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LET'S
LUNCH
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LUNCHEON BUFFETS

All luncheon buffets are served with fresh brewed coffee, decaf, iced tea and Tazo™ tea.
Gluten-free bread may be added for \$14 per loaf.

CAPITAL DELI BUFFET

Minimum of 15 guests, \$25 labor fee if fewer than 25 guests

Creamy Tomato Basil Soup
Garden Greens with Shredded Carrots, Grape Tomatoes, Cucumbers, Balsamic Vinaigrette and Buttermilk Ranch
Cavatappi Pasta Salad
Tavern Ham, Smoked Turkey, Grilled Chicken Breast
Roasted Portobello Mushrooms
Swiss, Pepper Jack and Cheddar Cheeses
Fresh Lettuce and Tomatoes
Assorted Sliced Breads
Kettle Chips
Cookies and Midwestern-Style Dessert Bars

\$23.50 per guest

ARTISAN SANDWICH BUFFET

Minimum of 15 guests, \$25 labor fee if fewer than 25 guests

Asian Chicken Salad with Shredded Cabbage and Snow Peas
Vegetable Julienne, Candied Cashews, Creamy Sesame Dressing
Italian Antipasto Salad with Grilled Vegetables
Roast Beef with Horseradish Cream, Caramelized Onion and Blue Cheese on a Ciabatta Roll
Roasted Turkey with Basil Pine Nut Aioli, Fresh Mozzarella, Lettuce, Tomato and Onion Relish on Focaccia
Fire-Grilled Vegetables, Feta and Hummus in a Whole Wheat Wrap
Lemon Ginger Buttermilk Cake

\$25 per guest

HOT DELI BUFFET

Minimum of 15 guests, \$25 labor fee if fewer than 25 guests

Ham and Split Pea Soup
Caesar Salad
Tortellini and Red Pepper Salad with Spicy Giardiniera
Shaved Italian Beef, Hand-Carved Turkey, Peppered Pastrami
Pumpnickel Rye Bread, Italian Sub Rolls, Multigrain Bread
Swiss, Provolone, Cheddar Cheeses
Horseradish Mayo, Dijonnaise, Whole-Grain Mustard, Mayonnaise
Warm Spiced Apple Crisp

\$26 per guest

MEXICANA BUFFET

Minimum of 25 guests, \$100 labor fee if fewer than 50 guests

Habanero Salsa and Cilantro Guacamole
Seasoned Corn Chips, Flour Tortillas
Caesar Salad with Queso Fresco
Black Bean Salad with Tomato, Roasted Chiles, Tomatillos, and Agave Lime Vinaigrette
Grilled Margherita Chicken with Cilantro Pesto
Beef Barbacoa with Poblano and Charred Red Onion
Cilantro Lime Rice
Grilled Corn, Anatto Butter and Cotija Cheese
Sopapilla Cheesecake Bars
Spiced Chocolate-Dipped Churro Bites

\$26 per guest

VEGAN BUFFET

Minimum of 25 guests, \$100 labor fee if fewer than 50 guests

Mixed Heritage Greens with Balsamic Vinaigrette
Barley and Portobello Mushroom Salad with Spanish Sherry Vinaigrette
Toasted Couscous, Squash, Mushrooms, Pesto, Pine Nuts
Spicy Chick Pea Stew with Squash, Spinach and Tomatoes
Braised Eggplant with Tomatoes and Cilantro
Rustic Whole Wheat Flatbread
Warm Coconut Rice Pudding

\$24 per guest

SMOKEHOUSE BUFFET

Minimum of 25 guests, \$100 labor fee if fewer than 50 guests

BLT Romaine Salad with Ranch and Balsamic Vinaigrette
Zucchini Salad with Roasted Tomatoes and Onions
Spice-Rubbed Roast Brisket of Beef
Country Style BBQ Chicken
Spiced Potato Wedges and Buttered Corn Kernels
Molasses Baked Beans
Sliced Watermelon on the Rind
Jalapeno Cornbread
Dark Chocolate Pecan Pie Brownies
Sweet Potato Brown Sugar Cheesecake Bars

\$26 per guest

DAYTON STREET BUFFET

Minimum of 25 guests, \$100 labor fee if fewer than 50 guests.

Iceberg Wedges with Blue Cheese Crumbles, Grape Tomatoes and Smoked Bacon with Blue Cheese and French Dressings
Orzo Pasta Tossed with Tomatoes, Fresh Dill, Feta Cheese and Dijon Mustard Vinaigrette
Oven-Roasted Salmon with Shiitake Mushrooms and Scallions
Citrus Marinated Chicken with Vanilla Bean and Fennel Cream
Red Potatoes with Garlic and Thyme
Seasonal Roasted Vegetables
Assorted Fresh Breads from our Bakery
Warm Brandied Cherry Crisp

\$27 per guest

WISCONSIN BUFFET

Minimum of 25 guests, \$100 labor fee if fewer than 50 guests

Garden Greens with Shredded Carrots, Grape Tomatoes, Cucumbers, Balsamic Vinaigrette and Buttermilk Ranch Dressing
Wisconsin Cheese and Sausage Tray with Crackers
Oven-Baked Walleye with Lemon Cream, Smoked Paprika and Capers
Grilled Mini Beer Brats with Caraway Sauerkraut, Fresh Brat Buns, Spicy Brown Mustard and Ketchup
Wild Rice and Barley with Dried Cranberries
Green Beans with Mushrooms and Crispy French Onions
Brandy Old Fashioned Cupcakes
Petite Wisconsin State Fair Cream Puffs

\$27 per guest

ITALIAN BUFFET

Minimum of 25 guests, \$100 labor fee if fewer than 50 guests

Roasted Mushroom White Bean Soup with Orzo Pasta
Caesar Salad with Garlic Croutons, Parmesan Cheese and Traditional Caesar Dressing
Tortellini Salad with Roasted Peppers and Spicy Giardiniera
Baked Basil Chicken with Tomatoes and Pine Nuts
Cheese Tortellini with Oven Roasted Tomato Cream and Fontina Cheese
Grilled Italian Sausages with Peppers and Onions
Sautéed Onions, Tomatoes, Eggplant, Zucchini, Garlic and Oregano
Italian Herb Breadsticks
Iced Italian Lemon Cookies
Tiramisu Panna Cotta

\$26 per guest

PLATED ENTREES

All lunch entrees include fresh breads from our bakery, coffee service with hot and iced tea and your choice of one side: soup of the day, baby mixed greens, or vanilla bean panna cotta with strawberry coulis.

For two side selections—add \$5; three side selections—add \$8.

No multiple entree selections for groups under 20; \$25 labor fee for groups fewer than 25.

HERB AND DIJON PANKO CHICKEN

Whipped Yukon Potatoes, Seasonal Vegetable
Swiss Mornay Sauce with Diced Ham
\$21 per guest

SEARED CHICKEN BREAST PICCATA STYLE

Thyme Roasted Fingerling Potatoes, Aged Parmesan,
Lemon, Capers, Zucchini, Chardonnay Sauce
\$22 per guest

OVEN ROASTED CHICKEN BREAST

Sour Cream Mashed Yukon Potatoes, Seasonal Vegetable
Tarragon Mustard Cream
\$22 per guest

GRILLED CUMIN LIME CHICKEN

Annatto-Cilantro Rice, Corn Nopales Salsa with
Black Beans and Tomatoes, Grilled Scallion Cream
\$22 per guest

GRILLED BLACK ANGUS FLAT IRON STEAK

Garlic and Herb Roasted Fingerling Potatoes
Seasonal Vegetable, Bourbon Shallot Sauce
\$24 per guest

ROSEMARY AND RED WINE MARINATED GRILLED ANGUS SIRLOIN

Mashed Skin-On Russet Potatoes, Green Onions,
Smoked Cheddar, Seasonal Vegetable
Cabernet Reduction
\$23 per guest

RUSHING WATERS TROUT

Steamed Brown Rice with Aromatic Vegetables, Zucchini,
Tomatoes, Parsley Pesto
\$23 per guest

SEARED ATLANTIC SALMON

Orzo Pasta and Asparagus, Parmesan Cream Sauce
\$23 per guest

BUTTERNUT SQUASH RAVIOLI

Toasted Walnuts, Caramelized Onions
Seasonal Vegetable, Gorgonzola Cream Sauce
\$19 per guest

EGGPLANT PARMESAN

Fresh Mozzarella, Rosemary Marinara
\$19 per guest

LUNCH SIDE UPGRADES

Included side can be upgraded to any of the following for the prices listed

ORGANIC SPINACH LEAVES

Chopped Boiled Egg, Smoked Bacon Lardons,
Feta Cheese, Apple Balsamic Dressing
\$3 per guest

TRADITIONAL CAESAR SALAD

Romaine Hearts, Croutons, Parmesan, Caesar Dressing
\$1 per guest

ARUGULA SALAD

Roasted Apples, Radicchio, Walnuts, Parmesan,
Lemon Vinaigrette
\$2 per guest

ICEBERG WEDGE

Tomatoes, Blue Cheese Crumbles,
Blue Cheese and Chive Dressing
\$2 per guest

CREAMY TOMATO BASIL SOUP

\$2 per guest

COCONUT CARROT GINGER SOUP

\$2 per guest

BUTTERNUT SQUASH BISQUE

\$2 per guest

FRENCH ONION SOUP

Croutons, Gruyere
\$3 per guest

PLATED SALADS

All salads include fresh breads from our bakery and your choice of one: soup of the day or vanilla bean panna cotta with strawberry coulis
\$25 labor fee if fewer than 25 guests

MARINATED GRILLED CHICKEN COBB SALAD

Romaine Lettuce, Tomatoes, Crisp Hickory Bacon, Hard-Boiled Egg, Blue Cheese, Kalamata Olives, Avocado, Green Goddess Dressing

\$17 per guest

ROASTED SALMON SPINACH SALAD

Toasted Pumpkin Seeds, Red Onion, Strawberry Vanilla Bean Vinaigrette

\$17 per guest

SANTA FE CHICKEN OR STEAK SALAD

Chopped Romaine, Corn and Black Bean Relish, Pico de Gallo, Queso Fresco, Avocado Crema

\$17 per guest

CHILLED SANDWICHES

Select up to 3 varieties; minimum of 12 people for each variety, \$25 labor fee if fewer than 25 guests

SLICED TURKEY BREAST

Havarti, Lettuce and Tomato on a Whole Wheat Roll

\$17 per guest

HONEY CURED HAM

Sliced Cheddar, Roasted Tomato Chutney and Arugula on a Whole Wheat Roll

\$17 per guest

SLICED ROAST BEEF

Blue Cheese, Caramelized Onion and Sautéed Mushroom on a Kaiser Roll

\$18 per guest

CHICKEN SALAD

Lettuce and Tomato on Freshly Baked Croissant

\$17 per guest

TUNA SALAD

Caper, Onion and Egg on a Ciabatta Roll

\$17 per guest

GRILLED VEGETABLES

Basil Pesto on Focaccia Bread

\$16 per guest

SANDWICH SIDES

Select one side for all guests

TORTELLINI PASTA SALAD

RED BLISS POTATO SALAD

KETTLE CHIPS

BOXED LUNCHES

Sandwiches may be boxed to-go for an additional \$2 charge

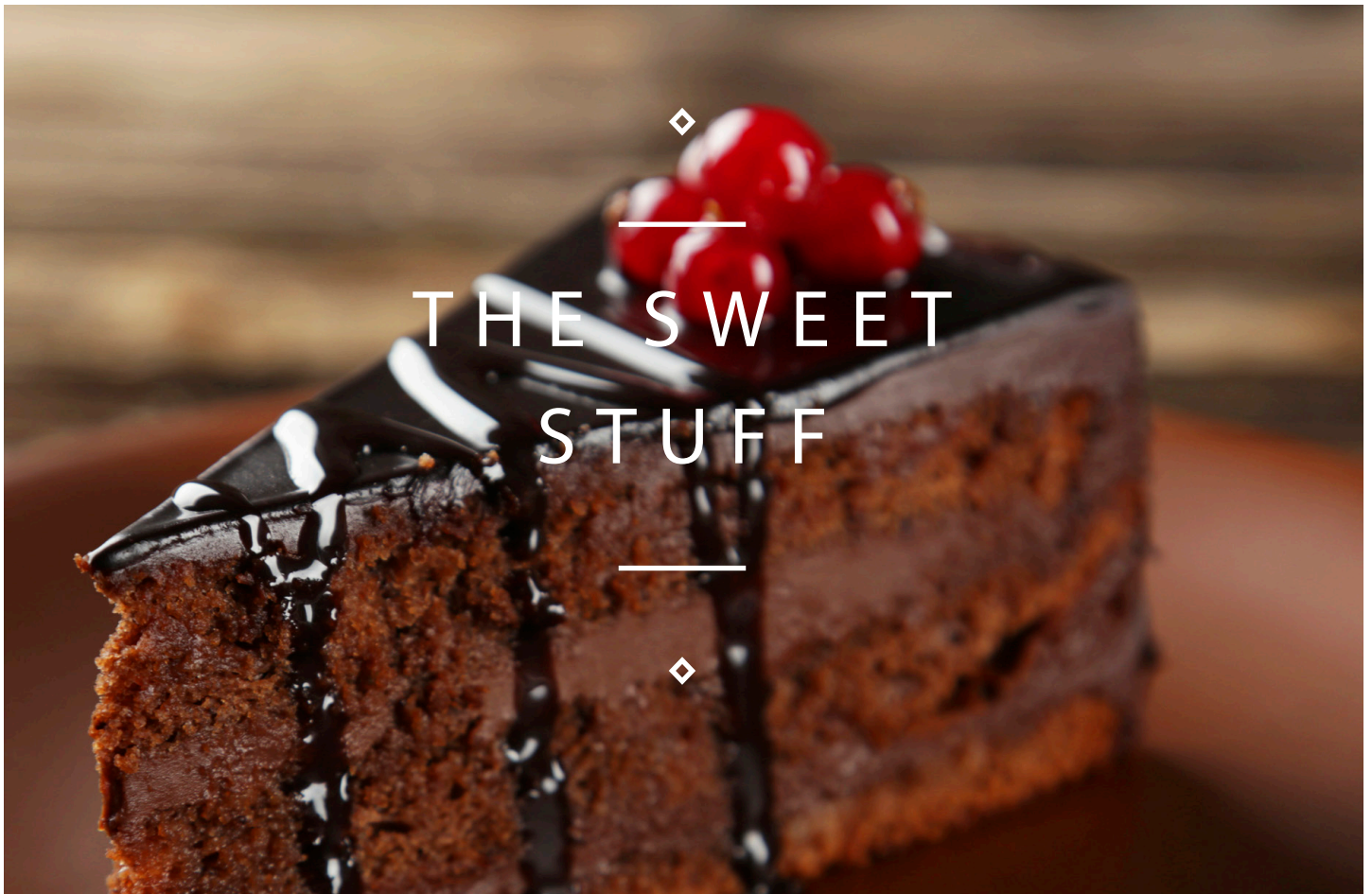
INCLUDES:

Sandwich, House-Baked Cookie and

Two of the following:

Chef's Choice of Pasta Salad;

Kettle Chips; Trail Mix; String Cheese



Vanilla Bean Panna Cotta with Strawberry Coulis is included in the price of plated lunches if chosen as your side selection

DESSERT UPGRADE SELECTIONS

Cappuccino Panna Cotta
Dark Cherry Amaretto Semolina Cake
Dark Chocolate Whiskey Pecan Tart
Balsamic Strawberry Shortcake
Chocolate Decadence Cake
Seasonal Mini Desserts

\$5.50 each

DESSERT STATION

Assorted Whole Cakes, Tarts,
Mousse Shots, Cupcakes, Chocolates and Candy
Coffee and Tea Service

\$10 per guest