



Beautifully catered events

Big or small — wedding or meeting —
we'd love to impress your guests!



at 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.





Breakfast Buffet

All breakfast buffets include fair trade regular & decaf coffee (upon request), as well as tea.

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

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

A la Carte

Seasonal sliced fruit \$2.95pp

Fresh whole fruit \$1.25/piece

Granola bars (assorted) \$1.50 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

Butter croissants \$29.95/dozen

Chocolate croissants..... \$36.95/dozen

Raspberry cream cheese croissants..... \$36.95/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

Organic orange juice (bulk)..... \$25.00/gallon

Organic bottled juice \$3.50/bottle
orange, cranberry or apple

Black iced tea \$25.00/gallon

Raspberry lemonade (seasonal) \$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..... \$14.95/pound
with pico de gallo & guacamole

Mixed nuts..... \$18.95/pound

Cranberry trail mix..... \$17.95/pound

Seasoned pretzels & hot mustard..... \$11.95/pound

Potato chips & onion dip..... \$11.95/pound

Snack mix \$11.95/pound



Plated Lunch

Grilled Shrimp & Kale Salad \$15.95pp

Grilled shrimp, chopped kale, green apples & 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..... \$12.95pp

Penne pasta tossed with grilled chicken, fresh spinach, tomatoes & Parmesan cheese

Chipotle Chicken Sandwich..... \$12.95pp

Smoked chicken, field greens, red onions & chipotle mayo on toasted sourdough bread, served with choice of side salad

Portobello Mushroom Melt..... \$11.95pp

Marinated grilled portobello mushroom, roasted red peppers, mozzarella cheese with spinach & pesto aioli on a toasted ciabatta roll. Served with choice of side salad.

Chicken BLT Sandwich \$12.95pp

Grilled chicken breast topped with Wisconsin cheddar cheese, applewood smoked bacon, lettuce, tomatoes on a toasted ciabatta roll. Served with choice of side salad.

Side Salads

House salad with balsamic vinaigrette; Black bean & corn; Broccoli raisin; Cucumber dill; Cole slaw; Caesar; Italian Pasta; Seasonal fresh fruit salad; Asian noodle; Creamy baby red potato; Pesto cheese tortellini (cold)

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

Gluten free soup + \$1 pp

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

Picnic Buffet (30 person minimum)..... \$16.95pp

Select Two (1.5pp):

Grilled hamburgers; WI brats; Lentil veggie burgers;
Chicken breasts; hot dogs; BBQ pulled pork

Fresh baked buns

Relish tray (lettuce, tomatoes, onions & pickles)

Baked beans and choice of one side salad

Optional additions: Corn on the cob (seasonal, \$1.00pp);

Sliced Wisconsin cheese (\$.55pp)

Deli Buffet \$12.95pp

Turkey, ham, roast beef or grilled portobello mushrooms

Sliced Wisconsin cheese

Assorted breads & rolls

Relish tray (lettuce, tomatoes, onions & pickles)

Potato chips and choice of one side 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 pesto;

Roast beef & provolone

Potato chips and choice of one side salad



Plated dinners include house salad with balsamic vinaigrette, sliced baguettes with whipped butter and a choice of one starch & one vegetable. *GF = Gluten Free
Add a house salad for \$1 or Caesar salad for \$1.50 pp

Beef

- Beef Tenderloin Filet** \$29.95pp
Seared 8 oz. beef tenderloin filet, topped with a wild mushroom bourbon sauce (GF)
- Grilled Ribeye** \$28.95pp
Grilled 10 oz. ribeye topped with a caramelized onion shallot butter (GF)
- Sirloin** \$27.95pp
Seared 10 oz. top sirloin topped with a lobster cream sauce (GF)
- Surf & Turf** market price
Beef tenderloin filet (6 oz.) and three jumbo shrimp brushed with a garlic butter sauce (GF)

Chicken

- Stuffed Chicken** \$18.95pp
Chicken breast stuffed with spinach, sun-dried tomatoes, mozzarella cheese and pesto, topped with a basil cream sauce (GF)
- Chicken & Portobello Marsala** \$18.95pp
Sautéed chicken breast, topped with a crimini mushroom marsala sauce
- Italian Stuffed Chicken Breast** \$18.95pp
Chicken breast stuffed with spinach, Parmesan & prosciutto, topped with a roasted red pepper cream sauce (GF)
- Chicken Piccata** \$17.95pp
Lightly breaded chicken breast topped with a white wine reduction sauce with lemon & capers
- Chicken Oscar** \$25.95pp
Lightly breaded chicken breast topped with lump crab, asparagus & hollandaise sauce

Pork / Lamb

- Door County Pork Loin** \$20.95pp
Roasted pork loin, topped with a Door County cherry sauce (GF)
- Herbed Roast Pork Loin** \$19.95pp
Hand-rubbed roasted pork loin finished with a port wine sauce (GF)
- Lamb Chops** market price
Jordandal Farm's herb-rubbed seared lamb chops (2-3 oz. chops), topped with a balsamic reduction sauce (GF)
- Stuffed Leg of Lamb** market price
Jordandal Farm's boneless leg of lamb stuffed with garlic & fresh herbs, braised in a red wine sauce (GF)

Seafood

- Baked Salmon** \$23.95pp
Wild salmon filet (8 oz.) finished with your choice of basil cream sauce, dill cream sauce, creamy pesto, or mango chutney (seasonal) (GF)
- Grilled Mahi Mahi** \$22.95pp
Grilled mahi mahi (8 oz.) topped with your choice of roasted corn relish or strawberry mango salsa (seasonal)
- Shrimp Risotto** \$26.95pp
Pan-seared shrimp set atop Parmesan risotto and fresh asparagus *(No starch or vegetable sides included)



Vegetarian

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

Add a house salad for \$1 or Caesar salad for \$1.50 pp

Pasta Primavera \$16.95pp

Penne pasta tossed with roasted seasonal vegetables, topped with Parmesan cream sauce or marinara sauce

Roasted Vegetable Crepes \$15.95pp

Roasted seasonal vegetables wrapped in homemade crepes, finished with a saffron cream sauce

Portobello Ravioli \$15.95pp

RP Pasta's portobello ravioli topped with a sun-dried tomato cream sauce

Mediterranean Primavera \$15.95pp

Penne pasta tossed with roasted red peppers, artichoke hearts, eggplant, feta cheese & homemade marinara

Eggplant Parmesan \$16.95pp

Panko-breaded baked eggplant topped with homemade basil marinara and mozzarella cheese served atop spaghetti

Vegan

Mediterranean Stuffed Red Pepper \$16.95pp

Roasted red pepper stuffed with couscous, garbanzo beans, carrots, zucchini, golden raisins & almonds (GF)

Seasonal Ratatouille \$16.95pp

Seasonal vegetables & potatoes served atop flaky phyllo dough, garnished with fresh basil oil

Squash & Tofu Curry \$16.95pp

Roasted butternut squash & tofu tossed with a yellow coconut curry sauce, served over white rice (GF)

Ginger Sesame Seitan \$16.95pp

Seitan, red peppers, broccoli, garlic & fresh ginger, served over white rice (GF)

Dinner Buffet

All dinner buffets include sliced baguettes and butter.

Add a house salad for \$1 or Caesar salad for \$1.50 pp

One Entrée Buffet (One 8 oz. portion) \$22.95pp

Choice of one main entrée, one vegetable, and one starch

Two Entrée Buffet (Two 4 oz. portions) \$26.95pp

Choice of two main entrées, one vegetable, and one starch

Three Entrée Buffet (Three 4 oz. portions) \$30.95pp

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

Stuffed chicken with basil cream sauce

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

Buttered edamame

Sweet corn with red peppers

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



Platters

Seasonal Sliced Fruit and Berries \$3.75pp

Cantaloupe, honey dew, watermelon, pineapple, strawberries & grapes

Wisconsin Cheese Tray with Crackers \$3.50pp

Cheddar, swiss, pepperjack, colby & provolone, served with assorted crackers

Fresh Vegetable Tray with Dip \$2.25pp

Carrots, celery, broccoli, cauliflower & cherry tomatoes served with creamy herb dip

Fresh Fruit Seasonal Kebabs \$3.50pp

Antipasto Platter \$3.95pp

Salami, provolone cheese, black & green olives, marinated artichokes, cherry tomatoes & pepperocini

Mediterranean Platter \$3.50pp

Roasted garlic hummus, baba ganoush, kalamata olives & feta cheese 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

Fiesta Dip \$2.25pp

Seasoned cream cheese topped with diced tomatoes, shredded cheddar, black olives & green onions, served with tortilla chips

Hors D'oeuvres

Prices based on 50 pieces per order

Hot

Bacon-wrapped shrimp \$150

Chicken quesadillas \$90
served with salsa & sour cream

Southwest shrimp quesadillas \$100
served with salsa & sour cream

Cocktail meatballs (cream sherry or BBQ) \$85

Bacon-wrapped cream cheese jalapenos \$100

Mini crab cakes \$150
served with a chipotle dipping sauce

Stuffed mushrooms \$95
choice of italian sausage or vegetable & cheese

Empanadas \$100
choice of spinach & feta or spicy chicken & green olives

Buffalo chicken wings \$95
served with blue cheese dressing

Mini pork egg rolls \$75
served with sweet & sour sauce

Cold

Fresh tomato & basil bruschetta \$95

Assorted cocktail sandwiches \$100

Jumbo shrimp \$225
served with homemade cocktail sauce (100 Pieces)

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 \$95
served with choice of tapenade: mushroom & blue cheese;
roasted squash & goat cheese; olive & sun-dried tomato

Mini tartlets \$125
choice of Pancetta, scallions & goat cheese; Pear &
gorgonzola; Caramelized onion, bacon & blue cheese;

Apple & cheddar

Caprese skewers \$100
with mozzarella, basil & cherry tomatoes

Spinach & Artichoke Dip \$100
served with toasted pita bread wedges



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*

Turtle Cheesecake.....\$4.95pp

*New York style cheesecake on a thick layer of fudge topped
with caramel & pecans on a graham cracker butter crust*

Tiramisu.....\$4.95pp

*Layers of mascarpone & espresso-soaked lady fingers dusted
with cocoa*

Seasonal Sorbet.....\$2.95pp

*Homemade sorbet made with natural fruit puree, garnished
with fresh mint. Add fresh berries for \$2*

Carrot Cake.....\$4.95pp

*Spiced cake with carrots & walnuts topped with a cream
cheese frosting*

Layered Chocolate Cake.....\$4.95pp

*A two-layer chocolate cake filled and frosted with chocolate
ganache, decorated with fine chocolate flakes*

Mini-Desserts

Prices based on 50 pieces per order

Chocolate Covered Strawberries.....\$150

Assorted Mini-Cheesecakes.....\$125

Mini Cream Puffs.....\$100

Mousse-filled Chocolate Cups.....\$125

Petit Fours.....\$125

Mini Chocolate Éclairs.....\$125

Layered Mini Trifles (Dessert shooters).....\$175



Photo: Urban Anchor Photography



Bar service with bartenders costs \$18 per hour, plus 1 hour for set-up and 1 hour for 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 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.

	Hosted Bar	Cash Bar
Rail Brands	\$5	\$6
Call Brands	\$6	\$7
Premium	\$7	\$7.50
Premium Bottled Beer	\$5	\$6
Wine (house)	\$5	\$6
Soda/Bottled Water	\$2	\$2

Barrels of Beer

Domestic

Half Barrel (180, 12 oz. glasses) \$219

Quarter Barrel (90, 12 oz. glasses).....\$115

Domestic beers include: Miller Genuine Draft, MGD Light, Miller Light, Pabst Blue Ribbon, Coors Light

Import & Micro Brew

Half Barrel (180, 12 oz. glasses) \$370

Quarter Barrel (90, 12oz glasses). \$200

Import & micro brews include: New Glarus Spotted Cow; Capital Amber or Seasonal; Ale Asylum Madtown Nutbrown or Hopalicious*; Berghoff Dark or Red; Leinenkugel's Honey Weiss or Red; Hard Cider (market price)

* Available only in half barrels

House Wines

House Wines \$16/bottle

Chardonnay, White Zinfandel, Pinot Grigio, Cabernet Sauvignon & Merlot

Premium Wines

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

Cupcake Vineyard

Chardonnay, White Zinfandel, Pinot Grigio, Cabernet Sauvignon & Merlot

Wollersheim Winery (WI)

Prairie Fumé, White Riesling, Prairie Sunburst Red, Prairie du Sac

Botham Vineyards (WI)

Big Stuff Red, Riesling, Uplands Reserve, Vin 10, Field Three, Chardonnay

Green Truck Organic (CA)

Sauvignon Blanc, Petite Sarah, Red Zinfandel

Snoqualmie "Naked" (WA)

Riesling, Gewürztraminer, Chardonnay

Champagne

Crane Lake Brut \$16.95/bottle

Cupcake Proseccomarket price

Sparkling Grape Juice (NA)..... \$12/bottle

Champagne flutes are \$.55 per person.

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.



Goodman
Community Center

Goodman Community Center
We strengthen lives and secure futures.

149 Waubesa St.
Madison, WI 53704

P: 608.241.1574 • F: 608.241.1518
goodmancenter.org