



# MONONA CATERING

## 2025 MENU

EXCLUSIVELY AT MONONA TERRACE  
*Let us orchestrate your incredible.*



MONONA  
CATERING





# WELCOME TO MONONA CATERING

*The Exclusive Caterer of  
Monona Terrace Community and Convention Center!*

**Welcome to Monona Catering**, the award-winning, exclusive caterer of Monona Terrace Community and Convention Center. Since the center’s opening in 1997, we’ve provided our guests the highest quality food, beverage and service—a promise guided by our commitment to “Be the Best, No Less.” You’ll experience that commitment in three main ways: through our sourcing of local and sustainable food, our environmental leadership and attention to our guests.

*Monona Terrace  
overlooking beautiful  
Lake Monona.*

## **Local, Sustainable Food**

Our chefs create unique, flavorful menus sourced with local food when available and produced by area farmers and cooperatives. We incorporate into our menus seasonal fruits and produce, such as cherries and cranberries from Door County, Wisconsin. We also feature ice cream made at the University of Wisconsin-Madison’s Babcock Hall Dairy Plant and Store, a nod to our rich community ties. Our chefs enjoy gathering fresh fruits and vegetables from the Dane County Farmers’ Market to use in the casual yet gourmet dishes for our rooftop Lake Vista Café, and we’re proud to serve craft and micro-brewed beer and wines made in Wisconsin.

## **Environmental Leadership**

Monona Terrace is certified as a platinum level LEED-EB (existing building) facility by the U.S. Green Building Council. We work hard to ensure that we meet or exceed all of the environmentally friendly practices required of this prestigious recognition. As stewards of our environment and community, we donate thousands of pounds of leftover food to local pantries. And through composting, we divert tons of pre and post-consumer food from the waste stream. We also use recyclable and compostable products.



## **Attention to Guests**

Because we’re passionate about delivering an exceptional and inspirational experience for your event, we’re attentive to every detail—which is what will make your event the one to remember. From customizing your food and beverage menu with family recipes or experimenting with flavor profiles, we will help you create the extraordinary experience you envision. We look forward to serving you.

One John Nolen Drive  
Madison, WI 53703  
Tel 608-261-4040

Thank you,  
*Wendy Brown-Haddock*

Wendy Brown-Haddock , CPCE  
General Manager

# MONONA CATERING TEAM

*We look forward to serving you!*



Wendy Brown-Haddock,  
CPCE  
General Manager

***“We take the opportunity every day to create a memorable experience.”***

Wendy joined Monona Catering in 2007 with over 20 years in the hospitality industry, which includes hotel management and catering. In 2010, Wendy earned a Certified Professional in Catering and Events (CPCE) distinction and was named general manager in 2016. Wendy guides a highly creative and award-winning team that is committed to excellence.



Shawn McDonald  
Executive Chef

***“I want my guests to have a phenomenal dining experience, from the first bite to the last sip.”***

Shawn’s love for the culinary arts began in 2001. He has been part of the success of nationally accredited restaurants, consulted for high profile menus and he has owned his own high-end restaurant. Chef Shawn enjoys creating contemporary menus with fresh ingredients. His experience, knowledge of the industry and commitment to every event is unparalleled.



Jan Blochwitz  
Executive Pastry Chef

***“We’re client driven so it’s especially exciting to help someone realize their vision.”***

Growing up on a farm in south-central Wisconsin, Jan’s love of baking began by sneaking tastes of pie dough and cookies from her sister, then learning to make them herself. Professionally, she first mixed dough at the popular Ovens of Brittany, eventually deepening her baking and pastry skills in Atlanta under the tutelage of a European-trained chef. Jan has been part of the culinary team since 1998.



Shawn Schmidt  
Culinary Director

***“Developing strong relationships is the foundation of everything I do.”***

Shawn has worked in the food and beverage industry since 1982 and joined Monona Catering in 1997, first as a kitchen manager, then purchaser and now culinary director. Shawn is instrumental in establishing and maintaining the facility’s LEED Platinum Certification for Sustainability by working with the University of Wisconsin-Madison’s robust composting program and through local food banks, redistributing food that would otherwise go to waste.



Marcia Terrones, CPCE  
Director of Sales

***“There is no such thing as a ‘cookie-cutter’ event. Let us help make your event unique and distinctive.”***

Marcia has been a member of the Monona Catering sales team since 2015. She has over 20 years of experience in creating exceptional events. Marcia loves that each day is different and exciting in the catering and events field. She is committed to leading the sales team in making each event special for our clients, truly creating an enjoyable experience from start to finish.

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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, wheat and sesame 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 consumer's 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.*

*Monona Catering reserves the right to make reasonable ingredient or menu substitutions based on the availability of items through our supply chain.*

# BREAKFAST



## BREAKFAST

Breakfast Entrées include Orange Juice, Rising Shores® Organic Fair Trade Coffee, Tea and Milk.  
*Multiple Entrée: Add \$1.25 per person (See page 28 for details).  
 Maximum of two selections (minimum of 10 per selection).*

- |  |   |
|--|---|
| <p><b>Farmer's Market Quiche</b> <b>\$19.95</b><br/>         Roasted Tomato, Zucchini &amp; Parmesan Quiche,<br/>         House Seasoned Quartered Baby Red Potatoes,<br/>         Applewood Smoked Bacon or Sausage Links,<br/>         Fresh Baked Muffins</p> | <p><b>Wisconsin Country Breakfast</b> <b>\$19.95</b><br/>         Wisconsin Cheese &amp; Chive Scrambled Eggs,<br/>         Applewood Smoked Bacon or Sausage Links,<br/>         House Seasoned Quartered Baby Red Potatoes,<br/>         Fresh Baked Petite Cinnamon Streusel<br/>         Coffeecake Muffins (contains gluten)</p> |
| <p><b>Thick Cut French Toast or Pancakes</b> <b>\$20.95</b><br/>         Your choice of French Toast or Pancakes,<br/>         Mixed Berry Compote, Warm Syrup &amp; Butter,<br/>         Scrambled Eggs, Sausage Links</p>                                      | <p><b>Homestyle Omelet</b> <b>\$20.95</b><br/>         Smoky Ham and Cheddar Omelet, Roasted Red<br/>         Pepper Hollandaise, Asparagus, Potato Pancakes,<br/>         Fresh Baked Muffins (contains gluten)</p>  |
| <p><b>Spinach Quinoa Scramble</b> <b>\$18.95</b><br/>         Scrambled Eggs, Spinach, Quinoa, Potatoes<br/>         O'Brien, Grilled Tomato, Fresh Baked Whole Grain<br/>         Petite Muffins (contains gluten)</p>  |   |

*Farmer's Market  
 Quiche (above) with  
 Applewood Smoked  
 Bacon, House  
 Seasoned Quartered  
 Baby Red Potatoes,  
 Orange Juice and  
 Muffins*

## CONTINENTAL BREAKFAST

*All Continental Breakfasts include Rising Shores® Organic Fair Trade Coffee, Assorted Teas and  
 Carafes of Orange Juice.*

- |   |  |
|---|--|
| <p><b>Traditional Continental</b> <b>\$14.50</b><br/>         Fresh Baked Pastries, Muffins, Sweet Scones</p>   | <p><b>Grand European Continental</b> <b>\$21.95</b><br/> <i>25 person minimum</i><br/>         House Made Filled &amp; Butter Croissants, Artisan<br/>         Breads, Butter &amp; Preserves, Cheese &amp; Cold Meat<br/>         Assortment, Hard Boiled Eggs, Seasonal Cut Fruit,<br/>         Granola, Individual Greek Yogurt</p> |
| <p><b>Healthy Start Continental</b> <b>\$15.95</b><br/>         House Made Granola Bars (contains nuts)<sup>G, VG</sup>, Whole<br/>         Fruit, Savory Scones, Whole Grain Muffins, Butter</p> |  |

## ENHANCEMENTS FOR YOUR CONTINENTAL

*Minimum order of 12.*

- |   |   |
|---|---|
| <p>Seasonal Fresh Cut Fruit Platter <sup>G, VG</sup> \$6.75 each<br/>         Whole Fruit Assortment <sup>G, VG</sup> \$3.50 each<br/>         Individual Greek Fruit Yogurt <sup>G</sup> \$5.25 each<br/>         Individual Granola with Milk \$5.25 each<br/>         Individual Assorted Cold Cereal \$5.25 each<br/>         with Milk</p> | <p>Hard Boiled Eggs <sup>G</sup> \$23.95 per dozen<br/>         Gluten Free Muffins <sup>VG</sup> \$43.95 per dozen<br/>         Gluten Free Scones <sup>VG</sup> \$43.95 per dozen</p> |
|---|---|

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

*All prices subject to  
 23% service charge and  
 applicable sales tax.*

*All pastries prepared fresh daily in our in-house bakery. All bakery items may contain traces of nuts.*

# BREAKFAST BUFFET

## HOT BREAKFAST BUFFET

*Minimum of 50 guests.*

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

All Breakfast Buffets include Rising Shores® Organic Fair Trade Coffee, Assorted Teas and Carafes of Orange Juice.

**“Build Your Own” Lakeshore Breakfast Buffet \$20.95**  
 Choose 1 selection from Eggs, 1 from Bakery & Griddle, 2 from Sides

ADD 1 selection from protein for an additional \$3.75 per person

### EGGS:

Wisconsin Cheddar & Chive Scrambled Eggs <sup>G</sup>  
 Denver Scramble <sup>G</sup>  
 Spinach & Quinoa Scrambled Eggs <sup>G</sup>  
 Spinach & Fontina Frittata <sup>G</sup>  
 Ham, Cheddar, & Broccoli Strata

### BAKERY & GRIDDLE:

House Baked Petite Pastries & Muffins  
 House Baked Savory & Sweet Scones  
 Petite Buttery Croissants  
 House Baked Petite filled Fruit, Chocolate & “Everything” Croissants  
 House Baked Corn Muffins & Honey Butter  
 House Baked Petite Cinnamon Streusel Coffee Cake Muffins  
 Belgian Waffles, Warm Syrup & Butter  
 Thick Cut French Toast, Warm Syrup & Butter

### SIDES:

House Seasoned Quartered Baby Red Potatoes <sup>G, VG</sup>  
 Hash Brown Potatoes <sup>G, VG</sup>  
 Seasonal Fresh Cut Fruit <sup>G, VG</sup>  
 Whole Fruit Assortment <sup>G, VG</sup>  
 Individual Greek Fruit Yogurt <sup>G</sup>  
 Vanilla Yogurt with Granola & Mixed Berry Compote  
 Oatmeal with Raisins & Brown Sugar <sup>VG</sup>

### BREAKFAST PROTEIN: <sup>G</sup>

Applewood Smoked Bacon (2 pieces) <sup>G</sup>  
 Pork Sausage Patties (2 pieces) <sup>G</sup>  
 Pork Sausage Links (2 pieces) <sup>G</sup>  
 Turkey Sausage Links (2 pieces) <sup>G</sup>

## À LA CARTE BREAKFAST SELECTIONS

*Minimum order 12, except where noted.*

House Made Quiche	\$39.95 each	Individual Cold Cereal with Milk	\$5.25 each
Farmers Market or Bacon & Wisconsin Swiss (8 slices, minimum order 1 whole Quiche)		Individual Greek Fruit Yogurt <sup>G</sup>	\$5.25 each
Chorizo Breakfast Burrito with Salsa	\$5.95 each	Bagels with Cream Cheese & Preserves	\$45.95 per dozen
Egg Monona Sandwich	\$6.25 each	House Made Granola Bars (contains nuts) <sup>G, VG</sup>	\$38.95 per dozen
Poached Egg, Sausage, Cheese on English Muffin		Oatmeal Packet with Brown Sugar <sup>VG</sup>	\$3.95 each
Ham, Cheddar & Broccoli Strata	\$5.95 each	Gluten Free Muffins <sup>VG</sup>	\$43.95 per dozen
Individual Spinach & Fontina Frittatas <sup>G</sup>	\$4.50 each	Gluten Free Scones <sup>VG</sup>	\$43.95 per dozen
Hard Boiled Eggs <sup>G</sup>	\$23.95 per dozen		

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All pastries prepared fresh daily in our in-house bakery. All bakery items may contain traces of nuts.



# LUNCH BEGINNINGS



Choice of 1 Salad included with Plated Entrées.  
Substitute Soup instead of Salad for \$1.00 per person.  
If you would like both Soup and Salad, please add \$3.50 per person.

## SALAD BEGINNINGS

### Garden Salad <sup>G</sup>

Hearts of Romaine & Baby Lettuces,  
Sliced Roma Tomatoes, Cucumbers, Shredded  
Carrots, Fresh Wisconsin Parmesan  
Creamy Ranch & House French Dressings

### Vista Salad <sup>G</sup>

Arcadia Greens, Shredded Red Cabbage, Roasted  
Carrot, Sliced Cucumber  
House Honey Mustard Dressing

### Orchard Salad <sup>G</sup>

Fresh Baby Greens, Diced Seasonal Apples,  
Gorgonzola Cheese  
House Fig-Grapeseed Vinaigrette

### Mediterranean Salad <sup>G</sup>

Arcadia Greens, Grape Tomato, Red Bell Pepper,  
Red Onion, Cucumber, Olives,  
Roasted Chickpeas, Feta  
House Lemon-Oregano Vinaigrette

*Vista Salad (above)  
with Arcadia  
Greens, Shredded  
Red Cabbage,  
Roasted Carrots,  
Sliced Cucumber &  
House  
Honey Mustard  
Dressing*

## SOUP BEGINNINGS

### Tomato Basil <sup>G, VG</sup>

Tomato Soup with Fresh Basil

### Beer Cheese

Beer & Vegetable Stock based Soup with a  
Creamy Blend of Wisconsin Cheeses

### Minestrone <sup>G, VG</sup>

Italian Seasoned Tomato Soup with Kidney Beans,  
Diced Carrots, Celery & Gluten Free Noodles

### Broccoli Cheese <sup>G</sup>

Creamy Wisconsin Cheese with Broccoli Florets

### Potato Leek <sup>G</sup>

Creamy Vegetable Soup with  
Fresh Leeks & Russet Potatoes

### Chicken and Orzo

Savory Chicken Broth with Orzo  
& a Bright Lemon Accent

### Creamy Chicken & Wild Rice <sup>G</sup>

Locally Grown Wild Rice Stewed with  
Fresh Vegetables

### Beef Spätzle

Hearty Beef Soup with German Spätzle

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# 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 \$1.25 per person (see page 28 for details).*

*Maximum of two selections (minimum of 10 per selection, except where noted).*

Top off your meal - Add centerpiece platters of House Baked Cookies and Brownies - \$2.75 per person.

*Enchilada Platter  
(above) Pair of  
House Made Chicken  
Enchiladas, Classic  
Tomato Enchilada  
Sauce, Red Pepper,  
Wisconsin Cheddar,  
Refried Beans,  
Fiesta Corn, Spanish  
Rice*

<b>Spinach Artichoke Chicken <sup>G</sup></b>	<b>\$25.50</b>	<b>Enchilada Platter <sup>G</sup></b>	<b>\$22.50</b>
Stuffed Chicken Breast, Fresh Spinach, Artichoke Hearts, Creamy Cheese Blend, Velouté Sauce, Brown Butter Mashed Potatoes		Pair of House Made Chicken Enchiladas, Classic Tomato Enchilada Sauce, Red Pepper, Wisconsin Cheddar, Refried Beans, Fiesta Corn, Spanish Rice (No additional vegetable or second meal selection with this entrée)	
<b>Tuscan Chicken</b>	<b>\$25.95</b>	Family Style Tortilla Chips with Mild Salsa (in place of rolls)	
Seared Boneless Chicken Breast, Cavatappi, Sundried Tomato Cream Sauce		Vegetarian: Substitute Cheese and Vegetable Enchiladas	
<b>Chicken Provençal <sup>G</sup></b>	<b>\$25.95</b>	<b>Wild Mushroom Ravioli</b>	<b>\$21.95</b>
Sautéed Chicken Breast, Herbed Tomato-Olive Provençal Sauce, Rice Vermicelli Pilaf		Vegetarian Ravioli filled with Wild Mushrooms & Cheese, topped with Hearty Marinara	
<b>Roasted Salmon <sup>G</sup></b>	<b>\$33.95</b>	<b>Vegetarian Entrée du Jour</b>	<b>\$21.95</b>
Oven Roasted Fresh Salmon Fillet, Braised Black Lentils, Pureed Butternut Squash		Our Executive Chef Will Make an Appropriate Choice in Consideration of Your Main Entrée	
<b>Grilled Porkchop <sup>G</sup> (minimum 25)</b>	<b>\$24.95</b>		
Boneless Porkchop, Green Peppercorn Demi-glace, Sliced American Fried Potatoes			

## Vegetable Choices <sup>G, VG</sup>:

Green Beans with Confetti Peppers;  
Snap Peas & Julienned Carrots;  
Cauliflower & Broccoli Florets with Baby Carrots

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# LUNCH SANDWICHES



Rising Shores® Organic Fair Trade Coffee, Tea and Milk accompany all Sandwiches and Entrée Salads.  
*Multiple Entrée: Add \$1.25 per person (see page 28 for details).*  
*Maximum of two selections (minimum of 10 per selection).*  
 Substitute Gluten Free Buns or Wraps: Add \$4.00 per portion.

Top off your meal - Add centerpiece platters of House Baked Cookies and Brownies - \$2.75 per person.

## SANDWICHES

*All Sandwiches come with a Dill Pickle Spear and your choice of:  
 Redskin Potato Salad <sup>G</sup>, Pasta Salad or Coleslaw. <sup>G</sup>*

*Croissant Sandwich  
 (above) with Deli  
 Ham & Wisconsin  
 Swiss, Tomato, Crisp  
 Lettuce and Pasta  
 Salad*

**Croissant Sandwich** **\$19.95**  
 Choose 1:  
 Turkey Club with Applewood Smoked Bacon;  
 Deli Ham & Wisconsin Swiss;  
 Tarragon Chicken Salad  
 All include Tomato, Crisp Lettuce  
 Vegetarian: Substitute Grilled Vegetables with  
 Pesto

**Roast Chicken on Ciabatta** **\$18.75**  
 Fresh Baked Ciabatta Bread, Deli-Sliced  
 Chicken, Cheddar Cheese, Tomato, Crisp  
 Lettuce  
 Vegetarian: Substitute Grilled Vegetables with  
 Pesto

**Southwest Chicken Wrap** **\$18.95**  
 Seasoned Grilled Chicken, Black Bean & Corn  
 Relish, Crisp Lettuce, Crema Sauce,  
 Herbed Flour Tortilla  
 Vegetarian: Substitute Fresh Avocado

**Turkey Club Wrap** **\$19.50**  
 Deli-Sliced Turkey, Applewood Smoked Bacon,  
 Tomato, Crisp Lettuce, Herb Tortilla  
 Vegetarian: Substitute Fresh Avocado

**Ranch Chicken Wrap** **\$18.95**  
 Grilled Chicken, Tomato, Carrot Shreds,  
 Alfalfa Sprouts, Ranch Schmear,  
 Herbed Flour Tortilla  
 Vegetarian: Substitute Fresh Avocado

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 VG: Vegan*

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 applicable sales tax.*

# LUNCH ENTRÉE SALADS



Rising Shores® Organic Fair Trade Coffee, Tea and Milk accompany all Sandwiches and Entrée Salads.  
*Multiple Entrée: Add \$1.25 per person (see page 28 for details).*  
*Maximum of two selections (minimum of 10 per selection).*  
 Substitute Gluten Free Buns or Wraps Add \$4.00 per portion.

Top off your meal - Add centerpiece platters of House Baked Cookies and Brownies- \$2.75 per person.

## ENTRÉE SALADS

	<b>Chicken Orchard Salad <sup>G</sup> &amp; House Made Croissant</b>	<b>\$20.50</b>	<b>Mediterranean Mezze Plate <sup>G</sup></b>	<b>\$21.95</b>
	Fresh Romaine and Spring Greens Salad, Grilled Boneless Chicken Breast, Diced Apples, Wisconsin Gorgonzola Cheese, Roasted Walnuts		Baby Lettuce, Grilled Sliced Chicken Breast, Garlic Hummus, Quinoa Tabbouleh, Feta Cheese, Sliced Roma Tomatoes, Cucumbers, Roasted Red Peppers, Mediterranean Olive Blend	
	House Fig-Grapeseed Vinaigrette, Butter Croissant (contains gluten)		House Lemon-Oregano Dressing, Grilled Pita Bread (contains gluten)	
	Vegetarian: Substitute Fresh Avocado		Vegetarian: Substitute Marinated Grilled Tofu	
	<b>Char-Crust Chicken Salad</b>	<b>\$21.50</b>	<b>Chipotle Lime Chicken Salad <sup>G</sup></b>	<b>\$20.50</b>
	Fresh Baby Greens, Roasted New Potato Wedges, Marinated Green Beans, Hickory-Molasses Boneless Chicken Breast, Chopped Fresh Chives, Parmesan		Spring Mix, Garlic-Lime Marinated Chicken Breast, Roasted Corn, Shoestring Radish, Cotjia Cheese, Pickled Onion	
	House Molasses-Balsamic Vinaigrette, Soft Bread Sticks & Butter		House Chipotle Ranch, Tortilla Chips	
	Vegetarian: Substitute Marinated Grilled Tofu		Vegetarian: Substitute Fresh Avocado	

*Chipotle Lime Chicken Salad (above) Spring Mix, Garlic-Lime Marinated Chicken Breast, Roasted Corn, Shoestring Radish, Cotjia Cheese, Pickled Onion, House Chipotle Ranch, Tortilla Chips*

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# 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.*

*Substitute Gluten Free Buns or Wraps: Add \$4.00 per portion.*

*Top off your meal - Add centerpiece platters of House Baked Cookies and Brownies - \$2.75 per person.*

**All Wrapped Up Buffet** **\$29.95**  
 Garden Salad with Creamy Ranch Dressing <sup>G, VG</sup>,  
 Tri-Color Rotini Pasta Salad, Antipasto Skewers <sup>G</sup>,  
 Gourmet Wrap Assortment  
*Please choose 2 Wraps, plus Vegetarian:*  
 Ranch Chicken; Southwest Chicken; Turkey Club  
 (contains bacon); Avocado Veggie  
 Miss Vickie's Gourmet Chip Assortment <sup>G</sup>

**Deli Buffet** <sup>G</sup> **\$25.95**  
 Garden Salad <sup>VG</sup>, Creamy Ranch & House French  
 Dressing, Home-Style Potato Salad, Sliced Turkey  
 & Ham, Hummus <sup>VG</sup>, Assorted Wisconsin Cheeses,  
 Sliced Tomato, Onion & Crisp Lettuce,  
 Assortment of Kaiser Rolls, Sliced Bread (contains  
 gluten) & Condiments; Potato Chips  
 Add: Chef's Soup du Jour for \$3.50

**Gourmet Deli Buffet** **\$28.95**  
 House Made Soup, Crackers, *Choice of One:*  
 Wisconsin Beer Cheese; Tomato Basil; <sup>G, VG</sup>  
 Minestrone <sup>G, VG</sup>,  
 Bistro Salad, Creamy Ranch & House French  
 Dressing <sup>G</sup>; Redskin Potato Salad <sup>G</sup>, Marinated  
 Antipasto Salad <sup>G</sup>, House Made Focaccia Sandwich  
 Wedges: Chicken Caesar, Turkey Club (contains  
 bacon) & Grilled Portobello & Pepper;  
 Kettle Chips <sup>G</sup>

**Southwestern Buffet** <sup>G</sup> **\$29.95**  
 Pueblo Potato Salad, Fajita Chicken Strips Sautéed  
 with Onions & Peppers, Corn Tortillas & Flour  
 Tortillas (contains gluten), Refried Beans <sup>VG</sup>,  
 Diced Tomatoes, Shredded Lettuce, Guacamole,  
 Wisconsin Sour Cream, Chunky Mild Salsa & Green  
 Chile-Tomatillo Salsa, House Made Cheese  
 Enchiladas, Spanish Rice <sup>VG</sup>, Tortilla Chips with  
 Warm Queso Dip  
 Add: Chicken Fiesta Soup for \$4.50

**Mediterranean Buffet** **\$28.95**  
 Greek Salad with House Lemon-Dill Vinaigrette <sup>G</sup>,  
 Avgolemono Chicken <sup>G</sup>, Hummus <sup>G, VG</sup> & Tabbouleh,  
 Falafel <sup>G, VG</sup>, Kifta Meatballs <sup>G</sup> (Arabic version of Beef  
 Meatballs), Roasted Potatoes with Oregano &  
 Mint <sup>G, VG</sup>, Green Beans with Fried Capers & Olive  
 Oil <sup>G, VG</sup>, Tzatziki Sauce <sup>G</sup>, Pita Bread

**Heart of Italy Buffet** **\$29.95**  
 Romaine Antipasto Salad <sup>G</sup> & Caprese Salad <sup>G</sup>,  
 Seared Chicken Breast atop Tomato Ragout <sup>G</sup>,  
 Baked Rigatoni Alfredo, Fresh Wisconsin Parmesan  
 Cheese <sup>G</sup>, Fresh Vegetable Blend <sup>G, VG</sup>  
 Assorted Pizzas (*choice of 3*):  
 Pepperoni; Sausage & Mushroom; BBQ Chicken;  
 Hawaiian; Sausage, Pepperoni, Mushroom, Black Olive &  
 Onion; Portobello, Black Olive, Onion & Sweet Peppers;  
 Margherita; Cheeseless Marinara, Tomato, Artichoke,  
 Garlic & Roasted Mushroom <sup>VG</sup>  
 Substitute Gluten Free Pizza Crust: \$5.00 per  
 person (2 pieces)

**Bucky's Tailgate Buffet** <sup>G</sup> **\$29.95**  
 Wisconsin Waldorf Salad, Home-Style Potato Salad,  
 Fresh Vegetable & Relish Tray <sup>VG</sup>, Beer Boiled  
 Johnsonville® Bratwurst (contains gluten) with  
 Wisconsin Sauerkraut & Chopped Fresh  
 Onion, Grilled Boneless Chicken Breast, Black Bean  
 Burgers <sup>VG</sup>, Fresh Sliced Tomato. Crisp Lettuce,  
 Wisconsin Vegetarian Baked Beans <sup>VG</sup>, Condiments,  
 & Buns (contains gluten)

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 applicable sales tax.*

# BOXED LUNCH PACKAGES



## BUILD YOUR BOXED LUNCH

Includes high quality, eco-friendly, disposable service ware.  
 Maximum of two sandwich selections (minimum of 10 per selection).  
 Substitute Gluten Free Buns or Wraps: Add \$4.00 per sandwich.  
 Sandwich Descriptions on page 9.

### Standard Boxed Lunch

**\$21.50 per box**

#### Your Choice of Sandwich:

- Southwest Chicken Wrap
- Turkey Club Wrap (contains bacon)
- Ranch Chicken Wrap
- Smashed Chickpea Wrap with Tahini Herb Slaw <sup>VG</sup>
- Deli Sandwich - choice of 1: Turkey; Ham & Provolone; Roast Chicken;  
 Tarragon Chicken Salad or Grilled Vegetables with Pesto <sup>VG</sup>

Standard boxes include Assorted Individual Lays Chips and a House Baked Cookie.

Standard Boxed Lunch  
 Roast Chicken  
 Deli Sandwich (above),  
 Lays Chips,  
 House Baked Cookie

### Premium Boxed Lunch

**\$24.50 per box**

#### Your Choice of Sandwich, Assorted Individual Lays Chips, 1 Side and 1 Dessert:

(Select from any of the Standard Sandwiches listed above) OR:

- Roast Chicken on Ciabatta
- Croissant Sandwich - choice of 1: Turkey Club (contains bacon); Deli Ham & Provolone;  
 Tarragon Chicken Salad; or Grilled Vegetables with Pesto <sup>VG</sup>

#### Your Choice of 1 Side Dish:

Cole Slaw <sup>G</sup>, Potato Salad <sup>G</sup>, Pasta Salad, Whole Fruit <sup>G, VG</sup>

#### Your Choice of 1 Dessert:

House Baked Cookies, House Made Granola Bars (contains nuts) <sup>G, VG</sup>, House Made Bars,  
 House Made Brownies (may contain nuts)

## À LA CARTE SIDES

Cole Slaw <sup>G</sup>	\$3.50 each	Assorted Frito-Lay Chips <sup>G</sup>	\$3.25 each
Homestyle Potato Salad <sup>G</sup>	\$4.50 each	Miss Vickie's Gourmet Chips <sup>G, VG</sup>	\$3.75 each
Pasta Salad	\$4.75 each	House Baked Cookies	\$3.25 each
Whole Fruit <sup>G, VG</sup>	\$3.50 each	House Made Granola Bars (contains nuts) <sup>G, VG</sup>	\$3.50 each

## À LA CARTE BEVERAGES

Pepsi Soda Assortment (canned)	\$3.50 each	Sparkling Water Assortment (canned)	\$4.25 each
Rising Shores® Artesian Bottled Water	\$4.50 each	Milk (2% or Skim)	\$2.75 each

All desserts prepared fresh daily in our in-house bakery. All bakery items may contain traces of nuts.

G: Gluten Sensitive  
 except as noted  
 VG: Vegan

All prices subject to  
 23% service charge and  
 applicable sales tax.

# À LA CARTE LUNCHES

## À LA CARTE "GRAB 'N GO"

Presented buffet style with convenient eco-friendly disposable service ware.

*Maximum of two sandwich selections (minimum of 10 per selection),*

or our kitchen will package individual lunches from your selections below for \$3.00 per person.

Substitute Gluten Free Buns or Wraps: Add \$4.00 per sandwich.

### SANDWICHES

<b>Deli Sandwich</b>	<b>\$13.25</b>	<b>Turkey Club Wrap</b>	<b>\$13.75</b>
Choice of 1: Deli-Sliced Turkey; Ham & Wisconsin Provolone; Roast Chicken; or Tarragon Chicken Salad Layered on Bakery Fresh Kaiser Roll with Fresh Tomato, Crisp Lettuce, & Condiments Vegetarian: Substitute Grilled Vegetables with Pesto <sup>VG</sup>		Deli-Sliced Turkey with Applewood Smoked Bacon, Tomato & Crisp Lettuce wrapped in an Herb Tortilla with Dijonnaise Spread Vegetarian: Substitute Fresh Avocado	
<b>Croissant Sandwich</b>	<b>\$15.50</b>	<b>Ranch Chicken Wrap</b>	<b>\$13.75</b>
Choice of 1: Deli Ham & Wisconsin Swiss; Turkey Club with Applewood Smoked Bacon; or Tarragon Chicken Salad Piled high on a Butter Croissant with Tomato & Crisp Lettuce Vegetarian: Substitute Grilled Vegetables with Pesto		Herb Flour Tortilla filled with Grilled Chicken, Tomato, Carrot Shreds, Alfalfa Sprouts & Ranch Schmeat Vegetarian: Substitute Fresh Avocado	
<b>Roast Chicken on Ciabatta</b>	<b>\$14.25</b>	<b>Southwest Chicken Wrap</b>	<b>\$13.75</b>
Fresh Baked Ciabatta Bread, Deli-Sliced Chicken, Cheddar Cheese, Tomato, Crisp Lettuce Vegetarian: Substitute Grilled Vegetables with Pesto		Seasoned Pulled Chicken, Black Bean & Corn Relish, & Crisp Lettuce wrapped in an Herb Flour Tortilla with Crema Sauce Vegetarian: Substitute Fresh Avocado	

### SALADS

<b>Chipotle Lime Chicken Salad <sup>G</sup></b>	<b>\$20.50</b>	<b>Chicken Orchard Salad <sup>G</sup></b>	<b>\$20.50</b>
Spring Mix, Marinated Garlic-Lime Chicken, Roasted Corn, Shoestring Radish, Cotjia Cheese, & Pickled Onion House Chipotle Ranch Tortilla Chips Vegetarian: Substitute Fresh Avocado		Fresh Romaine & Spring Greens, Grilled Boneless Chicken Breast, Diced Seasonal Apples, Wisconsin Gorgonzola Cheese, & Roasted Walnuts House Fig-Grapeseed Vinaigrette Breadstick with Butter (contains gluten) Vegetarian: Substitute Fresh Avocado	

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# LUNCH ENDINGS



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

<b>Carrot Cake Square (contains nuts)</b>	<b>\$4.75 each</b>	<b>House Made Granola Bars</b> <sup>G, VG</sup>	<b>\$38.95 per dozen</b> <i>(contains nuts)</i>
<b>Caramel Apple Cheesecake Square</b>	<b>\$5.50 each</b>	<b>House Baked Cookies</b>	<b>\$32.95 per dozen</b> <i>Chocolate Chip, Snickerdoodle, Peanut Butter, Double Chocolate Chip, Sugar (contains nuts)</i>
<b>New York Cheesecake Square</b>	<b>\$5.50 each</b>	<b>Gluten Free Cookies</b>	<b>\$38.95 per dozen</b> <i>Oatmeal Shortbread; Oatmeal Chocolate Chip <sup>VG</sup>; Orange Almond Clouds</i>
<i>Mixed Berry Compote</i>		<b>Seasonal Fresh Cut Fruit Cup</b> <sup>G, VG</sup>	<b>\$4.95 each</b> <i>(Dessert substitution for guests with special dietary needs)</i>
<b>Chocolate Mousse</b> <sup>G</sup>	<b>\$5.50 each</b>		
<b>House Made Fruit Pie Squares</b>	<b>\$4.75 each</b>		
<i>Choice of Apple; Cherry; Peach; Blueberry; Cranberry-Apple</i>			
<b>House Made Bars</b>	<b>\$38.95 per dozen</b>		
<i>(contains nuts)</i>			
<b>House Made Brownies</b>	<b>\$38.95 per dozen</b>		
<i>(contains nuts)</i>			

House Made Bars and Granola Bars (above), Assorted Classic and Gourmet Cupcakes (below)

## CUPCAKES

Minimum of 12 per flavor

### Classic Cupcakes

Full Size \$4.25 each    Petite \$3.50 each

German Chocolate; Cream Cheese Pound Cake with Coconut Icing; Red Velvet; Farm Cake (Light Chocolate Cake with Cream Cheese & Chocolate Chip Filling); Vanilla with Pastel Buttercream; Carrot Cake; Lemon Poppy Seed; Chocolate Ganache with Sprinkles

### Gourmet Cupcakes

Full Size \$4.95 each    Petite \$4.25 each

Apple Pie with Walnut Streusel; Brandy Old Fashioned; Chocolate Chip Cookie Dough; Elderflower Lemon; Key Lime; Sea Salt Caramel Cream Cheese Pound Cake; Chocolate Raspberry; Peanut Butter Chocolate; Cherry Almond

### Gluten Free Cupcakes

Full Size \$5.50 each    Petite \$3.95 each

Chocolate <sup>VG</sup>; Carrot <sup>Dairy-free</sup>; Yellow Cake



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All desserts prepared fresh daily in our in-house bakery. All bakery items may contain traces of nuts.



# BREAKS

All pastries prepared fresh daily in our in-house bakery. All bakery items may contain traces of nuts.

## HOT BEVERAGES

Rising Shores® Organic Fair Trade Coffee, Regular and Decaf	\$43.95 per gallon
Rising Shores® Organic Fair Trade Gourmet Coffee Service, Regular and Decaf <i>Served with Fresh Whipped Cream, Chocolate Shavings, Cinnamon, Sugar Cubes, and Hazelnut, Irish Cream and Vanilla Flavorings</i>	\$53.95 per gallon
Hot Chocolate	\$41.95 per gallon
Hot Apple Cider	\$41.95 per gallon
Hot Tea - Regular & Herbal Assorted	\$2.95 each

## COLD BEVERAGES

Infused Waters (minimum 2 gallons ea.) <i>Cran-Raspberry; Strawberry-Watermelon; Pomegranate-Berry Mint, Blueberry-Lemon Basil; Mango Pineapple; Citrus Blend</i>	\$43.95 per gallon
Iced Tea, Fruit Punch, Lemonade	\$35.95 per gallon
Sparkling Fruit Punch	\$35.95 per gallon
Chilled Fruit Juice Apple, Cranberry, Orange	\$13.95 per carafe
Specialty Juice (bottled) Apple, Orange, Cranberry, Grapefruit	\$5.25 each
Rising Shores® Artesian Water (.5L bottle)	\$4.50 each
Sparkling Water Assortment (canned)	\$4.25 each
Pepsi Soda Assortment (canned)	\$3.50 each
Milk (2% or Skim)	\$2.75 each

## BAKERY

Minimum order of 12, except where noted

House Baked Cookies <i>See Lunch Endings for Gluten Free and Vegan Options</i>	\$32.95 per dozen
House Made Bars or Brownies <sup>(contains nuts)</sup>	\$38.95 per dozen
House Made Granola Bars <sup>G, VG (contains nuts)</sup>	\$38.95 per dozen
Brookies	\$36.95 per dozen
Breakfast Breads 8 slices per loaf <sup>(contains nuts)</sup>	\$26.95 per loaf
Bagels with Cream Cheese & Preserves	\$45.95 per dozen
Croissants: Plain with Butter & Preserves	\$39.95 per dozen
Filled - Chocolate, Almond, Apple (minimum of 2 dozen)	\$45.95 per dozen
"Everything" Croissants (minimum of 2 dozen)	\$42.95 per dozen
Danish Rolls	\$37.95 per dozen

Kringle, Cut into 8 Slices	\$33.95 each
Mini Pastry Assortment (minimum of 2 dozen)	\$30.95 per dozen
Muffins with Butter	\$40.95 per dozen
Gluten Free Muffins <sup>VG</sup>	\$43.95 per dozen
Choice of Savory or Sweet Scones with Butter and Preserves	\$38.95 per dozen
Gluten Free Scones <sup>VG</sup>	\$43.95 per dozen
Classic Cupcakes <i>See Lunch Endings for varieties available</i>	\$4.25 each
Gourmet Cupcakes <i>See Lunch Endings for varieties available</i>	\$4.95 each

## FRESH FRUIT & YOGURT

Seasonal Fresh Fruit Tray <sup>G, VG</sup> (minimum 25)	\$6.75 per person
Whole Fresh Fruit <sup>G, VG</sup> Bananas, Apples, Oranges, Grapes	\$3.50 each
Greek Fruit Yogurt <sup>G</sup> (individual)	\$5.25 each
Vanilla Yogurt <sup>G</sup> (bulk)	\$32.95 per quart
Granola (by the pound)	\$28.95 per pound

## SNACKS

Candy Bars <i>Assortment may include: Snickers®, Kit Kat®, M&amp;M's®, Reese's® Peanut Butter Cups, Hershey's® Bar, Butterfinger®</i>	\$5.50 each
Ice Cream Novelties (minimum of 2 dozen) <i>May Include: Chips Galore Cookie Sandwiches, Sundae Cones, Frozen Fruit Bars</i>	\$5.75 each
Mixed Nuts <sup>G, VG</sup>	\$35.95 per pound
Trail Mix <sup>G (contains nuts)</sup>	\$28.95 per pound
Gardetto's Snack Mix	\$28.95 per pound
Popcorn Snack Box <sup>G, VG</sup> (minimum 12)	\$3.75 each
White Cheddar Popcorn Snack Box <sup>G</sup> (minimum 12)	\$4.25 each
Pretzels <sup>VG</sup>	\$18.95 per pound
Potato Chips <sup>G, VG</sup>	\$24.95 per pound
Pita Chips	\$22.95 per pound
Tortilla Chips <sup>G, VG</sup>	\$19.95 per pound
Mild Salsa <sup>G, VG</sup> or Sour Cream <sup>G</sup>	\$25.95 per quart
French Onion <sup>G</sup> or Cucumber Dill Dip <sup>G</sup>	\$24.95 per quart
Hummus <sup>G, VG</sup>	\$35.95 per quart
Garlic or Roasted Red Pepper	
Herbed Feta Dip <sup>G</sup>	\$42.95 per quart
Hot Nacho Cheese Dip <sup>G</sup>	\$45.95 per gallon

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# ANYTIME BREAKS



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

*Smoothie Break  
 with Wild Berry &  
 Strawberry Banana  
 Smoothies, House  
 Made Granola Bars,  
 and House Made  
 Brownies (above)*

<b>Build your own "Sweet &amp; Savory" Break</b>	<b>\$7.25</b>	<b>Energy Break</b> <sup>G, VG</sup>	<b>\$9.95</b>
<b>Choice of 1:</b>		House Made Chocolate, Salted Almond & Peanut Bar, House Made Dried Fruit & Seed Bar, Craisins, Fresh Vegetable Crudité with Garlic Hummus	
House Baked Cookies			
House Made Bars & Brownies			
Petite Classic Cupcakes			
<b>Choice of 1:</b>		<b>Popcorn Bar</b> <sup>G</sup>	<b>\$10.50</b>
Pretzel Twists		Salted Popcorn <sup>VG</sup> , Yellow Cheddar Popcorn, Caramel Popcorn, M&M'S <sup>®</sup> , Craisins <sup>VG</sup>	
Kettle Chips with French Onion Dip <sup>G</sup>		Shakers of Flavored Toppings to include:	
Tortilla Chips & Salsa <sup>G, VG</sup>		Ranch, Hot Jalapeno, BBQ	
Fresh Vegetable Tray <sup>VG</sup> with Cucumber Dill Dip <sup>G</sup>			
<b>Mediterranean Cruise</b> <sup>G</sup>	<b>\$10.95</b>	<b>Smoothie Break</b> <sup>G</sup>	<b>\$8.95</b>
Fresh Vegetable Crudité <sup>VG</sup> with Tzatziki Sauce		Fresh Yogurt Smoothies	
Fresh Pita and Pita Chips (contains gluten)		<b>Choice of 2</b> (Minimum of 25 per flavor):	
Garlic Hummus <sup>VG</sup> , Herbed Feta Dip,		Wild Berry, Strawberry Banana or Lean-Green	
Mediterranean Olive Blend <sup>VG</sup>		House Made Granola Bars <sup>G, VG</sup> (contains nuts), House Made Brownies (contain glutes, may contain nuts)	
<b>Agua con Infusión</b> <sup>G, VG</sup>	<b>\$10.95</b>	<b>Build Your Own Yogurt Parfait</b> <sup>G</sup>	<b>\$9.75</b>
<b>Choice of 2 Infused Waters:</b>		Pre-scooped Vanilla Yogurt in a Champagne Coupé	
Cran-Raspberry; Strawberry-Watermelon;		With Guest's Choice of Toppings to Include:	
Pomegranate-Berry Mint; Blueberry-Lemon Basil;		Fresh Strawberries, Fresh Seasonal Berries, &	
Mango Pineapple; Citrus Blend		Granola (contains gluten)	
Fresh Fruit Kabobs,			
House Made Granola Bars (contains nuts)			
<b>Cocktail Sandwich Snack</b>	<b>\$13.75</b>	<b>Babcock Hall Sundae Bar</b> <sup>**G</sup>	<b>\$11.50</b>
Mini Cocktail Roll Sandwiches		Babcock Hall Vanilla Ice Cream (not vegetarian)	
Sliced Turkey; Sliced Ham; Cucumber & Cream Cheese; with Mayonnaise and Mustard on the side		With Guest's Choice of Toppings to Include:	
Fresh Vegetable & Relish Tray <sup>G, VG</sup>		Hot Fudge and Caramel Sauces, Sliced Strawberries, Peanuts, Maraschino Cherries, M&M'S <sup>®</sup> , Banana Slices and Fresh Whipped Cream	
Potato Chips <sup>G, VG</sup> with French Onion Dip <sup>G</sup>			

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 23% service charge and  
 applicable sales tax.*

*\*\*Station Attendant required - \$80 Fee  
 (\$40 per attendant, per hour - 2 hour minimum).*

# COLD HORS D'OEUVRES



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

## VEGETARIAN

Chocolate Dipped Strawberries <sup>G</sup>	\$3.85 each
Fresh Fruit Kabobs <sup>G, VG</sup>	\$6.25 each
Sage Goat Cheese & Spiced Apple Crostini	\$3.50 each
Fresh Vegetable & Herbed Cheese Croustade	\$3.25 each
Cucumber Cup	\$4.25 each
Hummus & Tomato <sup>G, VG</sup> or Feta & Kalamata Olive <sup>G</sup>	
Petite Vegetarian Taco Croustade	\$4.10 each
Bruschetta	\$3.25 each
Roasted Garlic & Wisconsin Cheddar or Roma Tomato <sup>VG</sup>	
Antipasto Skewers <sup>G</sup>	\$3.55 each
Umami Mushroom Bites with Carrot Slaw & Avocado Sauce <sup>G, V</sup>	\$3.75 each
Garden Naan with Herbed Bean Spread & Fresh Vegetables <sup>VG</sup>	\$3.45 each
Petite Desserts: (may contain nuts)	\$4.95 each
Cheesecakes, Cream Puffs, Tartlets, Truffles <sup>G</sup> , Finger Cakes, Petit Fours, Éclairs, French Macarons	
<i>Three Choices - 100 minimum; Four Choices - 400 minimum; Six Choices - 600 minimum</i>	

## SEAFOOD

Iced Large Shrimp Cocktail with Fresh Lemon & Cocktail Sauce <sup>G</sup>	\$4.95 each
Shrimp Salad Cucumber Cup	\$4.45 each
Smoked Salmon Mousse Tartlet	\$3.45 each
Sushi with Wasabi & Pickled Ginger	
California Roll <sup>G</sup> , Spicy Tuna <sup>G</sup> or Tempura Shrimp	\$3.70 each
Vegetarian <sup>G, VG</sup>	\$3.45 each
<i>Minimum 100 pieces, Maximum 600 pieces</i>	

## MEAT

Beef Tenderloin Carpaccio Crostini with Bleu Cheese Cream, & Preserved Tomato	\$4.75 each
Charcuterie Skewer <sup>G</sup>	\$3.95 each
Chef's Selection of Cured Meats, Kalamata Olives, & Artichoke Profiteroles	\$3.15 each
Tarragon Chicken, Smoked Salmon Salad, or Roasted Red Pepper Hummus	



Antipasto Skewers (above right) and  
Tarragon Chicken Profiteroles (above)

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# HOT HORS D'OEUVRES



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

## VEGETARIAN

Aloo Tikki (Spicy Pea Filled East Indian Potato Patties), Tamarind Chutney <sup>VG</sup>	\$3.35 each
Artichoke Crostini	\$3.15 each
Baked Artichoke Dip with Baguettes (approximately 32 portions per qt)	\$46.95 per quart
Caramelized Onion Tartlet	\$3.25 each
Jalapeño Cream Cheese Wonton	\$4.25 each
Wisconsin Mozzarella & Tomato Crostini	\$3.25 each
Petite Vegetable Egg Rolls with Sweet & Sour Sauce	\$3.65 each
Spinach Artichoke Tartlet	\$3.65 each
Spanikopita	\$4.35 each
Wisconsin Wild Rice Stuffed Mushrooms <sup>G</sup>	\$3.35 each
Sundried Tomato & Artichoke Stuffed Mushroom <sup>G, VG</sup>	\$3.75 each
Wisconsin Four Cheese Tartlet	\$3.35 each
Balsamic Fig & Goat Cheese Flatbread	\$3.60 each
Black Bean Mollete	\$3.50 each

## SEAFOOD

Curried Shrimp Croustade	\$3.55 each
Salmon Cake with Rémoûlade Sauce	\$4.50 each
Shrimp Scampi Tartlet	\$4.45 each
Crab Rangoon with Sweet & Sour Sauce	\$4.65 each
Moroccan Glazed Salmon Skewers <sup>G</sup>	\$4.75 each

## MEAT

Bacon Wrapped Water Chestnuts with Marmalade Glaze <sup>G</sup>	\$4.45 each
Battered Chicken Wings & Drumettes with Ranch Dressing	\$3.85 each
Buffalo Chicken Wings & Drumettes with Bleu Cheese Dressing & Celery Sticks	\$3.95 each
Cheesy Smoked Chicken Cornucopia	\$4.95 each
Chicken Satay Marinated in Lemongrass Ginger Sauce <sup>G</sup>	\$4.95 each
Chicken Spring Rolls with Sweet & Sour Sauce	\$4.25 each
Hibachi Beef Teriyaki Skewers	\$6.50 each
Jerk Chicken Skewer with Mango Salsa <sup>G</sup>	\$4.85 each
Meatballs Swedish or BBQ	\$2.95 each
Pork Pot Stickers with Ponzu Sauce	\$3.35 each



Jerk Chicken Skewer with Mango Salsa (above right) and Black Bean Mollete (above)

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# HORS D'OEUVRES PLATTERS

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

*Gourmet Vegetable Crudités with House Made Garlic Hummus & Tzatziki Sauce (above)*

**Gourmet Cheese & Fruit Display<sup>G</sup>** (50 minimum) **\$9.95 per portion**  
 Gruyère, Swiss, Vermont Cheddar, Fontina, Creamy Brie, Lemon-Herb Chèvre with Strawberries, Grapes, Dried Apricots & Kiwi, Toasted Pecans and Gourmet Crackers (contains gluten)

**Charcuterie Board<sup>G</sup>** **\$8.95 per portion**  
 (50 minimum) Chef's Assortment of Cured Meats which may include: Prosciutto, Ghost Pepper Salami, Genovese Salami, Soppressata, or Finocchiona. Served with Dried Fruit & Sliced Baguette (contains gluten)

**Wisconsin Cheese Platter<sup>G</sup>** **\$4.95 per portion**  
 Wisconsin Cheddar, Baby Swiss, Muenster & Green Bay White Cheddar Cheeses with Gourmet Crackers (contain gluten)

**Wisconsin Cheese & Sausage Platter<sup>G</sup>** **\$5.25 per portion**  
 Wisconsin Cheddar, Baby Swiss, Muenster & Green Bay White Cheddar Cheeses with Sliced Salami, Turkey Pastrami and Gourmet Crackers (contain gluten)

**House-Smoked Salmon Fillet Display<sup>G</sup>** **\$320.00 each**  
 Served with Capers, Red Onion, Tomato, Boiled Egg, Gourmet Crackers (contain gluten), Herb Cream Cheese & Fresh Lemon (approximately 30 petite servings)

**Gourmet Vegetable Crudités<sup>G, VG</sup>** **\$5.95 per portion**  
 House Made Garlic Hummus & Tzatziki Sauce (contains dairy), Whole Stemmed Carrots, Blanched Asparagus, Romanesco Broccoli, Cherry Tomatoes, Assorted Pepper Strips, Cucumber Sticks with Fresh Herb Garnish

**Fresh Vegetable Tray<sup>G, VG</sup> with Cucumber Dill Dip** (contains dairy) **\$3.95 per portion**

**Fresh Vegetable & Relish Tray<sup>G, VG</sup>** **\$3.85 per portion**

**Marinated Grilled Vegetable Platter<sup>G, VG</sup> with Pesto Dip<sup>G</sup>** **\$4.75 per portion**

**Seasonal Fresh Cut Fruit Platter<sup>G, VG</sup>** **\$6.75 per portion**

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# HORS D'OEUVRES



## CHEF'S CARVING TABLE

Chef Attendant required on all carving tables.  
 \$120 per chef (\$40 per attendant per hour - 3 hour minimum).

Petite Rolls (contains gluten) included with below selections.

	<b>Steamship Round of Beef <sup>G</sup></b>	<b>Market Price</b>	<b>Whole Boneless Ham <sup>G</sup></b>	<b>\$365.00</b>
	with Dijon, Mayonnaise & Horseradish Cream Sauce (approximately 150-200 petite servings)		with Dijon, Mayonnaise & Door County Cherry Chutney (approximately 25 petite servings)	
	<b>Whole Slow Roasted Prime Rib <sup>G</sup></b>	<b>Market Price</b>	<b>Whole Island Pork Loin <sup>G</sup></b>	<b>\$325.00</b>
	with Béarnaise Sauce & Horseradish Cream Sauce (approximately 50 petite servings)		with Chipotle BBQ Sauce & Mango Chutney (approximately 40 petite servings)	
	<b>Baron of Beef <sup>G</sup></b>	<b>Market Price</b>	<b>Roasted Vegetable Station <sup>G, VG</sup></b>	<b>\$375.00</b>
	with Dijon, Mayonnaise & Horseradish Cream Sauce (approximately 80 petite servings)		Assortment of Vegetables which may include: Whole Roasted Cauliflower, Broccoli, Bell Peppers, Grilled Asparagus, Grilled Portabello Mushroom Caps, Roasted Carrots, Grilled Yellow Squash or Zucchini with Harissa Sauce & Cannellini-Lemon Sauce (approximately 50 petite servings)	
	<b>Beef Wellington</b>	<b>Market Price</b>		
	with Demi Glace & Béarnaise Sauce (approximately 35 petite servings)			
	<b>Whole Roasted Turkey <sup>G</sup></b>	<b>\$450.00</b>		
	with Dijon, Mayonnaise & Wisconsin Cranberry Chutney (approximately 40 petite servings)			
	<b>Whole Smoked Turkey <sup>G</sup></b>	<b>\$450.00</b>		
	with Dijon, Mayonnaise & Wisconsin Cranberry Chutney (approximately 40 petite servings)			

*Chef Carved  
Baron of Beef  
(above)*

*Roasted Vegetable  
Station (below)*



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# HORS D'OEUVRES

## PACKAGES & STATIONS

Minimum of 50.



<p><b>Wisconsin Made</b> <span style="float: right;"><b>\$11.95</b></span> Wisconsin Wild Rice Stuffed Mushrooms <sup>G</sup>, Rushing Waters Smoked Trout Crouton, Cheesy Smoked Chicken Cornucopia, Gourmet Wisconsin Cheese &amp; Sausage Platter <sup>G</sup> with Gourmet Crackers (contains gluten) (3.25 total pieces per guest)</p>	<p><b>Greens &amp; Grains Table <sup>G</sup></b> <span style="float: right;"><b>\$10.95</b></span> Spring Mix, Herbed Ancient Grains, &amp; Assorted Toppings: Cubed Deli Chicken, Marinated Chickpeas, Shredded Red Cabbage, Roasted Sweet Potato, Roasted Broccoli, Edamame, Pickled Onion, Cherry Tomatoes, Diced Cucumbers, Fresh Parmesan, Shredded Cheddar, Feta Cheese, Diced Apple, Craisins, Roasted Pepitas, Crispy Onion (contains gluten), Mixed Olives, Sesame Seeds Dressings: House Creamy Ranch, House-Honey Mustard, House Maple-Cider Vinaigrette <sup>VG</sup></p>
<p><b>Butler's Choice</b> <span style="float: right;"><b>\$9.95</b></span> Sundried Tomato &amp; Artichoke Stuffed Mushroom <sup>G, VG</sup>, Curried Shrimp Croustade, Caramelized Onion Tartlet, Wisconsin Mozzarella &amp; Tomato Crostini, Tarragon Chicken Salad Profiterole (3 total pieces per guest)</p>	<p><b>Wisconsin Tailgate</b> <span style="float: right;"><b>\$19.95</b></span> Wisconsin Cheese Platter <sup>G</sup> with Gourmet Crackers, Fresh Vegetable &amp; Relish Tray <sup>G</sup>, Petite Wisconsin Waldorf Salads (contains nuts), Mini Cheddarwursts with Condiments, BBQ Chicken Skewers <sup>G</sup>, Homemade Warm Potato Chips (6 total pieces per guest)</p>
<p><b>Dim Sum</b> <span style="float: right;"><b>\$15.95</b></span> Pork Pot Stickers with Ponzu Sauce, Hibachi Beef Teriyaki Skewer, Chicken Satay, Chicken Spring Roll, Petite Vegetable Egg Rolls, Sweet &amp; Sour Sauce (4 total pieces per guest)</p>	<p><b>Slider Bar</b> <span style="float: right;"><b>\$16.95</b></span> Mini Cheeseburgers, Mini Buffalo Chicken Sandwiches, BBQ Pulled Pork, Homemade Petite Black Bean Burgers <sup>VG</sup> with Petite Cocktail Buns, Vegetable &amp; Relish Platter <sup>G, VG</sup> with French Onion Dip <sup>G</sup>, Potato Chips <sup>G</sup>, &amp; Condiments including Tomato Rémooulade, Cornichon Relish &amp; Grain Mustard (3.5 total pieces per guest)</p>
<p><b>Antipasto Table <sup>G</sup></b> <span style="float: right;"><b>\$11.95</b></span> Marinated Fresh Wisconsin Cheeses, Salami and Prosciutto, Mushrooms, Pepperoncinis, Artichoke Hearts, Marinated &amp; Grilled Vegetables, Tapenade, Infused Olive Oil, Rustic Breads &amp; Sliced Baguette (contains gluten)</p>	<p><b>Mashed Potato Bar <sup>**G</sup></b> <span style="float: right;"><b>\$12.95</b></span> Garlic Mashed Potatoes Served with Guest's Choice of Toppings: Bavarian Mushroom Sauce, Crispy Onions (contain gluten), Sour Cream with Chives, Diced Bacon, Sharp Cheddar Sauce, Shredded Wisconsin Swiss Cheese &amp; Infused Butters (1 portion per guest)</p>
<p><b>Taste of Italy</b> <span style="float: right;"><b>\$13.50</b></span> Steamed Cavatappi &amp; Angel Hair Pastas with Bolognese &amp; Alfredo Sauces, Fresh Blend of Julienned &amp; Sliced Vegetables, Shredded Wisconsin Parmesan, Artichoke Hearts and Sun-Dried Tomatoes</p>	<p><b>Mac &amp; Cheese Bar <sup>**</sup></b> <span style="float: right;"><b>\$10.50</b></span> Homemade Mac &amp; Cheese Served with Guest's Choice of Toppings: Diced Ham, Broccoli Florets, Crispy Fried Onions, Roasted Red Peppers, Green Onions, Toasted Panko, Wisconsin Parmesan &amp; Hot Sauce (1 portion per guest)</p>
<p><b>Nacho Bar</b> <span style="float: right;"><b>\$10.75</b></span> Seasoned Ground Beef, Chili Beans, Nacho Cheese Sauce, Salsa, Guacamole, Black Olives, Green Onions, Diced Tomato, Sour Cream, Served with Tortilla Chips</p>	<p><b>Sweet Rewards <sup>**</sup></b> <span style="float: right;"><b>\$13.50</b></span> Babcock Hall Vanilla Ice Cream <sup>G</sup> (not vegetarian) with Sliced Roasted Fresh Pineapple <sup>G</sup> &amp; Accompanied by an Assortment of Gourmet Petite Desserts (may contain nuts) (3 total pieces per guest)</p>
<p><b>Quesadilla Station</b> <span style="float: right;"><b>\$13.25</b></span> Fajita Seasoned Chicken Quesadillas &amp; Grilled Portobello &amp; Vegetable Quesadillas, Served with Tortilla Chips, Sour Cream, Mild Salsa &amp; Guacamole <sup>G</sup> (3 total pieces per guest)</p>	

G: Gluten Sensitive  
except as noted  
VG: Vegan

Dim Sum Package (above)

All prices subject to  
23% service charge and  
applicable sales tax.

**\*\*Station Attendant Required - Attendant Fee \$80 per attendant (\$40 per attendant per hour - 2 hour minimum).  
White-Gloved Butler Staff - \$70 (\$35 per hour, per staff - 2 hour minimum). Not all items listed are butler passable.**

# DINNER BEGINNINGS



## SALAD BEGINNINGS

Choice of 1 included with plated entrées.

If you would like both Soup and Salad, please add \$3.50 per person.

### House Salad

Hearts of Romaine & Baby Greens, Cucumber & Roma Tomato Slices, Shredded Carrots, Red Onion, Wisconsin Parmesan, Home-Style Croutons, House Champagne-Mustard Vinaigrette

### Spinach & Cranberry Salad <sup>G</sup>

Baby Spinach, Wisconsin Crumbled Feta, Dried Cranberries, Slivered Shallots, House Orange-Balsamic Vinaigrette

### Orchard Salad <sup>G</sup>

Baby Greens, Diced Seasonal Apples, Gorgonzola Cheese, House Fig-Grapeseed Vinaigrette

### Strawberry & Brie Salad <sup>G</sup>

Baby Spinach & Spring Mix, Sliced Strawberry, Wisconsin Brie Cheese Wedge, House Citrus Vinaigrette

### Wright Salad <sup>G, VG</sup>

Baby Spinach & Spring Mix, Sliced Roma Tomato, Carrot Coins, Sliced Radish, House Basil Vinaigrette

*Wright Salad (above)  
Baby Spinach &  
Spring Mix, Sliced  
Roma Tomato, Carrot  
Coins, Sliced Radish,  
House Basil  
Vinaigrette*

## GOURMET BEGINNINGS

Add \$1.75 per person.

### Wild Blueberry Salad <sup>G</sup>

Baby Greens, Fresh Blueberries, Red Pepper Confetti, Wisconsin Parmesan, House Red Wine-Dijon Vinaigrette

### Harvest Salad <sup>G</sup>

Baby Greens, Red Apple Fans, Dried Wisconsin Cranberries, Shallots, Wisconsin Parmesan, House Maple-Cider Vinaigrette

### Homemade Soup du Jour <sup>G, VG available</sup>

Please inquire as to Chef's current selection.  
*If you would like soup as an additional course  
please add \$3.50 per person.*

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

*All prices subject to  
23% service charge and  
applicable sales tax.*



# 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.  
*Multiple Entrée: Add \$1.25 per person (See page 28 for details).*

**Elevate your dining experience, add tableside wine service  
 with our signature Rising Shores® Wine.**

## BEEF

*Minimum 10 per Entrée Selection, unless otherwise noted.*

<p><i>Woodland Mushroom Sirloin (above) Broiled Sirloin Steak, Woodland Mushroom Sauce, Twice-Baked Potato, Fresh Seasonal Vegetable Blend</i></p>	<p><b>Roasted Garlic Sirloin <sup>G</sup></b>      <b>\$45.95</b>          Broiled Sirloin Steak, Roasted Garlic Sauce,          Sliced Wisconsin Parmesan Herb Potatoes</p> <p><b>Woodland Mushroom Sirloin <sup>G</sup></b>      <b>\$45.95</b>          Broiled Sirloin Steak, Woodland Mushroom Sauce,          Twice-Baked Potato</p> <p><b>Steak Diane <sup>G</sup></b>      <b>\$45.95</b>          Seared Sirloin Steak Flambéed with Cognac,          Butter, Shallots; Mascarpone Mashed Potatoes</p> <p><b>New York Strip <sup>G</sup></b>      <b>Market Price</b>          Broiled New York Strip Steak, Chimichurri Sauce,          Roasted Garlic Duchess Potatoes</p>	<p><b>Beef Short Ribs <sup>G</sup></b>      <b>\$45.95</b>          Provençal Braised Short Ribs, Pan Jus,          Gorgonzola Mashed Potatoes</p> <p><b>Pot Roast <sup>G</sup> (Minimum 25)</b>      <b>\$34.95</b>          Tender Beef Slowly Roasted, Julienned Carrots,          Onions, Celery, Mashed Potatoes, Pan Gravy</p> <p><b>Black and Bleu Filet <sup>G</sup></b>      <b>Market Price</b>          Broiled Filet, Grilled Beefsteak Tomato,          Bleu Butter or Miso Butter, Roasted Garlic          Duchess Potatoes</p>
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## PORK

*Minimum 10 per Entrée Selection.*

<p><b>Lemon Pesto Pork Cutlet</b>      <b>\$35.95</b>          Breaded Pork Cutlet, Arugula &amp; Lemon Pesto,          Risotto Croquettes</p>	<p><b>Bone-in Brined Pork Loin <sup>G</sup></b>      <b>\$34.95</b>          Pork Loin Roasted Whole &amp; Sliced, Pan Gravy,          Gorgonzola Mashed Potatoes</p>
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G: Gluten Sensitive  
 except as noted  
 VG: Vegan

All prices subject to  
 23% service charge and  
 applicable sales tax.

**Vegetable Choices <sup>G, VG</sup>:**  
 Fresh Seasonal Vegetable Blend; Whole Green Beans with Confetti Peppers;  
 Roasted Vegetable Blend; Sugar Snap Peas & Julienned Carrots;  
 Steamed Asparagus Add \$3.95 per person

# DINNER ENTRÉES



## POULTRY

Minimum 10 per Entrée Selection.

Multiple Entrée: Add \$1.25 per person (See page 28 for details).

*Vegetable Strudel  
(above) with  
Zucchini, Yellow  
Squash, Carrots,  
Peppers, Delicate  
Filo Pastry, Red  
Pepper Coulis,  
Mushroom Polenta,  
Steamed Asparagus*

**Wisconsin Cranberry Chicken <sup>G</sup> \$28.95**  
Baked Boneless Chicken Breast Filled with Dried Wisconsin Cranberries & Herbs, Vermouth Sauce, Garden Rice Pilaf (contains nuts)

**Lemon Caper Chicken <sup>G</sup> \$28.95**  
Boneless Sautéed Chicken Breast, Lemon Pan Sauce, Capers, White Wine, Herbs, Garden Rice Pilaf (contains nuts)

**Maple-Mustard Glazed Chicken <sup>G</sup> \$29.95**  
Grilled Boneless Chicken Breast, Maple-Mustard Glaze, Herbed Medley Potatoes

**Truffle Butter Chicken <sup>G</sup> \$34.95**  
Roasted Airline Chicken Breast, Truffle Butter, Gorgonzola Mashed Potatoes

**Cherry Bourbon-Glazed Chicken <sup>G</sup> \$34.95**  
Cherry Bourbon-Glazed Airline Chicken Breast, Roasted Fingerling Potatoes

**Risotto Stuffed Chicken \$29.95**  
Wisconsin Parmesan Breaded Boneless Chicken Filled with Lemon Risotto, Creamy Tarragon Mushroom Sauce, Sliced Wisconsin Parmesan Herb Potatoes

**Chicken Marsala <sup>G</sup> \$27.95**  
Boneless Chicken Breast, Marsala Wine Sauce, Mushroom Brown Rice Pilaf

**Margherita Chicken \$31.95**  
Breaded Boneless Chicken Breast Filled with Fresh Mozzarella, Tomato, Basil, & Traditional Pesto Sauce, Vegetable Couscous

## VEGETARIAN

**Vegetable Strudel <sup>VG</sup> \$25.95**  
Zucchini, Yellow Squash, Carrots, Peppers, Delicate Filo Pastry, Red Pepper Coulis, Mushroom Polenta

**Portobello Wellington \$28.95**  
Puff Pastry, Fresh Portobello Mushroom, Herbs, Shallots, Risotto, Grilled Tomato

**Quinoa Stuffed Zucchini Boats <sup>G, VG</sup> \$24.95**  
Zucchini Boats, Quinoa, Wild Rice, Apricots, Craisins, Parsley, Carrot Gastrique

**Sweet Potato & Coconut Curry <sup>G, VG</sup> \$23.95**  
Curried Chickpeas, Onions, Red Pepper, Cilantro with Jasmine Rice

**Chef's Vegetarian Entrée Du Jour \$23.95**  
Our Executive Chef Will Make an Appropriate Choice in Consideration of Your Main Entrée

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

*All prices subject to  
23% service charge and  
applicable sales tax.*

### Vegetable Choices <sup>G, VG</sup>:

Fresh Seasonal Vegetable Blend; Whole Green Beans with Confetti Peppers;  
Roasted Vegetable Blend; Sugar Snap Peas & Julienned Carrots;  
Steamed Asparagus Add \$3.95 per person

# DINNER ENTRÉES



## SEAFOOD

Minimum 10 Per Entrée Selection.

Multiple Entrée: Add \$1.25 per person (See page 28 for details).

<p><i>Oven Roasted Fresh Salmon Fillet (above) with Mustard Dill Sauce, Potatoes Rissole, Whole Green Beans with Confetti Peppers, Lemon Garnish</i></p>	<p><b>Roasted Salmon <sup>G</sup></b>                  Oven Roasted Fresh Salmon Fillet, Potatoes Rissole, Lemon Garnish                  Choice of:                  Herb Crust (contains gluten);                  Moroccan Barbecue Glaze;                  Orange Pan Sauce;                  Mustard Dill Sauce</p>	<p><b>\$46.95</b></p>	<p><b>Seafood Wellington</b>                  Lobster, Shrimp &amp; Bay Scallops, Red Pepper, Garlic, Wisconsin Parmesan Cheese, Puff Pastry, Roasted Fingerling Potatoes</p>	<p><b>\$38.95</b></p>
	<p><b>Romesco Cod <sup>G</sup></b>                  Baked Cod Fillet, Roasted Red Pepper &amp; Tomato Sauce, Herbed Yukon Gold Potato Wedges, Lemon Garnish</p>	<p><b>\$39.95</b></p>	<p><b>Chimichurri Shrimp <sup>G</sup></b>                  A Pair of Shrimp Skewers, Chimichurri Sauce, Lemon Rice Pilaf, Lime Garnish</p>	<p><b>\$41.95</b></p>
			<p><b>Champagne Tilapia <sup>G</sup></b>                  Broiled Tilapia Fillet, Champagne Mushroom Sauce, Herbed Yukon Gold Potato Wedges, Lemon Garnish</p>	<p><b>\$31.95</b></p>

### Vegetable Choices <sup>G, VG</sup>:

Fresh Seasonal Vegetable Blend; Whole Green Beans with Confetti Peppers;  
 Roasted Vegetable Blend; Sugar Snap Peas & Julienned Carrots;  
 Steamed Asparagus Add \$3.95 per person

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 except as noted  
 VG: Vegan

**Interested in creating a medley plate? Speak with your Catering Sales Manager.**

All prices subject to  
 23% service charge and  
 applicable sales tax.

# TRADITIONAL DINNER BUFFET

*Minimum of 50 - 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 or Rice, Choice of Entrées, Bakery Fresh Hard Rolls & Butter, Rising Shores® Organic Fair Trade Coffee, Tea and Milk.

**Elevate your dining experience, add tableside wine service with our signature Rising Shores® Wine.**

## **SALADS** (Choice of 2)

- Orchard Salad with House Fig-Grapeseed Vinaigrette <sup>G</sup>
- Wright Salad with House Basil Vinaigrette <sup>G, VG</sup>
- Mediterranean Salad with House Lemon-Oregano Vinaigrette <sup>G</sup>
- Spinach and Cranberry Salad with House Orange-Balsamic Vinaigrette <sup>G</sup>
- House Salad with Champagne-Mustard Vinaigrette

## **VEGETABLES** (Choice of 2)

- Fresh California Medley <sup>G, VG</sup>
- Fresh Seasonal Vegetable Blend <sup>G, VG</sup>
- Green Beans with Confetti Peppers <sup>G, VG</sup>
- Moroccan Carrots <sup>G, VG</sup>
- Roasted Vegetable Blend <sup>G, VG</sup>
- Sugar Snap Peas & Julienned Carrots <sup>G, VG</sup>
- Whole Kernel Corn <sup>G, VG</sup>
- Zucchini Parmesan <sup>G</sup>

## **POTATOES & RICE** (Choice of 2)

- Wisconsin White Cheddar Scalloped Potatoes <sup>G</sup>
- Wisconsin Baked Potato <sup>VG</sup> with Sour Cream <sup>G</sup>
- Parsley New Potatoes <sup>G, VG</sup>
- Sliced Wisconsin Parmesan Herb Potatoes <sup>G</sup>
- Potatoes Rissolle <sup>G, VG</sup>
- Whipped Potatoes & Gravy <sup>G</sup>
- Vegetable Couscous <sup>VG</sup>
- Confetti Toasted Orzo <sup>VG</sup>
- Mushroom Brown Rice Pilaf <sup>G</sup>
- Lemon Rice Pilaf <sup>G, VG</sup>
- Quinoa Brown Rice Pilaf <sup>G, VG</sup>
- Fontina & Green Pea Risotto <sup>G</sup>

## **ENTRÉE OPTIONS**

- Chicken Marsala <sup>G</sup>
- Spinach Artichoke Chicken <sup>G</sup>
- Lemon Caper Chicken <sup>G</sup>
- Risotto Stuffed Chicken
- Wisconsin Cranberry Chicken <sup>G</sup>
- Whole Roast Turkey <sup>\*\*G</sup> with Wisconsin Cranberry Chutney

- Champagne Tilapia <sup>G</sup>
- Romesco Cod <sup>G</sup>
- Roasted Salmon <sup>G</sup> Choice of:
  - Herb Crust (contains gluten);
  - Moroccan Barbecue Glaze;
  - Orange Pan Sauce;
  - Mustard Dill Sauce

- Roast Top Round of Beef <sup>\*\*G</sup> with Au Jus and Horseradish Cream Sauce
- Sirloin Steak with Roasted Garlic Sauce <sup>\*\*G</sup> (Add \$6.00 per person)

- Rosemary Pork Loin <sup>\*\*G</sup> with Door County Cherry Chutney
- Grilled Porkchop with Pan Gravy <sup>G</sup>
- Pitt Ham <sup>\*\* G</sup>

- Vegetarian Wild Mushroom & Cheese Ravioli topped with Marinara
- Broccoli & Chickpea Fritter <sup>G, VG</sup>

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

**Two Entrées \$44.95**

**Three Entrées \$49.95**

*All prices subject to 23% service charge and applicable sales tax.*

*\*\*Chef Attendant Required - \$120 per chef (\$40 per attendant per hour - 3 hour minimum).*

# DINNER ENDINGS



All desserts prepared fresh daily in our in-house bakery. All bakery items may contain traces of nuts.  
Please check with your Catering Sales Manager regarding multiple dessert policy and fee,  
as well as any minimums that may apply.

**Cappuccino Roll <sup>G</sup>** **\$7.95**  
Light Chocolate Cake Roll filled with Coffee Flavored Cream and Garnished with a Chocolate Covered Espresso Bean

**Chocolate Lush Cake <sup>G</sup>** **\$6.95**  
Rich Flourless Chocolate Cake with Frangelico, Kahlua, Irish Crème Anglaise

**Golden Carrot Torte** **\$6.95**  
Spiced Carrot Cake with Walnuts and Orange-Scented Cream with a Marzipan Carrot

**Plated Dessert Trio** **\$11.95**  
Strawberry Pistachio Tart, Flourless Chocolate Diamond Cake <sup>G</sup> and White Chocolate Passionfruit Mousse Cup <sup>G</sup> on a Crème Anglaise and Raspberry Coulis Painted Plate

**Traditional Tiramisu** **\$7.95**  
Trifle Style Sponge Cake with Coffee and Rum with a Mascarpone Mousse, Cocoa & Chocolate Déco served in a Champagne Coupé

**Butterscotch Budino <sup>G</sup>** **\$7.25**  
Rich Buttery Pudding served in a Champagne Coupe with Dark Rum, Sea Salt and Caramel

**Lemon Mousse <sup>G</sup>** **\$6.25**  
Served in a Champagne Coupé and Garnished with a Fresh Raspberry

**Chocolate Bourbon Pecan Tart** **\$7.95**  
Buttery Slice of a Traditional Southern Favorite

**Apple Frangipane Tart** **\$7.95**  
Poached Granny Smith Apples Baked in Rich Almond Custard, Dusted with Powdered Sugar and Garnished with a Dollop of Whipped Cream

**Key Lime Tart** **\$7.95**  
Traditional Lime Custard on a Graham Cracker Crust Served with Freshly Whipped Cream

**Raspberry White Chocolate Swirl Cheesecake** **\$8.25**  
Fresh Raspberries and White Chocolate Marbled into our Creamy Cheesecake on Buttery Shortbread Crust and Garnished with Raspberry Coulis

**New York Style Cheesecake** **\$7.95**  
Our Creamy Cheesecake Topped with Mixed Berry Compote

**Petite Desserts** (may contain nuts) **\$4.95 each**  
Cheesecakes, Cream Puffs, Tartlets, Truffles <sup>G</sup>, Finger Cakes, Petit Fours, Éclairs, French Macarons  
*Petite Multi Choice Minimum Order:*  
Three Choices - 100 minimum;  
Four Choices - 400 minimum;  
Six Choices - 600 minimum  
*Personal servings for each guest may be ordered for an additional \$ .75 per person.*

**Seasonal Fresh Cut Fruit Dish <sup>G, VG</sup>** **\$6.75**  
(Substitution for guests with special dietary needs)

## CUPCAKES

*Minimum of 12 per flavor*

**Classic Cupcakes** **\$4.25 each**  
German Chocolate; Cream Cheese Pound Cake with Coconut Icing; Red Velvet; Farm Cake (Light Chocolate Cake with Cream Cheese and Chocolate Chip Filling); Vanilla with Pastel Buttercream; Carrot Cake; Lemon Poppy Seed; Chocolate Ganache with Sprinkles

**Gourmet Cupcakes** **\$4.95 each**  
Apple Pie with Walnut Streusel; Brandy Old Fashioned; Chocolate Chip Cookie Dough; Elderflower Lemon; Key Lime; Sea Salt Caramel Cream Cheese Pound Cake; Chocolate Raspberry; Peanut Butter Chocolate; Cherry Almond

**Gluten Free Cupcakes** **\$5.50 each**  
Chocolate <sup>VG</sup>; Carrot <sup>Dairy-free</sup>; Yellow Cake



Assorted Petite Desserts (above right), Plated Dessert Trio (above), Golden Carrot Torte (below)



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except as noted  
VG: Vegan

All prices subject to  
23% 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

Ketel One Vodka, Bombay Sapphire Gin,  
 Korbels VSOP Brandy, Maker's Mark Bourbon,  
 Crown Royal Whiskey, Jameson Irish Whiskey,  
 Dewar's Scotch,  
 Planteray Rum,  
 1800 Silver Tequila  
 Decoy by Duckhorn Wines:  
 Sauvignon Blanc, Chardonnay,  
 Merlot, Cabernet Sauvignon, Red Blend

## CALL BRANDS

Tito's Vodka, Tanqueray Gin,  
 Korbels Brandy, Jim Beam Bourbon,  
 Jack Daniel's Whiskey,  
 Johnnie Walker Red Scotch,  
 Bacardi Rum, Captain Morgan Spiced Rum,  
 Jose Cuervo Tequila  
 Rising Shores® Wines:  
 Chardonnay, Pinot Grigio, Sauvignon Blanc,  
 White Zinfandel, Merlot, Cabernet Sauvignon



Traditional Old Fashioned

HOST PREMIUM BAR		CASH PREMIUM BAR		HOST CALL BAR		CASH CALL BAR	
Cocktails	\$9.00	Cocktails	\$9.50	Cocktails	\$8.25	Cocktails	\$8.50
Mixed Drinks	\$8.50	Mixed Drinks	\$9.00	Mixed Drinks	\$7.75	Mixed Drinks	\$8.00
Wine	\$10.00	Wine	\$10.50	Wine	\$7.50-\$8.75	Wine	\$7.75-\$9.25

## 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.

Martinis, Specialty Drinks.....	Host	\$10.25	Cash	\$10.75
Cordials .....	Host	\$8.75	Cash	\$9.25
Import & Micro Brew:				
Bottled - Capital Amber, New Glarus Spotted Cow, Stella Artois .....	Host	\$7.75	Cash	\$8.00
Draft - Capital Amber or New Glarus Spotted Cow (min. 100 guests).....	Host	\$6.50	Cash	\$6.75
Domestic Beer:				
Bottled - Miller Lite, Leinenkugel's Original .....	Host	\$6.00	Cash	\$6.25
Draft - Miller Lite or Coors Light (min. 100 guests).....	Host	\$5.75	Cash	\$6.00
Flavored Hard Seltzer .....	Host	\$7.75	Cash	\$8.00
Non-Alcoholic Beer .....	Host	\$5.75	Cash	\$6.00
Soft Drinks .....	Host	\$3.50	Cash	\$3.75

Bartender Fee of \$40 per bartender per hour waived with \$200 sales,  
 excluding service charge and sales tax, per bartender per hour (3 hour minimum).

## BAR PACKAGES

<b>Hourly Host Premium Bar Package:</b>	1st Hour	\$19.50	Each Additional Hour	\$9.00 per person
<b>Hourly Host Call Bar Package:</b>	1st Hour	\$18.25	Each Additional Hour	\$8.25 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. Groups up to 250 guests \$500.00 package price

G: Gluten Sensitive  
 except as noted  
 VG: Vegan

All prices subject to  
 23% service charge and  
 applicable sales tax.

# WINE LIST For Table Service



## OUR SIGNATURE 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 **\$31.95**  
Sauvignon Blanc **\$37.95**

**Decoy by Duckhorn Wines** **\$42.95**  
Chardonnay, Sauvignon Blanc, Cabernet Sauvignon, Merlot, Red Blend

*Rising Shores® is our private label wine, available exclusively at Monona Terrace®. (above)*

### WHITE WINES

### RED WINES

Chardonnay		Cabernet Sauvignon	
Rutherford Ranch	\$43.95	Estancia	\$39.95
Sonoma-Cutrer	\$54.95	Greenwing	\$64.95
Pinot Grigio		Merlot	
Ecco Domani	\$34.95	Cannonball	\$37.95
Oyster Bay	\$42.95	Rodney Strong	\$50.95
Riesling		Pinot Noir	
Château Ste Michelle	\$32.95	Sea Sun	\$37.95
Shades of Blue	\$45.95	Böen Tri-Appellation	\$49.95
Whites of Distinction		Reds of Distinction	
Pine Ridge Chenin Blanc + Viognier	\$40.95	Château Saint-Sulpice Bordeaux	\$44.95
Emmolo Sauvignon Blanc	\$42.95	Banfi Chianti Classico	\$50.95
Wisconsin Varietals		Wisconsin Varietals	
Prairie Fumé by Wollersheim	\$35.95	Prairie Sunburst by Wollersheim	\$41.95
Vin X by Botham	\$37.95	Uplands Reserve by Botham	\$37.95

### CHAMPAGNE & SPARKLING WINES

Campo Viejo Cava Brut	\$30.95	Veuve Clicquot Brut Yellow Label	\$232.00
Ballatore Gran Spumante	\$31.95	Wollersheim Sparkling Grape Juice	\$24.95
Gran Passione Prosecco	\$41.95		

*Custom Order and Kosher Wines available upon request.*

G: Gluten Sensitive  
except as noted  
VG: Vegan

*All prices subject to  
23% service charge and  
applicable sales tax.*

# KEG BEER LIST



## KEG BEER LIST

Please consult your Catering Sales Manager for custom requests and reserve availability.

### Domestic Kegs

Equates to \$2.85 per glass (160 12 oz. portions)  
Bud Light, Coors Light, Miller Lite, Leinenkugel's Original

**\$450.00 per half barrel**

### Import & Microbrew Kegs

Equates to \$3.60 per glass (160 12 oz portions)

**\$575.00 per half barrel**

*Choose from an Assortment of Domestic, Import and Microbrew Kegs.*

#### **Capital, Middleton WI**

Amber, Island Wheat, Pale Ale, Pilsner, Supper Club

#### **Great Dane, Madison, WI**

Landmark Lite, German Pilsner, Crop Circle Wheat

#### **New Glarus, New Glarus, WI**

Spotted Cow, Moon Man Pale Ale, Two Women

#### **Dos Equis**

#### **Heineken**

*All pricing includes appropriate drinkware, either glass or disposable.  
Keg purchases apply towards bartender minimums and Monona Terrace sliding scale room reimbursements.  
All kegs are special order half-barrels and may not be returned.*

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

*All prices subject to  
23% service charge and  
applicable sales tax.*



# 2025 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 96 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 Tuesday
Tuesday	Preceding Wednesday
Wednesday	Preceding Thursday
Thursday	Preceding Friday
Fri., Sat., Sun.	Preceding Monday

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 should be pre-ordered. All requests should be submitted on the guarantee due date and on the special dietary spreadsheet provided to you by your catering sales manager. Special dietary requests which are not pre-ordered will be charged in addition to the final guarantee. Any certified kosher special meals must be requested a minimum of 14 days before the event date (with final signed paperwork) and may incur additional charges.

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 23% 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 14 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 2 business days 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 and insured 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).

Monona Catering reserves the right to make reasonable ingredient or menu substitutions based on the availability of items through our supply chain.

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.

Client requested custom menus (non-print menu items) must be submitted to Monona Catering Sales at least one month before the event date for consideration.

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.

### MULTIPLE-ENTRÉE TICKETING

\$1.25 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  
20 - 50 Guests  
50+ Guests

One Entrée Only\*  
Maximum 2 Entrées\* - Minimum of 10 per Entrée  
Maximum 3 Entrées\* - Minimum of 10 per Entrée

\*Plus special dietary requests.

**Meal Identification:** Color-coded meal tickets are required for proper identification for entrée selection. Meal tickets must have the selected method of meal ID pre-approved by Monona Catering. The standard color code for entrees is shown below. Please contact your Catering Sales Manager for further information regarding meal tickets.

Red - Beef      Yellow - Chicken      Blue - Seafood      Green - Vegetarian      Purple - 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 charges.

### TABLE SETTINGS

Table sets beyond the standard 5% overage (50 maximum) are subject to a \$3.50 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 \$1.75, plus service charge and tax, per setting per meeting day. Fee will be waived with a minimum \$60 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 \$40 per bartender per hour waived with \$200 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 \$75.00 (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

**Butler Staff or Wait Staff Attendants** (beyond normal staffing levels): \$35 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 \$35 per hour per staff member charge (three-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:** \$40 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.

All labor charges are subject to sales tax.

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 and insured 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	\$ 1.50 each
Table Stands	\$.50 each - <i>no fee applies for use during meal functions</i>
Colored Linen Napkins	\$.75 each
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.

## 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 per staff member fee. This fee will be waived with a minimum of \$300 sales per hour per staff member. For events under 500 people the fee of \$35 per hour per staff member (two staff and three-hour minimum) will be waived with \$200 per staff member 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.





MONONA  
CATERING

*Exclusively at*  
MONONA TERRACE  
COMMUNITY AND  
CONVENTION CENTER

*Let us orchestrate  
your incredible.*

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