



MONONA CATERING

2026 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 platinum 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

Thank you,
Wendy Brown-Haddock

Wendy Brown-Haddock , CPCE
General Manager

MONONA CATERING TEAM

We look forward to serving you!



Wendy Brown-Haddock,
CPCE
General Manager

“We take the opportunity every day to create a memorable experience.”

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.



Shawn McDonald
Executive Chef

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

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.



Jan Blochwitz
Executive Pastry Chef

“We’re client driven so it’s especially exciting to help someone realize their vision.”

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.



Shawn Schmidt
Culinary Director

“Developing strong relationships is the foundation of everything I do.”

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 Platinum 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.



Marcia Terrones, CPCE
Director of Sales

“There is no such thing as a ‘cookie-cutter’ event. Let us help make your event unique and distinctive.”

Marcia has been a member of the Monona Catering sales team since 2015. She has over 20 years of experience in creating exceptional events. Marcia loves that each day is different and exciting in the catering and events field. She is committed to leading the sales team in making each event special for our clients, truly creating an enjoyable experience from start to finish.

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Every effort will be made to honor special dietary needs; however, please note that all food is prepared in a commercial kitchen that handles peanuts, tree nuts, fish, shellfish, eggs, dairy, soy, wheat and sesame 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.

BREAKFAST



BREAKFAST

Breakfast Entrées include Orange Juice, Rising Shores® Organic Fair Trade Coffee, Tea and Milk.
*Multiple Entrée: Add \$1.75 per person (See page 27 for details).
 Maximum of two selections (minimum of 10 per selection).*

<p>Farmer's Market Quiche \$19.95 Roasted Tomato, Zucchini & Parmesan Quiche, House Seasoned Quartered Baby Red Potatoes, Applewood Smoked Bacon or Sausage Links, Fresh Baked Muffins</p>	<p>Wisconsin Country Breakfast \$20.50 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)</p>
<p>Spinach Quinoa Scramble \$19.50 Scrambled Eggs, Spinach, Quinoa, Potatoes O'Brien, Grilled Tomato, Fresh Baked Whole Grain Petite Muffins (contains gluten)</p>	<p>Thick Cut French Toast or Pancakes \$21.50 Your choice of French Toast or Pancakes, Mixed Berry Compote, Warm Syrup & Butter, Scrambled Eggs, Sausage Links</p>

*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.*

<p>Traditional Continental \$15.50 Fresh Baked Pastries, Muffins, Sweet Scones</p>	<p>Grand European Continental \$22.95 <i>25 person minimum</i> House Made Filled & Butter Croissants, Artisan Breads, Butter & Preserves, Cheese & Cold Meat Assortment, Hard Boiled Eggs, Seasonal Cut Fruit, Individual Greek Yogurt, Granola</p>
<p>Healthy Start Continental \$16.95 House Made Granola Bars (contains nuts)^{G, VG}, Whole Fruit, Savory Scones, Whole Grain Muffins, Butter</p>	

ENHANCEMENTS FOR YOUR CONTINENTAL

Minimum order of 12.

<p>Seasonal Fresh Cut Fruit Platter ^{G, VG} \$6.75 each</p>	<p>Hard Boiled Eggs ^G \$24.95 per dozen</p>
<p>Whole Fruit Assortment ^{G, VG} \$3.50 each</p>	<p>Gluten Free Muffins ^{VG} \$45.95 per dozen</p>
<p>Individual Greek Fruit Yogurt ^G \$5.25 each</p>	<p>Gluten Free Scones ^{VG} \$45.95 per dozen</p>
<p>Individual Assorted Cold Cereal with Milk \$5.75 each</p>	<p>House Made Granola Bars (contains nuts) ^{G, VG} \$41.95 per dozen</p>

G: Gluten Sensitive
 except as noted
 VG: Vegan

*All prices subject to
 23% 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 **\$21.95**
Choose 1 selection from Eggs, 1 from Bakery & Griddle, 2 from Sides

ADD 1 selection from protein for an additional \$4.25 per person

EGGS:

Wisconsin Cheddar & Chive Scrambled Eggs ^G
Denver Scramble ^G
Spinach & Quinoa Scrambled Eggs ^G
Spinach & Fontina Frittata ^G

BAKERY & GRIDDLE:

House Baked Petite Pastries & Muffins
House Baked Savory & Sweet Scones
Petite Buttery Croissants
House Baked Petite filled Fruit, Chocolate & “Everything” Croissants
House Baked Corn Muffins & Honey Butter
House Baked Petite 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
Vanilla Yogurt with Granola & Mixed Berry Compote
Oatmeal with Raisins & 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

À LA CARTE BREAKFAST SELECTIONS

Minimum order 12, except where noted.

Egg Monona Classic Sandwich	\$7.25 each	House Made Quiche	\$39.95 each
Poached Egg, Sausage, Cheese on an English Muffin		Farmers Market or Bacon & Wisconsin Swiss	
Egg Monona Fresca Sandwich	\$7.25 each	(8 slices, minimum order 1 whole Quiche)	
Poached Egg, Cheese, Roasted Red Pepper, Pesto on an English Muffin		Chorizo Breakfast Burrito with Salsa	\$6.25 each
		Individual Spinach & Fontina Frittatas ^G	\$4.95 each

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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

Vista Salad ^G

Spring Greens, Shredded Red Cabbage, Roasted
Carrot, Sliced Cucumber
House Honey Mustard Dressing

*Vista Salad (above)
with Spring Greens,
Shredded Red
Cabbage, Roasted
Carrots, Sliced Cu-
cumber & House
Honey Mustard
Dressing*

Orchard Salad ^G

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

Mediterranean Salad ^G

Spring Greens, Grape Tomato, Red Bell Pepper,
Red Onion, Cucumber, Olives,
Roasted Chickpeas, Feta
House Lemon-Oregano Vinaigrette

SOUP BEGINNINGS

Tomato Basil ^{G, VG}

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 & Gluten Free Noodles

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LUNCH ENTRÉES



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

Multiple Entrée: Add \$1.75 per person (see page 27 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 - \$3.00 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	\$26.95	Enchilada Platter ^G	\$23.95
Boneless Chicken Breast in a Velouté Sauce with Fresh Spinach, Artichoke Hearts, and a Creamy Cheese Blend, Brown Butter Mashed Potatoes		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)	
Tuscan Chicken	\$26.95	Family Style Tortilla Chips with Mild Salsa (in place of rolls)	
Grilled Boneless Chicken Breast, Cavatappi, Sundried Tomato Cream Sauce		Vegetarian: Substitute Cheese and Vegetable Enchiladas	
Roasted Salmon ^G	\$34.95	Wild Mushroom Ravioli	\$22.95
Oven Roasted Fresh Salmon Fillet, Braised Black Lentils, Pureed Butternut Squash		Vegetarian Ravioli stuffed with Wild Mushrooms & Creamy Cheese, topped with Hearty Marinara	
Grilled Porkchop ^G (minimum 25)	\$25.95	Vegetarian Entrée du Jour	\$22.95
Boneless Porkchop, Green Peppercorn Demi-glace, Sliced American Fried Potatoes		Our Executive Chef Will Make an Appropriate Choice in Consideration of Your Main Entrée	

Vegetable Choices ^{G, VG}:

Green Beans with Confetti Peppers;
Cauliflower & Broccoli Florets with Baby Carrots

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SALADS & SANDWICHES



Rising Shores® Organic Fair Trade Coffee, Tea and Milk accompany all Sandwiches and Entrée Salads.
Multiple Entrée: Add \$1.75 per person (see page 27 for details).
Maximum of two selections (minimum of 10 per selection).
 Substitute Gluten Free Buns or Wraps Add \$4.00 per portion.

Top off your meal - Add centerpiece platters of House Baked Cookies and Brownies- \$3.00 per person.

LUNCH SALADS

Chicken Orchard Salad ^G & House Made Croissant **\$21.50**

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

Mediterranean Mezze Plate ^G **\$22.95**

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

Chipotle Lime Chicken Salad ^G **\$21.50**

Spring Mix, Garlic-Lime Marinated Chicken Breast, Seasoned Corn, Radish, Cotija Cheese, Pickled Onion
 Tortilla Chips
 House Chipotle Ranch
 Vegetarian: Substitute Fresh Avocado

*Chipotle Lime
 Chicken Salad
 (above) Spring Mix,
 Garlic-Lime
 Marinated Chicken
 Breast, Seasoned
 Corn, Radish, Cotija
 Cheese, Pickled
 Onion, House
 Chipotle Ranch,
 Tortilla Chips*

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

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LUNCH SANDWICHES

Southwest Chicken Wrap **\$21.95**

Seasoned Chicken, Black Bean & Corn Spread, Leafy Greens, Pickled Red Onion, Avocado Crema, Garlic-Herb Flour Tortilla
 Vegetarian: Substitute Fresh Avocado

Turkey Club Wrap **\$20.50**

Deli-Sliced Turkey, Applewood Smoked Bacon, Tomato, Leafy Greens, Dijonnaise, Herbed Flour Tortilla
 Vegetarian: Substitute Fresh Avocado

Ciabatta Sandwich **\$21.25**

Choice of 1:
 Turkey Club with Applewood Smoked Bacon;
 Deli Ham & Provolone; Roasted Chicken & Cheddar; Tarragon Chicken Salad
 All include Sliced Tomato & Leafy Greens
 Vegetarian: Substitute Grilled Vegetables with Pesto

*All Sandwiches come with a Dill Pickle Spear
 and your choice of:
 Redskin Potato Salad ^G, Pasta Salad or Coleslaw. ^G*

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 \$4.00 per portion.

Top off your meal - Add centerpiece platters of House Baked Cookies and Brownies - \$3.00 per person.

<p>Deli Buffet ^G \$27.95 Garden Salad ^{VG}, Creamy Ranch & House French Dressing, Home-Style Potato Salad, Sliced Turkey & Ham, Hummus ^{VG}, Assorted Wisconsin Cheeses, Sliced Tomato, Onion & Crisp Lettuce, Assortment of Kaiser Rolls, Sliced Bread (contains gluten) & Condiments, Potato Chips Add: Chef's Soup du Jour for \$3.50</p>	<p>Mediterranean Buffet \$29.95 Greek Salad with House Lemon-Dill Vinaigrette ^G, Lemon-Oregano Chicken Thighs ^G, Tabbouleh, Falafel ^{G, VG}, Spanikopita, Roasted Potatoes with Oregano & Mint ^{G, VG}, Green Beans with Fried Capers & Olive Oil ^{G, VG}, Tzatziki Sauce ^G, Hummus ^{G, VG}, Pita Bread</p>
<p>Gourmet Deli Buffet \$29.95 House Made Soup, Crackers, <i>Choice of One:</i> Wisconsin Beer Cheese; Tomato Basil; ^{G, VG} Minestrone ^{G, VG}, Garden Salad ^{VG}, Creamy Ranch & House French Dressings ^G; Redskin Potato Salad ^G, Marinated Antipasto Salad ^G, House Made Focaccia Sandwich Wedges; Muffaletta, Chipotle Chicken, Veggie Stack ^{VG}; Kettle Chips ^G</p>	<p>Heart of Italy Buffet \$30.95 Romaine Antipasto Salad ^G & 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 (<i>choice of 3</i>): Pepperoni; Sausage & Mushroom; BBQ Chicken; Hawaiian; Sausage, Pepperoni, Mushroom, Black Olive & Onion; Portobello, Black Olive, Onion & Sweet Peppers; Margherita; Cheeseless Marinara, Tomato, Artichoke, Garlic & Roasted Mushroom ^{VG} Substitute Gluten Free Pizza Crust: \$5.00 per person (2 pieces)</p>
<p>Southwestern Buffet ^G \$31.95 Pueblo Potato Salad, Fajita Chicken Strips Sautéed with Onions & Peppers, Corn Tortillas & Flour Tortillas (contains gluten), Refried Beans ^{VG}, Diced Tomatoes, Shredded Lettuce, Guacamole, Sour Cream, Chunky Mild Salsa & Green Chile-Tomatillo Salsa, House Made Cheese Enchiladas, Spanish Rice ^{VG}, Tortilla Chips with Warm Queso Dip Add: Chicken Fiesta Soup for \$4.50</p>	<p>Soup & Salad Buffet \$28.95 <i>Two Soups:</i> Wisconsin Beer Cheese & Minestrone Soups ^{G, V}; <i>Four Salads:</i> Shredded Kale & Sweet Potato Salad ^G with Honey Mustard Dressing; Italian Green Salad ^{VG} with Italian Dressing ^{G, VG}; Rainbow Quinoa Salad tossed in Avocado-Ginger Dressing ^{G, VG} ; Garden Pasta Salad; Chilled Boneless Chicken Strips ^G, Breadsticks & Butter</p>
<p>Bucky's Tailgate Buffet ^G \$30.95 Home-Style Potato Salad, Broccoli Slaw, Fresh Vegetable & Relish Tray ^{VG}, Beer Boiled Johnsonville® Bratwurst (contains gluten) with Wisconsin Sauerkraut & Chopped Fresh Onion, Grilled Boneless Chicken Breast, Black Bean Burgers ^{VG}, Fresh Sliced Tomato, Crisp Lettuce, Wisconsin Vegetarian Baked Beans ^{VG}, Condiments, & Buns (contains gluten)</p>	

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BOXED LUNCH PACKAGES



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 \$4.00 per sandwich.
 Sandwich Descriptions on page 6.

Standard Boxed Lunch

\$22.50 per box

Your Choice of Sandwich:

- Southwest Chicken Wrap
- Turkey Club Wrap (contains bacon)
- Smashed Chickpea Wrap with Tahini Herb Slaw ^{VG}
- Deli Sandwich - choice of 1: Turkey; Deli Ham & Provolone;
 Tarragon Chicken Salad, or Grilled Vegetables with Pesto ^{VG}

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

Standard Boxed Lunch
 Turkey Deli Sandwich
 (above), Lays Chips,
 House Baked Cookie

Premium Boxed Lunch

\$25.50 per box

Your Choice of Sandwich, Assorted Individual Lays Chips, 1 Side and 1 Dessert:

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

- Ciabatta Sandwich - choice of 1: Turkey Club (contains bacon); Deli Ham & Provolone;
 Tarragon Chicken Salad; Roast Chicken & Cheddar, or Grilled Vegetables with Pesto ^{VG}

Your Choice of 1 Side Dish:

Cole Slaw ^G, Potato Salad ^G, Pasta Salad, Whole Fruit ^{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)

À LA CARTE SIDES

Cole Slaw ^G	\$3.95 each	Assorted Frito-Lay Chips ^G	\$3.25 each
Homestyle Potato Salad ^G	\$4.75 each	Miss Vickie's Gourmet Chips ^{G, VG}	\$3.95 each
Pasta Salad	\$4.95 each	House Baked Cookies	\$3.50 each
Whole Fruit ^{G, VG}	\$3.50 each	House Made Granola Bars (contains nuts) ^{G, VG}	\$3.75 each

À LA CARTE BEVERAGES

Pepsi Soda Assortment (canned)	\$3.75 each	Sparkling Water Assortment (canned)	\$4.25 each
Rising Shores® Artesian Bottled Water	\$4.50 each	Milk (2% or Skim)	\$2.75 each

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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"

Presented 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 \$4.00 per sandwich.

SANDWICHES

Deli Sandwich	\$14.25	Turkey Club Wrap	\$14.25
Choice of 1: Deli-Sliced Turkey; Deli Ham & Provolone; or Tarragon Chicken Salad Layered on Bakery Fresh Kaiser Roll with Fresh Sliced Tomato, Leafy Greens, & Condiments Vegetarian: Substitute Grilled Vegetables with Pesto ^{VG}		Deli-Sliced Turkey, Applewood Smoked Bacon, Tomato, Leafy Greens, Dijonnaise, Herb Flour Tortilla Vegetarian: Substitute Fresh Avocado	
Ciabatta Sandwich	\$15.50	Southwest Chicken Wrap	\$14.25
Choice of 1: Deli Ham & Provolone; Turkey Club with Applewood Smoked Bacon; Tarragon Chicken Salad; or Roast Chicken & Cheddar Piled high on Fresh Baked Ciabatta with Sliced Tomato & Leafy Greens Vegetarian: Substitute Grilled Vegetables with Pesto		Seasoned Chicken, Black Bean & Corn Spread, Pickled Red Onion, Leafy Greens, Avocado Crema, Garlic-Herb Flour Tortilla Vegetarian: Substitute Fresh Avocado	

SALADS

Chipotle Lime Chicken Salad ^G	\$21.50	Chicken Orchard Salad ^G	\$21.50
Spring Mix, Garlic-Lime Marinated Chicken Breast, Seasoned Corn, Radish, Cotija Cheese, & Pickled Onion Tortilla Chips House Chipotle Ranch Vegetarian: Substitute Fresh Avocado		Fresh Romaine & Spring Greens, Grilled Boneless Chicken Breast, Diced Seasonal Apples, Wisconsin Gorgonzola Cheese, & Roasted Walnuts Breadstick with Butter (contains gluten) House Fig-Grapeseed Vinaigrette Vegetarian: Substitute Fresh Avocado	

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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)	\$5.50 each	House Made Granola Bars ^{G, VG}	\$41.95 per dozen <i>(contains nuts)</i>
Caramel Apple Cheesecake Square	\$5.95 each	House Baked Cookies	\$34.95 per dozen <i>Chocolate Chip, Snickerdoodle, Peanut Butter, Double Chocolate Chip, Sugar (contains nuts)</i>
New York Cheesecake Square	\$5.95 each	Gluten Free & Vegan Cookies	\$42.95 per dozen <i>Oatmeal Chocolate Chip; Chai Snickerdoodle</i>
<i>Mixed Berry Compote</i>		Seasonal Fresh Cut Fruit Cup ^{G, VG}	\$5.75 each <i>(Dessert substitution for guests with special dietary needs only)</i>
Chocolate Mousse ^G	\$6.25 each		
House Made Fruit Pie Squares	\$5.75 each		
<i>Choice of Apple; Cherry; Peach; Blueberry; Cranberry-Apple</i>			
House Made Bars	\$42.95 per dozen		
<i>(contains nuts)</i>			
House Made Brownies	\$42.95 per dozen		
<i>(contains nuts)</i>			

House Made Bars and Granola Bars (above), Assorted Classic and Gourmet Cupcakes (below)

CUPCAKES

Minimum of 12 per flavor

Classic Cupcakes

Full Size \$4.75 each Petite \$3.75 each

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

Gourmet Cupcakes

Full Size \$5.25 each Petite \$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 & Vegan Cupcakes

Full Size \$6.75 each Petite \$4.50 each

Chocolate with Dark Chocolate Coconut Ganache; Carrot Cake; Red Velvet



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

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	\$46.00 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 & Vanilla Flavorings</i>	\$56.00 per gallon
Hot Chocolate	\$41.95 per gallon
Hot Tea - Regular & Herbal Assorted	\$2.95 each

COLD BEVERAGES

Infused Waters (minimum 2 gallons ea.) <i>Strawberry-Watermelon Mint; Berry-Hibiscus; Mango-Pineapple Ginger</i>	\$44.50 per gallon
Iced Tea, Fruit Punch, Lemonade	\$36.95 per gallon
Sparkling Fruit Punch	\$36.95 per gallon
Chilled Fruit Juice Apple, Cranberry, Orange	\$14.95 per carafe
Rising Shores® Artesian Water (.5L bottle)	\$4.50 each
Sparkling Water Assortment (canned)	\$4.25 each
Pepsi Soda Assortment (canned)	\$3.75 each
Milk (2% or Skim)	\$2.75 each

SNACKS

Candy Bars <i>Assortment may include: Snickers®, Kit Kat®, M&M's®, Reese's® Peanut Butter Cups, Hershey's® Bar, Butterfinger®</i>	\$5.50 each
Ice Cream Novelties (minimum of 2 dozen) <i>May Include: Chips Galore Cookie Sandwiches, Sundae Cones, Frozen Fruit Bars</i>	\$5.75 each
Mixed Nuts ^{G, VG}	\$35.95 per pound
Trail Mix ^{G (contains nuts)}	\$29.95 per pound
Gardetto's Snack Mix	\$29.95 per pound
Popcorn Snack Box ^{G, VG} (minimum 12)	\$3.75 each
White Cheddar Popcorn Snack Box ^G (minimum 12)	\$4.25 each
Pretzels ^{VG}	\$19.95 per pound
Potato Chips ^{G, VG}	\$24.95 per pound
Pita Chips	\$22.95 per pound
Tortilla Chips ^{G, VG}	\$20.95 per pound
Mild Salsa ^{G, VG}	\$25.95 per quart
French Onion ^G or Cucumber Dill Dip ^G	\$24.95 per quart
Hummus ^{G, VG} Garlic or Roasted Red Pepper	\$35.95 per quart

Herbed Feta Dip ^G	\$42.95 per quart
Hot Nacho Cheese Dip ^G	\$45.95 per gallon

BAKERY

Minimum order of 12, except where noted

House Baked Cookies <i>See Lunch Endings for Gluten Free and Vegan Options</i>	\$34.95 per dozen
House Made Bars or Brownies ^(contains nuts)	\$42.95 per dozen
House Made Granola Bars ^{G, VG (contains nuts)}	\$41.95 per dozen
Brookies	\$38.95 per dozen
Croissants: Plain with Butter & Preserves	\$42.95 per dozen
Filled - Chocolate, Almond, Apple (minimum of 2 dozen)	\$46.95 per dozen
"Everything" Croissants (minimum of 2 dozen)	\$45.95 per dozen
Danish Rolls	\$38.95 per dozen
Kringle, Cut into 8 Slices	\$34.95 each
Mini Pastry Assortment (minimum of 2 dozen)	\$31.95 per dozen
Muffins with Butter	\$42.95 per dozen
Gluten Free & Vegan Muffins	\$45.95 per dozen
Choice of Savory or Sweet Scones with Butter and Preserves	\$39.95 per dozen
Gluten Free & Vegan Vegan Scones	\$45.95 per dozen
Classic Cupcakes <i>See Lunch Endings for varieties available</i>	\$4.75 each
Gourmet Cupcakes <i>See Lunch Endings for varieties available</i>	\$5.25 each

FRESH FRUIT & YOGURT

Seasonal Fresh Fruit Tray ^{G, VG} (minimum 25)	\$6.75 per person
Whole Fresh Fruit ^{G, VG} Bananas, Apples, Oranges, Grapes	\$3.50 each
Greek Fruit Yogurt ^G (individual)	\$5.25 each
Vanilla Yogurt ^G (bulk)	\$32.95 per quart
Granola (by the pound)	\$28.95 per pound

G: Gluten Sensitive
except as noted
VG: Vegan

All prices subject to
23% service charge and
applicable sales tax.

ANYTIME BREAKS



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

*Smoothie Break
 with Wild Berry &
 Strawberry Banana
 Smoothies, House
 Made Granola Bars,
 and House Made
 Brownies (above)*

Build your own "Sweet & Savory" Break	\$8.25	Energy Break ^{G, VG}	\$9.95
Choice of 1:		House Made Chocolate Salted Almond & Peanut Bar, House Made Dried Fruit & Seed Bar, Craisins, Fresh Vegetable Crudité with Garlic Hummus	
House Baked Cookies			
House Made Bars & Brownies			
Petite Classic Cupcakes			
Choice of 1:		Popcorn Bar ^G	\$10.75
Pretzel Twists		Salted Popcorn ^{VG} , Yellow Cheddar Popcorn, Caramel Popcorn, M&M'S [®] , Craisins ^{VG}	
Kettle Chips with French Onion Dip ^G		Shakers of Flavored Toppings to include:	
Tortilla Chips & Salsa ^{G, VG}		Ranch, Hot Jalapeno, & BBQ	
Fresh Vegetable Tray ^{VG} with Cucumber Dill Dip ^G			
Mediterranean Cruise ^G	\$11.50	Smoothie Break ^G	\$9.95
Fresh Vegetable Crudité ^{VG} with Tzatziki Sauce		Fresh Yogurt Smoothies	
Fresh Pita and Pita Chips (contains gluten)		Choice of 2 (Minimum of 25 per flavor):	
Garlic Hummus ^{VG} , Herbed Feta Dip,		Wild Berry, Strawberry Banana or Lean-Green	
Mediterranean Olive Blend ^{VG}		House Made Granola Bars ^{G, VG} (contains nuts)	
		House Made Brownies (contains gluten, may contain nuts)	
Agua con Infusión ^{G, VG}	\$11.50	Build Your Own Yogurt Parfait ^G	\$10.25
Choice of 2 Infused Waters:		Pre-scooped Vanilla Yogurt in a Champagne Coupe	
Strawberry-Watermelon Mint; Berry-Hibiscus;		With Guest's Choice of Toppings to Include:	
Mango-Pineapple Ginger		Fresh Strawberries, Fresh Seasonal Berries, &	
Fresh Fruit Kabobs		Granola (contains gluten)	
House Made Granola Bars (contains nuts)			
Classic Deli Break	\$13.75	Sassy Cow Sundae Bar ^{**G}	\$12.95
Mini Cocktail Roll Sandwiches:		Sassy Cow Vanilla Ice Cream	
Sliced Turkey; Sliced Ham; Cucumber & Cream Cheese; served with Dijonnaise, Pesto Aioli, and Tapenade on the side		With Guest's Choice of Toppings to Include:	
Fresh Vegetable & Relish Tray ^{G, VG}		Hot Fudge and Caramel Sauces, Berry Compote,	
Potato Chips ^{G, VG} with French Onion Dip ^G		Maraschino Cherries, M&M'S [®] , Cookie Crumbles (contains gluten), Sprinkles, and Fresh Whipped Cream	

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 VG: Vegan

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 23% service charge and
 applicable sales tax.

***Station Attendant required - \$80 Fee
 (\$40 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	\$4.10 each
Fresh Fruit Kabobs ^{G, VG}	\$6.50 each
Sage Goat Cheese & Spiced Apple Bruschetta	\$3.75 each
Fresh Vegetable & Herbed Cheese Croustade	\$3.50 each
Cucumber Cup	\$4.50 each
Hummus & Tomato ^{G, VG} or Feta & Kalamata Olive ^G	
Petite Vegetarian Taco Croustade	\$4.35 each
Bruschetta	\$3.50 each
Roasted Garlic & Wisconsin Cheddar or Roma Tomato ^{VG}	
Antipasto Skewers ^G	\$3.80 each
Umami Mushroom Bites with Carrot Slaw & Avocado Sauce ^{G, V}	\$4.00 each
Garden Naan with Herbed Bean Spread & Fresh Vegetables ^{VG}	\$3.70 each
Petite Desserts: (may contain nuts)	\$5.25 each
Cheesecakes, Cream Puffs, Tartlets, Truffles ^G ,	
Petit Fours, Éclairs, French Macarons	
<i>Three Choices - 100 minimum; Four Choices - 400 minimum; Six Choices - 600 minimum</i>	

SEAFOOD

Iced Large Shrimp Cocktail with Fresh Lemon & Cocktail Sauce ^G	\$5.25 each
Shrimp Salad Cucumber Cup	\$4.70 each
Smoked Salmon Mousse Tartlet	\$3.70 each
Sushi with Wasabi & Pickled Ginger	
California Roll ^G , Spicy Tuna ^G , or Tempura Shrimp	\$3.95 each
Vegetarian ^{G, VG}	\$3.70 each
<i>Minimum 100 pieces, Maximum 600 pieces</i>	

MEAT

Beef Tenderloin Carpaccio Crostini with Bleu Cheese Cream, & Preserved Tomato	\$5.00 each
Charcuterie Skewer ^G	\$4.20 each
Chef's Selection of Cured Meats, Kalamata Olives, & Artichoke Profiteroles, Choice of 2:	\$3.40 each
Tarragon Chicken, Smoked Salmon Salad, or Roasted Red Pepper Hummus	



Antipasto Skewers (above right) and Tarragon Chicken Profiteroles (above)

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except as noted
VG: Vegan

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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}	\$3.60 each
Artichoke Crostini	\$3.40 each
Baked Artichoke Dip with Baguettes (approximately 32 portions per qt)	\$47.25 per quart
Caramelized Onion Tartlet	\$3.50 each
Jalapeño Cream Cheese Wonton	\$4.50 each
Wisconsin Mozzarella & Tomato Crostini	\$3.50 each
Petite Vegetable Egg Rolls with Sweet & Sour Sauce	\$3.90 each
Spinach Artichoke Tartlet	\$3.90 each
Spanikopita	\$4.60 each
Wisconsin Wild Rice Stuffed Mushrooms ^G	\$3.60 each
Sundried Tomato & Artichoke Stuffed Mushroom ^{G, VG}	\$4.00 each
Wisconsin Four Cheese Tartlet	\$3.60 each
Balsamic Fig & Goat Cheese Flatbread	\$3.85 each
Black Bean Mollete	\$3.75 each

SEAFOOD

Curried Shrimp Croustade	\$3.80 each
Salmon Cake with Rémoûlade Sauce	\$4.75 each
Shrimp Scampi Tartlet	\$4.70 each
Crab Rangoon with Sweet & Sour Sauce	\$4.90 each
Moroccan Glazed Salmon Skewers ^G	\$5.00 each

MEAT

Bacon Wrapped Water Chestnuts with Marmalade Glaze	\$4.70 each
Battered Chicken Wings & Drumettes with Ranch Dressing	\$4.10 each
Buffalo Chicken Wings & Drumettes with Bleu Cheese Dressing & Celery Sticks	\$4.20 each
Cheesy Smoked Chicken Cornucopia	\$5.20 each
Chicken Satay Marinated in Lemongrass Ginger Sauce ^G	\$5.20 each
Chicken Spring Rolls with Sweet & Sour Sauce	\$4.50 each
Jerk Chicken Skewer with Mango Salsa ^G	\$5.10 each
Meatballs Swedish or BBQ	\$3.20 each
Pork Pot Stickers with Ponzu Sauce	\$3.60 each



Jerk Chicken Skewer with Mango Salsa (above right) and Black Bean Mollete (above)

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 except as noted
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 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
 Hummus & Tzatziki
 Sauce (above)*

Gourmet Cheese & Fruit Display^G (50 minimum) **\$9.95 per portion**
 Gruyère, Swiss, Vermont Cheddar, Fontina, Creamy Brie, Lemon-Herb Chèvre with Strawberries, Grapes, Dried Apricots & Kiwi, Toasted Pecans and Gourmet Crackers (contains gluten)

Charcuterie Board^G (50 minimum) **\$9.95 per portion**
 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 **\$5.50 per portion**
 Wisconsin Cheddar, Baby Swiss, Muenster & White Cheddar Cheeses with Gourmet Crackers (contain gluten)

Wisconsin Cheese & Sausage Platter^G **\$5.75 per portion**
 Wisconsin Cheddar, Baby Swiss, Muenster & White Cheddar Cheeses with Sliced Salami, Turkey Pastrami and Gourmet Crackers (contain gluten)

House-Smoked Salmon Fillet Display^G **\$325.00 each**
 Served with Capers, Red Onion, Tomato, Boiled Egg, Black Olives, Gourmet Crackers (contain gluten), Herb Cream Cheese and Fresh Lemon (approximately 30 petite servings)

Gourmet Vegetable Crudités^{G, VG} **\$6.25 per portion**
 House Made Garlic 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} with Cucumber Dill Dip (contains dairy) **\$4.25 per portion**

Fresh Vegetable & Relish Tray^{G, VG} **\$3.95 per portion**

Marinated Roasted Vegetable Platter^{G, VG} with Pesto Dip^G **\$5.25 per portion**

Seasonal Fresh Cut Fruit Platter^{G, VG} **\$6.75 per portion**

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HORS D'OEUVRES



CHEF'S CARVING TABLE

Chef Attendant required on all carving tables.
 \$135 per chef (\$45 per attendant per hour - 3 hour minimum).

Petite Rolls (contains gluten) included with below selections.

	Steamship Round of Beef ^G with Dijon, Mayonnaise & Horseradish Cream Sauce (approximately 150-200 petite servings)	Market Price	Whole Boneless Ham ^G with Dijon, Mayonnaise & Door County Cherry Chutney (approximately 25 petite servings)	\$385.00
<i>Chef Carved Baron of Beef (above)</i>	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 & Mango Chutney (approximately 40 petite servings)	\$350.00
<i>Roasted Vegetable Station (below)</i>	Baron of Beef ^G with Dijon, Mayonnaise & Horseradish Cream Sauce (approximately 80 petite servings)	Market Price	Roasted Vegetable Station ^{G, VG} Assortment of Vegetables which may include: Whole Roasted Cauliflower, Broccoli, Bell Peppers, Grilled Asparagus, Grilled Portabello Mushroom Caps, Roasted Carrots, Grilled Yellow Squash, or Zucchini with Harissa Sauce & Cannellini-Lemon Sauce (approximately 50 petite servings)	\$395.00
	Whole Roasted Turkey ^G with Dijon, Mayonnaise & Wisconsin Cranberry Chutney (approximately 40 petite servings)	\$475.00		
	Whole Smoked Turkey ^G with Dijon, Mayonnaise & Wisconsin Cranberry Chutney (approximately 40 petite servings)	\$475.00		

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HORS D'OEUVRES

PACKAGES & STATIONS

Minimum of 50.



Wisconsin Made	\$12.50
Wisconsin Wild Rice Stuffed Mushrooms ^G , Smoked Trout Crouton, Cheesy Smoked Chicken Cornucopia, Wisconsin Cheese & Sausage Platter ^G with Gourmet Crackers (contains gluten) (3.25 total pieces per guest)	
Butler's Choice	\$10.50
Sundried Tomato & Artichoke Stuffed Mushroom ^{G, VG} , Curried Shrimp Croustade, Caramelized Onion Tartlet, Wisconsin Mozzarella & Tomato Crostini, Tarragon Chicken Salad Profiterole (3 total pieces per guest)	
Dim Sum	\$16.95
Pork Pot Stickers with Ponzu Sauce, Jalapeño Cream Cheese Wonton, Chicken Satay, Chicken Spring Roll, Petite Vegetable Egg Rolls, Sweet & Sour Sauce (4 total pieces per guest)	
Antipasto Table ^G	\$12.50
Marinated Fresh Wisconsin Cheeses, Salami and Prosciutto, Mushrooms, Pepperoncinis, Artichoke Hearts, Marinated & Grilled Vegetables, Tapenade, Infused Olive Oil, Rustic Breads & Sliced Baguette (contains gluten)	
Nacho Bar	\$12.95
Seasoned Ground Beef, Chili Beans, Nacho Cheese Sauce, Salsa, Guacamole, Black Olives, Green Onions, Diced Tomato, Sour Cream, Served with Tortilla Chips	
Quesadilla Station	\$13.95
Fajita Seasoned Chicken Quesadillas & Grilled Portobello & Vegetable Quesadillas, Served with Tortilla Chips, Sour Cream, Mild Salsa & Guacamole ^G (3 total pieces per guest)	

Greens & Grains Table ^G	\$11.95
Spring Mix, Herbed Ancient Grains, & Assorted Toppings: Cubed Deli Chicken, Marinated Chickpeas, Shredded Red Cabbage, Roasted Sweet Potato, Roasted Broccoli, Pickled Onion, Grape Tomatoes, Diced Cucumbers, Fresh Parmesan, Feta Cheese, Roasted Pepitas, Crispy Onion (contains gluten) Dressings: House Creamy Ranch, House Honey Mustard, House Maple-Cider Vinaigrette ^{VG} (1 portion per guest)	
Happy Hour Package	\$20.95
Buffalo wings with Bleu Cheese Dressing, BBQ Chicken Pizza Squares, Onion Rings with Ketchup, Layered Taco Dip with Tortilla Chips ^G (6 total pieces per guest)	
Wisconsin Tailgate	\$20.95
Wisconsin Cheese Platter ^G with Gourmet Crackers, Fresh Vegetable & Relish Platter ^{G, VG} , Hummus Cucumber Cup ^{G, VG} , Mini Cheddarwursts with Condiments, BBQ Chicken Skewers ^G , Homemade Potato Chips (6 total pieces per guest)	
Slider Bar	\$17.75
Mini Cheeseburgers, Mini Buffalo Chicken Sandwiches, BBQ Pulled Pork, Homemade Petite Black Bean Burgers ^{VG} with Petite Cocktail Buns, Vegetable & Relish Platter ^{G, VG} with French Onion Dip ^G , Potato Chips ^G , & Condiments including Tomato Rémolade, Cornichon Relish & Grain Mustard (3.5 total pieces per guest)	
Mashed Potato Bar ^{**G}	\$12.95
Garlic Mashed Potatoes Served with Guest's Choice of Toppings: Bavarian Mushroom Sauce, Sharp Cheddar Sauce, Shredded Wisconsin Swiss Cheese, Diced Bacon, Sour Cream with Chives, Crispy Onions (contain gluten) & Infused Butters (1 portion per guest)	
Mac & Cheese Bar ^{**}	\$12.95
Homemade Mac & Cheese Served with Guest's Choice of Toppings Choice of 1: Classic: Diced Ham, Broccoli Florets, Crispy Fried Onions, Green Onions, Wisconsin Parmesan, Hot Sauce BBQ: BBQ Pulled Pork, Fire-Roasted Corn, Crispy Fried Onions, Green Onions, BBQ Sauce Wisconsin: Sliced Cheddarwurst, Sauteed Peppers & Onions, Pepperjack Cheese, Sriracha (1 portion per guest)	

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Dim Sum Package (above)

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****Station Attendant Required - Attendant Fee \$80 per attendant (\$40 per attendant per hour - 2 hour minimum).
White-Gloved Butler Staff - \$80 (\$40 per hour, per staff - 2 hour minimum). Not all items listed are butler passable.**

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, Red Onion, Wisconsin Parmesan, Home-Style Croutons
House Champagne-Mustard 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 & Spring Mix, Sliced Strawberry, Wisconsin Brie Cheese Wedge
House Citrus Vinaigrette

Wright Salad ^{G, VG}

Baby Spinach & Spring Mix, Sliced Roma Tomato, Carrot Coins, Sliced Radish
House Basil Vinaigrette

*Wright Salad (above)
Baby Spinach &
Spring Mix, Sliced
Roma Tomato, Carrot
Coins, Sliced Radish,
House Basil
Vinaigrette*

GOURMET BEGINNINGS

Add \$2.25 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 Fan, Dried Wisconsin Cranberries, Slivered Shallots, Wisconsin Parmesan
House Maple-Cider Vinaigrette

Roasted Squash Salad ^G

Spinach & Arugula, Seasonal Roasted Squash, Feta, Roasted Pepitas
House Green Pea & Herb 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.

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

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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 \$1.75 per person (See page 27 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.

<p><i>Woodland Mushroom Sirloin (above) Broiled Sirloin Steak, Woodland Mushroom Sauce, Twice-Baked Potato, Fresh Seasonal Vegetable Blend</i></p>	<p>Roasted Garlic Sirloin ^G \$48.95 Broiled Sirloin Steak, Roasted Garlic Sauce, Sliced Wisconsin Parmesan Herb Potatoes</p> <p>Woodland Mushroom Sirloin ^G \$48.95 Broiled Sirloin Steak, Woodland Mushroom Sauce, Twice-Baked Potato</p> <p>Steak Diane ^G \$48.95 Seared Sirloin Steak Flambéed with Cognac, Butter, & Shallots; Mascarpone Mashed Potatoes</p>	<p>Beef Short Ribs ^G \$48.95 Provençal Braised Short Ribs, Pan Jus, Gorgonzola Mashed Potatoes</p> <p>Pot Roast ^G (Minimum 25) \$36.95 Tender Beef Slowly Roasted, Julienned Carrots, Onions, Celery, Mashed Potatoes, Pan Gravy</p> <p>Black and Bleu Filet ^G Market Price Broiled Filet, Grilled Beefsteak Tomato, Bleu Butter or Miso Butter, Roasted Garlic Duchess Potatoes</p>
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PORK

Minimum 10 per Entrée Selection.

<p>Lemon Pesto Pork Cutlet \$36.95 Breaded Pork Cutlet, Arugula & Lemon Pesto, Risotto Croquettes</p>	<p>Bone-in Brined Pork Loin ^G \$36.95 Pork Loin Roasted Whole & Sliced, Pan Gravy, Gorgonzola Mashed Potatoes</p>
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G: Gluten Sensitive
 except as noted
 VG: Vegan

All prices subject to
 23% service charge and
 applicable sales tax.

Vegetable Choices ^{G, VG}:
 Fresh Seasonal Vegetable Blend; Whole Green Beans with Confetti Peppers;
 Roasted Vegetable Blend;
 Steamed Asparagus Add \$3.95 per person

DINNER ENTRÉES

POULTRY

Minimum 10 per Entrée Selection.

Multiple Entrée: Add \$1.75 per person (See page 27 for details).

Lemon Caper Chicken ^G Boneless Sautéed Chicken Breast, Lemon Pan Sauce, Capers, White Wine, Herbs, Garden Rice Pilaf	\$29.95	Risotto Stuffed Chicken Wisconsin Parmesan Breaded Boneless Chicken Filled with Lemon Risotto, Creamy Tarragon Mushroom Sauce, Sliced Wisconsin Parmesan Herb Potatoes	\$29.95
Maple-Mustard Glazed Chicken ^G Grilled Boneless Chicken Breast, Maple-Mustard Glaze, Herbed Medley Potatoes	\$29.95	Chicken Marsala ^G Boneless Chicken Breast, Marsala Wine Sauce, Mushroom Brown Rice Pilaf	\$28.95
Roasted Harvest Chicken ^G Roasted Airline Chicken Breast, Squash Puree, Cranberry Glaze, Seasoned Quartered Baby Red Potatoes	\$34.95	Margherita Chicken Breaded Boneless Chicken Breast Filled with Fresh Mozzarella, Tomato, Basil, Traditional Pesto Sauce, Vegetable Couscous	\$31.95
Cherry Bourbon-Glazed Chicken ^G Cherry Bourbon-Glazed Airline Chicken Breast, Roasted Fingerling Potatoes	\$35.95		

VEGETARIAN

Portobello Wellington Puff Pastry, Fresh Portobello Mushroom, Herbs, Shallots, Risotto, Grilled Tomato	\$29.95	Sweet Potato & Coconut Curry ^{G, VG} Curried Chickpeas, Onions, Red Pepper, Cilantro with Jasmine Rice	\$24.95
Quinoa Stuffed Zucchini Boats ^{G, VG} Zucchini Boats, Quinoa, Wild Rice, Apricots, Craisins, Parsley, Carrot Gastrique	\$25.95	Chef's Vegetarian Entrée Du Jour Our Executive Chef Will Make an Appropriate Choice in Consideration of Your Main Entrée	\$24.95

G: Gluten Sensitive
except as noted
VG: Vegan

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23% service charge and
applicable sales tax.

Vegetable Choices ^{G, VG}:
Fresh Seasonal Vegetable Blend; Whole Green Beans with Confetti Peppers;
Roasted Vegetable Blend;
Steamed Asparagus Add \$3.95 per person

DINNER ENTRÉES



SEAFOOD

Minimum 10 Per Entrée Selection.

Multiple Entrée: Add \$1.75 per person (See page 27 for details).

Roasted Salmon ^G

Oven Roasted Fresh Salmon Fillet,
Potatoes Rissole, Lemon Garnish

Choice of:

Herb Crust (contains gluten);

Moroccan Barbecue Glaze;

Orange Pan Sauce;

Mustard Dill Sauce

\$47.95

Seafood Wellington

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

\$40.95

Shrimp Scampi

Garlic Butter Shrimp, White Wine Sauce, Linguini

42.95\$

Champagne Tilapia ^G

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

\$32.95

Romesco Cod ^G

Baked Cod Fillet, Roasted Red Pepper & Tomato
Sauce, Herbed Yukon Gold Potato Wedges,
Lemon Garnish

\$41.95

*Oven Roasted Fresh
Salmon Fillet (above)
with Mustard Dill
Sauce, Potatoes
Rissole, Whole Green
Beans with Confetti
Peppers, Lemon
Garnish*

Vegetable Choices ^{G, VG}:

Fresh Seasonal Vegetable Blend; Whole Green Beans with Confetti Peppers;

Roasted Vegetable Blend;

Steamed Asparagus Add \$3.95 per person

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

Interested in creating a medley plate? Speak with your Catering Sales Manager.

*All prices subject to
23% service charge and
applicable sales tax.*

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
Wright Salad with House
Basil Vinaigrette ^{G, VG}
Mediterranean Salad with House
Lemon-Oregano Vinaigrette ^G
Spinach & 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}
Glazed Carrots ^{G, VG}
Roasted Vegetable Blend ^{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
Sliced Wisconsin Parmesan
Herb Potatoes ^G
Whipped Potatoes & Gravy ^G
Seasoned Quartered Baby Red
Potatoes
Mushroom Brown Rice Pilaf ^G
Lemon Rice Pilaf ^{G, VG}
Quinoa Brown Rice Pilaf ^{G, VG}

ENTRÉE OPTIONS

Chicken Marsala ^G
Spinach Artichoke Chicken ^G
Lemon Caper Chicken ^G
Risotto Stuffed Chicken

Champagne Tilapia ^G
Romesco 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 with Pan Gravy ^G

Vegetarian Wild Mushroom & Cheese Ravioli
topped with Marinara
Broccoli & Chickpea Fritter ^{G, VG}

Two Entrées \$46.95

Three Entrées \$51.95

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

***Chef Attendant Required - \$135 per chef (\$45 per attendant per hour - 3 hour minimum).*

*All prices subject to
23% service charge and
applicable sales tax.*

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.

Chocolate Lush Cake ^G	\$7.25	New York Style Cheesecake	\$7.95
Rich Flourless Chocolate Cake with Frangelico, Kahlua, Irish Crème Anglaise		Our Creamy Cheesecake Topped with Mixed Berry Compote	

Cappuccino Roll ^G	\$7.95	Raspberry White Chocolate Swirl Cheesecake	\$8.25
Light Chocolate Cake Roll filled with Coffee Flavored Cream and Garnished with a Chocolate Covered Espresso Bean		Fresh Raspberries and White Chocolate Marbled into our Creamy Cheesecake on Buttery Shortbread Crust and Garnished with Raspberry Coulis	

Golden Carrot Torte	\$7.25	Petite Desserts (may contain nuts)	\$5.25 each
Spiced Carrot Cake with Walnuts and Orange-Scented Cream with a Marzipan Carrot		Cheesecakes, Cream Puffs, Tartlets, Truffles ^G , Petit Fours, Éclairs, French Macarons	

Plated Dessert Trio	\$12.95	<i>Petite Multi Choice Minimum Order:</i>
Strawberry Pistachio Tart, Flourless Chocolate Diamond Cake ^G and White Chocolate Passionfruit Mousse Cup ^G on a Crème Anglaise and Raspberry Coulis Painted Plate		<i>Three Choices - 100 minimum; Four Choices - 400 minimum; Six Choices - 600 minimum</i>
		<i>Personal servings for each guest may be ordered for an additional \$.75 per person.</i>

Traditional Tiramisu	\$7.95	Seasonal Fresh Cut Fruit Dish ^{G, VG}	\$6.75
Trifle Style Sponge Cake with Coffee and Rum with a Mascarpone Mousse, Cocoa & Chocolate Déco served in a Champagne Coupe		(Substitution for guests with special dietary needs only)	

Butterscotch Budino ^G	\$7.50	CUPCAKES	
Rich Buttery Pudding served in a Champagne Coupe with Dark Rum, Sea Salt and Caramel		<i>Minimum of 12 per flavor</i>	
		Classic Cupcakes	\$4.75 each

Lemon Mousse ^G	\$6.75	<i>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</i>	
Served in a Champagne Coupe and Garnished with a Fresh Raspberry			

Chocolate Bourbon Pecan Tart	\$7.95	Gourmet Cupcakes	\$5.25 each
Buttery Slice of a Traditional Southern Favorite		<i>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</i>	

Apple Frangipane Tart	\$7.95	Gluten Free & Vegan Cupcakes	\$6.75 each
Poached Granny Smith Apples Baked in Rich Almond Custard, Dusted with Powdered Sugar and Garnished with a Dollop of Whipped Cream		<i>Chocolate with Dark Chocolate Coconut Ganache; Carrot Cake; Red Velvet</i>	

Key Lime Tart	\$7.95		
Traditional Lime Custard on a Graham Cracker Crust Served with Freshly Whipped Cream			



Assorted Petite Desserts (above right), Plated Dessert Trio (above), Golden Carrot Torte (below)



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VG: Vegan

All prices subject to 23% service charge and applicable sales tax.

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, Bombay Sapphire Gin,
 Korbels VSOP Brandy, Maker's Mark Bourbon,
 Crown Royal Whiskey, Jameson Irish Whiskey,
 Dewar's Scotch,
 Planteray Rum,
 1800 Silver Tequila
 Decoy by Duckhorn Wines:
 Sauvignon Blanc, Chardonnay,
 Merlot, Cabernet Sauvignon, Red Blend

CALL BRANDS

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



Traditional Old Fashioned

HOST PREMIUM BAR		CASH PREMIUM BAR		HOST CALL BAR		CASH CALL BAR	
Cocktails	\$9.50	Cocktails	\$10.00	Cocktails	\$8.75	Cocktails	\$9.00
Mixed Drinks	\$9.00	Mixed Drinks	\$9.50	Mixed Drinks	\$8.25	Mixed Drinks	\$8.50
Wine	\$10.50	Wine	\$11.00	Wine	\$8.00-\$9.25	Wine	\$8.25-\$9.75
Cordials	\$10.25	Cordials	\$10.75	Cordials	\$9.25	Cordials	\$9.75
Martinis	\$11.75	Martinis	\$12.25	Martinis	\$10.75	Martinis	\$11.25

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.

Import & Micro Brew:			
Bottled - Capital Amber, New Glarus Spotted Cow, Stella Artois	Host	\$8.25	Cash \$8.50
Draft - Capital Amber or New Glarus Spotted Cow (min. 100 guests).....	Host	\$7.00	Cash \$7.25
Domestic Beer:			
Bottled - Miller Lite, Leinenkugel's Original	Host	\$6.50	Cash \$6.75
Draft - Miller Lite or Coors Light (min. 100 guests).....	Host	\$6.25	Cash \$6.50
Flavored Hard Seltzer.....	Host	\$8.25	Cash \$8.50
Non-Alcoholic Beer	Host	\$6.25	Cash \$6.50
Soft Drinks	Host	\$3.75	Cash \$4.00

Bartender Fee of \$40 per bartender per hour waived with \$300 sales,
 excluding service charge and sales tax, per bartender per hour (3 hour minimum).

BAR PACKAGES

Hourly Host Premium Bar Package:	1st Hour \$20.95	Each Additional Hour \$10.00 per person
Hourly Host Call Bar Package:	1st Hour \$19.25	Each Additional Hour \$9.25 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. Groups up to 250 guests \$550.00 package price

G: Gluten Sensitive
 except as noted
 VG: Vegan

All prices subject to
 23% 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 **\$32.95**
Sauvignon Blanc **\$39.95**

Decoy by Duckhorn Wines **\$52.50**
Chardonnay, Sauvignon Blanc, Cabernet Sauvignon, Merlot, Red Blend

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

WHITE WINES

RED WINES

Chardonnay		Cabernet Sauvignon	
Rodney Strong Chalk Hill	\$57.95	Estancia	\$40.95
J. Lohr Arroyo Vista	\$51.95	Greenwing	\$66.95
Pinot Grigio		Merlot	
Ecco Domani	\$39.95	Cannonball	\$47.95
Scarpetta	\$37.95	Alexander Valley Vineyards	\$47.95
Riesling		Pinot Noir	
Château Ste Michelle	\$43.95	Sea Sun	\$38.95
Shades of Blue	\$46.95	Böen Tri-Appellation	\$50.95
Whites of Distinction		Reds of Distinction	
Pine Ridge Chenin Blanc + Viognier	\$57.95	Château Saint-Sulpice Bordeaux	\$45.95
Emmolo Sauvignon Blanc	\$61.95	Banfi Chianti Classico	\$57.95
Wisconsin Varietals		Wisconsin Varietals	
Prairie Fumé by Wollersheim	\$42.95	Prairie Sunburst by Wollersheim	\$43.95
Vin X by Botham	\$46.95	Uplands Reserve by Botham	\$47.95

CHAMPAGNE & SPARKLING WINES

Campo Viejo Cava Brut	\$35.95	Veuve Clicquot Brut Yellow Label	\$232.00
Ballatore Gran Spumante	\$38.95	Wollersheim Sparkling Grape Juice	\$25.95
Gran Passione Prosecco	\$41.95		

Custom Order and Kosher Wines available upon request.

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All prices subject to
23% service charge and
applicable sales tax.

KEG BEER LIST



KEG BEER LIST

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

Domestic Kegs

\$450.00 per half barrel

Equates to \$2.85 per glass (160 12 oz. portions)

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

Import & Microbrew Kegs

\$575.00 per half barrel

Equates to \$3.60 per glass (160 12 oz portions)

Choose from an Assortment of Domestic, Import and Microbrew Kegs.

Capital, Middleton WI

Amber, Island Wheat, Pilsner, Supper Club

Karben4, Madison, WI

Fantasy Factory IPA, Midwesty Pilsner, Lady Luck Dark Red Ale

New Glarus, New Glarus, WI

Spotted Cow, Moon Man Pale Ale, Two Women Lager

Dos Equis

Stella Artois

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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except as noted
VG: Vegan*

*All prices subject to
23% service charge and
applicable sales tax.*

2026 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 4 business days 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.

Examples 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. The 5% meal overage does not apply to Hospitalities or Receptions.

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. Special dietary requests made on-site will incur a \$2.00 fee (in addition to standard menu pricing). Any certified kosher special meals must be requested a minimum of 14 days before the event date (with final signed paperwork) and will incur additional charges.

Food and beverage orders cannot be placed 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, TAXES, AND FEES

A service charge of 23% 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 fees:

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.

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.

CANCELLATIONS

Within 14 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

All food and beverages served or consumed on the premises must be purchased, prepared and served by Monona Catering

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

Our updated menus are released annually each December for the following calendar year. Pricing will be based on the menu in effect for the calendar year in which the event takes place. If the updated calendar year menus are released after your signed booking contract, but before the event date, the updated menu prices will apply.

Client requested custom menus (non-print menu items) must be submitted to Monona Catering Sales at least one month before the event date for consideration.

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.

All personal belongings must be removed from the food service area at the end of your event. 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.

MULTIPLE-ENTRÉE TICKETING

\$1.75 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

Purple - Special

Lessee will be billed for the number of meals actually served, or the final guarantee, whichever is greater.

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 \$3.50 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 \$1.75, plus service charge and tax, per setting per meeting day. Fee will be waived with a minimum \$60 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 \$40 per bartender per hour waived with \$300 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 \$75.00 (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

Butler Staff: \$40 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 \$40 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: \$45 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.

All labor charges are subject to sales tax.

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.

IN-HOUSE DÉCOR

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

Votive Candles	\$ 1.50 each
Table Stands	\$.50 each - <i>no fee applies for use during meal functions</i>
Colored Linen Napkins	\$.75 each
Special Linen	Available on request

EXHIBITOR 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 \$80 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 \$40 per hour per staff member (two staff and three-hour minimum) will be waived with \$200 per staff member per hour sales.



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

*Let us orchestrate
your incredible.*

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