

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-crust 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, ricotta, 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

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. The current fee is \$7 per vehicle for more than 4 hours and \$4 for less than four hours. Our parking ramp has a 6'2" clearance.