



# MONONA CATERING

## 2021 MENU

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



MONONA  
CATERING



# WELCOME TO MONONA CATERING

*The Exclusive Caterer of  
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.



***"I want my guests to have a phenomenal dining experience, from the first bite to the last sip."***

Shawn McDonald  
Executive Chef

Shawn's love for the culinary arts began in 2001. He has been part of the success of nationally accredited restaurants, consulted for high profile menus and he has owned his own high-end restaurant. Chef Shawn enjoys creating contemporary menus with fresh ingredients. His experience, knowledge of the industry and commitment to every event is unparalleled.



***"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**  
Culinary 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 and now culinary director. 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.*

*Monona Catering reserves the right to make reasonable ingredient or menu substitutions based on the availability of items through our supply chain.*

*The format of your event may need to be revised to be compliant with restrictions, guidelines, or other requirements for the safety and protection of all guests. If deemed necessary, your catering sales manager will reach out to you to discuss alternatives.*

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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

**\$15.95**

Roasted Tomato, Zucchini & Parmesan Quiche,  
House Seasoned Quartered Baby Red Potatoes,  
Apple Smoked Bacon or Sausage Links,  
Fresh Baked Muffins

### Thick Cut French Toast or Pancakes

**\$16.50**

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, Potatoes  
O'Brien, Grilled Tomato, Fresh Baked Whole Grain  
Petite Muffins (contains gluten)

### Wisconsin Country Breakfast <sup>G</sup>

**\$15.50**

Wisconsin Cheese & Chive Scrambled Eggs,  
Apple Smoked Bacon or Sausage Links,  
House Seasoned Quartered Baby Red Potatoes,  
Fresh Baked Petite Cinnamon Streusel  
Coffeecake Muffins (contains gluten)

### Homestyle Omelet <sup>G</sup>

**\$15.95**

Smoky Ham and Cheddar Omelet, Roasted Red  
Pepper Hollandaise, Asparagus, Potato Pancakes,  
Fresh Baked Muffins (contains gluten)

*Farmer's Market  
Quiche  
(above) with Apple  
Smoked Bacon,  
House Seasoned  
Quartered Baby  
Red 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**

Fresh Baked Pastries, Muffins, Sweet Scones

### Healthy Start Continental

**\$11.95**

House Made Granola Bars (contains nuts), Whole  
Fruit, Savory Scones, Whole Grain Muffins, Butter

### Grand European Continental

**\$18.50**

*25 person minimum*

House Made Filled & Butter Croissants, Artisan  
Breads, Butter & Preserves, International Cheese  
and Cold Meat Assortment, Hard Boiled Eggs, Sea-  
sonal Cut Fruit, Granola, Individual Greek Yogurt

## ENHANCEMENTS FOR YOUR CONTINENTAL

*Minimum order of 12.*

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>

**\$4.25 each**

Individual Granola with Milk

**\$4.25 each**

Individual Assorted Cold Cereal  
with Milk

**\$4.25 each**

Hard Boiled Eggs <sup>G</sup>

**\$15.25 per dozen**

Gluten Free Muffins

**\$35.95 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

**\$15.95**

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>  
 Denver Scramble <sup>G</sup>  
 Spinach & Quinoa Scrambled Eggs <sup>G</sup>  
 Spinach & Fontina Frittata <sup>G</sup>  
 Ham, Cheddar & Broccoli Strata

#### BAKERY & GRIDDLE:

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

#### SIDES:

House Seasoned Quartered Baby Red Potatoes <sup>G, VG</sup>  
 Hash Brown Potatoes <sup>G, VG</sup>  
 Seasonal 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>

Apple Smoked Bacon (2 pieces) <sup>G</sup>  
 Pork Sausage Patties (2 pieces) <sup>G</sup>  
 Pork Sausage Links (2 pieces) <sup>G</sup>  
 Turkey Sausage Links (2 pieces) <sup>G</sup>  
 Tempeh Bacon (2 pieces) <sup>G, VG</sup>

## À LA CARTE BREAKFAST SELECTIONS

*Minimum order 12, except where noted.*

House Made Quiche	\$33.95 each	Individual Cold Cereal with Milk	\$4.25 each
Farmers Market or Bacon & Wisconsin Swiss (8 slices, minimum order 1 whole Quiche)		Bagels with Cream Cheese and Preserves	\$36.95 per dozen
Chorizo Breakfast Burrito with Salsa	\$4.50 each	House Made	\$30.95 per dozen
Egg Monona Sandwich	\$4.95 each	Granola Bars (contains nuts) <sup>G, VG</sup>	
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	\$35.95 per dozen
Individual Spinach & Fontina Frittatas <sup>G</sup>	\$3.25 each	Gluten Free Scones	\$33.95 per dozen
Individual Greek Fruit Yogurt <sup>G</sup>	\$4.25 each		

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.*

# 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.

## SALAD BEGINNINGS

### Garden Salad <sup>G</sup>

Hearts of Romaine & Baby Lettuces,  
Sliced Roma Tomatoes, Cucumbers, Shredded  
Carrots, Fresh Wisconsin Parmesan, Creamy Ranch  
& House French Dressings

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

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

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

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

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

### Mediterranean Salad

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

## SOUP BEGINNINGS

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

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 Kidney Beans,  
Diced Carrots, Celery and Gluten Free Noodles

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

Creamy Wisconsin Cheese with Broccoli Florets

### 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

### Creamy Chicken & Wild Rice <sup>G</sup>

Locally Grown Wild Rice Stewed with  
Fresh Vegetables

### Beef Spätzle

Hearty Beef Soup with German Spätzle

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except as noted  
VG: Vegan*

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21% service charge and  
applicable sales tax.*

# LUNCH ENTRÉES



Lunch Entrées include your choice of Lunch Beginning and Vegetable (unless otherwise indicated), Bakery Fresh Rolls & Butter, Rising Shores® Organic Fair Trade Coffee, Tea and Milk.

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

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

Top off your meal - Add centerpiece platters of House Baked Cookies and Brownies - \$2.25 per person.

*Enchilada Platter  
(above) Pair of  
Homemade Chicken  
Enchiladas, Classic  
Tomato Enchilada  
Sauce, Red Pepper,  
Wisconsin Cheddar,  
Refried Beans,  
Fiesta 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 \$20.95**

Seared Boneless Chicken Breast, Linguine, Blistered Tomatoes, Asparagus, Fresh Mozzarella, Sundried Tomato Cream Sauce

## **Chicken Provençal <sup>G</sup> \$18.95**

Sautéed Chicken Breast, Herbed Tomato-Olive Provençal Sauce, Rice Vermicelli Pilaf

## **Chicken Wellington \$20.95**

Delicate Puff Pastry, Boneless Chicken Breast, Shallots and Mushrooms, Mushroom Brown Rice Pilaf

## **Roast Turkey <sup>G</sup> (minimum 25) \$18.85**

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 Wisconsin Cheddar, Refried Beans, Fiesta 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

## **Grilled Porkchop <sup>G</sup> (minimum 25) \$18.25**

Boneless Porkchop, Green Peppercorn Demi Glace, Sliced American Fried Potatoes

## **Vegetarian Entrée du Jour \$18.25**

Our Executive Chef Will Make an Appropriate Choice in Consideration of Your Main Entrée

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

Green Beans with Confetti Peppers;  
Snap Peas and Julienned Carrots or  
Cauliflower and Broccoli Florets with Baby Carrots

G: Gluten Sensitive  
except as noted  
VG: Vegan

*All prices subject to  
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 House Baked Cookies and 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**  
House Made Focaccia Wedge, Sliced  
Slow-Roasted Chicken Breast, Hearts of  
Romaine, Purple Onion, Wisconsin Provolone,  
House Caesar  
Vegetarian: Substitute Grilled Vegetables

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

**Southwest Chicken Wrap** **\$14.50**  
Seasoned Pulled Chicken, Black Bean & Corn  
Relish, Crisp Lettuce, Crema Sauce,  
Herbed Flour Tortilla  
Vegetarian: Substitute Fresh Avocado

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

**Ranch Chicken Wrap** **\$15.25**  
Grilled Chicken, Tomato, Carrot Shreds,  
Alfalfa Sprouts, Ranch Schmear,  
Herbed Flour Tortilla  
Vegetarian: Substitute Fresh Avocado

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 House Baked Cookies and Brownies- \$2.25 per person.

## ENTRÉE SALADS

### Chicken Orchard Salad <sup>G</sup> & House Made Croissant

**\$15.95**

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

### Mediterranean Mezze 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, House 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, House Molasses-Balsamic Vinaigrette, Soft Bread Sticks & Butter  
Vegetarian: Substitute Marinated Grilled Tofu

### Cobb Salad <sup>G</sup>

**\$15.95**

Hearts of Romaine and Red Cabbage, Roasted Chicken, Apple Smoked Bacon, Diced Tomatoes, Sliced Mushrooms, Chopped Hard Boiled Egg, Shredded Wisconsin Cheddar, Ranch and House French Dressing, Baguette Slices & Butter (contains gluten)  
Vegetarian: Substitute Fresh Avocado

### Tomato Avocado Quinoa Salad (Veg) <sup>G</sup>

**\$15.50**

Fresh Arugula with Chick Peas, Tomato, Avocado, Quinoa, Toasted Pepitas, House Citrus Vinaigrette, Grilled Pita Bread (contains gluten)

### Sesame Chicken Poke Bowl <sup>G</sup>

**\$16.95**

Sliced Chicken, Napa Cabbage & Bibb Lettuce, Marinated Rice Vermicelli Noodles, Sweet Chili Sauce, Watermelon Radish, Mandarin Orange Wedges, Pickled Cucumbers & Onions, House Citrus Vinaigrette  
Vegetarian: Substitute Marinated Grilled Tofu

G: Gluten Sensitive  
except as noted

VG: Vegan

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

# LUNCHEON BUFFETS

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

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

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

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

*Top off your meal - Add centerpiece platters of House Baked Cookies and Brownies - \$2.25 per person.*

## **All Wrapped Up Buffet**

**\$22.50**

Hazelnut Romaine Salad, House 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; Southwest Chicken; Steak Fajita; Turkey Club (contains bacon); Avocado Veggie Miss Vickie's Gourmet Chip Assortment <sup>G</sup>

## **Deli Buffet <sup>G</sup>**

**\$19.95**

Garden Salad, Creamy Ranch and House 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 **\$24.95 per quart**  
Garlic Original or Roasted Red Pepper <sup>G, VG</sup>

## **Gourmet Deli Buffet**

**\$22.50**

House Made Soup, Crackers, *Choice of One:*  
Wisconsin Beer Cheese; Tomato Basil; <sup>G, VG</sup> Minestrone <sup>G, VG</sup>, Bistro Salad, Creamy Ranch, House French Dressing <sup>G</sup>, Redskin Potato Salad <sup>G</sup>, Marinated Antipasto Salad <sup>G</sup>, House Made Focaccia Sandwich Wedges: Chicken Caesar, Turkey Club (contains bacon) and Grilled Portobello & Pepper, Kettle Chips <sup>G</sup>

## **Southwestern Buffet <sup>G</sup>**

**\$24.50**

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 House Lemon-Dill Vinaigrette <sup>G</sup>, Avgolemono 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, Fresh Wisconsin Parmesan Cheese <sup>G</sup>, Fresh Vegetable Blend <sup>G, VG</sup>  
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>, Substitute Gluten Free Pizza Crust: \$5.00 per person (2 pieces)

## **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, Spätzle, Steamed Green Beans <sup>G, VG</sup>, Sautéed Red Cabbage with Apples <sup>G</sup>, Rolls and Butter

## **Bucky's Tailgate Buffet <sup>G</sup>**

**\$23.95**

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)

*G: Gluten Sensitive  
except as noted  
VG: 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

**\$16.95 per box**

#### Your Choice of Sandwich:

- Southwest 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 House Baked Cookie.

Submarine Sandwich  
(above), Miss Vickie's  
Chips, Apple,  
House 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:

House Baked Cookies, House Made Granola Bars (contains nuts) <sup>G, VG</sup>, House Made Bars,  
House Made Brownies (may contain nuts)

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

## À LA CARTE SIDES

Cole Slaw <sup>G</sup>	\$2.25 each	Assorted Frito-Lay Chips <sup>G</sup>	\$1.95 each
Homestyle Potato Salad <sup>G</sup>	\$2.95 each	Miss Vickie's Gourmet Chips <sup>G, VG</sup>	\$2.75 each
Pasta Salad	\$3.75 each	House Baked Cookies	\$2.25 each
Whole Fruit <sup>G, VG</sup>	\$2.50 each	House Made Granola Bars (contains nuts) <sup>G, VG</sup>	\$2.50 each

G: Gluten Sensitive  
except as noted  
VG: Vegan

## À 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.

# À LA CARTE LUNCHES

## À LA CARTE "GRAB 'N GO"

Placed out buffet style with convenient eco-friendly disposable service ware.

*Maximum of 2 sandwich selections (minimum of 10 per selection).*

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>\$10.95</b>
Fresh Baked French Bread layered with Deli-Sliced Turkey, Ham, Salami, Wisconsin Provolone, Sliced Tomato, Crisp 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 with Tomato and Crisp Lettuce Vegetarian: Substitute Marinated Grilled Tempeh <sup>VG</sup>	
<b>Chicken Caesar Focaccia</b>	<b>\$9.50</b>	<b>Turkey Club Wrap</b>	<b>\$8.95</b>
A Wedge of our Homemade Focaccia Bread with Sliced Roasted Chicken Breast, Hearts of Romaine, Purple Onion, Wisconsin Provolone and House Caesar Dressing Vegetarian: Substitute Grilled Vegetables		Deli-sliced Turkey with Apple Smoked Bacon, Tomato and Crisp Lettuce wrapped in a Herb Tortilla with Dijonnaise Spread Vegetarian: Substitute Marinated Grilled Tofu <sup>VG</sup>	
<b>Deli Sandwich</b>	<b>\$8.50</b>	<b>Ranch Chicken Wrap</b>	<b>\$8.25</b>
Choice of (1): Deli-Sliced Turkey; Ham & Wisconsin Provolone; Roast Chicken; Tarragon Chicken Salad; Egg Salad Layered on Bakery Fresh Kaiser Roll with Fresh Tomato and Crisp Lettuce, Condiments Vegetarian: Substitute Marinated Grilled Tempeh <sup>VG</sup>		Herb Flour Tortilla filled with Grilled Chicken, Tomato, Carrot Shreds, Alfalfa Sprouts and Ranch Schmear Vegetarian: Substitute Fresh Avocado <sup>VG</sup>	
		<b>Southwest Chicken Wrap</b>	<b>\$8.95</b>
		Seasoned Pulled Chicken, Black Bean & Corn Relish, Crisp Lettuce, Crema Sauce, Herbed Flour Tortilla Vegetarian: Substitute Fresh Avocado <sup>VG</sup>	

## SALADS

<b>Cobb Salad <sup>G</sup></b>	<b>\$16.50</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, 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 House 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 (contains nuts)**     **\$3.95 each**

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

**New York Cheesecake Square**     **\$4.75 each**  
Mixed Berry Compote

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

**House Made Fruit Pie Squares**     **\$3.95 each**  
Choice of Apple; Cherry; Peach; Blueberry;  
Cranberry-Apple

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



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21% service charge and  
applicable sales tax.

## CUPCAKES

Minimum of 12 per flavor

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

German Chocolate; Cream Cheese Pound Cake with Coconut Icing; Red Velvet; Farm Cake (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

**House Made Bars, Brownies**     **\$30.95 per dozen**

(contains nuts)

**House Made Granola Bars <sup>G, VG</sup>**     **\$30.95 per dozen**

(contains nuts)

**House Baked Cookies**     **\$24.95 per dozen**

Chocolate Chip, Snickerdoodle, Peanut Butter, Double Chocolate Chip, Sugar (contains nuts)

**Gluten Free Cookies**     **\$26.95 per dozen**

Oatmeal Shortbread; Oatmeal Chocolate Chip <sup>VG</sup>; Orange Almond Clouds

**Seasonal Fresh Cut Fruit Cup <sup>G, VG</sup>**     **\$3.25 each**

(Dessert substitution for guests with special dietary needs)

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



# DINNER BEGINNINGS



## SALAD BEGINNINGS

Choice of 1 included with plated entrées.

If you would like both Soup and Salad, please add \$3.50 per person.

### House Salad

Hearts of Romaine & Baby Greens, Cucumber & Roma Tomato Slices, Shredded Carrots, Purple Onion, Wisconsin Parmesan, Home-Style Croutons, House Champagne-Mustard Vinaigrette

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

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

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

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

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

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

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

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

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

Baby Lettuce, Roma Tomato Slices, Carrot Coins, Julienned Purple Onion, House Lemongrass-Ginger Vinaigrette

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

## GOURMET BEGINNINGS

Add \$1.00 per person.

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

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

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

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

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

Wisconsin Pickled Beets, Fresh Watercress, Goat Cheese, House Sherry-Beet 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.*

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VG: Vegan

All prices subject to  
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# 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, Steamed  
Asparagus*

**Roasted Garlic Sirloin <sup>G</sup>** **\$39.95**  
Broiled Sirloin Steak, Roasted Garlic Sauce with  
Sliced Wisconsin Parmesan Herb Potatoes

**Woodland Mushroom Sirloin <sup>G</sup>** **\$40.95**  
Broiled Sirloin Steak, Woodland Mushroom Sauce,  
Twice-Baked Potato

**Green Peppercorn Sirloin <sup>G</sup>** **\$40.95**  
Broiled Sirloin Steak, Creamy Peppercorn-Brandy  
Sauce with Roasted Garlic New Potatoes

**Black and Bleu Filet <sup>G</sup>** **\$60.95**  
Broiled Filet, Grilled Beefsteak Tomato,  
Bleu Butter or Miso Butter, Sliced  
Wisconsin Parmesan Herb Potatoes

**Beef Short Ribs <sup>G</sup>** **\$39.95**  
Provençal Braised Short Ribs, Pan Jus,  
Gorgonzola Mashed Potatoes

**Pot Roast <sup>G</sup>** **\$32.95**  
Tender Beef Slowly Roasted, Julienned Carrots,  
Onions, Celery, Mashed Potatoes, Pan Gravy

**New York Strip <sup>G</sup>** **\$48.95**  
Broiled New York Strip Steak, Chimichurri Sauce,  
Roasted Garlic Duchess Potatoes

## PORK

*Minimum 10 per Entrée Selection.*

**Lemon Pesto Pork Cutlet** **\$26.95**  
Breaded Pork Cutlet, Arugula & Lemon Pesto,  
Risotto Croquettes

**Bone-in Brined Pork Loin <sup>G</sup>** **\$27.95**  
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 & Julienned Carrots  
Steamed Asparagus Add \$2.50 per person

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VG: Vegan*

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21% service charge and  
applicable sales tax.*

# DINNER ENTRÉES



## POULTRY

Minimum 10 per Entrée Selection.

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

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

**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,  
Herbed 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  
Mushroom Brown Rice Pilaf

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

## 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, Squash Soufflé, Grilled Tomato

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

**Chef's Vegetarian Entree Du Jour** **\$21.95**  
Our Executive Chef Will Make an Appropriate  
Choice in Consideration of Your Main Entrée

*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 & Julienned Carrots  
Steamed Asparagus 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).

Oven Roasted Fresh Salmon Fillet (above) with Mustard Dill Sauce, Fingerling Potatoes, Roasted Vegetable Blend, Lemon Garnish

**Breaded Jumbo Crab Cake Duet** **\$37.95**  
Breaded Crabmeat Rounds, Herbs, Maltaise Sauce, Roasted Garlic Fingerling Potatoes, Lemon Garnish

**Parmesan Lemon Cod <sup>G</sup>** **\$28.95**  
Cod Fillet, Parmesan Crust, Potatoes Rosti, Lemon Garnish

**Champagne Tilapia <sup>G</sup>** **\$27.50**  
Broiled Tilapia Fillet, Champagne Mushroom Sauce, Herbed Yukon Gold Potato Wedges, Lemon Garnish

**Roasted Salmon <sup>G</sup>** **\$41.95**  
Oven Roasted Fresh Salmon Fillet, Potatoes Risssole, Lemon Garnish  
Choice of:  
Herb Crust (contains gluten);  
Moroccan Barbecue Glaze;  
Orange Pan Sauce;  
Mustard Dill Sauce

**Seafood Wellington** **\$34.95**  
Lobster, Shrimp & Bay Scallops, Red Pepper, Garlic, Wisconsin Parmesan Cheese, Puff Pastry, Roasted Fingerling Potatoes

**Stuffed Shrimp** **\$36.95**  
Five large Shrimp with Crabmeat, Onions, Peppers, Garlic, Herbs, Wisconsin Parmesan Cheese, Lemon Beurre Blanc Sauce, Lemon Rice Pilaf, Lemon Garnish

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

Fresh Seasonal Vegetable Blend; Whole Green Beans with Confetti Peppers;  
Roasted Vegetable Blend or Sugar Snap Peas & Julienned Carrots  
Steamed Asparagus Add \$2.50 per person

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except as noted  
VG: Vegan

All prices subject to  
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.

*Seafood Wellington  
and Beef Filet  
Medley (above)  
Lobster Shrimp &  
Bay Scallops, Leeks,  
Red Pepper, Garlic,  
Wisconsin Parmesan  
Cheese in a Delicate  
Puff Pastry,  
Accompanied by  
Broiled Petite Beef  
Tenderloin Filet,  
Green Peppercorn  
Sauce*

**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 Rosti, Lemon  
Garnish

**Jumbo Crab Cake and Sirloin \$40.95**  
Jumbo Homemade Crab Cake, Sauce Maltaise,  
Accompanied by a Grilled Seasoned Sirloin  
Steak, 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**

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

**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, Vegetable Couscous, Lemon Garnish  
**Substitute: Sirloin Steak for Chicken Add \$5.00**

**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  
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 & Julienned Carrots  
Steamed Asparagus 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 or 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 House  
Fig-Grapeseed Vinaigrette <sup>G</sup>  
Chamber Salad with House  
Lemongrass-Ginger  
Vinaigrette <sup>G, VG</sup>  
Mediterranean Salad with House  
Lemon Oregano Vinaigrette  
Arugula Turnip Salad with  
House Smoked Orange  
Vinaigrette <sup>G, VG</sup>  
Spinach and Cranberry Salad  
with House Orange-  
Balsamic Vinaigrette <sup>G</sup>  
House Salad with Champagne-  
Mustard Vinaigrette

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

Fresh California Medley <sup>G, VG</sup>  
Fresh Seasonal Vegetable  
Blend <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 & Julienned  
Carrots <sup>G, VG</sup>  
Whole Kernel Corn <sup>G, VG</sup>  
Zucchini Parmesan <sup>G</sup>

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

Wisconsin White Cheddar  
Scalloped Potatoes <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 Rissolé <sup>G, VG</sup>  
Whipped Potatoes & Gravy <sup>G</sup>  
Vegetable Couscous <sup>VG</sup>  
Confetti Toasted Orzo <sup>VG</sup>  
Mushroom Brown Rice Pilaf <sup>G</sup>  
Lemon Rice Pilaf <sup>G, VG</sup>  
Quinoa Brown Rice Pilaf <sup>G, VG</sup>  
Fontina & Green Pea Risotto <sup>G</sup>

## **ENTRÉE OPTIONS**

Chicken Marsala <sup>G</sup>  
Spinach Artichoke Chicken <sup>G</sup>  
Lemon Caper Chicken <sup>G</sup>  
Risotto Stuffed Chicken  
Wisconsin Cranberry Chicken <sup>G</sup>  
Whole Roast Turkey <sup>\*\* G</sup>  
with Wisconsin Cranberry Chutney

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

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)

Rosemary Pork Loin <sup>\*\*G</sup>  
with Door County Cherry Chutney  
Grilled Porkchop <sup>G</sup>  
Pitt Ham <sup>\*\* G</sup>

Portobello & Wisconsin Cheese Stuffed Jumbo  
Pasta Shells with Cream Sauce  
Broccoli & Chickpea Fritter <sup>G, VG</sup>  
Tomato & Eggplant Ratatouille <sup>G, VG</sup>

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except as noted  
VG: Vegan*

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

**Two Entrées \$37.95**

**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.*

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.**

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

### **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; Quattro Fromaggi; Florentine; Roasted Red Pepper-Basil  
Orange-Miso Roasted Brussel Sprouts <sup>G, VG</sup>,  
Garlic-Parmesan Baguettes with Whipped Sweet Butter

### **Substitute Tenderloin**

**\$50.95**

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

**\$36.95**

Chef-Tossed Spinach Salad with Warm Bacon Dressing and  
House Balsamic Vinaigrette,  
Wisconsin Cranberry, Roast Duck & Wisconsin Wild Rice Platter,  
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 Whipped Sweet Butter

### **South of the Border**

**\$28.95**

Roasted Cumin and Lime-Scented Southwestern Caesar Salad,  
Shrimp Fajita Salad with House Cumin Scented Vinaigrette, <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  
Whipped 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.*



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



**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>** **\$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** **\$9.25**  
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 & Chocolate Décor served in a Champagne Coupe

**Salted Carmelita Cake** **\$6.25**  
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** **\$6.95**  
Served in a White and Dark Chocolate Cup with Raspberry Sauce and Salted Caramel Pearls

**Chocolate Bourbon Pecan Tart** **\$6.50**  
Buttery Slice of 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** **\$5.95**  
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 on Buttery Shortbread Crust and Garnished with Raspberry Coulis

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

**New York Style Cheesecake** **\$5.95**  
Our Creamy Cheesecake Topped with Mixed Berry Compote

**Petite Desserts (may contain nuts)** **\$3.50 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 Cut Fruit Dish <sup>G, VG</sup>** **\$5.50**  
*(Substitution for guests with special dietary needs)*

*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	\$34.95 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	\$44.95 per gallon
Hot Chocolate	\$32.95 per gallon
Hot Apple Cider	\$29.95 per gallon
Hot Tea - Regular and Herbal Assorted	\$2.50 each

## COLD BEVERAGES

Iced Coffee: Regular and Decaf	\$34.95 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	\$9.95 per carafe
Apple, Cranberry, Orange	
Specialty Juice (bottled)	\$4.50 each
Apple, Orange, Cranberry, Grapefruit	
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*

House Baked Cookies	\$24.95 per dozen
<i>See Lunch Endings for Gluten Free and Vegan Options</i>	
House Made Bars or Brownies (contains nuts)	\$29.95 per dozen
House Made Granola Bars G, VG (contains nuts)	\$30.95 per dozen
Crispy Rice Squares	\$24.95 per dozen
Breakfast Breads	\$19.95 per loaf
10 slices per loaf (contains nuts)	
Coffee Cake Round (8 slices)	\$19.95 each
Bagels with Cream Cheese & Preserves	\$36.95 per dozen
Croissants: Plain with Butter & Preserves	\$31.95 per dozen
Filled - Chocolate, Almond, Apple (minimum of 2 dozen)	\$36.95 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	\$33.95 per dozen
Gluten Free Muffins	\$35.95 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	\$3.50 each
<i>See Lunch Endings for varieties available</i>	
Gourmet Cupcakes	\$4.25 each
<i>See Lunch Endings for varieties available</i>	

## FRESH FRUIT & YOGURT

Seasonal Fresh Fruit Tray G, VG (minimum 25)	\$5.50 per person
Whole Fresh Fruit G, VG	\$2.50 each
Bananas, Apples, Oranges, Grapes	
Greek Fruit Yogurt G (individual)	\$4.25 each
Vanilla Yogurt G (bulk)	\$24.95 per quart
Granola (by the pound)	\$21.95 per pound

## SNACKS

Candy Bars	\$3.50 each
<i>Assortment may include: Snickers®, Kit Kat®, M&amp;M's®, Reese's® Peanut Butter Cups, Hershey's® Bar, Butterfinger®</i>	
Ice Cream Novelties	\$4.50 each
<i>Includes: Chips Galore Cookie Sandwiches, Sundae Cones, Choco-Tacos, Frozen Fruit Bars</i>	
Mixed Nuts G, VG	\$25.95 per pound
Roasted Peanuts G, VG	\$17.95 per pound
Trail Mix G (contains nuts)	\$21.95 per pound
Gardetto's Snack Mix	\$16.95 per pound
Popcorn Snack Box G, VG (minimum 12)	\$2.95 each
White Cheddar Popcorn Snack Box G (minimum 12)	\$3.50 each
Pretzels VG	\$10.95 per pound
Potato Chips G, VG	\$16.95 per pound
Pita Chips	\$16.95 per pound
Tortilla Chips G, VG	\$12.95 per pound
Mild Salsa G, VG or Sour Cream G	\$18.95 per quart
French Onion G or Cucumber Dill Dip G	\$18.95 per quart
Hummus G, VG	\$26.95 per quart
<i>Garlic Original or Roasted Red Pepper</i>	
Herbed Feta Dip G	\$33.50 per quart
Hot Nacho Cheese Dip G	\$39.95 per gallon

G: Gluten Sensitive  
except as noted  
VG: Vegan

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

# ANYTIME BREAKS



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

Strawberry-  
Watermelon infused  
Water with  
Energy Break (above)

## Build your own "Sweet & Savory" Break \$5.00

### Choice of 1:

- House Baked Cookies
- House Made Bars & Brownies
- Petite Classic Cupcakes

### Choice of 1:

- Pretzel Twists
- Kettle Chips with French Onion Dip <sup>G</sup>
- Tortilla Chips & Salsa <sup>G, VG</sup>
- Fresh Vegetable Tray <sup>VG</sup> with Cucumber Dill Dip <sup>G</sup>

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

- Fresh Vegetable Crudité <sup>VG</sup> with Tzatziki Sauce
- Fresh Pita and Pita Chips (contains gluten)
- Garlic Original Hummus <sup>VG</sup>, Herbed Feta Dip,
- Mediterranean Olive Blend <sup>VG</sup>

## Agua con Infusión <sup>G, VG</sup> \$8.50

### Choice of 2 Infused Waters:

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

## Build Your Own Yogurt Parfait <sup>G</sup> \$6.95

- 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
- Fresh Vegetable and Relish Tray <sup>G, VG</sup>
- Potato Chips <sup>G, VG</sup> with French Onion Dip <sup>G</sup>

## Energy Break <sup>G, VG</sup> \$7.50

- House Made Chocolate, Salted Almond & Peanut
- Bar and House Made Dried Fruit and Seed Bar
- 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®, Craisins <sup>VG</sup>
- Shakers of Flavored Toppings to include:
- Ranch; Hot Jalapeno; BBQ

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

- Fresh Yogurt Smoothies
- (minimum of 25 per flavor)
- Choice of Wild Berry, Strawberry Banana or
- Lean-Green
- House Made Granola Bars <sup>G, VG</sup> (contains nuts),
- House Made Brownies (contains gluten,
- may contain nuts)

## Dip 'ems <sup>G</sup> \$8.25

- Warm Chocolate Fondue with Fresh Strawberries,
- Pineapple Wedges, Pretzel Rods (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®, 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	\$3.30 each
Hummus & Tomato <sup>G, VG</sup> or Feta & Kalamata Olive <sup>G</sup>	
Petite Vegetarian Taco Croustade	\$2.10 each
Bruschetta	\$2.80 each
Roasted Garlic & Wisconsin Cheddar or Roma Tomato <sup>VG</sup>	
Tajín Dusted Watermelon Spoon with Ponzu Sauce <sup>G, VG</sup>	\$2.55 each
Antipasto Skewers <sup>G</sup>	\$2.35 each
Petite Desserts: (may contain nuts)	\$3.50 each
Cheesecakes, Cream Puffs, Tartlets, Truffles <sup>G</sup> , Finger Cakes, Petit Fours, Éclairs, French Macarons	
Three Choices - 100 minimum; Four Choices - 400 minimum; Six Choices - 600 minimum	

## 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	
California Roll <sup>G</sup> , Spicy Tuna <sup>G</sup> or Tempura Shrimp	\$3.00 each
Vegetarian <sup>G, VG</sup>	\$2.85 each
Minimum 100 pieces, Maximum 600 pieces	

## MEAT

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



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

G: Gluten Sensitive  
except as noted  
VG: Vegan

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



# HOT HORS D'OEUVRES



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

## VEGETARIAN

Aloo Tikki (Spicy Pea Filled East Indian Potato Patties), Tamarind Chutney <sup>VG</sup>	\$2.55 each
Artichoke Crostini	\$2.35 each
Baked Artichoke Dip with Baguettes (approximately 32 portions per qt)	\$36.95 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	\$3.80 each
Petite Vegetarian Egg Rolls with Sweet and Sour Sauce	\$2.55 each
Mini Black Bean Burrito with Sour Cream and Mild Salsa	\$3.80 each
Spinach Artichoke Tartlet	\$2.90 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
Wisconsin Four Cheese Tartlet	\$2.55 each

## SEAFOOD

Curried Shrimp Croustade	\$2.50 each
Crab Cake with Rémooulade Sauce	\$3.80 each
Shrimp Scampi Tartlet	\$2.95 each
Crab Rangoon with Sweet and Sour Sauce	\$3.80 each
Moroccan Glazed Salmon Skewers <sup>G</sup>	\$3.55 each

## MEAT

Bacon Wrapped Water Chestnuts with Marmalade Glaze <sup>G</sup>	\$3.35 each
Battered Chicken Wings and Drumettes with Ranch Dressing	\$2.40 each
Buffalo Chicken Wings and Drumettes with Bleu Cheese Dressing & 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	\$4.75 each
Jerk Chicken Skewer with Mango Salsa <sup>G</sup>	\$3.30 each
Meatballs Swedish or BBQ	\$2.20 each
Mini Beef Wellington	\$4.25 each
Pork Pot Stickers with Ponzu Sauce	\$2.40 each



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

G: Gluten Sensitive  
except as noted  
VG: Vegan

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

# HORS D'OEUVRES PLATTERS



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

*Gourmet Vegetable  
Crudités with  
House Made Garlic  
Original Hummus  
and Tzatziki Sauce  
(above)*

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

Gruyère Swiss, Vermont Cheddar, Fontina, Creamy Brie, Lemon-Herb Chèvre 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 Gruyère 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>** **\$5.50 per portion**

(50 minimum) Chef's Assortment of Cured Meats which may include: Prosciutto, Ghost Pepper Salami, Genovese Salami, Soppressata or Finocchiona. Served with Dried Fruit and Sliced Baguette (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**

With Raspberries OR Mushrooms En Croute with Sliced Baguette  
(approximately 70 petite servings)

**Decorated Whole Poached Salmon <sup>G</sup>** **Market Price**

Served with Capers, Red Onion, Tomato, Boiled Egg, Gourmet Crackers (contains gluten), Herb Cream Cheese & Fresh Lemon  
(approximately 75 petite servings)

**House-Smoked Salmon Fillet Display <sup>G</sup>** **\$235.00 each**

Served with Capers, Red Onion, Tomato, Boiled Egg, Gourmet Crackers (contains gluten), Herb Cream Cheese & Fresh Lemon  
(approximately 30 petite servings)

**Gourmet Vegetable Crudités <sup>G, VG</sup>** **\$4.25 per portion**

House Made Garlic Original Hummus & Tzatziki Sauce (contains dairy), Whole Stemmed Carrots, Blanched 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 Cucumber Dill Dip (contains dairy)

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

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

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

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

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

# HORS D'OEUVRES



## CHEF'S CARVING TABLE

Chef Attendant required on all carving tables.

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

Petite Rolls (contain gluten) included with below selections.

*Chef Carved  
Baron of Beef  
(above)*

<b>Steamship Round of Beef <sup>G</sup></b> with Dijon, Mayonnaise 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, Mayonnaise 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 petite servings)	<b>\$275.00</b>
<b>Whole Smoked Turkey <sup>G</sup></b> with Dijon, Mayonnaise and Wisconsin Cranberry Chutney (approximately 40 petite servings)	<b>\$395.00</b>		

G: Gluten Sensitive  
except as noted  
VG: Vegan

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

# HORS D'OEUVRES

## PACKAGES & STATIONS

Minimum of 50.

### 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 Gourmet 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 Ponzu Sauce, Cheesy Smoked Chicken Cornucopia, Andouille Sausage Canapé (4 total portions per guest)

### Dim Sum

\$12.50

Pork Pot Stickers with Ponzu 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 Sliced Baguette (contains gluten) (3 total portions per guest)

### Taste of Italy

\$9.95

Steamed Cavatappi & Angel Hair Pastas with Bolognese & Alfredo Sauces, Fresh Blend of Julienned & Sliced Vegetables, Shredded Wisconsin Parmesan, 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, Mild Salsa and Guacamole <sup>G</sup> (3 total portions per guest)

G: Gluten Sensitive  
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 Croutons (contains gluten), Thin Sliced Mushrooms, Craisins, Diced Turkey, Diced Tofu, Diced Cucumbers, Shredded Carrots, Chopped Hard Boiled Eggs, Sunflower Seeds, Dressings: House Fig-Grapeseed Vinaigrette <sup>VG</sup>, Creamy Ranch, House French, Served in a 16 oz. recyclable plastic cup (1 salad cup per guest)

### Happy Hour Package

\$13.95

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

### Wisconsin Tailgate

\$14.50

Wisconsin Cheese Platter <sup>G</sup> with Gourmet Crackers, Fresh Vegetable and 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

\$12.95

Mini Cheeseburgers, Mini Buffalo Chicken Sandwiches, Mini Cheddarwursts, Homemade Petite Black Bean Burgers <sup>VG</sup> on Petite Cocktail Buns, Vegetable and Relish Platter <sup>G, VG</sup> with French Onion Dip <sup>G</sup>, Potato Chips <sup>G</sup> and Condiments including Tomato Rémoulade, Cornichon Relish and Grain Mustard (3.5 total portions per guest)

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

\$9.95

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\*\*

\$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, Wisconsin Parmesan and Hot Sauce (1 portion per guest)

### Sweet Rewards\*\*

\$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  
Dewar's 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 Daniel's 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 - Capital Amber, 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, Leinenkugel's 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

### RED 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 Kabinett \$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 Fumé by Wollersheim \$31.95  
Vin X by Botham \$33.95

#### Cabernet Sauvignon

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

#### Merlot

14 Hands \$30.95  
Estancia \$38.95

#### Pinot Noir

Bridlewood \$47.95  
Erath \$51.95

#### Reds of Distinction

Trapiche Malbec \$30.95  
Cline Syrah \$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  
Prairie Sunburst Red by Wollersheim \$42.95

### CHAMPAGNE & SPARKLING WINES

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

G: Gluten Sensitive  
except as noted  
VG: Vegan

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

Custom Order and Kosher Wines available upon request.

# 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 glass (16O 12 oz. portions)

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

### Import & Microbrew Kegs

**\$525.00 per half barrel**

Equates to \$3.28 per glass (16O 12 oz portions)

#### 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.*

Choose from an Assortment of Domestic, Import and Microbrew Kegs. Ale Asylum Madtown Nut Brown Ale and Capital Pilsner (above).

G: Gluten Sensitive  
except as noted  
VG: Vegan

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

# 2021 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 should be pre-ordered. All requests should be submitted on the guarantee due date and on the special dietary spreadsheet provided to you by your catering sales manager. 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.



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

*Let us orchestrate  
your incredible.*

One John Nolen Drive  
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