

— 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. \$25/hour added for each buffet attendant.

MARSHALL PARK | \$20/person

Seasonal, sliced fresh fruit and berries

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

PICNIC POINT | \$26/person

Seasonal, sliced fresh fruit

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

Assortment of locally produced bagels with whipped plain, chive, or strawberry cream cheese (choice of 2)

LANGDON | \$31/person

Seasonal, sliced fresh fruit and berries

Freshly baked croissants and pastries with sweet cream butter, preserves and marmalade

Fluffy scrambled eggs with chives (scrambled egg whites can be substituted for additional \$2/pp)

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

Smoked paprika-scented marbled potatoes with peppers and onions

MAPLE BLUFF | \$35/person

Fruit & yogurt bar:
non-fat Greek yogurts, granola, berries, nuts, chia seeds, coconut flakes, seasonal fruit, maple syrup, and local Honeycomb

Slow roasted tomato, broccoli, herb egg white frittata with roasted red pepper coulis

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

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

Catering Menu prices and selections are subject to change based on fluctuating market prices and availability of food products. Pricing may be based on availability at the time of the event and will be finalized no later than two weeks prior to the event. Guaranteed attendance is required five business days prior to the event. Sales tax of 5.5% and service charge of 24% will be added to all food and beverage items. A \$100 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 | \$7/person

Spinach and gruyere quiche, oven-roasted tomatoes | \$9/person

Egg white vegetable frittata with fresh goat cheese, roasted red peppers and broccoli | \$9/person

BREAKFAST SANDWICHES

4

Bacon, Egg and Cheese Sandwich | \$13
bacon, avocado, tomato, fried egg, pepper jack cheese,
poblano jam, stella cheese bun

Ham and Egg Croissant | \$11
shaved ham, scrambled egg, hook's cheddar cheese,
croissant

BREAKFAST BURRITOS | \$11 each

scrambled eggs, pepper jack cheese, pork sausage, peppers, onions,
salsa

Catering Menu prices and selections are subject to change based on fluctuating market prices and availability of food products. Pricing may be based on availability at the time of the event and will be finalized no later than two weeks prior to the event. Guaranteed attendance is required five business days prior to the event. Sales tax of 5.5% and service charge of 24% will be added to all food and beverage items. A \$100 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)

FRENCH TOAST, PANCAKES, OR WAFFLES |

\$8/person

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

BAGELS AND LOX \$14/person

cheese, tomatoes, cucumbers, capers and red onions

OATMEAL | \$7/person

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

5

BREAKFAST MEAT | \$7/person

Smoked bacon, sausage, turkey sausage, turkey bacon, chicken sausage (+\$2)

YOGURT PARFAITS | \$8/person

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

Catering Menu prices and selections are subject to change based on fluctuating market prices and availability of food products. Pricing may be based on availability at the time of the event and will be finalized no later than two weeks prior to the event. Guaranteed attendance is required five business days prior to the event. Sales tax of 5.5% and service charge of 24% will be added to all food and beverage items. A \$100 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.

PLATED BREAKFASTS

PLATED AND SERVED BREAKFAST DISHES

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

Smoked salmon, toasted bagel, herbed cream cheese, capers, onion, tomato \$19

Quinoa breakfast bowl: pesto, sunny side up egg, balsamic reduction, spinach, tomato and avocado | \$15 (vegetarian or vegan(without egg))

Fluffy scrambled eggs, breakfast potatoes with peppers and onions and bacon
\$16/person

Cinnamon Brioche French toast, maple butter, seasonal berries and smoked bacon
\$19/person

Quiche with fresh green salad, balsamic dressing.

Choice of 1:

Bacon, ham, and cheddar

Roasted tomato, spinach and gruyere

\$17/person

PLATED AND SERVED BREAKFAST ENHANCEMENTS

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

Croissants and breakfast pastries \$4/person

Smoked bacon, pork sausage links (choose one) \$7/person

Turkey bacon, or chicken sausage (choose one) \$9/person

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

Catering Menu prices and selections are subject to change based on fluctuating market prices and availability of food products. Pricing may be based on availability at the time of the event and will be finalized no later than two weeks prior to the event. Guaranteed attendance is required five business days prior to the event. Sales tax of 5.5% and service charge of 24% will be added to all food and beverage items. A \$100 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.

MORNING BREAK BUFFETS

HIGH-ENERGY BREAK | \$15/person

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

YOGURT BAR | \$8/person

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

SMOOTHIE BAR | \$14/person

(one dozen minimum required)

Very Berry: Seasonal Berries, Greek Yogurt, Almond Milk

Strawberry Banana: Fresh Strawberries, Banana, Greek Yogurt, Almond Milk

Green Goddess: Spinach, Green Apples, Pineapple, Greek Yogurt, Almond Milk

7

Catering Menu prices and selections are subject to change based on fluctuating market prices and availability of food products. Pricing may be based on availability at the time of the event and will be finalized no later than two weeks prior to the event. Guaranteed attendance is required five business days prior to the event. Sales tax of 5.5% and service charge of 24% will be added to all food and beverage items. A \$100 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.

LUNCH BUFFETS

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

SUPERFOODS BUFFET | \$34/person

Deconstructed avocado toast bar: balsamic reduction, slow roasted tomatoes, fresh ricotta, micro-greens, multigrain bread

Arugula salad with apple cider vinaigrette, roasted grape, almonds

Mini black bean slider, cucumber-carrot kimichi slaw

Lemongrass poached chicken salad in a lettuce cup

Sweet potato & kale quinoa bowl

8 Vegan strawberry cheesecake

THE MED | \$38/person

Greek salad, cucumber, olives, cherry tomato, red onion, feta cheese and oregano vinaigrette

Pesto pasta salad with slow roasted tomatoes and artichokes

Roasted turmeric scented chicken with fennel and zucchini

Pan seared salmon with white wine tomato basil sauce

Grilled flatbread with rosemary, garlic and olive oil

Mascarpone lemon cannoli with shaved chocolate

Catering Menu prices and selections are subject to change based on fluctuating market prices and availability of food products. Pricing may be based on availability at the time of the event and will be finalized no later than two weeks prior to the event. Guaranteed attendance is required five business days prior to the event. Sales tax of 5.5% and service charge of 24% will be added to all food and beverage items. A \$100 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.

TAILGATE 2.0 | \$36/person

Beef chili

Locally produced fried cheese curds, Aleppo chili-ranch sauce

Mini brats with spicy mustard

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

Sweet potato gaufrettes

Ice cream sundae bar with premium vanilla with assorted toppings

LATIN BUFFET | \$36/person

9 Elote corn salad with chopped romaine, queso fresco & poblano

— Tortilla soup with crispy tortillas (on the side)

Lime-cilantro marinated chicken

Grilled guajillo marinated flank steak, peppers and onions

Mexican red rice

Corn and flour tortillas

salsa fresca, guacamole and sour cream

Churros with spicy cinnamon chocolate dip

Catering Menu prices and selections are subject to change based on fluctuating market prices and availability of food products. Pricing may be based on availability at the time of the event and will be finalized no later than two weeks prior to the event. Guaranteed attendance is required five business days prior to the event. Sales tax of 5.5% and service charge of 24% will be added to all food and beverage items. A \$100 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.

THE EDGEWATER TRIO | \$32/person

Soup (choose one):

Tomato basil soup
Coconut curry soup
Sweet corn bisque

Salad (choose one):

Garden Vegetable Salad with balsamic vinaigrette
Greek salad, cucumber, olives, cherry tomato, red onion, feta cheese, oregano vinaigrette
Caesar salad - romaine lettuce, Caesar dressing, parmesan cheese and croutons

Sandwiches (choose two):

Bahn Mi Sandwich | pork belly, pickled vegetables, cilantro, ginger-garlic aioli

Grilled Pesto Chicken Sandwich | ciabatta roll, sundried tomato jam, goat cheese, arugula

Grilled Vegetable Sandwich | grilled vegetables, fresh mozzarella, basil, arugula, balsamic reduction, ciabatta

Chicken Salad Sandwich | served on flaky croissant

Shrimp Bahn Mi Sandwich | add \$3/person

Guajilla Marinated Flank Steak Sandwich | add \$3/person

Catering Menu prices and selections are subject to change based on fluctuating market prices and availability of food products. Pricing may be based on availability at the time of the event and will be finalized no later than two weeks prior to the event. Guaranteed attendance is required five business days prior to the event. Sales tax of 5.5% and service charge of 24% will be added to all food and beverage items. A \$100 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.

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:

Coconut curry soup
Sweet corn bisque
Tomato basil soup

Salad | Choose one:

Caesar salad - romaine lettuce, Caesar dressing, Parmesan cheese and house made croutons
Garden vegetable salad with balsamic dressing
Greek salad, cucumber, olives, cherry tomato, red onion, feta cheese and oregano vinaigrette

Entrees | Choose two:

Grilled chicken breast with wild rice pilaf
Flank steak, Chimichurri, roasted fingerling potatoes, wilted arugula
Grilled salmon al romesco

11

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.

HAM & CHEESE BAGUETTE | ham, provolone, spinach, sliced apple, herb aioli \$24

BAHN MI SANDWICH with shrimp, pickled vegetables, cilantro and ginger-garlic aioli \$28

PESTO CHICKEN SANDWICH tomato jam, goat cheese, and arugula \$26

GRILLED VEGETABLE SANDWICH grilled vegetables, fresh mozzarella, basil, arugula, balsamic reduction, ciabatta \$20

Catering Menu prices and selections are subject to change based on fluctuating market prices and availability of food products. Pricing may be based on availability at the time of the event and will be finalized no later than two weeks prior to the event. Guaranteed attendance is required five business days prior to the event. Sales tax of 5.5% and service charge of 24% will be added to all food and beverage items. A \$100 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.

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

Coconut curry soup
Sweet corn bisque
Tomato basil soup

SALAD

Garden vegetable salad, blood orange 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, Parmesan cheese and house made croutons

WARM ENTRÉES

Sliced sirloin of beef, potato puree, fennel pollen roasted carrots | \$42

Miso marinated salmon, ginger-scented bok choy and forbidden black fried rice | \$36

Grilled chicken with potato puree and seasonal vegetable | \$35

Seasonal vegetable cavatappi with marinara and grated pecorino | \$28

Catering Menu prices and selections are subject to change based on fluctuating market prices and availability of food products. Pricing may be based on availability at the time of the event and will be finalized no later than two weeks prior to the event. Guaranteed attendance is required five business days prior to the event. Sales tax of 5.5% and service charge of 24% will be added to all food and beverage items. A \$100 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.

SOUP AND SALAD SERVED LUNCHES

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

SOUP

Coconut curry soup
Sweet corn bisque
Tomato basil soup

SALAD ENTRÉES

Garden Vegetable salad with blood orange vinaigrette | \$18

Caesar salad - romaine lettuce, Caesar dressing, Parmesan cheese and house made croutons | \$21

Add grilled chicken breast +\$7

Add sautéed shrimp + \$9

Add salmon +\$9

13

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

Catering Menu prices and selections are subject to change based on fluctuating market prices and availability of food products. Pricing may be based on availability at the time of the event and will be finalized no later than two weeks prior to the event. Guaranteed attendance is required five business days prior to the event. Sales tax of 5.5% and service charge of 24% will be added to all food and beverage items. A \$100 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.

AFTERNOON BREAKS

(minimum of 12 guests, please)

MOVIE THEATER | \$15/person

Mini corn dogs
Soft pretzel bites with cheese
Popcorn

HEALTH NUT | \$15/person

Crudite display with hummus and honey-yogurt dip
House-made pita chips
Whole fruit
Roasted Edamame

14

TASTE OF WISCO | \$15/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
Gourmand crackers

BALLPARK NACHO BAR | \$16/person

Build-your-own nachos
House-made tortilla chips
Pickled jalapenos
Seasoned ground beef
Nacho cheese
Sour cream
Green onions
Tomatoes
Ranchero salsa

Enhancement: Guacamole + \$4 per person

Catering Menu prices and selections are subject to change based on fluctuating market prices and availability of food products. Pricing may be based on availability at the time of the event and will be finalized no later than two weeks prior to the event. Guaranteed attendance is required five business days prior to the event. Sales tax of 5.5% and service charge of 24% will be added to all food and beverage items. A \$100 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.

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

15

Bottled fruit juice | \$4 each

LaCroix sparkling water | \$4 each

Bottled water | \$4 each

Soft drinks | \$3.75 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 and fruit-infused water)

A LA CARTE FOOD

Assortment of Greek yogurt | \$5 each

Fresh crudité vegetables and dip | \$5/person

Wisconsin cheese and crackers plate | \$10/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 croissants and Danishes | \$60/dozen

Locally produced 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

BASED ON CONSUMPTION

Individual bags of popcorn | \$4 each

Individual bags of potato chips or pretzels | \$4 each

Trail mix packs | \$4 each

Granola bars | \$4 each

Catering Menu prices and selections are subject to change based on fluctuating market prices and availability of food products. Pricing may be based on availability at the time of the event and will be finalized no later than two weeks prior to the event. Guaranteed attendance is required five business days prior to the event. Sales tax of 5.5% and service charge of 24% will be added to all food and beverage items. A \$100 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.

PASSED HORS D'OEUVRES

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

CHILLED HORS D'OEUVRES

Smoked salmon lollipops | \$42

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

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

Caprese rosemary skewers with balsamic reduction | \$22

Shrimp ceviche, key lime, serrano chilis, mango, cilantro, bibb lettuce cup | \$45

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

Sweet potato and rosemary tarts | \$34

Honeydew prosciutto skewers with Espelette pepper glaze | \$26

16

WARM HORS D'OEUVRES

Mini crab cakes with green goddess aioli | \$45

Korean BBQ beef skewers | \$35

Pretzel bites with Gouda fondue | \$24

Grilled lamb chops with a mint julep sauce | \$54

Jerk chicken kabobs | \$48

Spinach, artichoke, gruyere, parmesan tart | \$26

Caramelized onion and gruyere tarts | \$26

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

Short rib taco with pickled red onions, cilantro, and queso fresco | \$45

Thai mango and shrimp spring rolls, sweet chili sauce | \$40

Catering Menu prices and selections are subject to change based on fluctuating market prices and availability of food products. Pricing may be based on availability at the time of the event and will be finalized no later than two weeks prior to the event. Guaranteed attendance is required five business days prior to the event. Sales tax of 5.5% and service charge of 24% will be added to all food and beverage items. A \$100 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.

HORS D'OEUVRES STATIONS

(minimum of 25 guests, please)

CRUDITE AND FRUIT TABLE | \$12/person

Fresh local seasonal crudité vegetables
 Billy blue cheese dip
 Honey yogurt dip
 Fresh sliced seasonal fruit and berries

TASTE OF WISCO | \$15/person

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

17

SLIDER BAR (choose up to 3)

Served with condiments and house-made chips

Mini crab cake sliders with pineapple habanero sauce \$54/dozen

Mini Wagyu burger, Hook's white cheddar goat cheese, garlic aioli and house-made pickles \$65/dozen

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

Cubano sliders with Berkshire pork and rosemary ham \$52/dozen

Catering Menu prices and selections are subject to change based on fluctuating market prices and availability of food products. Pricing may be based on availability at the time of the event and will be finalized no later than two weeks prior to the event. Guaranteed attendance is required five business days prior to the event. Sales tax of 5.5% and service charge of 24% will be added to all food and beverage items. A \$100 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.

CASUAL SMALL PLATE STATIONS

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

ASIAN STATION | \$48/person

Pork belly bao bun, pickled cucumbers and carrots
Peking duck, scallions, Mandarin pancakes
Crispy sweet 'n' sour cauliflower

LATE NIGHT SNACK STATION | \$32/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 | \$24/person

Choice of 2
Caprese
Pepper jack and smoked bacon
Caramelized onion and gruyere
Apple and Pleasant Ridge Reserve
Add tomato basil soup + \$5/person

SEAFOOD STATION | market price

Wild caught lobster tails
Served with garlic, tarragon butter sauce

Wild caught snow crab claws
Served with Brandy aioli

Shrimp cocktail
Served with house made cocktail sauce and lemons

Catering Menu prices and selections are subject to change based on fluctuating market prices and availability of food products. Pricing may be based on availability at the time of the event and will be finalized no later than two weeks prior to the event. Guaranteed attendance is required five business days prior to the event. Sales tax of 5.5% and service charge of 24% will be added to all food and beverage items. A \$100 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.

CARVING STATIONS

*Served with house-baked dinner rolls
\$100 attendant fee per station required*

Local Wisconsin ham with Dijon honey glaze
Serves approx. 40 | \$350

Roasted Berkshire pork loin with seasonal fruit chutney
Serves approx. 30 | \$250

24 hour brine rosemary-scented roasted turkey breast with cranberry orange relish
Serves approx. 20 | \$200

Roasted tenderloin of beef with red wine sauce
Serves approx. 20 | \$425

Prime rib of beef with garlic thyme and red wine sauce
Serves approx. 40 | \$525

19

Catering Menu prices and selections are subject to change based on fluctuating market prices and availability of food products. Pricing may be based on availability at the time of the event and will be finalized no later than two weeks prior to the event. Guaranteed attendance is required five business days prior to the event. Sales tax of 5.5% and service charge of 24% will be added to all food and beverage items. A \$100 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.

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:

Wisconsin cheese platter & assorted crackers
Sweet corn bisque
Coconut curry soup
Tomato basil soup

SALADS | Choose two:

Mixed greens and garden vegetable salad, blood orange 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, Parmesan cheese and house made croutons

Arugula salad with sliced fennel, Pecorino dust, hazelnut essence and basil vinaigrette

VEGETABLES | Choose one:

Fennel Pollen dusted rainbow carrots
Grilled broccolini with lemon and pepper flakes
Roasted asparagus

STARCH | Choose one:

Yukon Gold potato purée
Roasted fingerling potatoes with a chive purée
Sweet potato dauphinoise
Wild rice pilaf

BUFFET ENTRÉES

Roasted whole turmeric-scented chicken
Pepper-crusting sliced sirloin of beef, sauce bordelaise, mushrooms and onions
\$74/person

Grilled salmon fillet, Romesco sauce
Sliced sirloin of beef, red wine sauce
\$90/person

Harissa-Rubbed chicken with Citrus Butter Sauce
Pan seared halibut, parmesan-herb crust
Braised beef short rib, sauce bordelaise
\$110/person

Catering Menu prices and selections are subject to change based on fluctuating market prices and availability of food products. Pricing may be based on availability at the time of the event and will be finalized no later than two weeks prior to the event. Guaranteed attendance is required five business days prior to the event. Sales tax of 5.5% and service charge of 24% will be added to all food and beverage items. A \$100 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.

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

Coconut curry soup
Sweet corn bisque
Tomato basil soup

SALAD

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

Caesar salad - romaine lettuce, house made Caesar dressing and croutons.

Spring green & arugula with shaved fennel, watermelon radish, vine ripen tomatoes, and blood orange vinaigrette.

21

APPETIZERS *(Additional course)*

Berkshire pork belly with parsnip purée, Spotted Cow maple reduction and cucumber \$15/person
Shaved local Wisconsin ham, burrata, peach compote, balsamic reduction and walnut raisin crisp \$15/person
Lump crab cake, spicy tomato aioli, fennel and herb salad \$18/person

ENTRÉES

Sliced tenderloin of beef with potato-gruyere pave and braised leeks, red wine reduction \$75/person	Grilled pork chop with vegetable and potato hash and pine nut gremolata \$60/person
Roasted beef strip loin, potato puree, roasted broccolini, maître d 'butter, sauce bordelaise \$62/person	Pan-seared chicken breast, potato puree, fennel pollen dusted carrots \$48/person
Seared salmon with a crispy potato and corn succotash, lemon agro dolce \$60/person	Harissa-Rubbed chicken with Citrus Butter Sauce, Roasted Fingerling Potatoes, Asparagus \$49/person
Pan seared sea bass with a spring green risotto and chili oil \$70/person	Braised beef short ribs with whipped potato puree, Red Wine Sauce, Heirloom Tomato Relish \$58/person

Catering Menu prices and selections are subject to change based on fluctuating market prices and availability of food products. Pricing may be based on availability at the time of the event and will be finalized no later than two weeks prior to the event. Guaranteed attendance is required five business days prior to the event. Sales tax of 5.5% and service charge of 24% will be added to all food and beverage items. A \$100 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.

SURF AND TURF COMBO ENTRÉES

Petite filet and seared salmon with potato-gruyere pave and asparagus
\$78/person

Petite filet and grilled herb-garlic shrimp with potato-gruyere pave and asparagus
\$84/person

Petite filet and grilled lobster tail with herb shallot butter, potato-gruyere pave and asparagus
\$MKT/person

PLATED AND SERVED VEGETARIAN ENTRÉES

(Prepared vegan upon request)

22

Chickpea and zucchini tagine
\$25/person

Seasonal vegetable pasta, fresh pecorino (vegetarian or vegan)
\$24/person

Vegan stuffed cabbage roll; ancient grains, seasonal vegetables, Romesco sauce
\$28/person

Catering Menu prices and selections are subject to change based on fluctuating market prices and availability of food products. Pricing may be based on availability at the time of the event and will be finalized no later than two weeks prior to the event. Guaranteed attendance is required five business days prior to the event. Sales tax of 5.5% and service charge of 24% will be added to all food and beverage items. A \$100 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.

PLATED AND SERVED DESSERTS *(Additional course)*

Lemon meringue tart with raspberry coulis | \$15/person

Strawberry Layer cake, strawberry coulis | \$15/person

Cheesecake | \$14/person

Flourless lava chocolate cake | \$15/person

Panna Cotta mango shortbread | \$15/person

Tiramisu | \$14/person

23

SWEET TABLE SELECTIONS

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

Chef's selection of assorted petit fours | \$38

Chocolate dipped strawberries | \$36

Chocolate mousse cups | \$28

Pecan bars | \$26

Miniature cupcakes | \$36

Chocolate truffles | \$36

French macaroons | \$36

Assorted cheesecake pops | \$36

Assorted mini dessert cups | \$32

Catering Menu prices and selections are subject to change based on fluctuating market prices and availability of food products. Pricing may be based on availability at the time of the event and will be finalized no later than two weeks prior to the event. Guaranteed attendance is required five business days prior to the event. Sales tax of 5.5% and service charge of 24% will be added to all food and beverage items. A \$100 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.

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, Lagunitas 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

Catering Menu prices and selections are subject to change based on fluctuating market prices and availability of food products. Pricing may be based on availability at the time of the event and will be finalized no later than two weeks prior to the event. Guaranteed attendance is required five business days prior to the event. Sales tax of 5.5% and service charge of 24% will be added to all food and beverage items. A \$100 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.

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, Lagunitas IPA, 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

25

—

Catering Menu prices and selections are subject to change based on fluctuating market prices and availability of food products. Pricing may be based on availability at the time of the event and will be finalized no later than two weeks prior to the event. Guaranteed attendance is required five business days prior to the event. Sales tax of 5.5% and service charge of 24% will be added to all food and beverage items. A \$100 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.

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
Five Hours	\$42	\$54	\$64

26

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, Lagunitas IPA, Ale Asylum Hopalicious

Bottled domestic beer | Miller Lite, Non-Alcoholic Clausthauer

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
Five Hours	\$30

Catering Menu prices and selections are subject to change based on fluctuating market prices and availability of food products. Pricing may be based on availability at the time of the event and will be finalized no later than two weeks prior to the event. Guaranteed attendance is required five business days prior to the event. Sales tax of 5.5% and service charge of 24% will be added to all food and beverage items. A \$100 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.

UPGRADED WINE LIST

Priced by the bottle.

WHITES

SPARKLING/CHAMPAGNE

Prosecco, Cavit, Lunetta, Veneto, Italy, 48
Schramsberg Blanc de Blanc, California, 70
Veuve Clicquot, Yellow Label, 134
Moët et Chandon, Dom Pérignon, 350

WHITE WINES

Pinot Gris, A to Z, Oregon, 38
Riesling, Long Shadows, Poet's Leap, Columbia Valley, 48
Pinot Grigio, Kettmeir, Alto Adige, Italy, 48

27

SAUVIGNON BLANC

Frenzy, Marlborough, New Zealand, 38
Cloudy Bay, Marlborough, New Zealand, 87

CHARDONNAY

Mer Soleil Silver, Monterey, California, 48
Frank Family Vineyards, Napa Valley, California, 64
Groth, Napa Valley, 78
La Follette, Sangiacomo Vineyard, Sonoma Coast, 84

ROSE

Elouan Rose, Oregon, 36
Piper Sonoma Sparkling Rose, Sonoma, 48

REDS

PINOT NOIR

Stoller, Dundee Hills, Willamette Valley, 60
Rex Hill, Willamette Valley, Oregon, 82

MERLOT

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

RED WINES

Red Blend, Black Sheep, Barossa Valley, Australia, 40
Malbec, Château du Cayrou, Cahors, France, 44
Zinfandel, Hartford Court, Highwire Vineyard Old Vines,
Russian River, 2017, 82

CABERNET SAUVIGNON

Indian Wells, Columbia Valley, 40
Ravel & Stitch, Central Coast, 60
Duckhorn, Napa Valley, 96

Catering Menu prices and selections are subject to change based on fluctuating market prices and availability of food products. Pricing may be based on availability at the time of the event and will be finalized no later than two weeks prior to the event. Guaranteed attendance is required five business days prior to the event. Sales tax of 5.5% and service charge of 24% will be added to all food and beverage items. A \$100 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.