

## Dinner Buffets

All dinner buffets are served with freshly brewed iced tea, regular and decaffeinated coffee and Tazo tea.  
(Minimum 25 guests; \$100 labor fee if less than 50 guests)

### Madison Buffet

Fresh seasonal fruit • Mixed greens with shredded carrots, cherry tomatoes and cucumbers with our house-made balsamic vinaigrette and ranch dressings • Asparagus, shrimp and orzo salad  
Grilled breast of chicken with Portobello mushrooms and caramelized shallots  
Sliced sirloin of beef with brandy green peppercorn sauce • Rosemary-roasted red bliss potatoes  
Sautéed zucchini and tomatoes • Fresh breads from our bakery  
Assorted petit fours and finger tarts

**\$29.95 per guest**

### Roman Buffet

Vegetable minestrone soup • Fresh mozzarella and tomatoes with balsamic and basil  
Caesar salad with house-made garlic croutons and Parmesan cheese  
Lasagna with prosciutto, ricotta and Italian sausage  
Pesto-crusted chicken breast with Marsala and Portobello mushrooms  
Tri-colored cheese tortellini and penne rigate served with Italian meat sauce and Romano cream sauce  
Garlic bread • Parmesan cheese • Mascarpone-filled cannolis • Tiramisu

**\$30.95 per guest**

### Ambassador Buffet

Roasted garlic hummus with fried pita chips • Tabbouleh salad  
Mixed greens with shredded carrots, cherry tomatoes and cucumbers with house-made balsamic vinaigrette and ranch dressing • Mediterranean couscous  
Beef shish kabobs with tahini sauce • Tandoori-spiced chicken  
Apricot macadamia nut basmati rice • Cumin and cilantro-stewed chickpeas  
Braised cauliflower with zucchini • Flatbread  
Mango cheesecake • Coconut custards

**\$31.95 per guest**

### Governor's Buffet

Wisconsin cheese platter • Caesar salad with house-made garlic croutons and Parmesan cheese  
Seven grain salad with dried cherries, toasted almonds and sherry vinaigrette  
Greek pasta salad with lemon oregano vinaigrette • Chicken saltimbocca with sage cream  
Sliced grilled tri tip of beef with creamy braised leeks and roasted garlic  
Seared grouper with champagne cream • Roasted tomatoes stuffed with mushrooms and oregano  
Yukon mashed potatoes • Fresh breads from our bakery  
Chocolate cheesecake • Orange strawberry mousse cake

**\$32.95 per guest**

## Dinner Enhancements

*(Minimum 25 guests)*

**Wild mushroom strudel** with roasted tomatoes **\$7.95 per guest**

**Portobello and rosemary polenta gratin** with Parmesan cheese and tomato **\$7.95 per guest**

**Ahi tuna carpaccio** with radish and watercress, topped with a sweet chili vinaigrette **\$8.95 per guest**

**Bacon-wrapped scallops** with saffron-whipped potatoes and Madeira sauce **\$8.95 per guest**

**Braised short rib** with corncakes and caramelized shallots **\$8.95 per guest**

**Bruschetta** with marinated tomato rock shrimp, Gruyère and red pepper coulis **\$8.95 per guest**

**Chilled citron-poached prawns** with lemon and cocktail sauce **\$8.95 per guest**

**Duck confit** with mascarpone polenta and black currant sauce **\$8.95 per guest**

**Grilled prawns** with sweet corn risotto cake, lobster sauce and shellfish oil **\$8.95 per guest**

**House-cured dill gravlax** with fennel, red onion and chive crème fraîche **\$8.95 per guest**

## Three Course Dinner Selections

*Includes your choice of one soup or starter. (\$25 labor fee if less than 25 guests)*

### Soups

Steakhouse potato soup  
Roasted chicken with orzo and vegetables  
Portobello mushroom with cognac cream  
Butternut squash bisque

Seafood chowder  
Lobster bisque with chives  
*(Additional \$2.00 per guest)*

### Starters

Mixed greens with shredded carrots, cherry tomatoes and cucumbers with our house-made balsamic vinaigrette and ranch dressings

Caesar salad with hearts of romaine, house-made croutons and Parmesan cheese

Fresh spinach, crumbled feta cheese and pine nuts with whole grain mustard vinaigrette

Fresh mozzarella with marinated tomatoes and balsamic vinaigrette  
*(Additional \$1.00 per guest)*

Grilled asparagus with mixed field greens and lemon aioli  
*(Additional \$1.00 per guest)*

## Dinner Entrée Selections

*All dinner entrées are served with freshly brewed iced tea, regular and decaffeinated coffee, a selection of Tazo teas, fresh breads from our bakery with butter and dark chocolate or seasonal mousse for dessert.*

*(No multiple entrée selections for groups under 20)*

### Mushroom-stuffed tomatoes

With Parmesan cream, mashed potatoes and sautéed greens **\$20.95 per guest**

### Vegetable crepes

Roasted vegetables, herbed goat cheese and smoked tomato coulis **\$20.95 per guest**

### Grilled vegetable and spinach ravioli

with caramelized onions, roasted zucchini, pine nuts and lemon cream **\$20.95 per guest**

### Seared lemon-herb chicken breast

Roasted garlic mashed potatoes and Cabernet reduction **\$22.95 per guest**

### Teriyaki-glazed chicken breast

Five spice fried rice, stir-fried vegetables, water chestnuts and ginger lemongrass cream **\$22.95 per guest**

### Oven-roasted chicken breast

Tagliatelle pasta, basil, Portobello mushrooms and tomato Madeira cream **\$24.95 per guest**

### Prosciutto-wrapped breast of chicken

Scalloped potatoes, spinach, pine nuts and roasted red pepper cream **\$26.95 per guest**

### Miso-glazed salmon

Sushi rice with japanese squash puree, steamed bok choy and wasabi soy cream **\$27.95 per guest**

### Filet of salmon

Roasted red potatoes, caramelized onions and tomato-basil relish **\$27.95 per guest**

### Creole-dusted tilapia

Roasted corn spoon bread, sautéed spinach and peppers with a tomato gumbo sauce **\$26.95 per guest**

### Basil-crust ed walleye

Warm quinoa salad and sundried tomato relish **\$28.95 per guest**

### Boneless rainbow trout

Almond basmati rice and grilled lemon and Chardonnay sauce **\$28.95 per guest**

### Roasted pork loin

Maple-cured pork loin with mashed sweet potatoes, mustard molasses, sage oil and green apple compote **\$24.95 per guest**

### Seared duck breast

Cranberry pecan wild rice with raspberry orange demi glaze **\$27.95 per guest**

### Grilled 3-peppercorn flat iron steak

Smoked pearl onions, gnocchi, sautéed Swiss chard and bacon caper-berry sauce **\$28.95 per guest**

### Braised Angus short rib

Parmesan mashed potatoes, balsamic-glazed mirepoix and braising sauces **\$28.95 per guest**

### Grilled top sirloin

Marinated in red wine and rosemary with garlic mashed potatoes, Cabernet reduction **\$28.95 per guest**

### Prime rib of beef

Twice-baked potato with white Cheddar and chives and sweet onion au jus **\$36.95 per guest**

### Tenderloin of beef

Boursin cheese mashed potatoes, morel mushrooms and sweet vermouth **\$36.95 per guest**

### New York steak

Duchess potatoes, roasted garlic and balsamic demi glaze **\$39.95 per guest**

### Grilled veal chop

Roasted fingerling potatoes, Portobello mushrooms, Gorgonzola cream and Cabernet reduction **\$44.95 per guest**

## Duet Dinner Entrée Selections

### Salmon and chicken

Grilled breast of chicken with steamed salmon, loaded mashed potatoes, buttered asparagus and baby carrot, jalapeno corn cream

**\$32.95 per guest**

### Sirloin and chicken

Grilled rosemary and zinfandel-marinated Black Angus sirloin and roasted chicken breast, Portobello mushroom and caramelized onion mashed potatoes, sautéed spinach and green peppercorn brandy sauce

**\$33.95 per guest**

### Short rib and chicken

Braised boneless short rib and lemon-thyme chicken breast with balsamic-glazed mirepoix, roasted sweet garlic puree and braising jus

**\$34.95 per guest**

### Pork and shrimp

Lemon grass and kaffir lime-roasted pork tenderloin with Thai shrimp cake, coconut lime sticky rice and red curry sauce

**\$41.95 per guest**

### Sirloin and shrimp

Grilled five-spiced jumbo prawns with miso-marinated sirloin, potato croquet and garlic ginger wok-fried broccoli

**\$45.95 per guest**

## Desserts

**\$3.95 per guest**

Chocolate cheesecake with salted caramel sauce

Chocolate decadence cake with raspberry coulis

Oatmeal stout cake with caramel Chantilly cream and candied walnuts

Carrot cake with cream cheese mousse

Orange passion fruit mousse cake

Coconut panna cotta with mango-lime sauce

# General Information

## Food Service

No food or beverage of any kind is permitted in banquet or meeting rooms unless provided by the hotel. Wisconsin health code states that no food or beverage items, which remain uneaten after the event, may be removed from the hotel by the customer or its attendees.

## Menu Prices

The hotel will confirm the food and beverage prices 60 days prior to the event. Menu selections must be received by the hotel's catering department at least 14 days prior to the event.

## Multiple Entrées

If multiple entrées are selected, there will be an additional \$100 labor charge for two entrees and \$150 for three entrées. Multiple entrée selections are not permitted for groups under 20.

## Labor Charge

There will be an additional \$25 labor charge for guarantees under 25 people and a \$100 labor charge for hot buffets under 50 people.

## Final Guarantee

The final guarantee of attendance must be submitted to the catering department by noon three working days prior to the event.

## Banquet Bar

Each banquet bar ordered must generate at least \$200 in sales per bartender or a \$100 per bartender service charge will be assessed. Barreled beer is not included in the \$200 minimum.

## Service Charges and Taxes

All food and beverage items are subject to service charge and tax. The current service charge is 20%. State and local sales tax will then be added to the total amount. The current tax rate is 5.5%.

## Room Assignments

All room assignments are subject to change, especially in the case of fluctuating attendance figures. Any extraordinary room set up changes, within 72 hours prior to event, may be assessed a set up fee of \$100.

## Decorating Policies

The hotel does not permit affixing of anything to the walls, floor or ceilings of rooms with staples, tape, glue or nails. No glitter, confetti or open flame candles will be allowed. All displays, materials, signs, banners and decorations must be removed prior to departure. All guest rooms and meeting/function rooms must be in the same condition that they were prior to the event.

## Package Shipping and Handling

The hotel will accept packages up to three business days prior to the event. The first 10 boxes will not be assessed a handling fee. Each box after 10 will be charged a \$1 per box handling fee. Oversized boxes or boxes weighing more than 50 lbs. may be subject to an additional fee.

## Parking

Parking is based on availability in our underground parking ramp, prevailing rates apply. Our parking ramp has a 6'2" clearance.