

## Luncheon Buffets

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

*(Minimum of 50 guests unless otherwise noted)*

### Capitol Deli Buffet

*(Minimum of 25 guests)*

Chef's soup du jour  
Penne salad with feta, kalamata olives and pesto  
Mixed greens with shredded carrots, cherry tomatoes and cucumbers  
with our house-made balsamic vinaigrette and ranch dressing  
Oven-roasted turkey, maple cured ham, marinated grilled chicken breast  
Roasted vegetables  
Assorted Wisconsin cheddar, Swiss and Brie cheese  
Leaf lettuce, sliced tomato, red onions and dill pickles  
Assorted deli breads with mayonnaise and Dijon mustard  
Rustic peach almond galette  
Chocolate passion fruit tarts

**\$19.95 per guest**

### Soup and Salad Buffet

Grilled chicken soup  
Tomato Florentine soup  
Moroccan couscous salad  
Tomato and cucumber salad with oregano  
Tuscan bean salad with chicken and feta  
Antipasto pasta salad  
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  
Cappuccino 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 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  
Fresh breads from our bakery  
Assorted dessert bars including lemon poppy, layer bars and mint chocolate brownies

**\$21.95 per guest**

## Executive Deli Buffet

*(Ready made for 10-25 guests)*

Chef's soup du jour  
Mixed greens with shredded carrots, cherry tomatoes and cucumbers  
with our house-made balsamic vinaigrette and ranch dressing  
Macaroni salad with smoked cheddar and peas  
Dill ranch potato salad  
Grilled Portabello mushrooms, fresh mozzarella and basil on focaccia bread  
Apple and pecan chicken salad on a croissant  
Honey ham and Swiss cheese with kalamata olive spread on filone bread  
Smoked turkey with provolone and avocado mayonnaise on an onion roll  
Lemon pound cake with Door county cherry sauce  
New York cheesecake

**\$21.95 per guest**

## Italian Buffet

Caesar salad with house-made garlic croutons and Parmesan cheese  
Fresh mozzarella and tomatoes with balsamic and basil  
Crostini station with tomato basil relish, basil pesto, Parmesan cheese,  
roasted red peppers and marinated vegetables  
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 sauces  
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 dressing  
Wild rice and roasted corn salad  
Cole slaw 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  
Potato hash with scallions  
Zucchini with tomato and thyme  
Fresh baked breads from our bakery including bakery fresh buns  
Seasonal fruit cobbler

**\$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  
Coconut rice pudding with mandarin oranges  
Crispy fruit filled wontons

**\$23.95 per guest**

## Concourse Luncheon Buffet

Mixed greens with shredded carrots, cherry tomatoes and cucumbers  
with our house-made balsamic vinaigrette and ranch dressing  
or Caesar salad with house-made 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 caramelized onion au jus  
Steamed seasonal vegetables  
Yukon mashed potatoes  
Fresh breads from our bakery  
Mini chocolate cupcakes  
Apple tart

**\$25.95 per guest**

## Plated Sandwiches

*All sandwiches include a choice of penne pasta with feta and kalamata olives or dill ranch potato salad.*

*Rustic peach almond tart 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 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 rustic peach almond tart for dessert and assorted bakery fresh rolls and butter.*

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

### 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**

## Two Course Lunch Selections

*Includes your choice of one soup or starter.*

### Soups

Roasted chicken with orzo and vegetables

Portobello mushroom with cognac cream

Roasted corn chowder

Artichoke bisque

### 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

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)*

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, Tazo tea and assorted bakery fresh rolls and butter.*

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

### Vegetable Napoleon

Browned risotto with roasted vegetables, Portobello mushroom, spinach, roasted pepper coulis and basil  
\$14.95 per guest

### Breast of chicken

Herb marinated breast of chicken, mashed Yukon potatoes, roasted garlic and mushroom ragout demi glacé  
\$15.95 per guest

### 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

### Lemon herb breast of chicken

With cumin lime rice, grilled corn and black bean relish, chipotle cream and cilantro pesto  
\$15.95 per guest

### Maple glazed salmon

With roasted Yukon potatoes, pancetta and fennel  
\$16.95 per guest

### Stuffed breast of chicken

Italian sausage stuffed chicken breast braised in a tomato ragu and served with orzo pasta  
\$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, 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, apple and vanilla bean chutney  
\$17.95 per guest

## Desserts

\$3.50 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

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.