



22 S. CARROLL ST

608 285 8000

PARKHOTELMADISON.COM

## CATERING MENU

### BEVERAGES

**House Coffee** Regular or Decaffeinated  
\$22/GAL

**Hot Tea** Assorted Tazo \$2.50/PACKET

**Hot Chocolate or Apple Cider** \$2.50/  
PACKET

**Wisconsin Spring Water** \$2/BOTTLE

**Soft Drinks** \$2.50/CAN

**Fruit Juice** (Apple, Orange, Cranberry)  
\$2.50/BOTTLE

**Fruit Juice** (Apple, Orange, Cranberry)  
\$14/HALF GALLON

**Lemonade, Fruit Punch, Iced Tea** \$12/  
HALF GALLON

**Milk** (2% or Skim) \$12/HALF GALLON

### BAKER'S OVEN

**Cinnamon Rolls** \$26/DZ

**Fresh Baked Doughnuts** (Raised & Cake)  
\$25/DZ

**Muffins** \$25/DZ

**Fruit Breads** \$25/DZ

**Danish Coffee Cake** \$25/DZ

**Mini Croissants** (Served w/ Butter &  
Jam) \$18/DZ

**Bagels** (Served w/ Assorted Cream  
Cheese) \$20/DZ

**Assorted Dessert Bars** \$25/DZ

**Assorted Cookies** \$21/DZ

**Rice Crispy Treats** \$21/DZ

**Fudge Brownies** \$24/DZ

**Assorted Holiday Treats** \$26/DZ

## BREAKFAST

### CONTINENTAL BREAKFAST

*Available for guests for a period of one hour.  
An additional charge of \$4/person will be  
applied to the menu price for guarantees of  
less than 20 guests.*

### RISE & SHINE \$8/PERSON

Assorted muffins, seasonal fruit salad,  
coffee & hot tea

### GOOD MORNING \$10/PERSON

Seasonal fruit salad, chilled hard boiled  
eggs, yogurt with granola, assorted breads  
and bagels for toasting with peanut butter,  
jam and cream cheese, coffee & hot tea

### QUICK PICK \$13/PERSON

Egg and cheese breakfast sandwich on  
a warm biscuit with choice of bacon or  
sausage, whole fruit and individual  
assorted yogurts, coffee and hot tea

### SMART START \$12/PERSON

Oatmeal with brown sugar and raisins,  
seasonal fruit salad, hard boiled eggs and  
breads for toasting with peanut butter,  
and jam, coffee and hot tea

### BREAKFAST ENHANCEMENTS

Chicken Fried Steak \$2.50/PERSON

French Toast or Waffles \$2.50/PERSON

Oatmeal Served with Brown Sugar & Raisins  
\$2/PERSON

Assorted Individual Cold Cereals with Milk  
\$2/PERSON

Biscuits and Sausage Gravy \$2/PERSON

Bacon, Sausage or Country Ham \$2/PERSON

Yogurt with Granola \$2/PERSON

Whole Fresh Fruit \$2/PERSON

Peaches & Cottage Cheese \$2/PERSON

**OMELET STATION** (cheddar, Swiss &  
feta cheese; bell peppers, spinach, onions,  
diced tomatoes, mushrooms, sausage,  
bacon & ham) \$6/PERSON (requires chef  
attendant \$40/hour/chef attendant, one  
hour minimum)

Mimosas \$7/DRINK

Bloody Mary \$7/DRINK

N/A Bloody Mary \$4/DRINK

Build Your Own Bloody Mary Bar

\$10/DRINK

*Require licensed bartender*

EST 1871

## **BREAKFAST BUFFETS**

*Breakfast buffets include coffee, hot teas and chilled fruit juices. Available for guests for a period of one hour. An additional charge of \$4/person will be applied to the menu price for guarantees of less than 35 guests.*

### **THE FARMER'S**

Scrambled eggs, choice of sausage, bacon or country ham, Park potatoes, breads for toasting with jam & peanut butter and seasonal fruit salad **\$14/PERSON**

### **SOUTHERN COUNTRY**

Warm biscuits with sausage gravy, fried potatoes with onions, scrambled eggs, bacon and cottage cheese & peaches **\$15/PERSON**

### **THE CAPITOL**

Cinnamon French toast with fruit topping and maple syrup, Denver scrambled eggs, Park potatoes, choice of bacon, sausage or country ham and seasonal fruit salad **\$16/PERSON**

### **THE SIGNATURE PARK BRUNCH**

Park salad bar, fresh fruit display, cottage cheese, assorted sweet breakfast breads and breads for toasting, waffles with whipped topping and maple syrup, Denver scrambled eggs, country sausage links or bacon, seasonal vegetables, fingerling potatoes and sliced roast beef or roasted chicken **\$22/PERSON**

## **PLATED BREAKFASTS**

*Breakfast entrées include coffee, hot teas & chilled fruit juice. 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 **\$14/PERSON**

### **EGGS BENEDICT**

Two toasted English muffins, topped with Canadian bacon, poached eggs and Hollandaise sauce, served with Park potatoes and seasonal fruit salad **\$14/PERSON**

### **THE FARMER'S PLATE**

Scrambled eggs, Park potatoes, choice of sausage, bacon or country ham, seasonal fruit salad and a buttermilk biscuit **\$14/PERSON**

### **BISCUITS & SAUSAGE GRAVY**

Buttermilk biscuits served with sausage gravy, Park potatoes and seasonal fruit salad **\$12/PERSON**

### **CINNAMON FRENCH TOAST**

Hand dipped French toast accompanied by maple syrup and butter, served with choice of sausage, bacon or country ham and seasonal fruit salad **\$12/PERSON**

*See "Breakfast Enhancements" on page 2 to add items to your buffet or plated breakfast.*

# LUNCH

## LUNCH SANDWICHES

Lunch sandwiches include chips, a pickle spear, coffee, hot tea & iced tea. Add cookies or brownies to any lunch sandwich for \$1.50/person. Substitute a garden pasta or seasonal fruit salad for the chips for \$2/person. Prices are based on a maximum of two entrée choices; if an additional entrée is requested, \$2 will be added to all entrées.

### DELI CROISSANT **B**

Choice of deli style turkey breast, ham or roast beef, with Wisconsin cheddar cheese, tomato & lettuce, served on a flaky croissant **\$11/PERSON**

### GARDEN WRAP **BV**

Spinach tortilla filled with red onions, spinach, peppers, tomatoes, cucumbers and mushrooms with a roasted red pepper cream cheese **\$11/PERSON**

### CHICKEN OR THE EGG

Choice of chicken salad or egg salad on a ciabatta roll **\$12/PERSON**

### TUNA SALAD PITA

Tuna salad in a pita pocket with lettuce and tomato **\$12/PERSON**

### ROLL WITH IT **B**

Deli style ham, lettuce, tomato and cheddar cheese with honey dijon mustard on a pretzel roll **\$12/PERSON**

### HUMMUS FOCACCIA **V**

Roasted garlic & herb hummus, mascarpone, cucumbers, lettuce and roasted red peppers on basil parmesan focaccia **\$12/PERSON**

### THE ITALIAN **BV**

Spinach, tomatoes, bell peppers, lettuce, cucumbers, marinated onions, garlic & herb mascarpone on a tomato basil hoagie **\$12/PERSON**

### SOUTHWESTERN WRAP **B**

Sundried tomato tortilla filled with chicken, corn & black bean salsa, lettuce, cheddar cheese and spicy fiesta cream cheese **\$13/PERSON**

### TURKEY FOCACCIA **B**

Deli style turkey, prosciutto, fresh mozzarella, lettuce and tomato with pesto mayo on asiago focaccia **\$13/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 marked with a **B** and ask for them to be boxed up for an additional \$2 per person. All boxed meals are served with chips and whole fruit.

### GO VEGGIE!

*Prefer your meal to be meat-free?*  
Any of our sandwiches, salads or entrées marked with a **V** indicates a vegetarian option.

## LUNCH SALADS

Lunch salads include rolls & butter, coffee, hot tea & iced tea. Prices are based on a maximum of two entrée choices; if an additional entrée is requested, \$2 will be added to all entrées. Add cookies or brownies to any lunch salad for \$1.50/person.

### STEAK & BLEU CHEESE

Mixed lettuce greens, red onions, tomato wedges and cucumber slices, topped with sliced New York strip, croutons and bleu cheese, served with choice of dressing **\$15/PERSON**

### SMOKED SALMON

Mixed lettuce greens with honey dijon vinaigrette, topped with capers, red onions, mandarin oranges and a smoked salmon fillet **\$15/PERSON**

### MEDITERRANEAN **V**

Arugula, spinach, mozzarella, tomatoes, onion, Kalamata olives and pearl couscous with roasted garlic vinaigrette **\$14/PERSON**

### TURKEY COBB

Mixed lettuce greens, topped with turkey breast, chopped bacon, tomatoes, black olives, sliced hardboiled egg, bleu cheese and avocado, served with choice of dressing **\$12/PERSON**

### CAESAR **V**

Romaine lettuce with Caesar dressing, topped with sliced hardboiled eggs, parmesan cheese and croutons, garnished with lemon **\$11/PERSON (ADD GRILLED CHICKEN OR SALMON FOR \$4)**

### GARDEN SALAD **V**

Romaine and Spring mix lettuce, tomato, cucumber, black olives, sliced red onion, and croutons served with choice of dressing **\$10/PERSON**

# LUNCH ENTRÉES

Lunch entrées include a Park salad with choice of dressing, rolls with butter, coffee & iced tea. Prices are based on a maximum of two entrée choices; if an additional entrée is requested, \$2 will be added to all entrées. Add cookies or brownies to any lunch entrée for \$1.50/person.

## **PENNE PASTA** ▼

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

## **BEEF STROGANOFF**

Tenderloin tips sautéed with fresh mushrooms and pearl onions in a sour cream sauce served over fettuccine  
**\$16/PERSON**

## **ITALIAN CHICKEN**

Marinated Italian chicken with spinach, feta and red pepper served with pearl couscous and seasonal vegetables  
**\$16/PERSON**

## **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 **\$13/PERSON (ADD STEAK OR CHICKEN FOR \$4)**

## **STIR FRY** ▼

Fresh carrots, celery, bell peppers, water chestnuts and broccoli in sesame sauce on steamed rice  
**\$13/person (Add Steak or Chicken for \$4)**

## **PARMESAN CRUSTED COD**

Cod filet baked with a crispy parmesan crust. Served with rice pilaf and seasonal vegetables.  
**\$16/PERSON**

# THEMED LUNCH BUFFETS

Lunch buffets include coffee, hot teas and iced tea. Replenished & available for guests for a period of one hour. An additional charge of \$4/person will be applied to the menu price for guarantees less than 35 guests.

## **THE CARROLL STREET DELI**

Your choice of seasonal fruit salad or soup du jour, assorted breads, Wisconsin cheese, deli sliced turkey, ham, roast beef, bell peppers, red onions, cucumbers, pickles, lettuce, tomatoes, individual bags of chips and condiments **\$15/PERSON (FRUIT & SOUP \$17/PERSON)**

## **SOUP & SALAD**

Mixed salad greens, sliced mushrooms, cucumbers, diced ham, bacon, chicken, tomatoes, black olives, shredded cheese & croutons, served with artisan rolls, egg salad, tuna salad and soup du jour  
**\$14/PERSON**

## **MEXICAN FIESTA**

Seasoned ground beef or chicken fajitas, black beans, Mexican rice, soft flour tortillas and crunchy corn shells, sour cream, salsa verde and salsa rojo, guacamole, lettuce, tomatoes, onion, cheese, black olives and jalapenos **\$18/PERSON**

## **ITALIAN FEAST**

Park salad bar, breadsticks, handmade Italian meatballs, grilled pesto chicken, steamed vegetables, penne and fettuccine pasta, marinara and Alfredo sauces **\$18/PERSON**

## **WISCONSIN TAILGATE**

Burgers and Johnsonville brats, with assorted condiments, buns, baked beans, potato salad and tortilla chips with taco dip. (Ask about adding Boca burgers or dogs.) **\$18/PERSON**

# THEMED BREAKS

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

## **TAKE A HIKE**

Individual Trail Mix and Granola Bars, Whole Fruit **\$8/PERSON**

## **PICK ME UP**

Cookies or Brownies, Whole Fruit, Mini Braided Pretzels  
**\$9/PERSON**

## **THE BUCKY**

Buttered, Cheese or Caramel Popcorn, Mini Candy Bars, Licorice Sticks **\$10/PERSON**

## **FARMER'S MARKET**

Seasonal Vegetables with Dip, Dried Fruits, Assorted Wisconsin Cheese Curds **\$11/PERSON**

# A LA CARTE

**INDIVIDUAL FRUIT YOGURT \$2.50/EACH**

**INDIVIDUAL COTTAGE CHEESE \$2.50/EACH**

**ASSORTED SEASONAL WHOLE FRUIT \$2/EACH**

**GRANOLA BARS \$2/EACH**

**PARTY MIX \$10/LB**

**TRAIL MIX \$12/LB**

**MINI BRAIDED PRETZELS \$10/LB**

**TORTILLA CHIPS \$10/LB**

**SALSA \$6/PT**

**GUACAMOLE \$7/PT**

**POTATO CHIPS \$10/LB**

**FRENCH ONION DIP \$6/PT**

**DRY ROASTED PEANUTS \$10/LB**

**MIXED NUTS \$16/LB**

## **ALL DAY BEVERAGE PACKAGE**

(soda, water, coffee, tea) **\$10/PERSON**

# DINNER

*Dinner entrées include fresh baked bread, Park salad with choice of dressing, choice of vegetable & starch, coffee & hot tea. Prices are based on a maximum of two entrée choices (not including kids' meals or vegetarian entrée); if an additional entrée is requested, \$4 will be added to all entrées.*

## THE PARK'S PERFECT PAIRINGS

### DIJON-TARRAGON SALMON

Served with your choice of a 6 oz Filet Mignon \$36/PERSON or a Top Sirloin \$32/PERSON

### JUMBO SHRIMP

In a lemon butter sauce served with your choice of a Filet Mignon \$36/person or a Top Sirloin \$32/PERSON

### SEAFOOD TRIO

Atlantic Salmon with dijon-tarragon sauce, Jumbo Shrimp in a lemon butter sauce and seared Jumbo Scallops \$34/PERSON

### CHICKEN & STEAK DUO

Served with Chicken Marsala and a Top Sirloin with caramelized onions \$32/PERSON

## DINNER ENTRÉES

### CHICKEN MARSALA

Braised chicken breast topped with Marsala wine sauce, mushrooms and scallions \$24/PERSON

### CHICKEN CORDON BLEU

Breaded chicken breast filled with ham and Swiss, topped with Mornay sauce \$26/PERSON

### ITALIAN CHICKEN

Breaded chicken breast stuffed with spinach, asiago cheese, and sun dried tomatoes with a balsamic glaze \$28/PERSON

### BEEF OSCAR

Medallions of beef tenderloin sautéed and topped with crab meat and fresh asparagus finished with Béarnaise sauce \$35/PERSON

### CENTER CUT TOP SIRLOIN

Choice steak topped with sautéed button mushrooms and caramelized onions \$30/PERSON

### CHAR-BROILED NEW YORK STRIP

Hand cut New York strip steak served with bleu cheese and caramelized onions \$31/PERSON

### PRIME RIB

Tender boneless prime rib of beef slowly roasted and topped with au jus \$32/PERSON

### BACON WRAPPED FILET

Filet grilled to perfection \$34/PERSON

### ROASTED APPLE PORK LOIN

Apple glazed pork loin, slow roasted to perfection and topped with maple apple chutney \$26/person

### DOOR COUNTY FISH BOIL

Steamed cod, roasted red potatoes, carrots and celery, served with coleslaw and rye bread \$24/PERSON

### BONELESS PORK CHOP

Roasted pork chop topped with balsamic reduction and gorgonzola cheese \$26/PERSON

### BAKED TILAPIA

Choice of tilapia fillet encrusted with parmesan cheese coating or topped with mango salsa \$24/PERSON

### ATLANTIC SALMON

Broiled Atlantic salmon topped with Dijon-tarragon cream sauce \$28/PERSON

### WALLEYE

Pan fried walleye with tartar sauce or baked with a lemon dill sauce \$28/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) \$23/PERSON

### STUFFED PORTABELLA MUSHROOM **V**

Portabella mushroom caps with julienned carrots, zucchini and squash with mascarpone, feta and parmesan cheese \$23/PERSON

### SOUTHWEST PEPPERS **V**

Piquillo peppers stuffed with roasted corn, black beans, and pepper jack cheese served on a bed of Spanish rice \$22/PERSON

### MANICOTTI **V**

Three-cheese manicotti with marinara sauce on a bed of spinach (not served with an additional starch) \$22/PERSON

### LASAGNA **V**

Layered lasagna noodles with ground beef and Italian pork sausage or a vegetarian option with broccoli, spinach and carrots, both with fresh mushrooms, onions, bell peppers, Italian cheese and marinara sauce (not served with an additional starch) \$22/PERSON

*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.*

## ENHANCED SALADS

Choose to replace our Park Salad with:

### CAESAR

Romaine lettuce, Parmesan cheese, sliced hardboiled egg and croutons with Caesar dressing \$1/person in addition to the entrée price

### RASPBERRY PECAN

Mixed lettuce greens with diced tomatoes, pecans, gorgonzola cheese and raspberry vinaigrette \$2/person in addition to the entrée price

### CAPRESE

Fresh mozzarella cheese, tomatoes and fresh basil, drizzled with olive oil and balsamic vinegar \$2/person in addition to the entrée price

## KIDS MENU

Available for children 12 years or younger

### CHICKEN STRIPS

Chicken strips served with French fries, mandarin oranges, and a cup of milk \$12/CHILD

### MAC & CHEESE

Macaroni and cheese served with mandarin oranges and a cup of milk \$12/CHILD

### MINI PIZZA

7-inch thin crust cheese or pepperoni pizza served with mandarin oranges and a cup of milk \$12/CHILD

## THEMED DINNER BUFFETS

Dinner buffets include coffee, hot teas and iced tea. Replenished & available for guests for a period of one hour.

An additional charge of \$4/person will be applied to the menu price for guarantees less than 35 guests.

### ITALIAN FEAST

Park salad bar, bread sticks, vegetable minestrone soup, handmade Italian meatballs, pesto grilled chicken, steamed vegetables, penne pasta, fettuccine pasta, marinara and Alfredo sauces \$29/PERSON (ADD SHRIMP SCAMPI FOR \$4)

### MEXICAN FIESTA

Steak and chicken fajitas, black beans, Mexican rice, corn and soft flour tortillas and crunchy corn shells, sour cream, salsa, guacamole, lettuce, jalapenos, black olives, tomatoes, chopped onions and shredded cheese \$29/PERSON

### THE PARK

Park salad bar or soup du jour, rolls with butter, smashed baby red potatoes, seasonal vegetables, oven roasted turkey breast, sliced roast beef with choice of gravy \$28/PERSON

### 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 \$29/PERSON

### PAN-ASIAN

Asian-inspired salad with sesame ginger dressing, potstickers, bulgogi, chicken tikka masala, chana masala or stir-fried vegetables, miso soup, calrose white rice, lo mein noodles \$28/PERSON

### GREEK

Greek salad buffet with romaine lettuce, red onions, kalamata olives, feta cheese, sliced cucumbers and tomato wedges, beef gyros, Mediterranean chicken breasts, tsaatziki, dolmas, hummus with toasted pita chips and lentil soup \$28/PERSON

### ON WISCONSIN

Johnsonville brats with buns and condiments, Door County fish boil, baked beans, coleslaw, Wisconsin beer cheese soup, tortilla chips with salsa and loaded potato skins \$26/PERSON

# BUILD YOUR OWN BUFFET

Dinner buffets include rolls with butter, coffee, & hot teas. Replenished & available for guests for a period of one hour. An additional charge of \$4/person will be applied to the menu price for guarantees less than 35 guests.

\$28/PERSON FOR 1 ENTRÉE

\$30/PERSON FOR 2 ENTRÉE

\$32/PERSON FOR 3 ENTRÉE

## CHOOSE FROM BELOW:

### ENTRÉE

Chicken Cordon Bleu, Roasted Apple Pork Loin, Sliced Turkey Breast, Chicken Marsala, Italian Chicken, Pineapple Mango Tilapia, Baked Tilapia Parmesan, Sliced Roast Beef, Top Sirloin, Dijon-Tarragon Atlantic Salmon, Crab Cakes, Shrimp Scampi, Lemon Dill Buttered Baked Cod, Southwest Stuffed Peppers

### SALAD

Park Salad with choice of dressing, Caesar Salad, Vegetable Pasta Salad, Raspberry Pecan Salad, Seasonal Fruit Salad, Potato Salad, Caprese Salad, Cole Slaw

### STARCH

Garlic Mashed Potatoes, Oven Roasted Potatoes, Baked Potato with Butter, Au Gratin Potatoes, Wild Rice Pilaf, Macaroni and Cheese

### VEGETABLE

Zucchini and Yellow Squash Medley, Cauliflower and Broccoli Florets, Green Beans Almondine, Seared Asparagus, Roasted Root Vegetables, Steamed Carrots, Julienned Seasonal Vegetables, Buttered Corn

## 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, Black Forest Cake, Pound Cake with Fruit Topping, Apple Pie, Cherry Pie and Pumpkin Pie

**PURCHASED WITH ENTRÉE \$4/PERSON**

**PURCHASED A LA CART \$6/PERSON**

**MAKE IT A LA MODE \$1/PERSON**

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

### ICE CREAM SUNDAE BAR

A minimum of 40 guests is required  
Chocolate Shoppe vanilla ice cream, hot fudge, caramel and strawberry sauce, rainbow sprinkles, whipped cream, maraschino cherries, chopped nuts and a variety of other chef's choice toppings **\$7/PERSON**

### GELATO

Frozen stemware with your choice of 2 or 3 (1 oz) scoops of gelato. \$6/two scoops or \$7/three scoops

### CHOCOLATE COVERED FRUIT

Assorted chocolate covered strawberries, cherries, and pineapple chunks **\$25/DOZEN**

### ASSORTED PETIT FOURS

A variety of mini cheesecakes and other bite-size desserts **\$25/DOZEN**

### CUPCAKES

A variety of assorted cupcakes **\$35/DOZEN**

## CARVING STATIONS

Carving stations require a chef attendant at \$40 per hour with a minimum of 1 hour. The carving station includes cocktail buns and condiments.

**BEEF TENDERLOIN \$185 EACH**  
(20-30 servings)

**ROASTED TURKEY \$140 EACH**  
(40-50 servings)

**INSIDE BEEF ROUND \$185 EACH**  
(70-80 servings)

**TOP ROUND OF BEEF \$140 EACH**  
(40-50 servings)

**ROASTED HAM \$140 EACH**  
(40-50 servings)

**LEG OF LAMB (MARKET PRICE)**  
(40-50 servings)

# HORS D'OEUVRES

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

## SERVED CHILLED

**CAPRESE SKEWERS** \$65

**SHRIMP COCKTAIL** \$75

**ITALIAN BRUSCHETTA** \$70

**GOURMET DEVEILED EGGS**

Hummus, smoked salmon, southwest, traditional \$50

**ASSORTED COCKTAIL SANDWICHES**

Roast beef, turkey, ham, veggie) \$65

**ASSORTED TARTS**

Goat cheese & pesto, raspberry brie, broccoli cream cheese, spinach feta, roasted vegetable \$50

**ASSORTED PINWHEELS**

Salmon with tarragon cream cheese, southwest chicken, roasted vegetable) \$45

## SERVED HOT

**BACON WRAPPED SCALLOPS** \$75

**CRAB STUFFED MUSHROOM CAPS** \$75

**MEDITERRANEAN CHICKEN SKEWERS** \$50

**SESAME CHICKEN SATAY** \$50

**CHILE CHICKEN QUESADILLAS** \$50

**BACON WRAPPED WATER CHESTNUTS** \$65

**CHEESE QUESADILLAS** \$40

**SAUSAGE STUFFED MUSHROOMS** \$40

**MINI CHICKEN CORDON BLEU** \$40

**EGG ROLLS WITH SWEET & SOUR SAUCE** \$45

**SPANAKOPITA** \$50

**STUFFED POTATO SKINS** \$50

**POT STICKERS** \$50

**CRAB CAKES** \$75

**HOMEMADE ARGENTINEAN EMPANADAS** \$75

**COCONUT SHRIMP** \$75

**GOURMET MEATBALLS**

(choice of Swedish, BBQ, or Italian) \$45

# APPETIZER TRAYS

Full tray is approximately 45-50 servings. Half trays are available upon request.

**TACO DIP**

with Tortilla Chips \$90

**HOT SPINACH AND ARTICHOKE DIPS**

with Pita Bread \$120

**FRESH CRUDITÉ**

with Creamy Dill Dip \$130

**HONEY SMOKED SALMON**

(Served with sliced hardboiled egg, capers, red onion, mustard & rye bread) \$165

**SEASONAL SLICED FRUIT** \$135

**FRUIT AND CHEESE**

with Assorted Crackers \$160

**WISCONSIN CHEESE & SAUSAGE**

with Assorted Crackers \$160

**ANTIPASTO PLATTER**

Assorted marinated vegetables, prosciutto, pepperoni, fresh tomatoes and cheese \$165

**HUMMUS PLATTER**

Roasted red bell pepper hummus with raw vegetables and toasted pita chips \$135

**PIZZA**

16" Pizzas (pepperoni, sausage, deluxe, cheese) \$18/EA



# CULINARY CREATIONS

*Culinary Creations require a minimum of 35 guests per station. An additional charge of \$4/person will be applied to the menu price for guarantees of less than 35 guests. If stations are purchased as an entrée a minimum of 3 stations must be chosen. If stations are used to enhance a buffet or other plated entrée selection, a single station can be purchased. Ask one of our catering managers 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 90 minutes, additional time and replenishment can be arranged for a minimum of \$5/person for each additional hour, not to exceed a total of four hours.*

**CHOICE OF 3 STATIONS \$27/PERSON**

**ADDITIONAL/SINGLE STATIONS \$8/PERSON**

## **LA CUCINA ITALIANA**

Choose from gnocchi or linguine, marinara or Alfredo sauces, vegetables, meatballs, shrimp or chicken and watch our chef sauté your combination. Enjoy prosciutto wrapped melon and Italian breads and cheeses (Requires the purchase of a chef attendant at \$40/hour with a minimum of 1 hour)

## **PAN-ASIAN**

Enjoy watching our chef roll a variety of smoked salmon, tuna, shrimp and vegetarian sushi and hear the sizzle of your choice of brown basmati rice, lo mein noodles, vegetables, chicken, shrimp or steak. (Requires two chef attendants at \$40/hour each with a minimum of 1 hour)

## **TASTE OF WISCONSIN**

Wisconsin cheese & sausage with crackers, Door County dried cherries and other assorted dried fruits and mini cream puffs

## **FIESTA**

Blue and yellow corn tortilla chips with warm nacho cheese, sour cream, salsa, guacamole, jalapeños, tomatoes, lettuce, black olives, seasoned ground beef, refried beans and warm cinnamon churros

## **CAMP RANDALL**

Wisconsin mini brats, steak or chicken sliders, served with condiments and home-style chili with shredded Wisconsin cheddar, sour cream & jalapeños

## **PARK CAFÉ**

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

## **FONDUE FUN**

Wisconsin beer cheese or white cheddar & chocolate fondue, served with assorted artisan breads & crackers, vegetables, seasonal fruits and assorted confections for dipping

# 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

EST 1871



# OTHER SERVICES

*The Inn on the Park 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 (additional charge for long distance calls will be applied) **\$25**
- Hard Wired Internet Line **\$25**
- Television **\$25**
- VCR/DVD Player **\$25**
- TV/VCR or TV/DVD Combo **\$45**
- Projector Package (data/video, includes screen & AV cart) **\$150**
- AV Cart (includes screen, small table, extension cord & power strip) **\$35**
- Flip Chart with Paper & Markers **\$25**
- Flip Chart, Post-it Paper & Markers **\$35**
- Whiteboard, Easel & Markers (27"x36") **\$25**
- Easel **\$15**
- Sound Patch **\$25**
- Mixer **\$30**
- Technical Assistance (scheduled 3 days in advance) **\$35/hour**

## ADDITIONAL SERVICES

- Cocktail Table with Colored Tie **\$15**
- Dance Floor **\$600**
- Skirted Table **\$15**
- Riser Section (6'x8') **\$40**
- Photo Copies **\$.20 EACH**
- Individual Taste Test (food & beverage not included) **\$50**
- Placing of Chair Covers **\$3**
- Removal of Chair Covers **\$2**
- Decorating for an Event **STARTING AT \$100**
- Dessert Service (includes plates, forks, napkins) **\$125**
- Place Card Creation **\$4 EACH**
- Place Card Setting Prior to Event **\$1 EACH**
- Mirror Tiles & 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 (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 19% 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.

**Tax Exemption:** Groups requesting exemption from state sales tax must submit a copy of their 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 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.