



catering a fresco
madison, wisconsin

Catering a Fresco
at Overture Center for the Arts

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Please note that this catering menu is exclusively for events booked with Catering a Fresco at Overture Center for the Arts.

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Thank you for booking with us at Overture Center for the Arts. Please contact the catering office for all your food and beverage questions or requests. We are happy to work with you to make your event truly special. In order for us to provide the highest quality products and service for your event, the following policies have been established:

Guidelines

Guarantees

A signed facility rental contract from Overture Center for the Arts is required to obtain a catering contract from Catering a Fresco. All menu details must be finalized no later than two weeks prior to an event. A final guest count is required 8 business days (by noon) in advance of an event. The number of guests guaranteed may not be decreased after this point. If a final guest count is not received by the specified date, the preliminary guest count (as noted in the initial Overture Center contract) will be the official and accountable guarantee.

Deposits

Clients must place a credit card on file when returning a signed contract. All food payments are due 6 business days (by noon) in advance of an event and can be paid by cash, check or major credit card (in person). Large events and weddings require a deposit in the amount of 50% of the estimated food bill, due 3 calendar months in advance of the event. Corporate accounts may request direct billing privileges, but this must be arranged before your event. Bar invoices are due at the close of your event before departure and can be paid by credit card or check. Corporate invoices are due within 15 calendar days of the event. If your company is tax exempt, a copy of your State Sales Tax Exempt Certificate needs to be provided with your signed contract. Full payment for food is still required if your event is canceled within 10 calendar days prior.

Menus

It is our policy to quote firm prices for menu items no more than 60 days in advance and all menu substitutions may be subject to a price change. All food and hosted beverages are subject to a 20% service charge. This is not the property of any one employee. This charge is also subject to a 5.5% sales tax. Prices do not include these charges unless the quoted price is described as "inclusive." Chef attendants for Interactive Stations will be billed at an hourly rate of \$25 with a three-hour minimum.

Bar Fees and Policies

Bartenders will be charged at a rate of \$25 per hour per bartender for cash bars and \$15 per hour per bartender for hosted bars from one hour before your event until one hour after your event. A combined bar of hosted/ cash beverages will be charged at the rate of \$25 per hour per bartender. There is a 3-hour minimum charge per bartender. Catering a Fresco reserves the right to refuse alcoholic beverage service to anyone under the age of 21 years. Hosted bar prices are subject to the 20% service charge and applicable sales tax. Service charges are not the property of any one employee. 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.

Setup Charges

Catering setup charges include setting up and breaking down your event, an assortment of standard linens and napkins including available colored linens, butler service of hors d'oeuvres, and cutting of cake. Round linens and chair covers are available for an additional charge. Please inquire about setup charges for all groups over 300 or for special considerations. Catering staff will light candles in the room before guests arrive if requested. All flames must be below the rim of the enclosure. There will be a charge assessed for handling rental items. Please speak to your Catering Coordinator regarding this charge.

1-25 guests = \$50

26-50 guests = \$100

51-100 guests = \$200

101-200 guests = \$400

201-300 guests = \$500



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Food and Timing

All timing for food during your event must be pre-approved by Catering a Fresco; be prepared to discuss this at your Food and Timing Meeting with your Catering Coordinator. For multiple entrée events, color-coded place cards are required to be pre-approved by catering and are the responsibility of the client to provide.

Standard Dinner Service Time Table – approximately 90 minutes:

Salads or Starter Course: 15 minutes or more to serve, plus time to eat

Wine: 15 minutes or more to serve

Entrée: 20 minutes or more to serve, plus time to eat

Dessert: 15 minutes or more to serve, plus time to eat

Optional, Table Break Down: 15 minutes

Average Quantity of Hors D'oeuvres – determined by time and type of service

Pre-Dinner: 2-4 pieces per person

Late Afternoon: 6-8 pieces per person

Dinner: 12-15 pieces per person

Post Dinner/Dessert Receptions: 2-3 pieces per person

Additional Information

- All food and beverages served or consumed on the premise must be purchased, served and prepared by Catering a Fresco. Exceptions are granted for wedding cakes, provided they are produced in a State of Wisconsin-licensed professional kitchen.
- Client must provide Catering a Fresco with guests' dietary restrictions with the final head count, including but not limited to: vegan, vegetarian, or food allergies.
- No leftover food or beverages may be taken from the premises, with the exception of wedding cake. At the conclusion of the function, such food and beverages become 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.
- Client is responsible for providing a box or storage containers for any remaining cake, including the top tier. Catering a Fresco assumes no liability for wedding cake stands, parts or pieces. It is the responsibility of the client to ensure these items are taken at the end of the event.



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Á La Carte

Beverages

Service for 16

| | |
|---|----|
| Coffee (regular and decaffeinated) | 32 |
| Hot Water and Assorted Regular Herbal Tea | 24 |
| Assorted Individual Bottled Juices (charged on consumption) | 3 |
| Hot Chocolate | 30 |
| Fruit Punch | 28 |
| Apple Cider (hot or iced). | 28 |
| Unsweetened Iced Tea. | 28 |

Snack Items

Priced per dozen

| | |
|--|----|
| Assorted Muffins. | 18 |
| Assorted Sliced Quick Breads | 19 |
| Assorted Donuts | 28 |
| Assorted Bagels and Cream Cheese | 28 |
| Assorted Cookies. | 18 |
| Brownies. | 24 |
| Whole Fresh Fruit | 18 |
| Soft Pretzels with Cheese Sauce | 18 |
| Granola Bars | 18 |
| Power Bars | 30 |
| Assorted Pastries | 28 |

Priced per pound

| | |
|------------------------|----|
| Potato Chips | 18 |
| Popcorn. | 32 |
| Mixed Nuts | 36 |
| Snack Mix | 24 |



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Breakfast

Available Monday-Friday between 8:00 am-11:00 am for a one-hour service time.

Continental Breakfast 11

15 person minimum

- Chilled Orange, Cranberry, and Pineapple Juices
- Fresh Pastries
- Regular and Decaffeinated Coffee
- Herbal Tea Assortment
- Fresh Cut Fruit ^v add 3
- Hard-Boiled Eggs ^{gs} add 1
- Bagels and Cream Cheese add 2

Breakfast Buffet 15

25-person minimum

- Chilled Orange, Cranberry, and Pineapple Juices
- Sliced Fresh Fruit
- Choice of Scrambled Eggs or Frittata ^{gs}
- Fresh Pastries
- Regular and Decaffeinated Coffee
- Herbal Tea Assortment
- Bacon or Sausage
- Potato Hash with Sausage, Cheese, and Herbs ^{gs} add 2
- French Toast Bake add 3
- Biscuits and Gravy. add 2
- Breakfast Wraps add 3

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Lunch

Available Monday-Friday between 11:00 am-2:00 pm. Limit of two selections.

Coffee and water service included. Pricing may be adjusted for groups of 25 people or less.

Custom Cold-Plated Luncheons

Far East Chicken Salad 16

Grilled chicken, mixed greens, broccoli, green onions, julienne peppers, mandarin oranges, bean sprouts, and fried wontons with an oriental vinaigrette

Hearty Entrée Salad

Mixed greens, tomato, cucumber, red peppers, green beans, carrots, and your choice of the following:

Chicken*^{gs} 16

Salmon or Shrimp *^{gs} 17

Portabella Mushroom^{gs} 15

Custom Sandwiches

Choice of two sandwiches and two sides for 15

Buffalo Chicken Wrap

Spicy chicken strips, lettuce, blue cheese spread, and shredded carrot in a tortilla

Caesar Salad Wrap

Grilled chicken strips, lettuce, shredded Parmesan cheese, Caesar dressing, and tomatoes in a tortilla

Turkey Club Wrap

Sliced turkey, bacon, tomatoes, Pepper Jack cheese, mayonnaise, and lettuce in a tortilla

Chicken Salad Sandwich

Pecan and cranberry chicken salad with large leaf lettuce on 12-grain bread

Cured Meat Sandwich

Salami, prosciutto, provolone cheese, olive tapenade, red onion, leaf lettuce, and olive oil on ciabatta

Egg Salad Sandwich

Traditional egg salad and large leaf lettuce on 12-grain bread

Ham Sandwich

Sliced ham, cheddar cheese, tomatoes, and large leaf lettuce on a roll

Roast Beef Sandwich

Sliced roast beef, provolone cheese, arugula, red onion, tomatoes, and whole-grain mustard on sourdough

Turkey Sandwich

Sliced turkey, Swiss cheese, tomatoes, red onion, and leaf lettuce on ciabatta

Veggie Sandwich^v

Grilled zucchini, yellow squash, red onion, and portobello mushroom with garlic hummus and leaf lettuce on focaccia; can be made vegan.

Sides

Fresh Fruit

Potato Salad

Chips

Caprese Pasta Salad

Mediterranean Pasta Salad

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Hot-Plated Luncheons

All hot-plated luncheons include a pre-set salad of mixed greens and choice of two dressings

| | |
|---|----|
| Chicken with Mushroom Cream Sauce | 17 |
| Lightly floured and seared chicken breast with mushroom cream sauce. | |
| Chicken Overture ^{gs} | 17 |
| Grilled chicken with roasted sweet red pepper sauce. | |
| Chicken Cacciatore | 17 |
| Floured and seared chicken breast with red pepper and onion in a marinara sauce. | |
| Flank Steak | 19 |
| Marinated in an orange soy sauce and grilled. | |
| Sliced Roast Beef ^{gs} | 18 |
| Sliced beef topped with celery, onion, carrots, and brown beef gravy. | |
| Sliced Meatloaf | 17 |
| Traditionally glazed; served sliced. | |
| Seared Pork Loin ^{gs} | 18 |
| Pork loin topped with seasonal chutney. | |
| Seared Salmon ^{gs} | 18 |
| Seared salmon topped with sweet and sour pickled cucumber relish. | |
| Tilapia | 16 |
| Seared and served with a lemon caper sauce. | |
| Pesto Pasta | 16 |
| Cavatappi pasta with basil-pesto cream sauce topped with sliced chicken and Parmesan cheese; can be made vegetarian. | |
| Vegetable Campanelle ^v | 15 |
| Campanelle pasta with grilled vegetables, portabella mushrooms, and fresh herbs in pesto cream sauce; can be made vegan. | |
| Vegetable Napoleon ^{v gs} | 15 |
| Roasted portabella mushroom layered with roasted seasonal vegetables, topped with fresh mozzarella and served with marinara sauce; can be made vegan. | |

Complements (choose one vegetable and one starch)

| Vegetables | | Starches | |
|----------------|--------------------------------|-----------------------------|--------------------------|
| Glazed Carrots | Roasted Vegetables | Herb-Roasted Red Potatoes | Seasoned Mashed Potatoes |
| Green Beans | Broccoli and Red Pepper Medley | Jasmine and Wild Rice Pilaf | |

Sandwich Buffet 17

25 person minimum. Includes three sandwich selections from the below list, tossed salad, and pasta salad.

| | | | |
|-------------------------------|----------------------------|-----------------------------|--------------------------|
| Chicken Salad Sandwich | Ham Sandwich | Veggie Sandwich | Caesar Salad Wrap |
| Cured Meat Sandwich | Roast Beef Sandwich | Buffalo Chicken Wrap | Turkey Club Wrap |
| Egg Salad Sandwich | Turkey Sandwich | | |

Lunch Buffet 20

50 person minimum. Buffet includes a choice of two entrées (4oz. portion of each) and two sides (3oz. portion of each), a salad of mixed greens and seasonal vegetables, and choice of two of the following dressings: French, Ranch, Parmesan Peppercorn, Balsamic Vinaigrette, or Raspberry Vinaigrette

| Entrées | | Sides | |
|---------------------------------|--|----------------------------------|--------------------------------|
| Salmon ^{gs} | Chicken Overture ^{gs} | Seasoned Mashed Potatoes | Glazed Carrots |
| Beef Roast ^{gs} | Pork Loin ^{gs} | Herb-Roasted Red Potatoes | Roasted Vegetables |
| Meatloaf | Vegetable Campanelle ^v | Jasmine and Wild Rice | Broccoli and Red Pepper |
| Chicken and Mushrooms | Pesto Pasta | Green Beans | Medley |



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Hors d'oeuvres

Displays

Trays serve approximately 50 people

| | |
|---|------|
| Fresh Vegetable Platter ^v | .200 |
| Market-fresh vegetables with dip. | |
| Mediterranean Platter ^v | .275 |
| Assorted grilled and roasted seasonal vegetables with hummus, pita chips, Tabbouleh, and olive salad | |
| Fresh Fruit Platter ^v | .250 |
| Seasonal fresh fruit | |
| Fruit and Cheese Display ^v | .250 |
| A selection of fresh and dried fruits, assorted cheeses, and crackers | |
| Sausage and Cheese Display | .250 |
| Assorted sausage, assorted cheeses, and crackers | |
| Artisanal Cheese and Gourmet Olive Board ^v | .375 |
| An array of local and international artisanal cheeses, gourmet olives, sliced baguettes, and crackers | |
| Baked Brie ^v | .225 |
| Baked Brie served en croute with nuts, fresh berries, dried fruit, and crackers. | |
| Southwest Platter ^v | .175 |
| Refried and black beans, roasted corn, tomatoes, cheddar cheese, black olives, shredded lettuce, salsa, and seasoned cream cheese with tortilla chips | |
| Tuscan Antipasto Platter | .300 |
| Genoa salami, prosciutto, Mozzarella and provolone cheeses, olives, marinated artichokes, cherry peppers, and pepperoncini with crackers and breads | |
| Salmon Display * ^{gs} | .250 |
| One whole smoked salmon or two sides of blackened salmon with garnish | |
| Spinach and Parmesan Cheese Dip | .175 |
| Served warm with assorted crackers and breads | |
| Cooked Sushi * | .200 |
| 50 pieces of assorted vegetarian and cooked seafood rolls | |

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Hot Hors d'oeuvres continued from page 7

Hot Hors d'oeuvres for Display Only

Pricing is per 100 pieces or full-size pizza. Smaller quantities are available. A minimum of 50 is required.

Chicken Wings

| | |
|---------------|------|
| Buffalo | .200 |
| B.B.Q. | .200 |

Skewers

| | |
|---|------|
| Chicken Parmesan | .210 |
| Pesto Chicken with Roasted Red Pepper ^{gs} | .210 |
| Teriyaki Beef | .225 |
| Orange Chili-Marinaded Beef | .200 |
| Coconut Shrimp | .285 |
| Vegetable ^{v gs} | .200 |

Full-Size Pizza

| | |
|--|----|
| Cheese ^v | 28 |
| Roasted Vegetable and Feta Cheese ^v | 30 |
| Pepperoni | 32 |
| Sausage | 34 |

Stuffed Mushrooms

| | |
|---|------|
| Artichoke Hearts and Parmesan Cheese ^v | .200 |
| Italian Sausage and Fontina Cheese ^{gs} | .200 |
| Spinach and Parmesan Cheese ^v | .200 |

Sliders

| | |
|--|------|
| B.B.Q. Pulled Pork and Slaw | .300 |
| Mini Cheeseburger | .300 |
| Mini Cheeseburger with Bacon and Blue Cheese | .350 |

Assorted Hot Hors d'oeuvres

| | |
|--|--------------|
| Risotto Balls with Marinara Sauce ^v | .225 |
| Fried Pork Pot Stickers with Sweet Sesame Sauce | .175 |
| Grilled Lamb Chops with Herbed Dijon Fraiche | market price |
| Spiced, Roasted Cashews (1/2 oz portion) ^{v gs} | .175 |

Cold Hors d'oeuvres for Display Only

Sliders

| | |
|---|------|
| Southwest-Marinaded Flank Steak with Parmesan Cheese and Roasted Red Pepper Cream Sauce | .300 |
| Salmon with Arugula, Red Onion, Capers, and Dill Sauce | .300 |
| Turkey with Cranberry Relish | .285 |

Assorted Cold Hors d'oeuvres

| | |
|--|------|
| Chilled Vegetable Spring Rolls ^{v gs} | .225 |
| Chilled Shrimp Spring Rolls ^{gs} | .250 |

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Hot Hors d'oeuvres to Display or Butler Pass

Pricing is per 100 pieces. Smaller quantities are available. A minimum of 50 is required. There is no extra charge for butler passing.

Bacon Wraps

Water Chestnuts ^{gs} .170
Dates ^{gs} .200
B.B.Q. Shrimp ^{gs} .285
Scallops ^{gs} .350
Cocktail Hot Dogs ^{gs} .200

Meatballs

B.B.Q. .165
Swedish .165
Marinara .165

Pastry Wraps

Bratwurst with Honey Mustard Sauce .175
Frankfurter with Honey Mustard Sauce .175

Open-Face Mini Pot Pies

Beef topped with Mashed Potato .200
Chicken topped with Mashed Potato .200

Assorted Hot Hors d'oeuvres

Mini Quiche .155
Tomato, Mozzarella Cheese, and Basil Bread Bites ^v .200
Spanikopita ^v .200
Fried Mac and Cheese Bites ^v .200
Fried Vegetable Egg Rolls with Sweet & Sour Sauce ^v .200
Mini Crab Cakes with Herbed Cream .325
Fried Cheese Curds (2oz portion) ^v .250
Four Cheese Phyllo Cup ^v .185
Butternut Squash Tartlette topped with Candied Pecan ^v .190

Cold Hors d'oeuvres to Display or Butler Pass

Pricing is per 100 pieces. Smaller quantities are available. A minimum of 50 is required. There is no extra charge for butler passing.

Bruschetta

Olive Tapenade ^v .150
Herbed Mushroom ^v .150
Tomato, Basil, and Balsamic Glaze ^v .150
Artichoke Parmesan ^v .150
Tomato, Mozzarella Cheese, and Basil Leaf ^v .250
Salmon and Caper .225

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Cold Hors d'œuvres continued from page 9

Gruyère Puffs

| | |
|--|------|
| Tuna Salad | .210 |
| Crab Salad | .250 |
| Pecan Cranberry Chicken Salad | .210 |
| Mushroom and Swiss Cheese ^v | .200 |

Cocktail Sandwiches

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|---|------|
| Mini Italian Focaccia Sandwiches | .215 |
| Mini Tenderloin Sandwiches with Red Pepper Mayonnaise on a Poppy Seed Bun | .270 |
| Cucumber and Cream Cheese ^v | .185 |
| Egg Salad on Pumpernickel Rounds with Bacon and Pea Shoots | .200 |

Pinwheels

| | |
|---|------|
| Ham, Lettuce, Tomato, and Cheddar Cheese | .150 |
| Smoked Turkey, Guacamole, Lettuce, and Tomato | .150 |
| Salami, Mozzarella Cheese, Olive, Lettuce, Tomato, and Cream Cheese | .150 |

Skewers

| | |
|--|------|
| Antipasto (Salami, Mozzarella Cheese, Roasted Red Pepper, and Basil) ^{gs} | .210 |
| Caprese (Cherry Tomato, Mozzarella Cheese, Roasted Red Pepper, and Balsamic Glaze) ^{v gs} | .210 |

Phyllo Cups

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|---|------|
| Chicken and Orange Sesame Slaw | .225 |
| Blackened Shrimp with Peach Chutney | .250 |

Chilled Spoons

| | |
|---|------|
| Seared Sea Scallop with Papaya Mango Relish ^{gs} | .245 |
| Blackened Shrimp with Peach Chutney ^{gs} | .245 |

Assorted Cold Hors d'œuvres

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|--|------|
| Shrimp Cocktail ^{gs} | .250 |
| Traditional Deviled Eggs ^{v gs} | .150 |
| Honey Goat Cheese and Apple Tart ^v | .225 |
| Spicy Ahi Tuna on a Sesame Rice Cake* ^{gs} | .230 |
| Teriyaki Beef Roulade with Julienne Vegetables and Wasabi Aioli | .235 |
| Polenta Cake with Seared Scallop and Arugula Pesto ^{gs} | .250 |
| House-Made Pickled Vegetables with Peppered Salami | .225 |
| Seared Duck Breast with Cherry Chutney on a Poblano Corn Cake | .250 |

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Interactive Stations

Individual Interactive Stations are "reception-sized" portions and should not be intended for meal replacement unless a minimum of three Interactive Stations are ordered. A minimum of 50 guests are required. Interactive Stations will be attended for 1.5 hours, and may require a Chef Attendant(s) billed at \$25 per hour (3-hour minimum.) Catering a Fresco reserves the right to determine the number of chefs required.

Carving Stations

Chef attended. Prices include fresh baked rolls and appropriate sauces.

| | |
|--|-----------------|
| Roast Tenderloin ^{gs} | 4oz 10 / 6oz 13 |
| Prime Rib of Beef ^{gs} | 6oz 11 / 8oz 13 |
| Baked Ham ^{gs} | 4oz 8 / 6oz 11 |
| Turkey Breast ^{gs} | 4oz 8 / 6oz 11 |
| Pork Loin ^{gs} | 4oz 7 / 6oz 9 |

| | |
|--|---|
| Mashed Potato Martini Bar ^{gs} | 9 |
|--|---|

Yukon Gold Mashed Potatoes served in a martini glass

Toppings: Cheddar Cheese, Sour Cream, Green Onions, Bacon, Fried Onions, Sautéed Mushrooms, and Beef Gravy

| | |
|---------------------------------|---|
| Nacho and Taco Bar | 7 |
|---------------------------------|---|

1 taco and 2oz. chips per person

Seasoned Ground Beef, Shredded Chicken, Crispy Corn Tortilla Shells, Tortilla Chips, Black Beans, Warm Spicy Queso, Shredded Cheese Blend, Guacamole, Sour Cream, Shredded Lettuce, Jalapeños, and Salsa

| | |
|-------------------------|---|
| Fajita Bar | 7 |
|-------------------------|---|

2 per person

Shredded Chicken, Soft Tortilla Rounds, Sautéed Peppers and Onions, Sour Cream, Guacamole, Salsa, Shredded Cheese Blend

| | |
|-----------------------------------|---|
| Brat and Hot Dog Bar | 7 |
|-----------------------------------|---|

1 per person

Brats and/or Hot Dogs, Plain and Poppy Seed Buns, Sauerkraut, Onions, Relish, Ketchup, Spicy and Yellow Mustard, Chili, and Kettle Potato Chips

| | |
|----------------------------|---|
| Hamburger Bar | 7 |
|----------------------------|---|

1 per person

4oz Hamburgers, Cheddar Cheese, Swiss Cheese, Blue Cheese Dressing, Bacon, Onions, Tomatoes, Lettuce, Pickles, Ketchup, Spicy and Yellow Mustard, Roasted Garlic Aioli, Sriracha Mayonnaise, Assorted Rolls, and Kettle Potato Chips

| | |
|-------------------------|---|
| Slider Bar | 7 |
|-------------------------|---|

Pulled Pork, Pulled Chicken, Coleslaw, Bacon, Onion, B.B.Q. Sauce, Roasted Garlic Aioli, Sriracha Mayonnaise, Assorted Rolls, and Kettle Potato Chips

| | |
|--|----|
| Chocolate Fountain ^v | 12 |
|--|----|

Choice of Milk or Dark Chocolate

To Dip (1 of each per person): Rice Krispies® Treats, Marshmallows, Meringues, Strawberries, Pineapple, Pretzel Rods, Individual Pound Cakes

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Dinner

Includes a choice of salad and two dinner entrées, as well as coffee and water service.

Salad

House Salad

English cucumber, mixed greens, julienne carrot, fresh tomato, and Parmesan crostini; served with a choice of two dressings: French, Ranch, Parmesan Peppercorn, Balsamic Vinaigrette, and Raspberry Vinaigrette

Tuscan Caprese Salad

Sliced tomatoes, mozzarella cheese, pesto cream cheese, spring mix, balsamic syrup, and Parmesan crostini

Tapenade Trio

Baguette crostini, tomato basil, artichoke and Parmesan cheese, and kalamata olive tapenades

Caesar Salad

Romaine lettuce leaf topped with cherry tomatoes, red onions, Parmesan cheese, Caesar dressing, and house-made croutons

English Spinach Salad

English cucumber, baby spinach, roasted walnuts, Gorgonzola cheese, fresh tomato, and Parmesan crostini; served with a choice of two dressings: French, Ranch, Parmesan Peppercorn, Balsamic Vinaigrette, and Raspberry Vinaigrette

Roasted Beet Salad

Arugula, goat cheese, roasted purple beets, sliced seasonal beets, and walnuts; served with Parmesan crostini

Heirloom Tomato and Burrata Salad (only available spring)

Artisan lettuce, Heirloom tomatoes, and burrata cheese topped with olive oil and balsamic glaze; add \$2 per person

Goat Cheese and Summer Berries Salad (only available summer)

Spring mix topped with candied pecans, crumbled goat cheese, and summer berries; served with a parmesan crisp

Poultry Entrées

Glazed Chicken ^{gs} 25

Roasted with a glaze of honey, thyme, and butter

Harvest Chicken 25

Roasted and topped with an apple, cranberry, and walnut chutney

Pesto Chicken ^{gs} 25

Topped with pesto cream sauce

Cajun Chicken ^{gs} 25

Blackened and roasted, served with Cajun cream sauce

Chicken Overture ^{gs} 25

Grilled and served with a roasted red pepper cream sauce

Chicken Cacciatore ^{gs} 25

Braised in a rich tomato sauce with red peppers and onions

Spinach and Parmesan Cheese Stuffed Chicken 25

Roasted and stuffed with a blend of herbed cream cheese, spinach, and parmesan cheese; served with roasted red pepper cream sauce

Beef and Pork Entrées

Short Ribs 30

Slow-braised in red wine demi-glace with caramelized mushrooms and onions

Grilled Top Sirloin Steak* 29

Pan-roasted and served with a cabernet demi-glace

Garlic-Herb Top Sirloin Steak* 29

Prepared with a garlic-herb rub and pan roasted. Served with a cabernet demi-glace.

Flat Iron Steak* ^{gs} 27

Flat iron steak in a diane demi-glace sauce of cabernet, mushrooms, and tomatoes

Orange-Chili Marinated Flat Iron Steak* 27

Marinated in and topped with an orange-chili glaze

Prime Rib of Beef* 28

Slow-roasted and served au jus



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Beef and Pork continued from page 12

| | |
|---|--------|
| New York Strip Steak * <i>gs</i> | 29 |
| Served with a scotch dijon cream sauce | |
| Roast Tenderloin of Beef * <i>gs</i> | market |
| Sliced tenderloin with cognac sauce | |
| Bacon-Wrapped Filet Mignon * <i>gs</i> | market |
| Served with cabernet demi-glace | |
| Seared Pork Loin <i>gs</i> | 23 |
| Topped with a seasonal chutney | |
| Bone-in Pork Chop | 24 |
| Seared and served with apple brandy demi-glace | |

Fish and Seafood Entrées

| | |
|---|--------|
| Seared Salmon <i>gs</i> | 25 |
| Topped with lemon beurre blanc | |
| Teriyaki Salmon <i>gs</i> | 25 |
| Marinated in and topped with a teriyaki glaze | |
| Cajun Blackened Salmon <i>gs</i> | 25 |
| Served with a fresh fruit salsa | |
| Pecan-Crusted Walleye | 25 |
| Pecan-crusted and served with a maple beurre blanc | |
| Tilapia | 26 |
| Served with lemon caper sauce | |
| Halibut <i>gs</i> | market |
| Pan-seared and served with herb gremolata | |
| Sea Bass <i>gs</i> | market |
| Pan-seared and served with lemon fennel cream sauce | |

Vegetarian and Vegan Entrées

| | |
|--|----|
| Vegetable Campanelle ^v | 22 |
| Campanelle pasta with grilled vegetables, portabella mushrooms, and fresh herbs in pesto cream sauce; can be made vegan | |
| Vegetable Napoleon ^v <i>gs</i> | 23 |
| A roasted portabella mushroom layered with roasted seasonal vegetables, topped with fresh mozzarella, served with marinara sauce; can be made vegan. | |
| Vegetable Wellington ^v | 23 |
| Roasted vegetable medley with cheddar cheese, wrapped in phyllo dough and served with a roasted red pepper cream sauce. | |
| Red Curry Coconut Tofu ^v <i>gs</i> | 23 |
| Assorted seasonal vegetables with tofu, simmered in a red curry coconut sauce; vegan. | |
| Butternut Squash Ravioli ^v | 24 |
| Served with a sweet corn and spinach cream sauce. | |

Complements (Choice of one vegetable and one starch; roasted potato blend & brussels sprouts serve as both complements. All are gluten sensitive)

| | | | |
|--------------------------------|--------------------|-----------------------------|---|
| Vegetables: | | Starches: | |
| Tri-Color Carrots | Roasted Vegetables | Herb-Roasted Red Potatoes | Seasoned Mashed Potatoes |
| Broccoli and Red Pepper Medley | Long Green Beans | Jasmine and Wild Rice Pilaf | Roasted Potato Blend & Brussels Sprouts |

Children's Meal

| | |
|---|---|
| Chicken Strips and French Fries | 8 |
| Fried Mac and Cheese Bites and French Fries | 8 |
| Buttered Noodles with Cheesy Bread with Parmesan and Cheddar Cheeses | 8 |



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Dinner Buffets

50 person minimum

Salads

Choice of 2, 4 oz. portion of each

- Mixed Greens with Seasonal Vegetables and Dressings ^{gs}
- Romaine with Caesar Dressing, Parmesan Cheese, and Croutons
- Spinach Salad with Candied Pecans, Blue Cheese Crumbles, and Apples ^{gs}
- Tuscan Antipasto Pasta Salad ^{gs}
- Fresh Fruit Salad ^{gs}
- Roasted Beets with Goat Cheese, Arugula, Walnuts, and Raspberry Vinaigrette ^{gs}

Complements

Choice of one vegetable and one starch, 3 oz. portion of each

Premium vegetables are an additional \$1 per serving

| | | |
|--|--|--|
| Vegetables: Tri-Color Carrots Roasted Vegetables Long Green Beans | Premium Vegetables: Asparagus Roasted Butternut Squash & Asparagus Medley | Starches: Jasmine and Wild Rice Pilaf Herb-Roasted Red Potatoes Seasoned Mashed Potatoes Roasted Potato Blend & Brussels Sprouts |
|--|--|--|

Entrées

| | |
|---|----|
| 1 entrée (8oz portion) | 30 |
| 2 entrées (4oz portion of each) | 32 |
| 3 entrées (4oz portion of each) | 35 |

- | | |
|--|--|
| Chicken Overture ^{gs} Chicken with Mushroom Cream Sauce Pesto Chicken ^{gs} Chicken Cacciatore Pecan-Crusted Walleye Seared Salmon ^{gs} Grilled Top Sirloin with Mushroom Demi-Glacé ^{gs} | Flat Iron Steak ^{gs} Orange Chili Marinated Flat Iron Steak Seared Pork Loin with Seasonal Chutney ^{gs} Butternut Squash Ravioli ^v Vegetable Campanelle ^v Vegetable Wellington ^v |
|--|--|

^v denotes Vegetarian option ^{gs} denotes Gluten-Sensitive option
 * Consuming raw or undercooked items may increase your risk of food borne illness.



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Packages

Début Package 81 per person

Guidelines

- Packages are subject to Catering a Fresco Menu guidelines.
- No substitutions are allowed for food items within packages.
- All guests, despite their age, not having a children's meal are charged for the full package price.
- There is no discount for guests under 21.
- No substitutions or refunds are given on unused portions of food or beverages included in the packages.
- We reserve the right to determine number of bartenders and bars, as well as their locations for your event.
- All beverages are only available at the bar.

Début Package includes:

- Six Hours of Staffed Hosted Bar of Miller Lite, Wine (Cabernet, Chardonnay, Pinot Grigio) and Soda
- Butler Passed Hors d'oeuvres
- Choice of Salad and Two Dressings
- Two Entrées with Two Complements
- Coffee and Water Service
- Wait Staff, Setup Fees, and Basic Linens
- Service Charge and Sales Tax

Butler Passed Hors d'oeuvres

Choice of 4; 2.5 pieces per person

Warm Hors d'oeuvres

- Bacon-Wrapped Dates
- Bratwurst Pastry Wrap
- Spanikopita
- Tomato, Basil, Mozzarella Bread Bites
- B.B.Q. Meatballs

Chilled Hors d'oeuvres

- Gruyère Puff with Pecan Cranberry Chicken Salad
- Honey and Goat Cheese Tart
- Poached Shrimp with Lemon-Lime Beurre Blanc
- Artichoke and Parmesan Bruschetta
- Asparagus and Mushroom Tart

Salads

English Spinach Salad

English cucumbers, baby spinach, roasted walnuts, Gorgonzola cheese, fresh tomatoes, and Parmesan cheese crostini; served with a choice of two dressings: French, Ranch, Parmesan Peppercorn, Balsamic Vinaigrette, and Raspberry Vinaigrette

House Salad

English cucumbers, mixed greens, julienne carrots, fresh tomatoes, and Parmesan cheese crostini; served with a choice of two dressings: French, Ranch, Parmesan Peppercorn, Balsamic Vinaigrette, and Raspberry Vinaigrette

Tuscan Caprese Salad

Sliced tomatoes, mozzarella cheese, pesto cream cheese, spring mix, balsamic syrup, and Parmesan cheese crostini

Caesar Salad

Romaine lettuce leaf topped with cherry tomatoes, Parmesan cheese, Caesar dressing, and house-made croutons

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Entrées

Limit of 2 entrée selections per event. Allowance made for vegetarian and children's entrées. Chef's choice of complements for vegetarian entrées.

Frenched Bone-In Breast of Chicken

Choose one available sauce

Pecan-Crusted Walleye

Served with Maple Beurre Blanc

Grilled or Teriyaki-marinated Salmon*

Choose one available sauce

Tilapia Fillet

Served with Lemon Caper Sauce

Top Sirloin of Beef*

Choose one available sauce

Flat Iron or Southwest-marinated Flat Iron Steak*

Choose one available sauce

Seared Pork Loin*

Choose one available sauce

Vegetable Campanelle ^v

Campanelle pasta with grilled vegetables, portabella mushrooms, and fresh herbs in pesto cream; can be made vegan.

Butternut Squash Ravioli ^v

Served with a sweet corn and spinach cream sauce

Available Sauces

| | | | |
|---|--------------------------|--------------------|-------------------|
| Diane Sauce (Mushroom, Tomato, Cabernet Demi) | Roasted Red Pepper Cream | Maple Beurre Blanc | Honey Thyme Glaze |
| Cabernet Demi-Glaze | Pesto Cream | Lemon Beurre Blanc | Lemon Caper |
| | Mushroom Cream | Cranberry Chutney | |

Complements (choose one vegetable and one starch)

| | | | |
|-------------------|-----------------------------|-----------------------------|----------------------------|
| | Vegetables: | | Starches: |
| Tri-Color Carrots | Roasted Seasonal Vegetables | Jasmine and Wild Rice Pilaf | Yukon Gold Mashed Potatoes |
| Long Green Beans | | Herb-Roasted Red Potatoes | |

Upgrades Available Upon Request

- Upgrades subject to service charge and sales tax.
- Any menu items may be added at à la carte pricing, though substitutions cannot be made with package items.
- Liquor may be added to your hosted selection at menu pricing.
- If event extends longer than six hours, the hosted beverages may be extended at à la carte pricing.
- Upgrade hosted beer to Spotted Cow for \$100 per 1/2 barrel.
- Wine service at dinner is menu priced and not part of the package.

Children's Meals (for children 12 years and under) 10

Chicken Strips and French Fries

Fried Mac and Cheese Bites and French Fries

Buttered Noodles with Cheesy Bread with Parmesan and Cheddar Cheeses

Call Liquor Package for six hours (service charge and tax included) 19

Only available to guests over 21; no shots allowed with this option

Call and Top Liquor Package for six hours (service charge and tax included) 22

Only available to guests over 21; no shots allowed with this option

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Please note that this catering menu is offered exclusively for events booked at Overture Center for the Arts.

Premiere Package 92 per person
Guidelines

- Packages are subject to Catering a Fresco Menu guidelines.
- No substitutions are allowed for food items within packages.
- All guests, despite their age, not having a children's meal are charged for the full package price.
- There is no discount for guests under 21.
- No substitutions or refunds are given on unused portions of food or beverages included in the packages.
- We reserve the right to determine number of bartenders and bars and the location of the bars necessary for the event.
- All beverages are only available at the bar.

Premiere Package includes:

- Six Hours of Staffed Hosted Bar of Miller Lite, Wine (Cabernet, Chardonnay, Pinot Grigio), and Soda
- Butler Passed Hors d'oeuvres
- Champagne Toast (served as guests enter for dinner)
- Choice of Salad and Two Dressings
- Two Entrées with Two Complements
- Coffee and Water Service
- Wait Staff, Setup Fees, and Basic Linens
- Service Charge and Sales Tax

Butler Passed Hors d'oeuvres

Choice of 4; 2.5 pieces per person

Warm Hors d'oeuvres

- Bacon-Wrapped Dates
- Butternut Squash and Pecan Tart
- Spanikopita
- Four Cheese Phyllo Cup
- Chicken Pot Pie Topped with Potato
- Tomato, Basil, Mozzarella Bread Bites

Chilled Hors d'oeuvres

- Gruyère Puff with Pecan Cranberry Chicken Salad
- Honey and Goat Cheese Tart
- Poached Shrimp with Lemon-Lime Sauce
- Roulade of Teriyaki Beef with Vegetables
- Bruschetta with Olive Tapenade
- Salmon Crostini

Salads

English Spinach Salad

English cucumbers, baby spinach, roasted walnuts, Gorgonzola cheese, fresh tomatoes, and Parmesan cheese crostini; served with a choice of two dressings: French, Ranch, Parmesan Peppercorn, Balsamic Vinaigrette, and Raspberry Vinaigrette

House Salad

English cucumbers, mixed greens, julienne carrots, fresh tomatoes, and Parmesan cheese crostini; served with a choice of two dressings: French, Ranch, Parmesan Peppercorn, Balsamic Vinaigrette, and Raspberry Vinaigrette

Tuscan Caprese Salad

Sliced tomatoes, mozzarella cheese, pesto cream cheese, spring mix, balsamic syrup, and Parmesan cheese crostini

Tapenade Trio

Baguette crostini, tomato-basil relish, artichoke and Parmesan tapenade, and kalamata olive tapenade

Caesar Salad

Romaine lettuce leaf topped with cherry tomatoes, Parmesan cheese, Caesar dressing, and house-made croutons



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Premiere Package continued from page 17

Salads continued

Roasted Beet Salad

Arugula, goat cheese, roasted purple beets, sliced seasonal beets, and walnuts; served with Parmesan cheese crostini

Goat Cheese and Summer Berries (available during summer season only)

Spring mix topped with candied pecans, crumbled goat cheese, and summer berries; served with a parmesan cheese crisp

Dinner Entrées

Limit of 2 entrée selections per event. Allowance made for vegetarian and children's entrées. Chef's choice of compliment for vegetarian entrées.

Frenched Bone-In Chicken Breast with Jumbo Prawns

Choose one available sauce

Pecan-Crusted Walleye

Served with Maple Beurre Blanc

Grilled or Teriyaki-marinated Salmon with Sea Scallops*

Choose one available sauce

Halibut ^{gs}

Topped with gremolata

New York Strip Steak* ^{gs}

Choose one available sauce

Bacon-Wrapped Filet Mignon* ^{gs}

Choose one available sauce

Roast Sliced Tenderloin* ^{gs}

Choose one available sauce

Bone-In Pork Chop ^{gs}

Seared and served with an apple brandy demi-glace

Vegetable Wellington ^v

Roasted vegetable medley with cheddar cheese wrapped in phyllo and served with a red pepper cream sauce; can be made vegan upon request

Butternut Squash Ravioli ^v

Served with a sweet corn and spinach cream sauce

Other available sauces

Diane Sauce (Mushroom, Tomato, Cabernet Demi)
Cabernet Demi-Glace

Roasted Red Pepper Cream
Apple Brandy Demi-Glace

Gremolata
Scotch Dijon Cream

Lemon Beurre Blanc
Mushroom Cream

Complements (Choose one vegetable and one starch)

Vegetables:

Tri-Color Carrots
Roasted Seasonal Vegetables
Long Green Beans
Asparagus
Roasted Squash
and Asparagus Medley

(Asparagus available in-season only)

Starches:

Jasmine and Wild Rice Pilaf
Herb-Roasted Red Potatoes
Yukon Gold Mashed Potatoes
Gruyere Potato Cake
Roasted Potato Blend
and Brussels Sprouts

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Premiere Package continued from page 18

Upgrades Available Upon Request

- Upgrades subject to service charge and sales tax.
- Any menu items may be added at à la carte pricing, though substitutions cannot be made with package items.
- Liquor may be added to your hosted selection at menu pricing.
- If event extends longer than six hours, the hosted beverages may be extended at à la carte pricing.
- Upgrade hosted beer to Spotted Cow for \$100 per 1/2 barrel.
- Wine service at dinner is menu priced and not part of the package.

Children’s Meals (for children 12 years and under) 10

Chicken Strips and French Fries

Fried Mac and Cheese Bites and French Fries

Buttered Noodles with Cheesy Bread with Parmesan and Cheddar Cheeses

Call Liquor Package for six hours (service charge and tax included) 19

Only available to guests over 21; no shots allowed with this option

Call and Top Liquor Package for six hours (service charge and tax included). 22

Only available to guests over 21; no shots allowed with this option



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Desserts

Small dessert pricing is per 100 pieces. Smaller quantities are available. A minimum order of 50 is required.

1-Bite Desserts

| | |
|---|------|
| Mini Cheesecakes with Assorted Toppings | .200 |
| Assorted Desserts in Chocolate | .200 |
| Assorted Desserts in Pastry | .200 |
| Key Lime Tarts | .200 |
| Lemon Meringue Tarts | .200 |
| Pecan Tarts | .200 |

2-Bite Desserts

| | |
|--|--------|
| Cream Puffs with Assorted Fillings and Powdered Sugar | .175 |
| Eclairs Filled with Pastry Cream and Glazed with Chocolate | .200 |
| White or Dark Chocolate-Covered Strawberries ^{gs} | market |
| French Macarons ^{gs} | .250 |

4-Bite Desserts

| | |
|---|------|
| Assorted Bars | .200 |
| Assorted Cookies | .150 |
| Assorted Parfaits and Panna Cotta in our Signature Shot Glasses | .300 |
| Holiday Sugar Cookies | .250 |

Plated Desserts

| | |
|---|---|
| Individual Fruit Tart | 4 |
| Small Lemon Tart | 4 |
| Small Individual Cheesecake | 4 |
| Vanilla Bean Cheesecake | 7 |
| Flourless Chocolate Cake | 7 |
| Lemon Tart | 6 |
| Vanilla or Lemon Panna Cotta with Blueberries | 6 |

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Bar & Beverages

| Call Liquors | | Top Liquors | | Premium Liquors |
|----------------|------------------|---------------|-----------|-----------------|
| Bacardi | Exotico Reposado | Bailey's | Jameson | Ketel One |
| Captain Morgan | Seagram's 7 | Bulleit | Kahlua | Maker's Mark |
| Jim Beam | Smirnoff | Crown Royal | Red Label | Hendrick's |
| Korbel | Smirnoff Citrus | Disaronno | Tanqueray | Chivas |
| New Amsterdam | | Jack Daniel's | Tito's | |

| | |
|--|------------------------------------|
| Call Bar | |
| Mixed Drinks | Cash Price 6 / Hosted Price 5.75 |
| Doubles/Martinis | Cash Price 8 / Hosted Price 7.75 |
| Wine | Cash Price 7 / Hosted Price 6.75 |
| (Cabernet, Pinot Noir, Chardonnay, Pinot Grigio) | |
| Top Bar | |
| Mixed Drinks | Cash Price 7 / Hosted Price 6.75 |
| Doubles/Martinis | Cash Price 9 / Hosted Price 8.75 |
| Premium Bar | |
| Mixed Drinks | Cash Price 9 / Hosted Price 8.75 |
| Doubles/Martinis | Cash Price 11 / Hosted Price 10.75 |
| Other Beverages | |
| Tap Beer - New Glarus Spotted Cow | Cash Price 6 / Hosted Price 5.75 |
| Domestic Beer - 16oz Aluminum | Cash Price 5 / Hosted Price 4.75 |
| Craft Beer - 12oz | Cash Price 5 / Hosted Price 4.75 |
| Juices (Orange, Cranberry, and Pineapple) | Cash Price 3 / Hosted Price 2.75 |
| Soda (Pepsi™ Products) | Cash Price 3 / Hosted Price 2.75 |
| Bottled Water | Cash Price 3 / Hosted Price 2.75 |
| Bottle Pricing for wine and champagne pours only | |
| Wine (per bottle) | 28 |
| Butterfield Station—Cabernet Sauvignon, Pinot Noir, and Chardonnay | |
| House Champagne (per bottle) | 23 |