



MONONA
CATERING

*"Our wedding day was incredible.
The venue was stunning. We have heard
nothing but praise from guests about
our venue choice."—Sophie & Jorie C.*



Photo: Beau-Peterson Photography

2018 WEDDING MENU

Exclusively at
MONONA TERRACE®
Celebrate in style.



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 Executive 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.



Premium Wedding Package

Adult Guests \$65.95 Children \$20.95

Premium Package includes Butler Passed Hors d'oeuvres, Champagne Toast, Wine Service with Dinner, Multiple Entrees, After Dinner Gourmet Coffee Service, Cake Service (*cake not included*), White or Ivory Table Linens, Choice of Napkin Color from In-House Palette, Votive Candles, and Table Stands. In addition, the package includes one staff member for up to one hour prior and one hour following your event to assist with placement and removal of standard wedding décor (*chair cover installation/removal and ceremony décor placement/removal available at additional charge*).

Butler Passed Hors d'oeuvres

Choice of 4 (2 cold and 2 hot)

Cold:

Cucumber Cup with Hummus and Tomato ^{G, VG}
 Antipasto Skewers ^G
 Profiteroles
 Bruschetta ^{VG}
 Smoked Salmon Mousse Tartlet
 Chocolate Dipped Strawberries ^G

Hot:

Caramelized Onion Tartlet
 Wisconsin Four Cheese Tartlets
 Artichoke Crostini
 Wisconsin Mozzarella & Tomato Crostini
 Bacon Wrapped Water Chestnuts ^G
with Marmalade Glaze

Champagne and Wine Service

Champagne Toast of Kenwood Yulupa Brut

Rising Shores[®] by Rutherford Ranch Winery - single pour during dinner
 Our private label wine available exclusively at Monona Terrace[®]

Choice of two varietals - Chardonnay, Pinot Grigio, Cabernet Sauvignon, Merlot, White Zinfandel

Sparkling Grape Juice will also be available

Entrees

Choice of up to 4 options, plus children's plated meal or Dinner Buffet.
 Entrees include Standard or Gourmet Beginning and Vegetable, Bakery Fresh Hard Rolls and Butter, Coffee, Tea or Milk.
 See attached Dinner Menu for item descriptions and Children's Menu.

Wisconsin Cranberry Chicken ^G
 Margherita Chicken
 Risotto Stuffed Chicken

Green Peppercorn Sirloin ^G
 Roasted Garlic Sirloin ^G
 Woodland Mushroom Sirloin ^G

Roasted Salmon ^G
 Lobster Wellington
 Stuffed Shrimp

Portobello Wellington
 Roasted Tomato Gnocchi
 Vegetable Strudel ^{VG}

Traditional Dinner Buffet—3 entrée, *see page 14 for details*

After Dinner Coffee Service

Rising Shores[®] Organic Fair Trade Gourmet Coffee Service, Regular and Decaffeinated
*Served with Whipped Fresh Cream, Chocolate Shavings, Cinnamon, Sugar Cubes and
 Hazelnut, Irish Cream and Vanilla Flavorings*

*If additional staffing is required to complete installation of client décor in time allotted,
 standard hourly labor rate will apply.*

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

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

Packages



Standard Wedding Package

Adult Guests \$56.50 Children \$18.95

Standard Package includes Stationary Hors d'oeuvres, Butler Passed Champagne, Multiple Entrees, After Dinner Coffee Service, Cake Service (*cake not included*), White or Ivory Table Linens, Choice of Napkin Color from In-House Palette, Votive Candles, and Table Stands. In addition, the package includes one staff member for up to one hour prior and one hour following your event to assist with placement and removal of standard wedding décor (*chair cover installation/removal and ceremony décor placement/removal available at additional charge*).

Stationary Hors d'oeuvres

Choice of 3 (2 cold and 1 hot)

Cold:

Caviar Deviled Eggs ^G
Antipasto Skewers ^G
Chocolate Dipped Strawberries ^G

Hot:

Swedish or BBQ Meatballs
Petite Vegetarian Eggrolls
Curried Shrimp Croustade

Butler Passed Champagne

Champagne Toast of Kenwood Yulupa Brut

Sparkling Grape Juice will also be available

Entrees

Choice of up to 4 options, plus children's plated meal or Dinner Buffet.
Entrees include Standard or Gourmet Beginning and Vegetable, Bakery Fresh Hard Rolls and Butter, Coffee, Tea or Milk.
See attached Dinner Menu for item descriptions and Children's Menu.

Lemon Caper Chicken ^G
Marsala Chicken ^G

Roasted Salmon ^G
Lobster Wellington

Roasted Garlic Sirloin ^G
Woodland Mushroom Sirloin ^G
Lemon Pesto Pork

Chef's Choice Vegetarian

Traditional Dinner Buffet - 2 entrée, *see page 13 for details*

After Dinner Coffee Service

Rising Shores® Organic Fair Trade Coffee Service, Regular and Decaffeinated

If additional staffing is required to complete installation of client décor in time allotted, standard hourly labor rate will apply.

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Basic Wedding Package

\$4.50 per person

Does not include food and beverages. Please select your menu items from our Full Wedding Menu.

Basic Package includes:

White or Ivory Table Linens

Choice of Napkin Color from In-House Palette

Votive Candles

Table Stands

Multiple Entrees

Cake Service (*cake not included*)

Staff for up to one hour prior and one hour following your event
to assist with placement and removal of standard wedding décor

*If additional staffing is required to complete installation of client décor in time allotted,
standard hourly labor rate will apply.*

Chair cover installation/removal and ceremony décor placement/removal available at additional charge.

All services will be charged at a la carte pricing if package is not selected.

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

Bar and Wine



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. Special Order Spirits available on request.*

Premium Brands

Absolut Vodka Korbels 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

Sky Vodka Korbels 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			Call Bar		
	Host	Cash		Host	Cash
Cocktails	\$7.50	\$8.00	Cocktails	\$6.75	\$7.00
Mixed Drinks	\$7.00	\$7.50	Mixed Drinks	\$6.25	\$6.50
Wines	\$8.50	\$9.00	Wine	\$6.00 - \$7.25	\$6.25 - \$7.75

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.....	\$8.75	\$9.00
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 (min. 100 guests).....	\$5.00	\$5.25
Domestic Beer:		
Bottled - Miller Lite, Leinenkugels Original.....	\$4.50	\$4.75
Draft - Miller Lite or Bud Light (min. 100 guests).....	\$4.25	\$4.50
Non-Alcoholic Beer	\$4.25	\$4.50
Soft Drinks and Sparkling Water.....	\$3.00	\$3.25
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 \$7.50 per person
Hourly Host Call Bar Package: 1st Hour \$16.00 per person Each Additional Hour \$6.75 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 20% 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	\$23.95
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	\$54.95

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	\$23.95	Ballatore Gran Spumante	\$27.95
Wollersheim Sparkling Grape Juice	\$18.95	Lunetta Prosecco	\$41.95
		Veuve Clicquot Brut Yellow Label	\$210.00

Custom Order and Kosher Wines available upon request.

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

Hors d'oeuvres



Cold Hors d'oeuvres

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

Vegetarian

Chocolate Dipped Strawberries ^G	\$2.65
Fresh Fruit Kabobs ^{G, VG}	\$5.10
Bleu Cheese Walnut Croustade.....	\$2.45
Fresh Vegetables & Herbed Cheese Croustade.....	\$2.15
Cucumber Cup with Hummus & Tomato ^{G, VG}	\$3.25
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
Cucumber & Crabmeat Rounds ^G	\$2.30
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.....	\$2.50
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
Asparagus & Smoked Turkey Canapé.....	\$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

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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).....	\$29.95 per quart
Blueberry Goat Cheese Tartlet	\$2.65
Caramelized Onion Tartlet	\$2.40
Jalapeño Cream Cheese Wonton	\$3.35
Wisconsin Mozzarella and Tomato Crostini	\$2.40
Petite Mushroom Empanadas.....	\$3.75
Petite Quiche with Asparagus and Gruyere ^G	\$3.50
Petite Vegetarian Egg Rolls with Sweet and Sour Sauce.....	\$2.50
Phyllo Wrapped Asparagus	\$4.00
Spanikopita.....	\$3.55
Vegetable Samosas	\$3.75
Wisconsin Wild Rice Stuffed Mushrooms ^G	\$2.45
Wild Mushroom-Fontina Vol-au-vent	\$4.40
Wisconsin Four Cheese Tartlet	\$2.50

Seafood

Curried Shrimp Croustade.....	\$2.45
Crabcake with Remoulade Sauce	\$3.50
Shrimp Toast.....	\$2.75

Meat

Bacon Wrapped Water Chestnuts with Marmalade Glaze ^G	\$3.15
Bacon Wrapped Date with Almond ^G	\$3.95
Battered Chicken Drumsticks with Ranch Dressing.....	\$2.25
Buffalo Chicken Wings with Bleu Cheese Dip and Celery Sticks	\$2.50
Chicken-Mushroom Sun-Dried Tomato Puff	\$3.40
Cheesy Smoked Chicken Cornucopia	\$3.95
Chicken Satay Marinated in Lemongrass-Ginger Sauce ^G	\$3.00
Chicken Spring Rolls with Sweet and Sour Sauce.....	\$2.95
Hibachi Beef Teriyaki Skewers	\$4.50
Jerk Chicken Skewer with Mango Salsa ^G	\$3.25
Meatballs: Swedish or BBQ	\$2.05
Pork Pot Stickers with Peanut Sauce.....	\$2.35

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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 Sharp 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 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)	\$225.00 per platter
<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).....	\$235.00 per platter
<i>Served with Capers, Red Onion, Tomato, Boiled Egg, Herb Cream Cheese & Fresh Lemon</i>	
Fresh Vegetable Crudités ^{G, VG} with Dip (contains dairy and gluten)	\$2.65
Fresh Vegetable and Relish Tray ^{G, VG}	\$2.90
Marinated Grilled Vegetable Platter with Pesto Dip ^G	\$2.90
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. 35 petite servings).....	Market Price
Baron of Beef ^G with Dijon, Mayo and Horseradish Cream Sauce (approx. 60 petite servings).....	Market Price
Beef Wellington with Demi Glace and Béarnaise Sauce (approx. 20 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)

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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 \$7.50

Petite Quiche with Asparagus and Gruyere ^G
 Curried Shrimp Croustade
 Caramelized Onion Tartlet
 Wisconsin Mozzarella & Tomato Crostini
 Tarragon Chicken Salad Profiterole
 (3 total portions per guest)

Happy Hour Package \$13.75

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

Wisconsin Tailgate \$12.50

Wisconsin Cheese Platter 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**} \$8.50

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
 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)

Slider Bar \$11.50

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

Mac & Cheese Bar** \$7.95

Homemade Mac & Cheese in Martini Glasses
 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
 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 20% service charge and applicable sales tax.

Dinner



MONONA
CATERING

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
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

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 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

Cucumber & Melon Salad ^G

Sliced Cucumbers and Cantaloupe with Carrots and Diced Bell Peppers
tossed in a Honey-Mint Vinaigrette with a Pecan Garnish

Some menu items may be subject to market availability.

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

All prices subject to 20% 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 Top Sirloin Steak with
Creamy Peppercorn-Brandy Sauce
Served with Roasted Fresh 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 Rissolé

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
\$45.95

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 Cous Cous Pilaf
\$26.95

Wisconsin Cranberry Chicken ^G

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

Chicken Marsala ^G

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

Truffle Butter Chicken ^G

Roasted Airline Chicken Breast
With Truffle Butter Glaze
Served with Gorgonzola Mashed Potatoes
\$26.95

Lemon Caper Chicken ^G

Boneless Sautéed Chicken Breast in a
Lemon Pan Sauce with Capers,
White Wine and Herbs
Served with Vermicelli Rice Pilaf
\$21.95

Risotto Stuffed Chicken

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

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

Bacon Cheddar Asparagus Chicken ^G

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

Vegetable Choices ^{G, VG}: Seasonal Root Vegetable Medley, Fresh Seasonal Vegetable Blend,
Whole Green Beans with Confetti Peppers, Roasted Vegetable Blend or Sugar Snap Peas & Matchstick Carrots

Steamed Asparagus Bundle ^{G, VG} Add \$3.50 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)

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

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Dinner



Pork

Minimum 10 Per Entrée Selection

Lemon Pesto Pork Cutlet

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
\$24.50

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
\$36.50

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

Oven Roasted Fresh Salmon Fillet
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

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
\$23.95

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 Parmesan-Reggiano
Accompanied by Grilled Asparagus and a Roasted Whole Tomato
(*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 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
\$20.95

Vegetable Choices ^{G, VG}: Seasonal Root Vegetable Medley, Fresh Seasonal Vegetable Blend,
Whole Green Beans with Confetti Peppers, Roasted Vegetable Blend, or Sugar Snap Peas & Matchstick Carrots

Steamed Asparagus Bundle ^{G, VG} Add \$3.50 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)

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

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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 Massenet Potatoes
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 Rissolé
\$31.95

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
\$39.50
Substitute: Beef Filet for Sirloin Add \$4.50

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
\$35.25
Substitute: Beef Filet for Sirloin Add \$4.50

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 \$3.50

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}: Seasonal Root Vegetable Medley, Fresh Seasonal Vegetable Blend,
Whole Green Beans with Confetti Peppers, Roasted Vegetable Blend, or Sugar Snap Peas & Matchstick Carrots

Steamed Asparagus Bundle ^{G, VG} Add \$3.50 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® 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
- Cucumber and Melon Salad with Honey-Mint 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
- Barley Arugula & Feta Salad with Lemon Vinaigrette

Vegetables

(Choice of 2)

- Seasonal Root Vegetable Medley ^{G, VG}
- Buttered Whole Kernel Corn ^G
- 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

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 Rissolle ^{G, VG}
- Whipped Potatoes & Gravy ^G
- Vegetable Cous Cous ^{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
- 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 Cream Sauce
- Sirloin Steak with Roasted Garlic Sauce** ^G *(Add \$6.00 per person)*

- Champagne Tilapia ^G
- Potato Stuffed Cod ^G
- Roasted Salmon ^G
Choice of Herb Crust (contains gluten); Moroccan Barbecue Glaze; Orange Pan Sauce; Mustard Dill Sauce

- Vegetarian Shepard's Pie ^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)

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All prices subject to 20% 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 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, 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, VG} Assorted Crusty Baguettes with Garlic-Parmesan and Sweet Butter</p> <table style="width: 100%; border: none;"> <tr> <td style="width: 50%;">Tenderloin</td> <td style="width: 50%; text-align: right;"><i>Market Price</i></td> </tr> <tr> <td>Sirloin</td> <td style="text-align: right;">\$34.95</td> </tr> </table>	Tenderloin	<i>Market Price</i>	Sirloin	\$34.95	<p style="text-align: center;">Under the Boardwalk ^G</p> <p style="text-align: center;">Florentine Salmon with Stone Ground Mustard Hollandaise (<i>contains gluten</i>) Toasted Sesame Seed Snow Peas and Matchstick Carrots ^{VG} Pasta and Crab Salad tossed in Lemon-Dill Vinaigrette Caribbean Salad with Fresh Jicama, Grapefruit Sections, and Blood Orange Vinaigrette ^{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: right;">\$41.95</p>
Tenderloin	<i>Market Price</i>				
Sirloin	\$34.95				
<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 ^{VG} 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</p> <p style="text-align: center;">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} 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.

Plated Dessert Trio.....	\$7.95
<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.....	\$4.95
<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, 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 Frangelico and Kahlua then finished with Irish Crème Anglaise</i>	
Salted Carmelita Cake.....	\$5.50
<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 Chocolaty 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>	
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>Fresh 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,^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>	
<i>Personal servings for each guest may be ordered for an additional \$.75 per person.</i>	
Seasonal Fresh Fruit Cup ^{G, VG} (substitution for guests with special dietary needs).....	\$5.50

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

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Children's Menu

For our young guests 12 and under, please select one choice.

All entrée choices include
baby carrots and ranch dressing,
dinner rolls & butter and milk.

\$10.75

Chicken Tenders

Breaded Chicken Tenderloins
with BBQ Sauce
Tater Tots
with Ketchup
Buttered Whole Kernel Corn

Grilled Cheese

Grilled Texas Toast filled with Cheddar Cheese
Tater Tots
with Ketchup
Steamed Whole Green Beans

Mac & Cheese

Creamy Macaroni and Cheese
All-Beef Hot Dog
with Ketchup

Homemade Pizza

Cheese Pizza
Steamed Whole Green Beans

Dinner Buffet

From our Standard Dinner Menu \$16.95

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Cakes & Sweets



Wedding Cakes

Monona Catering reserves the right to decline a wedding cake order due to existing bakery production schedule or design issues. See page 21 for Cake Policy.

See Your Catering Sales Manager for Minimums

Tiered Cake

Frosted.....	\$4.95 per serving
Fondant Coated.....	\$5.50 per serving

6" Decorated Display Cake (3 layers)

Frosted.....	\$35 per cake
Fondant Coated.....	\$45 per cake

8" Decorated Display Cake (3 layers)

Frosted.....	\$50 per cake
Fondant Coated.....	\$60 per cake

8" Centerpiece Cake (2 layers)

Frosted.....	\$40 per cake
Fondant Coated.....	\$50 per cake

Sheet Cakes

1/2 Sheet (28 pieces)	\$110.60 per cake
Full Sheet (70 pieces)	\$276.50 per cake

Cake Flavors

White, Chocolate, Marble, Chiffon, Carrot, Red Velvet, Lemon Poppy Seed

Frosting Flavors

*Vanilla, Chocolate, Lemon, or Raspberry Buttercream
Cream Cheese Frosting
Vanilla Bean Frosting*

Cheesecake\$5.95-\$6.50 per serving

Not available stacked or tiered

Cheesecake Flavors

*New York Style with Fresh Berry Compote
Raspberry White Chocolate Swirl
Turtle*

Prices include basic decorating. Please check with your Catering Sales Manager for Custom Requests and to schedule a tasting.

Fabric swatch for color match or ribbon for decorating cake must be provided to Monona Catering in a timely manner.

All fresh floral must be provided by client or wedding florist.

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Cupcakes

Includes tiered display unless otherwise requested. Minimum of 12 per flavor.

Standard Cupcakes	\$3.50 each	Petite Cupcakes	\$2.75 each
Gluten Free Cupcakes ^G	\$3.75 each		

~Varieties~

German Chocolate
 Cream Cheese Pound Cake with Coconut Icing
 Red Velvet with Cream Cheese Icing
 Farm Cakes (*Light Chocolate Cake with Cream Cheese & Chocolate Chip Filling*)
 Vanilla with Pastel Buttercream
 Carrot Cake with Cream Cheese Icing
 Lemon Poppy Seed
 Chocolate Ganache with Sprinkles

Gluten Free Varieties ~ Chocolate (Dairy-Free), Carrot (Dairy-Free), or Yellow

Above prices include basic decorating. Check with your Catering Sales Manager for custom requests.
 Gourmet cupcakes available, see your Catering Sales Manager for details.

Build Your Own Sweets Table

Choices to delight your guests!

Tea Cookies *assortment of 6 dozen pieces*.....\$95 per tray
Amaretti, Fudgy Chocolate, Lime Shortbread, Mexican Wedding Cookies, Spritz, Wedding Swans

Cake Pops.....\$3.25 each
Butterscotch and Dark Chocolate, Chocolate Chip Cookie Dough, Dark Chocolate Rum, German Chocolate, Red Velvet, White Funfetti

Chocolate Dipped Strawberries ^G.....\$2.65 each

Chocolate Covered Coconut Macaroons ^G.....\$2.75 each
Classic Mound of Coconut Macaroon Cookie Dipped in Dark Chocolate

Truffles ^G and Rum Balls.....\$3.25 each
Sinfully Rich Assortment of Homemade Chocolate Truffles and Rum Balls

Petite Desserts.....\$3.25 each
Cheesecakes, Cream Puffs, Tartlets, Truffles^G, Finger Cakes, Petit Fours, Éclairs, French Macaroons
Petite Multi-Choice Minimum Order: Three Choices - 100 Minimum Four Choices - 400 minimum Six Choices - 600 minimum

Chocolate-Bourbon Pecan Tart *Displayed Whole (10 cut)*.....\$65.00 each
Buttery Slice of a Chocolaty Traditional Southern Favorite. Served with Fresh Whipped Cream

Cran-Apple Almond Tart *Displayed Whole (10 cut)*.....\$60.00 each
Cinnamon Poached Apples and Cranberry Compote Baked in Almond Frangipane Tart Shell. Served with Fresh Whipped Cream

Cheesecakes *Displayed Whole (20 cut)*.....\$115.00 each
Apple Cinnamon with Caramel Drizzle, Black Forest with Kirsch Infused Cherries, Raspberry White Chocolate Swirl, New York with Mixed Berries

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A la Carte Snacks & Beverages

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 Whipped Fresh Cream, Chocolate Shavings, Cinnamon, Sugar Cubes and Hazelnut, Irish Cream and Vanilla Flavorings</i>	
Hot Chocolate	\$28.95 per gallon
Hot Apple Cider	\$28.50 per gallon
Hot Tea - Regular and Herbal Assorted.....	\$2.25 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			\$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 (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

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 Ices, Sundae Cones, Choco-Tacos</i>	
Gardettos Snack Mix.....	\$14.95 per pound
Trail Mix.....	\$21.95 per pound
Popcorn Snack Box ^{G, VG} (minimum 12).....	\$2.75 each
White Cheddar Popcorn Snack Box ^G (minimum 12).....	\$3.25 each
Pretzels ^{VG}	\$8.95 per pound
Mixed Nuts ^{G, VG}	\$25.95 per pound
Peanuts - Roasted or Spanish ^{G, VG}	\$14.95 per pound
Potato Chips ^{G, VG}	\$14.95 per pound
Tortilla Chips ^{G, VG}	\$12.50 per pound
Mild Salsa ^{G, VG} or Sour Cream Dip ^G	\$15.95 per quart
Hummus (Garlic Original or Roasted Red Pepper) ^{G, VG}	\$23.95 per quart
Hot Nacho Cheese Dip ^G	\$39.95 per gallon

Candy Buffet *(50 person minimum)*

\$9.95 per person

Includes a variety of 8 different candies displayed in an assortment of glass containers, and basic clear cellophane bags and ties.

Fruit Candies

Please choose 4, approximately 1 ounce of each type chosen

Gummy Bears, Assorted Mini Jelly Beans, Assorted Lifesavers, Assorted Pastel Mints
Skittles Original, Starburst Original, Tootsie Pops, Twizzlers Red

Chocolate Candies

Please choose 4, approximately 1 ounce of each type chosen

Hershey Kisses, Assorted M&M's, Milk Chocolate Almonds, Milk Chocolate Raisins'
Nonpareils, Peppermint Patties, Reese's Peanut Butter Cups

Check with your Catering Sales Manager for Custom Requests

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

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



Late Night Menu

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

Popcorn Bar ^G \$7.95

Plain Popcorn
Dark Chocolate and Peanut Coated Popcorn
M&M'S® Candies
Shakers of Flavored Toppings to include:
Bacon Cheddar, White Cheddar, Hot Jalapeno, BBQ

Slider Bar \$11.50

Mini Beef Patties, Buffalo Chicken Patties
Portobello Mushroom Caps
Vegetable Relish Platter with French Onion Dip
Potato Chips
Mini Cocktail Rolls and Buns, Appropriate Condiments

Nacho Bar ^G \$7.50

Taco Meat, Chili Beans, Cheese Sauce,
Salsa, Guacamole, Black Olives, Green Onions,
Diced Tomato and Sour Cream
Served with Tortilla Chips

Happily Ever After \$9.25

Loaded Potato Skins with Sour Cream
Mozzarella Sticks with Marinara
Fried Mushrooms with Ranch Dressing
Onion Rings with Ketchup

Dip 'ems ^G \$7.95

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

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 Pieces,
Fresh Banana Slices and Fresh Whipped Cream

A la Carte Additions

Deep Fried Cheese Curds with Ranch Dressing.....	\$3.25 per portion
Battered Chicken Drumsticks with Ranch Dressing.....	\$2.25 each
Buffalo Chicken Wings with Bleu Cheese Dip and Celery Sticks.....	\$2.50 each
Jalapeno Poppers.....	\$2.50 each
BBQ Meatballs.....	\$2.05 each
Deep Fried Mozzarella Sticks with Marinara	\$2.50 each
Deep Fried Mushrooms with Ranch Dressing	\$2.75 per portion

Homemade Pizzas

Pizzas are 16" and may be served Party Cut (16 pieces) or Pie Cut (8 pieces)

BBQ Chicken Pizza.....	\$45.00 each
Deluxe Pizza, Sausage & Pepperoni Pizza	\$40.00 each
Pepperoni Pizza, Sausage Pizza, Double Cheese Pizza.....	\$35.00 each
Cheese Pizza, Vegetarian Pizza	\$30.00 each

**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 20% service charge and applicable sales tax.



Wedding Cakes

If you have chosen to purchase your Tiered Wedding Cake from an outside bakery, the following guidelines apply. Cupcakes, Sheet Cakes and all other food are not permitted to be brought in from an outside vendor:

1. The bakery must be a pre-approved, professionally licensed bakery in the State of Wisconsin with all required paperwork on file with Monona Terrace. The required paperwork includes a current copy of the Bakery/Restaurant License and Certificate of Liability Insurance.
2. Monona Catering will assist in coordinating the delivery and set-up of the cake, but will assume no liability for the quality or condition of another bakery's product and requires our Standard Hold Harmless Waiver be signed by the client. The outside bakery must deliver their cake to the designated cake table on the day of the event. Early delivery of cake will not be accepted.
3. Please be aware that not all bakeries use the same specifications when determining what their portion size is to be. Monona Catering will cut the cakes using our standard cake cutting diagram (ask Catering Sales Manager for current diagram), unless otherwise notified by our client that their bakery is using a different standard. If a different standard is being used, Monona Catering must be provided with a specific cutting layout (this should be available through the outside bakery).
4. Cake Service, included in all wedding packages, includes staff attendants to cut and serve cake, all china, silverware, serving utensils and Monona Terrace logo cocktail napkins (when needed), boxing of leftover cake, and bagging of all cake parts, which will be placed at the Gift Table at the end of the event.

G: Gluten Sensitive, except as noted VG: Vegan

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

A deposit of 100% of the estimated charges is due 14 days prior to the function date. Social events, political functions, 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

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 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.

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 \$23.50 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.

MISCELLANEOUS

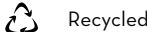
All personal belongings must be removed from the food service area at the end of your event. Monona Catering cannot be held responsible for damage or loss resulting from non-removal of personal belongings from the food service area.

One John Nolen Drive

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

Tel 608-261-4040

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Recycled