

# Beautifully catered events

Big or small — wedding or meeting — we'd love to impress your guests. Good Works Community Catering is a professional teen catering program of the Goodman Community Center where teens work side-by-side with professional chefs to cater flawless weddings and events.



**GOOD \* WORKS**  
COMMUNITY CATERING



**Goodman**  
Community Center

Good Works Community Catering is a teen employment program of the Goodman Community Center

Hedi LaMarr Photography



## Delicious food from scratch

We provide full catering services with house-made foods of all styles created from scratch, **using local when available**. From coffee and cookies to a full banquet with bar service, we offer a wide variety of catering options to suit your specific needs. You and your guests will enjoy food and drinks that are both delicious and beautiful.

**We cater to you.** We are happy to create menu items that are gluten-free, vegetarian, or vegan to accommodate special dietary and lifestyle needs for some of your guests or for your entire event.

### Contact

[hospitality@goodmancenter.org](mailto:hospitality@goodmancenter.org), or work with your event coordinator.

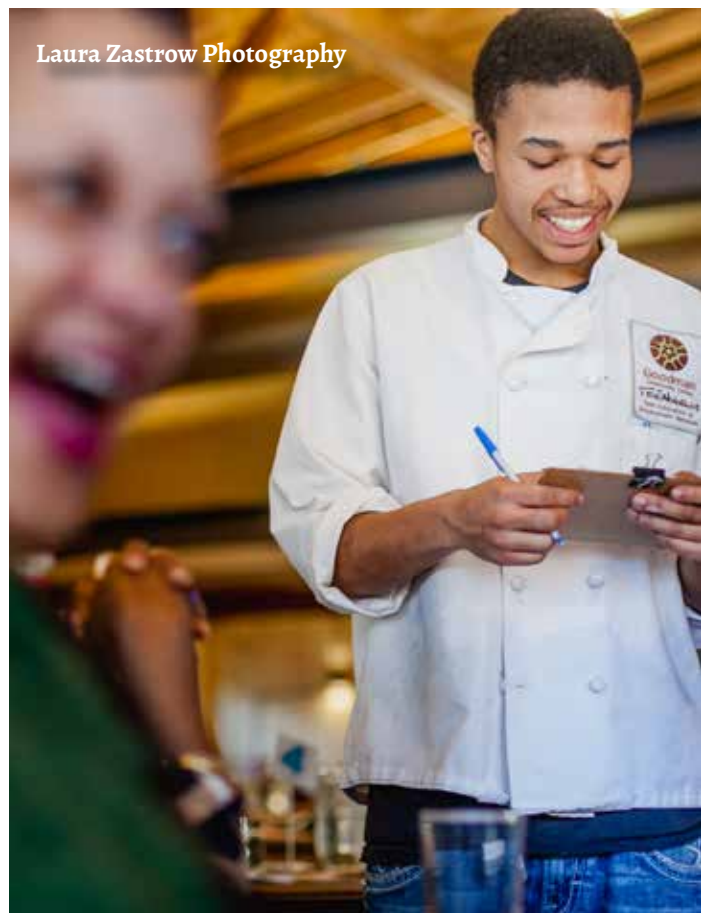
## Teens are at the heart of GWCC

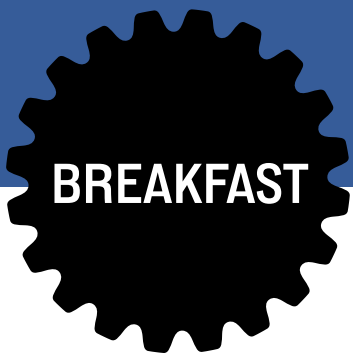
We're called Good Works Community Catering because it's a classroom of sorts. Teens are integrated in all parts of the business, learning all aspects of running a full service catering company through our Teen Education and Employment Network program (TEEN) here at the Center.

### Think it sounds risky to have teens cater your event?

No worries. Our professional staff takes the lead. Teens work side-by-side with experienced, dedicated staff so you can feel confident that your event will go smoothly and every detail will get the attention it demands. Whether it's a once in a lifetime celebration, a casual gathering, or a meeting you're hosting, let Good Works Community Catering serve you.

Laura Zastrow Photography





Prices include recycled paper goods and flatware.  
Table linens additional.

## Breakfast Buffet

Breakfast buffet includes freshly-brewed house blend regular coffee (decaf available upon request).  
10 person minimum

**Continental Breakfast** . . . . . \$7.95pp  
*Assorted bagels and pastries*

**Chef's Choice: Pecan Caramel Lost Bread.** . . . \$16.95pp  
*New Orleans style 2.5" thick baked French toast covered with caramel sauce and pecans. Comes with scrambled eggs, herbed breakfast potatoes, seasonal fruit, choice of bacon (2pp) or sausage links (2pp)*

**Deluxe Continental.** . . . . . \$10.95pp  
*Assorted bagels and pastries, seasonal fruit, yogurt and granola topping*

**Country Breakfast** . . . . . \$12.95pp  
*Scrambled eggs, herbed breakfast potatoes, assorted pastries, choice of bacon (2pp) or sausage links (2pp)*  
**Both bacon and sausage links -- additional \$2 per person**

**Breakfast Sandwiches** . . . . . \$14.95pp  
*English muffin, egg, cheddar cheese, choice of bacon or sausage patty, chipotle mornay sauce, herbed breakfast potatoes, seasonal fruit*

**Wisconsin Breakfast.** . . . . . \$16.95pp  
*French toast with Door County cherry compote and maple syrup, scrambled eggs, herbed breakfast potatoes, seasonal fruit, choice of bacon (2pp) or sausage links (2pp)*  
**Both bacon and sausage links -- additional \$2 per person**

**Goodman Original Recipe** . . . . . \$16.95pp  
*German-style custardy baked pancake with choice of apple or peach topping, scrambled eggs, herbed breakfast potatoes, seasonal fruit, choice of bacon (2pp) or sausage links (2pp)*  
**Both bacon and sausage links -- additional \$2 per person**

## Breakfast a la Carte

Minimum of 12 pieces per menu item

- Seasonal sliced fruit and berry cups** . . . . . \$4.00 each
- Whole fruit.** . . . . . \$1.50 each
- Fruit salad cups** . . . . . \$3.50 each
- Individual yogurts** . . . . . \$2.50 each
- Fruit, yogurt and granola parfait cups** . . . . . \$5.00 each

## Bakery Goods a la Carte

- Assorted bagels and cream cheese** . . . . . \$25.00/dozen
- Scones (assorted)** . . . . . \$30.00/dozen
- Muffins (assorted)** . . . . . \$30.00/dozen
- Small pastries (2 dozen assorted)** . . . . . \$34.00/order

## Beverages

- Fair trade organic coffee** . . . . . \$30.00/gallon  
*(Just Coffee's Goodman Blend)*
- House blend coffee** . . . . . \$25.00/gallon
- Assorted tea bags and hot water (serves 15).** . . . . . \$25.00
- Juice (orange, cranberry, grapefruit)** . . . . . \$25.00/gallon
- Iced tea or lemonade** . . . . . \$25.00/gallon
- Individual juice** . . . . . \$2.00 each
- Canned soda and sparkling water** . . . . . \$2.00 each

## Snacks

- Tortilla chips with fresh pico de gallo** . . . . . \$2.95pp  
**add guacamole** \$2.00pp
- Warm pretzel bites with cheese dip.** . . . . . \$2.00pp
- Individual bags of chips (assorted)** . . . . . \$2.00 each
- Mixed nuts (8 servings per pound).** . . . . . \$21.95/pound
- Snack mix (8 servings per pound)** . . . . . \$11.95/pound
- Popcorn (16 servings per pound)** . . . . . \$10.95/pound

All food and beverages are subject to a 22% event administration fee, and 5.5% sales tax  
To avoid food borne illness and/or depletion of food quality, stationed displays will be cleared in 2 hours



Prices include recycled paper goods and flatware.  
Table linens additional.

## Boxed Lunches & Salads

Minimum of 10 per menu item

**Sandwich on the Go** . . . . . \$10.95pp

*Sandwich or wrap (turkey/cheddar, ham/provolone, chipotle chicken salad or hummus/veggies), whole fruit, chips, cookie, condiments*

**Chicken Caesar Salad** . . . . . \$14.95pp

*Romaine lettuce, grilled chicken breast, parmesan cheese, homemade garlic croutons and Caesar dressing*

**Greek Salad GF** . . . . . \$10.95pp

*Mixed greens, Kalamata olives, tomatoes, cucumbers, bell peppers, pepperoncini, artichoke hearts, red onion, feta cheese and lemon-herb vinaigrette*

**Citrus Beet Salad GF** . . . . . \$12.95pp

*Mixed greens, roasted beets, apples, pears, chèvre, roasted hazelnuts and citrus vinaigrette*

**Pomegranate Tabbouleh** . . . . . \$10.95pp

*Arugula, Bulgur wheat, fresh parsley and mint, green onions, cucumbers, tomatoes and lemon pomegranate vinaigrette*

**Thai Peanut Noodles** . . . . . \$14.95pp

*Rice noodles, grilled chicken breast or tofu, cabbage, carrots, green onions, cilantro and garlic and chili peanut sauce*

## Lunch Buffets

15 person per menu item minimum

Additional \$3.00pp for service after 4pm

**Fajita Bar** . . . . . \$14.95pp

*Choice of one: shredded chicken or honey chipotle flank steak. Served with sautéed bell peppers, onions and butternut squash, vegetarian black beans, flour and corn tortillas (2pp), tortilla chips, lettuce, shredded cheese, sour cream and fresh pico de gallo.*

**Add guacamole** additional \$2.00pp

**Pasta Bar** . . . . . \$16.95pp

*Penne pasta, Alfredo sauce, Bolognese Sauce, sliced chicken breast. Served with house salad with balsamic vinaigrette, and garlic bread*

**Hot Sandwich Buffet** . . . . . \$14.95pp

*Choice of one: pulled pork, shredded chicken or grilled chicken breasts. Served with BBQ sauce, sliced buns, chipotle-lime slaw, chips and choice of one side salad. (Black bean burger available on request)*

**Sandwich Buffet** . . . . . \$14.95pp

*Assortment of meat and vegetarian sandwiches. Served with house salad with balsamic vinaigrette, chips and choice of one side salad*

**Deli Wrap Buffet (choice of 3 wraps)** . . . . . \$14.95pp

*Select Three: Turkey/bacon/avocado, veggie/hummus, nut-free turkey pesto, crispy Buffalo chicken, roast beef banh mi, ham/provolone, chipotle chicken salad or curried tofu/veggie. Served with house salad with balsamic vinaigrette, chips and choice of one side salad*

### Buffet sides

*Creamy potato salad, nut-free pesto tortellini salad, pineapple coleslaw, fresh fruit salad*

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# HORS D'OEUVRES

Small plates, cocktail napkins and flatware as needed, are provided with hors d'oeuvres. Individual items may be butler-passed on request.

## Hors d'Oeuvres

Minimum of 24 pieces for each m, prices per piece

### Hot

**Grilled Firecracker Shrimp** . . . . . \$3.00pp  
with garlic-chili sauce

**Quesadillas (chicken or black bean/veggie)** . . . \$2.50pp  
served with sour cream and pico de gallo

**Mozzarella-stuffed Beef Meatballs** . . . . . \$2.50pp  
with marinara sauce

**BBQ Beef Meatballs** . . . . . \$2.00pp  
in a sweet and spicy sauce

**Chicken Kafta Meatballs** . . . . . \$2.00pp  
with garam masala tomato sauce

**Chicken Wings and Drumsticks (3pp)** . . . . . \$2.50pp  
choice of Buffalo, Korean BBQ or sweet BBQ.

**Eggrolls (choose chicken, pork or veggie)** . . . . \$2.00pp  
with sweet and sour sauce

**Gougeré Cheese Puffs** . . . . . \$2.50pp

**Baby Red Twice-baked Potatoes** . . . . . \$2.25pp

**Empanadas** . . . . . \$2.50pp  
Choice of: spinach/cheese, spicy chicken/green olives  
or black bean/veggie

**Grilled Cinnamon Pineapple Kabobs** . . . . . \$3.00pp

**Sliders** . . . . . \$3.95pp  
Choice of: BBQ pork w/spicy slaw, BBQ chicken  
w/spicy slaw, cheeseburger w/griddled onions,  
shredded beefbanh mi, eggplant parmesan, or  
black bean patty w/creamy cilantro sauce.

**Vegetable Samosas** . . . . . \$2.50pp  
with tamarind dipping sauce

**Party Cut 14-inch Pizza** . . . . . \$23.00each  
Cut in squares, serves 8 ppl. Options are: Three-cheese;  
sausage; pepperoni; supreme; veggie; Margherita; Buffalo  
chicken; chicken pesto; spinach, garlic and mushroom; or  
Kalamata olives and goat cheese with grilled onions.



Nikki N Photography

### Cold

**Artichoke Tomato Basil Bruschetta** . . . . . \$2.00pp  
with toasted crostini

**Assorted Cocktail Sandwiches** . . . . . \$2.00pp  
Ham, turkey and salami with cheese, vegetarian by request

**Fresh Spring Rolls** . . . . . \$2.75pp  
teriyaki chicken, shrimp or curried tofu with Thai peanut  
sauce

**Vegetable Pinwheels** . . . . . \$2.00pp

**Stuffed Cucumber Cups** . . . . . \$2.00pp  
hummus or herbed cream cheese

**Pesto Tortellini Skewers** . . . . . \$2.75pp  
with salami and cherry tomatoes

**Stuffed Crispy Wonton Cups** . . . . . \$2.50pp  
apple Boursin, Thai chicken or bacon cheddar

**Cucumber Bites w/ Fried Halloumi Cheese** . . . \$2.50pp  
with apricot-mint glaze

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# PLATTERS & TRAYS

*Small plates, cocktail napkins and flatware as needed, are provided with platters and trays.*

## Platters & Trays

Minimum of 24 per tray or platter, prices are per person

- Fresh Vegetable Tray with Dip** . . . . . \$3.00pp  
*Carrots, celery, broccoli, cauliflower and cherry tomatoes served with creamy herb dip*
- Seasonal Sliced Fruit and Berries** . . . . . \$3.00pp
- Fresh Fruit Salad** . . . . . \$3.75pp
- Wisconsin Cheese Tray with Crackers** . . . . . \$4.00pp
- Antipasto Platter** . . . . . \$4.00pp  
*Salami, artichoke hearts, olives, pickled vegetables and roasted red peppers*
- Mediterranean Platter** . . . . . \$4.00pp  
*Traditional hummus, artichoke and olive tapenade, served with pita wedges*

**Hummus Spread** . . . . . \$3.00pp

*Choose traditional, roasted red-pepper, or cilantro-jalapeno hummus. Served with pita wedges and fresh vegetables*

**Warm Spinach-artichoke Dip** (served with pita wedges)

40 servings \$80  
80 servings \$160

**Caprese Skewers**

*Fresh mozzarella, cherry tomatoes and basil, balsamic drizzle*  
50 servings \$125  
100 servings \$250

**Whole Smoked Salmon** (serves 50) . . . . . \$150

*Smoked salmon served with diced red onions, capers, hard-boiled eggs, lemons and herbed cream cheese. Served with crackers.*

**Pastry-wrapped Baked Brie Duo** (serves 40) . . . . . \$200

*One sweet-stuffed brie and one savory-stuffed brie, wrapped in puff pastry. Served with crackers and a berry and nut garnish*

# DESSERTS

*You are welcome to bring in your own cake or dessert and have us provide service for an additional fee.*

## Desserts

- Assorted Cookies** . . . . . \$18/dozen
- Assorted Brownies and Dessert Bars** . . . . . \$21/dozen
- Assorted Mini Desserts (3pp)** . . . . . \$8.00pp
- Chocolate Mousse** . . . . . \$3.95pp  
*individually portioned with fresh berry garnish*



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*Cake or dessert service is \$1.00 - \$3.00 per person based on the service level you are interested in.*

*All food and beverages are subject to a 22% event administration fee, and 5.5% sales tax  
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# PLATED DINNER

Plated dinners include china, water glasses and flatware.  
Table linens additional.

Plated dinners include house salad with balsamic vinaigrette and warm artisan rolls with butter. Choice of one starch and one vegetable to be served with all plated entrées. Multiple entrée fee of \$1.00 per person for plated dinners with more than one entrée. Maximum of 4 entrée choices, minimum of 5 orders per entrée.

## Beef

**Seared Beef Tenderloin GF** . . . . . \$32.95pp

8 oz. beef tenderloin filet with mushroom demi-glaze

**Chipotle Flank Steak GF** . . . . . \$26.95pp

Grilled and sliced 6 oz. chipotle marinated flank steak with cucumber avocado salsa

**Braised Short Ribs GF** . . . . . \$28.95pp

6 oz. beef short ribs with pan reduction sauce

## Chicken

**Chicken Florentine GF** . . . . . \$22.95pp

6 oz. grilled chicken breast, topped with creamy spinach sauce

**Chicken Piccata GF** . . . . . \$20.95pp

6 oz. pan-seared chicken breast simmered in a white wine reduction with butter, lemon and capers

**Jerk Chicken and Grilled Peaches GF** . . . . . \$24.95pp

Jerk-marinated 6 oz. chicken breast with grilled peaches

## Pork

**Wisconsin Pork Loin GF** . . . . . \$24.95pp

Oven-roasted pork loin topped with Door County cherry sauce

**Apricot Pork Loin** . . . . . \$24.95pp

Oven-roasted pork loin topped with herbed apricots

**Mushroom Tarragon Pork Loin GF** . . . . . \$24.95pp

Herb encrusted pork loin topped with a mushroom tarragon cream sauce

## Seafood

**Parmesan Cod GF** . . . . . \$23.95pp

Parmesan-crust 6 oz. cod fillet, with creamy lemon Mornay

**Wild Caught Salmon (6 oz.)** . . . . . \$25.95pp

**Choose your style:**

**Margarita GF** Blackened with tequila lime beurre blanc

**Kiwi Mango GF** Soy lime glazed with kiwi mango salsa

**Pesto Encrusted** nut-free pesto, lemon zest and roasted tomatoes, drizzled with a balsamic reduction

**Seafood Risotto GF** . . . . . \$32.95pp

Pan-seared shrimp (3), scallops (2) and seasonal vegetables set atop herbed risotto



## Kid's Meal

**Age 12 and under**

Chicken tenders, macaroni and cheese, fresh fruit \$10.95pp

All food and beverages are subject to a 22% event administration fee, and 5.5% sales tax

# PLATED DINNER

Plated dinners include china, water glasses and flatware.  
Table linens additional.

## Vegetarian

**Eggplant Rollatini GF** . . . . . \$21.95pp

*Thinly sliced eggplant filled with ricotta and spinach, topped with marinara and mozzarella*

**Mushroom Asparagus Spätzle** . . . . . \$20.95pp

*German egg noodles, cremini mushrooms and asparagus in a lemon parsley mushroom sauce*

**Vegetable Strudel** . . . . . \$22.95pp

*Puff pastry filled with asparagus, roasted carrots, butternut squash, parsnips and creamy garlic cauliflower topped with roasted red pepper coulis*

**Butternut Squash or Mushroom Ravioli** . . . . \$20.95pp

*Fresh local pasta with a brown butter sage sauce*

## Vegan

**Squash and Tofu Curry GF** . . . . . \$20.95pp

*Roasted butternut squash and tofu tossed with a yellow coconut curry sauce, served with coconut rice*

**Polenta Cakes GF** . . . . . \$20.95pp

*Pan-fried polenta cakes served with Mediterranean tomato and olive sauce*

**Aloo Gobi** . . . . . \$20.95pp

*Indian-spiced potatoes, cauliflower and onions, served with naan*

### Vegetable options (choice of one)

*Pan-fried Brussels sprouts*

*Honey-glazed carrots*

*Garlic roasted cauliflower*

*Steamed fresh asparagus spears*

*Sautéed green beans with olive oil and sea salt*

*Balsamic glazed roasted golden beets*

*Yellow squash and zucchini with onions and red peppers*

*Balsamic roasted vegetable medley*

*(mushrooms, broccoli, carrots, zucchini, yellow squash, red bell peppers, red onions)*

### Starches (choice of one)

*Garlic mashed Yukon potatoes*

*Herbed polenta*

*Roasted baby red potatoes*

*Mushroom risotto*

*White and wild rice pilaf*

*Vegetable couscous*

*Turnip sweet potato gratin*

*Greek style lemon-herb potato wedges*

*Roasted root vegetables*



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*Buffet prices include china, water glasses and flatware.  
Table linens additional.*

*Buffet dinners include house salad with balsamic vinaigrette  
and warm artisan rolls with butter.  
Add table-service house salad for \$1.00pp*

## Dinner Buffet

25 person minimum

**One Entrée Buffet** (one 7-8 oz. portion) . . . . . \$22.95pp  
*Choice of one main entrée, one vegetable, and one starch*

**Two Entrée Buffet** (Two 4 oz. portions) . . . . . \$24.95pp  
*Choice of two main entrées, one vegetable, and one starch*

**Three Entrée Buffet** (Three 4 oz. portions) . . . . . \$28.95pp  
*Choice of three main entrées, one vegetable, and one starch*

### Main Entrées

- Braised beef brisket*
- Beef bourguignon*
- Grilled jerk chicken breasts with peaches*
- Chicken piccata*
- Pasta primavera*
- Squash and tofu curry*
- Vegetable strudel*
- Ravioli (choice of butternut squash or mushroom) in brown butter sage sauce*
- Roasted pork loin (choice of Door County cherry or mushroom tarragon cream sauce)*
- Chipotle flank steak +\$3.00pp*
- Baked salmon (choice of sauce: margaritas, nut-free pesto crusted or kiwi mango salsa) +\$3.00pp*
- Parmesan cod +2.00pp*

### Vegetable options (choice of one)

- Pan-fried Brussels sprouts*
- Honey-glazed carrots*
- Garlic roasted cauliflower*
- Steamed fresh asparagus spears*
- Sautéed green beans with olive oil and sea salt*
- Balsamic glazed roasted golden beets*
- Yellow squash and zucchini medley with onions and red peppers*
- Balsamic roasted vegetable medley (mushrooms, broccoli, carrots, zucchini, yellow squash, red bell peppers, red onions)*

### Starches (choice of one)

- Garlic mashed Yukon potatoes*
- Herbed polenta*
- Roasted baby red potatoes*
- Mushroom risotto*
- White and wild rice pilaf*
- Vegetable couscous*
- Turnip sweet potato gratin*
- Greek style lemon-herb potato wedges*
- Roasted root vegetables*

**Add an additional starch or vegetable . . . . . \$2.00pp**

*All food and beverages are subject to a 22% event administration fee, and 5.5% sales tax  
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**Good Works Community Catering is happy to work with  
any allergy or dietary needs. Email [hospitality@goodmancenter.org](mailto:hospitality@goodmancenter.org)**

# BAR SERVICE

Bar service is \$26 per hour, per bartender plus setup and breakdown

## Cash Bar

Guests purchase their own drinks. An average of \$50 per hour in sales is required. If the minimum is not met, the host will be billed the difference plus a 22% service charge on the unmet balance.

## Hosted Bar

The host is responsible for all costs. Drinks are charged on consumption or a predetermined amount. An average of \$50 per hour in sales is required. If the minimum is not met, the host will be billed the difference. Hosted bars are subject to a 22% service charge and 5.5% sales tax.

	Hosted Bar	Cash Bar
Rail Brands*	\$6	\$7
Call Brands*	\$7	\$8
Premium*	\$8	\$9
Domestic Bottled Beer	\$5	\$6
Premium Bottled Beer	\$6	\$7
Wine (house)	\$6	\$7
Soda/Sparkling Water	\$2	\$2

\*Add \$2 for double mixed drinks.

## House Wine

**House Wines** . . . . . \$18/bottle  
*Chardonnay, Pinot Grigio, Cabernet Sauvignon and Merlot*

## Self-Select Wine

Available by request. Minimum of 6 bottles for each selection. Bottles are priced according to their market value to Goodman Community Center.

## Sparkling Wine

**Campo Viejo** . . . . . \$19.95/bottle  
**Campo Viejo Rose** . . . . . \$21.95/bottle  
**Tavernello Prosecco** . . . . . \$24.95/bottle  
**Sparkling Grape Juice (NA)** . . . . . \$12/bottle

## Barrels of Beer

### Domestic

*Miller Light (1/4 or 1/2 barrel only)*  
*Pabst Blue Ribbon (1/2 barrel only)*  
*Coors Light (1/4 or 1/2 barrel only)*

**Half Barrel** (180, 12 oz. glasses) . . . . . \$225  
**Quarter Barrel** (90, 12 oz. glasses) . . . . . \$140

### Craft Beer

*New Glarus Spotted Cow Farmhouse Ale (1/4 or 1/2 barrel only)*  
*New Glarus Moon Man IPA (1/4 or 1/2 barrel only)*  
*Capital Wisconsin Amber (1/6 or 1/2 barrel only)*  
*Capital Maibock -- Feb-Mar (1/4 or 1/2 barrel only)*  
*Capital Oktoberfest -- Aug-Oct (1/4 or 1/2 barrel only)*  
*Ale Asylum Hopalicious Pale Ale (1/6 or 1/2 barrel only)*  
*Karben4 Fantasy Factory IPA (1/2 or 1/4 barrel only)*  
*Bell's Two-hearted IPA (1/4 or 1/2 barrel)*

**Half Barrel** (180, 12 oz. glasses) . . . . . \$385  
**Quarter Barrel** (90, 12oz glasses) . . . . . \$230  
**1/6 Barrel** (55, 12oz glasses) . . . . . \$215

### Specialty breweries

*Priced according to their market value to Goodman Community Center.*

*Please drink responsibly.*

*We reserve the right to decline service of alcohol for the safety of guests.*

*All alcoholic beverages served or consumed on the premises must be purchased, prepared and served by the Goodman Community Center. Carry-ins are not allowed, including non-alcoholic beer.*

*Consumption of alcoholic beverages is limited to inside our buildings.*

*All food and beverages are subject to a 22% service fee, and 5.5% sales tax*

## The Fine Print

*A contract will be created for all food and beverage services.*

*Deposits are based on guest count. Deposit is required with a signed catering/bar contract to hold your date.*

**1-50 people, \$200 deposit**

**50-100 people, \$500 deposit**

**100+ people, \$1000 deposit**

*Final guest count is due 10 business days prior to the event date. Once confirmed, this number cannot be lowered but it can reasonably increase up to 2 business days prior to the event, with chef's approval and with charges due.*

*Payment in full is due 7 business days prior to the event.*

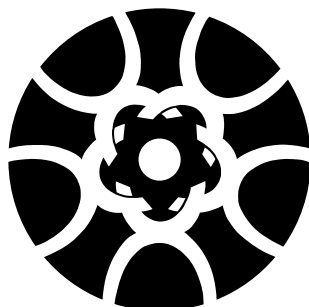
*For the cancellation of contracted services less than two weeks but more than 72 business hours prior to the event, all unrecoverable product expenses incurred in conjunction with planning for the event must be paid. Any event canceled less than 72 business hours prior to the event will forfeit the deposit.*

*We accept cash, checks and all major credit cards.*

*For corporate clients, tax exempt status must be established at the time of booking.*

*Due to food safety protocols and our insurance liability, we do not allow uneaten food to be packaged and taken off premises*

*If food allergies exist, please speak to your event planner about available options, however, all food is prepared in a commercial kitchen that handles peanuts, tree nuts, fish, shellfish, eggs, dairy, soy, and wheat regularly.*



**Goodman**  
Community Center

**We strengthen lives and secure futures.**

### **Ironworks**

149 Waubesa St.  
Madison, WI 53704

### **Brassworks**

214 Waubesa St.  
Madison, WI 53704

P: 608.241.1574 • F: 608.241.1518

[goodmancenter.org](http://goodmancenter.org)