



Photo: Elisabeth McConnell

MONONA
CATERING
2017 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 offer 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 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,

Patty Lemke

Patty Lemke, CPCE
Chief Operation Officer

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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 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.



Breakfast

Breakfast Entrées include Orange Juice, Rising Shores® Coffee, Tea and Milk
 Substitute Just Coffee Cooperative Organic Fair Trade Coffee for an additional \$.50 per person.
Multiple Entrée: Add \$1.00 per person (see page 24 for details)

Huevos Rancheros ^{G, HS, S}

Corn Tortilla Black Bean Egg Cup topped with Jack-Cheddar
 Nested in Hashbrown Potatoes
 Accompanied by Chorizo Sausage Link with Pico de Gallo
 Mini Corn Muffin with Butter (*contains gluten*)
 \$14.95

Eggs Benedict

Poached Eggs atop Canadian Bacon and English Muffin topped with Hollandaise Sauce
 American Fries
 Apple Smoked Bacon
 Chef's Assortment of Petite Muffins
 \$15.25

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, HS}

Savory Scrambled Eggs with Spinach and Quinoa
 Accompanied by Roasted Mushroom-Fontina Flatbread (*contains gluten*)
 Grilled Tomato
 \$14.25

Wisconsin Country Breakfast ^G

Wisconsin Cheese & Chive Scrambled Eggs
 Apple Smoked Bacon or Sausage Links
 Rosemary Wedge Potatoes
 Ketchup Compote
 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
 Seasonal Fresh Cut Fruit Platter ^G
 International Cheese Platter ^G
 International Cold Meat Platter ^G
 Homemade Butter and Filled Croissants
 Artisan Breads with Butter and Preserves
 Warm Soft-Boiled Eggs ^G
 Granola Cereal with Milk
 Individual Fruit Yogurt ^G
 Rising Shores® Coffee, Decaf, Tea
 \$17.95

Traditional Continental

Chilled Fruit Juices ^G
 Home Baked Pastries,
 Muffins and Scones with Butter
 Rising Shores® Coffee, Decaf, Tea
 \$9.50

Add: Whole Fruit ^G for \$2.50 per piece
 Cut Fruit ^G for \$5.50 per guest
 Individual Fruit Yogurt ^G \$3.50 each

European Continental

Chilled Orange Juice ^G
 Seasonal Fresh Cut Fruit Platter ^G
 Assorted Homemade European Pastries
 Which may include:
Almond, Apple, Chocolate, and Butter Croissants
Apricot-Almond, Hazelnut, and Poppy Seed Danish,
Assorted Scones
 Butter & Preserves
 Rising Shores® Coffee, Decaf, Tea
 \$14.50

Fit & Trim Continental

Chilled Fruit Juices ^G
 Low Fat Muffins and Scones
 Homemade Granola Bars
 Whole Fruit ^G
Apples, Bananas, Oranges
 Rising Shores® Coffee, Decaf, Tea
 \$11.25
Add: Cut Fruit ^G for \$5.50 per guest
 Individual Fruit Yogurt ^G \$3.50 each

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

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All prices subject to 20% service charge and applicable sales tax.



Hot Buffet - Minimum of 50 guests

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

Lakeshore Breakfast Buffet

Chilled Orange Juice ^G
 Seasonal Fresh Cut Fruit ^G
 Wisconsin Cheese and Chive Scrambled Eggs ^G
 Rosemary Wedge Potatoes ^G
 Home-Baked Petite Pastries and Muffins
 Rising Shores® Coffee, Tea or Milk
 \$14.25

Enhancements to your Breakfast Buffet

From the Griddle

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

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

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

Specialty Eggs

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

Spinach and Fontina Frittatas ^G
 \$2.50 each

Huevos Rancheros Cups with Pico de Gallo ^G
 \$4.75 each

Quinoa Spinach Scramble ^G
 \$4.75 per person

Homemade Biscuits and Sausage Gravy \$3.75 per person

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

A la Carte Breakfast Selections

Limit of one (1) choice on Breakfast Sandwiches/Flatbread - Minimum order of 12

Homemade Quiche (8 slices) <i>Florentine or Bacon & Wisconsin Swiss</i>	\$33.95 each	Seasonal Fresh Cut Fruit ^G (minimum 25)	\$ 5.50 per person
Open-Face Roasted Mushroom-Fontina Flatbread	\$ 4.25 each	Individual Fruit Yogurt ^G	\$ 3.50 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	\$ 2.25 per person	Homemade Granola Bars ^G (vegan)	\$29.95 per dozen
		Oatmeal with Brown Sugar, Raisins, and Milk	\$ 2.50 per person

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Lunch Beginnings

Choice of one included with Entrées

House Salad ^G

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

Spinach Salad ^G

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

Orchard Salad ^{G, HS}

Fresh Baby Greens topped with
Diced Seasonal Apple, Gorgonzola Cheese
Served with Homemade Fig-Grape Seed Vinaigrette

Homemade Soup du Jour

Please inquire as to Chef's current varieties.

If you would like to add soup as an additional course, please add \$3.50 per person

Gourmet Beginnings

Add \$1.00 per person

Lavender Salad ^{G, HS}

Watercress and Baby Lettuces with Diced Fresh Pineapple,
Sliced Radish and Cucumber with
Lavender Vinaigrette

Romaine & Spiced Almond Salad ^{G, HS}

Hearts of Romaine with Spiced Almonds,
Sliced Roma Tomatoes, Mandarin Oranges and
Citrus Vinaigrette with Hints of Honey, Lime, and Apple Cider

Arugula Turnip Salad ^G

Fresh Arugula topped with
Julienned Turnips, Sliced Radish, Toasted Pepitas
Served With Smoked Orange Vinaigrette

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Lunch Entrées

Lunch Entrées include your choice of Lunch Beginning and Vegetable (unless otherwise indicated), Bakery Fresh Rolls & Butter, Rising Shores® Coffee, Tea and Milk.
Substitute Just Coffee Cooperative Organic Fair Trade Coffee for an additional \$.50 per person.
Multiple Entrée: Add \$1.00 per person (see page 24 for details)

Chicken Provencal ^{HS}

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

Enchilada Platter ^{G, S}

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 selection with this entrée)
Family Style Tortilla Chips with Mild Salsa *(in place of rolls)*
\$16.50

Avgolemono Chicken

Boneless Chicken Breast Stuffed with
Spinach, Tomato, and Feta
Topped with Lemon Egg Sauce
Served with Toasted Orzo
\$18.95

Bacon Cheddar Asparagus Chicken ^G

Boneless Chicken Breast Stuffed with
Crispy Bacon and Asparagus
Topped with Lemon Sage Butter Sauce
Served with Saffron Rice
\$19.95

Vegetarian Spinach Mushroom Lasagne

Individual Spinach, Mushroom and Eggplant Lasagne Roulades
On Bed of Marinara Garnished with Creamy Alfredo Sauce
Served with Garlic Bread *(in place of rolls)*
\$18.75

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

Pot Roast ^G

Tender Beef Slowly Roasted with
Julienne Carrots, Onions and Celery
Served with Mashed Potatoes and Gravy
\$22.95

Roast Turkey ^G

Slowly Roasted Breast of Turkey
Served with Creamy Mashed Potatoes and Pan Gravy
Cranberry Sauce Compote
\$17.95
Add: Savory Sage Dressing for \$1.25 *(contains gluten)*

Peach & Mascarpone Chicken

Boneless Chicken Breast Stuffed with
Peach and Mascarpone
Topped with Brown Butter Pecan Sauce
Served with Vermicelli Rice Pilaf
\$18.50

Vegetarian Entrée du Jour

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

Vegetable Choices ^G: Roasted Corn with Peppers, Baby Green Beans with Confetti Peppers,
Snap Peas and Matchstick Carrots, Cauliflower and Broccoli Buds with Baby Carrots

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Sandwiches & Entrée Salads

Rising Shores® Coffee, Tea or Milk accompany all Sandwiches and Entrée Salads.
 Substitute Just Coffee Cooperative Organic Fair Trade Coffee for an additional \$.50 per person.
Multiple Entrée: Add \$1.00 per person (see page 24 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 or Egg Salad
 Piled high on Butter Croissant
 Garnished with Tomato, Crisp Lettuce & Dill Pickle Spear
 Pasta Salad
 \$14.75

Vegetarian: Substitute Marinated Grilled
 Vegetables for Meat

Chicken Caesar Focaccia ^{HS}

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 Grilled Julienne Portobello Mushroom for Meat

Turkey Club Wrap

Deli-sliced Turkey with Crisp Bacon,
 Fresh Tomatoes and Lettuce wrapped in Herb Tortilla
 Redskin Potato Salad
 Fresh Grape & Strawberry Garnish
 \$14.75

Vegetarian: Substitute Grilled Marinated Tofu for Meat

Buffalo Chicken Wrap ^{HS, S}

Crispy Chicken Tender with Red Pepper Sauce, Julienne Carrots and Celery,
 and Wisconsin Bleu Cheese Dressing wrapped in Herb Flour Tortilla
 Creamy Coleslaw and Fresh Strawberry & Melon Slice
 \$14.50

Vegetarian: Substitute Grilled Marinated Tofu for Meat

Mediterranean Soup & Sandwich

Feta Spread, Hummus, Red Onion, Tomato, and Cucumber
 on Mediterranean Sliced Bread
 Served with Avgolemono Soup: Chicken or Vegetarian
 \$13.95

Soup & Sandwich

Homemade Soup, Choice of One:

Minestrone, Chicken Noodle, Beef Spaetzle or Wisconsin Beer Cheese
 Soup with Crackers

Choice of two:

Deli-Sliced Turkey, Ham & Wisconsin Swiss, Roast Chicken,
 Tuna or Egg Salad on Bakery Fresh Kaiser Roll
 Garnished with Tomato, Crisp Lettuce and Dill Pickle Spear
 Wisconsin Potato Salad
 \$16.50

Char-Crust Chicken Salad ^{HS}

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
 \$16.50

Soba Noodle Salad

Soba Noodles Served with Grilled Chicken Breast,
 Sliced Red Cabbage, Cucumber, Red Peppers
 Topped with Sesame Seeds and Miso Sake Vinaigrette
 Soft Bread Sticks with Butter
 \$16.50

Orchard Salad & Homemade Croissant ^{HS}

Homemade Butter Croissant
 Accompanied by Fresh Romaine and Spring Greens Salad
 Topped with Diced Seasonal Apples,
 Wisconsin Gorgonzola Cheese and Roasted Walnuts
 Served with Homemade Fig-Grapeseed Vinaigrette
 \$14.95

Cobb Salad

Hearts of Romaine and Red Cabbage topped with Roasted Chicken,
 Bacon, Diced Tomatoes, Sliced Mushrooms,
 Chopped Hard Boiled Egg, Wisconsin Shredded Cheddar,
 and Home-Style Croutons
 Served with Ranch and Homemade French Dressings
 Baguette Slices with Butter
 \$15.50

Barley Arugula Salad

Fresh Arugula with Barley
 Roasted Red Pepper, Scallions, Eggplant, and Feta Cheese
 Topped with Toasted Pepita Seeds and Lemon Vinaigrette
 Served with Grilled Pita Bread
 \$14.95

Other Bread Options for Sandwiches: Onion Kaiser, French Bread, Croissant or Whole Grain Bun
 Substitute Gluten-Free Breads Add \$1.50 per person

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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® Coffee, Tea and Milk included with all Buffets.
Substitute Just Coffee Cooperative Organic Fair Trade Coffee for an additional \$.50 per person.

All Wrapped Up Buffet ^{HS}

Hazelnut Romaine Salad with Hazelnut Vinaigrette ^G
BLT Pasta Salad
Antipasto Skewers ^G
Gourmet Wrap Assortment
Please choose 2 Wraps, plus Vegetarian:
Ranch Chicken, Buffalo Chicken ^S, Turkey Club,
Southwestern Flank Steak, Veggie
Miss Vickie's Gourmet Chip Assortment ^G
\$21.95

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
Bakery Fresh Kaiser Rolls, Breads and Condiments
Potato Chips ^G
\$19.50
Add: Chef's Soup du Jour for \$3.50

Gemütlichkeit Buffet ^{HS}

Cucumber and Tomato Salad ^G
Warm German Potato Salad
Boneless Country Ribs ^G Braised in Sauerkraut ^G
Chicken Schnitzel with Lemon and Capers
Homemade Spaetzle
Buttered Green Beans ^G
Sautéed Red Cabbage ^G with Apples ^G
Luncheon Rolls with Butter
\$21.95
Add: Reuben Soup for \$4.25

Southwestern Buffet ^{G,S}

Southwestern Potato Salad
Southwestern Chicken Fajita Strips with
Flour Tortillas (*contains gluten*)
Sautéed Onion & Peppers, Diced Tomatoes, Shredded Lettuce,
Guacamole, Wisconsin Sour Cream, Chunky Mild Salsa
and Green Chile-Tomatillo Salsa
Homemade Cheese Enchiladas
Spanish Rice
Tortilla Chips with Chorizo Cheese Dip
\$22.95
Add: Chicken Fiesta Soup for \$3.95

Gourmet Deli Buffet ^{HS}

Homemade Soup, *Choice of One:*
Minestrone, Chicken Noodle, Beef Spaetzle or
Wisconsin Beer Cheese
Soup with Crackers
Bistro Salad ^G with Creamy Ranch and Homemade French Dressings
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 and Tabouleh ^G
Falafel - *Chickpea Hush Puppies*
Kifta Meatballs ^G - *Arabic version of Beef Meatballs*
Roasted Potatoes with Oregano and Mint ^G
Green Beans with Fried Capers and Lemon Olive Oil ^G
Tzatziki Sauce ^G
White and Wheat Pita Bread
\$21.95

Heart of Italy Buffet

Romaine Antipasto Salad ^G and Caprese Salads ^G
Breaded Chicken Cutlet atop Tomato Ragout
Baked Rigatoni Alfredo
Assorted Pizzas (choice of 3)
*Sausage and Mushroom, BBQ Chicken, Hawaiian
Sausage, Pepperoni, Mushroom, Black Olive and Onion
Portobello, Black Olive, Onion and Sweet Peppers
Margherita or Olive Oil, Tomato, Artichoke, Garlic and Roasted Mushroom*
Fresh Wisconsin Parmesan Cheese ^G
Fresh Vegetable Blend ^G
\$21.95

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
Fresh Sliced Tomato and Crisp Lettuce
Wisconsin Calico Baked Beans
Condiments and Buns (*contains gluten*)
\$21.95

Substitute Gluten-Free Breads Add \$1.50 per person

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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 Add \$1.50 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

\$9.25

Vegetarian: Substitute Grilled Vegetables

Southwestern Wrap ^{HS, \$}

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

\$10.50

Vegetarian: Substitute Grilled Marinated Tofu

Turkey Club Wrap

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

\$8.75

Vegetarian: Substitute Grilled Marinated Tofu

Buffalo Chicken Wrap ^{HS, \$}

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

Croissant Sandwich

Turkey Club with Apple Smoked Bacon, Deli Ham & Wisconsin Swiss, Tarragon Chicken Salad or Egg Salad Piled high on Butter Croissant

\$9.50

Garnished with Tomato and Crisp Lettuce
Vegetarian: Substitute Grilled Vegetables

Ranch Chicken Wrap

Herb Flour Tortilla filled with Crispy Chicken, Tomatoes, Carrot Shreds, Alfalfa Sprouts and Ranch Schmeear

\$7.50

Vegetarian: Substitute Fresh Avocado

Chicken Caesar Focaccia ^{HS}

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 Grilled Julienne Portobello Mushroom

Deli Sandwich

Deli Sliced Turkey, Ham & Wisconsin Provolone, Roast Chicken, Chicken or Egg Salad Layered on Bakery Fresh Kaiser Roll with Fresh Sliced Tomato and Crisp Lettuce

Appropriate Condiments
\$8.25

Vegetarian: Substitute Grilled Vegetables

Sides

Cole Slaw ^G
\$2.25 each

Whole Fruit ^G
\$2.50 each

Assorted Frito Lay Chips ^G
\$1.65 each

Home Baked Cookies
\$2.25 each

Potato Salad ^G
\$2.95 each

Miss Vickie's Gourmet Chips ^G
\$2.50 each

Granola Bars ^{G (vegan)}
\$2.50 each

Entrée Salads

Cobb Salad ^{HS}

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
Ranch or Homemade French Dressing
Breadstick with Butter

\$15.50

Chicken Orchard Salad ^{G, HS}

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-Grape Seed Vinaigrette
Breadstick with Butter (*contains gluten*)

\$14.95

Beverages

Pepsi Soda Assortment (canned)
\$3.00 each

Rising Shores® Artesian Water
\$3.50 each

Sparkling Water (canned)
\$3.50 each

Milk (2% or Skim)
\$2.25 each

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Lunch Endings

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

Homemade Cake Squares	\$3.95
<i>Carrot, Chiffon Vanilla Bean, 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 with Berry Garnish</i>	
Tres Leches Cake.....	\$4.25
<i>Traditional Mexican Dessert of Sponge Cake Soaked with Three Milks Served with Spiced Rum Milk Syrup and Peaches, topped with Whipped Cream and Strawberry Garnish</i>	
Raspberry Angel Food Cake Roll	\$4.95
<i>A Slice of Angel Food Cake Rolled Around an Orange Accented Raspberry Filling Served with Raspberry Coulis and Whipped Cream</i>	
Strawberry Pound Cake	\$5.50
<i>Dome of Rich Pound Cake topped with Sliced Strawberries and Crème Chantilly Seasonal - Available March through November only</i>	
Cupcakes - Minimum of 12 per flavor	\$3.50
<i>German Chocolate, Cream Cheese Pound Cake with Coconut 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, Red Velvet with Cream Cheese Icing</i>	
Gourmet Cupcakes available. See your Sales Manager for Details	
<i>Chocolate^G (dairy-free), Carrot^G (dairy-free), Yellow^G</i>	<i>\$3.75</i>
Homemade Fruit Pie Squares.....	\$3.50
<i>Your Choice of Apple, Cherry, Peach or Blueberry</i>	
Homemade Fruit Crisp with Whipped Cream Garnish	\$4.50
<i>Your choice of Apple, Cherry, Peach or Strawberry-Rhubarb</i>	
Babcock Hall Ice Cream Sundae - Chocolate or Strawberry	\$4.95
<i>UW's own Babcock Hall Vanilla Ice Cream with Choice of Topping</i>	
Assorted Bars.....	\$28.95 dz
<i>Granola Bars^G (vegan).....</i>	<i>\$29.95 dz</i>
Brownies.....	\$28.95 dz
<i>Chocolate Brownie^G (vegan).....</i>	<i>\$29.95 dz</i>
Home-Baked Cookies	\$23.95 dz
Assorted Gluten Sensitive Cookies.....	\$24.95 dz
<i>Your choice of Oatmeal Shortbread^G, Oatmeal Chocolate Chip^G (vegan), or Orange Almond Cloud^G</i>	

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

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Dinner Beginnings

Dinner Entree includes your choice of Beginning and Vegetable, Bakery Fresh Hard Rolls & Butter, Rising Shores® Coffee, Tea or Milk. Substitute Just Coffee Cooperative Organic Fair Trade Coffee for an additional \$.50 per person.

Orchard Salad *G, HS*

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

Spinach & Cranberry Salad *G, HS*

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

Arugula Turnip Salad *G*

Fresh Arugula topped with Julienned Turnips, Sliced Radish, 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, HS*

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

Strawberry & Brie Salad *G*

Baby Spinach Leaves with Fresh Strawberry and Wisconsin Brie Cheese Wedge Garnished with Confetti Petals 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, HS*

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 *HS*

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

Caribbean Salad *G*

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

Some menu items may be subject to market availability.

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S: Lightly Spiced

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Poultry Entrées

Margherita Chicken

Baked Boneless Chicken Breast
Filled with Fresh Mozzarella, Tomato and
Basil atop Traditional Pesto
Served with Quinoa Stuffed Tomato
\$22.95

Chicken Marsala ^G

Boneless Chicken Breast Sautéed in
Marsala Wine Sauce
Served with Craisin-Brown Rice Pilaf
\$22.95

Risotto Stuffed Chicken

Wisconsin Parmesan Breaded Boneless Chicken
Breast filled with Lemon Risotto
Atop Creamy Tarragon Mushroom Sauce
Served with Wisconsin Parmesan Herb Potatoes
\$24.95

Chicken Wellington ^{HS}

Delicate Puff Pastry filled with a
Boneless Chicken Breast, Apple Smoked Bacon,
Shallots and Mushrooms
Served with Mushroom-Brown Rice Pilaf
\$25.95

Chicken Saltimbocca ^{HS}

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 Cranberry Chicken ^{G, HS}

Boneless Chicken Breast
Filled with Dried Wisconsin Cranberries & Herbs
Baked and topped with Vermouth Sauce
Served with Garden Rice Pilaf
\$22.95

Peach & Mascarpone Chicken

Boneless Chicken Breast Stuffed with
Peach and Mascarpone
Topped with Brown Butter Pecan Sauce
Served with Vermicelli Rice Pilaf
\$21.95

Bacon Cheddar Asparagus Chicken ^G

Boneless Chicken Breast Stuffed with
Crispy Bacon, Asparagus
Topped with Lemon Sage Butter Sauce
Served with Saffron Rice
\$21.95

Beef Entrées

Woodland Mushroom Sirloin ^{G, HS}

Broiled Sirloin Steak topped with
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, HS}

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

Wild Mushroom Beef Stroganoff

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

Slow Roast New York ^{HS}

Slowly Roasted Whole New York Strip Loin
Sliced thin and topped with Chimichurri
Served with Roasted Garlic Duchess Potatoes
Market Price

Chausser Filet ^{G, HS}

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

6 ounce or 8 ounce
Market Price

Black and Bleu Filet ^G

Broiled Filet set atop a Grilled Beefsteak Tomato
Topped with Bleu Butter or Miso Butter
Served with Spiced Herb Parmesan Potato

6 ounce or 8 ounce
Market Price

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

Roasted Brussel Sprouts ^G Add \$.75 per person

Steamed Asparagus Bundle ^G Add \$3.25 per person
Asparagus & Julienne Red Pepper Bundled with a Ribbon of Fresh Zucchini

Multiple Entree Add \$1.00 per person (see page 24 for details)

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Seafood Entrées

Jumbo Crab Cake Duet ^{HS}
Blended Flaky, Sweet Crabmeat with Herbs
and Breadcrumbs Sautéed Patty Style
Served with Maltaise Sauce and
Roasted Garlic Fingerling Potatoes
Lemon Garnish
\$34.50

Potato Stuffed Cod ^G
Potato Filled Cod Fillet
Topped with Lemon Butter
Served with Quinoa Pilaf
\$27.95

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

Roasted Salmon ^{G, HS}
Fresh Salmon Fillet Oven Roasted
Choice of Herb Crust (*contains gluten*) or Glaze
*Moroccan Barbecue, Orange Pan Sauce, Mustard Dill
Sauce*
Served with Potatoes Rissolé
Lemon Garnish
\$38.95

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
\$32.95

Stuffed Shrimp ^{HS}
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 Entrées

Portobello Wellington ^{HS}
Delicate Puff Pastry filled with
Fresh Portobello Mushroom, Herbs,
Shallots and Risotto
Served with Grilled Tomato
\$23.95

Vegetable Strudel ^{HS}
Zucchini, Yellow Squash, Carrots and
Peppers in a Delicate Filo Pastry
Atop Red Pepper Coulis
Served with Mushroom Polenta
\$23.95

Roasted Tomato Gnocchi ^{HS}
Fluffy Gnocchi Pillows tossed with Grilled Tofu
Roasted Tomatoes and Garlic
Accompanied by Grilled Asparagus with
Shaved Asiago and Lemon Zest
(no additional vegetable selection with this entrée)
\$22.95

Curried Lentil Stew
Curried Lentil & Sweet Potato Stew on Bed of Couscous with
Spiced Grilled Pita Bread
\$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 \$20.95

Vegetable Choices ^G; Fresh Seasonal Vegetable Blend, Whole Green Beans with Confetti Peppers,
Roasted Vegetable Blend, Sugar Snap Peas & Matchstick Carrots

Roasted Brussel Sprouts ^G Add \$.75 per person

Steamed Asparagus Bundle ^G Add \$3.25 per person
Asparagus & Julienne Red Pepper Bundled with a Ribbon of Fresh Zucchini

Multiple Entree Add \$1.00 per person (see page 24 for details)

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Pork

Lemon Pesto Pork Cutlet ^{HS}

Lightly Breaded Pork Cutlet topped with an Arugula & Lemon Pesto
Served with Risotto Croquettes
\$25.95

Bone-in Brined Pork Loin ^G

Bone in Brined Pork Loin Roasted Whole & Sliced
Served with Gorgonzola Mashed Potato and Pan Gravy
\$23.95

Medley Menus

Romesco Shrimp and Tenderloin ^{HS}

Horseradish Crusted Beef Tenderloin Medallion
Accompanied by Sautéed Shrimp with Almond Romesco Sauce
Served with Roasted Fingerling Potatoes
Lemon Garnish
\$48.95

Lobster Wellington and Beef Filet ^{HS}

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
\$52.50

Stuffed Shrimp and Filet ^{HS}

Three Large Shrimp stuffed with Crabmeat, Onions, Peppers, Garlic, Herbs and 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
\$51.95

Marsala Chicken and Beef Filet ^{G, HS}

Sautéed Boneless Breast of Chicken in Marsala Wine Sauce Accompanied by Grilled Tenderloin of Beef with Roasted Garlic Sauce
Served with Potatoes Rissolle
\$47.95

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
\$38.95

Sirloin and Champagne Tilapia ^{HS}

Petite Sirloin Steak topped with Shoestring Potatoes
Accompanied by Broiled Tilapia Fillet with Champagne Mushroom Sauce
Served with Wisconsin Parmesan-Herb Potatoes
Lemon Garnish
\$35.25

Lemon Risotto Stuffed Chicken and Coconut Shrimp ^{HS}

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

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

Substitute: Petite Beef Filet for Chicken Add \$15.00

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

Roasted Brussel Sprouts ^G Add \$.75 per person

Steamed Asparagus Bundle ^G Add \$3.25 per person
Asparagus & Julienne Red Pepper Bundled with a Ribbon of Fresh Zucchini

Multiple Entree Add \$1.00 per person (see page 24 for details)

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Traditional Dinner Buffet

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

Salads

(Choice of 2)

- Strawberry Gorgonzola with Citrus Vinaigrette ^G
- Orchard Salad with Fig-Grapeseed Vinaigrette ^G
- Chamber Salad with Lemongrass-Ginger Vinaigrette ^G
- Italian Salad Tossed with Italian Vinaigrette
- House Salad with Champagne-Mustard Vinaigrette
- Arugula Turnip Salad with Smoked Orange Vinaigrette ^G
- Barley Arugula Salad with Lemon Vinaigrette
- Spinach and Cranberry Salad with Orange-Balsamic Vinaigrette ^G
- Traditional Caesar Salad

Vegetables

(Choice of 2)

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

Roasted Brussel Sprouts ^G Add \$.75 per person

Potatoes & Rice

(Choice of 2)

- Wisconsin White Cheddar Scalloped Potatoes ^G
- Wisconsin Baked Potato with Sour Cream ^G
- Parsley Buttered New Potatoes ^G
- Shredded Lyonnaise Potatoes ^G
- Wisconsin Parmesan & Herb Potatoes ^G
- Potatoes Rissolle ^G
- Whipped Potatoes & Gravy ^G
- Bulgur Couscous Pilaf
- Confetti Toasted Orzo
- Brown & Wisconsin Wild Rice Pilaf ^G
- Quinoa Brown Rice Pilaf ^G
- 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*
- Pork Paprikash ^G
- Pitt Ham** ^G

- Beef Stroganoff ^G
- With Buttered Egg Noodles (contains gluten)*
- Roast Top Round of Beef** ^G
- With Au jus and Horseradish*
- Champagne Tilapia ^G
- Cod Amandine ^G
- Roasted Salmon ^G
- Choice of Herb Crust (*contains gluten*) or Glaze
- Moroccan Barbecue, Orange Pan Sauce, Mustard Dill Sauce*
- Portobello & Wisconsin Cheese Stuffed Jumbo Pasta Shells
- Vegetarian Spinach Mushroom Lasagne
- Vegetarian Shepard's Pie ^G

Two Entrées \$34.95

Three Entrées \$40.95

**Appropriate for carving - Chef Attendant \$105 per chef (covers up to three hours)

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Chef's Specialty Dinner Buffets

100 person minimum

Chef Attendants required

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

Substitute Just Coffee Cooperative Organic Fair Trade Coffee for an additional \$.50 per person

<p style="text-align: center;">Isthmus Steakhouse</p> <p style="text-align: center;"> 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^S, Quattro Fromage Stuffed Russets, Florentine Stuffed, Roasted Red Pepper-Basil Stuffed Yukons</i> Traditional Caesar Salad with Citrus Parmesan Croutons Plum Tomato and Bleu Cheese Salad with Apple-Smoked Bacon Orange-Miso Roasted Brussel Sprouts ^G 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 style="text-align: center;"> Chef Carved Florentine Salmon with Stone Ground Mustard Hollandaise (<i>contains gluten</i>) Toasted Sesame Seed Snow Peas and Matchstick Carrots Pasta and Crab Salad tossed in Lemon-Dill Vinaigrette Caribbean Salad with Fresh Jicama, Grapefruit Sections, and Blood Orange Vinaigrette Roasted Herbed Yukon Gold Potatoes with Garlic and Peppers Petite Homemade Savory Scones (<i>contains gluten</i>) with Sweet Butter </p> <p style="text-align: center;">\$41.95</p>
<p style="text-align: center;">Heartland's Choice ^G</p> <p style="text-align: center;"> Garlic and Sage Roasted Whole Chickens Chef's Seasonal Roasted Root Vegetables Chef-Tossed Spinach Salad with Warm Bacon Dressing Wisconsin Cranberry, Roast Duck and Wisconsin Wild Rice Salad Wisconsin White Cheddar 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 ^S</p> <p style="text-align: center;"> Chef Carved Tamarind Glazed Pork Loin ^G with Mexican BBQ Sauce and Salsa Verde Savory Baked Red Rice ^G with Black Beans and Corn Roasted Cumin and Lime-Scented Southwestern Caesar Salad Shrimp Fajita Salad ^G 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)

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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 ^G	\$6.75
<i>Vanilla Bean Flavored Rich Creamy Custard topped with a Crunchy Almond Florentine Cookie</i>	
Peanut Butter Mousse Cup	\$4.95
<i>Fluffy Peanut Butter Mousse in a White/Dark Chocolate Cup served with Raspberry Sauce and Salted Caramel Pearls</i>	
Lemon Mousse ^G	\$4.95
<i>A light, Lemony Mousse served in a Champagne Coupe, 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	\$4.50
<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	\$4.95
<i>Light Chocolate Cake Roll filled with Coffee Flavored Cream and garnished with a Chocolate Covered Espresso Bean</i>	
Chocolate Lush Cake ^G	\$5.95
<i>Rich Flourless Chocolate Cake laced with a real punch! Finished with Irish Crème Anglaise</i>	
Chocolate Raspberry Torte	\$4.95
<i>A multi-layered Deep Rich Chocolate Cake filled with Raspberry and frosted with Bittersweet Chocolate Ganache</i>	
Golden Carrot Torte.....	\$5.95
<i>Old Fashioned Spiced 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 Chocolaty Traditional Southern Favorite!</i>	
Apple Frangipane Tart.....	\$6.25
<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.....	\$5.95
<i>Fresh & Zesty Lime Custard in Graham Cracker Crust with a dollop of Crème Chantilly</i>	
New York Style Cheesecake with Mixed Berry Compote.....	\$5.95
<i>Our Creamy Cheesecake topped with a Seasonal Blend of Berries</i>	
Raspberry White Chocolate Swirl Cheesecake.....	\$5.95
<i>Real Raspberries and White Chocolate marbled into our Creamy Cheesecake Set on Buttery Shortbread Crust and garnished with Raspberry Coulis</i>	
Turtle Cheesecake.....	\$6.50
<i>Our Creamy Cheesecake topped with Chocolate Ganache, Caramel Sauce and Pecan Praline</i>	

Petite Desserts.....	\$3.25 each
<i>Cheesecakes, Cream Puffs, Tartlets, Truffles, Finger Cakes, Petit Fours, Eclairs, French Macaroons</i>	
<i>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.

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

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Hot Beverages

Rising Shores® Coffee, Regular and Decaffeinated.....	\$31.95 per gallon
Rising Shores® Gourmet Coffee Service, Regular and Decaffeinated.....	\$41.95 per gallon
<i>Served with Whipped Fresh Cream, Chocolate Shavings, Cinnamon, Sugar Cubes and Hazelnut, Irish Cream and Vanilla Flavorings</i>	
Just Coffee Cooperative Organic Fair Trade Coffee, Regular and Decaffeinated.....	\$40.95 per gallon
Just Coffee Cooperative Gourmet Coffee Service, Regular and Decaffeinated.....	\$50.95 per gallon
<i>Served with Whipped Fresh Cream, Chocolate Shavings, Cinnamon, Sugar Cubes and Hazelnut, Irish Cream and Vanilla Flavorings</i>	
Hot Chocolate.....	\$28.95 per gallon
Hot Tea - Regular and Herbal Assorted.....	\$2.25 each

Cold Beverages

Iced Coffee: Regular and Decaf.....	\$31.95 per gallon	Iced Latte: Regular and Decaf.....	\$36.95 per gallon
Iced Tea, Fruit Punch, Lemonade.....			\$28.95 per gallon
Sparkling Fruit Punch.....			\$29.95 per gallon
Chilled Fruit Juice - Apple, Cranberry, Orange.....			\$9.50 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 (<i>order in quantities of 24 - no returns</i>).....			\$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, Fresh Fruit & Yogurt

Bagels with Cream Cheese & Preserves.....			\$34.95 per dozen
Assorted Bars or Brownies.....	\$28.95 per dozen	Granola Bars ^G (<i>vegan</i>).....	\$29.95 per dozen
Breakfast Breads - 10 slices per loaf.....			\$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 Options</i>			\$23.95 per dozen
Croissants: Plain with Butter & Preserves.....	\$30.95 per dozen	Filled - Chocolate, Almond, Apple.....	\$33.95 per dozen
Danish Rolls.....			\$29.50 per dozen
Kringle - Cut into 10 slices and displayed whole.....			\$26.50 each
Mini Pastry Assortment (minimum of 2 dozen).....			\$22.95 per dozen
Muffins with Butter.....	\$30.95 per dozen	Gluten Free.....	\$31.95 per dozen
Scones with Butter and Preserves.....	\$28.95 per dozen	Gluten Free.....	\$30.95 per dozen
Seasonal Fresh Fruit Tray ^G (minimum 25).....			\$5.50 per person
Whole Fresh Fruit ^G - Bananas, Apples, Oranges, Grapes.....			\$2.50 each
Fruit Yogurt ^G (individual).....			\$3.50 each
Greek Yogurt ^G (individual).....			\$5.25 each

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: Assorted Chips Galore Cookie Sandwiches, Italian Ices, Sundae Cones, Choco-Tacos.....			\$4.25 each
Gardettos Snack Mix.....			\$13.95 per pound
Trail Mix.....			\$21.95 per pound
Popcorn Snack Box ^G			\$2.75 each
White Cheddar Popcorn Snack Box ^G			\$3.25 each
Cracker Jacks Box (Minimum of 10).....			\$4.50 each
Pretzels.....			\$8.95 per pound
Mixed Nuts ^G			\$25.95 per pound
Peanuts - Roasted or Spanish ^G			\$14.95 per pound
Potato Chips ^G			\$14.50 per pound
Tortilla Chips ^G			\$12.50 per pound
Mild Salsa or Sour Cream Dip ^G			\$15.50 per quart
Hot Nacho Cheese Dip ^G			\$38.95 per gallon

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

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Anytime Breaks

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

Cookies & Milk Break \$6.75

Fresh Baked Homemade Assortment of Brownies, Bars and Cookies served with Chilled Cartons of Wisconsin Milk and Rising Shores® Coffee

Smoothie Break ^G \$6.50

Fresh Yogurt Smoothies
Choice of Strawberry-Banana or Wild Berry (Minimum of 25 per flavor)
Served with Homemade Granola Bars (vegan) and Brownies (contains gluten)

Piece O' Cake (Minimum of 50) \$6.75

Assorted Cupcakes served with Chilled Wisconsin Milk and Rising Shores® Coffee
Cupcake Varieties
German Chocolate, Cream Cheese Pound Cake with Coconut Icing, Farm Cakes (Light Chocolate Cake with Cream Cheese Chocolate Chip Filling), Vanilla and Pastel Buttercream, Carrot Cake with Cream Cheese Icing, Lemon Poppy Seed, Chocolate Ganache with Sprinkles, Red Velvet with Cream Cheese Icing

Cocktail Sandwich Snack \$9.25

Mini Cocktail Roll Sandwiches (2.25 pp)
Sliced Turkey, Sliced Ham, Cucumber & Cream Cheese
Mayo and Mustard on the side
Veggie Relish Tray
Potato Chips with Sour Cream Dip

Mediterranean Cruise ^G \$6.75

Fresh Vegetable Crudit  with Tzatziki Sauce
Fresh Pita and Pita Chips (contains gluten)
Hummus
Herbed Feta Dip
Mediterranean Olive Blend

Agua con Infusi n ^G (50 person minimum) \$7.95

Choice of three (3) Infused Waters:
Orange Sage, Strawberry-Watermelon Ginger, Pineapple Cilantro (contains caffeine)
Low Calorie: Pomegranate-Berry Mint, Lemon-Lime Rosemary, Blueberry-Lemon Basil
Petite Fresh Fruit Kabobs
Homemade Granola Bars (vegan)

Dip 'ems ^G \$7.95

Warm Chocolate Fondue with Fresh Strawberries, Pineapple Wedges, Pretzels (contains gluten), and Marshmallows for Dipping

Build Your Own Yogurt Parfait ^G \$6.25

Pre-dipped Vanilla Yogurt
With Guest's Choice of Toppings to include:
Fresh Strawberries, Fresh Seasonal Berries and Granola (contains gluten)

Popcorn Bar ^G \$7.95

Plain Popcorn
White Chocolate and Peanut Coated Popcorn
M&M'S® Candies
Shakers of Flavored Toppings to include:
Bacon Cheddar, White Cheddar, Hot Jalapeno, BBQ
Assorted Canned Soft Drink (1 per guest)

Babcock Hall Sundae Bar** ^G \$8.50

Hand-Scooped Babcock Hall Vanilla Ice Cream 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
Served with Rising Shores® Coffee

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

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*Charges are by the drink, unless ordering a Bar Package.
Consult your Catering Sales Manager to tailor bar services to fit your needs. Special Order Spirits available on request.*

Premium Brands

- Absolut Vodka Korbel VSOP Brandy
- Bombay Sapphire Gin
- Crown Royal Whiskey Jameson Irish Whiskey
- Mt. Gay Eclipse Rum
- Glen Grant Scotch
- 1800 Silver Tequila
- Maker's Mark Bourbon

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

Call Brands

- Skyy Vodka Korbel Brandy Tanqueray Gin
- Jack Daniels Whiskey
- Bacardi Rum Captain Morgan Spiced Rum
- Dewars Scotch
- Jose Cuervo Tequila
- Jim Beam Bourbon

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

Premium Bar		Host	Cash
Cocktails.....		\$7.25	\$7.75
Mixed Drinks.....		\$6.75	\$7.25
Wines.....		\$8.25	\$8.75

Call Bar		Host	Cash
Cocktails.....		\$6.50	\$6.75
Mixed Drinks.....		\$6.00	\$6.25
Wine.....		\$5.75 - \$7.00	\$6.00 - \$7.50

Additional Beverages

Please make selections to accompany your main bar. Host Bar prices subject to service charge and sales tax, Cash Bar prices are inclusive of sales tax.

Martinis, Manhattans, Specialty Drinks.....	\$8.25	\$8.75
Cordials.....	\$7.25	\$7.75
Import & Micro Brew:		
Bottled - Capital Amber, New Glarus Spotted Cow, Stella Artois.....	\$6.25	\$6.50
Draft - Capital Amber or New Glarus Spotted Cow.....	\$5.00	\$5.25
Domestic Beer:		
Bottled - Miller Lite, Leinenkugel Original.....	\$4.50	\$4.75
Draft - Miller Lite or Bud Light.....	\$4.00	\$4.25
Non-Alcoholic Beer.....	\$4.25	\$4.50
Soft Drinks and Sparkling Water.....	\$2.75	\$3.00
Domestic, Import, Micro Beer - Half Barrel.....		Prices on request

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 \$17.00 per person Each Additional Hour \$7.25 per person
- Hourly Host Call Bar Package:** 1st Hour \$16.00 per person Each Additional Hour \$6.50 per person

*Includes Cordials and Martinis, along with our standard Domestic, Micro, NA and Import 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 \$410.00 package price

All prices subject to 20% service charge and applicable sales tax.



Wine List
For Table Service

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 \$23.95
Sauvignon Blanc \$30.95

Whites

Chardonnay		Pinot Grigio		Riesling	
Estancia	\$38.95	Ecco Domani	\$29.95	Hogue	\$33.95
Chateau St. Michelle	\$40.95	Cavit	\$30.95	Schlink Haus Kabinett	\$32.95
Rutherford Ranch	\$48.95	A to Z Pinot Gris	\$38.95		

Whites of Distinction

Kenwood Sauvignon Blanc	\$39.95	Nobilo Sauvignon Blanc	\$41.95	Pine Ridge Chenin Blanc+Viognier	\$37.95
				Chateau Bonnet Blanc	\$41.95

Reds

Cabernet Sauvignon		Merlot		Pinot Noir	
Raymond R Collection	\$35.95	Estancia	\$39.95	Erath	\$54.95
Estancia	\$45.95	14 Hands	\$30.95	Kenwood Russian River Valley	\$52.95
Rutherford Ranch	\$59.95			Five Rivers	\$32.95

Reds of Distinction

Trapiche Malbec	\$27.95	Cline Syrah	\$29.95	Bridlewood Blend 175	\$47.95
Ruffino Chianti	\$33.95	Rosemont Estate Shiraz	\$33.95	Ravenswood Lodi Zinfandel	\$39.95
		Chateau St. Sulpice Bordeaux	\$42.95	Ghost Pines Red Blend	\$59.95

Wisconsin

Whites		Reds	
Vin X 10 by Botham	\$34.95	Uplands Reserve by Botham	\$34.95
Prairie Fume by Wollersheim	\$32.95	Sangiovese by Wollersheim	\$49.95

Sparkling

Veuve Clicquot Brut Yellow Label	\$200.00	Lunetta Prosecco	\$39.95
Kenwood Yulupa Brut	\$ 23.95	Ballatore Gran Spumante	\$27.95
		Wollersheim Sparkling Grape Juice	\$18.95

Custom Order and Kosher Wines available upon request.

All prices subject to 20% service charge and applicable sales tax.



Cold Hors d'oeuvres

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

Gourmet International Cheese and Fruit Display ^G (50 person minimum).....	\$6.75 per guest
<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 Salad ^G	\$5.75 per guest
<i>Smoked Parmesan, White Cheddar, and Gruyere Cheeses in Rosemary Roasted Garlic Vinaigrette with Tear Drop Tomatoes, Asparagus, Kalamata Olives, Roasted Red, Yellow & Orange Peppers, Red Onion, and Grilled Zucchini & Yellow Squash</i>	
Marinated Fresh Cheese Platter with Baguette Slices ^G	\$350.00
<i>Fresh Parmesan, Feta, Mozzarella, and Baby Swiss Cheeses in Chef's Infused Olive Oils with Roasted Red Peppers, Kalamata Olives and Baguette Slices (contains gluten)</i>	
Wisconsin Cheese Platter with Gourmet Cracker Assortment ^G	\$365.00
<i>Wisconsin Sharp Cheddar, Baby Swiss, Muenster, and Green Bay White Cheddar Cheeses with Gourmet Crackers (contains gluten)</i>	
Wisconsin Cheese & Sausage Platter with Gourmet Cracker Assortment ^G	\$375.00
<i>Wisconsin Sharp 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
<i>Also available with Mushrooms</i>	
Decorated Whole Poached Salmon ^G with Gourmet Crackers (contains gluten)(approx 60 petite servings).....	Market Price
<i>Served with Capers, Red Onion, Tomato, Boiled Egg, Herb Cream Cheese & Fresh Lemon</i>	
Home-Smoked Salmon Fillet Display ^G with Gourmet Crackers (contains gluten)(approx 30 petite servings).....	\$225.00
<i>Served with Capers, Red Onion, Tomato, Boiled Egg, Herb Cream Cheese & Fresh Lemon</i>	
Fresh Vegetable Crudités with Dip.....	\$265.00
Fresh Vegetable and Relish Tray ^G	\$290.00
Marinated Grilled Vegetable Platter with Pesto Dip ^G	\$290.00
Chocolate Dipped Strawberries ^G	\$265.00
Fresh Fruit Kabobs ^G	\$510.00
Seasonal Fresh Cut Fruit Platter ^G	\$5.50 per person
Bleu Cheese Walnut Croustade.....	\$245.00
Fresh Vegetables & Herbed Cheese Croustade.....	\$215.00
Hummus Cup with Tomato & Cucumber.....	\$325.00
Petite Vegetarian Taco Croustade.....	\$205.00
Roasted Garlic and Wisconsin Cheddar or Roma Tomato (vegan)Bruschettas.....	\$275.00
Andouille Sausage Canapé.....	\$235.00
Antipasto Skewers ^G	\$230.00
Beef Tenderloin Carpaccio.....	\$375.00
Caviar Deviled Eggs.....	\$215.00
Cucumber & Crabmeat Rounds ^G	\$230.00
Iced Large Shrimp Cocktail with Fresh Lemon & Cocktail Sauce ^G	\$440.00
Lobster-Stuffed Cherry Tomato ^G	\$390.00
Salted Watermelon Spoon ^G	\$250.00
Smoked Salmon & Caviar Crouton.....	\$205.00
Smoked Salmon Mousse Tartlet.....	\$250.00
Sushi with Wasabi & Pickled Ginger - <i>Minimum 100 pieces, Maximum 600 pieces</i>	
California Roll or Tempura Shrimp.....	\$295.00
Vegetarian, to include vegan.....	\$280.00
Tuna Tartare Canapé.....	\$280.00
Asparagus & Smoked Turkey Canapé.....	\$245.00
Profiteroles - Tarragon Chicken, Smoked Salmon Salad, Roasted Red Pepper Hummus.....	\$255.00
Smoked Turkey Finger Sandwich with Wisconsin Cranberry-Plum Relish.....	\$255.00
Petite Desserts: Cheesecakes, Cream Puffs, Tartlets, Truffles, Finger Cakes, Petit Fours, Éclairs, French Macaroons.....	\$3.25 each
<i>Petite Multi Choice Minimum Order: Three Choices - 100 Minimum Four Choices - 400 minimum Six Choices - 600 minimum</i>	

G : Gluten Sensitive *except as noted* **HS** : House Specialty **S** : Lightly Spiced

All prices subject to 20% service charge and applicable sales tax.



Hot Hors d'oeuvres

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

Aloo Tiki (<i>East Indian Potato Patties with Spicy Pea Filling</i>) with Tamarind Chutney [§]	\$250.00
Artichoke Crostini.....	\$230.00
Baked Artichoke Dip with Baguettes (approximately 32 portions per qt).....	\$ 28.50 per quart
Blueberry Goat Cheese Tartlet.....	\$250.00
Caramelized Onion Tartlet.....	\$240.00
Jalapeño Cream Cheese Wonton.....	\$325.00
Wisconsin Mozzarella and Tomato Crostini.....	\$240.00
Petite Vegetarian Egg Rolls with Sweet and Sour Sauce.....	\$225.00
Phyllo Wrapped Asparagus.....	\$390.00
Spanikopita.....	\$355.00
Wisconsin Wild Rice Stuffed Mushrooms ^G	\$245.00
Wild Mushroom-Fontina Vol-au-vent.....	\$440.00
Wisconsin Four Cheese Tartlet.....	\$250.00
Curried Shrimp Croustade.....	\$245.00
Flaky Cod Fishcake ^G	\$325.00
Oysters Rockefeller.....	\$465.00
Shrimp Toast.....	\$275.00
Bacon Wrapped Water Chestnuts with Wasabi Glaze ^G	\$315.00
Battered Chicken Drumsticks with Ranch Dressing.....	\$225.00
Buffalo Chicken Wings with Bleu Cheese Dip and Celery Sticks [§]	\$240.00
Chicken Marsala Pot Pie.....	\$325.00
Chicken-Mushroom Sun-Dried Tomato Puff.....	\$340.00
Chicken Satay Marinated in Lemongrass-Ginger Sauce ^G	\$290.00
Chicken Spring Rolls with Sweet and Sour Sauce.....	\$290.00
Hibachi Beef Teriyaki Skewers.....	\$440.00
Jerk Chicken Skewer with Mango Salsa ^G	\$315.00
Meatballs: Swedish or BBQ.....	\$205.00
Seekh Spicy Meatballs with Cilantro Yogurt [§]	\$270.00
Seasonal Soup Shooter ^G	\$325.00
Smoked Candied Bacon Tartlet.....	\$325.00
Pork Pot Stickers with Peanut Sauce.....	\$235.00

Chef's Carving Table

Steamship Round of Beef ^{G**} with Dijon Mustard, Mayo and Horseradish (approx. 150-200 petite servings).....	Market Price
Whole Slow Roasted Prime Rib ^{G**} with Béarnaise Sauce & Horseradish (approx. 35 petite servings).....	Market Price
Baron of Beef ^{G**} with Dijon Mustard, Mayo and Horseradish (approx. 60 petite servings).....	Market Price
Beef Wellington ^{**} with Demi Glace (approx. 20 petite servings).....	Market Price
Whole Roasted Turkey ^{G**} with Dijon Mustard, Mayo and Wisconsin Cranberry Chutney (approx. 40 petite servings).....	\$385.00
Whole Smoked Turkey ^{G**} with Dijon Mustard, Mayo and Wisconsin Cranberry Chutney (approx. 40 petite servings).....	\$395.00
Whole Boneless Ham ^{G**} with Dijon Mustard, 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 Mustard 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. Chef Attendant fee \$35 per hour per attendant (3 hour minimum)

G: Gluten Sensitive *except as noted*

HS: House Specialty

§: Lightly Spiced

All prices subject to 20% service charge and applicable sales tax.



Hors d'oeuvre Packages and Stations

Minimum 50 guests

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 \$6.95

Andouille Sausage Canapé
 Curried Shrimp Croustade
 Caramelized Onion Tartlet
 Wisconsin Mozzarella & Tomato Crostini
 Tarragon Chicken Salad Profiterole
 (3 total portions per guest)

Happy Hour Package \$13.25

Buffalo Wings with Bleu Cheese Dip ^S
 BBQ Chicken Pizza Squares
 Mini Cheddar-Jalapeno Poppers ^S
 Layered Taco Dip with Tortilla Chips
 (6 total portions per guest)

Wisconsin Tailgate \$11.95

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

Mashed Potato Martinis ^{G **} \$8.50

Steaming Garlic Mashed Potatoes in Martini glasses
 Served with Guest's 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
 Petite Brie & Raspberry en Croute
 Pork Pot Stickers with Peanut Sauce
 Cheesy Smoked Chicken Cornucopia
 Asparagus & Smoked Turkey Canapé
 (4 total portions per guest)

Dim Sum \$10.50

Pork Pot Stickers with Peanut Sauce
 Hibachi Beef Teriyaki Skewer
 Chicken Satay
 Chicken Spring Roll with Sweet and Sour Sauce
 Petite Vegetable Egg Roll
 (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)

Fajita Station \$13.95

Traditional Chicken Fajitas
with Peppers, Onions, and Flour Tortillas
 Guest's Choice of Toppings:
*Guacamole, Shredded Lettuce, Diced Tomatoes, Shredded Cheddar,
 Chunky Salsa and Salsa Verde*
 Vegetarian Nachos
 Queso Fundido with Roasted Poblano
 (4 portions per guest)

Sweet Rewards** \$9.50

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

****Station Attendant Required - Attendant Fee \$105 per attendant (\$35 per attendant per hour - 3 hour minimum)**
White Gloved Butler Staff - \$56 (\$28 per hour, per staff - 2 hour minimum)
Not all items listed are passable.

G: Gluten Sensitive *except as noted* **HS:** House Specialty **S:** Lightly Spiced

All prices subject to 20% service charge and applicable sales tax.

2017 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 20% 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	One Entrée Only*
20 – 50 Guests	Maximum 2 Entrées* - <i>Minimum of 10 per entrée</i>
50+ Guests	Maximum 3 Entrées* - <i>Minimum of 10 per entrée</i>

*Plus special dietary requests.

Meal Identification: Color-coded meal tickets are available from Monona Catering. Any group not using Monona Catering meal tickets must have their selected method of meal ID pre-approved.

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

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 (two-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	\$.95 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 fee. This fee will be waived with a minimum of \$300 sales per hour. 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