



CATERING MENU

*Park*  
HOTEL

EST.  1871

MADISON'S ONLY  
CAPITOL SQUARE HOTEL



## APPETIZER TRAYS

Full tray is 50 servings.

### PLATTERS

#### **FRUIT AND CHEESE \$180**

array of seasonal fruit and Wisconsin cheese

#### **WISCONSIN CHEESE AND SAUSAGE \$185**

Cheddar, Swiss, and Provolone accompanied by hand-cut slices of gourmet summer sausage

#### **ANTIPASTO \$185**

traditional antipasto including marinated mozzarella, mixed olives, stuffed hot red peppers, and charcuterie

#### **HONEY-SMOKED ATLANTIC SALMON \$200**

with hard-boiled whites and yolks, capers, and red onions.  
Served with artisanal crackers

#### **CRUDITÉ \$140**

seasonal vegetables served with buttermilk ranch

### HANDMADE DIPS

#### **SPINACH ARTICHOKE AND CRAB \$140**

spinach and artichoke hearts blended with Parmesan cheese. Served with grilled pita triangles  
**WITH SNOW CRAB \$160**

#### **HUMMUS \$140**

chickpeas and tahini blended creamy and smooth with a delicate virgin olive oil. Served with soft pita triangles

#### **PIMENTO CHEESE \$140**

regional recipe of Wisconsin cheddar, cream cheese, and roasted red pepper blended smooth. Served with artisanal crackers

## HORS D'OEUVRES

Each item is 50 servings.

#### **COCKTAIL MEATBALLS \$125**

BBQ, Swedish, or Italian

#### **DEVEILED EGGS \$150**

hummus, smoked salmon, caviar or traditional

#### **STUFFED MUSHROOMS \$120**

with Italian sausage and mozzarella cheese

#### **CAPRESE SKEWERS \$140**

with basil, grape tomato, mozzarella, and balsamic reduction

#### **BRUSCHETTA \$140**

grilled bread topped with basil, tomato, onion and garlic

#### **LUMP CRAB CAKES \$200**

pan seared

#### **JUMBO SHRIMP COCKTAIL \$180**

poached in tarragon fumet

#### **SPANAKOPITA \$160**

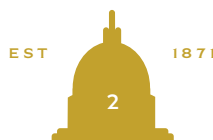
traditional savory spinach in phyllo

#### **ASSORTED TARTS \$140**

goat cheese & pesto, raspberry & brie, broccoli & cream cheese, spinach & feta

#### **SCALLOPS \$200**

wrapped in bacon



# CARVING STATIONS

Carving stations require a chef attendant at \$40 per hour. (Minimum of one hour)

## ROASTED TURKEY BREAST \$160

SERVES 40 PEOPLE

glazed with bourbon molasses and accompanied by cranberry mustard and BBQ sauce

## GRILLED PORK LOIN \$190

SERVES 40 PEOPLE

served with demi-glace with a hint of mustard

## ROASTED BEEF TENDERLOIN \$185

SERVES 20 PEOPLE

with port wine sauce

# BUFFET OFFERINGS

Dinner buffets include your entrée selection, one salad, two vegetables, two starches, and coffee & hot tea. Your buffet will be replenished and available to guests for one hour. An additional charge per person will be applied for guarantees less than 35 guests.

\$30/PERSON FOR 1 ENTRÉE

\$32/PERSON FOR 2 ENTRÉES

\$34/PERSON FOR 3 ENTRÉES

## ENTRÉE

### PAN-SEARED SIRLOIN

with mushroom medley and caramelized onions

### CHICKEN MARSALA

with rich Marsala wine reduction

### GRILLED PORK TENDERLOIN

with Caribbean pineapple sauce

### ROASTED FRESH SALMON

with spinach and crab meat sauce

### CHICKEN PICATTA

with lemon butter sauce

### BAKED AIRLINE CHICKEN BREAST

with roasted shallots and Gruyere cheese

## SALAD

Park Salad  
Caesar Salad\*  
Caprese Salad\*  
Greek Salad\*

## VEGETABLE

Broccoli Crowns  
Green Beans Almondine  
Roasted Asparagus  
Seasonal Vegetables  
Baby Vegetables  
(carrots, zucchini, squash)

## STARCH

Duchess Potatoes  
Wild Rice Pilaf  
Red Bliss Roasted Potatoes  
Baked Fingerling Potatoes  
Garlic Mashed Potatoes

\*Enhance your meal by selecting on of these salads instead of the Park for \$2 additional per guest.

# PLATED ENTRÉES

Dinner entrées include fresh baked dinner rolls, Park Salad, vegetable & starch, coffee & tea.

### CHICKEN MARSALA

with rich Marsala wine reduction  
\$26/PERSON

### ROASTED TOP SIRLOIN

with mushroom medley and caramelized onions  
\$32/PERSON

### CHICKEN PICATTA

with lemon butter sauce  
\$26/PERSON

### PAN-FRIED WALLEYE FILET

with creamy tartar sauce  
\$30/PERSON

### CHICKEN SALTIMBOCCA

with prosciutto and spinach  
\$26/PERSON

### SEARED MAHI-MAHI

with pineapple salsa  
\$28/PERSON

### SEARED FILET MIGNON

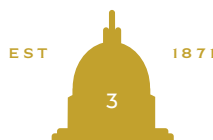
with port wine sauce  
\$36/PERSON

### ITALIAN STUFFED SHELLS

served au gratin with Pomodoro sauce  
\$24/PERSON

### GRILLED NEW YORK STRIP

with chimichurri sauce  
\$36/PERSON



# 12 & UNDER OFFERINGS

SELECT ONE CHILD'S ENTREE

\$14/PERSON

## BEEF SLIDERS

with fries and chef's choice vegetable

## MACARONI & CHEESE

with sliced hot dogs and chef's choice vegetable

## CHICKEN STRIPS

with ranch for dipping, fries, and chef's choice vegetable

# CHEF'S STATIONS

These dishes will be made to order in front of your guests by a Park Hotel chef as part of a cocktail reception or to supplement a buffet.

\$14 PER PERSON PLUS \$40/HOUR FOR CHEF ATTENDANT

## MACARONI AND CHEESE BAR

guests will select from a variety of cheeses and toppings such as bacon, chicken, green onions, broccoli, and roasted cherry tomatoes

## FAJITA STATION

guests will select from chicken and steak with all the traditional toppings

## PASTA BAR

guests will select from two pastas and two sauces of your choosing, served with traditional toppings and warm breadsticks

### PASTA CHOICES

Farfalle  
Linguini  
Cheese Ravioli  
Penne

### SAUCE CHOICES

Pomodoro  
Pesto  
Mornay  
Meat Sauce

# LATE NIGHT

## PIZZA \$18/EA

Pepperoni, Sausage, Deluxe, Cheese

## SLIDERS \$3.25/EA

Beef or Chicken

## NACHO BAR \$200

serves 50 guests

## CHEESE CURDS \$16/LB

## BEEF EMPANADAS \$3/EA

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# BAR SERVICE

The bar charge for partially or fully sponsored bars is a minimum of \$25 per hour per bar. The bar charge for cash bars is at least \$45 per hour per bar. Each bar includes up to two experienced bartenders (based on expected numbers). Any bar function may be closed early per management discretion. The Hotel reserves the right to require security at any/all functions. When required, guests must hire licensed and insured security staff and must show proof of hire. All alcoholic beverages must be supplied by the Hotel.

## HOUSE WINES

**CABERNET SAUVIGNON, CHARDONNAY,  
MERLOT, SAUVIGNON BLANC, MOSCATO,  
PINOT NOIR, PINO GRIGIO**

Canyon Road | Modesto, CA  
\$26/BOTTLE, \$8/GLASS

### RIESLING

Botham | Barneveld, Wisconsin  
\$28/BOTTLE, \$9/GLASS

### PRAIRIE FUME

Wollersheim | Sauk City, Wisconsin  
\$28/BOTTLE, \$9/GLASS

## ELITE WINES

MENU AVAILABLE UPON REQUEST

## SPARKLING WINES

**BALLATORE** California \$26/BOTTLE

**KORBEL BRUT** California \$32/BOTTLE

**JAUME SERRA CRISTALINO** Spain \$32/BOTTLE

## BEER

**BOTTLED BEER** Domestic \$5/BOTTLE

**IMPORTED BOTTLED BEER** Premium \$6/BOTTLE

**QUARTER BARREL** Standard domestic beer \$200/EACH

**HALF BARREL** Standard domestic beer \$325/EACH

**HALF BARREL** Craft beer \$425 AND UP

Quotes for quarter barrels and half barrels of imported or microbrew are available upon request.

## MIXED DRINKS

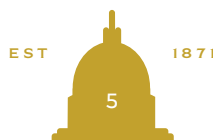
**PREMIUM** \$8/DRINK

**TOP SHELF BRAND** \$9/DRINK

**CORDIALS AND SPECIALTY DRINKS** \$ VARIES

## PARK PUNCH

**PREMIUM RUM OR VODKA**, fruit punch, ginger ale,  
slices of orange, lemon, pineapple and maraschino cherries  
\$95/GAL



# CATERING POLICIES

**Food Service:** Food and/or beverage is not permitted to be brought into the meeting or banquet rooms by the Client or their guests. According to Wisconsin Administrative Code (DH&SS, Section 196.07), no food or beverage of any kind is permitted in banquet or meeting rooms unless it is provided by The Hotel. Health regulations prohibit any food or beverage from being removed from The Hotel prior to, during or after a function. **Service Charges, Taxes and Guarantees:** Add 20% service charge and 5.5% tax to all food & beverage items. Add an additional 5.5% tax onto all service charges. All menu prices are guaranteed 60 days prior to your event. Prior to 60 days, prices are subject to change. Three weeks prior to the function please inform the catering Department of the menu selections, bar arrangements, room layout and any other important information. A firm guarantee on all meal functions and a signed Banquet Event Order is due by 10a.m., three days prior to a function. If more than one entrée is chosen, an exact guarantee for each entrée is required. If the guarantee is not received on time, the plan number will become your guarantee and the group will be charged accordingly, unless the actual number is greater.

**Beverage Service:** The bar charge, for partially or fully sponsored bars, is at least \$25 per hour/per bar, the bar charge, for cash bars, is at least \$45 per hour/per bar. Each bar includes up to 2 experienced bartenders (based on expected numbers). (Functions at the Top of the Park must end by 10pm Sunday through Thursday and 11pm on Friday and Saturday.) The Hotel reserves the right to require security at any/all functions. When required, guests must hire licensed and insured security staff and must show proof of hire. All alcoholic beverages must be supplied by the Hotel. Any bar function may be closed early, per management discretion. All functions must provide a prepayment of estimated event costs and provide a credit card number to keep on file.

**Meeting/Banquet Rooms:** The Hotel reserves the right to change meeting room assignments as necessary, even after a signed Catering Agreement has been received. Each meeting room includes all requested round, classroom or conference tables for attendees (draped in ivory linen), banquet chairs and up to 5 skirted tables for registration, head table, displays, etc. If more than 5 skirted tables are required, a charge of \$15 per additional table will apply. If a change from the original room setup is requested on the day of the function, a labor charge will be added to the banquet check. The Hotel also reserves the right to charge an additional fee for setup of meeting rooms with extraordinary requirements.

**Decorations:** The Hotel does not permit the affixing of anything to the walls, floor or ceilings of meeting rooms with nails, staples, thumbtacks, tape or any other substance unless approval has been established prior to your event. No confetti, glitter or similar material is allowed. The Hotel will charge a cleaning fee to the Client, should the meeting/banquet room be left in an unacceptable condition. The Hotel assumes no responsibility for the damage, loss or theft of merchandise or articles left in The Hotel prior to, during or after a function, that belong to the client, guest or vendor.

**Payments:** The Hotel requires an advance deposit with the signed Catering Agreement for all functions. The deposit will equal, at least, the cost of the banquet room and setup. Advance deposits are non-refundable should cancellation become necessary. Advance deposits will be deducted from the final invoice. Estimated payments are required by 10 a.m., three days prior to an event. Payment in full must be received by the end of each event. We do not accept direct bill payments. All functions must provide prepayment or credit card to cover estimated event costs.

**Cancellation:** A cancellation fee, equal to the room, setup and estimated food and beverage costs, will apply if a group cancels within 90 days of the function. The Hotel reserves the right to re-sell any space which has been cancelled.

**Valet Parking:** Charges may be direct-billed to a catering function only if The Hotel is aware of this request in advance. The cost per standard size vehicle is \$2 per hour (maximum \$10) plus a \$2 service charge per vehicle. Parking is not guaranteed except for overnight guests.

