

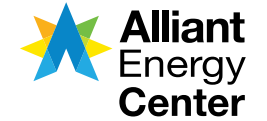


**Alliant
Energy
Center**

CATERING MENU



GREETINGS!



Welcome to the Alliant Energy Center in Madison, Wisconsin.

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

Mark Binder, Catering Sales Manager

Catering at Alliant Energy Center

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Gluten-Free Selections (GF)

These selections are prepared to exclude gluten from the list of ingredients. Please notify us if you have a gluten allergy. We do 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 (V) **Vegan Selections (VG)**



A LA CARTE MENU / BREAKS



A LA CARTE

BEVERAGES

House Blend Coffee (gallon)	40
House Blend Decaffeinated Coffee (gallon)	40
Wisconsin Orchard Hot Apple Cider (gallon)	40
Assorted Hot Teas (packet)	2
Hot Chocolate (gallon)	40
Chilled Fruit Juices (gallon) Orange, apple and cranberry	30
Fresh Lemonade (gallon)	30

Sparkling Fruit Punch (gallon)	30
Fresh Brewed Iced Tea (gallon)	30
Bottled Spring Water (bottle)	3
Assorted Coca Cola Brand Soft Drinks (can)	3
Milk (carton) Chocolate, 2%, Skim	2
Specialty Fruit Juices (bottle) Orange or apple juice	5

WATER SERVICE

Electric Water Dispenser First five-gallon jug included	30
Additional Five-Gallon Jug of Water	30
Water Pitcher Service (per pitcher)	2
Infused Water (gallon) Citrus melon or cucumber mint	30



A LA CARTE

FROM THE BAKERY

Muffins Assortment (dozen) 40

Bagels Assortment (dozen) 40
Served with butter and cream cheese

Fruit Filled Danish Assortment (dozen) 42

Donut Assortment (dozen) 40

Racine Danish Kringle (12 slices per ring) 32

Fresh Baked Gourmet Cookies (dozen) 35

Dessert Bars and Brownie Assortment (dozen) 45

Gluten-Free Pastry (GF) (each) 5



A LA CARTE

FROM THE PANTRY

Gardetto's® Snack Mix (V) (per pound) 18

Trail Mix (V) (per pound) 26

Planters® Nut Mix (individuals) 2

Pretzel Twists (V) (per pound) 15

Chex® Party Mix (V) (per pound) 18

Chex® Party Mix (V) (individuals) 2

String Cheese (V, GF) (each) 2

Freshly Popped Popcorn (V, GF) (per pound) 20

Kettle Cooked Potato Chips with French Onion Dip (V, GF) (per pound) 18

Tortilla Chips and Salsa (V, GF) (per pound) 18

Whole Fruit (V, GF) (each) 2

Assorted Granola Bars (V) (each) 3

Individual Fruit Yogurt (V, GF) (each) 3

Seasonal Sliced Fruit (V, GF) (per person) 6

Fruit, Yogurt and Granola Parfait (V, GF) (per person) 7

Ice Cream Bars (V) (each) 3



BREAK SERVICE

STATIONS

Prices listed are per guest.

Cookie and Milk Break (V) 7

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

Build Your Own Sundae Bar (V, GF) 10

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

Lemonade Stand Break (V) 7

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

Cupcake Break (V) 13

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

Healthy Choice Power Up Break (V, GF) 12

- Seasonal sliced fruit
- Granola bars
- Bottled waters



BREAKFAST MENUS



BREAKFAST

CONTINENTAL

Prices listed are per guest. Minimum of 25 guests.

All continental breakfasts are served with chilled orange juice, house blend coffee and decaf.

Gluten free substitution: Add \$3.00 per person

Traditional Continental Breakfast (V) 11

Freshly baked pastries and muffins

Healthy Start Continental Breakfast (V) 16

Freshly baked apple cinnamon and sunrise muffins, house-made granola, low-fat honey citrus yogurt, diced seasonal fruit and berries

Grand Continental Breakfast (V) 15

Freshly baked pastries and muffins, sliced seasonal fruit and berries display

Bagel Shop Continental Breakfast (V) 15

Selection of assorted bagels, Wisconsin butter, plain cream cheese, sliced seasonal fruit and berries display

ENHANCE YOUR CONTINENTAL BREAKFAST

Prices listed are per guest. Minimum of 25 guests.

Build Your Own Fruit and Yogurt Parfait (V, GF) 9

Low-fat vanilla yogurt, house-made granola, diced seasonal fruit and strawberries

Breakfast Burrito 9

Fresh eggs scrambled with breakfast sausage, bell peppers, caramelized onion and Wisconsin cheddar jack cheese and served with a side of salsa

English Muffin Breakfast Sandwich 7

- Applewood smoked bacon, seasoned egg patty and slice of Wisconsin cheddar cheese
- OR Savory sausage patty, seasoned egg patty and slice of Wisconsin cheddar cheese
- OR Canadian bacon, seasoned egg patty and Wisconsin cheddar cheese
- OR Spinach, roasted peppers, tomato over scrambled eggs with smoked Gouda cheese (V)



BREAKFAST

BUFFETS

Prices listed are per guest. Minimum of 25 guests.

All breakfast are served with chilled orange juice, house blend coffee and decaf.

Gluten free substitution: Add \$3.00 per person

Monona Sunrise Breakfast 19

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

Hearty Wisconsin Breakfast 21

- Diced fruit salad with granola and vanilla yogurt
- Wisconsin cheese and egg frittata with roasted red peppers, baby spinach and Cremini mushrooms
- Applewood smoked bacon and pork sausage links
- Herb roasted breakfast potatoes
- Assorted muffins



BREAKFAST

PLATED

Prices listed are per guest. Minimum of 25 guests.

All breakfast are served with house blend coffee.

Gluten free substitution: Add \$3.00 per person

Seasonal Fruit and Muffin Plate 18

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

Madison Sunrise Breakfast 21

- 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



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, bottled water and disposable serveware.

Wisconsin Harvest Chicken Salad 21

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 18

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

Smoked Turkey and Cheddar 18

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

Turkey Bacon Club Ciabatta 21

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 21

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

Chicken Caesar Wrap 21

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

Vegetarian Anti-pasta with Feta (V) 18

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 herb focaccia roll

Add: Gluten-free bread and dessert (GF) 5



LUNCH

BOXED SALADS

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

All boxed salads include salad specific dressing, house baked chocolate chip cookie, bottled water and disposable serveware.

Wisconsin Chef Salad (GF) 20

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

Mediterranean Chicken Salad (GF) 20

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

Strawberry Spinach Salad (GF) 20

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

Spicy Southwestern Salad (V, GF) 20

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

Cobb Salad (GF) 20

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

Add: Gluten-free bread and dessert (GF) 5



LUNCH

PLATED

Prices listed are per guest. Minimum of 25 guests.

All plated entrées include house salad with buttermilk ranch dressing, bakery fresh rolls with Wisconsin butter, house-made gourmet cookie platter and freshly brewed coffee.

ENTRÉES

Choose one Entrée from the list below:

Chicken Marsala (GF) 28

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

Chicken Parmesan 28

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

Grilled Salmon (GF) 35

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

Stuffed Portabella Mushroom (V, GF) 28

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

Rosemary Dijon Roasted Pork (GF) 28

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

Lasagna Bolognese 28

Sweet basil marinara, Parmesan cheese and Italian green beans

Slow Roasted Turkey Breast (GF) 28

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

Smoked BBQ Beef Brisket (GF) 35

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

Beef Bourguignon 30

Classic French stew, grass-fed beef, pearl onions, button mushrooms, baby carrots, and fresh herbs braised in red wine served with white cheddar and chive mash potatoes



LUNCH

PLATED

ENTRÉE SALADS

Choose one Entrée from the list below:

Heartland Chicken Salad 26

Mixed field greens, heartland salad with diced chicken, Granny Smith apples, sweet dried cranberries and celery tossed in a herbed orchard dressing with grape tomatoes and wild rice bread croutons. Raspberry vinaigrette dressing

Traditional Cobb Salad (GF) 26

Crisp iceberg and mixed greens lettuce, roasted chicken, grape tomatoes, applewood bacon crumbles, aged cheddar and blue cheeses, chopped eggs and avocado ranch dressing

Greek Chicken Salad (GF) 26

Hearts of romaine, lemon-oregano marinated chicken breast, artichoke hearts, vine ripe tomatoes, cucumbers, Kalamata olives, feta cheese and lemon pesto dressing



LUNCH

BUFFETS

Prices listed are per guest and include up to two hours of service. Minimum of 25 guests. All buffets include iced tea and lemonade.

Build Your Own Sandwich Buffet 28

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

Taste of Italy Buffet 30

- Caesar Salad with tomatoes, cucumbers, olives, red onions, shaved Parmesan and creamy Caesar dressing (V, GF)
- Antipasto Salad with roma tomatoes, English cucumbers, artichoke hearts, Kalamata olives, Ciliegine mozzarella with lemon-basil vinaigrette dressing (V, GF)
- Roasted chicken and penne pasta with Marsala cream sauce
- Roasted vegetable primavera with Alfredo cream sauce (V)
- Baked ziti with sweet basil marinara Bolognese
- Garlic Parmesan breadsticks (V)
- House-made gourmet cookies (V)



LUNCH

BUFFETS

Comfort Food Buffet 27

- House salad with buttermilk ranch dressing (V, GF)
- House-made meatloaf with mushroom demi-glace
- Smokehouse barbeque bone-in chicken with natural jus (GF)
- Buttery mashed potato (V, GF)
- Steamed broccoli, cauliflower and carrots (V, GF)
- Freshly baked potato rolls and butter (V)
- House-made gourmet cookies (V)

Badger Tailgate Buffet 27

- House salad with buttermilk ranch dressing (V, GF)
- Old fashioned potato salad (V, GF)
- Wisconsin bratwurst with caramelized onions (GF)
- Pure ground beef burger patties (GF)
- Sliced tomatoes, crisp leaf lettuce, onions, sauerkraut ketchup, mustard and mayonnaise (V, GF)
- Assorted Wisconsin cheese slices (V, GF)
- Bakery fresh buns (V)
- Kettle chips and French onion dip (V, GF)
- House-made gourmet cookies (V)

Southwestern Fajita Buffet 30

- Spicy southwestern salad with cilantro lime vinaigrette dressing (VG, GF, DF)
- Adobo seasoned ground beef (GF, DF)
- Fajita chicken with fire roasted peppers and onions (GF, DF)
- Vegan borracho beans (VG, GF, DF)
- Vegan Spanish rice (VG, GF, DF)
- Soft flour tortillas (V, DF)
- Crisp corn taco shells (V, GF, DF)
- Salsa, sour cream, Wisconsin Colby Jack cheese and shredded lettuce (V, GF)
- Churros (V)
- **Option to Add:** Guacamole +1.50 per person
- **Option to Add:** Pico de gallo +1.50 per person



LUNCH

BUFFETS

Pizza and Pasta Buffet

24

- Traditional House salad with buttermilk ranch dressing (V, GF)
- Manicotti with tomato ragu (V)
- Baked penne rigate (V)
- **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 (V)
- House-made gourmet cookies (V)

State Fair Barbecue Buffet

32

- Slowly simmered pulled pork (GF)
- Sliced Brookwood beef brisket (GF)
- Barbecue chicken breast (GF)
- Bakery fresh buns (V)
- Homemade smokehouse BBQ sauce and sliced pickles (V, GF)
- Apple coleslaw (V, GF)
- Cheddar hashbrown casserole (V)
- House-made gourmet cookies (V)

Executive Lunch Buffet

35

- Romaine salad with tomatoes, cucumbers, olives, red onions, shaved Parmesan and lemon-basil vinaigrette (V, GF)
- Chicken Saltimbocca with prosciutto and smoked Gouda cream (GF)
- Rosemary and Dijon crusted pork loin with apple cider glaze (GF)
- Penne pasta with cherry tomatoes, arugula, basil, fresh mozzarella and creamy tomato sauce (V)
- Garlic red skin mashed potatoes (V, GF)
- Seasonal vegetables (V, GF)
- Freshly baked rolls and butter (V)
- Wisconsin apple crisp (V)



LUNCH

BUFFET ENHANCEMENTS

LUNCH BUFFET SOUP ENHANCEMENTS

Add \$3 to lunch buffet or entrée pricing.

Choose one:

- Roasted tomato bisque (V, GF)
- Wisconsin Beer cheese soup (V, GF)
- Classic chicken noodle soup
- Italian wedding soup
- Loaded baked potato
- Harvest chicken & rice
- Veggie chili (V, GF)
- Vegetarian minestrone soup (V)

TWO-FOOT SUB PLATTER

Cut into 12 pieces.

- | | |
|---|----|
| Hero Sub | 45 |
| Salami, Ham, Swiss, cheddar, lettuce, tomato, onion and special sauce | |
| Dagwood Sub | 45 |
| Ham, roast beef, turkey, American cheese, Swiss, cheddar, lettuce, tomato, onion and special sauce | |
| Italian Sub | 45 |
| Salami, ham, pepperoni, Provolone, mozzarella, lettuce, tomato, onion, banana peppers, oregano, Italian vinegar and oil | |
| Vegetarian Sub | 45 |
| Provolone, Swiss, cucumber, tomato, lettuce, onion, shaved carrot, roasted red peppers, oregano, and red wine vinegar | |

LUNCH DESSERT ENHANCEMENTS

Add \$6 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 |
| Traditional New York Cheesecake with Berry Compote |



DINNER MENUS



DINNER

PLATED

Prices listed are per guest. Minimum of 25 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:

Chicken Marsala (GF) 32
Sautéed chicken breast, shallots, portabella mushrooms, dark raisins, marsala cream sauce, wild rice pilaf and sautéed seasonal vegetables

Wild Rice Stuffed Chicken Breast (GF) 32
Sliced medallions of savory wild rice stuffed chicken breast with white wine cream sauce, thyme and chive potato cake, and sautéed seasonal vegetable

Chicken Clemenceau (GF) 35
Seared chicken breast, applewood smoked bacon, green peas, pearl onions, cremini and button mushrooms, sweet potatoes, and grilled asparagus with a garlic bordelaise sauce

Rosemary and Dijon Roasted Pork Loin (GF) 35
Medallions of slow roasted pork loin, Wisconsin apple compote, Yukon mashed potatoes, seasonal vegetables with whole grain mustard cream sauce

Yankee Pot Roast (GF) 45
Slow braised beef shoulder with rosemary and garlic mashed potatoes, roasted carrots and mushrooms with balsamic glazed Brussels sprouts

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

Prime Rib (GF) Market Price
Herb crusted prime rib of beef, garlic mashed potatoes, grilled asparagus with a natural jus

Beef Tenderloin Medallions (GF) Market Price
Herb crusted and slow roasted beef tenderloin with a cabernet demi-glace, herb roasted potatoes, and sautéed seasonal vegetables



DINNER

PLATED

ENTRÉES continued

Herb Crusted Tilapia 32

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

Champagne Poached Salmon (GF) 38

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

Grilled Salmon Sweet Corn Risotto Cake 38

Grilled 8 oz salmon with crispy sweet corn cake topped with tomato-basil salad

Stuffed Portabella Mushroom (V, GF) 35

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

Grilled Veggie Kabobs (VG, GF) 35

Two skewers with marinated mushrooms, zucchini, red onions, bell peppers, topped with chimichurri sauce and served over steamed brown rice and white bean ragout



DINNER

PLATED

SALADS

Please select one salad from the list below:

House Salad (V, GF)

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

Harvest Apple Salad (V, GF)

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

Strawberry Salad (V, GF)

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

Caesar Salad (V)

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 and chives, with a buttermilk ranch dressing

DESSERTS

Please select one dessert from the following:

Chocolate Cake

With chocolate buttercream icing

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 36

- House salad with lemon-basil vinaigrette (V, GF)
- Sauteed chicken breast with sun dried tomato, artichokes, mushrooms and spinach with garlic cream sauce (GF)
- Creole mustard crusted pork loin with apple brandy cream (GF)
- Cheddar & chive au gratin potatoes (V, GF)
- Sweet corn succotash (V)
- Bakery fresh dinner rolls with butter (V)
- Chef's dessert table with cakes, pies and dessert bars
- House blend coffee and decaf

Harvest Buffet 36

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

Soup, Salad and Sandwich Buffet 27

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



DINNER

BUFFETS

Wisconsin Tailgate Buffet

28

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

Taste of Italy Buffet

30

- Caesar salad with creamy pecorino vinaigrette dressing (V, GF)
- Caprese display with layers of vine ripe Roma tomatoes, mozzarella cheese, basil olive oil and balsamic reduction glaze (GF)
- Chicken Parmesan with marinara
- Roasted vegetable primavera (V)
- Italian meatballs with linguine pasta and tomato ragu
- Garlic Parmesan breadsticks (V)
- Gourmet dessert bars (V)



RECEPTION MENUS



RECEPTION

HORS D'OEUVRE PACKAGES

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

After Hours Buffet 19

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

Gourmet Mac & Cheese Bar 8

- Elbow macaroni with creamy four cheese sauce, baked with herb gratin topping (V)
- Parmesan cheese (V, GF)
- Bacon bits (GF)
- Crispy onion strings (V)
- Green onions, diced tomatoes (V, GF)

Mini Slider Bar Buffet (2 sliders pp) 18 | (3 sliders pp) 21

- Mini Buffalo chicken cutlets with pepper jack cheese, and hot and sour pickles
- Mini Wagyu beef burgers with aged cheddar cheese and pickles
- Smoked pulled pork, smokehouse BBQ sauce, tangy coleslaw and dill pickles
- Kettle cooked potato chips with French onion dip (V, GF)

Mashed Potato Bar 8

- Homemade red skin mashed potatoes (V, GF)
- Aged shredded cheddar cheese (V, GF)
- Applewood smoked bacon bits (GF)
- Whipped garlic and herb butter (V, GF)
- Chives and sour cream (V, GF)
- Crispy fried onions (V)



RECEPTION

HORS D'OEUVRE PACKAGES

Wisconsin Tastes Buffet

23

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

On the Boards Buffet

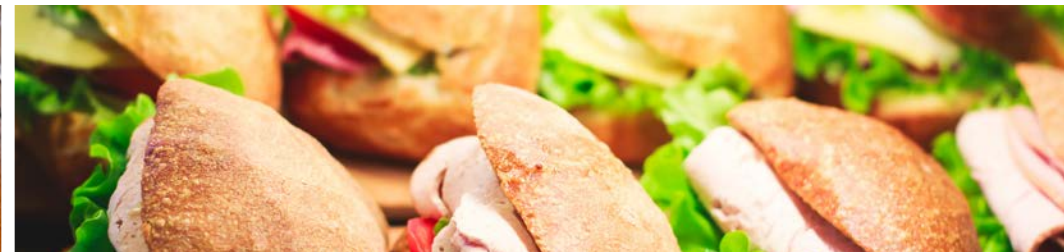
25

- 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
- Harvest chicken salad on wild rice and cranberry bread
- Virginia honey ham with crisp lettuce, tomato, Swiss and dijon aioli on a brioche bun
- Crudite board with fresh and pickled vegetables (V, GF)
- Kettle cooked potato chips with French onion dip (V, GF)

Nacho Bar Buffet

18

- Tortilla chips (V, GF)
- Southwestern chicken (GF)
- Seasoned ground beef (GF)
- Warm nacho cheese sauce (V, GF)
- Sour cream and salsa (V, GF)
- Shredded Mexican Jack (V, GF) cheddar cheese
- Green onions and sliced jalapeños (V, GF)
- Black olives and fresh lime pico (V, GF)



RECEPTION

COLD HORS D'OEUVRE

Minimum 25 guests or 3 dozen piece order.

Wisconsin Cheese and Sausage Platter (GF) (per person) 7

Fresh Vegetable Crudités with Ranch Dressing (GF, V) (per person) 5

Seasonal Fruit and Berry Display (GF, V) (per person) 5

Wisconsin Cheese and Fruit Display (GF, V) (per person) 6

Southwestern Taco Dip with Tortilla Chips (GF, V) (per person) 5

Imported and Domestic Gourmet Cheese Display (V) (per person) 6

Kettle Cooked Potato Chips with French Onion Dip (GF, V) (per person) 6

Charcuterie Display (per person) 12

Marinated Italian vegetables, assortment of imported and domestic cheeses, charcuterie meats, marinated olives, French bread and crackers

Smoked Salmon 4
Smoked salmon, cucumber dill relish on rye bread

Traditional Deviled Eggs (GF, V) (each) 3

Mediterranean Bruschetta (V) (each) 3

Caprese Skewers (GF, V) (each) 4

Petite Gourmet Sandwiches (each) 4

Cucumber Canapés (GF, V) (each) 3

Jumbo Shrimp Cocktail (GF) (each) 5

Pinwheels (each) 3
Turkey and Cranberry, Buffalo Chicken, Fiesta Taco

Chocolate Covered Strawberries (GF, V) (each) 4

Petite Dessert Assortment (V) (each) 4

Mango Margarita Shrimp Tortilla Cups (GF) (each) 4

Spinach and Artichoke Flatbread Bites (each) 4

Honey Ricotta Crostini with Dried Fruit (each) 4



RECEPTION

HOT HORS D'OEUVRE

Minimum 3 dozen piece order.

**Meatballs with Sherry
Cream Sauce** (each) 3

**Pork Potstickers with
Soy Sauce** (each) 3

**Vegetarian Potstickers
with Soy Sauce** (V) (each) 3

**Seasoned Chicken Wings
with BBQ and Buffalo
Sauces** (GF) (each) 4

**Vegetable Egg Rolls with
Plum Sauce** (V) (each) 4

Stuffed New Potatoes (GF)
(each) 4

Applewood smoked bacon
and bleu cheese with
chive crème fraîche

**Southwestern Chicken
Quesadillas** (each) 4
With salsa and sour cream

**Vegetarian Spring Rolls
with Toasted Sesame-Soy
Sauce** (V) (each) 3

**Thai Chicken Peanut
Satay** (GF) (each) 4

**Supreme Mini Crab Cakes
with Remoulade Sauce** (each) 4

**Smoked Brisket
Empanada** (each) 4

With BBQ sauce

**Jerk Chicken Skewers
with Mango Salsa** (GF) (each) 4

**Mini Chicken Cordon Blue
Bites with Ranch Dip** (each) 3

**Spanakopita with Lemon
Yogurt Dip** (V) (each) 3

**Stuffed Mushrooms with
Spinach, Artichoke and
Manchego Cheese** (V) (each) 4

**Beef and Wild Mushroom
Duxelle Wellington** (each) 4

**Crab Rangoons with
Sweet Chili Sauce** (each) 4

**Sesame Chicken Tenders
with Honey Sriracha Dip** (each) 4



RECEPTION

CHEF ATTENDED CARVING STATIONS

All carved Items served with petit rolls and appropriate condiments.

Steamship Round of Beef (GF) (serves 150) With herbed Dijon mustard, garlic aioli and horseradish sauces	Market Price
Tri-Pepper & Garlic Herb Crusted Beef Tenderloin (GF) (serves 25) With wild mushroom ragu and citrus chimichurri sauces	Market Price
Slow Roasted Beef Prime Rib (GF) (serves 45) Cracked pepper au jus and horseradish cream sauces	Market Price
Herb Roasted Turkey Breast (GF) (serves 35) Dijon mustard, herbed mayonnaise and orange cranberry sauces	225
Honey and Citrus Glazed Boneless Ham (GF) (serves 50) Pineapple rum glaze and stone ground Dijon mustard	225
Herb and Mustard Crusted Pork Loin (GF) (serves 40) Raspberry chipotle sauce, mayonnaise and mustard	225



BEVERAGES



BEVERAGES

HOSTED BEVERAGES*

PREMIUM LIQUORS

Hosted (per drink)	8
Cash (per drink)	9
Tito's Vodka	
Bombay Sapphire Gin	
Bacardi Silver Rum	
Captain Morgan's Spiced Rum	
Herradura Tequila	
Seagram's 7 Canadian Whiskey	
Jack Daniel's Tennessee Whiskey	
Jim Beam Bourbon Whiskey	
Dewar's Scotch	
Korbel Brandy	

HOUSE WINE

Hosted (per glass)	8
Cash (per glass)	9
Hosted Bottle	30
Canyon Road Chardonnay	
Placido Pinot Grigio	
Beringer Main & Vine Cab. Sauvignon	
Canyon Road Merlot	

SODA AND WATER

Hosted (per drink)	3
Cash (per drink)	4

DOMESTIC BEER / HARD SELTZER

Hosted (per 16 oz can)	8
Cash (per 16 oz can)	9
Busch Light	
Miller Lite	
White Claw (per 12 oz can)	

IMPORTED AND MICROBREW BOTTLED BEER

Hosted (per bottle)	8
Cash (per bottle)	9
New Glarus Spotted Cow	

Hosted Half Barrel Beer

Domestic	375
Import and Microbrew	475

Bartender (per 4 hours) 100

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

*For a la carte beverage "Cash Bar" purchases, we accept credit cards (and digital payments) only.



INFORMATION

A photograph of a restaurant table setting. In the foreground, there is a black plate with a salad of lettuce, tomatoes, and fried chicken. To the right, a tall flute glass filled with champagne and a wine glass are on the table. A dark glass bottle of beer is also visible. The background is filled with out-of-focus lights, creating a bokeh effect. The word 'INFORMATION' is written in a white box at the top left.

GENERAL INFORMATION

POLICIES AND SERVICES

Exclusivity

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

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 catering prior to any services being provided. The signed contract, with its stated terms, constitutes the entire agreement between the client and catering. In addition, full payment for all services must be received in advance of your first event.

Service Charge and Tax

A 22% “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 22% 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 catering 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.

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. Catering 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

Catering 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 catering 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 \$30.00 each.

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

Catering 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.

GENERAL INFORMATION

POLICIES AND SERVICES continued

Cancellation Policy

For cancellation of contracted services less than two (2) weeks but more than 72 hours prior to the event, catering 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.

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 catering and the Alliant Energy Center.

Sustainability

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

We actively participate 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. Catering sources and utilizes the finest and freshest ingredients to create first class dining experiences. We support regional based vendors and farms to incorporate local, seasonal items whenever possible.

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

We offer 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.

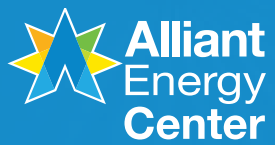
Guarantees

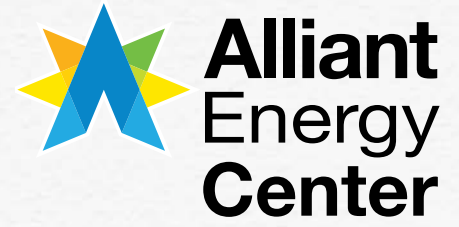
The customer shall notify catering, no less than seven (7) days prior to the event, with the minimum number of persons the customer guarantees will attend the event (the "guaranteed attendance"). This number can not be lowered but it can reasonably increase up to 2 days prior to the event. There may be applicable charges for events with minimal attendance based on the service selected. If customer fails to notify catering of the guaranteed attendance within the time required, catering 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.

- 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, catering 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.

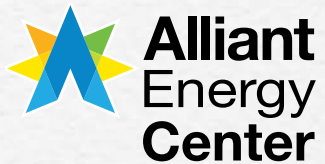
Meal functions of 1,000 and above are considered "specialty events" and may require customized menus. Your catering sales manager and executive chef will design menus that are logistically and creatively appropriate for large numbers. In certain cases, additional labor and equipment fees may be applied 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.







CATERING
MENU



CATERING MENU



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