

# 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/ 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/ 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/ 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

### H/ Chicken-saltimbocca

Wisconsin Parmesan Breaded Boneless Chicken Breast  
filled with Prosciutto Ham, Fresh-sage, and Wisconsin-swis  
Cheese atop-sauce Beurre Blanc  
Served with Herb Buttered Yukon Gold Potato Wedges  
\$22.95

### 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  
\$20.95

### Chicken Marsala

Boneless Chicken Breast-sautéed in  
Marsala Wine-sauce and  
Served with Raisin-Brown Rice Pilaf  
\$19.95

### Risotto-stuffed Chicken

Wisconsin Parmesan Breaded Boneless Chicken Breast  
filled with Lemon Risotto  
Atop Creamy Tarragon Mushroom-sauce  
\$19.95

## Beef Entrées

### H/ Green Peppercorn-sirloin

Broiled Top-sirloin-s Steak\* with Creamy Peppercorn-Brandy-sauce  
Served with Roasted Fresh Garlic New Potatoes  
\$30.95

### 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

### Roasted Garlic-sirloin

Broiled-sirloin-s Steak\* with Roasted Garlic-sauce  
Served with-sliced Wisconsin Parmesan Herb Potatoes  
\$28.95

### 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/ Woodland Mushroom-sirloin

Broiled-sirloin-s Steak\* topped with Woodland Mushroom-sauce  
Served with Twice Baked Potato  
\$29.95

### H/ Slow Roast New York

Slowly Roasted Whole New York-s Trip Loin\*  
Sliced thin and topped with-south American Marinade  
Served with Roasted Garlic Duchess Potatoes  
Market Price

### § H/ New Orleans-s Trip

Blackened New York-s Trip-s 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

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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 Rissolé 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

H/S - House Specialty § Lightly Spiced

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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 Saltimbocca & 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*

**H/ - House Specialty**      **§ Lightly Spiced**

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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 Rissole
- 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)

*H* - House Specialty

*L* - Lightly Spiced

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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 &amp; 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
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*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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