

**Breakfast Buffets**

*Buffets are all served with coffee, tea and chilled fruit juice priced per person.*

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**Healthy Start     \$26**

*10-person minimum required*

Scrambled eggs with sauce vierge (GF)  
Sautéed onions, peppers and spinach with quinoa (GF)  
Orange-glazed ham with pineapple (GF)  
Individual low-fat Greek yogurts (GF)  
Berries and granola  
Hard-boiled eggs (GF)  
Raisin bran muffins  
Sugar-free fruit preserves (GF)

**Classic Breakfast     \$24**

*10-person minimum required*

Scrambled eggs with Wisconsin cheddar and chives (GF)  
Herb home fries (GF)  
Applewood-smoked bacon and sausage (GF)  
Individual fruit yogurts (GF)  
House-baked muffins, scones and coffee cake  
Sliced fresh fruit (GF)

**Continental Breakfast     \$18**

House-baked muffins, scones, quick breads and coffee cake  
Fruit preserves and butter (GF)  
Assorted fruit yogurts (GF)  
Sliced fresh fruit (GF)

**Enhancements**

*Priced per person.*

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**Mini Seasonal Quiche     \$10**

**French Toast with Maple Syrup     \$7**

**Buttermilk Pancakes     \$7**

*\*Steaks and seafood that are served rare or medium-rare may be undercooked and will only be prepared on request. Consuming raw or undercooked meats, seafood, shellfish, or eggs may increase risk of food borne illness. All aiolis contain raw egg.*



### Plated Breakfasts

*Plated breakfasts are all served with coffee, tea and chilled fruit juice.*

**You may choose up to two entrées.**

**There is a \$2.50 per person charge for each additional entrée chosen.**

#### **Madison Club Breakfast    \$19**

*Add fresh fruit: \$2.50 (GF)*

Scrambled eggs with Wisconsin cheddar and chives (GF)

Herb home fries

Applewood-smoked bacon and sausage (GF)

Cheddar buttermilk biscuit

#### **Croissant Egg & Cheese Sandwich    \$19**

*Add fresh fruit: \$2.50 (GF)*

Scrambled egg with slow-roasted tomato, pesto aioli, sliced Swiss cheese

Rosemary home fries

A choice of Applewood-smoked bacon or sausage on the side (GF)

#### **Classic Sausage & Egg Croissant    \$19**

Scrambled egg and sausage with Sante Fe sauce, sautéed onions, Swiss, arugula

#### **Buttermilk Biscuits & Gravy    \$19**

Aged cheddar biscuits, sage sausage gravy

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Breakfast Additions

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Sliced Coffee Cake.....	\$30.00/Dozen
Assorted Muffins.....	\$33.00/Dozen
Scones.....	\$33.00/Dozen
Quick Breakfast Breads.....	\$33.00/Dozen
Cinnamon Sugar Donut Muffins.....	\$33.00/Dozen
Peeled Hard Boiled Eggs (GF).....	\$33.00/Dozen
Yogurt and Granola Parfaits.....	\$8.00 Each
Whole Fruit (GF).....	\$4.00 Each
Bowl of Fruit Salad (GF).....	\$7.00 Per Person

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Beverages

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Organic Coffee.....	\$47.00/Gallon
European Gourmet Coffee.....	\$45.00/Gallon
Hot Tea.....	\$1.75/Each
Iced Tea.....	\$35.00/Gallon
Lemonade.....	\$29.00/Gallon
Chilled Fruit Juices.....	\$16.00/Carafe
Pellegrino 250ML.....	\$5.00/Bottle
Soda (Coca-Cola products).....	3.25/Can
Dasani Bottled Water.....	\$3.25/Bottle

**Breaktime - Afternoon Delectables**

*Priced per person.*

**Mix it Up \$10**

Homemade granola, mini M&M's, toasted mixed nuts, dried raisins, cranberries, apricots, chocolate and butterscotch chips

**Mediterranean \$10**

Marinated olives and piquillo peppers, garlic toast, whipped goat cheese, raw carrots and broccoli, pimento cheese dip

**Fresh Fruit & Biscotti \$11**

Berries, grapes, pineapple, whipped cream and grated chocolate

**Afternoon Sandwiches \$14**

Stalzy's baguettes, shaved ham and turkey, aioli, Havarti cheese, lettuce and tomatoes, garlic herb dressing

**Packers Pre-Game \$14**

Chicken wings, cheese curds, Chef's choice pizza

**Pretzel Package \$11**

Classic, cinnamon sugar, herb and cheese, beer cheese dip, seasonal fruit mustard

**Charcuterie & Cheese Plate \$14**

House pickles, assorted crackers, chocolate



Delightful Additions

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Freshly-Baked Cookies.....	\$36.00/Dozen
Gourmet Finger Sweets.....	\$36.00/Dozen
Frosted Sugar Cookie.....	\$48.00/Dozen
Mixed Nuts (GF).....	\$8.00/Person
Gardetto's Snack Mix.....	\$5.00/Person
Whole Fresh Fruit (GF).....	\$4.00 Each
Bowl of Popcorn (GF).....	\$4.00/Person

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*All aiolis contain raw egg.*

**Plated Brunch Entrées**

*Served with coffee, tea and milk.*

**You may choose up to two entrées.**

**There is a \$2.50 per person charge for each additional entrée chosen.**

*Add chef's choice seasonal soup or mixed greens salad for \$5.00 per person.*

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**Buttermilk Biscuits & Gravy \$19**

Aged cheddar biscuit, sage sausage gravy

**Grilled Salmon (GF) \$35**

Fried potato pave, Tuscan kale, sauce vierge

**Korean BBQ Chicken Thighs \$33**

Pickled vegetable slaw, forbidden rice

**Seasonal Quiche \$28**

Petit greens, market vegetables, berry vinaigrette

**Breakfast Burrito \$21**

Scrambled eggs, black beans, avocado, cheddar cheese, chorizo with roasted breakfast potatoes

**Breakfast Sandwich \$20**

Egg, roast garlic aioli, red onion, arugula, bacon with roasted breakfast potatoes

**Brunch Buffet**

*Served with coffee, tea and juice. \*10 person minimum is required.*

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**Brunch Buffet \$36 per person**

Grilled chicken Caesar salad

Quinoa and herb pesto frittata, oven-roast tomatoes, Parmesan (GF)

Bacon and sausage (GF)

Maple cream stuffed French toast with maple syrup

Seasonal yogurt parfait

Mixed berry salad with toasted pecans, feta, baby spinach, blueberry vinaigrette (GF)



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**Brunch Enhancements**

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Chocolate Covered Strawberries.....	\$45.00/dozen
Seasonal Scones.....	\$33.00/dozen
Cinnamon Sugar Donut.....	\$33.00/dozen
Assorted Muffins.....	\$33.00/dozen
Cheese & Charcuterie.....	\$9.00/person
Seasonal Fresh Fruit Display.....	\$8.00/person
Crudit� Platter (GF).....	\$6.00/person

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**Self-Serve Wine and Mimosa Station**

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*Charged on consumption*

Assorted Red & White Wines.....	\$30.00 - 36.00/bottle
Kenwood Brut Champagne.....	\$30.00/per bottle
Assortment Chilled Fruit Juices.....	\$16.00/Carafe
Assorted Sodas.....	\$3.25/Can

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**Lunch Buffets**

*10-Person minimum is required. Buffets are all served with coffee, tea and milk.*

**MEMBER FAVORITE**

**Street Tacos \$35**

Lime Marinated Chicken (GF)

Yucatan Pork (GF)

Adobe Beef Brisket (GF)

Warm Tortillas

Tortilla Soup

Sour cream, limes, hot sauce, queso, guacamole, lettuce, pico, onion (GF)

Mexican Rice (GF)

Romaine salad with black beans and corn (GF)

**Chef Inspired Sandwiches \$34**

Italian style chicken thigh

Korean BBQ pork shoulder

Southern style beef brisket

House salad, roasted apples, creamy blood orange vin, blue cheese (GF)

Roasted tomatoes and asparagus, lemon Dijon, pecorino (GF)

Pumpkin seed pesto, garlic aioli, cole slaw (GF)

Hoagies, ciabatta, rye bread

Assorted chips (GF)

**Classic Hot Sandwiches \$35**

Italian Beef: Provolone, au jus (GF)

Smoked Turkey: Vesuvio sauce

Shaved Ham: Gruyère, fried onions

Giardiniera, marinated avocados, red cabbage slaw, garlic aioli (GF)

Kale Salad: Parmesan poppy seed dressing, Farro wheat, roasted grapes, toasted almonds

Apple & Potato Salad: Bacon, red onion, feta, walnuts, arugula (GF)

Hoagies, ciabatta

Assorted chips (GF)





Lunch Buffets *(cont.)*

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**Madison Club Lunch     \$38**

Butternut squash ravioli, pistachio pesto cream sauce, wilted greens, pecorino  
Whole roasted smoked salmon, lemon pepper dressing, grilled kale *(GF)*  
Kale Salad: Parmesan poppy seed dressing, roasted grapes, Farro wheat toasted almonds  
Herb De Provence and SarVecchio roasted tomatoes, onion, zucchini *(GF)*  
Roasted potatoes and artichokes with tomato almond brown butter *(GF)*  
Dinner rolls

**Homestyle     \$38**

Salisbury steak *(GF)*  
Grilled chicken legs *(GF)*  
Mashed potatoes *(GF)*  
Baked mac & cheese  
House salad with roasted apples, creamy blood orange vin, blue cheese *(GF)*  
Dinner rolls  
Charred broccoli with romesco *(GF)*

**Cold Cuts     \$29**

Smoked Turkey Breast: Basil aioli, ciabatta, mozzarella, tomato, arugula  
Shaved Ham: Pretzel roll, cheddar cheese, honey Dijon aioli, sweet pickles, arugula  
Roast Beef: Hoagie roll, horseradish aioli, bruschetta tomatoes, provolone, arugula  
Veggie Delight: Ciabatta, roasted sweet potato, chipotle aioli, cilantro, poblano pico, Cotija, lettuce, apples  
Kale Salad: Parmesan poppy seed dressing, roasted grapes, farro wheat toasted almonds  
House Salad: Roasted apples, creamy blood orange vin, blue cheese *(GF)*  
Seasonal soup  
Pickles *(GF)*  
Assorted chips *(GF)*  
Fresh baked cookies

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**Plated Lunches - Salads**

*All served with bread, coffee, tea, juice and milk.*

**You may choose up to two entrées.**

**There is a \$2.50 per person charge for each additional entrée chosen.**  
*Add chef's choice seasonal soup or mixed greens salad for \$5.00 per person.*

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**MEMBER FAVORITE**

**Southern Bell (GF) \$19**

Charred peach vinaigrette, bourbon pecans, ricotta salata, arugula, bacon, red onions, and crispy sweet potato

**Wisconsin Apple Salad (GF) \$19**

Mixed greens, gorgonzola, arugula, bourbon candied pecans, balsamic poppy seed vinaigrette

**Cobb Salad (GF) \$19**

Smoked turkey breast, crumbled bacon, diced ham, hard-boiled egg, cherry tomatoes, blue cheese, avocado-ranch dressing

**Baby Kale & Roast Beet Salad (GF) \$19**

Soft goat's milk cheese, basil and pistachio dressing, candied pistachios, bitter radicchio, fresh berries, pickled red onions

**Classic Caesar \$20**

Crisp romaine, cherry tomatoes, housemade dressing\*, kalamata olives, shaved Parmesan, herb croutons  
Add chicken: +\$5 / Add salmon: +\$7

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**Plated Lunches - Sandwiches**

*All served with bread, coffee, tea, juice and milk.*

**You may choose up to two entrées.**

**There is a \$2.50 per person charge for each additional entrée chosen.**  
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**MEMBER FAVORITE**

**Moroccan Chicken Salad Sandwich \$18**

Pita, curried golden raisins, almonds, carrot ginger jam, arugula

**Mediterranean Turkey Sandwich \$19**

Balsamic fig relish, bacon, arugula, mayo, roasted fennel, ciabatta

**Roast Beef Sandwich \$19**

Blue cheese aioli, hoagie roll, horseradish cream, bacon, lettuce, roasted tomato

**Vegetarian Deluxe \$18**

Baby kale, pecans, brioche roll, apples, goat cheese spread, marinated avocados

**Madison Club Banh Mi \$18**

Baguette, hoisin glazed chicken, carrot slaw, mayo, shaved jalapeños

**Shaved Ham Sandwich \$18**

Pimento cheese spread, brioche roll, corn meal fried onions, zesty pickle chips, arugula

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**Plated Lunches - Entrées**

*All served with coffee, tea and milk.*

**You may choose up to two entrées.**

**There is a \$2.50 per person charge for each additional entrée chosen.**

*Add chef's choice seasonal soup or mixed greens salad for \$5.00 per person.*

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**Grilled Sirloin\* (GF) \$35**

Herb roasted potatoes, sautéed cabbage, bacon jus

**Hungarian Short Rib (GF) \$35**

Smoked rutabaga purée, roasted root vegetable, honey paprika glaze, pickled onion

**Herb Seared Atlantic Salmon \$33**

Roasted vegetable cous cous, harissa roasted tomato sauce, mango-cucumber riata, dukkha

**Grilled Atlantic Salmon (GF) \$33**

Bacon braised lentils, spinach, maple vinaigrette

**Chicken Piccata \$30**

Lemon herb orzo, capers, baby spinach

**Grilled Swordfish Steak (GF) \$34**

Macadamia nut crispy rice cake, miso broth, stir fry vegetables, micro greens

**Lime Marinated Chicken Thighs (GF) \$30**

Mole poblano, mescal braised beans, Chihuahua stuffed peppers, toasted sesame

**South West Marinated Avocado (GF) \$26**

Black bean purée, quinoa, roasted cayote, chimichurri

**Brown Butter Gnocchi \$25**

Almond basil pesto, Tuscan kale, roast tomatoes, pecorino

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**Hors d'oeuvres - Chilled Selections**

*Price indicated is per one dozen. Two dozen minimum required per selection.*

*\$75 charge for butler passed hors 'd oeuvres.*

**MEMBER FAVORITES**

**Ahi Tuna Tacos\* \$61**

Green curry, kewpie, pickled pear, sesame

**Maine Lobster Tart \$60**

Lemon aioli, brown butter bread crumbs

**Waygu Beef Tartare \$75**

Stalzy's Rye toast, pickled shallot, truffle-smoked soy

**Caprese Skewers (GF) \$48**

Cherry tomatoes with fresh mozzarella and basil

**Iced Shrimp Cocktail (GF) \$62**

Served with cocktail sauce

**Raw Oysters\* (GF) \$57**

Served with citrus chili mignette and Tobiko

**Prosciutto & Cantaloupe Skewers (GF) \$44**

Basil, olive oil, fresh pepper, aged balsamic

**Smoked Salmon Mousse \$41**

Cucumber and lemon zest on gourmet cracker

**Herb Marinated Shrimp (GF) \$62**

Smoked tomato coulis, feta, dukkha

**Butternut Squash Mousse \$43**

Brioche, pickled red onion, almonds

**Roasted Jalapeños Mousse Stuffed Profiteroles \$41/dozen**

Escabeche

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Hors d'oeuvres - Chilled Selections *(cont.)*

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**Citrus Marinated Ricotta** *(GF)* \$47  
Wrapped with prosciutto, olive oil, almond crumble

**Truffle Mushroom Toast** \$47  
Boursin cheese, crispy onions

**Mediterranean Lamb Skewers\*** *(GF)* \$48  
Montamore yogurt, fresh dill

**Bruschetta's** \$48/dozen \*Two dozen minimum required per selection  
Traditional Bruschetta: Tomatoes, fresh basil, aged Parmesan on country toast  
Bacon Bruschetta: Brie, onion, fig  
Olive Tapenade Bruschetta: Goat cheese, capers  
Strawberry Bruschetta: Goat cheese, basil, olive oil

Hors d'oeuvres - Hot Selections

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*Price indicated is per one dozen.*

**Assorted Bacon Wraps** *(GF)* \$51  
Bacon wrapped artichoke hearts, pineapple, water chestnuts

**Mini Crab Cakes** \$57  
Roasted garlic sauce

**Bacon Spinach & Artichoke Crostini** \$45  
Red pepper coulis

**Beef Tenderloin Meatballs** \$48  
BBQ sauce

**Boursin Stuffed Mushrooms** *(GF)* \$48  
Truffle oil, herbs

**Oysters Rockefeller** \$56  
Spinach, bacon, herb bread crumbs

**Togarashi Crusted Ahi Tuna Skewers\*** *(GF)* \$64  
Apricot coulis, fresh scallion, jalapeño

**Pancetta wrapped Scallops** \$64/dozen  
*Chimichurri (GF)*

**Roast Mediterranean Vegetables** \$45  
Herb goat cheese dip, toasted almond breadcrumbs

Hors d'oeuvres - Trays

*Price indicated is per person.*

**Fresh Fruit (GF) \$9**

Selection of sliced fresh fruit

**Farmer's Vegetables & Dip \$7**

Fresh vegetables, olives, pickles, charred onion ranch

**Ouisconsin Cheese & Sausage \$8**

Served with assorted crackers

**Craft Cheese & Charcuterie \$12**

Served with imported and Artisanal Wisconsin cheeses, charcuterie and assorted crackers

**Smoked Salmon \$12**

Cucumbers, capers, red onions, dill cream cheese, toast points

**Seafood Display\* (GF) \$41**

Snow crab, shrimp, mussels, oysters, clams, cocktail sauce, mignonette, lemon

Hors d'oeuvres - The Chef's Carvery

*All carving stations include assorted artisanal rolls and housemade condiments.*

*Chef-attended stations: \$225 for 2 hours.*

**Slow Roast Brisket (GF) \$500**

*(serves approximately 25)*

**Smoked Turkey Breast Crown Roast (GF) \$250**

*(serves approximately 20)*

**Red Wine Marinated Beef Top Round\* (GF) \$500**

*(serves approximately 60)*

**Slow Roasted Prime Rib\* (GF) \$650**

*(serves approximately 35)*

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Hors d'oeuvres - Tables

*Prices listed are per person. Minimum of 25 people.*

**MEMBER FAVORITE**

**Madison Club Classic \$68**

Shrimp Cocktail (GF)  
Cheese & Sausage  
Mini crab cakes with roasted garlic sauce  
Beef tips with fig jus & blue cheese (GF)  
Fresh fruit platter (GF)  
Roasted beet skewers with pistachio basil emulsion, goat cheese (GF)  
Mini ham & gruyère sandwiches  
Cream puffs

**Seafood\* \$75**

Chilled oysters, shrimp and crab (GF)  
Chorizo baked clams  
Bacon wrapped shrimp and pineapple skewers (GF)  
Smoked salmon display (GF)  
Mini lobster BLT  
Paprika roasted potatoes with feta and tomato pepper sauce (GF)  
Cucumbers and carrots with dill creme fraiche (GF)  
Key lime cups

**Mediterranean \$68**

Mushroom, arugula, Gouda flatbread  
Sweet sour peppers and onion on garlic toast  
Prosciutto wrapped dates and apples (GF)  
Salami and mozzarella platter (GF)  
Roast meatballs with red pepper coulis and pecorino  
Spinach and garlic stuffed mussels  
Shrimp in spicy tomato sauce with feta and almond crumble (GF)  
Tiramisu cups

**Market Fresh \$52**

Bruschetta trio  
Thai chicken lettuce wraps  
Roast beet skewers with ancho dressing, cotija (GF)  
Market vegetable flatbread with pesto  
Roast Sweet Potato Sliders: garlic-piquillo aioli, sweet corn relish, fried onion  
Seasonal gazpacho  
Tempura mushrooms with truffle Parmesan aioli  
Chocolate covered fruit (GF)



## Dinner Buffets

*10-Person minimum is required. Buffets are served with coffee, tea and milk.*

### MEMBER FAVORITE

#### The Madison Club \$75

Roast beef tenderloin\* with fig jus, blue cheese, horseradish cream  
Grilled chicken breast with roast onion & carrots, roasted garlic cream  
Whole roast smoked salmon with lemon pepper dressing, grilled kale  
Baked oysters  
Roast garlic mashed potatoes (GF)  
Loaded scalloped potatoes (GF)  
Lemon Parmesan roasted broccoli (GF)  
Roasted Herbs de Provence vegetables (GF)  
Farro wheat & roasted beet salad  
Toasted walnut & blue cheese salad (GF)

#### Midwest Buffet \$55

Loaded baked potato bar (GF)  
Slow roast beef brisket, onion au jus (GF)  
Roast fjord trout, wilted spinach, bacon braised lentils and maple vinaigrette (GF)  
Romaine salad, shaved seasonal vegetables, red onions, creamy Parmesan peppercorn vinaigrette, garlic herb croutons  
Wild mushroom artichoke dip, garlic toast points

#### Venetian \$55

Slow roast pork loin\* with Romesco sauce and crispy onions  
Butternut squash ravioli with pistachio pesto cream sauce, wilted greens, Pecorino  
Pasta with smoked chicken ragu, goat cheese, seasonal vegetables  
Garlic cheese bread with prosciutto, sweet and sour peppers  
Caprese platter with aged balsamic (GF)  
Lemon pepper smashed red potatoes with Parmesan, artichokes, arugula (GF)

#### Off the Grill \$49

Southwest marinated grilled steak\* with Cotija, roasted poblano, tomato salsa (GF)  
Grilled bratwurst and knockwurst with sauerkraut and onions (GF)  
Chicken kabobs with scallion, pineapple, hoisin glaze, toasted peanuts  
Honey jalapeño corn bread  
Mixed greens, creamy lemon Dijon dressing, red onion, crispy potatoes, pumpernickel croutons, tomato  
Grilled vegetable and quinoa salad with goat cheese, peppercorn and garlic dressing (GF)  
Buns and condiments

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### Plated Dinners

*Served with a mixed field greens salad, seasonal house dressing, artisanal rolls, coffee and tea.*

**You may choose up to two entrées.**

**There is a \$2.50 per person charge for each additional entrée chosen.**

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#### MEMBER FAVORITES

##### Herb Seared Atlantic Salmon \$46

Roasted vegetable cous cous, harissa roasted tomato sauce,  
mango-cucumber riata, dukkha

##### Guajillo Braised Beef Brisket (GF) \$45

Chimichurri, Cotija, Hominy grits, wilted greens

##### Grilled Beef Filet\* (GF) \$56

Confit garlic mashed potatoes, glazed seasonal vegetable, port wine demi, gremolata

##### Fennel Crusted Lamb Rack\* (GF) \$56

Braised fingerlings, sautéed French beans, red wine rosemary jus

##### Maple Glazed Duck Breast\* (GF) \$50

Wild rice, roasted sweet potato and radicchio, cherry bourbon sauce

##### Hungarian Short Rib (GF) \$50

Smoked rutabaga purée, roasted root vegetable, honey paprika glaze, pickled onion

##### Grilled Atlantic Salmon (GF) \$46

Bacon braised lentils, spinach, maple vinaigrette

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Plated Dinners (*cont.*)

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**Ham & Artichoke Stuffed Chicken Breast \$45**  
Barley pilaf, wilted spinach, saffron cream sauce

**Blackened Gulf Shrimp \$43**  
Andouille rice, sweet potato purée, kale, spicy tomato sauce

**Parmesan Crusted Roast Beef\* \$43**  
Roast tomato purée, balsamic reduction, fingerlings, chili cauliflower

**Herb Marinated Grilled Pork Loin\* \$42**  
Wheat berries, creamed leeks and cabbage, fire-roasted apple bacon jus

**Grilled Sirloin\* (GF/DF) \$46**  
Italian salsa verde with thyme roasted artichokes, new potatoes, grilled rapini

**Seafood Linguini (GF) \$44**  
Preserved lemon, zucchini, grape tomatoes, Chablis cream sauce, fresh herbs

**Grilled Swordfish Steak\* \$46**  
Macadamia nut crispy rice cake, miso broth, stir fry vegetables, micro greens

**Lime Marinated Chicken Thighs (GF) \$39**  
Mole poblano, mescal braised beans, Chihuahua cheese stuffed peppers, toasted sesame

**Chicken Piccata \$38**  
Lemon herb orzo, capers, baby spinach

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Plated Dinners - Vegetarian Entrées

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**Curry Roasted Cauliflower Steak** *(GF) (Vegan)* **\$33**

Sweet onions lentils, roasted roots, green curry sauce, coconut

**Butternut Squash Ravioli** **\$39**

Lavender-hazelnut cream sauce, sugar peas, Tuscan kale, goat cheese

**Potato Gnocchi** **\$36**

Truffle cream sauce, Pecorino, foraged mushrooms, celeriac, herb oil

**Chili Roast Tofu** *(GF) (Vegan)* **\$33**

Fried rice, stir fried vegetables, smoked soy, radish, sesame

**Ancient Grain Stuffed Bell Pepper** *(Vegan)* **\$34**

Quinoa, amaranth, farro medley, chipotle emulsion, marinated avocado, toasted pepitas

**Eggplant Parmesan** **\$36**

Fire roasted tomato sauce, Calabrian chili, Parmesan, Tuscan kale, Mozzarella, basil

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Gourmet Desserts

**Chef's Dessert Buffet \$14/person** *(minimum 20 people)*

Selection of plated tarts, tortes, cakes, cheesecakes, chocolate covered strawberries

**Petite Dessert Buffet \$12/person** *(minimum 20 people; buffet allows 3 pieces per person)*

Selection of light desserts including chocolate covered strawberries, profiteroles, coconut macaroons, madeleines, assorted petit fours

**Coconut Cream Layer Cake \$9**

Key lime curd, strawberry garnish

**Cherry Almond Tart \$12**

Sweet cookies crust, apricot purée, toasted almonds

**New York Style Cheesecake \$14**

Vanilla-infused classic cheesecake with graham cracker crust served with seasonal fruit sauce

**Tiramisu Torte \$12**

Classic Italian dessert with layers of espresso sponge cake, mascarpone cream, dark chocolate sauce

**Milk Chocolate Pot de Crème \$12**

Rich chocolate custard topped with sea salt, Chantilly cream, butter cookie

**Flourless Chocolate Cake (GF) \$12**

Chocolate ganache, fresh berries, Chantilly cream

**Carrot Cake \$9**

Served with toasted pecans, pineapple, cream cheese frosting



### Specialty Cakes

*Starting at \$9 per person and up. Specialty cakes can be created in consultation with our sales team.  
Ask how our talented pastry chefs can create a one-of-a-kind cake for your special event.  
Regular-sized specialty cake orders must be placed at least one week ahead of time.  
Larger, wedding-type cakes require three weeks advance notice.*

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#### Flavors

Chocolate Devil's Food, Vanilla Chiffon, Almond, Carrot, Lemon Poppyseed, Red Velvet

#### Fillings

Vanilla Buttercream, Fruit Filling, Chocolate Buttercream, Custom Buttercream, Lemon Curd,  
Chocolate Ganache, Chocolate Mousse, Cream Cheese Frosting

### Other Sweets

*Priced by the dozen.*

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Chocolate Covered Strawberries.....	\$48.00
Cupcakes.....	\$48.00
Chocolate Eclairs.....	\$46.00
Individual Truffles.....	\$46.00
Petit Fours.....	\$44.00
Gourmet Cookies.....	\$34.00
Frosted Sugar Cookie.....	\$48.00
Assorted Finger Sweets, Brownies, Bars.....	\$34.00
Chef's Choice French Macaroons.....	\$56.00

#### Intermezzo   **\$7**

House-made sorbet with seasonal garnishes

**Bar & Beverage Service**

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**Fully Staffed Bar**

*\*Bar can be hosted, drink tickets or cash basis.*

*\*A \$350 minimum spending guarantee is required for all staffed bars; \$50 bartender fee will be applied for guest counts under 35 people.*

**Includes:**

Madison Club House Brands.....	\$6.50 - 8.00
Call Brands.....	\$8.00 - 9.25
Premium Brands.....	\$9.25 - 10.75
Super Premium.....	\$10.75 - 15.00
Assorted Beers.....	\$5.00 - 8.50
Assorted House Wines.....	\$7.25 - 8.50
Soft Drinks.....	\$3.25

**Self-Serve Beer, Wine & Soda Station**

*\*Charged on consumption. No minimum required.*

**Includes:** Assorted Beers, House Wines and Soft Drinks

**Wine Pour or Champagne Pass**

*\*Charged on consumption.*

**Includes:** Choose a house red and white wine to pour during dinner service or butler-passed house champagne

**Bar & Beverage Service (cont'd.)**

**House Wine**

*\*Inquire for more extensive wine and/or champagne availability.*

	Glass	Bottle
Kenwood Yulupa (Chardonnay, Cabernet).....	\$7.25.....	\$30
Vavasour (Sauvignon Blanc).....	\$8.50.....	\$33
William Hill (Chardonnay, Cabernet Sauvignon).....	\$8.50.....	\$36
Bollini (Pinot Grigio).....	\$8.50.....	\$33
"J" Winemakers Selection (Pinot Noir).....	\$8.50.....	\$33
Chateau Ste. Michelle (Riesling).....	\$8.50.....	\$33
Atamisque Serbal (Malbec).....	\$8.50.....	\$33
House Sparkling Wine.....		\$30
Non-Alcoholic Sparking Wine .....		\$30

**Beer**

*\*Not all of our beer selections are readily available in all quantities, special orders can be made with two weeks lead time.*

Beer	Bottle	1/4 Barrel	1/2 Barrel
Domestic.....	\$5.00.....	\$225.....	\$385
Premium / Micro / Import.....	\$5.75+.....	\$255.....	\$445
"Super" Imported.....	\$8.50+.....	\$275.....	\$495

**Soft Beverages**

Organic Coffee.....	\$47.00/Gallon
European Gourmet Coffee.....	\$45.00/Gallon
Hot Tea.....	\$1.75/Each
Iced Tea.....	\$35.00/Gallon
Lemonade.....	\$29.00/Gallon
Chilled Fruit Juices.....	\$16.00/Carafe
Pellegrino 250ML.....	\$5.00/Bottle
Soda (Coca-Cola products) .....	\$3.25/Can
Dasani Bottle Water.....	\$3.25/Bottle

*\*Inquire for specialty beverages.*