



Concerts on the Square 2023 Menu Week 6

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

PRESET ON TABLE

1 Dozen Assorted Deviled Eggs & 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)

Classic Caesar Salad \$55

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

Shrimp & Green Bean Salad \$55

Grilled shrimp, Haricot vert, creamy dressing, cherry tomato dressing, market greens, bacon lardons (G)

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 Beef Tenderloin Sliders \$90

Shaved beef tenderloin, stone ground mustard, horseradish aioli, baby arugula

Porchetta Sliders \$75

Chili aioli, stone ground mustard, fresh basil, brioche bun

Shrimp & Salmon Slider \$80

Shrimp-salmon patty, bibb lettuce, pickled red onion

LARGE FORMAT & ENTREES

Roast Beef Tenderloin & Braised Beef Short Rib \$210
Red Wine Reduction Sauce (GF, DF)

Bacon Wrapped Shaved Pork Loin \$175
Pea shoot-summer vegetable slaw, bbq reduction sauce (GF, DF)

Juniper Crusted Salmon \$185

Cherry tomato-olive & arugula salad, lemon vinaigrette (GF, DF)

Stuffed Heirloom Tomatoes \$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

Almond-Stone Fruit Tarts \$65
Crème anglaise, almond brittle (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.