

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

Chef's soup du jour
Whole wheat penne pasta salad with cured tomatoes and fresh Italian herbs
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
Vanilla cupcakes with strawberry buttercream frosting
Chocolate passion fruit tarts

\$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
Moroccan couscous salad
Tomato and cucumber salad with oregano
Fresh breads from our bakery
Salad bar featuring mixed greens, chopped romaine, crisp baby spinach,
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
Key lime tart
Turtle cheesecake

\$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
Rosemary roasted potatoes
Fresh breads from our bakery
Chocolate macaroon bars

\$21.95 per guest

Executive Deli Buffet

(Ready made for 10-25 guests; \$25 labor fee if less than 25 guests)

Chef's soup du jour
Mixed greens with shredded carrots, cherry tomatoes and cucumbers
with our house-made balsamic vinaigrette and ranch dressings
Greek pasta salad with lemon oregano vinaigrette
Dill ranch potato salad
Grilled Portabello mushrooms, fresh mozzarella, basil and sundried tomato tapenade on focaccia bread
Apple and pecan smoked chicken salad with gorgonzola, almonds and arugula on focaccia
Honey ham and Swiss cheese with kalamata olive spread on ciabatta bread
Smoked turkey with havarti and avocado mayonnaise on a baguette
Milk chocolate malt pudding
White chocolate lemon tart

\$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 crusted chicken breast with marsala and Portabello mushrooms
Tri-colored cheese tortellini and penne pasta served with Bolognese and Romano cream sauce
Grilled Italian sausages with peppers and onions
Crisp garlic bread
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
Green chili and cheese quesadilla
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
Vanilla bean custard
Lime cream 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 lemon butter sauce
Grilled bratwurst simmered in grain mustard and Spotted Cow® beer
Fennel and red bliss potato hash with scallions
Zucchini with tomato and thyme
Fresh baked breads from our bakery including bakery fresh buns
Seasonal fruit crisp
\$22.95 per guest

Trip to Asia

Asian cabbage slaw with creamy soy dressing
Grilled vegetable with soba noodles
Teriyaki chicken with toasted sesame
Szechuan glazed salmon
Stir-fry beef with broccoli
Ginger scallion rice
Wok fried vegetables with hoisin
Spiced rice pudding with pineapple
Coconut cupcakes
\$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 basil pesto
Roasted sliced sirloin with caramelized onion au jus
Steamed seasonal vegetables
Yukon mashed potatoes
Fresh breads from our bakery
Chocolate cupcakes
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, Gruyère and basil mayonnaise on focaccia bread

\$15.95 per guest

Entrée Plated Salads

All salads include seasonal fruit crisp for dessert and assorted bakery fresh rolls 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

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

Tuna Nicoise

Seared Ahi tuna with Romaine saffron potatoes, hard boiled egg, French green beans, roasted tomatoes and pitted olives

\$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

Curred 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

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)

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, Tazo tea and assorted bakery fresh rolls and butter.

(No multiple entrée selections for groups under 20)

Mushroom stuffed tomatoes

With portobello mushrooms and Parmesan cheese

\$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

Herb crusted tilapia

Wild rice scallion pancake, sautéed squash and grape tomatoes

\$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

Grilled vegetable and spinach ravioli

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

\$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

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

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

Pan seared wasabi crusted snapper

With rice noodle stir-fry and ginger yuzu glaze

\$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

\$3.50 per guest

Chocolate pots de crème

Seasonal fruit crisp

Tiramisu with chocolate sauce

Milk chocolate Bailey's tart with vanilla whipped cream

Dark chocolate mousse with chocolate curls

Coconut caramel cream tart with chocolate sauce

Orange passion fruit mousse cake

New York cheesecake with mixed berry couli

Chocolate decadence cake with raspberry coulis

Key lime pie with whipped cream

Oatmeal stout cake with caramel chantille cream and candied walnuts

Carrot cake with cream cheese frosting

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.