



**MONONA
CATERING**

Exclusively at Monona Terrace® Community and Convention Center
One John Nolen Drive Madison, WI 53703 Tel 608-261-4040 Fax 608-261-4023

Fit Down Breakfast

Vegetarian Option—Substitute Fresh Fruit Garnish for Meat
Substitute Ancora Fair Trade Coffee for an additional \$.50 per person
Multiple Entree Add \$1.00

H/Homemade Quiche

Chilled Orange Juice
Quiche Lorraine (Bacon & Wisconsin Swiss)
Wisconsin Cheddar Duchess Potatoes
Homemade Apple Raisin Cone with Butter
Coffee, Tea or Milk
\$11.75

H/Wisconsin Strada

Chilled Orange Juice
Baked Wisconsin Cheese Strada with Chives
Oven Roasted Rosemary Potato Wedges
Ham/Teak
Homemade Cranberry Cone with Butter
Coffee, Tea or Milk
\$13.95

Norske Breakfast

Chilled Orange Juice
Wisconsin Cheese & Chive Scrambled Eggs
Grilled Ham/Teak
Potato Pancakes with Applesauce
Homemade Cinnamon Rolls with Butter
Coffee, Tea or Milk
\$13.50

H/Huevos Rancheros

Chilled Orange Juice
Scrambled Eggs and Queso
atop a Flour Tortilla
Served with Hash Brown Potatoes & Black Beans,
Fresh Pico de Gallo, Cornbread Muffin and Butter
Coffee, Tea or Milk
\$13.95

Seasonal Fresh Fruit Plate

Chilled Orange Juice
Fresh Sliced Fruits of the Season
Garnished with Grapes and Berries
Sugar River Dairy Yogurt Dipping Sauce
Homemade Muffin with Butter
Coffee, Tea or Milk
\$13.50

Stuffed French Toast

Chilled Orange Juice
Battered French Bread filled with
Wisconsin Mascarpone Cheese and Cherries;
Pan fried and topped with Buttered Pecans
Warm Syrup and Whipped Butter
Served with Fluffy Scrambled Eggs and sausage Links
Coffee, Tea or Milk
\$12.50

Bialy & Lox

Chilled Orange Juice
Homemade Bialy
Accompanied by Home-Cured Lox
Served with Chopped Egg, Red Onion,
Sliced Tomato, Capers, Leaf Lettuce,
Plain & Savory Cream Cheese
Coffee, Tea or Milk
\$13.95

Wisconsin Country Breakfast

Chilled Orange Juice
Wisconsin Cheese & Chive Scrambled Eggs
Apple Smoked Bacon
Rosemary Wedge Potatoes
Ketchup Compote
Homemade Wisconsin Cheese Cone and Butter
Coffee, Tea or Milk
\$11.95

Continental Breakfast

European Continental

Chilled Orange Juice
Seasonal Fresh Cut Fruit Platter
Assorted Homemade European Pastries,
which may include:
Almond, Apple, Chocolate, and Butter Croissants
Apricot-Almond, Hazelnut, and Poppy Seed Danish,
Assorted Cones
Butter & Preserves
Coffee, Decaf, Tea
\$12.50

H/Bialy Nosh

Chilled Orange Juice
Fresh Cut Seasonal Fruit Platter
Homemade Bialys
The baked cousin to the noble bagel with
an assortment of onion, garlic, and poppy seed filling the center hole
Plain and Savory Cream Cheese
Coffee, Decaf, Tea
\$11.50

Grand European

Chilled Orange Juice
Seasonal Fresh Cut Fruit Platter
International Cheese Platter
International Cold Meat Platter
Homemade Butter and Filled Croissants
Artisan Breads with Butter and Preserves
Warm/Soft-Boiled Eggs*
Granola Cereal with Milk
Fruit Yogurt
Coffee, Decaf, Tea
\$15.95

Traditional Continental

Chilled Fruit Juices
Home Baked Pastries,
Muffins and Cones with Butter
Coffee, Decaf, Tea
\$8.50
Add: Whole Fruit for \$1.75 per piece
Cut Fruit for \$4.25 per guest
Sugar River Dairy Fruit Yogurt \$3.25 each

Enhance your Bialys

With our own Smoked or Cured Salmon Sides
Hickory Smoked (approx. 30 portions).....\$150.00
Haddock and Herb Cured Lox* (approx. 30 portions).....\$160.00**
Salmon and Lox accompanied by Capers, Minced: Red Onion, Tomato,
Boiled Egg, and Herb Cream Cheese with Fresh Lemon
**Attendant required for Lox
\$57 fee covers up to 2 hrs

Fit & Trim Continental

Chilled Fruit Juices
Low Fat Muffins & Cones
Homemade Granola Bars
Coffee, Decaf, Tea
\$8.50
Add: Whole Fruit for \$1.95 per piece
Cut Fruit for \$4.25 per guest
Sugar River Dairy Fruit Yogurt \$3.25 each

All pastry items prepared fresh daily in our in-house bakery

H/House Specialty § Lightly Spiced

All prices subject to 19% service charge and applicable sales tax.

* Eggs served over-easy, poached, sunny-side-up, or soft-boiled and hamburgers and steaks that are served rare or medium-rare may be undercooked, and will only be served upon the consumers' request. Whether dining out or preparing food at home, consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.



**MONONA
CATERING**

Exclusively at Monona Terrace® Community and Convention Center
 One John Nolen Drive Madison, WI 53703 Tel 608-261-4040 Fax 608-261-4023



Hot Buffet - Minimum of 50 guests

Groups that fall below the required minimum will be subject to additional charges.

Lakeshore Brunch

- Chilled Orange Juice
 - Seasonal Fresh Cut Fruit Platter
 - Seafood Pasta Salad
 - French Toast with Warm Syrup and Whipped Butter
 - Farm Fresh Quiches
 - Bacon & Swiss and Florentine
 - Carved Pitt Ham**
 - Pan Roasted Potatoes
 - Ginger Glazed Carrots
 - Bakery Fresh Dinner Rolls and Butter
 - Petite Cinnamon and Caramel Rolls
 - Coffee, Tea or Milk
- \$24.95

**Chef Attendant Required. Attendant fee \$30 per hour per attendant (3 hour minimum)

Aussie Buffet

- Chilled Orange Juice
 - Seasonal Fresh Cut Fruit Tray
 - Fluffy Scrambled Eggs
 - Sautéed Button Mushrooms
 - Grilled Tomato Halves
 - Banger Sausages
 - with BBQ Sauce on the side
 - Homemade Scones with Butter, and Strawberry Jam
 - Coffee, Tea or Milk
- \$17.95

Rising Sun Buffet

- Chilled Orange Juice
 - Seasonal Whole Fruit
 - Apples, Bananas, Oranges, and Grapes
 - Fresh from our Kitchen Cheese Omelets with Guest's Choice of Toppings:
 - Diced Ham, Sautéed Mushrooms, Onion, Tomato, Green Pepper
 - Smoked Beef Hash
 - Home-Baked Scones & Muffins with Butter
 - Coffee, Tea or Milk
- \$16.50

Country Buffet

- Chilled Orange Juice
 - Wisconsin Cheese and Chive Scrambled Eggs
 - Apple Smoked Bacon
 - Rosemary Wedge Potatoes
 - Homemade Biscuits and Sausage Gravy
 - Ketchup Compote
 - Coffee, Tea or Milk
- \$13.95

Dairyland Buffet

- Chilled Orange Juice
 - Seasonal Fresh Fruit Tray
 - Thick Cinnamon French Toast
 - Served with Warm Wisconsin Cherries, Warm Syrup and Whipped Butter
 - Fluffy Scrambled Eggs
 - Sausage Patties
 - Petite Muffin Assortment with Butter
 - Coffee, Tea or Milk
- \$15.95

Breakfast Enhancements

Limit of one (1) choice on Breakfast Sandwiches - Minimum order of 12

Homemade Quiche (8 slices)	\$29.00 each	Seasonal Fresh Cut Fruit (25 minimum)	\$ 4.25 per guest
<i>Florentine or Bacon & Wisconsin Swiss</i>		Individual Sugar River Dairy Fruit Yogurt	\$ 3.25 each
Chorizo Breakfast Burrito with salsa	\$ 3.95 each	Individual Cold Cereal with Milk	\$ 3.25 each
Egg Monona Sandwich	\$ 4.25 each	Bagels with Cream Cheese & Preserves	\$26.95 per dozen
<i>English Muffin with Poached Egg, Wisconsin Cheese and Sausage</i>		Homemade Granola Bars	\$24.95 per dozen
Ham, Egg & Wisconsin Swiss Croissant	\$ 4.95 each		

H - House Specialty

L - Lightly Spiced

All prices subject to 19% service charge and applicable sales tax.

* Eggs served over-easy, poached, sunny-side-up, or soft-boiled and hamburgers and steaks that are served rare or medium-rare may be undercooked, and will only be served upon the consumers' request. Whether dining out or preparing food at home, consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.