

— THE —  
**EDGEWATER**

BANQUET MENU

## MADISON'S PLACE FOR MEETING & BANQUET FACILITIES

Welcome to The Edgewater, MADISON'S PLACE for corporate meetings, special occasions and unforgettable events. Our creative culinary team offers you the artistry of some of the best chefs and catering professionals in the region, boasting a team of over 80 specialists who combine their expertise in event planning, menu development and execution, banquet service and meeting facilitation to deliver flawlessly. No detail is missed. We are ingredient-driven and market-inspired, taking the best of the season, the state and the region to create authentic dishes our guests ask for by name. Our philosophy with this menu is to bring our guests restaurant-quality food in a banquet setting, delivering a culinary experience that is only matched by sweeping lake views from our urban resort. Whether you're planning a corporate event or a personal milestone gathering with cherished friends and family, this is the place.



— THE —  
**EDGEWATER**

800 922 5512 • 1001 WISCONSIN PLACE • MADISON, WI

**THEEDGEWATER.COM**

## CONTINENTAL BREAKFAST

*Minimum of 10 Guests Required*

### THE LAKESIDE \$21/person

Served with Chilled Orange Juice, Cranberry Juice, Ruby Red Grapefruit Juice, Barriques Locally Roasted Coffee, Barriques Locally Roasted Decaffeinated Coffee & Rishi Tea

Seasonal Sliced Fresh Fruit & Berries GF, DF, Veg  
Breakfast Pastries & Croissants  
with Sweet Cream Butter & Preserves

### WISCO EGG SCRAMBLES

*Minimum of 10 Guests Required*

#### THE BADGER GF \$10/person

Local Beer Bratwurst & One Year Cheddar

#### THE FORAGER GF \$12/person

Locally Harvested Mushrooms, Goat Cheese & Scallion

#### THE LIGHT HOUSE GF \$13/person

Salmon Lox, Spinach, Tomato & Red Onion

### EGGS BENEDICT

Classic: Canadian bacon, poached egg, hollandaise, toasted English muffin \$16/person

Salmon Lox: poached egg, brown butter hollandaise, latke, chive, red onion GF \$18/person

## BREAKFAST ACCOMPANIMENTS

*Minimum of 10 Guests Required*

### ASSORTED BREAKFAST PASTRIES \$7/person

#### BREAKFAST PROTEIN GF \$7/person

Smoked Bacon, Pork Sausage Links, or Chicken Sausage (+3)

#### YOGURT PARFAITS Veg \$8/person

Mixed Berries, House-Made Granola, Lemon, Vanilla Mascarpone & Local Raw Honey

#### FRENCH TOAST, PANCAKES OR WAFFLES \$8/person

Anderson's Maple Syrup, Fresh Berries & Whipped Sweet Cream Butter

#### BAGELS & SMOKED SALMON \$17/person

Assorted Bagels, Cream Cheese, Rushing Water Smoked Salmon, Tomatoes, Cucumbers, Capers & Red Onions

#### STEEL CUT OATS \$8/person

Raisins, Honey, Walnuts & Brown Sugar

#### SLICED SEASONAL FRESH FRUIT \$7/person

#### BACON EGG & CHEESE SANDWICH \$12/person

Bacon, Avocado, Tomato, Fried Egg, Pepper Jack Cheese & Poblano Jam on a Stella Cheese Bun

#### HAM & EGG CROISSANT \$12/person

Shaved Ham, Scrambled Egg & Hook's Cheddar Cheese

#### SOUTHWEST BURRITO \$12/person

Soft Flour Tortilla, Scrambled Eggs, Chorizo, Pepper Jack Cheese, Diced Onions, Bell Peppers & Tomato Salsa

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## BUILD YOUR OWN BREAKFAST BUFFET

Minimum of 15 Guests Required

Served with Seasonal Sliced Fresh Fruit & Berries, Assorted Breakfast Pastries, Sweet Cream Butter, Preserves, Chilled Orange Juice, Cranberry Juice, Ruby Red Grapefruit Juice, Barriques Locally Roasted Coffee, Barriques Locally Roasted Decaffeinated Coffee & Rishi Tea

**Select From 3 Categories:** \$38/person

**Select From 4 Categories:** \$41/person

### EGGS GF

(choose one)

#### Signature Scrambled Eggs

Chives

#### Egg White Vegetable Frittata

Fresh Goat Cheese, Roasted Red Peppers & Broccoli

#### Spinach & Gruyere Quiche

Oven-Roasted Tomatoes

### BREAKFAST GRIDDLES

(choose one)

#### French Toast

with Butter, Syrup, Whipped Cream & Berries

#### Pancakes

with Butter, Syrup, Whipped Cream & Berries

#### Waffles

with Butter, Syrup, Whipped Cream & Berries

### SPECIALTY EGG SCRAMBLES GF

(choose one)

#### The Badger

Local Beer Bratwurst & One-Year Cheddar (+4)

#### The Forager

Locally Harvested Mushrooms, Goat Cheese & Scallions (+6)

#### The Light House

Salmon Lox, Spinach, Tomato & Red Onion (+6)

### BREAKFAST POTATOES

(choose one)

#### Classic Hash Browns

#### Smoked Paprika-Scented Marbled Potatoes

with Peppers & Onions

#### Roasted Herb Potatoes

### OMELET STATION GF

\$100 Attendant Fee

with Peppers, Onions, Mushrooms, Tomatoes, Cured Ham, Bacon, Sausage, Spinach, Swiss & Cheddar (+12)

egg whites or egg white substitute available upon advance request (+2)

### BREAKFAST MEATS GF

(choose two)

#### Smoked Bacon

#### Pork Sausage Links

#### Chicken Sausage (+3)

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## PLATED BREAKFASTS

*Minimum of 10 Guests Required*

### PREMIER PLATED BREAKFAST PACKAGE \$24/person

*Served with Assorted Breakfast Pastries, Chilled Orange Juice, Cranberry Juice, Ruby Red Grapefruit Juice, Barriques Locally Roasted Coffee, Barriques Locally Roasted Decaffeinated Coffee & Rishi Tea*

### THE MIDWEST FARMER GF

Signature Scrambled Eggs, Breakfast Potatoes with Peppers and Onions, Bacon, Sausage or Chicken Sausage (+4)

### TASTE OF THE SOUTH

Cinnamon Brioche French Toast with Maple Peach Compote, Smoked Bacon & Side of Fruit

### SHAKSHUKA GF, DF, Veg

Savory blend of tomatoes, peppers, onions & harissa with poached eggs

### HANDHELD BREAKFAST

*Served with a Side of Mixed Greens & Balsamic Vinaigrette*

### BACON EGG & CHEESE SANDWICH \$14/person

Bacon, Avocado, Tomato, Fried Egg, Pepper Jack Cheese & Poblano Jam on a Stella Cheese Bun

### HAM & EGG CROISSANT \$13/person

Shaved Ham, Scrambled Egg & Hook's Cheddar Cheese

### SOUTHWEST BURRITO \$13/person

Soft Flour Tortilla, Scrambled Eggs, Chorizo, Pepper Jack Cheese, Diced Onions, Bell Peppers & Tomato Salsa

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## BREAK STATIONS

*Minimum of 10 Guests Required (unless otherwise noted)*

*Stations Presented For Up To Two Hours*

### HIGH ENERGY BREAK GF \$17/person

House-Made Trail Mix with Dried Fruit, Yogurt Raisins, Almonds, Cashews, Walnuts & Chocolate Pearls

Assorted Whole Fruit

Assorted Cold Juices, Cold Brew Coffee, Almond Milk, Coconut Milk, Oat Milk & Sweetener

### SMOOTHIE BAR GF \$19/person

*Minimum of 15 Guests Required*

Very Berry (Seasonal Berries, Greek Yogurt & Almond Milk)

Strawberry Banana (Fresh Strawberries, Banana, Greek Yogurt & Almond Milk)

Green Goddess (Spinach, Green Apples, Pineapple, Greek Yogurt & Almond Milk)

### SALTY & SWEET BREAK \$15/person

Milwaukee Pretzel Co. hot pretzel with Nutella Ganache, Stone

Ground Mustard & Spotted Cow Beer Cheese

### TASTE OF WISCO \$19/person

Award-Winning Wisconsin Artisan Cheese Selection

Salumi & Local Charcuterie

House-Marinated Olives & Cornichons

Marcona Almonds & Fresh Berries

Cracked Grain Mustard & Local Honeycomb

Gourmand Crackers

### WARM COOKIES & MILK BREAK \$12/person

Freshly Baked Cookies

Local Organic Milk

### GREAT LAKES BREAK \$24/person

Assorted Hot Smoked Great Lakes Fish Platter (*served chilled*)

Whipped Cream Cheese & Pickled Red Onions

Toasted Baguette & Bagel Chips

### THE TAILGATER BREAK \$22/person

Build Your Own Hot Dog Station with Mini Vienna Beef Frankfurters (*toppings served on side*)

Soft Pretzel Bites with Warm Beer Cheese Dip & Mustard

Popcorn

Grilled Street Corn Fritter with Queso Fresco, Onions, Cilantro &

Herb Aioli

### THE HEALTHY BREAK \$18/person

Crudit  Display with Hummus & Onion Dip

House-Made Pita Chips

Whole Fruit

Assorted Individual Non-Fat Greek Yogurts

Assorted Granola Bars

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# A LA CARTE

## BAKERY

2 dozen minimum

Danishes \$50/dozen

Chocolate Croissants \$50/dozen

Croissants \$50/dozen

Bagels & Assorted Cream Cheeses \$55/dozen

Assorted Freshly Baked Cookies \$48/dozen

Triple Chocolate Fudge Brownies \$48/dozen

## EDGEWATER SIGNATURE SNACKS

house-made | billed on consumption

Granola Bars [contains nuts] \$5/each

Trail Mix Packets [contains nuts] \$5/each

Kettle Chips \$5/each

## FRUIT & YOGURT

1 dozen minimum

Whole Fresh Fruit \$24/dozen

Assorted Non-Fat Greek Yogurts \$5/each

Individual Yogurt Parfaits  
with Mixed Berries, House-Made Granola, Lemon, Vanilla  
Mascarpone & Local Raw Honey \$9/each

## SNACKS

Chicago Mix Popcorn \$7/person

Mixed Nuts GF DF \$10/person

Signature Kettle Chips & Onion Dip \$7/person

Tortilla Chips with Salsa Roja & Guacamole GF \$9/person

Fresh Crudité & Dips GF \$7/person

Hummus & Pita Chips \$7/person

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## BEVERAGES

### A LA CARTE BEVERAGES

Barriques Locally Roasted Coffee \$50/gallon

Barriques Locally Roasted Decaffeinated Coffee \$50/gallon

Hot Chocolate \$50/gallon

Cinnamon Apple Cider (*hot or chilled*) \$35/gallon

Freshly Brewed Iced Tea \$32/gallon

Rishi Tea (Herbal, Green & Black) \$40/gallon

Assorted Fruit Juice \$16/liter

Cucumber Infused Water \$5/gallon

Strawberry-Mint Infused Water \$5/gallon

Citrus Infused Water \$5/gallon

Lemonade \$32/gallon

Bottled Fruit Juice \$5/each

LaCroix Sparkling Water \$4/each

Bottled Water \$4/each

Assorted Soft Drinks \$4/each

Energy Drinks \$8/each

### MEETING BEVERAGE PACKAGES

Package Includes Barriques Locally Roasted Coffee, Barriques Locally Roasted Decaffeinated Coffee, Rishi Tea, Assorted Soft Drinks & Bottled Water with Continuous Refreshing

**Half Day** \$9/person

**Full Day** \$16/person

**Full Day Premium** \$21/person

Includes LaCroix Sparkling Water and Fruit-Infused Water

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## PLATED AND SERVED LUNCHES

Minimum of 10 Guests Required

Includes One Soup or One Salad, Up to Two Entrée Selections & House-Baked Bread.

An Additional Fee of \$5 per Person Will Apply for Each Additional Entrée Selection, Beyond Two Selections.

Vegetarian Options Can Be Substituted for up to 10% of the Guaranteed Minimum at No Additional Fee. Above 10% Will Require the \$5 per Person Fee.

### SOUP

Coconut Curry DF  
Sweet Corn Bisque  
Tomato Basil GF

Wild Mushroom Bisque GF  
Portuguese Kale & Sausage DF  
Pazole GF

### SALAD

Garden Vegetable GF, DF  
Balsamic Vinaigrette

Caprese GF  
Roma Tomatoes, Fresh Mozzarella & Basil Olive Oil

Tart Cherry & Arugula GF  
Goat Cheese, Pistachio Brittle, Charred Scallion Vinaigrette

Caesar  
Romaine Lettuce, Caesar Dressing, Parmesan Cheese &  
House-Made Croutons

Arugula & Mesclun GF, DF  
Shaved Fennel, Shaved Watermelon Radish &  
Blood Orange Vinaigrette

### ENTRÉES

**Sliced Sirloin of Beef** GF \$44/person  
Potato Purée, Roasted Carrots & Cipollini Onions

**Miso Marinated Salmon** DF \$36/person  
Ginger-Scented Bok Choy & Forbidden Black Rice

**Seasonal Vegetable Cavatappi** \$28/person  
House Tomato-Basil Sauce & Grated Pecorino

**Corn Crusted Great Lakes Walleye** DF \$35/person  
Spring Green Coulis, Potato & Vegetable Hash

**Mediterranean Quinoa Bowl** \$32/person GF, DF  
red quinoa, argula, eggplant, hummus, crispy chickpeas, kalamata  
olives finished with tahini sauce +chicken (\$4) or +salmon (\$6)

**Boneless Pork Loin** GF, DF \$35/person  
Quinoa Pilaf, Root Vegetables & Peach Chutney

**Balsamic Glazed Chicken Breast** GF \$35/person  
Garlic-Rosemary Potato Purée & Broccolini

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## PLATED LUNCH EXPRESS

Minimum of 10 Guests Required

Includes One Soup or One Salad, Up to Two Entrée Selections & House-Baked Bread.

An Additional Fee of \$5 per Person Will Apply for Each Additional Entrée Selection, Beyond Two Selections.

Vegetarian Options Can Be Substituted for up to 10% of the Guaranteed Minimum at No Additional Fee. Above 10% Will Require the \$5 per Person Fee.

### SOUP

Coconut Curry DF

Sweet Corn Bisque

Tomato Basil GF, DF

Wild Mushroom Bisque GF

Portuguese Kale & Sausage DF

Pazole GF

### SALAD

Caesar

Romaine Lettuce, Caesar Dressing, Parmesan Cheese & House-Made Croutons

Garden Vegetable GF, DF

Balsamic Dressing

Tart Cherry & Arugula GF

Goat Cheese, Pistachio Brittle, Charred Scallion Vinaigrette

### ENTRÉES

**Grilled Chicken Caesar Salad** \$28/person

Romaine Lettuce, Caesar Dressing, Sar Vecchio Cheese & House-Made Croutons

Add Sautéed Shrimp or Salmon (+3)

**Niçoise Salad** GF \$26/person

marble potatoes, haricot verts, kalamata olives, tomatoes, seared rare tuna, Dijon vinaigrette

**Crispy Tofu Thai Wrap** DF \$25/person

napa cabbage, red bell peppers, cashews, scallions, ginger soy vinaigrette, served with sesame green beans

**Sesame Crusted Tuna Wakame**

**Seaweed Salad** \$36/person DF

Soba Noodles, Cucumbers, Carrots & Ginger-Soy Dressing

**Chicken Salad Croissant** \$23/person

Honeycrisp Apple & Grapes, Served with Potato Salad

**Roasted Salmon** \$32/person GF, DF

Grilled Tomatoes, Baby Spinach & Tarragon-Citrus Dressing

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# BUILD YOUR OWN LUNCH BUFFET \$45/person

Minimum of 15 Guests Required

## SOUPS & SALADS

(choose two)

Coconut Curry Soup DF

Sweet Corn Bisque

Tomato Basil Soup GF, DF

Portuguese Kale & Sausage Soup DF

Wild Mushroom Bisque GF

Pazole GF

Caesar

Romaine Lettuce, Caesar Dressing,

Parmesan Cheese & House-Made Croutons

Garden Vegetable GF, DF

Balsamic Dressing

Tart Cherry & Arugula GF

Goat Cheese, Pistachio Brittle, Charred Scallion Vinaigrette

## SIDES

(choose two)

Wild Rice Pilaf GF

Roasted Fingerling Potatoes GF, DF

Creamy Polenta

Yukon Gold Potato Purée GF

Baby Carrots GF, DF

Squash & Sweet Potatoes GF

Asparagus GF, DF

Roasted Broccolini GF, DF

## ENTRÉES

(choose two)

**Grilled Chicken Breast**, Natural Jus GF, DF

**Flank Steak**, Chimichurri GF, DF

**Grilled Salmon**, Sauce Romesco GF, DF

**Roasted Beef Shoulder Steak**, Red Wine Jus GF, DF

**Baked Great Lakes Whitefish**, Lemon Butter Sauce GF

**Seared Mahi Mahi**, Sauce Puttanesca GF, DF

**Pineapple & Sweet Chili Marinated**

**Pork Medallions** GF, DF

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## EDGEWATER TRIO LUNCH BUFFET \$33/person

*Minimum of 15 Guests Required*

### SOUP & SALAD

(choose two)

Coconut Curry Soup DF

Sweet Corn Bisque

Tomato Basil Soup GF, DF

12

Portuguese Kale & Sausage Soup DF

Wild Mushroom Bisque GF

Pazole GF

Caesar

Romaine Lettuce, Caesar Dressing, Parmesan Cheese & House-Made Croutons

Garden Vegetable GF, DF

Balsamic Dressing

Tart Cherry & Arugula GF

Goat Cheese, Pistachio Brittle, Charred Scallion Vinaigrette

### SANDWICHES

(choose two)

**Grilled Vegetable**

Fresh Mozzarella, Basil, Arugula & Balsamic Reduction on Ciabatta

**Pesto Chicken**

Sun Dried Tomato, Chevre Cheese & Arugula

**Muffaletta**

Cured Ham, Salami, Mild Giardiniera, Provolone & Arugula on Sesame Roll

**Smoked Turkey**

Romaine, Stone Ground Mustard Aioli, Marinated Artichokes, Tomatoes & Provolone, on Herbed Focaccia

**Smoked Nueske's Ham**

Ham, Charred Peach, Havarti, Grilled Red Onion and Spinach on a Baguette

**Lox Lavash Wrap**

North Atlantic Lox, Scallion-Dill Schmear, Arugula, Tomato, Red Onion, Capers

**Crispy Tofu Thai Wrap DF**

napa cabbage, red bell peppers, cashews, scallions, ginger soy vinaigrette, served with sesame green beans

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## WATERS EDGE DELI LUNCH BUFFET \$39/person

*Minimum of 15 Guests Required*

### SOUP

(choose one)

Coconut Curry Soup DF

Sweet Corn Bisque

Tomato Basil Soup GF, DF

Portuguese Kale & Sausage Soup DF

Wild Mushroom Bisque GF

Pazole GF

### SALAD

(choose one)

Caesar

Romaine Lettuce, Caesar Dressing, Parmesan Cheese & House-Made Croutons

Garden Vegetable GF, DF

Balsamic Dressing

Tart Cherry & Arugula GF

Goat Cheese, Pistachio Brittle, Charred Scallion Vinaigrette

### PROTEINS

(choose three)

Sliced Roasted Beef Sirloin GF, DF

Sliced Smoked Honey Dijon Ham GF, DF

Brined & Roasted Turkey Breast GF, DF

Albacore Tuna Salad, Fresh Dill GF, DF

Chicken Breast Salad, Apples, Grapes & Tarragon Aioli GF, DF

### INCLUDES

Cheeses:

Hooks One-Year Cheddar, Wisconsin Swiss Style Cheese, Muenster Cheese

Breads:

Fresh Local Sourdough, Marble Rye, Multigrain Breads

Toppings:

Sliced Red Onion, Heirloom Tomatoes, Crisp Leaf Lettuce, Herb Aioli, Dijon, Stone Ground Mustard, Mayonnaise, Cornichons, Cucumbers, Marinated Artichokes & Smoked Bacon

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# SPECIALTY LUNCH BUFFETS

*Minimum of 15 Guests Required*

## THE MED \$44/person

Greek Salad with Cucumbers, Fennel, Cherry Tomatoes,  
Red Onion, Feta Cheese & Oregano Vinaigrette GF  
Green Curry Pasta Salad with Cauliflower & Artichokes DF  
Oven Fired Tandoori Chicken GF, DF  
Roasted Yellow Curried Salmon with Spinach & Eggplant GF, DF  
Freshly Baked Naan with Tzatziki Sauce

## THE WISCO \$44/person

Beer Cheese Soup  
Mini Wedge Salad  
Signature Butter Burger Sliders  
Beer Brat Sliders w/ kraut and onions  
Cheese Curds w/ ranch  
Three Bean Salad  
German Potato Salad

## LITTLE ITALY \$43/person

Ciabatta Garlic Bread  
Tuscan Bean & Kale Soup  
Arugula with Mozzarella, Tomato, Basil & Balsamic Reduction GF  
Ravioli with Pesto Sauce [contains nuts]  
Chicken Piccata

(choose one)

Meat Lasagna  
Vegetable Lasagna  
Pappardelle with Local Lamb Bolognese

## THE LATIN \$43/person

Elote Corn Salad with Chopped Romaine, Queso Fresco & Poblano  
Pepper GF  
Pazole GF  
Lime-Cilantro Marinated Chicken Fajitas with Peppers & Onions GF,  
DF  
Grilled Guajillo Marinated Flank Steak with Poblano Peppers GF, DF  
Mexican Red Rice GF, DF  
Corn & Flour Tortillas  
Salsa Fresca, Guacamole & Sour Cream GF

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## BOXED LUNCHES

*Minimum of 15 Guests Required*

*Each Sandwich is Packed in a Box with Signature Kettle Chips, Broccoli Salad, Freshly Baked Cookie, Condiments, Napkin, & Flatware.*

*Choose up to Two Selections. Additional Fee of \$5 per Person Added for More Than Two Selections.*

*Add whole fruit to each box for +2.*

### **Grilled Chicken Caesar Salad** \$24/person

Romaine, Caesar Dressing, Sar Vecchio Cheese & House-Made Croutons

### **Niçoise Salad** GF \$26/person

marble potatoes, haricot verts, kalamata olives, tomatoes, tuna, Dijon vinaigrette

### **Grilled Vegetable** \$20/person

Fresh Mozzarella, Basil, Arugula & Balsamic Reduction on Ciabatta

### **Smoked Nueske's Ham** \$24/person

Ham, Charred Peach, Havarti, Grilled Red Onion & Spinach on a Baguette

### **Muffuletta** \$26/person

Cured Ham, Salami, Mild Giardiniera, Provolone & Arugula on a Sesame Roll

### **Smoked Turkey** \$24/person

Romaine, Stone Ground Mustard Aioli, Marinated Artichokes, Tomatoes & Provolone on Herbed Focaccia

### **Chicken Salad Croissant** \$22/person

Honeycrisp Apple & Red Grapes

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## STATIONED LUNCH DESSERTS

### **Frozen Custard Station** \$10/person

Warm Caramel Sauce, Hot Fudge, Whipped Cream,  
Cherries & Nuts

### **Cookie & Brownie Bar** \$9/person

House-Baked Cookies & Triple-Chocolate Fudge Brownies

### **Assortment of Kringle & Cream Puffs** \$12/person

### **Tiramisu** \$12/person

### **Miniature Desserts Platter** \$10/person

Chef's Selection of Assorted Miniature Desserts [contains nuts]

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# HORS D'OEUVRES

Passed or Displayed For Up To Two Hours | Minimum of Two Dozen per Variety Required

## COLD

**Compressed Melon** GF \$28/dozen

feta & basil

**Caprese Skewers** GF \$28/dozen

balsamic reduction & basil infused oil

**Cherry Tomato Confit Crostini** \$28/dozen

Manchego

**Beet-Soaked Deviled Eggs** GF \$28/dozen

micro watercress

**Marinated Beets** \$36/dozen

smoked gouda mousse in a spinach cone

**Fig Jam, Boursin Cheese & Black Pepper** \$36/dozen

on a gluten free cracker

**Tomato & Burrata** \$36/dozen

basil & balsamic reduction

**Baked Brie in Puff Pastry** \$36/dozen

Huckleberry preserves

**Shrimp & Scallop Ceviche** GF, DF \$46/dozen

mango, lime & serrano

**Smoked Duck Breast** \$46/dozen

cranberry agrodolce on a rosemary cracker

**Prosciutto Wrapped Figs** DF \$46/dozen

black truffle oil

**Ahi Tuna Tartar** \$52/dozen

shiso in a sesame cone

**American Wagyu Carpaccio** \$52/dozen

pickled shallot, pink peppercorn, crostini

**Classic Shrimp Cocktail Shooter** GF, DF \$52/dozen

cocktail sauce & lemon

**King Crab Stuffed Cremini Mushroom** \$52/dozen

lime peel, micro green

## WARM

**Sweet Potato, Sage & Wisconsin Cheese Tarts** \$36/dozen

**Mango Glazed Chicken Skewers** GF, DF \$36/dozen

**Caramelized Onion & Gruyere Tarts** \$36/dozen

**Hook's Aged Cheddar & Pimento Croquette** \$36/dozen

smoked paprika aioli

**Black & White Truffle Arancini** \$46/dozen

**Korean Beef Skewers** DF \$46/dozen

**Wisconsin Deep Fried Cheese Curds** \$46/dozen

spicy aioli

**Coconut Shrimp** \$46/dozen

orange marmalade sauce

**Short Rib Tacos** \$52/dozen

cilantro, pickled red onion & queso fresco

**Thai Lemongrass Coconut Chicken** DF \$52/dozen

kaffir lime & pea shoots

**Crispy Pork Belly** DF \$52/dozen

sage & door county cherry confit port jus

**Mini Crab Cakes** \$58/dozen

green goddess aioli

**Pacific Oyster Shots** GF, DF \$58/dozen

brandy mignonette

**Togarashi Seared Scallop** GF, DF \$58/dozen

salmon roe

**Grilled Lamb Chops** GF, DF \$58/dozen

mint julep sauce

**Duck Confit** GF, DF \$58/dozen

napa cabbage & siracha vinaigrette

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## RECEPTION STATIONS

*Minimum of 25 Guests Required*

*Stations Displayed For Up To Two Hours*

### TASTE OF WISCO DISPLAY \$19/person

Award-Winning Wisconsin Artisan Cheese Selection

Salumi & Local Charcuterie

House-Marinated Olives & Cornichons

Marcona Almonds & Fresh Berries

Cracked Grain Mustard & Local Honeycomb

Gourmand Crackers

### CRUDITÉ DISPLAY \$11/person

Fresh Local Crudité Vegetables

Smoked Blue Cheese Dip & Spicy Ranch

### WARM DIP STATION \$15/person

Toasted Baguette & Crisp Pita Chips

*(choose two)*

Pimento & Hook's Cheddar Fondue

Spinach, Artichoke & Gruyere Fondue

Buffalo Chicken, Blue Cheese Dip

### CLASSIC SHRIMP COCKTAIL GF, DF \$60/dozen

House-Made Cocktail Sauce & Lemons

### SLIDER BAR

*Served with Condiments, House-Made Chips & Onion Dip*

*Minimum of 2 Dozen Per Variety*

#### Wisco Beef \$50/dozen

La Clare White Cheddar Goat Cheese, Caramelized Onion

Aioli & House-Made Pickles

#### Black Bean DF \$39/dozen

Pickled Cucumbers, Pickled Carrots & Ginger Aioli

#### Spicy Fried Chicken \$48/dozen

Hook's One-Year Cheddar, House-Made Pickles & Spicy Aioli

#### Pork Carnitas \$48/dozen

Pickled Red Onion, Tomatillo-Avocado Salsa

#### Prime Rib \$60/dozen

Fresh Horseradish Aioli & Crispy Shallots

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## RECEPTION STATIONS

Minimum of 25 Guests Required

Stations Displayed For Up To Two Hours

### STREET TACOS \$42/person

Local Corn Tortillas GF, DF  
Smashed Avocado GF, DF  
Salsa Verde & Guajillo Salsa GF, DF  
Onions, Limes & Cilantro  
(choose two)  
Chorizo GF, DF  
Carne Asada Grilled Beef GF, DF  
Chicken GF, DF

### THE MED \$50/person

Platter of Hummus, Baba Ganoush, Tzatziki, Kalamata Olives, Figs,  
Roasted Artichokes, Tomatoes, Whipped Feta  
Warm Pita Bread  
Tabouleh  
Kale & Artichoke Stuffed Shells  
(choose two)  
Seared Chicken Breast w/ Braised Fennel  
Beef Moussaka  
Lamb Shish Kebabs w/ Herb Yogurt Sauce

### MIDWEST \$34/person

Mini Chicago Style Hot Dogs (*toppings served on the side*)  
Mini Italian Beef Sandwiches (*au jus served on the side*)  
Mini Deep-Dish Pizzas  
Chicago Mix Popcorn

### WISCO COMFORT \$34/person

Tomato Basil Soup  
(choose two grilled cheese sandwich varieties)  
Fresh Mozzarella, Basil & Heirloom Tomato  
Pepper Jack & Smoked Bacon  
Caramelized Onion, Sun Dried Tomato & Gruyere  
Caramelized Apple & Pleasant Ridge Reserve

## CHEF ATTENDED CARVING STATIONS

Served with House-Baked Dinner Rolls

\$100 Attendant Fee per Station Required

### Nueske's Wisconsin Ham GF, DF \$400/each

Dijon Honey Glaze; Serves Approximately 30 Guests

### Roasted Heritage Pork Loin GF, DF \$250/each

Seasonal Fruit Chutney; Serves Approximately 20 Guests

### 24-Hour Brined Turkey Breast GF, DF \$250/each

Cranberry Orange Relish; Serves Approximately 20 Guests

### Roasted Tenderloin of Beef GF, DF \$475/each

Red Wine Sauce; Serves Approximately 20 Guests

### Prime Rib of Beef GF, DF \$550/each

Garlic, Thyme & Red Wine Sauce; Serves Approximately 40 Guests

### Tandoori Roasted Chicken GF \$185/each

Cucumber-Mint Yogurt Sauce; Serves Approximately 15 Guests

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# PLATED AND SERVED DINNERS – SOUPS, SALADS & APPETIZERS

Minimum of 25 Guests Required  
 Price is Based on One Soup or One Salad and Up to Two Entrée Selections. An Additional Fee of \$5 per Person Will Apply for Each Additional Entrée Selection, Beyond Two Selections. Vegetarian Options Can Be Substituted for up to 10% of the Guaranteed Minimum at No Additional Fee. Above 10% Will Require the \$5 per Person Fee. Served with Barriques Locally Roasted Coffee, Rishi Tea & House-Baked Rolls.

## SOUP

Coconut Curry Soup DF	Tomato Basil Soup GF, DF	Portuguese Kale & Sausage DF
Sweet Corn Bisque	Wild Mushroom Bisque GF	Pazole GF

## SALAD

Caprese GF	Spring Green & Arugula GF, DF
Roma Tomatoes, Fresh Wisconsin Mozzarella & Basil Olive Oil	Shaved Fennel, Watermelon Radish, Pomegranate Seeds & Blood Orange Vinaigrette
Mixed Greens GF, DF	Tart Cherry & Arugula GF
Garden Vegetables & Red Wine Vinaigrette	Goat Cheese, Pistachio Brittle, Charred Scallion Vinaigrette
Caesar	
Romaine Lettuce, Caesar Dressing, Parmesan & Croutons	

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## PLATED AND SERVED DINNERS – ENTRÉES

Minimum of 25 Guests Required

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### ENTRÉES

#### **Sliced Tenderloin of Beef** GF \$75/person

Potato-Gruyere Pave, Asparagus & Red Wine Reduction

#### **Roasted Beef Strip Loin** GF \$62/person

Mascarpone Whipped Yukons, Braised Leeks, Mushroom Peppercorn Sauce

#### **Black Sesame Crusted Salmon** \$60/person

Fermented Radish, Purple Sticky Rice, Miso Ponzu Sauce

#### **Lamb Osso Bucco** GF \$75/person

Indian Farms Mushroom Risotto, Pistachio Gremolata

#### **Stuffed Atlantic Flounder** GF \$62/person

Sweet Pea & Fennel Corn Stuffing, Saffron Risotto

#### **Bouillabaisse** GF, DF \$75/person

Mussels, Halibut, Scallops, Tomato-Fennel Broth, Red Pepper Rouille, Grilled Baguette

#### **Porchetta Pork Tenderloin** GF \$65/person

Prosciutto Sous Vide, Creamy Polenta, Orange Chimichurri

#### **Pan-Seared Chicken Breast** GF \$48/person

Potato Purée, Fennel Pollen Dusted Carrots & Jus

#### **Braised Beef Short Ribs** GF \$60/person

Potato Purée, Red Wine Sauce & Heirloom Tomato Relish

#### **Herbed Half Rack of Lamb** \$63/person

Crispy Brussel Sprouts, Creamy Polenta & Door County Cherry Sauce

### SEAFOOD COMPLEMENTS

**Grilled Lobster Tail MP**

**Seared Scallops MP**

**Seared Prawns MP**

**Seared Salmon +9pp**

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## PLATED AND SERVED DINNERS – VEGETARIAN ENTRÉES & DESSERTS

*Minimum of 25 Guests Required*

*Price is Based on One Soup or One Salad and Up to Two Entrée Selections. An Additional Fee of \$5 per Person Will Apply for Each Additional Entrée Selection, Beyond Two Selections. Vegetarian Options Can Be Substituted for up to 10% of the Guaranteed Minimum at No Additional Fee. Above 10% Will Require the \$5 per Person Fee. Served with Barriques Locally Roasted Coffee, Rishi Tea & House-Baked Rolls.*

### PLATED VEGETARIAN ENTRÉES

#### **Paneer Butter Masala** GF \$28/person

Spiced Tomato, Cashew, Sweet Pea Shoots, Mint Chutney

#### **Caprese Stuffed Portobello Mushrooms** \$28/person

Israel Couscous, Chickpea Puree

(can be made Vegan upon request)

#### **Farro Risotto** \$28/person

Asparagus, Fava Beans, Corn Purée & Pickled Local Indian Farm Mushrooms

#### **Saffron Pot-Au-Feu** GF, DF \$28/person

Seasonal Vegetables & Purple Potatoes

#### **Seasonal Vegetable Pasta** \$28/person

Fresh Pecorino (can be made Vegan upon request)

### PLATED DESSERTS

*Additional Course*

#### **Turkish Pistachio Baklava** \$15/person

Churned Cream & Pomegranate

#### **Lemon Raspberry Cake** \$15/person

Macerated Berries

#### **Seasonal Fruit Cheesecake** \$15/person

Chantilly Cream

#### **Hazelnut Flan** GF \$15/person

Toasted Coconut, Berries

#### **Flourless Chocolate Cake** \$15/person

Raspberry Sauce & Fresh Whipped Cream

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## DINNER BUFFET

Minimum of 25 Guests Required

Served with Barriques Locally Roasted Coffee, Barriques Locally Roasted Decaffeinated Coffee, Rishi Tea & House-Baked Dinner Rolls.

### SOUP & SALADS

(choose two)

Coconut Curry Soup DF  
Sweet corn Bisque  
Tomato Basil Soup GF, DF  
Wild Mushroom Bisque GF  
Portuguese Kale & Sausage GF, DF  
Pazole GF

Mixed Greens Salad GF, DF  
Garden Vegetables & Blood Orange Vinaigrette

Caprese Salad GF  
Roma Tomatoes, Fresh Mozzarella & Basil Olive Oil

Tart Cherry & Arugula GF  
Goat Cheese, Pistachio Brittle, Charred Scallion Vinaigrette

Caesar Salad  
Romaine Lettuce, Caesar Dressing, Parmesan Cheese &  
House-Made Croutons

Spring Green & Arugula Salad GF, DF  
Shaved Fennel, Watermelon Radish, Pomegranate Seeds  
& Blood Orange Vinaigrette

### ENTRÉES

Choose Two \$80/person | Choose Three \$105/person

Chicken Marsala GF  
Beef Pot Roast, Pan Jus GF, DF  
Lake Superior Lake Trout Picatta, Lemon-Caper Compound Butter  
Mango-Curry Chicken, Kiffir Lime GF  
Pepper-Crusted Sliced Sirloin of Beef, Sauce Bordelaise, Mushrooms  
& Onions GF, DF  
Grilled Salmon Fillet, Romesco Sauce GF, DF  
Garlic & Thyme Roasted Beef Strip Loin GF, DF  
Boneless Leg of lamb, Herbed Mustard Jus GF, DF  
Herbed Pork Tenderloin, Plum Demi Glace GF, DF  
Braised Beef Short Rib, Sauce Bordelaise GF, DF  
Pan Seared Halibut, Parmesan-Herb Crust GF, DF  
Lamb Loin, Rosemary Jus GF, DF  
Beef Strip Loin, Sauce Bordelaise GF, DF

### SIDES

(choose three)

Fennel Pollen Dusted Rainbow Carrots GF, DF  
Grilled Broccolini with Lemon & Pepper Flakes GF, DF  
Roasted Asparagus GF, DF  
Brussels Sprouts with Bacon & Shallots GF, DF  
Haricot Vert Almandine GF  
Yukon Gold Potato Purée GF  
Roasted Fingerling Potatoes with Chive Purée GF, DF  
Sweet Potato Dauphinoise GF  
Wild Rice Pilaf GF, DF  
Creamy Cheddar & Bacon Polenta GF

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## SWEET TABLE SELECTIONS

*Minimum Order of Three Total Pieces per Attendee Required*

*Minimum Order of Two Dozen per Variety Required*

### **Chef's Selection of Assorted Petit Fours**

\$41/dozen

### **Chocolate Dipped Strawberries GF**

\$41/dozen

### **Chocolate Mousse Cups**

\$28/dozen

### **Mini Key Lime Pie**

\$48/dozen

### **Chocolate Truffles GF**

\$45/dozen

### **French Macarons GF, contains nuts**

\$41/dozen

### **Mini Cheesecakes**

\$33/dozen

### **Assorted Mini Dessert Cups**

\$41/dozen



## CASH BAR OPTIONS

*Prices Include Gratuity & Tax.*

*Bartender Fees are \$50 per Hour, per Bar with a Three Hour Minimum. One Bartender per 50 Guests is Required.*

*Fee(s) Waived with Every \$300 Spent per Bar, per Hour.*

### **SIGNATURE LIQUOR \$8.50/each**

Wheatley Vodka, New Amsterdam Gin, Don Q Rum, Exotica Tequila, Canadian Club Whiskey, Dewars White Label Scotch, Jim Bean Bourbon, E&J Brandy

### **PREMIUM LIQUOR \$10.50/each**

Ketel One Vodka, Tito's Vodka, Death's Door Gin, Tanqueray Gin, Bacardi Rum, Captain Morgan's Rum, Milagro Tequila, Crown Royal Whiskey, Jack Daniel's Whiskey, Maker's Mark Bourbon, Johnnie Walker Black Label Scotch Whisky, Jameson Irish Whiskey, Southern Comfort, Korbel Brandy, Kahlua, Bailey's, Amaretto Disaronno

### **TOP SHELF LIQUOR \$12.50/each**

Grey Goose Vodka, Hendricks Gin, Knob Creek Bourbon, Templeton Rye, Glenlivet Scotch Whisky, Patron Silver Tequila, Johnnie Walker Black Label Scotch Whisky, Captain Morgan's Rum, Courvoisier VS, Godiva White & Dark

### **BOTTLED CRAFT & LOCAL BEERS \$7.00/each**

New Glarus Spotted Cow, Capitol Amber, Lagunitas IPA & New Glarus Moon Man APA

### **BOTTLED DOMESTIC BEERS \$6.00/each**

Miller Lite & Non-Alcoholic Clausthauler

### **BOTTLED IMPORTED BEERS \$7.00/each**

Heineken

### **HARD SELTZERS \$7.00/each**

White Claw: Assorted Flavors

### **HOUSE WINES \$9.00/each**

Trinity Oaks: Chardonnay, Pinot Grigio, Pinot Noir, Merlot & Cabernet Sauvignon

### **NON-ALCOHOLIC BEVERAGES \$4.00/each**

Assorted Soft Drinks & Bottled Water

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## HOSTED BAR OPTIONS

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Fee(s) Waived with Every \$300 Spent per Bar, per Hour.*

### SIGNATURE LIQUOR \$8.00/each

Wheatley Vodka, New Amsterdam Gin, Don Q Rum, Exotica Tequila, Canadian Club Whiskey, Dewars White Label Scotch, Jim Bean Bourbon, E&J Brandy

### PREMIUM LIQUOR \$10.00/each

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### TOP SHELF LIQUOR \$12.00/each

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### BOTTLED CRAFT & LOCAL BEERS \$6.00/each

New Glarus Spotted Cow, Capitol Amber, Lagunitas IPA & New Glarus Moon Man APA

### BOTTLED DOMESTIC BEERS \$5.00/each

Miller Lite & Non-Alcoholic Clausthauler

### BOTTLED IMPORTED BEERS \$6.00/each

Heineken

### HARD SELTZERS \$6.00/each

White Claw: Assorted Flavors

### HOUSE WINES \$8.50/each

Trinity Oaks: Chardonnay, Pinot Grigio, Pinot Noir, Merlot & Cabernet Sauvignon

### NON-ALCOHOLIC BEVERAGES \$4.00/each

Assorted Soft Drinks & Bottled Water

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## BAR PACKAGES

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Fee(s) Waived with Every \$300 Spent per Bar, per Hour.

### HOSTED FULL BAR PACKAGES

Full Bar Packages Include Liquor, Bottled Beers, House Wines, Hard Seltzers & Non-Alcoholic Beverages.  
Packages are Priced per Person. Below Prices are Based on Number of Hours & Tier of Liquor (Signature, Premium or Top Shelf).

	SIGNATURE LIQUOR	PREMIUM LIQUOR	TOP SHELF LIQUOR
ONE HOUR	\$22	\$26	\$29
TWO HOURS	\$29	\$35	\$37
THREE HOURS	\$37	\$44	\$46
FOUR HOURS	\$46	\$56	\$58
FIVE HOURS	\$56	\$66	\$68
SIX HOURS	\$67	\$76	\$79

### HOSTED BEER, WINE & SODA PACKAGES

Beer, Wine & Soda Packages Include Bottled Beers, House Wines, Hard Seltzers & Non-Alcoholic Beverages.  
Packages are Priced per Person. Below Prices are Based on Number of Hours.

ONE HOUR	\$18
TWO HOURS	\$26
THREE HOURS	\$32
FOUR HOURS	\$38
FIVE HOURS	\$44
SIX HOURS	\$50

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Whether dining out or preparing food at home, consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

## UPGRADED WINE LIST

### WHITE WINES

#### SPARKLING/CHAMPAGNE

Prosecco, Cavit, Lunetta, Veneto, Italy \$48/bottle  
 Schramsberg Blanc de Blanc, California \$70/bottle  
 Veuve Clicquot, Yellow Label \$134/bottle  
 Moët et Chandon, Dom Pérignon \$495/bottle  
 Campo Viejo Grand Cava Brut \$28/bottle  
 Wollersheim Non-Alcoholic Sparkling Juice \$28/bottle  
 Chandon Brut - Sippers, 187ml \$22/bottle

#### WHITE WINES

Pinot Gris, A to Z, Oregon \$38/bottle  
 Riesling, Long Shadows, Poet's Leap, Columbia Valley \$48/bottle  
 Pinot Grigio, Masi Masianco \$44/bottle  
 Chateau La Graviere, Bordeaux \$35/bottle

#### SAUVIGNON BLANC

Oyster Bay, Marlborough, New Zealand \$38/bottle  
 Cloudy Bay, Marlborough, New Zealand \$87/bottle

#### CHARDONNAY

Mer Soleil Silver, Monterey, California \$48/bottle  
 Calera, California \$60/bottle  
 Groth, Napa Valley \$78/bottle

### RED WINES

#### PINOT NOIR

Stoller, Dundee Hills, Willamette Valley \$60/bottle  
 Rex Hill, Willamette Valley, Oregon \$82/bottle

#### MERLOT

J. Lohr Vineyards, Paso Robles California \$48/bottle  
 Duckhorn Vineyards, Napa Valley \$70/bottle

#### RED WINES

Red Blend, Paraduxx, Napa Valley, California \$64/bottle  
 Malbec, Altocedro Reserva, Argentina \$44/bottle  
 Zinfandel, Hartford Court, Highwire Vineyard Old Vines, Russian River, 2017 \$82/bottle

#### CABERNET SAUVIGNON

Indian Wells, Columbia Valley \$40/bottle  
 Ravel & Stitch, Central Coast \$60/bottle  
 Duckhorn, Napa Valley \$96/bottle

#### ROSE

Elouan Rose, Oregon \$36/bottle  
 Piper Sonoma Sparkling Rose, Sonoma \$48/bottle

Catering Menu prices & selections are subject to change based on fluctuating market prices and availability of food products.

Pricing may be based on availability at the time of the event and will be finalized no later than two weeks prior to the event.

Client to notify Edgewater two weeks in advance of any food allergies and/or dietary restrictions. Client to provide food indicator to mark food allergies and/or dietary restrictions.

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