



A CAPITAL CAMPAIGN TO EXPAND GOODMAN'S IMPACT AND ACCELERATE MAKING OUR COMMUNITY GOOD FOR US ALL

Large Community Room • 4,173 sf

Beautiful space for private events and public gatherings that can be divided into two rooms.

Atrium • 430 sf

This two story space with beautiful industrial finishes and light from above, will be a great place to welcome guests.

Reception Lounge • 156 sf

A welcoming space with seating and information about upcoming events.

Youth Rooms A-D • 689-1,258 sf

Rooms to flex for the varied activities of middle through high school students. Youth Room C-D will have flooring to accommodate messier projects.

Small Community Room • 624 sf

A bright space for community meetings, classes and events.

Warming Stations •

Equipped to support catered or pot luck events.

Waubesa Courtyard •

A beautifully landscaped outdoor gathering space.





A CAPITAL CAMPAIGN TO EXPAND GOODMAN'S IMPACT AND ACCELERATE MAKING OUR COMMUNITY GOOD FOR US ALL

Meeting Room A • 481 sf
Large meeting room for staff and community use.

Administrative Suite •
Offices and work stations to support staff.

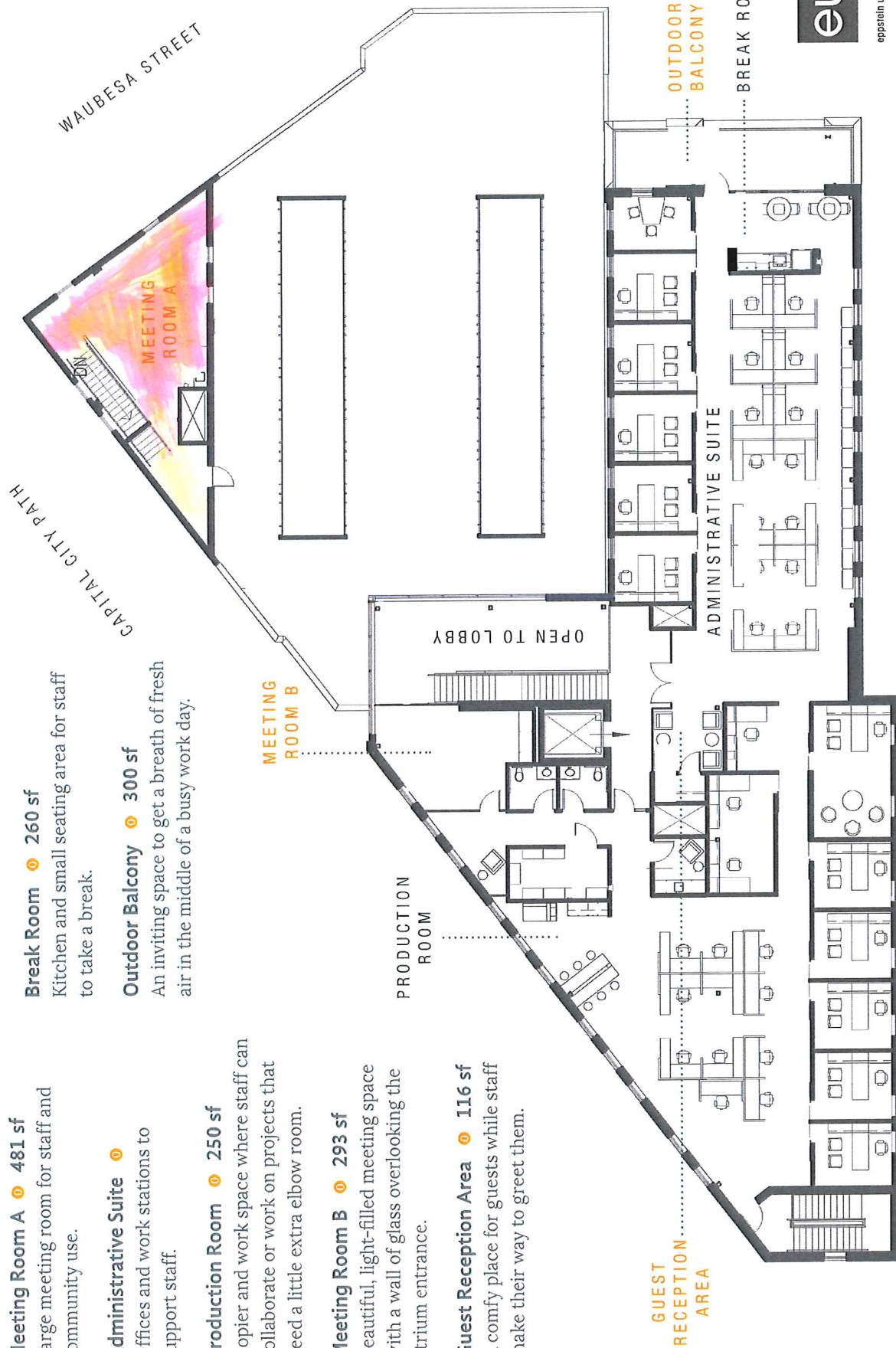
Production Room • 250 sf
Copier and work space where staff can collaborate or work on projects that need a little extra elbow room.

Meeting Room B • 293 sf
Beautiful, light-filled meeting space with a wall of glass overlooking the atrium entrance.

Guest Reception Area • 116 sf
A comfy place for guests while staff make their way to greet them.

Break Room • 260 sf
Kitchen and small seating area for staff to take a break.

Outdoor Balcony • 300 sf
An inviting space to get a breath of fresh air in the middle of a busy work day.



The Campaign for Even Greater Good



Goodman
Community Center

We strengthen lives
and secure futures.

The Lower Level

A CAPITAL CAMPAIGN TO EXPAND GOODMAN'S IMPACT AND ACCELERATE MAKING OUR COMMUNITY GOOD FOR US ALL

Youth Engagement Room • 1,600 sf

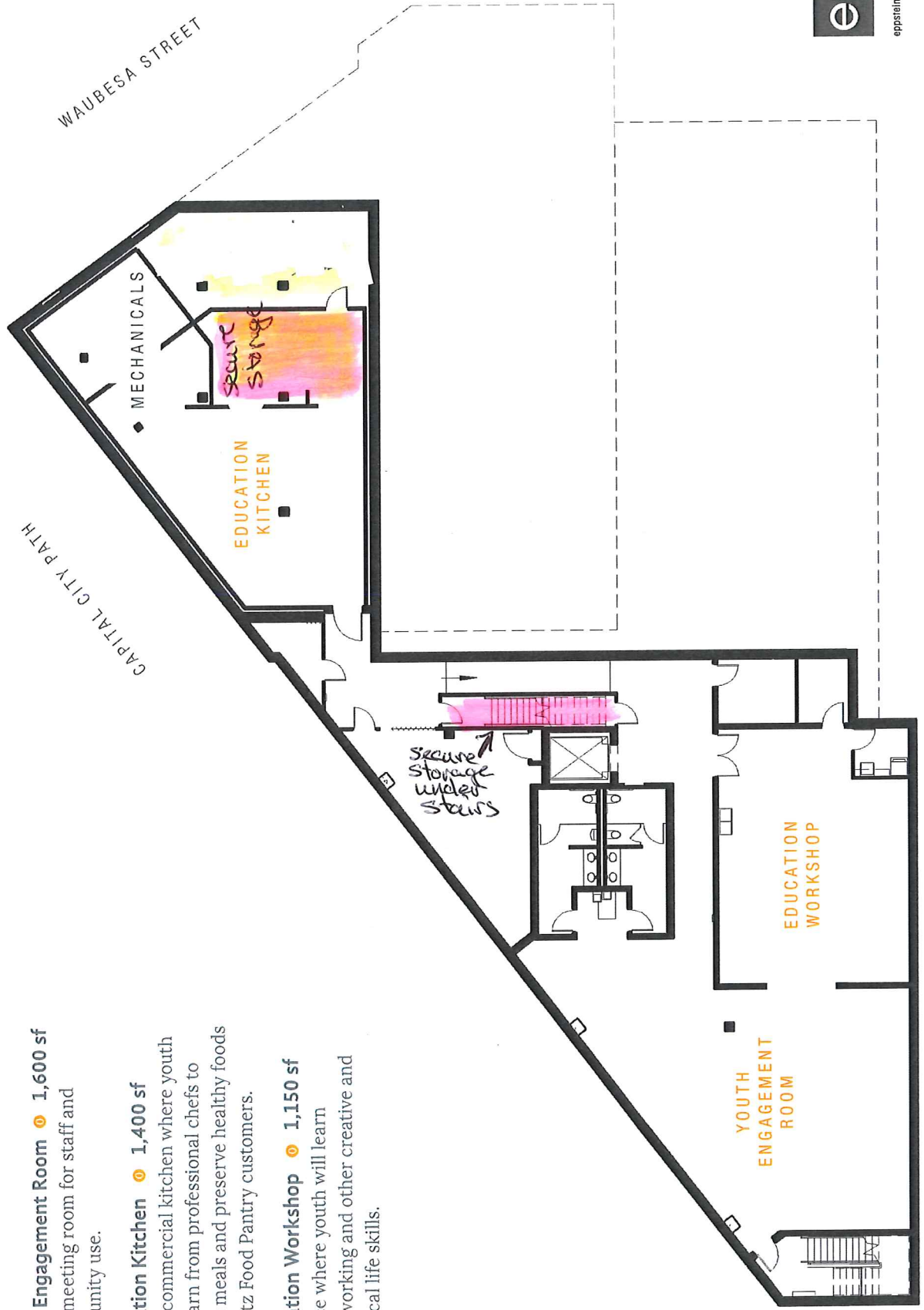
Large meeting room for staff and community use.

Education Kitchen • 1,400 sf

Large commercial kitchen where youth will learn from professional chefs to create meals and preserve healthy foods for Fritz Food Pantry customers.

Education Workshop • 1,150 sf

A space where youth will learn woodworking and other creative and practical life skills.



epstein uhlen : architects

Beautifully catered events

Big or small — wedding or meeting — we'd love to impress your guests. Working Class Catering is a professional teen catering program of the Goodman Community Center where teens work side-by-side with professional chefs to cater flawless weddings and events.



Working Class Catering is a teen employment program
of the Goodman Community Center



Delicious food from scratch

We provide full catering services with house-made foods of all styles created from scratch **using the best local and organic ingredients.** From coffee and cookies to a full banquet with bar service, we offer a wide variety of catering options to suit your specific needs. You and your guests will enjoy food and drinks that are both delicious and beautiful.

We cater to you. We are happy to create menu items that are gluten-free, vegetarian, or vegan to accommodate special dietary and lifestyle needs for some of your guests or for your entire event.

Contact

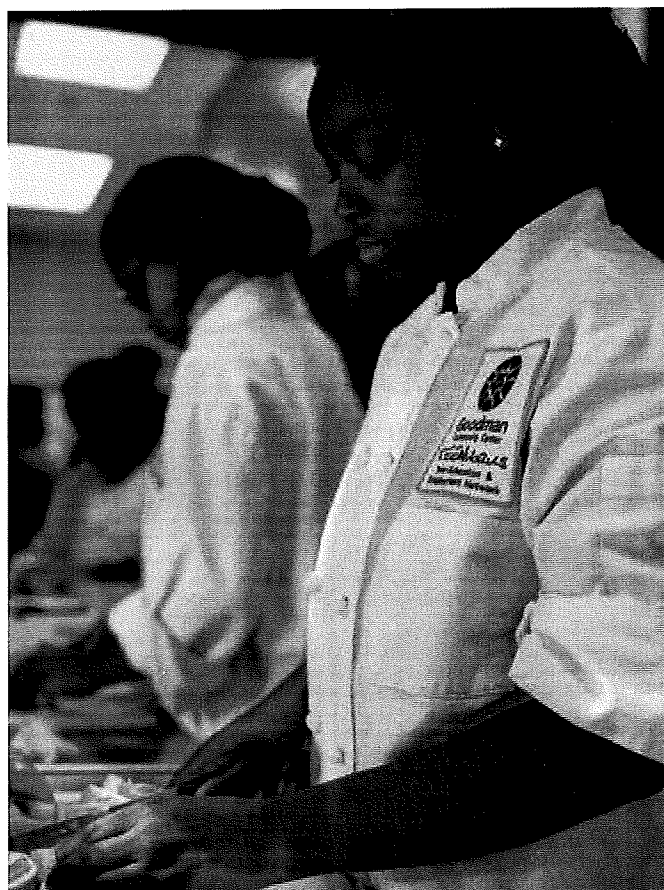
David Fischer, Catering Manager
catering@goodmancenter.org or 608.204.8050

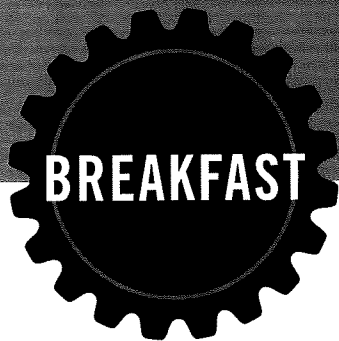
Teens are at the heart of WCC

We're called Working Class Catering because it's a classroom of sorts. Teens are integrated in all parts of the business, learning all aspects of running a full service catering company through our Teen Education and Employment Network program (TEEN) here at the Center.

Think it sounds risky to have teens cater your event?

No worries. Our professional staff takes the lead. Teens work side-by-side with experienced, dedicated staff so you can feel confident that your event will go smoothly and every detail will get the attention it demands. Whether it's a once in a lifetime celebration, a casual gathering, or a meeting you're hosting, let Working Class Catering serve you.





Prices include service staff and china servingware.
Table linens additional.

Business Breakfast Buffet

All breakfast buffets include fair trade regular & decaf coffee (upon request).

Continental Breakfast\$7.95pp

Assorted bagels & breakfast pastries, cream cheese, jelly, butter

Deluxe Continental \$10.95pp

*Assorted bagels & breakfast pastries, cream cheese, jelly, butter
Seasonal fresh fruit salad
Yogurt with homemade granola topping*

Country Breakfast \$12.95pp

*Cage-free scrambled eggs
Roasted potatoes topped with sautéed onions & peppers
Choice of hickory bacon or pork sausage
Assorted pastries*

Weekend Brunch Buffet

Gourmet Wisconsin \$19.95pp

*Cinnamon french toast with Door County cherry compote & maple syrup
Cage-free scrambled eggs topped with aged cheddar & fresh chives
Garlic roasted baby red potatoes
Applewood smoked bacon & pork sausage
Seasonal fruit & berries*

Farmhouse Brunch \$18.95pp

*Scrambled eggs, American fries, and choice of pork sausage, patties or bacon
Fresh fruit salad, garlic roasted baby red potatoes and muffins
Orange juice*

Goodman High Tea Brunch \$21.95pp

*Individual quiches and assorted tea sandwiches
Miniature pastries and cookies
Fresh sliced fruit
Salad (seasonal)
Warm biscuits with homemade TEENworks jam
Assorted teas and juice*

A la Carte

Seasonal sliced fruit	\$3.50pp
Fresh whole fruit	\$1.25/piece
Fruit salad	\$2.95 each
Individual fruit yogurt	\$2.50 each
Fruit & yogurt parfait	\$4.95pp
Granola with milk	\$3.95pp
Assorted bagels & cream cheese	\$24.95/dozen
Fresh-baked cinnamon rolls	\$21.95/dozen
Scones (assorted)	\$29.95/dozen
Muffins (assorted)	\$29.95/dozen
Small pastries (assorted)	\$29.95/dozen

Beverages

Fair trade organic coffee (gallon)	\$25.00/gallon
Fair trade organic coffee (pumper pot)	\$18.00/pot
Assorted loose leaf teas / hot water	\$12.00/pot
Individual orange juice	\$2.00pp
Orange juice (bulk)	\$25.00/gallon
Black iced tea or lemonade	\$25.00/gallon
Pomegranate lemonade	\$30.00/gallon
Assorted canned soda (Pepsi products)	\$1.50/each
Bottled water	\$1.50/each
Local apple cider (seasonal)	\$25.00/gallon
San Pellegrino	\$2.00/Each
<i>plain, lemon, orange</i>	

Snacks (4 oz. serving)

Tortilla chips	\$4.95pp
<i>with pico de gallo & guacamole</i>	
Mixed nuts	\$18.95/pound
Seasoned pretzels & hot mustard	\$11.95/pound
Potato chips & onion dip	\$11.95/pound
Snack mix	\$11.95/pound
Popcorn by the basket	\$5.00

LUNCH

Luncheon Salads

Grilled Shrimp & Kale Salad \$15.95pp

Grilled shrimp, chopped kale, green apples and soy nuts tossed with a ginger lime vinaigrette

Strawberry Spinach Salad \$11.95pp

Fresh spinach & romaine blend, topped with strawberries, candied pecans, red onions & feta cheese and tossed with a raspberry vinaigrette.

Chicken Caesar Salad \$10.95pp

Romaine lettuce, grilled chicken breast, Parmesan cheese and homemade garlic croutons tossed with Caesar dressing.

Chicken Florentine Pasta Salad \$12.95pp

Penne pasta tossed with grilled chicken, tomatoes, red onion and Parmesan cheese served on a bed of fresh spinach.

Chipotle Chicken Salad \$12.95pp

Smoked chicken, red onions, toasted sourdough croutons, chipotle mayo dressing served on fresh field greens.

Ironworks Chef Salad \$12.95pp

A bed of spring green lettuces topped with chopped turkey, ham, egg, red onion and cheese. Served with a house vinaigrette.

Raspberry Chicken Salad \$14.95pp

Breast of chicken marinated in a raspberry vinaigrette, served over a bed of greens and topped with fresh raspberries, blueberries, mango and Feta cheese.

Tortellini Salad \$11.95pp

Cheese tortellini tossed in a light garlic olive oil with fresh seasonal vegetables.

Side Salads

House salad with balsamic vinaigrette; Black bean & corn; Broccoli raisin; Cucumber dill; Cole slaw; Italian Pasta; Asian noodle; Creamy baby red potato

Add homemade soup du jour to any buffet \$3 pp

Lunch Buffets

Fajita Buffet \$13.95pp

Fajita chicken or beef with sautéed onions & peppers

Soft tortillas (2pp)

Vegetarian black beans or refried beans

Tortilla chips, lettuce, tomatoes, cheese, salsa & sour cream

Italian Buffet \$14.95pp

Select One:

Meat or vegetarian lasagna; Chicken fettuccine alfredo;

Pesto pasta with grilled chicken; Pasta bar (cheese

tortellini or fettuccine, meat marinara or alfredo sauce)

House salad served with balsamic vinaigrette

Sliced baguettes & butter

BBQ Pork Buffet \$13.95pp

Pulled pork in our own slightly sweet tangy BBQ sauce.

Served on a soft seeded bun with fresh baked beans and your choice of one side salad.

Gyro Sandwich Buffet \$13.95pp

Our own chef-inspired gyro meat served in a steamed pocket pita. Condiments include fresh-chopped tomato, diced red onion and homemade tzatziki sauce, Includes a side of our greek olive feta salad.

Soup & Sandwich Buffet \$14.95pp

Assorted meat & vegetarian half sandwiches

Homemade soup du jour

Potato chips and choice of one side salad

Grilled Chicken Buffet \$14.95pp

Marinated grilled chicken breasts or BBQ chicken breasts

Madison Sourdough's fresh-baked rolls

Relish tray (lettuce, tomatoes, onions & pickles)

Potato chips and choice of one side salad

Deli Wrap Buffet \$13.95pp

Select Three: Turkey, bacon & avocado; Chicken BLT;

Chicken salad; Fresh veggie & hummus; Turkey pesto;

Portobello mushroom

Potato chips and choice of one side salad

PLATED DINNER

Plated dinners include sliced baguettes with butter and a choice of one starch & one vegetable. *GF = Gluten Free

Add a house salad for \$1.25 or Caesar salad for \$1.95 per person

Steaks / Beef

Seared 8 oz. Beef Tenderloin \$29.95pp

Grilled 10 oz Ribeye \$28.95pp

Seared 10 oz. Top Sirloin \$27.95pp

Choice of Steak Toppings: Mushroom bourbon sauce;
Caramelized onion & shallot butter; Cranberry-blue cheese butter

Beef Bourguignon \$22.95pp

Cubed chuck roast seared to a golden brown and simmered for hours with carrots, onions and a deep rich brown sauce. served over a bed of yellow rice and choice of vegetable.

Chicken

Chicken Artichoke \$20.95pp

Lightly breaded chicken breast topped with a rich butter cream sauce, with artichoke hearts, mushrooms and scallions.

Chicken Florentine \$20.95pp

Chicken breast stuffed with butter and herbs, topped with fresh-steamed spinach in a Parmesan Mornay garlic sauce.

Chicken Piccata \$17.95pp

Pounded chicken breast simmered in a white wine reduction with butter, lemon and capers.

Chicken Marsala \$20.95pp

A classic sauteed breast of chicken topped with mushrooms, in a marsala wine reduction sauce.

Pork

Wisconsin Country Pork Loin \$21.95pp

Roasted pork loin topped with Wisconsin cranberry-cherry chutney. (GF)

Herbed Roast Pork Loin \$21.95pp

Hand-rubbed roasted pork loin finished with a port wine sauce. (GF)

Pork Vindaloo \$20.95pp

Seared pork pieces marinated in wine, garlic and chilies. Spicy and tangy at the same time. Served with couscous.

Seafood

Baked Salmon \$26.95pp

Salmon filet (6 oz.) finished with your choice of basil cream sauce, dill cream sauce, creamy pesto, or mango chutney. (seasonal) (GF)

Grilled Tuna \$26.95pp

Grilled tuna (6 oz.) topped with your choice of roasted corn relish or strawberry mango salsa. (seasonal)

Braised Cod \$20.95pp

Cod filets baked in an herbed milk. Served over wilted cabbage and topped with a rich Mornay sauce.

Shrimp Risotto \$28.95pp

Pan-seared shrimp set atop Parmesan risotto and fresh asparagus. *(No starch or vegetable sides included)

PLATED DINNER

Vegetarian

Vegetarian and vegan entrées include baguettes and butter. GF=Gluten Free

Add a house salad for \$1.25 or Caesar salad for \$1.95 pp

Pasta Primavera\$17.95pp

Penne pasta tossed with roasted seasonal vegetables, topped with Parmesan cream sauce or marinara sauce.

Portobello Ravioli\$16.95pp

RP Pasta's portobello ravioli topped with a vodka tomato cream sauce.

Mediterranean Primavera\$17.95pp

Penne pasta tossed with roasted red peppers, artichoke hearts, eggplant, feta cheese & roasted garlic marinara.

Eggplant Parmesan\$18.95pp

Panko-breaded baked eggplant topped with homemade basil marinara and mozzarella cheese served atop spaghetti.

Vegan

Mediterranean Stuffed Red Pepper\$16.95pp

Roasted red pepper stuffed with couscous, garbanzo beans, carrots, zucchini, golden raisins & almonds. (GF)

Seasonal Ratatouille\$16.95pp

Seasonal vegetables & potatoes served atop jasmine rice dough, garnished with fresh basil oil.

Squash & Tofu Curry\$17.95pp

Roasted butternut squash & tofu tossed with a yellow coconut curry sauce, served over couscous. (GF)

Ginger Sesame Seitan\$16.95pp

Seitan, red peppers, broccoli, garlic & fresh ginger, served over white rice. (GF)

Dinner Buffet

All dinner buffets include sliced baguettes, butter and house salad.

Add table-service house salad for \$1.00pp

One Entrée Buffet (One 8 oz. portion) \$22.95pp

Choice of one main entrée, one vegetable, and one starch

Two Entrée Buffet (Two 4 oz. portions)\$26.95pp

Choice of two main entrées, one vegetable, and one starch

Three Entrée Buffet (Three 4 oz. portions)\$30.95pp

Choice of three main entrées, one vegetable, and one starch

Main Entrées

Beef bourguignon

Smoked beef brisket

Chicken & portobello marsala

Herb roasted chicken (bone-in)

Chicken piccata

Herbed roast pork loin with a port wine sauce

Baked Salmon with choice of sauce

Pasta primavera

Portobello ravioli with sun-dried tomato cream sauce

Squash & tofu curry

Vegetables

Honey-glazed carrots

Sautéed seasonal vegetables

Sautéed green beans with olive oil and sea salt

Fresh asparagus (seasonal)

Roasted root vegetables

Starches

Garlic & herb mashed potatoes

Smashed baby red potatoes

Garlic roasted potatoes

Buttered baby potatoes

Wild rice pilaf

Jasmine rice pilaf

Cous cous

Add an additional vegetable or starch for \$2 pp

HORS D'OEUVRES

Small Plates

Seasonal Sliced Fruit and Berries \$3.75pp

Cantaloupe, honey dew, watermelon, pineapple, strawberries and grapes.

Wisconsin Cheese Tray with Crackers \$3.50pp

Cheddar, swiss, pepperjack, colby and provolone cheese, served with assorted crackers.

Fresh Vegetable Tray with Dip \$2.25pp

Carrots, celery, broccoli, cauliflower and cherry tomatoes served with creamy herb dip.

Fresh Fruit Seasonal Kebabs \$3.50pp

Antipasto Platter \$3.95pp

Salami, provolone cheese, black and green olives, cherry tomatoes and pepperocini.

Mediterranean Platter \$3.50pp

Roasted garlic hummus, chopped black olives and feta cheese served with warm pita bread wedges.

Smoked Salmon Display (serves 50) \$150

Whole smoked salmon served with diced red onions, capers, olives, hard-boiled eggs, lemons & herbed cream cheese served with crackers.

Fiesta Dip \$2.25pp

Seasoned cream cheese topped with diced tomatoes, shredded cheddar, black olives & green onions, served with tortilla chips.

Tuscan Display \$11.95pp

A full array of hors d'oeuvres:

Fresh roasted garlic baba ganoush; Hummus;

Olive oil and sea salt flat bread;

Roasted spiced nuts; Dried fruit (apricots, dates, raisins);

Olive salad with large stuffed green olives, kalamata olives, artichoke hearts, pepperocini, cherry tomatoes and sliced red onion, tossed in an herbed olive oil.

Add Chicken Kafta \$2.25pp

Add Lamb Kafta \$3.50pp

Hors D'oeuvres

Prices based on 50 pieces per order

Hot

Baby red twice-baked potato \$100

Bacon-wrapped shrimp \$150

Chicken quesadillas. \$115

served with salsa & sour cream

Southwest shrimp quesadillas \$125

served with salsa & sour cream

Cocktail meatballs (cream sherry or BBQ) \$85

Bacon and cream cheese jalapenos \$100

Mini crab-stuffed pierogis \$150

Stuffed mushrooms. \$100

choice of italian sausage or vegetable & cheese

Empanadas \$125

choice of spinach & feta or spicy chicken & green olives

Buffalo chicken wings \$125

served with blue cheese dressing

Mini pork egg rolls \$100

served with sweet & sour sauce

Cold

Fresh tomato & basil bruschetta \$95

Assorted cocktail sandwiches. \$100

Assorted canapés \$150

Pinwheels (mexican or vegetable) \$95

Grilled asparagus wrapped in prosciutto (3 Spears) \$110

California sushi rolls (with wasabi & soy sauce) \$110

Vegetable sushi rolls (with wasabi & soy sauce) \$110

Toasted crostini (assorted varieties) \$100

Caprese skewers \$100

with mozzarella, basil & cherry tomatoes

Spinach & Artichoke Dip. \$100

served with toasted pita bread wedges.

Fresh salmon or tuna ceviche \$150

DESSERTS

Desserts

Assorted Cookies.....\$18/dozen

*Chocolate chip; Peanut butter; M&M's; Oatmeal raisin;
White chocolate pecan*

Assorted Brownies & Dessert Bars.....\$21/dozen

*Seven layer; Brownies; Pumpkin cream cheese; Lemon;
Turtle brownies*

Tiramisu.....\$4.95pp

*Layers of mascarpone & espresso-soaked pound cake dusted
with cocoa*

Chocolate Mousse..... \$3.95pp

Topped with fresh strawberry garnish



Photo: Urban Anchor Photography



Photo: Nikki N Photography

Working Class Catering can customize *any menu* to fit your needs.

Just contact Catering Manager David Fischer at

608-204-8050 or david@goodmancenter.org.



Bar service with bartenders costs \$21 per hour, plus 1 hour for set-up and 1 hour for breakdown.

Cash Bar

Guests purchase their own drinks. An average of \$50 per hour in sales is required. If the minimum is not met, the host will be billed the difference plus an 18% service charge on the unmet balance.

Hosted Bar

The host is responsible for all costs. Drinks are charged on consumption or a predetermined amount. An average of \$50 per hour in sales is required. If the minimum is not met, the host will be billed the difference. Hosted bars are subject to an 18% service charge and 5.5% sales tax.

	Hosted Bar	Cash Bar
Rail Brands	\$5	\$6
Call Brands	\$6	\$7
Premium	\$7	\$7.50
Premium Bottled Beer	\$5	\$6
Wine (house)	\$5	\$6
Soda/Bottled Water	\$2	\$2

Barrels of Beer

Domestic

Half Barrel (180, 12 oz. glasses) \$225
Quarter Barrel (90, 12 oz. glasses)..... \$125

Domestic beers include: Miller Genuine Draft, MGD Light,
Miller Light, Pabst Blue Ribbon, Coors Light

Import & Micro Brew

Half Barrel (180, 12 oz. glasses) \$385
Quarter Barrel (90, 12oz glasses)..... \$215

Import & micro brews include: New Glarus Spotted Cow,
Moon Man, Capital Amber or Seasonal; Ale Asylum
Hopalicious; Leinenkugel's Honey Weiss or Red;

Hard Apple Cider market price
1919 Root Beer (1/4 barrel) \$110

House Wines

House Wines \$17/bottle
Chardonnay, White Zinfandel, Pinot Grigio, Cabernet
Sauvignon & Merlot

Premium Wines, available by request.
Minimum of 6 bottles for each selection. Bottles are market price.

Champagne

Crane Lake Brut \$18.95/bottle
Sparkling Grape Juice (NA) \$12/bottle

We urge you and your guests to drink responsibly.

We reserve the right to decline service of alcohol for the safety of your guests.

All alcoholic beverages served or consumed on the premises must be purchased, prepared and served by the Goodman Community Center.

Due to our insurance liabilities, we are not able to allow uneaten food to leave our facilities.