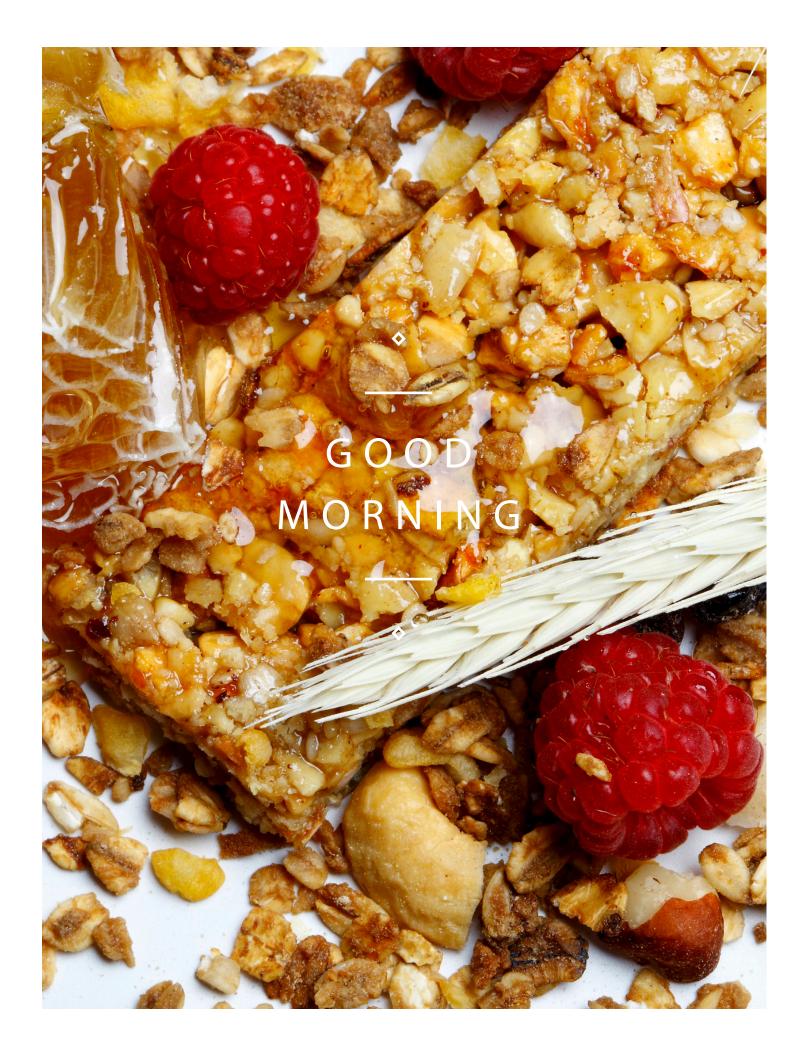


THE MADISON CONCOURSE HOTEL

AND GOVERNOR'S CLUB



BREAKFAST

Breakfasts include fresh-brewed coffee and Tazo[™] tea

BUFFETS

Buffet breakfasts include orange and cranberry juice

AN EGG-CELLENT START

Sliced Fresh Fruit and Berry Platter
Freshly-Baked Pastry and Breakfast Bread Selection
Assorted Bagels and Cream Cheese
Scrambled Eggs with Cheddar Cheese on the Side
Sausage Links and Double-Thick Hickory Bacon
Country Potatoes

\$20 per guest | minimum of 15 guests; \$100 labor fee for fewer than 50 guests

OFF THE GRIDDLE

Sliced Fresh Fruit and Berry Platter
Freshly-Baked Pastry and Breakfast Bread Selection
Assorted Cold Cereals with Milk
Sausage Links and Double-Thick Hickory Bacon
Country Potatoes
French Toast or Pancakes with Syrup
Chef-Attended Egg and Omelet Station:
Smoked Ham, Hickory-Smoked Bacon, Sausage,
Mushrooms, Onions, Tomatoes, Mushrooms,
Bell Peppers, Cheddar and Monterey Jack Cheeses

\$27 per guest | minimum of 15 guests; \$100 labor fee for fewer than 50 guests

THE LIGHTER SIDE

Farm Fresh Scrambled Eggs Sliced Apples and Peanut Butter House-Baked Granola with Milk and Seasonal Berries Deli Meat, Hard-Boiled Egg and Sliced Cheese Assortment Turkey Bacon or Chicken Apple Sausage

\$23 per quest | minimum of 25 quests; \$100 labor fee for fewer than 50 quests

PLATED BREAKFASTS

Plated breakfasts include guest choice of orange or cranberry juice and a chef's pastry platter for the table Add seasonal sliced fruit for \$2.50 per guest \$25 labor fee for fewer than 25 guests

BREAKFAST BLEND

Scrambled Eggs with Choice of Two Toppings:
Ham, Cheddar Cheese, Swiss Cheese, Scallions,
Green Peppers, Tomatoes or Mushrooms
Hash Browns
Sausage Links or Double-Thick Hickory Bacon
Herb and Parmesan-Roasted Tomato

\$15 per guest

A FRENCH TOAST TO REMEMBER

Cinnamon Brioche French Toast with Syrup, Fresh Berry Compote and Chantilly Cream Sausage Links or Double-Thick Hickory Bacon \$15 per guest

BREAKFAST QUICHE

Choose Quiche Lorraine, Broccoli Cheddar or Spinach, Sundried Tomato and Mushroom Served with Herb and Parmesan Roasted Tomato \$16 per quest

DAYTON STREET BREAKFAST

Two Pancakes with Syrup
Farm Fresh Scrambled Eggs
Sausage Links or Double-Thick Hickory Bacon
Country Potatoes
\$18 per guest

CONTINENTAL BREAKFAST

\$25 labor fee if fewer than 25 guests

Freshly-Baked Pastry and Breakfast Bread Selection
Fruit Marmalade, Jams, Honey and Butter | Fruit Yogurts
Fresh Brewed Coffee and Tazo™ Tea | Orange and Cranberry Juices
\$11.50 per quest

Add Sliced Seasonal Fresh Fruit for \$2.50 per person

CONTINENTAL ENHANCEMENTS

BREAKFAST MEAT

Choose 1 selection, minimum of 12 orders Canadian Bacon, Double-Thick Hickory Bacon, Sausage Links, Chicken Apple Sausage or Ham Steak \$4 per quest

SCRAMBLED EGGS

Cheddar Cheese, Green Peppers, Scallions, Diced Tomatoes and Salsa on the Side \$4 per guest

EGGS BENEDICT OR FLORENTINE

Minimum of 12 orders, maximum of 50 people \$6 per guest

QUICHE

Minimum of 12 orders Choose Quiche Lorraine, Broccoli Cheddar or Spinach, Sun-Dried Tomato and Mushroom \$5 per guest

BREAKFAST POTATOES

Choose 1 selection, minimum of 12 orders
Oven Roasted Herb Potatoes
\$3 per guest
Shredded Hash Browns, Cheddar Hash Browns or Roasted
Potatoes with Caramelized Onions and Mushrooms
\$4 per guest

OATMEAL

Steel Cut Oatmeal, Brown Sugar, Raisins, Cream \$3 per guest Add Local Honey and Seasonal Berries \$1 per guest

LOX

Smoked Salmon, Chopped Onions, Eggs, Capers, Bagels with Cream Cheese \$9 per guest

GRIDDLE WORKS

Choose 1 selection, minimum of 12 orders French Toast or Pancakes \$4 per quest

BREAKFAST BURRITOS

Scrambled Eggs, Chorizo, Pepper Jack Cheese, Served with Salsa, Green Chilies, Sour Cream \$6 per guest

CORNED BEEF AND POTATO HASH

Minimum of 12 orders \$5 per guest

EARLY BIRD SANDWICHES

Choose 1 selection, minimum of 2 dozen

ENGLISH MUFFIN
Canadian Bacon, American Cheese, Scrambled Eggs
BISCUIT

Sausage, Pepper Jack Cheese, Scrambled Eggs CROISSANT

Hickory Smoked Ham, Cheddar Cheese, Scrambled Eggs \$48 per dozen

OMELET STATION

Smoked Ham, Hickory Bacon, Sausage, Mushrooms, Onions, Tomato, Bell Peppers, Monterey Jack and Cheddar Cheeses \$8 per guest

ADDITIONS FROM OUR PASTRY CHEF

FRESHLY BAKED MUFFINS AND BREAKFAST BREADS

\$38 per dozen

FLAKY BUTTER CROISSANTS

\$37 per dozen

FRESHLY BAKED BUTTERMILK BISCUITS

\$37 per dozen

HOUSEMADE BISCOTTI SELECTION

\$32 per dozen

SEASONAL HOUSEMADE KRINGLE

\$24 per 12 slices

PECAN STICKY BUNS

\$36 per dozen

SELECTION OF BAGELS

With Cream Cheese, Butter and Peanut Butter

\$32 per dozen

HEALTHY FRUIT AND NUT BARS

\$36 per dozen

HONEY OAT FLAX BARS

\$36 per dozen

ASSORTED SCONES

\$30 per dozen

FRUIT-FILLED DANISH AND

ASSORTED PASTRIES

\$38 per dozen

INDIVIDUAL ENHANCEMENTS

COLD CEREALS

Raisin Bran[™], Rice Chex[™], Corn Flakes and Granola, Served with 2% and Skim Milk \$4 per guest

SEASONAL WHOLE FRUIT

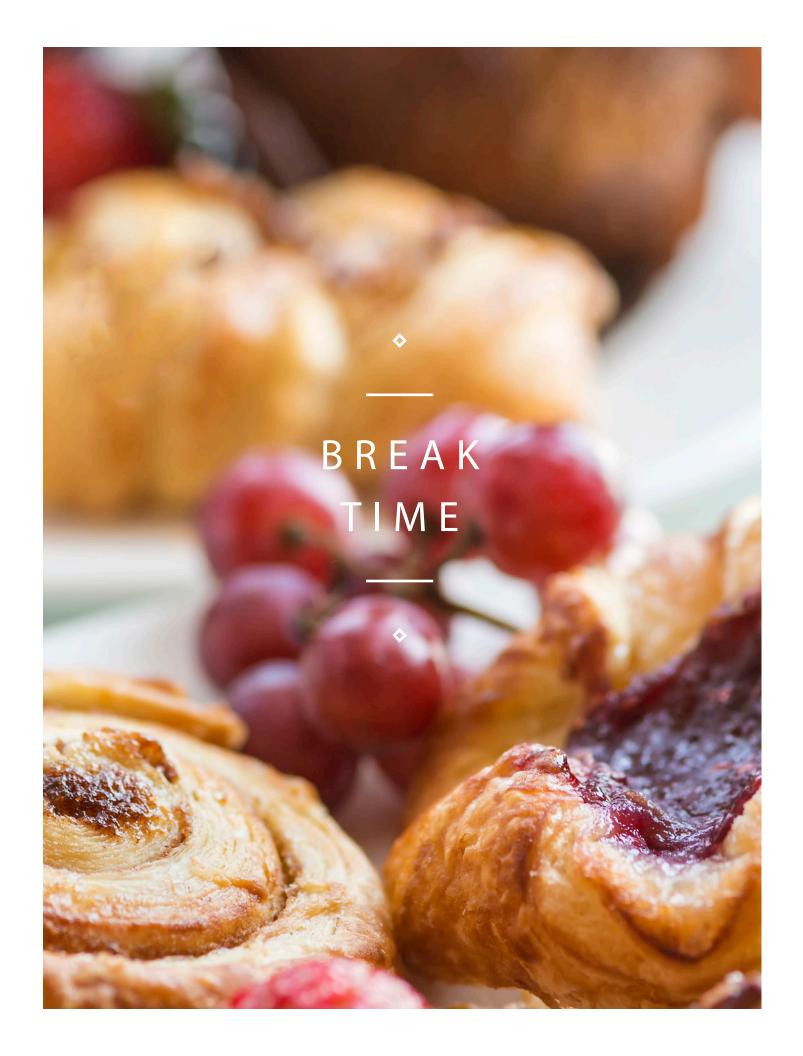
\$3 per piece

INDIVIDUAL FRUIT YOGURTS

\$3 each

HARD BOILED EGGS

\$36 per dozen



EXECUTIVE MEETING SERVICE

\$25 labor fee if fewer than 25 quests.

HALF DAY / \$24 per guest

MORNING

Orange and Cranberry Juices

Freshly-Baked Pastry and Breakfast Bread Selection

Sliced Fresh Fruit

Fresh Brewed Coffee and Tazo© Tea

MID-MORNING

House-Made Energy Bars and Granola Bars House-Baked Granola served with Vanilla Yoqurt

Refreshed Coffee and Teas

Assorted Soft Drinks and Bottled Water

FULL DAY / \$32 per quest

MORNING

Orange and Cranberry Juices

Freshly-Baked Pastry and Breakfast

Bread Selection

Sliced Fresh Fruit

Fresh Brewed Coffee and Tazo© Tea

MID-MORNING

House-Made Energy Bars

Granola Bars

House-Baked Granola served with

Vanilla Yogurt

Refreshed Coffee and Teas

Assorted Soft Drinks and

Bottled Water

MID-AFTERNOON

Crisp Garden Vegetables with Dips

Cookies and Midwestern-Style

Dessert Bars

Assorted Soft Drinks and

Bottled Water

Refreshed Coffee and Teas

BEVERAGES

FRESHLY BREWED REGULAR AND DECAFFINATED COFFEE

With Sweeteners and Creamers

\$39 per gallon

FRESHLY BREWED SEATTLE'S BEST®
REGULAR AND DECAFFINATED COFFEE

With Sweeteners and Creamers

\$45 per gallon

HOT TEA

Selection of Tazo® tea with Honey and Lemon

\$39 per gallon

MILK

2% or Skim

\$25 per gallon

CHOCOLATE MILK

\$29 per gallon

SOY MILK

\$10 per carafe

ASSORTED FLAVORED VITAMIN WATER

\$4 each

AQUAFINA BOTTLED WATER

\$3 each

ASSORTED PEPSI SOFT DRINKS

\$3 each

LEMONADE, FRUIT PUNCH OR

FRESHLY BREWED ICED TEA

\$29 per gallon

ARNOLD PALMER STATION

Equal Amounts of Iced Tea and Lemonade

\$29 per gallon

HOUSE INFUSED PURIFIED WATER

Cucumber Mint or Citrus

\$19 per gallon

ORANGE, CRANBERRY, APPLE OR V-8™ JUICE

\$30 per gallon

THEMED BREAKS

Breaks are designed for 45 minutes of service for groups of 25 or more. \$25 labor fee if fewer than 25 quests.

FRENCH PICNIC

Triple Cream Brie with Fig Compote
Caramelized Onion and Gruyere Tartlet
Mini Croissant Sandwiches with Ham, Dijon Mustard
Marinated Olives
Red and Green Grapes
Dried Apricots, Dry Roasted Almonds
Petite Tatins Aux Pommes

\$15 per quest

TEX MEX

Fresh Fried Corn Chips with Lime and Chili Queso Fundido Cumin Spiced Ground Beef Cilantro Guacamole & Salsa Rojo Chilled Jicama & Watermelon Salad Churros with Mexican Chocolate Dipping Sauce

\$12 per quest

ON THE TRAIL

Assorted Cliff Bars[™]
Gourmet Trail Mix Bar Featuring:
Banana Chips, Dried Cherries, Golden Raisins,
Yogurt Pretzels, Roasted Nuts, Peanuts, Coconut Flakes
and Chex[™]-Mix
Peppered Beef Jerky
Assorted Kettle Chips

\$14 per guest

GO GREEN

Apple Licorice, Green M&M's[™], Jelly Beans and Chocolate Covered Almonds Granny Smith Apples Olives and Wasabi Peanuts Celery, Green Beans and Broccoli with Green Goddess Dip

\$8 per guest

BIG RED

Red M&M's[™], Red Rope Licorice, Red Jolly Ranchers[™], Sour Cherry Balls Red Delicious Apples, Fresh Strawberries Sliced Watermelon Red Radishes, Red Peppers and Grape Tomatoes with Honey Raspberry Dip

\$10 per quest

THE BIG GAME

Mini Brats and Jumbo Soft Pretzels Spicy Brown Mustard and Ketchup Gourmet Cheese Sauce Kettle Chips with Onion Dip, Buffalo Chicken Dip with Blue Cheese and Celery

\$14 per quest

SMOOTHIE BREAK

Choose 2 flavors Mango Orange, Strawberry Banana, Mixed Berry Pomegranate Blueberry, Pineapple Passionfruit Chocolate Peanut Butter

\$8 per quest

BUILD YOUR OWN SUNDAES

Vanilla Ice Cream Caramel and Chocolate Sauces Whipped Cream, Strawberries, Cherries Chocolate Chips, Chopped Peanuts

\$8 per guest

Add Chocolate Ice Cream / \$2 per guest Add Strawberry Ice Cream / \$2 per guest Add Hot Fudge / \$1 per guest

SAVORY SNACKS

KETTLE CHIPS WITH ONION DIP

\$3 per guest

HOUSE-MADE TORTILLA CHIPS WITH GUACAMOLE & SALSA

\$4 per guest

FANCY MIXED NUTS

\$25 per pound

SMOKED ALMONDS

\$28 per pound

WARM PRETZELS WITH CHEESE AND MUSTARD

\$30 per dozen

FRESH BUTTERED POPCORN

\$18 per pound

CHEESE OR CARAMEL POPCORN

\$22 per pound

LITTLE DIPPER

Kettle Chips, Celery Sticks, Carrots

French Onion and Garden Vegetable Dips

\$6 per guest

BEER NUT MIX

Peanuts, Corn Nuts and Sesame Sticks

\$16 per pound

CHEX™-MIX

\$16 per pound

GARDETTOS

\$18 per pound

COUNTRY STYLE TRAIL MIX

Nuts, Raisins, and $M\&Ms^{\mathsf{TM}}$

\$20 per pound

GRANOLA BARS

\$4.50 each

AFTERNOON TREATS

SELECTION OF HOUSE-BAKED COOKIES

\$30 per dozen

HOUSE-BAKED BROWNIES AND BLONDIES

\$30 per dozen

ICE CREAM NOVELTIES AND

FROZEN FRUIT BARS

\$48 per dozen

CHOCOLATE DIPPED STRAWBERRIES OR CHOCOLATE TRUFFLES

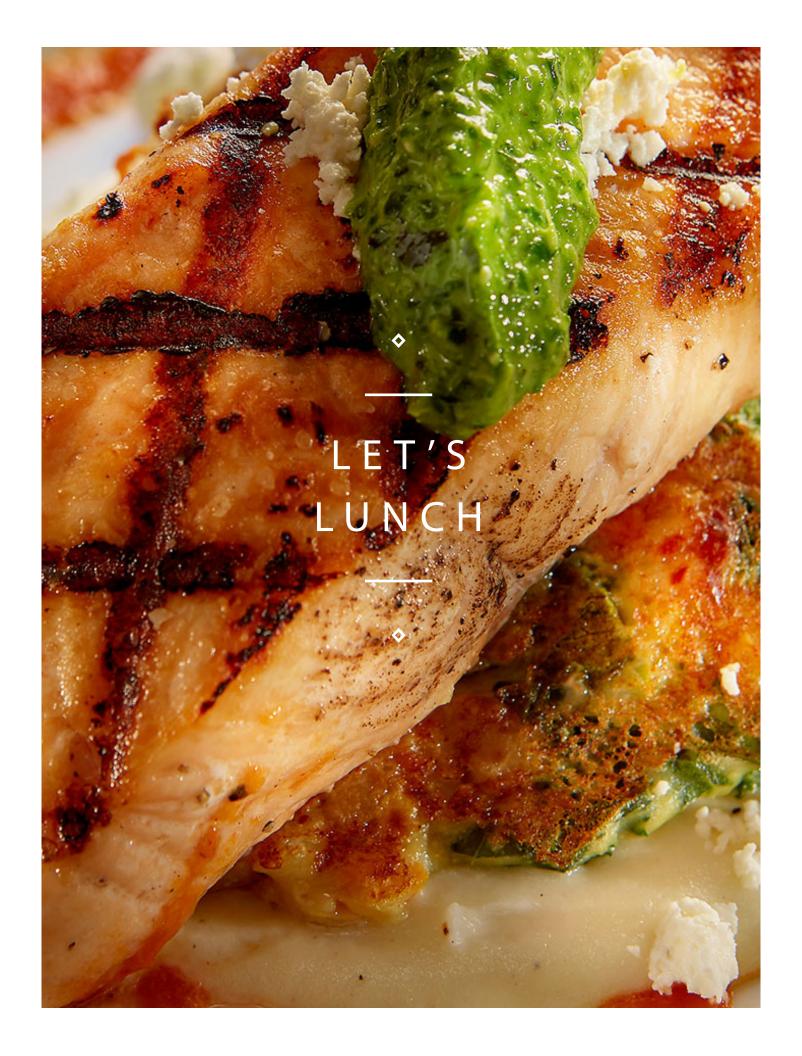
\$36 per dozen

SEASONAL FRESH WHOLE FRUIT

\$3 each

SEASONAL PETITE DESSERTS

\$36 per dozen



LUNCHEON BUFFETS

All luncheon buffets are served with fresh brewed coffee, decaf, iced tea and Tazo™ tea.

Gluten-free bread may be added for \$14 per loaf.

CAPITAL DELI BUFFET

Minimum of 15 guests, \$25 labor fee if fewer than 25 guests

Creamy Tomato Basil Soup

Garden Greens with Shredded Carrots, Grape Tomatoes, Cucumbers, Balsamic Vinaigrette and

Buttermilk Ranch

Cavatappi Pasta Salad

Tavern Ham, Smoked Turkey, Grilled Chicken Breast

Roasted Portobello Mushrooms

Swiss, Pepper Jack and Cheddar Cheeses

Fresh Lettuce and Tomatoes

Assorted Sliced Breads

Kettle Chips

Cookies and Midwestern-Style Dessert Bars

\$23.50 per guest

ARTISAN SANDWICH BUFFET

Minimum of 15 guests, \$25 labor fee if fewer than 25 guests

Asian Chicken Salad with Shredded Cabbage and

Snow Peas

Vegetable Julienne, Candied Cashews,

Creamy Sesame Dressing

Italian Antipasto Salad with Grilled Vegetables

Roast Beef with Horseradish Cream, Caramelized

Onion and Blue Cheese on a Ciabatta Roll

Roasted Turkey with Basil Pine Nut Aioli, Fresh Mozzarella, Lettuce, Tomato and

Onion Relish on Focaccia

Fire-Grilled Vegetables, Feta and Hummus in a

Whole Wheat Wrap

Lemon Ginger Buttermilk Cake

\$25 per guest

HOT DELI BUFFET

Minimum of 15 guests, \$25 labor fee if fewer than 25 guests

Ham and Split Pea Soup

Caesar Salad

Tortellini and Red Pepper Salad with

Spicy Giardiniera

Shaved Italian Beef, Hand-Carved Turkey,

Peppered Pastrami

Pumpernickel Rye Bread, Italian Sub Rolls,

Multigrain Bread

Swiss, Provolone, Cheddar Cheeses

Horseradish Mayo, Dijonnaise, Whole-Grain Mustard,

Mayonnaise

Warm Spiced Apple Crisp

\$26 per quest

MEXICANA BUFFET

Minimum of 25 quests, \$100 labor fee if fewer than 50 quests

Habanero Salsa and Cilantro Guacamole

Seasoned Corn Chips, Flour Tortillas

Caesar Salad with Queso Fresco

Black Bean Salad with Tomato, Roasted Chiles,

Tomatillos, and Agave Lime Vinaigrette

Grilled Margherita Chicken with Cilantro Pesto

Beef Barbacoa with Poblano and Charred Red Onion

Cilantro Lime Rice

Grilled Corn, Annatto Butter and Cotija Cheese

Sopapilla Cheesecake Bars

Spiced Chocolate-Dipped Churro Bites

\$26 per guest

VEGAN BUFFET

Minimum of 25 quests, \$100 labor fee if fewer than 50 quests

Mixed Heritage Greens with Balsamic Vinaigrette

Barley and Portobello Mushroom Salad with Spanish Sherry Vinaigrette

Toasted Couscous, Squash, Mushrooms, Pesto, Pine Nuts

Spicy Chick Pea Stew with Squash, Spinach and Tomatoes

Braised Eggplant with Tomatoes and Cilantro

Rustic Whole Wheat Flatbread

Warm Coconut Rice Pudding

\$24 per guest

SMOKEHOUSE BUFFET

Minimum of 25 guests, \$100 labor fee if fewer than 50 guests

BLT Romaine Salad with Ranch and

Balsamic Vinaigrette

Zucchini Salad with Roasted Tomatoes and Onions

Spice-Rubbed Roast Brisket of Beef

Country Style BBQ Chicken

Spiced Potato Wedges and Buttered Corn Kernels

Molasses Baked Beans

Sliced Watermelon on the Rind

Jalapeno Cornbread

Dark Chocolate Pecan Pie Brownies

Sweet Potato Brown Sugar Cheesecake Bars

\$26 per quest

DAYTON STREET BUFFET

Minimum of 25 quests, \$100 labor fee if fewer than 50 quests.

Iceberg Wedges with Blue Cheese Crumbles, Grape Tomatoes and Smoked Bacon with Blue Cheese and French Dressings

Orzo Pasta Tossed with Tomatoes, Fresh Dill, Feta Cheese and Dijon Mustard Vinaigrette

Oven-Roasted Salmon with Shiitake Mushrooms and Scallions

Citrus Marinated Chicken with Vanilla Bean and Fennel Cream

Red Potatoes with Garlic and Thyme

Seasonal Roasted Vegetables

Assorted Fresh Breads from our Bakery

Warm Brandied Cherry Crisp

\$27 per guest

WISCONSIN BUFFET

Minimum of 25 guests, \$100 labor fee if fewer than 50 guests

Garden Greens with Shredded Carrots, Grape Tomatoes, Cucumbers, Balsamic Vinaigrette and Buttermilk Ranch Dressing

Wisconsin Cheese and Sausage Tray with Crackers

Oven-Baked Walleye with Lemon Cream,

Smoked Paprika and Capers

Grilled Mini Beer Brats with Caraway Sauerkraut, Fresh Brat Buns, Spicy Brown Mustard and Ketchup

Wild Rice and Barley with Dried Cranberries

Green Beans with Mushrooms and

Crispy French Onions

Brandy Old Fashioned Cupcakes

Petite Wisconsin State Fair Cream Puffs

\$27 per quest

ITALIAN BUFFET

Minimum of 25 guests, \$100 labor fee if fewer than 50 guests

Roasted Mushroom White Bean Soup with Orzo Pasta

Caesar Salad with Garlic Croutons, Parmesan Cheese and Traditional Caesar Dressing

Tortellini Salad with Roasted Peppers and Spicy Giardiniera

Baked Basil Chicken with Tomatoes and Pine Nuts

Cheese Tortellini with Oven Roasted Tomato Cream and Fontina Cheese

Grilled Italian Sausages with Peppers and Onions

Sautéed Onions, Tomatoes, Eggplant, Zucchini, Garlic and Oregano

Italian Herb Breadsticks

Iced Italian Lemon Cookies

Tiramisu Panna Cotta

\$26 per guest

PLATED ENTREES

All lunch entrees include fresh breads from our bakery, coffee service with hot and iced tea and your choice of one side: soup of the day, baby mixed greens, or vanilla bean panna cotta with strawberry coulis.

For two side selections—add \$5; three side selections—add \$8.

No multiple entree selections for groups under 20; \$25 labor fee for groups fewer than 25.

HERB AND DIJON PANKO CHICKEN

Whipped Yukon Potatoes, Seasonal Vegetable Swiss Mornay Sauce with Diced Ham \$21 per guest

SEARED CHICKEN BREAST PICCATA STYLE

Thyme Roasted Fingerling Potatoes, Aged Parmesan, Lemon, Capers, Zucchini, Chardonnay Sauce \$22 per quest

OVEN ROASTED CHICKEN BREAST

Sour Cream Mashed Yukon Potatoes, Seasonal Vegetable Tarragon Mustard Cream \$22 per quest

GRILLED CUMIN LIME CHICKEN

Annatto-Cilantro Rice, Corn Nopales Salsa with Black Beans and Tomatoes, Grilled Scallion Cream \$22 per quest

GRILLED BLACK ANGUS FLAT IRON STEAK

Garlic and Herb Roasted Fingerling Potatoes Seasonal Vegetable, Bourbon Shallot Sauce \$24 per quest

ROSEMARY AND RED WINE MARINATED GRILLED ANGUS SIRLOIN

Mashed Skin-On Russet Potatoes, Green Onions, Smoked Cheddar, Seasonal Vegetable Cabernet Reduction \$23 per guest

RUSHING WATERS TROUT

Steamed Brown Rice with Aromatic Vegetables, Zucchini, Tomatoes, Parsley Pesto \$23 per quest

SEARED ATLANTIC SALMON

Orzo Pasta and Asparagus, Parmesan Cream Sauce \$23 per guest

BUTTERNUT SQUASH RAVIOLI

Toasted Walnuts, Caramelized Onions Seasonal Vegetable, Gorgonzola Cream Sauce \$19 per quest

EGGPLANT PARMESAN

Fresh Mozzarella, Rosemary Marinara \$19 per guest

LUNCH SIDE UPGRADES

Included side can be upgraded to any of the following for the prices listed

ORGANIC SPINACH LEAVES

Chopped Boiled Egg, Smoked Bacon Lardons, Feta Cheese, Apple Balsamic Dressing \$3 per quest

TRADITIONAL CAESAR SALAD

Romaine Hearts, Croutons, Parmesan, Caesar Dressing \$1 per guest

ARUGULA SALAD

Roasted Apples, Radicchio, Walnuts, Parmesan, Lemon Vinaigrette \$2 per quest

ICEBERG WEDGE

Tomatoes, Blue Cheese Crumbles, Blue Cheese and Chive Dressing \$2 per quest

CREAMY TOMATO BASIL SOUP

\$2 per quest

COCONUT CARROT GINGER SOUP

\$2 per guest

BUTTERNUT SQUASH BISQUE

\$2 per guest

FRENCH ONION SOUP

Croutons, Gruyere \$3 per quest

PLATED SALADS

All salads include fresh breads from our bakery and your choice of one: soup of the day or vanilla bean panna cotta with strawberry coulis \$25 labor fee if fewer than 25 quests

MARINATED GRILLED CHICKEN COBB SALAD

Romaine Lettuce, Tomatoes, Crisp Hickory Bacon, Hard-Boiled Egg, Blue Cheese, Kalamata Olives, Avocado, Green Goddess Dressing \$17 per quest

ROASTED SALMON SPINACH SALAD

Toasted Pumpkin Seeds, Red Onion, Strawberry Vanilla Bean Vinaigrette \$17 per quest

SANTA FE CHICKEN OR STEAK SALAD

Chopped Romaine, Corn and Black Bean Relish, Pico de Gallo, Queso Fresco, Avocado Crema \$17 per guest

CHILLED SANDWICHES

Select up to 3 varieties; minimum of 12 people for each variety, \$25 labor fee if fewer than 25 guests

SLICED TURKEY BREAST

Havarti, Lettuce and Tomato on a Whole Wheat Roll \$17 per quest

HONEY CURED HAM

Sliced Cheddar, Roasted Tomato Chutney and Arugula on a Whole Wheat Roll \$17 per guest

SLICED ROAST BEEF

Blue Cheese, Caramelized Onion and Sautéed Mushroom on a Kaiser Roll \$18 per guest

CHICKEN SALAD

Lettuce and Tomato on Freshly Baked Croissant \$17 per guest

TUNA SALAD

Caper, Onion and Egg on a Ciabatta Roll \$17 per quest

GRILLED VEGETABLES

Basil Pesto on Focaccia Bread

\$16 per quest

SANDWICH SIDES

Select one side for all guests

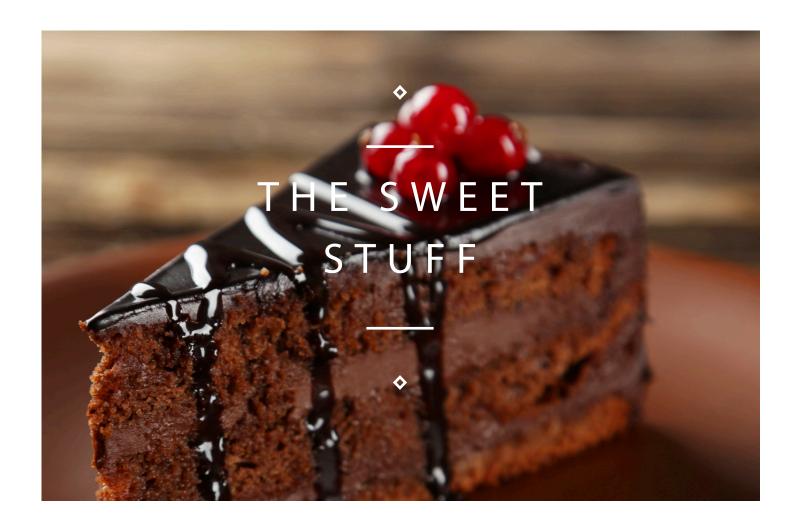
TORTELLINI PASTA SALAD
RED BLISS POTATO SALAD
KETTLE CHIPS

BOXED LUNCHES

Sandwiches may be boxed to-go for an additional \$2 charge

INCLUDES:

Sandwich, House-Baked Cookie and Two of the following: Chef's Choice of Pasta Salad; Kettle Chips; Trail Mix; String Cheese



Vanilla Bean Panna Cotta with Strawberry Coulis is included in the price of plated lunches if chosen as your side selection

DESSERT UPGRADE SELECTIONS

Cappuccino Panna Cotta
Dark Cherry Amaretto Semolina Cake
Dark Chocolate Whiskey Pecan Tart
Balsamic Strawberry Shortcake
Chocolate Decadence Cake
Seasonal Mini Desserts
\$5.50 each

DESSERT STATION

Assorted Whole Cakes, Tarts,
Mousse Shots, Cupcakes, Chocolates and Candy
Coffee and Tea Service
\$10 per guest



CHILLED HORS D'OEUVRES

Sold in quantities of 50 pieces each

ROASTED BUTTERNUT SQUASH CROSTINI

Hazelnuts, Pumpkin Oil

\$150

GOAT CHEESE CROSTINI

Toasted Walnuts

Orange Cranberry Relish

\$150

PROSCIUTTO WRAPPED

ASPARAGUS

Parmesan \$140 MACKEREL SALAD
Shaved Red Onion, Smo

Shaved Red Onion, Smoked Paprika

\$190

EDAMAME DUMPLINGS Soy Ginger Dipping Sauce

\$150

ROASTED ASPARAGUS AND MUSHROOM BRUSCHETTA

Herbed Cream Cheese

SPANISH SMOKED

\$150

AHI TUNA TARTAR

Avocado Mousse, Wakame, Soy

Chile, Wonton Strips

\$190

HOT HORS D'OEUVRES

Sold in quantities of 50 pieces each

BUFFALO CAULIFLOWER BITES

Yogurt Ranch Dressing

\$150

AVOCADO SPRING ROLL

Sweet and Sour Sauce

\$150

SWEDISH MEATBALLS

\$150

PEANUT CHICKEN SATAY

Thai Peanut Sauce

\$160

JERK CHICKEN SKEWERS

Spiced Rum Pineapple Chutney

\$160

MINI BEEF WELLINGTONS

Truffle Cream

\$160

BLACKENED BEEF TENDERLOINS

Caramelized Onions. Horseradish

Garlic Crostini

\$160

COCONUT CHICKEN

TENDERS

Red Curry Sauce

\$160

CHICKEN LEMON GRASS

POT STICKERS

Sesame Dipping Sauce

\$160

PORK KIMCHI DUMPLINGS

Tamarin Chile Dipping Sauce

\$160

BACON WRAPPED SCALLOPS

Garlic Cream

\$190

SHRIMP KIMCHI POKE

Scallion, Ginger, Sesame

\$190

OYSTERS ROCKEFELLER

Tarragon Mignonette

\$190

GRILLED CHICKEN

FLATBREAD

Artichoke. Goat Cheese

Roasted Peppers

\$170

BAKED CLAMS CASINO

Fontina Cream

\$190

RECEPTION DISPLAYS

GOURMET CHEESE TRAY

15 quest minimum

Served with Whole Grapes, Berries and Table Wafers

\$4 per guest

WISCONSIN CHEESE AND SAUSAGE DISPLAY

15 quest minimum

Whole Grain Mustard and Crackers

\$5 per guest

WISCONSIN ARTISAN CHEESE DISPLAY

15 quest minimum

French Bread, Wafers and Crackers

\$10 per quest

BAKED TRIPLE CREAM BRIE EN CROÛTE

Serves 50 quests

Brie (1 kilo) Wheel with Brown Sugar and Walnuts

Served with Fresh Baquette

\$200

SEASONAL FRUIT DISPLAY

15 quest minimum

Sliced Seasonal Fruit with Berries

\$4 per quest

TUSCAN GRILLED AND FIRE ROASTED VEGETABLES

25 guest minimum

Extra Virgin Olive Oil, Balsamic and Fresh Herbs

\$5 per quest

FRESH GARDEN VEGETABLES

15 quest minimum

Served with Buttermilk Dill and Red Pepper Hummus

\$4.50 per guest

ANTIPASTO DISPLAY

25 guest minimum

Fresh Mozzarella, Sweet Roasted Peppers, Mortadella

Prosciutto, Capicola, Marinated Italian Vegetables,

Olives, Garlic, Fresh Breads and Rolls

\$9 per guest

CHICKEN LETTUCE WRAP

50 guest minimum

Iceberg Lettuce Cups, Spicy Ginger Soy Sauce,

Peanut Sauce, Sweet Chile Sauce, Snow Peas, Carrots

Cilantro, Bok Choy, Chinese Cabbage Slaw, Rice Noodles,

Assorted Dipping Sauces

\$9 per quest

ICED JUMBO SHRIMP

50 quest minimum

Lemons and Cocktail Sauce

\$4.50 per piece

STATION STARTERS

CAESAR SALAD

Tender Hearts of Romaine Leaves, House Made Dressing, Focaccia Croutons, Cracked Tellicherry Black Pepper,

Parmesan Cheese

\$4 per quest

COBB SALAD

Iceberg Lettuce, Diced Ham, Bacon, Egg, Blue Cheese Crumbles, Diced Roma Tomatoes, Carrots, Cucumbers, Herb Buttermilk Dressing, Balsamic Vinaigrette \$9 per guest

RECEPTION STATIONS

Guarantee must match number of guests attending event, minimum of 50 guests, three stations required, stations are for a 90-minute serving period

PASTA

Select two of the following:

Wild Mushroom Ravioli with Asparagus and Truffle Cream

Penne with Artichokes, Oven-Dried Tomatoes, Lemon Zest,

Parsley and Extra Virgin Olive Oil

Cheese Tortellini with Baby Spinach and Parmesan Cheese with Chardonnay Cream Sauce

Rigatoni with Rock Shrimp and Pancetta in a Mild Spiced Pomodoro Sauce

Fresh Bread Sticks

\$12 per guest

MACARONI & CHEESE

Chef Attended

Macaroni Noodles Sautéed to Order

Choice of Wisconsin Cheddar or Gruyere Sauces

Grilled Chicken, Bacon, Diced Ham, Peas

Roasted Tomatoes, Green Onions and Mushrooms

\$12 per guest | \$75 per hour for chef attendant

MASHED POTATO MARTINIS

Yukon Gold Potatoes and Garnet Yams

Bacon, Diced Ham, Roasted Chicken

Peas, Roasted Tomatoes, Green Onions, Mushrooms

Cheddar Cheese. Sour Cream

\$12 per guest

MEXICAN STYLE

Shredded Beef Barbacoa

Grilled Cumin Lime Chicken Fajitas

Sour Cream. Shredded Mixed Cheese

Guacamole, Pico de Gallo, Roasted Salsa, Queso Dip

Flour Tortillas, Corn Chips

\$14 per quest

DESSERT STATION

Assorted Whole Cakes, Tarts, Mousse Shots Cupcakes. Chocolates and Candy

Coffee and Tea Service

\$10 per guest

CARVING STATIONS

Assorted bakery fresh rolls included in the price of all carving stations, stations are for a 90-minute serving period

SLOW ROASTED STEAMSHIP OF BEEF

Serves 175 people

Horseradish Cream, Rosemary Jus, Gourmet Mustards

\$925

HONEY GLAZED BONE IN PIT HAM

Serves 60 people

Dijon Mayonnaise

\$225

WHOLE ROASTED TURKEY

Serves 40 people

Orange Cranberry Sauce

\$225

SLOW ROASTED RIB OF BEEF

Serves 40 people

Horseradish Cream, Shallot Jus, Gourmet Mustards

\$300

HERB CRUSTED NEW YORK STRIP LOIN

Serves 35 people

Whole Roasted Shallot Madeira Sauce,

Horseradish Cream, Gourmet Mustards

\$350

WHOLE ROASTED TENDERLOIN OF BEEF IN A FRESH HERB CRUST

Serves 20 people

Horseradish Cream, Madeira Jus, Gourmet Mustards

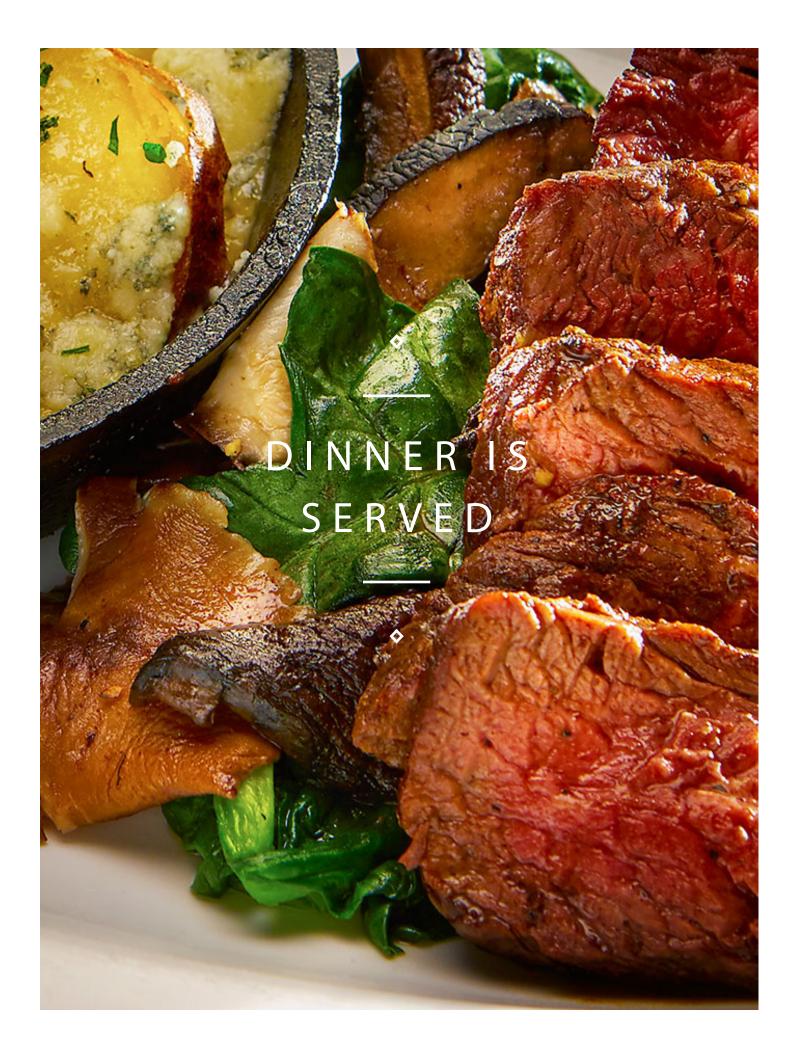
\$250

HERB ROASTED LEG OF COLORADO LAMB

Serves 30 people

Roasted Shallots, Lemon, Feta Cheese, Garlic Jus

\$275



DINNER BUFFETS

All dinners include coffee service with hot and iced tea, minimum of 25 quests, \$100 labor fee for fewer than 50 quests

STUDY ABROAD

Lentil Soup with Indian Spices

Chopped Romaine Salad with Chick Peas, Pickled Red

Onions, Feta Cheese, Lemon Vinaigrette

Hummus with Smoked Paprika and Pita Crisps

Tabbouleh Salad with Lemon

Chick Pea Stew with Spinach and Tomatoes

Creamed Spinach with Cumin and Coriander

Chicken Coconut Tikka Masala

Curry Spiced Squash and Sweet Potatoes

Cardamom Basmati Rice

Naan Bread

Warm Coconut Rice Pudding

\$40 per quest

WILLY STREET

Mixed Heritage Greens with Balsamic Vinaigrette

Quinoa and Corn Salad with Cilantro Lime Vinaigrette

Tomatoes, Cucumbers and Red Onions with Dill Vinaigrette

Toasted Couscous with Squash, Mushrooms, Pesto and

Pine Nuts

Roasted Balsamic Parsnips and Carrots

Roasted Farrow with Mushrooms, Kale and Tomatoes

Black Bean and Butternut Squash Rice Cakes with

Pumpkin Seed Mole

Warm Ciabatta Bread with Olive Oil

Warm Coconut Rice Pudding

\$38 per guest

THE ISTHMUS

Iceberg Wedges with Blue Cheese Crumbles,

Grape Tomatoes, Smoked Bacon,

Blue Cheese and French Dressings

Herb & Dijon Chicken with

Caramelized Shallot Mornay Sauce

Braised Angus Short Rib with Cabernet Reduction,

Roasted Carrots and Pearl Onions

Citrus Garlic Rappini with Zucchini and Sunburst Squash

Three Grain Rice Pilaf

Fresh Breads and Rolls

Apple Butter Slab Pie

\$37 per quest

GREENBUSH

Whole Romaine Leaf Salad with Green Onion,

 $Parmes an \ Cheese, \ Roasted \ Tomatoes, \ Caesar \ Dressing \ and$

Red Wine Vinaigrette

Tuscan Bread Salad with Fire Roasted Peppers, Red Onion

and Garbanzo Beans

Marinated Mozzarella with Basil Vinaigrette

Baked Chicken with Tomato Basil Sauce and

Fontina Cheese

Chianti Braised Beef Ragout with Rosemary,

Chile and Tomatoes

Sea Bass with Barigoule, Charred Sweet Pepper and

Lemon Parsley Pesto

Farfalle Pasta, Pomodoro Sauce, Roasted Vegetables and

Pecorino Cheese

Eggplant Parmesan with Tomatoes and Fresh Mozzarella

Italian Herb Breadsticks

Parmesan Cheese

Italian Cream Cupcakes

\$44 per guest

STATE STREET

Smoked Corn Chowder with Fingerling Potatoes, Sage and

Roasted Red Peppers

Garden Greens with Shredded Carrots, Cherry Tomatoes,

Cucumbers, Red Wine Vinaigrette and

Buttermilk Ranch Dressing

Creamy Coleslaw with Caraway Seed

Beer-Battered Fried Cod with Lemon, Parsley,

Caper Remoulade

Pork Schnitzel with Mushroom Gravy

Buttered Spätzle with Fresh Herbs

Steamed Broccoli with Sharp Cheddar Cheese Sauce

Fresh Breads and Rolls

Lemon Curd Brulée Tartelettes

Chocolate Dipped Strawberries

\$35 per guest

PLATED DINNERS

All dinner entrees include fresh breads from our in-house bakery, coffee service, hot & iced tea, baby mixed greens, and red velvet roulade cake.

No multiple entree selections for groups under 20, \$25 labor fee for groups fewer than 25

FOR STARTERS

YOUNG MIXED GREENS

Included with your meal Cucumber, Grape Tomatoes, Shredded Carrots Balsamic Herb Vinaigrette, Ranch Dressing

Upgrade your mixed greens to soup or salad at the prices listed below

SOUPS

CREAMY TOMATO BASIL

\$2 per quest

FRENCH ONION

Crouton, Gruyere Cheese

\$3 per quest

BUTTERNUT SQUASH BISQUE

Toasted Pumpkin Seeds

\$2 per quest

COCONUT CARROT

Ginger

\$2 per quest

CORN CHOWDER

Roasted Corn, Green Chili

\$3 per quest

ROASTED CAULIFLOWER

Sweet Peas, Chimichurri Oil, Crispy Parmesan

\$3 per guest

CHICKEN AND WILD RICE

\$3 per guest

SALADS

TRADITIONAL CAESAR

Romaine Hearts, Shaved Parmesan, Croutons

Caesar Dressing

\$1 per guest

BABY SPINACH

Chopped Egg, Bacon Lardons, Toasted Walnuts, Red Onion

Sherry Vinaigrette

\$2 per quest

CONCOURSE CHOPPED

Romaine Lettuce, Aged Cheddar, Green Onion

Sliced Button Mushrooms, Artichoke Hearts

Cucumber Yogurt Ranch Dressing

\$3 per quest

HERITAGE MIXED GREENS

Dried Cranberries, Toasted Walnuts, Creamy Goat Cheese

Orange-Cardamom Vinaigrette

\$2 per guest

YOUNG ARTISINAL LETTUCE

Cucumber Ribbons, Pickled Red Onions, Herbed Feta

Lemon Vinaigrette

\$4 per quest

THE MAIN COURSE

CHICKEN

SEARED HERB CHICKEN BREAST

Yukon Mashed Potatoes, Baby Carrots, Buttered Asparagus, Madeira Sauce \$26 per guest

LEMON BASIL ROASTED CHICKEN BREAST

Fresh Mozzarella, Roasted Tomato Grilled Parmesan Polenta, Basil Cream Toasted Pinenuts \$28 per guest

GRILLED CHICKEN BREAST

Farro Risotto, Baby Kale Roasted Parmesan Cream Sauce \$28 per guest

PESTO CHICKEN

Herb Breaded Chicken Breast, Tagliatelle Pasta Cippolini, Roasted Peppers, Basil Cream Sauce \$28 per guest

CHICKEN SALTIMBOCCA

Fontana, Sage, Prosciutto, Fingerling Potatoes Romesco, Baby Peppers \$28 per quest

ANCHO GLAZED GRILLED CHICKEN BREAST

Roasted Poblano Rice, Cucumber Pico de Gallo Green Chile Tomatillo Sauce

\$29 per quest

CHICKEN PICCATA

Roasted Garlic Mashed Potatoes, Baby Arugula Lemon Caper Sauce \$29 per guest

LEMON MARINATED CHICKEN

Roasted Garlic Spanakorizo Rice Blistered Tomatoes, Lemon Asparagus Sauce \$28 per guest

SEAFOOD

HERB MARINATED SALMON Horseradish Potatoes, Shaved Fennel Tarragon, Saffron Nage \$34 per guest

GRILLED SWORD FISH

Fingerling Potatoes, Chorizo Clam Broth Roasted Peppers \$36 per guest

YOGURT ROASTED TILAPIA

Caramelized Onion Snap Peas, Ginger Basmati Rice, Curry Cilantro Cream \$31 per guest

CRAB STUFFED LEMON SOLE

Creamy Herb Pesto, Citrus Butter, Wilted Spinach \$34 per guest

EAST COAST FISH BOIL

Herb Crusted Haddock, Corn Lobster Chowder Sweet Pepper Relish, Red Bliss Potatoes \$35 per guest

OVEN ROASTED SALMON

Toasted Couscous, Blistered Green Beans Roasted Tomatoes, Citrus Cream Sauce \$34 per guest

PORK

SOY GLAZED ROASTED PORK LOIN

Five-Spiced Cauliflower Fried "Rice," Snap Peas Chinese Cabbage, Carrots, Peppers, Sesame Ginger Sauce \$32 per guest

CHILE RUBBED PORK TENDERLOIN

Roasted Corn and Black Beans, Annatto Lime Rice Jalapeño-Mango Mojo \$34 per quest

BEEF

GRILLED ANGUS NEW YORK STRIP

Horseradish Potatoes, Haricot Verts Roasted Mushrooms

\$40 per guest

GRILLED BEEF TENDERLOIN

Truffled Potatoes, Glazed Baby Carrots Wild Mushrooms, Peppercorn Sauce \$44 per guest

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BLACK ANGUS RIBEYE

Herb Roasted New Red Potatoes Bourbon Glazed Carrots, Gorgonzola Cream Sauce \$38 per guest

VEGETARIAN

QUINOA GOAT CHEESE CAKES

Pepper Coulis, Wilted Greens \$26 per guest

SEASONAL RAVIOLI

Sautéed Vegetables, Tomato Basil Sauce Parmesan Cheese \$25 per guest

FRIED HERB POLENTA

Forest Mushroom Ragout, Marinara \$25 per guest

GRILLED HERB MARINATED FLANK STEAK

Au Gratin Potatoes, Baby Peppers Cipollini Onions \$35 per quest

SEARED BEEF TENDERLOIN MEDALLIONS

Horseradish Scallion Whipped Potatoes Creamy Garlic Spinach, Wild Mushroom Demi \$46 per guest

BRAISED SHORT RIBS

Potato Cauliflower Puree, Roasted Root Vegetables Red Wine Demi-Glace \$36 per guest

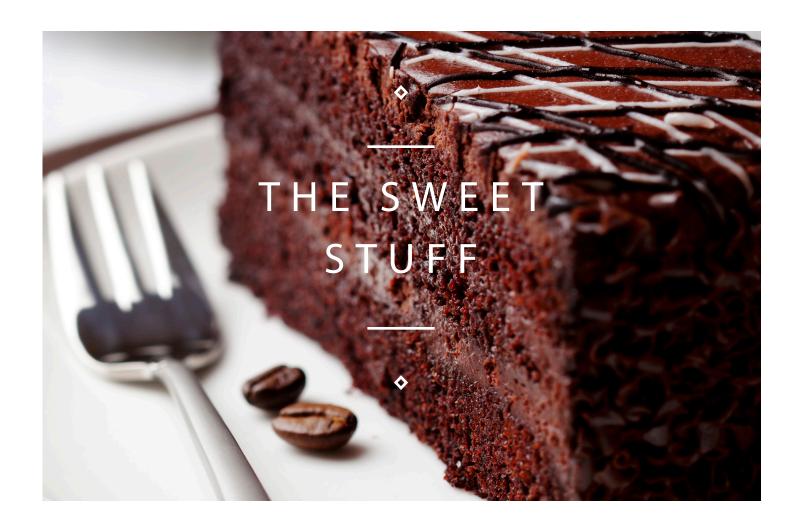
LAND AND SEA

LEMON GARLIC SHRIMP SKEWER w/GRILLED ANGUS TOP SIRLOIN

Au Gratin Potatoes, French Beans and Roasted Tomatoes Chardonnay Basil Cream Sauce \$48 per guest

ROASTED BRUSCHETTA SALMON w/ CHICKEN BREAST MARSALA

Parmesan and Garlic Roasted Potatoes, Roasted Cauliflower \$38 per guest



Red Velvet Roulade Cake is included in the price of plated dinners

DESSERT UPGRADE SELECTIONS

Cappuccino Panna Cotta
Dark Cherry Amaretto Semolina Cake
Dark Chocolate Whiskey Pecan Tart
Balsamic Strawberry Shortcake
Chocolate Decadence Cake
Seasonal Mini Desserts
\$5.50 each

DESSERT STATION

Assorted Whole Cakes, Tarts,
Mousse Shots, Cupcakes, Chocolates and Candy
Coffee and Tea Service
\$10 per guest



CASH BAR

Drinks purchased by your quests are inclusive of sales tax

SPONSORED BAR

Drinks purchased by host are subject to service charge and sales tax

CONCOURSE BRANDS

\$5.5 Highball \$6.25 Cocktail

PREMIUM BRANDS

\$6.5 Highball \$7.25 Cocktail

TOP-SHELF BRANDS

\$7.5 Highball \$8.25 Cocktail

DOMESTIC BEER, NON-ALCOHOLIC BEER

\$4.75 per bottle

IMPORT AND CRAFT BEER

\$5.75 per bottle

SODA

\$2 per glass

JUICES

\$3 per glass

BOTTLED WATER, MINERAL WATER

\$3 per bottle

PACKAGE BAR

A package bar is a per person price for sponsored beverages over a contracted time period. For dinners requiring a guarantee, the number guaranteed for dinner (less any children guaranteed) would be used for the package bar.

		Price for each additional hour	
House and Premium Brands	\$13	\$6.50	
Premium and Top-Shelf Brands	\$17	\$8.50	

BARREL BEER

More brands are available, ask your catering manager for details Subject to service charge and sales tax

DOMESTIC

Pabst Blue Ribbon, Miller Lite, Bud Light, Coors

Quarter Barrel	\$175
Half Barrel	\$300

CRAFT

Leinenkugel's Honey Weiss, New Glarus Spotted Cow, Good Old Potosi, Ale Asylum Hopalicious, Capital Amber

Half Barrel \$375

WHITE WINE

More varietals are available, ask your catering manager for details

Canyon Road Chardonnay, California Hints of Tropical Fruit, Citrus, and Butterscotch	\$6/\$26
Canyon Road Pinot Grigio, California Layers of Apple and Citrus with an Easy Balance	\$6/\$26
Beringer White Zinfandel, California Crisp and Fresh, with Plenty of Juicy Flavors	\$6/\$25

RED WINE

Hints of Cherries and Raspberries

More varietals are available, ask your catering manager for details

Canyon Road Cabernet Sauvignon, California Complex Flavors of Berry and Cedar	\$6/\$26
Canyon Road Pinot Noir, California Flavors of Violet and Toasty Oak	\$6/\$26
Canyon Road Merlot, California A Depth of Flavor with a Velvet Finish	\$6/\$26
Wollersheim Domaine Du Sac, Wisconsin	\$26

STANDARD OFFERINGS

CONCOURSE BRANDS

House Whiskey - Old Thompson

House Vodka - Fleischmann's

House Gin - Fleischmann's

House Rum - Castillo

House Brandy - Fleischmann's

Evan Williams Bourbon

Amaretto

Peach Schnapps

Triple Sec

PREMIUM BRANDS

Dewar's

Seagram's 7

Jack Daniels

Southern Comfort

Smirnoff

Beef Eaters

Bacardi

Captain Morgan

Cuervo Gold

Korbel Brandy

Dr. McGillicuddy's

Apple Pucker

Malibu

OTHER PREMIUM BRANDS AVAILABLE

Windsor Whiskey

St. Brendan's Irish Cream

HOUSE WINES

Canyon Road Chardonnay

Canyon Road Pinot Grigio

Canyon Road Cabernet

Canyon Road Merlot

Canyon Road Pinot Noir

Beringer White Zinfandel

Funf Riesling

TOP SHELF

Johnny Walker Black

Crown Royal

Jameson Irish Whiskey

Maker's Mark

Ketel One

Ketel One Citron

Tanqueray

Mount Gay Rum

Hornitos

Kahlua

Baileys

Jägermeister

Midori

OTHER TOP SHELF BRANDS AVAILABLE

Glenlivet

Courvoisier V.S. Cognac

Grey Goose

Absolut

Stoli

Stoli Vanilla, Raspberry

Bombay Sapphire

Patron Reposado

Drambuie

DOMESTIC BOTTLE BEER

Miller Lite

Bud & Bud Light

O'Douls

CRAFT BOTTLE BEER

Yankee Buzzard IPA - Wisconsin Brewing Co.

Fantasy Factory IPA

Blue Pilsner - Point Smiley

Spotted Cow

Capital Amber

Seasonal Capital

GENERAL INFORMATION

FOOD SERVICE

No food or beverage of any kind is permitted in banquet or meeting rooms unless provided by the hotel. No food or beverage items, which remain uneaten after the event, may be removed from the hotel by the customer or attendees.

MENU PRICES

The hotel will confirm the food and beverage prices 60 days prior to the event.

Menu selections must be received by the hotel's catering department at least 14 days prior to the event.

MULTIPLE ENTRÉES

If multiple entrées are selected, there will be an additional \$100 labor charge for two entrées and \$150 for three entrées. Multiple entrée selections are not permitted for groups under 20.

LABOR CHARGE

There will be an additional \$25 labor charge for guarantees under 25 people and a \$100 labor charge for hot buffets under 50 people.

FINAL GUARANTEE

The final guarantee of attendance must be submitted to the catering department by 11:00am three business days prior to the event.

BANQUET BAR

Each banquet bar ordered must generate at least \$200 in sales per bartender or a \$100 per bartender service charge will be assessed. Barreled beer is not included in the \$200 minimum.

SERVICE CHARGES AND TAXES

All food and beverage items are subject to service charge and tax. The current service charge is 20%. State and local sales tax will then be added to the total amount. The current tax rate is 5.5%.

AUDIO VISUAL EQUIPMENT

Audio visual equipment must be contracted through the hotel's catering department. Audio visual is not permitted in banquet or meeting rooms unless provided by the hotel.

ROOM ASSIGNMENTS

All room assignments are subject to change, especially in the case of fluctuating attendance figures.

Any extraordinary room set up changes, within 72 hours prior to event, may be assessed a set-up fee of \$100.

DECORATING POLICIES

The hotel does not permit affixing of anything to the walls, floor or ceilings of rooms with staples, tape, glue or nails. No glitter, confetti or open flame candles will be allowed. All guest rooms and meeting/function rooms must be in the same condition that they were prior to the event.

STORAGE/TEAR DOWN POLICIES

All displays, materials, signs, banners and decorations must be removed prior to departure. The hotel will dispose of any item left in the function room.

PACKAGE SHIPPING AND HANDLING

The hotel will accept packages up to three business days prior to the event. The first 10 boxes will not be assessed a handling fee. Each box after 10 will be charged a \$1 per box handling fee. Oversized boxes or boxes weighing more than 50 lbs. may be subject to an additional fee.

PARKING

Parking is based on availability in our underground parking ramp; prevailing rates apply. Our parking ramp has a 6'2" clearance.