



EVENT PACKAGES

ROOM CAPACITIES

Space	Availability	Max. Seated	Max Reception
Wine Room	Mon-Sun	12	N/A
Patio/lounge	Circumstantial	12	25
Stage	Mon-Sun	60	80
Restaurant	Circumstantial	145	180

ITALIAN FAMILY LUNCHEON PACKAGES

Piccolo

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

Mezzo

Select any two types of beginning, any two types of salad,
any three types of pizza, and two types of dessert
(17 per person)

Grande

Select any two types of beginning, any two types of salad,
any three types of pizza, any two types of pasta or
Sardinian flat sandwiches, and any two desserts (21 per person)

Beginnings

Foil-Roasted Crackling Niçoise Olives
Pizza Fondue

Salads

Romaine Lettuce, Market Tomatoes, Crispy Pancetta, & Creamy Mustard Dressing
Organic Mixed Greens, Cucumber, Radish, Crimini, Tomatoes and Herb Vinaigrette
Arugula, Local Apples & Spicy Walnuts
Poached Shrimp, Shaved Fennel, Radish, Carrot, Cucumber, Frisee & Lemon-Truffle Vinaigrette
(add 2 per person)
Nichols Farm Heirloom Beets, Watercress, Salt-Roasted Almonds and Gorgonzola
Chopped Italian Lettuces, Currants, Pine Nuts & Balsamic Dressing

Sardinian Flat Sandwiches

Market Tomatoes, Mozzarella di Bufala, Arugula and Balsamic Vinaigrette
Herbed Chicken Salad with Whole Grain Mustard, Shaved Lettuce, Tomato, Almonds & Currants
Roasted Local Peach, Taleggio and Spicy Walnuts
Prosciutto di Parma, Arugula, Market Tomatoes & Burrata

Pizza

Red

Classic Margherita
House-Made Fennel Sausage & Sweet Onions, Tomato Sauce with Mozzarella Cheese
Triple Pepperoni, Tomato Sauce and Mozzarella Cheese finished with White Truffle Oil
Mozzarella di Bufala Campana, Tomato Sauce and Torn Basil

White

Shaved Artichoke, Reggiano Parmesan and Garlic
Taleggio and 3-Hour Roasted Grapes
Seasonal Wild Mushrooms, Smoked Mozzarella

Desserts

"Wisconsin Electric" Lemon and Pinenut Butter Cookies
Chocolate Tortino with Toasted Almonds
Housemade Gelato of the Moment
Seasonal Crostata, Served with Vanilla Gelato

ITALIAN FAMILY DINNER PACKAGES

Piccolo

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

Mezzo

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

Grande

Add any two types of specialty items to add to either the
Piccolo or Mezzo packages for an additional 6 per person.

Beginnings

Foil-Roasted Cracking Niçoise Olives
Pizza Fondue
Toasted Seasonal Wild Mushroom Bruschetta
Oven Roasted Globe Artichokes with Mignonette and Mustard Sauces
Bresaola with Shaved Fennel, Sweet Peppers, and Parmesan
Tender Ceci Beans, Broccoli Rabe, Crostini & Lemon-Garlic Vinaigrette
Organic Melon with Prosciutto (add 2 per person)
Toasted Heirloom Tomato Bruschetta with Olive Oil, Parmesan & Basil

Salads

Organic Mixed Greens, Cucumber, Radish, Crimini, Tomatoes and Herb Vinaigrette
Arugula, Local Apples and Spicy Walnuts
Market Tomatoes, Bufala Mozzarella, Balsamic Vinegar, and Extra-Virgin Olive Oil
Heirloom Beet Salad, Watercress, Salt-Roasted Almonds and Gorgonzola
Romaine Lettuce and Market Tomatoes, Crispy Pancetta & Creamy Mustard Dressing
Chopped Italian Lettuces, Currants, Pine Nuts & Balsamic Vinaigrette

Pizza

Red

Classic Margherita
House-Made Fennel Sausage & Sweet Onions, Tomato Sauce with Mozzarella Cheese
Triple Pepperoni, Tomato Sauce and Mozzarella Cheese, Finished with White Truffle Oil
Mozzarella di Bufala Campana, Tomato Sauce and Torn Basil
Heirloom Tomatoes, Arugula Pesto & Ricotta
Parma Classic: Mozzarella Cheese, finished with Arugula and Prosciutto di Parma

White

Shaved Artichoke, Reggiano Parmesan and Garlic
Seasonal Wild Mushrooms & Smoked Mozzarella
Taleggio and 3-Hour Roasted Grapes
Laura Chenel Goat Cheese, Melted Leeks, Garlic & Pancetta Lardons
Cracked Organic Egg, Speck & Black Pepper
Housemade Lamb Sausage, Fresno Peppers, Caciocavallo Cheese & Mint Salsa Verde
Costa Rican Pineapple, Speck & Fresno Chilies
White Clam & Fresno Chilies, Finished with Lightly Pickled Cucumbers
Burrata, Nichols Farm Summer Squash, Market Tomatoes & Torn Basil

Specialty and Pasta

Ricotta Gnocchi, House-Made Sausage and Spinach
Chicken, Spinach and Ricotta Ravioli, Brown Butter Sauce
Chicken Milanese, Radicchio & Endive with Shaved Parmesan and Lemon

Market Risotto Carnaroli
Pappardelle with Chicken Ragu
Tagliatelle with Heirloom Tomatoes, Parmesan, Extra-Virgin Olive Oil & Parmesan
Seared Red Grouper with Summer Vegetable Soffritto (add 2 per person)
Pan-Roasted Rushing Waters Trout, Sweet Corn, Leeks & Tender Green Beans (add 2 per person)
Chianti Braised Short Ribs with Risotto Carnaroli (add 2 per person)

Desserts

"Wisconsin Electric" Lemon-Pinenut Butter Cookies
Chocolate Tortino with Toasted Pistachios
Seasonal Crostata, Served with Vanilla Gelato
Housemade Gelato of the Moment

COCKTAIL RECEPTION

Passed Hors d'Oeuvres (per dozen)

- Chef's Selection of Bruschetta, 18
- Bresaola Rolls with Shaved Fennel and Parmesan, 22
- Burrata-Stuffed Market Tomatoes, 21

Antipasto Trays (per person)

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

Sweets (per dozen)

- "Wisconsin Electric" Lemon-Pinenut Butter Cookies, 9
- Chocolate Tortino with Toasted Almonds, 21
- Seasonal Crostata with Vanilla Bean Gelato, 18
- Housemade Chocolate Ganache Truffles (min. 2 dozen), 24

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

BAR PACKAGES

Beer and 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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