
Catering Menu

THE
MADISON
CONCOURSE
HOTEL
and Governor's Club

Breakfast Buffets

Continental Breakfast

Assortment of 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 of 25 guests)

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

\$15.95 per guest

Fitness Continental Breakfast

Seasonal fresh fruit
Sliced assorted meat and cheese tray including smoked turkey, ham, cheddar and Swiss cheese
Sliced tomatoes
Celery sticks with peanut butter
Hard-boiled eggs
Bottled water
Freshly brewed regular and decaffeinated coffee
Selection of Tazo teas with honey and lemon

\$16.95 per guest

Concourse Buffet

(25-100 guests)

Seasonal fresh fruit
Assortment of pastries including Danish, muffins, scones and croissants
Assortment of yogurt with granola
Hot oatmeal with brown sugar and raisins
Smoked bacon or breakfast sausage
Cinnamon and vanilla bean French toast with maple syrup
Traditional eggs Benedict
Chilled orange, apple and cranberry juice
Freshly brewed regular and decaffeinated coffee
Selection of Tazo teas
Hot Chocolate
Preserves and sweet butter

\$17.95 per guest

Chef attended omelet station:

Fresh eggs or Eggbeaters® and diced ham, gulf shrimp, sliced mushrooms,
green bell peppers, tomatoes, onions, cheddar cheese and salsa

Additional \$5.95 per guest

Brunch Buffet

(25-100 guests)

Seasonal fresh fruit
Cinnamon rolls, pecan sticky buns and assorted scones
Smoked salmon display with traditional condiments
Fresh bagels and cream cheese
Choice of maple cured bacon or breakfast sausage
Crab cake eggs Benedict with dill hollandaise
Choice of blueberry pancakes OR cinnamon French toast with maple syrup
Roasted chicken tossed with penne pasta in a pesto cream sauce
Oven-roasted rosemary potatoes
Grilled top sirloin medallions with merlot jus
Asparagus with lemon thyme aioli

Chef attended omelet station:

Fresh eggs or Eggbeaters and
diced ham, gulf shrimp, sliced mushrooms, green bell peppers,
tomatoes, onions, cheddar cheese and salsa

Dessert station:

Chocolate éclairs, lemon poppy seed shortbread, cream puffs, mini fruit tarts and
assorted Bundt cakes

Chilled orange, apple and cranberry juice
Freshly brewed regular and decaffeinated coffee
Selection of Tazo teas
Hot Chocolate

\$25.95 per guest

Plated Breakfast

All breakfast entrées include choice of orange or cranberry juice, freshly brewed regular and decaffeinated coffee, selection of Tazo teas and an assortment of breakfast pastries and muffins.

Health Conscious

Sliced fruit plate with a yogurt granola parfait

\$11.95 per guest

Classic Breakfast

Scrambled eggs with roasted breakfast potatoes

Choice of smoked bacon or breakfast sausage

Fresh sliced fruit and strawberry garnish

\$12.95 per guest

Crepes

(Maximum 100 guests)

Smoked ham and Gruyère filled crepes

finished with tarragon béchamel sauce

Fresh sliced fruit and strawberry garnish

\$13.95 per guest

Traditional Eggs Benedict

(Maximum 100 guests)

Two poached eggs and ham on a toasted English muffin

finished with lemon hollandaise

Fresh sliced fruit and strawberry garnish

\$14.95 per guest

1 West Dayton Street | Madison, Wisconsin 53703
608 257 6000 | 800 356 8293 | fax 608 257 8454
catering@concoursehotel.com | concoursehotel.com

Staying Power

