

Breakfast Buffets

Continental Breakfast

(\$25 labor fee if less than 25 guests)

Assorted pastries including Danish, muffins, scones and croissants
Preserves and sweet butter
Chilled orange, apple and cranberry juice
Freshly brewed regular and decaffeinated coffee
Selection of Tazo® teas with honey and lemon
Hot chocolate

\$9.95 per guest

*With seasonal fresh fruit
Additional \$2.00 per guest*

Breakfast Buffet

(Minimum 25 guests; \$100 labor fee if less than 50 guests)

Seasonal fresh fruit
Assorted pastries including Danish, muffins, scones and croissants
Preserves and sweet butter
Assorted fruit yogurts with granola
Hot oatmeal with brown sugar and raisins
Scrambled eggs with Wisconsin Cheddar cheese
Roasted potatoes
Smoked bacon or breakfast sausage
Chilled orange, apple and cranberry juice
Freshly brewed regular and decaffeinated coffee
Selection of Tazo teas with honey and lemon
Hot chocolate

\$15.95 per guest

Breakfast Enhancements

Add to your Continental Breakfast or Breakfast Buffet.

Assorted dry cereal with 2% and skim milk
\$1.50 per guest

**Roasted Portobello mushrooms,
Swiss cheese and chive quiche**
\$2.00 per guest

Quesadilla
With egg, green chilies and
cheese, salsa and sour cream
\$2.00 per guest

Thick cut French toast
Warm berry compote or maple syrup
\$2.00 per guest

**Egg, ham and cheese croissant
breakfast sandwich**
\$2.25 each

**Egg, bacon and cheese croissant
breakfast sandwich**
\$2.25 each

Assorted fruit yogurts with granola
\$3.00 per guest

Thin sliced smoked salmon
With diced onions and tomatoes
bagels and cream cheese
\$7.00 per guest

Chef-attended omelet station
Fresh eggs or egg whites and diced ham,
gulf shrimp, sliced mushrooms,
green bell peppers, tomatoes, onions,
Wisconsin Cheddar cheese and salsa
\$8.00 per guest

Monona Brunch

(Minimum 25 guests; \$100 labor fee if less than 50 guests)

Seasonal fresh fruit
Assorted pastries including Danish, muffins, scones and croissants
Assorted fruit yogurts with granola
Wisconsin cheese display
Scrambled eggs with Wisconsin Cheddar cheese
Smoked bacon or breakfast sausage
Grilled chicken with mushroom Marsala
Sliced sirloin with brandy green peppercorn sauce
Rosemary and garlic-roasted potatoes
Honey and ginger-seared carrots

Dessert station:

Assorted mini desserts including: petit fours, fruit tarts,
chocolate candies and petite cookies

Chilled orange, apple and cranberry juice
Freshly brewed regular and decaffeinated coffee
Selection of Tazo teas with honey and lemon

\$19.95 per guest

Mendota Brunch

(25-200 guests; \$100 labor fee if less than 50 guests)

Seasonal fresh fruit
Cinnamon rolls, pecan sticky buns and assorted scones
Smoked salmon display with traditional condiments
Chilled asparagus and roasted red peppers with lemon thyme aioli
Fresh bagels and cream cheese
Smoked bacon or breakfast sausage
Traditional eggs Benedict with lemon hollandaise
Choice of blueberry pancakes or cinnamon French toast with maple syrup
Grilled top sirloin medallions with merlot jus
Oven-roasted rosemary potatoes

Chef attended omelet station:

Fresh eggs or egg whites and diced ham,
gulf shrimp, sliced mushrooms, green bell peppers,
tomatoes, onions, Wisconsin Cheddar cheese and salsa

Dessert station:

Assorted mini desserts including: petit fours, fruit tarts,
chocolate candies and petite cookies

Chilled orange, apple and cranberry juice
Freshly brewed regular and decaffeinated coffee
Selection of Tazo teas with honey and lemon

\$26.95 per guest

Plated Breakfast

*All breakfast entrées include choice of orange or cranberry juice, freshly brewed regular and decaffeinated coffee, selection of Tazo teas with honey and lemon, assorted breakfast pastries and croissants.
(\$25 labor fee if less than 25 guests)*

Health Conscious

Fresh sliced melon and berries, granola parfait with vanilla yogurt

\$11.95 per guest

Skillet Breakfast

Hash browns topped with scrambled eggs, peppers, onions, breakfast sausage and Wisconsin Cheddar cheese, fresh fruit with berries

\$12.95 per guest

Classic Breakfast

Scrambled eggs with roasted breakfast potatoes, choice of smoked bacon or breakfast sausage, fresh fruit with berries

\$12.95 per guest

Crepes

(Maximum 100 guests)

Honey baked ham, Swiss cheese and scrambled egg-filled crepes finished with tarragon béchamel sauce
fresh fruit with berries

\$13.95 per guest

Quiche

With roasted vegetables and mozzarella or broccoli and Wisconsin Cheddar cheese
Roasted breakfast potatoes and sausage, fresh fruit with berries

\$13.95 per guest

Traditional Eggs Benedict

(Maximum 100 guests)

Two poached eggs and ham on a toasted English muffin with lemon hollandaise,
fresh fruit with berries

\$15.95 per guest

Biscuits and Sausage Gravy

Fresh buttermilk biscuits with sausage gravy and scrambled eggs,
fresh fruit with berries

\$15.95 per guest

Afternoon Specialty Breaks

(Minimum of 20 guests unless otherwise noted)

Milk and Cookies

(no minimum)

Assorted cookies, including chocolate chip, baked fresh from our bakery
Ice cold milk, freshly brewed regular and decaffeinated coffee and Tazo tea

\$5.95 per guest

Ball Park Fun

(no minimum)

Fresh buttered popcorn and caramel popcorn
Hot jumbo soft pretzels with cheese sauce and mustard
Assorted soft drinks and bottled water

\$7.95 per guest

Build Your Own Sundaes

Chocolate Shoppe® vanilla and chocolate ice cream

Caramel & chocolate sauce

Whipped cream, brownie crumbles, cherries, chocolate chips, chopped nuts and sprinkles

Assorted soft drinks and bottled water

\$7.95 per guest

Did Someone Say Salsa?

Salsa, guacamole, sour cream, black olives and queso dip with stone-ground tortilla chips.

Assorted soft drinks and bottled water

\$7.95 per guest

Add seasoned ground beef or chicken and flour tortillas for an additional

\$1.00 per guest

Dippin' Away

(no minimum)

French onion and garden vegetable dip with potato chips, celery sticks and carrots

Assorted soft drinks and bottled water

\$5.95 per guest

Dark Chocolate Fondue

Vanilla cake, pretzels, strawberries, apples and bananas

Freshly brewed regular and decaffeinated coffee and Tazo tea

Assorted soft drinks and bottled water

\$7.95 per guest

Greenbush

Warm cheesy breadsticks,

Italian sausage cannolis with marinara sauce and sweet mascarpone-filled cannolis

Assorted soft drinks and bottled water

\$7.95 per guest

Gourmet Coffee Break

Coffee cake with berries and whipped cream

Scones and petite cookies

Cinnamon sticks, whipped cream and shaved chocolate

Flavored Monin® syrups including Irish cream, hazelnut, vanilla and raspberry

Specialty sweeteners

Freshly brewed Alterra® coffee, decaffeinated coffee and selection of Tazo teas with honey and lemon

\$9.95 per guest

Snacks

Whole apples, oranges and bananas	\$1.95 per piece
Assorted fruit yogurts	\$2.95 each
Hard boiled eggs	\$23.95 per dozen
Assorted Kashi® and other granola bars	\$23.95 per dozen
Buttered popcorn (serves about 20)	\$14.95 per pound
Snack pretzels or Gardetto's® (serves about 20)	\$14.95 per pound
Trail Mix with M&Ms®, mixed nuts and raisins (serves about 15)	\$16.95 per pound
Chex mix® (serves about 20)	\$16.95 per pound
Shelled mixed nuts (serves about 15)	\$22.95 per pound
Chocolate candy bars served ice cold	\$24.95 per dozen
Tri-color tortilla chips with salsa add guacamole for an additional \$0.95 per guest	\$2.95 per guest
French onion dip with potato chips	\$2.95 per guest
Garden vegetable dip with celery sticks and carrots	\$3.95 per guest

Beverages

Assorted soft drinks	\$2.50 each
Bottled water	\$2.95 each
Bottled lemonade and iced tea	\$3.25 each
Fruit punch	\$26.95 per gallon
Iced tea	\$26.95 per gallon
Ice cold milk (fat free, 2% or whole)	\$24.95 per gallon
Ice cold chocolate milk (fat free, 2% or whole)	\$28.95 per gallon
Freshly brewed regular and decaffeinated coffee served with sweeteners and creamers	\$28.95 per gallon
Hot chocolate	\$26.95 per gallon
Selection of Tazo teas served with honey and lemon	\$26.95 per gallon
Orange, cranberry, apple, grapefruit and V-8® juice	\$29.95 per gallon
Freshly brewed Alterra regular and decaffeinated coffee	\$33.95 per gallon

Baked Goods & Specialty Items

Raspberry cream cheese kringle (12 slices)
\$19.95 each

Butter pecan kringle (12 slices)
\$19.95 each

Cinnamon walnut streusel coffee cake
(12 slices)
\$19.95 each

Apple cranberry strudel (12 slices)
\$19.95 each

Assorted specialty bagels
with whipped butter and cream cheese
\$24.95 per dozen

Assorted fruit-filled Danish
\$25.95 per dozen

Assorted muffins
\$25.95 per dozen

Assorted sweet and savory scones
\$25.95 per dozen

Glazed cinnamon rolls
\$25.95 per dozen

Pecan sticky buns
\$26.95 per dozen

Assorted dessert bars
including chewy oatmeal and chocolate nut
\$21.95 per dozen

Assorted fresh-baked jumbo cookies
\$21.95 per dozen

Kahlua® mocha brownies
\$21.95 per dozen

Chocolate dipped strawberries
\$24.95 per dozen

Chocolate dipped pretzel rods
\$12.95 per dozen

Assorted petit fours
\$24.95 per dozen

Hot jumbo soft pretzels
with cheese sauce and mustard
\$22.95 per dozen

Pepper Jack cheese-stuffed pretzels
served with garlic aioli
\$25.95 per dozen

Breadsticks
baked with Parmesan cheese and Italian
herbs, served with garlic cream
and marinara
\$22.95 per dozen

Luncheon Buffets

All luncheon buffets are served with freshly brewed iced tea, regular and decaffeinated coffee and Tazo tea.
(Minimum of 25 guests unless otherwise noted; \$100 labor fee for a hot buffet with less than 50 guests)

Capitol Deli Buffet

(minimum 15 guests; \$25 labor fee if less than 25 guests)

Tomato basil soup • Macaroni salad with smoked Cheddar and peas
Mixed greens with shredded carrots, cherry tomatoes and cucumbers
with our house-made balsamic vinaigrette and ranch dressings
Oven-roasted turkey, maple cured ham, marinated grilled chicken breast
Roasted vegetables • Wisconsin Cheddar, Swiss and Brie cheese
Red leaf lettuce, sliced tomato, red onions and dill pickles
Assorted deli breads with mayonnaise and Dijon mustard
Mousse crunch bars • Whoopie pies

\$19.95 per guest

Add hot pastrami, deli mustard and sauerkraut for an additional \$3.00 per guest

Soup and Salad Buffet

Grilled chicken soup • Tomato Florentine soup
Tomato and cucumber salad with oregano
Salad bar featuring mixed greens, chopped romaine, crisp baby spinach,
oven-roasted turkey, sliced mushrooms, cherry tomatoes, cucumbers,
broccoli and cauliflower florets, shredded cheese, chopped eggs, carrots and croutons
with house-made balsamic vinaigrette, ranch and blue cheese dressings
Fresh breads from our bakery
Assorted petit fours

\$19.95 per guest

Dayton Street Buffet

Mixed greens with shredded carrots, cherry tomatoes and cucumbers
with our house-made balsamic vinaigrette and ranch dressings
Seven grain salad with dried cherries, toasted almonds and sherry vinaigrette
Oven-roasted salmon with baby bok choy and shiitake mushroom broth
Grilled herb-marinated breast of chicken with braised fennel, lemon and capers
Steamed seasonal vegetables • Jasmine rice accented with split garbanzo beans
Fresh breads from our bakery • Chewy oat bars • Mini chocolate tarts

\$21.95 per guest

Luncheon Buffets

(Continued)

Executive Deli Buffet

(Ready made for 10-25 guests; \$25 labor fee if less than 25 guests)

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

Daily soup selection • Dill ranch potato salad

Grilled Portobello mushrooms, fresh mozzarella, basil and sundried tomato tapenade on focaccia bread

Honey ham and Swiss cheese with kalamata olive spread on ciabatta bread

Smoked turkey with havarti and avocado mayonnaise on a baguette

Assorted finger tarts

\$21.95 per guest

Italian Buffet

Vegetable minestrone soup

Caesar salad with house-made garlic croutons and Parmesan cheese

Fresh mozzarella and tomatoes with balsamic and basil

Roasted pepper and pasta salad with roasted tomato vinaigrette

Pesto-crusted chicken breast with Marsala and Portobello mushrooms

Tri-colored cheese tortellini and penne pasta served with Bolognese and Romano cream sauce

Grilled Italian sausages with peppers and onions

Garlic bread • Parmesan cheese

Mascarpone-filled cannolis • Tiramisu

\$22.95 per guest

Southwestern Buffet

Romaine lettuce with red onion, roasted corn and avocado ranch dressing

Grilled steak fajitas with a hint of lime

Grilled chicken fajitas with sautéed onions and peppers

Chicken and cheese enchiladas with ancho sauce and pico de gallo

Stewed chipotle pinto beans • Tomato and cumin rice

Shredded lettuce, diced tomatoes, green onions,
sliced black olives, shredded Wisconsin Cheddar cheese

Sour cream and salsa

Warm flour tortillas • Tri-color tortilla chips

Spicy chocolate custard • Key lime pie

\$22.95 per guest

Wisconsin Buffet

Mixed greens with shredded carrots, cherry tomatoes and cucumbers
with our house-made balsamic vinaigrette and ranch dressings
Wild rice and roasted corn salad
Coleslaw with poppy seed dressing
Wisconsin cheese and sausage tray with crackers
Herb-crusted walleye with tartar sauce
Bratwurst simmered in Spotted Cow® beer, grilled and served with sauerkraut
Fennel and red bliss potato hash with scallions
Zucchini with tomato and thyme
Fresh baked breads from our bakery including bakery fresh buns
Maple bread pudding • Kahlua mocha brownies

\$22.95 per guest

Trip to Asia

Asian cabbage slaw with creamy soy dressing
Grilled vegetable salad with edamame and soba noodles, served with a chili soy vinaigrette
Teriyaki chicken with toasted sesame seeds
Szechuan glazed salmon • Stir-fried beef with broccoli
Ginger scallion rice • Wok-fried vegetables with hoisin
Spiced rice pudding with pineapple
Coconut custard • Mango mousse

\$23.95 per guest

Concourse Luncheon Buffet

Mixed greens with shredded carrots, cherry tomatoes and cucumbers
with our house-made balsamic vinaigrette and ranch dressings
or Caesar salad with house-made garlic croutons and Parmesan cheese
Penne pasta with artichokes, grilled vegetables and citrus thyme vinaigrette
Dill cucumber salad with white balsamic vinaigrette
Seared salmon with lemon-tarragon sauce
Herb-marinated chicken breast with tomato, pine nuts and spinach
Roasted sliced sirloin with caramelized onion au jus
Steamed seasonal vegetables • Yukon mashed potatoes
Fresh breads from our bakery
Chocolate cheesecake • Apple tart

\$25.95 per guest

Plated Sandwiches

All sandwiches include peppercinis and baby carrots with a choice of penne pasta with feta and kalamata olives or dill ranch potato salad. Seasonal fruit crisp for dessert. (Minimum of 12 items per selection; maximum of 2 entrée choices. \$25 labor fee if less than 25 guests.)

Balsamic grilled vegetables

With muffuletta spread on an onion challah roll

\$15.95 per guest

Croissant sandwich

Sliced turkey breast with dill Havarti cheese, red onion, tomato and lettuce served on a croissant with Dijon mayonnaise

\$15.95 per guest

Sandwich of your choice

Honey baked ham, sliced turkey or roast beef with Wisconsin Cheddar or Swiss cheese and tomato, lettuce and red onion served on a baguette

\$15.95 per guest

Smoked turkey

With roasted peppers, arugula, Swiss and basil mayonnaise on focaccia bread

\$15.95 per guest

****Turn a plated sandwich into a box lunch by replacing the included dessert with chips and a cookie****

Entrée Plated Salads

All salads include seasonal fruit crisp for dessert, fresh breads from our bakery and butter. (Minimum of 12 items per selection; maximum of 2 entrée choices. \$25 labor fee if less than 25 guests.)

Grilled chicken Caesar salad

With house-made croutons and Parmesan cheese

\$13.95 per guest

Cobb salad

Sliced turkey breast, sliced ham, crumbled blue cheese, bacon, chopped egg and diced tomatoes on iceberg lettuce topped with blue cheese dressing

\$14.95 per guest

Chef's salad

Sliced turkey, ham, Wisconsin Cheddar and Swiss cheese, hardboiled egg and tomato, fresh romaine with French dressing

\$14.95 per guest

Chilled pesto chicken skewers

With roasted vegetable ratatouille salad

\$15.95 per guest

Grilled salmon salad

Chilled ginger-sesame soba noodles and Asian slaw

\$15.95 per guest

Two Course Lunch 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

Seafood chowder

Butternut squash bisque

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

Seasonal fresh fruit plate with orange honey yogurt
(Additional \$1.00 per guest)

Mini iceberg wedge with blue cheese crumbles, cherry tomatoes, boiled egg, blue cheese dressing and balsamic vinaigrette
(Additional \$1.00 per guest)

Organic field greens with dried cherries, sunflower seeds, red flame grapes and toasted almonds with roasted shallot vinaigrette
(Additional \$1.00 per guest)

Lunch Entrée Selections

All lunch entrées are served with freshly brewed iced tea, regular and decaffeinated coffee, Tazo tea, fresh breads from our bakery and butter.

(No multiple entrée selections for groups under 20)

Mushroom stuffed tomatoes

with Portobello mushrooms and Parmesan cheese

\$15.95 per guest

Grilled vegetable and spinach ravioli

with caramelized onions, roasted zucchini, pine nuts and lemon cream

\$15.95 per guest

Chicken caponata

roasted Mediterranean-style vegetables, capers and olives

\$15.95 per guest

Chicken roulade

filled with basil and ricotta with orzo pilaf and marinara cream

\$16.95 per guest

Jerked pineapple chicken

Caribbean red beans and rice with braised greens and orange jicama slaw

\$15.95 per guest

Breast of chicken

herb-marinated breast of chicken, mashed Yukon potatoes, roasted garlic and mushroom ragout demi glacé

\$15.95 per guest

Lemon herb breast of chicken

with cumin lime rice, grilled corn and black bean relish, chipotle cream and cilantro pesto

\$15.95 per guest

Herb crusted tilapia

wild rice scallion pancake, sautéed squash and grape tomatoes

\$15.95 per guest

Oven-roasted salmon

with braised fennel, Yukon potatoes, roasted tomatoes and sautéed spinach

\$16.95 per guest

Citrus crusted walleye

with jade rice and charred tomato vinaigrette

\$16.95 per guest

Pan seared wasabi-crusted snapper

with rice noodle stir-fry and ginger yuzu glaze

\$17.95 per guest

Marinated sirloin steak

charbroiled rosemary-marinated sirloin steak with smoked bacon and Wisconsin Cheddar mashed potatoes and caramelized onion au jus

\$17.95 per guest

Roasted pork loin

brown sugar-cured pork loin on mashed sweet potatoes, mustard molasses with apple and vanilla bean chutney

\$17.95 per guest

Desserts

\$2.95 per guest

Bourbon pecan tart

Vanilla panna cotta with mixed berry coulis

Chocolate cheesecake with salted caramel sauce

Chocolate decadence cake with raspberry coulis

Strawberry key lime pie with whipped cream

Oatmeal stout cake with caramel Chantilly cream and candied walnuts

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-cruste 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

Hors d'oeuvres

Butler service available at \$75 per hour. Priced per piece, must be ordered in quantities of 25.

Chilled Selections

Marinated fresh mozzarella, cherry tomato and olive skewers with basil	\$2.25	Seared spicy Ahi tuna with wasabi on a wonton	\$3.00
Garden spinach dip in filo cups	\$1.90	Thai shrimp and scallion salad with cilantro on a sesame crisp	\$3.00
Grilled ratatouille in filo with basil aioli	\$1.90	BLT on crostini	\$1.90
Roasted beets with Gorgonzola, walnuts and micro greens on crostini	\$2.25	BBQ pork on a cheddar biscuit	\$2.75
Hummus with feta and Greek olives on a toasted pita	\$2.00	Jerk chicken salad on cornbread	\$2.50
Goat cheese crostini with sundried tomato	\$2.25	Brown sugar-crusting pork tenderloin with cranberry relish	\$3.50
Smoked salmon with cucumber dill relish on caraway cracker	\$3.00	Smoked chicken and Gorgonzola on crostini	\$2.75
Smoked trout mousse and onion on endive	\$3.00	Cumin-spiced chicken on a corn chip	\$2.50

Hot Selections

Filo triangles with spinach and feta cheese and taziki dipping sauce	\$1.90	Andouille sausage, green pepper, grilled onions and smoked mozzarella flatbread with Cajun tomato sauce	\$2.25
Vegetable spring rolls with sweet and sour sauce	\$1.90	Jalapeño sausage wrapped in puff pastry (pigs in a blanket)	\$2.25
Avocado spring roll with cilantro cream	\$2.25	Cheddar bacon mini quiche	\$2.25
Garden mini pizzas	\$2.75	Bacon-wrapped water chestnuts	\$1.90
Stuffed mushrooms with Asiago cheese	\$3.00	Chicken sate' with peanut sauce	\$2.75
Brie and dried apricot tarts with toasted walnuts	\$2.25	Jerk chicken skewers with pineapple salsa	\$2.75
Shiitake mushroom and caramelized shallot mini tarts with chive cream	\$2.25	Chicken, spinach and feta on flatbread with Parmesan cheese	\$2.25
Grilled beef tenderloin, blue cheese and balsamic onion on flatbread	\$2.25	Chicken wings; choice of sesame, teriyaki, BBQ or buffalo style	\$2.75
Beef saté with sweet chile soy dipping sauce	\$3.00	Sesame-crusting teriyaki salmon skewers	\$3.00
Swedish-style meatballs	\$2.00	Scallops wrapped in bacon	\$3.25

Reception Hors D'oeuvre Stations

A minimum of three stations are required when used as an entrée.

All stations are for a two-hour maximum serving period.

Salad Station

Chopped romaine hearts offered with applewood-smoked ham, roasted turkey, chopped boiled eggs, crumbled bacon, cherry tomatoes, carrot sticks, celery sticks, broccoli florets, shaved red onions, roasted peppers, English cucumbers, button mushrooms and herbed croutons, balsamic vinaigrette, lemon-thyme vinaigrette, ranch and blue cheese dressings. Includes fresh breads from our bakery and butter

\$9.00 per guest

Swiss Cheese Fondue

Crusty French bread, green apples, carrots, broccoli florets, roasted mushrooms

\$8.00 per guest

Bruschetta Bar

Fresh baked crostini with assorted toppings: fresh tomato, basil, Kalamata olive tapenade, sundried tomato pesto, lemon basil pesto and roasted garlic white bean puree

\$10.00 per guest

Mashed Potato Bar

Yukon gold mashed potatoes with blue cheese, shredded Cheddar cheese, chives, roasted garlic, caramelized onions, sun dried tomatoes, applewood-smoked bacon and shredded chicken

\$12.00 per guest

Mini Dip Station

Shaved roast beef on French baguettes with dipping au jus and onion rings

\$8.00 per guest

Slider Station

Mini cheese burgers on challah buns with wedge fries and condiments

\$8.00 per guest

Pasta Station

Spinach ravioli and cheese tortellini with Asiago cream or tomato marinara. Grilled chicken, Italian sausage, roasted peppers, artichoke hearts, fresh spinach and sautéed mushrooms. Garlic bread and Parmesan cheese

\$10.00 per guest

(have a chef cook to order, \$50/hour)

Scampi Station

Jumbo prawns sautéed to order in garlic, Chardonnay and butter served over angel hair pasta (4 prawns per guest)

\$11.00 per guest plus \$50/hour for chef attendant

Fajita Station

Julienne garlic lime-marinated chicken breast and chipotle steak with grilled onions, peppers, salsa, guacamole, sour cream, shredded lettuce, cheese and diced tomatoes. Served with flour tortillas and tortilla chips

\$12.00 per guest

Stir-Fry Station

Thinly sliced Szechwan beef and teriyaki chicken breast stir-fried with Asian vegetables and a ginger-soy glaze accompanied by sesame scallion rice

\$12.00 per guest

Dessert Station

Assorted mini desserts including: petit fours, fruit tarts, chocolate candies and petite cookies. Freshly brewed regular and decaffeinated coffee, selection of Tazo teas served with honey and lemon

\$10.00 per guest

Display Presentations

(Serving sizes are approximate)

Baked Brie

With brown sugar and almonds or dried cherries, honey and raspberry. Served with table wafers

Serves 30 \$60.00

Sliced seasonal fruit tray

Small tray, serves 25 \$80.00

Medium tray, serves 50 \$160.00

Large tray, serves 100 \$320.00

Vegetable relish tray

Carrots, celery, cherry tomatoes, zucchini, cucumbers, squash, broccoli, cauliflower and lemon dill dip

Small tray, serves 25 \$90.00

Medium tray, serves 50 \$180.00

Large tray, serves 100 \$360.00

Imported and domestic cheese tray

Selection of imported and domestic cheeses served with seedless grapes, berries and table wafers

Small tray, serves 25 \$100.00

Medium tray, serves 50 \$200.00

Large tray, serves 100 \$400.00

Iced prawns

With lemon and cocktail sauce

50 pieces \$150.00

Smoked salmon

With capers, diced shallots, tomatoes and chopped boiled eggs

Serves 40 \$220.00

Antipasto platter

With balsamic roasted vegetables, cured meats, marinated fresh mozzarella, grilled Portobello mushrooms, zucchini, peppers, eggplant and asparagus

Serves 50 \$225.00

Carpaccio

Thinly sliced seared peppered tenderloin of beef drizzled with truffle oil, basil, Parmesan cheese and grissini

Serves 40 \$225.00

Assorted cheese and sausage platter

Assorted Wisconsin cheeses and sausages with mustards, red onion jam and crackers

Serves 50 \$250.00

Smoked fish

Smoked salmon, trout, clams and mussels

Serves 50 \$375.00

Iced seafood bar

With crab claws, poached mussels and gulf prawns with lemon and cocktail sauce

50 pieces of each \$425.00

Carved Meats

Carving fee of \$25 per half hour in excess of one hour. Includes assorted bakery fresh rolls and butter.

(Serving sizes are approximate)

Salmon wellington

With champagne cream

Serves 30 \$150.00

Dried apple and sage stuffed pork loin

With mustard molasses

Serves 20 \$125.00

Honey-glazed bone in pit ham

With dijon mayonnaise

Serves 60 \$225.00

Whole roasted turkey

With orange cranberry sauce

Serves 60 \$225.00

Roasted beef tenderloin

With peppercorn sauce and horseradish cream

Serves 20 \$250.00

Prime rib of beef

With horseradish cream and Delmonico sauce

Serves 40 \$275.00

Baron of beef

With caramelized au jus

Serves 150 \$425.00

Roasted leg of lamb

With feta, lemon, olives and garlic

Serves 30 \$225.00

Bar Service

Cash Bar

Drinks purchased by your guests are inclusive of sales tax.
Wine selection is indicated by glass prices on wine list.

Sponsored Bar

Drinks purchased by host are subject to service charge and sales tax

Concourse brands	\$4.25 highball \$5.25 cocktail
Premium brands	\$4.75 highball \$6.00 cocktail
Top-shelf brands	\$5.00 highball \$6.25 cocktail
Domestic beer, non-alcoholic beer	\$4.00 per bottle
Import and craft beer	\$4.75 per bottle
Soda	\$1.50 per glass
Mineral water, juices	\$2.25 per glass

Package Bar

A package bar is a per person price for sponsored beverages over a contracted time period. On dinners requiring a guarantee, the number guaranteed for dinner (less any children guaranteed) would be used for the package bar.

	Price for one hour	Each additional hour
House and premium brands	\$10.00	\$5.50
Premium and top-shelf brands	\$14.00	\$7.50

Barrel Beer

Subject to service charge and sales tax

Domestic

Pabst Blue Ribbon, Miller Lite, Bud Light, Schlitz

Quarter barrel (except Schlitz)	\$150.00 each
Half barrel	\$250.00 each

Craft

Leinenkugel's Honey Weiss, New Glarus Spotted Cow, Good Old Potosi, Capital Amber, Capital Supper Club, Ale Asylum Hopalicious

Half-barrel	\$325.00 each
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White Wine

Sea Ridge Chardonnay, California <i>Hints of tropical fruit, citrus and butterscotch</i>	\$4.75/\$20.95
Crane Lake White Zinfandel, California <i>Layers of apple and citrus with an easy balance</i>	\$4.75/\$20.95
Trinity Oaks Pinot Grigio, California <i>Crisp and fresh, with plenty of juicy flavors</i>	\$5.50/\$24.95
Trinity Oaks Chardonnay, California <i>Medium-bodied with crisp acidity and a touch of oak</i>	\$24.95
William Hill Chardonnay, California <i>Ripe fruit flavors with toasty oak, brown spice and butter</i>	\$27.00
Kim Crawford Sauvignon Blanc, Australia <i>Expressive with bursts of passion fruit, citrus and ripe stonefruit</i>	\$35.00
Wollersheim Prairie Fume, Wisconsin <i>Fresh crisp tropical fruit highlights with a hint of sweetness</i>	\$22.00
Errazuriz Sauvignon Blanc, Chile <i>Vibrant and refreshing style with a zingy citrus fruit character</i>	\$28.00
Chateau Ste Michelle Riesling, Washington <i>Fresh and crisp with flavors of ripe peach and juicy pear</i>	\$28.00

Red Wine

Sea Ridge Merlot, California <i>A depth of flavor with a velvet finish</i>	\$4.75/\$20.95
Sea Ridge Cabernet, California <i>Complex flavors of berry and cedar</i>	\$4.75/\$20.95
Trinity Oaks Pinot Noir, California <i>Flavors of violet and toasty oak</i>	\$5.50/\$24.95
Trinity Oaks Cabernet, California <i>Notes of cedar, dried herbs, and vanilla</i>	\$24.95
Ledgewood Creek Cabernet, Napa Valley <i>Rich, dark fruit and woody aromas</i>	\$35.00
Santa Ema Merlot, Chile <i>Hints of vanilla and chocolate highlight</i>	\$26.00
Coppola Pinot Noir, California <i>Flavors of raspberries and cherries highlighted by notes of vanilla and sandalwood</i>	\$30.00
Shoo Fly Shiraz, Australia <i>Sweet upfront berry with complex cedar, earth and spice notes</i>	\$29.00
Villa Mt Eden Cabernet, Napa Valley <i>Rich, dark fruit flavors with a hint of cocoa and vanilla</i>	\$33.00

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.