



BEVERAGES & SNACKS

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COFFEE & JUICE - Intermissions

Coffee (Decaffeinated or Regular)	\$26.95/gallon
Tea or Milk	\$2.00/person
Lemonade or Iced Tea	\$25.95/gallon
Hot Apple Cider with Cinnamon Stick	\$29.95/gallon
Assorted Juices: Orange, Grapefruit, Tomato	\$2.50/each
Soft Drinks and Diet Soft Drinks	\$1.75/each
Assorted Mineral Waters	\$2.95/each
Bottled Water	\$2.50/each
Fruit Punch	\$32.95/gallon
Muffins: Fruit, Bran	\$21.95/dozen
Assorted Mini Danish	\$20.95/dozen
Assorted Large Danish	\$25.95/dozen
Assorted Doughnuts	\$22.95/dozen
Fresh Baked Croissants	\$23.95/dozen
Brownies (Varieties available)	\$22.95/dozen
Assorted Whole Fruits	\$1.95/each
Kringles, Coffee Cakes	\$17.95/cake
Large Assorted Cookies	\$23.95/dozen
Assorted Mini Desserts	\$6.95/person
Bagels	\$19.95/dozen

SNACKS

(Served per pound)

Mixed Nuts	\$12.95
Party Mix	\$10.95
Peanuts	\$10.95
Pretzels	\$10.75
Tortilla Chips with Salsa	\$9.95
Guacamole with Tortilla Chips	\$16.95
Potato Chips with Dip	\$8.95
Cheddar Cheese Spread with Crackers	\$13.95

A service charge of twenty percent (20%) and applicable taxes shall be added to the final billing.





BREAKFAST BUFFETS

BREAKFAST BUFFETS

(Minimum of 50 people)

BREAKFAST BUFFET #1

Orange Juice
Fresh Fruit Display
Double Thick French Toast with Maple Syrup
Scrambled Eggs with Cheddar Cheese
Crisp Bacon and Grilled Sausage Links
Home Fried Potatoes
Assorted Breakfast Pastries
Butter, Preserves
Coffee, Decaf, Tea, Milk
\$10.95/person

BREAKFAST BUFFET #2

Orange Juice
Fresh Fruit Salad
Scrambled Eggs
Bacon, Sausage Links and Ham
Hash Browned Potatoes
Bagels and Muffins
Dry Cereals and Milk
Fresh Breakfast Pastries
Butter, Preserves
Coffee, Decaf, Tea, Milk
\$11.50/person

BREAKFAST BUFFET #3

Orange Juice
Fresh Sliced Fruit Display
Scrambled Eggs
Make Your Own Omelette with Ham, Cheddar Cheese, Swiss Cheese,
Mushrooms, Onions and Peppers, Tomatoes
Pancakes with Maple Syrup
Crisp Bacon and Sausage Links
Lyonnais Potatoes
Assorted Breakfast Pastries
Butter, Preserves
Coffee, Decaf, Tea, Milk
\$11.95/person

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BREAKFASTS

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CONTINENTAL BREAKFAST #1

Orange Juice
Fresh Fruit
Mini Danish
Muffins
Croissants
Sliced Ham and Cheese
Butter, Preserves
Coffee, Decaf, Tea, Milk
\$9.50/person

CONTINENTAL BREAKFAST #2

Orange Juice
Flavored Mineral Water
Granola Bars
Assorted Yogurts
Skewered Assorted Fresh Fruits
Bagels
Coffee, Decaf, Tea, Milk
\$8.25/person

BREAKFAST #1

Orange Juice
Scrambled Eggs/Denver Style
Crisp Bacon or Grilled Sausage Links
Hash Browned Potatoes
Muffins
Butter, Preserves
Coffee, Decaf, Tea, Milk
\$9.50/person

BREAKFAST #2

Orange Juice
Double Thick French Toast
Grilled Sausage Links
Maple Syrup
Scrambled Eggs with Chives
Coffee, Decaf, Tea, Milk
\$10.25/person

BREAKFAST #3

Orange Juice
Wisconsin Cheese Omelette
Canadian Bacon
Lyonnais Potatoes
Blueberry Muffin
Coffee, Decaf, Tea, Milk
\$9.95/person

BREAKFAST #4

Orange Juice
Pancakes with Maple Syrup
Ham Steak
Hash Browned Potatoes
Fresh Fruit Garnish
Coffee, Decaf, Tea, Milk
\$10.25/person

BREAKFAST #5

Orange Juice
Fresh Fruit Salad
Eggs Benedict (Eggs with Canadian Bacon
topped with Hollandaise Sauce served
on an English Muffin)
Fresh Fruit Garnish
Coffee, Decaf, Tea, Milk
\$11.25/person

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LIGHT LUNCHES

LIGHT LUNCHES

All light lunches include a choice of an Appetizer or Dessert, Entree, Italian Bread and Butter and Beverage.

APPETIZERS

Sicilian Tomato Salad • Fresh Tossed Garden Salad with Assorted Dressings • Fresh Fruit Plate

ENTREES

Cobb Salad , a mixture of salad greens, topped with turkey, bacon, mushrooms, tomatoes and eggs. Garnished with avocado, and served with your choice of dressing.	\$15.75
Chicken Salad and Tuna Salad with marinated sliced tomatoes, cucumbers, eggs and fresh vegetable compote.	\$15.95
Thinly Sliced Turkey Breast and Ham with Cheese on a Croissant , garnished with fresh melon and seasonal berries. Served with a pasta primavera salad or potato salad.	\$15.95
ICC Chef Salad with julienne of ham, turkey and mozzarella cheese on a bed of mixed greens. Garnished with avocado, asparagus spears, cucumbers, tomatoes and eggs. Choice of dressings.	\$16.95
Balsamic Chicken Salad with fresh fruit garnish	\$17.95
Walnut Chicken Salad , dilled chicken salad with toasted walnuts on a bed of greens with pasta salad, croissant and fresh fruit garnish.	\$16.95
Grilled Chicken Caesar Salad , julienne breast of chicken set on Romaine lettuce with red onions, tomatoes, croutons and Parmesan cheese with Caesar dressing. Served with fresh bread sticks.	\$17.50
Fresh Fruit of the Season , freshly sliced seasonal fruits and berries. Accompanied by banana bread, wedges of baby brie and assorted crackers.	\$14.95
Marinated Steak Salad , grilled sliced sirloin on a bed of greens with tomatoes and asparagus spears. Choice of dressing.	\$17.95
Sandwiches (choice of: low-carb wrap, Kaiser roll, croissant, tomato focaccia) Ham and Cheese with potato salad and fresh fruit salad.	\$15.50
Turkey with pasta salad and fresh fruit salad.	\$16.50
Roast Beef with vegetable salad and fresh fruit salad.	\$17.50

DESSERTS

Spumoni Ice Cream • Fresh Sherbet • Vienna Torte • Raspberry Mousse Torte
Black Forest Torte • Carrot Cake • Death by Chocolate Torte

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LUNCH ENTREES

LUNCH ENTREES

All luncheons include a choice of an Appetizer or Dessert, Entree, Italian Bread and Butter and Beverage.

APPETIZERS

Sicilian Tomato Salad • Fresh Tossed Garden Salad with Assorted Dressings
Fresh Fruit • Pasta Primavera Salad with Salami and Provolone Cheese

ENTREES

All entrees served with choice of starch and vegetable.

Breaded Breast of Chicken Sicilian-Style with marinara sauce.	\$17.50
Grilled Breast of Chicken marinated with fine herbs and lemon.	\$17.50
Sautéed Breast of Chicken Pecan , a boneless breast breaded in pecan and lemon zest.	\$18.50
Mediterranean Breast of Chicken , breast of chicken, with mushrooms, tomatoes, scallions and black olives in a white wine reduction.	\$17.50
Broiled Scrod Marinara , topped with peppers, onions, and black olives.	\$17.95
Roast Turkey with Natural Sauce served with sage dressing.	\$18.50
Broiled Whitefish with lemon white wine caper sauce.	\$17.95
Chicken a la King , served on a bed of rice or pasta.	\$17.50
Tenderloin Tips , served on a bed of rice or pasta.	\$18.50
Sicilian Steak , with marinara sauce.	\$18.95
Springtime Shrimp Stir Fry , traditional stir fry with shrimp, rice and fresh vegetables.	\$18.50
Chardonnay Chicken , sautéed with mushrooms, onions and tomatoes.	\$17.95
Chicken Teriyaki , topped with pea pods, peppers, onions and zucchini, in a teriyaki sauce. Served with steamed rice.	\$17.50
6 oz. Filet of Beef , served with onion rings.	\$20.95
Lemon Chicken , boneless chicken breast, sautéed, topped with lemon Hollandaise sauce.	\$17.50
Orange Roughy Provencale , baked in tomatoes, onions and olives with white wine.	\$17.95
Scallops and Pasta , garlic buttered scallops in olive oil and pesto, served with pasta and julienne vegetables.	\$19.50
Seafood Enchiladas , floured tortillas filled with flaked cod, crab and bay shrimp, topped with spicy shrimp sauce. Served with rice.	\$17.50
Stuffed Pork Tenderloin with Herb Dressing , served with mushroom sauce.	\$17.50

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Italian Conference Center • 631 E. Chicago Street • Milwaukee, WI 53202
Phone: (414) 223-2800 • Fax: (414) 223-2187 • Website: www.italianconference.com





LUNCH ENTREES

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All lunches include a choice of an Appetizer or Dessert, Entree, Italian Bread and Butter and Beverage.

APPETIZERS

Sicilian Tomato Salad • Fresh Tossed Garden Salad with Assorted Dressings
Fresh Fruit • Pasta Primavera Salad with Salami and Provolone Cheese

BANQUET LUNCH ENTREE SPECIALS

Prime Rib of Pork , encrusted with rosemary dijon bread crumbs and topped with natural mushroom sauce.	\$17.95
Stuffed Pork Chop , tender center cut chop filled with Italian sausage and bread dressing topped with gravy.	\$17.75
Stuffed Pepper , sweet bell pepper filled with seasoned ground pork, beef, veal, and rice baked in a rich tomato sauce topped with mozzarella cheese.	\$16.50
Beef a la Gorgonzola , beef medallions coated with Sicilian bread crumbs lightly fried and topped with red sauce, portabella mushrooms and melted gorgonzola cheese.	\$19.50
Chicken Scaloppine , lightly floured Chicken Breast topped with onions, mushrooms, tomatoes and capers in a lemon butter sauce.	\$17.50
Marengo Chicken , breast of chicken baked in onions, mushrooms, carrots, green olives, garlic, tomatoes, and basil in a rich cognac sauce. Served with rice pilaf or on a bed of pasta.	\$17.50
Orange Roughy Ballotine , filled with artichokes, black olives, and creamy parmesan sauce rolled in bread crumbs and topped with a lemon garlic herb sauce.	\$17.95
Orange Roughy Parmigiano , breaded with Sicilian bread crumbs, lightly fried, topped with tomato sauce and parmesan cheese.	\$17.95
Salmon , pan seared, topped with a cucumber dill sauce.	\$17.50
Chicken in Puff Pastry , breast of chicken rolled in puff pastry with spinach and romano cheese, topped with porcini mushroom sauce.	\$18.50
Chicken Ballotine , tender breast of chicken filled with artichokes, black olives, prosciutto ham, topped with creamy parmesan sauce.	\$17.50
Chicken Tetrazzini , sauteed breast of chicken topped with a light mushroom cream sauce. Served over egg noodles.	\$16.50
Chicken Cacciatore , tender breast of chicken sauteed and topped with our vegetable tomato wine sauce.	\$16.50

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LUNCHEON BUFFETS

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(Minimum of 50 people)

LUNCHEON BUFFET #1

Served at Table: Tossed Salad with Assorted Dressings & Italian Bread
Buffet Service:
Sliced Roast Beef, Ham, Turkey Breast
Sliced Cold Cuts
Sliced Cheese (Swiss, Cheddar, Mozzarella, Provolone)
Pasta Salad with Vinaigrette
Creamy Cole Slaw
Potato Chips
Sliced Tomatoes and Onions
Relish Tray
Assorted Bread & Rolls
Assorted Cookies
Beverage
\$18.95/person

LUNCHEON BUFFET #2

Served at Table: Tossed Salad with Assorted Dressings & Italian Bread
Buffet Service:
Choice of Vegetarian or Meat Lasagna
Tenderloin Tips
Wild Rice
Creamy Pasta Primavera Salad
Marinated Fresh Vegetable Salad
Fresh Fruit Salad
Stir-fried Vegetables
Dessert
Beverage
\$19.50/person

LUNCHEON BUFFET #3

Served at Table: Tossed Salad with Assorted Dressings & Italian Bread
Buffet Service:
Italian Sub Sandwich
Italian Pasta Salad
Relish Tray
Cole Slaw
Potato Chips
Vegetable Platter
Fruit Platter
Cookies and Brownies
Beverage
\$16.95/person

LUNCHEON BUFFET #4

Served at Table: Tossed Salad with Assorted Dressings & Italian Bread
Buffet Service:
Broccoli Salad
Grilled Chicken Breast
Baked Cod Mediterranean
Fresh Vegetable Sauté
Fruit Tray
Pasta Marinara
Dessert
Beverage
\$18.50/person

LUNCHEON BUFFET #5

Served at Table: Tossed salad with assorted dressings & Italian bread, dessert and beverage

BUFFET SERVICE:

CHOICE OF 2	CHOICE OF 1	CHOICE OF 1
Honey Glazed Ham	Pasta	Honey Glazed Carrots
Sliced Roast Beef	Rice Pilaf	Green Beans Almondine
Sliced Roast Turkey	Mashed	California Medley
Sicilian Chicken	Oven Browns	

\$18.50/person

LUNCHEON BUFFET #6

Nacho Chips with Salsa and Cheese Dip
Taco Salad
Chicken Enchiladas
Beef Soft Tacos
Condiments (Lettuce, Tomatoes, Cheese, Black Olives, Sour Cream, Guacamole)
Refried Beans
Spanish Rice
Mini Corn Muffins
Assorted Cookies
Beverage
\$18.95/person

LUNCHEON BUFFET #7

Our Catering Department will be happy to help you create a custom buffet for your special occasion.

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