

KAVANAUGH'S ESQUIRE CLUB

WISCONSIN MASONIC CATERING

MENU

Catering Events at Wisconsin Masonic Center 301 Wisconsin Avenue
Madison WI

HORS D'OEUVRES

RELISH TRAY	<i>75.00</i>	WISCONSIN CHEESE & SAUSAGE TRAY	<i>75.00</i>
• A Mixture of Carrots, Celery, Broccoli, Cauliflower and Radishes and Served With a Vegetable Dip. Suggested Serving size- 50 People.		• A Variety of Wisconsin Cheeses, served with sausage and crackers. Suggested Serving Size 50 People	
FRUIT TRAY	<i>125.00</i>	SHRIMP COCKTAIL	<i>150.00</i>
• A Variety of Fresh Fruit that may vary depending upon season and availability. Suggested Serving Size - 50 People		• 50 Pieces of Fresh Shrimp Cocktail Garnished with Cocktail Sauce and Lemon	
SMOKED SALMON	<i>150.00</i>	SPINACH ARTICHOKE DIP	<i>80.00</i>
• Fresh Smoked Salmon Garnished With Lemon. Suggested Serving Size - 100 People		• Home-Made Spinach Artichoke Dip Served With Baguettes and a variety of Crackers. Suggested Serving Size - 50 People	
POT STICKERS	<i>85.00</i>	MEATBALLS	<i>90.00</i>
• Deep Fried Pork Pot Stickers. Served With a Sweet and Sour Sauce. Each order comes with approximately 60 Pot Stickers.		• Beef Meatballs Baked in our Home-Made BBQ Sauce. Suggested Serving Size - 50 people	
BACON WRAPPED CHESTNUTS	<i>100.00</i>	STUFFED MUSHROOMS	<i>100.00</i>
• 75 Water Chestnuts Wrapped in an Applewood Bacon		• Mushroom Caps Stuffed With our Home-Made Crab Meat Dressing. 60 Mushroom Caps per Order	

**Prices are current but are subject to change at any time.

PLATED ENTRÉES

All plated entrées 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	<i>35.00</i>	PETITE TENDERLOIN	<i>27.00</i>
• 12oz of Slow Cooked Prime Rib. Served With Au Jus		• 6oz Choice Tenderloin Filet	
QUEEN TENDERLOIN FILET	<i>35.00</i>	TOP SIRLOIN	<i>31.00</i>
• 8oz Choice Tenderloin Filet		• 10oz Angus Top Sirloin	
NEW YORK STRIP	<i>32.00</i>		
• 16oz Angus New York Strip			

CHICKEN & PORK

CRAB STUFFED CHICKEN BREAST	<i>28.00</i>	BROCCOLI & CHEESE STUFFED CHICKEN BREAST	<i>28.00</i>
• Chicken Breast stuffed with Crab Meat Stuffing, topped with Hollandaise Sauce		• Chicken Breast stuffed with Broccoli and Cheese stuffing, topped with House Made Cheese Sauce	
CHICKEN CORDON BLEU	<i>28.00</i>	STUFFED PORK CHOP	<i>29.00</i>
• Chicken Breast stuffed with Ham and Swiss Cheese, Bread Crumb Breading, topped with Hollandaise Sauce		• Pork Chop stuffed with Cranberry Walnut Stuffing, Bread Crumb Breading, Topped with Cranberry Glaze.	

SEAFOOD

FRESH SALMON	<i>30.00</i>	SALMON FLORENTINE	<i>30.00</i>
• Fresh Farm Raised Salmon Served With a Home-Made Dill Sauce		• Fresh Farm Raised Salmon Topped With Spinach and Home-Made Marinara Sauce.	
BAKED ICELANDIC COD	<i>26.00</i>	BROILED JUMBO SHRIIMP	<i>27.00</i>
• Baked Icelandic Cod Served With Drawn Butter and Lemon		• 6 Jumbo Shrimp Baked and Served With Drawn Butter and Lemon	

VEGETARIAN

VEGETARIAN LASAGNA	<i>25.00</i>	ALFREDO PRIMAVERA	<i>25.00</i>
• Vegetarian Lasagna Topped With Home-Made Marinara Sauce.		• Fresh Vegetables over Pasta with Home-Made Alfredo Sauce	
CHEESE OR PORTABELLA RAVIOLI	<i>25.00</i>		
• Cheese or Portabella Ravioli Topped With a Home-Made Marinara Sauce.			

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PLATED ENTRÉES - CONTINUED

POTATO - CHOSE ONE

PARSLEY BUTTERED BABY REDS

BAKED POTATO

GARLIC MASHED POTATOES

AUGRATIN POTATOES

SCALLOPED POTATOES

WILD RICE

VEGETABLE - CHOOSE ONE

CALIFORNIA BLEND

GREEN BEANS

CARROTS

CORN

SALAD DRESSING - CHOOSE THREE

HOUSE-MADE FRENCH DRESSING

HOUSE-MADE RANCH DRESSING

HOUSE MADE THOUSAND ISLAND DRESSING

GOLDEN ITALIAN DRESSING

RASPBERRY VINEGARETTE

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BUFFET (AND FAMILY STYLE?) OPTIONS

All buffets include tossed salad and dinner rolls

CHOICE 1: EXECUTIVE BUFFET THREE MEAT CHOICES 31.00

CHOICE 2: SPECIALTY BUFFET - TWO MEAT CHOICES 29.00

MEAT CHOICES

ROAST PORK WITH GRAVY

BAKED HAM

BAKED CHICKEN

ROAST TURKEY WITH GRAVY

TENDERLOIN TIPS

VEGETARIAN LASAGNA
• *No Potato Option

ROAST BEEF AND GRAVY

POTATO CHOICES - CHOOSE ONE

MASHED POTATOES

AU GRATEN POTATOES

SCALLOPED POTATOES

BABY RED POTATOES

WILD RICE

VEGETABLE CHOICES - CHOOSE ONE

GREEN BEANS

CARROTS

CALIFORNIA BLEND

CORN

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CHOICE 3: ITALIAN BUFFET - 27.00

PASTA CHOICES - CHOOSE TWO

SPAGHETTI

RIGATONI

FETTUCCINI

SAUCES - CHOOSE TWO

MARINARA

ALFREDO

TOMATO CREAM

MEAT CHOICES - CHOOSE TWO

MEATBALLS

ITALIAN SAUSAGE

GRILLED CHICKEN
BREAST

LASAGNA CHOICE - CHOOSE ONE

MEAT LASAGNA

VEGETARIAN LASAGNA

EXTRAS:

SODA PACKAGE

\$2.00 per person

• When accompanied with dinner service in the ball room

COFFEE PACKAGE

1.50 per person

DOMESTIC

400.00

PREMIUM

450.00

SPOTTED COW

475.00

WINES - CHARDONNAY, WHITE ZINFANDEL AND CABERNET. OTHERS

35.00/ Bottle

MAY BE AVAILABLE BY REQUEST.

MENU SELECTION AND TIMELINE

All food must be provided by Kavanaugh's, unless otherwise approved by Wisconsin Masonic Center. Exceptions will be made for desserts and late-night pizza from licensed establishments. Final headcounts are due to both venue and caterer no later than 10 days prior to event date.

MINIMUMS AND PAYMENTS

**Prices are current but are subject to change at any time.

A \$5,000-\$6,000 catering minimum is required based off number of guests and event day and time. Additional fees may apply for cake cutting and auxiliary bar service. All payments will be paid directly to Wisconsin Masonic Center.

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