



22 S. CARROLL ST  
608 285 8000

PARKHOTELMADISON.COM

## CATERING MENU

### BEVERAGES

**House Coffee** Regular or Decaf \$35/GAL

**Hot Tea** Assorted Tazo \$30/GAL

**Hot Chocolate or Apple Cider** \$35/GAL

**Soft Drinks** \$3/CAN

**Fruit Juice** (Apple, Orange, Cranberry)

\$4/BOTTLE or \$16/CARAFE

**Lemonade, Fruit Punch, Iced Tea**

\$14/CARAFE

**Milk** (2% or Skim) \$16/CARAFE

**Bottled Water**

(San Pellegrino, Mineral or Sparkling) \$4

### BAKER'S OVEN

Assorted Pastries & Baked Goods \$36/DZ

Pick up to 4

**Cinnamon Rolls**

**Fresh-Baked Doughnuts**

**Muffins**

**Fruit Breads**

**Danish Coffee Cake**

**Mini Croissants** (Served w/  
Butter and Jam)

**Apple or Cherry Turnovers**

**Kringle**

**Water Infusion Station** \$3/PERSON

Choose from a variety of fruits, vegetables,  
and herbs for your infusion station.

*Infusion Station available for groups of 20 - 100*

**Assorted Dessert Bars** \$38/DZ

**Assorted Cookies** \$30/DZ

**Rice Crispy Treats** \$25/DZ

**Fudge Brownies** \$30/DZ

**Assorted Holiday Treats** \$35/DZ

**Warm Cinnamon Churros** \$36/DZ

## BREAKFAST

### CONTINENTAL BREAKFASTS

*Continental breakfasts include coffee and hot tea and are refreshed for a period of up to one hour. An additional charge of \$4/person will be applied to the menu price for guarantees of fewer than 20 guests.*

### RISE & SHINE

Assorted muffins, seasonal fruit salad  
\$10/PERSON

### QUICK PICK

Egg and cheese breakfast sandwich on a warm biscuit with choice of bacon or sausage, whole fruit, and individual yogurts \$16/PERSON

### SMART START

Oatmeal with brown sugar and raisins, yogurt with granola, seasonal fruit salad, chilled hard-boiled eggs, and muffins  
\$14/PERSON

### BREAKFAST ENHANCEMENTS

French Toast or Waffles \$3.50/PERSON

Oatmeal Served with Brown Sugar and

Raisins \$3/PERSON **GF/DF**

Individual Cold Cereals with Milk \$3/PERSON

Biscuits and Sausage Gravy \$3/PERSON

Bacon, Sausage, or Country Ham

\$3/PERSON **GF/DF**

Yogurt with Granola \$4/PERSON

Whole Fresh Fruit \$3/PERSON

Chilled Fruit Juices \$2/PERSON

Gluten-Free Bread \$4/PERSON

### OMELET STATION \$8/PERSON

Wisconsin cheddar, swiss, and feta cheeses, bell peppers, spinach, onions, diced tomatoes, mushrooms, sausage, bacon, and ham

*Requires chef attendant \$45/hour, one hour minimum*

### SPECIAL BEVERAGES

Mimosas \$9/DRINK

Bloody Mary \$9/DRINK

N/A Bloody Mary \$4/DRINK

Build Your Own Bloody Mary Bar  
\$12/DRINK

*Requires licensed bartender \$45/hour, one hour minimum*

EST 1871

NOTE: Items are marked gluten free (GF), dairy free (DF), and/or vegetarian (V).

## BREAKFAST BUFFETS

Breakfast buffets include coffee and hot tea and are refreshed for a period of up to one hour. An additional charge of \$4/person will be applied to the menu price for guarantees of fewer than 20 guests.

### THE FARMER'S

Assorted pastries, seasonal fruit salad, scrambled eggs, bacon, sausage, and Park potatoes **\$20/PERSON**

### THE CAPITOL

Assorted pastries, seasonal fruit salad, cinnamon French toast with fruit topping and maple syrup, scrambled eggs, bacon, sausage, and Park potatoes **\$22/PERSON**

### THE SQUARE

Assorted pastries, seasonal fruit salad, Buttermilk biscuits with sausage gravy, waffles with maple syrup and berries, Denver scrambled eggs, bacon, sausage, and Park potatoes **\$24/PERSON**

### THE SIGNATURE PARK BRUNCH

Park salad bar, fresh fruit display, choice of soup, buttermilk biscuits with sausage gravy, waffles with maple syrup and berries, Denver scrambled eggs, sausage, bacon, seasoned potato rounds, and choice of cheeseburger or crispy chicken sliders **\$30/PERSON**

### SOUP CHOICES:

*Creamy Chicken & Wild Rice*

*Chicken Creole*

*Flame-Roasted Apple & Butternut Squash* ▼

*Tomato Basil Bisque* ▼

*Wisconsin Beer Cheese* ▼

*Soup Du Jour*

## PLATED BREAKFASTS

Breakfast entrées include coffee and hot tea. Prices are based on a maximum of two entrée choices; if an additional entrée is requested, \$2 will be added to each entrée.

### QUICHE

Choice of quiche Florentine or Lorraine served with Park potatoes and seasonal fruit salad **\$16/PERSON**

### EGGS BENEDICT

Two toasted English muffins topped with Canadian bacon, poached eggs, and Hollandaise sauce, served with Park potatoes and seasonal fruit salad **\$18/PERSON**

### THE FARMER'S PLATE

Scrambled eggs, Park potatoes, bacon, seasonal fruit salad, and a buttermilk biscuit **\$16/PERSON**

### BISCUITS & GRAVY

Buttermilk biscuits served with sausage gravy, Park potatoes, scrambled eggs, and seasonal fruit salad **\$18/PERSON**

### CINNAMON FRENCH TOAST

Hand dipped French toast accompanied by maple syrup and butter, served with sausage links and seasonal fruit salad **\$16/PERSON**

See "Breakfast Enhancements" on page one to add items to your buffet or plated breakfast.

## BREAKFAST CHARCUTERIE TRAY

Miniature quiche, scones, bagels, croissants, & yogurt cups with granola. Served with cream cheese, jam, salmon, sliced hard boiled eggs, assorted sliced fruit.

**Served as a display in an event space or on a tray to be delivered to a guest room. Minimum of 10 guests. \$13/PERSON**

# LUNCH

## LUNCH SANDWICHES

Lunch sandwiches include kettle chips, a pickle spear, coffee, hot tea, and iced tea. Substitute gluten-free bread for \$1 /PERSON.

### DELI CROISSANT

Choice of deli-style turkey breast, ham, roast beef, or salami with Wisconsin Cheddar cheese, tomato, and lettuce, served on a flaky croissant **\$15/PERSON**

### GARDEN WRAP **V**

Red onions, bell peppers, tomatoes, cucumbers, spinach, mushrooms, and roasted red pepper cream cheese in a tortilla wrap **\$15/PERSON**

### CHICKEN OR THE EGG

Choice of chicken salad or egg salad on a flaky croissant **\$15/PERSON**

### ROLL WITH IT

Deli-style ham, lettuce, tomato, and Wisconsin Cheddar cheese with honey dijon mustard on a pretzel roll **\$15/PERSON**

### THE ITALIAN

Salami, smoked ham, pepperoni, tomatoes, lettuce, marinated onions, and garlic & herb mascarpone on Italian roll **\$15/PERSON**

### SOUTHWESTERN WRAP

Grilled chicken, corn & black bean salsa, lettuce, Wisconsin cheddar cheese, and spicy fiesta cream cheese in a tortilla wrap **\$17/PERSON**

### TURKEY FOCACCIA

Deli-style turkey, prosciutto, fresh mozzarella, arugula, and tomato with pesto mayo on asiago focaccia **\$17/PERSON**

### RANCH BLT WRAP

Crispy bacon, diced tomato, lettuce, romaine lettuce, and garlic herb spread in a tortilla wrap **\$17/PERSON**

### BOX IT UP!

Do your guests need to make a flight? Jump on a tour bus? Attend a meeting off-site? Choose any of our sandwiches or wraps to be boxed up for an additional \$3/person. All boxed meals are served with chips, cookies, and whole fruit.



## LUNCH SALADS

Lunch salads include rolls & butter, coffee, hot tea and iced tea.

### SOUTHWESTERN TACO

Sliced flank steak, lettuce, corn, black beans, shredded cheese, tomatoes, and scallions on crispy tortilla chips with cotija dressing **\$17/PERSON**

### MEDITERRANEAN **V**

Arugula, spinach, fresh mozzarella, onion, Kalamata olives, and quinoa tabbouleh with lemon vinaigrette **\$15/PERSON**

### TURKEY COBB

Mixed lettuce greens topped with turkey breast, chopped bacon, tomatoes, sliced hardboiled egg, bleu cheese, and avocado, served with choice of dressing **\$18/PERSON**

### CAESAR

Romaine lettuce with Caesar dressing, topped with parmesan cheese and croutons, garnished with lemon **\$14/PERSON**  
**(ADD GRILLED CHICKEN FOR \$3/PERSON OR SALMON FOR \$4/PERSON)**

### PARK SALAD **V**

Artisan greens, cherry tomatoes, cucumbers, crispy chickpeas, red onion, spun carrots, and diced yellow pepper with choice of dressing  
Recommended with Roasted Red Pepper Dressing **\$15/PERSON**

Add cookies or brownies to any lunch entrée for \$1.50/person. Substitute a garden pasta or seasonal fruit salad for chips for \$2.50/person. Prices are based on a maximum of two entrée choices; if an additional entrée is requested, \$4 will be added to all entrées.

# LUNCH ENTRÉES

Lunch entrées include a Park salad with choice of dressing, rolls & butter, coffee, hot tea, and iced tea.

## PENNE PASTA **V**

Pasta with marinara and your choice of homemade meatballs or Alfredo chicken served with seasonal vegetables  
**\$16/PERSON**

## BEEF STROGANOFF

Tenderloin tips sautéed with fresh mushrooms and pearl onions in a sour cream sauce over egg noodles served with seasonal vegetables  
**\$18/PERSON**

## MEDITERRANEAN CHICKEN

Marinated chicken with spinach, feta, and red pepper served with pearl couscous and seasonal vegetables  
**\$18/PERSON**

## CHICKEN FAJITAS

Build your own fajitas with bell peppers, onions, cheese, lettuce, and diced tomatoes, served with flour tortillas, salsa verde, Mexican rice, and refried beans **\$17/PERSON (SUBSTITUTE STEAK FOR \$4/PERSON)**

## CHICKEN STIR FRY **GF/DF**

Fresh carrots, celery, bell peppers, water chestnuts, sugar snap peas, and broccoli in sesame sauce on steamed rice  
**\$16/PERSON (SUBSTITUTE STEAK FOR \$3/PERSON)**

## PARMESAN CRUSTED COD

Cod filet baked with a crispy parmesan crust. Served with rice pilaf and seasonal vegetables **\$17/PERSON**

Prices are based on a maximum of two entrée choices; if an additional entrée is requested, \$4 will be added to all entrées. Add cookies or brownies to any lunch entrée for \$1.50/person.

# THEMED LUNCH BUFFETS

Lunch buffets include coffee, hot tea, and iced tea.

## THE CARROLL STREET DELI

Seasonal fruit salad or choice of soup, assorted breads, Wisconsin cheeses, deli-sliced turkey, ham, hard salami, and roast beef, bell peppers, red onions, cucumbers, pickles, lettuce, tomatoes, individual bags of chips, and condiments  
**\$22/PERSON**

## SOUP & SALAD

Mixed salad greens, sliced mushrooms, cucumbers, diced ham, bacon, chicken, tomatoes, black olives, shredded cheese, and croutons, served with artisan rolls, egg salad, chicken salad, and choice of soup **\$22/PERSON**

## WISCONSIN TAILGATE

Burgers and Johnsonville brats with assorted condiments, buns, potato salad, fresh crudite with creamy dill dip, and kettle chips with french onion dip. (Ask about adding Boca burgers or dogs.)  
**\$23/PERSON**

## SOUP CHOICES:

*Creamy Chicken & Wild Rice, Chicken Creole, Flame-Roasted Apple & Butternut Squash **V**, Tomato Basil Bisque **V**, Wisconsin Beer Cheese **V**, Soup Du Jour*

## THEMED BREAKS

All breaks include soft drinks and are available for a period of one hour.

## TAKE A HIKE **V**

Trail mix, granola bars, and whole fruit **\$12/PERSON**

## PICK ME UP **V**

Cookies and brownies, whole fruit, mini braided pretzels  
**\$12/PERSON**

## FARMER'S MARKET **GF/V**

Seasonal vegetables with dill dip, dried fruits, nuts, and assorted Wisconsin cheese curds **\$16/PERSON**

## MEXICAN FIESTA

Seasoned flank steak and chicken fajitas, black beans, Mexican rice, soft flour and soft corn tortillas, salsa verde and salsa rojo, guacamole, shredded cheese, sour cream, and pico de gallo  
**\$22/PERSON**

## ITALIAN FEAST

Park salad bar, breadsticks, handmade Italian meatballs, chicken, steamed vegetables, penne and fettuccine pasta, and marinara and Alfredo sauces **\$23/PERSON**

*Replenished and available for guests for a period of up to one hour. An additional charge of \$4/person will be applied to the menu price for guarantees less than 35 guests.*

## A LA CARTE

**INDIVIDUAL FRUIT YOGURT \$3/EACH**  
**ASSORTED SEASONAL WHOLE FRUIT \$3/ITEM**  
**GRANOLA BARS \$3/EACH**  
**GARDETTO'S PARTY MIX \$14/LB**  
**TRAIL MIX \$16/LB**  
**MINI SNACK PRETZELS \$14/LB**  
**TORTILLA CHIPS \$14/LB**  
**SALSA \$6/PT**  
**GUACAMOLE \$8/PT**  
**POTATO CHIPS \$14/LB**  
**FRENCH ONION DIP \$6/PT**  
**DRY ROASTED PEANUTS \$14/LB**  
**MIXED NUTS \$16/LB**

## ALL DAY BEVERAGE PACKAGE

(soft drinks, water, coffee, tea) **\$12/PERSON**

# DINNER

Dinner entrées include a Park salad with choice of dressing, fresh baked bread, choice of vegetable and starch, coffee, and hot tea.

## DINNER ENTRÉES

### CHICKEN MARSALA GF/DF

Seared chicken breast topped with Marsala wine sauce, mushrooms, and scallions \$27/PERSON

### CHICKEN CORDON BLEU

Breaded chicken breast filled with ham and Swiss cheese, topped with Mornay sauce \$29/PERSON

### ITALIAN CHICKEN GF

Chicken breast stuffed with sundried tomatoes and goat cheese, and topped with cipollini onions and a balsamic glaze \$27/PERSON

### TRUFFLED CHICKEN GF

Chicken breast pan roasted with cipollini onions and topped with truffle cream sauce \$30/PERSON

### CHICKEN SALTIMBOCCA GF/DF

Pan-roasted chicken breast filled with prosciutto and spinach in a white wine sauce \$29/PERSON

### CHICKEN PICATTA

Baked chicken breast in a caper and lemon butter sauce \$27/PERSON

### MUSHROOM THYME PORK CHOP GF/DF

Roasted pork chop topped with a mushroom thyme sauce \$32/PERSON

### ROASTED-APPLE PORK LOIN GF/DF

Apple-glazed pork loin, slow roasted to perfection and topped with maple apple chutney \$32/PERSON

### BONE-IN PORK CHOP GF

Roasted pork chop topped with balsamic reduction and gorgonzola cheese \$32/PERSON

### BEEF OSCAR GF

Beef tenderloin topped with crab meat and fresh asparagus finished with Béarnaise sauce \$60/PERSON

### CENTER-CUT TOP SIRLOIN GF/DF

Steak topped with sautéed button mushrooms and caramelized onions \$42/PERSON

### GRILLED RIBEYE GF/DF

Hand-cut steak served with cipollini onion au jus \$48/PERSON

### PRIME RIB GF/DF

Boneless prime rib of beef slowly roasted and topped with au jus \$45/PERSON

### SEARED FILET GF/DF

Filet seared to perfection \$55/PERSON

### PARMESAN COD

Pan roasted with parmesan cheese and panko \$30/PERSON

### ATLANTIC SALMON GF

Broiled Atlantic salmon topped with a Dijon-tarragon sauce \$34/PERSON

### PAN-ROASTED WALLEYE FILET GF/DF

Cornmeal-crusted walleye with tartar sauce \$34/PERSON

### LASAGNA V

Layered lasagna noodles with spinach, mushrooms, onions, bell peppers, Italian cheese and marinara sauce (not served with an additional starch - add ground beef or Italian pork sausage for \$3/person) \$27/PERSON

### STUFFED SHELLS V

Filled with ricotta cheese and herbs, topped with marinara and Alfredo sauces (not served with an additional starch) \$25/PERSON

### STUFFED PEPPERS GF/V

Bell peppers filled with fire roasted corn, black beans, green chiles, and pepper jack cheese. Served over saffron rice and finished with salsa verde (not served with an additional starch)  
*Vegan Stuffed Peppers would have roasted squash instead of pepper jack cheese. \$27/PERSON*

### EGGPLANT PARMIGIANA V

Breaded eggplant slices layered with chunky vegetable marinara, spinach, mushrooms, bell peppers, mozzarella, and parmesan cheese (not served with an additional starch) \$25/PERSON

*Prices are based on a maximum of two entrée choices.*

*This includes dietary restrictions but does not include a kid's meal or a vegetarian entrée. If an additional entrée is requested, \$6 will be added to all entrées.*

**Vegetable and Starch choices are on the next page.**

*Consuming raw or undercooked meat, poultry, shellfish, or eggs may increase your risk of foodborne illness. Foods served rare or medium rare may be undercooked and will only be served on the consumer's request.*

## SIDE SELECTIONS

### VEGETABLES

- Sauteed Zucchini & Yellow Squash **GF/DF/V**
- Cauliflower & Broccoli Florets **GF/V**
- Green Beans **GF/V**
- Seared Asparagus **GF/V**
- Roasted Root Vegetables **GF/DF/V**
- Steamed Carrots **GF/V**
- Seasonal Vegetables **GF/V**
- Nueske's Bacon Brussel Sprouts **GF/DF**

### STARCH

- Garlic Mashed Potatoes **GF/V**
- Roasted Baby Red Potatoes **GF/DF/V**
- Baked Potato **GF/DF/V**
- Au Gratin Potatoes **V**
- Duchess Potatoes **GF/V**
- Truffle Mashed Potatoes **GF/V**
- Caramelized Sweet Potatoes **GF/V**
- Wild Rice Pilaf **GF/DF/V**
- Macaroni & Cheese **V**
- Saffron Rice **GF/DF/V**

## ENHANCED SALADS

Choose to replace our Park salad with:

### CAESAR

Romaine lettuce tossed with Caesar dressing, topped with sliced hardboiled eggs, parmesan cheese, and croutons. Garnished with lemon **\$2/PERSON IN ADDITION TO ENTREE PRICE**

### ROASTED PEAR AND ARUGULA **GF**

Arugula, goat cheese, and candied pecans served with a lemon vinaigrette **\$2/PERSON IN ADDITION TO ENTREE PRICE**

### CAPRESE **GF/V**

Fresh mozzarella cheese, tomatoes, and fresh basil. Drizzled with olive oil and balsamic vinegar **\$3/PERSON IN ADDITION TO ENTREE PRICE**

## KIDS MENU

Available for children 12 years or younger. Includes broccoli, fresh cut fruit, and a cup of milk.

### CHICKEN STRIPS

Served with French fries **\$15/CHILD**

### MAC & CHEESE **V**

Macaroni and Wisconsin cheese **\$15/CHILD**

### MINI PIZZA

7-inch thin-crust cheese or pepperoni pizza **\$15/CHILD**

### BEEF SLIDERS

Mini cheeseburgers served with French fries **\$15/CHILD**

## THEMED DINNER BUFFETS

Dinner buffets include coffee, hot tea, and iced tea.

### ITALIAN FEAST

Park salad bar, vegetable minestrone soup, breadsticks, handmade Italian meatballs, pesto grilled chicken, steamed vegetables, cavatappi pasta, fettuccine pasta, marinara, and Alfredo sauces **\$31/PERSON**  
(ADD SHRIMP SCAMPI FOR **\$5/PERSON**)

### MEXICAN FIESTA

Seasoned flank steak and chicken fajitas, black beans, Mexican rice, soft flour and soft corn tortillas, salsa verde and salsa rojo, guacamole, shredded cheese, sour cream, and pico de gallo **\$31/PERSON**

### THE PARK

Park salad bar, choice of soup, rolls with butter, smashed baby red potatoes, seasonal vegetables, oven-roasted turkey breast, and sliced strip loin **\$35/PERSON**

### SOUP CHOICES:

*Creamy Chicken & Wild Rice, Chicken Creole, Flame-Roasted Apple & Butternut Squash **V**, Tomato Basil Bisque **V**, Wisconsin Beer Cheese **V**, Soup Du Jour*

### SOUTHERN CLASSIC

Barbecue ribs, oven-roasted chicken, corn on the cob, brown sugar baked beans, smashed baby reds, green beans, macaroni and cheese, coleslaw, and cornbread muffins **\$31/PERSON**

### GREEK

Greek salad buffet, lentil soup, soft pitas, lettuce, red onions, Kalamata olives, feta cheese, sliced cucumbers, tomato wedges, beef gyros, Mediterranean chicken breasts, tzatziki hummus with toasted pita chips and sliced vegetables **\$33/PERSON**

### ON WISCONSIN

Park salad bar, Wisconsin beer cheese soup, Johnsonville brats with buns and condiments, fried cod, corn on the cob, pasta salad, coleslaw, and smashed baby red potatoes **\$33/PERSON**

*Replenished and available for guests for a period of up to one hour.*

*An additional charge of \$6/person will be applied to the menu price for guarantees of less than 35 guests.*

# BUILD YOUR OWN BUFFET

*Dinner buffets include rolls & butter, coffee, and hot tea.*

**\$38/PERSON FOR 2 ENTRÉE(S)    \$40/PERSON FOR 3 ENTRÉE(S)**

**INCLUDES CHOICE OF TWO SALADS, TWO STARCHES, AND TWO VEGETABLES**

## ENTRÉE

Coffee and Coriander Pork Tenderloin, Roasted-Apple Pork Loin, Sliced Turkey Breast, Chicken Marsala, Chicken Picatta, Italian Chicken, Sliced Roast Beef, Top Sirloin, Parmesan-Crusted Cod, Dijon-Tarragon Atlantic Salmon, Crab Cakes, Shrimp Scampi, Stuffed Peppers, Eggplant Parmigiana, Stuffed Shells

## SALAD

Park Salad, Caesar Salad, Vegetable Pasta Salad, Pear & Arugula Salad, Seasonal Fruit Salad, Potato Salad, Caprese Salad, Cole Slaw

## STARCH

Garlic Mashed Potatoes, Roasted Baby Red Potatoes, Baked Potato, Au Gratin Potatoes, Duchess Potatoes, Truffle Mashed Potatoes, Wild Rice Pilaf, Saffron Rice, Pearl Couscous, Macaroni and Cheese, Carmelized Sweet Potatoes

## VEGETABLE

Sauteed Zucchini and Yellow Squash, Cauliflower and Broccoli Florets, Green Beans, Seared Asparagus, Roasted Root Vegetables, Steamed Carrots, Seasonal Vegetables, Bacon Brussels Sprouts

*Replenished and available for guests for a period of up to one hour.*

*An additional charge of \$6/person will be applied to the menu price for guarantees of less than 40 guests.*

# DESSERTS

## CAKES AND PIES\*

Red Velvet Cake, Chocolate Layer Cake, Turtle Cheesecake, Raspberry Swirl Cheesecake, New York Cheesecake with Fruit Topping, German Chocolate Cake, Carrot Cake, Pound Cake with Fruit Topping, Apple Pie, Cherry Pie, Pumpkin Pie, Flourless Chocolate Cake **GF**

**CHEF'S CHOICE WITH MEAL \$4/SLICE**

**A LA CARTE \$6/SLICE**

**A LA MODE ADDITIONAL \$1/SLICE**

*\*If more than one dessert choice is selected, \$2 will be added to each*

## ICE CREAM SUNDAE BAR **GF**

*A minimum of 40 guests is required*

Babcock or Chocolate Shoppe vanilla ice cream, hot fudge, caramel, strawberry sauce, rainbow sprinkles, whipped cream, maraschino cherries, chopped nuts, and a variety of other chef's choice toppings **\$10/PERSON**

## GELATO **GF**

Frozen stemware with your choice of two or three (1 oz) scoops of gelato. **\$6/TWO SCOOPS** or **\$8/THREE SCOOPS**

## CHOCOLATE-COVERED FRUIT **GF**

Chocolate-covered strawberries, cherries, bananas, and pineapple chunks **\$32/DOZEN**

## PETIT FOURS

A variety of mini cakes, cheesecakes, and other bite-size desserts **\$29/DOZEN**

## DESSERT BAR DISPLAY

Assorted desserts **\$38/DOZEN**

## BROWNIES **GF**

Double Chocolate Fudge **\$40/DOZEN**

## CINNAMON CHURROS

Served warm with chocolate sauce **\$36/DOZEN**

# CARVING STATIONS

*Carving stations require a chef attendant at \$45/hour with a minimum of one hour.*

*The carving station includes cocktail buns and condiments.*

## BEEF TENDERLOIN \$275/EACH **GF**

Cabernet demi-glace and horseradish creme  
(20-30 servings)

## TURKEY BREAST \$200/EACH **GF/DF**

Cranberry mustard  
(40-50 servings)

## PRIME RIB \$425/EACH **GF**

Horseradish creme  
(50-60 servings)

## NEW YORK STRIPLOIN \$400/EACH **GF**

Steakhouse aoli  
(40-50 servings)

## GLAZED PIT HAM \$175/EACH **GF/DF**

Whole grain mustard  
(40-50 servings)

# HORS D'OEUVRES & LATE NIGHT

Hors d'oeuvres are sold in increments of 50 pieces. Butler service is available for a charge of \$25 per butler/hour.

## SERVED CHILLED

### CAPRESE SKEWERS **GF/V**

Bite sized mozzarella and tomato garnished with fresh basil \$160

### SHRIMP COCKTAIL **GF/DF**

House-made cocktail sauce \$190

### BRUSCHETTA THREE WAYS **V**

Classic, caprese, and Greek tapenade; assorted crostini \$170

### DEVEILED EGGS **GF/DF**

Traditional or smoked salmon \$120

### TUNA TACOS **DF**

Ahi tuna with a soy-chile glaze served in crispy wonton shells \$200

### SHRIMP CEVICHE

Shrimp, tomato, onion, avocado, chili peppers, garlic, and cilantro \$160

### ASSORTED COCKTAIL SANDWICHES

Roast beef, turkey, ham, and veggie \$150

### ASSORTED TARTS **V**

Goat cheese and pesto, raspberry brie, spinach feta, and roasted vegetable \$120

### PINWHEELS

Your choice of salmon with tarragon cream cheese, Southwest chicken, or roasted vegetable \$120

### WISCONSIN CHEESE CURDS **GF**

Fresh Wisconsin cheese curds \$110

## SERVED HOT

### BACON-WRAPPED SCALLOPS **GF/DF** \$220

### BACON-WRAPPED WATER CHESTNUTS **GF/DF** \$150

### SPINACH AND CHEESE MUSHROOM CAPS **GF** \$115

### SAUSAGE-STUFFED MUSHROOM CAPS **GF/DF** \$125

### MEDITERRANEAN CHICKEN SATAY **GF** \$170

### SESAME CHICKEN SATAY **GF/DF** \$170

### TERIYAKI CHICKEN SATAY **GF/DF** \$170

### VEGETABLE SPRING ROLLS **DF/V**

Sweet and sour sauce \$120

### PRETZEL BITES

Warm cheese and mustard \$140

### CHICKEN QUESADILLA BITES \$110

### STREET TACOS

Steak \$180

Shrimp \$180

Chicken \$150

### SPANAKOPITA \$180

### POT STICKERS **DF**

Ponzu sauce \$120

### MINI CRAB CAKES

House remoulade \$200

### PANKO SHRIMP **DF**

Orange sweet-chile sauce \$180

### HANDROLLED MEATBALLS **DF/GF**

Italian, Swedish, or BBQ meatballs. Our meatballs are handmade. Ingredients can be adjusted for dietary restrictions if requested \$125

### HAND-TOSSED 16" PIZZAS

Pepperoni, Sausage, Deluxe, or Cheese. Topping choices available for additional fee (serves approximately 6) **\$22 EACH**

### SLIDERS

Your choice of cheeseburgers, crispy chicken breast, or pulled pork \$200

### CHEESE CURDS

Beer-battered Wisconsin cheese curds with ranch (serves 50) \$140



# APPETIZER TRAYS

Minimum of 25 servings

## HOT SPINACH AND ARTICHOKE DIP **V**

Grilled pita triangles \$4/PERSON

## FRESH CRUDITÉ **GF/V**

Creamy dill dip \$4/PERSON

## HONEY SMOKED SALMON **DF**

Capers, red onion, creamy dill spread, whole-grain mustard and cocktail bread \$8/PERSON

## SEASONAL SLICED FRUIT **GF/DF/V** \$4/PERSON

## PIMENTO CHEESE **V**

Regional recipe of Wisconsin cheddar, cream cheese, and roasted red pepper served with artisan crackers \$3/PERSON

## TACO DIP **GF/V**

Housemade Tortilla chips \$3/PERSON

## FRUIT AND CHEESE BOARD **V**

Assorted crackers \$5/PERSON

## WISCONSIN CHEESE AND SAUSAGE

Assorted crackers \$6/PERSON

## CHARCUTERIE BOARD

Assorted meats & cheeses, fig jam, honey, dried fruits, pickled vegetables, sliced baguette, and artisan crackers \$10/PERSON

## HUMMUS PLATTER **V**

Chickpeas, tahini, garlic, and olive oil served with crudite and grilled pita triangles \$4/PERSON

## BLT DIP

Garlic & herb cream cheese, bacon, tomatoes, and shredded lettuce. Served with artisan crackers \$3/PERSON

## TRES AMIGOS **V**

House-fried corn tortilla chips, house guacamole, pico de gallo, and chili con queso. Serves 50 people \$170

# CULINARY CREATIONS

CHOICE OF 3 STATIONS \$34/PERSON

ADDITIONAL OR SINGLE STATIONS \$14/PERSON

## LA CUCINA ITALIANA

Cavatappi, linguine, marinara and Alfredo sauces, vegetables, meatballs, and chicken, prosciutto wrapped melon, Italian breads, and cheeses

## TASTE OF WISCONSIN

Beer-battered cod bites with house tartar sauce, fried cheese curds, Wisconsin cheese board with dried cherries and cranberries, crackers, and mini cream puffs

## FIESTA

House-fried corn tortilla chips with warm nacho cheese, sour cream, salsa, guacamole, jalapeños, tomatoes, lettuce, black olives, grilled chicken, seasoned ground beef, and refried beans

## CAMP RANDALL

Johnsonville brats, grilled or crispy chicken sliders, condiments, and home-style chili with shredded Wisconsin cheddar, sour cream, and jalapeños

## PARK CAFÉ

Colectivo coffee and Tazo hot tea with flavored syrups and Wisconsin cream and honey, assorted savory tarts, cookies, and petit fours

## FONDUE FUN

Wisconsin beer cheese and chocolate fondues, served with assorted artisan breads & crackers, vegetables, seasonal fruits, and assorted confections for dipping

## MAC & CHEESE BAR

Noodles, Cheese sauces, Jones bacon, grilled chicken, smoked sausage, roasted broccoli, sauteed mushrooms, green onions, and truffle oil

## FAJITA

Soft flour and corn tortillas, chicken, steak, peppers, onions, cotija, salsa rojo, salsa verde, guacamole, and sour cream

*Culinary Creations require a minimum of 40 guests per station. An additional charge of \$6/person will be applied to the menu price for guarantees of less than 40 guests. If stations are purchased as an entrée a minimum of three stations must be chosen.*

*If stations are used to enhance a buffet or other plated entrée selection, a single station may be purchased.*

*Ask your catering manager about incorporating a single station with heavy hors d'oeuvres.*

*Culinary Creations and Hors D'oeuvres are replenished and available for guests for a period of up to 90 minutes, additional time and replenishment can be arranged for a minimum of \$4/person for each additional hour, not to exceed a total of four hours.*

# BAR 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 two experienced bartenders (based on expected numbers).

## HOUSE WINES

\$32/BOTTLE

Varieties may vary based on availability

## PREMIUM, LOCAL, & SPARKLING WINES

Ask your Catering Sales Manager or Wedding Coordinator for options and pricing

## MIXED DRINKS

PREMIUM \$9/DRINK

TOP SHELF BRAND \$10/DRINK

CORDIALS AND SPECIALTY DRINKS \$12 AND UP

## BEER

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

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

**QUARTER BARREL** Standard domestic beer \$225/EACH

**HALF BARREL** Standard domestic beer \$350/EACH

**HALF BARREL** Craft beer \$450 AND UP

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

2 half barrel choices per event, additional barrels will result in equipment rental fees.

## SOFT DRINK PACKAGE

Unlimited soft drinks during your event.

Up to 100 guests \$200

101 to 200 guests \$300

201 to 300 guest \$400

MORE OPTIONS (INCLUDING NON-ALCOHOLIC) AVAILABLE. ASK FOR DETAILS.

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.

# OTHER SERVICES

*Park Hotel reserves the right to charge a replacement fee for unreturned or damaged items. Prices are subject to change without notice. Equipment must be tested before your event or presentation to ensure proper function. All equipment is priced per room per day. Audio visual equipment must be reserved 3 weeks prior to the event to ensure availability. If we are not able to offer a service you need, there is no additional charge when using another company. If it is a service we offer and you choose to use a different company or your own equipment, there is a charge of \$50/day.*

## AUDIO VISUAL

- Microphones (lavaliere, wireless hand-held, or wired) **\$45**
- Polycom Speakerphone **\$75**
- Telephone Line **\$25 (PLUS LONG DISTANCE CHARGES)**
- Hard Wired Internet Line **\$25**
- Television **\$65**
- DVD Player **\$25**
- TV/DVD Combo **\$80**
- Projector Package (data/video, includes screen & AV cart) **\$150**
- AV Cart (includes screen, small table, extension cord, and power strip) **\$35**
- Flip Chart with Paper and Markers **\$45**
- Flip Chart with Post-it Paper and Markers **\$65**
- Whiteboard, Easel, and Markers (27"x36") **\$55**
- Easel **\$15**
- Sound Patch **\$25**
- Mixer **\$30**
- Podium **\$20**

## ADDITIONAL SERVICES

- Dance Floor **\$600**
- Skirted Table **\$15**
- Riser Section (6'x8') **\$45**
- Photo Copies **\$.20/PAGE**
- Individual Taste Test (food & beverage not included) **\$50**
- Placing of Chair Covers **\$5**
- Removal of Chair Covers **\$3**
- Decorating for an Event **STARTING AT \$150/HOUR**
- Dessert Service **\$150**
- Place Card Creation **\$6 EACH**
- Place Card Setting Prior to Event **\$3 EACH**
- Votive Candles (included with each meal function)

# 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 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 a service charge and sales tax to all food & beverage items. Add an additional sales tax onto all service charges. All food & beverage prices are subject to the service charge and sales tax rate in effect at the time of the event. The current service charge is 20%, and the current sales tax rate is 5.5%. 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 (BEO) is due by 10am, 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.

**Menu Choices:** The menu prices for buffets are based upon a minimum number of guests; events whose final numbers are less than the minimum required are subject to additional fees per person. The menu prices for plated meals are based upon a maximum number of entrée choices; events whose final meal choices are greater than the maximum allowed are subject to additional fees per plate. If more than one entrée is chosen, the Client must provide a placecard for each guest as well as a legend to the Catering Manager.

**Dietary Restrictions:** The Hotel processes nuts, legumes, soy, dairy, wheat, eggs, and other common allergens. Our catering managers and chefs are committed to finding creative, delicious, and affordable solutions for guests with food sensitivities and restrictive food preferences. Please keep in mind that recipe changes increase the number of entrée selections per event; we recommend serving the updated menu option to all guests. Consuming raw or undercooked meat, poultry, shellfish, or eggs may increase your risk of foodborne illness. Foods served rare or medium rare may be undercooked and will only be served on the consumer's request.

**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 a 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.

**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 five skirted tables for registration, head table, displays, etc. If more than five 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, Velcro, or any other substance. No confetti, glitter, gum, stickers, or similar materials are 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. All functions must provide a prepayment of estimated event costs and provide a credit card number to keep on file. Estimated payments are required by 10am, 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.

**Tax Exemption:** Groups requesting exemption from taxes must submit a copy of their Wisconsin State Sales Tax Exemption Certificate prior to the function and must pay with a non-profit organization check or government check. A participant's personal check or credit card will not be accepted.

**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 billed to a catering function if The Hotel is aware of this request in advance. The hourly parking rates are subject to change and are reflective of the rate in effect on the day of the event. There is a service charge of \$2 per vehicle in addition the hourly parking rate. Parking is guaranteed only for overnight guests.