



Photo: Elisabeth McConnell

MONONA
CATERING
2019 MENU

Exclusively at
MONONA TERRACE®
Where business and inspiration meet.



Monona Catering's vision to "Be the Best, No Less" guides our commitment to providing the highest quality food, beverage and service possible to all guests of Monona Terrace Community and Convention Center.

As the award-winning exclusive caterer at Monona Terrace since opening in 1997, our team of dedicated professionals with more than 250 years of combined industry experience offers a wide variety of services to fit each client's needs. We are dedicated to customization of all aspects of your service and menu planning, which includes organic and local products, all manner of ethnic and cultural needs and, when possible, adaptation of favorite family recipes for your special occasion.

Being stewards of our environment and a good corporate citizen in our community are core values that guide us as we annually donate thousands of pounds of leftover food to local pantries and divert tons of pre-consumer food scraps from the waste stream to composting. As the caterer in a LEED Gold certified facility, Monona Catering works very closely with Monona Terrace to ensure we are meeting or exceeding all of the environmentally friendly practices required of this prestigious green building certification.

Our goal is to tailor services that fit your needs and to deliver an exceptional and inspirational experience for your event. As you look through our menu, please do not hesitate to contact your Catering Sales Manager with any questions or special requests.

We look forward to serving you!

Thank you,

Wendy Brown-Haddock

Wendy Brown-Haddock, CPCE
General Manager

Table of Contents

Breakfast

Sit-Down Breakfasts	Page 1
Continental Breakfasts	Page 1
Buffet Breakfasts	Page 2
Breakfast Enhancements & A la Carte.....	Page 2

Lunch

Lunch Beginnings.....	Page 3
Lunch Entrées.....	Page 4
Sandwiches and Entrée Salads.....	Page 5
Lunch Buffets	Page 6
Grab 'n Go Lunches.....	Page 7
Lunch Endings.....	Page 8

Dinner

Dinner Beginnings	Page 9
Beef Entrées.....	Page 10
Poultry Entrées.....	Page 10
Pork Entrées.....	Page 11
Seafood Entrées	Page 11
Vegetarian Entrées.....	Page 11
Medley Entrées.....	Page 12
Traditional Dinner Buffet.....	Page 13
Chef's Specialty Dinner Buffets	Page 14
Dinner Endings	Page 15

Breaks

Hot and Cold Beverages.....	Page 16
Bakery, Fresh Fruit, and Yogurt.....	Page 16
Snacks.....	Page 16
Anytime Break Packages.....	Page 17

Hors d'oeuvres

Cold.....	Page 18
Hot.....	Page 19
Platters	Page 20
Carving Table	Page 20
Hors d'oeuvres Packages and Stations	Page 21

Bar Service

Bar	Page 22
Wine List	Page 23
Keg Beer List.....	Page 24

Policies.....Pages 25-28

Every effort will be made to honor special dietary needs, however; please note that all food is prepared in a commercial kitchen that handles peanuts, tree nuts, fish, shellfish, eggs, dairy, soy and wheat regularly, and non-exposure to these potential allergens cannot be guaranteed.

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 consumer's 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.



Breakfast

Breakfast Entrées include Orange Juice, Rising Shores® Organic Fair Trade Coffee, Tea and Milk
Multiple Entrée: Add \$1.00 per person (see page 26 for details)
Maximum of two Selections (minimum of 10 per selection)

Huevos Rancheros ^G

Two Eggs Nestled in Hashbrown Potatoes
 Accompanied by a Chorizo Sausage Patty
 Topped With Cheddar-Jack Cheese
 Served with Pico de Gallo and
 Mini Corn Muffins with Butter *(contains gluten)*
 \$15.50

Eggs Benedict

Poached Eggs atop Canadian Bacon and English Muffin
 topped with Hollandaise Sauce
 American Fries
 Chef's Assortment of Petite Muffins
 \$15.95

French Toast

Battered French Bread with
 Warm Syrup and Butter
 Served with Scrambled Eggs, Sausage Links,
 and a Mixed Berry Compote
 \$15.95

Spinach Quinoa Scramble ^G

Savory Scrambled Eggs with Spinach and Quinoa
 Accompanied by
 Oven Roasted Potatoes
 Grilled Tomato
 \$14.95

Wisconsin Country Breakfast ^G

Wisconsin Cheese & Chive Scrambled Eggs
 Apple Smoked Bacon or Sausage Links
 Rosemary Wedge Potatoes
 Ketchup
 Chef's Assortment of Petite Muffins *(contains gluten)*
 \$14.95

Vegetarian Option - Substitute Fresh Fruit for Meat where appropriate.

Continental Breakfast Buffets

Grand European

40 person minimum
 Chilled Orange Juice ^{G, VG}
 Seasonal Fresh Cut Fruit Platter ^{G, VG}
 International Cheese Platter ^G
 International Cold Meat Platter ^G
 Homemade Filled and Butter Croissants
 Artisan Breads with Butter and Preserves
 Warm Soft-Boiled Eggs ^G
 Granola Cereal with Milk
 Individual Greek Fruit Yogurt ^G
 Rising Shores® Coffee, Decaf, Tea
 \$18.50

Traditional Continental

Chilled Fruit Juices ^{G, VG}
 Home-Baked Pastries,
 Muffins and Scones with Butter
 Rising Shores® Coffee, Decaf, Tea
 \$9.95

Add: Whole Fruit ^{G, VG} for \$2.50 per piece
 Cut Fruit ^{G, VG} for \$5.50 per guest
 Individual Greek Fruit Yogurt ^G \$3.95 each

European Continental

25 person minimum
 Chilled Orange Juice ^{G, VG}
 Seasonal Fresh Cut Fruit Platter ^{G, VG}
 Assorted Homemade European Pastries
 Which may include:
*Almond, Apple, Chocolate, Everything and
 Butter Croissants,
 Apricot-Almond, Hazelnut, and Poppy Seed Danish,
 Assorted Scones
 Butter & Preserves*
 Rising Shores® Coffee, Decaf, Tea
 \$14.95

Fit & Trim Continental

Chilled Fruit Juices ^{G, VG}
 Low Fat Muffins and Scones
 Homemade Granola Bars ^{G, VG, Contains Nuts}
 Whole Fruit ^{G, VG}
Apples, Bananas, Oranges
 Rising Shores® Coffee, Decaf, Tea
 \$11.95

Substitute: Cut Fruit for Whole Fruit ^{G, VG}
 \$3.00 per guest
Add: Individual Greek Fruit Yogurt ^G
 \$3.95 each

All pastries prepared fresh daily in our in-house bakery, all bakery items may contain traces of nuts

G: Gluten Sensitive *except as noted* **VG:** Vegan

All prices subject to 21% service charge and applicable sales tax.

Breakfast



Hot Buffets

Minimum of 50 guests

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

Lakeshore Breakfast Buffet

Chilled Orange Juice ^{G, VG}
 Seasonal Fresh Cut Fruit ^{G, VG}
 Wisconsin Cheese and Chive Scrambled Eggs ^G
 Herb Roasted Wedge Potatoes ^{G, VG}
 Home-Baked Petite Pastries and Muffins
 Rising Shores® Coffee, Tea and Milk
 \$14.95

Monona Sunrise Brunch

Chilled Orange Juice ^{G, VG}
 Vanilla Yogurt with Seasonal Berries ^G & Homemade Granola
 Feta & Chive Scrambled Eggs ^G
 Hashbrown Potatoes with Onions ^{G, VG}
 Sausage Links ^G
 Belgian Waffles with Warm Syrup and Whipped Butter
 Cinnamon Streusel Coffeecake Muffins
 Rising Shores® Coffee, Tea and Milk
 \$18.50

Enhancements to your Breakfast Buffet

Add On Items:

Thick Cinnamon French Toast
 Served with Blueberry Compote,
 Warm Syrup and Whipped Butter
 \$3.95 per person

Buttermilk Pancakes (2 cakes)
 Served with Warm Syrup and
 Whipped Butter
 \$2.50 per person

Homemade Biscuits and Sausage Gravy
 \$3.95 per person

Belgian Waffles
 Served with Whipped Cream,
 Fresh Sliced Strawberries,
 Warm Syrup and Whipped Butter
 \$3.95 per person

Cottage Bacon ^G (2 pieces)
 \$2.95 per person

Crispy Bacon Strips ^G (2 pieces)
 \$2.95 per person

Sausage Links ^G (2 pieces)
 \$2.95 per person

Egg Substitutions:

Fluffy Cheese Omelets ^G
 with Guest's Choice of Toppings:
*Diced Ham, Sautéed Mushrooms,
 Onion, Tomato, Green Pepper*
 Add \$8.25 to Buffet Price

Spinach and Fontina Frittatas ^G
 Add \$2.95 to Buffet Price

Feta Spinach Egg Scramble ^G
 Add \$3.95 to Buffet Price

A la Carte Breakfast Selections

Minimum order of 12, except where noted

Homemade Quiche (8 slices) <i>Florentine or Bacon & Wisconsin Swiss</i>	\$33.95 each	Seasonal Fresh Cut Fruit ^{G, VG} (minimum 25)	\$5.50 per person
Ham, Cheddar and Broccoli Strata Cup	\$4.50 each	Individual Greek Fruit Yogurt ^G	\$3.95 each
Chorizo Breakfast Burrito with Salsa	\$4.50 each	Individual Cold Cereal with Milk	\$3.95 each
Egg Monona Sandwich <i>English Muffin with Poached Egg, Wisconsin Cheese and Sausage</i>	\$4.95 each	Bagels with Cream Cheese & Preserves	\$34.95 per dozen
Wisconsin Cheese & Chive Scrambled Eggs ^G	\$2.95 per person	Homemade Granola Bars ^{G, VG}	\$29.95 per dozen
Individual Spinach & Fontina Frittatas ^G	\$3.25 each	Oatmeal ^{VG} with Brown Sugar, Raisins, and Milk	\$2.50 per person
		Oatmeal Packets with Brown Sugar ^{VG}	\$2.50 each

G: Gluten Sensitive *except as noted* **VG**: Vegan

All prices subject to 21% service charge and applicable sales tax.



Lunch Beginnings

Choice of one salad or soup included with Plated Entrées
If you would like both soup and salad, please add \$3.50 per person

Salads

House Salad ^G

Hearts of Romaine with Baby Lettuces,
Sliced Roma Tomatoes, Cucumbers,
Carrot Shreds and Fresh Wisconsin Parmesan
Served with Creamy Ranch & Homemade French Dressings

Spinach Salad ^{G, VG}

Tender Baby Spinach Leaves with Sliced Fresh Strawberry and
Toasted Sesame Seeds
Served with Raspberry Vinaigrette

Orchard Salad ^G

Fresh Baby Greens Topped with
Diced Seasonal Apples and Gorgonzola Cheese
Served with Homemade Fig-Grapeseed Vinaigrette

Strawberry Feta Salad ^G

Baby Lettuce with Sliced Strawberries and Crumbled Feta
Served With Roasted Orange Vinaigrette

Blueberry Salad ^{G, VG}

Blueberry, Almonds and Red Onions on Baby Lettuce
Served with Blueberry Vinaigrette

Homemade Soup

Tomato Basil ^{G, VG}

Hearty Vegetarian Tomato Soup with Fresh Basil

Beer Cheese

Beer & Vegetable Stock Based Soup
with a Creamy Blend of Wisconsin Cheeses

Broccoli Cheese ^G

This Ever-Popular Vegetarian Soup Combines Creamy Wisconsin Cheese
with Broccoli Florets

Potato Leek ^G

Creamy Vegetable Based Soup with Fresh Leeks and Russet Potatoes

Minestrone ^{G, VG}

Italian Seasoned Tomato Soup with Beans, Diced Vegetables and Gluten
Free Noodles

Chicken and Orzo

A Base of Savory Chicken Broth with Orzo and a Bright Lemon Accent

Rueben ^G

All the Ingredients of the Traditional Sandwich;
Combining Corned Beef, Sauerkraut and Swiss Cheese in a Savory Broth

Beef Spätzle

Housemade Beef Soup with German Spätzle Noodles

G: Gluten Sensitive *except as noted* **VG:** Vegan

All prices subject to 21% service charge and applicable sales tax.



Lunch Entrées

Lunch Entrées include your choice of Lunch Beginning and Vegetable (unless otherwise indicated), Bakery Fresh Rolls & Butter, Rising Shores® Organic Fair Trade Coffee, Tea and Milk.
Multiple Entrée: Add \$1.00 per person (see page 26 for details)
Maximum of two Selections (minimum of 10 per selection - except where noted)

Chicken Provencal

Sautéed Breast of Chicken baked in
Herbed Tomato-Olive Provencal Sauce
Served with Toasted Orzo
\$18.95

Lemon Caper Chicken ^G

Boneless Sautéed Chicken Breast in a Lemon Pan Sauce
with Capers, White Wine and Herbs
Served with Garden Rice Pilaf (Contains Nuts)
\$18.50

Avgolemono Chicken ^G

Boneless Chicken Breast Stuffed with
Spinach, Tomato, and Feta
Topped with Lemon Egg Sauce
Served with Mediterranean Rice Pilaf
\$19.50

Spinach Artichoke Chicken ^G

Chicken Breast filled with Fresh Spinach,
Artichoke Hearts and a Creamy Cheese Blend
Topped with Veloute Sauce
Served with Brown Butter Mashed Potatoes
\$20.50

Chicken Divan

Lightly Breaded Boneless Chicken Breast
Wrapped around Steamed Broccoli Spear
Topped with Creamy Wisconsin Swiss Sauce
Served with Quartered Oven-Fried Redskin Potatoes
\$19.95

Enchilada Platter ^G

Pair of Homemade Chicken Enchiladas with
Classic Tomato Enchilada Sauce,
Red Pepper, and Wisconsin Cheddar
Refried Beans, Mexi-Corn and Spanish Rice
(no additional vegetable or second meal selection with this entrée)
Family Style Tortilla Chips with Mild Salsa (in place of rolls)
\$16.95
Vegetarian: Substitute Cheese and Vegetable Enchiladas

Roast Turkey ^G (Minimum 25)

Slowly Roasted Breast of Turkey
Served with Creamy Mashed Potatoes and Pan Gravy
Cranberry Sauce Compote
\$18.25
Add: Savory Sage Dressing for \$1.25 (contains gluten)

Pot Roast ^G (Minimum 25)

Tender Beef Slowly Roasted with
Julienne Carrots, Onions and Celery
Served with Mashed Potatoes and Pan Gravy
\$23.50

Roast Pork Loin ^G (Minimum 25)

Savory Sliced Pork Loin Topped with Peach Compote
Served with Sliced American Fried Potatoes
\$18.25

Vegetarian Entrée du Jour

Our Executive Chef will make an appropriate choice
in consideration of your main menu selection.
\$18.25

Vegetable Choices ^{G, VG}: Green Beans with Confetti Peppers,
Snap Peas and Matchstick Carrots or Cauliflower and Broccoli Buds with Baby Carrots

G: Gluten Sensitive *except as noted* **VG:** Vegan

All prices subject to 21% service charge and applicable sales tax.



Sandwiches & Entrée Salads

Rising Shores® Organic Fair Trade Coffee, Tea and Milk accompany all Sandwiches and Entrée Salads.

Multiple Entrée: Add \$1.00 per person (see page 26 for details)

Maximum of two Selections (minimum of 10 per selection)

Croissant Sandwich

Choice of Two:

Turkey Club with Apple Smoked Bacon; Deli Ham & Wisconsin Swiss;
Tarragon Chicken Salad; Egg Salad
Piled high on a Butter Croissant
Garnished with Tomato, Crisp Lettuce & Dill Pickle Spear
Pasta Salad

\$15.25

Vegetarian: Substitute Marinated Grilled Tempeh

Chicken Caesar Focaccia

A Wedge of our Homemade Herbed Focaccia Bread with
Sliced Slow-Roasted Chicken Breast, Crisp Hearts of Romaine,
Purple Onion, Wisconsin Provolone and Homemade Caesar Dressing
Fresh Fruit Garnish and Pasta Salad

\$14.50

Vegetarian: Substitute Marinated Grilled Tempeh ^{VG}

Turkey Club Wrap

Deli-Sliced Turkey with Crisp Bacon,
Fresh Tomatoes and Lettuce wrapped in Herb Tortilla
Redskin Potato Salad
Fresh Grape & Strawberry Garnish

\$14.95

Vegetarian: Substitute Grilled Marinated Tofu ^{VG}

Buffalo Chicken Wrap

Crispy Chicken Tender with Red Pepper Sauce, Julienne Carrots and Celery,
and Wisconsin Bleu Cheese Dressing wrapped in a Herb Flour Tortilla
Creamy Coleslaw and Fresh Strawberry & Melon Slice

\$14.50

Vegetarian: Substitute Grilled Marinated Tofu ^{VG}

Falafel Salad

Homemade Falafel with Arcadia Blend Greens, Cucumber,
Roma Tomatoes, Red Onion, Feta Cheese
Served with Lemon Oregano Vinaigrette

Grilled Pita Bread

\$16.50

Soup & Sandwich

Homemade Soup, *Choice of One:*

Wisconsin Beer Cheese; Tomato Basil; ^G Minestrone ^{G, VG}

Soup with Crackers

Choice of two:

Deli-Sliced Turkey; Ham & Wisconsin Swiss;

Roast Chicken; Tuna Salad; Egg Salad

on Bakery Fresh Kaiser Roll

Garnished with Tomato, Crisp Lettuce and Dill Pickle Spear

Wisconsin Potato Salad

\$16.50

Vegetarian: Substitute Marinated Grilled Tempeh ^{G, VG}

Chicken Orchard Salad ^G & Homemade Croissant

Fresh Romaine and Spring Greens Salad topped
with Grilled Boneless Chicken Breast, Diced Seasonal Apples,
Wisconsin Gorgonzola Cheese
and Roasted Walnuts

Served with Homemade Fig-Grapeseed Vinaigrette

Homemade Butter Croissant (*contains gluten*)

\$15.25

Vegetarian: Substitute Marinated Grilled Tempeh ^{G, VG}

Char-Crust Chicken Salad

Fresh Baby Greens topped with

Roasted New Potato Wedges, Marinated Green Beans and
Hickory-Molasses Seasoned Boneless Breast of Chicken
Garnished with Chopped Fresh Chives and Bleu Cheese Crumbles

Served with Molasses-Balsamic Vinaigrette

Soft Bread Sticks with Butter

\$16.95

Vegetarian: Substitute Grilled Marinated Tofu ^{VG}

Mediterranean Mezi Plate ^G

Grilled Sliced Chicken Breast atop Baby Lettuce with Garlic Hummus,
Tabouli with Feta Cheese and Sliced Roma Tomatoes & Cucumbers
Garnished with Roasted Red Peppers

Served with Lemon Oregano Dressing and a Mediterranean Olive Blend
Grilled Pita Bread (*contains gluten*)

\$16.95

Vegetarian: Substitute Grilled Marinated Tempeh ^{G, VG}

Cobb Salad

Hearts of Romaine and Red Cabbage topped with Roasted Chicken,
Bacon, Diced Tomatoes, Sliced Mushrooms,

Chopped Hard Boiled Egg, Shredded Wisconsin Cheddar,
and Home-Style Croutons

Served with Ranch and Homemade French Dressings

Baguette Slices with Butter

\$15.50

Vegetarian: Substitute Fresh Avocado for Chicken and Bacon

Barley Arugula Salad

Fresh Arugula with Barley

Roasted Red Pepper, Scallions, Eggplant, and Feta Cheese
Topped with Toasted Pepita Seeds and Tossed in a Lemon Vinaigrette
Grilled Pita Bread

\$15.25

Substitute Gluten-Free Breads or Wraps Add \$2.00 per portion

G: Gluten Sensitive *except as noted* **VG:** Vegan

All prices subject to 21% service charge and applicable sales tax.



Luncheon Buffets

Cold Buffet - Minimum of 25 guests
Hot Buffet - Minimum of 50 guests
Groups that fall below the required minimum will be subject to additional charges and menu options may be abbreviated.
Rising Shores® Organic Fair Trade Coffee, Tea and Milk included with all Buffets.

All Wrapped Up Buffet

Hazelnut Romaine Salad with Hazelnut Vinaigrette ^{G, VG}
Tri-Color Rotini Pasta Salad
Antipasto Skewers ^G
Gourmet Wrap Assortment
Please choose 2 Wraps, plus Vegetarian:
Ranch Chicken; Buffalo Chicken; Turkey Club;
Southwestern Flank Steak; Avocado Veggie
Miss Vickie's Gourmet Chip Assortment ^G
\$22.50

Deli Buffet

House Salad ^G with Creamy Ranch and
Homemade French Dressings
Home-Style Potato Salad ^G
Sliced Turkey ^G, Ham ^G, Egg Salad ^G
Assorted Wisconsin Cheeses ^G
Sliced Tomato, Onion and Crisp Lettuce
Assortment of Kaiser Rolls, Sliced Bread and Condiments
Potato Chips ^G
\$19.95
Add: Chef's Soup du Jour for \$3.50
Add: Hummus— Garlic Original or Roasted Red Pepper ^{G, VG}
for \$23.95 qt

Gemütlichkeit Buffet

Cucumber and Tomato Salad ^G
Warm German Potato Salad
Boneless Country Ribs Braised in Sauerkraut ^G
Chicken Schnitzel with Lemon and Capers
Homemade Spätzle
Steamed Green Beans ^G
Sautéed Red Cabbage ^G with Apples ^G
Bakery Fresh Rolls with Butter
\$21.95
Add: Reuben Soup for \$4.50

Southwestern Buffet ^G

Southwestern Potato Salad
Southwestern Chicken Fajita Strips
Sautéed with Onions & Peppers
Corn Tortillas and Flour Tortillas (*contains gluten*)
Refried Beans ^{VG}, Diced Tomatoes, Shredded Lettuce,
Guacamole, Wisconsin Sour Cream, Chunky Mild Salsa
and Green Chile-Tomatillo Salsa
Homemade Cheese Enchiladas
Spanish Rice ^{VG}
Tortilla Chips with Warm Queso Dip
\$23.50
Add: Chicken Fiesta Soup for \$3.95

Gourmet Deli Buffet

Homemade Soup, *Choice of One:*
Wisconsin Beer Cheese; Tomato Basil; ^GMinestrone ^{G, VG}
Soup with Crackers
Bistro Salad with Creamy Ranch and Homemade French Dressings ^G
Redskin Potato Salad ^G
Marinated Antipasto Salad ^G
Focaccia Sandwich Wedges:
Chicken Caesar, Turkey Club, and Grilled Portobello & Pepper
Kettle Chips ^G
\$21.95

Mediterranean Buffet

Greek Salad with Lemon-Dill Vinaigrette ^G
Avgolemono Chicken ^G
Hummus ^{G, VG} and Tabouleh
Falafel ^{VG}
Kifta Meatballs ^G - *Arabic version of Beef Meatballs*
Roasted Potatoes with Oregano and Mint ^{G, VG}
Green Beans with Fried Capers and Lemon Olive Oil ^{G, VG}
Tzatziki Sauce ^G
White and Wheat Pita Bread
\$21.95

Heart of Italy Buffet

Romaine Antipasto Salad ^G and Caprese Salad ^G
Seared Chicken Breast atop Tomato Ragout ^G
Baked Rigatoni Alfredo
Assorted Pizzas (choice of 3)
Pepperoni; Sausage and Mushroom; BBQ Chicken;
Hawaiian; Sausage, Pepperoni, Mushroom, Black Olive and Onion;
Portobello, Black Olive, Onion and Sweet Peppers;
Margherita; Cheeseless Olive Oil, Tomato, Artichoke,
Garlic and Roasted Mushroom ^{VG}
Fresh Wisconsin Parmesan Cheese ^G
Fresh Vegetable Blend ^{G, VG}
\$22.50
Add: 12" Gluten Free Pizza \$45.00 each

Bucky's Tailgate Buffet ^G

Wisconsin Waldorf Salad
Home-Style Potato Salad
Fresh Vegetable and Relish Tray
Beer Boiled Johnsonville® Bratwurst (*contains gluten*)
with Wisconsin Sauerkraut and Chopped Fresh Onion
Grilled Boneless Chicken Breast
Black Bean Burgers ^{VG}
Fresh Sliced Tomato and Crisp Lettuce
Wisconsin Vegetarian Baked Beans
Condiments and Buns (*contains gluten*)
\$22.50

Substitute Gluten-Free Breads or Wraps Add \$2.00 per portion

G: Gluten Sensitive *except as noted* **VG:** Vegan

All prices subject to 21% service charge and applicable sales tax.



Grab 'n Go Lunches

Individually packaged selections for guests on the go

Our Kitchen will package individual lunches from your selections \$2.50 per person
Maximum of two Sandwich Selections (minimum of 10 per selection)
Substitute Gluten-Free Breads or Wraps Add \$2.00 per sandwich

Sandwiches A la Carte

Submarine Sandwich

Fresh Baked French Bread layered with Deli-Sliced Turkey, Ham, Salami, Wisconsin Provolone, Sliced Tomato, Lettuce, Purple Onion, and Italian Dressing
\$9.50

Vegetarian: Substitute Marinated Grilled Tempeh ^{VG}

Southwestern Wrap

Southwest Beef Flank Steak with Peppers, Onions, Garlic and Chili-Lime Cream Cheese Spread
\$10.95

Vegetarian: Substitute Marinated Grilled Tofu ^{VG}

Turkey Club Wrap

Deli-sliced Turkey with Crisp Bacon, Fresh Tomatoes and Lettuce wrapped in a Herb Tortilla with Dijonnaise Spread
\$8.95

Vegetarian: Substitute Marinated Grilled Tofu ^{VG}

Buffalo Chicken Wrap

Crispy Chicken Tender with Red Pepper Sauce, Julienne Carrots and Celery, and Wisconsin Bleu Cheese Dressing Wrapped in Herb Flour Tortilla
\$7.50

Vegetarian: Substitute Grilled Marinated Tofu ^{VG}

Croissant Sandwich

Turkey Club with Apple Smoked Bacon; Deli Ham & Wisconsin Swiss; Tarragon Chicken Salad; Egg Salad Piled high on Butter Croissant Garnished with Tomato and Crisp Lettuce
\$10.25

Vegetarian: Substitute Marinated Grilled Tempeh ^{VG}

Ranch Chicken Wrap

Herb Flour Tortilla filled with Crispy Chicken, Tomatoes, Carrot Shreds, Alfalfa Sprouts and Ranch Schmear
\$7.95

Vegetarian: Substitute Fresh Avocado ^{VG}

Chicken Caesar Focaccia

A Wedge of our Homemade Focaccia Bread with Sliced Roasted Chicken Breast, Hearts of Romaine, Purple Onion, Wisconsin Provolone and Homemade Caesar Dressing
\$8.25

Vegetarian: Substitute Marinated Grilled Tempeh ^{VG}

Deli Sandwich

Deli-Sliced Turkey; Ham & Wisconsin Provolone; Roast Chicken; Chicken Salad; Egg Salad Layered on Bakery Fresh Kaiser Roll with Fresh Sliced Tomato and Crisp Lettuce Appropriate Condiments
\$8.25

Vegetarian: Substitute Marinated Grilled Tempeh ^{VG}

Sides

Cole Slaw ^G
\$2.25 each

Whole Fruit ^{G, VG}
\$2.50 each

Assorted Frito-Lay Chips ^G
\$1.65 each

Home Baked Cookies
\$2.25 each

Potato Salad ^G
\$2.95 each

Fresh Cut Fruit ^{G, VG}
\$5.50 each

Miss Vickie's Gourmet Chips ^{G, VG}
\$2.75 each

Homemade Granola Bars ^{G, VG}
\$2.50 each

Entrée Salads A la Carte

Cobb Salad

Hearts of Romaine and Red Cabbage Topped with Roasted Chicken, Bacon, Diced Tomatoes, Sliced Mushrooms, Chopped Hard Boiled Egg, Shredded Wisconsin Cheddar, and Home-Style Croutons Assorted Dressing Packets Breadstick with Butter
\$15.95

Chicken Orchard Salad ^G

Fresh Romaine and Spring Greens Salad topped with Grilled Boneless Chicken Breast, Diced Seasonal Apples, Wisconsin Gorgonzola Cheese and Roasted Walnuts Served with Homemade Fig-Grapeseed Vinaigrette Breadstick with Butter (contains gluten)
\$15.50

Beverages

Pepsi Soda Assortment (canned)
\$3.00 each

Rising Shores® Artesian Bottled Water
\$3.50 each

Sparkling Water (canned)
\$3.50 each

Milk (2% or Skim)
\$2.25 each

G: Gluten Sensitive *except as noted* **VG:** Vegan

All prices subject to 21% service charge and applicable sales tax.



Lunch Endings

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

Homemade Cake Squares.....	\$3.95
<i>Choice of Carrot, Chocolate Ribbon, German Chocolate</i>	
Caramel Apple Cheesecake Square	\$4.50
<i>Luscious Cheesecake Topped with Roasted Apples and Oatmeal Streusel. Drizzled with Caramel Sauce</i>	
New York Cheesecake Square.....	\$4.50
<i>Our Creamy Home-Baked Cheesecake Served with Berry Compote</i>	
Chocolate Mousse ^G	\$4.50
<i>Creamy Dark Belgian Chocolate with Whipped Cream Garnish</i>	
Raspberry Angel Food Cake Roll.....	\$5.25
<i>Angel Food Cake Roll with Orange-Accented Raspberry Filling Served with Raspberry Coulis and Whipped Cream</i>	
Vanilla Bean Panna Cotta ^G	\$5.50
<i>Italian Style Eggless Custard Served with a Berry Garnish in a Champagne Coupe</i>	
Cupcakes - Minimum of 12 per flavor.....	\$3.50
<i>German Chocolate; Cream Cheese Pound Cake with Coconut Icing; Red Velvet with Cream Cheese Icing; Farm Cakes (Light Chocolate Cake with Cream Cheese and Chocolate Chip Filling); Vanilla with Pastel Buttercream; Carrot Cake with Cream Cheese Icing; Lemon Poppy Seed; Chocolate Ganache with Sprinkles</i>	
Gourmet Cupcakes available, see your Catering Sales Manager for Details	
Gluten Free Cupcakes - Chocolate ^{G, VG} ; Carrot ^G (dairy-free); Yellow Cake ^G	\$3.75
Homemade Fruit Pie Squares.....	\$3.75
<i>Choice of Apple; Cherry; Peach; Blueberry</i>	
Homemade Fruit Crisp with Whipped Cream Garnish.....	\$4.50
<i>Choice of Apple; Cherry; Peach; Strawberry-Rhubarb</i>	
UW Babcock Hall Vanilla Ice Cream ^{G, Not Vegetarian}	\$4.95
<i>Choice of Chocolate or Strawberry Sauce</i>	
Assorted Home-Baked Bars.....	\$28.95 dz
<i>Assortment may include: Apricot Princess Bars; Magic Bars; Chocolate Raspberry Bars; Fudgy Oatmeal Bars; Triple Chip Blondies</i>	
Granola Bars ^{G, VG}	\$29.95 dz
Brownies	\$29.95 dz
Gluten Free Chocolate Brownies ^{G, VG}	\$32.95 dz
Assorted Home-Baked Cookies	\$24.95 dz
Gluten Free Cookies.....	\$25.95 dz
<i>Choice of Oatmeal Shortbread ^G; Oatmeal Chocolate Chip ^{G, VG}; Orange Almond Clouds ^G</i>	
Seasonal Fresh Fruit Cup ^{G, VG} (dessert substitution for guests with special dietary needs).....	\$3.25

All desserts prepared fresh daily in our in-house bakery, all bakery items may contain traces of nuts

G : Gluten Sensitive *except as noted* VG: Vegan

All prices subject to 21% service charge and applicable sales tax.



Dinner Beginnings

Choice of One included with Plated Entrées

Orchard Salad ^G

Fresh Baby Greens topped with
Diced Seasonal Apples and Gorgonzola Cheese
Served with Homemade Fig-Grapeseed Vinaigrette

Spinach & Cranberry Salad ^G

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

Arugula Turnip Salad ^{G, VG}

Fresh Arugula topped with
Juliened Turnips, Sliced Radish
and Toasted Pepitas
Served With Smoked Orange 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

Chamber Salad ^{G, VG}

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

Strawberry & Brie Salad ^G

Baby Spinach Leaves with Fresh
Strawberry, Wisconsin Brie Cheese Wedge
and Sesame Seeds
Served with Raspberry 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 per person

Strawberry Gorgonzola Salad ^G

Hearts of Romaine & Baby Lettuces
with Sliced Strawberries and Lemon-Gorgonzola Cheese
Served with Citrus Vinaigrette

Wild Blueberry Salad ^G

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

Wisconsin Beet Salad ^G

Wisconsin Pickled Beets with Fresh Watercress
and Goat Cheese
Served with Sherry-Beet Vinaigrette

Harvest Salad ^G

Baby Greens with Red Apple Fans, Craisins,
Shallots and Sarvecchio Parmesan Cheese
Served with Maple-Pecan Vinaigrette

Some menu items may be subject to market availability.

G: Gluten Sensitive *except as noted* VG: Vegan

All prices subject to 21% service charge and applicable sales tax.



Dinner Entrées

Dinner Entrée includes your choice of Dinner Beginning and Vegetable, Bakery-Fresh Hard Rolls & Butter, Rising Shores® Organic Fair Trade Coffee, Tea and Milk.

Beef

Minimum 10 Per Entrée Selection

Woodland Mushroom Sirloin ^G

Broiled Sirloin Steak
Atop Woodland Mushroom Sauce
Served with Twice-Baked Potato
\$40.95

Roasted Garlic Sirloin ^G

Broiled Sirloin Steak with Roasted Garlic Sauce
Served with
Sliced Wisconsin Parmesan-Herb Potatoes
\$39.95

Green Peppercorn Sirloin ^G

Broiled Sirloin Steak
With Creamy Peppercorn-Brandy Sauce
Served with Roasted Garlic New Potatoes
\$40.95

Black and Bleu Filet ^G

Broiled Filet set atop a Grilled Beefsteak Tomato
Topped with Bleu Butter or Miso Butter
Served with
Sliced Wisconsin Parmesan-Herb Potatoes

6 ounce or 8 ounce
Market Price

Wild Mushroom Beef Stroganoff

Tender Beef Tips with Wild Mushrooms
and Sour Cream Sauce
Served with Pastry Puff
Accompanied by Roasted Garlic Duchess Potatoes
\$32.95

Chasseur Filet ^G

Broiled Filet Mignon with a Rich Tomato,
Herb and Wine Chasseur Sauce
Served with Rosemary Potatoes Rissole

6 ounce or 8 ounce
Market Price

New York Strip ^G

Broiled New York Strip Steak
Topped with Chimichurri Sauce
Served with Roasted Garlic Duchess Potatoes
\$46.95

Poultry

Minimum 10 Per Entrée Selection

Margherita Chicken

Breaded Boneless Chicken Breast
Filled with Fresh Mozzarella, Tomato and
Basil atop Traditional Pesto Sauce
Served with Couscous Pilaf
\$27.50

Wisconsin Cranberry Chicken ^G

Baked Boneless Chicken Breast
Filled with Dried Wisconsin Cranberries and Herbs
Baked and Topped with Vermouth Sauce
Served with Garden Rice Pilaf (Contains Nuts)
\$22.95

Chicken Marsala ^G

Boneless Chicken Breast Sautéed in
Marsala Wine Sauce
Served with Craisin-Brown Rice Pilaf
\$23.95

Truffle Butter Chicken ^G

Roasted Airline Chicken Breast
With Truffle Butter Glaze
Served with Gorgonzola Mashed Potatoes
\$27.95

Lemon Caper Chicken ^G

Boneless Sautéed Chicken Breast in a
Lemon Pan Sauce with Capers,
White Wine and Herbs
Served with Garden Rice Pilaf (Contains Nuts)
\$22.95

Risotto Stuffed Chicken

Wisconsin Parmesan Breaded Boneless Chicken
Filled with Lemon Risotto
Atop Creamy Tarragon Mushroom Sauce
Served with
Sliced Wisconsin Parmesan-Herb Potatoes
\$25.50

Chicken Saltimbocca

Wisconsin Parmesan Breaded Boneless Chicken
Breast Filled with Prosciutto Ham, Fresh Sage, and
Wisconsin Swiss Cheese Atop Sauce Beurre Blanc
Served with Herb Buttered
Yukon Gold Potato Wedges
\$25.50

Wisconsin Cider-Glazed Chicken ^G

Apple Cider-Glazed Airline Chicken Breast
Served with Roasted Fingerling Potatoes
\$27.95

Vegetable Choices ^{G, VG}: Fresh Seasonal Vegetable Blend,

Whole Green Beans with Confetti Peppers, Roasted Vegetable Blend or Sugar Snap Peas & Matchstick Carrots

Steamed Asparagus ^{G, VG} Add \$2.50 per person

Multiple Entree Add \$1.00 per person (see page 26 for details)

G: Gluten Sensitive except as noted **VG: Vegan**

All prices subject to 21% service charge and applicable sales tax.



Pork

Minimum 10 Per Entrée Selection

Lemon Pesto Pork Cutlet

Lightly Breaded Pork Cutlet Topped with
an Arugula & Lemon Pesto
Served with Risotto Croquettes
\$26.95

Bone-in Brined Pork Loin ^G

Bone-In Brined Pork Loin Roasted Whole & Sliced
Served with Gorgonzola Mashed Potatoes and Pan Gravy
\$24.95

Seafood

Minimum 10 Per Entrée Selection

Jumbo Crab Cake Duet

Sautéed Flaky, Sweet Breaded Crabmeat Rounds
Blended with Herbs
Served with Maltaise Sauce and
Roasted Garlic Fingerling Potatoes
Lemon Garnish
\$36.95

Parmesan Lemon Cod ^G

Flaky Cod Fillet Topped with a Parmesan Crust
Served with Potatoes Massenet
\$27.95

Champagne Tilapia ^G

Broiled Tilapia Fillet
with Champagne Mushroom Sauce
Herbed Yukon Gold Potato Wedges
Lemon Garnish
\$27.50

Roasted Salmon ^G

Oven Roasted Fresh Salmon Fillet
Choice of *Herb Crust (contains gluten);*
Moroccan Barbecue Glaze; Orange Pan Sauce;
Mustard Dill Sauce
Served with Potatoes Rissole
Lemon Garnish
\$39.95

Lobster Wellington

Lobster & Bay Scallops Seasoned with Leeks,
Red Pepper, Garlic and
Wisconsin Parmesan Cheese
In a Delicate Puff Pastry
Served with Roasted Fingerling Potatoes
\$32.95

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
\$36.95

Vegetarian

Portobello Wellington

Delicate Puff Pastry filled with
Fresh Portobello Mushroom, Herbs,
Shallots and Risotto
Served with a Grilled Tomato
\$24.95

Vegetable Strudel ^{VG}

Zucchini, Yellow Squash, Carrots and
Peppers in a Delicate Filo Pastry
Atop Red Pepper Coulis
Served with Mushroom Polenta
\$23.95

Roasted Tomato Gnocchi

Italian Potato Dumplings Topped with Sauce Pomodorina
and Fresh Grated Sarvecchio Parmesan
Accompanied by Grilled Asparagus and a Roasted Whole Tomato
(no additional vegetable selection with this entrée)
\$23.95

Curried Lentil Stew ^{G, VG}

Curried Lentil, Sweet Potato, Carrot and Red Pepper Stew
Served on a Bed of Jasmine Rice
\$21.95

Chef's Vegetarian Selection du Jour

Ask your Catering Sales Manager for our current offerings or allow our Chef to make an appropriate selection based on your main entrée selection
\$21.95

Vegetable Choices ^{G, VG}: Fresh Seasonal Vegetable Blend,

Whole Green Beans with Confetti Peppers, Roasted Vegetable Blend, or Sugar Snap Peas & Matchstick Carrots

Steamed Asparagus ^{G, VG} Add \$2.50 per person

Multiple Entree Add \$1.00 per person (see page 26 for details)

G: Gluten Sensitive *except as noted* **VG**: Vegan

All prices subject to 21% service charge and applicable sales tax.



Medley Menus

Shrimp Scampi and Tenderloin

Horseradish Crusted Beef Tenderloin Medallion
Accompanied by Shrimp Scampi
Served with Roasted Fingerling Potatoes
Lemon Garnish
\$46.95

Lobster Wellington and Beef Filet

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
\$46.95

Stuffed Shrimp and Filet

Three Large Shrimp stuffed with Crabmeat, Onions,
Peppers, Garlic, Herbs and Wisconsin Parmesan Cheese
Atop Sauce Beurre Blanc
Accompanied by a Petite Grilled
Beef Tenderloin Filet with Sauce Moutarde
Served with Potatoes Massenet
Lemon Garnish
\$51.95

Marsala Chicken and Sirloin ^G

Sautéed Boneless Breast of Chicken
in Marsala Wine Sauce Accompanied by
Grilled Sirloin Steak with Roasted Garlic Sauce
Served with Potatoes Rissolle
\$33.95

Jumbo Crab Cake and Sirloin

Jumbo Homemade Crab Cake with Sauce Maltaise
Accompanied by a Grilled Seasoned Sirloin Steak
Served with Fresh Shoestring Potatoes
Lemon Garnish
\$39.95
Substitute: Beef Filet for Sirloin Add \$5.00

Sirloin and Champagne Tilapia

Petite Sirloin Steak Topped with Shoestring Potatoes
Accompanied by Broiled Tilapia Fillet
with Champagne Mushroom Sauce
Served with Sliced Wisconsin Parmesan-Herb Potatoes
Lemon Garnish
\$35.95
Substitute: Beef Filet for Sirloin Add \$5.00

Lemon Risotto Stuffed Chicken and 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 Bulgur Couscous
Lemon Garnish
\$32.95
Substitute: Sirloin Steak for Chicken Add \$4.00

Chicken Saltimbocca and Wild Mushroom Ravioli

Wisconsin Parmesan Breaded Boneless Chicken Breast
Filled with Prosciutto, Fresh Sage,
and Wisconsin Swiss Cheese atop Sauce Beurre Blanc
Accompanied by Gourmet Crimini and
Portobello Mushroom Stuffed Ravioli
Fresh Tomato Concassé
\$29.95

Vegetable Choices ^{G, VG}: Fresh Seasonal Vegetable Blend,

Whole Green Beans with Confetti Peppers, Roasted Vegetable Blend, or Sugar Snap Peas & Matchstick Carrots

Steamed Asparagus ^{G, VG} Add \$2.50 per person

Multiple Entree Add \$1.00 per person (see page 26 for details)

G: Gluten Sensitive except as noted VG: Vegan

All prices subject to 21% service charge and applicable sales tax.



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,
 Bakery Fresh Hard Rolls & Butter, Rising Shores® Organic Fair Trade Coffee, Tea and Milk.

Salads

(Choice of 2)

- Orchard Salad with Fig-Grapeseed Vinaigrette ^G
- Chamber Salad with Lemongrass-Ginger Vinaigrette ^G
- Roasted Beet Salad with Cider-Dijon Vinaigrette ^G
- Arugula Turnip Salad with Smoked Orange Vinaigrette ^G
- Spinach and Cranberry Salad with Orange-Balsamic Vinaigrette ^G
- House Salad with Champagne-Mustard Vinaigrette

Vegetables

(Choice of 2)

- Whole Kernel Corn ^{G, VG}
- Fresh California Medley ^{G, VG}
- Fresh Seasonal Blend Vegetables ^{G, VG}
- Green Beans with Confetti Peppers ^{G, VG}
- Moroccan Carrots ^{VG}
- Roasted Vegetable Blend ^{G, VG}
- Sugar Snap Peas & Matchstick Carrots ^{G, VG}
- Zucchini Parmesan ^G

Potatoes & Rice

(Choice of 2)

- Wisconsin White Cheddar Scalloped Potatoes ^G
- Wisconsin Baked Potato ^{VG} with Sour Cream ^G
- Parsley New Potatoes ^{G, VG}
- Shredded Lyonnaise Potatoes ^{G, VG}
- Sliced Wisconsin Parmesan-Herb Potatoes ^G
- Potatoes Rissole ^{G, VG}
- Whipped Potatoes & Gravy ^G
- Vegetable Couscous ^{VG}
- Confetti Toasted Orzo ^{VG}
- Brown & Wisconsin Wild Rice Pilaf ^G
- Quinoa Brown Rice Pilaf ^{G, VG}
- Lemon Rice Pilaf ^G

Entrée Options

- Chicken Marsala ^G
- Cilantro Chicken
- Risotto Stuffed Chicken
- Wisconsin Cranberry Chicken ^G
- Whole Roast Turkey ^{** G}
- With Wisconsin Cranberry Chutney
- Rosemary Pork Loin ^{** G}
- With Door County Cherry Chutney
- Bone-in Pork Loin ^G
- Pitt Ham ^{** G}

- Beef Stroganoff ^G
- With Buttered Egg Noodles (contains gluten)
- Roast Top Round of Beef ^{** G}
- With Au jus and Horseradish Cream Sauce
- Sirloin Steak with Roasted Garlic Sauce ^{** G} (Add \$6.00 per person)
- Champagne Tilapia ^G
- Parmesan Lemon Cod ^G
- Roasted Salmon ^G
- Choice of Herb Crust (contains gluten); Moroccan Barbecue Glaze; Orange Pan Sauce; Mustard Dill Sauce*
- Parmesan Cauliflower Steak ^G
- Portobello & Wisconsin Cheese Stuffed Jumbo Pasta Shells
- Vegetarian Spinach Mushroom Lasagna

Two Entrées \$35.95

Three Entrées \$41.95

****Chef Attendant \$105 per chef (\$35 per attendant per hour - 3 hour minimum)**

G: Gluten Sensitive *except as noted* VG: Vegan

All prices subject to 21% service charge and applicable sales tax.



Chef's Specialty Dinner Buffets

100 person minimum

Chef Attendants required

Dinner Buffet includes Rising Shores® Organic Fair Trade Coffee, Tea and Milk.

<p style="text-align: center;">Isthmus Steakhouse</p> <p>Traditional Caesar Salad with Citrus Parmesan Croutons Plum Tomato and Bleu Cheese Salad with Apple-Smoked Bacon Chef Carved Beef Tenderloin or Sirloin ^G with Sautéed Button Mushrooms and Caramelized Onion-Balsamic Demi Glace Stuffed Potatoes (choice of 2) ^G <i>Cajun Stuffed, Quattro Fromage Stuffed Russets, Florentine Stuffed, Roasted Red Pepper-Basil Stuffed Yukons</i> Orange-Miso Roasted Brussel Sprouts ^{G, VG} Assorted Crusty Baguettes with Garlic-Parmesan and Sweet Butter</p> <p style="text-align: center;">Tenderloin <i>Market Price</i> Sirloin \$34.95</p>	<p style="text-align: center;">Under the Boardwalk ^G</p> <p>Pasta and Crab Salad tossed in Lemon-Dill Vinaigrette Caribbean Salad with Fresh Jicama, Grapefruit Sections, and Blood Orange Vinaigrette ^{VG} Florentine Salmon with Stone Ground Mustard Hollandaise (<i>contains gluten</i>) Toasted Sesame Seed Snow Peas and Matchstick Carrots ^{VG} Roasted Herbed Yukon Gold Potatoes with Garlic and Peppers ^{VG} Petite Homemade Savory Scones (<i>contains gluten</i>) with Sweet Butter</p> <p style="text-align: center;">\$42.95</p>
<p style="text-align: center;">Heartlands Choice ^G <i>(no attendant required)</i></p> <p>Chef-Tossed Spinach Salad with Warm Bacon Dressing Wisconsin Cranberry, Roast Duck & Wisconsin Wild Rice Salad Garlic and Sage Roasted Chicken Chef's Seasonal Roasted Root Vegetables ^{VG} Wisconsin White Cheddar Scalloped Potatoes Asiago Focaccia Fingers (<i>contains gluten</i>) with Sweet Butter</p> <p style="text-align: center;">\$28.95</p>	<p style="text-align: center;">South of the Border</p> <p>Roasted Cumin and Lime-Scented Southwestern Caesar Salad Shrimp Fajita Salad ^G Chef Carved Tamarind Glazed Pork Loin ^G with Mexican BBQ Sauce and Salsa Verde Savory Baked Red Rice with Black Beans and Corn ^{G, VG} Warm Flour Tortillas with Honey Butter Sweet and Savory Petite Corn Muffins with Sweet Butter</p> <p style="text-align: center;">\$26.95</p>

Chef Attendant Fee \$105 per attendant (\$35 per attendant per hour - 3 hour minimum)

G: Gluten Sensitive *except as noted* **VG**: Vegan

All prices subject to 21% service charge and applicable sales tax.



Dinner Endings

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

Plated Dessert Trio	\$8.25
<i>Strawberry Pistachio Tart, Flourless Chocolate Diamond Cake^G and White Chocolate Passionfruit Mousse Cup^G On a Crème Anglaise and Raspberry Coulis Painted Plate</i>	
Peanut Butter Mousse Cup.....	\$5.95
<i>Fluffy Peanut Butter Mousse in a White and Dark Chocolate Cup with Raspberry Sauce and Salted Caramel Pearls</i>	
Lemon Mousse ^G	\$4.50
<i>A Light, Lemony Mousse Served in a Champagne Coupe and Garnished with a Fresh Raspberry</i>	
Traditional Tiramisu.....	\$5.50
<i>Trifle Style Sponge Cake Spritzed with Coffee and Rum and Layered with a Rich Mascarpone Mousse Topped with Cocoa and Chocolate Décor</i>	
Butterscotch Budino ^G	\$4.75
<i>A Glass of Rich Buttery Pudding Accented with Dark Rum and Sea Salt. Served with a Drizzle of Caramel Sauce</i>	

Cakes & Tortes

Cappuccino Roll ^G	\$5.25
<i>Light Chocolate Cake Roll filled with Coffee Flavored Cream and Garnished with a Chocolate Covered Espresso Bean</i>	
Chocolate Lush Cake ^{G (Contains Nuts)}	\$5.95
<i>Rich Flourless Chocolate Cake Laced with Frangelico and Kahlua then Finished with Irish Crème Anglaise</i>	
Salted Carmelita Cake.....	\$5.75
<i>Decadent Yellow Cake Layered with Salted Caramel-Chocolate Ganache Frosting</i>	
Golden Carrot Torte	\$5.95
<i>Old Fashioned Spiced Carrot Cake Layered with Walnuts and Orange-Scented Cream Topped with Cream Cheese Frosting and a Marzipan Carrot</i>	

Tarts & Cheesecakes

Chocolate Bourbon Pecan Tart.....	\$5.95
<i>Buttery Slice of a Traditional Southern Favorite</i>	
Apple Frangipane Tart.....	\$6.25
<i>Poached Granny Smith Apples Baked in Rich Almond Custard Dusted with Powdered Sugar and Garnished with a Dollop of Whipped Cream</i>	
Zesty Key Lime Tart.....	\$5.95
<i>Fresh Lime Custard in Graham Cracker Crust with a Dollop of Crème Chantilly</i>	
Samoa Chocolate Tart	\$7.50
<i>Caramel and Cream Cheese in a Rich Chocolate Pastry Shell Topped with Toasted Coconut and Gooey Caramel</i>	
Raspberry White Chocolate Swirl Cheesecake.....	\$5.95
<i>Fresh Raspberries and White Chocolate Marbled into our Creamy Cheesecake Set on Buttery Shortbread Crust and Garnished with Raspberry Coulis</i>	
Nutella Cheesecake.....	\$8.50
<i>Layers of Velvety Nutella and Vanilla Bean Cheesecake over an Oreo Crust. Served with a Ferraro Rocher Hazelnut Candy</i>	
New York Style Cheesecake with Mixed Berry Compote	\$5.95
<i>Our Creamy Cheesecake Topped with a Seasonal Blend of Berries</i>	
Petite Desserts.....	\$3.25 each
<i>Cheesecakes, Cream Puffs, Tartlets, Truffles,^G Finger Cakes, Petit Fours, Éclairs, French Macarons Petite Multi Choice Minimum Order: Three Choices - 100 Minimum Four Choices - 400 minimum Six Choices - 600 minimum</i>	

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

Seasonal Fresh Fruit Dish ^{G, VG} (substitution for guests with special dietary needs).....	\$5.50
--	--------

All desserts prepared fresh daily in our in-house bakery, all bakery items may contain traces of nuts

G: Gluten Sensitive *except as noted* **VG**: Vegan

All prices subject to 21% service charge and applicable sales tax.

Breaks



Hot Beverages

Rising Shores® Organic Fair Trade Coffee, Regular and Decaffeinated.....	\$32.95 per gallon
Rising Shores® Organic Fair Trade Gourmet Coffee Service, Regular and Decaffeinated.....	\$42.95 per gallon
<i>Served with Fresh Whipped Cream, Chocolate Shavings, Cinnamon, Sugar Cubes and Hazelnut, Irish Cream and Vanilla Flavorings</i>	
Hot Chocolate.....	\$29.95 per gallon
Hot Apple Cider.....	\$28.50 per gallon
Hot Tea - Regular and Herbal Assorted.....	\$2.50 each

Cold Beverages

Iced Coffee: Regular and Decaf.....	\$32.95 per gallon	Iced Latte: Regular and Decaf.....	\$37.95 per gallon
Iced Tea, Fruit Punch, Lemonade.....	\$29.95 per gallon		
Sparkling Fruit Punch.....	\$30.95 per gallon		
Chilled Fruit Juice - Apple, Cranberry, Orange.....	\$9.95 per carafe		
Specialty Juice (bottled) - Apple, Orange, Cranberry, Grapefruit.....	\$4.00 each		
Rising Shores® Artesian Water (.5L bottle).....	\$3.50 each		
Sparkling Water (canned).....	\$3.50 each		
Sprecher Bottled Soda (order in quantities of 24 - no returns).....	\$4.50 each		
<i>Root Beer-Regular/Diet, Cream Soda, Ginger Ale, Orange Dream</i>			
Pepsi Soda Assortment (canned).....	\$3.00 each		
Milk (2% or Skim).....	\$2.25 each		

Bakery

Minimum order of 12, except where noted

Bagels with Cream Cheese & Preserves.....	\$34.95 per dozen		
Assorted Bars or Brownies <i>(Contains Nuts)</i>	\$29.95 per dozen		
Homemade Granola Bars <i>G, VG (Contains Nuts)</i>	\$29.95 per dozen		
Breakfast Breads - 10 slices per loaf <i>(Contains Nuts)</i>	\$19.95 per loaf		
Coffee Cake Round, Cut into 8 slices and displayed whole.....	\$19.95 each		
Assorted Cookies - <i>See Lunch Endings for Gluten Free and Vegan Options</i>	\$24.95 per dozen		
Croissants: Plain with Butter & Preserves	\$31.95 per dozen	Filled - Chocolate, Almond, Apple.....	\$34.95 per dozen
“Everything” Croissants - Full Size (minimum of 2 dozen).....	\$34.95 per dozen		
“Everything” Croissants - Mini (minimum of 2 dozen).....	\$22.95 per dozen		
Danish Rolls.....	\$29.95 per dozen		
Kringle - Cut into 10 slices and displayed whole.....	\$26.95 each		
Mini Pastry Assortment (minimum of 2 dozen).....	\$22.95 per dozen		
Muffins with Butter.....	\$31.95 per dozen	Gluten Free Muffins.....	\$33.95 per dozen
Choice of Savory or Sweet Scones with Butter and Preserves.....	\$29.95 per dozen	Gluten Free Scones.....	\$33.95 per dozen

Fresh Fruit & Yogurt

Seasonal Fresh Fruit Tray <i>G, VG</i> (minimum 25).....	\$5.50 per person
Whole Fresh Fruit <i>G, VG</i> - Bananas, Apples, Oranges, Grapes.....	\$2.50 each
Greek Fruit Yogurt <i>G</i> (individual).....	\$3.95 each
Homemade Granola (by the Pound).....	\$21.95 per pound

Snacks

Candy Bars:.....	\$3.50 each
<i>Snickers, Kit Kat, M&M Plain, Reese's Peanut Butter Cups, Hershey's Chocolate Bar, Butterfinger</i>	
Ice Cream Novelties.....	\$4.25 each
<i>Chips Galore Cookie Sandwiches, Italian Ice, Sundae Cones, Choco-Tacos</i>	
Gardetto's Snack Mix.....	\$14.95 per pound
Trail Mix <i>(Contains Nuts)</i>	\$21.95 per pound
Popcorn Snack Box <i>G, VG</i> (minimum 12).....	\$2.75 each
White Cheddar Popcorn Snack Box <i>G</i> (minimum 12).....	\$3.25 each
Pretzels <i>VG</i>	\$9.50 per pound
Mixed Nuts <i>G, VG</i>	\$25.95 per pound
Peanuts - Roasted or Spanish <i>G, VG</i>	\$15.95 per pound
Potato Chips <i>G, VG</i>	\$14.95 per pound
Pita Chips.....	\$14.95 per pound
Tortilla Chips <i>G, VG</i>	\$12.50 per pound
Mild Salsa <i>G, VG</i> or Sour Cream Dip <i>G</i>	\$16.95 per quart
Hummus (Garlic Original or Roasted Red Pepper) <i>G, VG</i>	\$24.95 per quart
Hot Nacho Cheese Dip <i>G</i>	\$39.95 per gallon

All pastries prepared fresh daily in our in-house bakery, all bakery items may contain traces of nuts

G: Gluten Sensitive *except as noted* **VG:** Vegan

All prices subject to 21% service charge and applicable sales tax.



Anytime Breaks

Reception size portions, not suitable for meal replacement
Minimum of 25, unless otherwise indicated

<p>Cookies & Milk Break \$6.95</p> <p>Fresh Baked Homemade Assortment of Brownies, Bars and Cookies Served with Chilled Cartons of Wisconsin Milk And Rising Shores® Organic Fair Trade Coffee</p>	<p>Smoothie Break ^G \$6.50</p> <p>Fresh Yogurt Smoothies <i>Choice of Wild Berry, Strawberry Banana or Lean-Green</i> (Minimum of 25 per flavor) Served with Homemade Granola Bars ^{VG} and Brownies (contains gluten)</p>
<p>Piece O' Cake (Minimum of 50) \$6.95</p> <p>Assorted Cupcakes Served with Chilled Wisconsin Milk and Rising Shores® Organic Fair Trade Coffee <i>Cupcake Varieties</i> <i>German Chocolate; Cream Cheese Pound Cake with Coconut Icing;</i> <i>Farm Cakes (Light Chocolate Cake with Cream Cheese Chocolate Chip Filling);</i> <i>Vanilla and Pastel Buttercream; Carrot Cake with Cream Cheese Icing;</i> <i>Lemon Poppy Seed; Chocolate Ganache with Sprinkles;</i> <i>Red Velvet with Cream Cheese Icing</i></p> <p>Add Gluten Free Cupcakes (min of 12 per flavor) for \$3.75 ea <i>Choice of Flavors: Chocolate ^{G, VG}; Carrot ^G (dairy-free); Yellow Cake ^G</i></p>	<p>Cocktail Sandwich Snack \$9.50</p> <p>Mini Cocktail Roll Sandwiches Sliced Turkey; Sliced Ham; Cucumber & Cream Cheese <i>Mayo and Mustard on the side</i> Veggie Relish Tray Potato Chips with Sour Cream Dip</p>
<p>Mediterranean Cruise ^G \$6.95</p> <p>Fresh Vegetable Crudité with Tzatziki Sauce Fresh Pita and Pita Chips (contains gluten) Hummus Herbed Feta Dip Mediterranean Olive Blend</p>	<p>Agua con Infusión ^{G, VG} (Minimum of 50) \$8.25</p> <p>Choice of three (3) Infused Waters: <i>Cran-Raspberry; Strawberry-Watermelon Ginger;</i> <i>Pineapple Cilantro (contains caffeine);</i> <i>Low Calorie: Pomegranate-Berry Mint;</i> <i>Lemon-Lime Rosemary; Blueberry-Lemon Basil</i> Petite Fresh Fruit Kabobs Homemade Granola Bars</p>
<p>Build Your Own Yogurt Parfait ^G \$6.50</p> <p>Pre-scooped Vanilla Yogurt in a Champagne Coupe With Guest's Choice of Toppings to Include: Fresh Strawberries, Fresh Seasonal Berries and Granola (contains gluten)</p>	<p>Popcorn Bar ^G \$6.95</p> <p>Salted Popcorn ^{VG} Yellow Cheddar Popcorn Caramel Popcorn M&M'S® Candies Craisins Pretzel Bites Shakers of Flavored Toppings to include: <i>Ranch ; Hot Jalapeno; BBQ</i></p>
<p>Energy Break ^{G, VG} \$6.95</p> <p>Home-Baked Chocolate, Salted Almond & Peanut Bar Dried Fruit and Seed Bar Fruit-Flavored Craisins (Individual Portions) Crispy Savory-Seasoned Chick Peas Fresh Vegetable Crudité with Garlic Hummus</p>	<p>Babcock Hall Sundae Bar ^{**G} \$8.50</p> <p>Babcock Hall Vanilla Ice Cream (not vegetarian) With Guest's Choice of Toppings to Include: Hot Fudge and Caramel Sauces, Sliced Strawberries, Spanish Peanuts, Maraschino Cherries, M&M'S® Candies Fresh Banana Slices and Fresh Whipped Cream</p>
<p>Dip 'ems ^G \$7.95</p> <p>Warm Chocolate Fondue with Fresh Strawberries, Pineapple Wedges, Pretzels (contains gluten) and Marshmallows for Dipping</p>	

****Station Attendant required - \$70 Fee** (\$35 per attendant, per hour - 2 hour minimum)

G: Gluten Sensitive *except as noted* **VG:** Vegan

All prices subject to 21% service charge and applicable sales tax.



Cold Hors d'oeuvres

Priced per piece unless otherwise indicated
Minimum of 25 unless otherwise indicated

Vegetarian

Chocolate Dipped Strawberries ^G	\$2.75
Fresh Fruit Kabobs ^{G, VG}	\$5.10
Bleu Cheese Walnut Croustade.....	\$2.45
Fresh Vegetables & Herbed Cheese Croustade.....	\$2.15
Cucumber Cup – Hummus & Tomato ^{G, VG} or Feta & Kalamata Olive ^G	\$2.75
Petite Vegetarian Taco Croustade.....	\$2.05
Bruschetta - Roasted Garlic & Wisconsin Cheddar or Roma Tomato ^{VG}	\$2.75
Salted Watermelon Spoon ^{G, VG}	\$2.50
Antipasto Skewers ^G	\$2.30
Petite Desserts:	\$3.25
Cheesecakes, Cream Puffs, Tartlets, Truffles, ^G Finger Cakes, Petit Fours, Éclairs, French Macarons	
<i>Minimum Order: Three Choices - 100 Pieces Four Choices - 400 Pieces Six Choices - 600 Pieces</i>	

Seafood

Caviar Deviled Eggs ^G	\$2.15
Crabmeat Cucumber Cup ^G	\$3.25
Iced Large Shrimp Cocktail with Fresh Lemon & Cocktail Sauce ^G	\$4.40
Lobster-Stuffed Cherry Tomato ^G	\$3.90
Smoked Salmon & Caviar Crouton.....	\$2.05
Smoked Salmon Mousse Tartlet.....	\$2.60
Sushi with Wasabi & Pickled Ginger - <i>Minimum 100 pieces, Maximum 600 pieces</i>	
California Roll ^G or Tempura Shrimp.....	\$2.95
Vegetarian ^{G, VG}	\$2.80

Meat

Andouille Sausage Canapé.....	\$2.35
Beef Tenderloin Carpaccio.....	\$3.75
Prosciutto with Watermelon, Feta and Mint Skewer ^G	\$2.45
Profiteroles - Tarragon Chicken, Smoked Salmon Salad, Roasted Red Pepper Hummus.....	\$2.55
Smoked Turkey Finger Sandwich with Wisconsin Cranberry-Plum Relish.....	\$2.55

G: Gluten Sensitive *except as noted* **VG**: Vegan

All prices subject to 21% service charge and applicable sales tax.



Hot Hors d'oeuvres

Priced per piece unless otherwise indicated.
Minimum of 25 unless otherwise indicated.

Vegetarian

Aloo Tiki (<i>East Indian Potato Patties with Spicy Pea Filling</i>) with Tamarind Chutney ^{VG}	\$2.50
Artichoke Crostini.....	\$2.30
Baked Artichoke Dip with Baguettes (approximately 32 portions per qt).....	\$30.95 per quart
Blueberry Goat Cheese Tartlet.....	\$2.85
Caramelized Onion Tartlet.....	\$2.40
Jalapeño Cream Cheese Wonton.....	\$3.35
Wisconsin Mozzarella and Tomato Crostini.....	\$2.40
Artichoke Beignets.....	\$3.50
Avocado Spring Roll.....	\$3.75
Petite Vegetarian Egg Rolls with Sweet and Sour Sauce.....	\$2.50
Mini Black Bean Burrito.....	\$3.75
Spinach Artichoke Tartlet.....	\$2.85
Phyllo Wrapped Asparagus.....	\$4.00
Spanikopita.....	\$3.55
Wisconsin Wild Rice Stuffed Mushrooms ^{G, (contains nuts)}	\$2.45
Sundried Tomato & Artichoke Stuffed Mushroom ^{G, VG (contains nuts)}	\$2.85
Wild Mushroom-Fontina Vol-au-vent.....	\$4.45
Wisconsin Four Cheese Tartlet.....	\$2.50

Seafood

Curried Shrimp Croustade.....	\$2.45
Crab Cake with Remoulade Sauce.....	\$3.75
Shrimp Scampi Tartlet.....	\$2.80
Crab Rangoon with Sweet and Sour Sauce.....	\$3.75
Moroccan Glazed Salmon Skewers.....	\$3.50

Meat

Bacon Wrapped Water Chestnuts with Marmalade Glaze ^G	\$3.25
Bacon Wrapped Date with Almond ^G	\$3.95
Battered Chicken Wings and Drumsticks with Ranch Dressing.....	\$2.35
Buffalo Chicken Wings and Drumsticks with Bleu Cheese Dip and Celery Sticks.....	\$2.50
Asiago Chicken Blossom.....	\$3.40
Cheesy Smoked Chicken Cornucopia.....	\$4.25
Chicken Satay Marinated in Lemongrass-Ginger Sauce ^G	\$3.00
Chicken Spring Rolls with Sweet and Sour Sauce.....	\$2.95
Hibachi Beef Teriyaki Skewers.....	\$4.55
Jerk Chicken Skewer with Mango Salsa ^G	\$3.25
Meatballs: Swedish or BBQ.....	\$2.15
Mini Beef Wellington.....	\$3.95
Pork Pot Stickers with Peanut Sauce.....	\$2.35

G: Gluten Sensitive *except as noted* **VG**: Vegan

All prices subject to 21% service charge and applicable sales tax.



Hors d'oeuvres Platters

Priced per portion unless otherwise indicated.
Minimum of 25 unless otherwise indicated.

Gourmet International Cheese and Fruit Display ^G (50 person minimum).....	\$6.75
<i>Gruyere Swiss, Vermont Cheddar, Fontina, Creamy Brie, Lemon-Herb Chevre and Lemon Bleu Cheeses with Strawberries, Grapes, Dried Apricots, and Kiwi. Toasted Pecans and Gourmet Crackers (contains gluten)</i>	
Smoked Cheese & Grilled Vegetable Antipasto Platter ^G	\$5.75
<i>Smoked Parmesan, White Cheddar, and Gruyere Cheeses in Rosemary Roasted Garlic Vinaigrette with Grape Tomatoes, Asparagus, Kalamata Olives, Roasted Bell Peppers, Red Onion, and Grilled Zucchini & Yellow Squash</i>	
Marinated Fresh Cheese Platter ^G with Baguette Slices.....	\$3.50
<i>Fresh Parmesan, Feta, Mozzarella, and Baby Swiss Cheeses in Chef's Infused Olive Oils with Roasted Red Peppers, Kalamata Olives and Baguette Slices (contains gluten)</i>	
Wisconsin Cheese Platter ^G with Gourmet Cracker Assortment.....	\$3.65
<i>Wisconsin Cheddar, Baby Swiss, Muenster, and Green Bay White Cheddar Cheeses with Gourmet Crackers (contains gluten)</i>	
Wisconsin Cheese & Sausage Platter ^G with Gourmet Cracker Assortment.....	\$3.75
<i>Wisconsin Cheddar, Baby Swiss, Muenster, and Green Bay White Cheddar Cheeses with Sliced Salami, Cubed Turkey Pastrami and Gourmet Crackers (contains gluten)</i>	
Baked Whole Brie and Raspberries en Croute with Baguette Slices (approx 70 petite servings).....	\$295.00 per platter
<i>Also available with Mushrooms</i>	
Decorated Whole Poached Salmon ^G (approx 60 petite servings).....	Market Price
<i>Served with Capers, Red Onion, Tomato, Boiled Egg, Gourmet Crackers (contains gluten), Herb Cream Cheese & Fresh Lemon</i>	
Home-Smoked Salmon Fillet Display ^G (approx 30 petite servings).....	\$235.00 per platter
<i>Served with Capers, Red Onion, Tomato, Boiled Egg, Gourmet Crackers (contains gluten), Herb Cream Cheese & Fresh Lemon</i>	
Gourmet Vegetable Crudités ^{G, VG} with Homemade Hummus & Tzatziki Sauce <i>(contains dairy)</i>	\$4.25
<i>Whole Stemmed Carrots, Asparagus, Romanesco Broccoli, Cherry Tomatoes, Assorted Pepper Strips, Cucumber Sticks with Fresh Herb Garnish</i>	
Fresh Vegetable Tray ^{G, VG} with Dip <i>(contains gluten and dairy)</i>	\$2.65
Fresh Vegetable and Relish Tray ^{G, VG}	\$2.95
Marinated Grilled Vegetable Platter with Pesto Dip ^G	\$2.95
Seasonal Fresh Cut Fruit Platter ^{G, VG}	\$5.50

Chef's Carving Table

Steamship Round of Beef ^G with Dijon, Mayo and Horseradish Cream Sauce (approx. 150-200 petite servings).....	Market Price
Whole Slow Roasted Prime Rib ^G with Béarnaise Sauce & Horseradish Cream Sauce (approx. 50 petite servings).....	Market Price
Baron of Beef ^G with Dijon, Mayo and Horseradish Cream Sauce (approx. 80 petite servings).....	Market Price
Beef Wellington with Demi Glace and Béarnaise Sauce (approx. 35 petite servings).....	Market Price
Whole Roasted Turkey ^G with Dijon, Mayo and Wisconsin Cranberry Chutney (approx. 40 petite servings).....	\$385.00
Whole Smoked Turkey ^G with Dijon, Mayo and Wisconsin Cranberry Chutney (approx. 40 petite servings).....	\$395.00
Whole Boneless Ham ^G with Dijon, Mayo and Door County Cherry Chutney (approx. 25 petite servings).....	\$305.00
Whole Island Pork Loin ^G with Chipotle BBQ Sauce and Mango Chutney (approx. 40 petite servings).....	\$250.00
Steamship Round of Pork ^G with Dijon and Chipotle BBQ Sauce (approx. 40 petite servings).....	Market Price
Roast Leg of Lamb ^G with Minted Saffron Sauce (approx. 25 petite servings).....	Market Price

Petite Rolls *(contain gluten)* with above items.
Chef Attendant required on all carving tables. Chef Attendant fee \$35 per hour per attendant (3 hour minimum)

G: Gluten Sensitive *except as noted* VG: Vegan

All prices subject to 21% service charge and applicable sales tax.



Hors d'oeuvre Packages and Stations

Minimum of 50

Wisconsin Made \$8.95

Wisconsin Wild Rice Stuffed Mushrooms ^G
 Rushing Waters Smoked Trout Crouton
 Cheesy Smoked Chicken Cornucopia
 Gourmet Wisconsin Cheese & Sausage Platter ^G
 with Crackers (*contains gluten*)
 (3.25 total portions per guest)

Antipasto Table ^G \$9.25

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 (*contains gluten*)
 (3 total portions per guest)

Butler's Choice \$7.50

Sundried Tomato & Artichoke Stuffed Mushroom ^{G, VG, (Contains Nuts)}
 Curried Shrimp Croustade
 Caramelized Onion Tartlet
 Wisconsin Mozzarella & Tomato Crostini
 Tarragon Chicken Salad Profiterole
 (3 total portions per guest)

Happy Hour Package \$13.95

Buffalo Wings with Bleu Cheese Dip
 BBQ Chicken Pizza Squares
 Onion Rings with Ketchup
 Layered Taco Dip with Tortilla Chips ^G
 (6 total portions per guest)

Wisconsin Tailgate \$12.95

Wisconsin Cheese Platter ^G with Gourmet Crackers
 Fresh Vegetable & Relish Tray ^G
 Petite Wisconsin Waldorf Salads
 Mini Cheddarwursts with Condiments
 BBQ Chicken Skewers ^G
 Homemade Warm Potato Chips
 (6 total portions per guest)

Mashed Potato Martinis ^{G **} \$8.95

Steaming Garlic Mashed Potatoes in Martini Glasses
 Served with Guests Choice of Toppings:
 Bavarian Mushroom Sauce, Crispy Onions (*Contains Gluten*)
 Sour Cream with Chives, Diced Bacon, Sharp Cheddar Sauce,
 Shredded Wisconsin Swiss Cheese and Infused Butters
 (1 martini per guest)

The International \$11.50

Tomato Bruschettas
 Spanikopita
 Mini Beef Wellington
 Pork Pot Stickers with Peanut Sauce
 Cheesy Smoked Chicken Cornucopia
 Andouille Sausage Canape
 (4 total portions per guest)

Dim Sum \$10.95

Pork Pot Stickers with Peanut Sauce
 Hibachi Beef Teriyaki Skewer
 Chicken Satay
 Chicken Spring Rolls
 Petite Vegetarian Egg Rolls
 Sweet & Sour Sauce
 (4 total portions per guest)

Taste of Italy \$9.95

Steamed Cavatappi & Angel Hair Pastas with
 Bolognese & Alfredo Sauces, Fresh Blend of Julienne &
 Sliced Vegetables, Fresh Shredded Wisconsin Parmesan Cheese
 Kalamata & Queen Olives,
 Artichoke Hearts and Sun-Dried Tomatoes
 (2 petite portions per guest)

Quesadilla Station \$9.95

Fajita Seasoned Chicken Quesadillas and
 Grilled Portobello & Vegetable Quesadillas
 Served with Tortilla Chips, Sour Cream, Salsa and Guacamole ^G
 (3 total portions per guest)

Slider Bar \$11.95

Mini Beef Patties, Buffalo Chicken Patties
 Mini Cheddarwursts
 Portobello Mushroom Caps
 Mini Cocktail Buns
 Vegetable Relish Platter with French Onion Dip
 Potato Chips
 Sliced Cheese & Appropriate Condiments
 (3.5 total portions per guest)

Mac & Cheese Bar ^{**} \$7.95

Homemade Mac & Cheese
 Served with Guests Choice of Toppings:
 Diced Ham, Broccoli Florets, Crispy Fried Onions,
 Roasted Red Peppers, Green Onions, Toasted Panko,
 Parmesan Cheese and Hot Sauce
 (1 portion per guest)

Sweet Rewards ^{**} \$9.50

Sliced Roasted Fresh Pineapple ^G
 with Babcock Hall Vanilla Ice Cream ^{G, (Not Vegetarian)}
 Accompanied by an Assortment of Gourmet Petite Desserts
 (3 total pieces per guest)

****Station Attendant Required - Attendant Fee \$70 per attendant (\$35 per attendant per hour - 2 hour minimum)**
White-Gloved Butler Staff - \$56 (\$28 per hour, per staff - 2 hour minimum)
Not all items listed are butler passable.

G: Gluten Sensitive *except as noted* VG: Vegan

All prices subject to 21% service charge and applicable sales tax.

Bar Service



Bar Service

Charges are by the drink, unless ordering a Bar Package.
Consult your Catering Sales Manager to tailor bar services to fit your needs. Pricing for special Order Beer, Wine or Spirits available on request.

Premium Brands

Ketel One Vodka Korbel VSOP Brandy
Bombay Sapphire Gin
Crown Royal Whiskey Jameson Irish Whiskey
Plantation Rum
Dewars Scotch
1800 Silver Tequila
Maker's Mark Bourbon

Bogle Wines
Sauvignon Blanc, Chardonnay,
Merlot, Cabernet Sauvignon,
Old Vine Zinfandel

Call Brands

Tito's Vodka Korbel Brandy Tanqueray Gin
Jack Daniels Whiskey
Bacardi Rum Captain Morgan Spiced Rum
Johnny Walker Red Scotch
Jose Cuervo Tequila
Jim Beam Bourbon

Rising Shores® Wines
Chardonnay, Pinot Grigio, Sauvignon Blanc,
White Zinfandel,
Merlot, Cabernet Sauvignon

Premium Bar	Host		Call Bar	Host	
	Cash	Cash		Cash	Cash
Cocktails	\$7.75	\$8.25	Cocktails	\$7.00	\$7.25
Mixed Drinks	\$7.25	\$7.75	Mixed Drinks	\$6.50	\$6.75
Wines	\$8.75	\$9.25	Wine	\$6.25 - \$7.50	\$6.50 - \$8.00

Additional Beverages

All of the following beverages are included on full bars. Host Bar prices subject to service charge and sales tax.
Cash Bar prices are inclusive of sales tax.

	Host	Cash
Martinis, Manhattans, Specialty Drinks.....	\$9.00	\$9.50
Cordials	\$7.50	\$8.00
Import & Micro Brew:		
Bottled - Capital Amber, New Glarus Spotted Cow, Stella Artois.....	\$6.50	\$6.75
Draft - Capital Amber or New Glarus Spotted Cow (min. 100 guests).....	\$5.25	\$5.50
Domestic Beer:		
Bottled - Miller Lite, Leinenkugels Original.....	\$4.75	\$5.00
Draft - Miller Lite or Bud Light (min. 100 guests).....	\$4.50	\$4.75
Non-Alcoholic Beer	\$4.50	\$4.75
Soft Drinks and Sparkling Water.....	\$3.00	\$3.25

Bartender Fee of \$35 per bartender per hour waived with \$195 sales, excluding service charge and sales tax, per bartender per hour (3 hour minimum).

Bar Packages

Hourly Host Premium Bar Package: 1st Hour \$17.50 per person Each Additional Hour \$7.75 per person
Hourly Host Call Bar Package: 1st Hour \$16.00 per person Each Additional Hour \$7.00 per person
 Includes Cocktails, Mixed Drinks, Wine, Cordials and Martinis, along with our standard Domestic, Micro, Import and NA Beers
*Hourly rate is based on continuous service and must be guaranteed for all guests, except children.
 Complimentary sodas for children are included in package.*

Endless Sodas

Endless soft drinks from the bar for your Reception or Dinner event
Groups up to 250 guests \$425.00 package price

All prices subject to 21% service charge and applicable sales tax.



Wine List

For Table Service

House Wines

Rising Shores®

By Rutherford Ranch Winery, Napa Valley, Certified California Sustainable Winery
Our private label wine available exclusively at Monona Terrace®

Chardonnay, Pinot Grigio, Cabernet Sauvignon, Merlot, White Zinfandel \$24.95
Sauvignon Blanc \$30.95

White Wines

Chardonnay

Chateau St. Michelle \$37.95
Estancia \$38.95
Rutherford Ranch \$50.95

Pinot Grigio

Cavit \$27.95
Ecco Domani \$30.95
A to Z Pinot Gris \$37.95

Riesling

Schlink Haus Kabinnet \$27.95
Hogue \$31.95

Whites of Distinction

Pine Ridge Chenin Blanc+Viognier \$37.95
Kenwood Sauvignon Blanc \$40.95
Nobilo Sauvignon Blanc \$40.95
Chateau Bonnet Blanc \$43.95

Wisconsin Varietals

Prairie Fume by Wollersheim \$31.95
Vin X 10 by Botham \$33.95

Red Wines

Cabernet Sauvignon

Raymond R Collection \$38.95
Estancia \$47.95
Rutherford Ranch \$69.95

Merlot

14 Hands \$30.95
Estancia \$38.95

Pinot Noir

Five Rivers \$31.95
Erath \$51.95
Kenwood Russian River Valley \$52.95

Reds of Distinction

Trapiche Malbec \$26.95
Cline Syrah \$29.95
Rosemont Estate Shiraz \$31.95
Ruffino Chianti \$31.95
Ravenswood Lodi Zinfandel \$36.95
Chateau St. Sulpice Bordeaux \$43.95
Bridlewood Blend 175 \$51.95
Ghost Pines Red Blend \$59.95

Wisconsin Varietals

Uplands Reserve by Botham \$33.95
Sangiovese by Wollersheim \$49.95

Champagne & Sparkling Wines

Kenwood Yulupa Brut \$24.95
Wollersheim Sparkling Grape Juice \$18.95

Ballatore Gran Spumante \$27.95
Lunetta Prosecco \$41.95
Veuve Clicquot Brut Yellow Label \$210.00

Custom Order and Kosher Wines available upon request.

G: Gluten Sensitive *except as noted* VG: Vegan

All prices subject to 21% service charge and applicable sales tax.



Keg Beer List

Please consult your Catering Sales Manager for custom requests and reserve availability

Domestic Kegs..... \$400.00 per half-barrel
Equates to \$2.50 per 12 oz. glass

Bud Light

Coors Light

Miller

Lite, Genuine Draft

Leinenkugel's Original

Import & Microbrew Kegs..... \$525.00 per half-barrel
Equates to \$3.28 per 12 oz. glass

Ale Asylum, Madison, WI

Hopacious, Ambergeddon, Madtown Nut Brown

Capital, Middleton WI

Amber, Island Wheat, Pale Ale, Pilsner, Supper Club

Great Dane, Madison, WI

Landmark Lite, German Pilsner, Crop Circle Wheat, Old Glory Pale Ale

New Glarus, New Glarus, WI

Spotted Cow, Moon Man Pale Ale, Two Women

Dos Equis

Heineken

All pricing includes appropriate drinkware, either glass or disposable
Keg purchases apply towards bartender minimums and Monona Terrace sliding scale room reimbursements
All kegs are special order half-barrels and may not be returned

G: Gluten Sensitive *except as noted* VG: Vegan

All prices subject to 21% service charge and applicable sales tax.

**2019 MONONA CATERING FOOD SERVICE POLICY AGREEMENT
For Monona Terrace Community and Convention Center**

The following general information outlines stipulations pertaining to the provision of food and beverage service in Monona Terrace Community and Convention Center.

GUARANTEES

We require a preliminary attendance figure after menu selections have been made. However, we must have signed Catering Function Sheets two weeks prior and a firm guarantee of the number of meals to be served no less than 72 hours prior to each function (excluding holidays and weekends). Otherwise, your group will be billed for the preliminary number of meals, or the actual number of meals served, whichever is greater.

Example of Final Guarantee Due Date:

<u>Day of Event</u>	<u>Day that Guarantee is due by 12 Noon (excluding holidays and weekends)</u>
Monday	Preceding Wednesday
Tuesday	Preceding Thursday
Wednesday	Preceding Friday
Thursday	Preceding Monday
Fri., Sat., Sun.	Preceding Tuesday

It is our policy to prepare the lesser of either 5% or 50 more meals than the final guarantee number requires. Since these are "extra meals," we reserve the right to choose to make vegetarian or comparable substitutions in this overage. Your group will not be charged for these meals unless they are served to your guests.

Special dietary requests may be pre-ordered. Special dietary requests which are not pre-ordered will be charged in addition to the final guarantee.

Work orders, personnel schedules, and food orders cannot be made until a signed Food Service Policy Agreement, signed Catering Function Sheets and the required deposits have been received.

DEPOSITS AND PAYMENTS

Please refer to the Payment section of your Monona Terrace rental agreement for deposit and payment details. Subgroup orders and exhibitor services require payment in full for the estimated charges 14 days prior to the function.

Make all payments payable to MONONA TERRACE COMMUNITY AND CONVENTION CENTER. Final billing for all services will be processed through Monona Terrace Community and Convention Center.

Lessee is responsible for payment of food and beverage charges in the event of nonpayment by Lessee's event sponsors or invitees.

SERVICE CHARGES AND TAXES

A service charge of 21% is added to all food and beverage charges. This service charge is also subject to sales tax. Service charges are applied toward gratuity payments, which are not the property of any one employee, and are disbursed by Monona Catering in accordance with our Employee Agreement.

Any of the following circumstances will result in additional charges:

A program scheduled during the meal function that exceeds 90 minutes and necessitates the retention of employees for the completion of clearing soiled dishes, etc.

A schedule that requires a room to be set in fewer than two hours.

A schedule that requires a room set to be completed more than two hours prior to start of function.

Damage or loss of equipment attributable to a member or attendee of the event.

Other special needs or changes not previously agreed upon and shown on the Catering Function Sheets.

CANCELLATIONS

Within 10 days prior to event: Cancellation Fee is 50% of the estimated food and beverage total.

After 12 Noon on the Guarantee Due Date: Cancellation Fee is 75% of the estimated food and beverage total.

Within 24 hours prior to event: Cancellation Fee is 100% of the estimated food and beverage total.

Custom/Special Orders (already ordered): Cancellation Fee is 100% of the quoted price.

FOOD RESTRICTIONS

With the exception of wedding cakes produced in a Wisconsin-licensed professional kitchen, all food and beverages served or consumed on the premises must be purchased, prepared, and served by Monona Catering (see Wedding Cake Policy).

No leftover food or beverages may be taken from the premises. At the conclusion of the function, such food and beverages become the property of Monona Catering and are donated to local shelters if deemed acceptable by Health Department Codes.

DISCLAIMER

Published menu prices cannot be guaranteed until six months prior to your event; therefore, menu prices are subject to change without notice up to six months prior to your event. Cash menu prices are subject to change without notice.

Within six months of event, and prior to final menu selections and Lessee signing the Catering Function Sheets, published menu prices affected by higher than normal wholesale pricing are subject to change WITH notice. Within six months of event, prices are guaranteed once Lessee has approved and signed the Catering Function Sheets.

Monona Catering cannot be held responsible for any food or beverage related injuries or illnesses resulting from food or beverages not prepared by Monona Catering.

Monona Catering cannot be held responsible for any damage or loss of any merchandise or personal belongings placed or left in the food service area.

Force Majeure: Monona Catering shall not be liable for non-performance of this contract when such non-performance is attributable to labor disputes; accidents; government (Federal, State, or Municipal) regulations of or restrictions upon travel or transportation; non-availability of food, beverage or supplies; riots; national emergencies; acts of God; and other causes—whether enumerated herein or not—which are beyond the reasonable control of Monona Catering, thus preventing or interfering with the catering company's performance. In such event Monona Catering shall not be liable to the customer for any damages, whether actual or consequential, which may result from such non-performance. Monona Catering shall use reasonable diligence to correct the cause of the delay, and if the condition that caused the delay is corrected, Monona Catering shall notify the Lessee immediately and shall resume operations under the agreement.

If any provision of this agreement or the policies, rules, and regulations which have been incorporated into this agreement by reference shall be declared invalid or unenforceable, the remainder of the provisions shall continue in full force and effect to the fullest extent permitted by law.

MULTI-ENTRÉE TICKETING

\$1.00 per guest Multi-Entrée Fee applies, unless otherwise indicated. Fee is subject to service charge and sales tax.

Fee does not apply to single entrée with children's meal and vegetarian/special dietary option.

Under 20 Guests
20 – 50 Guests
50+ Guests

One Entrée Only*
Maximum 2 Entrées* - *Minimum of 10 per entrée*
Maximum 3 Entrées* - *Minimum of 10 per entrée*

*Plus special dietary requests.

Meal Identification: Color-coded meal tickets are required for proper identification for entrée selection. Meal tickets must have the selected method of meal ID pre-approved by Monona Catering. The standard color code for entrees is shown below. Please contact your Catering Sales Manager for further information regarding meal tickets.

Red – Beef

Yellow – Chicken

Blue – Seafood

Green – Vegetarian/Special

Monona Catering will attempt to collect any meal tickets issued by the Lessee as the meals are served; however, Lessee will be billed for the number of meals actually served or the final guarantee, whichever is greater, regardless of the number of tickets collected.

BUFFET SERVICE

Cold Buffet – 25 Person Minimum

Hot Buffet – 50 Person Minimum

Monona Catering recommends a minimum of one two-sided buffet per 150 guests; however, each event is unique, and details should be discussed with your Catering Sales Manager to determine the appropriate setup for your function. Please allow adequate space in your floor plan. Groups that fall below the required minimum will be subject to additional charges.

TABLE SETTINGS

Table sets beyond the standard 5% overage (50 maximum) are subject to a \$3.00 per place setting fee, plus service charge and sales tax (excluding food and beverage). Any preset food and beverage overage will be subject to additional charges determined on a menu-by-menu basis.

WATER SERVICE

Meals: Sit-down or buffet meal service includes appropriate water service as part of meal.

Meetings: Speaker's water and water stations will be provided for your meeting at no charge.

Executive Service (glassware at each setting) or **Conference Style Service** (glassware in center of each table): is available at \$1.50, plus service charge and tax, per setting per meeting day. Fee will be waived with a minimum \$40 food and beverage purchase per guest per meeting day (excluding service charge and tax). Purchases for activities beyond the meeting day are not included in this minimum. These styles of service must be ordered for the room set number and not the food guarantee number.

One room refresh per day is included with your water service, normally done during a meal period. Multiple refreshing of meeting rooms will be subject to additional labor charges.

Non-Meal, Non-Meeting Function: Disposable glassware will be made available by the water fountains on each level of Monona Terrace at no charge. Should individual water stations be required inside or adjacent to Lessee's contracted space that is not conducting a meeting or meal, a delivery fee of \$25 per station per trip may apply.

BAR SERVICE

A bartender charge of \$35 per bartender per hour waived with \$195 sales, excluding service charge and sales tax, per bartender per hour (three-hour minimum).

Monona Catering recommends a minimum of one bartender per 100 guests; however, each event is unique and function details should be discussed with your Catering Sales Manager to determine the appropriate staffing. Monona Catering will make every reasonable effort to accommodate special staffing requests; however, we reserve the right to limit staffing depending on availability. Please allow adequate space in your floor plan.

Bar Movement: There is no additional charge for one bar movement during your event. If more than one bar movement is required, a \$50.00 (plus tax) per bar movement fee will apply.

Events with less than a \$10 catered food purchase per guest (excluding service charge and tax) and longer than two hours in duration may be subject to the Monona Terrace Alcohol Party Policy.

Monona Catering reserves the right to refuse service of alcoholic beverages to anyone under the age of 21 years old.

SPECIAL STAFFING

All labor charges are subject to sales tax.

Butler Staff or Wait Staff Attendants (beyond normal staffing levels): \$28 per hour per staff with a three-hour minimum unless otherwise indicated. Monona Catering recommends a minimum of one butler staff per 200 passable portions. Appropriate staffing level will be determined on a case-by-case basis.

Setup & Teardown: Setup and teardown of client décor (table favors, programs, vases, etc.) by Monona Catering staff will be subject to a \$28 per hour per staff charge (three-hour minimum). Appropriate staffing level will be determined on a case-by-case basis by Monona Catering and may require more than one staff member. Lessee must provide appropriate packing materials for removal of décor items.

Chef Attendants: \$35 per hour per chef with a three-hour minimum. Monona Catering recommends a minimum of one chef attendant per 150 guests, depending on the number of items to be carved. Appropriate staffing level will be determined on a case-by-case basis.

Note: Should special staffing requirements exhaust the Monona Catering employee roster, we reserve the right to use subcontracted staff. If subcontracted staff is required, any "minimum number of hours" due the subcontracted agency in excess of Monona Catering's existing policy will be charged to the client.

WEDDINGS

Any tiered wedding cake from a source other than Monona Catering must be produced in a Wisconsin-licensed professional kitchen and will be subject to the Wedding Cake Policy.

In addition to food and beverage purchases, a Basic Wedding Package that covers setup and service requirements applies, unless otherwise indicated.

IN-HOUSE DÉCOR

The following items are available for rental from Monona Catering and are subject to applicable sales tax:

Votive Candles	\$ 1.00 each
Table Stands	\$.50 each - <i>no fee applies for use during meal functions</i>
Special Linen	Available on request

Subcontracted services, when arranged by Monona Catering, are subject to an additional handling fee based on the subcontracted invoice value, i.e. ice carvings, floral, linens.

ICE CARVINGS

Handling Fee: \$100 plus tax per standard sculpture (includes receipt, placement and teardown). Delivery should be scheduled the day of your function. Delivery prior to the day of your function will be subject to a \$25 per carving per day cold storage fee plus tax. Carvings should be delivered with the appropriate drip trays.

Appropriate care will be used when handling your ice carving; however, due to their delicate nature Monona Catering cannot be held responsible for damage during shipping, placement, or display.

PRODUCT SAMPLING

Exhibitors may distribute free samples only of a food or non-alcoholic beverage that is made or sold in the ordinary course of business of the exhibitor. These samples must not exceed two ounces of food or three ounces of non-alcoholic beverage.

A request to distribute free samples must be submitted to Monona Catering in writing a minimum of 14 days prior to the opening of the event, along with precise product descriptions and a signed Hold Harmless Agreement, indemnifying both the City of Madison and Monona Catering from any claims for injury or illness that may arise from said activity. Please contact Monona Catering directly to acquire the Hold Harmless Agreement.

Exhibitors must also supply proper liability insurance.

CONCESSIONS (Cash Food Outlets)

Monona Catering may provide concession service at no cost for events with verifiable attendance of at least 500 people per day. The opening and closing of any and all cash food outlets are at the discretion of Monona Catering. Group's cash outlet history at Monona Terrace will be considered in the decision. Should Lessee request cash food outlet to remain open beyond Monona Catering's recommended closing time, there will be a \$70 per hour per staff member fee. This fee will be waived with a minimum of \$300 sales per hour per staff member. For events under 500 people the fee of \$35 per hour per staff (two staff and three-hour minimum) will be waived with \$200 per staff per hour sales.

MISCELLANEOUS

All personal belongings must be removed from the food service area at the end of your event. Monona Catering cannot be held responsible for damage or loss resulting from non-removal of personal belongings from the food service area.

One John Nolen Drive

Exclusively at Monona Terrace® Community and Convention Center
Madison, WI 53703

Tel 608-261-4040

Fax 608-261-4023



Recycled