



*catering a fresco*

## | catering a fresco hors d'oeuvres selections |

catering a fresco specializes in custom menus made with fresh, local, seasonal ingredients.  
hors d'oeuvres are priced per piece. a minimum order of 50 pieces is required.

### meat

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- beef tenderloin – toasted sourdough, red peppers, horseradish cream, \$3.50
- bistro burgers – aged cheddar, nueske's bacon, caramelized onion, housemade ketchup, \$3.75
- lamb "sliders" – cornichon & beet aioli, apple-napa cabbage slaw, \$3.50
- lamb lollipop chops – vanilla tarragon demi glace, \$4.00
- southwest chicken pinwheels – fresh corn, black beans, tomato, onion & jack cheese, \$2.00
- spicy peanut chicken skewers, \$3.00
- mini tarragon chicken salad sandwiches – toasted rye, micro greens - \$2.00
- pork tenderloin skewers – sweet potato, apple, cider-glaze - \$3.50
- smoked turkey tea sandwiches – toasted sourdough, arugula, lemon aioli - \$2.00
- baby b.l.t.'s – smoked nueske's bacon - \$2.50

### seafood

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- shrimp diablo – garlic, chili, lime, jicama-orange salad, \$3.50
- shrimp cocktail – traditional cocktail sauce, \$3.25
- seared-rare ahi tuna – crispy flatbread, black olive vinaigrette, fried capers, \$3.50
- ahi tuna tartar – crisp wonton flowers, wasabi cream, black sesame seeds, \$3.50
- bite-sized lobster rolls, \$4.50
- seared scallops – nueske's bacon, mascarpone polenta, balsamic reduction, \$3.50
- tequila & lime glazed scallops – mango & red pepper salsa, \$3.50
- mini crab cakes – saffron aioli, chives, \$3.50
- salmon club sandwiches – rye, cucumbers, herbed cream cheese, caramelized apples & shallots, \$3.00
- organic norwegian salmon skewers – dried shrimp crust, balsamic reduction, \$4.00

### vegetable

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- wild mushroom & leek tartlets – brie cheese, arugula, honey-lemon vinaigrette, \$2.50
- caprese skewers – local tomatoes, buffalo mozzarella, basil, olive oil, balsamic vinegar, \$2.50
- sliced cucumber tea sandwiches – sourdough baguette, fresh dill, herbed cream cheese, \$2.00
- ricotta gnocchi – brown butter herb crème, seasonal vegetables, \$2.50
- mini grilled-cheese sandwiches – red pepper & tomato soup shooters (seasonal), \$3.00
- bosc pears with gorgonzola cheese, \$2.00
- fontina, sweet pea & fresh basil tart, \$2.50 (add prosciutto, \$2.75)

## sweets

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fresh fruit tartlets – crème anglaise, \$2.00  
demi new york-style cheese cakes, \$2.00  
mini dark & white chocolate brownies, \$2.00  
micro ginger-walnut carrot cupcakes with maple buttercream, \$2.00  
individual vanilla bean crème brulees, \$3.00  
local chocolatier Gail Ambrosius dark chocolates, \$3.00

## centerpiece arrangements

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fresh fruit & domestic & imported cheese platter with crostini, \$5.00/portion  
vegetable crudite – buttermilk ranch, bleu cheese dressing, \$3.00/portion  
balsamic vinegar-marinated roasted vegetables, \$4.00/portion  
antipasti platter – italian sliced meats, mozzarella, marinated vegetables, rustic bread, \$5.00/portion  
whole smoked trout or atlantic salmon – dill-chive cream cheese, lemon, crostini, \$4.00/portion

## carving stations\*

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beef tenderloin carving station, \$8.00/portion  
with fresh rolls, dijon, mayo & horseradish cream

roasted turkey carving station, \$5.00/portion  
with fresh rolls, dijon, mayo & fruit chutney

\*chef attendant required per station / chef attendant fee \$25.00/hour per attendant (2 hour minimum)

## appetizer bars \*

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shrimp cocktail bar – \$10.50/portion (3 shrimp per portion)  
jumbo shrimp, coconut shrimp, & margarita-marinated shrimp  
traditional cocktail sauce, garlic-chile sauce, pineapple-wasabi sauce

bistro burger bar – \$8.00/portion (2 burgers per portion)  
cooked-to-order mini hamburgers  
aged cheddar, nueske's bacon, sautéed mushrooms & onions, mustard, housemade ketchup

micro grilled cheese bar – \$7.50/portion (3 mini sandwiches per portion)  
mini selections of gourmet grilled cheese sandwiches  
hook's 4-year aged cheddar on sourdough, smoked ham and double-cream brie on dark rye,  
local tomatoes, basil, buffalo mozzarella on garlic baguette

\*chef attendant required per station / chef attendant fee \$25.00/hour per attendant (2 hour minimum)

## small plates \*

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*inspired by entrées from fresco's dinner menu.*

*petite entrees made-to-order at chef stations. subject to change based on availability.*

gnocchi station – \$6.00/portion (4 oz. portion)

housemade ricotta cheese gnocchi, brown butter herb crème, fresh seasonal vegetables

chicken fresco station – \$7.00/portion (3 oz. portion)

chickpeas, tomato, cilantro, paprika, cumin, yogurt sauce

organic norwegian salmon station— \$7.50/portion (2.5 oz portion)

cucumber-dill sauce, chopped salad of radish, feta, green onion,

black olive, local tomato, cucumber, hearts of palm

kodiak island halibut station - \$8.50/portion (2.5 oz. portion)

goat cheese mashed potato, sautéed asparagus, summer lemon beurre blanc

seared scallop station – \$8.50/portion (2 scallops per portion)

mascarpone polenta, nueske's bacon, aged balsamic reduction

seafood pasta – \$8.00/portion (3.5 oz. portion)

scallops, shrimp, mussels, seabass, salmon, sun-dried tomatoes, linguine, citrus-saffron broth

pork tenderloin station – \$7.00/portion (2.5 oz. portion)

pineapple-jalapeño glaze, coconut risotto, snap pea, red pepper, pineapple

\*chef attendant required per station / chef attendant fee \$25.00/hour per attendant (2 hour minimum)

## beverages

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*prices for events in lobby & sculpture garden only. not applicable for events held at fresco.*

mixed drinks, \$6.00

rocks/martinis, \$8.50

absolut / bacardi / captain morgan / tanqueray / crown royal / jack daniels / sauza

korbel / seagram's 7

house wine, \$6.00/glass or \$30/bottle

cabernet / pinot noir / chardonnay / pinot grigio

additional wines may be selected from fresco's wine list. subject to availability.

house sparkling wine, \$20/bottle

additional sparkling wines & champagne may be selected from fresco's wine list. subject to availability.

premium bottled beer, \$4.50

amstel light / ale asylum madtown nutbrown / capital amber / new glarus spotted cow / bell's seasonal

domestic tap beer, \$350/keg

imported or micro tap beer, \$400-450/keg

canned soft drinks & bottled water, \$2.00/each

coke / diet coke / 7-up / dasani bottled water

coffee, regular and decaf, \$24.00 / gallon (20 cups)

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catering a fresco specializes in custom menus made with fresh, local, seasonal ingredients.

our catering menu consists of many items that can be found on fresco's dinner menu.

because of this, our catering menu is subject to change.

it is our policy to quote menu items and pricing 45 days prior to your event.

## guidelines & policies

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A credit card number and non-refundable deposit are required to book catering services from Catering a Fresco. Events at the Madison Museum of Contemporary Art require a \$500 deposit. This deposit secures the museum space as well as catering services. Off premise catering requires a \$200.00 non-refundable deposit to secure the date. All deposits will be applied toward the final bill. If any catered function is cancelled within 72 hours of the scheduled event, 100% of the estimated revenue will be due. The final bill can be paid by credit card, cash, or company check. If you would like your company to be billed after the event, arrangements may be made to do so. If your company is tax exempt, a copy of your tax-exempt certificate must be provided with your signed contract.

## menus

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All menus and details must be confirmed no later than 2 weeks prior to the scheduled event. It is our policy to quote firm prices for menu items no more than 45 days in advance, and all menu substitutions may be subject to a price change. Prices do not include the appropriate rental charges, staffing fees, 5.5% state sales tax, or the 18% gratuity service charge.

## guaranteed final guest count

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An estimated count of those people attending will be requested upon contract signing. Confirmation, guaranteeing the number of guests to be served, must be made by noon, one week prior to the function, and may not be reduced thereafter. All charges will be based on the guaranteed guest count, or the actual number of guests served, whichever is greater.

## bar fees & policies\*

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Bartenders will be charged at the rate of \$25/hour/bartender for cash bars & \$20/hour/bartender for hosted bars from one hour before your event until one hour after your event. Minimum 3-hour charge. A combined bar of hosted beverages and cash beverages will be charged at the higher rate of \$25/hour/bartender. Host bar prices are subject to 18% service charge and applicable sales taxes. Cash bar prices are tax inclusive. In order to ensure proper service levels, Catering a Fresco reserves the right to determine the amount of bartenders necessary to serve each function.

\*For museum lobby or sculpture garden events & offsite catering. Bar fees do not apply to events held within Fresco restaurant.

## set up charges\*

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Set up charges include glassware, china and flatware for food service, linen napkins, buffet or hors d'oeuvres table set up, set up of any rented tables, chairs, or linens, and clean up and breakdown of event. For lobby and sculpture garden events, tables and chairs are charged at an additional rental fee.

1-25 guests, \$50.00

25-50 guests, \$100.00

51-100 guests, \$200.00

101-200 guests, \$300.00

201-250 guests, \$400.00 (Please inquire about set up charges for all groups over 300 or for special considerations.)

\*Set up charges only applicable for museum lobby or sculpture garden events & offsite catering. Set up fees do not apply to events held within Fresco restaurant.

## additional offsite catering fees & policies

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In addition to any applicable bartender or set up charges, there is a \$50.00/hour chef service charge for offsite catering events (our Executive or Sous Chef will be on hand to supervise and prepare food). Offsite catering requires a revenue minimum of \$1,000.00. All food and beverage purchased may be applied to this minimum. Bartender, set up, and chef fees, tax and gratuity are not a part of the revenue minimum. If the revenue minimum is not met with food and beverage purchases, the remaining balance will be charged as a fee.

## special considerations

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With the exception of wedding cakes produced in a State of Wisconsin-licensed professional kitchen, all food and beverage served or consumed on the premise must be purchased, served and prepared by Catering a Fresco. No leftover food or beverages may be taken from the premises. At the conclusion of the function, such food and beverage becomes the property of Catering a Fresco. Catering a Fresco does not assume responsibility for the loss of, or damage to, articles left at the venue prior to, during, or after any event.