



**2015
BANQUET & CATERING
MENU**

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**Thank you for choosing The Coliseum Bar & Banquet.
We look forward to working with you to make your event
truly special.**

DEPOSITS, RESERVATIONS AND GUARANTEES

A signed contract is required to confirm your event with The Coliseum Bar & Banquet. All event menus and details must be confirmed no later than 2 weeks prior to your event. A final guest count is required 7 business days prior to the event. The number of guests guaranteed may not be decreased after this point. If a guarantee is not received by the specified date, the preliminary guest number (as noted in the initial contract) will be the official and accountable guarantee. Large events may require a deposit.

PAYMENT

All food invoices are due with the minimum guarantee of guests 5 business days prior to your event and can be paid by credit card, cash or check. Corporate accounts may request direct billing privileges, but this must be prearranged before your event. Bar invoices are due at the end of your event before departure and can be paid by credit card or company check. Corporate invoices are due 14 days following your event. If your company is tax exempt, a copy of your tax-exempt certificate must be provided with your signed contract.

MENUS AND CANCELLATIONS

It is our policy to quote firm prices for menu items no more than 90 days in advance and all menu substitutions may be subject to price change. All food and hosted beverages are subject to a 20% service charge. This charge is also subject to sales tax and is not the property of any one employee. Prices do not include above charges unless the quoted price is described as "inclusive". Chef attendants for carving/action stations will be charged at the rate of \$25 per hour with a two-hour minimum. [Full payment for food is still required if your event is cancelled within 10 days prior to event.]

BAR FEES AND POLICIES

Bartenders will be charged at the rate of \$20 per hour per bartender for Cash Bars and Hosted Bars. The Coliseum Bar & Banquet reserves the right to refuse alcohol service to anyone under the age of 21 years. Host bar prices are subject to 20% service charge and applicable sales tax. Cash bar prices are tax inclusive. In order to ensure proper service levels, The Coliseum Bar & Banquet reserves the right to determine the amount of bartenders necessary to serve the function.

SPECIAL CONSIDERATIONS

With the exception of wedding cakes produced in a State of Wisconsin-licensed professional kitchen, all food and beverage served or consumed on the premise must be purchased, served and prepared by The Coliseum Bar & Banquet. No leftover food or beverages may be taken from the premises. At the conclusion of the function, such food and beverage becomes the property of The Coliseum Bar & Banquet. The Coliseum Bar & Banquet and its premises does not assume responsibility for the loss of, or damages to articles left at the venue prior to, during or after the event.

DAMAGES AND DEPOSITS

All deposits are NON- Refundable. Any damages and/or labor fees for excessive clean up or damaged property as a result of a private function will be charged to the Host of the event.

ROOM RATES

Room rates include setting up and breaking down your event, an assortment of linens (available in multiple colors), limited decorations for both hors d'oeuvre tables and buffets. Other linens may be available for an additional charge. Additional charges may be incurred for events larger than 350.

All room rates are **NON REFUNDABLE**.

	(SUN-THURS)	(FRI & SAT)
Parkview Room (entire room)	\$350.00	\$600.00
Parkview Room (half room)	\$250.00	\$350.00
Willow Island Room	\$150.00	\$300.00

WEDDINGS

Parkview Room (entire room)	\$800.00
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****The prices for room rates are subject to change per management. Also please inquire about multi – room bookings and prices. Any weddings occurring on a Holiday or Holiday Weekend may be subject to an addition service fee of \$250.00****

SPECIAL SERVICES

The Coliseum Bar & Banquet can provide decorating services for any event. These services would be centerpieces for tables that could include candles and/or floral arrangements. Please ask a Banquet Manager for availability of decorative items. Large Items \$5.00 each Small Items \$2.50 each

OFF SITE CATERING RATES

The Coliseum Bar & Banquet is available for Off Site Catering. The Off Site Catering fees include setting up and breaking down your event, an assortment of linens (available in multiple colors), limited decorations for both hors d'oeuvre tables and buffets. Other linens may be available for an additional charge. Additional charges may be incurred for events larger than 350. All Off Site Rates are **NON REFUNDABLE**.

	1-3 Miles	3-10 Miles	10+ Miles
Monday – Thursday	\$350.00	\$500.00	Ask for Rates
Friday – Sunday	\$650.00	\$800.00	Ask for Rates

BREAKFAST

25 Guest Minimum

Willow Island Continental

(\$7.00 per person)

**Selection of chilled juices
Assorted pastries & muffins
Coffee (regular & decaf) and Hot Teas**

Parkview Continental

(\$8.50 per person)

**Selection of chilled juices
Assorted pastries & muffins
Assorted bagels & cream cheese
Butter and preserves
Fresh fruit display
Coffee (regular & decaf) and Hot Teas**

BREAKFAST BUFFETS

Coliseum Breakfast Buffet

(\$12.95 per person)

**Selection of chilled juices
Slice Fresh Fruits
Country Scramble Eggs
Smoked Bacon & Pork Sausage Links
Hash Browns
Assorted Pastries & Muffins
Butter and Preserves
Coffee (regular & decaf) and Hot Teas**

Olin Breakfast Buffet

(\$15.95 per person)

**Selection of chilled juices
Sliced Fresh Fruit
Garden Salad with 2 Dressing Choices
Domestic Cheese Tray with crackers
Country Scrambled Eggs
Smoked Bacon & Pork Sausage links
Hash Browns
French Toast
Assorted Pastries & Muffins
Butter and Preserves
Coffee (regular & decaf) and Hot Teas**

Unlimited Coffee & Soda Stations \$45.00

Chips & Salsa (unlimited) \$45.00

Assorted Potato Chips (unlimited) \$45.00

LUNCH

COLD-PLATED LUNCHEONS

****Limit of 2 selections per event.****

Smoked Turkey Wrap

Smoked turkey, guacamole, lettuce & tomato in a tomato-basil flour tortilla and served with pasta salad and fresh fruit 10.95

Grilled Vegetable Focaccia

Marinated & grilled seasonal vegetables on focaccia with a flavored cream cheese served with pasta salad and fresh fruit 10.95

Croissant Sandwich

A fresh, flaky croissant with lettuce & tomato and your choice of smoked turkey, bacon & provolone, pecan chicken salad, or baked ham & Swiss and served with pasta salad and chips. 10.95

Grilled Chicken Sandwich

Grilled chicken breast with lettuce, tomato, raw red onion on wheat bun with pesto mayo on the side and accompanied with cottage cheese and fresh fruit 11.95

Stuffed Vine-Ripened Tomato

Served with mixed greens and garden vegetables and your choice of tuna salad, chicken salad or shrimp & crab salad 11.95

Caesar Salad

Original	10.95	Chicken	12.95	Salmon	13.95
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Cobb Salad

Chopped iceberg & romaine lettuce tossed with a cold chicken breast, avocado, hard-boiled egg, tomato, chives, bleu cheese and bacon with your choice of dressing. 10.95

Coliseum Salad

Fresh tossed spring mix and iceberg lettuce with tomato, cucumbers, shredded carrots and cheese with your choice of dressing. 8.95

HOT-PLATED LUNCHEONS

****limit 2 selections per event****

All hot plated luncheons include a salad of mixed greens, with garden vegetables, choice of dressing, fresh baked rolls and butter, and coffee. Add a Unlimited Soda Station for \$25.00

Gourmet Salads

*may be substituted for an additional \$2.00

Spinach Salad

Baby spinach with pear slices, gorgonzola cheese, candied pecans & raspberry vinaigrette

Caesar Salad

Crisp romaine leaves, shredded parmesan cheese, croutons and cherry tomatoes

Choice of 2 compliments (starch & vegetable).

Pasta entrees come with chef's choice of compliments.

Vegetables

Maple Glazed Baby Carrots
Broccoli & Cauliflower Medley
Roasted Vegetables
Asparagus (\$1.00)
Traditional Green Beans
Latin Corn

Starches

Wild Rice Pilaf
Jasmine Rice Pilaf
Seasoned Mashed Potatoes
Roasted New Potatoes
Mac & Cheese
Whipped Sweet Potatoes (\$1.00)

Chicken Breast Forester

Seasoned chicken breast with a mushroom cream sauce 12.95

Chicken Dijonnaise

Lightly breaded chicken breast with Dijon cream 12.95

Pecan – Crusted Walleye

Lightly pecan crusted native walleye filet served with maple honey butter 14.95

Grilled Lime – Marinated Salmon

Lightly grilled lime marinated Atlantic salmon topped with a lime scallion buerre blanc 16.95

Roasted New York Strip Loin

Air dried, seasoned, roasted slowly and sliced thin 15.95

Vegetable Rigatoni

Kalamata olives, Roma tomatoes, spinach, portabella mushrooms, guacamole, fire-roasted peppers & fresh herbs with rigatoni in a white wine butter sauce 13.95

Quiche Lorraine

Fresh prepared quiche with choice of vegetarian or meat 10.95

Lasagna (meat, seafood, or vegetarian)

Layers of mozzarella, parmesan, and ricotta cheese with marinara sauce and a bread stick 11.95

Chicken Marsala

Sautéed chicken breast in a marsala mushroom sauce 11.95

Pork Roast

Your choice of Door County cherry sauce or mushroom sauce 11.95

Beef Burgundy Tips

Tender beef sirloin simmered in a burgundy wine sauce. This dish is typically served with egg noodles or white rice 10.95

Glazed Baked Ham Steak

Slow cooked ham steak with a pineapple glaze and O'Brian potatoes 10.95

Teriyaki Grilled Shrimp Kabob

Teriyaki marinated shrimp skewered with pineapple and bell pepper 12.95

LUNCHEON BUFFETS

Deli Buffet

(\$11.95 per person 25 guests minimum)

(Add Soup for an additional \$2.00)

Mixed greens with seasonal vegetables and choice of dressing

Pasta Salad

Sliced turkey, ham and roast beef

Tuna salad

Sliced cheeses, tomatoes, onion, lettuce, pickles, and condiments

Assorted breads & rolls

Olin Lunch Buffet

(\$14.95 per person 25 guests minimum)

Olin Lunch Buffet includes a choice of two entrees from the Hot Plated Luncheon menu and two sides, a salad of mixed greens with seasonal vegetables & choice of dressing, and dinner roll and butter.

Build Your Own Buffet
Lunch price from 10:00am-2:30pm
Dinner price starts at 4:00pm

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|---|--------------|--------------|
| Build Your Own Taco Bar | 10.95 | 12.95 |
| Ground beef and blackened chicken with crispy taco shells and soft flour tortillas. Served with fiesta rice, shredded cheese, salsa, sour cream, black olives, lettuce and tomatoes | | |
| Build Your Own All American Bar | 11.95 | 13.95 |
| Hot dogs, hamburgers, and grilled chicken breast served with garnishments of sliced red onions, cheddar, American, and Swiss cheese, lettuce and tomatoes, and pickles. Accompanied by chips, Kipps' Mac & Cheese, and fruit cocktail. Add Klement Brats for an additional \$2.00. | | |
| Build Your Own Hot Sandwich | 10.95 | 12.95 |
| Choose (2) BBQ Pork, Baked Chicken Breast, Italian Beef, Roast Beef. Served on a Kaiser roll with cheddar, American or Swiss cheese and accompanied by (2) baked beans, cole slaw, Kipps' Mac & Cheese, or chips. | | |
| Build Your Own Pasta Bar | 10.95 | 13.95 |
| Your choice of Two (2), served with tossed salad and bread sticks.
*Marinara sauce with meatballs or sausage medallions on fettuccine.
*Alfredo sauce with chicken or grilled vegetables on penne.
*Cheese tortellini with garlic sauce or marinara.
*Meat or vegetarian lasagna. | | |
| Piped Mashed Potato Martini Bar | 8.95 | 10.95 |
| *Requires Chef Attendant at \$25.00 per hour (NO minimum for lunch)
Parmesan garlic mashed potatoes piped into a martini glass with gravy, chives, diced bacon, mushrooms, caramelized onions, honey butter and sour cream. | | |

INTERACTIVE STATIONS
25 Guest Minimum

Salad Station 9.95
Romaine, Mixed Baby Greens, and Spinach. Caesar, Ranch, French, and Raspberry Vinaigrette. Onions, tomatoes, cucumbers, carrots, peppers, shredded cheddar and parmesan cheese, olives, mushrooms, blackened diced chicken, and chilled shrimp.

Carving Station
Requires Chef Attendant at \$25.00 per hour (2 hour minimum)
Price based on 4 ounces per person and includes freshly baked rolls and sauces.

Roasted Tenderloin	9.95 per person
Prime Rib of Beef	9.95 per person
Baked Ham	9.95 per person
Turkey Breast	9.95 per person
Pork Loin	10.95 per person

Mashed Potato Martini Bar 9.95
Requires Chef Attendant at \$25.00 per hour (2 hour minimum)
Garlic Parmesan Mashed Potatoes piped into martini glasses with gravy, chives, mushrooms, diced bacon, caramelized onions for you to please your own tastes.

HORS D'OEUVRES

TRAYS & PLATTERS

All trays and platters are designed to served 50 people.

Fresh Vegetable Tray	65.00/100.00
Market fresh vegetables served with your choice of ranch or dill dip.	
Mediterranean Platter	125.00
Assorted grilled & roasted seasonal vegetables with hummus & pita chips, tabouli & cucumber-yogurt sauce.	
Fresh Fruit Tray	65.00/100.00
An elegant display of seasonal fresh fruit served with a flavored yogurt dipping sauce.	
Fruit & Cheese Platter	150.00
Seasonal fresh fruit & assorted cheeses served with crackers and a flavored yogurt dipping sauce	
Cheese & Sausage Tray	85.00/125.00
Our wonderful array of cheeses with summer sausage and Genoa salami served with crackers and a mustard dipping sauce.	
Bakes Brie	125.00
Baked or deep fried brie en crouete trimmed with nuts, fresh fruit and crackers.	
Salmon Display	175.00
One whole smoked salmon or 2 blackened salmon filets garnished with capers, chopped red onions, diced hard-boiled egg whites and yolks, and dill and scallion cream cheese spread.	
Oriental Sushi Platter	125.00
100 pieces of assorted Spicy Crab, California, Vegetable, Smoked Salmon & Cream Cheese Rolls. Elegantly displayed with a wasabi dipping sauce, soy sauce, and fresh ginger.	
Tuscan Antipasto Display	150.00
Prosciutto, mortadella, cappicola, and hard salami, with kalamata olives, marinated artichoke, cherry peppers & pepperocini served with crackers.	
Artichoke & Sundried Tomato Dip	90.00
Served warm with assorted crackers and breads.	
Aztec Dip Combo	120.00
A layered southwest treat of taco seasoned cream cheese, southwestern bean dip, guacamole, and salsa with tomatoes, black olives, and a Mexican blend of shredded cheese. Served with tortilla chips. Add chili con queso for \$.50/person.	
Assorted Mini Sandwiches	100.00
An assortment of turkey, ham and roast beef with either American, cheddar, provolone, or Swiss cheese with lettuce.	

HOT HORS D'OEUVRES
Pricing in based on 50 pieces per item

Bacon Wraps

Portabella Mushrooms	75.00
Scallops	100.00
Water Chestnuts	75.00

Stuffed Mushrooms

Sausage & Swiss	90.00
Artichoke Hearts & Parmesan	90.00
Seafood	90.00

Meatballs

BBQ, Swedish, Sweet & Sour, Teriyaki	90.00
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Skewers

Thai Peanut Chicken Satay	90.00
Teriyaki Beef Satay with Sesame Seeds	90.00
Coconut-Shrimp Skewers with Pineapple Rum Sauce	100.00

Chicken Wings & Drummies

Served plain with Ranch, BBQ, and Buffalo sauce.	100.00
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Bread Bruschetta

Tomato, Mozzarella & Basil or Olive Topinade	125.00
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Warm Spoons

Seared Sea Scallops with Mango-Papaya Relish	150.00
Twice Baked Potato with Bacon, Cheddar & Green Onion	125.00

OTHER

Egg Rolls (vegetable or pork)	95.00
Spanikopita (spinach phyllo triangles)	75.00
Mini Crab Cakes	115.00
BabyBack Riblets	125.00
Potstickers	85.00

COLD HORS D'OEUVRES

Cocktail Sandwiches

Smoked Turkey with Cranberry Mayonnaise on a Mini Corn Muffin.	125.00
Pecan-Cranberry Chicken Salad Bread Boat.	150.00

Pinwheels

Ham, Lettuce, Tomato & Cheddar Cheese	90.00
Smoked Turkey, Swiss, Lettuce & Tomato	90.00
Italian(mozzarella, salami, olives, lettuce & tomato, cream cheese)	115.00

Deviled Eggs

Traditional	85.00
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English Cucumber Cups

Pecan Cranberry Chicken Salad	100.00
Crab and Shrimp Salad	125.00

Skewers

Tortellini Marinated in Pesto Sauce	100.00
Seasonal Fruit Skewers with a berry yogurt dipping sauce	125.00

DINNERS

All plated dinners include a salad of mixed greens and garden vegetables with choice of 2 dressings, and fresh baked rolls & butter.

Gourmets Salads... for an additional \$2.50 per person

Gourmet Salads

Spinach Salad

Baby spinach with pear slices, gorgonzola cheese, candied pecans & raspberry vinaigrette.

Caesar Salad

Crisp romaine leaves, croutons & grano padano cheese.

Nicoise Salad

Field greens with green beans, tomatoes, roasted potatoes, eggs, capers, kalamata olives and a mustard vinaigrette.

Compliments

(Choice of one vegetable & one starch)

Vegetables

Maple-Glazed Baby Carrots
Butternut Squash & Asparagus Medley
Roasted Vegetables
Asparagus
Long Green Beans
Broccoli & Califlower Medley
Latin Corn

Starch

Wild Rice Pilaf
Jasmine Rice Pilaf
Roasted Red Potatoes
Garlic Mashed Potatoes
Whipped Sweet Potatoes
Herbed New Potatoes
Kipps' Mac & Cheese

DINNERS

Prime Rib	20.95/22.95
7oz or 10oz cut USDA choice prime rib served with an au jus & horseradish sauce.	
Roast Tenderloin	23.95
6oz USDA choice tenderloin slow roasted with béarnaise sauce.	
Filet Mignon	25.95
Choice center cut 6oz filet served with a béarnaise or peppercorn brandy sauce.	
Top Sirloin Steak	23.95
Topped with sautéed mushroom and grilled onions.	
Mediterranean Kabob Combo	20.95
Cubed marinated lamb and seasoned chicken skewered with vegetables.	

Chicken Oscar	24.95
Boneless breast topped with crab meat and asparagus tips served with a hollandaise sauce.	
Chicken Cordon Bleu	20.95
Open faced Cordon Bleu topped with shredded ham and a Swiss Fondue sauce with white wine and fresh peas, topped off with crumbled bleu cheese and honey mustard.	
Chicken Wellington	19.95
Boneless breast topped with mushrooms in a tarragon shallot reduction, wrapped and baked in a flakey pastry shell.	
Stuffed Pork Chop	22.95
A 10oz center cut loin chop stuffed with apple sage bread dressing with pork gravy.	
Pork Tenderloin	20.95
Served with a Door County cherry brandy sauce	
Crab Stuffed Lemon Sole	24.95
Baked in a white wine and served with lemon cream sauce.	
Bacon Wrapped Jumbo Shrimp	22.95
5 Jumbo Gulf Shrimp served with a tangy ginger pineapple glaze.	
Grilled Salmon Steak	22.95
Served with a choice of Dijon Tarragon sauce, Teriyaki sauce, or a White Wine Dill sauce.	
Baked Cod Almondine	20.95
Baked in lemon and white wine tossed with almonds.	
BBQ Ribs	20.95
Slow Roasted ribs in Hickory BBQ Sauce.	
Beer Battered Fried Shrimp	21.95
8 Deep fried to a golden crunch with a cocktail sauce.	

DINNER BUFFETS

2 Entrée Choices	24.95
3 Entrée Choices	26.95

Choose up to three (3) choices for buffet style. Dinner Buffets include our mixed green tossed salad with a choice of two (2) dressings, one vegetable and one starch and served with a dinner roll and butter.

DESSERTS

COOKIES	1.00 Each
*Chocolate Chip, M&M, Sugar, Macadamia, Oatmeal Raisin.	
BARS	2.50 Each
*Assorted Delights and Sweets	
CHEESECAKE	4.50 Slice
*Chocolate Truffle, NY Style, Blood Orange, White Chocolate Raspberry Totally Turtle, White Chocolate, Pumpkin, and Mint	
CAKES	4.00 Slice
*White Raspberry Cream Cake, Carrot Cake, Double Chocolate, Midnight Cake	
CHOCOLATE FOUNTAIN	3.50 per person \$150.00 Rental Fee

**Other dessert are available upon request.
Ask your banquet manager for availability and pricing.**

