

Catering by Café Calatrava

BEVERAGE SERVICE

Bottled Water	2.50/each
Pepsi Products	1.50/each
Fruit Juices (choose one)	2.50/each
<i>orange, cranberry, grapefruit, or apple</i>	
Red Bull	3.00/each

TEA SANDWICHES

Cucumber with Dill Cream Cheese	14/dozen
Smoked Salmon with Dill and Caper Cream	16/dozen
Apple Chicken Salad on Wheat	15/dozen
Tomato and Boursin	15/dozen
Beef with Fontina and Horseradish Mayo	16/dozen

SNACKS

Chewy Granola Bars	11/dozen
Peanut M&Ms	5/pound
Gourmet Mixed Nuts	20/pound
Bavarian Style Pretzel	
with Mustard and Cheese Sauce	18/pound
Guacamole and Plantain Chips	9/person
Vegetable Crudités and Hummus with Pita	8/person

From the Bakery

Includes regular and decaf coffees, assorted teas, bottled water, and choice of two chilled juices: orange, cranberry, grapefruit, or apple

Mini Muffins 10/dozen
choice of blueberry, honey bran, cranberry walnut, or chocolate chip

Bagels 13/dozen
choice of sesame, everything, blueberry, plain, raisin cinnamon, wheat, poppy seed, or onion

Assorted Mini Fruit Danishes 11/dozen
mix of cherry, apple, raspberry, and apricot

Assorted Gourmet Donuts 13/dozen
choice of jelly or custard filled, long johns, glazed, turnovers and more

Assorted Cookies 11/dozen
mix of oatmeal raisin, peanut butter, M&M, chocolate chip, and sugar

Assorted Gourmet Cookies 13/dozen
mix of chocolate drop, shadow, and apricot and cherry hamantaschen

Miniature Croissants 12/dozen

Breakfast Tables

Served with a basket of assorted whole fruits, coffee, and choice of two juices (orange, cranberry, grapefruit, or apple juice)

The Terrace 13/person

assorted mini muffins, Danishes, pastries, and bagels with cream cheeses

The Burke Brise Soleil 18/person

seasonal berries and sliced fruits, assorted bagels served with lox and cream cheeses, and croissants with Nutella, cashew butter, and local homemade jams

The Collection 19/person

scrambled eggs topped with Wisconsin cheddar, served with bacon, breakfast sausages, roasted red-bliss breakfast potatoes, and assorted bakery

The Pavilion 22/person

French toast or buttermilk pancakes with butter and maple syrup, and scrambled eggs topped with Wisconsin cheddar, served with bacon, breakfast sausage, assorted bagels with cream cheeses, and a sliced seasonal fruit tray

Gourmet Box Lunches

Includes kettle chips, whole fruit, cookie, bottled water, and choice of one of the following sandwiches:

The Caprese

12/person

mozzarella cheese, Roma tomatoes, basil pesto, mixed greens, red onions

Chicken Caesar Wrap

13/person

roasted chicken breast, romaine, asiago cheese, Roma tomato, Caesar dressing, garlic-herb tortilla

Chipotle Turkey

12/person

sliced turkey breast, white cheddar, spring mix lettuce, tomato, red onion, bacon, chipotle mayo

Ham and Cheese

13/person

Black Oak ham, baby Swiss cheese, Roma tomato, mayonnaise

Curried Chicken Salad 13/person
curried chicken breast salad, tzatziki, tomatoes, baby greens

Roast Beef Tenderloin 16/person
thin-sliced roasted tenderloin, red onions, red leaf lettuce, tomatoes, cheddar cheese, horseradish mayonnaise

Hummus and Cucumber Pita 13/person
hummus b'tahini, tomato, cucumber, feta, greens, whole-wheat pita

Egg Salad 11/person
white bread, lettuce, paprika

Lunch Buffet

Soup and Salad Bar 20/person
Includes artisan rolls and butter, soda and bottled water, fresh fruit platter, and house-made soup

baby spinach and mixed spring greens, tomatoes, cucumbers, bacon bits, sliced mushrooms, olives, roasted garlic croutons, selected cheeses, shredded carrots, red onions, hard-boiled eggs, and a choice of dressings (citrus vinaigrette, ranch, balsamic, or Caesar)

Sandwich Buffet 22/person
Includes assorted cookies, whole fruit, soda and bottled water, and chips

pit ham, shaved roast beef, and smoked turkey; sliced Swiss, cheddar, and pepper jack cheeses; lettuce, tomatoes, red onions, mayonnaise, Dijonnaise, and stone ground mustard

Add soup du jour 4/p

PLATED LUNCH

First course

Directors Salad 6

spring greens, orange segments, strawberries, dried cranberries and cherries, Gorgonzola, spiced pecans, citrus vinaigrette

Caesar Salad 5

Romaine lettuce, asiago, house-made garlic croutons, and Caesar dressing

Garden Salad 5

spring greens, cucumbers, carrots, radishes, corn, sunflower seeds, and roasted garlic-balsamic dressing

Wild Blueberry Salad 6

baby spinach, wild blueberry dressing, prosciutto, walnuts, and blue cheese

Chopped Salad 5

Romaine hearts, corn, tomatoes, fontina, bacon, cucumbers, and buttermilk dressing

Entrees

Personal Pizza 16

portabella and uncured pepperoni pizza

Meatloaf 18

broccoli and onions, red bliss potatoes, gravy

Chicken Saltimbocca 17

creamy polenta, white wine butter, green beans

Tarragon Chicken 22

mashed potatoes, green beans, white wine mushroom sauce

Jumbo Lump Crab Cakes (market price)

mango relish, coconut lemongrass basmati rice, lime cream

Acorn Squash 20

Israeli couscous, apricots, almonds, currants, spices

Shrimp Linguine 19
Sambuca, dried Italian porcini mushrooms, cream, linguine

Grilled Flank Steak 24
mashed plantain sweet potatoes, zucchini

DESSERT

Carrot Cake 5
cream cheese frosting, cinnamon-caramel drizzle

Flourless Chocolate Cake 5
bittersweet chocolate, fresh berries, vanilla cream

Cherry Cheesecake 6
vanilla cream

Mousse Trio 5
chocolate, strawberry, and vanilla in chocolate cups

Hors d'Oeuvre Platters

Fresh Fruit Platter <i>assorted seasonal fruit</i>	100/sm	175/lg
Vegetable Crudit� Platter <i>seasonal raw vegetables with a dill cream sauce</i>	90/sm	165/lg
Antipasto Platter <i>grilled and marinated vegetables, cured meats, assorted olives, Italian cheeses</i>	125/sm	200/lg
Domestic Cheese Board <i>Swiss, cheddar, pepper jack, and gorgonzola served with crackers and grapes</i>	200/sm	350/lg
Imported Cheese Board <i>Chef's selection of world cheeses with grapes and specialty crackers</i>	250/sm	400/lg
Wisconsin "Roth Case" Cheese Board <i>artisan-crafted five-year aged cheddar, buttermilk blue, fontina, gouda, gruy�re, grapes, and specialty crackers</i>		400
Smoked Salmon Platter <i>two varieties of salmon with dill cream, cherry tomatoes, rye bread, red onions, and capers</i>		170
Cocktail Shrimp Platter <i>chilled jumbo shrimp, classic cocktail sauce and lemon wedges</i>	120/sm	230/lg
Classic Margherita Flatbread <i>Roma tomatoes, fresh mozzarella, extra virgin olive oil, and torn basil</i>		14/each
Grilled Portabella Flatbread <i>caramelized onions, crumbled gorgonzola cheese, and balsamic syrup</i>		15/each

Cold Appetizers

Cherry Tomato and Mozzarella Skewers 21/ dozen
charred gazpacho vinaigrette, basil leaves

Hass Avocado Guacamole 23/ dozen
rich and chunky guacamole on a plantain chip

Deviled Egg 18/ dozen
classic style or with smoked salmon filling for 2.00 charge

Saffron Ratatouille on Sweet Potato Crisp 12/ dozen
Provençal-style grilled vegetables and saffron on house-made sweet potato crisp

Bruschetta 19/ dozen
diced Roma tomatoes, extra virgin olive oil, and fresh basil on mini garlic toasts

Wild Mushroom Bruschetta 23/ dozen
mixed forest mushrooms with Marsala and herbs on mini garlic toasts

Steak Tartare 29/ dozen
minced beef tenderloin, capers, red onion, and chopped parsley on a black pepper cracker

“Carne Asada” Bites 26/ dozen
marinated and grilled flank steak served cool with a chipotle corn salsa on a locally made white corn tortilla chip

Spanish Marinated Pork and Olives 28/ dozen
lemon-fennel marinated pork loin, Spanish olives, and Cabrales blue cheese on toast point

Curried Chicken Salad 22/ dozen
Madras curry and red grape chicken salad in a lightly salted cucumber cup

Citrus-Boiled Shrimp Cocktail 30/ dozen
plump shrimp in a dim sum spoon with classic cocktail sauce and grated lemon zest

Smoked Whiskey Shrimp 30/ dozen
bourbon-marinated, smoked shrimp on a crostini with oven-dried tomatoes and herbs

Sesame-Seared Ahi Tuna 29/ dozen
rare, sesame-encrusted tuna, seaweed salad, and Sriracha mayo on a wonton crisp

Miniature Crab Spring Rolls 32/ dozen

jumbo lump crab and vegetables in a rice wrapper with fried ginger and bell pepper oil

Hot Appetizers

Truffled Tator Tots 21/ dozen

House-made tots with fontina filling and truffle oil, topped with a dot of blue cheese mousse

Spanakopita 24/ dozen

Spinach and feta cheese-filled phyllo dough triangles baked to golden brown

Baked Gorgonzola Crostini 19/ dozen

warm apple-rosemary compote over gorgonzola toast with spiced walnuts

Melted Leek Tartlet 22/ dozen

slow-cooked leeks and oven-dried plum tomatoes with herbs and garlic

Mushroom and Chevre Tart 25/ dozen

sherry mushrooms and shallots in a phyllo shell with warm chevre and snipped shallots

Reuben Bites 21/ dozen

corned beef, fried capers, gruyère, sauerkraut, and Thousand Island on rye toast

Beef Meatballs 26/ dozen

stone-ground mustard sauce

Jerked Chicken Skewers 24/ dozen

sugar cane-skewered, Caribbean-style chicken breast with pineapple

Rumaki 22/ dozen

water chestnuts wrapped in bacon with sweet soy glaze

Pork Empanadas 26/ dozen

rich, pork-filled pastries with tomato-cumin seed sauce

Duck Confit "Beggar's Purses" 28/ dozen

tender duck, shiitake mushrooms, mango, scallion, and citrus in phyllo

Mini Crab Cakes 32/ dozen

topped with saffron aioli and fresh snipped chives

Buttermilk Fried Scallops 32/ dozen

green tomato relish and herbed crème fraîche

Shrimp and Sticky Rice “Poppers” 28/ dozen
Shrimp stuffing wrapped in sushi rice with a crisp sesame crust

Plated Dinner

First courses

House Salad 6
Spring greens, orange segments, strawberries, dried cranberries and cherries, gorgonzola, spiced pecans, citrus vinaigrette

Caesar Salad 5
Romaine lettuce, asiago, house-made garlic croutons, and Caesar dressing

Garden Salad 5
spring greens, cucumbers, carrots, radishes, corn, sunflower seeds, and roasted garlic-balsamic dressing

Wild Blueberry Salad 6
baby spinach, wild blueberry dressing, prosciutto, walnuts, and blue cheese

Chopped Salad 5
Romaine hearts, corn, tomatoes, fontina, bacon, cucumbers, and buttermilk dressing

Steaks, Chops, Meat

8 oz Beef Tenderloin 38
potatoes au gratin, baby carrots, and a portabella red wine demi-glaze

10 oz Sirloin 36
smoked sea salt crusted with garlic mashed potatoes, haricots verts, and sauce Robert

Lemongrass Short Ribs 27
fingerling potatoes, bell peppers, pineapple, cippolini onions, and sweet-sour glaze

8 oz Center-cut Pork Chop 28
sweet potato purée, Brussels sprouts with smoked bacon, and a cherry-sage sauce

Pork Tenderloin 28
bacon-corn relish, dirty rice, green beans, and orange-hazelnut vinaigrette

New Zealand Lamb Chops 39
creamy red-pepper polenta, basil pesto sauce, and braised chard

Poultry

Rosemary Chicken Breast 26
garlic whipped potatoes, haricots verts, and a Chardonnay mushroom sauce

Stuffed Chicken Breast 28
artichoke-ricotta filling, San Marzano tomato sauce, roasted portabellas, and creamy polenta

Chicken Normandy 27
leeks, mushrooms, Yukon Gold potatoes, carrots, Granny Smith apples, and tarragon in an apple brandy cream

Hand-Carved Turkey Breast 25
tomatillo sauce, Mexican red rice, and sautéed zucchini

Chicken “Saltimbocca” 26
sage, prosciutto, risotto cake, asparagus, and lemon-caper sauce

Seafood

Norwegian Salmon 28
fingerling potato fan, oven-dried tomatoes, Brussels sprouts, and dill cream sauce

Pistachio crusted Tilapia 26
coconut-lemongrass basmati rice, spiced rum-mango sauce, and green beans

Ahi Tuna 30
horseradish mashed potatoes, mushroom demi-glaze, and sugar snap peas

Mahi Mahi 28
zucchini, risotto cakes, and a caper-caramelized onion tomato sauce

Scallops with Lobster Sauce 34
pan-seared scallops and select vegetables in a lobster-basil sauce with truffle parsnip purée

Vegetarian, Risottos, Pastas

Herb Gnocchi 24

cremini mushrooms, butternut squash, sage brown butter, and fresh-squeezed lemon

Wild Mushroom Risotto 26

artichoke hearts, red bell peppers, and pecorino Romano

Saffron risotto 29

cherry tomatoes, fennel, roasted garlic, and fresh herbs

Chinese Barbeque-Glazed Tofu 25

shiitake mushroom and red bell pepper skewers, with jasmine rice and scallion oil

Grilled Portabella 27

creamy polenta with roasted red peppers and a drizzle of blue cheese-parsley vinaigrette

Penne Pasta 24

sundried tomato cream, basil, oregano, spinach, and garlic

Dual Entrees

Beef Tenderloin & Garlic Shrimp 38

blue cheese butter served with slow-cooked grits and asparagus

Blackened Salmon & Pork Tenderloin Medallions 33

jasmine rice, corn salsa, and cilantro oil

Gingered Tuna & Tofu-Vegetable Skewers 34

roasted fingerlings, sweet soy, and Chinese barbeque sauce

Veal Saltimbocca and Seared Scallops 38

creamy polenta, green beans, and lemon butter