
Catering Menu

THE
MADISON
CONCOURSE
HOTEL
and Governor's Club

Luncheon Buffets

All luncheon buffets are served with freshly brewed iced tea, regular and decaffeinated coffee and a selection of Tazo teas.

(Minimum of 50 guests unless otherwise noted)

Capitol Deli Buffet

(Minimum of 25 guests)

Chef's soup du jour
Macaroni and feta salad
Organic field greens with balsamic vinaigrette and honey mustard dressing
Oven-roasted turkey, maple cured ham, marinated grilled chicken breast
Roasted vegetables
Assortment of cheddar, Swiss and Brie cheese
Leaf lettuce, sliced tomato, red onions and dill pickles
Assortment of deli breads with mayonnaise and Dijon mustard
Assorted bakery fresh rolls with butter
Lemon berry tart
Chocolate mousse

\$19.95 per guest

Soup and Salad Buffet

Grilled chicken soup
Tomato Florentine soup
Moroccan couscous salad
Black bean and gulf shrimp salad with cilantro
Tuscan bean salad with chicken and feta
Antipasto salad with fusilli pasta
Specialty breads
Salad bar featuring organic field greens, chopped romaine, crisp baby spinach, sliced mushrooms, cherry tomatoes, cucumbers, broccoli and cauliflower florets, shredded cheese, chopped egg and walnuts. Served with ranch, balsamic vinaigrette, blue cheese and chive dressing

Pecan tart
Cappuccino cheesecake

\$19.95 per guest

Dayton Street Buffet

Garden greens with balsamic vinaigrette and honey mustard dressing
Black bean and pepper salad with lime-cilantro vinaigrette
Oven-roasted salmon with whole grain mustard sauce
Grilled herb marinated breast of chicken with caramelized onions and mushrooms
Steamed seasonal vegetables
Rosemary roasted potatoes
Berry tart
Key lime pie

\$21.95 per guest

Executive Deli Buffet

(For 5-25 guests)

Chef's soup du jour
Apple and pecan chicken salad on a croissant
Balsamic grilled vegetables on focaccia bread
Honey ham and Swiss cheese with kalamata olive spread on ciabatta bread
Peppered roast beef with provolone and horseradish mayonnaise on an onion roll
Spinach salad with red onion and feta cheese
Roasted pepper and barley salad with jalapeños
Potato salad with Creole mustard
Chocolate éclair
New York cheesecake
\$21.95 per guest

Italian Buffet

Caesar salad with garlic croutons and Parmesan cheese
Fresh mozzarella and tomatoes with balsamic and basil
Grilled vegetable antipasto platter with cured meats and imported cheeses
Roasted pepper and pasta salad with roasted tomato vinaigrette
Pesto crusted chicken breast with artichoke, lemon and olives
Tri-colored cheese tortellini and penne pasta served with Bolognese and Romano cream sauces
Grilled Italian sausages with peppers and onions
Crisp garlic bread
Mascarpone filled cannolis
Tiramisu
\$22.95 per guest

Southwestern Buffet

Cabbage slaw with smoked jalapeño
Grilled steak fajitas with a hint of lime
Grilled chicken fajitas with sautéed onions and peppers
Green chili and cheese quesadilla
Chipotle black beans
Tomato and cumin rice
Shredded lettuce, diced tomatoes, green onions,
sliced black olives, shredded cheddar cheese
Sour cream and salsa
Warm flour tortillas
Tri-color tortilla chips
Xangos
Lime cream pie
\$22.95 per guest

Wisconsin Buffet

Garden greens salad with assorted dressings
Wild rice and roasted corn salad
Cole slaw with poppy seed dressing
Wisconsin cheese and sausage tray
Herb-crusted walleye with lemon butter sauce
Beer brats with sauerkraut and bakery fresh buns
Potato hash with scallions
Zucchini with tomato and thyme
Rhubarb cobbler with vanilla cream

\$22.95 per guest

Concourse Luncheon Buffet

Choice of garden greens salad with assorted dressings or
Caesar salad with homemade garlic croutons and Parmesan cheese
Penne pasta with artichokes and grilled vegetables with 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 basil pesto
Charbroiled sliced steak with roasted portobello mushrooms
Steamed seasonal vegetables
Yukon mashed potatoes
Chocolate fudge cake
Apple tart

\$25.95 per guest

Plated Sandwiches

All sandwiches include a choice of penne pasta with feta and kalamata olives or curry potato salad and dark chocolate or seasonal mousse for dessert.

(Minimum of 12 items per selection; maximum of 2 entrée choices)

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 cheddar or Swiss cheese and tomato, lettuce and red onion served on a baguette

\$15.95 per guest

Smoked ham

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

\$15.95 per guest

Entrée Plated Salads

All salads include dark chocolate or seasonal mousse for dessert.

(Minimum of 12 items per selection, maximum of 2 entrée choices)

Grilled chicken Caesar salad

With 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

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.

Soups

Roasted chicken minestrone with orzo

Black bean with tomato-crab salsa

Portobello mushroom with cognac cream

Roasted corn chowder

Chilled melon soup with Midori® liqueur

Starters

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

Caesar salad with hearts of romaine, croutons and Parmesan cheese

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

Chopped salad with romaine, Stilton cheese, diced ham, tomato, boiled egg shredded carrots and bacon with Roquefort dressing
(Additional \$1.00 per guest)

Butterleaf lettuce with goat cheese and walnuts with tarragon-lemon vinaigrette
(Additional \$1.00 per guest)

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

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

Lunch Entrée Selections

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

No multiple entrée selections for groups under 20

Grilled polenta

With sautéed garlic spinach, marinated tomatoes, portobello mushrooms, red peppers and balsamic reduction

\$14.95 per guest

Breast of chicken

Herb marinated breast of chicken, mashed Yukon potatoes, wild oyster mushroom and roasted garlic demi glacé

\$15.95 per guest

Chicken linguini

With shiitake mushrooms and Asiago cream

\$15.95 per guest

Grilled vegetable and spinach ravioli

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

\$15.95 per guest

Filet of salmon

Honey and tamarind lacquered salmon with kamut wheat and pineapple chutney

\$16.95 per guest

Roasted airline breast of chicken

With jewel rice, grilled corn relish, chipotle cream and cilantro pesto

\$16.95 per guest

Roasted pork loin

Maple cured pork loin on mashed sweet potatoes, mustard molasses, pear and vanilla bean chutney

\$16.95 per guest

Stuffed breast of chicken

With mushroom-basil, whipped garlic potatoes, tomato and goat cheese bisque

\$16.95 per guest

Herb-crusted walleye

Quinoa with roasted eggplant and tomatoes

\$17.95 per guest

Marinated sirloin steak

Charbroiled sirloin steak seasoned with herbes de Provence and served with blue cheese mashed potatoes and caramelized onion au jus

\$18.95 per guest

Desserts

\$3.50 per guest

Chocolate bread pudding and caramelized bananas

Lemon and raspberry tart with an orange glaze

Apple blueberry cobbler with vanilla cream

Tiramisu with Kahlúa® chocolate sauce

Seasonal fruit tart with whipped cream and berry sauce

Dark chocolate mousse with fresh berries

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 Bavarian cream

Oatmeal shortcake with caramel chantille cream and candied walnuts

Carrot cake with cream cheese frosting

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Staying Power

