

— THE —
EDGEWATER

BANQUET MENU

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

CONTINENTAL BREAKFAST

Minimum of 10 Guests Required

THE LAKESIDE \$21/person

Served with Chilled Orange Juice, Cranberry Juice, Ruby Red Grapefruit Juice, Barriques Locally Roasted Coffee, Barriques Locally Roasted Decaffeinated Coffee & Rishi Tea

Seasonal Sliced Fresh Fruit & Berries *GF, DF, Veg*
Breakfast Pastries & Croissants
with Sweet Cream Butter & Preserves

WISCO EGG SCRAMBLES

Minimum of 10 Guests Required

THE BADGER \$10/person

Local Beer Bratwurst & One Year Cheddar *GF*

THE FORAGER \$12/person

Locally Harvested Mushrooms, Goat Cheese & Scallion *GF*

THE LIGHT HOUSE \$13/person

Salmon Lox, Spinach, Tomato & Red Onion *GF*

EGGS BENEDICT

Minimum of 10 Guests Required

CLASSIC \$16/person

Canadian Bacon, Poached Egg, Hollandaise,
Toasted English Muffin

SALMON LOX \$18/person

Poached Egg, Brown Butter Hollandaise, Latke,
Chive, Red Onion *GF*

BREAKFAST ACCOMPANIMENTS

Minimum of 10 Guests Required

ASSORTED BREAKFAST PASTRIES \$7/person

BREAKFAST PROTEIN \$7/person

Smoked Bacon, Pork Sausage Links, or Chicken Sausage (+3) *GF*

YOGURT PARFAITS \$8/person

Mixed Berries, House-Made Granola, Lemon, Vanilla Mascarpone &
Local Raw Honey *Veg*

FRENCH TOAST, PANCAKES OR WAFFLES \$8/person

Anderson's Maple Syrup, Fresh Berries & Whipped Sweet Cream Butter

BAGELS & SMOKED SALMON \$17/person

Assorted Bagels, Cream Cheese, Rushing Water Smoked Salmon,
Tomatoes, Cucumbers, Capers & Red Onions

STEEL CUT OATS \$8/person

Raisins, Honey, Walnuts & Brown Sugar

SLICED SEASONAL FRESH FRUIT \$7/person

BACON EGG & CHEESE SANDWICH \$12/person

Bacon, Avocado, Tomato, Fried Egg, Pepper Jack Cheese & Poblano Jam
on a Stella Cheese Bun

HAM & EGG CROISSANT \$12/person

Shaved Ham, Scrambled Egg & Hook's Cheddar Cheese

SOUTHWEST BURRITO \$12/person

Soft Flour Tortilla, Scrambled Eggs, Chorizo, Pepper Jack Cheese,
Diced Onions, Bell Peppers & Tomato Salsa

Catering Menu prices & 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.

Client to notify Edgewater two weeks in advance of any food allergies and/or dietary restrictions. Client to provide food indicator to mark food allergies and/or dietary restrictions.

Edgewater kitchens are not operated as a Gluten Free or Nut-Free environment.

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.

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.

BUILD YOUR OWN BREAKFAST BUFFET

Minimum of 15 Guests Required

Served with Seasonal Sliced Fresh Fruit & Berries, Assorted Breakfast Pastries, Sweet Cream Butter, Preserves, Chilled Orange Juice, Cranberry Juice, Ruby Red Grapefruit Juice, Barriques Locally Roasted Coffee, Barriques Locally Roasted Decaffeinated Coffee & Rishi Tea

Select From 3 Categories: \$38/person

Select From 4 Categories: \$41/person

EGGS ^{GF}

(choose one)

Signature Scrambled Eggs

Chives

Egg White Vegetable Frittata

Fresh Goat Cheese, Roasted Red Peppers & Broccoli

Spinach & Gruyere Quiche

Oven-Roasted Tomatoes

BREAKFAST GRIDDLES

(choose one)

French Toast

with Butter, Syrup, Whipped Cream & Berries

Pancakes

with Butter, Syrup, Whipped Cream & Berries

Waffles

with Butter, Syrup, Whipped Cream & Berries

SPECIALTY EGG SCRAMBLES ^{GF}

(choose one)

The Badger

Local Beer Bratwurst & One-Year Cheddar (+4)

The Forager

Locally Harvested Mushrooms, Goat Cheese & Scallions (+6)

The Light House

Salmon Lox, Spinach, Tomato & Red Onion (+6)

BREAKFAST POTATOES

(choose one)

Classic Hash Browns

Smoked Paprika-Scented Marbled Potatoes

with Peppers & Onions

Roasted Herb Potatoes

OMELET STATION ^{GF}

\$100 Attendant Fee

with Peppers, Onions, Mushrooms, Tomatoes, Cured Ham, Bacon, Sausage, Spinach, Swiss & Cheddar (+12)

egg whites or egg white substitute available upon advance request (+2)

BREAKFAST MEATS ^{GF}

(choose two)

Smoked Bacon

Pork Sausage Links

Chicken Sausage (+3)

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PLATED BREAKFASTS

Minimum of 10 Guests Required

PREMIER PLATED BREAKFAST PACKAGE \$24/person

Served with Assorted Breakfast Pastries, Chilled Orange Juice, Cranberry Juice, Ruby Red Grapefruit Juice, Barriques Locally Roasted Coffee, Barriques Locally Roasted Decaffeinated Coffee & Rishi Tea

THE MIDWEST FARMER *GF*

Signature Scrambled Eggs, Breakfast Potatoes with Peppers and Onions, Bacon, Sausage or Chicken Sausage (+4)

TASTE OF THE SOUTH

Cinnamon Brioche French Toast with Maple Peach Compote, Smoked Bacon & Side of Fruit

SHAKSHUKA *GF, DF, Veg*

Savory blend of tomatoes, peppers, onions & harissa with poached eggs

HANDHELD BREAKFAST

Served with a Side of Mixed Greens & Balsamic Vinaigrette

BACON EGG & CHEESE SANDWICH \$14/person

Bacon, Avocado, Tomato, Fried Egg, Pepper Jack Cheese & Poblano Jam on a Stella Cheese Bun

HAM & EGG CROISSANT \$13/person

Shaved Ham, Scrambled Egg & Hook's Cheddar Cheese

SOUTHWEST BURRITO \$13/person

Soft Flour Tortilla, Scrambled Eggs, Chorizo, Pepper Jack Cheese, Diced Onions, Bell Peppers & Tomato Salsa

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BREAK STATIONS

Minimum of 10 Guests Required (unless otherwise noted)

Stations Presented For Up To Two Hours

HIGH ENERGY BREAK GF \$17/person

House-Made Trail Mix with Dried Fruit, Yogurt Raisins, Almonds, Cashews, Walnuts & Chocolate Pearls

Assorted Whole Fruit

Assorted Cold Juices, Cold Brew Coffee, Almond Milk, Coconut Milk, Oat Milk & Sweetener

SMOOTHIE BAR GF \$19/person

Minimum of 15 Guests 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)

SALTY & SWEET BREAK \$15/person

Milwaukee Pretzel Co. hot pretzel with Nutella Ganache, Stone

Ground Mustard & Spotted Cow Beer Cheese

TASTE OF WISCO \$19/person

Award-Winning Wisconsin Artisan Cheese Selection

Salumi & Local Charcuterie

House-Marinated Olives & Cornichons

Marcona Almonds & Fresh Berries

Cracked Grain Mustard & Local Honeycomb

Gourmand Crackers

WARM COOKIES & MILK BREAK \$12/person

Freshly Baked Cookies

Local Organic Milk

GREAT LAKES BREAK \$24/person

Assorted Hot Smoked Great Lakes Fish Platter (served chilled)

Whipped Cream Cheese & Pickled Red Onions

Toasted Baguette & Bagel Chips

THE TAILGATER BREAK \$22/person

Build Your Own Hot Dog Station with Mini Vienna Beef Frankfurters (toppings served on side)

Soft Pretzel Bites with Warm Beer Cheese Dip & Mustard

Popcorn

Grilled Street Corn Fritter with Queso Fresco, Onions, Cilantro &

Herb Aioli

THE HEALTHY BREAK \$18/person

Crudité Display with Hummus & Onion Dip

House-Made Pita Chips

Whole Fruit

Assorted Individual Non-Fat Greek Yogurts

Assorted Granola Bars

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A LA CARTE

BAKERY

2 dozen minimum

Danishes \$50/dozen

Chocolate Croissants \$50/dozen

Croissants \$50/dozen

Bagels & Assorted Cream Cheeses \$55/dozen

Assorted Freshly Baked Cookies \$48/dozen

Triple Chocolate Fudge Brownies \$48/dozen

EDGEWATER SIGNATURE SNACKS

house-made | billed on consumption

Granola Bars *Contains Nuts* \$5/each

Trail Mix Packets *Contains Nuts* \$5/each

Kettle Chips \$5/each

FRUIT & YOGURT

1 dozen minimum

Whole Fresh Fruit \$24/dozen

Assorted Non-Fat Greek Yogurts \$5/each

Individual Yogurt Parfaits \$9/each
with mixed berries, house-made granola, lemon, vanilla
mascarpone & local raw honey

SNACKS

Chicago Mix Popcorn \$7/person

Mixed Nuts *GF DF* \$10/person

Signature Kettle Chips & Onion Dip \$7/person

Tortilla Chips with Salsa Roja & Guacamole *GF* \$9/person

Fresh Crudité & Dips *GF* \$7/person

Hummus & Pita Chips \$7/person

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BEVERAGES

A LA CARTE BEVERAGES

Barriques Locally Roasted Coffee \$50/gallon

Barriques Locally Roasted Decaffeinated Coffee \$50/gallon

Hot Chocolate \$50/gallon

Cinnamon Apple Cider (*hot or chilled*) \$35/gallon

Freshly Brewed Iced Tea \$32/gallon

Rishi Tea (Herbal, Green & Black) \$40/gallon

Assorted Fruit Juice \$16/liter

Cucumber Infused Water \$5/gallon

Strawberry-Mint Infused Water \$5/gallon

Citrus Infused Water \$5/gallon

Lemonade \$32/gallon

Bottled Fruit Juice \$5/each

LaCroix Sparkling Water \$4/each

Bottled Water \$4/each

Assorted Soft Drinks \$4/each

Energy Drinks \$8/each

MEETING BEVERAGE PACKAGES

Package Includes Barriques Locally Roasted Coffee, Barriques Locally Roasted Decaffeinated Coffee, Rishi Tea, Assorted Soft Drinks & Bottled Water with Continuous Refreshing

Half Day \$9/person

Full Day \$16/person

Full Day Premium \$21/person

Includes LaCroix Sparkling Water and Fruit-Infused Water

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PLATED AND SERVED LUNCHES

Minimum of 10 Guests Required

Includes One Soup or One Salad, Up to Two Entrée Selections & House-Baked Bread.

An Additional Fee of \$5 per Person Will Apply for Each Additional Entrée Selection, Beyond Two Selections.

Vegetarian Options Can Be Substituted for up to 10% of the Guaranteed Minimum at No Additional Fee. Above 10% Will Require the \$5 per Person Fee.

SOUP

Coconut Curry *DF*

Sweet Corn Bisque

Tomato Basil *GF*

Wild Mushroom Bisque *GF*

Portuguese Kale & Sausage *DF*

Pozole *GF*

SALAD

Garden Vegetable *GF, DF*
Balsamic Vinaigrette

Caprese *GF*
Roma Tomatoes, Fresh Mozzarella & Basil Olive Oil

Tart Cherry & Arugula *GF*
Goat Cheese, Pistachio Brittle, Charred Scallion Vinaigrette

Caesar
Romaine Lettuce, Caesar Dressing, Parmesan Cheese & House-Made Croutons

Arugula & Mesclun *GF, DF*
Shaved Fennel, Shaved Watermelon Radish & Blood Orange Vinaigrette

ENTRÉES

Sliced Sirloin of Beef \$44/person
Potato Purée, Roasted Carrots & Cipollini Onions *GF*

Miso Marinated Salmon \$36/person
Ginger-Scented Bok Choy & Forbidden Black Rice *DF*

Seasonal Vegetable Cavatappi \$28/person
House Tomato-Basil Sauce & Grated Pecorino

Corn Crusted Great Lakes Walleye \$35/person
Spring Green Coulis, Potato & Vegetable Hash *DF*

Mediterranean Quinoa Bowl \$32/person
Red Quinoa, Arugula, Eggplant, Hummus, Crispy Chickpeas, Kalamata Olives, Finished with Tahini Sauce *GF, DF*
Add Chicken (+4) or Add Salmon (+6)

Boneless Pork Loin \$35/person
Quinoa Pilaf, Root Vegetables & Peach Chutney *GF, DF*

Balsamic Glazed Chicken Breast \$35/person
Garlic-Rosemary Potato Purée & Broccolini *GF*

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PLATED LUNCH EXPRESS

Minimum of 10 Guests Required

Includes One Soup or One Salad, Up to Two Entrée Selections & House-Baked Bread.

An Additional Fee of \$5 per Person Will Apply for Each Additional Entrée Selection, Beyond Two Selections.

Vegetarian Options Can Be Substituted for up to 10% of the Guaranteed Minimum at No Additional Fee. Above 10% Will Require the \$5 per Person Fee.

SOUP

Coconut Curry *DF*

Sweet Corn Bisque

Tomato Basil *GF, DF*

Wild Mushroom Bisque *GF*

Portuguese Kale & Sausage *DF*

Pozole *GF*

SALAD

Caesar

Romaine Lettuce, Caesar Dressing, Parmesan Cheese & House-Made Croutons

Garden Vegetable *GF, DF*

Balsamic Dressing

Tart Cherry & Arugula *GF*

Goat Cheese, Pistachio Brittle, Charred Scallion Vinaigrette

ENTRÉES

Grilled Chicken Caesar Salad \$28/person

Romaine Lettuce, Caesar Dressing, Sar Vecchio Cheese & House-Made Croutons

Sauteed Shrimp (+3) or Salmon (+3)

Niçoise Salad \$26/person

Marble Potatoes, Haricot Verts, Kalamata Olives, Tomatoes,

Seared Rare Tuna, Dijon Vinaigrette *GF*

Crispy Tofu Thai Wrap \$25/person

Napa Cabbage, Red Bell Peppers, Cashews, Scallions, Ginger

Soy Vinaigrette, Served with Sesame Green Beans *DF*

Sesame Crusted Tuna Wakame

Seaweed Salad \$36/person

Soba Noodles, Cucumbers, Carrots & Ginger-Soy Dressing *DF*

Chicken Salad Croissant \$23/person

Honeycrisp Apple & Grapes, Served with Potato Salad

Roasted Salmon \$32/person

Grilled Tomatoes, Baby Spinach & Tarragon-Citrus Dressing *GF, DF*

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BUILD YOUR OWN LUNCH BUFFET \$45/person

Minimum of 15 Guests Required

SOUPS & SALADS

(choose two)

Coconut Curry *DF*

Sweet Corn Bisque

Tomato Basil *GF, DF*

Portuguese Kale & Sausage *DF*

Wild Mushroom Bisque *GF*

Pozole *GF*

Caesar

Romaine Lettuce, Caesar Dressing,
Parmesan Cheese & House-Made Croutons

Garden Vegetable *GF, DF*

Balsamic Dressing

Tart Cherry & Arugula *GF*

Goat Cheese, Pistachio Brittle,
Charred Scallion Vinaigrette

SIDES

(choose two)

Wild Rice Pilaf *GF*

Roasted Fingerling Potatoes *GF, DF*

Creamy Polenta

Yukon Gold Potato Purée *GF*

Baby Carrots *GF, DF*

Squash & Sweet Potatoes *GF*

Asparagus *GF, DF*

Roasted Broccolini *GF, DF*

ENTRÉES

(choose two)

Grilled Chicken Breast with Natural Jus *GF, DF*

Flank Steak with Chimichurri *GF, DF*

Grilled Salmon with Sauce Romesco *GF, DF*

Roasted Beef Shoulder Steak with Red Wine Jus *GF, DF*

Baked Great Lakes Whitefish with Lemon Butter Sauce *GF*

Seared Mahi Mahi with Sauce Puttanesca *GF, DF*

Pineapple Sweet Chili Marinated Pork Medallions *GF, DF*

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EDGEWATER TRIO LUNCH BUFFET \$33/person

Minimum of 15 Guests Required

SOUPS & SALADS

(choose two)

Coconut Curry *DF*

Sweet Corn Bisque

Tomato Basil *GF, DF*

Portuguese Kale & Sausage *DF*

Wild Mushroom Bisque *GF*

Pozole *GF*

Caesar

Romaine Lettuce, Caesar Dressing, Parmesan Cheese
& House-Made Croutons

Garden Vegetable *GF, DF*

Balsamic Dressing

Tart Cherry & Arugula *GF*

Goat Cheese, Pistachio Brittle, Charred Scallion Vinaigrette

SANDWICHES

(choose two)

Grilled Vegetable

Fresh Mozzarella, Basil, Arugula & Balsamic Reduction, on Ciabatta

Pesto Chicken

Sun Dried Tomato, Chevre Cheese & Arugula

Muffaletta

Cured Ham, Salami, Mild Giardiniera, Provolone & Arugula, on a
Sesame Roll

Smoked Turkey

Romaine, Stone Ground Mustard Aioli, Marinated Artichokes,
Tomatoes & Provolone, on Herbed Focaccia

Smoked Nueske's Ham

Ham, Charred Peach, Havarti, Grilled Red Onion & Spinach, on a
Baguette

Lox Lavash Wrap

North Atlantic Lox, Scallion-Dill Schmear, Arugula, Tomato, Red
Onion & Capers

Crispy Tofu Thai Wrap

Napa Cabbage, Red Bell Peppers, Cashews, Scallions, Ginger Soy
Vinaigrette, Served with Sesame Green Beans *DF*

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WATERS EDGE DELI LUNCH BUFFET \$39/person

Minimum of 15 Guests Required

SOUP

(choose one)

Coconut Curry *DF*

Sweet Corn Bisque

Tomato Basil *GF, DF*

Portuguese Kale & Sausage *DF*

Wild Mushroom Bisque *GF*

Pozole *GF, DF*

SALAD

(choose one)

Caesar

Romaine Lettuce, Caesar Dressing, Parmesan Cheese
& House-Made Croutons

Garden Vegetable *GF, DF*

Balsamic Dressing

Tart Cherry & Arugula *GF*

Goat Cheese, Pistachio Brittle, Charred Scallion Vinaigrette

PROTEINS

(choose three)

Sliced Roasted Beef Sirloin *GF, DF*

Sliced Smoked Honey Dijon Ham *GF, DF*

Brined & Roasted Turkey Breast *GF, DF*

Albacore Tuna Salad

with Fresh Dill *GF, DF*

Chicken Breast Salad

with Apples, Grapes & Tarragon Aioli *GF, DF*

INCLUDES

Cheeses:

Hooks One-Year Cheddar, Wisconsin Swiss Style Cheese,
Muenster Cheese

Breads:

Fresh Local Sourdough, Marble Rye, Multigrain Breads

Toppings:

Sliced Red Onion, Heirloom Tomatoes, Crisp Leaf Lettuce,
Herb Aioli, Dijon, Stone Ground Mustard, Mayonnaise,
Cornichons, Cucumbers, Marinated Artichokes & Smoked
Bacon

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SPECIALTY LUNCH BUFFETS

Minimum of 15 Guests Required

THE MED \$44/person

Greek Salad
with Cucumbers, Fennel, Cherry Tomatoes, Red Onion,
Feta Cheese & Oregano Vinaigrette *GF*
Green Curry Pasta Salad
with Cauliflower & Artichokes *DF*
Oven Fired Tandoori Chicken *GF, DF*
Roasted Yellow Curried Salmon
with Spinach & Eggplant *GF, DF*
Freshly Baked Naan
with Tzatziki Sauce

LITTLE ITALY \$43/person

Ciabatta Garlic Bread
Tuscan Bean & Kale Soup
Arugula Salad
with Mozzarella, Tomato, Basil & Balsamic Reduction *GF*
Ravioli
with Pesto Sauce *Contains Nuts*
Chicken Piccata

(choose one)

Meat Lasagna
Vegetable Lasagna
Pappardelle
with Local Lamb Bolognese

THE WISCO \$44/person

Beer Cheese Soup
Mini Wedge Salad
Signature Butter Burger Sliders
Beer Brat Sliders
with Kraut & Onions
Cheese Curds
with Ranch
Three Bean Salad
German Potato Salad

THE LATIN \$43/person

Elote Corn Salad
with Chopped Romaine, Queso Fresco & Poblano Pepper *GF, DF*
Pozole *GF*
Lime-Cilantro Marinated Chicken Fajitas
with Peppers & Onions *GF, DF*
Grilled Guajillo Marinated Flank Steak
with Poblano Peppers *GF, DF*
Mexican Red Rice *GF, DF*
Corn & Flour Tortillas
Salsa Fresca, Guacamole & Sour Cream *GF*

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BOXED LUNCHES

Minimum of 15 Guests Required

Each Sandwich is Packed in a Box with Signature Kettle Chips, Broccoli Salad, Freshly Baked Cookie, Condiments, Napkin, & Flatware.

Choose up to Two Selections. Added Fee of \$5 per Person, per Additional Selection.

Add whole fruit to each box for +2.

Grilled Chicken Caesar Salad \$24/person

Romaine, Caesar Dressing, Sar Vecchio Cheese & House-Made Croutons

Niçoise Salad \$26/person

Marble Potatoes, Haricot Verts, Kalamata Olives, Tomatoes, Seared Rare Tuna, Dijon Vinaigrette *GF*

Grilled Vegetable \$20/person

Fresh Mozzarella, Basil, Arugula & Balsamic Reduction on Ciabatta

Smoked Nueske's Ham \$24/person

Ham, Charred Peach, Havarti, Grilled Red Onion & Spinach on a Baguette

Muffuletta \$26/person

Cured Ham, Salami, Mild Giardiniera, Provolone & Arugula on a Sesame Roll

Smoked Turkey \$24/person

Romaine, Stone Ground Mustard Aioli, Marinated Artichokes, Tomatoes & Provolone on Herbed Focaccia

Chicken Salad Croissant \$22/person

Honeycrisp Apple & Red Grapes

STATIONED LUNCH DESSERTS

Frozen Custard Station \$10/person

Warm Caramel Sauce, Hot Fudge, Whipped Cream, Cherries & Nuts

Cookie & Brownie Bar \$9/person

House-Baked Cookies & Triple-Chocolate Fudge Brownies

Assortment of Kringle & Cream Puffs \$12/person

Tiramisu \$12/person

Miniature Desserts Platter \$10/person

Chef's Selection of Assorted Miniature Desserts *Contains Nuts*

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HORS D'OEUVRES

Passed or Displayed For Up To Two Hours | Minimum of Two Dozen per Variety Required

COLD

Compressed Melon \$28/dozen

with feta & basil *GF*

Caprese Skewers \$28/dozen

with balsamic reduction & basil infused oil *GF*

Cherry Tomato Confit Crostini \$28/dozen

with manchego

Beet-Soaked Deviled Eggs \$28/dozen

with micro watercress *GF*

Marinated Beets \$36/dozen

with smoked gouda mousse in a spinach cone

Fig Jam, Boursin Cheese & Black Pepper \$36/dozen

on a gluten free cracker

Tomato & Burrata \$36/dozen

with basil & balsamic reduction

Baked Brie in Puff Pastry \$36/dozen

with huckleberry preserves

Shrimp & Scallop Ceviche \$46/dozen

with mango, lime & serrano *GF, DF*

Smoked Duck Breast \$46/dozen

with cranberry agrodolce on a rosemary cracker

Prosciutto Wrapped Figs \$46/dozen

with black truffle oil *DF*

Ahi Tuna Tartar \$52/dozen

with shiso, in a sesame cone

American Wagyu Carpaccio \$52/dozen

with pickled shallot & pink peppercorn, on a crostini

Classic Shrimp Cocktail Shooter \$52/dozen

with cocktail sauce & lemon *GF, DF*

King Crab Stuffed Cremini Mushroom \$52/dozen

with lime peel & micro green

WARM

Sweet Potato, Sage & Wisconsin Cheese Tarts \$36/dozen

Mango Glazed Chicken Skewers \$36/dozen *GF, DF*

Caramelized Onion & Gruyere Tarts \$36/dozen

Hook's Aged Cheddar & Pimento Croquette \$36/dozen

with smoked paprika aioli

Black & White Truffle Arancini \$46/dozen

Korean Beef Skewers \$46/dozen *DF*

Wisconsin Deep Fried Cheese Curds \$46/dozen

with spicy aioli

Coconut Shrimp \$46/dozen

with orange marmalade sauce

Short Rib Tacos \$52/dozen

with cilantro, pickled red onion & queso fresco

Thai Lemongrass Coconut Chicken \$52/dozen

with kaffir lime & pea shoots *DF*

Crispy Pork Belly \$52/dozen

with sage & door county cherry confit port jus *DF*

Mini Crab Cakes \$58/dozen

with green goddess aioli

Pacific Oyster Shots \$58/dozen

with brandy mignonette *GF, DF*

Togarashi Seared Scallop \$58/dozen

with salmon roe *GF, DF*

Grilled Lamb Chops \$58/dozen

with mint julep sauce *GF, DF*

Duck Confit \$58/dozen

with napa cabbage & siracha vinaigrette *GF, DF*

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RECEPTION STATIONS

Minimum of 25 Guests Required
Stations Displayed For Up To Two Hours

TASTE OF WISCO DISPLAY \$19/person

Award-Winning Wisconsin Artisan Cheese Selection
Salumi & Local Charcuterie
House-Marinaded Olives & Cornichons
Marcona Almonds & Fresh Berries
Cracked Grain Mustard & Local Honeycomb
Gourmand Crackers

CRUDITÉ DISPLAY \$11/person

Fresh Local Crudité Vegetables
Smoked Blue Cheese Dip & Spicy Ranch

WARM DIP STATION \$15/person

Toasted Baguette & Crisp Pita Chips

(choose two)

Pimento & Hook's Cheddar Fondue
Spinach, Artichoke & Gruyere Fondue
Buffalo Chicken, Blue Cheese Dip

CLASSIC SHRIMP COCKTAIL GF, DF \$60/dozen

House-Made Cocktail Sauce & Lemons

SLIDER BAR

Served with Condiments, House-Made Chips & Onion Dip
Minimum of 2 Dozen Per Variety

Wisco Beef \$50/dozen

La Clare White Cheddar Goat Cheese, Caramelized Onion
Aioli & House-Made Pickles

Black Bean \$39/dozen

Pickled Cucumbers, Pickled Carrots & Ginger Aioli *DF*

Spicy Fried Chicken \$48/dozen

Hook's One-Year Cheddar, House-Made Pickles & Spicy Aioli

Pork Carnitas \$48/dozen

Pickled Red Onion, Tomatillo-Avocado Salsa

Prime Rib \$60/dozen

Fresh Horseradish Aioli & Crispy Shallots

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RECEPTION STATIONS

Minimum of 25 Guests Required
Stations Displayed For Up To Two Hours

STREET TACOS \$42/person

Local Corn Tortillas *GF, DF*
Smashed Avocado *GF, DF*
Salsa Verde & Guajillo Salsa *GF, DF*
Onions, Limes & Cilantro *GF, DF*

(choose two)
Chorizo *GF, DF*
Carne Asada Grilled Beef *GF, DF*
Chicken *GF, DF*

THE MED \$50/person

Platter of Hummus, Baba Ganoush, Tzatziki, Kalamata Olives, Figs,
Roasted Artichokes, Tomatoes, Whipped Feta
Warm Pita Bread
Tabouleh
Kale & Artichoke Stuffed Shells

(choose two)
Seared Chicken Breast with Braised Fennel
Beef Moussaka
Lamb Shish Kebabs with Herb Yogurt Sauce

MIDWEST \$34/person

Mini Chicago Style Hot Dogs (*toppings served on the side*)
Mini Italian Beef Sandwiches (*au jus served on the side*)
Mini Deep-Dish Pizzas
Chicago Mix Popcorn

WISCO COMFORT \$34/person

Tomato Basil Soup

(choose two grilled cheese sandwich varieties)
Fresh Mozzarella, Basil & Heirloom Tomato
Pepper Jack & Smoked Bacon
Caramelized Onion, Sun Dried Tomato & Gruyere
Caramelized Apple & Pleasant Ridge Reserve

CHEF ATTENDED CARVING STATIONS

Served with House-Baked Dinner Rolls
\$100 Attendant Fee per Station Required

Nueske's Wisconsin Ham \$400/each
Dijon Honey Glaze; Serves Approximately 30 Guests *GF, DF*

Roasted Heritage Pork Loin \$250/each
Seasonal Fruit Chutney; Serves Approximately 20 Guests *GF, DF*

24-Hour Brined Turkey Breast \$250/each
Cranberry Orange Relish; Serves Approximately 20 Guests *GF, DF*

Roasted Tenderloin of Beef \$475/each
Red Wine Sauce; Serves Approximately 20 Guests *GF, DF*

Prime Rib of Beef \$550/each
Garlic, Thyme & Red Wine Sauce; Serves Approximately 40 Guests
GF, DF

Tandoori Roasted Chicken \$130/each
Cucumber-Mint Yogurt Sauce; Serves Approximately 8-10 Guests *GF*

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PLATED AND SERVED DINNERS – SOUPS & SALADS

Minimum of 25 Guests Required

Price is Based on One Soup or One Salad and Up to Two Entrée Selections. An Additional Fee of \$5 per Person Will Apply for Each Additional Entrée Selection, Beyond Two Selections. Vegetarian Options Can Be Substituted for up to 10% of the Guaranteed Minimum at No Additional Fee. Above 10% Will Require the \$5 per Person Fee. Served with Barriques Locally Roasted Coffee, Rishi Tea & House-Baked Rolls.

SOUP

Coconut Curry *DF*

Tomato Basil *GF, DF*

Portuguese Kale & Sausage *DF*

Sweet Corn Bisque

Wild Mushroom Bisque *GF*

Pozole *GF*

SALAD

Caprese *GF*

Roma Tomatoes, Fresh Wisconsin Mozzarella & Basil Olive Oil

Spring Green & Arugula *GF, DF*

Shaved Fennel, Watermelon Radish, Pomegranate Seeds & Blood Orange Vinaigrette

Mixed Greens *GF, DF*

Garden Vegetables & Red Wine Vinaigrette

Tart Cherry & Arugula *GF*

Goat Cheese, Pistachio Brittle & Charred Scallion Vinaigrette

Caesar

Romaine Lettuce, Caesar Dressing, Parmesan Cheese & House-Made Croutons

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PLATED AND SERVED DINNERS – ENTRÉES

Minimum of 25 Guests Required

Price is Based on One Soup or One Salad and Up to Two Entrée Selections. An Additional Fee of \$5 per Person Will Apply for Each Additional Entrée Selection, Beyond Two Selections. Vegetarian Options Can Be Substituted for up to 10% of the Guaranteed Minimum at No Additional Fee. Above 10% Will Require the \$5 per Person Fee. Served with Barriques Locally Roasted Coffee, Rishi Tea & House-Baked Rolls.

ENTRÉES

Sliced Tenderloin of Beef \$75/person

Potato-Gruyere Pave, Asparagus & Red Wine Reduction *GF*

Roasted Beef Strip Loin \$62/person

Mascarpone Whipped Yukons, Braised Leeks, & Mushroom Peppercorn Sauce *GF*

Black Sesame Crusted Salmon \$60/person

Bok Choy, Fermented Radish, Purple Sticky Rice & Miso Ponzu Sauce

Lamb Osso Bucco \$75/person

Indian Farms Mushroom Risotto & Pistachio Gremolata *GF*

Stuffed Atlantic Flounder \$62/person

Sweet Pea & Fennel Corn Stuffing & Saffron Risotto *GF*

Bouillabaisse \$75/person

Mussels, Halibut, Scallops, Tomato-Fennel Broth, Red Pepper Rouille & Grilled Baguette *GF, DF*

Porchetta Pork Tenderloin \$65/person

Prosciutto Sous Vide, Creamy Polenta & Orange Chimichurri *GF*

Pan-Seared Chicken Breast \$48/person

Potato Purée, Fennel Pollen Dusted Carrots & Jus *GF*

Braised Beef Short Ribs \$60/person

Potato Purée, Red Wine Sauce & Heirloom Tomato Relish *GF*

Herbed Half Rack of Lamb \$63/person

Crispy Brussel Sprouts, Creamy Polenta & Door County Cherry Sauce

SEAFOOD COMPLEMENTS

Grilled Lobster Tail *MP*

Seared Scallops *MP*

Seared Prawns *MP*

Seared Salmon *+14*

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PLATED AND SERVED DINNERS – VEGETARIAN ENTRÉES & DESSERTS

Minimum of 25 Guests Required

Price is Based on One Soup or One Salad and Up to Two Entrée Selections. An Additional Fee of \$5 per Person Will Apply for Each Additional Entrée Selection, Beyond Two Selections. Vegetarian Options Can Be Substituted for up to 10% of the Guaranteed Minimum at No Additional Fee. Above 10% Will Require the \$5 per Person Fee. Served with Barriques Locally Roasted Coffee, Rishi Tea & House-Baked Rolls.

PLATED VEGETARIAN ENTRÉES

Paneer Butter Masala \$28/person

Spiced Tomato, Cashew, Sweet Pea Shoots & Mint Chutney *GF*

Caprese Stuffed Portobello Mushrooms \$28/person

Israel Couscous, Chickpea Puree *(can be made Vegan upon request)*

Seasonal Vegetable Pasta \$28/person

Fresh Pecorino *(can be made Vegan upon request)*

Farro Risotto \$28/person

Asparagus, Fava Beans, Corn Purée & Pickled Local Indian Farm Mushrooms

Saffron Pot-Au-Feu \$28/person

Seasonal Vegetables & Purple Potatoes *GF, DF, Vegan*

PLATED DESSERTS

Additional Course

Turkish Pistachio Baklava \$15/person

Churned Cream & Pomegranate

Seasonal Fruit Cheesecake \$15/person

Chantilly Cream

Flourless Chocolate Cake \$15/person

Raspberry Sauce & Fresh Whipped Cream

Lemon Raspberry Cake \$15/person

Macerated Berries

Hazelnut Flan *GF* \$15/person

Toasted Coconut, Berries

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DINNER BUFFET

Minimum of 25 Guests Required

Served with *Barriques Locally Roasted Coffee, Barriques Locally Roasted Decaffeinated Coffee, Rishi Tea & House-Baked Dinner Rolls.*

SOUPS & SALADS

(choose two)

Coconut Curry *DF*

Sweet Corn Bisque

Tomato Basil *GF, DF*

Wild Mushroom Bisque *GF*

Portuguese Kale & Sausage *GF, DF*

Pozole *GF*

Mixed Greens Salad *GF, DF*

Garden Vegetables & Blood Orange Vinaigrette

Caprese Salad *GF*

Roma Tomatoes, Fresh Mozzarella & Basil Olive Oil

Tart Cherry & Arugula Salad *GF*

Goat Cheese, Pistachio Brittle, Charred Scallion Vinaigrette *GF*

Caesar Salad

Romaine Lettuce, Caesar Dressing, Parmesan Cheese & House-Made Croutons

Spring Green & Arugula Salad *GF, DF*

Shaved Fennel, Watermelon Radish, Pomegranate Seeds & Blood Orange Vinaigrette

SIDES

(choose three)

Fennel Pollen Dusted Rainbow Carrots *GF, DF*

Grilled Broccolini with Lemon & Pepper Flakes *GF, DF*

Roasted Asparagus *GF, DF*

Brussels Sprouts with Bacon & Shallots *GF, DF*

Haricot Vert Almandine *GF*

Yukon Gold Potato Purée *GF*

Roasted Fingerling Potatoes with Chive Purée *GF, DF*

Sweet Potato Dauphinoise *GF*

Wild Rice Pilaf *GF, DF*

Creamy Cheddar & Bacon Polenta *GF*

ENTRÉES

(choose two - \$80/person | choose three - \$105/person)

Chicken Marsala *GF*

Beef Pot Roast with Pan Jus *GF, DF*

Lake Superior Lake Trout Picatta with Lemon-Caper Compound Butter

Mango-Curry Chicken with Kiffir Lime *GF*

Pepper-Crusted Sliced Sirloin of Beef with Sauce Bordelaise, Mushrooms & Onions *GF, DF*

Grilled Salmon Fillet with Romesco Sauce *GF, DF*

Garlic & Thyme Roasted Beef Strip Loin *GF, DF*

Boneless Leg of Lamb with Herbed Mustard Jus *GF, DF*

Herbed Pork Tenderloin with Plum Demi Glace *GF, DF*

Braised Beef Short Rib with Sauce Bordelaise *GF, DF*

Pan Seared Halibut with Parmesan-Herb Crust *GF, DF*

Lamb Loin with Rosemary Jus *GF, DF*

Beef Strip Loin with Sauce Bordelaise *GF, DF*

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SWEET TABLE SELECTIONS

Minimum Order of Three Total Pieces per Attendee Required

Minimum Order of Two Dozen per Variety Required

Chef's Selection of Assorted Petit Fours

\$41/dozen

Chocolate Dipped Strawberries *GF*

\$41/dozen

Chocolate Mousse Cups

\$28/dozen

Mini Key Lime Pie

\$48/dozen

Chocolate Truffles *GF*

\$45/dozen

French Macarons *GF, Contains Nuts*

\$41/dozen

Mini Cheesecakes

\$33/dozen

Assorted Mini Dessert Cups

\$41/dozen

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CASH BAR OPTIONS

Prices Include Gratuity & Tax.

Bartender Fees are \$50 per Hour, per Bar with a Three Hour Minimum. One Bartender per 50 Guests is Required.

Fee(s) Waived with Every \$300 Spent per Bar, per Hour.

SIGNATURE LIQUOR \$8.50/each

Wheatley Vodka, New Amsterdam Gin, Don Q Rum, Exotica Tequila, Canadian Club Whiskey, Dewars White Label Scotch, Jim Bean Bourbon, E&J Brandy

PREMIUM LIQUOR \$10.50/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 LIQUOR \$12.50/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 & Dark

BOTTLED CRAFT & LOCAL BEERS \$7.00/each

New Glarus Spotted Cow, New Glarus Moon Man APA, Bells Two Hearted Ale, Potosi Amber, One Barrel Up North Wisconsin Lager

BOTTLED DOMESTIC BEERS \$6.00/each

Miller Lite & Non-Alcoholic Clausthauler

BOTTLED IMPORTED BEERS \$7.00/each

Heineken

HARD SELTZERS \$7.00/each

White Claw: Assorted Flavors

HOUSE WINES \$9.00/each

Trinity Oaks: Chardonnay, Pinot Grigio, Pinot Noir, Merlot & Cabernet Sauvignon

NON-ALCOHOLIC BEVERAGES \$4.00/each

Assorted Soft Drinks & Bottled Water

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HOSTED BAR OPTIONS

*Bartender Fees are \$50 per Hour, per Bar with a Three Hour Minimum. One Bartender per 50 Guests is Required.
 Fee(s) Waived with Every \$300 Spent per Bar, per Hour.*

SIGNATURE LIQUOR \$8.00/each

Wheatley Vodka, New Amsterdam Gin, Don Q Rum, Exotica Tequila, Canadian Club Whiskey, Dewars White Label Scotch, Jim Bean Bourbon, E&J Brandy

PREMIUM LIQUOR \$10.00/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 LIQUOR \$12.00/each

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BOTTLED CRAFT & LOCAL BEERS \$6.00/each

New Glarus Spotted Cow, New Glarus Moon Man APA, Bells Two Hearted Ale, Potosi Amber, One Barrel Up North Wisconsin Lager

BOTTLED DOMESTIC BEERS \$5.00/each

Miller Lite & Non-Alcoholic Clausthauler

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Heineken

HARD SELTZERS \$6.00/each

White Claw: Assorted Flavors

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NON-ALCOHOLIC BEVERAGES \$4.00/each

Assorted Soft Drinks & Bottled Water

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BAR PACKAGES

Bartender Fees are \$50 per Hour, per Bar with a Three Hour Minimum. One Bartender per 50 Guests is Required.
 Fee(s) Waived with Every \$300 Spent per Bar, per Hour.

HOSTED FULL BAR PACKAGES

Full Bar Packages Include Liquor, Bottled Beers, House Wines, Hard Seltzers & Non-Alcoholic Beverages.
 Packages are Priced per Person. Below Prices are Based on Number of Hours & Tier of Liquor (Signature, Premium or Top Shelf).

	SIGNATURE LIQUOR	PREMIUM LIQUOR	TOP SHELF LIQUOR
ONE HOUR	\$22	\$26	\$29
TWO HOURS	\$29	\$35	\$37
THREE HOURS	\$37	\$44	\$46
FOUR HOURS	\$46	\$56	\$58
FIVE HOURS	\$56	\$66	\$68
SIX HOURS	\$67	\$76	\$79

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HOSTED BEER, WINE & SODA PACKAGES

Beer, Wine & Soda Packages Include Bottled Beers, House Wines, Hard Seltzers & Non-Alcoholic Beverages.
 Packages are Priced per Person. Below Prices are Based on Number of Hours.

ONE HOUR	\$18
TWO HOURS	\$26
THREE HOURS	\$32
FOUR HOURS	\$38
FIVE HOURS	\$44
SIX HOURS	\$50

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UPGRADED WINE LIST

WHITE WINES

SPARKLING/CHAMPAGNE

Prosecco, Cavit, Lunetta, Veneto, Italy \$48/bottle
 Schramsberg Blanc de Blanc, California \$70/bottle
 Veuve Clicquot, Yellow Label \$134/bottle
 Moët et Chandon, Dom Pérignon \$495/bottle
 Campo Viejo Grand Cava Brut \$28/bottle
 Wollersheim Non-Alcoholic Sparkling Juice \$28/bottle
 Chandon Brut - Sippers, 187ml \$22/bottle

WHITE WINES

Pinot Gris, A to Z, Oregon \$38/bottle
 Riesling, Long Shadows, Poet's Leap, Columbia Valley \$48/bottle
 Pinot Grigio, Masi Masianco \$44/bottle
 Chateau La Graviere, Bordeaux \$35/bottle

SAUVIGNON BLANC

Oyster Bay, Marlborough, New Zealand \$38/bottle
 Cloudy Bay, Marlborough, New Zealand \$87/bottle

CHARDONNAY

Mer Soleil Silver, Monterey, California \$48/bottle
 Calera, California \$60/bottle
 Groth, Napa Valley \$78/bottle

RED WINES

PINOT NOIR

Stoller, Dundee Hills, Willamette Valley \$60/bottle
 Rex Hill, Willamette Valley, Oregon \$82/bottle

MERLOT

J. Lohr Vineyards, Paso Robles California \$48/bottle
 Duckhorn Vineyards, Napa Valley \$70/bottle

RED WINES

Red Blend, Paraduxx, Napa Valley, California \$64/bottle
 Malbec, Altocedro Reserva, Argentina \$44/bottle
 Zinfandel, Hartford Court, Highwire Vineyard Old Vines, Russian River, 2017 \$82/bottle

CABERNET SAUVIGNON

Indian Wells, Columbia Valley \$40/bottle
 Ravel & Stitch, Central Coast \$60/bottle
 Duckhorn, Napa Valley \$96/bottle

ROSE

Elouan Rose, Oregon \$36/bottle
 Piper Sonoma Sparkling Rose, Sonoma \$48/bottle

Catering Menu prices & 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.

Client to notify Edgewater two weeks in advance of any food allergies and/or dietary restrictions. Client to provide food indicator to mark food allergies and/or dietary restrictions.

Edgewater kitchens are not operated as a Gluten Free or Nut-Free environment.

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. 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.