

# 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 red bliss 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.*

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**

Thin sliced smoked salmon with  
diced onions and tomatoes  
bagels and cream cheese

**\$7.00 per guest**

Egg, ham and cheese croissant breakfast sandwich

**\$2.25 each**

Egg, bacon and cheese croissant  
breakfast sandwich

**\$2.25 each**

Assorted dry cereal with 2% and  
skim milk

**\$1.50 per guest**

Chef attended omelet station  
fresh eggs or Eggbeaters® and diced ham,  
gulf shrimp, sliced mushrooms,  
green bell peppers, tomatoes, onions,  
Wisconsin cheddar cheese and salsa

**\$8.00 per guest**

Chef's smoothie of the day

**\$3.00 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 pastries including candies, chocolate éclairs, mini fruit mousse cups,  
mini chocolate passion tarts and sandwich 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  
Fresh bagels and cream cheese  
Choice of smoked 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  
Grilled top sirloin medallions with merlot jus  
Oven-roasted rosemary potatoes  
Asparagus and roasted red peppers with lemon thyme aioli

### **Chef attended omelet station:**

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

### **Dessert station:**

Assorted pastries including candies, chocolate éclairs, mini fruit mousse cups,  
mini chocolate passion tarts and sandwich cookies  
Chilled orange, apple and cranberry juice  
Freshly brewed regular and decaffeinated coffee  
Selection of Tazo teas with honey and lemon

**\$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 with honey and lemon, assorted breakfast pastries and breakfast breads.  
(\$25 labor fee if less than 25 guests)*

## Skillet Breakfast

Hash browns topped with scrambled eggs, peppers, onions, breakfast sausage and Wisconsin cheddar cheese

**\$12.95 per guest**

## Health Conscious

Fresh sliced melon and berries  
Granola parfait with vanilla yogurt

**\$11.95 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  
Served with 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**

## Baked Goods & Specialty Items

Whole apples, oranges and bananas	\$1.95 per piece	Assorted fresh baked jumbo cookies	\$19.95 per dozen
Assorted fruit yogurts	\$2.25 each	Turtle brownies	\$19.95 per dozen
Hard boiled eggs	\$23.95 per dozen	Chocolate dipped strawberries	\$23.95 per dozen
Raspberry cream cheese kringle (12 slices)	\$18.95 each	Chocolate candy bars served ice cold	\$24.95 per dozen
Almond blueberry coffee cake (12 slices)	\$18.95 each	Chocolate dipped pretzel rods	\$12.95 per dozen
Assorted specialty bagels with whipped butter and cream cheese	\$22.95 per dozen	Hot jumbo soft pretzels with cheese sauce and mustard	\$22.95 per dozen
Assorted fruit-filled Danish	\$24.95 per dozen	Pepper Jack cheese stuffed pretzels served with garlic aioli	\$25.95 per dozen
Assorted fruit-filled strudel	\$24.95 per dozen	Breadsticks baked with parmesan cheese and Italian herbs, served with garlic cream and marinara	\$22.95 per dozen
Assorted muffins	\$24.95 per dozen	Stuffed ciabatta bread with pepperoni, sausage and mozzarella	\$27.95 per dozen
Assorted scones	\$24.95 per dozen	Stuffed ciabatta bread with broccoli, ham and cheddar	\$27.95 per dozen
Glazed cinnamon rolls	\$24.95 per dozen	Stuffed ciabatta bread with turkey, broccoli and havarti	\$27.95 per dozen
Pecan sticky buns	\$25.95 per dozen		
Assorted dessert bars including lemon poppy and chocolate macaroon bars	\$19.95 per dozen		

# 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 19%. 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.