



Vitense Catering

You know us for our fun, now try us for food!

Catering Menu

** consuming raw or under-cooked food may increase your risk of foodborne illness.*

About us

Who we are

There are many things that set Vitense catering and grill apart from other area caterers. Located in the iconic Madison business, events at Vitense Golfland are always a great experience. In addition to on-site events, Vitense Catering and Grill also services the greater Madison area. With over 75 combined years in the industry, our catering team would love to be able to show you what we can do!

What we do

At Vitense catering and grill, our dedication to detail and our impeccable service garner rave reviews. We look to create an atmosphere that can be as formal or as casual as you envision. It is easy to make events as whimsical as you would like at Vitense Golfland, what can we say, we have a fun venue!

For more information about our facility, visit vitense.com. Or call 608.271.1411 ext. 312

Our facility, Vitense Golfland, is a great venue for hosting events such as bachelor/bachelorette parties, rehearsal dinners, retirement parties, birthday parties, graduation parties, anniversary parties, holiday parties and bar/bat mitzvah's, to name a few. We have also catered countless off-site events, such as holiday parties, retirement parties, and graduation parties at both residential and corporate locations. In addition to delicious food, Vitense also provides superior staff to work at your event. No off-site event is too big or too small for Vitense Catering and Grill.

Breakfast

Breakfast is buffet style with a 10 guest minimum. Looking for something specific to add? Ask one of our event planners! We pride ourselves on being accommodating to give you exactly what you have envisioned.

Continental Breakfast \$6.95 per guest

Assortment of New York style bagels, baked mini muffins, fresh baked pastries & assorted whole fruits, served with our house specialty cinnamon sugar butter.

Farm Fresh Breakfast \$7.50 per guest*

Fluffy scrambled eggs, golden hash browns with your choice of thick sliced bacon (3 pieces), or sausage links (2 links) served with fresh baked biscuits and cinnamon sugar butter.

French Toast Breakfast \$6.95 per guest

Cinnamon swirl French toast, (2 slices per guest) with your choice of thick sliced bacon (3 pieces), or sausage links (2 links).

Ingredients choices

Fresh Egg Bake \$40.00 ea. (serves 12)*

Fresh egg bake made in house with your choice of ingredients

Classic – ham, broccoli, tomato and mozzarella cheese

Sausage – sausage, onions, green peppers tomatoes and cheddar cheese

Denver – ham, onions, green peppers and cheddar cheese

Veggie – mushrooms, onions, green peppers and tomatoes

Cajun – sausage, onions, Cajun spices, and pepper jack cheese

Breakfast Flatbreads \$16.00 ea. (serves 5)*

Fresh eggs on a crispy flatbread, topped with your choice of ingredients

Build your own! Ham, sausage, bacon, mushrooms, tomatoes, green peppers, red onions, cheddar, pepper jack or mozzarella cheese

Breakfast Add-ons

Donuts \$1.50 per guest

Bacon 3 thick slices \$1.95 per guest*

Hashbrowns \$2.00 per guest

Sausage 2 links \$1.95 per guest*

Individual yogurts \$1.50 per guest

Ham 2 slices \$1.95 per guest*

Fruit salad \$3.00 per guest (minimum of 10)

Assorted fruit pastries \$1.50 per guest (minimum of 12)

Whole fruit \$1.00 per guest (minimum of 10)

House made mini muffins \$12.00 (24 pieces)

Fruit platter with fruit dip \$3.00 per guest (minimum of 10)

House made biscuits served with cinnamon sugar butter \$18.00 (12 pieces)

Breakfast Beverages

Coffee press (serving 8-12 people) includes sweeteners and creamers \$15.00

Carafe of milk \$5.00

Carafe of juice \$5.00

Cranberry juice or orange juice

Hot tea \$1.50 per guest

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Appetizers

Served Hot

Traditional sliders \$24.95 (12 pieces)*

Mini Hamburger Sliders served on a sweet Hawaiian roll, garnished with a pickle chip and cherry tomato. Includes ketchup, and mustard on the side.

Chicken Sliders served on a sweet Hawaiian roll, garnished with a pickle chip and cherry tomato. Includes mustard and mayonnaise on the side.

BBQ Pulled Pork Sliders served with coleslaw on a sweet Hawaiian roll, garnished with a pickle chip and cherry tomato.

Additional Deluxe Slider Toppings \$6.00 per order (12 pieces)*

American cheese, Cheddar cheese, Swiss cheese, Bleu cheese, bacon, mushrooms OR onion strings

Sicilian Stuffed Mushrooms \$24.95 (12 pieces)*

Fresh button mushrooms stuffed with herbed ricotta, parmesan and Italian bread crumbs roasted to perfection

Italian Sausage Stuffed Mushrooms \$28.95 (12 pieces)*

Fresh button mushrooms stuffed with Italian Sausage and Italian bread crumbs roasted to perfection

Crab Croquets \$45.95 (36 croquets)*

Deep-fried Maryland style crab croquets served with a remoulade sauce

Fried Shrimp \$1.25 (per piece, minimum of 12)*

Breaded and fried tiger prawn shrimp, served with your choice of classic cocktail sauce with lemon, wasabi aioli or sweet chili aioli

Cocktail Meatballs \$11.95 (24 pieces)*

Classic cocktail meatballs prepared Swedish, BBQ, Sweet Chili, Italian Marinara, or Sweet and Sour

Bacon Wrapped Goodness . . .

Your choice of the following, wrapped in bacon, fried to perfection.

Jumbo Scallops \$3.50 each (minimum of 12)*

Bleu Cheese Stuffed Dates \$2.50 each (minimum of 12)*

Water Chestnuts \$1.50 each (minimum of 12)*

Pineapple \$1.50 each (minimum of 12)*

Chicken Wings

Your choice of bone-in or boneless wings, served on the side of your choice of BBQ sauce, sweet chili sauce, buffalo sauce, or garlic parmesan sauce, served with ranch or bleu cheese dressing

Bone-in wings \$28.95 (24 pieces)*

Bone-less wings \$13.95 (24 pieces)*

Served Cold

Artisan Cheese Platter \$90.00 (serves 15-20)

Assorted gourmet Parmesan, Gorgonzola, Brie, and aged Cheddar, served with crostini toast

Antipasto Platter \$95.00 (serves 15-20)*

Assorted Italian carved meats, including genoa salami, soprasseta, prosciutto, coppocola, sliced provolone cheese and olive salad, served with crostini toast

Wisconsin Cheese and Sausage \$64.95 large (serves 35-40), \$34.95 small (serves 15-20)

Assorted Wisconsin cheese and sausage platter, served with assorted crackers

Fresh Fruit Skewers \$64.95 large (serves 35-40); \$40.95 small (serves 15-20)

Assorted seasonal fruit

Fruit Platter \$60.00 large (serves 35-40), \$35.00 small (serves 15-20)

Assorted seasonal fruit, add a dip to your fruit platter!

Caramel Fruit Dip - \$7.00

Cream Cheese Fruit Dip - \$7.00

Veggie Shooters \$2.00 per guest

Seasonal vegetables, served in a tall shot glass with ranch dressing in the bottom

Veggie Platter \$35.00 large (serves 35-40), \$13.00 small (serves 15-20)

Assorted seasonal vegetables, served with house made peppercorn ranch dressing

Grilled Veggie Platter \$65.00 (serves 35-40)

Fresh grilled zucchini, yellow squash, eggplant, and assorted peppers, drizzled with an aged balsamic reduction served with crostini toast

Vegetable Pizza \$14.95 (serves 10-12)

Herbed Cream Cheese spread on a pita crust, topped with fresh seasonal vegetables.

Stuffed Cherry Tomatoes \$19.95 (12 pieces)

Cherry tomatoes stuffed with a whipped lemon dill cream cheese

Ahi Tuna \$24.95 (12 pieces)*

Ahi tuna grilled rare, served on a crisp rice cracker and drizzled with a wasabi aioli

Classic Cocktail Shrimp \$2.00 (per piece)*

Tiger prawn shrimp served on ice with cocktail sauce and lemon slices on the side

Pinwheels \$12.00 (24 pieces)

Turkey Berry - cream cheese blended with cranberries, salsa and cheese in a flour tortilla

Ham & Dill Pickle - herbed cream cheese, honey smoked ham and dill pickled in a flour tortilla

Turkey & Green Apple - herbed cream cheese with smoked turkey, green apple slices in a flour tortilla

Southwestern - cream cheese blended with sour cream, green chilies, green onions, cheddar cheese and salsa in a jalapeno tortilla

Skewers \$24.95 (12 pieces)

Caprese - Fresh mozzarella, basil and cherry tomato drizzled with an aged balsamic reduction

Tortellini with Roasted Vegetables - Tri-Colored Tortellini and freshly roasted vegetables drizzled with our house made pesto and an aged balsamic reduction

Tortellini with Grilled Chicken - Tri-Colored Tortellini and freshly grilled chicken drizzled with our house made pesto and an aged balsamic reduction

Italian - Sliced pepperoni, mozzarella and green olives with a red pepper coulis.

Cocktail Sandwiches \$24.95 (12 pieces)*

Your choice of sandwich, served on a sweet Hawaiian roll, condiments served on the side

Turkey BLT with a Garlic Aioli

Shaved Ham and Swiss Cheese

Roasted Turkey and Cheddar Cheese

Classic Chicken Salad with Red Grapes

Roasted Vegetable topped with Balsamic Reduction

Crostini \$19.95 (12 pieces)*

Crusty Italian bread topped with any of the following:

Mediterranean - feta cheese, diced tomato and Kalamata olives

Caprese - fresh sliced mozzarella, sliced tomato and fresh basil, drizzled with an aged balsamic reduction

Olive Tapenade - Both Mantilla and Kalamata olives mixed with a garlic olive oil

Black and Bleu - Top sirloin, grilled medium and topped with a pepper gorgonzola butter, minced red onion and parsley

Dips

All dips are served with your choice of one dippable; add an extra order of one dippable for \$10.00.
(One dip serves 15-20)*

Served Cold

Cowboy Caviar \$25

White corn, yellow sweet corn, pimentos, jalapenos, and onions in a sweet vinegar & oil marinade

Apple Walnut \$25

A crisp blend of diced apples, walnuts, honey, cinnamon and cream cheese

Fruit Spread \$30

Seasonal chopped fruit on sweetened cream cheese spread

House made Hummus \$25

Your choice of traditional, roasted red pepper, or Kalamata olive hummus

House made Pesto Hummus \$30

House made pesto and fresh basil hummus

Deconstructed Taco Dip large \$37.95, small \$18.95

House made taco dip, served with shredded lettuce, diced onions, tomatoes and shredded cheddar cheese

Served Hot

Bacon Beer Cheese \$30

A delicious blend of Wisconsin cheeses with beer, bacon, green onions and red pepper flakes.

Spinach & Artichoke \$30

Creamy spinach, tender artichokes and melted cheeses

Baked Onion \$30

A savory blend of sweet onions, and bacon mixed with melted Swiss, Parmesan and Cheddar cheese.

Buffalo Chicken \$30

Creamy bleu cheese blended with diced chicken and spicy buffalo sauce

Salsa con Queso \$15

A classic blend of mixed cheese and fresh salsa

Dippable Choices

Grilled Pita Wedges

Tortilla Chips

Carrots & Celery

Pretzels

Assorted Crackers

Housemade Potato Chips

Cinnamon Sugar Pita Wedges

Boxed lunches

Your choice of up to three different types of sandwich, wrap, or croissant served with lettuce, tomato and onion, with mustard and mayonnaise packets. Whole fruit, chips and a cookie included in all boxed lunches.

\$8.95 per guest (minimum of 10 orders)*

<p><i>Bread</i></p> <p>White Bread Wheat Bread Rye Bread Ciabatta Roll Flour Tortilla Jalapeño Tortilla</p> <p><i>Croissant Choices</i></p> <p>Egg Salad Tuna Salad Ham Salad</p>	<p><i>Sandwich</i></p> <p>Ham Turkey Roast Beef (\$1.00 upcharge) B.L.T. Classic Club Buffalo grilled chicken (wrap only) Roasted Vegetables</p> <p><i>Cheese</i></p> <p>Cheddar Swiss Colby</p>	<p><i>Upgrade your chips for \$1.00</i></p> <p>Italian pasta salad Creamy coleslaw Potato salad Tossed side salad</p>
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Picnic Packages

Suitable for lunch or dinner, our picnic buffets feature quality ingredients and can be customized to fit your specific event

Miller Park Package \$7.95 per guest (minimum of 10)*

Choice of hot dog or brat served with raw onions, sauerkraut and your choice of two sides. *Additional Hot dog or brat - \$2.00 per serving*

Camp Randall BBQ Package \$9.95 per guest (minimum of 10)*

BBQ Pulled Pork sandwich with Carolina BBQ sauce or Traditional BBQ sauce served with raw onions, pickle chips and your choice of two sides. *Additional serving of Pulled Pork - \$3.50 per serving*

Lambeau Tailgate Package \$10.95 per guest (minimum of 10)*

Grilled chicken or hamburgers, served with ketchup, mustard, mayonnaise and pickle chips with your choice of two sides. *Additional Grilled chicken or hamburger - \$3.00 per serving*

Picnic Side Choices

Italian Pasta Salad
Parmesan Ranch Pasta Salad
Creamy Coleslaw
House made Potato Chips
Potato Salad
Baked Beans

*Additional Sides available for
\$2.00*

*Add a cookies, brownie or rice
crispy treat for \$1.00 per
guest*

Entrée Buffets (*minimum of 10 orders*)

*Fiesta Bar \$9.95 per guest **

Stock this buffet with your choice of shredded seasoned chicken or seasoned ground beef, flour tortillas, yellow maize taco shells, shredded cheddar cheese, shredded lettuce, diced tomato, sour cream, chunky salsa, refried beans, Spanish infused rice, and tri-color tortilla chips.

Add grilled rare tuna slices, pickled onion and cilantro for \$5.00 per guest

Add guacamole for \$1.00 per guest

Add roasted vegetables \$1.00 per guest

*Pasta Bar \$8.95**

Serve with your choice of pasta, sauce and protein. Served with side salad and garlic bread.

<i>Pasta</i>	<i>Sauce</i>	<i>Add-Ons (charges per guest)</i>
<i>Penne</i>	Traditional Marinara	Roasted vegetables (\$1.00)
<i>Farfalle</i>	Creamy Alfredo	Grilled chicken slices (\$2.00)
<i>Ravioli (\$2.00 upcharge)</i>	White Vodka	Classic Italian meatballs (\$2.00)
		Italian sausage (\$2.00)
		Grilled Shrimp (\$2.00)

*Pizza Meal \$6.00 per guest **

Your choice of cheese, sausage or pepperoni pizzas. Includes unlimited pitchers of soda.

Pizza Meal Add-ons

Side Salad served with Ranch and Italian dressing on the side. \$2.00 per guest

Chef's Choice Cookie \$1.00 per guest

Plated Entrées (minimum of 10 orders per entrée)

All entrees are made on-site in our commercial kitchen by our professional staff. All entrees are served with rolls, butter and your choice of side *or* premium side

Beef

Add our house béarnaise sauce for an additional \$2.00 per guest to any beef entrée.

Broiled Beef Tenderloin \$18.95 per guest*

Perfectly seasoned and char broiled, served medium with a side of our house made horseradish sour cream *or* brandy peppercorn cream sauce, served with your choice of side or premium side.

*requires chef attendant if served as buffet

Beef Tips \$18.95 per guest*

Perfectly seasoned and char broiled beef tips, served medium rare. Served with your choice of side or premium side.

Chicken

Chicken Chardonnay \$15.95 per guest*

A sautéed boneless chicken breast served with a white wine and mushroom sauce and topped with sautéed mushrooms. Served with your choice of side or premium side.

Chicken Piccata \$15.95 per guest*

A boneless chicken breast sautéed in a lemon & white wine sauce with capers. Served with a side of penne tossed in butter, olive oil, garlic & basil.

Pork

Italian Rigatoni \$14.95 per guest*

Rigatoni pasta with Italian sausage, and our house-made, creamy marinara sauce.

Pork Chop \$15.95 per guest*

A baked 2 to 4 oz. boneless pork chop topped with a cranberry-whiskey BBQ sauce. Served with your choice of a side or premium side.

Seafood

Shrimp Scampi \$13.95 per guest*

Large shrimp sautéed in a lemon white wine and garlic sauce, atop a bed of penne pasta tossed in butter, olive oil, garlic and parsley. Served with your choice of side or premium side.

Side

Roasted Vegetables
Garlic Mashed Potatoes
Jasmine Rice

Premium Side

(upgrade charge per guest)

Wild Rice (\$1.00)
Seasoned Roasted Red Potatoes
(\$1.00)
Twiced Baked Potato (\$2.50)
Sauteed Squash - Seasonal (2.00)
Cauliflower Mashed Potatoes -
Seasonal (\$2.00)

Salmon Fillet \$15.95 per guest*

Seared on our grill and topped with a house made balsamic reduction sauce. Served with your choice of side or premium side.

Baked or Breaded Tilapia \$15.95 per guest*

Lightly seasoned baked or breaded Tilapia. Served with house made coleslaw, tartar sauce, drawn butter, rolls and your choice of side or premium side.

Vegetarian

Seasonal Roasted Vegetable Salad \$10.95 per guest*

Freshly roasted seasonal vegetables mixed with an aged balsamic glazed served with a side or premium side.

Children's Entrees

All children's meals come with french fries or applesauce, ask our event managers about alternative side options. \$4.95 per guest*

Chicken Tenders, Hamburger, Cheeseburger, Hot dog, Macaroni and Cheese, Grilled Cheese

Salads

House Salad \$2.00 per guest

Field greens, tomatoes, carrots, cucumbers and croutons, served with your choice of ranch, bleu cheese, or Italian dressing

Classic Caesar Salad \$2.00 per guest

Romaine, croutons, and parmesan cheese, tossed in a creamy caesar salad dressing

Caprese Salad \$2.50 per guest

Field greens, mozzarella, tomato, red onion and chopped basil served with our balsamic pesto

Sarah's Favorite Salad \$2.95 per guest

Field greens, red grapes, walnuts, gorgonzola cheese, sliced pears and house made honey mustard dressing

Snacks

Popcorn Bar \$4.75 per guest

Fresh popcorn, served with a variety shaker seasonings, such as Cheddar, Ranch, Cajun and Parmesan. Includes your choice of 4 mix-ins – raisins, M&Ms, chocolate chips, butterscotch chips, heath bar bits, sprinkles, Oreo cookie bits, peanuts, skittles, and many more options!

Trail-mix Bar \$4.00 per guest

House made granola served with your choice of 4 mix-ins – raisins, chocolate chips, butterscotch chips, peanuts, pretzels, and many more options!

Sweet Treats

Mini Salted Caramel Cupcakes \$20.00 per order (12 pieces)

Mini vanilla cupcakes, topped with caramel flavored buttercream frosting, garnished with candied bacon, sea salt and caramel drizzle.

Chocolate Hazelnut Dip \$30.00 per order (serves 20)

Warm chocolate dip, served with an assortment of dippables, such as marshmallows, pretzels, and assorted seasonal fruit.

Assorted Cheesecake Bites \$24.00 per order (24 pieces)

Cheesecake bites, served with assorted toppings

Mini Fruit Tarts \$24.00 per order (24 pieces)

House made key lime or lemon curd in a mini pastry shell, and topped with assorted fruit

Assorted Cookies \$1.00 each (minimum of 10)

Assorted cookies, chocolate chip, M&Ms, and/or snickerdoodle

House made Brownies \$1.00 each (minimum of 12)

House-made brownies sprinkled with powder sugar

Build your own Ice Cream Sundae Bar \$4.95 per guest

Build your own sundae bar, featuring Chocolate Shoppe ice cream, chocolate syrup, caramel syrup, whipped cream served with your choice of **two** additional toppings. Additional topping choices include (but are not limited to) chopped Oreos, sprinkles, mixed berries, mini reese's-pieces, m&ms, candy bits, cherries, etc.

Beverages Services

At Vitense, we pride ourselves on being able to meet the exact needs of your group. Talk to our Event Manager to determine what beverage service would best suit your event. Below are a few of our most common beverage options.

Coffee Service \$15

Coffee service includes creamers and sugars, *serves 15*

Carafes of Juice \$5

Orange juice and Cranberry juice readily available in house.
Looking for a special juice? Let us get it for you!

Cooler Beverage \$25

Cooler of raspberry iced tea, unsweetened tea, lemonade or fruit punch, *serves 20*

Assorted Beverage Tubs

Assorted bottled beverages, *charged based on consumption at the end of your event.*

Bottle water - *\$1.75*

Bottled Pepsi soda product - *\$2.00*

Bottle juice - *\$2.50*

Gatorade - *\$2.50*

Bottled Beer - \$3.75-\$6.00

Drink Tickets

Vitense will provide your guests with a designated amount of drink tickets. Your guests will then take those drink tickets to our bar counter to redeem them for their choice of beverage.

Tickets can be good for any combination of the following: Canner Beer, Tap Beer, Wine, Cocktails, and/or Sodas.

Ask our event manager for a current list of beers and liquors!

Open Tab at the Signature Hole Bar

Your guests can just say that they are with your group, and designated beverages will be place on the group's tab.

Private Bar Service

Vitense Golfand is fully capable of supplying a bar exclusively for your event. You have your choice of a host bar, drink tickets or cash bar, and your choice of what is stocked. *(Requires a Bartender)*

Keg Service

Ask our event manager about ordering a keg, 1/2 barrel or even a 1/4 barrel for your event.

Service charges

All catered events are subject to a 15% Catering Administrative Fee and 18% Gratuity from the Food and Beverage total.

Chef \$20.00 *per hour*

Server \$20.00 *per hour* (1 server per 25 people)

Buffet Attendant \$20.00 *per hour*

Bartender \$20.00 *per hour* (1 bartender per 50 people)

All food is prepared in a commercial kitchen that handles products containing gluten, nuts, shellfish, milk and raw-eggs regularly. If food allergies exist, please inform the event staff prior to your event. We know our food is delicious and in some rare cases there are leftovers. In order to take food home a waiver must be signed to take any food off premises. A 15% catering administrative service charge is added to all food and beverage, this charge is an industry standard associated with catering related supplies. This allows us not to charge you per place setting and equipment needed for the event. There may be some additional charges if other products may need to be rented out.