

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

Afternoon Specialty Breaks

(Minimum of 20 guests unless otherwise noted)

Milk and Cookies

(no minimum)

Assorted cookies baked fresh from our bakery
Ice cold milk, freshly brewed regular and decaffeinated coffee and Tazo tea

\$5.95 per guest

Ball Park Fun

(no minimum)

Fresh buttered popcorn and caramel popcorn
Hot jumbo soft pretzels with cheese sauce and mustard
Assorted soft drinks and bottled water

\$7.95 per guest

Build Your Own Sundaes

Chocolate Shoppe® vanilla and chocolate ice cream
Caramel & chocolate sauce
Whipped cream, strawberries, cherries, chocolate chips and chopped peanuts
Assorted soft drinks and bottled water

\$7.95 per guest

Did Someone Say Salsa?

Salsa, guacamole, sour cream, black olives and queso dip with stone ground tortilla chips
Assorted soft drinks and bottled water

\$7.95 per guest

Add seasoned ground beef or chicken and flour tortillas for an additional \$1.00 per guest

Dippin' Away

(no minimum)

French onion and garden vegetable dip with potato chips, celery sticks and carrots
Assorted soft drinks and bottled water

\$5.95 per guest

Dark Chocolate Fondue

Brownies, bananas, pretzels, rice crispy squares and strawberries
Freshly brewed regular and decaffeinated coffee and Tazo tea
Assorted soft drinks and bottled water

\$7.95 per guest

Swiss Cheese Fondue

Crusty sourdough bread, green apples, carrots, broccoli florets, roasted mushrooms
Assorted soft drinks and bottled water

\$7.95 per guest

Sliders

Mini cheese burgers on challah buns with wedge fries and condiments
Assorted soft drinks and bottled water

\$7.95 per guest

Mini Dips

Shaved roast beef on French baguettes with dipping au jus and onion rings
Assorted soft drinks and bottled water

\$7.95 per guest

Greenbush

Warm cheesy breadsticks,
Italian sausage cannolis with marinara sauce and sweet mascarpone filled cannolis
Assorted soft drinks and bottled water

\$7.95 per guest

Gourmet Coffee Break

Orange poppy pound cake with berries and whipped cream
Scones and chocolate-dipped biscotti
Cinnamon sticks, whipped cream and shaved chocolate
Flavored Monin® syrups including Irish cream, hazelnut, vanilla and raspberry
Specialty sweeteners
Freshly brewed Starbucks® coffee, decaffeinated coffee and selection of Tazo teas with honey and lemon

\$9.95 per guest

Snacks

Tri-color tortilla chips with salsa <i>Add guacamole for an additional \$0.95 per guest</i>	\$2.95 per guest
French onion dip with potato chips	\$2.95 per guest
Garden vegetable dip with celery sticks and carrots	\$3.95 per guest
Buttered Popcorn <i>(Serves about 20)</i>	\$14.95 per bowl
Snack pretzels or Gardetto's® <i>(Serves about 20)</i>	\$14.95 per bowl
Trail mix with M&Ms®, mixed nuts and raisins	\$16.95 per bowl
Chex mix®	\$16.95 per bowl
Shelled mixed nuts	\$22.95 per pound
Assorted Kashi and granola bars	\$23.95 per dozen

Beverages

Assorted soft drinks	\$2.50 each
Bottled water	\$2.95 each
Bottled lemonade and iced tea	\$3.25 each
Fruit punch	\$24.95 per gallon
Ice cold milk (fat free, 2% or whole)	\$24.95 per gallon
Ice cold chocolate milk (fat free, 2% or whole)	\$28.95 per gallon
Freshly brewed regular and decaffeinated coffee served with sweeteners and creamers	\$26.95 per gallon
Hot chocolate	\$26.95 per gallon
Selection of Tazo teas served with honey and lemon	\$26.95 per gallon
Orange, cranberry, apple, grapefruit and V-8® juice	\$29.95 per gallon
Freshly brewed Starbucks regular and decaffeinated coffee	\$33.95 per gallon

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		

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

Dinner Buffets

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

(Minimum 25 guests; \$100 labor fee if less than 50 guests)

Madison Buffet

Fresh seasonal fruit
Mixed greens with shredded carrots, cherry tomatoes
and cucumbers with our house-made balsamic
vinaigrette and ranch dressings
Asparagus, shrimp and orzo salad
Grilled breast of chicken with Portobello mushrooms
and caramelized shallots
Sliced sirloin of beef with brandy
green peppercorn sauce
Rosemary roasted red bliss potatoes
Sautéed zucchini and tomatoes
Fresh breads from our bakery
Chocolate pots de crème
Vanilla cupcakes with citrus buttercream frosting

\$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
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
Turtle cheesecake
Tiramisu

\$28.95 per guest

Governor's Buffet

Wisconsin cheese platter
Caesar salad with house-made garlic croutons and
Parmesan cheese
Seven grain salad with dried cherries, toasted almonds
and sherry vinaigrette
Greek pasta salad with lemon oregano vinaigrette
Chicken saltimbocca with sage cream
Sliced grilled tri tip of beef with
creamy braised leeks and roasted garlic
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

\$32.95 per guest

European Buffet

Imported cheese platter
Mixed greens with shredded carrots, cherry tomatoes
and cucumbers with our house-made balsamic
vinaigrette and ranch dressings
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
\$40.95 per guest

Dinner Enhancements

(Minimum 25 guests)

Wild mushroom strudel with roasted tomatoes
\$7.95 per guest

Portobello and rosemary polenta gratin with Parmesan cheese 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 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. \$25 labor fee if less than 25 guests.

Soups

- Steakhouse potato soup
- Roasted chicken with orzo and vegetables
- Portobello mushroom with cognac cream
- Cured butternut squash bisque
- Seafood chowder
- 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 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
- Fresh mozzarella with marinated tomatoes and balsamic 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

Roasted tilapia
Roasted Yukon potatoes, sautéed squash
and artichoke puttanesca sauce
\$26.95 per guest

Filet of salmon
Warm fingerling potato salad and
tomato-basil cucumber relish
\$27.95 per guest

Seared duck breast
Cranberry pecan wild rice with
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

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 and 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 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

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

Coconut caramel cream tart with chocolate sauce

Orange passion fruit mousse cake

Hors d'oeuvres

(Butler service available at \$75 per hour)

Chilled Selections

Priced per piece

(Must be ordered in quantities of 25)

Boursin with toasted pecan in filo	\$1.90
Garden spinach dip in filo cups	\$1.90
Grilled ratatouille in filo with basil aioli	\$1.90
Olive tapenade in a filo cup	\$1.90
Hummus with feta and Greek olives on a toasted pita	\$2.00
Baby red potatoes with sour cream and Tobiko caviar	\$2.25
Artichoke puttanesca florentine	\$2.25
Fresh mozzarella and marinated tomato crostini	\$2.25
Goat cheese crostini with sundried tomato	\$2.25
Stilton and poached pear with walnuts in a filo cup	\$2.25
Cumin spiced chicken on a corn chip	\$2.50
BBQ pork on a cheddar biscuit	\$2.75
Smoked chicken and gorgonzola bouchee	\$2.75
Seared spicy Ahi tuna with wasabi on a wonton	\$3.00
Smoked trout mousse with horseradish on polenta	\$3.00
Brown sugar crusted pork tenderloin with cranberry relish	\$3.50

Hot Selections

Priced per piece

(Must be ordered in quantities of 25)

Vegetable potstickers with dipping sauce	\$1.75
Vegetable spring rolls with sweet and sour sauce	\$1.75
Bacon wrapped water chestnuts	\$1.90
Black bean empanadas with curry cream	\$1.90
Phyllo triangles with spinach and feta cheese with taziki dipping sauce	\$2.00
Blue cheese and poached pear in filo	\$2.25
Cheddar bacon mini quiche	\$2.25
Avocado spring roll with cilantro cream	\$2.25
Brie with brown sugar, apples and raspberry in filo	\$2.50
Garden mini pizzas	\$2.75
Italian sausage mini pizzas	\$2.75
Swedish-style meatballs	\$2.75
Buffalo chicken wings with blue cheese	\$2.75
Chicken saté with peanut sauce	\$2.75
Jerk chicken skewers with pineapple salsa	\$2.75
Sesame chicken wings	\$2.75
Beef saté with sweet chile soy dipping sauce	\$3.00
Stuffed mushrooms with Asiago cheese	\$3.00
Sesame crusted teriyaki salmon skewers	\$3.00
Shrimp Indienne filo star	\$3.00
Scallops wrapped in bacon	\$3.25
Roasted mushrooms stuffed with crab	\$3.75

Reception Hors D'oeuvre Stations

*A minimum of three stations are required when used as an entrée.
Where "Chef Attended" is noted, the fee is included in the per guest price.
All stations are for a two-hour maximum serving period.*

Salad Station

Chopped romaine hearts offered with applewood smoked ham, roasted turkey, chopped boiled eggs, crumbled bacon, cherry tomatoes, carrot sticks, celery sticks, broccoli florets, shaved red onions, roasted peppers, English cucumbers, button mushrooms and herbed croutons, balsamic vinaigrette, lemon-thyme vinaigrette, ranch and blue cheese dressings

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 candies, chocolate éclairs, mini fruit mousse cups, mini chocolate passion tarts and sandwich cookies. 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 onions, 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 cherries, 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, cauliflower and lemon dill dip
Small tray \$90.00
Medium tray \$180.00
Large tray \$340.00

Imported and domestic cheese tray

Selection of imported and domestic cheeses served with seedless 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 eggs
Serves 40 \$220.00

Antipasto platter

With balsamic roasted vegetables, cured meats, 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	\$4.75 (Highball) \$6.00 (Cocktail)
Top-shelf brands	\$5.00 (Highball) \$6.25 (Cocktail)
Domestic beer, non-alcoholic beer	\$4.00 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, 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.