



MONONA CATERING

2022 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 **\$16.95**

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

Thick Cut French Toast or Pancakes **\$17.95**

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

Spinach Quinoa Scramble ^G **\$15.25**

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

Wisconsin Country Breakfast ^G **\$16.25**

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

Homestyle Omelet ^G **\$17.95**

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

*Farmer's Market
Quiche (above) with
Applewood 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 **\$10.95**

Fresh Baked Pastries, Muffins, Sweet Scones

Healthy Start Continental **\$12.50**

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

Grand European Continental **\$18.95**

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 ^{G, VG}

\$5.75 each

Whole Fruit Assortment ^{G, VG}

\$2.75 each

Individual Greek Fruit Yogurt ^G

\$4.50 each

Individual Granola with Milk

\$4.25 each

Individual Assorted Cold Cereal
with Milk

\$4.25 each

Hard Boiled Eggs ^G

\$15.50 per dozen

Gluten Free Muffins

\$36.95 per dozen

Gluten Free Scones

\$36.95 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

\$16.95

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

ADD 1 selection from protein for an additional \$3.50 per person

EGGS:

Wisconsin Cheddar and Chive Scrambled Eggs ^G
 Denver Scramble ^G
 Spinach & Quinoa Scrambled Eggs ^G
 Spinach & Fontina Frittata ^G
 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 ^{G, VG}
 Hash Brown Potatoes ^{G, VG}
 Seasonal Fresh Cut Fruit ^{G, VG}
 Whole Fruit Assortment ^{G, VG}
 Individual Greek Fruit Yogurt ^G
 Bulk Vanilla Yogurt with Granola and
 Seasonal Berries
 Oatmeal with Raisins and Brown Sugar ^{VG}

BREAKFAST PROTEIN: ^G

Applewood Smoked Bacon (2 pieces) ^G
 Pork Sausage Patties (2 pieces) ^G
 Pork Sausage Links (2 pieces) ^G
 Turkey Sausage Links (2 pieces) ^G
 Tempeh Bacon (2 pieces) ^{G, VG}

À LA CARTE BREAKFAST SELECTIONS

Minimum order 12, except where noted.

House Made Quiche	\$34.95 each	Individual Cold Cereal with Milk	\$4.50 each
Farmers Market or Bacon & Wisconsin Swiss (8 slices, minimum order 1 whole Quiche)		Bagels with Cream Cheese and Preserves	\$39.95 per dozen
Chorizo Breakfast Burrito with Salsa	\$4.95 each	House Made Granola Bars (contains nuts) ^{G, VG}	\$32.95 per dozen
Egg Monona Sandwich	\$5.25 each	Oatmeal Packet with Brown Sugar ^{VG}	\$2.75 each
Poached Egg, Sausage, Cheese on English Muffin		Gluten Free Muffins	\$36.95 per dozen
Ham, Cheddar & Broccoli Strata	\$4.75 each	Gluten Free Scones	\$36.95 per dozen
Individual Spinach & Fontina Frittatas ^G	\$3.50 each		
Individual Greek Fruit Yogurt ^G	\$4.50 each		

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 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 ^G

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 ^{G, VG}

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

Orchard Salad ^G

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

Mediterranean Salad

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

SOUP BEGINNINGS

Tomato Basil ^{G, VG}

Vegetarian Tomato Soup with Fresh Basil

Beer Cheese

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

Minestrone ^{G, VG}

Italian Seasoned Tomato Soup with Kidney Beans,
Diced Carrots, Celery and Gluten Free Noodles

Broccoli Cheese ^G

Creamy Wisconsin Cheese with Broccoli Florets

Potato Leek ^G

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 ^G

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*

*All prices subject to
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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 two selections (minimum of 10 per selection, except where noted).

Top off your meal - Add centerpiece platters of House Baked Cookies and Brownies - \$2.50 per person.

*Enchilada Platter
(above) Pair of
House Made Chicken
Enchiladas, Classic
Tomato Enchilada
Sauce, Red Pepper,
Wisconsin Cheddar,
Refried Beans,
Fiesta Corn, Spanish
Rice*

Spinach Artichoke Chicken ^G **\$21.95**
Stuffed Chicken Breast, Fresh Spinach, Artichoke
Hearts, Creamy Cheese Blend, Veloute Sauce,
Brown Butter Mashed Potatoes

Pollo Fresco **\$22.50**
Seared Boneless Chicken Breast, Linguine,
Blistered Tomatoes, Asparagus, Fresh Mozzarella,
Sundried Tomato Cream Sauce

Chicken Provençal ^G **\$20.50**
Sautéed Chicken Breast, Herbed Tomato-Olive
Provençal Sauce, Rice Vermicelli Pilaf

Chicken Wellington **\$21.95**
Delicate Puff Pastry, Boneless Chicken Breast,
Shallots and Mushrooms, Mushroom Brown
Rice Pilaf

Roast Turkey ^G (minimum 25) **\$21.95**
Slowly Roasted Breast of Turkey, Creamy Mashed
Potatoes, Pan Gravy, Cranberry Sauce Compote
Add: Savory Sage Dressing (contains gluten) \$1.25

Enchilada Platter ^G **\$18.95**
Pair of House Made 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 ^G (minimum 25) **\$21.95**
Boneless Porkchop, Green Peppercorn Demi Glace,
Sliced American Fried Potatoes

Vegetarian Entrée du Jour **\$18.95**
Our Executive Chef Will Make an Appropriate
Choice in Consideration of Your Main Entrée

Vegetable Choices ^{G, VG}:

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

G: Gluten Sensitive
except as noted
VG: Vegan

All prices subject to
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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 two selections (minimum of 10 per selection).

Substitute Gluten Free Buns or Wraps: Add \$3.00 per portion.

Top off your meal - Add centerpiece platters of House Baked Cookies and Brownies - \$2.50 per person.

SANDWICHES

All Sandwiches come with a Dill Pickle Spear and your choice of:

Redskin Potato Salad ^G, Pasta Salad or Coleslaw. ^G

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

Croissant Sandwich

\$16.95

Choose 1:

Turkey Club with Applewood Smoked Bacon;

Deli Ham & Wisconsin Swiss;

Tarragon Chicken Salad; Egg Salad

All include Tomato, Crisp Lettuce

Vegetarian: Substitute Marinated Grilled Tempeh

Chicken Caesar Focaccia

\$16.50

House Made Focaccia Wedge, Sliced

Slow-Roasted Chicken Breast, Hearts of

Romaine, Purple Onion, Wisconsin Provolone,

House Caesar

Vegetarian: Substitute Grilled Vegetables

Submarine Sandwich

\$15.95

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

\$15.25

Seasoned Pulled Chicken, Black Bean & Corn

Relish, Crisp Lettuce, Crema Sauce,

Herbed Flour Tortilla

Vegetarian: Substitute Fresh Avocado

Turkey Club Wrap

\$16.95

Deli-Sliced Turkey, Applewood Smoked Bacon,

Tomato, Crisp Lettuce, Herb Tortilla

Vegetarian: Substitute Marinated Grilled Tofu

Ranch Chicken Wrap

\$15.50

Grilled Chicken, Tomato, Carrot Shreds,

Alfalfa Sprouts, Ranch Schmear,

Herbed Flour Tortilla

Vegetarian: Substitute Fresh Avocado

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VG: Vegan

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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 \$3.00 per portion.

Top off your meal - Add centerpiece platters of House Baked Cookies and Brownies- \$2.50 per person.

ENTRÉE SALADS

*Mediterranean
Mezze Plate (above)
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*

Chicken Orchard Salad ^G & House Made Croissant **\$17.50**
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

Char-Crust Chicken Salad **\$18.95**
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

Tomato Avocado Quinoa Salad (Veg) ^G **\$17.50**
Fresh Arugula with Chick Peas, Tomato, Avocado, Quinoa, Toasted Pepitas, House Citrus Vinaigrette, Grilled Pita Bread (contains gluten)

Mediterranean Mezze Plate ^G **\$18.50**
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 House Made Falafel

Cobb Salad ^G **\$17.50**
Hearts of Romaine and Red Cabbage, Roasted Chicken, Applewood 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

Sesame Chicken Poke Bowl ^G **\$17.50**
Tahini Marinated Grilled 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

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LUNCHEON BUFFETS

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

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

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

Substitute Gluten Free Buns or Wraps: Add \$3.00 per portion.

Top off your meal - Add centerpiece platters of House Baked Cookies and Brownies - \$2.50 per person.

All Wrapped Up Buffet

\$23.95

Hazelnut Romaine Salad, House Hazelnut Vinaigrette ^{G, VG}, Tri-Color Rotini Pasta Salad, Antipasto Skewers ^G, 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 ^G

Mediterranean Buffet

\$23.95

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

Deli Buffet ^G

\$21.95

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 ^{G, VG}

Heart of Italy Buffet

\$25.95

Romaine Antipasto Salad ^G and Caprese Salad ^G, Seared Chicken Breast atop Tomato Ragout ^G, Baked Rigatoni Alfredo, Fresh Wisconsin Parmesan Cheese ^G, Fresh Vegetable Blend ^{G, VG}
Assorted Pizzas (choice of 3): Pepperoni; Sausage and Mushroom; BBQ Chicken; Hawaiian; Sausage, Pepperoni, Mushroom, Black Olive and Onion; Portobello, Black Olive, Onion and Sweet Peppers; Margherita; Cheeseless Olive Oil, Tomato, Artichoke, Garlic and Roasted Mushroom ^{VG}, Substitute Gluten Free Pizza Crust: \$5.00 per person (2 pieces)

Gourmet Deli Buffet

\$24.50

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

Southwestern Buffet ^G

\$26.95

Pueblo Potato Salad, Fajita Chicken Strips Sautéed with Onions & Peppers, Corn Tortillas and Flour Tortillas (contains gluten), Refried Beans ^{VG}, Diced Tomatoes, Shredded Lettuce, Guacamole, Wisconsin Sour Cream, Chunky Mild Salsa and Green Chile-Tomatillo Salsa, House Made Cheese Enchiladas, Spanish Rice ^{VG}, Tortilla Chips with Warm Queso Dip
Add: Chicken Fiesta Soup for \$4.25

Bucky's Tailgate Buffet ^G

\$25.95

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

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BOXED LUNCH PACKAGES



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

BUILD YOUR BOXED LUNCH

Includes high quality, eco-friendly, disposable service ware.
Maximum of two sandwich selections (minimum of 10 per selection).
Substitute Gluten Free Buns or Wraps: Add \$3.00 per sandwich.
Sandwich Descriptions on page 9.

Standard Boxed Lunch

\$18.95 per box

Your Choice of Sandwich:

- Southwest Chicken Wrap
- Turkey Club Wrap (contains bacon)
- Ranch Chicken Wrap
- Marinated Grilled Tofu Wrap ^{VG}
- Deli Sandwich - choice of 1: Turkey; Ham & Provolone; Roast Chicken;
Tarragon Chicken Salad; Egg Salad or Marinated Grilled Tempeh ^{VG}

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

Premium Boxed Lunch

\$21.95 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 ^{VG}
- Chicken Caesar Focaccia
- Croissant Sandwich - choice of 1: Turkey Club (contains bacon); Deli Ham & Provolone;
Tarragon Chicken Salad; Egg Salad or Marinated Grilled Tempeh ^{VG}

Your Choice of 1 Side Dish:

Cole Slaw ^G, Potato Salad ^G, Pasta Salad, Whole Fruit ^{G, VG}, Miss Vickie's Gourmet Chips ^{G, VG}

Your Choice of 1 Dessert:

House Baked Cookies, House Made Granola Bars (contains nuts) ^{G, VG}, 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 ^G	\$2.50 each	Assorted Frito-Lay Chips ^G	\$2.25 each
Homestyle Potato Salad ^G	\$3.25 each	Miss Vickie's Gourmet Chips ^{G, VG}	\$3.25 each
Pasta Salad	\$3.95 each	House Baked Cookies	\$2.50 each
Whole Fruit ^{G, VG}	\$2.75 each	House Made Granola Bars (contains nuts) ^{G, VG}	\$2.75 each

G: Gluten Sensitive
except as noted
VG: Vegan

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

À LA CARTE BEVERAGES

Pepsi Soda Assortment (canned)	\$3.25 each	Sparkling Water Assortment (canned)	\$3.75 each
Rising Shores® Artesian Bottled Water	\$3.75 each	Milk (2% or Skim)	\$2.50 each

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

À LA CARTE LUNCHES

À LA CARTE "GRAB 'N GO"

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

Maximum of two sandwich selections (minimum of 10 per selection).

Or our kitchen will package individual lunches from your selections below for \$3.00 per person.

Substitute Gluten Free Buns or Wraps: Add \$3.00 per sandwich.

SANDWICHES

Submarine Sandwich	\$10.95	Croissant Sandwich	\$12.95
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 ^{VG}		Choice of 1: Deli Ham & Wisconsin Swiss; Turkey Club with Applewood Smoked Bacon; Tarragon Chicken Salad; Egg Salad Piled high on Butter Croissant with Tomato and Crisp Lettuce Vegetarian: Substitute Marinated Grilled Tempeh ^{VG}	
Chicken Caesar Focaccia	\$9.95	Turkey Club Wrap	\$10.95
A Wedge of our House Made 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 Applewood Smoked Bacon, Tomato and Crisp Lettuce wrapped in an Herb Tortilla with Dijonnaise Spread Vegetarian: Substitute Marinated Grilled Tofu ^{VG}	
Deli Sandwich	\$9.25	Ranch Chicken Wrap	\$10.95
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 ^{VG}		Herb Flour Tortilla filled with Grilled Chicken, Tomato, Carrot Shreds, Alfalfa Sprouts and Ranch Schmear Vegetarian: Substitute Fresh Avocado ^{VG}	
		Southwest Chicken Wrap	\$10.95
		Seasoned Pulled Chicken, Black Bean & Corn Relish, Crisp Lettuce, Crema Sauce, Herbed Flour Tortilla Vegetarian: Substitute Fresh Avocado ^{VG}	

SALADS

Cobb Salad ^G	\$17.50	Chicken Orchard Salad ^G	\$17.50
Hearts of Romaine and Red Cabbage, topped with Roasted Chicken, Applewood 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)	

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except as noted
VG: Vegan

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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.

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

Carrot Cake Square (contains nuts)	\$3.95 each
Caramel Apple Cheesecake Square	\$4.75 each
New York Cheesecake Square Mixed Berry Compote	\$4.95 each
Chocolate Mousse ^G	\$4.75 each
House Made Fruit Pie Squares Choice of Apple; Cherry; Peach; Blueberry; Cranberry-Apple	\$3.95 each

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 **\$4.25 each**
Chocolate ^{VG}; Carrot ^{Dairy-free}; Yellow Cake

House Made Bars, Brownies **\$31.95 per dozen**
(contains nuts)

House Made Granola Bars ^{G, VG} **\$32.95 per dozen**
(contains nuts)

House Baked Cookies **\$26.95 per dozen**
Chocolate Chip, Snickerdoodle, Peanut Butter, Double Chocolate Chip, Sugar (contains nuts)

Gluten Free Cookies **\$28.95 per dozen**
Oatmeal Shortbread; Oatmeal Chocolate Chip ^{VG}; Orange Almond Clouds

Seasonal Fresh Cut Fruit Cup ^{G, VG} **\$3.50 each**
(Dessert substitution for guests with special dietary needs)



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applicable sales tax.

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 ^{G, VG}

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

Spinach & Cranberry Salad ^G

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

Orchard Salad ^G

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

Strawberry & Brie Salad ^G

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

Chamber Salad ^{G, VG}

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

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

GOURMET BEGINNINGS

Add \$1.25 per person.

Wild Blueberry Salad ^G

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

Harvest Salad ^G

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

Wisconsin Beet Salad ^G

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

Homemade Soup Du Jour ^{G, VG available}

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, unless otherwise noted.

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

Roasted Garlic Sirloin ^G **\$41.95**
Broiled Sirloin Steak, Roasted Garlic Sauce,
Sliced Wisconsin Parmesan Herb Potatoes

Woodland Mushroom Sirloin ^G **\$42.95**
Broiled Sirloin Steak, Woodland Mushroom Sauce,
Twice-Baked Potato

Green Peppercorn Sirloin ^G **\$42.95**
Broiled Sirloin Steak, Creamy Peppercorn-Brandy
Sauce, Roasted Garlic New Potatoes

Black and Bleu Filet ^G **Market Price**
Broiled Filet, Grilled Beefsteak Tomato,
Bleu Butter or Miso Butter, Roasted Garlic
Duchess Potatoes

Beef Short Ribs ^G **\$41.95**
Provençal Braised Short Ribs, Pan Jus,
Gorgonzola Mashed Potatoes

Pot Roast ^G (Minimum 25) **\$32.95**
Tender Beef Slowly Roasted, Julienned Carrots,
Onions, Celery, Mashed Potatoes, Pan Gravy

New York Strip ^G **Market Price**
Broiled New York Strip Steak, Chimichurri Sauce,
Roasted Garlic Duchess Potatoes

PORK

Minimum 10 per Entrée Selection.

Lemon Pesto Pork Cutlet **\$28.95**
Breaded Pork Cutlet, Arugula & Lemon Pesto,
Risotto Croquettes

Bone-in Brined Pork Loin ^G **\$28.95**
Pork Loin Roasted Whole & Sliced, Pan Gravy,
Gorgonzola Mashed Potatoes

Vegetable Choices ^{G, VG}

Fresh Seasonal Vegetable Blend; Whole Green Beans with Confetti Peppers;
Roasted Vegetable Blend; Sugar Snap Peas & Julienned Carrots;
Steamed Asparagus Add \$2.95 per person

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VG: Vegan*

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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 ^G **\$24.95**
Baked Boneless Chicken Breast Filled with Dried
Wisconsin Cranberries & Herbs, Vermouth Sauce,
Garden Rice Pilaf (contains nuts)

Lemon Caper Chicken ^G **\$23.95**
Boneless Sautéed Chicken Breast, Lemon Pan
Sauce, Capers, White Wine, Herbs, Garden Rice
Pilaf (contains nuts)

Chicken Saltimbocca **\$25.95**
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 ^G **\$27.95**
Roasted Airline Chicken Breast, Truffle Butter
Glaze, Gorgonzola Mashed Potatoes

Wisconsin Cider-Glazed Chicken ^G **\$29.95**
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 ^G **\$23.95**
Boneless Chicken Breast, Marsala Wine Sauce with
Mushroom Brown Rice Pilaf

Margherita Chicken **\$27.95**
Breaded Boneless Chicken Breast Filled with Fresh
Mozzarella, Tomato, Basil, Traditional Pesto Sauce,
Vegetable Couscous

VEGETARIAN

Vegetable Strudel ^{VG} **\$23.95**
Zucchini, Yellow Squash, Carrots, Peppers,
Delicate Filo Pastry, Red Pepper Coulis,
Mushroom Polenta

Portobello Wellington **\$26.95**
Puff Pastry, Fresh Portobello Mushroom, Herbs,
Shallots, Risotto, Grilled Tomato

Balsamic Maple Glazed Tempeh ^{G, VG} **\$23.95**
Glazed Tempeh, Squash Soufflé, Grilled Tomato

Curried Lentil Stew ^{G, VG} **\$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 ^{G, VG}:
Fresh Seasonal Vegetable Blend; Whole Green Beans with Confetti Peppers;
Roasted Vegetable Blend; Sugar Snap Peas & Julienned Carrots;
Steamed Asparagus Add \$2.95 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

Seafood Wellington **\$35.95**

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

Parmesan Lemon Cod ^G **\$30.95**

Cod Fillet, Parmesan Crust, Potatoes Rosti, Lemon Garnish

Champagne Tilapia ^G **\$27.95**

Broiled Tilapia Fillet, Champagne Mushroom Sauce, Herbed Yukon Gold Potato Wedges, Lemon Garnish

Stuffed Shrimp **\$39.95**

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

Roasted Salmon ^G **\$42.95**

Oven Roasted Fresh Salmon Fillet, Potatoes Risssole, Lemon Garnish
Choice of:

Herb Crust (contains gluten);
Moroccan Barbecue Glaze;
Orange Pan Sauce;
Mustard Dill Sauce

Jumbo Crab Cake Duet **Market Price**

Breaded Crabmeat Rounds, Herbs, Maltaise Sauce, Roasted Garlic Fingerling Potatoes, Lemon Garnish

Vegetable Choices ^{G, VG}:

Fresh Seasonal Vegetable Blend; Whole Green Beans with Confetti Peppers;
Roasted Vegetable Blend; Sugar Snap Peas & Julienned Carrots;
Steamed Asparagus Add \$2.95 per person

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All prices subject to
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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 Market Price
Horseradish Crusted Beef Tenderloin
Medallion, Accompanied by Shrimp Scampi,
Roasted Fingerling Potatoes, Lemon Garnish

Stuffed Shrimp and Filet \$58.95
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 Market Price
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 \$37.95
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 \$56.95
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^G \$35.95
Sautéed Boneless Breast of Chicken, Marsala
Wine Sauce, Accompanied by Grilled Sirloin
Steak, Roasted Garlic Sauce, Potatoes Rissole

Risotto Stuffed Chicken and Coconut Shrimp \$35.95
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 \$30.95
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^{G, VG}:

Fresh Seasonal Vegetable Blend; Whole Green Beans with Confetti Peppers;
Roasted Vegetable Blend; Sugar Snap Peas & Julienned Carrots;
Steamed Asparagus Add \$2.95 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 ^G
Chamber Salad with House
Lemongrass-Ginger
Vinaigrette ^{G, VG}
Mediterranean Salad with House
Lemon Oregano Vinaigrette
Arugula Turnip Salad with
House Smoked Orange
Vinaigrette ^{G, VG}
Spinach and Cranberry Salad
with House Orange-
Balsamic Vinaigrette ^G
House Salad with Champagne-
Mustard Vinaigrette

VEGETABLES (Choice of 2)

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

POTATOES & RICE (Choice of 2)

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

ENTRÉE OPTIONS

Chicken Marsala ^G
Spinach Artichoke Chicken ^G
Lemon Caper Chicken ^G
Risotto Stuffed Chicken
Wisconsin Cranberry Chicken ^G
Whole Roast Turkey ^{** G}
with Wisconsin Cranberry Chutney

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

Roast Top Round of Beef ^{**G}
with Au Jus and Horseradish Cream Sauce
Sirloin Steak with Roasted Garlic Sauce ^{**G}
(Add \$6.00 per person)

Rosemary Pork Loin ^{**G}
with Door County Cherry Chutney
Grilled Porkchop ^G
Pitt Ham ^{** G}

Portobello & Wisconsin Cheese Stuffed Jumbo
Pasta Shells with Cream Sauce
Broccoli & Chickpea Fritter ^{G, VG}
Tomato & Eggplant Ratatouille ^{G, VG}

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

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

Two Entrées \$39.95

Three Entrées \$44.95

***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**

\$36.95

Traditional Caesar Salad with Citrus Parmesan Croutons,
Plum Tomato and Bleu Cheese Salad with Apple Smoked Bacon,
Chef Carved Beef Sirloin ^G with Sautéed Button Mushrooms and
Caramelized Onion-Balsamic Demi Glace,
Stuffed Potatoes (choice of 2): ^G
Cajun; Quattro Fromaggi; Florentine; Roasted Red Pepper-Basil
Orange-Miso Roasted Brussel Sprouts ^{G, VG},
Garlic-Parmesan Baguettes with Whipped Sweet Butter

Substitute Tenderloin

\$52.95

Heartland Choice ^G

\$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 ^{VG},
Wisconsin White Cheddar Scalloped Potatoes,
Asiago Focaccia Fingers (contains gluten) with Whipped Sweet Butter

South of the Border

\$29.95

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

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*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 ^G **\$5.95**
Light Chocolate Cake Roll filled with Coffee Flavored Cream and Garnished with a Chocolate Covered Espresso Bean

Chocolate Lush Cake ^G **\$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 ^G and White Chocolate Passionfruit Mousse Cup ^G on a Crème Anglaise and Raspberry Coulis Painted Plate

Traditional Tiramisu **\$5.95**
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 ^G **\$4.95**
Rich Buttery Pudding served in a Champagne Coupe with Dark Rum, Sea Salt and Caramel

Lemon Mousse ^G **\$4.95**
Served in a Champagne Coupe and Garnished with a Fresh Raspberry

Peanut Butter Mousse Cup **\$7.50**
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 **\$6.25**
Lime Custard Layered with Graham Cracker Crumbs and Coconut. Served with Passionfruit Mango Coulis and Fresh Raspberries

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

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

Nutella Cheesecake **\$6.95**
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) **\$3.75 each**
Cheesecakes, Cream Puffs, Tartlets, Truffles ^G, Finger Cakes, Petit Fours, Éclairs, French Macarons

Petite Multi Choice Minimum Order:

Three Choices - 100 minimum;

Four Choices - 400 minimum;

Six Choices - 600 minimum

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

Seasonal Fresh Cut Fruit Dish ^{G, VG} **\$5.95**
(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 Decaf	\$36.95 per gallon
Rising Shores® Organic Fair Trade Gourmet Coffee Service, Regular and Decaf <i>Served with Fresh Whipped Cream, Chocolate Shavings, Cinnamon, Sugar Cubes, and Hazelnut, Irish Cream and Vanilla Flavorings</i>	\$46.95 per gallon
Hot Chocolate	\$34.95 per gallon
Hot Apple Cider	\$31.95 per gallon
Hot Tea - Regular and Herbal Assorted	\$2.75 each

COLD BEVERAGES

Iced Coffee: Regular and Decaf	\$36.95 per gallon
Iced Latte: Regular and Decaf	\$39.95 per gallon
Iced Tea, Fruit Punch, Lemonade	\$29.95 per gallon
Sparkling Fruit Punch	\$30.95 per gallon
Chilled Fruit Juice Apple, Cranberry, Orange	\$10.95 per carafe
Specialty Juice (bottled) Apple, Orange, Cranberry, Grapefruit	\$4.95 each
Rising Shores® Artesian Water (.5L bottle)	\$3.75 each
Sparkling Water Assortment (canned)	\$3.75 each
Pepsi Soda Assortment (canned)	\$3.25 each
Milk (2% or Skim)	\$2.50 each

BAKERY

Minimum order of 12, except where noted

House Baked Cookies <i>See Lunch Endings for Gluten Free and Vegan Options</i>	\$26.95 per dozen
House Made Bars or Brownies ^(contains nuts)	\$31.95 per dozen
House Made Granola Bars ^{G, VG (contains nuts)}	\$32.95 per dozen
Crispy Rice Squares	\$27.95 per dozen
Breakfast Breads 8 slices per loaf ^(contains nuts)	\$21.95 per loaf
Bagels with Cream Cheese & Preserves	\$39.95 per dozen
Croissants: Plain with Butter & Preserves	\$33.95 per dozen
Filled - Chocolate, Almond, Apple (minimum of 2 dozen)	\$38.95 per dozen
"Everything" Croissants (minimum of 2 dozen)	\$36.95 per dozen
Danish Rolls	\$31.95 per dozen
Kringle, Cut into 8 Slices	\$28.95 each

Mini Pastry Assortment (minimum of 2 dozen)	\$25.95 per dozen
Muffins with Butter	\$36.95 per dozen
Gluten Free Muffins	\$36.95 per dozen
Choice of Savory or Sweet Scones with Butter and Preserves	\$30.95 per dozen
Gluten Free Scones	\$36.95 per dozen
Classic Cupcakes <i>See Lunch Endings for varieties available</i>	\$3.50 each
Gourmet Cupcakes <i>See Lunch Endings for varieties available</i>	\$4.25 each

FRESH FRUIT & YOGURT

Seasonal Fresh Fruit Tray ^{G, VG} (minimum 25)	\$5.75 per person
Whole Fresh Fruit ^{G, VG} Bananas, Apples, Oranges, Grapes	\$2.75 each
Greek Fruit Yogurt ^G (individual)	\$4.50 each
Vanilla Yogurt ^G (bulk)	\$26.95 per quart
Granola (by the pound)	\$23.95 per pound

SNACKS

Candy Bars <i>Assortment may include: Snickers®, Kit Kat®, M&M's®, Reese's® Peanut Butter Cups, Hershey's® Bar, Butterfinger®</i>	\$4.00 each
Ice Cream Novelties <i>Includes: Chips Galore Cookie Sandwiches, Sundae Cones, Choco-Tacos, Frozen Fruit Bars</i>	\$4.75 each
Mixed Nuts ^{G, VG}	\$26.95 per pound
Trail Mix ^G (contains nuts)	\$23.95 per pound
Gardetto's Snack Mix	\$19.95 per pound
Popcorn Snack Box ^{G, VG} (minimum 12)	\$3.25 each
White Cheddar Popcorn Snack Box ^G (minimum 12)	\$3.75 each
Pretzels ^{VG}	\$12.95 per pound
Potato Chips ^{G, VG}	\$19.95 per pound
Pita Chips	\$16.95 per pound
Tortilla Chips ^{G, VG}	\$13.95 per pound
Mild Salsa ^{G, VG} or Sour Cream ^G	\$19.95 per quart
French Onion ^G or Cucumber Dill Dip ^G	\$19.95 per quart
Hummus ^{G, VG} Garlic Original or Roasted Red Pepper	\$29.95 per quart
Herbed Feta Dip ^G	\$36.95 per quart
Hot Nacho Cheese Dip ^G	\$39.95 per gallon

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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 \$5.50

Choice of 1:

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

Choice of 1:

- Pretzel Twists
- Kettle Chips with French Onion Dip ^G
- Tortilla Chips & Salsa ^{G, VG}
- Fresh Vegetable Tray ^{VG} with Cucumber Dill Dip ^G

Mediterranean Cruise ^G \$8.95

- Fresh Vegetable Crudité ^{VG} with Tzatziki Sauce
- Fresh Pita and Pita Chips (contains gluten)
- Garlic Original Hummus ^{VG}, Herbed Feta Dip,
- Mediterranean Olive Blend ^{VG}

Agua con Infusión ^{G, VG} \$9.25

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 ^G \$7.50

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

Cocktail Sandwich Snack \$10.95

- Mini Cocktail Roll Sandwiches
- Sliced Turkey; Sliced Ham; Cucumber & Cream
- Cheese, Mayonnaise and Mustard on the side
- Fresh Vegetable and Relish Tray ^{G, VG}
- Potato Chips ^{G, VG} with French Onion Dip ^G

Energy Break ^{G, VG} \$8.25

- 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 ^G \$8.50

- Salted Popcorn ^{VG}
- Yellow Cheddar Popcorn
- Caramel Popcorn
- M&M'S®, Craisins ^{VG}
- Shakers of Flavored Toppings to include:
- Ranch; Hot Jalapeno; BBQ

Smoothie Break ^G \$6.95

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

Dip 'ems ^G \$8.95

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

Babcock Hall Sundae Bar ^{**G} \$8.95

- 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

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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 ^G	\$2.95 each
Fresh Fruit Kabobs ^{G, VG}	\$5.25 each
Bleu Cheese Walnut Croustade	\$2.50 each
Fresh Vegetables & Herbed Cheese Croustade	\$2.25 each
Cucumber Cup	\$3.40 each
Hummus & Tomato ^{G, VG} or Feta & Kalamata Olive ^G	
Petite Vegetarian Taco Croustade	\$2.20 each
Bruschetta	\$2.80 each
Roasted Garlic & Wisconsin Cheddar or Roma Tomato ^{VG}	
Tajín Dusted Watermelon Spoon with Ponzu Sauce ^{G, VG}	\$2.60 each
Antipasto Skewers ^G	\$2.40 each
Petite Desserts: (may contain nuts)	\$3.75 each
Cheesecakes, Cream Puffs, Tartlets, Truffles ^G , Finger Cakes, Petit Fours, Éclairs, French Macarons	
Three Choices - 100 minimum; Four Choices - 400 minimum; Six Choices - 600 minimum	

SEAFOOD

Caviar Deviled Eggs ^G	\$2.20 each
Crabmeat Cucumber Cup ^G	\$3.35 each
Iced Large Shrimp Cocktail with Fresh Lemon & Cocktail Sauce ^G	\$4.55 each
Lobster Stuffed Cherry Tomato ^G	\$4.50 each
Smoked Salmon & Caviar Crouton	\$2.20 each
Smoked Salmon Mousse Tartlet	\$2.75 each
Sushi with Wasabi & Pickled Ginger	
California Roll ^G , Spicy Tuna ^G or Tempura Shrimp	\$3.00 each
Vegetarian ^{G, VG}	\$2.85 each
Minimum 100 pieces, Maximum 600 pieces	

MEAT

Andouille Sausage Canapé	\$2.40 each
Beef Tenderloin Carpaccio	\$3.95 each
Charcuterie Skewer ^G	\$2.95 each
Chef's Selection of Cured Meats, Kalamata Olive & Artichoke	
Profiteroles	\$2.65 each
Tarragon Chicken, Smoked Salmon Salad or	
Roasted Red Pepper Hummus	
Smoked Turkey Finger Sandwich with	\$2.65 each
Wisconsin Cranberry-Plum Relish	



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

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applicable sales tax.

HOT HORS D'OEUVRES



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

VEGETARIAN

Aloo Tikki (Spicy Pea Filled East Indian Potato Patties), Tamarind Chutney ^{VG}	\$2.55 each
Artichoke Crostini	\$2.35 each
Baked Artichoke Dip with Baguettes (approximately 32 portions per qt)	\$39.95 per quart
Blueberry Goat Cheese Tartlet	\$3.25 each
Caramelized Onion Tartlet	\$2.45 each
Jalapeño Cream Cheese Wonton	\$3.50 each
Wisconsin Mozzarella and Tomato Crostini	\$2.45 each
Artichoke Beignets	\$3.95 each
Petite Vegetarian Egg Rolls with Sweet and Sour Sauce	\$2.95 each
Mini Black Bean Burrito with Sour Cream and Mild Salsa	\$3.95 each
Spinach Artichoke Tartlet	\$2.95 each
Spanikopita	\$3.75 each
Wisconsin Wild Rice Stuffed Mushrooms ^G	\$2.50 each
Sundried Tomato & Artichoke Stuffed Mushroom ^{G, VG}	\$2.90 each
Wisconsin Four Cheese Tartlet	\$2.55 each

SEAFOOD

Curried Shrimp Croustade	\$2.75 each
Salmon Cake with Rémoûlade Sauce	\$3.80 each
Shrimp Scampi Tartlet	\$3.95 each
Crab Rangoon with Sweet and Sour Sauce	\$3.95 each
Moroccan Glazed Salmon Skewers ^G	\$3.75 each

MEAT

Bacon Wrapped Water Chestnuts with Marmalade Glaze ^G	\$3.75 each
Battered Chicken Wings and Drumettes with Ranch Dressing	\$3.25 each
Buffalo Chicken Wings and Drumettes with Bleu Cheese Dressing & Celery Sticks	\$3.50 each
Asiago Chicken Blossom	\$3.45 each
Cheesy Smoked Chicken Cornucopia	\$4.40 each
Chicken Satay Marinated in Lemongrass Ginger Sauce ^G	\$3.50 each
Chicken Spring Rolls with Sweet and Sour Sauce	\$3.25 each
Hibachi Beef Teriyaki Skewers	\$5.25 each
Jerk Chicken Skewer with Mango Salsa ^G	\$4.25 each
Meatballs Swedish or BBQ	\$2.20 each
Mini Beef Wellington	\$4.50 each
Pork Pot Stickers with Ponzu Sauce	\$2.40 each



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

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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 ^G (50 minimum) \$7.25 per portion

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 ^G \$5.95 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 ^G \$5.75 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 ^G \$3.75 per portion

Wisconsin Cheddar, Baby Swiss, Muenster and Green Bay White Cheddar Cheeses with Gourmet Crackers (contains gluten)

Wisconsin Cheese & Sausage Platter ^G \$3.95 per portion

Wisconsin Cheddar, Baby Swiss, Muenster and Green Bay White Cheddar Cheeses with Sliced Salami, Cubed Pastrami and Gourmet Crackers (contains gluten)

Baked Whole Brie \$325.00 each

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

Decorated Whole Poached Salmon ^G 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 ^G \$250.00 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 ^{G, VG} \$4.50 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 ^{G, VG} \$2.75 per portion with Cucumber Dill Dip (contains dairy)

Fresh Vegetable and Relish Tray ^{G, VG} \$2.95 per portion

Marinated Grilled Vegetable Platter ^{G, VG} with Pesto Dip ^G \$3.25 per portion

Seasonal Fresh Cut Fruit Platter ^{G, VG} \$5.75 per portion

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HORS D'OEUVRES



CHEF'S CARVING TABLE

Chef Attendant required on all carving tables.
\$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)*

*Roasted Vegetable
Station (below)*

Steamship Round of Beef ^G with Dijon, Mayonnaise and Horseradish Cream Sauce (approximately 150-200 petite servings)	Market Price	Whole Boneless Ham ^G with Dijon, Mayonnaise and Door County Cherry Chutney (approximately 25 petite servings)	\$325.00
Whole Slow Roasted Prime Rib ^G with Béarnaise Sauce & Horseradish Cream Sauce (approximately 50 petite servings)	Market Price	Whole Island Pork Loin ^G with Chipotle BBQ Sauce and Mango Chutney (approximately 40 petite servings)	\$275.00
Baron of Beef ^G with Dijon, Mayonnaise and Horseradish Cream Sauce (approximately 80 petite servings)	Market Price	Steamship Round of Pork ^G with Dijon and Chipotle BBQ Sauce (approximately 40 petite servings)	Market Price
Beef Wellington with Demi Glace and Béarnaise Sauce (approximately 35 petite servings)	Market Price	Roast Leg of Lamb ^G with Minted Saffron Sauce (approximately 25 petite servings)	Market Price
Whole Roasted Turkey ^G with Dijon, Mayonnaise and Wisconsin Cranberry Chutney (approximately 40 petite servings)	\$395.00	Roasted Vegetable Station ^{G, VG} Assortment of Vegetables which may include: Whole Roasted Cauliflower, Broccoli, Bell Peppers, Grilled Asparagus, Grilled Portabella Mushroom Caps, Roasted Carrots, Grilled Yellow Squash or Zucchini with Harissa Sauce and Cannellini-Lemon Sauce (approximately 50 petite servings)	\$275.00
Whole Smoked Turkey ^G with Dijon, Mayonnaise and Wisconsin Cranberry Chutney (approximately 40 petite servings)	\$395.00		

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HORS D'OEUVRES

PACKAGES & STATIONS

Minimum of 50.

Wisconsin Made

\$9.25

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

Butler's Choice

\$7.50

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

The International

\$12.25

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 ^G

\$9.25

Marinated Fresh Wisconsin Cheeses, Assorted Olives, Salami and Prosciutto, Mushrooms, Pepperoncinis and Artichoke Hearts, Marinated and Grilled Vegetables, Tapenade and Infused Olive Oil, Rustic Breads and Sliced Baguette (contains gluten) (3 total portions per guest)

Taste of Italy

\$10.25

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

\$10.25

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

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Dim Sum Package (above)

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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 ^G **

\$8.25

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 ^{VG}, Creamy Ranch, House French, Served in a 16 oz. recyclable plastic cup (1 salad cup per guest)

Happy Hour Package

\$15.95

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

Wisconsin Tailgate

\$15.95

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

Slider Bar

\$13.95

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

Mashed Potato Martinis ^G **

\$9.95

Garlic Mashed Potatoes in Martini Glasses
Served with Guest's Choice of Toppings: Bavarian Mushroom Sauce, Crispy Onions (contains gluten), Sour Cream with Chives, Diced Bacon, Sharp Cheddar Sauce, Shredded Wisconsin Swiss Cheese and Infused Butters (1 martini per guest)

Mac & Cheese Bar**

\$7.95

Homemade Mac & Cheese
Served with Guest's 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**

\$9.95

Sliced Roasted Fresh Pineapple ^G with Babcock Hall Vanilla Ice Cream ^G (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
Johnnie 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	\$8.25
Mixed Drinks	\$7.75
Wines	\$9.25

CASH PREMIUM BAR

Cocktails	\$8.75
Mixed Drinks	\$8.25
Wine	\$9.75

HOST CALL BAR

Cocktails	\$7.50
Mixed Drinks	\$7.00
Wine	\$6.75-\$8.00

CASH CALL BAR

Cocktails	\$7.75
Mixed Drinks	\$7.25
Wine	\$7.00-\$8.50

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	\$9.50	Cash	\$10.00
Cordials	Host	\$8.00	Cash	\$8.50
Import & Micro Brew:				
Bottled - Capital Amber, New Glarus Spotted Cow, Stella Artois	Host	\$7.00	Cash	\$7.25
Draft - Capital Amber or New Glarus Spotted Cow (min. 100 guests).....	Host	\$5.75	Cash	\$6.00
Domestic Beer:				
Bottled - Miller Lite, Leinenkugel's Original	Host	\$5.25	Cash	\$5.50
Draft - Miller Lite or Bud Light (min. 100 guests).....	Host	\$5.00	Cash	\$5.25
White Claw Black Cherry Hard Seltzer.....	Host	\$7.00	Cash	\$7.25
Non-Alcoholic Beer	Host	\$5.00	Cash	\$5.25
Soft Drinks and Sparkling Water	Host	\$3.25	Cash	\$3.50

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

BAR PACKAGES

Hourly Host Premium Bar Package:	1st Hour	\$18.50	Each Additional Hour	\$8.25 per person
Hourly Host Call Bar Package:	1st Hour	\$17.25	Each Additional Hour	\$7.50 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. Groups up to 250 guests \$475.00 package price



Traditional Old
Fashioned

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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 **\$26.95**
Sauvignon Blanc **\$32.95**

Bogle Wines **\$35.95**
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 \$51.95

Pinot Grigio

Ruffino Lumina \$27.95
Ecco Domani \$30.95
Dipinti \$32.95

Riesling

Hogue \$31.95
Schlink Haus Kabinett \$37.95

Whites of Distinction

Kenwood Sauvignon Blanc \$40.95
Nobilo Sauvignon Blanc \$40.95
Pine Ridge Chenin Blanc+Viognier \$44.95
Chateau Bonnet Blanc \$48.95

Wisconsin Varietals

Prairie Fumé by Wollersheim \$31.95
Vin X by Botham \$33.95

Cabernet Sauvignon

Estancia \$39.95
Raymond R Collection \$46.95
Rutherford Ranch \$72.95

Merlot

Estancia \$31.95
14 Hands \$32.95

Pinot Noir

Bridlewood \$32.95
Erath \$54.95

Reds of Distinction

Trapiche Malbec \$33.95
Ruffino Chianti \$34.95
Chateau St. Sulpice Bordeaux \$38.95
Bridlewood Blend 175 \$40.95
Cline Syrah \$43.95
Ravenswood Lodi Zinfandel \$45.95

Wisconsin Varietals

Prairie Sunburst Red by Wollersheim \$35.95
Uplands Reserve by Botham \$36.95

CHAMPAGNE & SPARKLING WINES

Kenwood Yulupa Brut \$26.95
Ballatore Gran Spumante \$27.95
Gran Passione Prosecco \$27.95
Veuve Clicquot Brut Yellow Label \$225.00
Wollersheim Sparkling Grape Juice \$19.95

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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)

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

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.

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applicable sales tax.

2022 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 96 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 Tuesday
Tuesday	Preceding Wednesday
Wednesday	Preceding Thursday
Thursday	Preceding Friday
Fri., Sat., Sun.	Preceding Monday

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 14 business 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 2 business days 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).

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

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.*

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