

CATERING MENU

JULY 2019 – JUNE 2020





WELCOME!

Welcome to the Alliant Energy Center in Madison Wisconsin.

Centerplate is a leading global event hospitality company and we are thrilled to be your exclusive hospitality partner at the Alliant Energy Center.

Our style is collaborative and our team is delighted to work with you to ensure your experience is smooth, successful and enjoyable. We are committed to delivering the finest food, amenities and service.

Much of our success comes from our attention to the important details that create truly welcoming experiences. From fresh, locally-sourced and quality ingredients to crisp, sincere and attentive service. Our goal is to provide world-class hospitality for every one of our guests.

Whatever your needs, whether hosting attendee receptions, supplying convenient meals for your booth staff, or creating custom menus for unique occasions, we are dedicated to helping you achieve extraordinary results.



Please give us a call to start the planning process today!
Here's to your successful event in Madison.

Mark Binder

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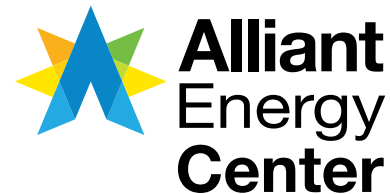


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Gluten-Free Selections

These selections are prepared to exclude gluten from the list of ingredients. Please notify us if you have a gluten allergy. Centerplate does not operate a dedicated gluten-free, or allergen-free preparation and service space.

Dishes made on-site are prepared on shared equipment, and may come into contact with products containing gluten and common allergens such as nuts.



Vegetarian Selections



CENTERPLATE'S COMMITMENT TO QUALITY

Our meticulous quality assurance programs ensure we have the right systems and people in place to deliver the outstanding results our hosts seek.

We are very supportive of offering healthy choices at events by providing a wealth of fresh, customizable, and varied options that include low-calorie, low-salt, low-fat, low-sugar, vegan, and gluten-free offerings, among others. Fresh fruit and vegetables, meatless entrees marketed to the mainstream, and light options are all very popular among our attendees.



Our catering menus include fresh fruit platters, fresh vegetable crudité, grilled vegetable platters, customizable salads, fresh fish, grilled chicken, farm fresh vegetables, whole grain side selections, hummus and carved-to-order roasted turkey, fish and lean meats.

Our culinary staff is available to assist event planners throughout their planning process to design menus that are appealing, affordable and in keeping with their wishes. We solicit event organizers to determine the best selections and special options for their guests.

We have a wide variety of beverages, snacks, and main course options at every meal as well as retail and grab-and-go. Lean proteins and whole grains are available, as are water and unsweetened beverages. Many of our event services include Chef-attended action stations where guests may assemble their own ingredients for preparation, having control over what and how much goes into a dish.

We look forward to serving you!





A LA CARTE MENU





A LA CARTE

BEVERAGES

House Blend Coffee (gallon) \$29.95

House Blend Decaffeinated Coffee (gallon) \$29.95

Wisconsin Orchard Hot Apple Cider (gallon) \$29.95

Assorted Hot Teas (packet) \$1.95

Hot Chocolate (gallon) \$29.95

Chilled Fruit Juices (gallon) \$29.95
Orange, apple and cranberry

Fresh Lemonade (gallon) \$26.95



Sparkling Fruit Punch (gallon) \$26.95

Fresh Brewed Iced Tea (gallon) \$26.95

Bottled Spring Water (bottle) \$2.50

Assorted Pepsi Brand Soft Drinks (can) \$2.50

Milk (carton) \$1.95
Chocolate, 2%, Skim

Specialty Fruit Juices (bottle) \$3.00
Orange, apple, cranberry, grape and grapefruit



WATER SERVICE

Electric Water Dispenser \$25.00
First five-gallon jug included

Additional Five-Gallon Jug of Water \$25.00

Water Pitcher Service (per pitcher) \$2.00

Infused Water (gallon) \$28.95
Citrus melon or cucumber mint





A LA CARTE

FROM THE BAKERY

Muffins Assortment (dozen) \$29.95

Bagels Assortment (dozen) \$30.95

Served with butter and cream cheese

Fruit Filled Danish Assortment (dozen) \$28.95

Breakfast Breads Assortment (12 slices) \$27.95

Donut Assortment (dozen) \$27.95

Scones Assortment (dozen) \$28.95

Frosted Cinnamon Rolls (dozen) \$27.95

Racine Danish Kringle (12 slices per ring) \$27.95

Apple Coffee Cake (12 slices per cake) \$27.95

Cheddar and Chive Biscuit (dozen) \$27.95

Maple Cornbread with Bacon (dozen) \$27.95

Fresh Baked Gourmet Cookies (dozen) \$24.95

Dessert Bars and Brownie Assortment (dozen) \$28.95

GF **Gluten Free** (dozen) Add \$5.00

Muffins, breakfast breads, biscuits, corn bread or cookies





A LA CARTE

FROM THE PANTRY

- Gardetto's® Snack Mix** (per pound) \$14.95
- Trail Mix** (per pound) \$18.95
- Pretzel Twists** (per pound) \$12.95
- Roasted Gourmet Cocktail Nuts** (per pound) \$29.95
- Chex® Party Mix** (per pound) \$14.95
- Freshly Popped Popcorn** (per pound) \$12.95
Buttered, cheddar, white cheddar or caramel
- Tortilla Chips and Salsa** (per pound) \$14.95
- Kettle Cooked Potato Chips with French Onion Dip** (per pound) \$14.95
- Whole Fruit** (each) \$2.25



- Assorted Granola Bars** (each) \$1.75
- Assorted Candy Bars** (each) \$2.50
Twix, Hershey's Chocolate, Kit Kat, 3 Musketeers or Snickers
- String Cheese** (each) \$1.25
- Individual Fruit Yogurt** (each) \$3.00
- Seasonal Sliced Fruit** (per person) \$4.25
- Fruit, Yogurt and Granola Parfait** (per person) \$4.75
- Fruit Pops with Honey Vanilla Dip** (each) \$2.25
- Individual Vegetable Crudite** (each) \$2.25
With buttermilk ranch dressing

- Caprese Skewers** (each) \$2.25
- Ice Cream Bars** (each) \$1.95
Fudgesicle, Strawberry Crunch, Heath Bar, Orange Dream, Vanilla or Sundae Crunch Bar





BREAKFAST MENUS





BREAKFAST

CONTINENTAL BREAKFASTS

Prices listed are per guest. Minimum of 24 guests.

All Continental Breakfasts are served with chilled orange and apple juices, house blend coffee and decaf.

GF Gluten Free Substitution: Add \$1.00 per person

V **Traditional Continental Breakfast \$9.95**
Freshly baked pastries, muffins and scones

V **Healthy Start Continental Breakfast \$12.95**
Freshly baked apple cinnamon and sunrise muffins
House-made granola, low fat honey citrus yogurt,
diced seasonal fruit and berries

V **Grand Continental Breakfast \$12.25**
Freshly baked pastries and muffins
Sliced seasonal fruit and berries display

V **Bagel Shop Continental Breakfast \$12.95**
Selection of assorted bagels
Wisconsin butter, plain and sweet & savory
seasonal cream cheese spreads
Sliced seasonal fruit and berries display

V **Donut Shop Continental Breakfast \$9.95**
Selection of bakery fresh donuts



ENHANCE YOUR CONTINENTAL BREAKFAST

Prices listed are per guest. Minimum of 24 guests.

V **GF** **Oatmeal \$4.75**
Steel cut oats, brown sugar,
cinnamon sugar, raisin,
house-made granola, honey
and milk

GF **Scrambled Eggs \$4.75**
Farm fresh scrambled eggs,
diced ham, applewood smoked
bacon, diced tomato, roasted
mushrooms, and Wisconsin
cheddar cheese

V **GF** **Build Your Own Fruit
and Yogurt Parfait \$4.75**
Low fat vanilla yogurt,
house-made granola, diced
seasonal fruit and strawberries

Breakfast Burrito \$4.75
Fresh eggs scrambled with
breakfast sausage, bell peppers,
caramelized onion and topped
with Wisconsin cheddar cheese
and served with a side of salsa

**English Muffin
Breakfast Sandwich \$6.75**
· Applewood smoked
bacon, scrambled eggs
and slice of Wisconsin
cheddar cheese

· **OR** Savory sausage
patty, scrambled eggs
and slice of Wisconsin
cheddar cheese
· **OR** Thick sliced honey
ham, scrambled eggs
and slice of Wisconsin
cheddar cheese

V · **OR** Spinach, roasted
peppers, tomato over
scrambled eggs with
fresh mozzarella cheese



BREAKFAST

BREAKFAST BUFFETS

Prices listed are per guest. Minimum of 24 guests.

All Breakfast Buffets are served with chilled orange and apple juices, house blend coffee and decaf.

 **GF** Gluten Free Substitution: Add \$1.00 per person

Monona Sunrise Breakfast \$14.95

- Fresh seasonal fruit and berry display
- Scrambled eggs with clipped chives
- Roasted breakfast potatoes
- Applewood smoked bacon and pork sausage links

Hearty Wisconsin Breakfast \$15.95

- Diced fruit salad with granola and vanilla yogurt
- Wisconsin cheese and egg strata with roasted red peppers, baby spinach and Cremini mushrooms
- Applewood smoked bacon and apple chicken sausage
- Herb roasted breakfast potatoes
- Buttermilk biscuits with whipped Wisconsin butter



Mendota Brunch Buffet \$19.95

- House-made pastries
- Seasonal fruit and berry display
- Farm fresh scrambled eggs with bell peppers, applewood smoked bacon, tomatoes, roasted mushrooms and Wisconsin cheddar cheese
- Applewood smoked bacon and pork sausage links
- Buttermilk biscuits and sausage gravy
- Roasted breakfast potatoes

Chef Attended Omelet Station \$9.00

Additional \$85 Fee per Chef (2 hour max)

- Farm fresh eggs
- Assorted toppings including:
diced tomatoes, cheddar cheese, green peppers, onions, diced ham and spinach



BREAKFAST

PLATED BREAKFAST

Prices listed are per guest. Minimum of 24 guests.

All Breakfast Buffets are served with house blend coffee.

Seasonal Fruit and Muffin Plate \$12.95

- Freshly sliced seasonal fruit and strawberries
- Honey citrus yogurt
- House baked muffin with whipped maple butter
- Chilled orange juice

Madison Sunrise Breakfast \$14.95

- Farm fresh scrambled eggs with clipped chives and Wisconsin cheddar cheese
- Roasted potatoes with caramelized onions and green peppers
- Applewood smoked bacon
- Buttermilk biscuit with Wisconsin butter
- Chilled orange juice



Purely Wisconsin Breakfast \$15.95

- Farm fresh egg strata with roasted red peppers, baby spinach and aged Wisconsin cheddar
- Applewood smoked bacon
- Roasted breakfast potatoes with caramelized onions and green peppers
- Cheese and streusel muffins
- Wisconsin orchard apple cider





BREAK SERVICE





BREAK SERVICE

BREAK STATIONS

Prices listed are per guest.



V **Cookie and Milk Break** (per person) **\$5.95**

- Freshly baked house-made cookies
- White and chocolate milk cartons
- House blend coffee and decaf

V GF **Build Your Own Sundae Bar** (per person) **\$8.95**

- Traditional vanilla ice cream
- Hot fudge, warm caramel, chopped peanuts, strawberry topping and whipped cream
- Assorted candy toppings
- House blend coffee and decaf

V **Lemonade Stand Break** (per person) **\$5.95**

- Traditional lemonade
- Freshly popped popcorn
- Kettle cooked potato chips
- Pretzel twists

V **Cupcake Break** (per person) **\$6.95**

- House-made cupcake display
- House blend coffee, decaf and assorted herbal tea
- White and chocolate milk cartons

V GF **Healthy Choice Power Up Break** (per person) **\$6.95**

- Fruit skewers with honey citrus yogurt dip
- Granola bars
- Bottled waters

V **Build Your Own S'mores Station Break** (per person) **\$10.95**

(Max 150 guests)

- Chocolate candy bars
- Graham crackers
- Jumbo marshmallows

V **Chocolate Chocolate Break** (per person) **\$6.95**

- Double chocolate muffins
- Fudge brownies
- Chocolate dipped pretzels
- White and chocolate milk

V **High Energy Break** (per person) **\$6.95**

- Vegetable crudité with roasted red pepper hummus
- Granny Smith and Washington red apples, navel oranges, ripened bananas
- House-made trail mix
- Infused water (choice of citrus melon or cucumber mint)



LUNCH MENUS





LUNCH

BOXED LUNCHES (Available in Eco-Friendly Brown Bag)

Prices listed are per guest. Minimum order of 10 boxes per selection. No Substitutions.

All Boxed Sandwiches include an individual bag of gourmet potato chips, an orchard apple, house baked chocolate chip cookie, soft drink or bottled water and disposable serviceware.



Wisconsin Harvest Chicken Salad \$15.95

Diced chicken breast with fresh celery, red onion, apples and dried cranberries with crisp leaf lettuce on freshly baked cranberry wild rice bread

Virginia Honey Ham and Baby Swiss \$14.95

Thinly sliced Virginia honey ham with Wisconsin baby Swiss cheese and crisp leaf lettuce on bakery fresh whole wheat bread

Smoked Turkey and Cheddar \$14.95

Thinly sliced lean smoked turkey with Wisconsin cheddar cheese and crisp leaf lettuce on bakery fresh whole wheat bread

Turkey Bacon Club Ciabatta \$15.95

Thinly sliced lean turkey with Wisconsin cheddar cheese, applewood smoked bacon, vine-ripe tomatoes and crisp leaf lettuce on a bakery fresh ciabatta roll

Horseradish Roast Beef and Smoked Cheddar \$15.95

Thinly shaved choice roast beef, roasted bell peppers and caramelized onions, smoked Wisconsin cheddar, tangy horseradish mayo and crisp leaf lettuce on a crusty French baguette

Chicken Caesar Wrap \$15.95

Roasted chicken breast, shaved red onion, aged Parmesan cheese, creamy Caesar dressing and romaine hearts on a garlic herb tortilla

V Vegetarian Anti-pasta with Feta \$14.95

Crisp romaine lettuce topped with fresh roma tomatoes, dill marinated cucumbers, artichoke hearts, roasted red bell peppers, pickled red onions, olive tapenade and feta cheese on a sun dried tomato herb focaccia roll

GF Add: Gluten Free Bread and Dessert \$1.50



LUNCH

BOXED SALADS

Prices listed are per guest. Minimum order of 10 boxes per selection. No Substitutions.

All Boxed Salads include a hearth baked roll with butter, salad specific dressing, house baked chocolate chip cookie, soft drink or bottled water and disposable serveware.



GF **Wisconsin Chef Salad** \$14.95

Seasonal greens, roasted shaved pit ham and smoked turkey, Wisconsin cheddar, baby Swiss, olives, vine ripe tomatoes, chopped egg and buttermilk ranch dressing

GF **Mediterranean Chicken Salad** \$14.95

Fresh chopped romaine hearts topped with herb roasted chicken, roasted red peppers, fresh grape tomatoes, kalamata olives, feta cheese and lemon-basil vinaigrette dressing

GF **Strawberry Spinach Salad** \$14.95

Baby spinach topped with grilled chicken, mandarin oranges, blueberries, freshly sliced strawberries, candied pecans and raspberry vinaigrette dressing

V GF **Spicy Southwestern Salad** \$14.95

Crisp iceberg lettuce with roasted sweet corn and black bean relish, fried tortilla strips, baby tomatoes, carrots and red chili ranch dressing

GF **Cobb Salad** \$14.95

Chopped romaine hearts lined with rows of grilled chicken, diced bacon, cherry tomatoes, chopped eggs, English cucumbers and cheddar cheese served with bleu cheese dressing

GF **Add: Gluten Free Bread and Dessert** \$1.50





LUNCH

PLATED ENTRÉES

Prices listed are per guest. Minimum of 24 guests.

All Plated Entrées include choice of salad, bakery fresh rolls with butter, house-made gourmet dessert bar platter and freshly brewed coffee.



ENTRÉES

Choose one Entrée from the list below:

GF **Chicken Marsala** \$18.95

Sauteed chicken breast, shallots, portobella mushrooms, dark raisins, marsala cream sauce, wild rice pilaf and sauteed seasonal vegetables

Chicken Fricassee \$18.95

Pan seared chicken breast slow cooked in a white wine cream sauce with mushrooms, carrots and scallions, served with rice pilaf and seasonal vegetables

GF **Chicken Chimichurri** \$18.95

Jerk marinated chicken, Argentinian chimichurri sauce, pico de gallo, saffron rice and roasted vegetables

GF **Chicken Parmesan** \$18.95

Chicken Parmesan topped with sweet basil marinara and mozzarella cheese over a nest of basil pesto linguine with steamed seasonal vegetables

GF **Grilled Salmon** \$20.95

Grilled Atlantic King salmon with a brown sugar and mustard glaze, cauliflower purée and roasted shallot, spinach and red peppers

V GF **Stuffed Portabella Mushroom** \$18.95

Roasted portabella mushroom cap stuffed with artichoke hearts, spinach and Manchego cheese, seasonal vegetables and roasted red pepper coulis

GF **Rosemary Dijon Roasted Pork** \$18.95

Medallions of slow roasted pork loin, Wisconsin apple compote, Yukon mashed potatoes, seasonal vegetables with an apple brandy demi-glace

GF **Grilled Flat Iron Steak** \$22.95

6 oz. grilled flat iron steak served with garlic and herb roasted fingerling potatoes, seasonal vegetables with a bourbon shallot sauce



LUNCH

PLATED ENTRÉES continued

ENTRÉES continued

Lasagna Bolognese \$18.95

Sweet basil marinara, Parmesan cheese and Italian green beans

House-made Meatloaf \$16.95

Seasoned meatloaf with a roasted mushroom demi-glace, garlic and herb mashed potatoes and a Parmesan zucchini corn gratin

GF **Slow Roasted Turkey Breast** \$16.95

Red skin mashed potatoes and seasonal vegetables with a natural pan gravy

GF **Smoked BBQ Beef Brisket** \$19.95

Slow smoked Brookwood beef brisket with oven roasted herb potatoes, sweet corn succotash and Smoke House BBQ sauce

GF **Beef Pot Roast** \$17.95

Slow braised beef shoulder, mashed potatoes, caramelized onions, celery, peas and baby carrots with a cabernet demi-glace

V GF **Garden Vegetable Stir Fry** \$16.95

Tofu, caramelized onion, zucchini, snow peas, carrots and water chestnuts with sweet ginger and toasted sesame glaze



SALADS

Please select one Salad from the list below:

V GF **House Salad**

Mixed greens, cherry tomatoes, English cucumbers and shaved carrot ribbons served with a buttermilk ranch dressing

V GF **Harvest Apple Salad**

Seasonal greens, sliced Wisconsin apples, crumbled blue cheese, dried cranberries and candied pecans with a honey-citrus vinaigrette dressing

V GF **Strawberry Salad**

Baby spinach, sliced strawberries, fresh blueberries, mandarin oranges, Gorgonzola cheese and candied walnuts with a raspberry vinaigrette dressing

V **Caesar Salad**

Chopped romaine hearts, roma tomatoes, Kalamata olives, garlic-herb croutons, aged Parmesan cheese with a classic Caesar dressing

Baby Iceberg Salad

Baby iceberg lettuce, cherry tomatoes, bacon lardons, Wisconsin cheddar cheese, garlic croutons, chives and a buttermilk ranch dressing




LUNCH

BUFFETS










Prices listed are per guest and include up to two hours of service. Minimum of 24 guests. All Buffets include iced tea and lemonade.

Build Your Own Sandwich Buffet \$17.95









-   · House salad with ranch and French dressings
-  · Creamy Italian pasta salad
-  · Smoked turkey
-  · Virginia honey ham
-  · Harvest chicken salad
-   · Wisconsin cheese slices
-   · Sliced tomatoes, crisp leaf lettuce, dill pickle spears, mustard and mayonnaise
-  · Bakery fresh breads
-   · Kettle cooked potato chips with French onion dip
-  · House-made gourmet cookies



Deluxe Deli Buffet \$17.95

-   · Vegetarian minestrone soup
-   · House salad with buttermilk ranch dressing
- Assorted Deli Sandwiches:
 - Turkey BLT wrap
 - Chicken salad on cranberry wild rice bread
 - Virginia honey ham & baby Swiss on a French roll
 -  – Marinated vegetable and hummus on a sun dried tomato herb focaccia
-  · House-made bacon ranch potato salad
-   · Kettle cooked potato chips
-  · House-made gourmet cookies

Taste of Italy Buffet \$18.95

-   · Caesar Salad with tomatoes, cucumbers, olives, red onions, shaved Parmesan and creamy Caesar dressing
-   · Antipasto Salad with roma tomatoes, English cucumbers, artichoke hearts, Kalamata olives, Ciliegine mozzarella with lemon-basil vinaigrette dressing
- Italian wedding soup
-  · Roasted chicken and penne pasta with marsala cream sauce
-  · Roasted vegetable primavera with Alfredo cream sauce
- Baked ziti with sweet basil marinara Bolognese
-  · Garlic Parmesan breadsticks
-  · Assorted dessert bars



LUNCH

BUFFETS continued



Comfort Food Buffet \$18.95

- House salad with buttermilk ranch dressing
- House-made meatloaf with mushroom demi-glace
- Smokehouse barbeque bone-in chicken with natural jus
- Buttery mashed potato
- Wisconsin macaroni and cheese with buttered herb gratin
- Steamed broccoli, cauliflower and carrots
- Freshly baked potato rolls and butter
- House-made gourmet cookies

Badger Tailgate Buffet \$18.95

- House salad with buttermilk ranch dressing
- Old fashioned potato salad
- Homestyle baked beans
- Wisconsin bratwurst and caramelized onions
- Pure ground beef burger patties
- Sliced tomatoes, crisp leaf lettuce, onions, sauerkraut and assorted condiments
- Assorted Wisconsin cheese slices
- Bakery fresh buns
- Kettle chips and French onion dip
- House-made gourmet cookies

Southwestern Fajita Buffet \$18.95

- Spicy southwestern salad with red-chili ranch dressing
- Adobo seasoned ground beef
- Fajita chicken with fire roasted peppers and onions
- Vegetarian borracho beans
- Vegetarian Spanish rice
- Soft flour tortillas
- Crisp corn taco shells
- Salsa, sour cream, Wisconsin Colby Jack cheese and shredded lettuce
- Churros
- **Option to Add:** Guacamole **+\$1.50 per person**
- **Option to Add:** Pico de Gallo **+\$1.50 per person**

Asian Flavors Buffet \$20.95

- Asian mixed greens salad with ginger-soy vinaigrette
- Cashew chicken with peppers
- Hunan beef in garlic-soy
- Vegetarian lo-mein noodles
- Vegetarian fried rice
- Vegetarian spring rolls with dipping sauce
- Fortune cookies



LUNCH

BUFFETS continued



Executive Lunch Buffet \$21.95

- Romaine salad with tomatoes, cucumbers, olives, red onions, shaved Parmesan and lemon-basil vinaigrette
- Chicken Saltimbocca with prosciutto and smoked gouda cream
- Braised beef short ribs with cabernet demi-glace
- Penne pasta with cherry tomatoes, arugula, basil, fresh mozzarella and creamy tomato sauce
- Garlic red skin mashed potatoes
- Seasonal vegetables
- Freshly baked rolls and butter
- Wisconsin apple crisp

Pizza and Pasta Buffet \$19.95

- Traditional House salad with buttermilk ranch dressing
- Manicotti with tomato ragu
- Baked penne regatta
 - Choose 3 Pizzas: pepperoni, cheese, deluxe, meat lovers, margherita, sausage and mushroom, Hawaiian, fajita chicken, barbeque chicken or Buffalo chicken
- Freshly baked garlic Parmesan breadsticks
- House-made gourmet cookies

Caribbean Buffet \$21.95

- Caribbean salad with mixed greens, pineapple, mandarin oranges and papaya with a honey champagne vinaigrette
- Jerk marinated red stripe chicken with peppers and onions
- Caribbean pork roast with citrus mojo
- Coconut jasmine rice with cilantro and pineapple
- Spicy Island baked beans
- Garlic steamed broccoli and orange glazed carrots
- Key lime cheesecake bars and coconut dream bars

LUNCH DESSERT ENHANCEMENTS

Add \$2.50 to Lunch Buffet or Entrée Pricing

Grandma's Carrot Cake

With candied walnuts and caramel sauce

Triple Layer Chocolate Cake

With chocolate butter cream icing

Strawberry Shortcake

With pound cake, macerated strawberries and whipped cream

Apple, Blueberry or Cherry Lattice Pie

With maple whipped cream





DINNER MENUS





DINNER

PLATED DINNERS

Prices listed are per guest. Minimum of 24 guests.

All Plated Dinner Entrées include choice of salad, gourmet dessert, bakery fresh rolls with butter and freshly brewed coffee. Multiple Entrées add \$1.00.

ENTRÉES

Please select one from the following:

- GF** **Chicken Marsala** \$23.95
Sautéed chicken breast, shallots, portabella mushrooms, dark raisins, marsala cream sauce, wild rice pilaf and sautéed seasonal vegetables

- Chicken Milano** \$23.95
Roasted chicken breast, seasonal squash, sun dried tomatoes, baby spinach, red bell peppers and orzo with a roasted garlic cream sauce

- GF** **Chicken Clemenceau** \$24.95
Seared airline chicken breast, applewood smoked bacon, green peas, pearl onions, cremini and button mushrooms, sweet potatoes and grilled asparagus with a garlic bordelaise sauce

- GF** **Center Cut Pork Chop** \$23.95
Grilled 8 oz. pork chop, Creole red skin potatoes and bacon braised Brussels sprouts with a honey balsamic glaze



- GF** **Filet Mignon** Market Price
Grilled 8 oz. filet, herb roasted fingerling potatoes, beets and root vegetables with a cabernet reduction

- GF** **Prime Rib** \$32.95
Herb crusted prime rib of beef, garlic mashed potatoes, grilled asparagus with a natural jus

- GF** **Chicken Saltimbocca** \$23.95
Pan seared chicken breast with prosciutto and sage atop spinach, artichoke and caramelized onion risotto with lemon cream sauce and seasonal vegetables

- GF** **Yankee Pot Roast** \$25.95
Slow braised beef shoulder with rosemary and garlic red skin potatoes, roasted carrots and mushrooms with balsamic glazed Brussels sprouts



DINNER

PLATED DINNERS continued

ENTRÉES continued

Herb Crusted Tilapia \$23.95

Tilapia filet baked in fresh herb compound butter, saffron scented rice pilaf and sautéed seasonal vegetables with a lemon beurre blanc sauce

GF **Champagne Poached Salmon** \$25.95

Atlantic King salmon, Prosecco, grilled asparagus, shaved fennel and heirloom tomato risotto with a lemon beurre blanc sauce

GF **New Orleans Cajun Grilled Shrimp and Salmon** \$28.95

Cajun honey glazed salmon filet with a pair of citrus marinated and grilled prawns served on a caramelized onion and cheddar grits with seasonal vegetables

V GF **Stuffed Portabella Mushroom** \$20.95

Roasted portabella mushroom cap stuffed with artichoke hearts, spinach and Manchego cheese, seasonal vegetables and roasted red pepper coulis



SALADS

Please select one Salad from the list below:

V GF **House Salad**

Mixed greens, cherry tomatoes, English cucumbers and shaved carrot ribbons served with a buttermilk ranch dressing

V GF **Harvest Apple Salad**

Seasonal greens, sliced Wisconsin apples, crumbled blue cheese, dried cranberries and candied pecans with a honey-citrus vinaigrette dressing

V GF **Strawberry Salad**

Baby spinach, sliced strawberries, fresh blueberries, mandarin oranges, Gorgonzola cheese and candied walnuts with raspberry vinaigrette dressing

V **Caesar Salad**

Chopped romaine hearts, roma tomatoes, Kalamata olives, garlic and herb croutons, aged Parmesan cheese with a classic Caesar dressing

Baby Iceberg Salad

Baby iceberg lettuce, cherry tomatoes, bacon lardons, Wisconsin cheddar cheese, garlic croutons, chives and a buttermilk ranch dressing



DINNER

PLATED DINNERS continued

DESSERTS

Please select one from the following:

Chocolate Cake

With chocolate buttercream icing

Tuxedo Mousse Cake

With chocolate ganache and whipped cream

White Chocolate and Raspberry Cheesecake

With dark chocolate cookie crumb crust

Red Velvet Layer Cake

With cream cheese icing and chocolate shavings

Berry Trifle

With lemon pound cake, sweet pastry cream and whipped cream



Flourless Chocolate Torte

With whipped cream

Pumpkin Cheesecake

With maple pecan glaze and fresh whipped cream



Grandma's Carrot Cake

With candied walnuts and caramel sauce

Strawberry Shortcake

With pound cake, macerated strawberries and whipped cream

Traditional New York Cheesecake

With berry compote





DINNER

BUFFETS

Prices listed are per guest and include up to two hours of service. Minimum of 24 guests. All Buffets include iced tea and lemonade.

The Madison Buffet \$29.95

- House salad with lemon-basil vinaigrette
- Sautéed chicken breast with sun dried tomato, artichokes, mushrooms and spinach with garlic cream sauce
- Creole mustard crusted pork loin with apple brandy cream
- Cheddar & chive au gratin potatoes
 - White cheddar and pimento mac & cheese
- Braised cabbage with pork belly and caramelized onion
- Sweet corn succotash
- Bakery fresh dinner rolls with butter
 - Chef's dessert table with cakes, pies and dessert bars
 - House blend coffee and decaf



Harvest Buffet \$29.95

- Wild field greens and apple salad with honey-citrus vinaigrette dressing
- Wisconsin cheese and sausage display
- Herb roasted chicken with lemon cream sauce
- Yankee pot roast with wild mushrooms and cabernet demi-glace
- Garlic mashed potatoes
- Seasonal vegetables
- Bakery fresh dinner rolls with butter
- Chef's dessert table with cakes, pies and dessert bars
- House blend coffee and decaf

Soup, Salad and Sandwich Buffet \$20.95


















- Seasonal soup du jour
- House salad with buttermilk ranch dressing
- Orzo pasta salad with red wine and herb vinaigrette
- Slow roasted BBQ pulled pork
- Shredded turkey with pan gravy
- Brioche buns
- Vegetable crudités
- House-made gourmet cookies



DINNER







BUFFETS continued

Wisconsin Tailgate Buffet \$25.95

-   · Traditional cole slaw
-   · Old fashioned potato salad
-  · Grilled ground beef patties
-   · Wisconsin brats with sauerkraut
-   · Sliced cheddar, provolone, and baby Swiss cheeses
-  · Bakery fresh buns
-   · Crisp leaf lettuce, sliced tomato and pickles
-   · Kettle cooked potato chips with French onion dip
-   · Ketchup, brown mustard and mayonnaise
-  · Gourmet dessert bars



Taste of Italy Buffet \$26.95

-   · Caesar salad with creamy pecorino vinaigrette dressing
-  · Antipasto salad with grilled vegetables, cheese and charcuterie
- Chicken Parmesan with marinara
-  · Roasted vegetable primavera
- Italian meatballs with linguine and marinara
-  · Fresh baked garlic Parmesan breadsticks
-  · Cannolis and assorted cheesecake bars





RECEPTION MENUS










RECEPTION







HORS D'OEUVRE RECEPTION PACKAGES

Prices listed are per guest. A minimum of 24 guests per order.

After Hours Buffet \$13.95








-  · Wisconsin cheese and sausage display
-  · Seasoned chicken wings with Buffalo and barbeque sauces (2 pp)
-  · Applewood bacon and bleu cheese stuffed new potatoes (1 pp)
- Cocktail meatballs with smoked barbeque sauce (3 pp)
-   · Kettle cooked potato chips with French onion dip

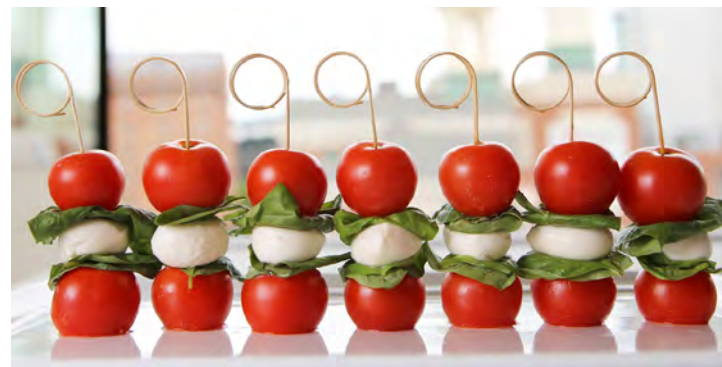
South of the Border \$15.95

-   · Layered taco dip display with tortilla chips
- Chicken quesadilla cornucopia (1 pp)
- Smoked brisket picadillo empanadas (1 pp)
-  · Fajita chicken skewers (1 pp)
-  · Jalapeño cheddar potato puffs (1 pp)
-   · Tortilla chips with warm nacho cheese



All On a Stick Buffet \$14.95

-  · Wisconsin cheese and sausage kabobs (1 pp)
-   · Caprese skewers with basil pesto (1 pp)
-   · Fruit skewers with honey citrus yogurt dip(1 pp)
-  · Cilantro and lime marinated beef skewers with chimichurri sauce (1 pp)
-  · Jerk chicken skewers with mango salsa (1 pp)














RECEPTION

HORS D'OEUVRE RECEPTION PACKAGES continued

Wisconsin Tastes Buffet \$12.95

-  · Wisconsin cheese and sausage display
-  · Beer brat bites with caramelized onion and ale gravy (1 pp)
-  · Applewood bacon, aged cheddar and blue cheese stuffed new potatoes (1 pp)
 - Wisconsin walleye fingers with tartar sauce (1 pp)
 - Meatballs in sherry cream sauce (2 pp)
-   · Kettle cooked potato chips with French onion dip

On the Boards Buffet \$15.95

- Pizza board with thin crust sausage, pepperoni and bell peppers and a roasted vegetable pizza
- Sandwich board with roast beef, sweet peppers, caramelized onions and horseradish aioli on a French baguette
- Curried chicken salad and pea shoots on wild rice and cranberry bread
- Virginia honey ham with crisp lettuce, tomato, Swiss and dijon aioli on a ciabatta roll
-   · Crudite board with fresh and pickled vegetables
-   · Kettle cooked potato chips with French onion dip



Mashed Potato Bar \$4.95

- Homemade red skin mashed potatoes with cheddar cheese, bacon, whipped butter, green onions and sour cream





RECEPTION

CHEF ATTENDED CARVING STATION

Chef attendant \$25 per hour.

All items served with petite hearth rolls and appropriate condiments.

- GF Steamship Round of Beef** (serves 150) Market Price
- GF Herb Roasted Beef Tenderloin** (serves 30) Market Price
- GF Slow Roasted Beef Prime Rib** (serves 40) Market Price
- GF Herb Roasted Turkey Breast** (serves 50) \$195.00
- GF Honey and Citrus Glazed Boneless Ham** (serves 50) \$195.00
- GF Herb and Mustard Crusted Pork Loin** (serves 50) \$195.00





RECEPTION

COLD HORS D'OEUVRE

Minimum 24 guests or 3 dozen piece order.



- GF** Wisconsin Cheese & Sausage Platter
\$4.75 per person
- V GF** Fresh Vegetable Crudités with Ranch Dressing
\$4.25 per person
- V GF** Seasonal Fruit and Berry Display with Honey Citrus Yogurt
\$4.25 per person
- V GF** Wisconsin Cheese & Fruit Display
\$4.75 per person
- V GF** Southwestern Taco Dip with Tortilla Chips
\$4.25 per person
- V** Sun Dried Tomato Hummus with Pita Chips
\$3.75 per person
- V GF** Kettle Cooked Potato Chips with French Onion Dip
\$3.25 per person

Tiered Antipasto Display

\$8.25 per person

Grilled vegetables, Wisconsin cheeses, charcuterie, brown and grain mustards, preserves, crackers and toasted breads

GF Smoked Salmon Display (serves 50)

\$3.25 per person

Smoked Atlantic salmon, roma tomatoes, capers, olives, red onions, pressed egg, bell peppers, fresh dill and lemon wedges

V GF Traditional Deviled Eggs

\$23.95 per dozen

V Garden Tomato Bruschetta

\$23.95 per dozen

V GF Caprese Skewers

\$23.95 per dozen

Petite Gourmet Sandwiches

\$23.95 per dozen

V GF Cucumber Canapés

\$23.95 per dozen

GF Jumbo Shrimp Cocktail

\$28.95 per dozen

Maple Glazed Beef Tenderloin Canapés

\$26.95 per dozen

V GF Chocolate Covered Strawberries

\$26.95 per dozen

V Petite Dessert Assortment

\$26.95 per dozen

Smoked Fish Dip on a Home-made Spicy Chip

\$23.95 per dozen

GF Mango Margarita Shrimp Tortilla Cups

\$26.95 per dozen

Spinach & Artichoke Flatbread Bites

\$23.95 per dozen

Honey Ricotta Crostini with Dried Fruit

\$23.95 per dozen

GF Wisconsin Cheese & Sausage Kabobs

\$23.95 per dozen



RECEPTION

HOT HORS D'OEUVRE

Minimum 3 dozen piece order.

Meatballs with Sherry Cream Sauce

\$23.95 per dozen

Pork Potstickers with Soy Sauce

\$26.95 per dozen

V **Vegetarian Potstickers with Soy Sauce**

\$26.95 per dozen

GF **Seasoned Chicken Wings with BBQ and Buffalo Sauces**

\$25.95 per dozen

V **Vegetable Egg Rolls with Plum Sauce**

\$28.95 per dozen

GF **Stuffed New Potatoes**

\$25.95 per dozen

Applewood smoked bacon and bleu cheese with chive crème fraîche

V **Vegetarian Spring Rolls with Toasted Sesame-Soy Sauce**

\$25.95 per dozen

Southwestern Chicken Quesadillas

\$25.95 per dozen

GF **Thai Chicken Peanut Satay**

\$25.95 per dozen

GF **Cilantro-Lime Marinated Beef Satay**

\$32.95 per dozen

Smoked Brisket Empanada

\$30.95 per dozen

GF **Jerk Chicken Skewers with Mango Salsa**

\$25.95 per dozen

GF **Caribbean Shrimp Skewers with Mango-Chili Glaze**

\$26.95 per dozen

V **Spanakopita with Lemon Yogurt Dip**

\$25.95 per dozen

V **Stuffed Mushrooms with Spinach, Artichoke and Manchego Cheese**

\$23.95 per dozen

Beef and Wild Mushroom Duxelle Wellington

\$25.95 per dozen

GF **Bacon Wrapped Scallops with Pepper Jelly**

\$35.95 per dozen

Crab Rangoons

\$29.95 per dozen

Sesame Chicken Tenders with Honey Sriracha Dip

\$28.95 per dozen





BEVERAGES



BEVERAGES

HOSTED BEVERAGES*

Premium Liquors

Hosted \$6.50 (per drink)

Cash \$7.00 (per drink)

New Amsterdam Vodka

Bombay Sapphire Gin

Bacardi Silver Rum

Captain Morgan's Spiced Rum

Seagram's 7 Canadian Whiskey

Jack Daniel's Tennessee Whiskey

Jim Beam Bourbon Whiskey

Dewar's Scotch

Korbel Brandy

House Wine

Hosted \$6.50 (per glass)

Cash \$7.00 (per glass)

Hosted Bottle \$26.00

Beringer Main & Vine, Merlot

Beringer Main & Vine,

Cabernet Sauvignon

Canyon Road, Chardonnay

Placido, Pinot Grigio

Wines by the Bottle

Placido, Pinot Grigio \$26.00

Fetzer Vineyards, Sauvignon Blanc \$26.00

Canyon Road, Chardonnay \$26.00

Fetzer Vineyards, Pinot Noir \$26.00

Beringer Main & Vine, Merlot \$26.00

Beringer Main & Vine, Cabernet Sauvignon \$26.00

Domestic Bottled Beer

Hosted \$5.50 (per bottle)

Cash \$6.00 (per bottle)

Budweiser

Bud Light

Miller Lite

Miller Genuine Draft

Imported and Microbrew Bottled Beer

Hosted \$6.50 (per bottle)

Cash \$7.00 (per bottle)

Wisconsin Brewing Badger Club Amber

New Glarus Spotted Cow



Hosted Half Barrel Beer

Domestic \$300.00

Import and Microbrew \$400.00

Soda and Water

Hosted \$2.50 (per drink)

Cash \$3.00 (per drink)

Bartender* (per 4 hours) \$100

A Bartender fee will apply if a minimum of \$450 per Bartender is not met.





GENERAL INFORMATION

POLICIES AND SERVICES

Exclusivity

Centerplate maintains the exclusive rights to provide all food and beverage at the Alliant Energy Center.

Food and Beverage Pricing

A good faith estimate of Food and Beverage prices will be provided six (6) months in advance of the event's start date and will be confirmed at the signing of the contract. Due to fluctuating market prices, however, we reserve the right to make product substitutions based on specific commodity price increases.

Menu Selection

Our knowledgeable Catering Sales Team is eager to assist you with your event planning, menu selection and to answer any questions or concerns. Even though our menus offer a wide variety from which to choose, your Catering Sales Manager – together with our Executive Chef – will be happy to design menus to suit your special occasion. All menu selections need to be submitted to the Catering Sales Team two weeks prior to your event. A signed contract is required for scheduling and ordering procedures to proceed. For plated meals we recommend one entrée per function. If multiple entrées are required there will be a \$1.00 per person charge for each additional entrée. We are happy to provide vegetarian, vegan, gluten free or other dietary meals with advanced notice.



Contracts

In order to execute your event, a signed copy of the Banquet Contract and Banquet Event Orders (BEOs) must be returned to Centerplate prior to any services being provided. The signed contract, with its stated terms, constitutes the entire agreement between the client and Centerplate. In addition, full payment for all services must be received in advance of your first event.

Service Charge and Tax

A 20% "House" charge or "Administrative" charge will apply to all food and beverage charges. State sales taxes of 5.5% will be applied to all food, beverage, labor, rentals and service charges and are subject to applicable tax laws and regulations. The "house" or "administrative" charge of 20% is added to your bill for the catered event/function which is used to defray the cost of set up, break down, service and other house expenses. No portion of this charge is distributed to the employee providing the services. You are free, but not obligated to add, or give a gratuity directly to your servers. If the customer is an entity claiming exemption from taxation in the State of Wisconsin the customer must deliver to Centerplate a Wisconsin Tax Exempt Certificate thirty (30) days prior to the event in order to be relieved of its obligation to pay state and local sales tax.



GENERAL INFORMATION

POLICIES AND SERVICES continued

Payment Policy

A 90% deposit and signed Food and Beverage contract is due 30 days prior to your event, or upon receipt of the preliminary invoice. The remaining balance will be due five (5) business days prior to the start of your event. Any additional charges incurred during the Event, (the adjusted remaining balance) is required within 15 days following receipt of the Final Invoice. Centerplate will begin to accrue 1.5% interest from the date of the invoice if not paid within 15 days. Additionally, any costs of collection and enforcement of the contracted services will be the responsibility of the Customer.

Linen Service

Centerplate provides its in house linen for all meal functions with our compliments. Additional linen fees will apply for linens required for meeting functions. Your Catering Sales Manager will be happy to offer suggestions for your consideration and quote corresponding linen fees.

Events without full meal service that require tablecloths may be clothed for \$5.00 per tablecloth.

Water Service

The speakers lectern or head table may be provided with complimentary Ice water service by the Catering Department upon request. If water pitchers are needed at each table a fee of \$2.00 per pitcher will be charged. Plastic cups will be Included. Five gallon water coolers are available at \$25.00 each.

Holiday Service

There will be an automatic additional labor fee for food and beverage service or preparatory days on the following federal holidays: New Year's Eve and Day, Martin Luther King Jr. Day, Easter Sunday, Memorial Day, Independence Day, Labor Day, Thanksgiving Day and Christmas Day.

At the time of booking the event(s), Centerplate will notify the customer of estimated labor fees based on the information supplied by the customer.

Delayed or Extended Service

On the day of your Event, if the agreed upon beginning or ending service time of your meal changes by 30 minutes or more, an additional labor charge may apply.

Should your Event require extended pre or post service or stand by time, often necessitated by high volume functions, an additional labor charge may apply.

In the event that the service period exceeds the above time frame, an additional labor charge of \$25.00 per hour per wait staff may apply.

Should your Event require extended pre or post service or stand by times or deviation from the standard set, an additional labor charge may apply.





GENERAL INFORMATION

POLICIES AND SERVICES continued



Supplement Staffing Fees

Charge for staffing fees will apply to your function. Required staff and rates will be determined through your Catering Sales Manager. Fees are based on menu selection and timing of service required.

Security

At the discretion of the Alliant Energy Center, in order to maintain adequate security measures you may be required to provide security for certain functions including but not limited to Proms, Homecomings, Dances etc. Security personnel will be at the sole expense and choice of the client. Please consult your Event Coordinator for details.

Alcoholic Beverage Guidelines

Centerplate is the sole holder of liquor licenses for the Alliant Energy Center. We retain the exclusive right and responsibility to provide and dispense any alcohol served at the facility. We reserve the right to request photo identification from any guest in attendance and to refuse services to attendees who do not have proper identification or appear to be intoxicated. Alcoholic beverages are not permitted to be removed from the facility.

Cancellation Policy

For cancellation of contracted services less than two (2) weeks but more than 72 hours prior to the event, Centerplate is reimbursed for any and all labor and unrecoverable product expenses incurred in conjunction with planning for the event. Any event cancelled less than seventy two (72) business hours prior to the event will forfeit the 90% deposit.

Sustainability

Centerplate at the Alliant Energy Center is committed to conducting business in a sustainable manner, practicing good stewardship in its everyday operations.

Centerplate actively participates in all Alliant Energy Center's current sustainability programs, including waste reduction, recycling, energy and water conservation, local and regional procurement, and corporate social responsibility. Centerplate sources and utilizes the finest and freshest ingredients to create first class dining experiences. Centerplate supports regional based vendors and farms to incorporate local, seasonal items whenever possible.

Centerplate partners with community based organizations to minimize the waste of leftover items that provide for Madison's under served.

Centerplate offers full china service or appropriate compostable and recyclable service ware on request. Certain parameters shall apply for specific event locations, including additional costs if necessary.

Liability

The sampling company/organization will be fully responsible for any and all liabilities that may result from the consumption of their products and shall waive any and all liability against Centerplate and the Alliant Energy Center.



GENERAL INFORMATION

POLICIES AND SERVICES continued

Guarantees

The Customer shall notify Centerplate, no less than seven (7) days prior to the Event, with the minimum number of persons the Customer guarantees will attend the Event (the "Guaranteed Attendance"). This number can not be lowered but it can reasonably increase up to 2 days prior to the event. There may be applicable charges for events with minimal attendance based on the service selected.

If Customer fails to notify Centerplate of the guaranteed attendance within the time required, Centerplate shall prepare for and provide services to the persons attending the Event on the basis of the estimated attendance specified in the BEO(s) and such estimated attendance shall be deemed to be the Guaranteed Attendance.

Centerplate will be prepared to serve five percent (5%) above the Guaranteed Attendance, up to a maximum of 30 meals (the Overage).

- If this Overage is used, the Customer will pay for each additional person at the same price per person/per item, plus applicable house charge and sales tax.
- Any food and beverage event requiring a preset menu item above the guarantee number of guests may incur additional food and/or labor charges.

- Should additional persons attend the event in excess of the total of Guaranteed Attendance plus the Overage, Centerplate will make every attempt to accommodate such additional persons subject to product and staff availability. Customer will pay for such additional persons and/or a la carte items at the same price per person or per item plus the house charge and local taxes.
- Should the Guaranteed Attendance increase or decrease by 33% or more from the original contracted number of guests, an additional charge of 20% per guaranteed guest will apply.

Meal functions of 1,000 and above are considered "Specialty Events" and may require customized menus. Your Catering Sales Manager and Executive Chef will design menus that are logistically and creatively appropriate for large numbers. In certain cases, additional labor and equipment fees may be applied to successfully orchestrate these events. The guaranteed attendance shall not exceed the maximum capacity of the areas within the facility which the Event will be held.

