



# CATERING

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# HORS D'OEUVRES

*All trays and platters are designed to serve 50 people  
Pricing is per 50 pieces*

## **Fresh Vegetable Tray**

Market-fresh vegetables served with your choice of ranch or dill dip. 100.00

## **Mediterranean Platter**

Assorted grilled and roasted seasonal vegetables with hummus and pita chips, tabouli, and cucumber-yogurt sauce. 110.00

## **Fresh Fruit Tray**

An elegant display of seasonal fresh fruit served with a flavored yogurt dipping sauce. 100.00

## **Fruit and Cheese Platter**

Seasonal fresh fruit and assorted cheeses with crackers, served with a flavored yogurt dipping sauce 125.00

## **HOT HORS D'OEUVRES**

### **Bacon Wraps**

Portobello Mushrooms 75.00

Scallops 100.00

Water Chestnuts 75.00

### **Stuffed Mushrooms**

Sausage and Swiss 80.00

Artichoke Hearts and Parmesan 80.00

Seafood 90.00

### **Meatballs**

BBQ, Swedish, sweet and sour, teriyaki. 80.00

### **Chicken Wings and Drummies**

Served plain with ranch, BBQ, and buffalo sauces. 85.00

### **Bread Bruschetta**

Tomato, mozzarella and basil, or olive tapenade. 125.00

### **Baked Brie**

Baked or deep-fried brie en crouete trimmed with nuts, fresh fruit, and crackers. 125.00

### **Salmon Display**

One whole smoked salmon or 2 blackened salmon filets garnished with capers, chopped red onions, diced hard-boiled egg whites and yolks, and dill and scallion cream cheese spread. 175.00

# HORS D'OEUVRES

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## **Tuscan Antipasto Display**

Prosciutto, mortadella, cappicola, and hard salami with Kalamata olives, marinated artichokes, cherry peppers, and pepperoncini, served with crackers. 125.00

## **Artichoke and Sun-Dried Tomato Dip**

Served warm with assorted crackers and bread. 90.00

## **Aztec Dip Combo**

A layered Southwest treat of taco-seasoned cream cheese, Southwestern bean dip, guacamole, and salsa with tomatoes, black olives, and a Mexican blend of shredded cheese.

Served with tortilla chips. 120.00

Add chili con queso for .50 per person.

## **Assorted Mini Sandwiches**

An assortment of turkey, ham, and roast beef with your choice of American, Cheddar, provolone, or Swiss cheese, with lettuce and an herbed mayo. 100.00

## **COLD HORS D'OEUVRES**

### **Cocktail Sandwiches**

Smoked Turkey with Cranberry Mayo on a Mini Corn Muffin 125.00

Pecan-Cranberry Chicken Salad in a Bread Boat 150.00

### **Pinwheels**

Ham, Lettuce, Tomato, and Cheddar Cheese 90.00

Smoked Turkey, Swiss, Lettuce, and Tomato 90.00

Italian- Mozzarella, Salami, Olives, Lettuce, Tomato, and Cream Cheese 115.00

### **Cheese and Sausage Tray**

Our wonderful array of cheeses with summer sausage and Genoa salami, served with crackers and a mustard dipping sauce. 125.00

## **COLD HORS D'OEUVRES**

### **Deviled Eggs**

Traditional 60.00

### **English Cucumber Cups**

Pecan-Cranberry Chicken Salad 100.00

Crab and Shrimp Salad 125.00

### **Skewers**

Tortellini Marinated in Pesto Sauce 100.00

Seasonal Fruit Skewers with Berry Mascarpone 125.00

# HOT-PLATED LUNCHEONS

All hot-plated luncheons include a salad of mixed greens with garden vegetables, choice of dressing, fresh baked rolls and butter, coffee, and your choice of 2 complements (vegetable and starch).  
Pasta entrées come with chef's choice of complements.

*Limit of 2 selections per event*

*Gourmet Salads may be substituted for an additional 2.00 per person*

## **Spinach Salad**

Baby spinach with pear slices, Gorgonzola cheese, candied pecans, and raspberry vinaigrette.

## **Caesar Salad**

Crisp romaine lettuce, Grana Padano cheese, croutons, and cherry tomatoes.

## **Vegetables**

Maple-glazed baby carrots  
Broccoli and cauliflower medley  
Roasted vegetables  
Asparagus (additional 1.00 per person)  
Traditional green beans  
Latin corn

## **Starches**

Wild rice pilaf  
Jasmine rice pilaf  
Seasoned mashed potatoes  
Roasted new potatoes  
Mac and cheese  
Whipped sweet potatoes (additional 1.00 per person)

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# HOT-PLATED LUNCHEONS

*-continued-*

## **Chicken Breast Forester**

Seasoned chicken breast with mushroom cream sauce. 12.95

## **Chicken Dijonnaise**

Lightly breaded chicken breast with dijon cream. 12.95

## **Pecan-Crusted Walleye**

Lightly pecan-crusted native walleye filet served with maple honey butter. 14.95

## **Grilled Lime-Marinaded Salmon**

Lightly grilled lime-marinaded Atlantic salmon topped with a lime-scallion beurre blanc. 16.95

## **Roasted New York Strip Loin**

Air dried, seasoned, roasted slowly, and sliced thin. 15.95

## **Vegetable Rigatoni**

Kalamata olives, Roma tomatoes, spinach, portabella mushrooms, guacamole, fire-roasted peppers, and fresh herbs with rigatoni in a white wine butter sauce. 13.95

## **Quiche Lorraine**

Fresh prepared quiche, with your choice of vegetarian or meat. 12.95

## **Lasagna (Meat, Seafood, or Vegetarian)**

Layers of mozzarella, Parmesan, and ricotta cheese with marinara sauce and a breadstick. 11.95

## **Chicken Marsala**

Sautéed chicken breast in a marsala mushroom sauce. 11.95

## **Pork Roast**

Served with your choice of Door County cherry sauce or mushroom sauce. 11.95

## **Beef Burgundy Tips**

Tender beef sirloin simmered in a burgundy wine sauce.  
Served with your choice of egg noodles or white rice. 10.95

## **Glazed Baked Ham Steak**

Slow-cooked ham steak with a pineapple glaze and Potatoes O'Brien. 10.95

## **Teriyaki Grilled Shrimp Kabob**

Teriyaki-marinaded shrimp skewered with pineapple and bell pepper. 11.95

# LUNCHEON BUFFETS

## Deli Buffet

Mixed greens with seasonal vegetables and choice of dressing  
Pasta salad  
Sliced turkey, ham, and roast beef  
Tuna salad  
Sliced cheeses, tomatoes, onions, lettuce, pickles, and condiments  
Assorted breads and rolls  
10.95 per person  
25 person minimum

## Lunch Buffet 1

Luncheon buffet includes a choice of 4 complements,  
2 entrées from the Hot-Plated Luncheons menu and 2 sides,  
a salad of mixed greens with seasonal vegetables and your choice of dressing,  
and a dinner roll and butter.  
14.95 per person  
25 person minimum

## Build Your Own Taco Bar

Ground beef or blackened chicken. Choose either crispy taco shells or flour tortillas.  
Served with fiesta rice, shredded cheese, salsa, sour cream, black olives, lettuce, and tomatoes.  
Lunch 10.95 Dinner 12.95

## Build Your Own All-American Bar

Choose 2 meat options: hot dogs, hamburgers, brats.  
Served with garnishments of sliced red onions;  
Cheddar, American, and Swiss cheese; lettuce; tomatoes; and pickles.  
Followed by chips, baked beans, corn on the cob, and watermelon.  
Lunch 11.95 Dinner 13.95

## Build Your Own Hot Sandwich Bar

Choose 2 meat options: BBQ pork, baked chicken breast, Italian beef, roast beef.  
Served on a Kaiser roll with Cheddar, American, or Swiss cheese  
and accompanied by your choice of 2 sides: baked beans, coleslaw, mac and cheese, chips.  
Lunch 10.95 Dinner 12.95

## Build Your Own Pasta Bar

Your choice of 2 of the options listed below, served with a tossed salad and breadsticks.  
Marinara sauce with meatballs or sausage medallions on fettuccine  
Alfredo sauce with chicken or grilled vegetables on fettuccine  
Cheese tortellini with garlic sauce or marinara  
Meat or vegetarian lasagna  
Lunch 10.95 Dinner 13.95

## Piped Mashed Potato Martini Bar

Parmesan-garlic mashed potatoes piped into a martini glass with gravy, chives,  
diced bacon, mushrooms, caramelized onions, honey butter, and sour cream.  
Requires chef attendant at 25.00 per hour.  
Lunch 8.95 Dinner 10.95

# INTERACTIVE STATIONS

*9.95 per person - 25 person minimum*

## **Greens Include:**

Romaine, mixed baby greens, and spinach

## **Dressings Include:**

Caesar, ranch, French, and raspberry vinaigrette

## **Condiments Include:**

Onions, tomatoes, cucumbers, carrots, peppers, Cheddar and Parmesan cheese, olives, mushrooms, chicken, and shrimp

## **Mashed Potato Bar**

Mashed potatoes piped into martini glasses with gravy, chives, mushrooms, diced bacon, and caramelized onions.

*8.95 per person - 25 person minimum*

## **Carving Station**

*50 person minimum*

*Requires chef attendant at 25.00 per hour, 2-hour minimum*

Roasted Tenderloin	9.95 per person
Prime Rib of Beef	9.95 per person
Baked Ham	9.95 per person
Turkey Breast	9.95 per person
Pork Loin	10.95 per person

# DINNERS

All plated dinners include a salad of mixed greens and garden vegetables with your choice of 2 dressings and fresh baked rolls and butter.

## *Gourmet Salads (additional 2.50 per person)*

### **Spinach Salad**

Baby spinach with pear slices, Gorgonzola cheese, candied pecans, and raspberry vinaigrette.

### **Caesar Salad**

Crisp romaine leaves, croutons, and Grana Padano cheese.

### **Nicoise Salad**

Field greens with green beans, tomatoes, roasted potatoes, eggs, capers, Kalamata olives, and a mustard vinaigrette.

Complements (Choice of one vegetable and one starch)

## **VEGETABLES**

Maple-Glazed Baby Carrots  
Butternut Squash and Asparagus Medley  
Roasted Vegetables Asparagus  
Long Green Beans  
Broccoli and Cauliflower Medley  
Latin Corn

## **STARCH**

Wild Rice Pilaf  
Jasmine Rice Pilaf  
Roasted Red Potatoes  
Garlic Mashed Potatoes  
Whipped Sweet Potatoes  
Herbed New Potatoes  
Mac & Cheese

### **Grilled Salmon Steak**

Served with a choice of dijon tarragon sauce, teriyaki sauce, or a white wine dill sauce. 20.95

### **Baked Cod Almondine**

Baked in lemon and white wine with tossed almonds. 20.95

### **BBQ Ribs**

Slow-roasted ribs in hickory BBQ sauce. 19.95

### **Beer Battered Fried Shrimp**

Deep fried to a golden crunch and served with a cocktail sauce. 21.95



# DINNERS

*-continued-*

## Prime Rib

7 oz or 10 oz cut USDA choice prime rib served with an au jus and horseradish sauce. 19.95/24.95

## Roast Tenderloin

6 oz USDA choice tenderloin, slow-roasted with bearnaise sauce. 23.95

## Filet Mignon

Choice center cut 6 oz filet served with a bearnaise or peppercorn brandy sauce. 25.95

## Top Sirloin Steak

Topped with sautéed mushrooms and grilled onions. 20.95

## Mediterranean Kabob Combo

2 seasoned tenderloin tips and chicken breast skewered with vegetables. 20.95

## Chicken Oscar

Boneless chicken breast topped with crab meat and asparagus tips, served with a hollandaise sauce. 24.95

## Chicken Cordon Bleu

Open-faced cordon bleu topped with shaved ham and a Swiss fondue sauce with white wine and fresh peas, topped with crumbled bleu cheese and honey mustard. 19.95

## Chicken Wellington

Boneless chicken breast topped with mushrooms in a tarragon shallot reduction, wrapped and baked in a flaky pastry shell. 19.95

## Stuffed Pork Chop

A 10 oz center cut loin chop stuffed with apple-sage bread dressing with pork gravy. 19.95

## Pork Tenderloin

Served with a Door County cherry brandy sauce. 19.95

## Crab-Stuffed Lemon Sole

Baked in a white wine and served with a lemon cream sauce. 22.95

## Bacon-Wrapped Jumbo Shrimp

5 jumbo Gulf shrimp served with a tangy ginger-pineapple glaze. 22.95

# DESSERTS

## Cookies

Chocolate Chip, M&M's®, Sugar, Macadamia, Oatmeal Raisin. 1.00 each

## Bars

Assorted Delights and Sweets. 2.00 each

## Cheesecakes

Chocolate Truffle, New York Style, White Chocolate Raspberry, Totally Turtle,  
White Chocolate. 4.50 each slice

## Cakes

White Raspberry Cream Cake, Carrot Cake, Double Chocolate Cake,  
Midnight Cake. 4.00 each piece

# BEVERAGE MENU

## SIGNATURE COCKTAILS

*All Cocktails Priced at 10.00  
Signature Cocktails Subject to Change*

### Honey Mint Julep

Bulleit Rye, Sugar, Honey and Mint

### Mexican Chocotini

Patron XO Café, Godiva White Chocolate  
Liqueur and Cow Pie Liqueur

### Cucumber Citrus Cooler

New Amsterdam Gin Infused with Cucumber  
and Lemon, Tonic and Lemonade

### The Elder

Jameson, Chase Elderflower Liqueur, Soda,  
Bitters and Lemon

### Figenza Mule

Figenza Vodka, Ginger Beer and  
Orange Juice

### Strawberry Basil Mojito

Strawberry-Watermelon Kinky, Bacardi,  
Seltzer, Mint, Basil and Lemon Juice

### Amaretto Cherry Sour

Amaretto DiSaronno, Grenadine, Sour and  
Sierra Mist

## COCKTAILS

*All Rail Vodka, Rum, Whiskey or Brandy Priced at 5.00*

### VODKAS

Absolut	6.00
Belvedere	7.00
Deep Eddy	6.00
Grey Goose	7.00
Kettle One	6.00
Smirnoff	6.00
Titos	6.00

### WHISKEY/BOURBONS

Bulleit	7.00
Jack Daniels	6.00
Jim Beam	6.00
Grey Goose	6.00
Makers Mark	7.00
Jameson	6.00
Southern Comfort	6.00

### RUMS

Captain	6.00
Bacardi	6.00
Malibu	6.00

### GINS

Bombay Sapphire	6.00
Tanqueray	6.00

### BRANDY

Korbel	6.00
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# BEVERAGE MENU

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## BEER

*Micro Options Chosen by Guest  
Domestic Half Barrel Priced at 300.00*

Domestic Draft  
5.00

Bud Light Bottle  
5.00

Micro Brew Draft/Bottle  
6.00

Coors Light Bottle  
5.00

Miller Lite Bottle  
5.00

Corona Bottle  
6.00

## WINE

*All Wines Priced at 7.00/25.00*

### WHITE

Drumheller Chardonnay  
Columbia Valley, Washington

Benvolio Pinot Grigio  
Friuli-Venezia Giulia, Italy

Nicolas Sauvignon Blanc  
Willamette Valley, Oregon

14 Hands Moscato  
Columbia Valley, Washington

### RED

Chloe Pinot Noir  
Monterey County, California

Valcantara Garnacha  
Cariñena, Spain

14 Hands Cabernet Sauvignon  
Columbia Valley, Washington

Callia Alta Malbec  
San Juan, Argentina