



# MONONA CATERING

## 2020 MENU

EXCLUSIVELY AT MONONA TERRACE  
*Let us orchestrate your incredible.*





# WELCOME TO MONONA CATERING

*The Exclusive Caterer of the  
Monona Terrace Community and Convention Center!*

**Welcome to Monona Catering**, the award-winning, exclusive caterer of Monona Terrace Community and Convention Center. Since the center's opening in 1997, we've provided our guests the highest quality food, beverage and service—a promise guided by our commitment to “Be the Best, No Less.” You'll experience that commitment in three main ways: through our sourcing of local and sustainable food, our environmental leadership and attention to our guests.

*Monona Terrace  
overlooking beautiful  
Lake Monona.*

## **Local, Sustainable Food**

Our chefs create unique, flavorful menus sourced with local food when available and produced by area farmers and cooperatives. We incorporate into our menus seasonal fruits and produce, such as cherries and cranberries from Door County, Wisconsin. We also feature ice cream made at the University of Wisconsin-Madison's Babcock Hall Dairy Plant and Store, a nod to our rich community ties. Our chefs enjoy gathering fresh fruits and vegetables from the Dane County Farmers' Market to use in the casual yet gourmet dishes for our rooftop Lake Vista Café, and we're proud to serve craft and micro-brewed beer and wines made in Wisconsin.

## **Environmental Leadership**

Monona Terrace is certified as a gold level LEED-EB (existing building) facility by the U.S. Green Building Council. We work hard to ensure that we meet or exceed all of the environmentally friendly practices required of this prestigious recognition. As stewards of our environment and community, we donate thousands of pounds of leftover food to local pantries. And through composting, we divert tons of pre- and post-consumer food from the waste stream. We also use recyclable and compostable products.

## **Attention to Guests**

Because we're passionate about delivering an exceptional and inspirational experience for your event, we're attentive to every detail—which is what will make your event the one to remember. From customizing your food and beverage menu with family recipes or experimenting with flavor profiles, we will help you create the extraordinary experience you envision. We look forward to serving you.



One John Nolen Drive  
Madison, WI 53703  
Tel 608-261-4040  
Fax 608-261-4023

Thank you,

*Wendy Brown-Haddock*

Wendy Brown-Haddock, CPCE  
General Manager



# MONONA CATERING TEAM

*We look forward to serving you!*



***"We take the opportunity every day to create a memorable experience."***

Wendy Brown-Haddock, CPCE  
General Manager

Wendy joined Monona Catering in 2007 with over 20 years in the hospitality industry, which includes hotel management and catering. In 2010, Wendy earned a Certified Professional in Catering and Events (CPCE) distinction, and was named general manager in 2016. Wendy guides a highly creative and award-winning team that is committed to excellence.



***"We believe in serving up experiences, not just food."***

Matt Reichard  
Executive Chef

Matt has been the executive chef at Monona Catering since its opening in 1997. When creating the menu, Matt's goal is to provide remarkable experiences at Monona Terrace. His menu offerings are chosen carefully to accommodate many kinds of event types, services and styles. Matt's creativity makes your event one-of-a-kind.



***"We're client driven so it's especially exciting to help someone realize their vision."***

Jan Blochwitz  
Executive Pastry Chef

Growing up on a farm in south-central Wisconsin, Jan's love of baking began by sneaking tastes of pie dough and cookies from her sister, then learning to make them herself. Professionally, she first mixed dough at the popular Ovens of Brittany, eventually deepening her baking and pastry skills in Atlanta under the tutelage of a European-trained chef. Jan has been part of the culinary team since 1998.



***"Developing strong relationships is the foundation of everything I do."***

Shawn Schmidt  
Purchasing Director

Shawn has worked in the food and beverage industry since 1982 and joined Monona Catering in 1997, first as a kitchen manager then purchaser. Shawn is instrumental in establishing and maintaining the facility's LEED Gold Certification for Sustainability by working with the University of Wisconsin-Madison's robust composting program and through local food banks, redistributing food that would otherwise go to waste.



***"Our focus on people separates us from the pack."***

Micayla Zapata  
Director of Sales

Micayla joined Monona Catering in 2007 with an experienced background in many facets of the Industry. As director of sales, she is known for getting the little details right to seamlessly bring an event together, large or small. Micayla's passion for food and wine, coupled with her understanding of the organization, makes your vision come to life.



***"We aim for an unparalleled experience. Our extraordinary staff delivers."***

Adam Weis  
Director of Operations

Adam started with Monona Catering in 2002. Recognized for his leadership skills, he was promoted to management and moved through a variety of departments, including purchasing and operations. This culminated in his latest advancement to director of catering operations in 2017. His comprehensive on-the-job training within multiple departments gives Adam a vast understanding of the organization and service standards.

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

*Eggs served over easy, poached, sunny-side-up or soft-boiled, and hamburgers and steaks that are served rare or medium-rare may be undercooked and will only be served upon the consumer's request. Whether dining out or preparing food at home, consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.*

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Watermelon Radish with Goat Cheese Croustade (top), Green Peppercorn Sirloin (middle), Petite Dessert Assortment (bottom)



# BREAKFAST



## BREAKFAST

Breakfast Entrées include Orange Juice, Rising Shores® Organic Fair Trade Coffee, Tea and Milk.

*Multiple Entrée: Add \$1.00 per person (See page 30 for details)*

*Maximum of two Selections (minimum of 10 per selection)*

### Farmer's Market Quiche Florentine **\$15.95**

Roasted Tomato, Zucchini & Parmesan Quiche, Breakfast Potatoes, Apple Smoked Bacon or Sausage Links, Fresh Baked Assorted Muffins

### Thick Cut French Toast or Griddle Cake **\$15.95**

Your choice of French Toast or Pancakes, Mixed Berry Compote, Warm Syrup & Butter, Scrambled Eggs, Sausage Links

### Spinach Quinoa Scramble <sup>G</sup> **\$14.95**

Scrambled Eggs, Spinach, Quinoa, Oven Roasted Potatoes, Grilled Tomato, Whole Grain Mini Muffins (contains gluten)

### Wisconsin Country Breakfast <sup>G</sup> **\$14.95**

Wisconsin Cheese & Chive Scrambled Eggs, Apple Smoked Bacon or Sausage Links, Rosemary Wedge Potatoes, Basket of Petite Cinnamon Streusel Muffins

### Homestyle Omelet <sup>G</sup> **\$15.50**

Smoky Ham and Gruyere Omelet, Roasted Red Pepper Hollandaise, Asparagus, Potato Pancakes and Warm Apple Compote, Fresh Baked Assorted Muffins (contains gluten)

*Farmer's Market Quiche Florentine (above) with Bacon, Breakfast Potatoes, Orange Juice and Muffins*

## CONTINENTAL BREAKFAST

*All Continental Breakfasts include Rising Shores® Organic Fair Trade Coffee, Assorted Teas and Carafes of Orange Juice.*

### Traditional Continental **\$10.50**

Home-Baked Pastries, Muffins, Sweet Scones

### Healthy Start Continental **\$11.95**

Homemade Granola Bars (contains nuts), Savory Scones, Whole Grain Muffins, Butter

### Grand European Continental **\$18.50**

*25 person minimum*  
Homemade Filled & Butter Croissants, Artisan Breads, Butter & Preserves, International Cheese and Cold Meat Assortment, Warm Soft-Boiled Eggs, Seasonal Cut Fruit, Granola, Individual Greek Yogurt, Milk

## ENHANCEMENTS FOR YOUR CONTINENTAL

*(minimum of 12 pieces)*

Seasonal Fresh Cut Fruit Platter <sup>G, VG</sup>

**\$5.50 each**

Whole Fruit Assortment <sup>G, VG</sup>

**\$2.50 each**

Individual Greek Fruit Yogurt <sup>G</sup>

**\$3.95 each**

Individual Granola with Milk

**\$3.95 each**

Individual Assorted Cold Cereal with Milk

**\$3.95 each**

Hard Boiled Eggs <sup>G</sup>

**\$15.25 per dozen**

Gluten Free Muffins

**\$33.95 per dozen**

Gluten Free Scones

**\$33.95 per dozen**

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

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

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

# BREAKFAST BUFFET

## HOT BREAKFAST BUFFET

*Minimum of 50 guests*

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

All Breakfast Buffets include Rising Shores® Organic Fair Trade Coffee, Assorted Teas and Carafes of Orange Juice.

### “Build Your Own” Lakeshore Breakfast Buffet

**\$15.50**

Choose 1 selection from Eggs, 1 from Bakery & Griddle, 2 from Sides

ADD 1 selection from protein for an additional \$3.25 per person

#### EGGS:

Wisconsin Cheddar and Chive Scrambled Eggs <sup>G</sup>  
Feta and Chive Scrambled Eggs <sup>G</sup>  
Spinach & Quinoa Scrambled Eggs <sup>G</sup>  
Spinach & Fontina Frittata <sup>G</sup>  
Ham, Cheddar & Broccoli Strata

#### BAKERY & GRIDDLE:

Home-Baked Petite Pastries & Muffins  
Home-Baked Savory & Sweet Scones and Petite  
Buttery Croissants  
Home-Baked Petite filled Fruit, Chocolate and  
“Everything” Croissants  
Home-Baked Corn Muffins & Honey Butter  
Cinnamon Streusel Coffee Cake Muffins  
Belgian Waffles, Warm Syrup & Butter  
Thick cut French Toast, Warm Syrup & Butter

#### SIDES:

Rosemary Wedge Potatoes <sup>G, VG</sup>  
Hash Brown Potatoes with Onions <sup>G, VG</sup>  
Fresh Cut Fruit <sup>G, VG</sup>  
Whole Fruit Assortment <sup>G, VG</sup>  
Individual Greek Fruit Yogurt <sup>G</sup>  
Bulk Vanilla Yogurt with Granola and  
Seasonal Berries  
Oatmeal with Raisins and Brown Sugar <sup>VG</sup>

#### BREAKFAST PROTEIN: <sup>G</sup>

Crispy Apple Smoked Bacon (2 pieces) <sup>G</sup>  
Pork Sausage Patties (2 pieces) <sup>G</sup>  
Turkey Sausage Links (2 pieces) <sup>G</sup>  
Cottage Bacon (3 oz. portion) <sup>G</sup>  
Tempeh Bacon (2 pieces) <sup>G, VG</sup>

## A LA CARTE BREAKFAST SELECTIONS

*(Minimum order 12, except where noted)*

Homemade Quiche -	\$33.95 each	Individual Greek Fruit Yogurt <sup>G</sup>	\$3.95 each
Florentine or Bacon & Wisconsin Swiss		Individual Cold Cereal with Milk	\$3.95 each
(8 slices, minimum order 1 whole Quiche)		Bagels with Cream Cheese	\$34.95 per dozen
Chorizo Breakfast Burrito with Salsa	\$4.50 each	and Preserves	
Egg Monona Sandwich	\$4.95 each	Homemade Granola Bars <sup>G, VG</sup>	\$29.95 per dozen
Poached Egg, Sausage, Cheese on English Muffin		Oatmeal Packet with Brown Sugar <sup>VG</sup>	\$2.50 each
Ham, Cheddar & Broccoli Strata	\$4.50 each	Gluten Free Muffins	\$33.95 per dozen
Individual Spinach & Fontina Frittatas <sup>G</sup>	\$3.25 each	Gluten Free Scones	\$33.95 per dozen

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21% service charge and  
applicable sales tax.

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



# LUNCH BEGINNINGS



Choice of (1) Salad included with Plated Entrées.  
Substitute Soup instead of Salad for \$1.00 per person  
If you would like both Soup and Salad, please add \$3.50 per person

## SALADS

### House Salad <sup>G</sup>

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

### Orchard Salad <sup>G</sup>

Fresh Baby Greens, Diced Seasonal Apples,  
Gorgonzola Cheese, Homemade Fig-Grapeseed  
Vinaigrette

### Mediterranean Salad

Arcadia Greens, Tomato, Roasted Yellow Pepper,  
Red Onion, Cucumber, Olive, Chickpeas, Feta,  
Toasted Pita Crumbles, Lemon-Oregano Vinaigrette

### Spinach Salad <sup>G, VG</sup>

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

### Tomato Basil <sup>G</sup>

Hearty Vegetarian Tomato Soup with Fresh Basil

### Beer Cheese

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

### Minestrone <sup>G, VG</sup>

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

### Broccoli Cheese <sup>G</sup>

This Vegetarian Soup Combines Creamy Wisconsin  
Cheese with Broccoli Florets

## SOUPS

### Potato Leek <sup>G</sup>

Creamy Vegetable Soup with  
Fresh Leeks and Russet Potatoes

### Chicken and Orzo

Savory Chicken Broth with Orzo  
and a Bright Lemon Accent

### Rueben <sup>G</sup>

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

### Beef Spätzle

House made Beef Soup with  
German Spätzle Noodles

*House Salad (above)  
with Hearts of  
Romaine & Baby  
Lettuces, Sliced  
Roma Tomatoes,  
Cucumbers,  
Carrot Shreds,  
Fresh Wisconsin  
Parmesan, Creamy  
Ranch & Homemade  
French Dressings*

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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® Organic Fair Trade Coffee, Tea and Milk.

Multiple Entrée: Add \$1.00 per person (see page 30 for details)

Maximum of (2) Selections (minimum of (10) per selection - except where noted)

Top off your meal - Add centerpiece platters of Home-Baked Cookies or Brownies - \$2.25 per person

Enchilada Platter  
(above) Pair of  
Homemade Chicken  
Enchiladas, Classic  
Tomato Enchilada  
Sauce, Red Pepper,  
and Wisconsin  
Cheddar, Refried  
Beans, Mexi-Corn,  
Spanish Rice

**Spinach Artichoke Chicken <sup>G</sup>** **\$20.50**  
Stuffed Chicken Breast, Fresh Spinach, Artichoke  
Hearts, Creamy Cheese Blend, Veloute Sauce,  
Brown Butter Mashed Potatoes

**Pollo Fresco** **\$19.95**  
Seared Boneless Chicken Breast, Linguine, Blistered  
Tomatoes, Asparagus, Fresh Mozzarella, Sundried  
Tomato Cream Sauce

**Chicken Provencal** **\$18.95**  
Sautéed Chicken Breast, Herbed Tomato-Olive  
Provencal Sauce, Toasted Orzo

**Avgolemono Chicken <sup>G</sup>** **\$19.50**  
Stuffed Boneless Chicken Breast, Spinach, Tomato,  
Feta, Lemon Egg Sauce, Mediterranean Rice Pilaf

**Roast Turkey <sup>G</sup> (minimum 25)** **\$18.25**  
Slowly Roasted Breast of Turkey, Creamy Mashed  
Potatoes, Pan Gravy, Cranberry Sauce Compote  
Add: Savory Sage Dressing (contains gluten) \$1.25

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

**Pot Roast <sup>G</sup> (minimum 25)** **\$23.95**  
Tender Beef Slowly Roasted, Julienne Carrots,  
Onions, Celery, Mashed Potatoes, Pan Gravy

**Roast Pork Loin <sup>G</sup> (minimum 25)** **\$18.25**  
Savory Sliced Pork Loin, Peach Compote, Sliced  
American Fried Potatoes

**Vegetarian Entrée du Jour** **\$18.25**  
Our Executive Chef will make an appropriate choice  
in consideration of your main menu selection.

**Vegetable Choices <sup>G, VG</sup>:** Green Beans with Confetti Peppers;  
Snap Peas and Matchstick Carrots or Cauliflower and Broccoli Buds with Baby Carrots

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except as noted  
VG: Vegan

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21% service charge and  
applicable sales tax.

# LUNCH SANDWICHES



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

Multiple Entrée: Add \$1.00 per person (see page 30 for details)

Maximum of (2) Selections (minimum of (10) per selection)

Substitute Gluten Free Buns or Wraps: Add \$2.50 per portion

Top off your meal - Add centerpiece platters of Home-Baked Cookies or Brownies - \$2.25 per person

## SANDWICHES

*All Sandwiches come with a Dill Pickle Spear and your choice of:  
Redskin Potato Salad<sup>G</sup>, Pasta Salad or Coleslaw<sup>G</sup>*

*Croissant Sandwich  
(above) with Deli  
Ham & Wisconsin  
Swiss, Tomato, Crisp  
Lettuce and Pasta  
Salad*

**Croissant Sandwich** **\$15.25**  
Choose (1):  
Turkey Club with Apple Smoked Bacon;  
Deli Ham & Wisconsin Swiss;  
Tarragon Chicken Salad; Egg Salad  
All include Tomato, Crisp Lettuce  
Vegetarian: Substitute Marinated Grilled Tempeh

**Chicken Caesar Focaccia** **\$14.50**  
Herbed Focaccia Wedge, Sliced Slow-  
Roasted Chicken Breast, Hearts of Romaine,  
Purple Onion, Wisconsin Provolone,  
Homemade Caesar  
Vegetarian: Substitute Grilled Vegetables

**Turkey Club Wrap** **\$14.95**  
Deli-Sliced Turkey, Apple Smoked Bacon,  
Tomato, Lettuce, Herb Tortilla  
Vegetarian: Substitute Grilled Marinated Tofu

**Buffalo Chicken Wrap** **\$14.50**  
Crispy Chicken Strips, Red Pepper Sauce,  
Julienne Carrots, Celery, Wisconsin Bleu  
Cheese Dressing, Herb Flour Tortilla  
Vegetarian: Substitute Grilled Marinated Tofu

**Submarine Sandwich** **\$14.50**  
Fresh Baked French Bread, Deli-Sliced Turkey,  
Ham, Salami, Wisconsin Provolone,  
Sliced Tomato, Lettuce, Purple Onion,  
Italian Dressing  
Vegetarian: Substitute Marinated Grilled Tempeh

G: Gluten Sensitive  
except as noted  
VG: Vegan

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



# LUNCH ENTRÉE SALADS



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

Multiple Entrée: Add \$1.00 per person (see page 30 for details)

Maximum of Two Selections (minimum of 10 per selection)

Substitute Gluten Free Buns or Wraps Add \$2.50 per portion

Top off your meal - Add centerpiece platters of Home-Baked Cookies or Brownies- \$2.25 per person

## ENTRÉE SALADS

### Chicken Orchard Salad <sup>G</sup> & Homemade Croissant

**\$15.95**

Fresh Romaine and Spring Greens Salad, Grilled Boneless Chicken Breast, Diced Apples, Wisconsin Gorgonzola Cheese, Roasted Walnuts, Homemade Fig-Grapeseed Vinaigrette, Butter Croissant (contains gluten)  
Vegetarian: Substitute Marinated Grilled Tempeh

### Mediterranean Mezi Plate <sup>G</sup>

**\$16.95**

Baby Lettuce, Grilled Sliced Chicken Breast, Garlic Hummus, Quinoa Tabouli, Feta Cheese, Sliced Roma Tomatoes, Cucumbers, Roasted Red Peppers, Mediterranean Olive Blend, Lemon-Oregano Dressing, Grilled Pita Bread (contains gluten)  
Vegetarian: Substitute Homemade Falafel

### Char-Crust Chicken Salad

**\$16.95**

Fresh Baby Greens, Roasted New Potato Wedges, Marinated Green Beans, Hickory-Molasses Boneless Chicken Breast, Chopped Fresh Chives, Bleu Cheese Crumbles, Molasses-Balsamic Vinaigrette, Soft Bread Sticks & Butter  
Vegetarian: Substitute Grilled Marinated Tofu

### Cobb Salad

**\$15.50**

Hearts of Romaine and Red Cabbage, Roasted Chicken, Apple Smoked Bacon, Diced Tomatoes, Sliced Mushrooms, Chopped Hard Boiled Egg, Shredded Wisconsin Cheddar, Home-Style Croutons, Ranch and Homemade French Dressing, Baguette Slices & Butter  
Vegetarian: Substitute Fresh Avocado for Chicken and Bacon

### Barley Arugula Salad (Vegetarian)

**\$15.25**

Fresh Arugula with Barley, Roasted Red Pepper, Scallions, Eggplant, Feta Cheese, Toasted Pepita Seeds, Homemade Lemon Vinaigrette, Grilled Pita Bread (contains gluten)

*Char-Crust Chicken Salad (above) with Fresh Baby Greens, Roasted New Potato Wedges, Marinated Green Beans, Hickory-Molasses Boneless Chicken Breast, Chopped Fresh Chives, Bleu Cheese Crumbles, Molasses-Balsamic Vinaigrette*

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VG: Vegan

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

# LUNCHEON BUFFETS

Cold Buffet - Minimum of 25 guests    Hot Buffet - Minimum of 50 guests

Groups that fall below the required minimum will be subject to additional charges and menu options may be abbreviated.

Rising Shores® Organic Fair Trade Coffee, Tea and Milk included with all Buffets.

Substitute Gluten Free Buns or Wraps: Add \$2.50 per portion

Top off your meal - Add centerpiece platters of Home-Baked Cookies or Brownies - \$2.25 per person

## All Wrapped Up Buffet \$22.50

Hazelnut Romaine Salad, Hazelnut Vinaigrette <sup>G, VG</sup>,  
Tri-Color Rotini Pasta Salad, Antipasto Skewers <sup>G</sup>,  
Gourmet Wrap Assortment

*Please choose 2 Wraps, plus Vegetarian:*

Ranch Chicken; Buffalo Chicken; Southwestern  
Flank Steak; Turkey Club (contains bacon);  
Avocado Veggie

Miss Vickie's Gourmet Chip Assortment <sup>G</sup>

## Deli Buffet <sup>G</sup> \$19.95

House Salad, Creamy Ranch and Homemade French  
Dressing, Home-Style Potato Salad, Sliced Turkey,  
Ham, Egg Salad, Assorted Wisconsin Cheeses,  
Sliced Tomato, Onion and Crisp Lettuce,  
Assortment of Kaiser Rolls, Sliced Bread (contains  
gluten) and Condiments, Potato Chips

Add: Chef's Soup du Jour for \$3.50

Add: Hummus – Garlic Original or Roasted Red

Pepper <sup>G, VG</sup> \$23.95 per quart

## Gourmet Deli Buffet \$21.95

Homemade Soup, Crackers, *Choice of One:*

Wisconsin Beer Cheese; Tomato Basil; <sup>G</sup> Minestrone <sup>G, VG</sup>,

Bistro Salad, Creamy Ranch, Homemade French  
Dressing <sup>G</sup>, Redskin Potato Salad <sup>G</sup>,

Marinated Antipasto Salad <sup>G</sup>,

Focaccia Sandwich Wedges: Chicken Caesar,

Turkey Club, and Grilled Portobello & Pepper,

Kettle Chips <sup>G</sup>

## Gemütlichkeit Buffet \$21.95

Cucumber and Tomato Salad <sup>G</sup>, Warm German

Potato Salad, Boneless Country Ribs Braised in

Sauerkraut <sup>G</sup>, Chicken Schnitzel with Lemon and Capers,

Homemade Spätzle, Steamed Green Beans <sup>G, VG</sup>,

Sautéed Red Cabbage with Apples <sup>G</sup>,

Rolls and Butter

Add: Reuben Soup for **\$4.50**

## Southwestern Buffet <sup>G</sup> \$23.50

Pueblo Potato Salad, Fajita Chicken Strips Sautéed  
with Onions & Peppers, Corn Tortillas and Flour  
Tortillas (contains gluten), Refried Beans <sup>VG</sup>,

Diced Tomatoes, Shredded Lettuce, Guacamole,

Wisconsin Sour Cream, Chunky Mild Salsa and

Green Chile-Tomatillo Salsa, Homemade Cheese

Enchiladas, Spanish Rice <sup>VG</sup>, Tortilla Chips with

Warm Queso Dip

Add: Chicken Fiesta Soup for **\$3.95**

## Mediterranean Buffet \$21.95

Greek Salad with Lemon-Dill Vinaigrette <sup>G</sup>,

Avogolemono Chicken <sup>G</sup>, Hummus <sup>G, VG</sup> and Tabouleh,

Falafel <sup>G, VG</sup>, Kifta Meatballs <sup>G</sup> - (Arabic version of Beef

Meatballs), Roasted Potatoes with Oregano and Mint <sup>G, VG</sup>,

Green Beans with Fried Capers and Lemon Olive

Oil <sup>G, VG</sup>, Tzatziki Sauce <sup>G</sup>, White and Wheat Pita Bread

## Heart of Italy Buffet \$22.95

Romaine Antipasto Salad <sup>G</sup> and Caprese Salad <sup>G</sup>,

Seared Chicken Breast atop Tomato Ragout <sup>G</sup>,

Baked Rigatoni Alfredo, Assorted Pizzas (*choice of 3*):

Pepperoni; Sausage and Mushroom; BBQ Chicken;

Hawaiian; Sausage, Pepperoni, Mushroom, Black Olive

and Onion; Portobello, Black Olive, Onion and Sweet

Peppers; Margherita; Cheeseless Olive Oil, Tomato,

Artichoke, Garlic and Roasted Mushroom <sup>VG</sup>, Fresh Wis-

consin Parmesan Cheese <sup>G</sup>, Fresh Vegetable Blend <sup>G, VG</sup>

Substitute Gluten Free Pizza Crust: \$5.00 per person

(2 pieces)

## Bucky's Tailgate Buffet <sup>G</sup> \$22.95

Wisconsin Waldorf Salad, Home-Style Potato Salad,

Fresh Vegetable and Relish Tray <sup>VG</sup>, Beer Boiled

Johnsonville® Bratwurst (contains gluten) with

Wisconsin Sauerkraut and Chopped Fresh

Onion, Grilled Boneless Chicken Breast, Black Bean

Burgers <sup>VG</sup>, Fresh Sliced Tomato and Crisp Lettuce,

Wisconsin Vegetarian Baked Beans <sup>VG</sup>, Condiments

and Buns (contains gluten)

<sup>G</sup>: Gluten Sensitive  
except as noted  
<sup>VG</sup>: Vegan

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

# BOXED LUNCH PACKAGES



## BUILD YOUR BOXED LUNCH

*Includes high quality, eco-friendly, disposable service ware.  
Maximum of (2) sandwich selections (minimum of (10) per selection)  
Substitute Gluten Free Buns or Wraps: Add \$2.50 per sandwich.  
Sandwich Descriptions on page 9.*

### Standard Boxed Lunch

**\$16.50 per box**

#### **Your Choice of Sandwich:**

- Buffalo Chicken Wrap
- Turkey Club Wrap (contains bacon)
- Ranch Chicken Wrap
- Marinated Grilled Tofu Wrap <sup>VG</sup>
- Deli Sandwich - choice of (1): Turkey; Ham & Provolone; Roast Chicken;  
Tarragon Chicken Salad; Egg Salad or Marinated Grilled Tempeh <sup>VG</sup>

*Standard boxes include Assorted Individual Lays Chips and a Home Baked Cookie.*

*Submarine Sandwich  
(above), Miss Vickie's  
Chips, Apple,  
Home Baked Cookie  
and Bottled Water*

### Premium Boxed Lunch

**\$19.25 per box**

#### **Your Choice of Sandwich, (1) Side and (1) Dessert:**

(Select from any of the Standard Sandwiches listed above) OR:

- Submarine Sandwich
- Marinated Grilled Tempeh Submarine <sup>VG</sup>
- Chicken Caesar Focaccia
- Croissant Sandwich - choice of (1): Turkey Club (contains bacon); Deli Ham & Provolone;  
Tarragon Chicken Salad; Egg Salad or Marinated Grilled Tempeh <sup>VG</sup>

#### **Your Choice of (1) Side Dish:**

Cole Slaw <sup>G</sup>, Potato Salad <sup>G</sup>, Pasta Salad, Whole Fruit <sup>G, VG</sup>, Miss Vickie's Gourmet Chips <sup>G, VG</sup>

#### **Your Choice of (1) Dessert:**

Home Baked Cookies, Homemade Granola Bars <sup>G, VG</sup>, Home Baked Bars, Brownies

*Premium boxes include 10 oz. Bottled Water, Upgrade to Canned Soda for \$1.25 additional*

## A LA CARTE SIDES

Cole Slaw <sup>G</sup>	\$2.25 each	Assorted Frito-Lay Chips <sup>G</sup>	\$1.95 each
Potato Salad <sup>G</sup>	\$2.95 each	Miss Vickie's Gourmet Chips <sup>G, VG</sup>	\$2.75 each
Whole Fruit <sup>G, VG</sup>	\$2.50 each	Home Baked Cookies	\$2.25 each
Fresh Cut Fruit <sup>G, VG</sup>	\$5.50 each	Homemade Granola Bars <sup>G, VG</sup>	\$2.50 each

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

## A LA CARTE BEVERAGES

Pepsi Soda Assortment (canned)	\$3.00 each	Sparkling Water Assortment (canned)	\$3.50 each
Rising Shores® Artesian Bottled Water	\$3.50 each	Milk (2% or Skim)	\$2.25 each

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



# A LA CARTE LUNCHES

## A LA CARTE "GRAB 'N GO"

*Placed out buffet style with convenient eco-friendly disposable service ware.  
Or our kitchen will package individual lunches from your selections below for \$2.50 per person.  
Substitute Gluten Free Buns or Wraps: Add 2.50 per sandwich*

### SANDWICHES

<b>Submarine Sandwich</b>	<b>\$9.50</b>	<b>Croissant Sandwich</b>	<b>\$10.50</b>
Fresh Baked French Bread layered with Deli-Sliced Turkey, Ham, Salami, Wisconsin Provolone, Sliced Tomato, Lettuce, Purple Onion, and Italian Dressing Vegetarian: Substitute Marinated Grilled Tempeh <sup>VG</sup>		Choice of (1): Deli Ham & Wisconsin Swiss; Turkey Club with Apple Smoked Bacon; Tarragon Chicken Salad; Egg Salad Piled high on Butter Croissant Garnished with Tomato and Crisp Lettuce Vegetarian: Substitute Marinated Grilled Tempeh <sup>VG</sup>	
<b>Buffalo Chicken Wrap</b>	<b>\$7.50</b>	<b>Turkey Club Wrap</b>	<b>\$8.95</b>
Crispy Chicken Tender with Red Pepper Sauce, Julienne Carrots and Celery, and Wisconsin Bleu Cheese Dressing wrapped in Herb Flour Tortilla Vegetarian: Substitute Marinated Grilled Tofu <sup>VG</sup>		Deli-sliced Turkey with Apple Smoked Bacon, Fresh Tomatoes and Lettuce wrapped in a Herb Tortilla with Dijonnaise Spread Vegetarian: Substitute Marinated Grilled Tofu <sup>VG</sup>	
<b>Chicken Caesar Focaccia</b>	<b>\$9.50</b>	<b>Ranch Chicken Wrap</b>	<b>\$8.25</b>
A Wedge of our Homemade Focaccia Bread with Sliced Roasted Chicken Breast, Hearts of Romaine, Purple Onion, Wisconsin Provolone and Homemade Caesar Dressing Vegetarian: Substitute Grilled Vegetables		Herb Flour Tortilla filled with Crispy Chicken, Tomatoes, Carrot Shreds, Alfalfa Sprouts and Ranch Schmear Vegetarian: Substitute Fresh Avocado <sup>VG</sup>	
<b>Southwestern Wrap</b>	<b>\$11.25</b>	<b>Deli Sandwich</b>	<b>\$8.25</b>
Southwest Beef Flank Steak with Peppers, Onions, Garlic and Chili-Lime Cream Cheese Spread Vegetarian: Substitute Marinated Grilled Tofu <sup>VG</sup>		Choice of (1): Deli-Sliced Turkey; Ham & Wisconsin Provolone; Roast Chicken; Chicken Salad; Egg Salad Layered on Bakery Fresh Kaiser Roll with Fresh Sliced Tomato and Crisp Lettuce, Condiments Vegetarian: Substitute Marinated Grilled Tempeh <sup>VG</sup>	

### SALADS

<b>Cobb Salad</b>	<b>\$15.95</b>	<b>Chicken Orchard Salad <sup>G</sup></b>	<b>\$15.50</b>
Hearts of Romaine and Red Cabbage, topped with Roasted Chicken, Apple Smoked Bacon, Diced Tomatoes, Sliced Mushrooms, Chopped Hard Boiled Egg, Shredded Wisconsin Cheddar, Home-Style Croutons, Assorted Dressing Packets, Breadstick with Butter (contains gluten)		Fresh Romaine and Spring Greens Salad, topped with Grilled Boneless Chicken Breast, Diced Seasonal Apples, Wisconsin Gorgonzola Cheese and Roasted Walnuts, Served with Homemade Fig-Grapeseed Vinaigrette, Breadstick with Butter (contains gluten)	

G: Gluten Sensitive  
except as noted  
VG: Vegan

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

# LUNCH ENDINGS



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

**Carrot Cake Square** **\$3.95 each**

**Caramel Apple Cheesecake Square** **\$4.50 each**

**New York Cheesecake Square** **\$4.50 each**  
Mixed Berry Compote

**Chocolate Mousse** <sup>G</sup> **\$4.50 each**

**Homemade Fruit Pie Squares** **\$3.75 each**  
Choice of Apple; Cherry; Peach; Blueberry;  
Cranberry-Apple

Frank Lloyd Wright  
Architectural Cookies  
(above), Assorted  
Gourmet Cupcakes  
(below)



## CUPCAKES

Minimum of 12 per flavor

**Classic Cupcakes:** **\$3.50 each**

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

**Gourmet Cupcakes:** **\$4.25 each**

Apple Pie with Walnut Streusel; Brandy Old Fashioned; Chocolate Chip Cookie Dough; Elderflower Lemon; Key Lime; Sea Salt Caramel Cream Cheese Pound Cake; Chocolate Raspberry; Peanut Butter Chocolate; Cherry Almond

**Gluten Free Cupcakes** **\$3.75 each**

Chocolate <sup>VG</sup>; Carrot <sup>Dairy-free</sup>; Yellow Cake

**Home Baked Bars, Brownies** **\$28.95 per dozen**  
(contains nuts)

**Homemade Granola Bars** <sup>G, VG</sup> **\$29.95 per dozen**  
(contains nuts)

**Home Baked Cookies** **\$24.95 per dozen**  
Chocolate Chip, Snickerdoodle, Peanut Butter, Double Chocolate Chip, Sugar (contains nuts)

**Gluten Free Cookies** **\$25.95 per dozen**  
Oatmeal Shortbread; Oatmeal Chocolate Chip <sup>VG</sup>; Orange Almond Clouds

**Seasonal Fresh Fruit Cup** <sup>G, VG</sup> **\$3.25 each**  
(Dessert substitution for guests with special dietary needs)

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except as noted  
VG: Vegan

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

All Desserts prepared fresh daily in our in-house bakery. All bakery items may contain traces of nuts.

# DINNER BEGINNINGS



*Choice of (1) included with plated entrées.  
Some menu items may be subject to market availability.*

## House Salad

Hearts of Romaine & Baby Greens, Cucumber & Roma Tomato Slices, Carrot Shreds, Purple Onion, Wisconsin Parmesan, Home-Style Croutons, Homemade Champagne-Mustard Vinaigrette

## Arugula Turnip Salad <sup>G, VG</sup>

Fresh Arugula, Julienned Turnips, Sliced Radish, Toasted Pepitas, Homemade Smoked Orange Vinaigrette

## Spinach & Cranberry Salad <sup>G</sup>

Baby Spinach, Wisconsin Crumbled Feta, Dried Wisconsin Cranberries, Slivered Shallots, Homemade Orange-Balsamic Vinaigrette

## Orchard Salad <sup>G</sup>

Baby Greens, Diced Seasonal Apples, Gorgonzola Cheese, Homemade Fig-Grapeseed Vinaigrette

## Strawberry & Brie Salad <sup>G</sup>

Baby Spinach, Sliced Strawberry, Wisconsin Brie Cheese Wedge, Sesame Seeds, Homemade Raspberry Vinaigrette

## Chamber Salad <sup>G, VG</sup>

Baby Lettuce, Roma Tomato Slices, Carrot Coins, Julienne Purple Onion, Homemade Lemongrass-Ginger Vinaigrette

## Homemade Soup du Jour <sup>G, VG available</sup>

Please inquire as to Chef's current selection.  
*If you would like soup as an additional course please add \$3.50 per person.*

*Wild Blueberry Salad  
(above) Baby Greens,  
Dried Blueberries,  
Red Pepper Confetti,  
Fresh Wisconsin  
Parmesan, Homemade  
Red Wine-Dijon  
Vinaigrette*

## GOURMET BEGINNINGS

*Add \$1.00 per person*

## Wild Blueberry Salad <sup>G</sup>

Baby Greens, Dried Blueberries, Red Pepper Confetti, Fresh Wisconsin Parmesan, Homemade Red Wine-Dijon Vinaigrette

## Harvest Salad <sup>G</sup>

Baby Greens, Red Apple Fans, Dried Wisconsin Cranberries, Shallots, Parmesan Cheese, Homemade Maple-Pecan Vinaigrette

## Wisconsin Beet Salad <sup>G</sup>

Wisconsin Pickled Beets, Fresh Watercress, Goat Cheese, Homemade Sherry-Beet Vinaigrette

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

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



# DINNER ENTRÉES



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

Multiple Entrée: Add \$1.00 per person (See page 30 for details)

Elevate your dining experience, add tableside wine service with our signature Rising Shores® Wine.

## BEEF

Minimum (10) per Entrée Selection

*Black and Bleu Filet, (above) Broiled Filet, Bleu Butter, Roasted Garlic Duchess Potatoes with Asparagus*

<b>Roasted Garlic Sirloin <sup>G</sup></b>	<b>\$39.95</b>	<b>Beef Short Ribs <sup>G</sup></b>	<b>\$39.95</b>
Broiled Sirloin Steak, Roasted Garlic Sauce with Sliced Wisconsin Parmesan Herb Potatoes		Provençal Braised Short Ribs, Pan Jus, Gorgonzola Mashed Potatoes	
<b>Woodland Mushroom Sirloin <sup>G</sup></b>	<b>\$40.95</b>	<b>Wild Mushroom Beef Stroganoff</b>	<b>\$32.95</b>
Broiled Sirloin Steak, Woodland Mushroom Sauce, Twice-Baked Potato		Tender Beef Tips with Wild Mushrooms, Sour Cream Sauce, Pastry Puff, Roasted Garlic Duchess Potatoes	
<b>Green Peppercorn Sirloin <sup>G</sup></b>	<b>\$40.95</b>	<b>New York Strip <sup>G</sup></b>	<b>\$48.95</b>
Broiled Sirloin Steak, Creamy Peppercorn-Brandy Sauce with Roasted Garlic New Potatoes		Broiled New York Strip Steak, Chimichurri Sauce, Roasted Garlic Duchess Potatoes	
<b>Black and Bleu Filet <sup>G</sup></b>	<b>\$60.95</b>		
Broiled Filet, Grilled Beefsteak Tomato, Bleu Butter or Miso Butter, Sliced Wisconsin Parmesan Herb Potatoes			

## PORK

Minimum (10) per Entrée Selection

<b>Lemon Pesto Pork Cutlet</b>	<b>\$26.95</b>	<b>Bone-in Brined Pork Loin <sup>G</sup></b>	<b>\$27.95</b>
Breaded Pork Cutlet, Arugula & Lemon Pesto, Risotto Croquettes		Pork Loin Roasted Whole & Sliced, Pan Gravy, Gorgonzola Mashed Potatoes	

**Vegetable Choices <sup>G, VG</sup>:** Fresh Seasonal Vegetable Blend; Whole Green Beans with Confetti Peppers; Roasted Vegetable Blend or Sugar Snap Peas & Matchstick Carrots  
Steamed Asparagus <sup>G, VG</sup> Add \$2.50 per person

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VG: Vegan

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# DINNER ENTRÉES



## POULTRY

Minimum (10) per Entrée Selection

Multiple Entrée: Add \$1.00 per person (See page 30 for details).

**Wisconsin Cranberry Chicken <sup>G</sup>** **\$22.95**  
Baked Boneless Chicken Breast Filled with Dried Wisconsin Cranberries & Herbs, Vermouth Sauce, Garden Rice Pilaf (contains nuts)

**Lemon Caper Chicken <sup>G</sup>** **\$22.95**  
Boneless Sautéed Chicken Breast, Lemon Pan Sauce, Capers, White Wine, Herbs, Garden Rice Pilaf (contains nuts)

**Chicken Saltimbocca** **\$25.50**  
Wisconsin Parmesan Breaded Boneless Chicken Breast Filled with Prosciutto Ham, Fresh Sage, Wisconsin Swiss Cheese, Sauce Beurre Blanc, Yukon Gold Potato Wedges

**Truffle Butter Chicken <sup>G</sup>** **\$27.95**  
Roasted Airline Chicken Breast, Truffle Butter Glaze, Gorgonzola Mashed Potatoes

**Wisconsin Cider-Glazed Chicken <sup>G</sup>** **\$28.95**  
Apple Cider-Glazed Airline Chicken Breast, Roasted Fingerling Potatoes

**Risotto Stuffed Chicken** **\$25.95**  
Wisconsin Parmesan Breaded Boneless Chicken Filled with Lemon Risotto, Creamy Tarragon Mushroom Sauce, Sliced Wisconsin Parmesan-Herb Potatoes

**Chicken Marsala <sup>G</sup>** **\$23.95**  
Boneless Chicken Breast, Marsala Wine Sauce with Craisin-Brown Rice Pilaf

**Margherita Chicken** **\$27.50**  
Breaded Boneless Chicken Breast Filled with Fresh Mozzarella, Tomato, Basil, Traditional Pesto Sauce, Couscous Pilaf

*Vegetable Strudel (above) with Zucchini, Yellow Squash, Carrots, Peppers, Delicate Filo Pastry, Red Pepper Coulis, Mushroom Polenta*

## VEGETARIAN

**Vegetable Strudel <sup>VG</sup>** **\$23.95**  
Zucchini, Yellow Squash, Carrots, Peppers, Delicate Filo Pastry, Red Pepper Coulis, Mushroom Polenta

**Portobello Wellington** **\$24.95**  
Puff Pastry, Fresh Portobello Mushroom, Herbs, Shallots, Risotto, Grilled Tomato

**Balsamic Maple Glazed Tempeh <sup>G, VG</sup>** **\$23.95**  
Glazed Tempeh, Garlic Herbed Spaghetti Squash, Grilled Tomato

**Curried Lentil Stew <sup>G, VG</sup>** **\$21.95**  
Curried Lentils, Sweet Potato, Carrot, Red Pepper with Jasmine Rice

**Chef's Vegetarian Selection Du Jour** **\$21.95**  
Ask your Catering Sales Manager for our current offerings or allow our Chef to make an appropriate selection based on your main entrée selection.

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

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

**Vegetable Choices <sup>G, VG</sup>**: Fresh Seasonal Vegetable Blend; Whole Green Beans with Confetti Peppers; Roasted Vegetable Blend or Sugar Snap Peas & Matchstick Carrots  
Steamed Asparagus <sup>G, VG</sup> Add \$2.50 Per Person

# DINNER ENTRÉES



## SEAFOOD

Minimum (10) Per Entrée Selection

Multiple Entrée: Add \$1.00 per person (See page 30 for details).

*Roasted Salmon,  
Fingerling Potatoes,  
Roasted Vegetable  
Blend and Lemon  
Garnish (above)*

**Breaded Jumbo Crab Cake Duet**  
Breaded Crabmeat Rounds, Herbs,  
Maltaise Sauce, Lemon Garnish,  
Roasted Garlic Fingerling Potatoes

**\$37.50**

**Parmesan Lemon Cod <sup>G</sup>**  
Cod Fillet, Parmesan Crust,  
Potatoes Massenet

**\$28.95**

**Champagne Tilapia <sup>G</sup>**  
Broiled Tilapia Fillet, Champagne Mushroom  
Sauce, Lemon Garnish, Herbed Yukon Gold  
Potato Wedges

**\$27.50**

**Roasted Salmon <sup>G</sup>**  
Oven Roasted Fresh Salmon Fillet,  
Potatoes Rissole and Lemon Garnish  
Choice of:  
Herb Crust (contains gluten);  
Moroccan Barbecue Glaze;  
Orange Pan Sauce;  
Mustard Dill Sauce

**\$40.95**

**Shrimp & Lobster Wellington**  
Lobster, Shrimp & Bay Scallops, Red Pepper,  
Garlic, Wisconsin Parmesan Cheese,  
Puff Pastry, Roasted Fingerling Potatoes

**\$34.95**

**Stuffed Shrimp**  
Five large Shrimp with Crabmeat, Onions,  
Peppers, Garlic, Herbs, Wisconsin Parmesan  
Cheese, Lemon Beurre Blanc Sauce,  
Lemon Garnish, Lemon Rice Pilaf

**\$36.95**

### Vegetable Choices <sup>G, VG</sup>:

Fresh Seasonal Vegetable Blend, Whole Green Beans with Confetti Peppers,  
Roasted Vegetable Blend or Sugar Snap Peas & Matchstick Carrots  
Steamed Asparagus <sup>G, VG</sup> Add \$2.50 per person

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except as noted  
VG: Vegan*

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21% service charge and  
applicable sales tax.*



# MEDLEY MENUS



Minimum (10) per Entrée Selection  
Multiple Entrée: Add \$1.00 per person (See page 30 for details).

Elevate your dining experience, add tableside wine service  
with our signature Rising Shores® Wine.

*Lobster Wellington  
and Beef Filet  
Medley (above)  
Lobster and Bay  
Scallops, Leeks,  
Red Pepper, Garlic,  
Wisconsin Parmesan  
Cheese in a Delicate  
Puff Pastry  
alongside the  
Broiled Petite Beef  
Tenderloin Filet*

**Shrimp Scampi and Tenderloin \$46.95**  
Horseradish Crusted Beef Tenderloin  
Medallion, Accompanied by Shrimp Scampi,  
Roasted Fingerling Potatoes, Lemon Garnish

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

**Jumbo Crab Cake and Sirloin \$40.95**  
Jumbo Homemade Crab Cake, Sauce Maltaise,  
Accompanied by a Grilled Seasoned Sirloin  
Steak, Fresh Shoestring Potatoes,  
Lemon Garnish  
Substitute: Beef Filet for Sirloin Add \$5.00

**Sirloin and Champagne Tilapia \$36.50**  
Petite Sirloin Steak, Shoestring Potatoes  
Accompanied by Broiled Tilapia Fillet,  
Champagne Mushroom Sauce,  
Sliced Wisconsin Parmesan-  
Herb Potatoes, Lemon Garnish  
Substitute: Beef Filet for Sirloin Add \$5.00

**Lobster Wellington and Beef Filet \$46.95**  
Lobster & Bay Scallops, Leeks, Red Pepper,  
Garlic, Wisconsin Parmesan Cheese  
in a Delicate Puff Pastry Accompanied by  
Broiled Petite Beef Tenderloin Filet,  
Green Peppercorn Sauce, Potatoes  
Massenette, Lemon Garnish

**Marsala Chicken and Sirloin<sup>G</sup> \$33.95**  
Sautéed Boneless Breast of Chicken, Marsala  
Wine Sauce Accompanied by Grilled Sirloin  
Steak, Roasted Garlic Sauce, Potatoes Rissole

**Lemon Risotto Stuffed Chicken and Coconut Shrimp \$32.95**  
Lemon Risotto Stuffed Chicken Breast, Tarra-  
gon Mushroom Cream, Accompanied by Three  
Crispy Coconut Shrimp, Mango Horseradish  
Sauce, Bulgur Couscous, Lemon Garnish  
Substitute: Sirloin Steak for Chicken Add \$4.00

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

G: Gluten Sensitive  
except as noted  
VG: Vegan

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

**Vegetable Choices<sup>G, VG</sup>:** Fresh Seasonal Vegetable Blend;  
Whole Green Beans with Confetti Peppers; Roasted Vegetable Blend or  
Sugar Snap Peas & Matchstick Carrots  
Steamed Asparagus<sup>G, VG</sup> Add \$2.50 per person

# TRADITIONAL DINNER BUFFET

*Minimum of 50 - 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 Entrées, Bakery Fresh Hard Rolls & Butter, Rising Shores® Organic Fair Trade Coffee, Tea and Milk.*

**Elevate your dining experience, add tableside wine service  
with our signature Rising Shores® Wine.**

## **SALADS (Choice of 2)**

Orchard Salad with Homemade  
Fig-Grapeseed Vinaigrette <sup>G</sup>  
Chamber Salad with  
Homemade Lemongrass-  
Ginger Vinaigrette <sup>G, VG</sup>  
Roasted Beet Salad with Home-  
made Cider-Dijon Vinaigrette <sup>G</sup>  
Arugula Turnip Salad with  
Homemade Smoked  
Orange Vinaigrette <sup>G, VG</sup>  
Spinach and Cranberry Salad  
with Homemade Orange-  
Balsamic Vinaigrette <sup>G</sup>  
House Salad with Homemade  
Champagne-Mustard  
Vinaigrette

## **VEGETABLES (Choice of 2)**

Whole Kernel Corn <sup>G, VG</sup>  
Fresh California Medley <sup>G, VG</sup>  
Fresh Seasonal Blend Vegetables <sup>G, VG</sup>  
Green Beans with Confetti  
Peppers <sup>G, VG</sup>  
Moroccan Carrots <sup>VG</sup>  
Roasted Vegetable Blend <sup>G, VG</sup>  
Sugar Snap Peas & Matchstick  
Carrots <sup>G, VG</sup>  
Zucchini Parmesan <sup>G</sup>

## **POTATOES & RICE (Choice of 2)**

Wisconsin White Cheddar  
Scalloped Potatoes <sup>G</sup>  
Lemon Risotto <sup>G</sup>  
Wisconsin Baked Potato <sup>VG</sup>  
with Sour Cream <sup>G</sup>  
Parsley New Potatoes <sup>G, VG</sup>  
Shredded Lyonnaise Potatoes <sup>G, VG</sup>  
Sliced Wisconsin Parmesan-  
Herb Potatoes <sup>G</sup>  
Potatoes Rissolle <sup>G, VG</sup>  
Whipped Potatoes & Gravy <sup>G</sup>  
Vegetable Couscous <sup>VG</sup>  
Confetti Toasted Orzo <sup>VG</sup>  
Brown & Wisconsin Wild  
Rice Pilaf <sup>G</sup>  
Quinoa Brown Rice Pilaf <sup>G, VG</sup>  
Lemon Rice Pilaf <sup>G</sup>

## **ENTRÉE OPTIONS**

Chicken Marsala <sup>G</sup>  
Cilantro Chicken  
Risotto Stuffed Chicken  
Wisconsin Cranberry Chicken <sup>G</sup>  
Whole Roast Turkey <sup>\*\* G</sup>  
with Wisconsin Cranberry Chutney  
Rosemary Pork Loin <sup>\*\*G</sup>  
with Door County Cherry Chutney  
Bone-in Pork Loin <sup>G</sup>  
Pitt Ham <sup>\*\* G</sup>  
Beef Stroganoff <sup>G</sup> with Buttered Egg Noodles  
(contains gluten)

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

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

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

**Two Entrées \$36.95**

**Three Entrées \$42.95**

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

# DINNER BUFFETS



## CHEF'S SPECIALTY DINNER BUFFETS

*Minimum of 100*

*Chef Attendants required*

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

**Elevate your dining experience, add tableside wine service  
with our signature Rising Shores® Wine.**

*Heartlands Choice  
Buffet (above)  
includes the Wisconsin  
Cranberry, Roast Duck  
and Wisconsin Wild  
Rice Salad*

### **Isthmus Steakhouse**

**\$34.95**

Traditional Caesar Salad with Citrus Parmesan Croutons  
Plum Tomato and Bleu Cheese Salad with Apple-Smoked Bacon  
Chef Carved Beef Sirloin <sup>G</sup> with Sautéed Button Mushrooms and  
Caramelized Onion-Balsamic Demi Glace  
Stuffed Potatoes (choice of 2): <sup>G</sup>  
Cajun Stuffed;  
Quattro Fromage Stuffed Russets;  
Florentine Stuffed;  
Roasted Red Pepper-Basil Stuffed Yukons  
Orange-Miso Roasted Brussel Sprouts <sup>G, VG</sup>  
Assorted Crusty Baguettes with Garlic-Parmesan and Sweet Butter  
**Substitute Tenderloin**

**\$50.95**

### **Heartlands Choice <sup>G</sup>**

**\$36.95**

(No attendant required)  
Chef-Tossed Spinach Salad with Warm Bacon Dressing and Balsamic Vinaigrette  
Wisconsin Cranberry, Roast Duck & Wisconsin Wild Rice Salad  
Garlic and Sage Roasted Airline Chicken  
Chef's Seasonal Roasted Root Vegetables <sup>VG</sup>  
Wisconsin White Cheddar Scalloped Potatoes  
Asiago Focaccia Fingers (contains gluten) with Sweet Butter

### **South of the Border**

**\$26.95**

Roasted Cumin and Lime-Scented Southwestern Caesar Salad  
Shrimp Fajita Salad <sup>G</sup>  
Chicken Fajita Strips with Peppers and Onions <sup>G</sup>  
Sour Cream, Shredded Cheddar, Diced Tomatoes, Red Salsa and Salsa Verde <sup>G</sup>  
Savory Baked Red Rice with Black Beans <sup>G, VG</sup>, Fiesta Corn <sup>G, VG</sup>, Warm Flour Tortillas  
Sweet and Savory Petite Corn Muffins with Sweet Butter

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

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

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

# DINNER ENDINGS



*All Desserts prepared fresh daily in our in-house bakery. All bakery items may contain traces of nuts. Please check with your Catering Sales Manager regarding multiple dessert policy and fee, as well as any minimums that may apply.*

**Cappuccino Roll <sup>G</sup>** **\$5.25**  
Light Chocolate Cake Roll filled with Coffee Flavored Cream and Garnished with a Chocolate Covered Espresso Bean

**Chocolate Lush Cake <sup>G</sup>** (contains nuts) **\$5.95**  
Rich Flourless Chocolate Cake with Frangelico, Kahlua, Irish Crème Anglaise

**Golden Carrot Torte** **\$5.95**  
Spiced Carrot Cake with Walnuts and Orange-Scented Cream with a Marzipan Carrot

**Plated Dessert Trio** **\$8.50**  
Strawberry Pistachio Tart, Flourless Chocolate Diamond Cake <sup>G</sup> and White Chocolate Passionfruit Mousse Cup <sup>G</sup> On a Crème Anglaise and Raspberry Coulis Painted Plate

**Traditional Tiramisu** **\$5.50**  
Trifle Style Sponge Cake with Coffee and Rum with a Mascarpone Mousse, Cocoa and Chocolate Décor

**Salted Carmelita Cake** **\$5.95**  
Yellow Cake Layered with Salted Caramel-Chocolate Ganache Frosting

**Butterscotch Budino <sup>G</sup>** **\$4.95**  
Rich Buttery Pudding served in a Champagne Coupe with Dark Rum, Sea Salt and Caramel

**Lemon Mousse <sup>G</sup>** **\$4.95**  
Served in a Champagne Coupe and Garnished with a Fresh Raspberry

**Peanut Butter Mousse Cup** **\$6.50**  
Served in a White and Dark Chocolate Cup with Raspberry Sauce and Salted Caramel Pearls

**Chocolate Bourbon Pecan Tart** **\$5.95**  
Buttery Slice a Traditional Southern Favorite

**Apple Frangipane Tart** **\$6.25**  
Poached Granny Smith Apples Baked in Rich Almond Custard, Dusted with Powdered Sugar and Garnished with a Dollop of Whipped Cream

**Key Lime Napoleon** **\$5.25**  
Lime Custard Layered with Graham Cracker Crumbs and Coconut. Served with Passionfruit Mango Coulis and Fresh Raspberries

**Samoa Chocolate Tart** **\$7.50**  
Caramel and Cream Cheese in a Rich Chocolate Pastry Shell with Toasted Coconut and Caramel

**Raspberry White Chocolate Swirl Cheesecake** **\$5.95**  
Fresh Raspberries and White Chocolate Marbled into our Creamy Cheesecake, Set on Buttery Shortbread Crust and Garnished with Raspberry Coulis

**Nutella Cheesecake** **\$6.50**  
Layers of Velvety Nutella and Vanilla Bean Cheesecake over an Oreo Crust

**New York Style Cheesecake with Mixed Berry Compote** **\$5.95**  
Our Creamy Cheesecake Topped with a Seasonal Blend of Berries

**Petite Desserts** (may contain nuts) **\$3.30 each**  
Cheesecakes, Cream Puffs, Tartlets, Truffles <sup>G</sup>, Finger Cakes, Petit Fours, Éclairs, French Macarons  
*Petite Multi Choice Minimum Order:*  
*Three Choices - 100 minimum;*  
*Four Choices - 400 minimum;*  
*Six Choices - 600 minimum*  
*Personal servings for each guest may be ordered for an additional \$ .75 per person.*

**Seasonal Fresh Fruit Dish <sup>G, VG</sup>** **\$5.50**  
(Substitution for guests with special dietary needs)



*Assorted Petite Desserts (above right), Plated Dessert Trio (above), Key Lime Napoleon (below)*



G: Gluten Sensitive except as noted  
VG: Vegan

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



# BREAKS

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

## 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 Decaf, Served Regular and Decaf, Served with Fresh Whipped Cream, Chocolate Shavings, Cinnamon, Sugar Cubes and Hazelnut, Irish Cream and Vanilla Flavorings	\$42.95 per gallon
Hot Chocolate	\$29.95 per gallon
Hot Apple Cider	\$28.50 per gallon
Hot Tea - Regular and Herbal Assorted	\$2.50 each

## COLD BEVERAGES

Iced Coffee: Regular and Decaf	\$32.95 per gallon
Iced Latte: Regular and Decaf	\$37.95 per gallon
Iced Tea, Fruit Punch, Lemonade	\$29.95 per gallon
Sparkling Fruit Punch	\$30.95 per gallon
Chilled Fruit Juice - Apple, Cranberry, Orange	\$9.95 per carafe
Specialty Juice (bottled) - Apple, Orange, Cranberry, Grapefruit	\$4.00 each
Rising Shores® Artesian Water (.5L bottle)	\$3.50 each
Sparkling Water Assortment (canned)	\$3.50 each
Pepsi Soda Assortment (canned)	\$3.00 each
Milk (2% or Skim)	\$2.25 each

## BAKERY

*Minimum order of 12, except where noted*

Home Baked Cookies - See Lunch Endings for Gluten Free and Vegan Options	\$24.95 per dozen
Home Baked Bars or Brownies (contains nuts)	\$29.95 per dozen
Homemade Granola Bars <sup>G, VG</sup> (contains nuts)	\$29.95 per dozen
Crispy Rice Squares	\$24.95 per dozen
Breakfast Breads - 10 slices per loaf (contains nuts)	\$19.95 per loaf
Coffee Cake Round, Cut into 8 Slices and Displayed Whole	\$19.95 each
Bagels with Cream Cheese & Preserves	\$34.95 per dozen
Croissants: Plain with Butter & Preserves	\$31.95 per dozen
Filled - Chocolate, Almond, Apple	\$34.95 per dozen
"Everything" Croissants - (minimum of 2 dozen)	\$34.95 per dozen
Danish Rolls	\$29.95 per dozen
Kringle - Cut into 8 Slices	\$26.95 each

Mini Pastry Assortment (minimum of 2 dozen)	\$23.95 per dozen
Muffins with Butter	\$31.95 per dozen
Gluten Free Muffins	\$33.95 per dozen
Choice of Savory or Sweet Scones with Butter and Preserves	\$29.95 per dozen
Gluten Free Scones	\$33.95 per dozen
Classic Cupcakes (See Lunch Endings for varieties available)	\$3.50 each
Gourmet Cupcakes (See Lunch Endings for varieties available)	\$4.25 each

## FRESH FRUIT & YOGURT

Seasonal Fresh Fruit Tray <sup>G, VG</sup> (minimum 25)	\$5.50 per person
Whole Fresh Fruit <sup>G, VG</sup> - Bananas, Apples, Oranges, Grapes	\$2.50 each
Odyssey Greek Fruit Yogurt <sup>G</sup> (individual)	\$3.95 each
Odyssey Vanilla Yogurt (bulk)	\$24.95 per quart
Homemade Granola (by the pound)	\$21.95 per pound

## SNACKS

Candy Bars Assortment may include: Snickers, Kit Kat, M&M Plain, Reese's Peanut Butter Cups, Hershey's Chocolate Bar, Butterfinger	\$3.50 each
Ice Cream Novelties Includes: Chips Galore Cookie Sandwiches, Sundae Cones, Choco-Tacos, Frozen Fruit Bars	\$4.25 each
Mixed Nuts <sup>G, VG</sup>	\$25.95 per pound
Roasted Peanuts <sup>G, VG</sup>	\$15.95 per pound
Trail Mix (contains nuts)	\$21.95 per pound
Gardettos Snack Mix	\$14.95 per pound
Popcorn Snack Box <sup>G, VG</sup> (minimum 12)	\$2.75 each
White Cheddar Popcorn Snack Box <sup>G</sup> (minimum 12)	\$3.25 each
Pretzels <sup>VG</sup>	\$9.50 per pound
Potato Chips <sup>G, VG</sup>	\$14.95 per pound
Pita Chips	\$14.95 per pound
Tortilla Chips <sup>G, VG</sup>	\$12.50 per pound
Mild Salsa <sup>G, VG</sup> or Sour Cream Dip <sup>G</sup>	\$16.95 per quart
Hummus <sup>G, VG</sup> (Garlic Original or Roasted Red Pepper)	\$24.95 per quart
Feta Spread <sup>G</sup>	\$33.50 per quart
Hot Nacho Cheese Dip <sup>G</sup>	\$39.95 per quart

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VG: Vegan*

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# ANYTIME BREAKS



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

Strawberry-  
Watermelon infused  
Water with  
Energy Break  
Package (above)

## Build your own "Sweet & Savory" Break \$4.95

Includes Rising Shores® Organic Fair Trade Coffee

### Choose (1):

- Gourmet Cookies
- Bars & Brownies
- Petite Cupcakes

### Choose (2):

- Pretzel Twists
- Kettle Chips with French Onion Dip
- Tortilla Chips & Salsa <sup>G</sup>
- Vegetable Tray with Dip <sup>G</sup>

## Mediterranean Cruise <sup>G</sup> \$6.95

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

## Agua con Infusión <sup>G, VG</sup> (minimum of 50) \$8.25

### Choice of three (3) Infused Waters:

- Cran-Raspberry; Strawberry-Watermelon;
- Low Calorie: Pomegranate-Berry Mint;
- Blueberry-Lemon Basil; Mango Pineapple;
- Natural Citrus Blend
- Petite Fresh Fruit Kabobs,
- Homemade Granola Bars (contains nuts)

## Build Your Own Yogurt Parfait <sup>G</sup> \$6.50

Pre-scooped Vanilla Yogurt in a Champagne Coupe  
With Guest's Choice of Toppings to Include:  
Fresh Strawberries, Fresh Seasonal Berries and  
Granola (contains gluten)

## Cocktail Sandwich Snack \$9.50

Mini Cocktail Roll Sandwiches  
Sliced Turkey; Sliced Ham; Cucumber & Cream  
Cheese, Mayonnaise and Mustard on the side  
Veggie Relish Tray <sup>G, VG</sup>  
Potato Chips <sup>G, VG</sup> with Sour Cream Dip

## Energy Break <sup>G, VG</sup> \$7.25

Home Baked Chocolate, Salted Almond & Peanut  
Bar, Dried Fruit and Seed Bar  
Fruit-Flavored Craisins (Individual portions)  
Crispy Savory-Seasoned Chick Peas  
Fresh Vegetable Crudité with Garlic Hummus

## Popcorn Bar <sup>G</sup> \$7.95

Salted Popcorn <sup>VG</sup>  
Yellow Cheddar Popcorn  
Caramel Popcorn  
M&M'S® Candies, Craisins  
Pretzel Bites (contain gluten)  
Shakers of Flavored Toppings to include:  
Ranch; Hot Jalapeno; BBQ

## Smoothie Break <sup>G</sup> \$6.50

Fresh Yogurt Smoothies  
Choice of Wild Berry, Strawberry Banana or  
Lean-Green (minimum of 25 per flavor)  
Served with Homemade Granola Bars <sup>G, VG</sup> (contains nuts),  
Home Baked Brownies (contains gluten)

## Dip 'ems <sup>G</sup> \$7.95

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

## Babcock Hall Sundae Bar <sup>\*\*G</sup> \$8.50

Babcock Hall Vanilla Ice Cream (not vegetarian)  
With Guest's Choice of Toppings to Include:  
Hot Fudge and Caramel Sauces, Sliced Strawberries,  
Peanuts, Maraschino Cherries, M&M'S® Candies,  
Banana Slices and Fresh Whipped Cream

G: Gluten Sensitive  
except as noted  
VG: Vegan

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

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

# COLD HORS D'OEUVRES



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

## VEGETARIAN

Chocolate Dipped Strawberries <sup>G</sup>	\$2.80 each
Fresh Fruit Kabobs <sup>G, VG</sup>	\$5.15 each
Bleu Cheese Walnut Croustade	\$2.50 each
Fresh Vegetables & Herbed Cheese Croustade	\$2.20 each
Cucumber Cup – Hummus & Tomato <sup>G, VG</sup> or Feta & Kalamata Olive <sup>G</sup>	\$2.95 each
Petite Vegetarian Taco Croustade	\$2.10 each
Bruschetta - Roasted Garlic & Wisconsin Cheddar or Roma Tomato <sup>VG</sup>	\$2.80 each
Salted Watermelon Spoon <sup>G, VG</sup>	\$2.55 each
Antipasto Skewers <sup>G</sup>	\$2.35 each
Petite Desserts: (may contain nuts)	\$3.30 each

Cheesecakes, Cream Puffs, Tartlets, Truffles <sup>G</sup>, Finger Cakes,  
Petit Fours, Éclairs, French Macarons

*Petite Multi Choice Minimum Order:*

*Three Choices - 100 minimum; Four Choices - 400 minimum; Six Choices - 600 minimum  
Personal servings for each guest may be ordered for an additional \$.75 per person.*



*Antipasto Skewers (above right) and  
Beef Tenderloin Carpaccio (above)*

## SEAFOOD

Caviar Deviled Eggs <sup>G</sup>	\$2.20 each
Crabmeat Cucumber Cup <sup>G</sup>	\$3.30 each
Iced Large Shrimp Cocktail with Fresh Lemon & Cocktail Sauce <sup>G</sup>	\$4.45 each
Lobster-Stuffed Cherry Tomato <sup>G</sup>	\$3.95 each
Smoked Salmon & Caviar Crouton	\$2.10 each
Smoked Salmon Mousse Tartlet	\$2.65 each
Sushi with Wasabi & Pickled Ginger	
<i>Minimum 100 pieces, Maximum 600 pieces</i>	
California Roll <sup>G</sup> or Tempura Shrimp	\$3.00 each
Vegetarian <sup>G, VG</sup>	\$2.85 each

## MEAT

Andouille Sausage Canapé	\$2.40 each
Beef Tenderloin Carpaccio	\$3.80 each
Prosciutto with Watermelon, Feta and Mint Skewer <sup>G</sup>	\$2.50 each
Profiteroles - Tarragon Chicken, Smoked Salmon Salad, Roasted Red Pepper Hummus	\$2.60 each
Smoked Turkey Finger Sandwich with Wisconsin Cranberry-Plum Relish	\$2.60 each

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applicable sales tax.*

# HOT HORS D'OEUVRES



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

## VEGETARIAN

Aloo Tiki (East Indian Potato Patties with Spicy Pea Filling), Tamarind Chutney <sup>VG</sup>	\$2.55 each
Artichoke Crostini	\$2.35 each
Baked Artichoke Dip with Baguettes (approximately 32 portions per qt)	\$35.95 per quart
Blueberry Goat Cheese Tartlet	\$2.90 each
Caramelized Onion Tartlet	\$2.45 each
Jalapeño Cream Cheese Wonton	\$3.40 each
Wisconsin Mozzarella and Tomato Crostini	\$2.45 each
Artichoke Beignets	\$3.75 each
Avocado Spring Roll	\$3.80 each
Petite Vegetarian Egg Rolls with Sweet and Sour Sauce	\$2.55 each
Mini Black Bean Burrito	\$3.80 each
Spinach Artichoke Tartlet	\$2.90 each
Phyllo Wrapped Asparagus	\$4.10 each
Spanikopita	\$3.60 each
Wisconsin Wild Rice Stuffed Mushrooms <sup>G</sup>	\$2.50 each
Sundried Tomato & Artichoke Stuffed Mushroom <sup>G, VG</sup>	\$2.90 each
Wild Mushroom-Fontina Vol-au-vent	\$4.50 each
Wisconsin Four Cheese Tartlet	\$2.55 each



*Moroccan Glazed Salmon Skewers (above right)  
and Blueberry Goat Cheese Tartlets (above)*

## SEAFOOD

Curried Shrimp Croustade	\$2.50 each
Crab Cake with Remoulade Sauce	\$3.80 each
Shrimp Scampi Tartlet	\$2.85 each
Crab Rangoon with Sweet and Sour Sauce	\$3.80 each
Moroccan Glazed Salmon Skewers	\$3.55 each

## MEAT

Bacon Wrapped Water Chestnuts with Marmalade Glaze <sup>G</sup>	\$3.30 each
Bacon Wrapped Date with Almond <sup>G</sup>	\$4.00 each
Battered Chicken Wings and Drummies with Ranch Dressing	\$2.40 each
Buffalo Chicken Wings and Drummies, Bleu Cheese Dip & Celery Sticks	\$2.55 each
Asiago Chicken Blossom	\$3.45 each
Cheesy Smoked Chicken Cornucopia	\$4.30 each
Chicken Satay Marinated in Lemongrass-Ginger Sauce <sup>G</sup>	\$3.05 each
Chicken Spring Rolls with Sweet and Sour Sauce	\$3.00 each
Hibachi Beef Teriyaki Skewers	\$4.60 each
Jerk Chicken Skewer with Mango Salsa <sup>G</sup>	\$3.30 each
Meatballs: Swedish or BBQ	\$2.20 each
Mini Beef Wellington	\$4.00 each
Pork Pot Stickers with Peanut Sauce	\$2.40 each

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# HORS D'OEUVRES PLATTERS



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

*Gourmet Vegetable  
Crudités with  
Homemade Hummus  
and Tzatziki Sauce  
(above)*

**Gourmet International Cheese and Fruit Display** <sup>G</sup> (50 person minimum) **\$6.95 per portion**  
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)

**Smoked Cheese & Grilled Vegetable Antipasto Platter** <sup>G</sup> **\$5.75 per portion**  
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

**Charcuterie Board** <sup>G</sup> **\$4.95 portion**  
(100 person minimum) Chef's Assortment of Cured Meats which may include: Prosciutto, Ghost Pepper Salami, Genovese Salami, Sopressata or Finocchiona. Served with Mixed Nuts, Dried Fruits and Sliced Baguettes (contains gluten)

**Wisconsin Cheese Platter** <sup>G</sup> **\$3.65 per portion**  
Wisconsin Cheddar, Baby Swiss, Muenster, and Green Bay White Cheddar Cheeses with Gourmet Crackers (contains gluten)

**Wisconsin Cheese & Sausage Platter** <sup>G</sup> **\$3.75 per portion**  
Wisconsin Cheddar, Baby Swiss, Muenster, and Green Bay White Cheddar Cheeses with Sliced Salami, Cubed Turkey Pastrami and Gourmet Crackers (contains gluten)

**Baked Whole Brie** **\$295.00 each**  
(approximately 70 petite servings) With Raspberries OR Mushrooms En Croute with Baguette Slices

**Decorated Whole Poached Salmon** <sup>G</sup> **Market Price**  
(approximately 60 petite servings) Served with Capers, Red Onion, Tomato, Boiled Egg, Gourmet Crackers (contains gluten), Herb Cream Cheese & Fresh Lemon

**House-Smoked Salmon Fillet Display** <sup>G</sup> **\$235.00 each**  
(approximately 30 petite servings) Served with Capers, Red Onion, Tomato, Boiled Egg, Gourmet Crackers (contains gluten), Herb Cream Cheese & Fresh Lemon

**Gourmet Vegetable Crudités** <sup>G, VG</sup> **\$4.25 per portion**  
Homemade Hummus & Tzatziki Sauce (contains dairy) Whole Stemmed Carrots, Asparagus, Romanesco Broccoli, Cherry Tomatoes, Assorted Pepper Strips, Cucumber Sticks with Fresh Herb Garnish

**Fresh Vegetable Tray** <sup>G, VG</sup> **\$2.65 per portion**  
with Dip (contains gluten and dairy)

**Fresh Vegetable and Relish Tray** <sup>G, VG</sup> **\$2.95 per portion**

**Marinated Grilled Vegetable Platter** <sup>G</sup> with Pesto Dip **\$2.95 per portion**

**Seasonal Fresh Cut Fruit Platter** <sup>G, VG</sup> **\$5.50 per portion**

*G: Gluten Sensitive  
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VG: Vegan*

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# HORS D'OEUVRES



## CHEF'S CARVING TABLE

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

*Chef Carved  
 Baron of Beef  
 (above)*

<b>Steamship Round of Beef <sup>G</sup></b> with Dijon, Mayo and Horseradish Cream Sauce (approximately 150-200 petite servings)	<b>Market Price</b>	<b>Whole Boneless Ham <sup>G</sup></b> with Dijon, Mayonnaise and Door County Cherry Chutney (approximately 25 petite servings)	<b>\$305.00</b>
<b>Whole Slow Roasted Prime Rib <sup>G</sup></b> with Béarnaise Sauce & Horseradish Cream Sauce (approximately 50 petite servings)	<b>Market Price</b>	<b>Whole Island Pork Loin <sup>G</sup></b> with Chipotle BBQ Sauce and Mango Chutney (approximately 40 petite servings)	<b>\$250.00</b>
<b>Baron of Beef <sup>G</sup></b> with Dijon, Mayo and Horseradish Cream Sauce (approximately 80 petite servings)	<b>Market Price</b>	<b>Steamship Round of Pork <sup>G</sup></b> with Dijon and Chipotle BBQ Sauce (approximately 40 petite servings)	<b>Market Price</b>
<b>Beef Wellington</b> with Demi Glace and Béarnaise Sauce (approximately 35 petite servings)	<b>Market Price</b>	<b>Roast Leg of Lamb <sup>G</sup></b> with Minted Saffron Sauce (approximately 25 petite servings)	<b>Market Price</b>
<b>Whole Roasted Turkey <sup>G</sup></b> with Dijon, Mayonnaise and Wisconsin Cranberry Chutney (approximately 40 petite servings)	<b>\$385.00</b>	<b>Roasted Vegetable Station <sup>G, VG</sup></b> Assortment of Vegetables which may include: Whole Roasted Cauliflower, Broccoli, Peppers, Grilled Asparagus, Grilled Portabella Mushroom Caps, Roasted Carrots, Grilled Yellow Squash or Zucchini with Harissa Sauce and Basil Pesto Sauce (approximately 50 servings)	<b>\$195.00</b>
<b>Whole Smoked Turkey <sup>G</sup></b> with Dijon, Mayonnaise and Wisconsin Cranberry Chutney (approximately 40 petite servings)	<b>\$395.00</b>		

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 VG: Vegan

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 21% service charge and  
 applicable sales tax.

# HORS D'OEUVRES

## PACKAGES & STATIONS

Minimum of 50 persons

### Wisconsin Made

\$8.95

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

### Butler's Choice

\$7.50

Sundried Tomato & Artichoke Stuffed Mushroom<sup>G, VG</sup>, Curried Shrimp Croustade, Caramelized Onion Tartlet, Wisconsin Mozzarella & Tomato Crostini, Tarragon Chicken Salad Profiterole (3 total portions per guest)

### The International

\$11.95

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

### Dim Sum

\$11.95

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

### Antipasto Table<sup>G</sup>

\$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)

### 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<sup>G</sup> (3 total portions per guest)

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except as noted  
VG: Vegan

Dim Sum Package (above)

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

\*\*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.



### Salad Shaker Station<sup>G \*\*</sup>

\$7.95

Chopped Romaine Hearts, Assorted Toppings: Cherry Tomatoes, Sliced Green Onions, Fresh Parmesan, Shredded Cheddar, Feta Cheese, Seasoned Homemade Mini Croutons (contains gluten), Thin Sliced Mushrooms, Craisins, Diced Turkey, Diced Tofu, Diced Cucumbers, Shredded Carrots, Chopped Hard Boiled Eggs, Sunflower Seeds, Dressings: Homemade Fig-Grapeseed Vinaigrette<sup>VG</sup>, Homemade Ranch, French, Served in a 16 oz. recyclable plastic cup (1 salad cup per guest)

### Happy Hour Package

\$13.95

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

### Wisconsin Tailgate

\$13.95

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

### Slider Bar

\$12.50

Mini Beef Patties, Mini Buffalo Chicken Patties<sup>G</sup>, Mini Cheddarwursts<sup>G</sup>, Homemade Petite Black Bean Burgers<sup>G, VG</sup>, Mini Cocktail Buns, Vegetable Relish Platter<sup>G</sup> with French Onion Dip, Potato Chips<sup>G</sup>, Sliced Cheese<sup>G</sup> & Appropriate Condiments (3.5 total portions per guest)

### Mashed Potato Martinis<sup>G \*\*</sup>

\$9.50

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)

### Mac & Cheese Bar<sup>\*\*</sup>

\$7.95

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

### Sweet Rewards<sup>\*\*</sup>

\$9.50

Sliced Roasted Fresh Pineapple<sup>G</sup> with Babcock Hall Vanilla Ice Cream<sup>G</sup> (not vegetarian), Accompanied by an Assortment of Gourmet Petite Desserts (may contain nuts) (3 total pieces per guest)

# BAR SERVICE

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

## PREMIUM BRANDS

Ketel One Vodka, Korbel VSOP Brandy  
Bombay Sapphire Gin  
Crown Royal Whiskey, Jameson Irish Whiskey  
Plantation Rum  
Dewars Scotch  
1800 Silver Tequila  
Maker's Mark Bourbon  
Bogle Wines: Sauvignon Blanc, Chardonnay,  
Merlot, Cabernet Sauvignon, Old Vine Zinfandel

## CALL BRANDS

Tito's Vodka, Korbel Brandy, Tanqueray Gin  
Jack Daniels Whiskey  
Bacardi Rum, Captain Morgan Spiced Rum  
Johnny Walker Red Scotch  
Jose Cuervo Tequila  
Jim Beam Bourbon  
Rising Shores® Wines:  
Chardonnay, Pinot Grigio, Sauvignon Blanc,  
White Zinfandel, Merlot, Cabernet Sauvignon

### HOST PREMIUM BAR

Cocktails	\$8.00
Mixed Drinks	\$7.50
Wines	\$9.00

### CASH PREMIUM BAR

Cocktails	\$8.50
Mixed Drinks	\$8.00
Wine	\$9.50

### HOST CALL BAR

Cocktails	\$7.25
Mixed Drinks	\$6.75
Wine	\$6.50-\$7.75

### CASH CALL BAR

Cocktails	\$7.50
Mixed Drinks	\$7.00
Wine	\$6.75-\$8.25

## 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.*

Martinis, Manhattans, Specialty Drinks .....	Host	\$9.25	Cash	\$9.75
Cordials .....	Host	\$7.75	Cash	\$8.25
Import & Micro Brew:				
Bottled - Ale Asylum Hopalicious, New Glarus Spotted Cow, Stella Artois. ....	Host	\$6.75	Cash	\$7.00
Draft - Ale Asylum Hopalicious or New Glarus Spotted Cow (min. 100 guests) ....	Host	\$5.50	Cash	\$5.75
Domestic Beer:				
Bottled - Miller Lite, Leinenkugels Original .....	Host	\$5.00	Cash	\$5.25
Draft - Miller Lite or Bud Light (min. 100 guests) .....	Host	\$4.75	Cash	\$5.00
Non-Alcoholic Beer .....	Host	\$4.75	Cash	\$5.00
Soft Drinks and Sparkling Water .....	Host	\$3.00	Cash	\$3.25

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

## BAR PACKAGES

<b>Hourly Host Premium Bar Package:</b>	1st Hour	\$18.00	Each Additional Hour	\$8.00 per person
<b>Hourly Host Call Bar Package:</b>	1st Hour	\$17.50	Each Additional Hour	\$7.25 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 \$450.00 package price



*Traditional Old  
Fashioned*

G: Gluten Sensitive  
except as noted  
VG: Vegan

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



# WINE LIST *For Table Service*



## OUR SIGNATURE RISING SHORES®

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

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

**Bogle Wines** **\$33.95**  
Sauvignon Blanc, Chardonnay, Merlot, Cabernet Sauvignon, Old Vine Zinfandel

*Rising Shores® is our  
private label wine,  
available exclusively  
at Monona Terrace®.  
(above)*

### 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	\$54.95
Kenwood Russian River Valley	\$52.95

#### Reds of Distinction

Trapiche Malbec	\$30.95
Cline Syrah	\$31.95
Rosemont Estate Shiraz	\$31.95
Ruffino Chianti	\$31.95
Ravenswood Lodi Zinfandel	\$36.95
Chateau St. Sulpice Bordeaux	\$45.95
Bridlewood Blend 175	\$51.95

#### Wisconsin Varietals

Uplands Reserve by Botham	\$33.95
Sangiovese by Wollersheim	\$50.95

### CHAMPAGNE & SPARKLING WINES

Kenwood Yulupa Brut	\$24.95	Veve Clicquot Brut Yellow Label	\$210.00
Ballatore Gran Spumante	\$27.95	Wollersheim Sparkling Grape Juice	\$18.95
Lunetta Prosecco	\$44.95		

*Custom Order and Kosher Wines available upon request.*

G: Gluten Sensitive  
except as noted  
VG: Vegan

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

# KEG BEER LIST



## KEG BEER LIST

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

### Domestic Kegs

**\$400.00 per half barrel**

Equates to \$2.50 per 12 oz. glass

Bud Light, Coors Light, Miller Lite, Genuine Draft, Leinenkugel's Original

### Import & Microbrew Kegs

**\$525.00 per half barrel**

Equates to \$3.28 per 12 oz. glass

*Choose from an assortment of domestic, import and microbrew kegs. Ale Asylum Madtown Nut Brown Ale and Capital Pilsner (above).*

#### **Ale Asylum, Madison, WI**

Hopalicious, Ambergeddon, Madtown Nut Brown

#### **Capital, Middleton WI**

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

#### **Great Dane, Madison, WI**

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

#### **New Glarus, New Glarus, WI**

Spotted Cow, Moon Man Pale Ale, Two Women

#### **Dos Equis**

#### **Heineken**

*All pricing includes appropriate drinkware, either glass or disposable.*

*Keg purchases apply towards bartender minimums and Monona Terrace sliding scale room reimbursements.*

*All kegs are special order half-barrels and may not be returned.*

G: Gluten Sensitive  
except as noted  
VG: Vegan

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

# 2020 MONONA CATERING FOOD SERVICE POLICY AGREEMENT

## For Monona Terrace Community and Convention Center

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

### GUARANTEES

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

Example of Final Guarantee Due Date:

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

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

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

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

### DEPOSITS AND PAYMENTS

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

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

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

### SERVICE CHARGES AND TAXES

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

Any of the following circumstances will result in additional charges:

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

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

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

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

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

## CANCELLATIONS

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

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

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

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

## FOOD RESTRICTIONS

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

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

## DISCLAIMER

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

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

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

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

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

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

## MULTI-ENTRÉE TICKETING

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

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

Under 20 Guests

20 - 50 Guests

50+ Guests

One Entrée Only\*

Maximum 2 Entrées\* - Minimum of 10 per entrée

Maximum 3 Entrées\* - Minimum of 10 per entrée

\*Plus special dietary requests.

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

Red - Beef

Yellow - Chicken

Blue - Seafood

Green - Vegetarian/Special

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



## BUFFET SERVICE

Cold Buffet – 25 Person Minimum

Hot Buffet – 50 Person Minimum

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

## TABLE SETTINGS

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

## WATER SERVICE

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

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

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

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

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

## BAR SERVICE

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

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

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

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

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

## SPECIAL STAFFING

All labor charges are subject to sales tax.

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

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

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

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

**WEDDINGS**

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

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

**IN-HOUSE DÉCOR**

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

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

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

**ICE CARVINGS**

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

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

**PRODUCT SAMPLING**

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

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

Exhibitors must also supply proper liability insurance.

**CONCESSIONS (Cash Food Outlets)**

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



MONONA  
CATERING

*Exclusively at*  
**MONONA TERRACE  
COMMUNITY AND  
CONVENTION CENTER**

*Let us orchestrate  
your incredible.*

One John Nolen Drive  
Madison, WI 53703  
Tel 608-261-4040  
Fax 608-261-4023