

# Dinner Buffets

*All dinner buffets are served with freshly brewed iced tea, regular and decaffeinated coffee and Tazo tea.*

*(Minimum 25 guests)*

## Madison Buffet

Fresh seasonal fruit  
Mixed greens with shredded carrots, cherry tomatoes  
and cucumbers with our house-made balsamic  
vinaigrette and ranch 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  
Charred peppers and wax beans  
Fresh breads from our bakery  
Rustic peach almond tart  
Chocolate bread pudding

**\$27.95 per guest**

## Roman Buffet

Vegetable minestrone soup  
Roasted vegetable and orzo salad  
with creamy garlic dressing  
Fresh mozzarella and tomatoes with balsamic and basil  
Caesar salad with house-made garlic croutons and  
Parmesan cheese  
Antipasto platter with grilled vegetables,  
cured meats and cheeses  
Lasagna with prosciutto, ricotta and Italian sausage  
Pesto crusted chicken breast with marsala  
and Portobello mushrooms  
Roasted Pacific snapper with  
charred tomato caper sauce  
Tri-colored cheese tortellini and penne rigate served  
with Italian meat sauce and Romano cream sauces  
Garlic bread  
Cappuccino cheesecake  
Tiramisu

**\$28.95 per guest**

## Governor's Buffet

Wisconsin 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  
and horseradish cream sauce  
Seared sea bass with champagne cream  
Roasted tomatoes stuffed with mushrooms and oregano  
Yukon mashed potatoes  
Fresh breads from our bakery  
New York cheesecake  
Double chocolate cake

**\$33.95 per guest**

## European Buffet

Imported cheese platter  
Mixed greens with shredded carrots, cherry tomatoes  
and cucumbers with our house-made balsamic  
vinaigrette and ranch 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  
Fresh breads from our bakery  
Catalan custard  
Cinnamon apple tart

**\$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

Artichoke bisque

Gazpacho

Lobster bisque with chives

*(Additional \$2.00 per guest)*

### Starters

Mixed greens with shredded carrots, cherry tomatoes and cucumbers with our house-made balsamic vinaigrette and ranch dressing

Caesar salad with hearts of romaine, house-made 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)*

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 for dessert.*

*(No multiple entrée selections for groups under 20)*

**Mushroom stuffed tomatoes**  
With Parmesan cream and sautéed greens  
**\$19.95 per guest**

**Seared lemon herb chicken breast**  
Roasted garlic mashed potatoes  
and cabernet reduction  
**\$21.95 per guest**

**Oven-roasted herb marinated chicken breast**  
Parmesan orzo and tomato Madeira cream sauce  
**\$23.95 per guest**

**Roasted pork loin**  
Maple cured pork loin with mashed sweet potatoes,  
mustard molasses, sage oil and green apple compote  
**\$24.95 per guest**

**Cornish game hen**  
Filled with wild rice, served with asparagus,  
baby carrots and caramelized shallots  
**\$25.95 per guest**

**Prosciutto wrapped breast of chicken**  
Scalloped potatoes, spinach, pine nuts  
and roasted red pepper coulis  
**\$26.95 per guest**

**Filet of salmon**  
Sunset rice, sautéed oyster mushrooms  
and lemon thyme cream  
**\$27.95 per guest**

**Seared Duck Breast**  
Cranberry pecan wild rice, raspberry orange demi glaze  
**\$27.95 per guest**

**Basil crusted walleye**  
Warm quinoa salad and sundried tomato relish  
**\$28.95 per guest**

**Boneless Rainbow Trout**  
Almond basmati rice and  
grilled lemon and chardonnay sauce  
**\$28.95 per guest**

**Grilled top sirloin**  
Marinated in red wine and rosemary with garlic mashed  
potatoes, cabernet reduction  
**\$28.95 per guest**

**Poached sea bass**  
Roasted Yukon potatoes, sautéed squash  
and lemon caper broth  
**\$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**  
Duchess potatoes, roasted garlic and balsamic demi glaze  
**\$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  
**\$34.95 per guest**

### Sirloin and chicken

Grilled sirloin with rosemary-port reduction paired with herb marinated grilled chicken breast with balsamic tomato basil relish  
**\$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 smoked paprika lemon butter  
**market price**

## Desserts

**\$4.50 per guest**

Chocolate bread pudding and caramelized bananas

Rustic peach almond galette

Seasonal fruit cobbler

Tiramisu with chocolate sauce

Chocolate passion tart with vanilla whipped cream

Dark chocolate mousse with fresh berries

Chocolate hazelnut crunch mousse cake with Kahlua chocolate sauce

New York cheesecake with Door County cherry sauce

Chocolate decadence cake with raspberry coulis

Key lime pie with whipped cream

Oatmeal stout shortcake with caramel chantille cream and candied walnuts

# Hors d'oeuvres

## Chilled Selections

*Priced per 100 pieces  
(Minimum of 25 pieces of each offering)*

Boursin with toasted pecan in phyllo	\$190
Garden spinach dip in phyllo cups	\$190
Grilled ratatouille in phyllo with basil aioli	\$190
Olive tapenade in a phyllo cup	\$190
Hummus with feta and Greek olives on a toasted pita	\$200
Baby red potatoes with sour cream and Tobiko caviar	\$225
Artichoke puttanesca Florentine	\$225
Fresh mozzarella and marinated tomato crostini	\$225
Goat cheese crostini with sundried tomato	\$225
Stilton and poached pear with walnuts in a crostini	\$225
Cumin spiced chicken on a blue corn chip	\$250
BBQ pork on a cheddar biscuit	\$275
Smoked chicken and Gorgonzola Bouchee	\$275
Seared spicy Ahi tuna with wasabi on a wonton	\$300
Smoked salmon parfait on pumpernickel	\$300
Smoked trout mousse with horseradish on polenta	\$300
Brown sugar crusted pork tenderloin with cranberry relish	\$350

## Hot Selections

*Priced per 100 pieces  
(Minimum of 25 pieces of each offering)*

Pork potstickers with dipping sauce	\$175
Vegetable spring rolls with sweet and sour sauce	\$175
Bacon wrapped water chestnuts	\$190
Asian mushroom spring roll with sweet and sour sauce	\$250
Blue cheese and poached pear in filo	\$225
Brie in phyllo cups with raspberry puree	\$200
Phyllo triangles with spinach and feta cheese with taziki dipping sauce	\$200
Cheddar bacon mini quiche	\$225
Black bean empanadas with curry cream	\$190
Beef saté with sweet chile soy dipping sauce	\$300
Swedish-style meatballs	\$275
Buffalo chicken wings with blue cheese	\$275
Chicken saté with peanut sauce	\$275
Jerk chicken skewers with pineapple salsa	\$275
Sesame chicken wings	\$275
Stuffed mushrooms with Asiago cheese	\$300
Sesame crusted teriyaki salmon skewers	\$300
Sundried tomato and olive cigars	\$300
Roasted mushrooms stuffed with crab	\$375
Scallops wrapped in bacon	\$325
Shrimp Indienne filo star	\$300
Asparagus and Gruyère mini quiche	\$225

## Reception Hors D'oeuvre Stations

*A minimum of three 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 applewood smoked ham, roasted turkey, chopped boiled egg, crumbled bacon, cherry tomatoes, carrot sticks, celery sticks, broccoli florets, shaved red onion, roasted peppers, English cucumbers, button mushrooms 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 including chocolate éclairs, shortbread, cream puffs, mini fruit tarts and chocolate dipped strawberries. Freshly brewed regular and decaffeinated coffee, selection of Tazo teas served with honey and lemon

**\$10.00 per guest**

### Chef Attended Pasta Station

Spinach ravioli and cheese 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**

### Chef Attended 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 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**

### Chef Attended Ceviche Station

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

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

**\$13.00 per guest**

### Chef Attended 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

### Sliced seasonal fruit tray

Small tray \$80.00  
Medium tray \$160.00  
Large tray \$320.00

### Vegetable relish tray

Carrots, celery, cherry tomatoes, zucchini, cucumbers, squash, broccoli and cauliflower.  
Small tray \$90.00  
Medium tray \$180.00  
Large tray \$340.00

### Imported and domestic cheese tray

Brie, stilton blue, goat cheese, smoked cheddar, sage derby, Swiss, Wisconsin cheddar, havarti, caraway and gouda. Served with whole grapes, berries and table wafers.  
Small tray \$100.00  
Medium tray \$200.00  
Large tray \$400.00

Small tray serves approximately 25 servings  
Medium tray serves approximately 50 servings  
Large tray serves approximately 100 servings

### 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.*

### Salmon Wellington

With champagne cream  
Serves approximately 30 \$150.00

### Dried apple and sage stuffed pork loin

With mustard molasses  
Serves approximately 20 \$125.00

### Honey glazed bone in pit ham

With dijon mayonnaise  
Serves approximately 60 \$225.00

### 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

### Roasted leg of lamb

With feta, lemon, olives and garlic  
Serves approximately 30 \$225.00

# 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

House wine, California varietals Chardonnay, White Zinfandel, Cabernet Sauvignon, Merlot, Champagne	\$20.95 per bottle
Trinity Oaks, Napa Valley varietals Riesling, Pinot Grigio, Chardonnay, Red Zinfandel, Pinot Noir, Merlot, Cabernet Sauvignon	\$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, Spotted Cow or Capital Amber	\$325.00 each
Amstel Light, Bass Ale, Guinness Stout or Heineken	\$375.00 each

# 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.