

# • SPECIAL EVENT PLATED MENU •

VINTAGE BREWING CO. MADISON, WI

For groups of 25-65 people choose two entrées, one side, and one vegetable. Vegetarian entrée options available upon request. Includes a house salad and dinner roll with whipped rosemary garlic butter. Pricing per person.

## BEEF AND CHICKEN

### MEAT LASAGNA

With freshly made egg pasta served with garlic breadsticks \$18  
(Can be made GF upon request)

### BEEF TIPS BOURGUIGNON

Tender beef in a red wine demi-glace with mushrooms and onions \$23.50

### 6 OZ. GRILLED TOP SIRLION (GF)

Topped with herbed garlic butter \$21.50

### BEEF TENDERLOIN & CHICKEN

6 oz beef tenderloin with a peppercorn demi-glace and a lightly breaded chicken breast with a light mushroom sauce \$30

### ROASTED CHICKEN (GF)

Half chicken roasted with signature seasonings \$22

### BACON WRAPPED CHICKEN BREAST

Stuffed with fresh mozzarella and served with a provolone béchamel \$23.50

### CHICKEN & WAFFLES

Bone-in leg and thigh, fried chicken and waffles served with sausage gravy, corn succotash, and jalapeño maple syrup \$23.50

## SEAFOOD

### PARMESAN CRUSTED BAKED COD

With hints of citrus \$20

### GRILLED SALMON (GF)

With lemon dill compound butter \$20

### SEAFOOD CANNELLONI

With roasted red pepper sauce \$24

### PAELLA

Saffron accented rice with chicken thighs, clams, mussels, andouille sausage, and shrimp served with garlic crostini \$29  
(Vegetable and side options not included)

## PORK AND LAMB

### ROSEMARY DIJON CRUSTED PORK LOIN

With a mint apple jam \$22

### 12 OZ. MARINATED PORK CHOP (GF)

Grilled with a peach sauce \$22.50

### BRAISED LAMB SHANK

In a red wine demi-glace \$29

## SIDES

### MASHED POTATOES (GF)

With garlic and Parmesan

### RICE PILAF (GF)

With carrots, celery, onion, and cranberries

### ROASTED RED POTATOES

Tossed in butter and seasonings

### COUSCOUS

With carrot, onion, garlic, chicken broth, and mint +\$1

### PARMESAN RISOTTO

+\$2

## VEGETABLE

### BROCCOLI (GF)

Steamed and tossed in butter and seasoning

### AROMATIC ROOT VEGGIES (GF)

Roasted with rosemary, honey butter, and thyme

### BRUSSEL SPROUTS

Brasied with onions and bacon +\$1

### SQUASH RATATOUILLE

With lemon rosemary tomato sauce +\$1.50

### SUGAR SNAP PEAS

Sautéed with garlic and mint +\$2