

Dinner



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



Dinner Beginnings

Dinner Entrees includes your choice of Beginning and Vegetable, Bakery Fresh Hard Rolls & Butter, Coffee, Tea, or Milk.
Substitute Ancora Fair Trade Coffee for an additional \$.50 per person

H/ Orchard Salad

Fresh Baby Greens topped with
Seasonal Apple Wedges, Gorgonzola Cheese
and Roasted Walnuts
Served with Homemade Fig-Grape Seed Vinaigrette

Chamber Salad

Baby Lettuce Greens with Roma Tomato Slices,
Carrot Coins, Julienne Purple Onion
and Toasted Soy Nuts
Served with Lemongrass-Ginger Vinaigrette

Homemade Soup du Jour

Please inquire as to Chef's current selection

If you would like soup as an additional course,
please add \$3.25 per person

H/ Spinach & Cranberry Salad

Baby Spinach Leaves with Wisconsin Crumbled Feta,
Dried Wisconsin Cranberries, and Sliced Shallots
Served with Orange-Balsamic Vinaigrette

House Salad

Hearts of Romaine & Baby Lettuces,
Cucumber & Roma Tomato Slices,
Carrot Shreds, Purple Onion,
Wisconsin Parmesan and Home-Style Croutons
Served with Champagne-Mustard Vinaigrette

Gourmet Beginnings

Add \$1.00

H/ Strawberry Filton Salad

Hearts of Romaine & Baby Lettuces
with Sliced Strawberries, Chopped Walnuts,
and Lemon-Filton Cheese
Served with Citrus Vinaigrette

Strawberry & Brie Salad

Baby Spinach Leaves with Fresh
Strawberry, Wisconsin Brie Cheese Wedge,
and Confetti Petals
Served with Raspberry Vinaigrette

Wild Blueberry Salad

Mixed Baby Lettuce Greens, Dried
Blueberries, Toasted Hazelnuts,
Red Pepper Confetti, and Fresh Wisconsin Parmesan
Served with Red Wine-Dijon Vinaigrette

H/ Traditional Caesar Salad

Fresh Hearts of Romaine with Purple
Onion, Fresh Wisconsin Parmesan, and
Home-Style Croutons
Served with Homemade Caesar Dressing

Caribbean Salad

Fresh Baby Lettuces with Julienne Red Pepper,
Fresh Jicama and Grapefruit Sections
Served with Blood-Orange Vinaigrette

H/ Wisconsin Beet Salad

Wisconsin Pickled Beets with Fresh Watercress,
Goat Cheese and Candied Walnut garnish
Served with Cherry-Beet Vinaigrette

Some menu items may be subject to market availability.

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.



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Poultry Entrées

- H/ Cilantro Chicken**
Boneless Breast of Chicken stuffed with Mushrooms and Wild Rice
Topped with Cilantro Cream/sauce
Served with Parsley Buttered New Potatoes
\$21.95
- Chicken Marsala**
Boneless Chicken Breast/sautéed in Marsala Wine/sauce and
Served with Raisin-Brown Rice Pilaf
\$19.95
- H/ Chicken Wellington**
Delicate Puff Pastry filled with a Boneless Chicken Breast, Apple/smoked Bacon, Shallots, and Mushrooms
Served with Mushroom-Brown Rice Pilaf
\$22.95
- H/ Chicken/saltimbocca**
Wisconsin Parmesan Breaded Boneless Chicken Breast filled with Prosciutto Ham, Fresh/sage, and Wisconsin/Wisconsin Cheese atop/sauce Beurre Blanc
Served with Herb Buttered Yukon Gold Potato Wedges
\$22.95
- Risotto/stuffed Chicken**
Wisconsin Parmesan Breaded Boneless Chicken Breast filled with Lemon Risotto
Atop Creamy Tarragon Mushroom/sauce
\$19.95
- H/ Wisconsin Cranberry Chicken**
Boneless Breast of Chicken
Filled with Dried Wisconsin Cranberries & Herbs
Topped with Vermouth/sauce and
Served with Garden Rice Pilaf
\$19.95
- H/ Avogolemono Chicken Roulade**
Roulade of Boneless Chicken Breast filled with Fresh Tomato, Feta Cheese, Spinach and Pine Nuts
Served on Lemon-Egg/sauce
With Confetti Toasted Orzo
\$20.95

Beef Entrées

- H/ Green Peppercorn/sirloin**
Broiled Top/sirloin/steak* with Creamy Peppercorn-Brandy/sauce
Served with Roasted Fresh Garlic New Potatoes
\$30.95
- Roasted Garlic/sirloin**
Broiled/sirloin/steak* with Roasted Garlic/sauce
Served with/sliced Wisconsin Parmesan Herb Potatoes
\$28.95
- H/ Woodland Mushroom/sirloin**
Broiled/sirloin/steak* topped with Woodland Mushroom/sauce
Served with Twice Baked Potato
\$29.95
- H/ Slow Roast New York**
Slowly Roasted Whole New York/strip Loin*
Sliced thin and topped with/south American Marinade
Served with Roasted Garlic Duchess Potatoes
Market Price
- H/ Chausser Filet**
Broiled Filet Mignon* with a rich Tomato, Herb & Wine Chasseur/sauce
Served with Rosemary Rissole Potatoes
6 ounce \$52.95
8 ounce \$55.95
- Black and Bleu Filet**
Broiled Filet* set atop a Grilled Beefsteak Tomato
Topped with Bleu Butter
Served with/sliced Herb Parmesan Potato
6 ounce \$34.95
8 ounce \$39.95
- § H/ New Orleans/strip**
Blackened New York/strip/steak*
Served with Potatoes Massenette
Market Price

Vegetable Choices: Fresh/seasonal Vegetable Blend, Whole Green Beans with Confetti Peppers, Roasted Vegetable Blend, Sugar/snap Peas & Matchstick Carrots or Zucchini Parmesan

Steamed Asparagus Bundle Add \$2.50
Asparagus & Julienne Red Pepper Bundled with a Ribbon of Fresh Zucchini

Multiple Entrees Add \$1.00

H/ - House/specialty § Lightly/spiced

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Seafood Entrées

H/S Jumbo Crab Cake Duet

Blended Flaky, Sweet Crabmeat, Herbs and Breadcrumbs sautéed Pattie style Served with Maltaise Sauce and Fresh Roasting Potatoes Lemon Garnish
 \$27.95

H/S Almond Butter Walleye

Broiled Walleye Fillet in an Almond-Brown Butter Sauce Served with Wisconsin Wild and Brown Rice Pilaf Lemon Garnish
 \$28.95

Champagne Tilapia

Broiled Tilapia Fillet with Champagne Mushroom Sauce Herbed Yukon Gold Potato Wedges and Lemon Garnish
 \$24.95

Lobster Wellington

Lobster & Bay Scallops Seasoned with Leeks, Red Pepper, Garlic and Wisconsin Parmesan Cheese In a Delicate Puff Pastry Served with Steamed Fingerling Potatoes
 \$28.95

H/S Moroccan Salmon

Fresh (in season) Salmon Fillet Oven Roasted with Moroccan Barbecue Glaze Served with Potatoes Rissole Lemon Garnish
 \$27.95

H/S Rainbow Stuffed Trout

Butterfly-Boneless Rainbow Trout filled with Toasted Sesame Wild Rice Topped with Beurre Blanc Sauce Lemon Garnish
 \$24.95

H/S Stuffed Shrimp

Five large Shrimp stuffed with Crabmeat, Onions, Peppers, Garlic, Herbs and Wisconsin Parmesan Cheese atop Lemon Beurre Blanc Sauce Served with Lemon Rice Pilaf Lemon Garnish
 \$24.95

Vegetarian Entrées

Portobello Wellington

Delicate Puff Pastry filled with Fresh Portobello Mushroom, Herbs, Shallots, and Risotto Served with Grilled Tomato
 \$21.95

Caribbean Polenta

Gourmet Red Pepper Polenta topped with Fresh Mango Salsa Baked Red Rice with Black Beans & Toasted Corn
 \$21.95

Vegetable Strudel

Zucchini, Yellow Squash, Carrots and Peppers in a Delicate Filo Pastry Served on Red Pepper Coulis Served with Mushroom Polenta
 \$21.95

Eggplant Parmesan

Lightly Seasoned and Sautéed Eggplant Cutlets Layered with Mozzarella Cheese and Romesco Sauce Topped with Wisconsin Parmesan Cheese
 \$21.95

Chef's Selection du Jour

Ask for our current schedule or allow our Chef to make an appropriate selection based on your main entrée selection \$18.95

Vegetable Choices: Fresh Seasonal Vegetable Blend, Whole Green Beans with Confetti Peppers, Roasted Vegetable Blend, Sugar Snap Peas & Matchstick Carrots or Zucchini Parmesan

Steamed Asparagus Bundle Add \$2.50
 Asparagus & Julienne Red Pepper Bundled with a Ribbon of Fresh Zucchini

Multiple Entrées Add \$1.00

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Pork

H/ Lemon Pesto Pork Cutlet
 Lightly Breaded Pork Cutlet topped with
 an Arugula & Lemon Pesto
 Served with White Bean Casoulet
\$22.95

Catalan Stuffed Pork Loin
 Tender Pork Loin stuffed with Almonds,
 Apple, Raisins & Spinach atop sauce Romesco
 Served with Risotto Croquettes
\$23.95

Medley Menus

H/ Stuffed Shrimp and Beef Filet
 Three Large Shrimp stuffed with Crabmeat, Onions,
 Peppers, Garlic, Herbs & Wisconsin Parmesan Cheese
 atop sauce Beurre Blanc
 Accompanied by a Petite Grilled
 Bacon Wrapped Beef Tenderloin Filet* with sauce Moutarde
 Served with Massenet Potatoes
 Lemon Garnish
\$34.95

Jumbo Crab Cake and Sirloin
 Jumbo Homemade Crab Cake with sauce Maltaise
 Accompanied by Grilled Seasoned Sirloin Steak*
 Served with Fresh Hoestring Potatoes
 Lemon Garnish
\$33.95

H/ Sirloin and Champagne Tilapia
 Petite Sirloin Steak* topped with Hoestring Potatoes
 Accompanied by Broiled Tilapia Fillet
 with Champagne Mushroom sauce
 Served with Wisconsin Parmesan-Herb Potatoes
 and Lemon Garnish
\$30.95

H/ Lobster Wellington & Tenderloin
 Lobster & Bay Scallops seasoned with Leeks, Red Pepper, Garlic
 and Wisconsin Parmesan Cheese in a Delicate Puff Pastry
 Accompanied by Broiled Petite Beef Tenderloin Filet*
 atop Green Peppercorn sauce
 Served with Potatoes Massenette
 Lemon Garnish
\$34.95

H/ Lemon Risotto Stuffed Chicken & Coconut Shrimp
 Boneless Chicken Breast Filled with
 Lemon Risotto atop Creamy Tarragon Mushroom sauce
 Accompanied by Trio of Crispy Coconut Shrimp
 with Mango Horseradish sauce
 Served with Bulgar Couscous and Lemon Garnish
\$27.95

Substitute: Petite Beef Filet for Chicken Add \$6.00

Chicken Altimbocca & Wild Mushroom Ravioli
 Wisconsin Parmesan Breaded Boneless Chicken Breast
 Filled with Proscuitto Ham, Fresh Sage,
 and Wisconsin Swiss Cheese atop sauce Beurre Blanc
 Accompanied by Gourmet Crimini and Portobello
 Mushroom stuffed Ravioli
 Served atop Fresh Tomato Concassé
\$27.50

H/ Marsala Chicken & Beef Filet
 Sautéed Boneless Breast of Chicken
 in Marsala Wine sauce accompanied by
 Grilled Tenderloin of Beef* with Roasted Garlic sauce
 Served with Potatoes Rissole
\$30.95

Vegetable Choices: Fresh Seasonal Vegetable Blend, Whole Green Beans with Confetti Peppers,
 Roasted Vegetable Blend, Sugar Snap Peas & Matchstick Carrots or Zucchini Parmesan

Steamed Asparagus Bundle Add \$2.50
Asparagus & Julienne Red Pepper Bundled with a Ribbon of Fresh Zucchini

Multi Entrees Add \$1.00

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Traditional Dinner Buffet

Minimum of 50 guests - Groups that fall below the required minimum will be subject to additional charges.
 Dinner Buffet includes 2 Salads, 2 Vegetables, 2 Potatoes/Rice, Choice of Entrees
 and Bakery Fresh Hard Rolls & Butter, Coffee, Tea, or Milk.
 Substitute Ancora Fair Trade Coffee for an additional \$.50 per person

Salads

(Choice of 2)

- Chamber Salad with Lemongrass-Ginger Vinaigrette
- Italian Salad Tossed with Italian Vinaigrette
- House Salad with Champagne Mustard Vinaigrette
- Oriental Salad with Toasted Sesame Dressing
- Caribbean Salad with Blood Orange Vinaigrette
- Spinach and Cranberry Salad with Orange-Balsamic Vinaigrette
- Traditional Caesar Salad

Vegetables

(Choice of 2)

- Buttered Whole Kernel Corn
- Fresh California Medley
- Fresh Seasonal Blended Vegetables
- Green Beans Amandine
- Italian Style Green Beans
- Moroccan Carrots
- Roasted Vegetable Blend
- Sugar Snap Peas & Matchstick Carrots
- Zucchini Parmesan

Potatoes & Rice

(Choice of 2)

- Wisconsin White Cheddar Scalloped Potatoes
- Wisconsin Baked Potato with Sour Cream
- Parsley Buttered New Potatoes
- Shredded Lyonnaise Potatoes
- Wisconsin Parmesan & Herb Potatoes
- Potatoes Rissolle
- Whipped Potatoes & Gravy
- Bulgur Couscous Pilaf
- Confetti Toasted Orzo
- Brown & Wisconsin Wild Rice Pilaf
- Garden Rice Pilaf
- Lemon Rice Pilaf

Entrée Options

- Chicken Marsala
- Cilantro Chicken
- Risotto Stuffed Chicken
- Whole Roast Turkey**
- With Wisconsin Cranberry Chutney
- Rosemary Pork Loin**
- With Door County Cherry Chutney
- Pork Paprikash
- Pitt Ham**

- Swiss Steak
- Roast Top Round of Beef**
- With Au Jus and Horseradish

- Champagne Tilapia
- Cod Amandine
- Moroccan Salmon

- Portobello & Wisconsin Cheese Stuffed Jumbo Pasta Shells
- Caribbean Polenta

Two Entrées \$29.95

Three Entrées \$34.95

**Appropriate for carving - Chef Attendant \$90 per chef (covers up to three hours)

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Dinner Endings

Please check with Catering/Sales Manager regarding multiple dessert policy and fee, as well as any minimums that may apply.

Crème Brûlée.....	\$5.95
<i>Vanilla Bean Flavored Rich Creamy Custard topped with Crunchy Almond Florentine Cookie</i>	
Raspberry Mousse.....	\$4.50
<i>A perfect light ending to your meal!</i>	
Traditional Tiramisu.....	\$4.50
<i>Trifle/Style Sponge Cake spritzed with Coffee and Rum and layered with a Rich Mascarpone Mousse Topped with Cocoa and Chocolate Decor</i>	

Cakes & Tortes

Cappuccino Roll.....	\$3.95
<i>Light Chocolate Cake Roll filled with Coffee Flavored Cream and garnished with Chocolate Covered Espresso Beans</i>	
Chocolate Lush Cake.....	\$4.95
<i>Rich Flourless Chocolate Cake laced with a real punch! Finished with Irish Crème Anglaise</i>	
Chocolate Raspberry Torte.....	\$4.25
<i>A multi-layered deep rich chocolate cake filled with Raspberry and frosted with bittersweet chocolate Ganache.</i>	
Golden Carrot Torte.....	\$4.25
<i>Old Fashioned/Spiced Cake layered with Walnuts and Orange/Scented Cream then topped with Cream Cheese Frosting and Marzipan Carrot</i>	
White Chocolate Chiffon Torte.....	\$4.50
<i>Layers of light, moist chiffon cake filled with Belgian White Chocolate Buttercream and a Layer of Crunchy Coconut Macaroon</i>	

Tarts & Cheesecakes

Chocolate Bourbon Pecan Tart.....	\$4.95
<i>Buttery slice of a Chocolatey Traditional/Southern Favorite!</i>	
Frangipane Tart.....	\$4.95
<i>Wedge of poached Granny/Smith Apples baked in Rich Almond Custard, dusted with Powdered/Sugar and garnished with a dollop of Whipped Cream</i>	
Key Lime Tart.....	\$4.95
<i>Fresh & Zesty Lime Custard in Graham Cracker Crust with dollop of Crème Chantilly</i>	
New York/Style Cheesecake with Mixed Berry Compote.....	\$4.95
<i>Our Creamy Cheesecake topped with a Seasonal Blend of Berries</i>	
Raspberry White Chocolate/Swirl Cheesecake.....	\$4.50
<i>Real Raspberries and White Chocolate marbled into our Creamy Cheesecake and set on Buttery/Shortbread Crust then garnished with Raspberry Coulis</i>	
Turtle Cheesecake.....	\$5.25
<i>Our Creamy Cheesecake topped with Chocolate Ganache, Caramel/Sauce and Pecan Praline</i>	

Petite Desserts.....\$2.50 each

Cheesecakes, Cream Puffs, Tartlets, Truffles, Finger Cakes, Petit Fours, Eclairs

Petite Desserts will be placed on family style platters on each table.

Personal servings for each guest may be ordered for an additional fee of \$.75 per person

Petite Multi Choice Minimum Order: Three Choices - 100 Minimum Four Choices - 400 minimum Six Choices - 600 minimum

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

H - House/Specialty

L - Lightly/Spiced

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