



# Wisconsin Masonic Center Catering Menu

## Hors d'Oeuvres

### **Relish Tray - \$75, serves 50**

A mixture of carrots, celery, broccoli, cauliflower, and radishes, served with vegetable dip.

### **Fruit Tray - \$125, serves 50**

A variety of seasonal fresh fruit.

### **Wisconsin Cheese & Sausage Tray - \$75, serves 50**

A variety of Wisconsin cheeses, served with sausage and crackers.

### **Shrimp Cocktail - \$150**

50 pieces of fresh shrimp cocktail, garnished with cocktail sauce and lemon.

### **Spinach Artichoke Dip - \$80, serves 50**

Home-made spinach artichoke dip served with baguettes and a variety of crackers.

### **Meatballs - \$90, serves 50**

Beef meatballs baked in our homemade BBQ sauce.

### **Stuffed Mushrooms - \$100**

60 mushroom caps stuffed with our homemade crab meat dressing.

### **Pot Stickers - \$85**

60 deep fried pork pot stickers served with sweet and sour sauce.

### **Bacon Wrapped Water Chestnuts - \$100**

100 water chestnuts wrapped in an Applewood bacon.





## Dinner is Served... Plated Entrées

All plated entrees include house salad, choice of potato, choice of vegetable, and dinner rolls. Plated dinners require assigned seating and guest name cards to show meal choice.

### Beef

#### **Prime Rib - \$31**

12 oz slow cooked Prime Rib served with au Jus

#### **Queen Tenderloin Filet, \$32**

8oz Choice Tenderloin Filet

#### **New York Strip - \$27**

16oz Angus New York Strip

#### **Petite Tenderloin - \$27**

6oz Choice Tenderloin Filet

#### **Top Sirloin - \$29**

10oz Angus Top Sirloin

### Chicken & Pork

#### **Crab Stuffed Chicken Breast - \$26**

Chicken Breast stuffed with Crab Meat Stuffing, topped with Hollandaise Sauce.

#### **Broccoli & Cheese Stuffed Chicken Breast - \$26**

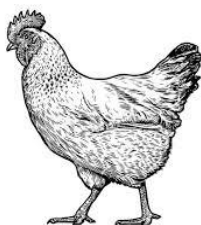
Chicken Breast stuffed with Broccoli and Cheese stuffing, topped with House-made cheese sauce.

#### **Chicken Cordon Bleu - \$26**

Chicken Breast stuffed with Ham and Swiss Cheese, Bread Crumb Breading, topped with Hollandaise Sauce.

#### **Stuffed Pork Chop - \$27**

Pork Chop stuffed with Cranberry Walnut Stuffing, Bread Crumb Breading, Topped with Cranberry Glaze.





## Seafood

### **Fresh Salmon - \$28**

Fresh Farm Raised Salmon served with House-made Dill Sauce.

### **Salmon Florentine - \$29**

Fresh Farm Raised Salmon topped with Spinach and House-made Marinara Sauce.

### **Baked Icelandic Cod - \$24**

Baked Icelandic Cod served with drawn Butter and Lemon.

### **Broiled Jumbo Shrimp - \$27**

6 Jumbo Shrimp baked and served with drawn Butter and Lemon.

## Vegetarian

### **Vegetarian Lasagna - \$22**

Vegetarian Lasagna topped with House made Marinara Sauce.

### **Alfredo Primavera - \$23**

Fresh Vegetables over Pasta with House made Alfredo Sauce.

### **Cheese or Portabella Ravioli - \$23**

Cheese or Portabella stuffed Ravioli topped with a House-made Marinara Sauce.





## First Addition – Choose One

Parsley Buttered Baby Reds  
Baked Potato  
Garlic Mashed Potatoes  
Au gratin Potatoes  
Scalloped Potatoes  
Wild Rice

## Second Addition – Choose One

California vegetable blend  
Green beans  
Carrots  
Corn

## Salad Dressing – Choose One

House-made French  
House-made Ranch  
House-made Thousand Island  
Golden Italian  
Raspberry Vinaigrette





## Buffet Like at Home and Family Style Options

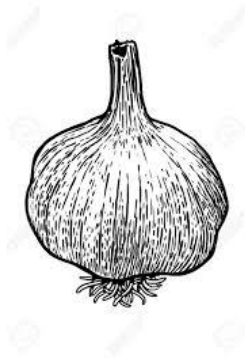
All buffet and family style options include tossed salad, choice of potato, choice of vegetable, and dinner rolls.

**Three Entrée Choices - \$29**

**Two Entrée Choices - \$27**

### Entrées

Roast Pork with Gravy  
Roast Turkey with Gravy  
Roast Beef with Gravy  
Baked Ham  
Tenderloin Tips  
Baked Chicken  
Vegetarian Lasagna



### Potato

Mashed Potatoes  
Baby Red Potatoes  
Au Gratin Potatoes  
Wild Rice  
Scalloped Potatoes



### Vegetable

Green Beans  
Carrots  
Corn  
California Blend



## Viva Italia! Italian Buffet - \$25

**Buffet includes tossed salad, and dinner Ciabatta rolls.**

### Pasta – Choose Two

Spaghetti  
Rigatoni  
Fettuccini

### Sauce – Choose Two

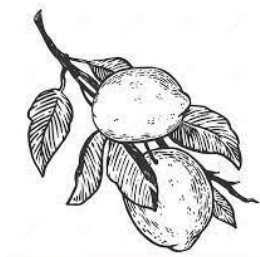
Marinara  
Alfredo  
Tomato Cream

### Meat – Choose Two

Meatballs  
Italian Sausage  
Grilled Chicken Breast

### Lasagna – Choose Two

Meat  
Vegetarian





## Late Night

### **Boneless Chicken Wings - \$90**

100 boneless deep fried chicken wings, served with BBQ sauce and Ranch dressing.

### **Wisconsin Cheese Curds - \$8.95, serves 20**

Served with your choice of ranch, cocktail sauce or bleu cheese dressing.

### **Loaded Potato Skins - \$9.95 serves 20**

Potato skins loaded with bacon, cheese, and onions. Served with sour cream.

### **Taco Dip - \$60, serves 50**

Served with Tortilla Chips.

## Policies

### Menu Selection and Timeline

All food must be provided by Kavanaugh's, unless approved by Wisconsin Masonic Center. Exceptions will be made for desserts and late-night pizza from licensed establishments.

Exceptions will be made for the following cultural diversity communities: Mexican, Indian, Jewish. The preferred caterer, providing a registered food license will be the WMC choice only. A fee depending on the group size will be charged.

Final headcounts are due to caterer no later than 10 days prior to event date.

### Minimums and Payments

A food and beverage minimum will be required based on guest count and event date/time. Additional fees may apply for cake cutting and auxiliary bar service.

All payments will be paid directly to the Wisconsin Masonic Center. A 25% catering deposit is required when booking the venue. Scheduled payments are implemented pending booking and final event dates. Final payment is due 10 days prior to event.

## About Kavanaugh's Esquire Club

In searching for the perfect Wisconsin Supper Club experience, look no further than Kavanaugh's Restaurant, a treasured Madison tradition, family-operated for over 50 years.