



B A R & G R I L L

# BANQUET MENU

# BREAKFAST

## BREAKFAST BUFFETS

5 person minimum

Each served with Coffee, Tea, Orange Juice, and Cranberry Juice

### THE ISTHMUS \$20/person

- Fresh Sliced Fruit
- Yogurt with Toppings (Granola, Raisins, Craisins, Nuts, Honey)
- Pastries and Breakfast Bread Selection

### THE BUCKY \$24/person

- Fresh Sliced Fruit
- Scrambled Eggs
- Thick-Cut Bacon OR Breakfast Sausage
- Palette Breakfast Potatoes
- Wheat and White Toast with Butter and Jam

Buffets are replenished for a period of 1 hour. Prices listed are before Tax and 22% Service Charge.  
Final Order is required 1 Week prior to Event Date.

# BREAKFAST

## BREAKFAST BUFFETS

20 person minimum

Each served with Coffee, Tea, Orange Juice, and Cranberry Juice

### THE CAPITOL \$24/person

- Fresh Sliced Fruit
- Scrambled Eggs
- Bagels with Plain and Flavored Cream Cheese
- Breakfast Meats
- Oatmeal with Toppings (Craisins, Raisins, Nuts, Brown Sugar)

### THE BREESE STEVENS \$28/person

- Fresh Sliced Fruit
- Scrambled Eggs
- Breakfast Meats
- Seasoned Breakfast Potatoes
- Pancakes with Maple Syrup, Butter, and Whipped Cream
- Pastries and Breakfast Bread Selection

## BREAKFAST BUFFET ADD-ONS

optional additions to any breakfast buffet package

- Egg Enhancements
  - Denver (Ham, Cheese, Peppers, Onions) (+\$6 per person)
  - Southwestern (Bacon, Pepperjack Cheese, Tomato, Avocado, with Salsa on the Side) (+\$8 per person)
  - Mediterranean (Spinach, Tomato, Roasted Peppers, and Feta) (+8 per person)
- Potato Perk-ups
  - Add Onions and Peppers (+\$2 per person)
  - Add Caramelized Onions and Mushrooms (+\$2 per person)
- Oatmeal with Toppings (+\$6 per person)
- Breakfast Meats (+\$4 per person)
- Pastries and Breakfast Bread Selection (+\$4 per person)
- Yogurt with Toppings (+\$6 per person)
- Pancakes with Maple Syrup, Butter, and Whipped Cream (+\$6 per person)

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## LUNCH BUFFETS

5 person minimum

Each served with Coffee, Tea, and Soda

### DELI BUFFET \$24/person

- Pasta Salad OR Potato Salad
- Turkey, Ham, and Roast Beef
- Swiss Cheese and American Cheese
- Wheat Bread and White Bread
- Mayo, Mustard, Lettuce, Tomatoes, and Onions
- Freshly Baked Cookies

### ITALIAN BUFFET \$28/person

- Caesar Salad
- Garlic Butter Breadsticks
- Noodles (choose 1)
  - Penne
  - Spaghetti
  - Fettucini
- Sauces (choose 2)
  - Marinara Sauce
  - Alfredo Sauce
  - Bolognese
  - Pesto
- Proteins (choose 1)
  - Meatballs
  - Grilled Chicken
- Italian Cannoli

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## LUNCH BUFFETS

20 person minimum

Each served with Coffee, Tea, and Soda

### HANDHELD BUFFET \$26/person

- Palette House Salad
- Handhelds (choose 2)
  - Veggie Handheld with Heirloom Tomato, Portabella, Mozzarella, Roasted Red Peppers, and Pesto Aioli on Brioche
  - Chicken Breast Handheld with Charred Corn Salsa, Provolone, Sweet & Spicy Mustard, Tomato, and Lettuce on Brioche
  - Crispy Bacon Handheld with Heirloom Tomato, Crispy Bacon, and Basil Aioli on Brioche
  - Pulled Braised Brisket Handheld with Melted Brie, Napa Cabbage, and Caramelized Onion Marmalade on Toasted Telera
- Assorted Miniature Cheesecakes

### TACO BAR BUFFET \$30/person

- Tortilla Soup
- Adobo Marinated Steak
- Cajun Chicken Breast
- Pork Carnitas
- Guacamole, Pico de Gallo, Sour Cream, Shredded Cheese
- Chilled Corn Relish with Black Beans and Queso Fresco
- Corn and Flour Tortillas
- Churros with Cinnamon Sugar, Dulce de Leche, and Dipping Chocolate

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## PLATED LUNCH

Each served with Coffee, Tea, and Soda

THREE COURSES \$26/person

FOUR COURSES \$30/person

- Soup (choose 1)
  - Chicken Tortilla
  - Loaded Baked Potato Soup
  - Roasted Tomato Bisque
- Salad (choose 1)
  - Palette House Salad
  - Traditional Caesar Salad
  - Caprese Salad
- Handhelds (choose 2)
  - Veggie Handheld with Heirloom Tomato, Portabella, Mozzarella, Roasted Red Peppers, and Pesto Aioli on Brioche
  - Chicken Breast Handheld with Charred Corn Salsa, Provolone, Sweet & Spicy Mustard, Tomato, and Lettuce on Brioche
  - Crispy Bacon Handheld with Heirloom Tomato, Crispy Bacon, and Basil Aioli on Brioche
  - Pulled Braised Brisket Handheld with Melted Brie, Napa Cabbage, and Caramelized Onion Marmalade on Toasted Telera
- Desserts (choose 1)
  - Chocolate Chip Cookies
  - Salted Caramel Pretzel Brownie
  - Fresh Sliced Seasonal Fruit

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# A LA CARTE

## A LA CARTE

### A LA CARTE FOOD

- Assorted Muffins \$30/dozen
- Assorted Pastries \$30/dozen
- Bagels with Cream Cheese \$30/dozen
- Granola Bars \$18/dozen
- Fresh Sliced Fruit Tray \$18/tray (serves 7-10)
- Gourmet Cheese and Crackers \$6/guest
- Assorted Whole Fresh Fruit \$26/dozen
- Assorted Chips \$2/bag
- Pretzels \$2/bag
- Fresh Vegetable Crudités with Dip \$5/person
- Chocolate Chip Cookies \$28/dozen

### A LA CARTE BEVERAGES

- Coffee \$30/half-gallon
- Tazo Tea \$2/bag
- Coca Cola Products \$3/can
- Bottled Water \$3/bottle
- Orange Juice \$16/quart
- Cranberry Juice \$16/quart
- Iced Tea \$10/quart

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## MENDOTA ALL DAY PACKAGE

5 person minimum

Served with Coffee, Tea, and Soda  
\$52/person

### BREAKFAST BUFFET

- Fresh Sliced Fruit
- Scrambled Eggs
- Thick-Cut Bacon OR Breakfast Sausage
- Palette Breakfast Potatoes
- Wheat and White Toast with Butter and Jam

### AM BREAK

- Assorted Granola Bars

### DELI BUFFET

- Pasta Salad OR Potato Salad
- Turkey, Ham, and Roast Beef
- Swiss Cheese and American Cheese
- Wheat Bread and White Bread
- Mayo, Mustard, Lettuce, Tomatoes, and Onions
- Freshly Baked Cookies

### PM BREAK

- Assorted Chips
- Fresh Vegetable Crudités with Dip

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# ALL DAY PACKAGES

## MONONA ALL DAY PACKAGE 20 person minimum

Served with Coffee, Tea, and Soda  
\$58/person

### BREAKFAST BUFFET

- Fresh Sliced Fruit
- Scrambled Eggs
- Breakfast Meats
- Seasoned Breakfast Potatoes
- Pastries and Breakfast Bread Selection

### AM BREAK

- Fresh Whole Fruit
- Assorted Granola Bars

### HANDHELD LUNCH BUFFET

- Palette House Salad
- Veggie Handheld with Heirloom Tomato, Portabella, Mozzarella, Roasted Red Peppers, and Pesto Aioli on Brioche
- Chicken Breast Handheld with Charred Corn Salsa, Provolone, Sweet & Spicy Mustard, Tomato, and Lettuce on Brioche
- Crispy Bacon Handheld with Heirloom Tomato, Crispy Bacon, and Basil Aioli on Brioche
- Freshly Baked Chocolate Chip Cookies

### PM BREAK

- Gourmet Cheese and Crackers
- Fresh Vegetable Crudités with Dip

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## APPETIZERS

### CHILLED APPETIZERS

Caprese Skewers with Basil and Balsamic Reduction \$24/dozen

Jumbo Shrimp Cocktail with Classic Cocktail Sauce \$32/dozen

Gourmet Cheese and Crackers \$6/guest

Fresh Fruit Skewers with Mint \$22/dozen

Fresh Vegetable Crudités with Dip \$5/guest

### WARM APPETIZERS

Stuffed Mushrooms with Herbed Cream Cheese and Panko \$30/dozen

Lobster Bites with Mango Sweet & Sour and Mostarda Aioli \$39/dozen

Steak Skewers with Mushrooms and Red Chimichurri \$36/dozen

Mini Fresh Lump Crab Cakes with Lemon Aioli \$42/dozen

Jumbo Shrimp Skewers with Red Chimichurri \$54/dozen

Grilled Chicken Kabobs with Bell Peppers \$26/dozen

# DINNER BUFFET

20 person minimum

Served with Coffee, Tea, Soda, and Dinner Rolls

An additional \$2 per person fee will apply for each additional buffet entrée selection

## DINNER BUFFET \$56/person

- Salads (choose 1)
  - Palette House Salad
  - Traditional Caesar Salad
  - Caprese Salad
- Vegetables (choose 1)
  - Roasted Wild Mushrooms with Garlic and Shallots
  - Haricot Verts with Garlic Butter
  - Roasted Garlic Creamed Spinach
  - Local Market Vegetables
- Starches (choose 1)
  - Mashed Baby Reds with Reggiano and Chives
  - Gruyere Risotto with Mushrooms
  - Lemon Scented Jasmine Rice
- Buffet Entrées (choose 2)
  - Grilled Salmon Filet with Lemon Dill Cream
  - Roasted Chicken with Basil Pesto
  - Sirloin Steak with Herbed Garlic Cream
  - Grilled Shrimp with Citrus Butter
  - Sliced Tenderloin of Beef with Red Wine Redux (+\$10 per person)
- Desserts (choose 1)
  - Chocolate Chip Cookies
  - Assorted Petit Fours
  - Assorted Miniature Cheesecake
  - Salted Caramel Pretzel Brownies
  - Fresh Sliced Fruit

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## PLATED DINNER

Each served with Coffee, Tea, Soda, and Dinner Rolls

An additional \$2 per person fee will apply for each additional entrée selection

THREE COURSES \$56/person

FOUR COURSES \$60/person

- Soup (choose 1)
  - Chicken Tortilla
  - Loaded Baked Potato Soup
  - Roasted Tomato Bisque
- Salad (choose 1)
  - Palette House Salad
  - Traditional Caesar Salad
  - Caprese Salad
- Dinner Entrées (choose 2)
  - Stuffed Chicken Breast with Herbed Cream Cheese, Mashed Baby Reds, and Market Vegetables
  - Grilled Salmon with Dill Butter, Mashed Baby Reds, and Market Vegetables
  - Seared Scallops with Gruyere Risotto, EVOO, and Wee Greens
  - Fresh Local Fettuccini with Mornay, Reggiano, and Chives
  - Beef Tenderloin Filet with Heirloom Tomatoes, Gorgonzola, Baby Arugula, and Red Chimichurri (+\$10 per person)
- Desserts (choose 1)
  - Seasonal Cheesecake
  - Salted Caramel Pretzel Brownie
  - Red Velvet Cake
  - Fresh Sliced Seasonal Fruit

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# AUDIO VISUAL

## AUDIO VISUAL EQUIPMENT

- Two 65" HDTVs with HDMI / \$75
- Projector Screen (no on-site projector available) / \$30
- Polycom Conference Phone / \$50
- Flip Chart Easel w/ Paper, Pad & Marks / \$20
- Wireless Lavalier Microphone / \$75
- Wireless Handheld Microphone / \$50
- Power Strips/ Extension Cords / Complimentary
- High Speed Wi-Fi / Complimentary