



## Concerts on the Square 2022 Menu

All items are served **FAMILY STYLE** and plated to **serve five (5)** guests

### PRESET ON TABLE:

Marinated Olives, Market Pickles, Spiced Nuts, Candied Bacon (GF) — \$40

### APPETIZERS:

Fox Heritage Farms Charcuterie Platter — \$62  
Chef's selection of cured meats, traditional accompaniments, toast points

Wisconsin Cheese Platter — \$62  
Chef's selection of Wisconsin local cheeses, market preserves, toast points & crackers (V)

Wisconsin Market Crudités Platter — \$62  
Assorted raw & pickled market vegetables, deviled eggs, seasonal hummus, grilled bread (VE)

Roasted Beet Salad — \$62  
pickled rhubarb, roasted beets, goat cheese, market greens, shaved dark chocolate, pecan, red wine vinaigrette (V)

Panzanella Salad — \$62  
assorted heirloom tomatoes, garlic & herb toasted bread, Landmark Creamery sheep's milk cheese dressing, lemon vinaigrette(V)

Little Gem Wedge Salad — \$62  
Blue cheese dressing, carrot, radish, bacon lardon, rye crouton, cherry tomato vinaigrette

### SIDES:

Candied Lemon-Garlic Roasted Potatoes (VE,GF)—\$35

Artisan Bread & Maple-Sea Salt Butter — \$25

Herb Buttered Market Vegetables (V,GF) — \$35

Maple Glazed Baby Carrots (V,GF) — \$35

### ENTREES:

Roast Beef Tenderloin with Braised Beef Short Rib — \$200  
Red Wine Reduction Sauce (GF, DF)

Smoked Beef Brisket — \$175  
creamed grits, natural reduction, chimichurri sauce (GF, DF)

Heritage Pork Platter —\$168  
double bone-in pork chop, braised pork shoulder, bacon braised cabbage, sauce Robert (GF, DF)

Juniper Crusted Salmon — \$185  
shaved fennel, fresh herb & lemon salad, crisp potato (GF)

Citrus & Herb Roast Chicken — \$158  
Braised chicken thigh and baby arugula salad (GF, DF)

Stuffed Heirloom Tomato Concasse — \$148  
quinoa, fresh basil, Wisconsin parmesan, cherry tomato, zucchini, yellow squash (GF, V)

Smoked Whitefish & Lobster Salad on the Half Shell — \$200  
capers, cherry tomatoes, yukon potato, chili-ginger mayonnaise

Featured Weekly Special

### DESSERTS:

Wisconsin Cheese Platter — \$62  
Chef's selection of Wisconsin local cheeses, market preserves, toast points (V)

Assorted Gourmet Cookies & Bars (V) — \$45

Flourless Hazelnut Chocolate Cake (GF, V) — \$65

Seasonal Fruit Tart — \$65  
edible flowers, candied citrus, oat-pecan crumble (V)

Fresh Fruit Tray — \$42  
seasonal availability (GF, DF, VE)

25% service fee applied to all orders  
All sales are subject to sales tax of 5.5%  
Payment due in full prior to event

**Place orders at:**

[www.heritagecateringmadison.com/concert](http://www.heritagecateringmadison.com/concert)

**Questions?**

[concert@heritagecateringmadison.com](mailto:concert@heritagecateringmadison.com)