

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, or work with your event coordinator.

Teens are at the heart of GWCC

The name Good Works Community Catering was dreamed up by our teen staff. They wanted the name to reflect what they felt catering at Goodman represented — doing good works and being part of the community. Through our Teen Education and Employment Network program (TEENworks), teens are the most important part of GWCC. Our professional staff share their passion and skills to introduce the next generation of shining event planning and culinary professionals to fun and rewarding career opportunities in hospitality

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

Breakfast Buffet

Continental Breakfast

\$135/12 people min.

Assorted bagels and pastries, seasonal fruit, yogurt and granola topping.

Chef's Choice: Pecan Caramel Lost Bread

\$200/10 people min. ~ \$85/additional 5 people

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).

Country Breakfast

\$160/12 people min.

Scrambled eggs, herbed breakfast potatoes, assorted pastries, choice of bacon (2pp) or sausage links (2pp).

Both bacon and sausage links ~ additional \$2pp.

Breakfast Sandwiches

\$200/12 people min.

English muffin, egg, cheddar cheese, choice of bacon or sausage patty, chipotle mornay sauce, herbed breakfast potatoes and seasonal fruit.

Wisconsin Breakfast

\$200/10 people min. ~ \$85/additional 5 people

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 \$2pp.

Goodman Original Recipe

\$225/10 people min. ~ \$85/additional 5 people

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 \$2pp.

Breakfast a la Carte

Whole Fruit \$18/dozen

Fruit Salad Cups \$48/dozen

Individual Yogurts \$24/dozen

Berries, Yogurt and Granola Parfait Cups \$60/dozen

Bakery Goods a la Carte (Assorted)

Bagels and Cream Cheese \$25/dozen

Scones \$30/dozen

Muffins \$30/dozen

Small pastries \$34/2 dozen

Mini Quiche \$24/2 dozen

Beverages

Fair Trade Organic Coffee \$30/gallon

House Blend Coffee \$25/gallon

Assorted Tea Bags and Hot Water (serves 15) \$25

Juice (orange, cranberry, grapefruit) \$25/gallon

Iced Tea or Lemonade \$25/gallon

Canned Soda and Sparkling Water \$2 each

Snacks

Tortilla Chips with Fresh Pico de Gallo \$36/dozen people

Add guacamole ~ \$24/dozen people

Warm Pretzel Bites with Cheese Dip \$24/dozen

Individual Bags of Chips (assorted) \$2 each

Mixed nuts (8 servings per pound) \$22/pound

Snack mix (8 servings per pound) \$12/pound

Popcorn (16 servings per pound) \$11/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.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

LUNCH

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

Specialty Lunches & Salads

10 person per menu item minimum

Sandwich on the Go

\$60/5 people, 5 sandwiches/type
Sandwich or wrap (turkey/cheddar, ham/provolone, chipotle chicken salad or hummus/veggies), whole fruit, chips, cookie, condiments. Sandwiches are individually wrapped.

Chicken Caesar Salad

\$170/10 people ~ \$85/additional 5 people
Romaine lettuce, grilled chicken breast, parmesan cheese, homemade garlic croutons and Caesar dressing.

Greek Salad GF

\$120/10 people ~ \$60/additional 5 people
Mixed greens, Kalamata olives, tomatoes, cucumbers, bell peppers, pepperoncini, artichoke hearts, red onion, feta cheese and lemon-herb vinaigrette.

Citrus Beet Salad GF

\$150/10 people ~ \$75/additional 5 people
Mixed greens, roasted beets, apples, pears, chèvre, roasted hazelnuts and citrus vinaigrette.

Pomegranate Tabbouleh

\$120/10 people ~ \$60/additional 5 people
Arugula, Bulgur wheat, fresh parsley and mint, green onions, cucumbers, tomatoes and lemon pomegranate vinaigrette.

Thai Peanut Noodles GF

\$170/10 people ~ \$85/additional 5 people
Rice noodles, choice of grilled chicken breast or tofu, cabbage, carrots, green onions, cilantro and garlic and chili peanut sauce.

Lunch Options

15 person per menu item minimum

Additional \$15/5 people for service after 4pm

Fajita Bar

\$250 ~ \$75/additional 5 people
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 ~ \$12/5 people

Pasta Bar

\$275 ~ \$85/additional 5 people
Farfalle pasta, Alfredo sauce, bolognese sauce and sliced chicken breast. Served with house salad with balsamic vinaigrette and garlic bread.

Hot Sandwich Bar

\$250 ~ \$80/additional 5 people
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.
Vegetarian option can be added in increments of 5.

Cold Sandwich Bar

\$250 ~ \$80/additional 5 people
Assortment of meat and vegetarian sandwiches. Served with house salad with balsamic vinaigrette, chips and choice of one side salad.

Deli Wrap Bar

\$250 ~ \$80/additional 5 people
Select three, minimum of 5 of each type: 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.

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 2 dozen per item.

Hot

Grilled Firecracker Shrimp

\$36/dozen

With garlic-chili sauce

Quesadillas (choose chicken or black bean/veggie)

\$33/dozen

Served with sour cream and pico de gallo

Mozzarella-stuffed Beef Meatballs

\$33/dozen

With marinara sauce

BBQ Beef Meatballs

\$28/dozen

In a sweet and spicy sauce

Chicken Kafta Meatballs

\$28/dozen

With garam masala tomato sauce

Chicken Wings and Drumsticks

\$18/dozen

Choice of Buffalo, Korean BBQ or sweet BBQ

Gougère Cheese Puffs

\$33/dozen

Baby Red Twice-baked Potatoes

\$28/dozen

Empanadas

\$33/dozen

Choice of: spinach/cheese, spicy chicken/green olives or black bean/veggie

Grilled Cinnamon Pineapple Kabobs

\$36/dozen

With fresh blueberries

Sliders

\$48/dozen

Choice of (up to 3 varieties): BBQ pork w/spicy slaw, BBQ chicken w/spicy slaw, cheeseburger w/griddled onions, shredded beef banh mi, eggplant parmesan (v), or black bean patty w/creamy cilantro sauce (vg).



Cold

Artichoke Tomato Basil Bruschetta

\$28/dozen

With toasted crostini

Assorted Cocktail Sandwiches

\$28/dozen

Ham, turkey and salami with cheese, vegetarian by request

Stuffed Cucumber Cups

\$28/dozen

Hummus or herbed cream cheese

Pesto Tortellini Skewers

\$36/dozen

With salami and cherry tomatoes

Stuffed Crispy Wonton Cups

\$33/dozen

Apple Boursin, Thai chicken or bacon cheddar

Cucumber Bites w/ Fried Halloumi Cheese

\$33/dozen

With apricot-mint glaze

Caprese Skewers (minimum 4 dozen)

\$33/dozen

Fresh mozzarella, cherry tomatoes and basil, balsamic drizzle.

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PLATTERS & TRAYS

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

Platters & Trays

Fresh Vegetable Tray with Dip

\$100/25 people ~ \$200/50 people ~ \$400/100 people
Carrots, celery, broccoli, cauliflower and cherry tomatoes
served with creamy herb dip

Seasonal Sliced Fruit and Berries

\$75/25 people ~ \$150/50 people ~ \$300/100 people
Fresh and in season

Fresh Fruit Salad

\$94/25 people ~ \$188/50 people ~ \$375/100 people

Gourmet Cheese Tray with Crackers

\$100/25 people ~ \$200/50 people ~ \$400/100 people

Antipasto Platter

\$100/25 people ~ \$200/50 people ~ \$400/100 people
Salami, artichoke hearts, olives, pickled vegetables and
roasted red peppers

Mediterranean Platter

\$100/25 people ~ \$200/50 people ~ \$400/100 people
Traditional hummus, artichoke and olive tapenade, served
with pita wedges

Hummus Spread

\$75/25 people ~ \$150/50 people ~ \$300/100 people
Choose traditional, roasted red pepper, harrisa or cilantro-
jalapeno served with pita wedges and fresh vegetables

Warm Spinach-artichoke Dip

\$80/40 people ~ \$160/80 people
Served with pita wedges

Whole Smoked Salmon

\$125/25 people
Smoked salmon served with diced red onions, capers, hard
boiled eggs, lemons and herbed cream cheese. Served with
crackers.

Pastry-wrapped Baked Brie Duo

\$200/40 people
One sweet- 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

\$24/dozen

Assorted Mini Cheesecakes

\$21/dozen



Dutcher Photography

Cake or dessert service is \$1 - \$5 per person based on the service level you are interested in.

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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 \$2 per person for plated dinners with more than one entrée. Maximum of 3 entrée choices, minimum of 5 orders per entrée.

Beef

- Steak Roulade** \$33pp
Flank steak, butterflied, and rolled with summer squash, bell peppers and spinach. Topped with a chimichurri sauce.
- Chipotle Flank Steak GF** \$28pp
Grilled and sliced 6 oz. chipotle marinated flank steak with cucumber-avocado salsa.
- Braised Short Ribs GF** \$30pp
10 oz. bone-in beef short ribs with pan reduction sauce.

Chicken

- Chicken Florentine GF** \$24pp
6 oz. grilled chicken breast, topped with creamy spinach sauce.
- Chicken Piccata GF** \$22pp
6 oz. pan-seared chicken breast simmered in a white wine reduction with butter, lemon and capers.
- Jerk Chicken and Grilled Peaches GF** \$26pp
Jerk-marinated 6 oz. chicken breast with grilled peaches.

Pork

- Wisconsin Pork Loin GF** \$26pp
Oven-roasted pork loin topped with Door County cherry sauce.
- Apricot Pork Loin** \$26pp
Oven-roasted pork loin topped with herbed apricots.
- Mushroom Tarragon Pork Loin GF** \$26pp
Herb-encrusted pork loin topped with a mushroom tarragon cream sauce.

Seafood

- Parmesan Cod GF** \$24pp
Parmesan-crusted 6 oz. cod fillet, with creamy lemon Mornay
- Wild Caught Salmon (6 oz)** \$28pp
Choose your style:
Margarita GF Blackened with tequila-lime beurre blanc. Margarita is not available for buffet.
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.
- Maine Lobster Tail** \$35pp
In shell with lemon and clarified butter.



Kid's Meal

- Age 12 and under** \$12pp
Chicken tenders, macaroni and cheese, fresh fruit

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PLATED DINNER

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Table linens additional.

Vegetarian

Mushroom Asparagus Spätzle \$22pp

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

Vegetable Strudel \$24pp

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 \$22pp

Fresh local pasta with a brown butter sage sauce.

Vegan

Squash and Tofu Curry GF \$22pp

Roasted butternut squash and tofu tossed with a yellow coconut curry sauce, bell peppers and onions. Served with coconut rice.

Polenta Cakes GF \$22pp

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

Aloo Gobi \$22pp

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



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DINNER BUFFETS

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.

Dinner Buffet

25 person minimum

One Entrée Buffet (one 4 oz. portion)

\$600/25 people min. ~ \$575/additional 25 people
Choice of one main entrée, one vegetable and one starch

Two Entrée Buffet (Two 4 oz. portions)

\$1,300/50 people min. ~ \$625/additional 25 people
Choice of two main entrées, one vegetable, and one starch

Three Entrée Buffet (Three 4 oz. portions)

\$2,200/75 people min. ~ \$725/additional 25 people
Choice of three main entrées, one vegetable, and one starch

Main Entrées

Braised Beef Brisket

Steak Roulade ~ additional \$75/25 people

Grilled Jerk Chicken Breasts with Peaches

Chicken Piccata

Mushroom Asparagus Spätzle

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 ~ additional \$75/25 people

Baked Salmon ~ additional \$75/25 people

(choice of sauce: nut-free pesto-crust or kiwi mango salsa)

Parmesan Cod ~ additional \$75/25 people

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

Add an additional starch or vegetable

\$50/25 people

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Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Good Works Community Catering is happy to work with
allergy or dietary needs. Email 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

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)

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.

Sparkling Grape Juice (NA) \$12/bottle

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.

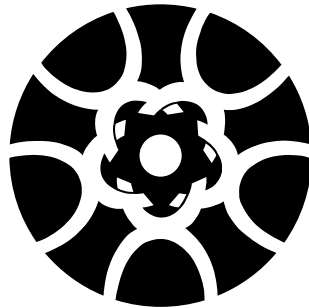
For the cancellation of contracted services less than two weeks but more than 72 business hours prior to the event, all unrecoverable product expenses incurred in conjunction with planning for the event must be paid. Any event canceled less than 72 business hours prior to the event will forfeit the deposit.

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.

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