

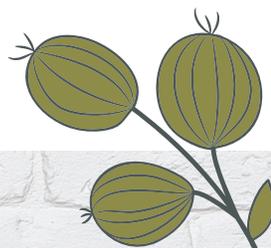


GOOSEBERRY
ON THE SQUARE

CATERING MENU

GOOSEBERRYMADISON.COM

1 South Pinckney Street, Suite 104, Madison, WI 53703 | 608-467-6552



Thank you for considering Gooseberry on the Square for your next event. We pride ourselves on using the highest quality ingredients and creating your food with care by our professional team with a combined 50 years of catering experience. Please choose any of the items below or contact us for a custom menu to suit your needs and exceed your guest satisfaction 608-467-6552. *All options are priced per person unless otherwise noted and come with the appropriate disposal service ware.

All buffets have a minimum of 20 people. Everything else has minimum of 10 people for delivery, less than ten can be picked up.

Morning Coffee | \$2

Fresh Brewed Colectivo coffee, cream and sugar

Morning Coffee and Pastries | \$3.75

Mini handmade pastries, Colectivo coffee, cream and sugar

Continental Breakfast | \$5

Mini pastries, fresh cut fruit, Colectivo coffee and selection of bottled juices

Breakfast Buffet | \$7.50

Scrambled eggs, breakfast potatoes, bacon or sausage, mini pastries, Colectivo coffee and selection of bottled juices

Pancake Buffet | \$6

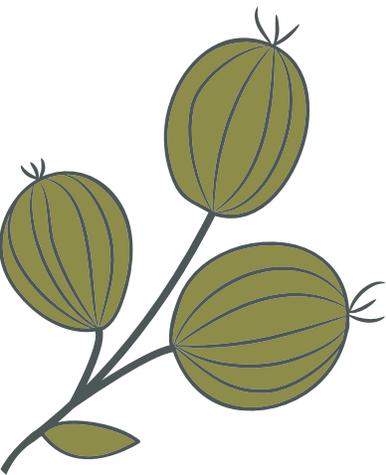
Buttermilk pancakes, bacon, scrambled eggs and Colectivo coffee and served with real maple syrup

Mini Quiche | \$3

Handmade in house (size of large muffin); call to talk about flavors. Served with a spinach side salad and balsamic vinaigrette

The GOOSEBERRY Breakfast Buffet | \$15

Full buffet for any party gathering—scrambled eggs, special scrambled egg, bacon, sausage, breakfast potatoes, mini pastries, bagels, cut fruit, chopped salad with selection of dressing, chef carved ham, selection of desserts, coffee and bottled juices



All salad buffets are set up as build your own with the toppings listed.

Select any of these extras for your salad buffet.

Add Grilled Chicken | \$2.00/person
Add Grilled Shrimp | \$3.00/person

All buffets come with an assorted cookie tray. Add \$1.00 per person for bottle water or \$2.00 per person for a selection of canned soda. Call 608-467-6552.

Taco Bar | \$8.50

Seasoned ground beef and chicken, hard and soft shell tortillas, sour cream, guacamole, shredded lettuce, shredded cheddar, pico, black olives and salsa.

Smoked Lunch | \$8.50

Pulled pork meat in a BBQ sauce, smoked chicken in a vinegar BBQ sauce, coleslaw, ciabatta buns or hamburger buns.

Sandwich Platter | \$8.00

Sliced turkey, ham and roast beef, condiment tray with lettuce, pickles, tomatoes and red onion, mayo, mustard, horseradish sauce, and a selection of bread. Choice of kettle chips, Caesar salad or side salad. Add a second side for \$1.00/person.

Half Sandwich and Salad Buffet | \$8.50

Selection of turkey, ham and roast beef sandwiches, fruit salad and kettle chips. Choice of chopped, Caesar or spinach salad.

Sliced Steak | \$13

Seared and sliced tenderloin with caramelized onions, bleu cheese crumbles and horseradish sauce. Side of potato salad. House-made rolls to make sandwiches.

Grilled Chicken Breast | \$9

Grilled chicken breasts and asparagus, sides of mashed potatoes.

Grilled Summer Buffet | \$8.25

Grilled brats, burgers and veggie burgers, potato salad and kettle chips. Condiment platter with lettuce, tomato, mayo, mustard, cheese, sauerkraut and buns.

Chili Buffet | \$6

House made beef or three bean chili, served with shredded cheddar, red onion, sour cream and jalapeños.

Cobb Salad | \$8.00

Bleu cheese, cherry tomatoes, hard boiled eggs, avocado, shredded carrots, red onion, cucumber with chopped romaine and herb vinaigrette dressing.

Southwest Salad | \$7.50

Roasted corn, pickled jalapeños, tortilla strips, diced tomatoes, grilled red onion, shredded cheddar, black bean relish with chopped romaine and creamy cilantro and lime dressing.

Greek Salad | \$7.50

Feta cheese, kalamata olives, roasted red peppers, marinated artichoke hearts, pickled red onion, grilled eggplant and zucchini with chopped romaine and Greek vinaigrette.

Caesar Salad | \$6.00

Herb croûtons, Parmesan cheese, lemon wedges, cherry tomatoes with chopped romaine and Caesar dressing.



APPETIZER MENU:

MEAT AND CHEESE:

Caprese Salad Skewers | \$18/dozen

Fresh mozzarella wrapped in Prosciutto de Parma, cherry tomatoes and basil with a balsamic vinegar dipping sauce

Mini Brie en Croute | \$16/dozen

Brie cheese, topped with raspberry jam and wrapped in puff pastry and baked to golden brown

Lamb Meat Balls | \$18/dozen

House-made lamb meatballs served with roasted red pepper sauce

Beef Carpaccio | \$40/platter (serves 10-15)

Thinly sliced beef, crostini, lettuce, lemon wedges and shaved Parmesan

Chicken or Beef Satay | \$18/dozen

Served with a Thai peanut sauce

OTHER APPETIZERS:

Deviled Eggs | \$14/dozen

Garnished with chopped bacon or fresh dill

Mini BLT | \$16/dozen

Wheat toast points, avocado spread, cherry tomatoes, crispy bacon, micro-greens

Strawberry Bruschetta | \$18/dozen

Strawberries, goat cheese, balsamic vinegar, toasted crostini

Tomato Bruschetta | \$18/dozen

Tomatoes, basil, extra virgin olive oil, roasted garlic on crostini

Trio of Dips and Chips | \$30/pint of each

Guacamole, salsa and roasted corn, black bean salsa

Grilled Pineapple and Grapefruit Salad | \$14/quart

Jicama and red onion slaw

Bacon Wrapped Water Chestnuts | \$18/dozen

Quesadillas

All served with sour cream and salsa

Three Cheese | \$12/dozen

Roasted Vegetables and Cheese | \$14/dozen

Chicken | \$16/dozen

Marinated Steak | \$18/dozen

SEAFOOD:

Jumbo Shrimp Cocktail | \$20/dozen

Served with cocktail sauce

House Cold Smoked Salmon Canapés | \$28/dozen

Rye bread, herb cream cheese spread, and fresh dill

House Cold Smoked Salmon Platter | \$45/platter

Tarragon aioli, capers, pumpernickel bread, lemon wedges

House Hot Smoked Salmon fillet | \$45/platter

Whole side of fresh salmon, hot smoked in house, served with capers, red onion, lemon wedges and tartar sauce

Fresh Shucked Oysters | Market price

Served on ice, horseradish sauce, cocktail sauce, lemons

Mussels in a white wine garlic sauce | \$5

Served with garlic bread on the side

Mini 3 oz Crab Cakes | \$29/dozen

Served with caper remoulade

Grilled Shrimp Skewers | \$28/dozen shrimp

Served with mango salsa

Bacon Wrapped Scallops | \$28/dozen

APPETIZER PLATTER:

Mediterranean Platter - Small(12-16) \$45 - Medium (24-28)

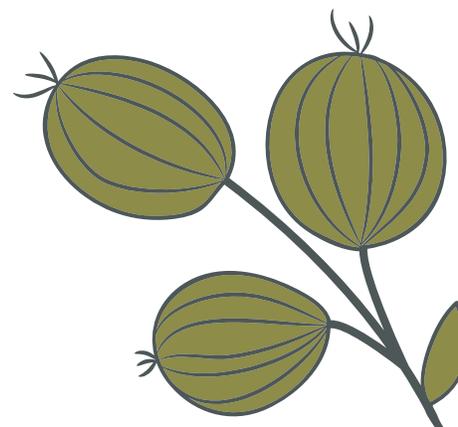
\$ 95 Large (36-40) \$145

House made hummus, grilled pita bread, artichoke hearts, kalamata olives, feta cheese, grilled eggplant and zucchini, cherry tomatoes.

Antipasti Platter - Small(12-16) \$55 - Medium (24-28) \$ 105

Large (36-40) \$165

Sliced prosciutto, salami and capocollo, marinated artichokes, country olives, rosemary roasted mushrooms, fresh mozzarella, fresh baguette crostini.



DINNER OR LUNCH BUFFET:

All buffet options are dropped off and set up with disposable service ware and a return trip to pick up. Please call to talk about having attendants at the buffet. Minimum of 20 people for all hot buffets.

Option 1 | \$12 • 1 Entrée, 1 Potato, 2 Sides, 1 Dessert,
1 Beverage

Option 2 | \$14 • 2 Entrées, 2 Potatoes, 2 Sides, 2 Desserts,
2 Beverages

Option 3 | \$16 • 3 Entrées, 3 Potatoes, 3 Sides, 2 Desserts,
2 Beverages

ENTRÉES

Grilled chicken, baked ham, meat or cheese lasagna, lemon baked salmon, smoked brisket (add 1.00/person), sliced tenderloin (add 1.00/person), chopped steak, meatloaf, baked cod, house-made quiche, roasted pork loin with gravy, chicken and broccoli pasta bake, herb roasted chicken breast, bacon mac and cheese.

POTATOES

Mashed potatoes, baked potatoes, baked sweet potatoes, roasted red potatoes, butter-braised fingerling potatoes, au gratin

SIDES

Pasta salad, kettle chips, corn on the cob, fruit salad, coleslaw, green beans, grilled asparagus, Caesar salad, strawberry spinach salad, chopped salad.

DESSERT

Assorted cookies, assorted bars or cheesecake (add 1.00/person)

BEVERAGES

Bottled water, coffee, tea, lemonade, canned soda, iced tea

*Add house made rolls and butter for .75/person.

*Any of these options can be combined for plated dinner to be served by our staff, please contact us directly for pricing

PLATTERS:

All platters are served on disposable black trays.

Vegetable and Dip tray | \$2.00

Celery, carrots, broccoli, cauliflower, cherry tomatoes, green peppers

Fresh Fruit Tray | \$2.00

Watermelon, pineapple, cantaloupe, grapes

Classic Meat and Cheese Tray | \$4.00

Hard salami, Genoa salami, sliced prosciutto, served with cheddar, Swiss and smoked Gouda, assorted crackers and dried fruit. Perfect for the start to any meal

Tortilla Wrap Bites | \$3

Hand-made turkey and ham wraps then sliced and ready for any event

Sandwich Plater | \$5

Roast turkey, ham and roast beef on fresh wheat and white bread with lettuce and tomato

DESSERTS:

CAKES

7" Round Three Layer Cake | \$24 (serves 8-12)

Sheet Cakes Single Layer

Many cake flavors, and frostings available

Full (serves 60-70) | \$75

Half (serves 25-35) | \$35

Quarter (serves 12-18) | \$21

Sheet Cakes Two Layer Filled

Many cake flavors, fillings, and frostings available

Full (serves 60-70) | \$90

Half (serves 25-35) | \$45

Quarter (serves 12-18) | \$30

Assorted dessert trays with cookies & bar bites | \$2.00

Jumbo cupcakes | \$3 each

*All pricing is subject to sales tax. There are no set-up or delivery fees around downtown Madison. Gratuity is not automatically added. 48 hours notice for all orders required to ensure we can deliver everything that you need, less than 48 hours may cause us to not be able to complete your order. If you don't see something you are looking for please call and we can create the menu for you. 608-467-6552.