



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

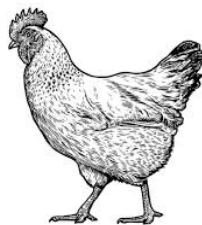
Chicken Breast stuffed with Broccoli and Cheese stuffing, topped with House-made cheese sauce.

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

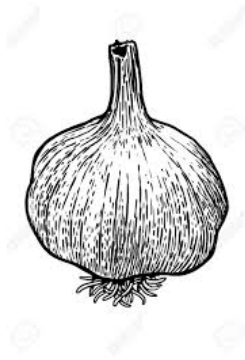
All buffet and family style options include tossed salad, choice of potato, choice of vegetable, and dinner rolls.

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.



Wisconsin Masonic Center Beverage List

Non -Alcoholic Beverages

Served with Appetizers, Buffet, plated
Meal, per confirmed guest

Soda - assorted Pepsico Products – \$1.25

Lipton Tea, Assorted Herbal Teas, Pure Leaf iced
Pepsi, Pepsi Diet, Mountain Dew, Tropicana
Orange Juice, Lively Lemonade, Pina Colada

Coffee – Tea -\$1

Lipton Tea, Assorted Herbal Teas, Pure Leaf iced
tea served from June to September

Wine

House Wine Selection - \$35 per Bottle

Chardonnay, Cabernet, Merlot, White Zinfandel
...-1.75L

Premium Selection – Price upon request

Pino Grigio, Rioja, California Rosé...

Beer

Specialty Beer - Modelo - \$450

Spotted Cow - \$475

Budweiser, Miller-Life - \$350

Cash Bar or Hosted Bar

Cash Bar

Each guest will pay for their individual drinks.
Kavanaugh does not provide tabs.

A list of detailed drinks with pricing will be listed at
the Bar.

Hosted Bar

The host will be charged for the pre-determined
amount of the beverage list.

This amount is payable on the day that the final
guest count is received.

Any additional amount incurred over the agreed
upon list is payable at the end of the event.