THE MADISON CONCOURSE HOTEL

AND GOVERNOR'S CLUB

CATERING

Prices will be confirmed 60 days prior to your function. Updated 11/14/23.

GF (Gluten Free) | DF (Dairy Free) | V (Vegetarian) | VG (Vegan)





BREAKFAST

Breakfasts include freshly-brewed coffee, hot tea, orange juice, cranberry juice and 2% milk. Buffets are for a one hour service period.

BUFFETS

AN EGG-CELLENT START

Freshly Baked Pastries from our Bakery with Sweet Butter and Assorted Preserves
Display of Sliced Fresh Seasonal Melons, Fruits, and Berries
GFDF/VG

Flavored Greek Yogurts and Granola *GF*Farm Fresh Scrambled Eggs, Breakfast Potatoes *GF/DF/V*Hickory Bacon or Chicken Sausage Links *GF/DF*\$28 per guest | minimum of 25 guests

Add cheese, diced ham, mushrooms, and roasted peppers and onions: \$4 per guest

CONTINENTAL

Freshly Baked Breakfast Breads, Muffins, Croissants and Pastries from our Bakery with Sweet Butter and Assorted Preserves Display of Sliced Fresh Seasonal Melons, Fruits and Berries Flavored Greek Yogurts and Granola \$17 per quest | minimum of 15 quests

BUFFET ENHANCEMENTS

Minimum of 12 orders, per-guest items much match guarantee

Hickory Bacon or Chicken Sausage Links GF/DF \$7 per guest

Farm Fresh Scrambled Eggs GF/DF/V

\$6 per guest

Add cheese, diced ham, mushrooms, and roasted peppers and onions: \$4 per quest

Oven Roasted Breakfast Potatoes and Herbs

\$4 per quest

Oatmeal with Brown Sugar, Raisins and Cream \$4 per guest

Malted Waffles or French Toast with Butter, Warm Syrup \$5 per guest

Lox and Bagels *DF* with Cream Cheese, Pickled Cucumbers, and Red Onion with Dill Crème Fraiche \$14 per guest

Yogurt Parfait Bar Upgrade

Greek Vanilla Yogurt, House-Baked Granola *GF*, Seasonal Berries, Nuts, and Dried Fruits \$10 per guest

Breakfast Burritos with Salsa, Green Chilis, Sour Cream \$60 per dozen

Egg Sandwich -English Muffin, Fried Egg, American Cheese, Bacon \$60 per dozen

PLATED BREAKFASTS

Maximum of 2 selections, minimum of 12 per selection. Add fresh fruit cup for \$4 per quest.

CLASSIC BREAKFAST

Scrambled Eggs with Cheddar, Hash Browns, Chicken Sausage Links or Hickory Bacon Petite Danish \$18 per guest

CHILAQUILES GF

Scrambled Eggs with Onion, Roasted Peppers, Black Beans, Tomatillo Salsa, Cheese, Tortilla Chips \$19 per guest

FRENCH TOAST

Cinnamon Brioche French Toast with Syrup, Sausage Links or Hickory Bacon \$17 per quest

TOFU SCRAMBLE GFVG

Caramelized Onion, Chives and Spinach Roasted Tomato with Herbs, Breakfast Potatoes \$20 per quest

EGG WHITE FRITATTA GF

Goat cheese, Roasted Broccoli, portobello mushroom Roasted Tomato with Herbs, Breakfast Potatoes \$21 per guest

FROM OUR PASTRY CHEF

Fresh-Baked Muffins \$40 per dozen Flaky Butter Croissants \$48 per dozen Seasonal Kringle \$40 (12 slices) **Pecan Sticky Buns** \$60 per dozen Glazed Cinnamon Roll \$48 per dozen Assorted Bagels, Cream Cheese, Butter and Peanut Butter DF \$36 per dozen Healthy Fruit and Nut Bars \$48 per dozen Assorted Scones \$48 per dozen

Fruit-Filled Danish and Assorted Pastries

\$40 per dozen



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EXECUTIVE MEETING SERVICE

Minimum of 25 guests.

HALF DAY / \$40 per guest

MORNING

Orange and Cranberry Juices

Freshly-Baked Pastries

Sliced Fresh Fruit GF/DF/VG

Fresh Brewed Coffee and Tea

MID-MORNING

Granola Bars *GF/VG*

House-Baked Granola served with Vanilla Yogurt GF

Refreshed Coffee and Teas

Assorted Soft Drinks and Bottled Water

FULL DAY / \$47 per quest

MORNING

Orange and Cranberry Juices

Freshly-Baked Pastries

Sliced Fresh Fruit GF/DF/VG

Fresh Brewed Coffee and Tea

MID-MORNING

Granola Bars GF/VG

House-Baked Granola served with

Vanilla Yogurt GF

Refreshed Coffee and Teas

Assorted Soft Drinks and

Bottled Water

MID-AFTERNOON

Crisp Garden Vegetables with Dips V

Cookies and Midwestern-Style

Dessert Bars

Assorted Soft Drinks and

Bottled Water

Refreshed Coffee and Teas

BEVERAGES

FRESHLY BREWED REGULAR AND DECAFFINATED COFFEE

With Sweeteners and Creamers \$42 per gallon

FRESHLY BREWED SEATTLE'S BEST® REGULAR AND DECAFFINATED COFFEE

With Sweeteners and Creamers \$49 per gallon

HOT TEA

Selection of Tea with Honey and Lemon \$42 per gallon

2% MILK

\$27 per gallon

CHOCOLATE MILK

\$27 per gallon

ALMOND MILK

\$12 per quart

BOTTLED WATER

\$3.50 each (billed on consumption)

ASSORTED SPARKLING WATER

\$3.50 each (billed on consumption)

ASSORTED PEPSI SOFT DRINKS

\$3.50 each (billed on consumption)

LEMONADE, FRUIT PUNCH OR FRESHLY BREWED ICED TEA

\$29 per gallon

ARNOLD PALMER

Equal Amounts of Iced Tea and Lemonade \$29 per gallon

HOUSE INFUSED PURIFIED WATER

Cucumber Mint or Citrus \$20 per gallon

ORANGE, CRANBERRY, APPLE OR TOMATO JUICE

\$30 per gallon

SAVORY SNACKS

KETTLE CHIPS WITH ONION DIP

\$6 per guest

HOUSE-MADE TORTILLA CHIPS WITH GUACAMOLE & SALSA

\$8 per guest

FANCY MIXED NUTS

\$42 per pound (10 servings)

WARM PRETZELS WITH MUSTARD

\$38 per dozen

FRESH BUTTERED POPCORN

\$20 per pound (10 servings)

CHEESE OR CARAMEL POPCORN

\$22 per pound (10-15 servings)

AFTERNOON TREATS

SELECTION OF HOUSE-BAKED COOKIES

\$40 per dozen

HOUSE-BAKED BROWNIES AND BLONDIES

\$48 per dozen

ICE CREAM NOVELTIES AND FROZEN FRUIT BARS

\$60 per dozen

BREAKS

BALLPARK

Soft Pretzel Bites with Cheese Sauce, Buttered Popcorn All Beef Hotdogs with Poppy Seed Buns Condiments Assorted Individual Bags of Kettle Chips \$16 per guest

WILLY STREET

Hummus with Pita, Crudité with Feta Green Goddess Dip House Made Fruit and Nut Bars Granola with Greek Yogurt \$15 per quest

LITTLE DIPPER

Kettle Chips, Celery Sticks, Carrots French Onion and Garden Vegetable Dips \$9 per quest

CHEX™-MIX

\$18 per pound (15 servings)

GARDETTOS

\$20 per pound (15 servings)

COUNTRY STYLE TRAIL MIX

Nuts, Raisins, and M&Ms[™] \$22 per pound (15 servings)

GRANOLA BARS

\$4.50 each

CHOCOLATE-DIPPED STRAWBERRIES

\$48 per dozen

SEASONAL FRESH WHOLE FRUIT

\$3 each

SEASONAL PETITE DESSERTS

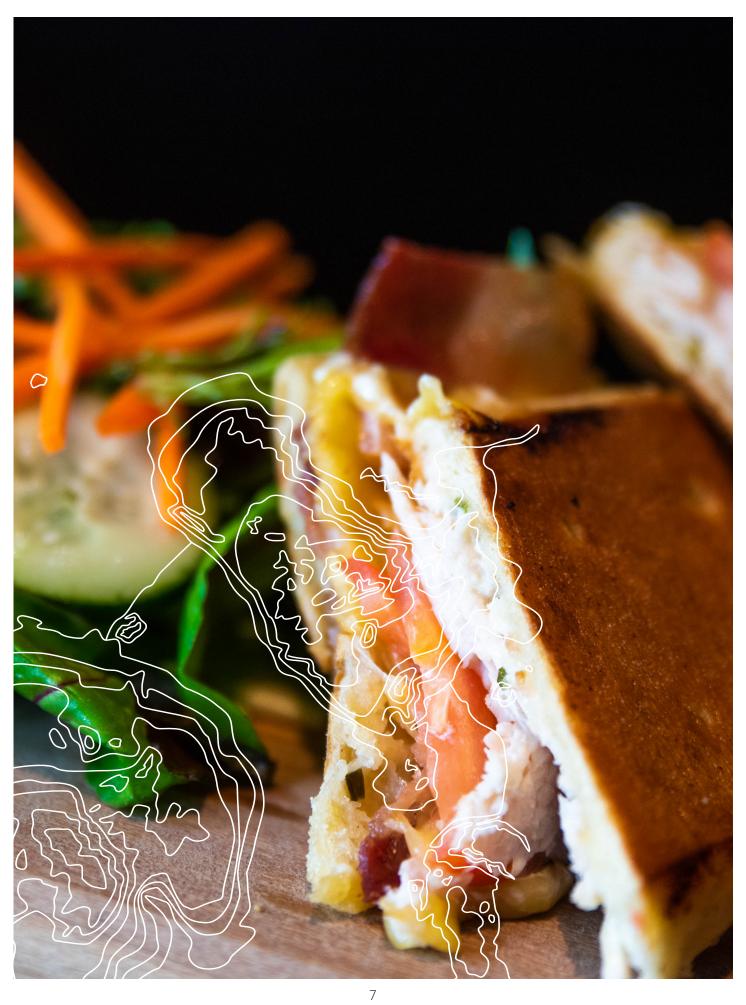
\$48 per dozen

DIP IT

French Onion Dip, Buffalo Chicken Dip 7 Layer Taco Dip, Salsa Verde Kettle Chips, Pita, Tortilla Chips, Carrots and Celery Sticks \$15 per guest

BUILD YOUR OWN TRAIL MIX

Dried Apricots, Sundried Cranberries, Raisins, Salted Almonds, Roasted Peanuts, M&Ms, Coconut Chips, Banana Chips, House Made Granola \$18 per person



LUNCH BUFFETS

Lunch buffets are priced for one hour of service. and are portioned for 1.5 portions per-person. Minimum of 15 guests. Served with freshly-brewed coffee, decaf, iced tea and hot tea. Gluten-free bread may be added for \$14 per loaf.

CAPITAL DELI

- Featured Soup of the Day
- Tossed Mixed Greens and Seasonal Accompaniments Lemon Thyme Vinaigrette and Buttermilk Ranch Dressing
- Pasta Salad with Sundried Tomato, Feta and Kalamata Olive
- Sliced Virginia Ham, Smoked Turkey, Grilled Marinated Chicken Breast, Roasted Portobello Mushrooms
- Wisconsin Cheddar, Swiss and Jalapeno Jack Cheese
- Lettuce, Sliced Tomatoes, Kosher Style Pickles
- Dijon Mustard and Mayonnaise
- Sliced Deli Bread, French Rolls and Italian Bread
- Assorted Cookies, Brownies, and Bars

\$28 per guest

EXECUTIVE HOT SANDWICH

- Featured Soup of the Day
- Tossed Mixed Greens and Seasonal Accompaniments, Balsamic Vinaigrette and Buttermilk Ranch
- Asian Salad with Shredded Vegetables and Snow Peas, Creamy Sesame Dressing
- Marinara Meatballs wtih Mozzarella
- Italian Beef with Giardiniera
- Rosemary and Sage Roasted Turkey
- Fire-Grilled Vegetables
- Sliced Cheddar, Swiss and Provolone Cheeses
- Dijon Mustard, Mayonnaise
- French Rolls and Hoagies
- Vanilla Layer Cake with Strawberry and Lemon Mousse
 \$32 per guest for 25+ guests | \$39 per guest for 15-24 guests

STATE STREET

- Spinach with Seasonal Vegetables, Garbanzo Beans, Giardiniera
- Orzo Pasta Tossed with Tomatoes, Fresh Dill, Feta Cheese and Dijon Mustard Vinaigrette
- Oven-Roasted Salmon with Roasted Peppers and Onions
- Citrus-Marinated Chicken with Tomato and Spinach
- Red Potatoes with Garlic and Thyme
- Seasonal Roasted Vegetables
- Assorted Fresh Breads from our Bakery
- Fruit Tartlets with Citrus Bavarian Cream

\$35 per guest for 25+ guests | \$42 per guest for 15-24 guests

MEXICAN

- Habanero Salsa, Cilantro Guacamole and Sour Cream
- Seasoned Corn Chips, Flour Tortillas
- Romaine with Black Beans, Scallions, Tomato, Roasted Chile Ranch Dressing
- Hominy Black Bean Salad with Tomato, Roasted Chilies, Tomatillos and Agave Lime Vinaigrette
- Seitan Fajitas with Roasted Onions and Peppers
- Chicken Enchiladas with Green Mole
- Beef Barbacoa with Poblano and Charred Red Onio
- Cilantro Lime Rice
- Churro Bread Pudding with Mexican Chocolate Sauce

\$32 per guest for 25+ guests | \$39 per guest 15-24 guests

THE MED

- Roasted Red Pepper Hummus
- Farrow Tabouleh Salad with Dried Cherries and Almonds
- Roasted Sword Fish with Balsamic-Pomegranate Glaze and Pinenuts
- Chicken Shawarma
- Lebanese Chickpea and Tomato Stew
- Zaatar Roasted Carrots
- Grilled Naan Bread with Curry Oil
- Olive Oil Polenta Cake with Chantilly Cream and Berries

\$35 per guest for 25+ guests | \$43 per guest for 15-24 guests

PACIFIC RIM

- Asian Slaw with Creamy Soy Ginger Dressing
- Vegetable Lo Mein
- Thai Red Curry Coconut Chicken
- Roasted Salmon with Shiitake Mushroom and Sesame
- Steamed Jasmine Rice
- Garlic and Sesame Roasted Broccoli
- Polynesian Coconut Cream with Mango Gastrique

\$35 per quest for 25+ quests | \$42 per quest for 15-24 quests



PLATED ENTREES

All lunch entrees include fresh breads from our bakery, coffee service with hot and iced tea and your choice of baby mixed greens served with Lemon-Thyme vinaigrette and ranch dressing or seasonal Panna Cotta.

Add \$7 for both salad and dessert. Add soup for \$5. Minimum of 12 entrée orders per selection. No multiple entrée selections for groups under 24.

OVEN ROASTED CHICKEN BREAST GF

Herb-Roasted Potatoes, Peppers, Rosemary Jus **\$25 per guest**

PAN SEARED CHICKEN GF

Braised Leeks and Mushrooms, Tarragon, Steamed Long Grain Rice \$26 per guest

CREOLE CHICKEN BREAST GF/DF

Vegetable Jambalaya, Stewed Okra, Tomato \$26 per guest

GRILLED ANGUS SIRLOIN GF

Roasted Garlic and Scallion Mashed Potatoes, Broccolini, Sauce Au Poivre \$30 per guest

SEARED ATLANTIC SALMON

Orzo Pasta, Zucchini, Kalamata Olive, Tomato \$30 per guest

FIVE SPICE PORK LOIN DF

Fried Rice, Sesame Ginger Broccoli \$26 per guest

MUSHROOM RAVIOLI

Roasted Tomatoes, Caramelized Onions, Madeira Cream Sauce \$23 per guest

LUNCH SIDE UPGRADES

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

TRADITIONAL CAESAR SALAD

Romaine Hearts, Croutons, Parmesan, Caesar Dressing \$2 per quest

GREEK SALAD *GF/V*

Mixed Field Greens, Red Onion, Cucumber, Tomato, Olives, Feta, Roasted Garlic Lemon Vinaigrette \$3 per quest

CONCOURSE CHOPPED GF/V

Romaine Lettuce, Aged Cheddar, Green Onion, Sliced Mushrooms, Artichoke Hearts, Cucumber, Yogurt Ranch Dressing \$3 per guest

HERITAGE MIXED GREENS GF

Dried Cranberries, Toasted Walnuts, Creamy Goat Cheese Orange-Cardamom Vinaigrette \$3 per guest

CREAMY TOMATO BASIL SOUP GF/V

\$3 per quest

CURRY CARROT AND APPLE SOUP GF/V

\$3 per quest

ADOBO CHICKEN TORTILLA SOUP GF/DF

\$3 per guest

ROTISSERIE CHICKEN AND WILD RICE SOUP GF/DF

\$4 per quest

PLATED SALADS

All salads include fresh breads from our bakery and your choice of soup of the day or seasonal Panna Cotta. Add \$5 for both soup and dessert.

MARINATED GRILLED CHICKEN COBB SALAD

Romaine Lettuce, Tomatoes, Crisp Hickory Bacon, Hard-Boiled Egg, Blue Cheese, Kalamata Olives, Green Goddess Avocado Dressing \$22 per quest

ROASTED SALMON SPINACH SALAD

Toasted Pumpkin Seeds, Red Onion, Strawberry Vanilla Bean Vinaigrette \$25 per guest

ANCHO-GRILLED CHICKEN SALAD

Chopped Romaine, Corn and Black Bean Salsa, Pico de Gallo, Queso Fresco, Roasted Tomato, Cilantro Lime Vinaigrette \$22 per guest

PLATED SANDWICHES

Served with choice of Kettle Chips, Fruit Salad, Deli Salad, Mixed Greens, or Seasonal Panna Cotta. Add \$5 for both salad and dessert. Select up to 3 varieties; minimum of 24 orders for each variety.

SLICED SMOKED TURKEY BREAST

Havarti, Lettuce, Tomato and Pesto Mayonnaise on a French Roll \$19 per quest

HONEY CURED HAM

Sliced Swiss, Arugula, Serrano-Peach Chutney on a French Roll \$19 per guest

SLICED ROAST BEEF

Horseradish Cream, Pickled Red Onion and Fresh Spinach on a French Roll \$20 per guest

ROASTED RED PEPPER HUMMUS V

Cucumber, Tomato, Shredded Carrots, Greens and Tzatziki on Pita \$19 per guest

BOXED SANDWICHES

Sanwiches are served on a Sheboygan Roll unless specified. Includes Condiments, Whole Fruit, Cookie and choice of Deli Salad or Kettle Chips. Minimum of 24 orders of each variety.

SLICED SMOKED TURKEY BREAST

Havarti, Lettuce, Tomato \$18 per quest

HONEY CURED HAM

Sliced Swiss, Lettuce, Tomato \$18 per guest

SLICED ROAST BEEF

Aged Cheddar, Lettuce, Tomato \$19 per guest

ROASTED RED PEPPER HUMMUS V

Cucumber, Tomato, Shredded Carrots, Greens and Tzatziki on Pita \$19 per guest



DESSERTS

Seasonal Panna Cotta is included in the price of plated lunches if chosen as your side selection.

DESSERT UPGRADE SELECTIONS

Chocolate Decadence Cake with Salted Caramel Sauce Lemon Ricotta Cheesecake with Raspberry Coulis Key Lime Tart with Whipped Cream

\$7 each

DESSERT STATION

Assorted Whole Cakes, Mini Dessert Bites, Cupcakes, Mousse Cups Coffee and Tea Service \$20 per guest



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CHILLED HORS D'OEUVRES

Sold in quantities of 50 pieces each.

ROASTED BUTTERNUT SQUASH CROSTINI V

Hazelnuts, Pumpkin Oil \$150

GOAT CHEESE CROSTINI V

Walnuts, Roasted Grapes \$150

MEDITERRANEAN BRUSCHETTA V

Hummus, Olive, Tomato, Feta \$150

SMOKED SALMON CANAPE

Pickled Cucumber, Red Onion, Dill Cream, Caper, on Rye Cracker \$150

AHI TUNA TARTAR

Avocado Mousse, Wakame, Soy, Chile, Wonton Strips \$200

BLACKENED SIRLOIN

Caramelized Onions, Horseradish Garlic Crostini \$200

CURRY CHICKEN SALAD GF

Dried Cranberries, Almonds \$175

CHAI SPICED GOAT CHEESE BAGUETTE

Date, Apricot and Scallion on a Savory Crostini \$175

ICED JUMBO SHRIMP GF/DF

Lemon and Spicy Cocktail Sauce \$200

PRAWN CEVICHE GRIDE

Chile, Citrus and Tomato \$200

FRESH MOZZARELLA V

Roasted Tomatoes, Rosemary Olive Oil \$150



HOT HORS D'OEUVRES

Sold in quantities of 50 pieces each.

VEGETABLE SPRING ROLL V/DF

Sweet and Sour Sauce \$150

SWEDISH MEATBALLS

\$150

SHAVED GYRO IN FILO CUP

Tzatziki Sauce, Feta \$150

WALNUT MUSHROOM TARTLETS V

Parmesan Cream \$200

ARTICHOKE FLATBREADS V

Spinach, Tomato, Herb Aioli \$200

ARTICHOKE BEIGNET V

Spicy Remoulade \$175

PORK KIMCHI DUMPLINGS DF

Tamarind Chile Dipping Sauce \$175

WARM PRETZEL BITES

Aged Cheddar IPA Sauce and Mustard \$150

HMONG SPICY CHICKEN WINGS DF

Scallions, Sesame and Crispy Noodles \$250

MINI SAUSAGE PIZZAS

\$175

CHICKEN OR BEEF EMPANADA

Chihuahua Cheese, Cilantro Crema \$175

MINI BEEF WELLINGTONS

Truffle Cream \$200

MINI CRAB CAKES

Tarragon Aioli \$250

SCALLOP WRAPPED IN BACON

\$250

SHORT RIB TARTLETS

Horseradish Custard, Caramelized Onions, Blue Cheese \$250

RECEPTION DISPLAYS

GOURMET CHEESE TRAY

15 guest minimum Served with Whole Grapes, Berries and Table Wafers \$7 per guest

WISCONSIN CHEESE AND SAUSAGE DISPLAY

15 guest minimum Whole Grain Mustard and Crackers \$9 per guest

BAKED TRIPLE CREAM BRIE EN CROÛTE

Serves 30 guests Brie (1 kilo) Wheel with Brown Sugar and Walnuts Served with Fresh Baguette \$200

SEASONAL FRUIT DISPLAY

15 guest minimum Sliced Seasonal Fruit with Berries \$5 per guest

FRESH GARDEN VEGETABLES

15 guest minimum Served with Buttermilk Ranch and Hummus \$5 per guest

ANTIPASTO DISPLAY

25 guest minimum Fresh Mozzarella, Sweet Roasted Peppers, Cured Italian and Spanish Meats, Roasted Vegetables, Olives, Crackers \$15 per guest

STATION STARTERS

COBB SALAD

Iceberg Lettuce, Diced Ham, Bacon, Egg, Blue Cheese Crumbles, Diced Roma Tomatoes, Carrots, Cucumbers, Herb Buttermilk Dressing, Balsamic Vinaigrette \$12 per guest

CAESAR SALAD

Tender Hearts of Romaine Leaves, House Made Dressing, Focaccia Croutons, Cracked Tellicherry Black Pepper, Parmesan Cheese \$8 per guest



RECEPTION STATIONS

Guarantee must match number of guests attending event, minimum of 50 guests, three stations required, stations are for a 90-minute serving period

PASTA

Select two of the following:

Wild Mushroom Ravioli with Asparagus and Truffle Cream V

Penne with Artichokes, Oven-Dried Tomatoes, Parsley and

Arrabiata Sauce V

Cheese Tortellini with Baby Spinach, Roasted Peppers and

Parmesan Cream Sauce \vee

Pasta with Roasted Garlic, Lemon Zest, White Wine and

Baby Clams

Served with Fresh Bread Sticks

\$16 per guest

MACARONI & CHEESE

Macaroni with Wisconsin Cheddar

Penne Pasta with Poblano and Jalapeño Jack

Toppings:: Chicken, Bacon, Diced Ham,

Roasted Tomatoes, Green Onions and Mushrooms.

\$15 per quest

MEXICAN

Shredded Beef Barbacoa DF/GF, Grilled Cumin Lime Chicken

Sour Cream, Shredded Mixed Cheese

Guacamole, Pico de Gallo, Roasted Salsa, Queso Dip

Flour Tortillas, Corn Chips

\$18 per guest

SALAD STATION

Mixed Field Greens, Baby Arugula, Spinach, Romaine Hearts VG

Smoked Chicken, Applewood Bacon, Boiled Egg

Blue Cheese, Parmesan, Goat Cheese

Grape Tomato, Cucumber, Shredded Carrot VG

Almonds, Sunflower Seeds, Croutons

Balsamic Vinaigrette GF/DF, Caesar, and Buttermilk Ranch

\$15 per guest

MASHED POTATO MARTINIS

Mashed Yukon Gold Potatoes GF

Whipped Maple Garnet Yams GF

Toppings: Bacon, Diced Ham, Roasted Chicken

Roasted Tomatoes, Green Onions, Mushrooms

Cheddar Cheese, Sour Cream

\$14 per quest

DESSERT STATION

Assorted Whole Cakes, Tarts, Mousse Shots

Cupcakes, Chocolates and Tortes

Coffee and Tea Service

\$20 per quest

CARNIVORE STATIONS

Served with assorted bakery fresh rolls. Stations are for a 90-minute serving period.

SLOW ROASTED STEAMSHIP OF BEEF *GF/DF*

Serves 175 people

Horseradish Cream, Rosemary Jus, Gourmet Mustards \$1.400

HONEY GLAZED PIT HAM *GF/DF*

Serves 60 people Dijon Mayonnaise \$250

ROASTED TURKEY BREAST GF/DF

Serves 40 people Orange Cranberry Sauce \$300

BLACK PEPPER AND GARLIC-CRUSTED PRIME RIB GF/DF

Serves 35 people

Horseradish Cream, Shallot Jus, Gourmet Mustard \$600

HERB-CRUSTED NEW YORK STRIP LOIN GF/DF

Serves 35 people Whole-Roasted Shallot Madeira Sauce, Horseradish Cream, Gourmet Mustard \$600





DINNER BUFFETS

All dinners include coffee service with hot and iced tea. Buffets are for a one hour service period.

DAYTON STREET BUFFET

Baby Spinach, Endive and Arugula Salad with Grilled Vegetables and Italian Balsamic Dressing GF/DF/V

Fresh Mozzarella Salad with Roma Tomatoes, Spanish Onion, Extra Virgin Olive Oil and Basil Dressing GF

Grilled Pesto Marinated Chicken with Pan Juices and Mushrooms GF

Cabernet Braised Angus Short Rib with Carrots and Onions GF/DF

Roasted Yukon Potatoes

Zucchini and Pepper Caponata

Chocolate Coconut Cake with Pecans

\$49 per guest for 35+ guests | \$59 per guest for 15-34 guests

CAPITOL BUFFET

Romaine with Cucumber, Tomato, Greek Olives, Feta, Red Onion, Oregano Vinaigrette GF/V

Toasted Couscous with Spinach, Mushrooms, Tomato Pesto and Pine Nuts DF/V

Dijon Chicken with Caramelized Shallot Mornay Sauce GF

Sword Fish with Charred Sweet Peppers and Lemon Parsley Pesto GF/DF

Roasted Angus Sirloin with Peppercorn Brandy Sauce GF/DF

Maple and Brown Sugar Sweet Potatoes

Roasted Vegetables

Espresso Truffle Tartlets with Chocolate Mousse

\$57 per quest, minimum of 35 quests

ISTHMUS BUFFET

Baby Spinach, Blue Cheese, Sliced Red Onion, Strawberries, Honey Vinaigrette

Quinoa, Apricots, Cashews, Green Onions, Cardamom Vinaigrette GF/DF/V

Braised Brisket with Caramelized Onion Jus GF/DF

Bourbon Chicken with Onions and Portobello GF

Baked Salmon with Roasted Peppers and Fennel GF

Cauliflower and Gruyere Gratin

Roasted Chimichurri Potatoes GF/DF/V

Banana Cake with Rum Cream Cheese Frosting and Candied Walnuts

\$55 per guest, minimum of 35 guests

MEXICAN BUFFET

Romaine with Black Beans, Scallions, Tomato, Roasted Chile Ranch Dressing GF

Seitan with Roasted Onion and Peppers GF/DF/VG

Grilled Chicken Breast with Chipotle-Cilantro Cream

Guajillo Flank Steak with Pickled Onions and Tomatillo Salsa

Chile Lime Rice, Mexican Street Corn GF/DF/VG

Habanero Salsa, Cilantro Guacamole and Sour Cream GF/DF

Corn Chips, Flour Tortillas

Churro Bread Pudding with Mexican Chocolate Sauce

\$45 per quest for 35+ quests | \$55 per quest for 15-34 quests

PLATED DINNERS

All dinner entrees include fresh breads from our in-house bakery, coffee service, hot & iced tea, seasonal vegetables unless otherwise noted, and Lemon Poppy Pound Cake with macerated berries. Minimum of 12 entrée orders per selection. No multiple entrée selections for groups under 24.

Included with your meal:

YOUNG MIXED GREENS

Cucumber, Grape Tomatoes, Shredded Carrots Balsamic Herb Vinaigrette, Ranch Dressing

or

TRADITIONAL CAESAR SALAD

Romaine Hearts, Croutons, Parmesan, Caesar Dressing

Upgrade your mixed greens to soup or salad at the prices listed below. If you would like a soup and salad, add \$5 per quest.

SOUPS

CREAMY TOMATO BASIL VG

\$3 per guest

BUTTERNUT SQUASH BISQUE V

Toasted Pumpkin Seeds

\$3 per guest

COCONUT CARROT VG

Ginger Crema \$3 per quest

ROASTED CAULIFLOWER VG

Sweet Peas, Chimichurri Oil, Crispy Parmesan \$3 per quest

CHICKEN AND WILD RICE

\$4 per guest

SALADS

BABY SPINACH

Chopped Egg, Bacon Lardons, Toasted Walnuts, Red Onion Sherry Vinaigrette \$3 per guest

CONCOURSE CHOPPED

Romaine Lettuce, Aged Cheddar, Green Onion Sliced Button Mushrooms, Artichoke Hearts, Cucumber Yogurt Ranch Dressing \$3 per guest

HERITAGE MIXED GREENS

Dried Cranberries, Toasted Walnuts, Creamy Goat Cheese Orange-Cardamom Vinaigrette \$3 per guest

CHILDREN'S MEAL

Up to 12 years old
Chicken Tenders, Mac n' Cheese, Carrot and Celery Sticks with Ranch Dressing
\$15 per guest



THE MAIN COURSE

CHICKEN

SEARED HERB CHICKEN BREAST GF

Roasted Fingerling Potatoes, Baby Carrots, Buttered Asparagus, Madeira Sauce \$33 per guest

GRILLED CHICKEN BREAST

Farro, Baby Kale, Parmesan, Chermoula, Roasted Garlic Cream, \$35 per guest

OVEN-ROASTED PESTO CHICKEN

Linguini Pasta, Cippolini, Zucchini and Pepper Caponata, Basil Pistou \$37 per quest

VEGETARIAN

QUINOA GOAT CHEESE CAKES GF/V

Harissa, Braised Greens \$26 per quest

MUSHROOM RAVIOLI GF/V

Sautéed Vegetables, Tomato Basil Sauce Parmesan Cheese \$26 per guest

PORK

SOY-GLAZED ROASTED PORK LOIN GF/DF

Five-Spiced Cauliflower Fried "Rice," Snap Peas Chinese Cabbage, Carrots, Peppers, Sesame Ginger Sauce \$38 per guest

JALAPEÑO-MANGO MOJO PORK TENDERLOIN GF/DF

Roasted Corn and Hominy Salsa, Cumin Black Beans, Anatto Oil \$39 per guest

SEAFOOD

PAN-SEARED SALMON GF

Olive Oil Mashed Potatoes, Baby Carrots and Kalamatas, Caper and Sun-Dried Tomato Vinaigrette \$44 per guest

BASIL-CRUSTED SWORDFISH

Spaghetti Squash, Roasted Peppers and Onions, Romesco Verde **\$47 per guest**

SAUTEÉD GULF PRAWNS

Lemon Orzo Pasta, Tomato, Roasted Garlic, Asparagus \$49 per guest

BEEF

GRILLED ANGUS NEW YORK STRIP

Horseradish Potatoes, Haricots Verts, Red Wine Reduction \$52 per guest

BLACK ANGUS TOP SIRLOIN GF

Au Gratin Potatos, Parmesan Creamed Spinach, Forest Mushrooms \$49 per guest

BRAISED SHORT RIBS

Parmesan Chive Gnocchi, Balsamic-Glazed Root Vegetables \$49 per guest

LAND AND SEA

LEMON GARLIC SHRIMP SKEWER AND GRILLED ANGUS TOP SIRLOIN GF

Mashed Potatoes, Buttered Asparagus, Bagna Cauda, Chimichurri \$55 per guest

ROASTED BRUSCHETTA SALMON AND CHICKEN BREAST MARSALA *GF/DF*

Parmesan and Chive Roasted Potatoes, Roasted Cauliflower \$49 per guest



DESSERTS

Lemon Poppy Pound Cake with Macerated Berries is included in the price of plated dinners.

DESSERT UPGRADE SELECTIONS

Chocolate Decadence Cake with Salted Caramel Sauce GF
Lemon Ricotta Cheesecake with Raspberry Coulis
Key Lime Tart with Whipped Cream
\$7 each

DESSERT STATION

Assorted Whole Cakes, Mini Dessert Bites
Cupcakes, Chocolates
Coffee and Tea Service
\$20 per guest





DRINKS

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

\$8 Highball \$9 Cocktail

TOP-SHELF BRANDS

\$9 Highball \$10 Cocktail

DOMESTIC BEER, NON-ALCOHOLIC BEER

\$5.25 per bottle

IMPORT AND CRAFT BEER

\$7 per bottle

SODA

\$2 per glass

JUICES

\$3 per glass

BOTTLED WATER, MINERAL WATER

\$3.50 per bottle

PACKAGE BAR

A package bar is a per person price for sponsored beverages over a contracted time period. For dinners requiring a guarantee, the number guaranteed for dinner (less any children guaranteed) would be used for the package bar.

		Price for each additional hour
Beer, Wine and Soda		
Concourse Brands	\$12	\$6
Top-Shelf Brands	\$14	\$7
•	\$18	\$9

BARREL BEER

More brands are available, ask your catering manager for details Subject to service charge and sales tax

DOMESTIC

Pabst Blue Ribbon, Miller Lite, Bud Light, Coors

Quarter Barrel	\$275
Half Barrel	\$425

CRAFT

Leinenkugel's Honey Weiss, New Glarus Spotted Cow, Good Old Potosi, Ale Asylum Hopalicious, Capital Amber

Half Barrel \$525

WHITE WINE

More varietals are available, ask your catering manager for details

Line 39 Chardonnay, California Tropical Fruits, Vanilla, Cream	\$8/\$29
Line 39 Pinot Grigio, California Pear and Stone Fruit with Clean Acidity	\$8/\$29
Line 39 Sauvignon Blanc, California Notes of Grapefruit and Lemon Citrus	\$8/\$29

RED WINE

More varietals are available, ask your catering manager for details

Line 39 Cabernet Sauvignon, California

Currant, Blackberry, Plum, Black Tea	,
Line 39 Pinot Noir, California Red Fruit, Earthy Notes, Soft and Subtle Tannins	\$8/\$29
Line 39 Merlot, California Black Cherry, Plum, Dark Chocolate, Toast from French Oak	\$8/\$29

\$8/\$29



STANDARD OFFERINGS

CONCOURSE BRANDS

Dewar's

Seagram's 7

Jack Daniels

Southern Comfort

Tito's

Beef Eaters

Bacardi

Captain Morgan

Korbel Brandy

Jose Cuervo Gold

HOUSE WINES

Line 39 Chardonnay

Line 39 Pinot Grigio

Line 39 Sauvignon Blanc

Line 39 Cabernet

Line 39 Merlot

Line 39 Pinot Noir

StoneCap Riesling

DOMESTIC BOTTLE BEER

Miller Lite

Bud & Bud Light

Michelob Ultra

Coors Light

St. Pauli's Girl NA

CRAFT BOTTLE BEER

Fantasy Factory IPA

Spotted Cow

Capital Munich Dark

TOP SHELF

Johnny Walker Black

Crown Royal

Jameson Irish Whiskey

Maker's Mark

Ketel One

Ketel One Citron

Tanqueray

Mount Gay Rum

Kahlua

Baileys

Jägermeister

Midori

OTHER TOP SHELF BRANDS AVAILABLE

5

Glenlivet

Courvoisier V.S. Cognac

Grey Goose

Stoli

Stoli Vanilla, Raspberry

Bombay Sapphire

Drambuie



GENERAL INFORMATION

FOOD SERVICE

No food or beverage of any kind is permitted in banquet or meeting rooms unless provided by the hotel. No food or beverage items, which remain uneaten after the event, may be removed from the hotel by the customer or 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 entrées and \$150 for three entrées. Multiple entrée selections are not permitted for groups under 20.

LABOR CHARGE

There will be an additional \$75 fee for butler-passed items.

FINAL GUARANTEE

The final guarantee of attendance must be submitted to the catering department by 11:00am three business 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 20%. State and local sales tax will then be added to the total amount. The current tax rate is 5.5%.

AUDIO VISUAL EQUIPMENT

Audio visual equipment must be contracted through the hotel's catering department. Audio visual is not permitted in banquet or meeting rooms unless provided by the hotel, with the exception of personal laptops.

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 guest rooms and meeting/function rooms must be in the same condition that they were prior to the event.

STORAGE/TEAR DOWN POLICIES

All displays, materials, signs, banners and decorations must be removed within one hour of the function end time. The hotel will dispose of any item left in the function room.

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; prevailing rates apply. Our parking ramp has a 6'2" clearance.