Beautifully catered events

Big or small — wedding or meeting — we’d love to impress your guests. Working Class 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.

Working Class Catering is a teen employment program of the Goodman Community Center
Delicious food from scratch

We provide full catering services with house-made foods of all styles created from scratch using the best local and organic ingredients. 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
David Fischer, Catering Manager
catering@goodmancenter.org or 608.204.8050

Teens are at the heart of WCC

We’re called Working Class 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 Working Class Catering serve you.
Business Breakfast Buffet

All breakfast buffets include fair trade regular & decaf coffee (upon request).

Continental Breakfast ........................................... $7.95pp
Assorted bagels & breakfast pastries, cream cheese, jelly, butter

Deluxe Continental .............................................. $10.95pp
Assorted bagels & breakfast pastries, cream cheese, jelly, butter
Seasonal fresh fruit salad
Yogurt with homemade granola topping

Country Breakfast .............................................. $12.95pp
Cage-free scrambled eggs
Roasted potatoes topped with sautéed onions & peppers
Choice of hickory bacon or pork sausage
Assorted pastries

Weekend Brunch Buffet

Gourmet Wisconsin .............................................. $19.95pp
Cinnamon french toast with Door County cherry compote & maple syrup
Cage-free scrambled eggs topped with aged cheddar & fresh chives
Garlic roasted baby red potatoes
Applewood smoked bacon & pork sausage
Seasonal fruit & berries

Farmhouse Brunch .............................................. $18.95pp
Scrambled eggs, American fries, and choice or pork sausage, patties or bacon
Fresh fruit salad, garlic roasted baby red potatoes and muffins
Orange juice

Goodman High Tea Brunch ................................... $21.95pp
Individual quiches and assorted tea sandwiches
Miniature pastries and cookies
Fresh sliced fruit
Salad (seasonal)
Warm biscuits with homemade TEENworks jam
Assorted teas and juice

A la Carte

Seasonal sliced fruit ............................................ $3.50pp
Fresh whole fruit .............................................. $1.25/piece
Fruit salad ..................................................... $2.95 each
Individual fruit yogurt ...................................... $2.50 each
Fruit & yogurt parfait ........................................ $4.95pp
Granola with milk ........................................... $3.95pp
Assorted bagels & cream cheese ....................... $24.95/dozen
Fresh-baked cinnamon rolls .............................. $21.95/dozen
Scones (assorted) ............................................. $29.95/dozen
Muffins (assorted) ............................................. $29.95/dozen
Small pastries (assorted) ................................. $29.95/dozen

Beverages

Fair trade organic coffee (gallon) ....................... $25.00/gallon
Fair trade organic coffee (pumper pot) ............. $18.00/pot
Assorted loose leaf teas / hot water ................ $12.00/pot
Individual orange juice ................................ $2.00pp
Orange juice (bulk) ....................................... $25.00/gallon
Black iced tea or lemonade ............................. $25.00/gallon
Pomegranate lemonade ................................. $30.00/gallon
Assorted canned soda (Pepsi products) ............ $1.50/each
Bottled water ............................................... $1.50/each
Local apple cider (seasonal) ......................... $25.00/gallon
San Pellegrino .............................................. $2.00/Each
plain, lemon, orange

Snacks (4 oz. serving)

Tortilla chips ................................................. $4.95pp
with pico de gallo & guacamole
Mixed nuts .................................................. $18.95/pound
Seasoned pretzels & hot mustard .................... $11.95/pound
Potato chips & onion dip ............................... $11.95/pound
Snack mix .................................................. $11.95/pound
Popcorn by the basket ................................ $5.00

Prices include service staff and china servingware.
Table linens additional.
Lunch Buffets

**Fajita Buffet**  .................................................. $13.95pp
Fajita chicken or beef with sautéed onions & peppers
Soft tortillas (2pp)
Vegetarian black beans or refried beans
Tortilla chips, lettuce, tomatoes, cheese, salsa & sour cream

**Italian Buffet**  .................................................. $14.95pp
Select One:
- Meat or vegetarian lasagna; Chicken fettuccine alfredo;
- Pesto pasta with grilled chicken; Pasta bar (cheese
tortellini or fettuccine, meat marinara or alfredo sauce)
House salad served with balsamic vinaigrette
Sliced baguettes & butter

**BBQ Pork Buffet**  ........................................... $13.95pp
Pulled pork in our own slightly sweet tangy BBQ sauce.
Served on a soft seeded bun with fresh baked beans and your
choice of one side salad.

**Gyro Sandwich Buffet**  ................................... $13.95pp
Our own chef-inspired gyro meat served in a steamed pocket
pita. Condiments include fresh-chopped tomato, diced red
onion and homemade tzatziki sauce. Includes a side of our
greek olive feta salad.

**Soup & Sandwich Buffet**  ................................ $14.95pp
Assorted meat & vegetarian half sandwiches
Homemade soup du jour
Potato chips and choice of one side salad

**Grilled Chicken Buffet**  ................................... $14.95pp
Marinated grilled chicken breasts or BBQ chicken breasts
Madison Sourdough’s fresh-baked rolls
Relish tray (lettuce, tomatoes, onions & pickles)
Potato chips and choice of one side salad

**Deli Wrap Buffet**  ........................................... $13.95pp
Select Three: Turkey, bacon & avocado; Chicken BLT;
Chicken salad; Fresh veggie & hummus; Turkey peste;
Portobello mushroom
Potato chips and choice of one side salad

Add homemade soup du jour to any buffet  .......... $3 pp

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**Luncheon Salads**

**Grilled Shrimp & Kale Salad**  ......................... $15.95pp
Grilled shrimp, chopped kale, green apples and soy nuts
tossed with a ginger lime vinaigrette

**Strawberry Spinach Salad**  .......................... $11.95pp
Fresh spinach & romaine blend, topped with strawberries,
candied pecans, red onions & feta cheese and tossed with
a raspberry vinaigrette.

**Chicken Caesar Salad**  ................................... $10.95pp
Romaine lettuce, grilled chicken breast, Parmesan cheese and
homemade garlic croutons tossed with Caesar dressing.

**Chicken Florentine Pasta Salad**  ..................... $12.95pp
Penne pasta tossed with grilled chicken, tomatoes, red onion
and Parmesan cheese served on a bed of fresh spinach.

**Chipotle Chicken Salad**  ............................... $12.95pp
Smoked chicken, red onions, toasted sourdough croutons,
chiptole mayo dressing served on fresh field greens.

**Ironworks Chef Salad**  .................................. $12.95pp
A bed of spring green lettuces topped with chopped turkey,
ham, egg, red onion and cheese. Served with a house
vinaigrette.

**Raspberry Chicken Salad**  ............................ $14.95pp
Breast of chicken marinated in a raspberry vinaigrette,
served over a bed of greens and topped with fresh raspberries,
blueberries, mango and Feta cheese.

**Tortellini Salad**  .......................................... $11.95pp
Cheese tortellini tossed in a light garlic olive oil with fresh
seasonal vegetables.

**Side Salads**

House salad with balsamic vinaigrette; Black bean & corn;
Broccoli raisin; Cucumber dill; Cole slaw; Italian Pasta;
Asian noodle; Creamy baby red potato

Add homemade soup du jour to any buffet  .......... $3 pp
Plated dinners include sliced baguettes with butter and a choice of one starch & one vegetable. *GF = Gluten Free
Add a house salad for $1.25 or Caesar salad for $1.95 per person

### Steaks / Beef

- **Seared 8 oz. Beef Tenderloin** ........................ $29.95pp
- **Grilled 10 oz Ribeye** ........................................ $28.95pp
- **Seared 10 oz. Top Sirloin** ............................... $27.95pp

**Choice of Steak Toppings:** Mushroom bourbon sauce; Carmelized onion & shallot butter; Cranberry-blue cheese butter

- **Beef Bourguignon** ........................................... $22.95pp
  Cubed chuck roast seared to a golden brown and simmered for hours with carrots, onions and a deep rich brown sauce. Served over a bed of yellow rice and choice of vegetable.

### Pork

- **Wisconsin Country Pork Loin** .......................... $21.95pp
  Roasted pork loin topped with Wisconsin cranberry-cherry chutney. (GF)

- **Herbed Roast Pork Loin** .................................... $21.95pp
  Hand-rubbed roasted pork loin finished with a port wine sauce. (GF)

- **Pork Vindaloo** ................................................ $20.95pp
  Seared pork pieces marinated in wine, garlic and chilies. Spicy and tangy at the same time. Served with couscous.

### Chicken

- **Chicken Artichoke** .......................................... $20.95pp
  Lightly breaded chicken breast topped with a rich butter cream sauce, with artichoke hearts, mushrooms and scallions.

- **Chicken Florentine** ......................................... $20.95pp
  Chicken breast stuffed with butter and herbs, topped with fresh-steamed spinach in a Parmesan Mornay garlic sauce.

- **Chicken Piccata** ........................................... $17.95pp
  Pounded chicken breast simmered in a white wine reduction with butter, lemon and capers.

- **Chicken Marsala** ........................................... $20.95pp
  A classic sauteed breast of chicken topped with mushrooms, in a marsala wine reduction sauce.

### Seafood

- **Baked Salmon** ................................................ $26.95pp
  Salmon filet (6 oz.) finished with your choice of basil cream sauce, dill cream sauce, creamy pesto, or mango chutney. (seasonal) (GF)

- **Grilled Tuna** ................................................ $26.95pp
  Grilled tuna (6 oz.) topped with your choice of roasted corn relish or strawberry mango salsa. (seasonal)

- **Braised Cod** ................................................ $20.95pp
  Cod filets baked in an herbed milk. Served over wilted cabbage and topped with a rich Mornay sauce.

- **Shrimp Risotto** ............................................. $28.95pp
  Pan-seared shrimp set atop Parmesan risotto and fresh asparagus. *(No starch or vegetable sides included)*
Dinner Buffet

All dinner buffets include sliced baguettes, butter and house salad.

**Add table-service house salad for $1.00 pp**

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

**Two Entrée Buffet** (Two 4 oz. portions)  $26.95 pp
Choice of two main entrées, one vegetable, and one starch

**Three Entrée Buffet** (Three 4 oz. portions)  $30.95 pp
Choice of three main entrées, one vegetable, and one starch

**Main Entrées**
- Beef bourguignon
- Smoked beef brisket
- Chicken & portobello marsala
- Herb roasted chicken (bone-in)
- Chicken piccata
- Herbed roast pork loin with a port wine sauce
- Baked Salmon with choice of sauce
- Pasta primavera
- Portobello ravioli with sun-dried tomato cream sauce
- Squash & tofu curry

**Vegetables**
- Honey-glazed carrots
- Sautéed seasonal vegetables
- Sautéed green beans with olive oil and sea salt
- Fresh asparagus (seasonal)
- Roasted root vegetables

**Starches**
- Garlic & herb mashed potatoes
- Smashed baby red potatoes
- Garlic roasted potatoes
- Buttered baby potatoes
- Wild rice pilaf
- Jasmine rice pilaf
- Cous cous

**Add an additional vegetable or starch for $2 pp**

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**Vegetarian**

Vegetarian and vegan entrées include baguettes and butter. GF=Gluten Free

**Add a house salad for $1.25 or Caesar salad for $1.95 pp**

**Pasta Primavera**  $17.95 pp
Penne pasta tossed with roasted seasonal vegetables, topped with Parmesan cream sauce or marinara sauce.

**Portobello Ravioli**  $16.95 pp
RP Pasta’s portobello ravioli topped with a vodka tomato cream sauce.

**Mediterranean Primavera**  $17.95 pp
Penne pasta tossed with roasted red peppers, artichoke hearts, eggplant, feta cheese & roasted garlic marinara.

**Eggplant Parmesan**  $18.95 pp
Panko-breaded baked eggplant topped with homemade basil marinara and mozzarella cheese served atop spaghetti.

**Vegan**

**Mediterranean Stuffed Red Pepper**  $16.95 pp
Roasted red pepper stuffed with couscous, garbanzo beans, carrots, zucchini, golden raisins & almonds. (GF)

**Seasonal Ratatouille**  $16.95 pp
Seasonal vegetables & potatoes served atop jasmine rice dough, garnished with fresh basil oil.

**Squash & Tofu Curry**  $17.95 pp
Roasted butternut squash & tofu tossed with a yellow coconut curry sauce, served over couscous. (GF)

**Ginger Sesame Seitan**  $16.95 pp
Seitan, red peppers, broccoli, garlic & fresh ginger, served over white rice. (GF)
**Hors D’oeuvres**

*Prices based on 50 pieces per order*

**Hot**

- Baby red twice-baked potato .................. $100
- Bacon-wrapped shrimp .......................... $150
- Chicken quesadillas ............................ $115
  *served with salsa & sour cream*
- Southwest shrimp quesadillas .................. $125
  *served with salsa & sour cream*
- Cocktail meatballs *(cream sherry or BBQ)* ........ $85
- Bacon and cream cheese jalapenos ............... $100
- Mini crab-stuffed pierogis ....................... $150
- Stuffed mushrooms .............................. $100
  *choice of italian sausage or vegetable & cheese*
- Empanadas ................................. $125
  *choice of spinach & feta or spicy chicken & green olives*
- Buffalo chicken wings .......................... $125
  *served with blue cheese dressing*
- Mini pork egg rolls ............................ $100
  *served with sweet & sour sauce*

**Cold**

- Fresh tomato & basil bruschetta ............... $95
- Assorted cocktail sandwiches ................... $100
- Assorted canapés ............................... $150
- Pinwheels (mexican or vegetable) ................ $95
- Grilled asparagus wrapped in prosciutto *(3 Spears)* $110
- California sushi rolls *(with wasabi & soy sauce)* ........ $110
- Vegetable sushi rolls *(with wasabi & soy sauce)* .......... $110
- Toasted crostini *(assorted varieties)* ............ $100
- Caprese skewers ............................... $100
  *with mozzarella, basil & cherry tomatoes*
- Spinach & Artichoke Dip ........................ $100
  *served with toasted pita bread wedges*
- Smoked salmon display *(serves 50)* ............. $150
  Whole smoked salmon served with diced red onions, capers, olives, hard-boiled eggs, lemons & herbed cream cheese served with crackers.
- Fresh roasted garlic baba ganoush; Hummus; Olive oil and sea salt flat bread;
  Roasted spiced nuts; Dried fruit *(apricots, dates, craisins)*;
  Olive salad with large stuffed green olives, kalamata olives, artichoke hearts, pepperocini, cherry tomatoes and sliced red onion, tossed in an herbed olive oil.

- **Add Chicken Kafta** .......................... $2.25pp
- **Add Lamb Kafta** ............................. $3.50pp

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**Small Plates**

- **Seasonal Sliced Fruit and Berries** ........... $3.75pp
  Cantaloupe, honey dew, watermelon, pineapple, strawberries and grapes.

- **Wisconsin Cheese Tray with Crackers** ......... $3.50pp
  Cheddar, swiss, pepperjack, colby and provolone cheese, served with assorted crackers.

- **Fresh Vegetable Tray with Dip** ................ $2.25pp
  Carrots, celery, broccoli, cauliflower and cherry tomatoes served with creamy herb dip.

- **Fresh Fruit Seasonal Kebabs** ................... $3.50pp

- **Antipasto Platter** .............................. $3.95pp
  Salami, provolone cheese, black and green olives, cherry tomatoes and pepperocini.

- **Mediterranean Platter** .......................... $3.50pp
  Roasted garlic hummus, chopped black olives and feta cheese served with warm pita bread wedges.

- **Smoked Salmon Display** *(serves 50)* .......... $150
  Whole smoked salmon served with diced red onions, capers, olives, hard-boiled eggs, lemons & herbed cream cheese served with crackers.

- **Fiesta Dip** .................................. $2.25pp
  Seasoned cream cheese topped with diced tomatoes, shredded cheddar, black olives & green onions, served with tortilla chips.

- **Tuscan Display** ................................ $11.95pp
  A full array of hors d’oeuvres:
  Fresh roasted garlic baba ganoush; Hummus;
  Olive oil and sea salt flat bread;
  Roasted spiced nuts; Dried fruit *(apricots, dates, craisins)*;
  Olive salad with large stuffed green olives, kalamata olives, artichoke hearts, pepperocini, cherry tomatoes and sliced red onion, tossed in an herbed olive oil.

- **Add Chicken Kafta** .......................... $2.25pp
- **Add Lamb Kafta** ............................. $3.50pp
Desserts

**Assorted Cookies** ........................................... $18/dozen
Chocolate chip; Peanut butter; M&M’s; Oatmeal raisin;
White chocolate pecan

**Assorted Brownies & Dessert Bars** ......................... $21/dozen
Seven layer; Brownies; Pumpkin cream cheese; Lemon;
Turtle brownies

**Tiramisu** ........................................................... $4.95pp
Layers of mascarpone & espresso-soaked pound cake dusted with cocoa

**Chocolate Mousse** ............................................ $3.95pp
Topped with fresh strawberry garnish

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**Working Class Catering** can customize any menu to fit your needs.
Just contact Catering Manager David Fischer at 608-204-8050 or david@goodmancenter.org.
**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 an 18% 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 an 18% service charge and 5.5% sales tax.

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<th>Hosted Bar</th>
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<td>Rail Brands</td>
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<td>Call Brands</td>
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<td>Premium Bottled Beer</td>
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<td>Wine (house)</td>
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<td>Soda/Bottled Water</td>
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**Barrels of Beer**

**Domestic**

Half Barrel (180, 12 oz. glasses) ................................ $225  
Quarter Barrel (90, 12 oz. glasses) ............................. $125  
*Domestic beers include: Miller Genuine Draft, MGD Light, Miller Light, Pabst Blue Ribbon, Coors Light*

**Import & Micro Brew**

Half Barrel (180, 12 oz. glasses) ............................... $385  
Quarter Barrel (90, 12oz glasses) .............................. $215  
*Import & micro brews include: New Glarus Spotted Cow, Moon Man, Capital Amber or Seasonal; Ale Asylum Hopalicious; Leinenkugel's Honey Weiss or Red;*

Hard Apple Cider .................................................. market price  
1919 Root Beer (1/4 barrel) ................................. $110

**House Wines**

House Wines ....................................................... $17/bottle  
Chardonnay, White Zinfandel, Pinot Grigio, Cabernet Sauvignon & Merlot

**Premium Wines, available by request.**

Minimum of 6 bottles for each selection. Bottles are market price.

**Champagne**

Crane Lake Brut ................................................... $18.95/bottle
Sparkling Grape Juice (NA) ........................................ $12/bottle

*We urge you and your guests to drink responsibly.*

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

All alcoholic beverages served or consumed on the premises must be purchased, prepared and served by the Goodman Community Center.

Due to our insurance liabilities, we are not able to allow uneaten food to leave our facilities.