Holy Wisdom Monastery
4200 County Road M, Middleton, WI 53562
Website: www.holywisdommonastery.org

Phone: 608.836.1631 x100
Email: blivingston@holywisdommonastery.org
Appetizers - $6.50 per person (pick 2)

Each additional appetizer +$3 per person

Seasonal Sliced Fresh Fruit - Variety of seasonal melons and berries. May include pineapple, citrus, grapes and/or other fruit.

Wisconsin Cheese Tray with Crackers - Variety of cheddar, Swiss, pepperjack, Colby and provolone, served with assorted crackers. + $1 per person to add summer sausage.

Fresh Vegetable Tray with Dip - Variety of carrots, celery, broccoli, cauliflower and cherry tomatoes served with a creamy herb dip

Antipasto Tray - Salami, provolone cheese, black and green olives, marinated artichokes, cherry tomatoes and pepperoncini

Mediterranean Tray - Roasted garlic hummus, baba ghanoush, kalamata olives and feta cheese, served with pita

Meatballs (+$1 per person) - choose from Swedish or BBQ

Chicken Sate (+$1 per person) - marinated chicken on skewers, served with peanut sauce
Entrées - $22+ per person

Choice of two entrées, two sides (one starch and one vegetable), tossed salad with dressing, homemade rolls, biscuits, or French bread with butter, choice of dessert, water, and coffee. Additional sides +$1 per person, per side.

Breakfast menu available upon request.

**Beef**

Old Fashioned Beef Pot Roast

*Beef roast seared and braised slowly in wine and pan gravy*

Meat Loaf

*Homemade beef meatloaf with your choice of savory red glaze or rich beef gravy*

Burgundy Beef Tips

*Fresh-cut sirloin tips seared with garlic and herbs, braised in burgundy wine, caramelized onions, and rich beef stock*

Grilled Sirloin Steak (+$2 per person)

*Fresh-cut choice sirloin steak grilled medium rare, served with a mushroom and beef demi glaze*

**Chicken**

Roasted Chicken with gravy

*Marinated bone-in chicken seasoned and roasted, served with a pan sauce*

Braised Chicken Hunter

*Bone-in chicken braised in a mushroom, pepper, and red wine sauce*

Lemon Chicken

*Grilled chicken breast with a lemon marinade*

Roast stuffed breast of chicken (+$2 per person)

*Tender chicken breast stuffed with sliced mushrooms and Swiss cheese, wrapped in bacon*

Homemade Chicken Parmesan

*Tender chicken breast breaded and baked, topped with homemade basil marinara and mozzarella cheese*
Pork

Roast Pork Loin

Pork loin marinated in mustard and rosemary, slow roasted, sliced thin, served with a pan sauce

Center Cut Pork Chop

Marinated, grilled pork chops served with country gravy

Stuffed Pork Chops (+$2 per person)

Boneless, center-cut pork cutlet butterflied and stuffed with bread and sage dressing, served with pork gravy

Sliced Ham

Whole ham braised in red wine, brown sugar, orange, and cranberry, sliced thin

Fish and seafood

Door County Style Butter Braised White Fish

Choice white haddock braised in Wisconsin butter, served with lemon and tartar sauce

Baked Salmon Fillets (+$2 per person)

Fresh salmon seasoned and roasted, served with lemon and rémoulade sauce

Oven Fried Fish with Tartar Sauce

Hand breaded and oven fried haddock, served with lemon and tartar sauce

Meatless Options

Stuffed Peppers (Vegan)

Barley and lentil stuffed roasted peppers with a fragrant, slow-cooked tomato sauce made with peppers, oregano, and garlic

Eggplant Parmesan (Vegetarian)

Breaded, baked eggplant topped with homemade basil marinara and mozzarella cheese

Vegetarian Lasagna

Spinach and cheese lasagna made with homemade marinara sauce and parmesan cheese
**Starch Choices**

Seasoned Baked Potatoes
Roasted Baby Yukon Gold Potatoes
Mashed Potatoes
Rice Pilaf
Steamed Jasmine or Brown Rice
Pasta with Marinara
Macaroni and Cheese

**Vegetable Choices**

Steamed Mixed Seasonal Vegetables
Whole Green Beans
Peas and Carrots
Corn Pudding
Corn O’Brien
Roasted Winter Squash

**Dessert Choices**

Lemon Bars
Brownies
Brookie Bars
7 Layer Bars
Chocolate Chip Cookies
Peanut Butter Cookies
Oatmeal Cookies
Seasonal Fruit Cobbler (GF)

*All prices listed subject to change.*