



3415 N. DIKES AVENUE  
CHICAGO, ILLINOIS  
60642-2653  
P. 773.274.1400 F. 773.274.1504  
www.mayhewsheedy.com

NO.	DESCRIPTION

REVISED AND REVISIONS

## SHERATON MADISON

CONSTRUCTION DOCUMENTS

SHERATON MADISON

THE TOWN AND COUNTRY  
MADISON, WI 53713

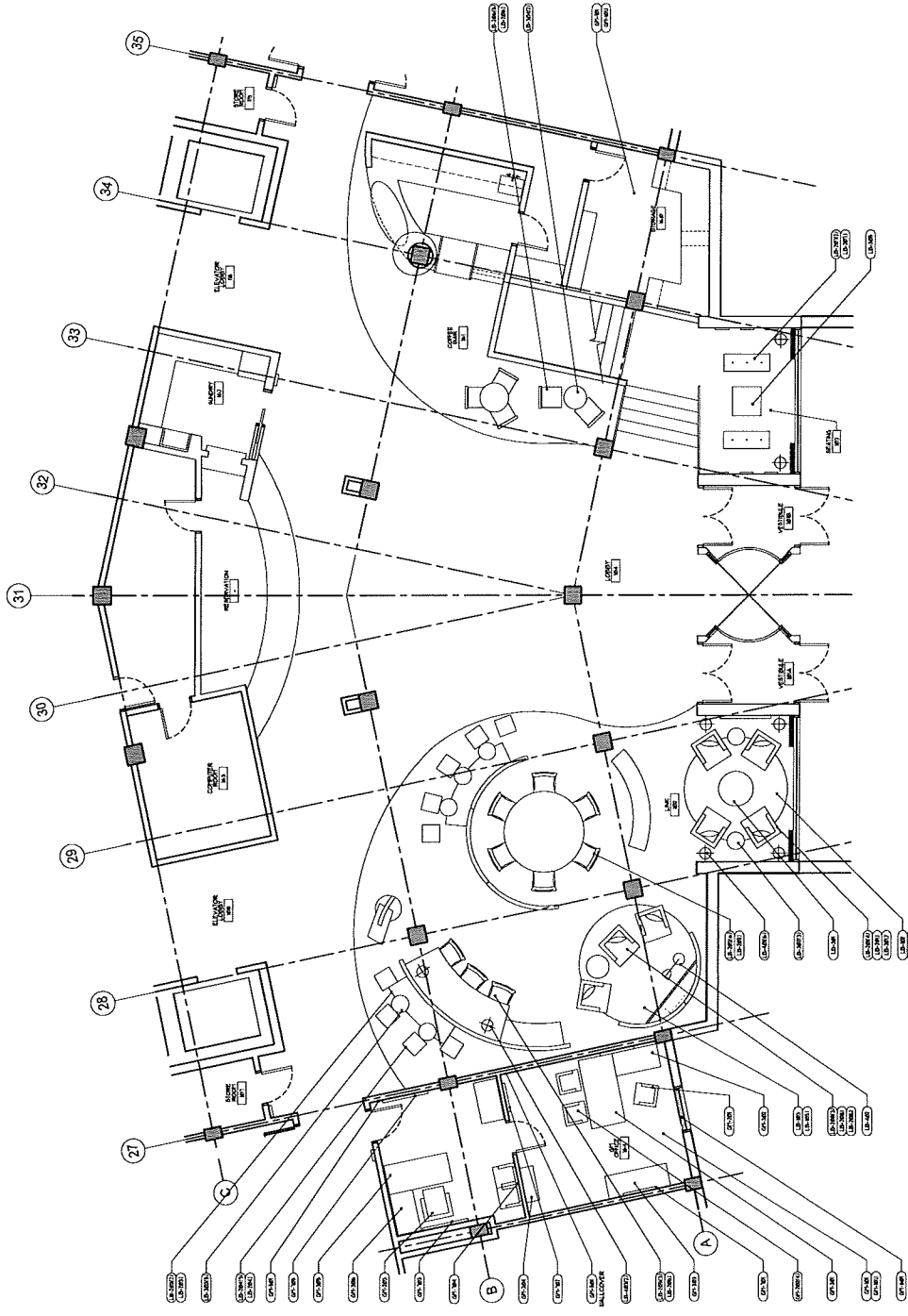
PROJECT NO. 07-00000007  
DATE: 09/10/07  
DRAWN BY: JJC  
CHECKED BY: MJC

ENLARGED  
LEVEL-1 LOBBY

FFA PLAN

ID7-02

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ENLARGED LEVEL-1 LOBBY FFA PLAN  
Scale: 1/4" = 1'-0"



4815 N. DRAKE AVENUE  
CHICAGO, ILLINOIS  
P. 773.274.3400 F. 773.274.4904  
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DATE	DESCRIPTION

# SHERATON MADISON

CONSTRUCTION DOCUMENTS

SHERATON MADISON

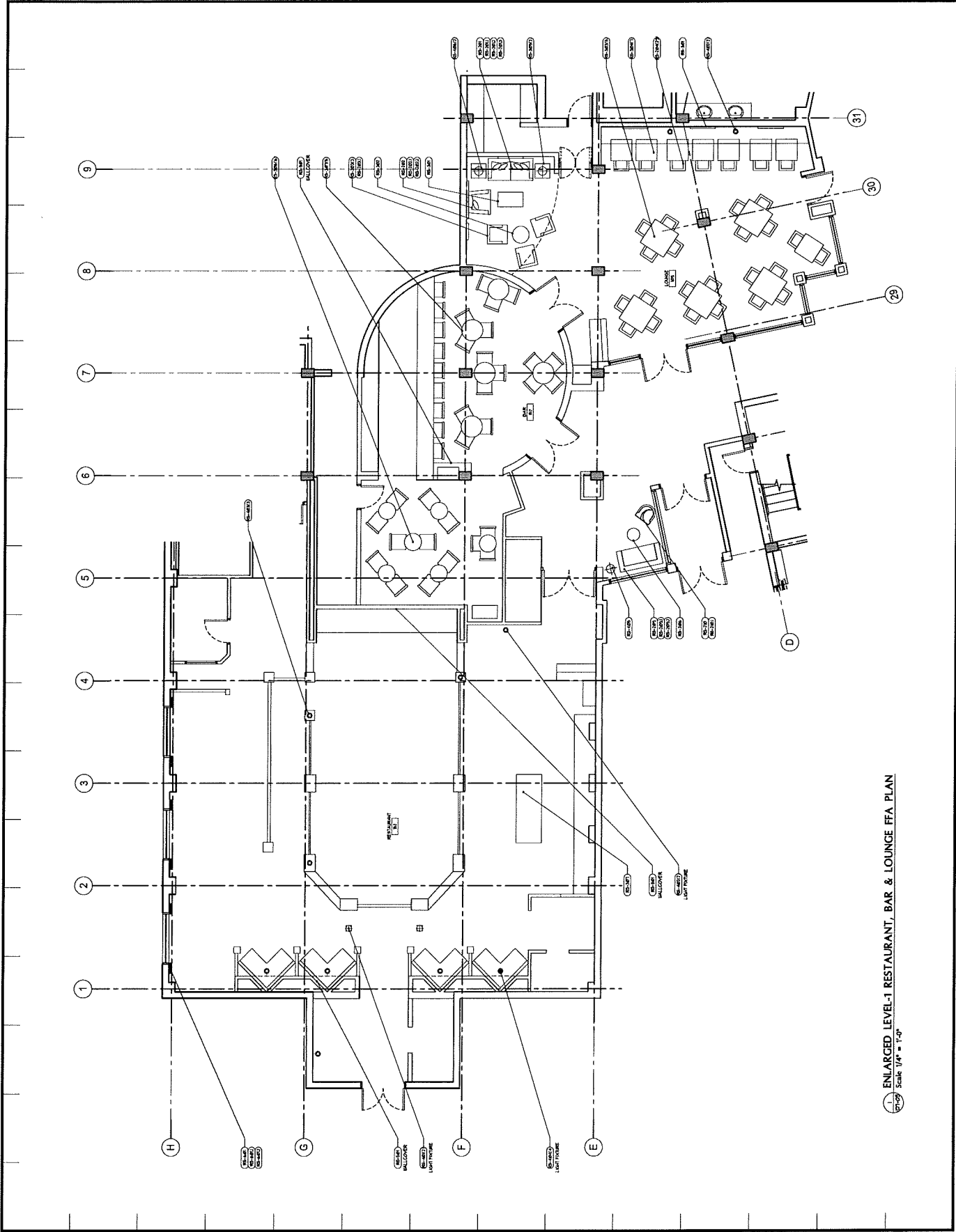
710 JOHN WALKER SQ.  
MADISON, WI 53723

**ENLARGED LEVEL-1 RESTAURANT, BAR & LOUNGE FFA PLAN**

ID7-03

DATE: 06/25/2020	PROJECT NO: 1017207
DRAWN BY: JG	SHEET NO: 03
CHECKED BY: JG	DRAWING NO: 10

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**1. ENLARGED LEVEL-1 RESTAURANT, BAR & LOUNGE FFA PLAN**  
SCALE 1/4" = 1'-0"



3455 N. DRAKE AVENUE  
CHICAGO, ILLINOIS 60642  
P: 773.276.3300 F: 773.276.3304  
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NO.	DESCRIPTION	DATE

DATE AND TIME

# SHERATON MADISON

CONSTRUCTION DOCUMENTS

SHERATON MADISON

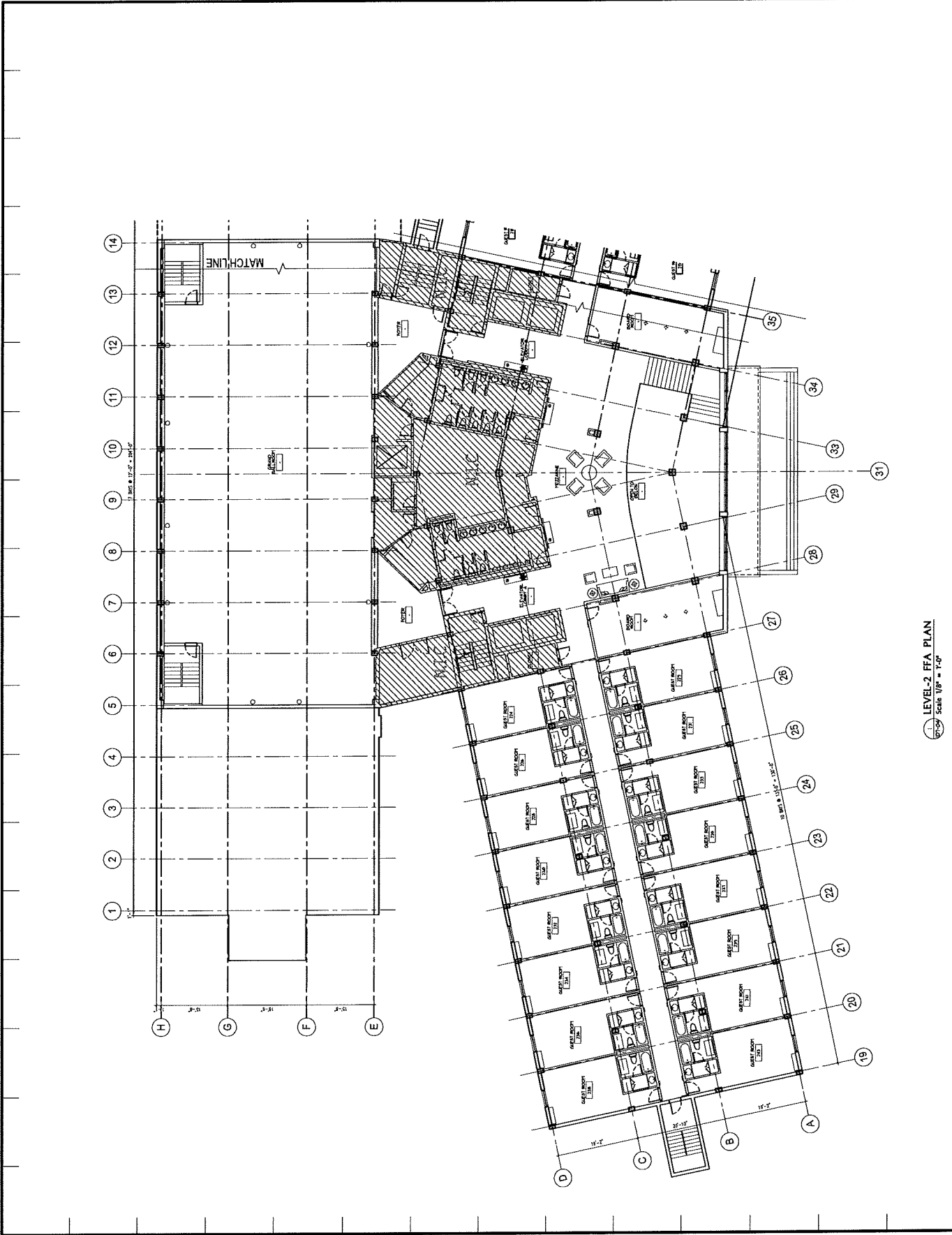
111 SOUTH MADISON  
MADISON, WI 53713

LEVEL-2  
FFA PLAN

DATE

PROJECT NO.	DATE	SCALE

LEVEL-2 FFA PLAN  
SCALE: 1/8" = 1'-0"



# HEARTLAND GRILL

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## **BUILD YOUR OWN THREE EGG OMELET 12**

served with hash browns & toast  
choose: ham | sausage | bacon | tomato  
onion | bell pepper | mushrooms  
jalapeno | cheddar | spinach

## **AMERICAN BREAKFAST\* 11**

two eggs any style  
served with hash browns & toast  
choice of bacon, ham, or sausage

## **HEARTLAND EXPRESS 10**

two eggs scrambled with ham & cheddar  
served with hash browns & toast

## **EGG WHITE & SPINACH OMELET 12**

served with grilled tomatoes or fresh fruit

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## **BAGEL & LOX 13**

plain bagel | cured salmon | egg  
red onion | tomato | capers

## **SIMPLE BREAKFAST PANINI 9**

tomato | spinach | egg | cheddar  
sourdough bread | hash browns side

## **EARLY RISER PANINI 10**

egg | bacon | cheddar  
sourdough bread | hash browns side

## **FIRST CLASS PANINI 11**

egg | ham | Swiss | cranberry fig compote  
sourdough bread | hash browns side

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## **CORNED BEEF HASH\* 11**

served with two eggs any style & toast

## **BISCUITS & COUNTRY GRAVY 9**

served with hash browns

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## **CINNAMON ROLL FRENCH TOAST 12**

four pieces dipped in vanilla batter  
choice of bacon, ham, or sausage

## **WAFFLE 11**

choice of: plain, strawberries, banana, or pecans

## **GOLDEN GRIDDLE 11**

three buttermilk pancakes  
choice of: bacon, ham, or sausage

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## **RUBY RED GRAPEFRUIT 6**

whole grapefruit and berries

## **STEEL CUT OATMEAL 7**

steel cut oats | brown sugar  
raisins | almonds

## **CEREAL & TOAST 5**

## **YOGURT PARFAIT 7**

assorted berries | vanilla yogurt | granola

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## **EXTRAS & SIDES**

### **BACON | SAUSAGE | HAM 3**

**TOAST:** white | wheat | nine grain | sourdough |  
marbled rye | English muffin 3

### **BAGEL & CREAM CHEESE 4**

### **SEASONAL FRUIT CUP 3**

**YOGURT:** strawberry | blueberry | plain 5

### **HASH BROWNS 3**

### **CINNAMON ROLL 3**

**MUFFIN:** blueberry | chocolate chip | banana nut  
double chocolate chip 3

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## **BOTTOMLESS BEVERAGES 3**

freshly brewed Starbucks' Pike's Place coffee  
assorted Tazo Teas

Pepsi products: Pepsi | Diet Pepsi | Mountain Dew |  
Mist Twist | Tropicana Lemonade | Brisk Iced Tea

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## **BY THE GLASS 3**

juices: orange | apple | grapefruit  
cranberry | tomato | V8  
milk: skim | 2% | chocolate | soy

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## **SPECIALTY DRINKS**

flavored lattes: vanilla | caramel | hazelnut 4  
café mocha 4  
caramel macchiato 4.5  
cappuccino 3.5  
hot chocolate 3  
chai latte 4  
mixed berry smoothie 6



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\*Hamburgers, steaks, fish/seafood & eggs that are served rare or medium-rare may be undercooked and will only be served upon the customers' request. Whether dining out or preparing food at home, the consumption of raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness

18% gratuity will be added to parties of 8 or more.

# Food + Drink

## ENTREES

PORTER BRAISED SHORT RIB -GF- 29  
Wisconsin Chocolate Porter | roasted carrots  
green beans | horseradish mashed potatoes

RIBEYE\* 35  
sautéed mushroom | truffled potato curls | 706 sauce

PAN SEARED SALMON 23  
citrus cous cous | dill crème fraiche

TRUFFLED PORCINI STUFFED RAVIOLI 19  
pesto cream sauce | grilled portabella  
roasted tomato

CHICKEN PICCATA 21  
caper lemon sauce | roasted carrots  
green beans | linguini

## CHILDREN'S MEALS

12 & under only  
served with choice of fries, fruit cup, or chips, and choice of beverage  
(excludes side choice: grilled chicken)

TURKEY SANDWICH 7  
sliced turkey | whole grain bread  
cheddar cheese | lettuce

GRILLED CHEESE 7  
cheddar | white bread

HAMBURGER / CHEESEBURGER 7  
cooked medium or well done

CHICKEN FINGERS 7  
choice of: ketchup, bbq sauce, or ranch

GRILLED CHICKEN 7  
served with side of broccoli

## BEVERAGES

Soda 3  
Pepsi, Diet Pepsi, Mist Twist, Diet Mist Twist, Mountain Dew, Diet  
Mountain Dew, Brisk Iced Tea, Tropicana Lemonade, Mug Root Beer

## RED WINE

De Loach – Pinot Noir	Glass: 11	Bottle: 40
Glass Mountain - Merlot	Glass: 9	Bottle: 32
Alamos – Red Blend	Glass: 10	Bottle: 34
Century Cellars – Cabernet Sauvignon	Glass: 8	Bottle: 28

## WHITE WINE

Bollini – Pinot Grigio	Glass: 12	Bottle: 42
Century Cellars - Chardonnay	Glass: 8	Bottle: 28
Kim Crawford – Sauvignon Blanc	Glass: 12	Bottle: 42
Saint M - Riesling	Glass: 10	Bottle: 34

## DRAFT BEER

Please ask server for our current selection; prices range: 4 – 5.5

## HOTEL RESTAURANTS

### LINK CAFÉ

Coffee Shop  
6:30 AM – 12:00 PM, Daily

### HARVEST LOUNGE

Bar  
2:00 PM – 11:00 PM Sunday – Thursday  
2:00 PM – 12:00 AM Friday – Saturday

### HEARTLAND GRILL

Restaurant  
  
Breakfast  
6:30 AM – 11:00 AM Monday – Friday  
7:00 AM – 11:00 AM Saturday – Sunday

Lunch  
11:00 AM – 2:00 PM, Daily

Dinner  
5:00 PM – 9:00 PM, Monday – Saturday

### ROOM SERVICE

Call 6555 to order

Breakfast  
6:00 AM – 11:00 AM, Daily

Lunch/Dinner  
11:00 AM – 11:00 PM, Daily

All prices in U.S. dollars. Prices are subject to a 20% service charge,  
\$3 delivery charge and applicable government taxes.

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs, or  
unpasteurized milk may increase your risk of food-borne illness. If you have  
any special dietary needs or restrictions, please contact in-room dining.

# HEARTLAND GRILL

## STARTERS

**CHEESE CURDS 9** 🍴  
Wisconsin white cheddar | Spotted Cow beer batter  
tomato arrabiata

**SMOKED CHEDDAR FONDUE 10**  
truffled potato curls

**GRILLED QUESADILLA 8**  
salsa | sour cream  
guacamole 1  
chicken or pork 12  
steak 14

**WISCONSIN CHEESE & CHARCUTERIE PLATTER -GF- 15** 🍴  
Chef's selection of local faire

**POTATO CURL NACHOS 9**  
salsa | sour cream  
guacamole 1  
chicken or pork 13  
steak 14

**CRISPY WINGS -GF- 10**  
buffalo, sweet chili, or bbq

**CORN CREPE 8**  
pulled pork | pickled onions | sweet bbq

**WALLEYE CAKES 9**  
walleye | mustard remoulade

**SPINACH ARTICHOKE DIP 8**  
grilled flatbread

**TUNA POKE 15**  
avocado | lemon vinaigrette | crackers

## SANDWICHES

*served with choice of fries, sweet potato waffle fries (+1),  
fruit cup, chips, or house salad (excludes: grilled cheese)*

**HEARTLAND BURGER\* 13**  
Wisconsin cheddar | applewood smoked bacon  
brioche bun

**ARTISAN BURGER\* 15**  
gorgonzola cream | arugula  
sweet onion marmalade | ciabatta

**GRILLED CHEESE 10** 🍴  
cranberry chipotle cheddar | smoked cheddar | sourdough  
roasted red pepper & tomato soup cup

**HOUSE ROASTED TURKEY 12**  
avocado | cranberry fig compote  
bibb lettuce | sourdough

**REUBEN 13**  
house made corned beef | Swiss cheese  
sauerkraut | Russian dressing | marbled rye

**PRIME RIB SANDWICH 15**  
horseradish cream | onion | Swiss cheese  
mushroom | hoagie roll

**CUBANO 13**  
mojo marinated pork | ham | pickles  
Swiss cheese | mustard | hoagie roll

**FISH TACOS 13**  
beer-battered walleye | cilantro-lime slaw | pico de gallo  
chipotle mayo | corn tortillas

## SALADS & SOUPS

**SEARED TUNA\* -GF- 14**  
kalamata olive | green bean | hard-boiled egg  
romaine | Sriracha vinaigrette

**CAESAR 11**  
anchovy | house made dressing  
chicken breast 16  
grilled salmon or steak 18

**ROASTED BEET SALAD -GF- 13**  
arugula | candied pecans | goat cheese  
lemon thyme vinaigrette  
chicken breast 18  
grilled salmon or steak 20

**ROASTED TURKEY COBB -GF- 13**  
red onion | egg | avocado | blue cheese | candied pecans  
tomato | cranberry fig compote | orange vinaigrette

**ROASTED RED PEPPER & TOMATO SOUP** cup 3 bowl 5

**SOUP OF THE DAY** cup 3 bowl 5

## ENTREES

**available after 5:00pm**

*served with soup cup, house salad, or Caesar salad*

**PORTER BRAISED SHORT RIB -GF- 28** 🍴  
Wisconsin Chocolate Porter | roasted carrots | green beans  
horse radish mashed potatoes

**RIBEYE\* 34**  
sautéed mushroom | truffled potato curls | 706 sauce

**CHICKEN MARSALA 20**  
mushrooms | marsala sauce | green beans | linguini

**CHICKEN PICCATA 20**  
caper lemon sauce | roasted carrots  
green beans | linguini

**PAN SEARED SALMON 22**  
citrus cous cous | dill crème fraiche  
roasted carrots | green beans

**TRUFFLED PORCINI STUFFED RAVIOLI 18**  
pesto cream sauce | grilled portabella | roasted tomato

## BY THE GLASS 3

juices: orange | apple | grapefruit  
cranberry | tomato | V8  
milk: skim | 2% | chocolate | soy

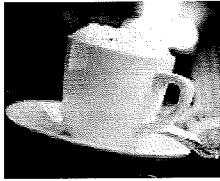
## BOTTOMLESS BEVERAGES 3

freshly brewed Starbucks coffee  
assorted Tazo Teas  
Pepsi products: Pepsi | Diet Pepsi | Mountain Dew |  
Mist Twist | Tropicana Lemonade | Brisk Iced Tea

🍴 : Locally Sourced | -GF- Gluten Free

\*Hamburgers, steaks, fish/seafood & eggs that are served rare or medium-rare may be undercooked and will only be served upon the customers' request. Whether dining out or preparing food at home, the consumption of raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness

18% gratuity will be added to parties of 8 or more.



### Breakfast Table

All Breakfast Table Options include:  
Assorted fresh baked pastries, muffins and sliced fresh fruit.  
Freshly brewed Starbucks® Coffee and decaf, a selection of Tazo Tea® and chilled juices.

Tables are designed for 1 hour of service

#### Early Start

Scrambled eggs with Wisconsin cheddar cheese  
Bacon & Sausage  
Breakfast potatoes^ 17

#### Farmers Breakfast

Scrambled eggs with Wisconsin cheddar cheese  
Bacon & Sausage  
Pancakes with Maple syrup  
Buttermilk biscuits and country gravy  
Breakfast potatoes^ 20

#### Madison

Scrambled eggs with Wisconsin cheddar cheese  
Cinnamon French toast with Maple syrup  
Bacon and Sausage  
Breakfast potatoes ^ 18

#### Continental Breakfast

Fresh baked pastries and muffins  
Sliced fresh fruit  
Assorted yogurts 12

#### Dane County Market

Free range organic eggs scrambled  
Breakfast sweet potatoes  
Applewood smoked bacon 19

### Enhancements

- Naked Juice 3
- Assorted Pepsi® Products 3
- Bottled water 3
- Assorted Kellogg's® cereal 2
- Assorted yogurts 3
- Steel cut oatmeal with dried fruits & brown sugar 2
- Granola bars 2
- Breakfast Sandwiches
  - Biscuit, sausage, egg & cheese
  - Ham, egg, cheese on croissant
  - Ham, egg, cheese on English muffin
  - One per person^ 3
- Omelet Station
  - Made to order omelets with mushrooms, green onion, tomato, sweet peppers, cheddar cheese, salsa, sour cream, ham^ 5



Additional fee for guarantees less than 25 guests ~ \$35



### Plated Breakfast

All plated breakfast selections include freshly brewed Starbucks® Coffee and decaf, a selection of Tazo Tea® and chilled juices. Assorted fresh baked pastries and muffins.

#### Willy Street

Scrambled eggs with Carr Valley® apple smoked cheddar and green onions  
Bacon or sausage  
Roasted breakfast potatoes^ 13

#### Mendota

Warm homemade cinnamon French toast and warm maple syrup with fruit garnish  
apple wood smoked bacon^ 13

#### Monona

Quiche Lorraine  
Roasted breakfast potatoes  
Sliced tomato and mushroom ragu^  
15

#### Black Bean Benedict

Black bean patty on English muffin, topped with tomato and poached egg and hollandaise sauce  
Breakfast potatoes^ 18

### Enhancements

Bottled water 3

Assorted Pepsi® Products 3

Sliced fresh fruit 4

Assorted bagel basket with cream cheese 2

Assorted yogurts 3

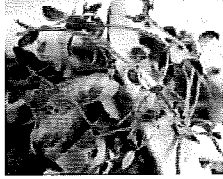
Naked Juice 3

All pricing is per person, unless noted otherwise. Prices are exclusive of 22% taxable service charge and 5.5% state sales tax.

^consuming raw or undercooked eggs, meat, or seafood may increase your risk of foodborne illnesses







### Chilled Lunch Table

Lunch tables include freshly brewed Starbucks® Coffee and decaf, a selection of Tazo Tea®, iced tea, and milk

#### New York Deli Buffet

Mixed field greens with assorted toppings and dressings  
Pasta salad, potato salad and fresh fruit salad  
Selection of fresh sliced meats:  
Sliced smoked turkey breast, ham, and roast beef^  
Sliced cheddar, provolone and Swiss cheeses  
Sliced tomato, onions, pickles, and lettuce  
Whole wheat, rye, and white breads  
Mustard, mayonnaise, and horseradish sauce  
Kettle cooked potato chips  
Cookies and brownies 19

#### Bistro Buffet

Quinoa and vegetable salad  
Wild mushroom and tortellini salad  
Anti pasta salad (fresh mozzarella, kalamata olives, artichokes & salami)  
Chef's selection of gourmet sandwiches to include:  
Smoked ham on a pretzel roll^  
Grilled vegetable and arugula wraps^  
Grilled pesto chicken on tomato foccacia^  
Smoked turkey, bacon and avocado^  
Crab Louis on a croissant^  
Assorted fresh baked cookies 23

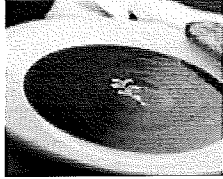
### Enhancements



- Broccoli and Wisconsin cheddar soup en croute 4
- Chicken pot pie soup en croute 4
- Soup du jour 3
- Assorted Pepsi® Products 3
- Bottled water 3



Tables are designed for 1 hour of service Tables require a minimum of 25 guests Additional \$100 labor fee if fewer than 50 guests Gluten free options are available for an additional \$3 per person



### Hot Lunch Table

Lunch tables include freshly brewed Starbucks® Coffee and decaf, a selection of Tazo Tea®, iced tea, and milk

#### Take On Texas

- Tortilla chips and salsa
- Toasted corn and black bean salad
- Taco seasoned ground beef and chicken
- Charro beans
- Soft tortillas and hard shell
- Tomato, onion, shredded lettuce, cheddar cheese, sour cream, black olives, and salsa
- Sopapillas and honey 22

#### Italian Connection

- Caesar salad with croutons, shredded parmesan, and Caesar dressing
- Garlic bread sticks
- Antipasto tray
- Vegetarian lasagna
- Chicken parmesan
- Penne pasta marinara
- Fresh vegetable
- Tiramisu 23

#### Badger Tailgate

- Potato salad and coleslaw
- Baked beans
- Off The Grill:
- Grilled chicken breast^
- Beer braised brats^
- Grilled corn on the cob
- Kaiser rolls and hot dog buns
- Lettuce, sliced tomato, onion, pickles, and sauerkraut
- Ketchup, mustard and mayonnaise
- Wisconsin sliced cheese tray
- Warm apple and walnut cobbler 21

### Enhancements



Wisconsin Cheese Curds 4



Broccoli and Wisconsin cheddar soup en croute 4

Chicken pot pie soup en croute 4

Soup du jour 3

Assorted Pepsi® Products 3

Bottled water 3



Tables are designed for 1 hour of service Tables require a minimum of 25 guests Additional \$100 labor fee if fewer than 50 guests Gluten free options are available for an additional \$3 per person



Chilled Plated Lunch

All chilled plated lunches include freshly brewed Starbucks® Coffee and decaf, a selection of Tazo Tea®, iced tea, and milk Choice of: fresh baked cookies or brownies

Grilled Chicken Caesar Salad

Marinated roasted chicken^ on a bed of crisp romaine lettuce, toasted garlic croutons Vine ripened tomatoes Freshly grated parmesan cheese Caesar dressing Served with warm rolls and sweet cream butter 18

Chef's Salad

Mixed field greens with sliced turkey and ham^ Cheddar and Swiss cheeses Tomatoes, bacon, hard boiled eggs^, black olives Assorted dressings Served with warm rolls and sweet cream butter 18

Ham and Turkey Sandwich

Smoked ham and turkey^, provolone cheese, lettuce, and tomato with red pepper mayo on a pretzel bun served with pickle, potato chips, and pasta salad 18

Grilled Chicken Wrap

Grilled chicken^, lettuce and tomato, provolone cheese, pesto aioli wrapped in a garden vegetable tortilla Served with pickle, chips, and pasta salad 18

Grilled Portabella Wrap

Grilled Portabella mushrooms, red onion, lettuce & tomato, roasted red pepper wrapped in a garden vegetable wrap Served with pickle, chips, and pasta salad 18

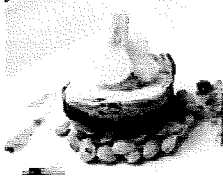
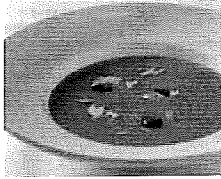
Enhancements



- Broccoli and Wisconsin cheddar soup en croute 4
Chicken pot pie soup en croute 4
Soup du jour 3
Assorted Pepsi® Products 3
Bottled water 3



Gluten free options are available for an additional \$3 per person



Hot Plated Lunch

All hot plated lunches include freshly brewed Starbucks® Coffee and decaf, a selection of Tazo Tea®, iced tea, and milk

One salad and dessert selection  
Rolls with sweet cream butter

Salads

Please select one

Field green salad

Baby field greens, vine ripened tomato, olive, and cucumber slices with French, Italian, and parmesan dressing

Caesar salad

Crisp romaine lettuce with vine ripened tomato, olive, freshly grated parmesan cheese and caesar dressing

Chicken Parmesan

Parmesan cheese crusted chicken breast^, marinara sauce, mozzarella cheese, with chef's pasta selection and chef's fresh vegetable 20

Mushroom Chicken

Sautéed chicken breast^ smothered in champagne mushroom sauce, with chef's vegetable & starch 20

Flank Steak

Marinated grilled flank steak with balsamic red onion marmalade, with chef's vegetable and starch^ 21



Mustard Roasted Pork Loin

Locally sourced roasted pork loin^ in a whole grain mustard sauce with sautéed onions, with chef's fresh vegetable and starch 21

Enhancements



Broccoli and Wisconsin cheddar soup en croute 4

Chicken pot pie soup en croute 4

Soup du jour 3


Assorted Pepsi® Products 3

Bottle water 3



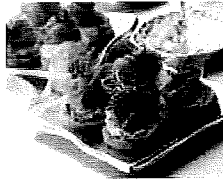
Gluten free options are available for an additional \$3 per person



 We are committed to preparing our menus with the focus on environmental and socially-responsible grown products. To maintain this focus please note that some products on our sustainable menu offerings may change on short notice based on seasonal and regional availability. To stay true to our collaborative efforts to be environmentally sustainable, we will substitute appropriate alternatives as necessary



Gluten free options are available for an additional \$3 per person



Reception Table

Fruit Display

Seasonal fruits to include: cantaloupe, honeydew, pineapple, watermelon, strawberry, and grapes ~serves 50 guests 225

Local Wisconsin Cheese Display

Chefs selection of the finest Wisconsin artisan cheeses Served with assorted crackers ~serves 50 guests 275

Wisconsin Cheese and Summer Sausage Display

Chefs selection of the finest Wisconsin artisan cheeses and a variety of Bavaria Summer Sausage^ with assorted mustards served with artisan crackers and sliced breads ~serves 50 guests 300

Vegetable Crudite

Broccoli, cauliflower, cucumber, carrot, yellow squash, zucchini, tomato, bleu cheese and peppercorn dressing ~serves 50 guests 200

Bruschetta

Tomato and garlic bruschetta crostini ~serves 50 guests 200

Citrus Garlic Hummus Display

Citrus garlic hummus served with flatbread, tortilla chips and black olives ~serves 50 guests 200

Charcuterie Display

Mediterranean olives, crostini, prosciutto ham, coppa ham, parmesan cheese, fresh mozzarella ~serves 50 guests 300

Enhancements

Assorted Pepsi® Products 3

Bottled water 3

Red Bull® each 4

Starbucks® Coffee and decaf (per gallon) 36

Tazo Tea® selections (per gallon) 36

Fruit punch (per gallon) 21

Lemonade (per gallon) 21

Iced tea with lemon (per gallon) 36

Assorted cookies (per dozen) 27

Double chocolate brownies (per dozen) 29

Assorted candy bars (per dozen) 24

Assorted ice cream treats each 4

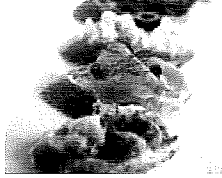
Fresh popped popcorn 3

Potato chips with onion dip 3

Tortilla chips and salsa 3

Mixed nuts (per pound) 20





**Cold Canapés**

Increments of twenty five pieces  
Stationary or butler passed

**Enhancements**

**Chicken Salad Crostini**

Cashew chicken salad with green grapes on crostini 70

**Shrimp Cocktail**

Large tail on shrimp cocktail with cocktail sauce 150

**Prosciutto Wrapped Pineapple**

Prosciutto wrapped pineapple 100

**Beef Tenderloin Crostini**

Beef tenderloin and caramelized onion on crostini with blue cheese 125

**Salmon Toast Points**

Smoked salmon on toast points green onion cream cheese 100

**California Rolls**

California sushi rolls 150

All pricing is per person, unless noted otherwise. Prices are exclusive of 22% taxable service charge and 5.5% state sales tax.

^Consuming raw or under cooked meat or egg may increase your risk of foodborne illness





foodborne illness



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WESTIN



MERIDIEN



TRIBUTE







**Italian Station**

Choose two of the following:

- Penne pasta, grilled chicken, broccoli, creamy Alfredo sauce
  - Cheese ravioli, mushrooms, sundried tomatoes, peppers, garlic pesto sauce
  - Farfalle, fresh vegetables, Italian sausage, tomato basil sauce
  - Fettuccini, mushrooms, artichokes, red pepper cream sauce
- Station includes artisan bread 12

**Fajita Station**

- Fajita chicken and beef
- Sautéed onions and peppers
- Pepper jack cheese
- Guacamole, sour cream and salsa
- Chopped cilantro
- Flour tortillas and Mexican rice 11

All pricing is per person, unless noted otherwise. Prices are exclusive of 22% taxable service charge and 5.5% state sales tax.

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\*Additional fee of \$50 per hour for carving and chef attended stations



Dinner Table

Dinner tables include freshly brewed Starbucks® Coffee and decaf, a selection of Tazo Tea®, iced tea, and milk

Taste of Wisconsin

- Mixed garden greens and assorted dressings
- Rolls and sweet cream butter
- Creamy pasta salad
- Caprese chop salad
- Battered cod, tartar sauce
- Pork loin in apple bourbon glaze
- Roast beef with a mushroom demi glaze
- Green bean casserole
- Buttered corn
- Au gratin potatoes
- Assorted pies and cakes 33

Little Italy

- Caesar salad
- Garlic breadsticks
- Italian pasta salad
- Antipasto tray
- Chicken parmesan
- Italian sausage with peppers and onions
- Penne pasta in butter sauce
- Balsamic green beans with toasted almonds
- Tiramisu 32

Enhancements

Garden Vegetable Crudité table add on 2

Seasonal fruit display table add on 2



Wisconsin cheese and sausage display table add on 4

Antipasti display table add on 4

Carving station enhancements substitute any selected table entrée with one of the following carved to order items for an additional cost per person of:

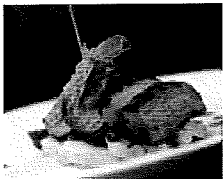
- Honey glazed ham 5
- Prime rib 7
- Roasted turkey 6

Fresh berries crème anglaise table add on 3

Chocolate mousse parfait table add on 3



Tables are designed for 1 hour of service Tables require a minimum of 25 guests Additional \$100 labor fee if fewer than 50 guests Gluten free options are available for an additional \$3 per person



Plated Dinner

Plated dinners include freshly brewed Starbucks® Coffee and decaf, a selection of Tazo Tea®, iced tea, and milk

- Choice of one salad selection
- Rolls with sweet cream butter
- Choice of vegetable and starch option
- Choice of dessert selection

Salads

Please Select One

Caesar Salad

Crisp romaine lettuce with parmesan crouton, tomato, greek olives, and dressing

Field Green Salad

Assorted baby lettuce with toasted almonds, cranberry, and a raspberry dressing

Prosciutto Chicken

Prosciutto wrapped chicken breast with gorgonzola cream sauce 26

Chicken Dijon

Sautéed chicken breast with champagne dijon sauce 26

Parmesan Herb Chicken

Herb crusted chicken breast with parmesan cream sauce 27

Italian Stuffed Chicken

Primavera stuffed chicken stuffed with carrots and zucchini seasoned with tarragon and garlic, light chicken jus 27

Soy Maple Salmon

Grilled Atlantic salmon with soy maple glaze 29

Enhancements



Broccoli and Wisconsin cheddar soup en croute 4

Chicken pot pie soup en croute 4

Soup du jour 3

Sorbet 2



Local artisan cheese plate (served family style) 5





**Beef Tenderloin and Shrimp Duet**

Four ounce beef tenderloin with demi glaze and fried onions and four sautéed 16/20 shrimp with a light garlic cream sauce 39

**Beef Tenderloin and Crab Cake Duet**

Four ounce beef tenderloin with pinot noir demi glaze and a crab cake with lemon cream sauce 39

**Roast Pork Loin and Chicken Duet**

Four ounce roasted pork loin with hunter sauce and six ounce chicken breast with champagne mushroom sauce 30

**Mushroom Chicken and Red Pepper Salmon Duet**

Six ounce sautéed chicken with champagne mushroom sauce and four ounce salmon with roasted red pepper coulis 30

**Chef's Vegetable Option:**

- Honey glazed carrots
- Green beans almondine
- Steamed carrots, broccoli and cauliflower medley
- Steamed broccoli and red peppers
- Zucchini and squash medley
- Buttered Corn

**Chef's Starch Option:**

- Roasted baby red potatoes
- Garlic mashed potatoes
- Gouda mashed potatoes
- Red pepper mashed potatoes
- Roasted Yukon gold potatoes
- Wisconsin wild rice

**Dessert:**

- Please select one:
- Carrot cake
  - New York Cheesecake with fruit topping
  - Chocolate dream pie
  - Red velvet cake
  - Key lime pie
  - Classic tiramisu

All pricing is per person, unless noted otherwise. Prices are exclusive of 22% taxable service charge and 5.5% state sales tax.

