
Catering Menu

THE
MADISON
CONCOURSE
HOTEL
and Governor's Club

Dinner Buffets

All dinner buffets are served with freshly brewed iced tea, regular and decaffeinated coffee, a selection of Tazo teas and assorted bakery fresh rolls and butter.

(Minimum 25 guests)

Madison Buffet

Fresh seasonal fruit
Mixed organic greens with balsamic vinaigrette and honey mustard dressing
Asparagus, shrimp and orzo salad
Grilled breast of chicken with portobello mushroom and caramelized shallots
Sliced sirloin of beef with brandy and green peppercorn sauce
Rosemary roasted red bliss potatoes
Grilled ratatouille
Lemon berry tart
Warm chocolate bread pudding

\$27.95 per guest

Roman Buffet

Vegetable minestrone soup
Roasted pepper and pasta salad with peppercinis
Fresh mozzarella and tomatoes with balsamic and basil
Caesar salad with garlic croutons and Parmesan cheese
Grilled vegetable antipasto platter with cured meats and cheeses
Lasagna with prosciutto, ricotta and Italian sausage
Pesto crusted chicken breast with artichokes, lemon and olives
Roasted Pacific snapper with a charred tomato caper sauce
Tri-colored cheese tortellini and penne rigate served with Bolognese and Romano cream sauces
Crisp garlic bread
Cappuccino cheesecake
Tiramisu

\$28.95 per guest

Governor's Buffet

Wisconsin and imported cheese platter
Caesar salad with house made garlic croutons and Parmesan cheese
Smoked chicken and white bean salad
Marinated calamari salad with fingerling potatoes
Chicken saltimbocca with sage cream
Chef carved pepper crusted prime rib, au jus
Seared sea bass with coconut yellow curry
Roasted tomatoes stuffed with mushrooms and oregano
Yukon mashed potatoes
New York cheesecake
Double chocolate cake

\$33.95 per guest

European Buffet

Imported cheese platter
Mixed organic greens with balsamic vinaigrette and honey mustard dressing
Port wine poached pears with Belgium endive, blue cheese and toasted walnuts
Scallop and orange ceviche
Roasted beet salad with goat cheese and enoki mushrooms
Carved chicken Wellington with mushroom Madeira sauce
Carved tenderloin of beef with Delmonico sauce
Sea bass with marinated tomatoes and zucchini
Rustic vegetable paella
Braised mushrooms with roasted garlic
Catalan custard
Cinnamon apple strudel

\$44.95 per guest

Dinner Enhancements

(Minimum 25 guests)

Wild mushroom strudel with roasted tomatoes
\$7.95 per guest

Portobello and rosemary polenta gratin with Parmesan 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 cheese 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.

Soups

Cream of tomato with basil ricotta

Minestrone with orzo pasta

Mushroom bisque with thyme

Lobster bisque with chives

(Additional \$2.00 per guest)

Chilled melon soup with Midori liqueur

Gazpacho

Starters

Mixed organic greens with cucumbers, sweet cherry tomatoes, balsamic vinaigrette and honey mustard dressing

Caesar salad with hearts of romaine, croutons and Parmesan cheese

Baby spinach, sweet Spanish red onion, portobello mushrooms and Romano cheese with lemon thyme vinaigrette

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

Butterleaf lettuce with roasted pears, pine nuts and goat cheese with lemon-herb vinaigrette
(Additional \$1.00 per guest)

Port wine poached pear, frisée lettuce, toasted walnuts and Roquefort cheese and orange-vanilla 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, assorted bakery fresh rolls and butter and dark chocolate or seasonal mousse.

No multiple entrée selections for groups under 20

Grilled polenta

With pesto sautéed garlic spinach, marinated tomatoes, portobello mushrooms, roasted garlic cloves and balsamic reduction
\$19.95 per guest

Grilled lemon herb chicken breast

Roasted garlic mashed potatoes and cabernet reduction
\$21.95 per guest

Roasted pork loin

Maple cured pork loin with mashed sweet potatoes, mustard molasses, sage oil and green apple compote
\$22.95 per guest

Oven-roasted herb marinated chicken breast

Jewel rice blend and whole grain mustard bourbon sauce
\$23.95 per guest

Cornish game hen

Stuffed with wild rice, served with asparagus, baby carrots and caramelized shallots
\$25.95 per guest

Prosciutto wrapped breast of chicken

Truffled risotto cake, spinach, pine nuts and roasted red peppers
\$26.95 per guest

Filet of salmon

Citrus Yukon hash, sautéed oyster mushrooms and lemon thyme cream
\$27.95 per guest

Basil crusted walleye

Warm quinoa salad charred tomato relish and tarragon
\$28.95 per guest

Grilled top sirloin

Garlic mashed potatoes with cabernet reduction and shoestring potatoes
\$29.95 per guest

Poached sea bass

Roasted Yukon potatoes, lemon and capers
\$29.95 per guest

Prime rib of beef

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

New York steak

Roasted garlic puree, Yukon potatoes and braised chard
\$39.95 per guest

Roasted rack of lamb

Dijon mustard crusted rack of lamb with rosemary dauphinoise potatoes and balsamic reduction
\$40.95 per guest

Tenderloin of beef

Boursin cheese mashed potatoes, morel mushrooms and sweet vermouth
\$42.95 per guest

Grilled veal chop

Roasted fingerling potatoes, portobello mushrooms, Gorgonzola cream and cabernet reduction
\$44.95 per guest

Duet Dinner Entrée Selections

Breast of chicken and salmon

Herb marinated chicken breast with oyster mushrooms paired with a grilled salmon fillet with smoked corn relish

\$27.95 per guest

Quail and pheasant

Grilled semi-boneless quail and pheasant breast with pomodoro sauce

\$40.95 per guest

Filet of beef and salmon

Roasted tenderloin of beef with marsala sauce paired with a grilled salmon fillet with tomato basil relish

\$42.95 per guest

Filet and prawns

Grilled tenderloin of beef with a trio of sautéed prawns, roasted garlic mashed potatoes and caramelized shallot demi glacé

\$49.95 per guest

Filet and lobster tail

Grilled tenderloin of beef with shiitake mushrooms paired with an 8 oz lobster tail with paprika lemon butter

market price

Desserts

\$4.50 per guest

Chocolate bread pudding and caramelized bananas

Lemon and raspberry tart with orange cream sauce

Apple blueberry cobbler with vanilla cream

Tiramisu with Kahlúa chocolate sauce

Seasonal fruit tart with whipped cream and berry sauce

Triple chocolate mousse with fresh berries and white chocolate

Port wine poached pear with mascarpone cream and toasted pistachios

New York cheesecake with Door County cherry sauce

Chocolate decadence cake with raspberry coulis

Lemon pound cake with passion fruit mousse Bavarian cream

Oatmeal shortcake with caramel chantille cream and candied walnuts

Carrot cake with cream cheese frosting

Hors d'oeuvres

Chilled Selections

*Priced per 100 pieces
(Minimum of 24 pieces of each offering)*

Hummus with feta and Greek olives on a toasted pita	\$190
Stilton and poached pear with walnuts on a crostini	\$225
BBQ pork on a cheddar biscuit	\$275
Balsamic grilled vegetable bruschetta	\$200
Cumin spiced chicken on a blue corn chip	\$225
Goat cheese crostini with sundried tomato	\$200
Smoked trout with horseradish cream and polenta	\$275
Smoked chicken and Gorgonzola on a crostini	\$190
Prosciutto wrapped asparagus with truffle oil	\$275
Smoked salmon parfait on pumpernickel	\$300
Seared spicy Ahi tuna with wasabi on a wonton	\$190
Fresh mozzarella and marinated tomato crostini	\$300
Artichoke with tarragon flavored shrimp	\$190
Baby red potatoes with sour cream and Tobiko caviar	\$190
Grilled ratatouille in phyllo with basil aioli	\$190
Olive tapenade in a phyllo cup	\$200
Boursin with toasted pecan in phyllo	\$200
Eggplant caviar with red pepper rouille on focaccia	\$400

Hot Selections

*Priced per 100 pieces
(Minimum of 24 pieces of each offering)*

Rosemary roasted baby lamb chops	\$400
Creamy risotto and Asiago cheese bites	\$225
Artichoke heart beignet	\$200
Sesame crusted teriyaki salmon skewers	\$350
Phyllo triangles with spinach and feta cheese with taziki dipping sauce	\$180
Bacon wrapped water chestnuts	\$190
Beef saté with sweet chili soy dipping sauce	\$325
Chicken saté with peanut sauce	\$325
Roasted mushrooms stuffed with crab	\$350
Seared crab cakes with roasted pepper aioli	\$350
Vegetable spring rolls with sweet and sour sauce	\$175
Stuffed mushrooms with Gouda cheese	\$300
Scallops wrapped in bacon	\$325
Beef empanadas with curry cream	\$200
Asian sweet and sour duck spring roll with plum sauce	\$225
Jerk chicken skewers with pineapple salsa	\$255
Wild mushroom and phyllo purse	\$200

Reception Hors D'oeuvre Stations

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

All prices include a chef attendant fee and are priced per guest.

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

Salad Station

Chopped romaine hearts offered with prosciutto, smoked turkey, chopped boiled egg, crumbled bacon, cherry tomatoes, carrot sticks, celery sticks, broccoli florets, shaved red onion, roasted peppers, English cucumbers, button mushrooms, Stilton cheese and herbed croutons, balsamic vinaigrette, lemon-thyme vinaigrette, ranch and blue cheese dressing

Includes assorted bakery fresh rolls and butter

\$9.00 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

Dessert Station

Assorted pastries include chocolate éclairs, lemon poppy shortbread, cream puffs, mini fruit tarts and Bundt cakes

\$10.00 per guest

Pasta Station

Chicken and spinach ravioli and portobello mushroom tortellini tossed with your choice of Asiago cream or tomato marinara with roasted peppers, artichoke hearts, fresh spinach, sautéed mushrooms and Parmesan cheese

Plus your choice of two of the following toppings:
bay shrimp, scallops, grilled chicken or Italian sausage

Includes assorted bakery fresh rolls and butter

\$10.00 per guest

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

Fajita station

Julienne garlic-lime marinated chicken breast and chipotle skirt 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

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

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

Ceviche Station

Ahi tuna or mahi mahi tossed to order with any of the following ingredients: avocado, tomatoes, sliced red onion, shredded carrots, English cucumber, jalapeños and orange segments

Choice of three dressings: coconut ginger, cilantro gazpacho or citrus basil

\$13.00 per guest

Paella Station

Creamy saffron rice combined with any of the following: mussels, little neck clams, prawns, roasted chicken, chorizo sausage or roasted vegetables

\$13.00 per guest

Display Presentations

Baked Brie

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

Serves 30 \$60.00

Iced prawns

With lemon and cocktail sauce

50 pieces \$150.00

Smoked salmon

With capers, diced shallots, tomatoes and chopped boiled egg

Serves 40 \$220.00

Antipasto platter

With balsamic roasted vegetables, hard salami, prosciutto, coppa, 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 country and French pâté

With mustards red onion jam and artisan breads

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.

Herbed and maple crusted pork loin

With mustard molasses

Serves approximately 20 \$125.00

Honey glazed ham

With citrus mayonnaise

Serves approximately 60 \$180.00

Whole roasted turkey

With orange cranberry sauce

Serves approximately 60 \$225.00

Roasted beef tenderloin

With peppercorn sauce and horseradish cream

Serves approximately 20 \$250.00

Prime rib of beef

With horseradish cream and Delmonico sauce

Serves approximately 40 \$275.00

Baron of beef

With caramelized au jus

Serves approximately 150 \$425.00

Bar Service

Cash Bar

Drinks purchased by your guests are inclusive of sales tax

Sponsored Bar

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

Concourse brands	\$4.25 (Highball) \$5.25 (Cocktail)
Premium brands	\$4.50 (Highball) \$6.00 (Cocktail)
Top-shelf brands	\$4.75 (Highball) \$6.25 (Cocktail)
Domestic beer, non-alcoholic beer	\$3.75 per bottle
Imported beer	\$4.75 per bottle
House wine	\$4.75 per glass
Soda	\$1.50 per glass
Mineral water, juices	\$2.25 per glass

Wine Selections

California varieties Chardonnay, White Zinfandel, Cabernet Sauvignon, Merlot, Champagne	\$20.95 per bottle
Washington Hill varieties Chardonnay, Cabernet, Merlot, Shiraz, Riesling	\$24.95 per bottle

Customize your wine selection using our 100 variety wine list.

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

Quarter barrel of domestic beer	\$150.00 each
Half barrel of domestic beer	\$250.00 each
Half barrel of micro-brew and imported beer	
Killian's Red, Leinenkugel's Red or Honey Weiss	\$295.00 each
Sam Adams Lager or Capital Amber	\$325.00 each
Amstel Light, Bass Ale, Guinness Stout or Heineken	\$375.00 each

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Staying Power

