



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

## Cold Hors d'oeuvres

Prices per 100 pieces or per tray of approximately 100 appetizer portions unless otherwise indicated.  
 Minimum of 25 unless otherwise indicated.

Gourmet International Cheese and Fruit Display (50 person minimum).....	\$5.95 per guest
<i>Gruyere Swiss, Vermont Cheddar, Fontina, Creamy Brie, Lemon-Herb Chevre and Lemon Stilton Cheeses with Strawberries, Grapes, Dried Apricots, Kiwi, Toasted Pecans and Gourmet Crackers</i>	
Smoked Cheese & Grilled Vegetable Antipasto Salad.....	\$4.95 per guest
<i>Smoked Parmesan, White Cheddar, and Gruyere Cheeses in Rosemary-Roasted Garlic Vinaigrette with Tear Drop Tomatoes, Asparagus, Kalamata Olives, Roasted Red, Yellow &amp; Orange Peppers, Red Onion, and Grilled Zucchini &amp; Yellow Squash</i>	
International Cheese Platter with Gourmet Cracker Assortment & Fresh Fruit Garnish.....	\$350.00
<i>Baby Swiss, Sharp Cheddar, Dilled Havarti, Smoked Gouda, Pepper Jack, and Co-Jack Cheeses with Fruit Garnish and Gourmet Crackers</i>	
Marinated Fresh Cheese Platter with Baguette Slices.....	\$325.00
<i>Fresh Parmesan, Feta, Mozzarella, and Baby Swiss Cheeses in Chef's Infused Olive Oils with Roasted Red Peppers, Kalamata Olives and Baguette Slices</i>	
Wisconsin Cheese & Sausage Platter with Gourmet Cracker Assortment.....	\$350.00
<i>Wisconsin Sharp Cheddar, Baby Swiss, Muenster, and Green Bay White Cheddar Cheeses with Sliced Salami, Cubed Turkey-Pastrami and Gourmet Crackers</i>	
Baked Whole Brie and Raspberries en Croute with Baguette Slices (approx 70 petite servings).....	\$215.00
<i>Also available with Mushrooms</i>	
Decorated Whole Poached Salmon with Gourmet Crackers (approx 60 petite servings).....	Market Price
<i>Served with Capers, Minced: Red Onion, Tomato, Boiled Egg, Herb Cream Cheese &amp; Fresh Lemon</i>	
Home Smoked Salmon Fillet Display with Gourmet Crackers (approx 30 petite servings).....	\$190.00
<i>Served with Capers, Minced: Red Onion, Tomato, Boiled Egg, Herb Cream Cheese &amp; Fresh Lemon</i>	
Fresh Vegetable Crudités with Dip.....	\$235.00
Fresh Vegetable and Relish Tray.....	\$265.00
Marinated Grilled Vegetable Platter with Pesto Dip.....	\$255.00
Chocolate Dipped Strawberries.....	\$235.00
Fresh Fruit Kabobs.....	\$395.00
Seasonal Fresh Cut Fruit Platter.....	\$4.50 per guest
Bleu Cheese Walnut Croustade.....	\$220.00
Fresh Vegetables & Herbed Cheese Croustade.....	\$195.00
Petite Vegetarian Taco Croustade.....	\$190.00
Roma Tomato, Black Olive and Artichoke, Roasted Garlic and Cheddar Bruschettas.....	\$245.00
Andouille Sausage Canapé.....	\$215.00
Antipasto skewers.....	\$210.00
Caviar* Deviled Eggs.....	\$200.00
Caviar* Potatoes.....	\$205.00
Cucumber & Crabmeat Rounds.....	\$205.00
Iced Large Shrimp Cocktail with Fresh Lemon & Cocktail Sauce.....	\$395.00
Lobster Stuffed Cherry Tomato.....	\$265.00
Oyster Shooters.....	\$375.00
Smoked Salmon & Caviar* Crouton.....	\$185.00
Mushi with Wasabi & Pickled Ginger - Minimum 100 pieces, Maximum 600 pieces	
California Roll or Tempura Shrimp.....	\$275.00
Vegetarian.....	\$265.00
Tuna Tartare* Canapé.....	\$240.00
Asparagus & Smoked Turkey Canapé.....	\$210.00
Profiteroles - Tarragon Chicken, Smoked Salmon Salad, Roasted Red Pepper Hummus.....	\$210.00
Smoked Turkey Finger Sandwich with Wisconsin Cranberry-Plum Relish.....	\$220.00
Petite Desserts: Cheesecakes, Cream Puffs, Tartlets, Truffles, Finger Cakes, Petit Fours, Éclairs.....	\$2.50 each
<i>Petite Multi Choice Minimum Order: Three Choices - 100 Minimum Four Choices - 400 minimum Six Choices - 600 minimum</i>	

H - House Specialty      L - 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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## Hot Hors d'oeuvres

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§ Aloo Tiki ( <i>East Indian Potato Patties with spicy Pea Filling</i> ) with Tamarind Chutney.....	\$230.00
Artichoke Crostini .....	\$210.00
Caramelized Onion Tartlet.....	\$210.00
Wisconsin Mozzarella and Tomato Crostini.....	\$220.00
Petite Vegetarian Egg Rolls with <i>sweet and sour</i> sauce.....	\$205.00
Spanikopita .....	\$295.00
Stuffed Artichoke Bottoms.....	\$325.00
Wisconsin Wild Rice <i>stuffed</i> Mushrooms.....	\$210.00
Wild Mushroom-Fontina Vol-au-vent.....	\$375.00
Wisconsin Four Cheese Tartlet.....	\$210.00
Fried Calamari with Remoulade <i>sauce</i> .....	\$240.00
Curried <i>shrimp</i> Croustade .....	\$205.00
Escargot and Garlic <i>stuffed</i> Mushrooms.....	\$220.00
Homemade Crab Cakes with Cocktail <i>sauce</i> .....	\$285.00
Oysters Rockefeller.....	\$375.00
Shrimp Toast.....	\$245.00
Assorted Petite Pizzas.....	\$225.00
Bacon Wrapped Water Chestnuts with Wasabi Glaze.....	\$275.00
Battered Chicken Drumsticks with Ranch Dressing.....	\$205.00
§ Buffalo Chicken Wings with Bleu Cheese Dip and Celery <i>sticks</i> .....	\$190.00
Chicken <i>satay</i> Marinated in Lemongrass-Ginger <i>sauce</i> .....	\$245.00
Chicken <i>spring</i> Rolls with <i>sweet and sour</i> sauce.....	\$255.00
Hibachi Beef Teriyaki <i>skewers</i> *.....	\$345.00
Jerk Chicken <i>skewer</i> with Mango <i>salsa</i> .....	\$275.00
Meatballs* <i>swedish</i> or BBQ.....	\$185.00
§ <i>leek</i> <i>spicy</i> Meatballs* with Cilantro Garnished <i>sugar</i> River Dairy Yogurt.....	\$250.00
Pork Pot <i>stickers</i> with <i>soy</i> Dipping <i>sauce</i> .....	\$215.00

## Chef's Carving Table

<i>Teamship</i> Round of Beef* ** with Dijon Mustard, Mayo & Horseradish (approx. 150-200 petite servings).....	Market Price
Whole <i>low</i> Roasted Prime Rib* ** with Béarnaise <i>sauce</i> & Horseradish (approx. 35 petite servings).....	Market Price
Baron of Beef* ** with Dijon Mustard, Mayo & Horseradish (approx. 60 petite servings).....	Market Price
Beef Wellington* ** with Demi-Glace (approx. 20 petite servings).....	Market Price
Whole Roasted Turkey** with Dijon Mustard, Mayo and Wisconsin Cranberry Chutney (approx. 40 petite servings).....	\$500.00
Whole <i>smoked</i> Turkey** with Dijon Mustard, Mayo and Wisconsin Cranberry Chutney (approx. 40 petite servings).....	\$315.00
Whole Boneless Ham** with Dijon Mustard, Mayo and Door County Cherry Chutney (approx. 50 petite servings).....	\$265.00
Whole Island Pork Loin** with Chipotle BBQ <i>sauce</i> and Mango Chutney (approx. 40 petite servings).....	\$215.00
<i>Teamship</i> Round of Pork** with Dijon Mustard and Chipotle BBQ <i>sauce</i> (approx. 40 petite servings).....	Market Price
Roast Leg of Lamb** with Minted <i>saffron</i> <i>sauce</i> (approx. 25 petite servings).....	Market Price

Appropriate Petite Rolls with above items.

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

H/ - House *specialty*

§ Lightly *spiced*

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**MONONA  
CATERING**

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## Hors d'oeuvre Packages and Stations

Minimum 50 guests

<p><b><u>Wisconsin Made</u></b> <span style="float: right;"><b><u>\$7.75</u></b></span></p> <p>Wisconsin Wild Rice &amp; Mushroom Tartlets Rushing Waters/smoked Trout Crouton Cheesy/smoked Chicken Cornucopia Gourmet Wisconsin Cheese &amp; sausage Platter with Crackers (3.25 total portions per guest)</p>	<p><b><u>The International</u></b> <span style="float: right;"><b><u>\$10.50</u></b></span></p> <p>Tomato Bruschettas spanikopita Petite Brie &amp; Raspberry en Croute Pork Pot/tickers with Peanut/sauce Cheesy/smoked Chicken Cornucopia Asparagus &amp; smoked Turkey Canapé (4 total portions per guest)</p>
<p><b><u>Antipasto Table</u></b> <span style="float: right;"><b><u>\$8.25</u></b></span></p> <p>Marinated Fresh Wisconsin Cheeses Assorted Olives Salami and Prosciutto Mushrooms, Pepperoncinis and Artichoke Hearts Marinated and Grilled Vegetables Tapenade and Infused Olive Oil Rustic Breads and Baguette/slices (3 total portions per guest)</p>	<p><b><u>Dim Sum</u></b> <span style="float: right;"><b><u>\$9.25</u></b></span></p> <p>Pork Pot/tickers with Peanut/sauce Hibachi Beef Teriyaki/skewer* Chicken/spring Roll with/sweet &amp; sour/sauce Chicken/satay Petite Vegetable Egg Roll (4 total portions per guest)</p>
<p><b><u>Butler's Choice</u></b> <span style="float: right;"><b><u>\$6.25</u></b></span></p> <p>Andouille/sausage Canapé Curried/shrimp Croustade Caramelized Onion Tartlet Wisconsin Mozzarella &amp; Tomato Crostini Tarragon Chicken/salad Profiterole (3 total portions per guest)</p>	<p><b><u>Taste of Italy</u></b> <span style="float: right;"><b><u>\$9.25</u></b></span></p> <p>Teamed Cavatappi &amp; Angel Hair Pastas with Bolognese &amp; Alfredo/sauces, Fresh Blend of Julienne &amp; sliced Vegetables, Fresh/shredded Wisconsin Parmesan Cheese, Kalamata &amp; Queen Olives, Artichoke Hearts and/sun-Dried Tomatoes (2 petite portions per guest)</p>
<p><b><u>Happy Hour Package</u></b> <span style="float: right;"><b><u>\$10.50</u></b></span></p> <p>§ Buffalo Wings with Bleu Cheese Dip BBQ Chicken Pizza/squares § Mini Cheddar-Jalapeno Poppers Layered Taco Dip with Tortilla Chips (6 total portions per guest)</p>	<p><b><u>Quesadilla Station</u></b> <span style="float: right;"><b><u>\$8.50</u></b></span></p> <p>Fajita/seasoned Chicken Quesadillas and Grilled Portobello &amp; Vegetable Quesadillas with/sour Cream/salsa and Guacamole for garnishing (3 total portions per guest)</p>
<p><b><u>Mashed Potato Martinis**</u></b> <span style="float: right;"><b><u>\$7.50</u></b></span></p> <p>Teaming Garlic Mashed Potatoes in Martini glasses served with Guest's Choice of Toppings to include: Bavarian Mushroom/sauce, Crispy Onions, sour Cream &amp; Chives, Diced Bacon, sharp Cheddar/sauce, shredded Wisconsin/swiss Cheese and Infused Butters (2 petite portions per guest)</p>	<p><b><u>Wisconsin Tailgate</u></b> <span style="float: right;"><b><u>\$10.95</u></b></span></p> <p>Wisconsin Cheese Platter with Gourmet Crackers Fresh Vegetable &amp; Relish Tray Petite Wisconsin Waldorf/salads Mini Cheddarwursts with appropriate condiments BBQ Chicken/skewers Homemade Warm Potato Chips (7 total portions per guest)</p>

**Sweet Rewards\*\*** **\$8.50**

Carved Roasted Fresh Pineapple  
with Babcock Hall Vanilla Ice Cream  
Accompanied by an Assortment of Gourmet Petite Desserts  
(3 total pieces per guest)

**\*\*Station Attendant Required—Attendant Fee \$90 per attendant (\$30 per attendant per hour—3 hour minimum)**

**White Gloved Butler/Staff - \$50 (\$25 per hour, per staff - 2 hour minimum)**

**Not all items listed are passable.**

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## Chef's Tables

Approximately 5-6 reception size portions per person per Chef Table, not suitable as meal replacement  
 100 person minimum guarantee each

<p style="text-align: center;"><b>Isthmus Steakhouse</b></p> <p>Chef Carved Beef Tenderloin* withautéed Button Mushrooms and Caramelized Onion-Balsamic Demi-glace  <i>Stuffed Potatoes</i>  <i>Cajun Stuffed* and Quattro Fromage Stuffed Russets</i>  <i>Florentine Stuffed and Roasted Red Pepper-Basil Stuffed Yukons</i>                      Traditional Caesar Salad with Citrus Parmesan Croutons                      Plum Tomato and Bleu Cheese Salad                      with Apple-Smoked Bacon                      Assorted Crusty Baguettes                      with Garlic-Parmesan and Sweet Butters</p> <p style="text-align: center;"><b>\$24.95 per person</b></p>	<p style="text-align: center;"><b>Under the Boardwalk</b></p> <p>Chef Carved Florentine Salmon                      with Stone Ground Mustard Hollandaise                      Toasted Sesame Seed Snow Peas and Matchstick Carrots                      Pasta and Crab Salad tossed in Lemon-Dill Vinaigrette                      Caribbean Salad with Fresh Jicama, Grapefruit Sections, and Blood Orange Vinaigrette                      Roasted Herbed Yukon Gold Potatoes                      with Garlic and Peppers                      Petite Homemade Savory Cones with Sweet Butter</p> <p style="text-align: center;"><b>\$21.95 per person</b></p>
<p style="text-align: center;"><b>Silk Road</b></p> <p>Chef Carved Coriander Rubbed Leg of Lamb with Au Jus                      Aloo Gobi, Eastern Potatoes and Cauliflower                      Raita, Minted Sugar River Dairy Yogurt Cucumbers                      Tomato &amp; Cucumber Salad                      with Onion, Feta, and Fresh Oregano Dressing                      Turkish Couscous Salad                      with Fresh Green &amp; Red Peppers, Onion, Garlic, Tomatoes, &amp; Cucumbers                      Pulao, Fragrant Basmati Rice                      Naan, Eastern Flat Bread                      Mint Chutney and Sweet &amp; Sour Chutney</p> <p style="text-align: center;"><b>\$24.95 per person</b></p>	<p style="text-align: center;"><b>South of the Border</b></p> <p>Chef Carved Tamarind Glazed Pork Loin                      with Mexican BBQ Sauce and Salsa Verde                      Savory Baked Red Rice                      with Black Beans and Corn                      Roasted Cumin and Lime Scented Southwestern Caesar Salad                      Shrimp Fajita Salad                      Warm Flour Tortillas with Honey Butter                      Sweet and Savory Petite Corn Muffins                      with Sweet Butter</p> <p style="text-align: center;"><b>\$ 18.95 per person</b></p>
<p style="text-align: center;"><b>Heartland's Choice</b></p> <p style="text-align: center;">Garlic and Sage Roasted Whole Chickens                      Chef's Seasonal Roasted Root Vegetables                      Chef Tossed Spinach Salad with Warm Bacon Dressing                      Wisconsin Cranberry, Roast Duck and Wisconsin Wild Rice Salad                      Wisconsin White Cheddar Colloped Potatoes                      Asiago Focaccia Fingers                      with Sweet Butter</p> <p style="text-align: center;"><b>\$20.95 per person</b></p>	

Station Attendant Required at each Chef's Table

Chef Attendant Fee \$90 per attendant (\$30 per attendant per hour—3 hour minimum)

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