuffed Pretzels with Deli Mustard  
\$36.00/dozen  
upgrade with Cheese Sauce \$8/per dozen pretzels

Assorted Dry Snacks  
\$6.00/lb. Nuts \$12.00/lb

Assorted Granola & Energy Bars  
\$3.25/each

Individual Bags of White Cheese Popcorn, Pretzels,  
Potato Chips  
\$3.00/bag

Dove® Vanilla Ice Cream Bars  
\$4.75/each

Kettle Potato Chips with Creamy Shallot-Herb Dip  
\$3.00/person

Assorted Freshly Baked Cookies  
\$36.00/dozen

Double Fudge Brownies  
\$42.00/dozen

## **Plated Breakfast** **All Hot Breakfast Entrees Include**

- All Breakfast Entrees Include Columbian Roast Regular, Decaffeinated Coffee and Specialty Herbal Teas
- Breakfast Pastry Basket, Breakfast Potatoes with Fire Roasted Bell Pepper and Onion and Choice of Juice

### **All American Breakfast**

Fluffy Scrambled Eggs Served with  
Crisp Smoked Bacon and  
Breakfast Sausage  
\$18.00/person

Add to above eggs \$1.50 per item  
Wisconsin Cheddar Cheese, Onions, Peppers,  
Mushrooms, Baked Ham, Smoked Bacon

### **Scrambled Eggs Forestiere**

Scrambled Eggs with Aged Cheddar Cheese  
Medley of Sautéed Wild Mushrooms  
Griddled Smoked Ham  
\$19.00/person

### **Green Eggs & Ham**

Two Poached Eggs  
Toasted English Muffins  
Smoked Ham, Chive Hollandaise Sauce  
\$20.00/person

### **Breakfast Wrap**

Scrambled Eggs, Cheese, Chorizo Sausage  
Flour Tortilla with Salsa  
\$19.00/person

### **InterContinental Quiche**

Individual Baked Ham, Swiss &  
Caramelized Onion Quiche  
\$20.00/person

### **Vanilla Brioche French Toast**

Vanilla Bean & Cinnamon Egg Battered  
Griddled Brioche  
Warm Maple Syrup  
Choice of Sausage or Smoked Bacon  
\$18.00/person

### **California Benedict**

Toasted English Muffin  
Topped with Buttery Lump Crab Meat  
Avocado, Poached Eggs  
Hollandaise Sauce  
\$24.00/person

### **Rolled Pancake Cannoli**

Buttermilk Pancakes Stuffed with  
Housemade Apple Butter, Caramelized Banana,  
and Candied Pecan Syrup  
\$20.00/person

### **Steak and Eggs**

Grilled Marinated Hangar Steak with Black  
Truffle Eggs, Bearnaise Sauce  
\$36.00/person

### **Corned Beef Hash and Eggs**

Poached Eggs,  
Grain Mustard Hollandaise, Aged Balsamic  
\$22.00/person



## **Breakfast & Brunch Buffets**

**BUFFETS REQUIRE A MINIMUM GUARANTEE OF 25 PEOPLE OR AN ADDITIONAL \$10.00 PER PERSON CHARGE WILL BE ASSESSED FOR THE NUMBER OF GUESTS UNDER 25.**

**NO BUFFETS PREPARED FOR 15 PEOPLE OR UNDER.**

**BUFFET BREAKFAST SERVICE IS FOR 1 1/2 HOURS.**

### **The Express Breakfast Buffet**

Assorted Carafes of Chilled Juices

Market Fresh Fruit Display

Traditional Breakfast Cereals

Fluffy Scrambled Eggs

Crisp Applewood Smoked Bacon & Breakfast Sausage Links

Breakfast Potatoes with Fire Roasted Bell Peppers and Onions, Sea Salt

Assorted Danish, Breakfast Pastries, Muffins

Columbian Roast Coffee, Decaffeinated Coffee and Specialty Herbal Teas

\$23.00

### **The Executive Breakfast Buffet**

Assorted Carafes of Chilled Juices

Market Fresh Fruit Display

Traditional Breakfast Cereals

Fluffy Scrambled Eggs

**- Choice of Two -**

Crisp Smoked Bacon, Breakfast Sausage or Griddled Ham

**- Choice of Two -**

French Toast, Malted Belgian Waffles or Buttermilk Pancakes

Breakfast Potatoes with Fire Roasted Bell Peppers and Onions, Sea Salt

Assorted Danish, Breakfast Pastries, Muffins

Butter, Preserves

Columbian Roast Coffee, Decaffeinated Coffee and Specialty Teas

\$28.00

### **Additions to Enhance Your Buffet**

Housemade Corned Beef Hash \$4.00/person

Biscuits and Sausage Country Gravy \$4.00/person

Sliced Scottish Smoked Salmon with Traditional Condiments \$9.00/person

Housemade Irish Steel Cut Oatmeal \$3.50/person

Cheese Blintz's with Strawberry Compote \$3.50/person

Housemade Granola \$3.00/person

Chef Attended Omelet \$8.00/person

**ATTENDANT CHARGES:**

**\$95.00 – 1 1/2 HOURS (35 GUEST MINIMUM)**

10

A 20% service charge and 5.85% sales tax will be applied to the quoted charges.

Price subject to change without notice.

\*InterContinental Milwaukee\* 139 E Kilbourn Ave Milwaukee, WI 53202 (414) 276.8686



INTERCONTINENTAL  
MILWAUKEE

### **Roll In Working Lunch Buffets**

- Includes Assorted Pepsi® Soda Products, Carafes of House Brewed Iced Tea, Carafes of Ice Water with Lemon Slices \*upgrades available please inquire with Sales Associate, boxes can be added for item to go out of room at an additional fee of \$3.00 per box

#### **The Silver**

Soup of the Day  
Assorted Rolls and Butter  
Choose One Composed Salad  
Choose Three Sandwiches  
Kettle Potato Chips with Creamy Shallot Herb Dip  
Chef's Delectable Miniatures **or** Cookies, Brownies, Bar Display  
\$26.00/person

#### **The Gold**

Soup of the Day  
Assorted Rolls and Butter  
Choose Two Composed Salad  
Choose Three Sandwiches  
Kettle Potato Chips with Creamy Shallot Herb Dip  
Chef's Delectable Miniatures **or** Cookies, Brownies, Bar Display  
\$30.00/person

#### **The Platinum**

Soup of the Day  
Assorted Rolls and Butter  
Choose Two Composed Salad  
Choose Four Sandwiches  
Kettle Potato Chips with Creamy Shallot Herb Dip  
Chef's Delectable Miniatures **or** Cookies, Brownies, Bar Display  
\$35.00/person

#### **~ Salads ~**

Red Skin Potato Salad with Smoked Bacon, Celery, Egg  
Vegetable Pasta Salad with Red Wine Vinaigrette  
Organic Garden Salad with Cucumber, Tomato, Carrots and two Dressings  
Crunchy Asian Salad with Roasted Peanut-Ginger Dressing  
Fresh Fruit Salad with Passion Fruit Syrup, Fresh Mint Leaves  
Greek Salad with Feta Cheese, Kalamata Olives, Pepperoncini, Oregano Dressing  
Chopped Salad with Bacon, Egg, Blue Cheese, Tomato, Avocado, Ranch Dressing

11

A 20% service charge and 5.85% sales tax will be applied to the quoted charges.

Price subject to change without notice.

\*InterContinental Milwaukee\* 139 E Kilbourn Ave Milwaukee, WI 53202 (414) 276.8686



## **Gourmet Sandwiches**

prepared and served as half sandwiches

### Italian

Assorted Cured Meats, Roasted Red Peppers, Provolone Cheese  
Shaved Lettuce, Asiago Demi Baguette

### Roasted Sirloin of Beef

Wisconsin Blue Cheese, Kalamata Olive, Tomato, Pesto  
Sun-dried Tomato Focaccia Bread

### Chicken Salad

Red Grapes, Toasted Almonds, Granny Apple and Tomatoes  
Sourdough Roll

### Turkey Panini

Aged Cheddar Cheese, Applewood Smoked Bacon, White BBQ Sauce,  
Ciabatta Bread

### Ham and Cheese

Apple Cider & Honey Glazed Ham, Green Apple, Swiss Cheese, Honey Mustard Mayo  
Pretzel Roll

### Shaved Roast Beef

Caramelized Onions, Roasted Tomatoes, Arugula, Aged Cheddar,  
Toasted Onion Hoagie

### Caprese

Fresh Mozzarella, Vine-Ripe Tomatoes, Italian Basil  
Extra Virgin Olive Oil, Demi Olive Baguette

## **Cold Flour Tortilla Wraps**

will be done as half wraps

### Grilled Sirloin Beef Wrap

Roasted Tomatoes & Portobello Mushrooms, Mixed Organic Greens, Fresh Goat Cheese

or

### Grilled Chicken Wrap

Avocado Cream Cheese, Black Bean-Corn Salsa, Shredded Aged Cheddar

or

### Vegetarian Garden Wrap

Pearled Barley Salad, Garlic & Herb Boursin, Roasted Garden Vegetables

12

A 20% service charge and 5.85% sales tax will be applied to the quoted charges.

Price subject to change without notice.

\*InterContinental Milwaukee\* 139 E Kilbourn Ave Milwaukee, WI 53202 (414) 276.8686



## Hot Lunch Entrees

### All Hot Lunches Include

- Choice of Soup or Salad & Dessert, Warm Assorted Rolls & Butter
- Columbian Roast Coffee, Decaffeinated Coffee and Specialty Herbal Teas

### Soup and Salad

(Choose One)

The Day's Specialty Soup

Baby Arugula, Tomatoes, Fresh Mozzarella Cheese, Olive Oil-Garden Herb Vinaigrette

Classic Caesar Salad

Local Field Greens with Goat Cheese, Ciabatta Croutons, Baby Tomato and Roasted Tomato Vinaigrette

Mixed Field Greens, Wisconsin Blue Cheese, Candied Nuts, Shaved Pear, Port Wine Vinaigrette

Mixed Greens with Julienne Carrots, Cucumbers, Cherry Tomatoes

Hearts of Romaine, Feta Cheese, Pepperoncini's, Roasted Tomato, Kalamata Olive, Balsamic Dressing

**Choice of Dressing:** Blue Cheese, Ranch, Roasted Tomato Vinaigrette, Balsamic, Peanut-Ginger and Red Wine-Herb Vinaigrette

## Entrees

### Cheese Ravioli Carbonara

Sweet Peas, Crispy Proscuitto

Aged Parmesan Cream Sauce

\$26.00

With Grilled Chicken \$29.00

### Grilled Mahi-Mahi

Macadamia Nut Salsa,

Citrus Salad and Lemon-Parsley Pilaf

\$32.00

### Roasted Organic Chicken

Herb Roasted Red Potatoes,

Provencal Vegetables, Natural Rosemary Jus

\$29.00

### Pan Seared Chicken Breast

Herb Boursin Whipped Potatoes,

Artichokes, Spinach, Roasted Tomato, Dijon Jus

\$29.00

### Roasted Korubuta Pork Loin

Spiced Apple Compote, Sweet Potato Mash

Buttered Rum Glazed, Toasted Pecans

\$33.00

### Filet Mignon

Grilled Filet of Beef, Bearnaise

Yukon Gold Potato Puree, Fresh Asparagus

\$42.00

### Grilled 10 oz New York Strip

Garden Herb Mash Potatoes, Haricot Vertes,

Wild Mushroom Demi Glace

\$44.00

### Pan Roasted Scottish Salmon

Green Beans, Herb Roasted Potatoes

Citrus-Chive Buerre Blanc

\$32.00

13

A 20% service charge and 5.85% sales tax will be applied to the quoted charges.

Price subject to change without notice.

\*InterContinental Milwaukee\* 139 E Kilbourn Ave Milwaukee, WI 53202 (414) 276.8686



## Desserts

(Please Select One Dessert Item)

Tahitian Vanilla Crème Brulee with Seasonal Berries

Key Lime Tart

White Chocolate Whipped Cream, Red Raspberry Coulis

Caramel Apple Granny

Cinnamon, Creamy Brandied Caramel

Tira Mi Su

Chocolate Sauce, Baileys Crema

New York Style Cheesecake

Strawberry-Vanilla Bean Sauce

Flourless Chocolate Torte

Wild Cherry Compote, Whipped Kahlua-Mascarpone Cream

Carrot Cake

Cream Cheese Icing and Caramelized Pear Sauce

Chocolate Kit Kat Bar

Chocolate Hazelnut Mousse, Mango Puree, Coffee Scented Whip

Lemon Panna Cotta

Maine Blueberry Compote, Lemon Zest

White Chocolate Passion

Passion Fruit and White Chocolate Mousse, Mango Chantilly, Caramelized Banana

Brownie Bread Pudding

Chocolate Chunks, Vanilla Royale Crème Anglaise



INTERCONTINENTAL  
MILWAUKEE

## Luncheon Buffets

**BUFFETS REQUIRE A MINIMUM GUARANTEE OF 25 PEOPLE OR AN ADDITIONAL \$10.00 PER PERSON CHARGE WILL BE ASSESSED FOR THE NUMBER OF GUESTS UNDER 25.**

**NO BUFFETS PREPARED FOR 15 PEOPLE OR UNDER.**

**BUFFET LUNCH SERVICE IS FOR 1 1/2 HOURS.**

### The New York Deli

The Day's Specialty Soup

Market Fresh Fruit Display

Deli Sliced Turkey Breast, Black Forest Ham, Mortadella, Genoa Salami and Roast Beef

Assorted Domestic & Artisan Cheeses

Red Leaf Lettuce, Tomato and Sweet Onion

Housemade Pickles, Horseradish Cream, French Mustard and Mayonnaise

Vegetable Pasta Salad & Red Skin Mustard Potato Salad

Rustic Labriola Bread Assortment

Cookies, Brownies and Assorted Dessert Bar Display

Columbian Roast Coffee, Decaffeinated Coffee and Specialty Herbal Teas

\$30.00

### Soup & Salad Bar

The Day's Specialty Soup

Mediterranean Hummus with Greek Feta and Pita

Chicken Apple Salad, Seasonal Fruit Salad, and Vegetarian Pasta Salad

Mixed Spring Greens with Tomatoes, Cucumbers, Mushrooms, Carrots, Bacon Bits,

Shredded Cheddar, Sprouts, Red Onion, Ciabatta Croutons

Rustic Labriola Roll Assortment

Buttermilk Ranch, Balsamic Dressing, Red Wine Vinaigrette

Cookies, Brownies and Assorted Dessert Bars

Columbian Roast Coffee, Decaffeinated Coffee and Specialty Teas

\$24.00

### The Executive Deli

The Day's Specialty Soup

Market Fresh Fruit Display

Vegetable Pasta Salad, Red Skin Mustard Potato Salad

Bay Shrimp "Bruschetta Style" and Orzo Salad

Mixed Field Greens, Red Wine Vinaigrette and Buttermilk Ranch Dressing

Grilled Marinated Roast Sirloin of Beef

Pesto Grilled Chicken Breast

Assorted Domestic & Artisan Cheeses

Rustic Labriola Bread Assortment

Kettle Potato Chips with Shallot Herb Dip

Chef's Miniature Dessert Table

Columbian Roast Coffee, Decaffeinated Coffee and Specialty Herbal Teas

\$33.00

15

A 20% service charge and 5.85% sales tax will be applied to the quoted charges.

Price subject to change without notice.

\*InterContinental Milwaukee\* 139 E Kilbourn Ave Milwaukee, WI 53202 (414) 276.8686



## **Luncheon Buffets- cont'd**

**BUFFETS REQUIRE A MINIMUM GUARANTEE OF 25 PEOPLE OR AN ADDITIONAL \$10.00 PER PERSON CHARGE WILL BE ASSESSED FOR THE NUMBER OF GUESTS UNDER 25.**

**NO BUFFETS PREPARED FOR 15 PEOPLE OR UNDER.**

**BUFFET LUNCH SERVICE IS FOR 1 1/2 HOURS.**

### **All American Cookout**

Wisconsin Beer Cheese Soup with Pretzel Croutons  
Market Fresh Fruit Display  
Creamy Cole Slaw  
Mustard Red Skin Potato Salad  
Wisconsin Brats with Sauerkraut  
Grilled Sirloin Burgers  
BBQ Chicken Breasts  
Buttered Corn on the Cob, Baked Beans  
Assorted Labriola Rolls and Buns  
Lettuce, Tomato, Sliced Onions, Housemade Pickles,  
Domestic and Artisan Cheese Assortment  
Freshly Baked Apple Pie **or** Assorted Cookies and Dessert Bars  
Columbian Roast Coffee, Decaffeinated Coffee and Specialty Teas  
Freshly Squeezed Lemonade  
\$30.00

### **Enhance your buffet**

Grilled Lime and Chili Flank Steak \$4.00/person  
Grilled Chimichurri Shrimp \$5.00/person  
Mixed Berry Trifle \$3.50/person

### **South of the Border**

Build Your Own Fajitas  
Grilled Chicken and Ground Beef  
Chopped Tomato, Grated Cheddar and Jack Cheese, Diced Onion  
Fresh Salsa, Sour Cream, Guacamole  
Refried Beans, Spanish Rice  
Warm Flour & Corn Tortillas  
Sopapillas with Caramel Sauce, Vanilla Bean Flan with Fresh Berries  
Columbian Roast Coffee, Decaffeinated Coffee and Specialty Teas  
\$27.00

### **Enhance your buffet**

Grilled Lime and Chili Flank Steak \$4.00/person  
Grilled Chimichurri Shrimp \$5.00/person  
Taco Salad Shells \$2.50/person  
Nacho Chips \$1.50/Person

16

A 20% service charge and 5.85% sales tax will be applied to the quoted charges.

Price subject to change without notice.

\*InterContinental Milwaukee\* 139 E Kilbourn Ave Milwaukee, WI 53202 (414) 276.8686



### **Italian Buffet**

Classic Caesar Salad  
Vine-Ripe Tomato, Arugula, Fresh Mozzarella Cheese Display  
Marinated Grilled Vegetables with Roasted Pepper Aioli  
Meat Lasagna  
Chicken Cacciatore  
Egg Plant Parmigiana with Herb Marinara Sauce  
Vegetarian Creamy Pesto Pasta Primavera  
Freshly Baked Garlic Bread Sticks, Assorted Focaccia  
Ricotta and Chocolate Chip Cannoli  
Freshly Brewed Coffee, Decaffeinated Coffee and Specialty Herbal Teas  
\$31.00

### **Enhance your buffet**

Chicken Picatta \$3.50/person  
Veal Marsala \$4.00/person  
Baked Rigatoni with Ricotta and Mozzarella \$3.00/person  
Stuffed Shells with Black Truffle Sauce \$5.00/person  
Tiramisu \$3.00/person  
Soup of the Day \$4.00/person

### **Pasta Bar Buffet**

Caesar Salad  
Pasta: Cheese Tortellini, Rotini, Pasta of the Day  
Sauces: Alfredo, Marinara  
Diced Bell Peppers, Tomato, Mushrooms, Onions, Broccoli  
Basil Pesto, Chile Pepper Flakes, Reggiano Parmagiano Cheese  
Grilled Chicken, Italian Sausage  
Freshly Baked Garlic Bread Sticks, Assorted Focaccia  
Ricotta and Chocolate Chip Cannoli's  
Freshly Brewed Coffee, Decaffeinated Coffee and Specialty Herbal Teas  
\$25.00

(Includes attendant up to 50 people)

\$95.00 Pasta Attendant Fee for additional attendants for every 50 people

### **Enhance your buffet**

Additional Ingredients \$1.50 each ingredient per person  
Roasted Red Peppers, Artichoke Hearts, Kalamata Olives, Roasted Garlic Cloves  
Additional Ingredients \$3.00 each ingredient per person  
Shrimp, Bay Scallops, Chopped Clams, Pinenuts, Truffle Oil  
Tiramisu \$3.00/person  
Soup of the Day \$4.00/person



## **Dinner**

Dinner service and menu is done ala carte so please choose from each section individually.  
Includes Warm Rolls and Butter and Columbian Roast Coffee, Decaffeinated Coffee and Specialty Herbal Teas.

### **~Salads~**

**All salads will be pre-tossed**

#### **Garden Salad**

Seasonal Mixed Greens with Julienne Carrots, Cucumbers, Cherry Tomatoes  
(not pre-tossed)

#### **Caesar Salad**

Crisp Romaine, Croutons and Reggiano Parmagiano Cheese  
Traditional Creamy Dressing

#### **Spinach Salad**

Baby Leaf Spinach, Sundried Tomatoes, Feta Cheese  
Black Olive Vinaigrette

#### **Wine & Cheese**

Country Field Greens with Candied Nuts, Shaved Pears  
Wisconsin Blue Cheese, Port Wine Vinaigrette

#### **Tomato & Mozzarella**

Organic Greens with Vine-Ripe Tomato, Fresh Mozzarella Cheese  
Aged Balsamic Vinaigrette  
(not pre-tossed)

#### **Baby Wedge**

Baby Iceberg Lettuce with Tomato, Smoked Bacon Bits, Toasted Pecans  
Blue Cheese Dressing  
(not pre-tossed)

Choose one of the above \$6.00/person

## Dinner Entrees

This section has been designed to let you customize your options.  
If you need assistance our chef's will be more than happy to guide you in your decisions.

### Proteins

one sauce choice is included in the price of the protein

#### Steaks

- 8 oz Grilled Filet of Beef \$37.00
- 12 oz Grilled NY. Strip Steak \$35.00
- 16 oz Pork Chop \$30.00
- Short Ribs \$30.00
- 14 oz Grilled Boneless Ribeye \$36.00
- 8 oz Flat Iron \$28.00
- Lamb Chops \$39.00

#### Fin Fish

- Grilled Scottish Salmon \$26.00
- Grilled Mahi-Mahi \$27.00
- Grilled Swordfish \$27.00
- Pan Roasted Lake Superior White Fish \$24.00
- Roasted Chilean Sea Bass \$32.00

#### Poultry

- Roasted Organic Chicken \$24.00
- Chicken Wellington \$27.00  
(puff pastry stuffed with chicken and mushroom)
- Wisconsin Duck Breast \$26.00
- Herb Marinated Cornish Hen \$27.00

#### Shellfish

- Pan Seared Scallops \$28.00
- Jumbo Shrimp Scampi \$28.00
- King Crab Legs \$ Market Price/per lb
- 6 oz Australian Lobster Tail \$ Market Price

#### Combo Plates

- Filet and Shrimp \$58.00
- Filet and Salmon \$55.00
- Filet and Lobster Tail \$ Inquire
- Filet and Chicken \$54.00

### Sauces Selections:

please choose only one sauce for the above protein selections.

- |                           |                          |
|---------------------------|--------------------------|
| Red Wine Demi Glace       | Rosemary Chicken Jus     |
| Caramelized Shallot Cream | Dried Cherry-Apple Sauce |
| Wild Mushroom Demi Glace  | Miso Glaze               |
| Citrus Chive Buerre Blanc | Saffron – Fennel Sauce   |
| Brandied Peppercorn Cream | Whole Grain Mustard Jus  |

### Starch Selections:

- |                                      |  |
|--------------------------------------|--|
| <b>Base Selection:</b> \$3.00/person | <b>Upgrade Your Selection:</b> \$4.50/person |
| Wild Rice Pilaf                      | Herb Risotto                                 |
| Roasted Garlic Mashed Potatoes       | Roasted Fingerling Potatoes                  |
| Herb Roasted Red Potatoes            | Three Cheese Gratin Potatoes                 |
| Spiced Sweet Potato Mash             | Black Truffle Mashed Potatoes                |

### Vegetable Selections:

**Base Selection:** \$3.00/person

Green Beans  
Wisconsin Maple Glazed Carrots  
Steamed Broccoli  
Sautéed Mushrooms

**Upgrade Your Selection:** \$4.50/person

Baby Vegetable Medley  
Asparagus  
Ratatouille  
Sautéed Spinach

### Vegetarian Entrees

Roasted Vegetable Barley Risotto with Garden Fresh Herbs, Boursin Cheese, Red Pepper Coulis \$23.00  
Penne Rigate Pasta with Primavera Vegetables, Creamy Pesto Sauce, Aged Parmesan Cheese \$21.00  
Rosemary Polenta Cake with Warm Mushroom & Fig Salad, Arugula, Aged Balsamic Syrup \$24.00

### Desserts

Please Select One Dessert Item \$7.00/person

Tahitian Vanilla Crème Brulee with Seasonal Berries

Key Lime Tart

White Chocolate Whipped Cream, Red Raspberry Coulis

Caramel Apple Granny

Cinnamon, Creamy Brandied Caramel

Tira Mi Su

Chocolate Sauce, Baileys Crema

New York Style Cheesecake

Strawberry-Vanilla Bean Sauce

Flourless Chocolate Torte

Wild Cherry Compote, Whipped Kahlua-Mascarpone Cream

Chocolate Kit Kat Bar

Chocolate Hazelnut Mousse, Mango Puree, Coffee Scented Whip

Lemon Panna Cotta

Maine Blueberry Compote, Lemon Zest

Brownie Bread Pudding

Chocolate Chunks, Vanilla Royale Crème Anglaise



## Dinner Buffets

**BUFFETS REQUIRE A MINIMUM GUARANTEE OF 25 PEOPLE OR AN ADDITIONAL \$10.00 PER PERSON CHARGE WILL BE ASSESSED FOR THE NUMBER OF GUESTS UNDER 25.**

NO BUFFETS PREPARED FOR 15 PEOPLE OR UNDER.

BUFFET DINNER SERVICE IS FOR 2 HOURS.

\*\*Proteins are based on 5 oz. portion per person (there will be a charge for more)

### InterContinental Premier

Seasonal Vegetables Crudite with Creamy Herb Dip  
International Display of Cheeses and Imported Cured Meats  
Assorted Cheese Crackers  
Organic Garden Salad with Accompaniments and 2 Dressings  
Grilled New York Strip Steak with Red Wine Demi Glace  
Herb Roasted Chicken Breast with Natural Rosemary Jus  
Market Fresh Chef Selected Fish with Lemon Herb Butter Sauce  
Chef's Selection of Garden Vegetable & Starch  
Artisan Labriola Rolls  
Chef's Dessert Table  
Freshly Brewed Coffee, Decaffeinated Coffee  
And Specialty Herbal Teas  
\$56.00/person

### The InterContinental Classic

The Day's Specialty Soup  
Organic Garden Salad with Accompaniments and 2 Dressings  
Market Fresh Fruit Display  
Breast of Chicken with Lemon Artichoke Sauce  
Seafood Pasta Primavera  
Herb and Sea Salt Roasted Prime Ribeye with Natural Jus  
Chef's Selection of Garden Vegetable & Starch  
Artisan Labriola Rolls  
Chef's Dessert Table  
Freshly Brewed Coffee, Decaffeinated Coffee  
And Specialty Herbal Teas  
\$50.00/person

### Italian Pasta Bar

Traditional Caesar Salad, Antipasti Platter  
Pasta: Cheese Tortellini, Rotini, Pasta of the Day  
Sauces: Alfredo, Marinara, Pesto  
Spinach, Tomato, Mushrooms, Broccoli  
Artichoke Hearts, Onions, Kalamata Olives, Roasted Peppers  
Basil Pesto, Chili Pepper Flakes, Toasted Pine Nuts  
Grilled Chicken, Bay Shrimp, Italian Sausage  
Freshly Baked Garlic Bread Sticks, Focaccia Bread  
Ricotta & Chocolate Chip Cannoli's, Tiramisu  
\$52.00/person Price Includes One Pasta Chef

21

A 20% service charge and 5.85% sales tax will be applied to the quoted charges.

Price subject to change without notice.

\*InterContinental Milwaukee\* 139 E Kilbourn Ave Milwaukee, WI 53202 (414) 276.8686

~ **Appetizer Displays** ~

**Baked Brie En Croute**

Imported Brie Wrapped in Puff Pastry  
Accompanied by Market Fresh Fruit Display &  
Housemade Apple Butter  
Assorted Cracker Crisps & Sliced French Baguette  
Small- \$125.00 (serves 25)  
Large- \$250.00 (serves 50)

**Market Fresh Fruit Display**

A medley of the season's best melons, berries and  
fruits, wildflower honey infused vanilla yogurt  
\$5.00/ per person

**Antipasto Platter**

Assorted Cured Meats  
Domestic and International Cheese Selection  
Grilled Mediterranean Vegetables  
Whole Grain Mustard, Basil Pesto, Red Pepper Aioli  
\$6.00/per person

**The Country Market**

Display of International & Domestic Cheese  
Imported Cured Meats  
Garnished with Market Fresh Fruit and Gourmet  
Crackers  
\$6.00/per person

**Vegetable Crudit **

Assortment of Seasonal Garden Fresh Vegetables  
Creamy Herb Dip  
\$5.00/per person

**Sliced Cold Smoked Scottish Salmon**

Served with Capers, Red Onion, Egg Whites, Egg  
Yolks, Parsley, Cream Cheese, Sesame Pita Crisps  
\$175.00 (serves 25)

**From The Sea Display**

Lemongrass and Ginger Steamed Jumbo Shrimp Cocktail  
Smoked Ducktrap Bay Scallop Salad  
Lemon and Chive Marinated Snow Crab Claws  
Chilled King Crab Legs  
Oyster Shooters with Chili, Lychee, Sake Slushy  
Poached New Zealand Green Lip Mussels with Dark Beer, Garlic Oil  
Ahi Tuna Tartare with Crisp Taro Root Chips  
Smoked Fish Display with Horseradish-Fennel Salad  
All Served in an Ice Bar  
\$125/ per person

**Chocolate Fountain**

Strawberries, Marshmallows, Pound Cake, Vanilla Shortbread Cookies,  
Brownies, Rice Krispy Treats  
\$300.00(serves 50)

**Miniature Sweets Table**

some chocolate, some fruit, some a mystery  
delectable little bites to end the meal  
\$6.00/ per person

## Hot Hors d' oeuvres

Items are Priced per Dozen  
Two Dozen Minimum

- Miniature Corn Dogs with Smokey Brown Mustard Dipping Sauce \$42.00
- Warm Wild Mushroom Crostini with Red Pepper Goat Cheese & Truffle Oil \$36.00
- Mushroom Cap Stuffed with Spicy Bolognese, Shaved Aged Parmesan \$42.00
- Warm Gruyere and Caramelized Onion Tart with Thyme \$36.00
- Petite Lump Crab Cakes with Garlic-Chili Remoulade \$48.00
- Curried Lamb Sate with Cucumber-Yogurt Dip \$42.00
- Parmesan Artichokes Beignets with Creamy Herb Dipping Sauce \$42.00
- Vegetable Spring Roll with Sticky Sesame Shoyu Emulsion \$36.00
- King Crab Rangoon with Orange Chili Glaze \$48.00
- Mongolian Beef Saté with Peanut-Ginger Dipping Sauce \$42.00
- Tandoori Chicken Skewer with Roasted Red Pepper, Eggplant-Tahini Aioli \$42.00
- Bacon Wrapped Scallops with Piquillo Pepper Rouille \$48.00
- Wisconsin Cheddar and Beer Gougeres with Bratwurst \$36.00
- Buffalo Chicken Croquettes with Celery, Blue Cheese Dipping Sauce \$42.00
- Duck Confit with Port Wine Glaze, Rye Crisp, Petite Watercress \$45.00
- Jerk Chicken Skewer with Mango Chutney \$42.00
- Coconut Fried Shrimp with Pineapple Ginger Coulis \$48.00
- Duck Potsticker with Port Wine-Shoyu Syrup \$45.00
- Lobster Spring Roll with Spicy Peach Dipping Sauce \$54.00
- Pan Seared Scallop with Ratatouille, Basil Pesto, Toasted Brioche \$52.00
- Broccoli and Cheddar Cheese Puffs \$42.00

23

A 20% service charge and 5.85% sales tax will be applied to the quoted charges.  
Price subject to change without notice.

\*InterContinental Milwaukee\* 139 E Kilbourn Ave Milwaukee, WI 53202 (414) 276.8686



## Cold Hors d' oeuvres

Items are Priced per Dozen  
Two Dozen Minimum

- Tuna Tartare with Wasabi Rouille, Goma Wakame, Crisp Wonton \$48.00
- Bruschetta with Rosemary White Bean Puree, Shrimp, Toasted Crostini \$45.00
- “Figs in a Blanket” Prosciutto Wrapped Figs with Whipped Goat Cheese, Banyuls Syrup \$42.00
- Chick Pea Asian Spoon with Feta and Roasted Garlic, Parsley Vinaigrette \$36.00
- Smoked Whitefish Waldorf Croustade with Toasted Walnut, Apple-Horseradish Salad \$42.00
- Bay Scallop Ceviche with Lime, Chili, Tomato in Crisp Phyllo Cup \$45.00
- Beef Tenderloin Medallion, Horseradish Cream, Toasted Baguette \$42.00
- Cold Smoked Scottish Salmon with Cucumber-Fennel Salad, Toasted Brioche \$42.00
- Organic Chicken Salad with Candied Pecans, Green Apple, Grapes, Celery Aioli \$45.00
- Chilled Gazpacho Shooter with Avocado-Grilled Corn Salsa \$36.00
- Lobster Salad Crepe with Celery Remoulade and White Truffle Essence \$54.00
- Brie Cheese with Pear, Lingonberry Preserve, Rye Crisp \$36.00
- Toasted Herb Crostini with Mustard Seed Salami, Tapenade, Goat Cheese, Roasted Pepper \$42.00
- Prosciutto Wrapped Sweet Melon with Fresh Mint \$36.00
- Baby Sea Salt Roasted Potatoes with Caviar, Crème Fraiche \$60.00
- Caprese Lollipop with Reduced Aged Balsamic \$42.00
- Lemongrass Hamachi Tiradito with Hijiki Salad, Togarashi Wonton Crisp \$54.00
- White Truffle Beef Tartare with Shaved Aged Parmesan \$45.00
- Shaved Serrano Ham with Cabrales Cheese, Caramelized Pineapple, Grilled Bread \$42.00
- Goat Cheese Tartlets with Oven Roasted Tomato, Pear, Black Oil \$42.00

24

A 20% service charge and 5.85% sales tax will be applied to the quoted charges.  
Price subject to change without notice.

\*InterContinental Milwaukee\* 139 E Kilbourn Ave Milwaukee, WI 53202 (414) 276.8686



## **Chef Stations**

Reception size portions  
Dinner specialty stations may be designed

### **Pastabilities**

Chef's Choice of Two Pasta's  
Marinara, Alfredo & Pesto Sauces  
Artichokes, Shrimp, Mushrooms  
Spinach, Tomato, Broccoli  
Italian Sausage, Grilled Chicken  
Shaved Reggiano Parmagiano Cheese  
Accompanied by Garlic Bread Sticks  
\$16.00/person

### **Marble Slab Potato Bar**

Whipped Yukon Gold Potatoes  
Sour Cream, Cheddar Cheese, Kalamata Olives  
Blue Cheese, Scallions, Sauteed Mushrooms  
Smoked Salmon, Bacon, Roasted Peppers  
Caramelized Onions, Tomatoes  
\$14.00/person

### **~ The Chef's Carvery ~**

Served with Petite Rolls, Appropriate Sauces and Condiments  
A Chef to attend to Carving Station at \$95.00 per hour for (1 1/2) hours  
\$75.00 each additional hour

### **Spiced Apple Cider & Honey Glazed Bone in Ham**

\$300.00  
(serves 30)

### **Mustard Crusted Berkshire Porkloin**

\$240.00  
(serves 30)

### **Orange-Sage Roasted Whole Turkey**

\$90.00  
(serves 15)

### **Sea Salt, Garlic and Herb Crusted Prime Rib of Beef**

\$330.00  
(serves 30)

### **Slow Roasted Whole Tenderloin of Beef**

\$325.00  
(serves 20)

### **Seared Ahi Tuna Loin**

\$300.00  
(serves 20)

### **Citrus-Rosemary Roasted Poussin**

\$75.00  
(serves 10)

## Cocktails & Beverages

<b>Host Bars</b>	<b>Cash Bars</b>	
Call Brands- \$6.00	Call Brands- \$7.00	Champagne Punch- \$80.00/gallon
Premium Cocktails- \$6.50	Premium Cocktails- \$8.00	Non-Alcoholic Fruit Punch \$35.00/gallon
Prestige Cocktails- \$7.00	Prestige Cocktails- \$9.00	Domestic Draft Beer (1/2 barrel) \$325.00
Domestic Beer- \$4.00	Domestic Beer- \$4.50	Premium Domestic Draft Beer (1/2 barrel) \$375.00
Imported Beer- \$5.00	Imported Beer- \$5.50	Imported Draft Beer (1/2 barrel) \$400.00
Selected Wines- \$6.00	Selected Wines- \$6.50	
Selected Cordials- \$7.00	Selected Cordials- \$8.00	
Soft Drinks- \$3.25	Soft Drinks- \$4.00	Service Fee per Bartender- \$95.00 for 4 hours of Service \$25.00 each additional hour
Mineral Waters- \$3.75	Mineral Waters- \$4.00	

### ~ Package Beverage Arrangements ~

Amount charged is based on guarantee or actual attendance if higher

#### Full Bar

Includes cocktails, house wines, domestic draft beer (miller lite, MGD) and Pepsi brand soft drinks.

	<b>Call</b>	<b>Premium</b>	<b>Prestige</b>
1 <sup>st</sup> hour	\$15.00	\$17.00	\$19.00
2 <sup>nd</sup> hour	\$11.00	\$13.00	\$15.00
3 <sup>rd</sup> hour/	\$9.00	\$11.00	\$13.00
each additional hour	\$7.00	\$9.00	\$11.00

#### Soda/Beer/Wine

Includes house wines, domestic draft beer (miller lite, MGD) and Pepsi brand soft drinks.

Four-Hour Package \$35.00/person

## Wine List

(price per bottle)

### Champagne and Sparkling Wine

*Freixenet, Extra Dry Sparkling Wine.....	\$24.00
Cristalino, Cava Brut.....	\$28.00
Nino Franco, "Rustico" Prosecco.....	\$51.00
Roederer Estate, Brut, Sparkling Wine.....	\$71.00
Korbel "Natural" Brut, Sparkling Wine.....	\$44.00

### White/Blush Wines

Buehler White Zinfandel.....	\$31.00
Polka Dot Riesling.....	\$31.00
Lingenfelder "Bird label" Riesling.....	\$37.00
*McWilliams Riesling.....	\$34.00
Santa Margherita Pinot Grigio.....	\$64.00
Stone's Throw Kil@wat Label Pinot Grigio.....	\$44.00
Robert Mondavi, Fume Blanc.....	\$52.00
Honig, Sauvignon Blanc.....	\$50.00
White Haven, Sauvignon Blanc.....	\$40.00
Torrontes, Crios de Susana Balbo.....	\$39.00
Matchbook Chardonnay.....	\$43.00
*Canto de Flora Chardonnay.....	\$24.00
*McWilliams Chardonnay.....	\$34.00

### Red Wines

*Canto de Flora, Merlot.....	\$24.00
*McWilliam's Merlot.....	\$34.00
Hanna Merlot.....	\$44.00
Tangley Oaks, Merlot.....	\$37.00
Qupe, Syrah.....	\$50.00
Trevor Jones "Boots", Shiraz.....	\$40.00
Madrigal, Zinfandel.....	\$47.00
Chateau La Baronne, Rhone Blend.....	\$29.00
Chateau Labbaye, Cabernet Sauvignon Blend.....	\$29.00
*Canto de Flora Cabernet Sauvignon.....	\$24.00
*McWilliam's Cabernet Sauvignon.....	\$34.00
Liberty School Cabernet Sauvignon.....	\$39.00
Foris Pinot Noir.....	\$46.00
Cambria Julia's Vineyard Pinot Noir.....	\$58.00

**\*Note:** House wines are Canto de Flora available in chardonnay, merlot, cabernet sauvignon, Freixenet sparkling wine