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
**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 ($0.55pp)

**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

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**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
a 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.

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**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
Plated dinners include house salad with balsamic vinaigrette, sliced baguette 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 lamp 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)*
**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

#### 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 & pepperoni

**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

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**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
**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

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**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** ............................................ $4.95/pp
New York style cheesecake on a thick layer of fudge topped
with caramel & pecans on a graham cracker butter crust

**Tiramisu** ......................................................... $4.95/pp
Layers of mascarpone & espresso-soaked lady fingers dusted
with cocoa

**Seasonal Sorbet** ................................................ $2.95/pp
Homemade sorbet made with natural fruit puree, garnished
with fresh mint. Add fresh berries for $2

**Carrot Cake** ..................................................... $4.95/pp
Spiced cake with carrots & walnuts topped with a cream
cheese frosting

**Layered Chocolate Cake** ...................................... $4.95/pp
A two-layer chocolate cake filled and frosted with chocolate
ganache, decorated with fine chocolate flakes

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*Photo: Urban Anchor Photography*
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.

<table>
<thead>
<tr>
<th>Hosted Bar</th>
<th>Cash Bar</th>
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<tbody>
<tr>
<td>Rail Brands</td>
<td>$5</td>
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<tr>
<td>Call Brands</td>
<td>$6</td>
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<tr>
<td>Premium</td>
<td>$7</td>
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<tr>
<td>Premium Bottled Beer</td>
<td>$5</td>
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<tr>
<td>Wine (house)</td>
<td>$5</td>
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<tr>
<td>Soda/Bottled Water</td>
<td>$2</td>
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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 Nuthbrown 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 Prosecco ...................................... market price
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.
Goodman Community Center
We strengthen lives and secure futures.

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