

— THE —
EDGEWATER
BANQUET DINING MENUS

MADISON'S PLACE FOR MEETING & BANQUET FACILITIES

Welcome to The Edgewater, MADISON'S PLACE for corporate meetings, special occasions and unforgettable events. Our creative culinary team offers you the artistry of some of the best chefs and catering professionals in the region, boasting a team of over 80 specialists who combine their expertise in event planning, menu development and execution, banquet service and meeting facilitation to deliver flawlessly. No detail is missed. We are ingredient-driven and market-inspired, taking the best of the season, the state and the region to create authentic dishes our guests ask for by name. Our philosophy with this menu is to bring our guests restaurant-quality food in a banquet setting, delivering a culinary experience that is only matched by sweeping lake views from our urban resort. Whether you're planning a corporate event or a personal milestone gathering with cherished friends and family, this is the place.



— THE —
EDGEWATER

800 922 5512 • 1001 WISCONSIN PLACE • MADISON, WI

THEEDGEWATER.COM

BREAKFAST BUFFETS *(minimum of 25 guests, please)*

Each served with chilled fresh orange, ruby red grapefruit and cranberry juices, Barriques locally roasted coffee, decaffeinated coffee, Rishi Tea, honey and lemon

MARSHALL PARK | \$19/person

Seasonal, sliced fresh fruit and berries

Breakfast breads and pastries, with sweet cream butter, preserves and marmalade

PICNIC POINT | \$23/person

Seasonal, sliced fresh fruit and berries

Yogurt bar: non-fat Greek yogurts, granola, variety of nuts, berries and local raw honey

Assortment of Gotham bagels with whipped plain and chive cream cheese

LANGDON | \$28/person

Seasonal, sliced fresh fruit and berries

Breakfast breads and pastries, with sweet cream butter, preserves and marmalade

Fluffy scrambled eggs with chives (egg substitutes available)

Smoked bacon, sausage, turkey sausage, turkey bacon or chicken sausage (choice of 1)

Smoked paprika-scented marbled potatoes with peppers and onions

MAPLE BLUFF | \$32/person

Exotic fruit salad with basil, mint and honey-lime drizzle

Yogurt bar: non-fat Greek yogurts, granola, variety of nuts, berries and local raw honey

Vegetable frittata with seasonal vegetables

Smoked bacon, sausage, turkey sausage, turkey bacon or chicken sausage (choice of 2)

Gotham bagels and lox with whipped plain and chive cream cheese, tomatoes, cucumbers, capers and red onions

Guaranteed attendance is required five business days prior to the event. Sales tax of 5.5% and service charge of 22% will be added to all food and beverage items. A \$75 labor fee will be added to meal events under 25 people. Whether dining out or preparing food at home, consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

BREAKFAST BUFFET ENHANCEMENTS

(one dozen minimum required)

SPECIALTY EGGS

Fluffy scrambled eggs with chives | \$6/person

Spinach and feta quiche, oven-roasted tomatoes and asparagus
| \$8/person

Egg white vegetable frittata with fresh goat cheese, chicken and apple
sausage | \$9/person

Egg scramble with chorizo, seasonal vegetables, corn tortilla and
ranchero salsa | \$12/person

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BREAKFAST SANDWICHES | \$6 each

Croissant, scrambled eggs, shaved ham, watercress aioli and Brie

English muffin, scrambled eggs, house-made spicy turkey sausage and
Wisconsin smoked gouda

Gotham bagel, sunny side up egg, arugula, boursin cheese and sundried
tomato jam aioli (served open-faced)

BREAKFAST BURRITOS | \$6 each

Soft-flour tortilla, scrambled eggs, chorizo or chicken, pepper jack
cheese, diced onions, bell peppers and tomato salsa

ACTION STATIONS

CHEF-MADE-TO-ORDER OMELETTES

Diced ham, chopped smoked bacon, onions, mushrooms,
red and green bell peppers, spinach, tomatoes and
shredded cheddar cheese
(egg whites and egg substitutes available on request)

\$10/person + \$75 Chef-required fee

CHEF-MADE-TO-ORDER WAFFLES

Anderson's maple syrup, whipped sweet cream butter

\$8/person + \$75 Chef-required fee

Enhanced waffle toppings | + \$3/person

Fresh seasonal berries, chocolate shavings, whipped cream
and pecans

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BREAKFAST BUFFET ENHANCEMENTS

(one dozen minimum required)

FRENCH TOAST | \$7/person

Anderson's maple syrup, whipped sweet cream butter and fresh berries

BAGELS AND LOX \$12/person

Gotham bagels and lox with whipped plain and chive cream cheese, tomatoes, cucumbers, capers and red onions

OATMEAL | \$6/person

Steel-cut oatmeal, raisins, honey, nuts and brown sugar

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BREAKFAST MEAT | \$4/person

Smoked bacon, sausage, turkey sausage, turkey bacon or chicken sausage (choose one)

EXOTIC FRUIT SALAD | \$5/person

Seasonal exotic fruits with basil, mint, and a honey-lime drizzle

YOGURT PARFAITS | \$6/person

Non-fat Greek yogurt, mixed berries, house-made granola, lemon, local honey and vanilla mascarpone

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PLATED BREAKFASTS

PLATED AND SERVED BREAKFAST DISHES

Each served with Barriques locally roasted coffee, decaffeinated coffee, Rishi Tea, honey, lemon and breakfast breads

Fluffy scrambled eggs, Hook's one-year cheddar, smoked paprika scented potato and herbs and bacon
\$18/person

Traditional Brioche French toast, maple butter and seasonal berries
\$19/person

Quiche with fresh green salad, basil balsamic dressing. Choice of: Cured-chorizo and cheddar or roasted tomato, spinach and gruyere
\$18/person

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_____ Traditional eggs benedict with Canadian bacon, house potatoes and grilled asparagus
\$22/person

Enhanced Benedict options:

Pepper-spiced pork belly \$26/person

Crab cake \$28/person

Portabella mushroom \$20/person

PLATED AND SERVED BREAKFAST ENHANCEMENTS

Exotic fruit salad, basil, mint, and a honey-lime drizzle
\$7/person

Smoked bacon, pork sausage links, turkey bacon, or chicken sausage
(choose one) \$6/person

Individual yogurt parfait with mixed berries, house-made granola, lemon, and vanilla mascarpone and local raw honey
\$8/person

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MORNING BREAK BUFFETS

HIGH-ENERGY BREAK | \$14/person

House-made trail mix with dried fruit, yogurt raisins, almonds, cashews, walnuts, chocolate pearls

Assorted whole fruit
Assorted Naked Juice and Vitamin Water

MID-MORNING PICK-ME-UP \$15/person

Assorted scones and croissants with local preserves
Lemon pound cake
Seasonal fruit kabobs

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House-made cold brew
Barriques locally roasted coffee and Rishi tea
Vanilla, caramel and hazelnut syrups

YOGURT BAR | \$8/person

Non-fat Greek yogurts, granola, variety of nuts, berries and local raw honey

SMOOTHIE/JUICE BAR | \$12/person

(one dozen minimum required)

SMOOTHIES:

Very Berry: Seasonal Berries, Greek Yogurt, Almond Milk
Strawberry Banana: Fresh Strawberries, Banana, Greek Yogurt, 2% Milk
Green Goddess: Kale, Celery, Apple, Banana, Greek Yogurt, Almond Milk

JUICE:

Beet: Beets, Apple, Carrot, Orange, Turmeric, Fresh Ginger
Lemon: Lemon, Cayenne, Simple Syrup, Filtered Water
Green Power: Spinach, Fennel, Aloe, Apple, Lemon

OR, BUILD YOUR OWN:

Choose 6 Mix-ins (+ \$2/additional) + \$75 attendant fee

Fruit: Mango, Banana, Seasonal Berries, Apple
Vegetables: Kale, Celery, Spinach, Cucumber
Juice/Milk: Almond Milk, Apple Juice, Coconut Water, 2% Milk
Extras: Protein, Aloe, Almond Butter, Turmeric, Ginger, Cayenne, Green Matcha

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LUNCH BUFFETS

Each served with Barriques locally roasted coffee, decaffeinated coffee and iced tea

THE FARMERS' MARKET PICNIC | \$26/person

Make-your-own salad bar: mixed greens, spinach, eggs, mushrooms, bacon, chickpeas, shredded cheddar cheese, cucumbers, radishes, cherry tomatoes, broccoli, red onions, croutons and carrots

Choice of dressings: House-made ranch, basil vinaigrette or roasted red pepper vinaigrette

Grilled asparagus with orange zest, pecorino and EVO
Chilled grilled chicken salad with sundried tomatoes, lemon and artichokes
Tuna salad with lemon mayonnaise

Locally baked focaccia and ciabatta rolls

Seasonal fruit tarts

Soup Enhancement | +\$5/person

Butternut squash soup
Cannellini bean and tomato soup with Tuscan kale
Coconut curry soup
Mushroom bisque
Sweet corn bisque
Tomato basil soup
Tortilla soup (toppings on side)

OFF THE SQUARE DELI | \$28/person

Roasted potato salad with herb bacon vinaigrette
Penne pasta pesto salad
Cornichons, peppadews, Kalamata olives and marinated artichokes

Sliced house-made beef sirloin, smoked ham and honey-roasted turkey
Sliced cheddar, pepper jack and Havarti cheese

Sliced red onion, tomatoes, locally farmed lettuce, mayo and mustards
House-made fried russet potato chips
Fresh baked sourdough, marble rye and multigrain bread
Assorted brownies and cookies

SUPERFOODS BUFFET | \$25/person

Tomato basil soup

Quinoa salad with apple cider vinaigrette, roasted grape, apricots and zucchini

Mini veggie sliders, black bean patty, chipotle sauce, pickled vegetables

Lemongrass poached chicken salad in a lettuce cup

Grilled seasonal vegetable platter

Coconut dream bars with dark chocolate and coconut cream

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LUNCH BUFFETS

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THE MED | \$38/person

Baby romaine lettuce, cucumber, olives, cherry tomato, red onion, feta cheese and oregano vinaigrette

Grilled vegetable platter

Orzo pasta salad with feta, cucumbers and sundried tomatoes

Roasted turmeric scented chicken with fennel and tzatziki sauce

Pan seared sea bass with white wine tomato basil sauce

Grilled pita bread with paprika-lemon essence

Mini olive oil cakes with fresh berries

FIESTA MEXICANA BUFFET | \$32/person

Elote corn salad with chopped romaine

Tortilla soup with cilantro, avocado and crispy tortillas (on the side)

Lime-cilantro marinated grilled chicken, peppers and onions

Guajillo marinated flank steak with green chilies

Mexican rice

Corn and flour tortillas

Guacamole, salsa fresca, sour cream, Chihuahua cheese and tortilla chips

Churros with spicy cinnamon chocolate dip

Rumchata cheesecake with dulce de leche

THE EDGEWATER TRIO | \$30/person

Soup (choose one):

Butternut squash soup

Cannellini bean and tomato soup with Tuscan kale

Coconut curry soup

Mushroom bisque

Sweet corn bisque

Tomato basil soup

Tortilla soup (toppings on side)

Salad (choose one):

Arugula salad, shaved fennel, hazelnuts, pecorino, radishes and basil vinaigrette

Mixed greens and caprese salad with balsamic vinaigrette

Caesar salad - romaine lettuce, Caesar dressing, SarVecchio cheese and croutons

Sandwiches (choose two):

Bahn Mi Sandwich with pork belly or shrimp, pickled vegetables, cilantro and ginger-garlic aioli

Grilled pesto chicken sandwich on ciabatta roll with sundried tomato jam, goat cheese and arugula

Guajillo flank steak sandwich on baguette with Chihuahua cheese, pickled red onions, Guajillo aioli and guacamole

Curry chicken salad roti wrap

Dessert Enhancement +\$4/person (choice of one):

Lemon meringue or seasonal fruit tarts

Chocolate mousse cups

Assorted cookies

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LUNCH BUFFETS

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RUSTIC PICNIC | \$35/person

Creamy coleslaw

Sweet potato salad with bacon and cranberries

Fresh jalapeno cornbread with honey butter

Crispy house-fried chicken

Seasonal fruit turnovers

7 Up pound cake with berry compote

Enhancement | Chicken and waffle station

Buttermilk cornmeal waffles made to order
+ \$10/person and \$75 attendant fee

TAILGATE 2.0 | \$36/person

White wine beef chili

Carr Valley fried cheese curds, Aleppo chili-ranch sauce

Mini brat corn dogs with spicy mustard

Wisconsin Castle Slider with white cheddar goat cheese, caramelized onions, and Dijon aioli

Sweet potato gaufrettes

Ice cream sundae bar with premium vanilla with assorted toppings

VIA ROMA ITALIAN | \$33/person

Ciabatta garlic bread and fresh focaccia

Cannellini bean and tomato soup with Tuscan kale

Arugula and spinach salad with hazelnuts, shaved fennel, radish, lemon zest and Italian vinaigrette

Caprese salad with buffalo mozzarella, basil and balsamic reduction

Vegetarian lasagna with mushrooms, pecorino and Swiss chard
Cavatappi pasta Bolognese

Tiramisu

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MAKE YOUR OWN LUNCH BUFFET |**\$38/person**

Served with Barriques locally roasted coffee, decaffeinated coffee, iced tea and house-baked dinner rolls

Soup | Choose one:

Butternut squash soup
Cannellini bean and tomato soup with Tuscan kale
Coconut curry soup
Mushroom bisque
Sweet corn bisque
Tomato basil soup
Tortilla soup (toppings on side)

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Salad | Choose one:

Caesar salad - romaine lettuce, Caesar dressing, SarVecchio cheese and croutons
Garden vegetable salad with balsamic dressing
Romaine Greek salad with feta, spinach and chopped egg salad with basil vinaigrette

Entrees | Choose two:

Grilled chicken breast with creamy polenta and eggplant caponata
Cavatappi bolognese
“Wake Me Up” brown sugar and coffee rubbed flank steak, roasted fingerling potatoes, wilted arugula
Grilled salmon al romesco

Dessert | Choose one:

Lemon meringue tarts
Chocolate mousse cups
Assorted cookies
Seasonal fruit tarts

BOXED LUNCH OPTIONS

Each sandwich is packed in a box with a bag of chips, side salad, whole fruit, freshly baked cookie, condiments, napkin and flatware.
Price includes can of soda or bottle of water.

Roast beef, arugula and horseradish basil sauce on a focaccia roll
\$23

Grilled chicken salad sandwich with tomato, artichoke and mayo on a ciabatta bun \$21

Grilled vegetables, garlic hummus and Havarti on french bread
\$20

Honey ham, provolone cheese, mustard mayo, julienne lettuce and pickled vegetables on french bread \$22

Smoked turkey breast, arugula and Boursin on marble rye bread
\$22

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PLATED AND SERVED LUNCHES

Includes choice of soup or salad, bread service, Barriques locally roasted coffee, decaffeinated coffee and iced tea. An additional \$3 per person fee will apply for each additional entrée selection. (other than vegetarian choice).

SOUP

Butternut squash soup
Cannellini bean and tomato soup with Tuscan kale
Coconut curry soup
Mushroom bisque
Sweet corn bisque
Tomato basil soup

SALAD

Mixed green salad with poached pears, candied pecans, goat cheese crumbles and pear vinaigrette

Caprese salad - Roma tomatoes, fresh mozzarella and basil olive oil

Hearts of romaine, cucumber, olive, cherry tomato, red onion, feta and oregano vinaigrette

Caesar salad - romaine lettuce, Caesar dressing, SarVecchio cheese and croutons

Arugula salad with shaved fennel, pickled radish, pecorino dust, hazelnut essence and basil vinaigrette

WARM ENTRÉES

“Wake Me Up” brown sugar and coffee rubbed 6oz. steak, roasted fingerling potatoes, wilted arugula, chimichurri and pickled shallots \$35

Miso marinated salmon, ginger-scented bok choy and forbidden black fried rice \$30

Pan seared Great Lakes walleye pike with green goddess coulis, haricot verts and corn potato hash \$32

Grilled chicken with creamy polenta and eggplant caponata \$28

Seasonal vegetable cavatappi with marinara and shaved pecorino \$25

Braised beef short ribs with roasted mashed potatoes and asparagus \$32

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SOUP AND SALAD SERVED LUNCHES

Includes bread service, Barriques locally roasted coffee, decaffeinated coffee and iced tea.

SOUP

Butternut squash soup
Cannellini bean and tomato soup with Tuscan kale
Coconut curry soup
Mushroom bisque
Sweet corn bisque
Tomato basil soup

SALAD ENTRÉES

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Caesar salad - romaine lettuce, Caesar dressing, SarVecchio
cheese and croutons \$20

With grilled chicken breast \$26

With sautéed shrimp \$28

With lobster \$42

Cobb Salad - bacon, grilled chicken, tomatoes, blue cheese,
chopped egg, avocado and Green Goddess dressing \$26

Flank steak salad watercress and radish, tomatillo and
cilantro coulis \$28

Lemongrass poached chicken salad, pickled radish,
cucumbers and carrots, soba noodles and ginger-pineapple
dressing \$25

SERVED LUNCH DESSERTS

Strawberry shortcake \$8

Seasonal cheesecake with Chantilly cream \$8

Flourless chocolate cake \$8

German chocolate cake \$8

Edgewater's "Old-fashioned" cake \$8

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AFTERNOON BREAKS

(minimum of 12 guests, please)

SWEET TOOTH | \$12/person

Assorted cheesecake pops
House-made Kit Kat bars
Seasonal fruit kabobs

MOVIE THEATER | \$15/person

Mini corn dogs
Soft pretzel bites with cheese
Popcorn

HEALTH NUT | \$15/person

Crudite display with hummus and Green Goddess dip
House-made pita chips
Dried fruit assortment
Roasted Edamame

TASTE OF WISCO | \$12/person

Award-winning Wisconsin artisan cheese selection
Salumi and local charcuterie
House-marinated olives and cornichons
Marcona almonds and fresh berries
Cracked grain mustard, local honeycomb and house-made pâté
House-made Gourmand crackers

DONUT BAR | \$15/person

House-made donuts with chocolate, strawberry, and crème anglaise dipping sauces

BALLPARK NACHO BAR | \$15/person

Build-your-own nachos
House-made tortilla chips
Pickled jalapenos
Seasoned ground beef
Nacho cheese
Sour cream
Green onions
Tomatoes
Olives
Ranchero salsa
Enhancement: Guacamole
+ \$2 per person

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A LA CARTE BEVERAGES

Barriques locally roasted coffee and decaffeinated coffee | \$40/gallon

Freshly brewed iced tea | \$32/gallon

Rishi tea: herbal, green and black | \$4 each

Assorted fruit juice | \$16/liter

Fresh fruit-infused water: cucumber, strawberry mint or citrus | \$5/gallon

Lemonade | \$32/gallon

Bottled fruit juice | \$4 each

LaCroix sparkling water | \$4 each

Bottled water | \$3.75 each

Soft drinks | \$3.75 each

Naked Juice | \$5 each

MEETING BEVERAGE PACKAGES

Barriques locally roasted coffee, decaffeinated coffee, Rishi tea, assorted soda and bottled water with continuous refreshing

Half Day | \$8/person

Full Day | \$15/person

Full Day Premium* | \$20/person

(*includes LaCroix, Naked Juice, and fruit-infused water)

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A LA CARTE FOOD

Assortment of Greek yogurt | \$5 each

Fresh crudité vegetables and dip | \$5/person

Yogurt parfait with berries, granola and honey | \$6 each

Wisconsin cheese and crackers plate | \$7/person

Sliced seasonal fresh fruit and berries | \$7/person

Hummus and pita chips | \$8/person

Whole fresh fruit assortment | \$24/dozen

Chocolate-dipped strawberries | \$36/dozen

Assorted muffins, croissants and Danishes | \$60/dozen

Assorted Gotham bagels with plain and flavored cream cheese | \$72/dozen

House-baked cookies and triple-chocolate fudge brownies | \$48/dozen

Soft pretzel bites with mustard and cheese | \$48/dozen

Afternoon tea sandwiches | \$48/dozen

BASED ON CONSUMPTION

Individual bags of popcorn | \$3 each

Individual bags of potato chips or pretzels | \$3 each

Trail mix packs | \$3 each

Granola bars | \$4 each

PASSED HORS D'OEUVRES

Priced per dozen, minimum of two dozen per variety required.

CHILLED HORS D'OEUVRES

Smoked salmon lollipops | \$40

Sundried tomato jam crostini with whipped goat cheese mousse | \$26

Hook's six-year cheddar pimento crostini | \$24

Thai mango and shrimp spring rolls, peanut sauce | \$38

Caprese rosemary skewers with balsamic reduction | \$22

Shrimp, chili, basil and coconut ceviche in a plantain cup | \$40

Honduran fire and ice lobster ceviche shooters | \$56

"Old-Fashioned" soaked fruit skewers | \$22

Tuna tartar cones, lime-caviar sour cream | \$52

Boursin fig pistachio bites, local honey drizzle on a gluten free cracker | \$33

Sweet potato and rosemary tarts | \$33

Creamy corn and spinach tarts | \$33

Honeydew prosciutto skewers with Espelette pepper glaze | \$26

WARM HORS D'OEUVRES

Salmon croquettes with smoked paprika remoulade | \$40

Mini crab cakes with green goddess aioli | \$42

Tempura asparagus-wrapped prosciutto with miso-scallion aioli | \$38

Chicken yakitori skewers | \$40

Korean BBQ beef skewers | \$32

Pretzel bites with Gouda fondue | \$22

Wisconsin "scotch" egg with spicy ranch | \$48

Emmi Roth Grand Cru Reserve mac n' cheese fritters with spicy tomato sauce | \$42

Spanakopita with spinach and cheese | \$26

Confit turkey meatballs | \$38

Grilled lamb chops with a mint julep sauce | \$52

Jerk chicken kabobs | \$48

Spinach, artichoke, gruyere, parmesan mushroom caps | \$26

Caramelized onion and gruyere tarts | \$24

Wisconsin deep fried cheese curds with spicy garlic aioli | \$35

Short rib taco with pickled red onions, cilantro, and queso fresco | \$40

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HORS D'OEUVRES STATIONS

(minimum of 25 guests, please)

CRUDITE AND FRUIT TABLE | \$10/person

Fresh local seasonal crudité vegetables
 Billy blue cheese dip
 Green Goddess dip
 Roasted red pepper hummus
 Fresh sliced seasonal fruit and berries
 Sliced baguettes and warm pita bread

TASTE OF WISCO | \$12/person

Award-winning Wisconsin artisan cheese selection
 Salumi and local charcuterie
 House-marinated olives and cornichons
 Marcona almonds and fresh berries
 House and Gourmand crackers
 Cracked grain mustard, local honeycomb, house-made pâté

WARM DIP STATION | \$18/person (choose 2)

Wisconsin cheese fondue
 Spinach, artichoke and gruyere dip
 Buffalo chicken blue cheese dip
 Pimento cheese dip
 Baguette croutons and house-made pita chips

BRUSCHETTA BAR | \$15/person (choose 3)

Served with Baguette crostini and pita chips

Tomato basil	Fig and ricotta
Spring pea and mint	Olive tapenade
Roasted red pepper and goat cheese	Mushroom ragout
Sundried tomato jam	Avocado and mascarpone
Pimento cheese	

CEVICHE BAR | \$45/person (choose 3)

Traditional fish ceviche
 Octopus ceviche
 Shrimp, chili, basil, coconut ceviche in a plantain cup
 Honduran fire and ice ceviche shooter
 Baby scallop ceviche

SLIDER BAR (choose up to 3)

Served with condiments and house-made chips
 Mini crab cake sliders with pineapple habanero salsa \$52/dozen

Mini BLT with pork belly, green leaf lettuce, sundried tomato jam and garlic aioli \$48/dozen

Pork belly bao bun with pickled daikon \$48/dozen

Mini Wagyu burger, Hook's white cheddar goat cheese, garlic aioli and house-made pickles \$56/dozen

Mini pimento grilled cheese on marble rye \$38/dozen

Mini spicy fried chicken, Hook's one-year cheddar and house-made pickles on a biscuit \$48/dozen

Cubano sliders with Berkshire pork and house-made porchetta \$50/dozen

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CASUAL SMALL PLATE STATIONS

(Displayed up to 2 hours to ensure quality. Minimum of 25 guests, please)

ASIAN STATION | \$42/person

Pork belly bao bun, pickled daikon
Peking duck, scallions, Mandarin pancakes
Vegetable dumplings with hoisin dipping sauce

MEDITERRANEAN STATION | \$22/person

Trio of hummus: beet, avocado, and roasted garlic
Served with house-made pita chips
Grilled vegetable skewers
Falafel with tahini sauce

LATE NIGHT SNACK STATION | \$30/person

Mini Chicago style hot dogs (toppings served on the side)
Mini Italian beef sandwiches (au jus on the side)
Mini deep-dish pizzas
Cheddar & Caramel popcorn (Chicago mix)

GRILLED CHEESE STATION | \$22/person

Caprese
Havarti and smoked bacon
Caramelized onion and gruyere
Add tomato bisque + \$5/person

FUN IN THE SUN STATION | \$32/person

Crispy Brussels sprouts with red cabbage, carrot, cilantro, scallions, wonton strips, sesame seeds and yuzu soy vinaigrette

Quinoa salad with apple cider vinaigrette, roasted grape, apricots and zucchini

Mini veggie sliders, black bean patty, chipotle sauce and pickled carrots

Spring pea and mint bruschetta with watermelon radish

CHILLED SEAFOOD | \$62/person

Chilled, smoked BBQ shrimp
Lobster tails
Traditional fish ceviche
House-made cognac, cocktail sauces, mignonette and lemon
Baguette chips and cracker assortment

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CARVING STATIONS

*Served with house-baked dinner rolls
\$75 attendant fee per station required*

Uphoff local Berkshire ham with Dijon honey glaze
Serves approx. 50 | \$350

Roasted Berkshire pork loin with seasonal fruit chutney
Serves approx. 30 | \$200

24 hour brine rosemary-scented roasted turkey breast with cranberry orange relish
Serves approx. 30 | \$185

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Roasted tenderloin of beef with red wine sauce
Serves approx. 25 | \$325

Prime rib of beef with garlic thyme rum and red wine sauce
Serves approx. 50 | \$375

Tandoori roasted whole chicken with cucumber mint yogurt sauce
Serves approx. 25 | \$165

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DINNER BUFFETS

Three set price points for entrées; please select other items to complete your custom buffet. Served with Barriques locally roasted coffee, decaffeinated coffee, Rishi tea and house-baked dinner rolls. Minimum of 25 guests, please.

SOUPS + APPETIZERS | Choose two:

Seasonal vegetable crudité
Wisconsin cheese platter & assorted crackers
Mushroom bisque with rosemary goat cheese croutons
Sweet corn bisque
Tomato basil soup

SALADS | Choose two:

Mixed greens and garden vegetable salad, red wine vinaigrette
Caprese salad - Roma tomatoes, fresh mozzarella and basil olive oil
Hearts of romaine, cucumber, olive, cherry tomato, red onion, feta and oregano vinaigrette
Caesar salad - romaine lettuce, Caesar dressing, SarVecchio cheese and croutons
Arugula salad with sliced fennel, pickled radish, Pecorino dust, hazelnut essence and basil vinaigrette

VEGETABLES | Choose one:

Roasted honey rainbow carrots
Grilled broccolini with lemon and pepper flakes
Roasted asparagus with lemon zest and pancetta crisp

STARCH | Choose one:

Yukon Gold potato purée
Roasted fingerling potatoes with a chive purée
Creamy mushroom polenta
Sweet potato dauphinoise

DESSERTS | Choose two:

Edgewater's "Old-Fashioned Cake"
Fresh sliced fruits and berries
Lemon meringue tarts
Dark chocolate mousse cake
Pecan tarts

BUFFET ENTRÉES

Roasted turmeric-scented chicken
Braised beef short ribs, red wine sauce
\$60/person

Grilled salmon fillet, Romesco sauce, mushrooms and onions
Pepper-crusting sliced sirloin of beef, sauce bordelaise
\$80/person

Grilled citrus chicken with a fresh citrus butter sauce
Pan-seared halibut, chardonnay cream sauce
Sliced tenderloin of beef, cabernet demi-glace
\$95/person

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PLATED AND SERVED DINNERS

Price is based on one soup or salad choice and one entrée. Served with *Barriques* locally roasted coffee, decaffeinated coffee, Rishi tea and house-baked dinner rolls. An additional \$3 per person fee will apply for each additional entrée selection (other than vegetarian choice).

SOUP

Butternut squash soup

Cannellini bean and tomato soup with Tuscan kale

Coconut curry soup

Mushroom bisque

Sweet corn bisque

Tomato basil soup

SALAD

Mixed greens and garden vegetable salad, red wine vinaigrette

Caprese salad – Roma tomatoes, fresh Wisconsin mozzarella and basil olive oil

Hearts of Romaine, cucumbers, olives, cherry tomatoes, red onion, feta and oregano vinaigrette

Caesar salad - romaine lettuce, Caesar dressing, SarVecchio cheese and croutons

Arugula salad with shaved fennel, sliced radish, pecorino dust, hazelnut and basil vinaigrette

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APPETIZERS *(Additional course)*

Berkshire pork belly with parsnip purée, Spotted Cow maple reduction and cucumber \$13/person

Shaved local Wisconsin ham, burrata, peach compote, balsamic reduction and walnut raisin crisp \$12/person

Grilled octopus salad, salsa Verde, cannellini beans and arugula \$16/person

Black pepper, white cheddar goat cheese panna cotta, micro basil and sherry vinegar reduction \$12/person

Lump crab cake, spicy tomato aioli, fennel and watercress salad \$17/person

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PLATED AND SERVED DINNERS

Price is based on one soup or salad choice and one entrée. Served with *Barriques* locally roasted coffee, decaffeinated coffee, Rishi tea and house-baked dinner rolls. An additional \$3 per person fee will apply for each additional entrée selection (other than vegetarian choice).

ENTRÉES

Braised beef short ribs with whipped potato puree, Sauce Chasseur \$52/person

Pan seared filet with potato-gruyere pave and braised leek with a red wine reduction
\$62/person

Texas spice-rubbed ribeye with sweet corn cake, crispy Brussels sprouts and Guajillo red wine sauce
\$72/person

22 Grilled harissa chicken breast with potato and tomato chutney
\$40/person

Seared salmon with a celery root purée and sautéed Swiss chard, pomegranate reduction
\$52/person

Miso marinated salmon, ginger-scented bok choy and forbidden black fried rice
\$52/person

Citrus grilled chicken breast with roasted fingerling potatoes, seasonal vegetables, and citrus butter sauce
\$38/person

Pan seared sea bass with a wild mushroom risotto and chili oil
\$58/person

10 oz. grilled pork chop with vegetable and potato hash and pine nut gremolata
\$55/person

SURF AND TURF COMBO ENTRÉES

Petite filet and seared salmon with Yukon gold potato purée and grilled asparagus
\$65/person

Petite filet and grilled herb-garlic shrimp with sweet potato purée and spiced broccolini
\$72/person

Petite filet and grilled lobster tail with herb shallot butter, roasted fingerling potatoes and spiced broccolini
\$85/person

Chicken roulade and crab-pancetta stuffing with a béarnaise sauce, haricots verts and roasted shallots
\$60/person

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PLATED AND SERVED VEGETARIAN ENTRÉES

(Prepared vegan upon request)

Chickpea and zucchini tagine
\$25/person

Mushroom strudel with fava bean purée
\$25/person

Cabbage roll stuffed with quinoa, herbs, and mushrooms with eggplant caponata
\$28/person

Chickpea cake with a spiced tomato jam and pickled fennel
\$25/person

23

Farro risotto with asparagus and fava beans with corn purée and chili oil
\$28/person

Saffron pot au jus with seasonal vegetables and tagliatelle pasta
\$28/person

Crispy Brussels sprouts with red cabbage, carrot, cilantro, scallions, wonton strips, sesame seed and yuzu soy vinaigrette
\$25/person

PLATED AND SERVED DESSERTS

(Additional course)

Lemon meringue tart with raspberry coulis
\$10/person

Strawberry shortcake
\$10/person

Seasonal cheesecake with Chantilly cream
\$10/person

Flourless chocolate cake
\$10/person

Vanilla bean crème brûlée with a sablé breton
\$10/person

Tiramisu
\$10/person

Edgewater's "Old-Fashioned" cake
\$10/person

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SWEET TABLE SELECTIONS

Priced per dozen, minimum order of two dozen each variety required.

Chocolate dipped strawberries | \$36

House-made “Kitt Katts” | \$32

Lemon meringue tarts | \$26

Key lime tartlets | \$28

Miniature eclairs | \$28

Chocolate mousse cups | \$28

Miniature crème brûlée | \$30

24 Fresh fruit tartlets | \$26

— Pecan tarts | \$26

Miniature cupcakes | \$34

Chocolate truffles | \$34

French macaroons | \$34

Assorted cookies | \$28

Cheesecake pops | \$36

Miniature cream puffs | \$26

Edgewater’s miniature “Old-Fashioned” cakes | \$34

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CASH BAR OPTIONS

Pricing includes gratuity and tax. Bartender Fee: \$50/hr. Three hour minimum. One bartender per 75 guests required. Fee waived with every \$300 spent per bar, per hour.

SIGNATURE BAR | \$8.50 each

Wheatley Vodka, New Amsterdam Gin, Don Q Rum, Sauza

Lunazul Silver Tequila, Canadian Club Whiskey, Dewars

White Label Scotch, Jim Beam Bourbon, E&J Brandy

PREMIUM BAR | \$9.50 each

Ketel One Vodka, Tito's Vodka, Death's Door Gin,

Tanqueray Gin, Bacardi Rum, Captain Morgan's Rum,

Milagro Tequila, Crown Royal Whiskey, Jack Daniel's

Whiskey, Maker's Mark Bourbon, Johnnie Walker Black

Label Scotch Whisky, Jameson Irish Whiskey, Southern

Comfort, Korbel Brandy, Kahlua, Bailey's, Amaretto

Disaronno

TOP SHELF BAR | \$11.50 each

Grey Goose Vodka, Hendricks Gin, Knob Creek Bourbon,

Templeton Rye, Glenlivet Scotch Whisky, Patron Silver

Tequila, Johnnie Walker Black Label Scotch Whisky, Captain

Morgan's Rum, Courvoisier VS, Godiva White and Dark

BEER, WINE AND MORE

Bottled Craft/Local Beers | New Glarus Spotted Cow, Capitol Amber, Potosi Snake Hollow IPA, Ale Asylum Hopalicious
\$7/bottle

Bottled Domestic Beer | Miller Lite, Non-Alcoholic Clausthauler
\$6/beer

Bottled Imported Beer | Heineken
\$7/bottle

White Claw Hard Seltzer (Black Cherry, Mango, Grapefruit)
\$7/bottle

House Wines | Trinity Oaks Chardonnay, Pinot Grigio, Pinot Noir, Merlot, Cabernet Sauvignon Nicolas Rosé
Chateau Promis
\$8.50/glass

Soft drinks and mineral waters
\$3.75 each

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HOSTED BAR OPTIONS

Bartender Fee: \$50/hr. Three hour minimum. One bartender per 75 guests required. Fee waived with every \$300 spent per bar, per hour.

SIGNATURE BAR | \$8 each

Wheatley Vodka, New Amsterdam Gin, Don Q Rum, Sauza

Lunazul Silver Tequila, Canadian Club Whiskey, Dewars

White Label Scotch, Jim Beam Bourbon, E&J Brandy

PREMIUM BAR | \$9 each

Ketel One Vodka, Tito's Vodka, Death's Door Gin,

Tanqueray Gin, Bacardi Rum, Captain Morgan's Rum,

Milagro Tequila, Crown Royal Whiskey, Jack Daniel's

Whiskey, Maker's Mark Bourbon, Johnnie Walker Black

Label Scotch Whisky, Jameson Irish Whiskey, Southern

Comfort, Korbel Brandy, Kahlua, Bailey's, Amaretto

Disaronno

TOP SHELF BAR | \$11 each

Grey Goose Vodka, Hendricks Gin, Knob Creek Bourbon,

Templeton Rye, Glenlivet Scotch Whisky, Patron Silver

Tequila, Johnnie Walker Black Label Scotch Whisky, Captain

Morgan's Rum, Courvoisier VS, Godiva White and Dark

BEER, WINE AND MORE

Bottled Craft/Local Beers | New Glarus Spotted Cow,
Capitol Amber, Tiletown Brewing Green 19, Ale Asylum
Hopalicious

\$6/bottle

Bottled Domestic Beer | Miller Lite, Non-Alcoholic
Clausthauler

\$5/beer

Bottled Imported Beer | Heineken

\$6/bottle

White Claw Hard Seltzer (Black Cherry, Mango, Grapefruit)

\$6/bottle

House Wines | Trinity Oaks Chardonnay, Pinot Grigio,
Pinot Noir, Merlot, Cabernet Sauvignon,
Nicolas Rosé

Chateau Promis

\$7.50/glass

Soft drinks and mineral waters

\$3.75 each

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BAR PACKAGES

Bartender Fee: \$50/hr. Three hour minimum. One bartender per 75 guests required. Fee waived with every \$300 spent per bar, per hour.

HOSTED BAR PACKAGE

Minimum of 50 guests, priced per person.

	Signature Bar	Premium Bar	Top Shelf Bar
One Hour	\$18	\$20	\$25
Two Hours	\$24	\$27	\$33
Three Hours	\$30	\$35	\$42
Four Hours	\$36	\$44	\$54

BEER AND WINE ONLY PACKAGE

Minimum of 25 guests, priced per person

Includes house selections:

Bottled craft/local beer | New Glarus Spotted Cow, Capitol Amber, Potosi Snake Hollow IPA, Ale Asylum Hopalicious

Bottled domestic beer | Miller Lite, Non-Alcoholic Clausthauler

Bottled imported beer | Heineken

White Claw Hard Seltzer | Black Cherry, Mango, Grapefruit

House wine by the glass | Trinity Oaks Chardonnay, Pinot Grigio, Pinot Noir, Merlot, Cabernet Sauvignon

| Nicolas Rosé | Chateau Promis

Soft drinks and mineral waters

House Selections

One Hour	\$14
Two Hours	\$18
Three Hours	\$22
Four Hours	\$26

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UPGRADED WINE LIST

Priced by the bottle.

WHITES

SPARKLING/CHAMPAGNE

Prosecco, Cavit, Lunetta, Veneto, Italy, 40
Schramsberg Blanc de Blanc, California, 76
Veuve Clicquot, Yellow Label, 115
Moët et Chandon, Dom Pérignon, 350

WHITE WINES

Pinot Gris, A to Z, Oregon, 40
Riesling, Long Shadows, Poet's Leap, Columbia Valley, 48
Pinot Grigio, Kettmeir, Alto Adige, Italy, 52

28

SAUVIGNON BLANC

Frenzy, Marlborough, New Zealand, 40
John Anthony, Napa Valley, 68
Cloudy Bay, Marlborough, New Zealand, 87

CHARDONNAY

Mer Soleil Silver, Monterey, California, 48
Mount Eden Vineyards, Edna Valley, 56
Groth, Napa Valley, 84
La Follette, Sangiacomo Vineyard, Sonoma Coast, 97

REDS

PINOT NOIR

Stoller, Dundee Hills, Willamette Valley, 60
Domaine Faiveley, Gevrey-Chamgertin, France, 123

MERLOT

Eagle Glen, Napa Valley 56
Duckhorn Vineyards, Napa Valley, 70

RED WINES

Red Blend, Black Sheep, Barossa Valley, Australia, 40
Tempranillo, Catania, Ribero del Duero, Spain, 44
Malbec, Château du Cayrou, Cahors, France, 44
Zinfandel, Owen Roe, Abbott's Table, Columbia Valley, 61

CABERNET SAUVIGNON

Indian Wells, Columbia Valley, 44
Ravel & Stitch, Central Coast, 60
Duckhorn, Napa Valley, 96

ROSE

Chateau Des Bertrands, Provence, France, 56

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