



BASSETT STREET
brunch club

CATERING

Brunch all day plus comfort food classics downtown.
(608) 467-5051 | 444 West Johnson Street, Madison WI
brunchclubmadison.com

BREAKFAST AND BRUNCH BUFFETS

Buffets priced per person.

Minimum 25 Guests Monday-Friday. | Minimum 50 Guests Saturday-Sunday.

BRUNCH CLUB GREATEST HITS

18/PERSON

Scrambled Eggs
House-Made Biscuits
Sausage Gravy
Empire Hash | house-smoked pastrami, crispy potato hash, caramelized onions, house hollandaise
Farmer's Hash | roasted potatoes, golden beets, Brussels sprouts, caramelized onions, fresh herbs
Mixed Green Salad | mixed greens, shaved red onion, cherry tomatoes, cucumbers, sherry vinaigrette

BAGEL AND LOX BAR

17/PERSON

Assorted Bagels | plain, sesame seed, everything
Assorted Cream Cheese | regular, chive
House-Cured Salmon
Fresh Tomatoes
Sliced Cucumbers
Pickled Red Onions
Shaved Radishes
Capers

CLASSIC BRUNCH

16/PERSON

Scrambled Eggs
Breakfast Potatoes
Breakfast Protein | bacon, sausage, or veggie sausage (choose two)
House-Made Biscuits | butter and house-made strawberry jam
Mixed Berries

CONTINENTAL BREAKFAST

13/PERSON

Freshly Baked Muffins and Biscuits | butter and house-made strawberry jam
Vanilla Yogurt
House-Made Granola
Mixed Berries

* Consuming raw or undercooked eggs and meats increases the risk of food-borne illnesses and will be served only upon customer request.

v: Item is vegetarian. // vg: Item is or can be prepared vegan. // gs: Item is or can be prepared gluten sensitive.

Our kitchen is not an allergen-free environment. Notify your server of any allergies. Be aware that during normal kitchen operations involving shared cooking and preparation areas (including fryer oil), the possibility exists for food to come in contact with other food products.

SWEET ADDITIONS

CHALLAH FRENCH TOAST

Whipped butter and maple syrup.

Upgrade to Tres Leches French Toast | fresh berries, whipped ricotta, cookie crumbles, cinnamon sugar, rum-infused sweet milk drizzle +3/person

6/PERSON

BUTTERMILK PANCAKES

Whipped butter and maple syrup.

Upgrade to Lemon Ricotta, Banana Walnut, or Strawberries and Cream +2/person

5/PERSON

DONUTS

Made in-house daily!

HOUSE-MADE DONUTS

House flavors include chocolate and vanilla glazed, sprinkled, cinnamon sugar, maple bacon, and dark chocolate sea salt. Add an assorted selection by the dozen for 24.00.

Ask about our monthly rotating flavors!

À LA CARTE

Priced per person. Minimum 20 guests.

VANILLA YOGURT ^v

Assorted flavors.

2/PERSON

BREAKFAST POTATOES ^{v vg gs}

3/PERSON

VEGGIE SAUSAGE ^{v vg gs}

4/PERSON

VEGAN SAUSAGE PATTIES ^v

Made in-house with seasoned garbanzo beans and peas.

4/PERSON

FRESH BERRIES ^{v gs}

4.5/PERSON

BACON, SAUSAGE, OR HAM ^{v vg gs}

Choose one.

5.5/PERSON

BUILD YOUR OWN YOGURT PARFAIT ^v

Vanilla yogurt, house-made granola, fresh berries, parfait cups.

7/PERSON

ASIAGO CHIVE BISCUITS ^v

Served with butter.

24/DOZEN

CHOCOLATE CHIP COOKIES

Minimum two dozen.

24/DOZEN

CHOCOLATE BROWNIES ^v

Minimum two dozen.

26/DOZEN

FRESH BAKED MUFFINS ^v

Blueberry, chocolate chip, lemon poppy seed, banana nut.

Minimum two dozen.

26/DOZEN

ASSORTED BAGELS

Everything, sesame seed, plain.

36/DOZEN

ADD-ONS

Plain cream cheese, chive cream cheese, house-made strawberry jam.

1/PERSON

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LUNCH BUFFETS

Buffets priced per person. Minimum 20 guests.

Sandwiches and wraps can be served as a boxed lunch with chips and a cookie.

SANDWICH + SALAD

18/PERSON

Choice of two sandwiches. Served with mayo and mustard on the side, mixed greens salad, and potato chips.

Upgrade to house salad option +5/person

EAT YOUR GREENS

14/PERSON

Choice of two salads. Served with fresh baked rolls and whipped butter.

HOUSE SALADS

CLASSIC CAESAR

Crisp romaine, grated parmesan, radish, candied prosciutto, sourdough breadcrumbs, garlic Caesar dressing.

MARKET SALAD ^{vg gs}

Mixed greens, shaved red onion, cherry tomatoes, cucumbers, sherry vinaigrette.

MEDITERRANEAN SALAD ^{v gs}

Crisp romaine, baby greens, cucumbers, heirloom cherry tomatoes, Kalamata olives, crumbled feta, pickled red onion, roasted chickpeas, oregano-lemon vinaigrette.

SOUTHWEST SALAD ^{v gs}

Romaine and mixed greens, scallion, radish, cherry tomatoes, black beans, avocado, queso fresco, crispy tortilla strips, tomatillo salsa.

ADD GRILLED CHICKEN 4/PERSON, SALMON 7, SHRIMP 7, NY STRIP 9

SANDWICHES

TURKEY CLUB ^{gs}

Slow-roasted herb turkey breast, avocado mash, thick-cut candied bacon, crisp romaine, sliced tomato, garlic aioli, toasted sourdough.

CHICKEN CAESAR WRAP ^{gs}

Grilled chicken, mixed greens, grated parmesan, sourdough breadcrumbs, garlic Caesar dressing, flour tortilla.

GREEN GARDEN VEGGIE SANDWICH ^{v gs}

Cucumbers, avocado, mixed greens, basil pesto, sliced mozzarella, sourdough bread.

HAM AND CHEDDAR ^{gs}

Shaved ham, sharp cheddar, lettuce, tomato, dijonnaise, multi-grain bread.

SALMON CAESAR WRAP ^{gs}

Grilled salmon, mixed greens, grated parmesan, sourdough breadcrumbs, garlic Caesar dressing, flour tortilla. +2/person

ENHANCEMENTS

Priced per person. Minimum 20 guests.

TRUFFLE MAC & CHEESE ^v

Four-cheese béchamel, cavatappi pasta, truffle oil, buttered panko breadcrumbs.

10/PERSON

RIGATONI BOLOGNESE

Ground pork and tomato ragù, grated parmesan cheese, fresh basil, garlic crostini.

14/PERSON

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BRUNCH BEVERAGES

JOE-TO-GO

96 oz of hot Colectivo coffee, serves 8-10 people.
Includes cups, creamers, sugar, Splenda, and stir sticks.

30 EACH

BELLINI BAR

Prosecco, peach puree, strawberry puree, fresh fruit garnish.

14/PERSON

MIMOSA BAR

Prosecco, orange juice, pineapple juice, cranberry juice, fruit garnish.

12/PERSON

NO-MOSA BAR

Fre NA Sparkling Brut Bubbly, orange juice, pineapple juice, cranberry juice, fruit garnish.

12/PERSON

FRUIT JUICES

orange, cranberry, or apple. 8 ounce single serving.

3.5 EACH

POLICIES

FEES AND SERVICE CHARGES

Delivery Cost 10%; Delivery and setup 15%; Delivery, setup, and 1 person staying per 50 guests 20%.
Food, beverage, service charge, and all other incidentals are subject to 5.5% Wisconsin sales tax.
If your company is tax-exempt, a copy of your tax-exempt certificate must be provided with your signed contract.
Deliveries are limited to within a 30-mile radius of Bassett Street Brunch Club, and a minimum 30 person order.

DISPOSABLES

Plates, napkins, and flatware 1.5 per person.
Disposable chafing kit 15 each. Includes everything you need to keep your food hot for 2 hours.

DEPOSITS

A deposit of \$500.00 is required to confirm your catering reservation. The deposit is credited towards your final invoice. A 5% processing fee is charged for cancellations made at any time.
The deposit is fully non-refundable if cancellation occurs within two weeks of the scheduled event.
Full payment of the bill is due on the day of the event by a credit card on file or check.

GUARANTEES

A final guest count is required one week prior to 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 on the initial contract will be the official and accountable guarantee.

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