



catering a fresco

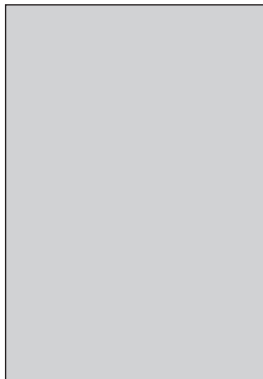


Catering a Fresco *at Overture Center for the Arts*

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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 three weeks prior to an event. A final guest count is required 7 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. For groups of 250 guests or more, menus are subject to catering approval.

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. Large events and weddings require a deposit in the amount of 50% of the estimated food bill, due 1 calendar month in advance of the event. Changes made after this point will be reflected on the final bar bill. Bar invoices are due the following Monday after your event. 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 must be provided with your signed contract. In the event of your event being canceled, we will work with you to handle your deposit on a case-by-case basis.

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. Chef attendants for Interactive Stations will be billed at \$100 per attendant.

Bar Fees and Policies

Bartenders will be charged at a rate of \$30 per hour per bartender, from one hour before your event until one hour after your event. 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 number 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. 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.

Cocktail Reception

\$3 Per Guest

Seated Dinner/Buffer Reception

\$4 Per Guest



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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 and set.

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. Ice cream cakes are not allowed.
- 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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À La Carte

Beverages

Service for 16

Coffee (regular and decaffeinated)	36
Hot Water and Assorted Regular Herbal Teas	28
Hot Chocolate	36
Punch	30
Apple Cider (hot or iced)	30
Unsweetened Iced Tea	30
Lemonade	30
Assorted Individual Bottled Juices (charged on consumption)	4

Snack Items

Priced Per Dozen

Assorted Muffins	36
Assorted Sliced Breakfast Breads	24
Assorted Pastries	33
Assorted Donuts	36
Assorted Bagels and Cream Cheese	36
Whole Fresh Fruit	33
Assorted Cookies	27
Brownies	33
Mini Soft Pretzel Bites with Cheese Sauce	36
Granola Bars	36
Popcorn	39
Individually bagged	
Mixed Nuts	36
Individually bagged	

Priced Per Pound

Fresh Cut Potato Chips	27
French Onion Dip	
House-Made Chex Mix	27



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Breakfast

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

Continental Breakfast 15

25 person minimum

Regular and Decaffeinated Coffee

Herbal Tea Assortment

Chilled Orange and Cranberry Juices

Fresh Bakery Items

Hard Boiled Eggs ^{v gs} add 2.00

Fruit Salad ^v add 3.00

Breakfast Buffet 22

25 person minimum

Regular and Decaffeinated Coffee

Herbal Tea Assortment

Chilled Orange and Cranberry Juice

Fresh Bakery Items

Fruit Salad ^v

Bacon or Sausage (Choose One)

Scrambled Eggs or Sliced French Toast (Choose One) ^v

Sliced French toast served with syrup and whipped butter.

Sliced French toast can be prepared gluten-sensitive upon request.

Breakfast Potatoes add 3.00

Strata add 4.00

Parfait Bar (Contains Nuts) ^v add 4.50

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Lunch

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

Plated Salads

Fall Salad ^{v gs} 18

Crispy Brussels sprouts, roasted butternut squash, and fresh kale; served with a maple apple cider vinaigrette.

Can be prepared vegan upon request.

Grilled Chicken Caesar Salad 22

Grilled and sliced chicken on romaine lettuce, topped with house-made croutons and parmesan cheese; served with Caesar dressing.

Southwest Steak Salad* ^{gs} 25

Grilled flank steak marinated in orange chili sauce, over romaine lettuce, roasted corn and roasted red peppers, blistered tomatoes, and seasoned tortilla strips; served with cilantro-lime vinaigrette or chipotle ranch dressing.

Smoked Salmon Salad* 24

Lox cured salmon, arugula, spinach, blistered tomatoes, pickled red onion, and bagel chips; served with a creamy dill dressing.

Cobb Salad* ^{gs} 20

Chopped romaine lettuce, mixed greens, bacon, hard-boiled egg, cherry tomatoes, blue cheese crumble, and avocado; served with parmesan peppercorn dressing.

Roasted Beet Salad ^{v gs} 19

Roasted beets, mixed greens, goat cheese, and candied walnuts; served with red wine vinaigrette.

Add Bread Roll & Butter 3

Plated Sandwiches 18

Choice of two sandwiches and two sides.

Sandwiches and wraps can be prepared gluten-sensitive upon request.

Blackened Chicken Salad Wrap

Blackened grilled chicken strips, lettuce, tomato, shredded parmesan cheese, and Caesar dressing, wrapped in a tortilla.

Chicken Salad Sandwich

Pecan and cranberry chicken salad with arugula, on sourdough bread.

Italian Deli Sandwich

Salami, soppressata, provolone cheese, red onion, leaf lettuce, and whole grain mustard, on a ciabatta bun.

Roast Beef Sandwich*

Sliced roast beef, provolone cheese, and arugula, with horseradish aioli, on sourdough bread.

Turkey Sandwich

Sliced turkey, cheddar cheese, leaf lettuce, tomato, and Dijonnaise, on a ciabatta bun.

Tuna Sandwich*

Tuna salad, sharp cheddar, and Bibb lettuce, on rye bread.

Pesto Portabella Sandwich* ^v

Grilled portabellas with roasted red peppers, spinach, goat cheese, and pesto aioli, on a ciabatta bun.

Chicken Club*

Seared and sliced chicken breast, bacon, lettuce, tomato, and garlic aioli, wrapped in a spinach tortilla.

Mediterranean Wrap ^v

Hummus, grilled yellow zucchini, feta, tomato, artichokes, and spinach, wrapped in a tortilla.

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Lunch continued from page 5

Sides

Seasonal House Salad ^v

Fresh Fruit Salad ^{v gs}

Dijon Potato Salad ^v

House-Made Potato Chips ^v

Mediterranean Pasta Salad ^v

Artichoke hearts, chickpeas, sun-dried tomatoes, olives, garlic, and parmesan cheese, tossed with spinach and pasta.

Couscous Salad ^v

Couscous, arugula, roasted peppers, zucchini, and squash, tossed in a creamy mint dressing.

Orzo Pasta Salad ^v

Orzo pasta, cherry tomatoes, and cucumbers, tossed in a lemon-garlic olive oil.

Tortellini Pasta Salad ^v

Tortellini, cherry tomatoes, cucumber, and olives, tossed in an Italian dressing.

Hot-Plated Luncheons

All hot-plated luncheons include a choice of two complements, a pre-set salad of mixed greens, and choice of one dressing.

Pasta and vegetarian dishes are composed dishes and do not include choice of complements.

Seared Chicken ^{gs} 25

Choice of Sauce:

Lemon Honey Thyme Sauce

Spiced Apricot Glaze

Roasted Red Pepper Sauce

Stuffed Chicken ^{gs} 25

Chicken breast stuffed with broccoli and mascarpone.

Salmon* ^{gs} 28

Seared salmon served with a white wine cream sauce.

Pesto Ravioli ^v 20

Asparagus, roasted peppers, and spinach, in a lemon cream sauce.

Pesto Pasta ^v 19

Cavatappi pasta with basil-pesto cream sauce, tossed with spinach, tomatoes, and mozzarella, topped with parmesan cheese. Add chicken for \$6.

Vegetable Pasta 19

Cavatappi pasta, grilled mushrooms, bell peppers, and roasted Brussels sprouts, in a light garlic cream sauce. Add sautéed shrimp for \$6.

Complements

Choose one vegetable and one starch.

Vegetables

Glazed Carrots, Green Beans, Seasonal Roasted Vegetables, Roasted Brussels Sprouts, Roasted Cauliflower

Starches

Herb-Roasted Red Potatoes, Wild Rice Pilaf, Rice Pilaf, Mashed Potatoes, Sweet Potatoes

Sandwich Buffet 23

25 person minimum. Includes three sandwiches (two meat selections and one vegetarian selection), tossed salad, and pasta salad (3 oz. portion).

Lunch Buffet 28

50 person minimum. Buffet includes a choice of two entrées (4 oz. portion of each) and two sides (3 oz. portion of each), a mixed greens tossed salad, and choice of one of the following dressings: French, ranch, parmesan peppercorn, balsamic vinaigrette, or raspberry vinaigrette.

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Hors d'Oeuvres

Displays

Trays serve approximately 50 people.

Vegetable Platter ^{v gs}	.225
Market fresh and grilled vegetables served with dill dip.	
Mediterranean Platter ^{v gs}	.275
Assorted grilled and roasted seasonal vegetables with hummus, baba ghanoush, mixed olives, and pita bread.	
Fresh Fruit Platter ^{v gs}	.250
Seasonal fresh fruit.	
Fruit and Cheese Display ^{v gs}	.275
A selection of fresh and dried fruits, assorted cheeses, and crackers.	
Sausage and Cheese Display	.275
Assorted sausages, assorted cheeses, and crackers.	
Artisanal Cheese and Gourmet Olive Board ^v	.375
An array of local and international artisanal cheeses, gourmet olives, sliced baguette, and crackers.	
Baked Brie ^v	.250
Baked brie served en croûte with nuts, fresh berries, dried fruit, and crackers.	
Tuscan Antipasto Platter ^{gs}	.325
Cured meats, marinated mozzarella, marinated artichokes, smoked provolone, olives, grilled eggplant, zucchini, squash, and pepperoncini.	
Salmon Display ^{gs}	.300
One whole smoked salmon or two sides of blackened salmon with garnish. Served with rye bread.	
Spinach and Parmesan Cheese Dip ^{v gs}	.225
Served warm with sliced baguette, pita, and potato chips.	

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Hot Hors d'Oeuvres continued from page 7

Hot Hors d'Oeuvres

A minimum of 50 pieces required. Priced per piece.

Skewers

Spiced Chicken with Cajun Aioli*	4.00
Pesto Chicken with Roasted Red Peppers ^{gs}	4.00
Teriyaki Beef with Grilled Pineapple*	4.75
BBQ Shrimp ^{gs}	4.50
Green Harissa Shrimp ^{gs}	4.50

Stuffed Mushrooms

Italian Sausage and Fontina Cheese ^{gs}	3.00
Spinach and Parmesan Cheese ^{v gs}	2.50

Sliders

Display Only.

BBQ Pulled Pork and Slaw	4.00
Mini Cheeseburger with Ketchup and Mustard*	4.00
Mini Grilled Cheese with Roasted Tomato ^v	3.50

Bacon Wrapped

Water Chestnuts ^{gs}	3.50
Dates ^{gs}	3.75
BBQ Shrimp ^{gs}	4.50

Meatballs

BBQ	2.50
Marinara	2.50
Falafel with Tzatziki ^v	2.25

Pastry Wraps

Bratwurst with Honey Mustard	2.75
Mini Salmon Wellington	4.00
Mini Beef Wellington*	4.00

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Assorted Hot Hors d'Oeuvres

Mini Quiche (can be made vegetarian)	3.00
Sweet Potato Empanadas ^v	3.00
Spanakopita ^v	3.50
Samosas ^v	3.50
Mini Crab Cakes*	4.00
Served with chipotle aioli.	
Fried Vegetable Egg Rolls ^v	3.00
Served with sweet & sour sauce.	
Artichoke and Boursin Cheese Beignets* ^v	3.50
Served with lemon caper aioli.	
Fried Pork Pot Stickers	3.25
Served with sweet sesame sauce.	
Mini Pork Taco Bites ^{gs}	4.00
Served with queso fresco, arugula, and salsa verde.	
Arancini with Roasted Chili Sauce ^v	3.25
Fried Cheese Curds (2 oz. portion) ^v	3.00
Served with ranch.	
Banh Mi Crostini	2.75

Boneless Chicken Wings

Display Only.

BBQ	3.25
Buffalo	3.25

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Chilled Hors d'Oeuvres

A minimum of 50 pieces required. Priced per piece.

Bruschetta

Traditional ^v	2.50
Tomatoes, shallots, garlic, olive oil, and red wine vinegar.	
Chef's Choice Seasonal Bruschetta	2.75
Fig Chutney and Goat Cheese ^v	2.50
Spinach and Artichoke Mousse with Sundried Tomato Pesto ^v	3.00
Edamame Bruschetta ^v	2.75

Cocktail Sandwiches

Display Only.

Mini Tenderloin Sandwiches*	4.50
Served with red pepper mayonnaise.	
Mini Italian Focaccia Sandwiches	3.50
Mini Smoked Salmon Sandwiches*	3.75
Served with herbed cream cheese, arugula, red onion, and capers.	
Truffled Egg Salad Tea Sandwiches*	3.00
Served with pancetta and microgreens on pumpernickel rounds.	
Cucumber and Herb Cream Cheese Tea Sandwiches ^v	2.50

Gruyère Puffs

Mushroom and Cheese with Whipped Mascarpone ^v	2.50
Pecan Cranberry Chicken Salad	3.00

Assorted Chilled Hors d'Oeuvres

Chef's Choice Assorted Deviled Eggs* ^v ^{gs}	2.50
Caprese Skewer ^v ^{gs}	2.50
Cherry tomato, mozzarella cheese, and balsamic glaze.	
Roasted Red Pepper, Mozzarella, Prosciutto Skewer ^{gs}	3.00
Antipasto Skewer ^{gs}	3.50
Salami, mozzarella cheese, tomato, and fresh basil.	
Honey Goat Cheese and Apple Tart ^v	2.75
Shrimp Cocktail with Cocktail Sauce ^{gs}	3.50
Ahi Tuna Bites*	4.00
Avocado, cucumber, and sushi-grade raw tuna on a crispy wonton chip. Topped with kewpie wasabi and sesame seeds.	
Assorted Goat Cheese Truffle Pops ^v	3.00
Butternut Squash Tartelette Topped with Candied Pecan ^v	2.50
Charcuterie Bites.	4.25
Cured meat, artisanal cheeses, and fresh herbs served in a pastry cup.	

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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 \$100 per attendant. 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 market price / 6oz market price
Prime Rib of Beef* ^{gs}	6oz market price / 8oz market price
Baked Ham ^{gs}	4oz 10 / 6oz 15
Turkey Breast ^{gs}	4oz 10 / 6oz 15

Mashed Potato Bar ^{gs}	11
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Russet or Sweet Mashed Potatoes (Choose One).

Toppings include Cheddar Cheese, Sour Cream, Green Onions, Bacon, Fried Onions, Roasted Broccoli, and Mornay Sauce.

Nacho and Taco Bar	12
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2 Tacos and a 3 oz. portion of Chips per person.

Comes with 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.

Brat or Hot Dog Bar	10
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1 per person.

Choice of Brats or Hot Dogs, Buns, Sauerkraut, Onions, Relish, Ketchup, Spicy and Yellow Mustard, Chili, and House-Made Potato Chips.

Mini Slider Bar*	14
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1 of each per person.

Pulled Pork, Pulled Chicken, and Burgers, with Assorted Buns, and Potato Chips.

Toppings include Lettuce, Tomatoes, Pickles, Sliced Cheese, Coleslaw, Bacon, Onion, BBQ Sauce, Roasted Garlic Aioli, Ketchup, and Mustard.

Mac and Cheese Bar ^v	12
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Wisconsin Cheddar Mac and Cheese.

Toppings Include a Choice of Grilled Chicken or Shredded Pork, Bacon, Broccoli, Jalapeños, and Green Onions.

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Dinner

Includes a choice of salad and three dinner entrées, as well as coffee and water service. The third entrée selection must be a vegetarian or vegan entrée.

Salad

Mixed Greens Salad ^v

English cucumber, shaved seasonal vegetables, and fresh tomatoes; served with a choice of dressing:
French, ranch, parmesan peppercorn, balsamic vinaigrette, or raspberry vinaigrette.

Wedge Salad ^v

Iceberg lettuce, cherry tomatoes, bacon lardons, red onion, and blue cheese crumble; served with blue cheese dressing.

Roasted Beet Salad ^v

Mixed greens, roasted beets, goat cheese, and candied walnuts; served with red wine vinaigrette.

Spiced Pecan Salad ^v

Spring mix, feta cheese, spiced pecans, roasted butternut squash, and raisins; served with a choice of dressing:
French, ranch, parmesan peppercorn, balsamic vinaigrette, or raspberry vinaigrette.

Roasted Brussels Salad (fall availability) ^v

Grilled shaved radicchio, frisée, roasted Brussels sprouts, and raisins; served with a creamy yogurt dressing.

Goat Cheese and Summer Berries Salad (spring/summer availability) ^v

Spring mix, candied pecans, crumbled goat cheese, and summer berries;
served with a choice of balsamic vinaigrette or raspberry vinaigrette. Add \$1 per person.

Heirloom Tomato and Burrata Salad (summer availability) ^v

Artisan lettuce, heirloom tomatoes, strawberries, burrata cheese, olive oil, and balsamic glaze. Add \$3 per person.

Poultry Entrées

All poultry entrée options are prepared with 8 oz. Airline chicken breasts

Glazed Chicken ^{gs} 30

Roasted with a glaze of honey, thyme, and butter.

Citrus Chicken 30

Citrus-marinated chicken served with a creamy garlic sauce.

Mushroom Chicken ^{gs} 30

Seared chicken served with a mushroom Marsala sauce.

Stuffed Chicken 31

Stuffed with a blend of goat cheese, spinach, and red peppers; served with a roasted red pepper cream sauce.

BBQ Chicken ^{gs} 31

Seared and baked chicken with BBQ sauce, topped with a jicama-cabbage slaw.

Duck Confit* ^{gs} 40

Served with an orange gastrique, red cabbage, and mashed potatoes.

This is a composed dish that does not come with the choice of two sides.

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Beef and Pork Entrées

Top Sirloin* ^{gs}	40
8 oz. steak pan-roasted, served with a cabernet demi-glace, mushrooms, and tomatoes.	
Short Rib*	41
8 oz. braised in red wine, served with caramelized mushrooms and onions, and a red wine demi-glace.	
Ribeye* ^{gs}	43
7 oz. ribeye grilled, with horseradish cream sauce.	
Filet Mignon* ^{gs}	Market Price
8 oz. filet, served with balsamic roasted cipollini onions and a blue cheese compound butter.	
Roast Beef Tenderloin* ^{gs}	Market Price
Sliced tenderloin with a horseradish cream sauce.	
Stuffed Pork Loin ^{gs}	30
7 oz. pork loin stuffed with figs and goat cheese, drizzled with a sage and rosemary brown butter.	
Pork Chop* ^{gs}	34
10 oz. seared pork chop, served with a stoneground mustard cream sauce.	

Fish and Seafood Entrées

Seared Salmon* ^{gs}	39
Seared salmon with a lemon beurre blanc.	
Shrimp Scampi	36
Sautéed shrimp with shallots and fresh herbs, skewered and topped with panko breadcrumbs.	
Pecan-Crusted Walleye	36
Pecan-crusted filet, served with a maple beurre blanc.	
Salmon Florentine*	41
Seared salmon stuffed with lemon creamed spinach.	

Vegetarian, Pastas, and Grains

These are composed dishes and do not include complements.

Butternut Squash Ravioli ^v	26
Served with sweet corn, cauliflower, and a spinach cream sauce.	
Seasonal Farro Risotto ^v	26
Piccolo farro, seasonal vegetables, mascarpone, and shaved Parmigiano Reggiano (can be made vegan).	
Gnocchi Primavera ^v	26
Gnocchi served with a blend of ratatouille vegetables in a light tomato sauce.	
Sweet Potato Gnocchi ^v	28
Broccoli rabe, roasted pine nuts, ricotta, and fried sage, tossed in a brown butter sauce.	

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Complements

Starch – Select one:

Mashed Potatoes

Roasted Sweet Potatoes

Assorted Roasted Fingerling Potatoes

Gruyère Potato Cake

Wild Rice Blend

Rice Pilaf

Vegetables – Select one:

Sautéed Seasonal Vegetables

Roasted Mixed Vegetables

Roasted Cauliflower

French Green Beans Sautéed with Garlic

Asparagus (Seasonal)

Tri-Color Carrots (Add \$1 per serving)

Children's Meals

Comes with french fries and a fruit cup.

Chicken Strips15

Mac and Cheese ^v15

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Dinner Buffets

50 person minimum

Salads

Select one

Seasonal Mixed Greens Salad and Dressing ^{v gs}

Romaine with Caesar Dressing, Parmesan Cheese, and Croutons ^v

Spinach Salad with Candied Walnuts, Blue Cheese Crumble, and Craisins ^v

Roasted Beets with Goat Cheese, Arugula, Walnuts, and Red Wine Vinaigrette ^{v gs}

Complements

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

Premium vegetables are an additional \$1 per serving.

Vegetables:		Premium Vegetables:	Starches:	
Baby Stem-On Carrots	Roasted Cauliflower	Asparagus (Seasonal)	Mashed Potatoes	Rice Pilaf
Roasted Seasonal	French Green Beans	Tri-Color Carrots	Roasted Sweet Potatoes	Quinoa
Mixed Vegetables	Sautéed with Garlic			

Entrées

1 Entrée (8 oz. portion)	35
2 Entrées (4 oz. portion of each)	40
3 Entrées (4 oz. portion of each)	45

Glazed Chicken with Honey, Thyme, and Butter Sauce ^{gs}

Seared Salmon with White Wine Cream Sauce* ^{gs}

Short Rib in Red Wine Demi-Glace*

Seared Top Sirloin with Cabernet Demi-Glace* ^{gs}

Stuffed Pork Loin with a Sage and Rosemary Brown Butter

Ravioli with Lemon Cream Sauce ^v

Pasta Primavera with White Wine Cream Sauce ^v

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Packages

Debut Package 100 per guest

Guidelines

- Packages are subject to Catering a Fresco Menu guidelines.
- No substitutions are allowed for food items within packages.
- All guests who do not have a children's meal (regardless of age) 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 the number of bartenders and bars, as well as their locations for your event.
- All beverages are only available at the bar.

Debut Package includes:

- Six hours of staffed hosted bar with Miller Lite, wine (Cabernet, Chardonnay, Pinot Grigio, Pinot Noir), and soda
- Butler passed hors d'oeuvres
- Choice of salad and dressing
- Three entrées with two complements
- Coffee station and water service
- Wait staff and basic linens

Butler Passed Hors d'Oeuvres

Choice of 4 selections (3 pieces per guest)

Warm Hors d'Oeuvres

Bacon-Wrapped Water Chestnuts
Bratwurst Pastry Wraps with Honey Mustard
Samosas
BBQ Meatballs
Mini Quiche

Chilled Hors d'Oeuvres

Gruyère Puff with Mushroom, Cheese, and Whipped Mascarpone
Honey and Goat Cheese Tart
Poached Shrimp with Cocktail Sauce
Chef's Choice Bruschetta
Butternut Squash and Pecan Tart

Salads

Mixed Greens Salad ^v

English cucumbers, shaved seasonal vegetables, and fresh tomatoes; served with a choice of dressing:
French, ranch, parmesan peppercorn, balsamic vinaigrette, and raspberry vinaigrette.

Spiced Pecan Salad ^v

Spring mix, feta cheese, spiced pecans, roasted butternut squash, and raisins; served with a choice of dressing:
French, ranch, parmesan peppercorn, balsamic vinaigrette, and raspberry vinaigrette.

Roasted Beet Salad ^v

Mixed greens, roasted beets, goat cheese, and candied walnuts; served with red wine vinaigrette.

^v denotes Vegetarian option ^{gs} denotes Gluten-Sensitive option

** Consuming raw or undercooked items may increase your risk of food borne illness.*



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

Entrées

Limit of 3 entrée selections per event. Third entrée selection must be a vegetarian or vegan entrée.

Allowance made for children's entrée. Please discuss allergies and dietary restrictions with your catering coordinator.

Glazed Chicken with Honey, Thyme, and Butter Sauce ^{gs}

Citrus Chicken with a Creamy Garlic Sauce

Seared Salmon with Lemon Beurre Blanc* ^{gs}

Top Sirloin with Cabernet Demi-Glace, Mushrooms, and Tomatoes* ^{gs}

Short Ribs with Caramelized Mushrooms and Onions*

Stuffed Pork Loin, Drizzled with a Sage and Rosemary Brown Butter

Butternut Squash Ravioli, Served with Sweet Corn, Cauliflower, and Spinach Cream Sauce ^v

Complements

Select one vegetable and one starch. Vegetarian and Vegan dishes are composed dishes and do not include choice of sides.

Starch – Select one:

Mashed Potatoes

Roasted Sweet Potatoes

Assorted Roasted Fingerling Potatoes

Gruyère Potato Cake

Wild Rice Blend

Rice Pilaf

Vegetables – Select one:

Sautéed Seasonal Vegetables

Roasted Mixed Vegetables

Roasted Cauliflower

French Green Beans Sautéed with Garlic

Asparagus (Seasonal)

Tri-Color Carrots

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 à la carte 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 \$150 per 1/2 barrel.
- Wine service at dinner is menu priced à la carte and not part of the package.

Children's Meals (for children 12 years and under) 15
(Choose One)

Chicken Strips, French Fries, and a Fruit Cup

Mac & Cheese, and a Fruit Cup

Call Liquor Package for Six Hours 21

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

Call and Top Liquor Package for Six Hours 24

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

^v denotes Vegetarian option ^{gs} denotes Gluten-Sensitive option

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Premiere Package 125 per person

Guidelines

- Packages are subject to Catering a Fresco Menu guidelines.
- No substitutions are allowed for food items within packages.
- All guests who do not have a children's meal (regardless of age) 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.

Premiere Package includes:

- Six hours of staffed hosted bar with Miller Lite, wine (Cabernet, Chardonnay, Pinot Grigio, Pinot Noir), and soda
- Butler passed hors d'oeuvres
- Champagne toast served as guests enter for dinner
- Choice of salad and dressing
- Three entrées with two complements
- Coffee station and water service
- Wait staff and basic linens

Butler Passed Hors d'Oeuvres

Choice of 4 selections (4 pieces per guest)

Warm Hors d'Oeuvres

Bacon-Wrapped Dates
BBQ Meatballs
Mini Beef Wellington*
Mini Crab Cakes
Spanakopita

Chilled Hors d'Oeuvres

Gruyère Puff with Pecan Cranberry Chicken Salad*
Jumbo Poached Shrimp with Cocktail Sauce
Prosciutto Wrapped Fig
Chef's Choice Bruschetta
Ahi Tuna Bites*
Assorted Goat Cheese Pops

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Premiere Package continued from page 18

Salads

Mixed Greens Salad ^v

English cucumbers, shaved seasonal vegetables, and fresh tomatoes; served with a choice of dressing:
French, ranch, parmesan peppercorn, balsamic vinaigrette, and raspberry vinaigrette.

Spiced Pecan Salad ^v

Spring mix, feta cheese, spiced pecans, roasted butternut squash, and raisins; served with a choice of dressing:
French, ranch, parmesan peppercorn, balsamic vinaigrette, and raspberry vinaigrette.

Roasted Beet Salad

Mixed greens, roasted beets, goat cheese, and candied walnuts; served with red wine vinaigrette.

Goat Cheese and Summer Berries Salad (spring/summer availability) ^v

Spring mix, candied pecans, crumbled goat cheese, and summer berries; served with a choice of balsamic vinaigrette or raspberry vinaigrette.

Dinner Entrées

Limit of 3 entrée selections per event. Third entrée selection must be a vegetarian or vegan entrée.

Allowance made for children's entrée. Please discuss allergies and dietary restrictions with your catering coordinator.

Glazed Chicken with Honey, Thyme, and Butter Sauce ^{gs}

Seared Chicken Served with Mushroom Marsala Sauce ^{gs}

Duck Confit Served with Orange Gastrique* ^{gs}

Seared Salmon with Lemon Beurre Blanc* ^{gs}

Salmon Florentine*

Seared salmon stuffed with lemon creamed spinach.

Pecan-Crusted Walleye with a Maple Buerre Blanc

Short Ribs with Caramelized Mushrooms and Onions

8 oz. Ribeye with Compound Butter*

8 oz. Seared Pork Chop with Stoneground Mustard Cream Sauce*

Seasonal Farro Risotto ^v

(Vegan Option Available)

Gnocchi Primavera ^v

Complements

Select one vegetable and one starch. Vegetarian and Vegan dishes are composed dishes and do not include choice of sides.

Starch – Select one:

Mashed Potatoes

Roasted Sweet Potatoes

Assorted Roasted Fingerling Potatoes

Gruyère Potato Cake

Wild Rice Blend

Rice Pilaf

Vegetables – Select one:

Sautéed Seasonal Vegetables

Roasted Mixed Vegetables

Roasted Cauliflower

French Green Beans Sautéed with Garlic

Asparagus (Seasonal)

Tri-Color Carrots

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Premiere Package continued from page 19

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 à la carte 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 \$150 per 1/2 barrel.
- Wine service at dinner is menu priced à la carte and not part of the package.

Children's Meals (for children 12 years and under)15

(Choose One)

Chicken Strips, French Fries, and a Fruit Cup

Mac & Cheese, and a Fruit Cup

Call Liquor Package for Six Hours21

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

Call and Top Liquor Package for Six Hours24

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

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Desserts

A minimum order of 50 pieces is required. Priced per piece.

Assorted Desserts

Assorted Cookies	2.25
Assorted Bars	2.75
Cream Puffs with Assorted Fillings and Powdered Sugar	3.00
Assorted Desserts in Pastry	2.50
Chocolate Truffles	3.50
Petit Fours	2.50
Macarons ^{gs}	3.50

Plated Desserts

Chocolate Mousse with Seasonal Berry Garnish	7.00
Flourless Chocolate Cake ^{gs}	8.00
Served with a seasonal fruit compote.	
Orange Olive Oil Pound Cake	8.00
Served with a seasonal fruit compote.	
Tiramisu	9.00

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Bar & Beverages

Call Liquors

Bacardi	Exotico Reposado
Captain Morgan	Seagram's 7
Jim Beam	Smirnoff
Korbel	Smirnoff Citrus
New Amsterdam	

Top Liquors

Bailey's	Kahlua
Bulleit	Red Label
Crown Royal	Tanqueray
Disaronno	Tito's
Jack Daniel's	State Line Gin
Jameson	Redemption Rye

Premium Liquors

Ketel One
Maker's Mark
Espolòn
Suntory Toki

Call Bar

Mixed Drinks	Cash Price 7 / Hosted Price 6.75
Doubles/Martinis	Cash Price 9 / Hosted Price 8.75
Wine	Cash Price 8 / Hosted Price 7.75

Top Bar

Mixed Drinks	Cash Price 8 / Hosted Price 7.75
Doubles/Martinis	Cash Price 10 / Hosted Price 9.75

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 7 / Hosted Price 6.75
Domestic Beer - 16oz Aluminum	Cash Price 7 / Hosted Price 6.75
Craft Beer - 12oz Aluminum	Cash Price 7 / Hosted Price 6.75
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)	32
House Champagne (per bottle)	26