



## 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

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## 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

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## **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