



*Holy Wisdom Monastery*

## **2023 Wedding & Special Event Menu**



Holy Wisdom Monastery  
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## **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.**