



Photo: Elisabeth McConnell



MONONA
CATERING
2018 MENU

Exclusively at
MONONA TERRACE®
Where business and inspiration meet.



Monona Catering's vision to "Be the Best, No Less," guides our commitment to providing the highest quality food, beverage and service possible to all guests of Monona Terrace Community and Convention Center.

As the award-winning exclusive caterer at Monona Terrace since opening in 1997, our team of dedicated professionals with more than 250 years of combined industry experience offer a wide variety of services to fit each client's needs. We are dedicated to customization of all aspects of your service and menu planning, which includes organic and local products, all manner of ethnic and cultural needs and, when possible, adaptation of favorite family recipes for your special occasion.

Being stewards of our environment and a good corporate citizen in our community are core values that guide us as we annually donate thousands of pounds of leftover food to local pantries and divert tons of pre-consumer food scraps from the waste stream to composting. As the caterer in a LEED Gold certified facility, Monona Catering works very closely with Monona Terrace to ensure we are meeting or exceeding all of the environmentally friendly practices required of this prestigious green building certification.

Our goal is to tailor services that fit your needs and deliver an exceptional and inspirational experience for your event. As you look through our menu please do not hesitate to contact your Catering Sales Manager with any questions or special requests.

We look forward to serving you!

Thank you,

Patty Lemke

Patty Lemke, CPCE
Chief Executive Officer

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Every effort will be made to honor special dietary needs, however; please note that all food is prepared in a commercial kitchen that handles peanuts, tree nuts, fish, shellfish, eggs, dairy, soy and wheat regularly, and non-exposure to these potential allergens cannot be guaranteed.

Eggs served over-easy, poached, sunny-side-up or soft-boiled, and hamburgers and steaks that are served rare or medium-rare may be undercooked and will only be served upon the consumers' request. Whether dining out or preparing food at home, consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.



Breakfast

Breakfast Entrées include Orange Juice, Rising Shores® Organic Fair Trade Coffee, Tea and Milk
Multiple Entrée: Add \$1.00 per person (see page 25 for details)
Maximum of two Selections (minimum of 10 per selection)

Huevos Rancheros ^G

Two Eggs Nestled in Hashbrown Potatoes
 Accompanied by a Chorizo Sausage Patty
 Topped With Cheddar-Jack Cheese
 Served with Pico de Gallo and
 Mini Corn Muffins with Butter (*contains gluten*)
 \$14.95

French Toast

Battered French Bread with
 Warm Syrup and Butter
 Served with Scrambled Eggs, Sausage Links,
 and a Mixed Berry Compote
 \$15.95

Eggs Benedict

Poached Eggs atop Canadian Bacon and English Muffin
 topped with Hollandaise Sauce
 American Fries
 Chef's Assortment of Petite Muffins
 \$15.25

Spinach Quinoa Scramble ^G

Savory Scrambled Eggs with Spinach and Quinoa
 Accompanied by
 Roasted Mushroom-Fontina Flatbread (*contains gluten*)
 Grilled Tomato
 \$14.25

Wisconsin Country Breakfast ^G

Wisconsin Cheese & Chive Scrambled Eggs
 Apple Smoked Bacon or Sausage Links
 Rosemary Wedge Potatoes
 Ketchup
 Chef's Assortment of Petite Muffins (*contains gluten*)
 \$14.95

Vegetarian Option - Substitute Fresh Fruit for Meat where appropriate.

Continental Breakfast Buffets

Grand European

40 person minimum
 Chilled Orange Juice ^{G, VG}
 Seasonal Fresh Cut Fruit Platter ^{G, VG}
 International Cheese Platter ^G
 International Cold Meat Platter ^G
 Homemade Filled and Butter Croissants
 Artisan Breads with Butter and Preserves
 Warm Soft-Boiled Eggs ^G
 Granola Cereal with Milk
 Individual Greek Fruit Yogurt ^G
 Rising Shores® Coffee, Decaf, Tea
 \$17.95

Traditional Continental

Chilled Fruit Juices ^{G, VG}
 Home Baked Pastries,
 Muffins and Scones with Butter
 Rising Shores® Coffee, Decaf, Tea
 \$9.50

Add: Whole Fruit ^{G, VG} for \$2.50 per piece
 Cut Fruit ^{G, VG} for \$5.50 per guest
 Individual Fruit Yogurt ^G \$3.50 each

European Continental

Chilled Orange Juice ^{G, VG}
 Seasonal Fresh Cut Fruit Platter ^{G, VG}
 Assorted Homemade European Pastries
 Which may include:
*Almond, Apple, Chocolate, Everything and
 Butter Croissants,
 Apricot-Almond, Hazelnut, and Poppy Seed Danish,
 Assorted Scones
 Butter & Preserves
 Rising Shores® Coffee, Decaf, Tea*
 \$14.50

Fit & Trim Continental

Chilled Fruit Juices ^{G, VG}
 Low Fat Muffins and Scones
 Homemade Granola Bars
 Whole Fruit ^{G, VG}
Apples, Bananas, Oranges
 Rising Shores® Coffee, Decaf, Tea
 \$11.25

Substitute: Cut Fruit for Whole Fruit ^{G, VG}
 \$3.00 per guest
Add: Individual Greek Fruit Yogurt ^G
 \$3.75 each

All pastry items prepared fresh daily in our in-house bakery

G: Gluten Sensitive *except as noted* **VG:** Vegan

All prices subject to 20% service charge and applicable sales tax.

Breakfast



Hot Buffets

Minimum of 50 guests

Groups that fall below the required minimum will be subject to additional charges.

Lakeshore Breakfast Buffet

Chilled Orange Juice ^{G, VG}
 Seasonal Fresh Cut Fruit ^{G, VG}
 Wisconsin Cheese and Chive Scrambled Eggs ^G
 Herb Roasted Wedge Potatoes ^{G, VG}
 Home-Baked Petite Pastries and Muffins
 Rising Shores® Coffee, Tea and Milk
 \$14.25

Monona Sunrise Brunch

Chilled Orange Juice ^{G, VG}
 Vanilla Yogurt with Seasonal Berries ^G
 Feta & Chive Scrambled Eggs ^G
 Hashbrown Potatoes with Onions ^{G, VG}
 Sausage Links ^G
 Belgian Waffles with Warm Syrup and Whipped Butter
 Cinnamon Caramel Coffee Cake
 Rising Shores® Coffee, Tea and Milk
 \$18.25

Enhancements to your Breakfast Buffet

Add On Items:

Thick Cinnamon French Toast
 Served with Blueberry Compote,
 Warm Syrup and Whipped Butter
 \$3.95 per person

Buttermilk Pancakes (2 cakes)
 Served with Warm Syrup and
 Whipped Butter
 \$2.50 per person

Corned Beef Hash ^G
 \$4.75 per person

Belgian Waffles
 Served with Whipped Cream,
 Fresh Sliced Strawberries,
 Warm Syrup and Whipped Butter
 \$3.95 per person

Homemade Biscuits and Sausage Gravy
 \$3.75 per person

Crispy Bacon Strips ^G (2 pieces)
 \$2.95 per person

Sausage Links ^G (2 pieces)
 \$2.95 per person

Egg Substitutions:

Fluffy Cheese Omelets ^G
 with Guest's Choice of Toppings:
*Diced Ham, Sautéed Mushrooms,
 Onion, Tomato, Green Pepper*
 Add \$7.75 to Buffet Price

Spinach and Fontina Frittatas ^G
 Add \$2.75 to Buffet Price

Feta Spinach Egg Scramble ^G
 Add \$3.95 to Buffet Price

A la Carte Breakfast Selections

Minimum order of 12, except where noted

Homemade Quiche (8 slices) <i>Florentine or Bacon & Wisconsin Swiss</i>	\$33.95 each	Seasonal Fresh Cut Fruit ^{G, VG} (minimum 25)	\$5.50 per person
Open-Face Roasted Mushroom & Fontina Flatbread	\$4.25 each	Individual Greek Fruit Yogurt ^G	\$3.75 each
Chorizo Breakfast Burrito with Salsa	\$4.50 each	Individual Cold Cereal with Milk	\$3.95 each
Egg Monona Sandwich <i>English Muffin with Poached Egg, Wisconsin Cheese and Sausage</i>	\$4.95 each	Bagels with Cream Cheese & Preserves	\$34.95 per dozen
Wisconsin Cheese & Chive Scrambled Eggs ^G	\$2.25 per person	Homemade Granola Bars ^{G, VG}	\$29.95 per dozen
Individual Spinach & Fontina Frittatas ^G	\$3.25 each	Oatmeal with Brown Sugar, Raisins, and Milk	\$2.50 per person
		Oatmeal Packets with Brown Sugar	\$1.95 each

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Lunch Beginnings

Choice of one included with Plated Entrées

House Salad ^G

Hearts of Romaine with Baby Lettuces,
Sliced Roma Tomatoes, Cucumbers,
Carrot Shreds and Fresh Wisconsin Parmesan
Served with Creamy Ranch & Homemade French Dressings

Spinach Salad ^{G, VG}

Tender Baby Spinach Leaves with Sliced Fresh Strawberry and
Toasted Sesame Seeds
Served with Raspberry Vinaigrette

Orchard Salad ^G

Fresh Baby Greens Topped with
Diced Seasonal Apples and Gorgonzola Cheese
Served with Homemade Fig-Grapeseed Vinaigrette

Homemade Soup du Jour

Please inquire as to Chef's current varieties.

If you would like to add soup as an additional course, please add \$3.50 per person

Gourmet Beginnings

Add \$1.00 per person

Lavender Salad ^{G, VG}

Watercress and Baby Lettuces with Diced Fresh Pineapple,
Sliced Radish and Cucumber
Served with Lavender Vinaigrette

Cucumber & Melon Salad ^G

Sliced Cucumbers and Cantaloupe with Carrots and Diced Bell Peppers
Tossed in a Honey-Mint Vinaigrette with a Pecan Garnish

Arugula Turnip Salad ^{G, VG}

Fresh Arugula Topped with
Julienned Turnips, Sliced Radish and Toasted Pepitas
Served with Smoked Orange Vinaigrette

G: Gluten Sensitive except as noted VG: Vegan

All prices subject to 20% service charge and applicable sales tax.



Lunch Entrées

Lunch Entrées include your choice of Lunch Beginning and Vegetable (unless otherwise indicated), Bakery Fresh Rolls & Butter, Rising Shores® Organic Fair Trade Coffee, Tea and Milk.
Multiple Entrée: Add \$1.00 per person (see page 25 for details)
Maximum of two Selections (minimum of 10 per selection - except where noted)

Chicken Provencal

Sautéed Breast of Chicken baked in Herbed Tomato-Olive Provencal Sauce
Served with Toasted Orzo
\$18.95

Lemon Caper Chicken ^G

Boneless Sautéed Chicken Breast in a Lemon Pan Sauce with Capers, White Wine and Herbs
Served with Vermicelli Rice Pilaf
\$18.50

Avgolemono Chicken ^G

Boneless Chicken Breast Stuffed with Spinach, Tomato, and Feta
Topped with Lemon Egg Sauce
Served with Mediterranean Rice Pilaf
\$18.95

Bacon Cheddar Asparagus Chicken ^G

Boneless Chicken Breast Stuffed with Crispy Bacon, Wisconsin Cheddar and Asparagus
Topped with Lemon Sage Butter Sauce
Served with Saffron Rice
\$19.95

Chicken Divan

Lightly Breaded Boneless Chicken Breast
Wrapped around Steamed Broccoli Spear
Topped with Creamy Wisconsin Swiss Sauce
Served with Quartered Oven-Fried Redskin Potatoes
\$19.95

Enchilada Platter ^G

Pair of Homemade Chicken Enchiladas with Classic Tomato Enchilada Sauce, Red Pepper, and Wisconsin Cheddar
Refried Beans, Mexi-Corn and Spanish Rice
(no additional vegetable selection with this entrée)
Family Style Tortilla Chips with Mild Salsa *(in place of rolls)*
\$16.50
Vegetarian: Substitute Cheese and Vegetable Enchiladas

Roast Turkey ^G (Minimum 25)

Slowly Roasted Breast of Turkey
Served with Creamy Mashed Potatoes and Pan Gravy
Cranberry Sauce Compote
\$17.95
Add: Savory Sage Dressing for \$1.25 *(contains gluten)*

Pot Roast ^G (Minimum 25)

Tender Beef Slowly Roasted with Julienne Carrots, Onions and Celery
Served with Mashed Potatoes and Pan Gravy
\$22.95

Vegetarian Entrée du Jour

Our Executive Chef will make an appropriate choice in consideration of your main menu selection.
\$18.25

Vegetable Choices ^G: Seasonal Root Vegetable Medley, Baby Green Beans with Confetti Peppers, Snap Peas and Matchstick Carrots or Cauliflower and Broccoli Buds with Baby Carrots

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All prices subject to 20% service charge and applicable sales tax.



Sandwiches & Entrée Salads

Rising Shores® Organic Fair Trade Coffee, Tea and Milk accompany all Sandwiches and Entrée Salads.

Multiple Entrée: Add \$1.00 per person (see page 25 for details)

Maximum of two Selections (minimum of 10 per selection)

Croissant Sandwich

Choice of Two:

Turkey Club with Apple Smoked Bacon; Deli Ham & Wisconsin Swiss;
Tarragon Chicken Salad; Egg Salad
Piled high on a Butter Croissant
Garnished with Tomato, Crisp Lettuce & Dill Pickle Spear
Pasta Salad

\$14.75

Vegetarian: Substitute Marinated Grilled Vegetables

Chicken Caesar Focaccia

A Wedge of our Homemade Herbed Focaccia Bread with
Sliced Slow-Roasted Chicken Breast, Crisp Hearts of Romaine,
Purple Onion, Wisconsin Provolone and Homemade Caesar Dressing
Fresh Fruit Garnish and Pasta Salad

\$14.50

Vegetarian: Substitute Grilled Julienne Portobello Mushroom ^{VG}

Turkey Club Wrap

Deli-Sliced Turkey with Crisp Bacon,
Fresh Tomatoes and Lettuce wrapped in Herb Tortilla
Redskin Potato Salad
Fresh Grape & Strawberry Garnish

\$14.75

Vegetarian: Substitute Grilled Marinated Tofu ^{VG}

Buffalo Chicken Wrap

Crispy Chicken Tender with Red Pepper Sauce, Julienne Carrots and Celery,
and Wisconsin Bleu Cheese Dressing wrapped in a Herb Flour Tortilla
Creamy Coleslaw and Fresh Strawberry & Melon Slice

\$14.50

Vegetarian: Substitute Grilled Marinated Tofu ^{VG}

Mediterranean Soup & Sandwich

Feta Spread, Hummus, Red Onion, Tomato, and Cucumber
on Mediterranean Sliced Bread

Choice of One Soup: Avgelomono Chicken or Vegetarian

\$13.95

Soup & Sandwich

Homemade Soup, Choice of One:

Wisconsin Beer Cheese; Tomato Basil; ^G Minestrone ^{G, VG}
Soup with Crackers

Choice of two:

Deli-Sliced Turkey; Ham & Wisconsin Swiss;

Roast Chicken; Tuna Salad; Egg Salad

on Bakery Fresh Kaiser Roll

Garnished with Tomato, Crisp Lettuce and Dill Pickle Spear

Wisconsin Potato Salad

\$16.50

Chicken Orchard Salad ^G & Homemade Croissant

Fresh Romaine and Spring Greens Salad topped
with Grilled Boneless Chicken Breast, Diced Seasonal Apples,
Wisconsin Gorgonzola Cheese
and Roasted Walnuts

Served with Homemade Fig-Grapeseed Vinaigrette
Homemade Butter Croissant (*contains gluten*)

\$15.25

Vegetarian: Substitute Grilled Julienne Portobello Mushroom for Chicken

Char-Crust Chicken Salad

Fresh Baby Greens topped with
Roasted New Potato Wedges, Marinated Green Beans and
Hickory-Molasses Seasoned Boneless Breast of Chicken
Garnished with Chopped Fresh Chives and Bleu Cheese Crumbles
Served with Molasses-Balsamic Vinaigrette
Soft Bread Sticks with Butter

\$16.50

Vegetarian: Substitute Grilled Marinated Tofu for Chicken

Soba Noodle Salad

Soba Noodles Served with Grilled Chicken Breast,
Sliced Red Cabbage, Cucumber, Red Peppers
Topped with Sesame Seeds and Miso Vinaigrette
Bakery Fresh Rolls with Butter

\$16.50

Vegetarian: Substitute Grilled Marinated Tofu for Chicken ^{VG}

Cobb Salad

Hearts of Romaine and Red Cabbage topped with Roasted Chicken,
Bacon, Diced Tomatoes, Sliced Mushrooms,
Chopped Hard Boiled Egg, Shredded Wisconsin Cheddar,
and Home-Style Croutons
Served with Ranch and Homemade French Dressings
Baguette Slices with Butter

\$15.50

Vegetarian: Substitute Fresh Avocado for Chicken and Bacon

Barley Arugula Salad

Fresh Arugula with Barley
Roasted Red Pepper, Scallions, Eggplant, and Feta Cheese
Topped with Toasted Pepita Seeds and Tossed in a Lemon Vinaigrette
Grilled Pita Bread

\$14.95

Substitute Gluten-Free Breads Add \$1.50 per person

G: Gluten Sensitive *except as noted* **VG:** Vegan

All prices subject to 20% service charge and applicable sales tax.



Luncheon Buffets

Cold Buffet - Minimum of 25 guests
Hot Buffet - Minimum of 50 guests
Groups that fall below the required minimum will be subject to additional charges and menu options may be abbreviated.
Rising Shores® Organic Fair Trade Coffee, Tea and Milk included with all Buffets.

All Wrapped Up Buffet

Hazelnut Romaine Salad with Hazelnut Vinaigrette ^{G, VG}
BLT Pasta Salad ^G
Antipasto Skewers ^G
Gourmet Wrap Assortment
Please choose 2 Wraps, plus Vegetarian:
Ranch Chicken; Buffalo Chicken; Turkey Club;
Southwestern Flank Steak; Veggie
Miss Vickie's Gourmet Chip Assortment ^G
\$21.95

Deli Buffet

House Salad ^G with Creamy Ranch and
Homemade French Dressings
Home-Style Potato Salad ^G
Sliced Turkey ^G, Ham ^G, Egg Salad ^G
Assorted Wisconsin Cheeses ^G
Sliced Tomato, Onion and Crisp Lettuce
Assortment of Kaiser Rolls, Sliced Bread and Condiments
Potato Chips ^G
\$19.50
Add: Chef's Soup du Jour for \$3.50

Gemütlichkeit Buffet

Cucumber and Tomato Salad ^G
Warm German Potato Salad
Boneless Country Ribs Braised in Sauerkraut ^G
Chicken Schnitzel with Lemon and Capers
Homemade Spätzle
Steamed Green Beans ^G
Sautéed Red Cabbage ^G with Apples ^G
Bakery Fresh Rolls with Butter
\$21.95
Add: Reuben Soup for \$4.25

Southwestern Buffet ^G

Southwestern Potato Salad
Southwestern Chicken Fajita Strips with
Corn Tortillas and Flour Tortillas (*contains gluten*)
Sautéed Onion & Peppers, Diced Tomatoes, Shredded Lettuce,
Guacamole, Wisconsin Sour Cream, Chunky Mild Salsa
and Green Chile-Tomatillo Salsa
Homemade Cheese Enchiladas
Spanish Rice ^{VG}
Tortilla Chips with Chorizo Cheese Dip
\$22.95
Add: Chicken Fiesta Soup for \$3.95

Gourmet Deli Buffet

Homemade Soup, *Choice of One:*
Wisconsin Beer Cheese; Tomato Basil; ^GMinestrone ^{G, VG}
Soup with Crackers
Bistro Salad with Creamy Ranch and Homemade French Dressings ^G
Redskin Potato Salad ^G
Marinated Antipasto Salad ^G
Focaccia Sandwich Wedges:
Chicken Caesar, Turkey Club, and Grilled Portobello & Pepper
Kettle Chips ^G
\$21.95

Mediterranean Buffet

Greek Salad with Lemon-Dill Vinaigrette ^G
Avgolemono Chicken ^G
Hummus ^{G, VG} and Tabouleh
Falafel ^{VG}
Kifta Meatballs ^G - *Arabic version of Beef Meatballs*
Roasted Potatoes with Oregano and Mint ^{G, VG}
Green Beans with Fried Capers and Lemon Olive Oil ^{G, VG}
Tzatziki Sauce ^G
White and Wheat Pita Bread
\$21.95

Heart of Italy Buffet

Romaine Antipasto Salad ^G and Caprese Salad ^G
Seared Chicken Breast atop Tomato Ragout ^G
Baked Rigatoni Alfredo
Assorted Pizzas (choice of 3)
Pepperoni; Sausage and Mushroom; BBQ Chicken;
Hawaiian; Sausage, Pepperoni, Mushroom, Black Olive and Onion;
Portobello, Black Olive, Onion and Sweet Peppers;
Margherita; Olive Oil, Tomato, Artichoke, Garlic and Roasted Mushroom
Fresh Wisconsin Parmesan Cheese ^{G, VG}
Fresh Vegetable Blend ^G
\$21.95

Bucky's Tailgate Buffet ^G

Wisconsin Waldorf Salad
Home-Style Potato Salad
Fresh Vegetable and Relish Tray
Beer Boiled Johnsonville® Bratwurst (*contains gluten*)
with Wisconsin Sauerkraut and Chopped Fresh Onion
Grilled Boneless Chicken Breast
Black Bean Burgers ^{VG}
Fresh Sliced Tomato and Crisp Lettuce
Wisconsin Vegetarian Baked Beans
Condiments and Buns (*contains gluten*)
\$21.95

Substitute Gluten-Free Breads Add \$1.50 per person

^G: Gluten Sensitive *except as noted* ^{VG}: Vegan

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Grab 'n Go Lunches

Individually packaged selections for guests on the go

*Our Kitchen will package individual lunches from your selections \$2.50 per person
Maximum of two Sandwich Selections (minimum of 10 per selection)
Substitute Gluten-Free Breads Add \$1.50 per sandwich*

Sandwiches A la Carte

Submarine Sandwich

Fresh Baked French Bread layered with Deli-Sliced Turkey, Ham, Salami, Wisconsin Provolone, Sliced Tomato, Lettuce, Purple Onion, and Italian Dressing

\$9.25

Vegetarian: Substitute Grilled Vegetables ^{VG}

Southwestern Wrap

Southwest Beef Flank Steak with Peppers, Onions, Garlic and Chili-Lime Cream Cheese Spread

\$10.95

Vegetarian: Substitute Marinated Grilled Tofu ^{VG}

Turkey Club Wrap

Deli-sliced Turkey with Crisp Bacon, Fresh Tomatoes and Lettuce wrapped in a Herb Tortilla with Dijonnaise Spread

\$8.95

Vegetarian: Substitute Marinated Grilled Tofu ^{VG}

Buffalo Chicken Wrap

Crispy Chicken Tender with Red Pepper Sauce, Julienne Carrots and Celery, and Wisconsin Bleu Cheese Dressing Wrapped in Herb Flour Tortilla

\$7.50

Vegetarian: Substitute Grilled Marinated Tofu ^{VG}

Croissant Sandwich

Turkey Club with Apple Smoked Bacon; Deli Ham & Wisconsin Swiss; Tarragon Chicken Salad; Egg Salad Piled high on Butter Croissant

\$9.95

Vegetarian: Substitute Grilled Vegetables

Ranch Chicken Wrap

Herb Flour Tortilla filled with Crispy Chicken, Tomatoes, Carrot Shreds, Alfalfa Sprouts and Ranch Schmear

\$7.75

Vegetarian: Substitute Fresh Avocado ^{VG}

Chicken Caesar Focaccia

A Wedge of our Homemade Focaccia Bread with Sliced Roasted Chicken Breast, Hearts of Romaine, Purple Onion, Wisconsin Provolone and Homemade Caesar Dressing

\$8.25

Vegetarian: Substitute Grilled Julienne Portobello Mushroom ^{VG}

Deli Sandwich

Deli-Sliced Turkey; Ham & Wisconsin Provolone; Roast Chicken; Chicken Salad; Egg Salad Layered on Bakery Fresh Kaiser Roll with Fresh Sliced Tomato and Crisp Lettuce Appropriate Condiments

\$8.25

Vegetarian: Substitute Grilled Vegetables ^{VG}

Sides

Cole Slaw ^G
\$2.25 each

Whole Fruit ^{G, VG}
\$2.50 each

Assorted Frito Lay Chips ^G
\$1.65 each

Home Baked Cookies
\$2.25 each

Potato Salad ^G
\$2.95 each

Fresh Cut Fruit ^{G, VG}
\$5.50 each

Miss Vickie's Gourmet Chips ^{G, VG}
\$2.50 each

Homemade Granola Bars ^{G, VG}
\$2.50 each

Entrée Salads A la Carte

Cobb Salad

Hearts of Romaine and Red Cabbage Topped with Roasted Chicken, Bacon, Diced Tomatoes, Sliced Mushrooms, Chopped Hard Boiled Egg, Shredded Wisconsin Cheddar, and Home-Style Croutons Assorted Dressing Packets Breadstick with Butter

\$15.50

Chicken Orchard Salad ^G

Fresh Romaine and Spring Greens Salad topped with Grilled Boneless Chicken Breast, Diced Seasonal Apples, Wisconsin Gorgonzola Cheese and Roasted Walnuts

Served with Homemade Fig-Grapeseed Vinaigrette Breadstick with Butter (*contains gluten*)

\$14.95

Beverages

Pepsi Soda Assortment (canned)
\$3.00 each

Rising Shores® Artesian Bottled Water
\$3.50 each

Sparkling Water (canned)
\$3.50 each

Milk (2% or Skim)
\$2.25 each

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Lunch



Lunch Endings

Please check with your Catering Sales Manager regarding multiple dessert policy and fee, as well as any minimums that may apply.

Homemade Cake Squares.....	\$3.95
<i>Choice of Carrot, Chocolate Ribbon, German Chocolate</i>	
Caramel Apple Cheesecake Square	\$4.50
<i>Luscious Cheesecake Topped with Roasted Apples and Oatmeal Streusel. Drizzled with Caramel Sauce</i>	
New York Cheesecake Square.....	\$4.50
<i>Our Creamy Home-Baked Cheesecake Served with Berry Compote</i>	
Chocolate Mousse ^G	\$4.25
<i>Creamy Dark Belgian Chocolate with Whipped Cream Garnish</i>	
Raspberry Angel Food Cake Roll.....	\$4.95
<i>Angel Food Cake Roll with Orange-Accented Raspberry Filling Served with Raspberry Coulis and Whipped Cream</i>	
Strawberry Pound Cake	\$5.50
<i>A Dome of Rich Pound Cake topped with Sliced Strawberries and Crème Chantilly Seasonal - Available March through November</i>	
Cupcakes - Minimum of 12 per flavor.....	\$3.50
<i>German Chocolate; Cream Cheese Pound Cake with Coconut Icing; Red Velvet with Cream Cheese Icing; Farm Cakes (Light Chocolate Cake with Cream Cheese and Chocolate Chip Filling); Vanilla with Pastel Buttercream; Carrot Cake with Cream Cheese Icing; Lemon Poppy Seed; Chocolate Ganache with Sprinkles</i>	
Gourmet Cupcakes available, see your Catering Sales Manager for Details	
Gluten Free Cupcakes - Chocolate ^{G, VG} ; Carrot ^G (dairy-free); Yellow Cake ^G	\$3.75
Homemade Fruit Pie Squares.....	\$3.50
<i>Choice of Apple; Cherry; Peach; Blueberry</i>	
Homemade Fruit Crisp with Whipped Cream Garnish.....	\$4.50
<i>Choice of Apple; Cherry; Peach; Strawberry-Rhubarb</i>	
UW Babcock Hall Vanilla Ice Cream ^G	\$4.95
<i>Choice of Chocolate or Strawberry Sauce</i>	
Assorted Home-Baked Bars.....	\$28.95 dz
<i>Granola Bars ^{G, VG}</i>	
	\$29.95 dz
Brownies.....	\$28.95 dz
<i>Gluten Free Chocolate Brownies ^{G, VG}</i>	
	\$29.95 dz
Assorted Home-Baked Cookies	\$24.95 dz
Gluten Free Cookies.....	\$24.95 dz
<i>Choice of Oatmeal Shortbread ^G; Oatmeal Chocolate Chip ^{G, VG}; Orange Almond Clouds ^G</i>	
Seasonal Fresh Fruit Cup ^{G, VG} (dessert substitution for guests with special dietary needs).....	\$5.50

All dessert and pastry items prepared fresh daily in our in-house bakery

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Dinner Beginnings

Choice of One included with Plated Entrées

Orchard Salad ^G

Fresh Baby Greens topped with
Diced Seasonal Apples and Gorgonzola Cheese
Served with Homemade Fig-Grapeseed Vinaigrette

Spinach & Cranberry Salad ^G

Baby Spinach Leaves with
Wisconsin Crumbled Feta,
Dried Wisconsin Cranberries and Slivered Shallots
Served with Orange-Balsamic Vinaigrette

Arugula Turnip Salad ^{G, VG}

Fresh Arugula topped with
Juliened Turnips, Sliced Radish
and Toasted Pepitas
Served With Smoked Orange Vinaigrette

House Salad

Hearts of Romaine & Baby Lettuces,
Cucumber & Roma Tomato Slices,
Carrot Shreds, Purple Onion,
Wisconsin Parmesan and Home-Style Croutons
Served with Champagne-Mustard Vinaigrette

Chamber Salad ^G

Baby Lettuce Greens with Roma Tomato Slices,
Carrot Coins and Julienne Purple Onion
Served with Lemongrass-Ginger Vinaigrette

Strawberry & Brie Salad ^G

Baby Spinach Leaves with Fresh
Strawberry, Wisconsin Brie Cheese Wedge
and Sesame Seeds
Served with Raspberry Vinaigrette

Homemade Soup du Jour

Please inquire as to Chef's current selection

If you would like soup as an additional course,
please add \$3.50 per person

Gourmet Beginnings

Add \$1.00 per person

Strawberry Gorgonzola Salad ^G

Hearts of Romaine & Baby Lettuces
with Sliced Strawberries and Lemon-Gorgonzola Cheese
Served with Citrus Vinaigrette

Wild Blueberry Salad ^G

Mixed Baby Lettuce Greens, Dried
Blueberries, Red Pepper Confetti and
Fresh Wisconsin Parmesan
Served with Red Wine-Dijon Vinaigrette

Wisconsin Beet Salad ^G

Wisconsin Pickled Beets with Fresh Watercress
and Goat Cheese
Served with Sherry-Beet Vinaigrette

Cucumber & Melon Salad ^G

Sliced Cucumbers and Cantaloupe with Carrots and Diced Bell Peppers
Tossed in a Honey-Mint Vinaigrette with a Pecan Garnish

Some menu items may be subject to market availability.

G: Gluten Sensitive *except as noted* *VG*: Vegan

All prices subject to 20% service charge and applicable sales tax.

Dinner



Dinner Entrées

Dinner Entrée includes your choice of Dinner Beginning and Vegetable, Bakery-Fresh Hard Rolls & Butter, Rising Shores® Organic Fair Trade Coffee, Tea and Milk.

Beef

Minimum 10 Per Entrée Selection

Woodland Mushroom Sirloin ^G

Broiled Sirloin Steak
Atop Woodland Mushroom Sauce
Served with Twice-Baked Potato
\$40.95

Roasted Garlic Sirloin ^G

Broiled Sirloin Steak with Roasted Garlic Sauce
Served with
Sliced Wisconsin Parmesan-Herb Potatoes
\$39.95

Green Peppercorn Sirloin ^G

Broiled Sirloin Steak
With Creamy Peppercorn-Brandy Sauce
Served with Roasted Garlic New Potatoes
\$40.95

Black and Bleu Filet ^G

Broiled Filet set atop a Grilled Beefsteak Tomato
Topped with Bleu Butter or Miso Butter
Served with
Sliced Wisconsin Parmesan-Herb Potatoes

6 ounce or 8 ounce
Market Price

Wild Mushroom Beef Stroganoff

Tender Beef Tips with Wild Mushrooms
and Sour Cream Sauce
Served with Pastry Puff
Accompanied by Roasted Garlic Duchess Potatoes
\$32.95

Chasseur Filet ^G

Broiled Filet Mignon with a Rich Tomato,
Herb and Wine Chasseur Sauce
Served with Rosemary Potatoes Rissolé

6 ounce or 8 ounce
Market Price

New York Strip ^G

Broiled New York Strip Steak
Topped with Chimichurri Sauce
Served with Roasted Garlic Duchess Potatoes
\$45.95

Poultry

Minimum 10 Per Entrée Selection

Margherita Chicken

Breaded Boneless Chicken Breast
Filled with Fresh Mozzarella, Tomato and
Basil atop Traditional Pesto Sauce
Served with Couscous Pilaf
\$26.95

Wisconsin Cranberry Chicken ^G

Baked Boneless Chicken Breast
Filled with Dried Wisconsin Cranberries and Herbs
Baked and Topped with Vermouth Sauce
Served with Garden Rice Pilaf
\$22.95

Chicken Marsala ^G

Boneless Chicken Breast Sautéed in
Marsala Wine Sauce
Served with Craisin-Brown Rice Pilaf
\$22.95

Truffle Butter Chicken ^G

Roasted Airline Chicken Breast
With Truffle Butter Glaze
Served with Gorgonzola Mashed Potatoes
\$26.95

Lemon Caper Chicken ^G

Boneless Sautéed Chicken Breast in a
Lemon Pan Sauce with Capers,
White Wine and Herbs
Served with Vermicelli Rice Pilaf
\$21.95

Risotto Stuffed Chicken

Wisconsin Parmesan Breaded Boneless Chicken
Filled with Lemon Risotto
Atop Creamy Tarragon Mushroom Sauce
Served with
Sliced Wisconsin Parmesan-Herb Potatoes
\$24.95

Chicken Saltimbocca

Wisconsin Parmesan Breaded Boneless Chicken
Breast Filled with Prosciutto Ham, Fresh Sage, and
Wisconsin Swiss Cheese Atop Sauce Beurre Blanc
Served with Herb Buttered
Yukon Gold Potato Wedges
\$25.50

Bacon Cheddar Asparagus Chicken ^G

Boneless Chicken Breast Stuffed with
Crispy Bacon, Wisconsin Cheddar and Asparagus
Topped with Lemon Sage Butter Sauce
Served with Saffron Rice
\$21.95

Vegetable Choices ^{G, VG}: Seasonal Root Vegetable Medley, Fresh Seasonal Vegetable Blend,
Whole Green Beans with Confetti Peppers, Roasted Vegetable Blend or Sugar Snap Peas & Matchstick Carrots

Steamed Asparagus Bundle ^{G, VG} Add \$3.50 per person
Asparagus & Julienne Red Pepper Bundled with a Ribbon of Fresh Zucchini

Multiple Entree Add \$1.00 per person (see page 25 for details)

G: Gluten Sensitive *except as noted* **VG:** Vegan

All prices subject to 20% service charge and applicable sales tax.



Pork

Minimum 10 Per Entrée Selection

Lemon Pesto Pork Cutlet

Lightly Breaded Pork Cutlet Topped with
an Arugula & Lemon Pesto
Served with Risotto Croquettes
\$25.95

Bone-in Brined Pork Loin ^G

Bone-In Brined Pork Loin Roasted Whole & Sliced
Served with Gorgonzola Mashed Potato and Pan Gravy
\$24.50

Seafood

Minimum 10 Per Entrée Selection

Jumbo Crab Cake Duet

Sautéed Flaky, Sweet Breaded Crabmeat Rounds
Blended with Herbs
Served with Maltaise Sauce and
Roasted Garlic Fingerling Potatoes
Lemon Garnish
\$36.50

Potato Stuffed Cod ^G

Potato Filled Cod Fillet
Topped with Lemon Butter
Served with Quinoa Pilaf
\$27.95

Champagne Tilapia ^G

Broiled Tilapia Fillet
with Champagne Mushroom Sauce
Herbed Yukon Gold Potato Wedges
Lemon Garnish
\$27.50

Roasted Salmon ^G

Oven Roasted Fresh Salmon Fillet
Choice of *Herb Crust (contains gluten);*
Moroccan Barbecue Glaze; Orange Pan Sauce;
Mustard Dill Sauce
Served with Potatoes Rissole
Lemon Garnish
\$38.95

Lobster Wellington

Lobster & Bay Scallops Seasoned with Leeks,
Red Pepper, Garlic and
Wisconsin Parmesan Cheese
In a Delicate Puff Pastry
Served with Steamed Fingerling Potatoes
\$32.95

Stuffed Shrimp

Five large Shrimp Stuffed with Crabmeat, Onions,
Peppers, Garlic, Herbs and
Wisconsin Parmesan Cheese
Atop Lemon Beurre Blanc Sauce
Served with Lemon Rice Pilaf
Lemon Garnish
\$36.95

Vegetarian

Portobello Wellington

Delicate Puff Pastry filled with
Fresh Portobello Mushroom, Herbs,
Shallots and Risotto
Served with a Grilled Tomato
\$23.95

Vegetable Strudel ^{VG}

Zucchini, Yellow Squash, Carrots and
Peppers in a Delicate Filo Pastry
Atop Red Pepper Coulis
Served with Mushroom Polenta
\$23.95

Roasted Tomato Gnocchi

Italian Potato Dumplings Topped with Sauce Pomodorina
and Fresh Grated Sarvecchio Parmesan
Accompanied by Grilled Asparagus and a Roasted Whole Tomato
(no additional vegetable selection with this entrée)
\$22.95

Curried Lentil Stew

Curried Lentil & Sweet Potato Stew on Bed of Couscous with
Spiced Grilled Pita Bread
\$21.95

Chef's Vegetarian Selection du Jour

Ask your Catering Sales Manager for our current offerings or allow our Chef to make an appropriate selection based on your main entrée selection
\$20.95

Vegetable Choices ^{G, VG}: Seasonal Root Vegetable Medley, Fresh Seasonal Vegetable Blend,
Whole Green Beans with Confetti Peppers, Roasted Vegetable Blend, or Sugar Snap Peas & Matchstick Carrots

Steamed Asparagus Bundle ^{G, VG} Add \$3.50 per person
Asparagus & Julienne Red Pepper Bundled with a Ribbon of Fresh Zucchini

Multiple Entree Add \$1.00 per person (see page 25 for details)

G: Gluten Sensitive *except as noted* **VG:** Vegan

All prices subject to 20% service charge and applicable sales tax.



Medley Menus

Shrimp Scampi and Tenderloin

Horseradish Crusted Beef Tenderloin Medallion
Accompanied by Shrimp Scampi
Served with Roasted Fingerling Potatoes
Lemon Garnish
\$46.95

Lobster Wellington and Beef Filet

Lobster & Bay Scallops Seasoned with Leeks, Red Pepper, Garlic
and Wisconsin Parmesan Cheese in a Delicate Puff Pastry
Accompanied by Broiled Petite Beef Tenderloin Filet
Atop Green Peppercorn Sauce
Served with Potatoes Massenette
Lemon Garnish
\$46.95

Stuffed Shrimp and Filet

Three Large Shrimp stuffed with Crabmeat, Onions,
Peppers, Garlic, Herbs and Wisconsin Parmesan Cheese
Atop Sauce Beurre Blanc
Accompanied by a Petite Grilled
Beef Tenderloin Filet with Sauce Moutarde
Served with Potatoes Massenet
Lemon Garnish
\$51.95

Marsala Chicken and Sirloin ^G

Sautéed Boneless Breast of Chicken
in Marsala Wine Sauce Accompanied by
Grilled Sirloin Steak with Roasted Garlic Sauce
Served with Potatoes Rissole
\$31.95

Jumbo Crab Cake and Sirloin

Jumbo Homemade Crab Cake with Sauce Maltaise
Accompanied by a Grilled Seasoned Sirloin Steak
Served with Fresh Shoestring Potatoes
Lemon Garnish
\$39.50
Substitute: Beef Filet for Sirloin Add \$4.50

Sirloin and Champagne Tilapia

Petite Sirloin Steak Topped with Shoestring Potatoes
Accompanied by Broiled Tilapia Fillet
with Champagne Mushroom Sauce
Served with Sliced Wisconsin Parmesan-Herb Potatoes
Lemon Garnish
\$35.25
Substitute: Beef Filet for Sirloin Add \$4.50

Lemon Risotto Stuffed Chicken and Coconut Shrimp

Boneless Chicken Breast Filled with
Lemon Risotto atop Creamy Tarragon Mushroom Sauce
Accompanied by Trio of Crispy Coconut Shrimp
with Mango Horseradish Sauce
Served with Bulgur Couscous
Lemon Garnish
\$32.95
Substitute: Sirloin Steak for Chicken Add \$3.50

Chicken Saltimbocca and Wild Mushroom Ravioli

Wisconsin Parmesan Breaded Boneless Chicken Breast
Filled with Prosciutto, Fresh Sage,
and Wisconsin Swiss Cheese atop Sauce Beurre Blanc
Accompanied by Gourmet Crimini and Portobello
Mushroom stuffed Ravioli
Fresh Tomato Concassé
\$29.95

Vegetable Choices ^{G, VG}: Seasonal Root Vegetable Medley, Fresh Seasonal Vegetable Blend,
Whole Green Beans with Confetti Peppers, Roasted Vegetable Blend, or Sugar Snap Peas & Matchstick Carrots

Steamed Asparagus Bundle ^{G, VG} Add \$3.50 per person
Asparagus & Julienne Red Pepper Bundled with a Ribbon of Fresh Zucchini

Multiple Entree Add \$1.00 per person (see page 24 for details)

G: Gluten Sensitive *except as noted* **VG**: Vegan

All prices subject to 20% service charge and applicable sales tax.



Traditional Dinner Buffet

Minimum of 50 guests - Groups that fall below the required minimum will be subject to additional charges and menu options may be abbreviated.
 Dinner Buffet includes 2 Salads, 2 Vegetables, 2 Potatoes/Rice, Choice of Entrees,
 Bakery Fresh Hard Rolls & Butter, Rising Shores® Organic Fair Trade Coffee, Tea and Milk.

Salads

(Choice of 2)

- Orchard Salad with Fig-Grapeseed Vinaigrette ^G
- Chamber Salad with Lemongrass-Ginger Vinaigrette ^G
- Cucumber and Melon Salad with Honey-Mint Vinaigrette ^G
- Arugula Turnip Salad with Smoked Orange Vinaigrette ^G
- Spinach and Cranberry Salad with Orange-Balsamic Vinaigrette ^G
- House Salad with Champagne-Mustard Vinaigrette
- Barley Arugula & Feta Salad with Lemon Vinaigrette

Vegetables

(Choice of 2)

- Seasonal Root Vegetable Medley ^{G, VG}
- Buttered Whole Kernel Corn ^G
- Fresh California Medley ^{G, VG}
- Fresh Seasonal Blend Vegetables ^{G, VG}
- Green Beans with Confetti Peppers ^{G, VG}
- Moroccan Carrots ^{VG}
- Roasted Vegetable Blend ^{G, VG}
- Sugar Snap Peas & Matchstick Carrots ^{G, VG}
- Zucchini Parmesan

Potatoes & Rice

(Choice of 2)

- Wisconsin White Cheddar Scalloped Potatoes ^G
- Wisconsin Baked Potato ^{VG} with Sour Cream ^G
- Parsley New Potatoes ^{G, VG}
- Shredded Lyonnaise Potatoes ^{G, VG}
- Sliced Wisconsin Parmesan-Herb Potatoes ^G
- Potatoes Rissolle ^{G, VG}
- Whipped Potatoes & Gravy ^G
- Vegetable Couscous ^{VG}
- Confetti Toasted Orzo ^{VG}
- Brown & Wisconsin Wild Rice Pilaf ^G
- Quinoa Brown Rice Pilaf ^{G, VG}
- Lemon Rice Pilaf ^G

Entrée Options

- | | |
|--|--|
| <ul style="list-style-type: none"> Chicken Marsala ^G Cilantro Chicken Risotto Stuffed Chicken Wisconsin Cranberry Chicken ^G
 Whole Roast Turkey** ^G
 <i>With Wisconsin Cranberry Chutney</i>
 Rosemary Pork Loin** ^G
 <i>With Door County Cherry Chutney</i> Pork Paprikash ^G Pitt Ham** ^G | <ul style="list-style-type: none"> Beef Stroganoff ^G
 <i>With Buttered Egg Noodles (contains gluten)</i> Roast Top Round of Beef** ^G
 <i>With Au jus and Horseradish Cream Sauce</i> Sirloin Steak with Roasted Garlic Sauce** ^G <i>(Add \$6.00 per person)</i>
 Champagne Tilapia ^G Potato Stuffed Cod ^G Roasted Salmon ^G
 <i>Choice of Herb Crust (contains gluten); Moroccan Barbecue Glaze;
 Orange Pan Sauce; Mustard Dill Sauce</i>
 Vegetarian Shepard's Pie ^G Portobello & Wisconsin Cheese Stuffed Jumbo Pasta Shells Vegetarian Spinach Mushroom Lasagna |
|--|--|

Two Entrées \$35.95

Three Entrées \$41.95

**Chef Attendant \$105 per chef (\$35 per attendant per hour - 3 hour minimum)

^G: Gluten Sensitive *except as noted* ^{VG}: Vegan

All prices subject to 20% service charge and applicable sales tax.



Chef's Specialty Dinner Buffets

100 person minimum

Chef Attendants required

Dinner Buffet includes Rising Shores® Organic Fair Trade Coffee, Tea and Milk.

<p style="text-align: center;">Isthmus Steakhouse</p> <p style="text-align: center;">Chef Carved Beef Tenderloin or Sirloin ^G with Sautéed Button Mushrooms and Caramelized Onion-Balsamic Demi Glace Stuffed Potatoes (choice of 2) ^G <i>Cajun Stuffed, Quattro Fromage Stuffed Russets, Florentine Stuffed, Roasted Red Pepper-Basil Stuffed Yukons</i> Traditional Caesar Salad with Citrus Parmesan Croutons Plum Tomato and Bleu Cheese Salad with Apple-Smoked Bacon Orange-Miso Roasted Brussel Sprouts ^{G, VG} Assorted Crusty Baguettes with Garlic-Parmesan and Sweet Butter</p> <p style="text-align: center;">Tenderloin <i>Market Price</i> Sirloin \$34.95</p>	<p style="text-align: center;">Under the Boardwalk ^G</p> <p style="text-align: center;">Florentine Salmon with Stone Ground Mustard Hollandaise (<i>contains gluten</i>) Toasted Sesame Seed Snow Peas and Matchstick Carrots ^{VG} Pasta and Crab Salad tossed in Lemon-Dill Vinaigrette Caribbean Salad with Fresh Jicama, Grapefruit Sections, and Blood Orange Vinaigrette ^{VG} Roasted Herbed Yukon Gold Potatoes with Garlic and Peppers ^{VG} Petite Homemade Savory Scones (<i>contains gluten</i>) with Sweet Butter</p> <p style="text-align: center;">\$41.95</p>
<p style="text-align: center;">Heartlands Choice ^G <i>(no attendant required)</i></p> <p style="text-align: center;">Garlic and Sage Roasted Chicken Chef's Seasonal Roasted Root Vegetables ^{VG} Chef-Tossed Spinach Salad with Warm Bacon Dressing Wisconsin Cranberry, Roast Duck and Wisconsin Wild Rice Salad Wisconsin White Cheddar Scalloped Potatoes Asiago Focaccia Fingers (<i>contains gluten</i>) with Sweet Butter</p> <p style="text-align: center;">\$28.95</p>	<p style="text-align: center;">South of the Border</p> <p style="text-align: center;">Chef Carved Tamarind Glazed Pork Loin ^G with Mexican BBQ Sauce and Salsa Verde Savory Baked Red Rice with Black Beans and Corn ^{G, VG} Roasted Cumin and Lime-Scented Southwestern Caesar Salad Shrimp Fajita Salad ^G Warm Flour Tortillas with Honey Butter Sweet and Savory Petite Corn Muffins with Sweet Butter</p> <p style="text-align: center;">\$26.95</p>

Chef Attendant Fee \$105 per attendant (\$35 per attendant per hour - 3 hour minimum)

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Dinner Endings

Please check with Catering Sales Manager regarding multiple dessert policy and fee, as well as any minimums that may apply.

Plated Dessert Trio.....	\$7.95
<i>Strawberry Pistachio Tart, Flourless Chocolate Diamond Cake ^G and White Chocolate Passionfruit Mousse Cup ^G On a Crème Anglaise and Raspberry Coulis Painted Plate</i>	
Peanut Butter Mousse Cup.....	\$4.95
<i>Fluffy Peanut Butter Mousse in a White and Dark Chocolate Cup with Raspberry Sauce and Salted Caramel Pearls</i>	
Lemon Mousse ^G	\$4.50
<i>A light, Lemony Mousse Served in a Champagne Coupe and Garnished with a Fresh Raspberry</i>	
Traditional Tiramisu.....	\$5.50
<i>Trifle Style Sponge Cake Spritzed with Coffee and Rum and Layered with a Rich Mascarpone Mousse Topped with Cocoa and Chocolate Décor</i>	
Butterscotch Budino ^G	\$4.50
<i>A Glass of Rich Buttery Pudding Accented with Dark Rum and Sea Salt. Served with a Drizzle of Caramel Sauce</i>	

Cakes & Tortes

Cappuccino Roll ^G	\$4.95
<i>Light Chocolate Cake Roll filled with Coffee Flavored Cream and Garnished with a Chocolate Covered Espresso Bean</i>	
Chocolate Lush Cake ^G	\$5.95
<i>Rich Flourless Chocolate Cake Laced with Frangelico and Kahlua then Finished with Irish Crème Anglaise</i>	
Salted Carmelita Cake.....	\$5.50
<i>Decadent Yellow Cake Layered with Salted Caramel-Chocolate Ganache Frosting</i>	
Golden Carrot Torte.....	\$5.95
<i>Old Fashioned Spiced Carrot Cake Layered with Walnuts and Orange-Scented Cream Topped with Cream Cheese Frosting and a Marzipan Carrot</i>	

Tarts & Cheesecakes

Chocolate Bourbon Pecan Tart.....	\$5.95
<i>Buttery Slice of a Traditional Southern Favorite</i>	
Apple Frangipane Tart.....	\$6.25
<i>Poached Granny Smith Apples Baked in Rich Almond Custard Dusted with Powdered Sugar and Garnished with a Dollop of Whipped Cream</i>	
Zesty Key Lime Tart.....	\$5.95
<i>Fresh Lime Custard in Graham Cracker Crust with a Dollop of Crème Chantilly</i>	
New York Style Cheesecake with Mixed Berry Compote.....	\$5.95
<i>Our Creamy Cheesecake Topped with a Seasonal Blend of Berries</i>	
Raspberry White Chocolate Swirl Cheesecake.....	\$5.95
<i>Fresh Raspberries and White Chocolate Marbled into our Creamy Cheesecake Set on Buttery Shortbread Crust and Garnished with Raspberry Coulis</i>	
Turtle Cheesecake.....	\$6.50
<i>Our Creamy Cheesecake Topped with Chocolate Ganache, Caramel Sauce and Pecan Praline</i>	
Petite Desserts.....	\$3.25 each
<i>Cheesecakes, Cream Puffs, Tartlets, Truffles, ^G Finger Cakes, Petit Fours, Éclairs, French Macarons Petite Multi Choice Minimum Order: Three Choices - 100 Minimum Four Choices - 400 minimum Six Choices - 600 minimum</i>	
<i>Personal servings for each guest may be ordered for an additional \$.75 per person.</i>	
Seasonal Fresh Fruit Cup ^{G, VG} (substitution for guests with special dietary needs).....	\$5.50

All dessert items prepared fresh daily in our in-house bakery

G: Gluten Sensitive *except as noted* **VG:** Vegan

All prices subject to 20% service charge and applicable sales tax.

Breaks



Hot Beverages

Rising Shores® Organic Fair Trade Coffee, Regular and Decaffeinated.....	\$32.95 per gallon
Rising Shores® Organic Fair Trade Gourmet Coffee Service, Regular and Decaffeinated.....	\$42.95 per gallon
<i>Served with Fresh Whipped Cream, Chocolate Shavings, Cinnamon, Sugar Cubes and Hazelnut, Irish Cream and Vanilla Flavorings</i>	
Hot Chocolate.....	\$28.95 per gallon
Hot Apple Cider.....	\$28.50 per gallon
Hot Tea - Regular and Herbal Assorted.....	\$2.25 each

Cold Beverages

Iced Coffee: Regular and Decaf.....	\$32.95 per gallon	Iced Latte: Regular and Decaf.....	\$37.95 per gallon
Iced Tea, Fruit Punch, Lemonade.....			\$28.95 per gallon
Sparkling Fruit Punch.....			\$29.95 per gallon
Chilled Fruit Juice - Apple, Cranberry, Orange.....			\$9.50 per carafe
Specialty Juice (bottled) - Apple, Orange, Cranberry, Grapefruit.....			\$4.00 each
Rising Shores® Artesian Water (.5L bottle).....			\$3.50 each
Sparkling Water (canned).....			\$3.50 each
Sprecher Bottled Soda (order in quantities of 24 - no returns).....			\$4.50 each
<i>Root Beer-Regular/Diet, Cream Soda, Ginger Ale, Orange Dream</i>			
Pepsi Soda Assortment (canned).....			\$3.00 each
Milk (2% or Skim).....			\$2.25 each

Bakery

Minimum order of 12, except where noted

Bagels with Cream Cheese & Preserves.....			\$34.95 per dozen
Assorted Bars or Brownies.....	\$28.95 per dozen	Homemade Granola Bars ^{G, VG}	\$29.95 per dozen
Breakfast Breads - 10 slices per loaf.....			\$19.95 per loaf
Coffee Cake Round, Cut into 8 slices and displayed whole.....			\$19.95 each
Assorted Cookies - <i>See Lunch Endings for Gluten Free and Vegan Options</i>			\$24.95 per dozen
Croissants: Plain with Butter & Preserves	\$31.95 per dozen	Filled - Chocolate, Almond, Apple.....	\$34.95 per dozen
"Everything" Croissants - Full Size.....	\$34.95 per dozen	"Everything" Croissants - Mini.....	\$22.95 per dozen
Danish Rolls.....			\$29.50 per dozen
Kringle - Cut into 10 slices and displayed whole.....			\$26.50 each
Mini Pastry Assortment (minimum of 2 dozen).....			\$22.95 per dozen
Muffins with Butter.....	\$30.95 per dozen	Gluten Free Muffins.....	\$32.95 per dozen
Scones with Butter and Preserves.....	\$28.95 per dozen	Gluten Free Scones.....	\$32.95 per dozen

Fresh Fruit & Yogurt

Seasonal Fresh Fruit Tray ^{G, VG} (minimum 25).....	\$5.50 per person
Whole Fresh Fruit ^{G, VG} - Bananas, Apples, Oranges, Grapes.....	\$2.50 each
Greek Fruit Yogurt ^G (individual).....	\$3.75 each
Homemade Granola (by the Pound).....	\$21.95 per pound

Snacks

Candy Bars:.....	\$3.50 each
<i>Snickers, Kit Kat, M&M Plain, Reese's Peanut Butter Cups, Hershey's Chocolate Bar, Butterfinger</i>	
Ice Cream Novelties.....	\$4.25 each
<i>Chips Galore Cookie Sandwiches, Italian Ices, Sundae Cones, Choco-Tacos</i>	
Gardettos Snack Mix.....	\$14.95 per pound
Trail Mix.....	\$21.95 per pound
Popcorn Snack Box ^{G, VG} (minimum 12).....	\$2.75 each
White Cheddar Popcorn Snack Box ^G (minimum 12).....	\$3.25 each
Pretzels ^{VG}	\$8.95 per pound
Mixed Nuts ^{G, VG}	\$25.95 per pound
Peanuts - Roasted or Spanish ^{G, VG}	\$14.95 per pound
Potato Chips ^{G, VG}	\$14.95 per pound
Tortilla Chips ^{G, VG}	\$12.50 per pound
Mild Salsa ^{G, VG} or Sour Cream Dip ^G	\$15.95 per quart
Hummus (Garlic Original or Roasted Red Pepper) ^{G, VG}	\$23.95 per quart
Hot Nacho Cheese Dip ^G	\$39.95 per gallon

All dessert and pastry items prepared fresh daily in our in-house bakery

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Anytime Breaks

Reception size portions, not suitable for meal replacement
Minimum of 25, unless otherwise indicated

<p>Cookies & Milk Break \$6.95</p> <p>Fresh Baked Homemade Assortment of Brownies, Bars and Cookies Served with Chilled Cartons of Wisconsin Milk And Rising Shores® Organic Fair Trade Coffee</p>	<p>Smoothie Break ^G \$6.50</p> <p>Fresh Yogurt Smoothies <i>Choice of Strawberry-Banana or Wild Berry (Minimum of 25 per flavor)</i> Served with Homemade Granola Bars ^{VG} and Brownies (<i>contains gluten</i>)</p>
<p>Piece O' Cake (Minimum of 50) \$6.95</p> <p>Assorted Cupcakes Served with Chilled Wisconsin Milk and Rising Shores® Organic Fair Trade Coffee <i>Cupcake Varieties</i> <i>German Chocolate; Cream Cheese Pound Cake with Coconut Icing; Farm Cakes (Light Chocolate Cake with Cream Cheese Chocolate Chip Filling); Vanilla and Pastel Buttercream; Carrot Cake with Cream Cheese Icing; Lemon Poppy Seed; Chocolate Ganache with Sprinkles; Red Velvet with Cream Cheese Icing</i></p>	<p>Cocktail Sandwich Snack \$9.25</p> <p>Mini Cocktail Roll Sandwiches Sliced Turkey; Sliced Ham; Cucumber & Cream Cheese <i>Mayo and Mustard on the side</i> Veggie Relish Tray Potato Chips with Sour Cream Dip</p>
<p>Mediterranean Cruise ^G \$6.75</p> <p>Fresh Vegetable Crudit� with Tzatziki Sauce Fresh Pita and Pita Chips (<i>contains gluten</i>) Hummus Herbed Feta Dip Mediterranean Olive Blend</p>	<p>Agua con Infusi�n ^{G, VG} (Minimum of 50) \$7.95</p> <p>Choice of three (3) Infused Waters: <i>Cran-Raspberry; Strawberry-Watermelon Ginger; Pineapple Cilantro (contains caffeine); Low Calorie; Pomegranate-Berry Mint; Lemon-Lime Rosemary; Blueberry-Lemon Basil</i> Petite Fresh Fruit Kabobs Homemade Granola Bars</p>
<p>Build Your Own Yogurt Parfait ^G \$6.50</p> <p>Vanilla Yogurt With Guest's Choice of Toppings to Include: Fresh Strawberries, Fresh Seasonal Berries and Granola (<i>contains gluten</i>)</p>	<p>Popcorn Bar ^G \$7.95</p> <p>Salted Popcorn ^{VG} Dark Chocolate and Peanut Coated Popcorn M&M'S® Candies Shakers of Flavored Toppings to include: <i>Bacon Cheddar; White Cheddar; Hot Jalapeno; BBQ</i> Assorted Canned Soft Drinks (1 per guest)</p>
<p>Energy Break ^{G, VG} \$6.95</p> <p>Home-Baked Chocolate Salted-Almond Bar Dried Fruit and Seed Bar Fruit-Flavored Craisins (Individual Portions) Crispy Savory-Seasoned Chick Peas Fresh Vegetable Crudit� with Garlic Hummus</p>	<p>Babcock Hall Sundae Bar ^{** G} \$8.50</p> <p>Babcock Hall Vanilla Ice Cream with Guest's Choice of Toppings to Include: Hot Fudge and Caramel Sauces, Sliced Strawberries, Spanish Peanuts, Maraschino Cherries, M&M'S® Candies Fresh Banana Slices and Fresh Whipped Cream</p>
<p>Dip 'ems ^G \$7.95</p> <p>Warm Chocolate Fondue with Fresh Strawberries, Pineapple Wedges, Pretzels (<i>contains gluten</i>), and Marshmallows for Dipping</p>	

****Station Attendant required - \$70 Fee** (\$35 per attendant, per hour - 2 hour minimum)

G: Gluten Sensitive *except as noted* **VG:** Vegan

All prices subject to 20% service charge and applicable sales tax.



Bar Service

Charges are by the drink, unless ordering a Bar Package.

Consult your Catering Sales Manager to tailor bar services to fit your needs. Pricing for special Order Beer, Wine or Spirits available on request.

Premium Brands

Absolut Vodka Korbelt VSOP Brandy
Bombay Sapphire Gin
Crown Royal Whiskey Jameson Irish Whiskey
Mt. Gay Eclipse Rum
Glen Grant Scotch
1800 Silver Tequila
Maker's Mark Bourbon

Bogle Wines
*Sauvignon Blanc, Chardonnay,
Merlot, Cabernet Sauvignon,
Old Vine Zinfandel*

Call Brands

Skyy Vodka Korbelt Brandy Tanqueray Gin
Jack Daniels Whiskey
Bacardi Rum Captain Morgan Spiced Rum
Dewars Scotch
Jose Cuervo Tequila
Jim Beam Bourbon

Rising Shores® Wines
*Chardonnay, Pinot Grigio, Sauvignon Blanc,
White Zinfandel,
Merlot, Cabernet Sauvignon*

Premium Bar			Call Bar		
	Host	Cash		Host	Cash
Cocktails	\$7.50	\$8.00	Cocktails	\$6.75	\$7.00
Mixed Drinks	\$7.00	\$7.50	Mixed Drinks	\$6.25	\$6.50
Wines	\$8.50	\$9.00	Wine	\$6.00 - \$7.25	\$6.25 - \$7.75

Additional Beverages

All of the following beverages are included on full bars. Host Bar prices subject to service charge and sales tax.
Cash Bar prices are inclusive of sales tax.

	Host	Cash
Martinis, Manhattans, Specialty Drinks.....	\$8.75	\$9.00
Cordials	\$7.25	\$7.75
Import & Micro Brew:		
Bottled - Capital Amber, New Glarus Spotted Cow, Stella Artois.....	\$6.25	\$6.50
Draft - Capital Amber or New Glarus Spotted Cow (min. 100 guests).....	\$5.00	\$5.25
Domestic Beer:		
Bottled - Miller Lite, Leinenkugels Original.....	\$4.50	\$4.75
Draft - Miller Lite or Bud Light (min. 100 guests).....	\$4.25	\$4.50
Non-Alcoholic Beer	\$4.25	\$4.50
Soft Drinks and Sparkling Water.....	\$3.00	\$3.25
Domestic, Import, Micro Beer - Half Barrel.....	Prices on request	

Bartender Fee of \$35 per bartender per hour waived with \$195 sales,
excluding service charge and sales tax, per bartender per hour (3 hour minimum).

Bar Packages

Hourly Host Premium Bar Package: 1st Hour \$17.00 per person Each Additional Hour \$7.50 per person
Hourly Host Call Bar Package: 1st Hour \$16.00 per person Each Additional Hour \$6.75 per person
 Includes Cocktails, Mixed Drinks, Wine, Cordials and Martinis, along with our standard Domestic, Micro, Import and NA Beers
*Hourly rate is based on continuous service and must be guaranteed for all guests, except children.
 Complimentary sodas for children are included in package.*

Endless Sodas

Endless soft drinks from the bar for your Reception or Dinner event
Groups up to 250 guests \$425.00 package price

All prices subject to 20% service charge and applicable sales tax.



Wine List
For Table Service

House Wines

Rising Shores®

By Rutherford Ranch Winery, Napa, Valley, Certified California Sustainable Winery
Our private label wine available exclusively at Monona Terrace®

Chardonnay, Pinot Grigio, Cabernet Sauvignon, Merlot, White Zinfandel	\$23.95
Sauvignon Blanc	\$30.95

White Wines

Chardonnay

Chateau St. Michelle	\$37.95
Estancia	\$38.95
Rutherford Ranch	\$50.95

Pinot Grigio

Cavit	\$27.95
Ecco Domani	\$30.95
A to Z Pinot Gris	\$37.95

Riesling

Schlink Haus Kabinnet	\$27.95
Hogue	\$31.95

Whites of Distinction

Pine Ridge Chenin Blanc+Viognier	\$37.95
Kenwood Sauvignon Blanc	\$40.95
Nobilo Sauvignon Blanc	\$40.95
Chateau Bonnet Blanc	\$43.95

Wisconsin Varietals

Prairie Fume by Wollersheim	\$31.95
Vin X 10 by Botham	\$33.95

Red Wines

Cabernet Sauvignon

Raymond R Collection	\$38.95
Estancia	\$47.95
Rutherford Ranch	\$69.95

Merlot

14 Hands	\$30.95
Estancia	\$38.95

Pinot Noir

Five Rivers	\$31.95
Erath	\$51.95
Kenwood Russian River Valley	\$54.95

Reds of Distinction

Trapiche Malbec	\$26.95
Cline Syrah	\$29.95
Rosemont Estate Shiraz	\$31.95
Ruffino Chianti	\$31.95
Ravenswood Lodi Zinfandel	\$36.95
Chateau St. Sulpice Bordeaux	\$43.95
Bridlewood Blend 175	\$51.95
Ghost Pines Red Blend	\$59.95

Wisconsin Varietals

Uplands Reserve by Botham	\$33.95
Sangiovese by Wollersheim	\$49.95

Champagne & Sparkling Wines

Kenwood Yulupa Brut	\$23.95	Ballatore Gran Spumante	\$27.95
Wollersheim Sparkling Grape Juice	\$18.95	Lunetta Prosecco	\$41.95
		Veuve Clicquot Brut Yellow Label	\$210.00

Custom Order and Kosher Wines available upon request.

G: Gluten Sensitive *except as noted* VG: Vegan

All prices subject to 20% service charge and applicable sales tax.

Hors d'oeuvres



Cold Hors d'oeuvres

Priced per piece unless otherwise indicated.
Minimum of 25 unless otherwise indicated.

Vegetarian

Chocolate Dipped Strawberries ^G	\$2.65
Fresh Fruit Kabobs ^{G, VG}	\$5.10
Bleu Cheese Walnut Croustade.....	\$2.45
Fresh Vegetables & Herbed Cheese Croustade.....	\$2.15
Cucumber Cup with Hummus & Tomato ^{G, VG}	\$3.25
Petite Vegetarian Taco Croustade.....	\$2.05
Bruschetta - Roasted Garlic & Wisconsin Cheddar or Roma Tomato ^{VG}	\$2.75
Salted Watermelon Spoon ^{G, VG}	\$2.50
Antipasto Skewers ^G	\$2.30
Petite Desserts:	\$3.25

Cheesecakes, Cream Puffs, Tartlets, Truffles, ^G Finger Cakes, Petit Fours, Éclairs, French Macarons

Minimum Order: Three Choices - 100 Pieces Four Choices - 400 Pieces Six Choices - 600 Pieces

Seafood

Caviar Deviled Eggs ^G	\$2.15
Cucumber & Crabmeat Rounds ^G	\$2.30
Iced Large Shrimp Cocktail with Fresh Lemon & Cocktail Sauce ^G	\$4.40
Lobster-Stuffed Cherry Tomato ^G	\$3.90
Smoked Salmon & Caviar Crouton.....	\$2.05
Smoked Salmon Mousse Tartlet.....	\$2.50
Sushi with Wasabi & Pickled Ginger - <i>Minimum 100 pieces, Maximum 600 pieces</i>	
California Roll ^G or Tempura Shrimp.....	\$2.95
Vegetarian ^{G, VG}	\$2.80

Meat

Andouille Sausage Canapé.....	\$2.35
Beef Tenderloin Carpaccio.....	\$3.75
Asparagus & Smoked Turkey Canapé.....	\$2.45
Profiteroles - Tarragon Chicken, Smoked Salmon Salad, Roasted Red Pepper Hummus.....	\$2.55
Smoked Turkey Finger Sandwich with Wisconsin Cranberry-Plum Relish.....	\$2.55

G: Gluten Sensitive except as noted VG: Vegan

All prices subject to 20% service charge and applicable sales tax.



Hot Hors d'oeuvres

Priced per piece unless otherwise indicated.
Minimum of 25 unless otherwise indicated.

Vegetarian

Aloo Tiki (<i>East Indian Potato Patties with Spicy Pea Filling</i>) with Tamarind Chutney ^{VG}	\$2.50
Artichoke Crostini.....	\$2.30
Baked Artichoke Dip with Baguettes (approximately 32 portions per qt).....	\$29.95 per quart
Blueberry Goat Cheese Tartlet	\$2.65
Caramelized Onion Tartlet	\$2.40
Jalapeño Cream Cheese Wonton	\$3.35
Wisconsin Mozzarella and Tomato Crostini	\$2.40
Petite Mushroom Empanadas.....	\$3.75
Petite Quiche with Asparagus and Gruyere ^G	\$3.50
Petite Vegetarian Egg Rolls with Sweet and Sour Sauce.....	\$2.50
Phyllo Wrapped Asparagus	\$4.00
Spanikopita.....	\$3.55
Vegetable Samosas	\$3.75
Wisconsin Wild Rice Stuffed Mushrooms ^G	\$2.45
Wild Mushroom-Fontina Vol-au-vent	\$4.40
Wisconsin Four Cheese Tartlet	\$2.50

Seafood

Curried Shrimp Croustade.....	\$2.45
Crabcake with Remoulade Sauce	\$3.50
Shrimp Toast.....	\$2.75

Meat

Bacon Wrapped Water Chestnuts with Marmalade Glaze ^G	\$3.15
Bacon Wrapped Date with Almond ^G	\$3.95
Battered Chicken Drumsticks with Ranch Dressing.....	\$2.25
Buffalo Chicken Wings with Bleu Cheese Dip and Celery Sticks	\$2.50
Chicken-Mushroom Sun-Dried Tomato Puff	\$3.40
Cheesy Smoked Chicken Cornucopia	\$3.95
Chicken Satay Marinated in Lemongrass-Ginger Sauce ^G	\$3.00
Chicken Spring Rolls with Sweet and Sour Sauce.....	\$2.95
Hibachi Beef Teriyaki Skewers	\$4.50
Jerk Chicken Skewer with Mango Salsa ^G	\$3.25
Meatballs: Swedish or BBQ	\$2.05
Pork Pot Stickers with Peanut Sauce.....	\$2.35

G: Gluten Sensitive *except as noted* *VG*: Vegan

All prices subject to 20% service charge and applicable sales tax.



Hors d'oeuvres Platters

Priced per portion unless otherwise indicated.
Minimum of 25 unless otherwise indicated.

Gourmet International Cheese and Fruit Display ^G (50 person minimum).....	\$6.75
<i>Gruyere Swiss, Vermont Cheddar, Fontina, Creamy Brie, Lemon-Herb Chevre and Lemon Bleu Cheeses with Strawberries, Grapes, Dried Apricots, and Kiwi. Toasted Pecans and Gourmet Crackers (contains gluten)</i>	
Smoked Cheese & Grilled Vegetable Antipasto Platter ^G	\$5.75
<i>Smoked Parmesan, White Cheddar, and Gruyere Cheeses in Rosemary Roasted Garlic Vinaigrette with Grape Tomatoes, Asparagus, Kalamata Olives, Roasted Bell Peppers, Red Onion, and Grilled Zucchini & Yellow Squash</i>	
Marinated Fresh Cheese Platter ^G with Baguette Slices.....	\$3.50
<i>Fresh Parmesan, Feta, Mozzarella, and Baby Swiss Cheeses in Chef's Infused Olive Oils with Roasted Red Peppers, Kalamata Olives and Baguette Slices (contains gluten)</i>	
Wisconsin Cheese Platter ^G with Gourmet Cracker Assortment.....	\$3.65
<i>Wisconsin Sharp Cheddar, Baby Swiss, Muenster, and Green Bay White Cheddar Cheeses with Gourmet Crackers (contains gluten)</i>	
Wisconsin Cheese & Sausage Platter ^G with Gourmet Cracker Assortment.....	\$3.75
<i>Wisconsin Sharp Cheddar, Baby Swiss, Muenster, and Green Bay White Cheddar Cheeses with Sliced Salami, Cubed Turkey-Pastrami and Gourmet Crackers (contains gluten)</i>	
Baked Whole Brie and Raspberries en Croute with Baguette Slices (approx 70 petite servings)	\$225.00 per platter
<i>Also available with Mushrooms</i>	
Decorated Whole Poached Salmon ^G (approx 60 petite servings).....	Market Price
<i>Served with Capers, Red Onion, Tomato, Boiled Egg, Gourmet Crackers (contains gluten), Herb Cream Cheese & Fresh Lemon</i>	
Home-Smoked Salmon Fillet Display ^G (approx 30 petite servings).....	\$235.00 per platter
<i>Served with Capers, Red Onion, Tomato, Boiled Egg, Gourmet Crackers (contains gluten), Herb Cream Cheese & Fresh Lemon</i>	
Fresh Vegetable Crudités ^{G, VG} with Dip (contains dairy and gluten)	\$2.65
Fresh Vegetable and Relish Tray ^{G, VG}	\$2.90
Marinated Grilled Vegetable Platter with Pesto Dip ^G	\$2.90
Seasonal Fresh Cut Fruit Platter ^{G, VG}	\$5.50

Chef's Carving Table

Steamship Round of Beef ^G with Dijon, Mayo and Horseradish Cream Sauce (approx. 150-200 petite servings).....	Market Price
Whole Slow Roasted Prime Rib ^G with Béarnaise Sauce & Horseradish Cream Sauce (approx. 50 petite servings).....	Market Price
Baron of Beef ^G with Dijon, Mayo and Horseradish Cream Sauce (approx. 80 petite servings).....	Market Price
Beef Wellington with Demi Glace and Béarnaise Sauce (approx. 35 petite servings).....	Market Price
Whole Roasted Turkey ^G with Dijon, Mayo and Wisconsin Cranberry Chutney (approx. 40 petite servings).....	\$385.00
Whole Smoked Turkey ^G with Dijon, Mayo and Wisconsin Cranberry Chutney (approx. 40 petite servings).....	\$395.00
Whole Boneless Ham ^G with Dijon, Mayo and Door County Cherry Chutney (approx. 25 petite servings).....	\$305.00
Whole Island Pork Loin ^G with Chipotle BBQ Sauce and Mango Chutney (approx. 40 petite servings)	\$250.00
Steamship Round of Pork ^G with Dijon and Chipotle BBQ Sauce (approx. 40 petite servings).....	Market Price
Roast Leg of Lamb ^G with Minted Saffron Sauce (approx. 25 petite servings).....	Market Price

Petite Rolls (contain gluten) with above items.

Chef Attendant required on all carving tables. Chef Attendant fee \$35 per hour per attendant (3 hour minimum)

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All prices subject to 20% service charge and applicable sales tax.



Hors d'oeuvre Packages and Stations

Minimum 50 guests

Wisconsin Made \$8.95

Wisconsin Wild Rice Stuffed Mushrooms ^G
Rushing Waters Smoked Trout Crouton
Cheesy Smoked Chicken Cornucopia
Gourmet Wisconsin Cheese & Sausage Platter ^G
with Crackers (*contains gluten*)
(3.25 total portions per guest)

Antipasto Table ^G \$9.25

Marinated Fresh Wisconsin Cheeses
Assorted Olives
Salami and Prosciutto
Mushrooms, Pepperoncinis and Artichoke Hearts
Marinated and Grilled Vegetables
Tapenade and Infused Olive Oil
Rustic Breads and Baguette Slices (*contains gluten*)
(3 total portions per guest)

Butler's Choice \$7.50

Petite Quiche with Asparagus and Gruyere ^G
Curried Shrimp Croustade
Caramelized Onion Tartlet
Wisconsin Mozzarella & Tomato Crostini
Tarragon Chicken Salad Profiterole
(3 total portions per guest)

Happy Hour Package \$13.75

Buffalo Wings with Bleu Cheese Dip
BBQ Chicken Pizza Squares
Mini Cheddar-Jalapeno Poppers
Layered Taco Dip with Tortilla Chips ^G
(6 total portions per guest)

Wisconsin Tailgate \$12.50

Wisconsin Cheese Platter with Gourmet Crackers
Fresh Vegetable & Relish Tray ^G
Petite Wisconsin Waldorf Salads
Mini Cheddarwursts with Condiments
BBQ Chicken Skewers ^G
Homemade Warm Potato Chips
(6 total portions per guest)

Mashed Potato Martinis ^{G**} \$8.50

Steaming Garlic Mashed Potatoes in Martini Glasses
Served with Guests Choice of Toppings:
*Bavarian Mushroom Sauce, Crispy Onions (contains gluten),
Sour Cream with Chives, Diced Bacon, Sharp Cheddar Sauce,
Shredded Wisconsin Swiss Cheese and Infused Butters*
(1 martini per guest)

The International \$11.50

Tomato Bruschettas
Spanikopita
Petite Brie & Raspberry en Croute
Pork Pot Stickers with Peanut Sauce
Cheesy Smoked Chicken Cornucopia
Asparagus & Smoked Turkey Canapé
(4 total portions per guest)

Dim Sum \$10.50

Pork Pot Stickers with Peanut Sauce
Hibachi Beef Teriyaki Skewer
Chicken Satay
Chicken Spring Rolls
Petite Vegetarian Egg Rolls
Sweet & Sour Sauce
(4 total portions per guest)

Taste of Italy \$9.95

Steamed Cavatappi & Angel Hair Pastas with
Bolognese & Alfredo Sauces, Fresh Blend of Julienne &
Sliced Vegetables, Fresh Shredded Wisconsin Parmesan Cheese
Kalamata & Queen Olives,
Artichoke Hearts and Sun-Dried Tomatoes
(2 petite portions per guest)

Quesadilla Station \$9.95

Fajita Seasoned Chicken Quesadillas and
Grilled Portobello & Vegetable Quesadillas
Served with Tortilla Chips, Sour Cream, Salsa and Guacamole ^G
(3 total portions per guest)

Slider Bar \$11.50

Mini Beef Patties, Buffalo Chicken Patties
Portobello Mushroom Caps
Vegetable Relish Platter with French Onion Dip
Potato Chips
Mini Cocktail Rolls & Buns, Condiments
(3.5 total portions per guest)

Mac & Cheese Bar** \$7.95

Homemade Mac & Cheese
Served with Guests Choice of Toppings:
*Diced Ham, Broccoli Florets, Crispy Fried Onions,
Roasted Red Peppers, Green Onions, Toasted Panko,
Parmesan Cheese and Hot Sauce*
(1 portion per guest)

Sweet Rewards** \$9.50

Sliced Roasted Fresh Pineapple ^G
with Babcock Hall Vanilla Ice Cream ^G
Accompanied by an Assortment of Gourmet Petite Desserts
(3 total pieces per guest)

****Station Attendant Required - Attendant Fee \$70 per attendant (\$35 per attendant per hour - 2 hour minimum)**
White Gloved Butler Staff - \$56 (\$28 per hour, per staff - 2 hour minimum)
Not all items listed are butler passable.

G: Gluten Sensitive except as noted VG: Vegan

All prices subject to 20% service charge and applicable sales tax.

**2018 MONONA CATERING FOOD SERVICE POLICY AGREEMENT
For Monona Terrace Community and Convention Center**

The following general information outlines stipulations pertaining to the provision of food and beverage service in Monona Terrace Community and Convention Center.

GUARANTEES

We require a preliminary attendance figure after menu selections have been made. However, we must have signed Catering Function Sheets two weeks prior and a firm guarantee of the number of meals to be served no less than 72 hours prior to each function (excluding holidays and weekends). Otherwise, your group will be billed for the preliminary number of meals, or the actual number of meals served, whichever is greater.

Example of Final Guarantee Due Date:

<u>Day of Event</u>	<u>Day that Guarantee is due by 12 Noon (excluding holidays and weekends)</u>
Monday	Preceding Wednesday
Tuesday	Preceding Thursday
Wednesday	Preceding Friday
Thursday	Preceding Monday
Fri., Sat., Sun.	Preceding Tuesday

It is our policy to prepare the lesser of either 5% or 50 more meals than the final guarantee number requires. Since these are "extra meals," we reserve the right to choose to make vegetarian or comparable substitutions in this overage. Your group will not be charged for these meals unless they are served to your guests.

Special dietary requests may be pre-ordered. Special dietary requests which are not pre-ordered will be charged in addition to the final guarantee.

Work orders, personnel schedules, and food orders cannot be made until a signed Food Service Policy Agreement, signed Catering Function Sheets and the required deposits have been received.

DEPOSITS AND PAYMENTS

Please refer to the Payment section of your Monona Terrace rental agreement for deposit and payment details. Subgroup orders and exhibitor services require payment in full for the estimated charges 14 days prior to the function.

Make all payments payable to MONONA TERRACE COMMUNITY AND CONVENTION CENTER. Final billing for all services will be processed through Monona Terrace Community and Convention Center.

Lessee is responsible for payment of food and beverage charges in the event of nonpayment by Lessee's event sponsors or invitees.

SERVICE CHARGES AND TAXES

A service charge of 20% is added to all food and beverage charges. This service charge is also subject to sales tax. Service charges are applied toward gratuity payments, which are not the property of any one employee, and are disbursed by Monona Catering in accordance with our Employee Agreement.

Any of the following circumstances will result in additional charges:

A program scheduled during the meal function that exceeds 90 minutes and necessitates the retention of employees for the completion of clearing soiled dishes, etc.

A schedule that requires a room to be set in fewer than two hours.

A schedule that requires a room set to be completed more than two hours prior to start of function.

Damage or loss of equipment attributable to a member or attendee of the event.

Other special needs or changes not previously agreed upon and shown on the Catering Function Sheets.

CANCELLATIONS

Within 10 days prior to event: Cancellation Fee is 50% of the estimated food and beverage total.
After 12 Noon on the Guarantee Due Date: Cancellation Fee is 75% of the estimated food and beverage total.
Within 24 hours prior to event: Cancellation Fee is 100% of the estimated food and beverage total.
Custom/Special Orders (already ordered): Cancellation Fee is 100% of the quoted price.

FOOD RESTRICTIONS

With the exception of wedding cakes produced in a Wisconsin-licensed professional kitchen, all food and beverages served or consumed on the premises must be purchased, prepared, and served by Monona Catering (see Wedding Cake Policy).

No leftover food or beverages may be taken from the premises. At the conclusion of the function, such food and beverages become the property of Monona Catering and are donated to local shelters if deemed acceptable by Health Department Codes.

DISCLAIMER

Published menu prices cannot be guaranteed until six months prior to your event; therefore, menu prices are subject to change without notice up to six months prior to your event. Cash menu prices are subject to change without notice.

Within six months of event, and prior to final menu selections and Lessee signing the Catering Function Sheets, published menu prices affected by higher than normal wholesale pricing are subject to change WITH notice. Within six months of event, prices are guaranteed once Lessee has approved and signed the Catering Function Sheets.

Monona Catering cannot be held responsible for any food or beverage related injuries or illnesses resulting from food or beverages not prepared by Monona Catering.

Monona Catering cannot be held responsible for any damage or loss of any merchandise or personal belongings placed or left in the food service area.

Force Majeure: Monona Catering shall not be liable for non-performance of this contract when such non-performance is attributable to labor disputes; accidents; government (Federal, State, or Municipal) regulations of or restrictions upon travel or transportation; non-availability of food, beverage or supplies; riots; national emergencies; acts of God; and other causes—whether enumerated herein or not—which are beyond the reasonable control of Monona Catering, thus preventing or interfering with the catering company's performance. In such event Monona Catering shall not be liable to the customer for any damages, whether actual or consequential, which may result from such non-performance. Monona Catering shall use reasonable diligence to correct the cause of the delay, and if the condition that caused the delay is corrected, Monona Catering shall notify the Lessee immediately and shall resume operations under the agreement.

If any provision of this agreement or the policies, rules, and regulations which have been incorporated into this agreement by reference shall be declared invalid or unenforceable, the remainder of the provisions shall continue in full force and effect to the fullest extent permitted by law.

MULTI-ENTRÉE TICKETING

\$1.00 per guest Multi-Entrée Fee applies, unless otherwise indicated. Fee is subject to service charge and sales tax.
Fee does not apply to single entrée with children's meal and vegetarian/special dietary option.

Under 20 Guests	One Entrée Only*
20 – 50 Guests	Maximum 2 Entrées* - <i>Minimum of 10 per entrée</i>
50+ Guests	Maximum 3 Entrées* - <i>Minimum of 10 per entrée</i>

*Plus special dietary requests.

Meal Identification: Color-coded meal tickets are available from Monona Catering. Any group not using Monona Catering meal tickets must have their selected method of meal ID pre-approved.

Red – Beef Yellow – Chicken Blue – Seafood Green – Vegetarian/Special

Monona Catering will attempt to collect any meal tickets issued by the Lessee as the meals are served; however, Lessee will be billed for the number of meals actually served or the final guarantee, whichever is greater, regardless of the number of tickets collected.

BUFFET SERVICE

Cold Buffet – 25 Person Minimum Hot Buffet – 50 Person Minimum

Monona Catering recommends a minimum of one two-sided buffet per 150 guests; however, each event is unique, and details should be discussed with your Catering Sales Manager to determine the appropriate setup for your function. Please allow adequate space in your floor plan. Groups that fall below the required minimum will be subject to additional

TABLE SETTINGS

Table sets beyond the standard 5% overage (50 maximum) are subject to a \$3.00 per place setting fee, plus service charge and sales tax (excluding food and beverage). Any preset food and beverage overage will be subject to additional charges determined on a menu-by-menu basis.

WATER SERVICE

Meals: Sit-down or buffet meal service includes appropriate water service as part of meal.

Meetings: Speaker's water and water stations will be provided for your meeting at no charge.

Executive Service (glassware at each setting) or Conference Style Service (glassware in center of each table): is available at \$1.50, plus service charge and tax, per setting per meeting day. Fee will be waived with a minimum \$40 food and beverage purchase per guest per meeting day (excluding service charge and tax). Purchases for activities beyond the meeting day are not included in this minimum. These styles of service must be ordered for the room set number and not the food guarantee number.

One room refresh per day is included with your water service, normally done during a meal period. Multiple refreshing of meeting rooms will be subject to additional labor charges.

Non-Meal, Non-Meeting Function: Disposable glassware will be made available by the water fountains on each level of Monona Terrace at no charge. Should individual water stations be required inside or adjacent to Lessee's contracted space that is not conducting a meeting or meal, a delivery fee of \$25 per station per trip may apply.

BAR SERVICE

A bartender charge of \$35 per bartender per hour waived with \$195 sales, excluding service charge and sales tax, per bartender per hour (three-hour minimum).

Monona Catering recommends a minimum of one bartender per 100 guests; however, each event is unique and function details should be discussed with your Catering Sales Manager to determine the appropriate staffing. Monona Catering will make every reasonable effort to accommodate special staffing requests; however, we reserve the right to limit staffing depending on availability. Please allow adequate space in your floor plan.

Bar Movement: There is no additional charge for one bar movement during your event. If more than one bar movement is required, a \$50.00 (plus tax) per bar movement fee will apply.

Events with less than a \$10 catered food purchase per guest (excluding service charge and tax) and longer than two hours in duration may be subject to the Monona Terrace Alcohol Party Policy.

Monona Catering reserves the right to refuse service of alcoholic beverages to anyone under the age of 21 years old.

SPECIAL STAFFING

All labor charges are subject to sales tax.

Butler Staff or Wait Staff Attendants (beyond normal staffing levels): \$28 per hour per staff with a three-hour minimum unless otherwise indicated. Monona Catering recommends a minimum of one butler staff per 200 passable portions. Appropriate staffing level will be determined on a case-by-case basis.

Setup & Teardown: Setup and teardown of client décor (table favors, programs, vases, etc.) by Monona Catering staff will be subject to a \$28 per hour per staff charge (two-hour minimum). Appropriate staffing level will be determined on a case-by-case basis by Monona Catering and may require more than one staff member. Lessee must provide appropriate packing materials for removal of décor items.

Chef Attendants: \$35 per hour per chef with a three-hour minimum. Monona Catering recommends a minimum of one chef attendant per 150 guests, depending on the number of items to be carved. Appropriate staffing level will be determined on a case-by-case basis.

Note: Should special staffing requirements exhaust the Monona Catering employee roster, we reserve the right to use subcontracted staff. If subcontracted staff is required, any "minimum number of hours" due the subcontracted agency in excess of Monona Catering's existing policy will be charged to the client.

WEDDINGS

Any tiered wedding cake from a source other than Monona Catering must be produced in a Wisconsin-licensed professional kitchen and will be subject to the Wedding Cake Policy.

In addition to food and beverage purchases, a Basic Wedding Package that covers setup and service requirements applies, unless otherwise indicated.

IN-HOUSE DÉCOR

The following items are available for rental from Monona Catering and are subject to applicable sales tax:

Votive Candles	\$.95 each
Table Stands	\$.50 each - <i>no fee applies for use during meal functions</i>
Special Linen	Available on request

Subcontracted services, when arranged by Monona Catering, are subject to an additional handling fee based on the subcontracted invoice value, i.e. ice carvings, floral, linens.

ICE CARVINGS

Handling Fee: \$100 plus tax per standard sculpture (includes receipt, placement and teardown). Delivery should be scheduled the day of your function. Delivery prior to the day of your function will be subject to a \$25 per carving per day cold storage fee plus tax. Carvings should be delivered with the appropriate drip trays.

Appropriate care will be used when handling your ice carving; however, due to their delicate nature Monona Catering cannot be held responsible for damage during shipping, placement, or display.

PRODUCT SAMPLING

Exhibitors may distribute free samples only of a food or non-alcoholic beverage that is made or sold in the ordinary course of business of the exhibitor. These samples must not exceed two ounces of food or three ounces of non-alcoholic beverage.

A request to distribute free samples must be submitted to Monona Catering in writing a minimum of 14 days prior to the opening of the event, along with precise product descriptions and a signed Hold Harmless Agreement, indemnifying both the City of Madison and Monona Catering from any claims for injury or illness that may arise from said activity. Please contact Monona Catering directly to acquire the Hold Harmless Agreement.

Exhibitors must also supply proper liability insurance.

CONCESSIONS (Cash Food Outlets)

Monona Catering may provide concession service at no cost for events with verifiable attendance of at least 500 people per day. The opening and closing of any and all cash food outlets are at the discretion of Monona Catering. Group's cash outlet history at Monona Terrace will be considered in the decision. Should Lessee request cash food outlet to remain open beyond Monona Catering's recommended closing time, there will be a \$70 per hour fee. This fee will be waived with a minimum of \$300 sales per hour. For events under 500 people the fee of \$35 per hour per staff (two staff and three-hour minimum) will be waived with \$200 per staff per hour sales.

MISCELLANEOUS

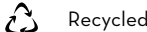
All personal belongings must be removed from the food service area at the end of your event. Monona Catering cannot be held responsible for damage or loss resulting from non-removal of personal belongings from the food service area.

One John Nolen Drive

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Madison, WI 53703

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Recycled