We believe that events should be extraordinary experiences... and so should creating them.

Thank you for selecting the Alliant Energy Center and Centerplate for your event. Executive Chef, Brian Moen, and the Centerplate Culinary Leadership Team have assembled the following menus to stimulate your thoughts and taste buds.

Please contact Catering Sales Manager Mark Binder to begin the process. We look forward to executing extraordinary experiences on your behalf.

Mark Binder  
Catering Sales Manager  
Centerplate Catering  
608-661-0525 extension 25  
mark.binder@centerplate.com
COFFEE AND BEVERAGE SERVICE

House Blend Coffee ....................... $29.95
   By the Gallon
   Regular or Decaffeinated
   Includes Sugar, Sweetener & Cream

Hot Chocolate .......................... $1.95
   By the Packet

Fresh Brewed Iced Tea ............... $26.95
   By the Gallon
   Includes Sugar & Sweetener

Fresh Lemonade ....................... $26.95
   By the Gallon

Chilled Fruit Juices ................. $29.95
   By the Gallon

Sparkling Fruit Punch .............. $26.95
   By the Gallon

Hot Tea ................................... $1.95
   Regular & Herbal Assortment
   By the Packet

Bottled Spring Water .............. $2.50
   By the Bottle

Assorted Pepsi Brand
Soft Drinks ................................ $2.50
   By the Can

Specialty Fruit Juices ............ $2.50
   Apple, Cranberry, Orange, Grape, Grapefruit
   By the Bottle

Milk ....................................... $1.95
   Chocolate, 2% or Skim
   By the Carton

Hot Apple Cider ..................... $26.95
   By the Gallon

Water Cooler ....................... $25.00 per Jug
   5 Gallon Nature's Crystal Bottled Water with Dispensing Cooler

Water Pitcher Service ............ $2.00
   Per Pitcher
FROM THE BAKERY

**Breakfast Breads** .................................. $27.95
Sliced by the Dozen

**Freshly Baked Gourmet Cookies** .......... $23.95
By the Dozen

**Muffins** ........................................... $27.95
By the Dozen

**Fruit Filled Danish** .............................. $27.95
By the Dozen

**Scones** ............................................. $27.95
By the Dozen

**Assorted Bagels & Cream Cheese** ........ $27.95
By the Dozen

**Frosted Cinnamon Rolls** ....................... $27.95
By the Dozen

**Maple Pecan Scones** ........................... $27.95
By the Dozen

**Blueberry Scones** ............................... $27.95
By the Dozen

**Racine Danish Kringle** ......................... $27.95
Sliced by the Dozen

**Apple Coffee Cake** ............................. $27.95
Sliced by the Dozen

**Cheddar & Chive Biscuit** ...................... $27.95
By the Dozen

**Butter Croissant w/ Butter & Preserves**  $29.95
By the Dozen

**Donut Assortment** .............................. $27.95
By the Dozen

**Dessert Bars & Brownie Assortment** .... $26.95
By the Dozen
FROM THE PANTRY

Roasted Gourmet Cocktail Nuts..................$23.95
   By the Pound

Snack Mix..........................................$14.95
   By the Pound

Freshly Popped Popcorn..........................$10.95
   Serves 16 People
   By the Pound

Pretzel Twists.....................................$10.95
   By the Pound

Potato Chips with French Onion Dip...........$12.95
   By the Pound

Tortilla Chips with Salsa.......................$12.95
   By the Pound

Whole Fruit(V/GF).................................$2.25
   Per Piece

Seasonal Sliced Fruit (V/GF)....................$4.25
   Per Person

Assorted Granola Bars............................$1.75
   Per Bar

Freshly Popped Popcorn.........................$2.50
   Per Bag

Assorted Candy Bars............................$2.50
   Per Bar

Trail Mix..........................................$18.95
   Per Pound

String Cheese ......................................$1.25
   Per Piece

Fresh Fruit & Granola Parfait (GF)............$4.75
   Per Person

Individual Fruit Yogurt.........................$3.00
   Per Yogurt

Individual Cold Cereal..........................$3.00

Individual Veggie Crudite (V/GF)...............$2.95

Fruit Skewers w/Citrus Yogurt Dip(V/GF)....$2.95
BREAK SERVICE

Break service is designed for a 30 minute break period
A minimum of 25 guests required

Cookie & Milk Break......$5.95 per person
Freshly Baked House-made Cookies
White & Chocolate Milk Cartons
House Blend Coffee & Decaf

Lemonade Stand Break....$5.95 per person
Traditional Lemonade
Freshly Popped Popcorn
Petite Gourmet Cookies

Build Your Own Sundae Bar...$7.95 per person
Generous Portion of Vanilla Ice Cream with
Chocolate Fudge Sauce, Caramel Sauce,
Chopped Nuts, Whipped Cream,
Strawberry Topping, Cherries, Candy Bar
Pieces, House Blend Coffee & Decaf

Cupcake Break.................$5.95 per person
House-made Cupcake Display
House Blend Coffee & Decaf
Herbal Tea Packets
White & Chocolate Milk Cartons

Healthy Choice Power Up.... $5.95 per person
Petite Fresh Fruit Kabobs
with Honey-Yogurt Dip
Granola Bars
Bottled Waters

Requests for break services in excess of 30 minutes will result in additional per person charge.
**CONTINENTAL BREAKFAST**

*All breakfast pastries are baked in-house daily using local ingredients*

**Traditional Continental Breakfast** .....................................$9.95 per person
Chilled Orange & Apple Juice
Freshly Baked Pastries, Muffins, & Scones
House Blend Coffee & Decaf

**Healthy Start Continental Breakfast**.................................$10.95 per person
Chilled Orange & Apple Juice
Freshly Baked Petite Bran Muffins
Build Your Own Fruit & Granola Parfait (V/GF):
    * House-made Granola
    * Fresh Diced Seasonal Fruit & Berries
    * Low Fat Honey-Citrus Yogurt
House Blend Coffee & Decaf

**“Purely Wisconsin” Continental Breakfast** ....................$11.95 per person
Chilled Cranberry Juice & Orchard Apple Cider
Cranberry & Oat Muffins, Orchard Apple Strudel & Maple Walnut Scones with Real Wisconsin Butter
House Blend Coffee & Decaf

**Grand Continental Breakfast** .............................................$12.25 per person
Chilled Orange & Apple Juice
Freshly Baked Pastries, Muffins & Scones
Sliced Fruit & Berry Display (V/GF)
House Blend Coffee & Decaf
The Bagel Shop Breakfast...............................................................$10.95 per person
Chilled Orange & Apple Juice
Selection of Assorted Bagels
Whipped Butter, Sweet & Savory Seasonal Cream Cheese Spreads
Freshly Sliced Fruit & Berry Display (V/GF)
House Blend Coffee & Decaf

Coffee & Donuts Breakfast ...........................................................$9.95 per person
Chilled Orange & Apple Juice
Selection of Bakery Fresh Donuts & Coffee Cakes
House Blend Coffee & Decaf

**ENHANCE YOUR BREAKFAST**
WITH A CREATIVE CREATION
Enhancements are limited to 60 minutes of service and are priced per person. Not intended as a stand alone buffet. Minimum order of 25 persons.

Fruit & Yogurt Parfait (V/GF)............................................................$4.75 per person
Low Fat Vanilla Yogurt, House-made Granola, Freshly Cut Fruit & Berries

Oatmeal (V/GF).................................................................................$4.75 per person
House-made Oatmeal served with Brown Sugar, Cinnamon Sugar Spice Blend, Raisins, Dried Apples, Sliced Strawberries, House-made Granola, Honey, Milk & Cream

Scrambled Eggs (GF)........................................................................$4.75 per person
Farm Fresh Scrambled Eggs served with Cheddar Cheese, Diced Tomatoes, Sautéed Mushrooms, Bacon Bits, Diced Honey Ham, Salt & Pepper

Breakfast Sandwich.............................................................................$6.75 per person
Fresh Artisan Baked Ciabatta Bread served with Scrambled Eggs, Cheddar Cheese Slices, Applewood Smoked Bacon or Sausage Patties
BREACKFAST BUFFET

SELECTIONS
Minimum of 25 Guests

**Monona Sunrise Breakfast**.......................... $14.95 per person
Chilled Orange & Apple Juice
Fresh Seasonal Fruit & Berry Display (V/GF)
Scrambled Eggs with Fresh Chive & Butter (V/GF)
Oven-Bronzed Hash Brown Potatoes (V/GF)
Applewood Smoked Bacon & Pork Sausage Links (GF)
House Blend Coffee & Decaf

**Hearty Wisconsin Breakfast**..........................$15.95 per person
Chilled Orange & Cranberry Juice
Fresh Fruit Basket (V/GF)
Wisconsin Cheese & Fresh Chive Egg Strata (V)
Sliced Roast Pit Ham (GF)
Buttermilk Biscuits with Real Wisconsin Butter (V)
House Blend Coffee & Decaf

**Dairyland Brunch Buffet**..........................$19.95 per person
Chilled Orange & Cranberry Juice
Spinach Salad w/ Seasonal Fresh Vegetables & House-made Dressing (V/GF)
Omelet w/Wisconsin Cheese Mornay Sauce, Sautéed Pepper & Onion(V/GF)
Sliced Roast Glazed Pit Ham (GF)
Buttermilk Chive Biscuits with Real Wisconsin Butter (V)
Oven-Bronzed Hash Brown Potatoes (V/GF)
Build Your Own Fresh Fruit & Granola Parfait (V/GF)
House Blend Coffee & Decaf
PLATED BREAKFAST
Minimum of 25 Guests

Seasonal Fruit & Muffin Plate........................................... $12.95 per person
Chilled Orange Juice
Freshly Sliced Seasonal Fruit & Berries (V/GF)
Honey-Citrus Yogurt Cup (V/GF)
House-Baked Muffin with Whipped Maple Butter (V)
House Blend Coffee & Decaf

Madison Sunrise Breakfast.............................................$13.95 per person
Chilled Orange Juice
Chive Scrambled Eggs (V/GF)
Skillet Hash Brown Potatoes topped with Wisconsin Cheddar (V/GF)
Applewood Smoked Thick Sliced Bacon (GF)
House-made Buttermilk Biscuit with Wisconsin Butter (V)
House Blend Coffee & Decaf

House-made Quiche .......................................................$12.95 per person
Chilled Orange Juice
Quiche Lorraine topped with Wisconsin Aged Cheddar Mornay Sauce
Oven-Bronzed Potatoes (V/GF)
Freshly Baked Muffin Basket with Butter (V)
House Blend Coffee & Decaf

Purely Wisconsin Breakfast.............................................$15.95 per person
Wisconsin Orchards Apple Cider
Aged Wisconsin Cheddar & Fresh Chive Egg Strata (V)
Applewood Smoked Thick Sliced Bacon (GF)
Skillet Hash Brown Potatoes with Caramelized Onions (V/GF)
Basket of Petite House-Baked Maple Walnut Scone with Butter (V)
House Blend Coffee & Decaf

Classic French Omelet .................................................... $15.95 per person
Chilled Orange Juice
Omelet Stuffed w/ Fresh Seasonal Vegetables & Real Wisconsin Cheese (GF)
Creamy Hash Brown Casserole (V/GF)
Applewood Smoked Bacon (GF)
Petite Croissants with Wisconsin Butter (V)
House Blend Coffee & Decaf
BOX LUNCHES
(available in eco-friendly brown bag)
All sandwich boxes include a bag of gourmet potato chips, an orchard apple, house baked chocolate chip cookie, soft drink or bottled water & disposable service-ware. Minimum order of 10 each, maximum three (3) selections. No substitutions.

Wisconsin Harvest Chicken Salad.................................$15.95 per person
Roasted & Diced Chicken Breast with Fresh Celery, Onion, Apples, Craisins & Mayonnaise with Crisp Leaf Lettuce on Freshly Baked Wild Rice & Cranberry Bread

Roast Pit Ham & Baby Swiss....................................$14.95 per person
Slow Roasted & Thinly Sliced Pit Ham with Wisconsin Baby Swiss Cheese & Crisp Leaf Lettuce on Bakery Fresh Whole Wheat Bread

Smoked Turkey & Cheddar ....................................$14.95 per person
Thinly Sliced Lean Smoked Turkey with Wisconsin Cheddar Cheese & Crisp Leaf Lettuce on a Bakery Fresh Whole Wheat Bread

Turkey Club Ciabatta ............................................$15.95 per person
Thin Sliced Lean Turkey w/ Wisconsin Cheddar Cheese, Applewood Smoked Bacon & Crisp Leaf Lettuce on a Bakery Fresh Artisan Ciabatta Roll

Southwestern Roast Beef Wrap ................................$14.95 per person
Thinly Shaved Choice Roast Beef with Sauteed Peppers & Onions, Pepper Jack Cheese and Crisp Leaf Lettuce on a Fresh Flour Tortilla

Chicken Caesar Wrap ..............................................$15.95 per person
Roast and Thinly Sliced Chicken Breast with Red Onions, Caesar Mayonnaise, Parmesan Cheese & Crisp Leaf Lettuce on a Fresh Flour Tortilla

Vegetarian Croissant Sandwich (V).............................$14.95 per person
Fresh Baked Croissant w/ Hummus, Crispy Leaf Lettuce, Tomato Slices, Wisconsin Baby Swiss Cheese, Pickled Red Onion, Spinach, Alfalfa Sprouts & Green Pepper Rings

Gluten-Free Bread....................................................Add $1.00
BOX SALADS

All box salads include a hearth baked roll with butter, salad specific dressing, house-baked chocolate chip cookie, soft drink or bottled water & disposable service-ware. Minimum order of 10 each. Maximum selection of three (3) salads. No substitutions.

**Wisconsin Market Salad (GF)**...............................$14.95 per person
A Blend of Seasonal Greens topped with Shaved Pit Ham, Smoked Turkey, Wisconsin Cheddar and Baby Swiss Cheese, Fresh Cherry Tomatoes, Hard Cooked Egg & Buttermilk Ranch Dressing

**Mediterranean Chicken Salad (GF)**..........................$14.95 per person
Fresh Romaine topped with Lemon-Rosemary Roasted Chicken, Roasted Red Pepper, Fresh Grape Tomatoes, Kalamata Olives, Feta Cheese & Lemon-Basil Vinaigrette Dressing

**Asian Noodle Salad (V)**........................................$14.95 per person
Soba Noodles tossed with Matchstick Vegetables, Cilantro, Parsley, Sprouts, Mandarin Orange & Sesame Vinaigrette

**Strawberry Spinach Salad (GF)**...............................$14.95 per person
Baby Spinach topped with Grilled Chicken, Mandarin Oranges, Freshly Sliced Strawberry, Candied Pecans & Raspberry Vinaigrette Dressing

**Spicy Southwestern Salad (V/GF)**.............................$14.95 per person
Fresh Crisp Iceberg Lettuce with Roasted Corn & Red Bean Relish, Baby Tomatoes, Carrots & Cayenne Ranch Dressing
PLATED LUNCHES

All plated lunch entrées include a choice of salad, bakery fresh rolls with butter, house-made gourmet dessert bar platter & freshly brewed coffee.

PLEASE SELECT ONE OF THE FOLLOWING

SALAD SELECTIONS

House Salad (V/GF)
Spring Mixed Greens, Fresh Cherry Tomatoes, Cucumber, Spiral-Cut Carrots & Lemon-Basil Vinaigrette Dressing

Fresh Fruit Salad (V/GF)
Ripe Seasonal Fruits & Fresh Berries with a Citrus-Yogurt Dressing

Strawberry Salad (V/GF)
Baby Spinach Leaves, Freshly Sliced Strawberries, Candied Walnuts, Gorgonzola Cheese & Honey-Raspberry Vinaigrette Dressing

Wedge Salad (V)
Iceberg Lettuce Wedge, Wisconsin Cheddar Cheese, Fresh Chives, Ripe Cherry Tomatoes, Spring Peas, Herb Croutons & Buttermilk Ranch Dressing

Caesar Salad (V)
Chopped Romaine Lettuce, Garlic Herb Croûtons, Ripe Roma Tomatoes, Parmesan Cheese & Creamy Caesar Dressing
PLATED LUNCHES

......Continued

All plated lunch entrées include a choice of salad, bakery fresh rolls with butter, house-made gourmet dessert bar platter & freshly brewed coffee.

Gluten free rolls and dessert bars add $1.00

**Chicken & Portabella Mushroom Marsala (GF).........$17.95 per person**
Chicken Breast Sautéed with Shallots, Portabella Mushrooms, Dark Raisins and Finished with Marsala Wine & Cream. Served over a Rustic Wild Rice Pilaf & Sautéed Seasonal Vegetables

**Milano Chicken..........................................................$17.95 per person**
Chicken Breast Stuffed with Fresh Spinach, Roasted Garlic & Mozzarella Cheese. Served with Linguine, Sautéed Seasonal Vegetables & a Roasted Garlic Cream Sauce

**Chicken Chimichurri (GF).............................................$17.95 per person**
Lemon-Garlic Chicken Breast Grilled with Tomatoes, Peppers and Green Beans. Served with Peruvian Rice & Fresh Chimichurri Sauce

**Chicken Spanaki (GF)..................................................$17.95 per person**
Lemon-Rosemary Grilled Chicken Breast set over Pine-Nut Pilaf. Served with Sautéed Capers, Olives, Beans, Peppers, Onions, Garlic & Squash

**Five Spice Chicken (GF).............................................$17.95 per person**
Five Spice and Garlic Seasoned Roast Chicken Breast served with Cilantro Rice & Stir Fry Vegetables

**Roast Pork with Apples (GF)........................................$17.95 per person**
Medallions of Slow Roasted Pork Loin with a Apple Brandy Demi-Glace. Served with Apple Compote, Cranberry Wild Rice Pilaf & Sautéed Green Beans
**PLATED LUNCHES**

......Continued

**Penne alla Norma (V)**...........................$16.95 per person
Penne Pasta tossed with Sauteed and Roasted Onion, Eggplant, Garlic, Tomato, Fresh Basil and Parmesan Cheese

**Beef Bourguignon**.............................$17.95 per person
Red Wine Braised Sirloin Tips, Onions, & Fresh Mushrooms. Served with Parsley Buttered New Potatoes & Sautéed Green Beans

**Beef Tenderloin Medallions (GF)**............$20.95 per person
Herb Crusted and Slow Roasted Beef Tenderloin Medallions with a Cabernet Demi-Glace. Served with Herb Roasted Potatoes & Sautéed Seasonal Vegetables

**Italian Meat Lasagna**..........................$16.95 per person
Served with Sweet Basil Marinara, Parmesan Cheese & Italian Style Green Beans

**Peach Mahi Mahi (GF)**..........................$19.95 per person
Grilled Mahi Mahi Filet Served over Jeweled Jasmine Rice. Topped with Peach-Pineapple Gastrique & Vegetable Stir-Fry

**House-made Meatloaf**..........................$16.95 per person
Served with Roasted Garlic & Herb Mashed Potatoes, Pan Gravy & Fresh Seasonal Vegetables

**Roast Turkey Breast (GF)**...................$16.95 per person
Served with Sage Gravy, Mashed Potatoes & Sautéed Green Beans

**Beef Pot Roast (GF)**...........................$16.95 per person
Served with Onions, Celery, Carrots, Mashed Potatoes & Pan Gravy

**Chicken Parmesan**............................$17.95 per person
Served with Sweet Basil Marinara, Mozzarella Cheese, Linguine Pasta & Sautéed Seasonal Vegetables

**Tilapia Picatta**..................................$18.95 per person
Tilapia Filet Baked in White Wine & Butter. Served with Linguine Tossed in Lemon-Caper Cream Sauce & Sautéed Vegetables
BUILD YOUR OWN SANDWICH BUFFET..........................$16.95 per person
- House Salad with Ranch & French Dressings (V/GF)
- Penne Pasta Salad with Basil Vinaigrette (V)
- Relish Tray with Tomatoes & Leaf Lettuce (V/GF)
- Deli Sliced Turkey & Ham (GF)
- Harvest Chicken Salad (GF)
- Wisconsin Cheese Slices (V/GF)

DELUXE DELI BUFFET.................................................$17.95 per person
- Vegetarian Minestrone Soup w/ Crackers (V/GF)
- House Salad w/ Buttermilk Ranch Dressing (V/GF)
- Relish Tray w/ Pickled Onion & Pickle Spear (V/GF)
- Brown Mustard, Mayonnaise & Fresh Herb Aioli
- Kettle Cooked Potato Chips w/ Onion Dip (V/GF)
- Assortment of Deli Sandwiches:
  - Southwestern Beef & Cheese Wrap
  - Chicken Salad on Cranberry Wild Rice Bread
  - Pit Ham & Baby Swiss on Whole Wheat Bread
  - Roasted Vegetable & Hummus Wrap (V)
  - House-made Gourmet Cookies
  - Iced Tea & Lemonade

TASTE OF ITALY BUFFET...............................................$18.95 per person
- Romaine Salad with Tomato, Cucumber, Olive, Red Onion, Parmesan & Lemon-Basil Vinaigrette (V/GF)
- Roast Chicken w/ Penne & Marsala Cream Sauce
- Roast Vegetable Primavera (V)
- Linguine & Italian Meatball Marinara
- Freshly Baked Garlic Parmesan Breadsticks
- House-made Gourmet Cookies
- Iced Tea & Lemonade

COMFORT FOODS BUFFET.............................................$18.95 per person
- House Salad w/ Buttermilk Ranch Dressing (V/GF)
- House-made Meatloaf with Pan Gravy
- Herb Roasted Chicken with Natural Jus (GF)
- Buttery Mashed Potatoes (V/GF)
- Macaroni & Wisconsin Cheese (V)
- Sauteed Green Beans (V/GF)
- Bakery Fresh Rolls with Butter
- House-made Gourmet Cookies
- Iced Tea & Lemonade

BADGER TAILGATE BUFFET............................................$18.95 per person
- Old Fashioned Potato Salad (V/GF)
- House Salad w/ Buttermilk Ranch Dressing (V/GF)
- Wisconsin Bratwurst w/ Carmelized Onion (GF)
- Grilled Fresh Pure Ground Beef Patties (GF)
- Kettle Cooked Potato Chips w/ Onion Dip (V/GF)
- Relish Tray with Fresh Vegetables (V/GF)
- Tomato Slices & Crisp Leaf Lettuce (V/GF)
- Assorted Wisconsin Cheese Slices (V/GF)
- Mustard, Ketchup & Fresh Herb Mayo (V/GF)
- Bakery Fresh Buns
- House-made Gourmet Cookies
- Iced Tea & Lemonade

Minimum of 25 guests
LUNCH BUFFETS......CONTINUED

Minimum of 25 guests

SOUTHWESTERN FAJITA BUFFET.............................................$18.95 per person
• Adobo Seasoned Ground Beef (GF)
• Fajita Chicken with Peppers & Onions (GF)
• Pico de Gallo, Sour Cream, Cheddar Cheese & Lettuce
• Black Bean Salad w/ Southwestern Dressing (V/GF)
• Vegetarian Refried Beans (V/GF)
• Vegetarian Spanish Rice (V/GF)
• Soft Flour Tortillas & GF Hard Corn Taco Shells
• House-made Gourmet Cookies
• Iced Tea & Lemonade

EXECUTIVE LUNCH BUFFET...............................................$19.95 per person
• Romaine Salad w/ Tomato, Cucumber, Olive, Red Onion, Parmesan & Lemon Basil Vinaigrette (V/GF)
• Sautéed Chicken w/ Roast Garlic Cream Sauce (GF)
• Beef Bourguignon w/ Garlic Mashed Potatoes (GF)
• Roast Vegetable Lasagna w/Basil Marinara (V)
• Sautéed Seasonal Vegetables (V/GF)
• Bakery Fresh Rolls & Butter
• House-made Gourmet Cookies
• Iced Tea & Lemonade

ASIAN FLAVORS BUFFET....................................................$17.95 per person
• Asian Mixed Greens Salad with Ginger-Soy Vinaigrette (GF)
• Cashew Chicken with Peppers (GF)
• Hunan Beef in Garlic-Soy (GF)
• Vegetarian Fried Rice (V/GF)
• Vegetarian Lo-Mein Noodles (V)
• Vegetarian Spring Rolls with Dipping Sauce (V)
• Fortune Cookies
• Freshly Brewed Coffee, Decaf and Iced Tea

LUNCH DESSERT ENHANCEMENTS

Add $2.00 to Lunch Buffet or Entree Pricing

• EMILY’S CARROT CAKE
  A Moist Cake Loaded with Carrots, Walnuts, Raisins & Cream Cheese Frosting.

• CHOCOLATE CAKE
  A Thick Slice of Delectable Cake topped with Chocolate Buttercream Icing

• STRAWBERRY POUND CAKE
  Lemon Pound Cake topped with Fresh Strawberries & Real Whipped Cream

• APPLE CRISP
  A Thick, Crunchy Cinnamon topping over Sugar Coated Apple Slices

• FORTUNE COOKIES
PLATED DINNERS

All plated dinner entrées include choice of salad, gourmet dessert, bakery fresh rolls with butter & freshly brewed coffee.

PLEASE SELECT ONE OF THE FOLLOWING

SALAD SELECTIONS

**House Salad (V/GF)**
Spring Mix Greens, Fresh Cherry Tomatoes, Cucumber & Spiral Cut Carrots with a Lemon-Basil Vinaigrette

**Spinach Salad (V/GF)**
Baby Spinach, Fresh Grape Tomatoes, Diced Cucumber, Feta Cheese, Kalamata Olives & Red Onions with a Balsamic Herb Vinaigrette

**Romaine Salad (V)**
Chopped Baby Romaine Lettuce, Garlic Herb Croûtons, Ripe Grape Tomatoes, Parmesan Cheese & Black Olives with a Creamy Lemon-Basil Dressing

**Wedge Salad (GF)**
Iceberg Lettuce Wedge, Wisconsin Cheddar Cheese, Ripe Cherry Tomatoes, Spring Peas, Applewood Smoked Bacon, Herb Croutons & Fresh Chives with a Buttermilk Ranch Dressing

**Raspberry Salad (V/GF)**
Baby Spinach Leaves, Fresh Raspberries, Candied Walnuts & Gorgonzola Cheese with a Honey-Raspberry Vinaigrette
PLATED DINNERS.......CONTINUED

All plated dinner entrées include choice of salad, gourmet dessert, bakery fresh rolls with butter & freshly brewed coffee.

Gluten free rolls and dessert add $1.00

**Chicken Marsala (GF)**.................................$23.95 per person
Chicken Breast Sautéed with Shallots, Portabella Mushrooms, Dark Raisins and finished with Marsala Wine & Cream. Served with a Rustic Wild Rice Pilaf & Sautéed Seasonal Vegetables

**Milano Chicken**..............................................$23.95 per person
Chicken Breast Stuffed with Fresh Spinach, Roasted Garlic & Mozzarella Cheese. Served with Linguine, Sautéed Seasonal Vegetables & White Wine Cream Sauce

**Chicken with Wild Rice (GF)**..........................$23.95 per person
Chicken Stuffed with Wild Rice and Roasted Vegetables topped with Garlic-Parmesan Cream Sauce. Served with Herb Roasted Golden Potatoes & Fresh Roasted Asparagus Spears

**Chicken al Mattone (GF)**............................................$23.95 per person
Bone-In Herb Crusted Roast Half Chicken with Garlic White Wine Sauce. Served with Herb Roasted Baby Potatoes & Sautéed Seasonal Vegetables

**Roast Pork with Apples (GF) .......................................$23.95 per person**
Medallions of Slow Roasted Pork Loin with Pan Reduction Sauce. Served with Apple Compote, Cranberry Wild Rice Pilaf & Sautéed Green Beans
PLATED DINNERS......CONTINUED

Portabella Mushroom Wellington (V).............................$23.95 per person
Marinated & Roasted Portabella Mushroom stuffed with Roasted Vegetables, Mozzarella Cheese, Fresh Basil & Scallions, baked in Puff Pastry & served over a Roasted Tomato Sauce with Sauteed Seasonal Vegetables

Beef Bourguignon (GF).................................................$29.95 per person
Slow Braised Beef Tenderloin, Onions & Fresh Mushrooms. Served with Herb Buttered New Potatoes & Sautéed Green Beans

Beef Tenderloin Filet with Mushrooms (GF)..............$29.95 per person
Whole Roasted Beef Tenderloin Sliced into Medallions & topped with a Mushroom Demi-Glace. Served with Roasted Golden Potatoes & Sautéed Seasonal Vegetables

Chicken with Bacon Cream Sauce (GF)..................$23.95 per person
Pan Seared Chicken with Brandy Bacon Cream Sauce. Served with Roasted Apple Wild Rice & Roasted Beets

Prime Rib of Beef (GF)...................................................$29.95 per person

Tilapia with Herbs (GF)...............................................$24.95 per person
Tilapia Fillet Baked in White Wine Butter and Herbs. Served with Fragrant Rice & Sautéed Seasonal Vegetables

Salmon with Tomatoes (GF).......................................$25.95 per person
Pan Seared Atlantic Salmon with Spinach & Sun-Dried Tomato Cream Sauce. Served with Fragrant Rice & Sautéed Seasonal Vegetables
DINNER DESSERT CHOICES

All plated dinner entrées come with one dessert selection

Emily’s Carrot Cake
A Moist Cake loaded with Carrots, Walnuts, Raisins & Cream Cheese Frosting

Chocolate Cake
A thick slice of Delectable Cake topped with Chocolate Buttercream Icing

White Chocolate Raspberry Cheesecake
Dark Chocolate Crust with New York Cheesecake, Raspberries & Orange Zest

Tuxedo Trifle Mousse Cake
Layers of Moist Chocolate Cake with White & Dark Chocolate filling

Apple Lattice Pie
Light & Flaky Pie Crust filled with Caramelized Apples and topped with Maple Whipped Cream

Lemon & Cream Short Cake
Layers of Shortcake, Tangy Lemon Preserve & Fresh Whipping Cream

Berry Trifle
Layers of Berry, Pastry Cream & Lemon Pound Cake topped with Real Whipping Cream

Lemon Berry Mascarpone Cake
Moist Lemon Cake filled with Cranberries, Blueberries, Cinnamon Streusel and Mascarpone Cream

Cappuccino Cheesecake
Chocolate Crust & a Smooth Cappuccino Filling
DINNER BUFFETS

Minimum of 25 guests

The Madison Buffet
.......................................................... $29.95 per person

• House Salad with Lemon-Basil Vinaigrette (V/GF)
• Wild Rice Salad w/ Cranberry Citrus Vinaigrette (V/GF)
• Spinach Stuffed Chicken w/ Garlic Cream Sauce (GF)
• Cider Braised Brown Mustard Pork (GF)
• Herb & Butter Mashed Baby Red Potatoes (V/GF)

Harvest Buffet
.............................................................. $29.95 per person

• House Salad w/ Buttermilk Ranch Dressing (V/GF)
• Wisconsin Cheese & Sausage Display (GF)
• Herb Roasted Chicken w/ Garlic Cream Sauce (GF)
• Beef Bourguignon (GF)
• Rustic Pilaf of Wild Rice (GF)
• Herb & Garlic Mashed Potatoes (V/GF)

Action Buffet
.......................................................... $39.95 per person

• Field Greens Salad Bar (V/GF)
• Wisconsin Cheese & Farm Fresh Vegetables (V/GF)
• Chef Carved Beef Tenderloin w/ Horseradish (GF)
• Chef Carved Roast Turkey with Sage Gravy (GF)
• Mashed Potato Bar with Toppings (V/GF)
• Sauteed Seasonal Fresh Vegetables (V/GF)
• Bakery Fresh Dinner Rolls with Butter
• Chef’s Dessert Table with Cakes & Pies
• Iced Tea & Lemonade
• Freshly Brewed Coffee & Decaf
DINNER BUFFETS......continued

Soup, Salad and Sandwich Buffet.............................................$20.95 per person
- Wisconsin Beer Cheese Soup w/ Crouton and Chive
- House Salad with Buttermilk Ranch Dressing (V/GF)
- Fruit Salad with Citrus Yogurt Dressing (V/GF)
- Slow Roasted BBQ Pulled Pork (GF)
- Roast Shaved Turkey with Sage Jus (GF)
- Bakery Fresh Sandwich Rolls
- Relish Tray w/ Farm Fresh Vegetables & Dips (V/GF)
- House-made Gourmet Cookies
- Iced Tea & Lemonade

Wisconsin Tailgate Buffet.............................................$25.95 per person
- White Balsamic Sugar Snap Slaw (V/GF)
- Applewood Bacon Potato Salad (GF)
- Grilled Angus Beef Patties w/ Onions and Jus (GF)
- Wisconsin Brat with Saurkraut (GF)
- Kettled Cooked Potato Chips w/ Onion Dip (GF)
- Relish Tray w/ Pickles, Lettuce, Tomato (GF)
- Ketchup, Brown Mustard & Herb Mayonnaise (GF)
- Cheddar, Provolone, Colby & Baby Swiss (GF)
- Gourmet Dessert Bar Triangles
- Iced Tea & Lemonade

Taste of Italy Buffet.............................................$26.95 per person
- Romaine w/ Creamy Lemon Basil Dressing (V/GF)
- Antipasto Salad (GF)
- Chicken Parmesan with Marinara
- Italian Meatballs with Linguine
- Roast Vegetable Lasagna (V)
- Freshly Baked Garlic Breadsticks
- Lemon Cake with Fresh Berries
- Iced Tea & Lemonade
Cold Hors D’oeuvres

Wisconsin Cheese & Sausage Platter (GF).................................................................$4.25 per person
Fresh Vegetable Crudite with Ranch Dipping Sauce (V/GF).................................$4.25 per person
Fresh Seasonal Sliced Fruit & Berries Display (V/GF)...........................................$4.25 per person
  Served with Honey Yogurt Dipping Sauce
Cheese & Fresh Seasonal Fruit Display (V/GF).......................................................$4.75 per person
Southwestern Taco Dip with Tortilla Chips (V)......................................................$3.75 per person
Tiered Table Display (V)..........................................................................................$8.25 per person
  Wide Selection of International & Domestic Cheeses, Fresh Sliced Seasonal
  Fruit & Vegetable Crudité displayed on a Tiered Table Served w/ Cracker
  Baskets, Creamy Herb & Honey Yogurt Dipping Sauces
Smoked Salmon Display (GF)..................................................................................$3.25 per person
  Whole Displayed Smoked Salmon Served w/ Fresh
  Tomatoes, Capers, Onions, Eggs, Peppers, Olives,
  Fresh Lemon & Dill. (50 Person Minimum)
Fiesta Display (V).....................................................................................................$3.25 per person
  Tortilla Chips with Fresh Pico de Gallo, Guacamole,
  Spicy Bean Dip, Queso & Sour Cream

Traditional Deviled Eggs (GF).................................................................................$23.95 per dozen
Mediterranean Crostini (V)......................................................................................$23.95 per dozen
Fresh Market Bruschetta (V)...................................................................................$23.95 per dozen
California Roll Sushi w/ Wasabi (GF)..................................................................$23.95 per dozen
Caprese on Skewers (V/GF).....................................................................................$23.95 per dozen
Petite Gourmet Sandwiches.....................................................................................$23.95 per dozen
Homemade Kettle Cooked Potato Chip w/ Dip (V/GF)............................................$3.25 per person
Applewood Bacon and Heirloom Tomato Spring Roll..........................................$27.95 per dozen
Cucumber Canapé (V/GF).......................................................................................$23.95 per dozen
Chocolate Covered Strawberries (V/GF)...............................................................$26.95 per dozen
Petite Dessert Assortment (V)................................................................................$23.95 per dozen
Iced Jumbo Shrimp Cocktail (GF)..........................................................................$39.95 per dozen
RECEPTION
A minimum of 3 dozen per order

Hot Hors D’oeuvres

Pork Potsticker with Soy Sauce..............................................................$23.95 per dozen
Seasoned Chicken Wings w/ BBQ & Buffalo Sauces...............................$25.95 per dozen
Petite Egg Rolls with Sweet & Sour Sauce............................................$25.95 per dozen
Southwestern Chicken Quesadillas.......................................................$25.95 per dozen
Vegetarian Spring Roll with Sesame-Soy Sauce.....................................$25.95 per dozen
Cream Sherry Meatballs........................................................................$23.95 per dozen
Thai Peanut Chicken Satay (GF)..............................................................$25.95 per dozen
Spanakopita w/Lemon Yogurt (V).............................................................$25.95 per dozen
Polenta Marsala (V)..................................................................................$26.95 per dozen
Vegetarian Stuffed Mushrooms (V)..........................................................$23.95 per dozen
Jerk Chicken Skewer with Mango Mojo (GF)..........................................$25.95 per dozen
Cilantro Lime Beef Satay (GF).................................................................$24.95 per dozen
Beef Tenderloin & Wild Mushroom Duxelle Wellington.......................$25.95 per dozen
Hibachi Beef Skewers with Star Anise Glaze (GF).................................$25.95 per dozen
Stuffed New Potatoes (GF)......................................................................$25.95 per dozen
Stuffed with Applewood Smoked Bacon & Maytag Bleu Cheese,
topped with Chive Crème Fraiche
Hickory Smoked Bacon Wrapped Scallops (GF)......................................$35.95 per dozen
w/ Grain Mustard Sauce
RECEPTION
A minimum of 25 people per order

Hors D’oeuvre Reception Packages

**After Hours Buffet**..........................................................$12.95 per person
- Wisconsin Cheese & Sausage Display w/ Crackers (GF)
- Seasoned Chicken Wings w/ Hot, Teriyaki & BBQ Sauces (1pp)
- Applewood Bacon & Bleu Cheese New Potatoes (1pp)(GF)
- Cocktail Meatballs (2pp)
- Kettle Cooked Potato Chips with French Onion Dip (GF)

**South of the Border Buffet**..........................................$13.95 per person
- Layered Taco Dip Display w/ Tortilla Chips (V)
- Southwestern Egg Roll (1pp)(V)
- Adobe Beef Tenderloin Skewers w/ Warm Tortillas (1pp)
- Fajita Chicken Skewers w/ Warm Tortillas (1pp)
- Fresh Fruit & Berry Display w/ Citrus Yogurt Dip (V/GF)

**All On A Stick Buffet**......................................................$14.95 per person
- Caprese Skewers with Pesto Dip (1pp)(GF)
- Rainbow Skewers with Citrus Yogurt Dip (GF)
- Beef Tenderloin & Vegetable Skewers w/ Chimichurri Sauce (1pp)(GF)
- Chicken Fajita Skewers w/ Warm Tortillas, Salsa & Sour Cream (1pp)
- Strawberry Shortcake Pops (1pp)

**Wisconsin Tastes Buffet**.................................................$12.95 per person
- Wisconsin Cheese & Sausage Display (GF)
- Miniature Beer Bratwurst with Brown Mustard Dip (1pp)(GF)
- Applewood Bacon & Creamy Gouda Stuffed New Potatoes (1pp)(GF)
- Wisconsin Walleye Fingers w/ Lemon Tarter Sauce (1pp)
- Meatballs in Cream Sherry Sauce (2pp)
- Kettle Cooked Potato Chips with French Onion Dip (V/GF)

*Add Sundae Bar or Mashed Potato Bar to any reception package.....................$4.95 per person*
Hors D'oeuvre Reception...........continued

Tailgater Buffet..........................................................$13.95 per person
Wisconsin Cheese and Sausage Display with Crackers (GF)
Fresh Vegetable and Relish Platter with Dip (V/GF) Petite
Waldorf Salads (1pp)(V/GF)
Miniature Bratwurst with Brown Mustard (2pp)(GF)
BBQ Chicken Skewers (1pp)(GF)
Kettle Cooked Potato Chips with French Onion Dip (V/GF)

On The Boards Buffet..........................................................$15.95 per person
Thin Crust Jumbo Pizza:Sausage & Pepper, Pepperoni & Roasted Vegetable Blanco(2pp)
Sandwich Board: Slow Roast Beef w/ Sweet Peppers, Caramelized Onions & Horseradish Mayo on Crusty Baguette. Curried Chicken Salad on Wild Rice & Cranberry Bread w/ Pea Shoots & Apple-Vinegar Mayo. Roast Pit Ham w/Dijon Mayo on Ciabatta Roll(3pp)
Vegetable Board: Baby Carrots, Creamy Cucumbers, Pickled Beets, Radishes, Cauliflower, Pickles and Dip. Kettle Cooked Potato Chips with Onion Dip.

Chef Carved to Order Stations
Chef attendant - $20/hour
All items served with petite hearth rolls and appropriate condiments

Steamship Round of Beef (serves 150)..........................Current Market Price
Whole Roast Beef Tenderloin (serves 30)......................Current Market Price
Slow Roast Beef Prime Rib (serves 40).........................Current Market Price
Rosemary Crusted Leg of Lamb (serves 50)......................Current Market Price
Whole Roast Sage Rubbed Turkey (serves 50)...............$195.00
Whole Grain Mustard Glazed Boneless Ham (serves 50)...............$195.00
Roast Center Cut Pork Loin (serves 40)..............................$195.00
**Premium Liquors**

Svedka Vodka, Bombay Sapphire Gin, Bacardi Silver Rum, Seagram’s 7, Jack Daniels, Dewers Scotch, Korbel Brandy, Jim Beam and Captain Morgan’s Spiced Rum  

*Hosted* - $5.50 Each  
*Cash* - $6.00 Each

**Beer**

Budweiser, Bud Light, Miller Lite, Miller Genuine Draft  

*Hosted* - $4.50 per Bottle  
*Cash* - $5.00 per Bottle  
*Hosted Half Barrel* - $295 Each

Capital Amber and New Glarus Spotted Cow  

*Hosted* - $5.50 per Bottle  
*Cash* - $6.00 per Bottle  
*Hosted Half Barrel* - Pricing Available Upon Request

**Wine**

Merlot, Cabernet Sauvignon, Chardonnay, Pinot Grigio  

*Hosted* - $5.50 per Glass  
*Hosted Bottle* - $24.00 per Bottle  
*Cash* - $6.00 per Glass  
*Premium Wine*  
*Ask Your Catering Manager About Our Extensive Wine List*  
Champagne - $25.00 per Bottle

Customization of all liquor, wine and beer available on request.

**Soda & Water**

*Hosted* - $2.50  
*Cash* - $3.00