

**kitchen**  
GARVER

2026

CATERING  
*at Garver*





Locally  
SOURCED DIVERSE CUISINE  
Crafted IN-HOUSE

Our in-house culinary team creates flavor-forward, thoughtful dishes designed to complement every kind of gathering, from corporate meetings to milestone celebrations. We prioritize hand-crafted menus and seamless service, so hosting feels effortless.

## What's Included with **kitchen**<sup>GARVER</sup>

### CUSTOM OFFERINGS

### DIETARY ACCOMMODATIONS

*Inclusive menu options (veg, vegan, gf, etc.)*

### TABLES AND CHAIRS

*Up to 220 guests*

### DINNERWARE

*Vintage mismatch plates, silverware, water goblets, and service platters (Valued at \$12 per person!)*

### Dietary Key:

*vegan = vegan*

*veg = vegetarian*

*gf = gluten free*

*df = dairy free*

*nf = nut free*

*Events booked less than 2 weeks ahead of time are subject to a chef's choice menu.*

*Pricing subject to change based on current market values.*

# GRAZING

Small (25-30 servings) | Large (50-65 servings)

## Crisp Vegetable Platter

- Served with house made ranch (veg, gf, df) or hummus (vegan)

\$150 | \$300

## Roasted Vegetable Platter

- Broccoli, cauliflower, carrots, and seasonal vegetables; Topped with parmesan cheese\* and balsamic glaze (veg, gf) \*can be df/vegan

\$150 | \$300

## Fruit Platter

- Fresh fruit with Greek yogurt dip (veg, gf)

\$175 | \$350

## Cheese Platter

- Chef selection of 3-4 WI cheeses served with crackers, sourdough toast, house made jam, house made pickles, and marinated olives (veg, gf without crackers)

\$250 | \$500

## Charcuterie and Cheese Platter

- Chef selection of cured meat, WI cheeses, marinated olives, house made pickles, dried fruit, crackers, crostini and house made jam (gf without crackers)

\$300 | \$600

## Garver Supper Club Platter

- Summer sausage, fresh cheese curds, variety of spreads, variety of pickles, crostini, and crackers (gf without crackers)

\$300 | \$600



# DIPS

## Spinach Artichoke

\$200 | \$400

- Served with house made tortilla chips or crostini (veg, gf)

## Taco

\$200 | \$400

- Black beans, jalapeño cream cheese, tomatoes, onions, shredded cheddar cheese and lettuce served with tortilla chips (veg, gf)

## Buffalo Chicken

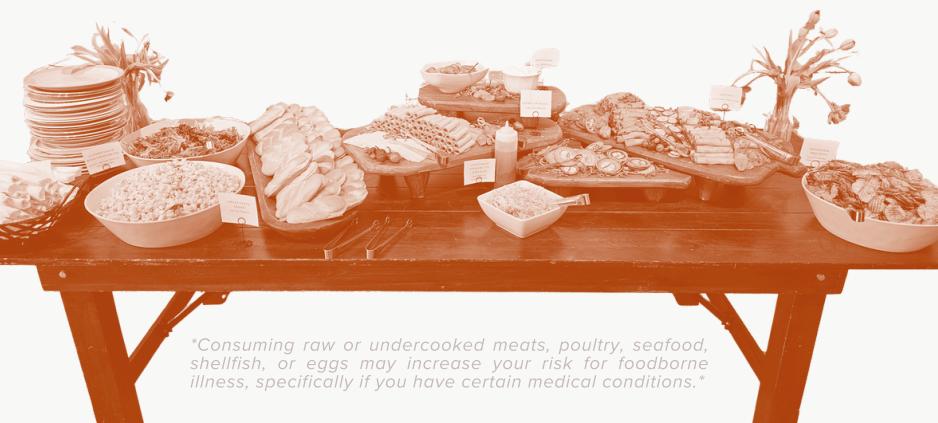
\$225 | \$450

- Cream cheese, shredded chicken, onions, blue cheese and house made ranch served with tortilla chips and potato chips (gf)

## Salsa & Guac

\$150 | \$300

- Fresh house made salsa and guacamole served with tortilla chips (vegan, df)



\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk for foodborne illness, specifically if you have certain medical conditions.\*



# SMALL BITES



<b>Stuffed Peppadew</b> (veg, gf)	2 for \$3	<b>Shrimp Cocktail</b> (df, gf)	\$3
• Sheep's milk cheese, herbs			
<b>Classic Deviled Egg</b> (veg, df, gf)	\$3	<b>Crab Rangoon</b>	\$3
• Served with sweet chili sauce		• Served with sweet chili sauce	
<b>Falafel Fritter</b> (veg)	\$3	<b>Buffalo Chicken Rangoon</b>	\$3
• Served with dill yogurt sauce		• Served with house made ranch	
<b>Pretzel Bite</b> (veg)	\$3	<b>Meatball</b>	\$4
• Served with jalapeño cheese sauce		• Marinara, BBQ or Swedish	
<b>Vegetable Spring Roll</b> (vegan, df)	\$3	<b>Bacon Wrapped Date</b> (gf)	\$4
• Served with sweet chili sauce		• Applewood smoked bacon and feta	
<b>Roasted Vegetable Skewer</b>	\$3	<b>Stuffed Mushroom</b> (gf)	\$4
• Served with spiced aioli (veg, df, gf)		• Crab, spinach, herbed cheeses	
<b>Caprese Skewer</b> (veg, gf)	\$4	<b>Shrimp Spring Roll</b> (df, gf)	\$4
		• Served with sweet chili sauce	
<b>Watermelon Skewer</b> (veg, gf)	\$4	<b>Salmon Cucumber Bite</b> (gf)	\$4
• With feta and balsamic glaze			
<b>Vegetable Tartlet</b> (veg)	\$4	<b>Korean Chicken Skewer</b> (df)	\$4
• Roasted vegetables, feta, spicy honey			
<b>Peach Tartlet</b> (veg)	\$4	<b>Fried Fish Bite</b> (df without tartar)	\$4
• Whipped ricotta, peach, balsamic glaze		• Served with tartar sauce	
<b>Fried Cheese Curds</b> (veg, gf)	\$4	<b>Phyllo-Wrapped Hot Dog</b>	\$4
• Served with house made ranch		• Served with dijon mustard	



# HANDHELD S

<b>Classic Bruschetta</b> (vegan, df)	\$4
• Tomatoes, basil and balsamic glaze	
<b>Caponata Bruschetta</b> (veg)	\$4
• Classic Italian mixed vegetables topped with feta	
<b>Moroccan Chicken Bruschetta</b>	\$5
• Pecans, cranberries, herbs, yogurt, and spices	
<b>Smoked Salmon Bruschetta</b>	\$5
• Cream cheese, tomatoes, pickled onions and herbs	
<b>Caprese Sliders</b> (veg)	\$4
• Pesto, tomatoes, fresh mozzarella, basil, and balsamic glaze on brioche bun	
<b>Fried Chicken Sliders</b> (df)	\$5
• Tempura chicken, spicy honey, house made pickle and chipotle aioli on brioche bun	
<b>BBQ Pulled Pork Sliders</b>	\$5
• Slow cooked pork shoulder BBQ sauce, fresh coleslaw and house made pickles on brioche bun	
<b>Mini Cheeseburger</b>	\$6
• Black angus ground beef, American cheese, garlic aioli and house made pickles on brioche bun	
<b>Cheese Flauta</b> (veg, gf)	\$3
• Served with refried bean dip	
<b>Potato &amp; Beef Flauta</b> (gf)	\$3
• Served with refried bean dip	
<b>Korean Taco</b> (vegan)	\$4
• Korean tofu with gochujang sauce, pickles, onions, and root vegetables	
<b>Potato &amp; Cheese Empanada</b> (veg, gf)	\$6
• Served with avocado salsa	
<b>Chicken Tinga Empanada</b> (df, gf)	\$7
• Served with avocado salsa	
<b>Street Corn Quesadilla</b> (veg)	\$24/ dozen pieces
• Menonita cheese, grilled corn, scallions, tomatoes	
<b>Chicken Quesadilla</b>	\$36/ dozen pieces
• Chicken tinga with scallions and chihuahua cheese	

# FOOD STATIONS

Great for cocktail hour, receptions, or late night snack.

## Taco Bar

**Appetizer:** 2 tacos per person at \$22

**Lunch/Dinner:** 3 tacos per person at \$25

- Choose 2: Asada, al pastor, braised beef, chicken tinga, braised pork, roasted cauliflower with romesco
- Choose 2: Spanish rice, Mexican street corn, refried beans
- Six inch flour or corn tortillas or half and half
- Pickled onions, cilantro, sour cream, house salsa, limes
- Add cheese \$1
- Add guacamole: market price

## Nacho Bar (gf)

\$10 per person

- Choose 1: chicken tinga or ground beef or black beans
- Tortilla chips, jalapeño cheese sauce, tomatoes, onions, cilantro, sour cream, house salsa

## Mac and Cheese Bar

\$16 per person

- Cavatappi in a creamy blend of Wisconsin cheeses topped with toasted breadcrumbs
- Toppings: bacon crumbles, steamed broccoli, crispy shallots, chives, hot sauce
- Add BBQ pulled pork \$4
- Add braised beef short rib \$12

## Pasta Bar

\$35 per person

- Served with dinner rolls, butter, parmesan cheese, and red pepper flakes
- Choose 1: house salad with ranch or citrus vinaigrette or Caesar salad (veg)
- Choose 2: pasta/sauce combinations. Pasta served lightly sauced with extra sauce on the side.
  - **Pasta:** Cavatappi, linguini, cheese tortellini, bowties, gluten-free fusilli (+\$1)
  - **Sauce:** Garlic alfredo, creamy pesto (nf), signature tomato sauce, beef bolognese
  - Substitute Veggie or Meat Lasagna (+3) for one pasta choice.
- Choose 2: toppings: steamed broccoli, sautéed mushrooms, primavera vegetable medley (zucchini, onion, cherry tomato), fresh arugula, Italian sausage, lemon herb cannellini beans, grilled chicken breast (+3), grilled shrimp (+6)

# FOOD STATIONS

continued.

## Slider Station

\$10 per person

- Choice of 2: sliders served with house made crispy potato chips
  - Caprese sliders (veg)
    - Pesto, tomatoes, fresh mozzarella, basil, balsamic glaze on brioche bun
  - Fried chicken sliders (df)
    - Tempura chicken, spicy honey, house made pickle, chipotle aioli on brioche bun
  - Mini cheeseburger
    - Black angus ground beef, American cheese, garlic aioli, pickles on brioche bun
  - BBQ pulled pork sliders
    - Slow cooked pork shoulder BBQ sauce, fresh coleslaw, pickles on brioche bun

## BBQ Picnic Station

\$35 per person, Can also be served family style

- Cornbread and coleslaw
- Choose 2: BBQ pulled pork, grilled brats, beef brisket, BBQ chicken thighs, corned beef, BBQ ribs (+\$3), grilled bam bam shrimp (+\$8)
- Choose 2: Garlic mashed potatoes, red potato salad, mac and cheese, baked potato, frijoles charros (available veg), Mexican sweet corn, grilled seasonal vegetables, grilled asparagus (seasonal), corn on the cob, loaded mashed or baked potato with bacon, cheese, and chives (+\$2)

## Supper Club Station

\$24 per person

- Variety of Wisconsin cheeses, house made spreads, and pickled vegetables
- Choose 2: Classic deviled eggs, shrimp cocktail shooters, herbed cheese stuffed peppadews
- Choose 2: Stuffed mushrooms with crab, spinach and herbed cheese, smoked salmon cucumber bites, Wisco skewer (summer sausage, fresh cheese curd, cornichon pickle), fried cheese curds



# FOOD STATIONS

continued.

## Korean Station

\$25 per person

- Choose 2:

- Korean chicken wings: Gochujang sauce, scallions, sesame seeds, cilantro, Thai chili
- Korean BBQ ribs: Crispy rib tossed in Chef Fredo Korean BBQ sauce, sesame seeds, cilantro, Thai chili
- Korean street taco: Korean tofu or pork with gochujang sauce, pickles, onions, root vegetables

- Choose 1:

- Asian Bibimbap Bowl\*: Root vegetables, sautéed spinach, gochugaru cucumber, fresh cilantro, sesame seed, soft boiled egg, sticky rice, gochujang sauce with spicy tofu or spicy pork
- Bulgogi Beef Bowl\*: Sautéed bell peppers, broccoli, onion, beef strips, bulgogi sauce, cilantro, sesame seeds, scallions with sticky rice.
- Chicken Kong Pao Bowl\*: Broccoli, bell peppers, cilantro, dried Thai chili peppers, onion, scallion, peanuts, sweet chili sauce with sticky rice.

◦ \*Mini bowls available for appetizer stations\*



We loved the individualized menu planning and everyone commented on how good the food was! We also liked that so much of the vendors/coordination could go through Garver.

– Cora & David



## CREATE YOUR OWN FAMILY STYLE, BUFFET, OR PLATED DINNER

- *Plated available for up to 130 guests. Priced at single entrée rate with \$5 upcharge for under 80 guests, \$10 upcharge for over 80 guests.*
- *All meals served with dinner rolls and butter.*

# TIER 1

**\$37/\$46 per person**

### Salad

- Choose 1:
  - *Classic Caesar (veg)*
    - *Croutons, shaved parmesan, house made dressing*
  - *Mixed Green Salad (vegan, df, gf)*
    - *Cherry tomato, onion, shredded carrot, house made ranch or citrus vinaigrette*
  - *Kale Brussel Salad (veg, gf)*
    - *Grated parmesan, toasted pepitas, citrus vinaigrette*

### Sides

- Choose 2:
  - *Classic Mashed Potatoes (veg, gf)*
  - *Garlic Green Beans (vegan, df, gf)*
  - *Herb Roasted Red Potatoes (vegan, df, gf)*
  - *Street Corn with butter and parmesan cheese (veg, gf)*
  - *Steamed Broccoli (vegan, df, gf)*
  - *Roasted Seasonal Vegetables (vegan, df, gf)*
  - *Mac and Cheese (veg)*

### Entrée

- *1 for \$37 or 2 for \$46*
  - *Lemon Herb Baked Cod with citrus herb velouté sauce (can be gf)*
  - *Herb Roasted Pork Tenderloin with apple cider sauce (gf, df) OR house made BBQ sauce (gf)*
  - *Creamy Pesto Cavatappi with green peas, tomatoes, parmesan, herbs (veg, nf)*
  - *Korean Rice Bowl with tofu (vegan) OR pork belly, root vegetables, broccoli, sesame seeds, cilantro and gochujang sauce (gf, df)*
  - *Roasted Chicken Thigh with choice of white wine demi-glace, chimichurri, or rosemary mushroom cream sauce (+2)*
  - *Cauliflower Steak with romesco sauce and parmesan cheese (veg)*

## CREATE YOUR OWN FAMILY STYLE, BUFFET, OR PLATED DINNER

- *Plated available for up to 130 guests. Priced at single entrée rate with \$5 upcharge for under 80 guests, \$10 upcharge for over 80 guests.*
- *Dinner rolls with butter*

## TIER 2

**\$42/\$54 per person**

*Can include items from Tier 1.*

### Salad

- Choose 1:
  - *Garver Fall Salad (veg, gf)*
    - *Mixed greens, apples, cranberries, walnuts, blue cheese, oregano vinaigrette*
  - *Garver Summer Salad (veg, gf)*
    - *Arugula, watermelon, feta, onion, balsamic reduction*
  - *Bacon Spinach Salad (veg, gf)*
    - *Onion, toasted pepitas, goat cheese, tomato, citrus vinaigrette*

### Sides

- Choose 2:
  - *Garlic Orzo Salad with grilled corn, charred sugar snap peas, cherry tomatoes and baby spinach tossed in a citrus vinaigrette (vegan, df)*
  - *Huancaina Fingerling Potatoes (gf, veg)*
  - *Spanish Rice (vegan, gf)*
  - *Roasted Brussels Sprouts with balsamic glaze (veg)*
  - *Steamed Broccoli with cheese and bacon*
  - *Grilled Asparagus with lemon (veg)*

### Entrée

- *1 for \$42 or 2 for \$54*
  - *Braised and Seared Pork Belly with chocolate mole sauce (df)*
  - *Acorn Squash stuffed with quinoa, seasonal vegetables, parmesan cheese topped with balsamic glaze (veg, gf) can be vegan*
  - *Braised Black Angus Sirloin with choice of pinot noir demi-glace, chimichurri, garlic herb butter (+1), bordelaise (+1), or bourbon peppercorn sauce (+2)*
  - *Chicken Marsala (can be gf)*
  - *Shrimp and Cod Cioppino served with white rice (df, gf)*

## CREATE YOUR OWN FAMILY STYLE, BUFFET, OR PLATED DINNER

- *Plated available for up to 130 guests. Priced at single entrée rate with \$5 upcharge for under 80 guests, \$10 upcharge for over 80 guests.*
- *Dinner rolls with butter*

## TIER 3

**\$52/\$68 per person**

*Can include items from Tier 1 and 2.*

### Salad

- Choose 1:
  - *Panzanella Salad (veg)*
    - *Mixed greens, garlic croutons, basil, fresh mozzarella, tomatoes, onion, honey balsamic vinaigrette*
  - *Mediterranean Salad (gf, veg or vegan upon request)*
    - *Tomatoes, cucumber, shaved onion, feta cheese, Sicilian olives, salami, oregano vinaigrette*
  - *Prosciutto Cantaloupe Salad (gf)*
    - *Arugula, fresh mozzarella, mint, citrus balsamic reduction*

### Sides

- Choose 2:
  - *Creamy Polenta with aged sharp cheddar cheese (veg, gf)*
  - *Garlic Broccolini with parmesan and balsamic reduction (gf, df, veg)*
  - *Confit Garlic Yukon Mashed Potatoes with truffle oil drizzle (gf, veg)*
  - *Roasted Brussels Sprouts with bacon and balsamic glaze (gf, df)*
  - *Lemon Prosciutto Grilled Asparagus (df, gf)*

### Entrée

- *1 for \$52 or 2 for \$68*
  - *Herb Roasted Prime Rib with pinot noir demi glace (gf, df)*
  - *Lemon Herb Baked Norwegian Salmon with beurre blanc (gf)*
  - *Braised Short Rib with bordelaise sauce (gf, df)*
  - *Chiles Rellenos (veg, gf)*
    - *Poblano peppers stuffed with menonita cheese, corn, green peas, carrots and chipotle tomato sauce*
  - *Vegetable Risotto (veg, gf) can be vegan*
    - *Seasonal vegetables, parmesan cheese*



# DESSERTS

Chocolate Truffles	\$2
Carrot Cake Bites	\$3
Chocolate Chip Cookie	\$3
Snickerdoodle Cookie	\$3
Lemon Lavender Cookie	\$3
Brownies (Plain or Turtle)	\$4
Citrus or Citrus Almond Bars <i>with Shortbread Crust</i>	\$4
Sicilian Lemon Pudding Shooter	\$5
Fresca Con Crema Shooter	\$5
Cheesecake Shooter	\$5
Key Lime Shooter	\$5
S'more Shooter	\$5

*Minimum order of 12 for any individual item.*



# FAQ'S

## Are there staffing fees?

Yes. Professional event staff is required and charged hourly based on service style and timeline. Our seasoned staff will orchestrate setup, service, and breakdown seamlessly for your event.

- Event Lead: \$45/hour
- Wait Staff: \$30/hour per staff
- Buffet: 1 wait staff per 20 guests
- Family Style: 1 wait staff per 15 guests
- Plated Dinner: 1 wait staff per 10 guests
- Bar Staff: \$35/hour per staff

## Are there any other fees?

Yes, see full list of fees below.

- Administration Fee: 12% Based on the total cost of food, beverage, and staffing. The administrative fee is not a gratuity and serves to offset ancillary expenses associated with planning and management of the event.
- Credit Card Processing Fee: 3% (waived if paid by check or ACH)
- Tax: 5.5% sales tax will be added to the catering total.
- Gratuity: We charge an hourly rate for staffing. Gratuity is graciously accepted and should be added at the discretion of the customer.
- Minimum: On Saturdays, a food and beverage minimum of \$10,000 is required for hosted events in the atrium. Minimums vary on all other spaces and days and typically range from \$250 - \$5000.
- Cake Cutting Fee: Sheet cake cutting is \$1 per guest, tiered cake (or combo) starts at \$3 per guest.

## How does Garver Kitchen accommodate allergies and dietary needs?

Substitutions are available to accommodate allergies and dietary needs. Our kitchen does contain nuts and gluten. Items noted as nut-free or gluten-free may have come in contact with nut or gluten foods. Serious celiac and nut allergy preparations are available upon request.

## What's needed from me?

Secure your date with your Venue Coordinator and schedule your catering details meeting to get started.

- All food orders AND final guest count need to be finalized 21 business days prior to your event.

## Are outside caterers allowed?

Outside desserts from a licensed kitchen are allowed.

- A label listing all ingredients is required.

Other Garver Feed Mill tenants (Ian's Pizza, Calliope Ice Cream, and Ledger coffee) may also be used to enhance your event. Purchases from other tenants do not count towards your food and beverage minimum.

## OPTIONAL TASTINGS

Features 5 dishes from your confirmed menu. Starting at \$200 (for up to 4 people).

## CONTACT US

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