

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.

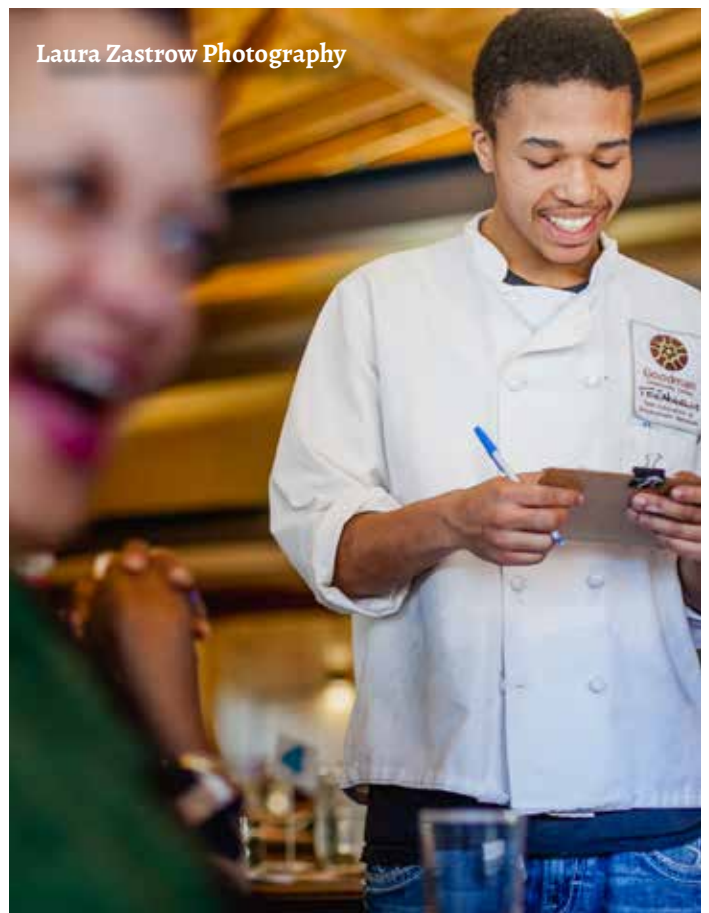
Teens are at the heart of GWCC

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

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

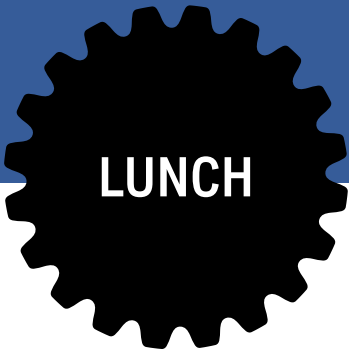
Beverages

- 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

Gougère 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 beef/banh 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-crusted 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

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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

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Good Works Community Catering is happy to work with
any 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
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
1/6 Barrel (55, 12 oz. glasses) \$125

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.

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 5 business days prior to the event.

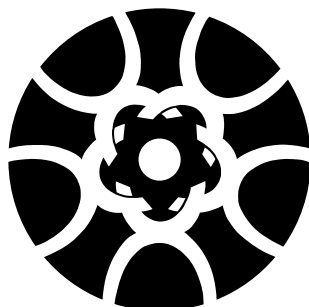
For the cancellation of contracted services less than two weeks but more than 72 business hours prior to the event, all unrecoverable product expenses incurred in conjunction with planning for the event must be paid. Any event canceled less than 72 business hours prior to the event will forfeit the deposit.

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

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Brassworks

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