



EVENT PACKAGES

ROOM CAPACITIES

Space	Max. Seated	Max Cocktail
Wine Room	16	N/A
Stage	54	75
Partial Stage - North	26	35
Partial Stage - South	28	35

LUNCHEON PACKAGES

Served family-style

Piccolo

Select any two types of salad, any two types of pizza and finish with our lemon-pine nut butter cookies
(16 per person)

Mezzo

Select any two types of starter, any two types of salad, any two types of pizza and two types of dessert
(19 per person)

Grande

Select any two types of starter, any two types of salad, any two types of pizza, any two specialty items, and any two types of desserts
(24 per person)

Select From the Following:

STARTERS

Warm Medley of Olives | *Toasted Garlic, Chilies & Thyme*
Pizza Fondue | *Tomato-Cheese Sauce & Pizza Bread*
Creamed Ceci Bean Bruschetta | *Lemon, Virgin Olive Oil*
Mozzarella di Bufala Campana | *Oven-Roasted Cherry Tomatoes, Balsamic Bresaola, Shaved Fennel | Sweet Peppers & Parmesan*

SALADS

Romaine Lettuce | *Market Tomatoes, Crisp Pancetta, Shaved Parmesan & Creamy Mustard Dressing*
Chopped Italian Lettuces | *Gorgonzola, Spicy Walnuts, Shaved Pear & Balsamic Vinaigrette*
Organic Arugula | *3-Hour Roasted Grapes, Local Apples, Spicy Walnuts, Shaved Parmesan & Walnut Vinaigrette*
Organic Mixed Greens | *Cucumber, Crimini Mushrooms, Tomato & Herb Vinaigrette*
Nichols Farm Heirloom Beets | *Watercress, Almonds, Goat Cheese & Balsamic Vinaigrette*

PIZZA

Red

Three Cheese | *Mozzarella, Provolone & Parmesan with Tomato Sauce*
House made Fennel Sausage & Sweet Onions | *Tomato Sauce with Mozzarella Cheese*
Triple Pepperoni | *Tomato Sauce & Mozzarella Cheese, finished with White Truffle Oil*
Margherita | *Mozzarella di Bufala Campana, Tomato Sauce & Torn Basil*
Parma Classic | *Mozzarella Cheese, Tomato Sauce, Prosciutto di Parma with Arugula*
Burrata & Fire-Roasted Eggplant | *Mozzarella Cheese, Tomato Sauce*

White

Shaved Artichoke | *Reggiano Parmesan & Garlic*
Carbonara | *Slagel Farms Guanciale, Pecorino & Bell Pepper*
Taleggio & 3-Hour Roasted Grapes
Seasonal Wild Mushrooms & Smoked Mozzarella

Laura Chenel Goat Cheese | *Melted Leeks, Garlic & Pancetta Lardons*
Sopresatta & Fire Roasted Fennel | *Arugula, Parmesan*
Cracked Organic Egg | *Prosciutto & Black Pepper*
House made Lamb Sausage | *Fresno Peppers, Caciocavallo Cheese & Mint Salsa Verde*

SPECIALTY

Tagliatelle all' Amatriciana | *Slagel Farm Guanciale*
Gnocchi with House made Sausage | *Spinach & Teardrop Tomatoes*
Rock Shrimp & Kambocha Squash Risotto Carnaroli **(+\$2 per person)**
Chicken Milanese | *Radichio & Endive with Shaved Parmesan & Lemon*

DESSERTS

Bittersweet Chocolate Tortino | *Toasted Almonds*
Seasonal Crostata | *Served with Vanilla Gelato*
Chocolate Polenta Cake | *Vanilla Gelato*
Affogato with Chocolate-Sambuca Gelato
Mascarpone Mousse | *Coffee Caramel Sauce, Cocoa Nibb, Almond Nougatine*
"Wisconsin Electric" Lemon-Pinenut Butter Cookies

Please inquire about seasonal dessert selections.

DINNER PACKAGES

Served family-style

Piccolo

Select any two types of salad, any three types of pizza and finish with our lemon-pine nut butter cookies
(19 per person)

Mezzo

Select any two types of starters, any two types of salad, any three types of pizza and two types of desserts
(24 per person)

Grande

Add any two types of specialty item to the Mezzo package
(32 per person)

Select From the Following:

STARTERS

Warm Medley of Olives | *Garlic, Thyme & Chilies*
Bresaola | *Shaved Fennel, Sweet Peppers & Parmesan*
Oven-Roasted Globe Artichokes | *Mignonette & Mustard Sauces*
Pizza Fondue | *Pizza Bread and Tomato-Cheese Sauce*

Bruschette

Creamed Ceci Bean | *Lemon, Virgin Olive Oil*
Mozzarella di Bufala Campana | *Oven-Roasted Cherry Tomatoes, Balsamic*
Honey Crisp Apple & Parsnip | *Gorgonzola, Walnuts*
Seasonal Wild Mushrooms | *Whipped Ricotta & Marsala Glaze*

Salads

Organic Mixed Greens | *Cucumber, Crimini Mushrooms, Tomato & Herb Vinaigrette*
Market Tomatoes & Mozzarella di Bufala Campana | *Balsamic & Extra Virgin Olive Oil*
Arugula | *3-Hour Roasted Grapes, Local Apple, Spicy Walnuts, Shaved Parmesan & Walnut Vinaigrette*
Chopped Italian Lettuces | *Gorgonzola, Spicy Walnuts, Shaved Pear & Balsamic Vinaigrette*
Nichols Farm Heirloom Beets | *Watercress, Almonds, Goat Cheese & Balsamic Vinaigrette*
Romaine Lettuce | *Market Tomatoes, Crisp Pancetta, Shaved Parmesan & Creamy Mustard Dressing*

PIZZA

Red

Three Cheese | *Mozzarella, Provolone & Parmesan with Tomato Sauce*
House made Fennel Sausage & Sweet Onions | *Tomato Sauce with Mozzarella Cheese*
Triple Pepperoni | *Tomato Sauce and Mozzarella Cheese, finished with White Truffle Oil*
Margherita | *Mozzarella di Bufala Campana, Tomato Sauce & Torn Basil*
Parma Classic | *Mozzarella Cheese, Tomato Sauce, Prosciutto di Parma, finished with Arugula*
Buratta & Fire Roasted Eggplant | *Mozzarella Cheese & Tomato Sauce*
La Quercia Coppa Piccante | *Fire-Roasted Sweet Banana Pepper & Onions*

White

Shaved Artichoke | *Reggiano Parmesan & Garlic*

Carbonara | *Slagel Farms Guanciale, Pecorino & Bell Pepper*
Seasonal Wild Mushrooms & Smoked Mozzarella
Taleggio & 3-Hour Roasted Grapes
Laura Chenel Goat Cheese | *Melted Leeks, Garlic & Pancetta Lardons*
Cracked Organic Egg | *Prosciutto & Black Pepper*
Sopresatta & Fire Roasted Fennel | *Arugula, Parmesan*
House made Lamb Sausage | *Fresno Peppers, Caciocavallo Cheese & Mint Salsa Verde*
White Clam & Fresno Chilies | *Pecorino, Garlic & Fresh Thyme*
Costa Rican Pineapple | *Speck & Fresno Peppers, Fleur de Sel*

PASTA

Tagliatelle all' Amatriciana | *Slagel Farm Guanciale*
Chicken, Spinach & Ricotta Ravioli | *Brown Butter Sauce*
Gnocchi with House made Sausage | *Spinach & Teardrop Tomatoes*

SPECIALTY

Rock Shrimp & Kambocha Carnaroli
Chicken Milanese | *Radicchio & Endive with Shaved Parmesan & Lemon*
Chianti-Braised Slagel Farms Short Ribs | *Vegetable Risotto (+2 per person)*
Seared Diver Scallops | *Sweet Potato Puree, Brussel Sprout Leaves, Winter Black Truffles (+4 per person)*
Pan-Roasted Steak Florentine | *12 oz. Prime, Arugula, Lemon, Oregano, Parmesan (+6 per person)*

DESSERTS

Bittersweet Chocolate Tortino | *Toasted Almonds*
Seasonal Crostata | *Served with Vanilla Gelato*
Chocolate Polenta Cake | *Vanilla Gelato*
Affogato with Chocolate-Sambuca Gelato
Mascarpone Mousse | *Coffee Caramel Sauce, Cocoa Nibb, Almond Nougatine*
"Wisconsin Electric" Lemon-Pinenut Butter Cookies

Please inquire about seasonal dessert selections.

COCKTAIL RECEPTION

PASSED HORS D'OEUVRES (per dozen)

Chef's Selection of Bruschetta | **18**
Bresaola Rolls | *Shaved Fennel and Parmesan* | **22**
Skewered Cherry Tomatoes | *Mozzarella, Basil* | **21**

ANTIPASTO TRAYS (per person)

Selection of International Cheeses | **4**
Selection of Sliced, Cured Italian Meats | **5**
Selection of Marinated Olives and Assorted Nuts | **2**
Roasted Seasonal Vegetables with Dipping Sauces | **3**

SWEETS (per dozen)

Bittersweet Chocolate Tortino | *Toasted Almonds* | **21**
Seasonal Crostata | *Vanilla Bean Gelato* | **18**
House made Chocolate Ganache Truffles (min. 2 dozen) | **24**
"Wisconsin Electric" Lemon-Pinenut Butter Cookies | **9**

Most hors d'oeuvres and sweets require one week's advance notice.

BAR PACKAGES

BEER & WINE

Select global beers, featured wines and soft drinks
24 per person for 2-hour package; each additional hour, 6 per person

CALL BAR

Call brand liquors, select global beers, featured wines, and soft drinks
28 per person for 2-hour package; each additional hour, 7 per person

PREMIUM BAR

Premium-brand liquors, select global beers, featured wines, and soft drinks
32 per person for 2-hour package; each additional hour, 8 per person

***Boutique beers and Belgian ales can be added to the above packages
for an additional 5 per person.***

SIGNATURE COCKTAIL BAR

Select three signature cocktails to be made by hand by one of our bartenders.
*32 per person for 2 hours; each additional hour, 12 per person.
A bartender fee of 75 applies.*

WINE TASTING PACKAGE

Sample and learn about three wines
hand-picked by our sommelier
15 per person; each additional wine is 5 per person - up to a total of 5 wines.

Upon request, we will pair artisan cheeses with the wines in our tasting package for 7 per person.

A list of call brand and premium liquors is available upon request.

At La Madia, we practice responsible alcohol service.
Alcohol service to any guest may be suspended at our discretion.

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