



**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/O Orchard Salad

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

Traditional Caesar Salad

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

H/O Chamber Salad

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

H/O 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

Homemade Soup du Jour

Please inquire as to Chef's current selection
If you would like soup as an additional course,
please add \$3.50 per person

Gourmet Beginnings

Add \$1.00

H/O Strawberry Stilton Salad

Hearts of Romaine & Baby Lettuces
with Sliced Strawberries, Chopped Walnuts,
and Lemon-Stilton 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

H/O Wisconsin Beet Salad

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

Caribbean Salad

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

Some menu items may be subject to market availability.

H/O - House Specialty

§ Lightly Spiced

All prices subject to 19.5% 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/ Chicken Wellington

Delicate Puff Pastry filled with a
Boneless Chicken Breast, Apple, smoked Bacon,
shallots, and Mushrooms
Served with Mushroom-Brown Rice Pilaf
\$23.95

H/ Wisconsin Cranberry Chicken

Boneless Breast of Chicken
Filled with Dried Wisconsin Cranberries & Herbs
Topped with Vermouth sauce and
Served with Garden Rice Pilaf
\$20.50

H/ Cilantro Chicken

Boneless Breast of Chicken stuffed
with Mushrooms and Wild Rice
Topped with Cilantro Cream sauce
Served with Parsley Buttered New Potatoes
\$22.50

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
\$23.95

H/ Avgolemeono 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
\$21.95

Chicken Marsala

Boneless Chicken Breastautéed in
Marsala Wine sauce and
Served with Raisin-Brown Rice Pilaf
\$20.75

Risotto Stuffed Chicken

Wisconsin Parmesan Breaded Boneless Chicken Breast
filled with Lemon Risotto
Atop Creamy Tarragon Mushroom sauce
Served with Wisconsin Parmesan Herb Potatoes
\$20.75

Beef Entrées

H/ Green Peppercorn Sirloin

Broiled Top Sirloin Steak* with Creamy Peppercorn-Brandy sauce
Served with Roasted Fresh Garlic New Potatoes
\$32.25

H/ Chausser Filet

Broiled Filet Mignon* with a rich Tomato,
Herb & Wine Chasseur sauce
Served with Rosemary Rissolo Potatoes
6 ounce \$34.50
8 ounce \$37.95

Roasted Garlic Sirloin

Broiled Sirloin Steak* with Roasted Garlic sauce
Served with Sliced Wisconsin Parmesan Herb Potatoes
\$30.25

Black and Bleu Filet

Broiled Filet* set atop a Grilled Beefsteak Tomato
Topped with Bleu Butter
Served with Sliced Herb Parmesan Potato
6 ounce \$36.50
8 ounce \$42.95

H/ Woodland Mushroom Sirloin

Broiled Sirloin Steak* topped with Woodland Mushroom sauce
Served with Twice Baked Potato
\$31.25

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/ 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

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Seafood Entrées

H Jumbo Crab Cake Duet

Blended Flaky, Sweet Crabmeat, Herbs and Breadcrumbs sautéed Pattie style served with Maltaise sauce and Fresh Roasting Potatoes
 Lemon Garnish
 \$29.50

H Almond Butter Walleye

Broiled Walleye Fillet in an Almond-Brown Butter sauce served with Wisconsin Wild and Brown Rice Pilaf
 Lemon Garnish
 \$34.95

Champagne Tilapia

Broiled Tilapia Fillet with Champagne Mushroom sauce Herbed Yukon Gold Potato Wedges and Lemon Garnish
 \$25.50

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
 \$29.95

H Moroccan Salmon

Fresh (in season) Salmon Fillet Oven Roasted with Moroccan Barbecue Glaze served with Potatoes Rissolé
 Lemon Garnish
 \$29.95

H Rainbow Stuffed Trout

Butterfly-Boneless Rainbow Trout filled with Toasted Sesame Wild Rice Topped with Beurre Blanc sauce
 Lemon Garnish
 \$25.95

H 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
 \$31.95

Vegetarian Entrées

Portobello Wellington

Delicate Puff Pastry filled with Fresh Portobello Mushroom, Herbs, Shallots, and Risotto served with Grilled Tomato
 \$22.50

Caribbean Polenta

Gourmet Red Pepper Polenta topped with Fresh Mango salsa Baked Red Rice with Black Beans & Toasted Corn
 \$22.50

Vegetable Strudel

Zucchini, Yellow Squash, Carrots and Peppers in a Delicate Filo Pastry set on Red Pepper Coulis served with Mushroom Polenta
 \$22.50

Eggplant Parmesan

Lightly seasoned and sautéed Eggplant Cutlets Layered with Mozzarella Cheese and Romesco sauce Topped with Wisconsin Parmesan Cheese
 \$22.50

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 Entrees 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
\$23.95

Catalan Stuffed Pork Loin
Tender Pork Loin Stuffed with Almonds,
Apple, Raisins & Spinach atop Sauce Romesco
Served with Risotto Croquettes
\$24.95

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
\$36.50

Jumbo Crab Cake and Sirloin
Jumbo Homemade Crab Cake with Sauce Maltaise
Accompanied by Grilled Seasoned Sirloin Steak*
Served with Fresh Roasting Potatoes
Lemon Garnish
\$34.95

H/ Sirloin and Champagne Tilapia
Petite Sirloin Steak* topped with Roasting Potatoes
Accompanied by Broiled Tilapia Fillet
with Champagne Mushroom Sauce
Served with Wisconsin Parmesan-Herb Potatoes
and Lemon Garnish
\$31.95

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 Rissolé
\$31.95

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
\$29.25

Substitute: Petite Beef Filet for Chicken Add \$6.00

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
\$35.95

Chicken Saltimbocca & Wild Mushroom Ravioli
Wisconsin Parmesan Breaded Boneless Chicken Breast
Filled with Prosciutto Ham, Fresh Sage,
and Wisconsin Swiss Cheese atop Sauce Beurre Blanc
Accompanied by Gourmet Crimini and Portobello
Mushroom stuffed Ravioli
Set atop Fresh Tomato Concassé
\$27.95

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 and menu options may be abbreviated.
 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 \$30.95

Three Entrées \$35.95

**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\$6.25
Vanilla Bean Flavored Rich Creamy Custard topped with Crunchy Almond Florentine Cookie
- Raspberry Mousse\$4.95 Lemon Mousse\$3.95
A perfect light ending to your meal!
- Traditional Tiramisu\$4.75
*Trifle/Style/Sponge Cake spritzed with Coffee and Rum and layered with a Rich Mascarpone Mousse
 Topped with Cocoa and Chocolate Decor*

Cakes & Tortes

- Cappuccino Roll\$4.50
Light Chocolate Cake Roll filled with Coffee Flavored Cream and garnished with Chocolate Covered Espresso Beans
- Chocolate Lush Cake\$5.25
Rich Flourless Chocolate Cake laced with a real punch! Finished with Irish Crème Anglaise
- Chocolate Raspberry Torte\$4.50
A multi-layered deep rich chocolate cake filled with Raspberry and frosted with bittersweet chocolate Ganache.
- Golden Carrot Torte\$4.50
*Old Fashioned/Sliced Cake layered with Walnuts and Orange/Scented Cream
 then topped with Cream Cheese Frosting and Marzipan Carrot*
- White Chocolate Chiffon Torte\$4.75
*Layers of light, moist chiffon cake filled with Belgian White Chocolate Buttercream
 and a Layer of Crunchy Coconut Macaroon*

Tarts & Cheesecakes

- Chocolate Bourbon Pecan Tart\$5.50
Buttery slice of a Chocolaty Traditional/Southern Favorite!
- Frangipane Tart\$5.50
*Wedge of poached Granny/Smith Apples baked in Rich Almond Custard,
 dusted with Powdered/Sugar and garnished with a dollop of Whipped Cream*
- Key Lime Tart\$5.25
Fresh & Zesty Lime Custard in Graham Cracker Crust with dollop of Crème Chantilly
- New York/Style Cheesecake with Mixed Berry Compote\$5.25
Our Creamy Cheesecake topped with a Seasonal Blend of Berries
- Raspberry White Chocolate/Swirl Cheesecake\$4.95
*Real Raspberries and White Chocolate marbled into our Creamy Cheesecake
 and set on Buttery/Shortbread Crust then garnished with Raspberry Coulis*
- Turtle Cheesecake\$5.75
Our Creamy Cheesecake topped with Chocolate Ganache, Caramel/Sauce and Pecan Praline
- 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/S - House/Specialty *§* Lightly/Sliced

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