



INTERCONTINENTAL®  
MILWAUKEE



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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 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 AVC®. 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 American Audio Visual Center (AVC)® for audio visual services.

Audio visual equipment contracted outside of the hotel must be removed immediately following the conclusion of the event. The hotel and AVC® 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.



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### 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 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, 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 hotel's discretion, parties may be subject to additional security needs at client's 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 6.1% 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.



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## REFRESHMENT BREAKS

### Café De France \$16.00/person

- Butter Croissants with Butter and Preserves
- French Merliten Pastries
- International Cheese Display
- Seasonal Fruit Accompaniments
- Assorted Crackers and Artisanal Bread Display
- Lacroix® Mineral Water
- Columbian Roast Regular and Decaffeinated Coffee

### The Milwaukee Experience \$18.00/person

- Cholive® & Omanhene® Chocolates
- Soft Cheese Filled & Regular Pretzel with
- Deli Mustard
- Local Artisan Sausage Display
- Fried Cheddar Cheese Curds with
- BBQ & Creamy Herb Dip
- Sprecher® Cream Soda & Root Beer
- Assorted Pepsi® Soft Drinks

### A Chocolate Candy Shop \$22.00/person

- 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

### Ice Cream Float Bar \$7.00/person

- Tahitian Vanilla Bean Ice Cream
- Choice of Sprecher® Cream Soda, Root Beer, Orange Dream

### The Ice Cream Shop \$9.00/person

- Tahitian Vanilla Bean & Decadent Chocolate Ice Cream
- Hot Fudge, Caramel and Strawberry Sauces
- Oreo® Cookie Crumbles, M&M's® and
- Crushed Butterfinger®
- Whipped Cream, Chopped Nuts, Cherries
- Assorted Pepsi® Soft Drinks & Bottled Waters

### Attended Upgrades \*Requires a \$95.00 Attendant Fee

- Float Shop Cream Soda and Root Beers ..... \$3.00/person
- Malted Milk Shakes and Ice Cream Shakes ..... \$3.50/person
- Crepes Suzette ..... \$4.00/person
- Bananas Foster ..... \$4.00/person

### Healthy Moment Break \$14.00/person

- 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

### The Beverage Break \$4.50/person

- Assorted Soft Drinks
- Lacroix® Mineral Waters with Citrus Wedges

A 22% service charge and 6.1% sales tax will be applied to the quoted charges. Price subject to change without notice.



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## BREAKFAST

### 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

\$22.00

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

\$17.00

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

\$13.00

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### 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*

A 22% service charge and 6.1% sales tax will be applied to the quoted charges. Price subject to change without notice.



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## PACKAGE BREAKS

### NUMBER ONE \$24.00

#### Wake Up

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

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#### The Refresher

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

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#### The Stretch

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

### NUMBER TWO \$30.00

#### 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

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#### 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

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#### 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

### Upgrade Your Breaks

Lorina® Sparkling French Lemonade .....	\$4.00/ea	Individual Orange, Grapefruit, Apple Juices .....	\$3.00/ea
Tau® 330ml Spring or Sparkling Water .....	\$4.00/ea	Sprecher® Cream Soda or Root Beer .....	\$3.50/ea
Red Bull®/Red Bull Sugarfree Energy Drinks .....	\$4.50/ea	Assorted Pepsi® Brand Soft Drinks .....	\$2.50/ea

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# À LA CARTE REFRESHMENT ENHANCEMENTS

## Hot Beverages

- Columbian Roast Coffee, Decaffeinated Coffee ..... \$40.00/gallon
- Assorted Tea Forte® Herbal Teas ..... \$40.00/gallon
- Housemade Omanhene® Hot Chocolate ..... \$45.00/gallon

## Cold Beverages

- Freshly Squeezed Orange and Grapefruit Juices
- Carafe (serves 4) ..... \$10.00
  - Medium (serves 8) ..... \$19.00
  - Large (serves 10) ..... \$28.00
- Pineapple, Tomato, V8®, Apple, Cranberry Juice
- Carafe (serves 4) ..... \$8.00
  - Medium (serves 8) ..... \$15.00
  - Large (serves 10) ..... \$20.00
- Freshly Squeezed Lemonade or Fruit Punch ..... \$30.00/gallon
- Chilled Whole, 2%, Skim, Soy or Chocolate Milk  
*Chocolate milk add \$2.00 per size*
- Carafe (serves 4) ..... \$8.00
  - Medium (serves 8) ..... \$15.00
- Iced Frappuccino®  
Mocha, Vanilla, Caramel ..... \$4.50/on consumption
- Freshly Brewed Iced Tea ..... \$30.00/gallon
- Yogurt Fruit Smoothies
- Carafe (serves 4) ..... \$20.00

## 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

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## À LA CARTE REFRESHMENT ENHANCEMENTS

### Bakery Selections

New Orleans Style Beignets (Doughnuts) Cinnamon-Sugar Dusted with Warm Caramel Dip .....	\$27.00/dozen
Pain Au Chocolate, Flaky Butter Croissants,  Cinnamon Rolls .....	\$36.00/dozen
Assorted Breakfast Danish .....	\$30.00/dozen
Blueberry and Apple Scones .....	\$33.00/dozen
Assorted Freshly Baked Muffins Apple Cinnamon, Morning Harvest (Bran), Blueberry, Lemon Poppyseed .....	\$33.00/dozen
Racine Danish Kringle® .....	\$16.00/ea (serves 8)
New York Style Bagels Cream Cheese – Fruit Flavored, Plain .....	\$39.00/dozen
Smoked Salmon and Accompaniments .....	\$9.00/person additional

### Snacks and Munchies

Housemade Vanilla & Chocolate Cupcakes .....	\$33.00/dozen
Fruit, Granola and Yogurt Parfaits .....	\$7.00/each
Assorted 16" Pizzas .....	\$12.00/each
Assorted Mars® Brand Candy Bars .....	\$2.75/each
Jumbo Cheese Stuffed Pretzels with Deli Mustard .....	\$36.00/dozen
<i>Upgrade with Cheese Sauce \$8/per dozen pretzels.</i>	
Assorted Granola & Energy Bars .....	\$3.25/each
Dove® Vanilla Ice Cream Bars .....	\$4.75/each
Assorted Freshly Baked Cookies .....	\$33.00/dozen
Freshly Popped Buttered Popcorn .....	\$3.00/person
Individual Fruit Yogurts .....	\$3.00/each
Individual Dry Cereals with Chilled Milk .....	\$3.00/each
Fruit Kabobs with Mango-Toasted Coconut Yogurt Dip .....	\$33.00/dozen
Corn Tortilla Chips with Chunky Salsa or Kettle Potato Chips with Creamy Shallot-Herb Dip .....	\$2.50/person
Assorted Dry Snacks .....	\$6.00/lb Nuts \$12.00/lb
Individual Bags of White Cheese Popcorn, Pretzels, Potato Chips .....	\$2.75/bag
Chicken Wings with Celery and Blue Cheese Dip Buffalo, BBQ or Asian Zing .....	\$18.00/dozen
Double Fudge Glazed Brownies .....	\$33.00/dozen
Silver Dollar Sandwiches .....	\$45.00/dozen

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## PLATED BREAKFAST

*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 \$14.00/person

Fluffy Scrambled Eggs Served with  
Crisp Smoked Bacon and  
Breakfast Sausage

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

### Scrambled Eggs Forestiere \$16.00/person

Scrambled Eggs with Aged Cheddar Cheese  
Medley of Sautéed Wild Mushrooms  
Griddled Smoked Ham

### Green Eggs & Ham \$18.00/person

Two Poached Eggs  
Toasted English Muffins  
Smoked Ham, Chive Hollandaise Sauce

### Breakfast Wrap \$15.00/person

Scrambled Eggs, Cheese, Chorizo Sausage  
Flour Tortilla with Salsa

### InterContinental Quiche \$16.00/person

Individual Baked Ham, Swiss &  
Caramelized Onion Quiche

### Vanilla Brioche French Toast \$16.00/person

Vanilla Bean & Cinnamon Egg Battered  
Griddled Brioche  
Warm Maple Syrup  
Choice of Sausage or Smoked Bacon

### California Benedict \$19.00/person

Toasted English Muffin  
Topped with Buttery Lump Crab Meat  
Avocado, Poached Eggs  
Hollandaise Sauce

### Rolled Pancake Cannoli \$16.00/person

Buttermilk Pancakes Stuffed with Housemade Apple Butter,  
Caramelized Banana Candied Pecan Syrup

### Steak and Eggs \$24.00/person

Grilled Marinated Hangar Steak with Black Truffle Eggs,  
Bearnaise Sauce

### Corned Beef Hash and Eggs \$19.00/person

Poached Eggs,  
Grain Mustard Hollandaise, Aged Balsamic

*A 22% service charge and 6.1% sales tax will be applied to the quoted charges. Price subject to change without notice.*



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## BREAKFAST & BRUNCH BUFFETS

All buffets require a minimum guarantee of 15 people or an additional \$10.00 Per person charge will be assessed for the number of guests under 15. Buffet breakfast service is for 1 1/2 hours.

### The Express Breakfast Buffet \$23.00

- 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 Breakfast Pastries and Muffins
- Columbian Roast Coffee, Decaffeinated Coffee and Specialty Herbal Teas

### The Executive Breakfast Buffet \$28.00

- 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 Breakfast Pastries and Muffins
- Butter, Preserves
- Columbian Roast Coffee, Decaffeinated Coffee and Specialty Teas

### Additions to Enhance Your Buffet

Housemade Corned Beef Hash .....	\$3.50/person	Toast (wheat, sourdough, white, rye) .....	\$1.00/person
Biscuits and Sausage Country Gravy .....	\$3.50/person	Smoked Bacon or Sausage links .....	\$4.00/person
Housemade Irish Steel Cut Oatmeal .....	\$2.50/person	Whole seasonal Fruit .....	\$1.50/person
Cheese Blintz's with Strawberry Compote .....	\$2.50/person	Chef Attended Omelet .....	\$8.00/person
Housemade Granola .....	\$2.00/person		

Attendant charges: \$95.00 – 1 1/2 Hours (25 guest minimum)

A 22% service charge and 6.1% sales tax will be applied to the quoted charges. Price subject to change without notice.



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## 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** \$24.00/person

Soup of the Day

Assorted Rolls and Butter

Choose One Composed Salad

Choose Three Sandwiches

Bagged Kettle Potato Chips with Creamy Shallot Herb Dip

Cookies, Brownies, Bar Display

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### **The Gold** \$28.00/person

Soup of the Day

Assorted Rolls and Butter

Choose Two Composed Salad

Choose Three Sandwiches

Bagged Kettle Potato Chips with Creamy Shallot Herb Dip

Cookies, Brownies, Bar Display

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### **The Platinum** \$32.00/person

Soup of the Day

Assorted Rolls and Butter

Choose Two Composed Salad

Choose Four Sandwiches

Bagged Kettle Potato Chips with Creamy Shallot Herb Dip

Chef's Delectable Miniatures or Cookies, Brownies, Bar Display

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## 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.*

### 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

#### Roast Turkey

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, Asiago Demi Baguette

### COLD FLOUR TORTILLA WRAPS

*Prepared and served as half sandwiches*

#### Shaved 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

### 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

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## HOT LUNCH ENTREES

*All Hot Lunches Include: Choice of soup or salad and dessert, warm assorted rolls and butter, Columbian roast coffee, decaffeinated coffee and specialty herbal teas*

### SOUP AND SALAD

*Choose One*

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

Classic Caesar Salad with Shaved Parmesan and Ciabatta Croutons

Local Field Greens with Goat Cheese, Ciabatta Croutons, Baby Tomato and Dijon-Verjus 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** \$24.00 *With Grilled Chicken* \$27.00

Sweet Peas, Crispy Prosciutto  
Aged Parmesan Cream Sauce

#### **Roasted Korubuta Pork Loin** \$32.00

Spiced Apple Compote, Sweet Potato Mash  
Buttered Rum Glazed, Toasted Pecans

#### **Grilled Mahi-Mahi** \$32.00

Macadamia Nut Salsa,  
Citrus Salad and Lemon-Parsley Pilaf

#### **Filet Mignon** \$40.00

Grilled Filet of Beef, Bearnaise  
Yukon Gold Potato Puree, Fresh Asparagus

#### **Roasted Organic Chicken** \$29.00

Herb Roasted Red Potatoes,  
Provencal Vegetables, Natural Rosemary Jus

#### **Grilled 10 oz New York Strip** \$42.00

Garden Herb Mash Potatoes, Haricot Vertes,  
Wild Mushroom Demi Glace

#### **Pan Seared Chicken Breast** \$29.00

Herb Boursin Whipped Potatoes,  
Artichokes, Spinach, Roasted Tomato, Dijon Jus

#### **Pan Roasted Scottish Salmon** \$32.00

Green Beans, Herb Roasted Potatoes  
Citrus-Chive Buerre Blanc

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## HOT LUNCH ENTREES

*All Hot Lunches Include: Choice of soup or salad and dessert, warm assorted rolls and butter, Columbian roast coffee, decaffeinated coffee and specialty herbal teas*

### 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

#### Tiramisu

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 Bean Crème Anglaise

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## LUNCHEON BUFFETS

*Buffets require a minimum guarantee of 15 people or an additional \$10.00 per person charge will be assessed for the number of guests under 15.*

*Buffet lunch service is for 1 1/2 hours.*

### **The New York Deli** \$28.00

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

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### **Soup & Salad Bar** \$20.00

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

### **The Executive Deli** \$31.00

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  
Bagged Kettle Potato Chips with Shallot Herb Dip  
Chef's Miniature Dessert Table  
Columbian Roast Coffee, Decaffeinated Coffee  
and Specialty Herbal Teas

*A 22% service charge and 6.1% sales tax will be applied to the quoted charges. Price subject to change without notice.*



INTERCONTINENTAL®  
MILWAUKEE

## LUNCHEON BUFFETS

Buffets require a minimum guarantee of 15 people or an additional \$10.00 per person charge will be assessed for the number of guests under 15.

Buffet lunch service is for 1 1/2 hours.

### All American Cookout \$30.00

Market Fresh Fruit Display  
Creamy Cole Slaw  
Red Skin Potato Salad  
Wisconsin Brats with Whole Grain Mustard Sauerkraut  
Grilled Sirloin Burgers  
BBQ Chicken  
Buttered Corn on the Cobettes  
InterContinental Baked Beans with Smoked Bacon  
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

#### Enhance your buffet

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

### South of the Border \$27.00

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

#### Enhance your buffet

Grilled Lime and Chili Flank Steak ..... \$4.00/person  
Grilled Chimichurri Shrimp ..... \$5.00/person  
Taco Salad Shells ..... \$2.50/person  
Nachos Chips ..... \$1.00/person  
Housemade Guacamole ..... \$2.00/person  
Cheese Quesadillas ..... \$4.50/person

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INTERCONTINENTAL®  
MILWAUKEE

## LUNCHEON BUFFETS

Buffets require a minimum guarantee of 15 people or an additional \$10.00 per person charge will be assessed for the number of guests under 15.

Buffet lunch service is for 1 1/2 hours.

### Italian Buffet \$31.00

Vine-Ripe Tomato, Arugula, Fresh Mozzarella Cheese Display  
Marinated Grilled Vegetables with Roasted Pepper Aioli  
Meat Lasagna  
Traditional 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

#### Enhance your buffet

Chicken Breast 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 \$25.00

(Includes attendant up to 50 people)

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

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 Parmigiano 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

#### Enhance your buffet

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

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INTERCONTINENTAL®  
MILWAUKEE

## SALADS

*Dinner service and menu is done à la carte so please choose from each section individually. The entree price includes the following: salad and dessert, warm rolls and butter, and Columbian roast coffee, decaffeinated coffee and specialty herbal teas*

*All salads will be pre-tossed unless noted below*

### 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)*

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INTERCONTINENTAL®  
MILWAUKEE

## DINNER ENTREES

### STEAKS

**Filet Mignon of Beef \$55.00**

3 Cheese Potato Gratin, Asparagus, Béarnaise

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**12 oz. Grilled New York Strip Steak \$52.00**

Roasted Garlic Potato Puree, Green Beans, Brandied Peppercorn Sauce

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**12 oz. Grilled Pork Chop \$43.00**

Spiced Sweet Potato Puree, Steamed Broccoli, Apple Cherry Sauce

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**Short Ribs \$44.00**

Smoked Cheddar Mashed, Sautéed Spinach, Wild Mushroom Jus

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**Roasted Sirloin \$42.00**

Herb Roasted Red Potatoes, Natural Jus, Crispy Fried Onion Strings

### POULTRY

**Roasted Organic Chicken Breast \$37.00**

Roasted Red Potatoes, Tomato Artichoke and Spinach Ragout, Rosemary Chicken Jus

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**Chicken and Wild Mushroom En Croute \$39.00**

Asparagus and Marsala Jus

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**Herb Marinated Cornish Hen \$39.00**

Roasted Fingerling Potatoes, Steamed Broccoli, Whole Grain Mustard Jus

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**Chicken Piccata \$39.00**

Herb Risotto, Artichokes, Mushrooms, Lemon Caper Sauce

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INTERCONTINENTAL®  
MILWAUKEE

## DINNER ENTREES

### SEAFOOD

#### Pan Seared Sea Scallops \$41.00

Herb Risotto, Julienne Vegetables, Miso Glaze

.....

#### Shrimp Scampi \$42.00

Wild Rice Pilaf, Asparagus, Lemon Buerre Blanc

.....

#### Grilled Scottish Salmon \$39.00

Garlic Mashed Potatoes, Sautéed Spinach, Mascarpone Cream Sauce

.....

#### Grilled Mahi-Mahi \$40.00

Lemon Parsley Pilaf, Green Beans, Citrus Buerre Blanc

.....

#### Pan Roasted Lake Superior White Fish \$36.00

Wild Rice Pilaf, Maple Glazed Carrots, Lemon Chive Butter Sauce

.....

#### Miso Glazed Chilean Sea Bass \$48.00

Baby Vegetables, Yuzu Soy Butter, Pickled Ginger

### COMBO PLATES

#### Short Rib and Shrimp Scampi \$60.00

Roasted Garlic Mashed Potatoes, Baby Carrots,  
Wild Mushroom Demi and Lemon Buerre Blanc

.....

#### Filet and Salmon \$68.00

Black Truffle Mashed Potatoes, Asparagus and Béarnaise

.....

#### Filet and Chicken \$64.00

Roasted Red Potatoes, Maple Glazed Carrots, Red Wine Demi,  
Rosemary Chicken Jus

### VEGETARIAN ENTREES

#### Roasted Vegetable Barley Risotto \$27.00

With Garden Fresh Herbs, Boursin Cheese, Red Pepper Coulis

.....

#### Penne Rigate Pasta \$25.00

Primavera Vegetables, Creamy Pesto Sauce, Aged Parmesan Cheese

.....

#### Rosemary Polenta Cake \$29.00

Warm Mushroom & Fig Salad, Arugula, Aged Balsamic Syrup

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INTERCONTINENTAL®  
MILWAUKEE

## DESSERTS

*Dinner service and menu is done à la carte so please choose from each section individually. The entree price includes the following: salad and dessert.*

### **Tahitian Vanilla Crème Brûlée**

Seasonal Berries

### **Key Lime Tart**

White Chocolate Whipped Cream, Red Raspberry Coulis

### **Caramel Apple Granny**

Cinnamon, Creamy Brandied Caramel

### **Tiramisu**

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 Bean Crème Anglaise

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INTERCONTINENTAL®  
MILWAUKEE

## DINNER BUFFETS

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

### InterContinental Premier \$54.00/person

Seasonal Vegetables Crudite with Creamy Herb Dip  
International Display of Cheeses and Imported Cured Meats  
Assorted Cheese Crackers  
Organic Garden Salad with Accompaniments and two 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

### The InterContinental Classic \$48.00/person

The Day's Specialty Soup  
Organic Garden Salad with Accompaniments and two 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 Seasonal Garden Vegetable & Starch  
Artisan Labriola Rolls  
Chef's Dessert Table  
Freshly Brewed Coffee, Decaffeinated Coffee  
And Specialty Herbal Teas

### Italian Pasta Bar \$50.00/person Price Includes One Pasta Chef

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

### Kil@wat Buffet \$66.00/person

Greens Salad, Herb Croutons, Dijon Vinaigrette  
Sunflower Sprouts, Watercress, Sunflower Seeds,  
Goat Cheese, Strawberry Balsamic  
Braised Short Rib, Collard Greens, Mushroom Jus  
Pan Roasted Chicken Breast  
BBQ Scottish Salmon, German Potato Salad  
Green Bean Casserole  
Yukon Gold Mashed Potatoes  
Assorted Dinner Rolls Including Pretzel Rolls  
Assorted Mini Dessert Display

A 22% service charge and 6.1% sales tax will be applied to the quoted charges. Price subject to change without notice.



INTERCONTINENTAL®  
MILWAUKEE

## APPETIZER DISPLAYS

### Baked Brie En Croute

Small - \$5.00/person (serves 25) Large - \$5.00/person (serves 50)

Imported Brie Wrapped in Puff Pastry  
Accompanied by Market Fresh Fruit Display &  
Housemade Apple Butter  
Assorted Cracker Crisps & Sliced French Baguette

### Market Fresh Fruit Display \$4.50/person

A medley of the season's best melons, berries and fruits,  
wildflower honey infused vanilla yogurt

### Antipasto Platter \$6.00/person

Assorted Cured Meats  
Domestic and International Cheese Selection  
Grilled Mediterranean Vegetables  
Whole Grain Mustard, Basil Pesto, Red Pepper Aioli

### The Country Market \$5.00/person

Display of International & Domestic Cheese  
Imported Cured Meats  
Garnished with Market Fresh Fruit and Gourmet Crackers

### Vegetable Crudit  \$4.00/person

Assortment of Seasonal Garden Fresh Vegetables  
Creamy Herb Dip

### Sliced Cold Smoked Scottish Salmon

\$7.00/person (serves 25)

Served with Capers, Red Onion, Egg Whites, Egg Yolks, Parsley,  
Cream Cheese, Sesame Pita Crisps

### From The Sea Display \$125.00/ per person

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*

### Chocolate Fountain \$300.00 (serves 50)

Strawberries, Marshmallows, Pound Cake, Vanilla Shortbread  
Cookies, Brownies, Rice Krispies Treats®

### Miniature Sweets Table \$6.00/ per person

Some chocolate, some fruit, some a mystery  
delectable little bites to end the meal

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INTERCONTINENTAL®  
MILWAUKEE

## HOT HORS D'OEUVRES

*Items are priced per dozen. Two dozen minimum.*

Miniature Corn Dogs with Smokey Brown Mustard Dipping Sauce.....	\$30.00	Tandoori Chicken Skewer with Roasted Red Pepper, Eggplant-Tahini Aioli .....	\$36.00
Warm Wild Mushroom Crostini with Red Pepper Goat Cheese & Truffle Oil .....	\$30.00	Bacon Wrapped Scallops with Piquillo Pepper Rouille .....	\$48.00
Mushroom Cap Stuffed with Spicy Bolognese, Shaved Aged Parmesan.....	\$36.00	Wisconsin Cheddar and Beer Gougeres with Bratwurst.....	\$30.00
Warm Gruyere and Caramelized Onion Tart with Thyme....	\$30.00	Buffalo Chicken Croquettes with Celery, Blue Cheese Dipping Sauce.....	\$36.00
Petite Lump Crab Cakes with Garlic-Chili Remoulade .....	\$48.00	Jerk Chicken Skewer with Mango Chutney.....	\$36.00
Curried Lamb Sate with Cucumber-Yogurt Dip.....	\$42.00	Coconut Fried Shrimp with Pineapple Ginger Coulis.....	\$48.00
Parmesan Artichokes Beignets with Creamy Herb Dipping Sauce .....	\$36.00	Duck Potsticker with Port Wine-Shoyu Syrup .....	\$42.00
Vegetable Spring Roll with Sticky Sesame Shoyu Emulsion ....	\$36.00	Lobster Spring Roll with Spicy Peach Dipping Sauce .....	\$54.00
King Crab Rangoon with Orange Chili Glaze.....	\$42.00	Pan Seared Scallop with Ratatouille, Basil Pesto, Toasted Brioche.....	\$51.00
Mongolian Beef Saté with Peanut-Ginger Dipping Sauce.....	\$36.00	Broccoli and Cheddar Cheese Puffs.....	\$36.00

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INTERCONTINENTAL®  
MILWAUKEE

## COLD HORS D'OEUVRES

*Items are priced per dozen. Two dozen minimum.*

Tuna Tartare with Wasabi Rouille, Goma Wakame, Crisp Wonton .....	\$48.00	Chilled Gazpacho Shooter with Avocado-Grilled Corn Salsa .....	\$30.00
Bruschetta with Rosemary White Bean Puree, Shrimp, Toasted Crostini .....	\$45.00	Lobster Salad Crepe with Celery Remoulade and White Truffle Essence .....	\$54.00
"Figs in a Blanket" Prosciutto Wrapped Figs with Whipped Goat Cheese, Banyuls Syrup .....	\$42.00	Brie Cheese with Pear, Lingonberry Preserve, Rye Crisp .....	\$30.00
Chick Pea Asian Spoon with Feta and Roasted Garlic, Parsley Vinaigrette .....	\$30.00	Toasted Herb Crostini with Mustard Seed Salami, Tapenade, Goat Cheese, Roasted Pepper .....	\$42.00
Smoked Whitefish Waldorf Croustade with Toasted Walnut, Apple-Horseradish Salad .....	\$42.00	Prosciutto Wrapped Sweet Melon with Fresh Mint .....	\$30.00
Bay Scallop Ceviche with Lime, Chili, Tomato in Crisp Phyllo Cup .....	\$45.00	Baby Sea Salt Roasted Potatoes with Caviar, Crème Fraiche .....	\$60.00
Beef Tenderloin Medallion, Horseradish Cream, Toasted Baguette .....	\$42.00	Caprese Lollipop with Reduced Aged Balsamic .....	\$42.00
Cold Smoked Scottish Salmon with Cucumber-Fennel Salad, Toasted Brioche .....	\$42.00	White Truffle Beef Tartare with Shaved Aged Parmesan .....	\$45.00
Organic Chicken Salad with Candied Pecans, Green Apple, Grapes, Celery Aioli .....	\$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

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INTERCONTINENTAL®  
MILWAUKEE

## CHEF STATIONS

Reception size portions

### Pastabilities \$16.00/person Chef Attendant \$95.00 per hour

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

### Marble Slab Potato Bar \$14.00/person

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

### The Chef's Carvery

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

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

\$225.00 (serves 30)

### Mustard Crusted Berkshire Porkloin

\$200.00 (serves 30)

### Orange-Sage Roasted Whole Turkey

\$90.00 (serves 15)

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

\$300.00 (serves 30)

### Seared Ahi Tuna Loin

\$250.00 (serves 20)

### Slow Roasted Whole Tenderloin of Beef

\$325.00 (serves 20)

### Citrus-Rosemary Roasted Poussin

\$75.00 (serves 10)

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INTERCONTINENTAL®  
MILWAUKEE

## COCKTAILS & BEVERAGES

### Host Bars

Call Brands .....	\$5.50
Premium Cocktails .....	\$6.00
Prestige Cocktails .....	\$6.50
Domestic Beer .....	\$4.00
Imported Beer .....	\$4.50
Selected Wines .....	\$6.00
Selected Cordials .....	\$7.00
Soft Drinks .....	\$2.50
Mineral Waters .....	\$3.50

### Cash Bars

Call Brands .....	\$6.00
Premium Cocktails .....	\$6.50
Prestige Cocktails .....	\$7.00
Domestic Beer .....	\$4.50
Imported Beer .....	\$5.00
Selected Wines .....	\$6.50
Selected Cordials .....	\$7.50
Soft Drinks .....	\$3.00
Mineral Waters .....	\$4.00

Champagne Punch .....	\$65.00/gallon
Red Sangria .....	\$75.00/gallon
Domestic Draft Beer (1/2 barrel) .....	\$300.00
Premium Domestic Draft Beer (1/2 barrel) .....	\$350.00
Imported Draft Beer (1/2 barrel) .....	\$395.00

## PACKAGE BEVERAGE ARRANGEMENTS

Amount charged is based on guarantee or actual attendance if higher.

### Full Bar

	Call	Premium	Prestige
1st Hour	\$13.00	\$14.00	\$15.00
2nd hour	\$10.00	\$11.00	\$12.00
4-hour package	\$30.00	\$35.00	\$40.00
each additional hour	\$7.00	\$8.00	\$9.00

### Soda/Beer/Wine

Includes house wines, domestic bottled beer (Miller Lite, MGD) and Pepsi brand soft drinks.

Four-Hour Package \$25.00/person or \$8.00/per hour/per person

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INTERCONTINENTAL®  
MILWAUKEE

## WINE LIST

(price per bottle)

### CHAMPAGNE AND SPARKLING WINE

CaFreixenet, Brut Sparkling Wine \$28.00

Cristalino, Cava Brut \$28.00

Vueve Clicquot, "Yellow label" Champagne, Reims \$98.00

Roederer Estate, Brut, Sparkling Wine \$53.00

Stones Throw "Angelique", Almond Brut, Sparkling Wine \$42.00

### WHITE/BLUSH WINES

Pinot Grigio, Forestville \$28.00

Pinot Grigio, Fisheye \$35.00

Chardonnay, Sycamore Lane \$28.00

Chardonnay, Banrock Station \$35.00

Sauvignon Blanc, Gato Negro \$35.00

Reisling, JJ Müller \$35.00

White Zinfandel, Sycamore Lane \$28.00

### RED WINES

Pinot Noir, Maison Nicolais \$35.00

Malbec, Pepperwood Grove \$35.00

Merlot, Oak Creek \$28.00

Merlot, Fisheye \$35.00

Cabernet Sauvignon, Sycamore Lane \$28.00

Cabernet Sauvignon, Columbia Crest \$35.00

*Note: Please remember our in-house outlet wine list is always available to choose from as well. Our chef or restaurant manager will be more than happy to assist you with making a proper selection for your event.*

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