



Concerts on the Square 2023 Menu Week 4

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

PRESET ON TABLE

Asian Snack Mix, Honey & Chili Roasted Nuts, Pickled Vegetables \$40

SMALL PLATES & SALADS

Summer Melon & Prosciutto Plate \$62
Chili spiced melon, fresh basil, olive oil (GF, DF)

Mezze Board \$58

Red pepper hummus, whipped feta, baba ganoush, tabbouleh, pickled vegetables, pita (V)

Fox Heritage Farms Charcuterie & Wisconsin Cheese Platter
\$62

Chef's selection of Wisconsin local cheeses and artisan charcuterie with traditional accompaniments

Lemongrass Coconut Chicken Skewers \$55

Cherry tomato, sesame, red curry coconut sauce (DF)

Heritage Beef & Pork Meatballs \$62

Heirloom tomato sauce, shaved pleasant ridge reserve, grilled bread, pickled red onion (V)

Classic Caesar Salad \$55

Baby romaine, parmesan cheese, roasted garlic croutons, white anchovies, creamy caesar dressing

Panzanella Salad \$62

assorted heirloom tomatoes, garlic & herb toasted bread, Landmark Creamery sheep's milk cheese dressing, lemon vinaigrette (V)

Artisan Bread, Butter & Cracker Plate \$25

Whipped maple butter, herb sea salt butter (V)

SIDES

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

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

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

Brandy Roasted Market Mushrooms \$35

SANDWICHES

**7 small slider sandwiches per order side of artisan potato chips.*

Shaved Smoked Beef Brisket Sliders \$90

Shaved beef tenderloin, stone ground mustard, chili aioli

"Old-Fashioned" Ham & Cheese Sliders \$75

Thinly shaved Heritage ham, aged gruyere cheese, stone ground mustard, aioli, brioche bun

Ahi Tuna & Pork Belly Sliders \$90

Cucumber slaw, char siu glaze, chili aioli, sesame, soft-buttered bun

LARGE FORMAT & ENTREES

Roast Beef Tenderloin & Braised Beef Short Rib \$210

Red Wine Reduction Sauce (GF, DF)

Bacon Wrapped Shaved Pork Loin \$175

Baby arugula salad, bbq reduction sauce (GF, DF)

Char Siu Salmon \$185

Crispy rice noodles, summer cabbage slaw (GF)

Stuffed Summer Vegetables — \$125

Wild rice, market vegetables, lemon vinaigrette, feta, olive aioli, fresh basil (V, GF, DF)

Blackened Chicken — \$158

Confit leg and thigh, cherry tomato slaw (DF, GF)

DESSERTS

Assorted Gourmet Cookies & Bars (V) \$45

Flourless Chocolate Torte (GF, V) \$65

Seasonal Fruit Tart \$65

edible flowers, candied citrus, oat 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 the event.