

CONCERTS ON THE SQUARE CATERING INFORMATION

Heritage Tavern & Heritage Catering offer Concerts on the Square table patrons a unique opportunity to enjoy farm-to-table Modern American cuisine at every concert.

Table patrons can choose from three menus:

Unique Tasting Menu for each Concert

A La Carte Menu available all season long

Heritage BBQ Box, a complete picnic-style meal

FOOD & BEVERAGE SERVICE

Food service is served "family style".

Portions will be generous and recommended for five people. Please consider the number of guests at your table when placing your order.

Choose from unique, weekly pre-fixe Tasting menus, build-your-own options from the A La Carte Menu, a complete picnic-style BBQ Box, or mix and match from each menu.

We've made every effort to provide a variety of menu options to avoid potential allergies and dietary restrictions. Please confirm your guests' dietary needs when placing your order. We are happy to make accommodations when necessary.

Beverages are available for pre-purchase. A limited Beverage Menu will be offered for patrons to order additional beverage at each Concert.

A credit card must be on file and approved for additional purchases.

Cash sales are not permitted.

ORDERING

The online ordering platform will open in June. Patrons will be notified by email when the platform is live and orders can start to be placed.

Prior to ordering, confirm the section and table number you are ordering for. Complete one order per every concert date.

Our teams work all week long to prepare for each concert.

To best prepare, orders are due no later than 12pm on the Sunday before each concert.

Local sales tax and a 20% service fee will be added to every order.

Payment in full is required at the time of purchase.

All orders are non-refundable. Should unplanned circumstances arise, we will consider order transfers from week-to-week on a case-by-case basis.

**Place your order at
heritagecateringmadison.com/concert**

If you have questions or need to make edits to any order, please contact concert@heritagecateringmadison.com or call 608-283-9500 ext. 2.



CONCERT DAY TIMELINE

Our service team is dedicated to providing all table patrons with prompt service! Please offer grace and patience as we serve 350-500 guests each concert in a timely manner. We will follow this general timeline:

5:30pm: The floor opens for patrons. Upon arrival, a dedicated Table Captain will greet and offer pre-ordered beverages. These are placed in an iced cooler by each table. Table Captains will remain on the floor and assist patrons until the Concert begins.

5:45pm: Pre-set appetizers served

6:15pm: Small Plates & Salads served

6:30pm: Large Plates served

6:58pm: Heritage team exits floor; service is suspended.

7:00pm: Concert begins; enjoy the show!

~7:40pm: Intermission. Table Captains will assist patrons with additional beverage orders while our serving team will discard used service items. Desserts are served promptly after.

~8:00pm: Intermission concludes. Heritage team exits floor; service is suspended.

~8:30pm: Concert ends. Table Captains will assist patrons with any final requests, such as to-go boxes. The serving team will discard used service items.

CONCERT RESCHEDULE

In the event that the Wisconsin Chamber Orchestra reschedules a concert, all orders will be transferred to Thursday's rain date concert. Should you be unable to attend Thursday's concert, your order can be picked up from the Heritage Catering (Fitchburg) on Thursday. We will notify all patrons by email about the change in plans and provide pick-up options. Please notify our team right away if you are unable to attend the rescheduled concert and would like to schedule a pick-up time at concert@heritagecateringmadison.com.

CONCERT CANCELLATION

Our team prepares all week for the large food services and are unable to prevent acts of God from occurring, nor able to save food from spoiling.

In the event that the Wisconsin Chamber Orchestra cancels a concert, all orders can be picked up at Heritage Catering (Fitchburg) on Thursday evening or Friday, as all orders are non-refundable. We will notify all patrons by email with pick-up options and request a pick-up date and time.

We are happy to donate your order to a local charity or organization of your choice if you are unable to benefit from the food.





CONCERTS ON THE SQUARE

TASTING MENU

June 25, 2025

\$70/person

All items are served family-style and plated to serve five guests.

Recommended Wine Pairing: Diora Chardonnay, Monterey, California

STARTERS

Shrimp Cocktail

lemon, parsley, house cocktail sauce (gf, df)

Heritage Deviled Eggs

assorted flavors (gf, df, v)

Grilled Caesar Salad

*gem Romaine, Madison Sourdough crouton,
Sarvecchio, creamy dressing*

MAIN

Beef Tenderloin al a "Oscar"

roasted beef tenderloin, crab, bearnaise, demi-glace (gf)

Fox Heritage Farms Bacon Wrapped Asparagus

chili gastrique (gf, df)

Pomme Mousseline

(gf, v)

DESSERT

Dark Chocolate Mousse

vanilla chantilly, macerated summer berries (gf, nf, v)

A 20% service fee and 5.5% sales tax are applied to all orders.
Payment due in full prior to the event.



CONCERTS ON THE SQUARE

TASTING MENU

July 2, 2025

\$70/person

All items are served family-style and plated to serve five guests.
Recommended Wine Pairing: Chateau Virecourt Pillebourse Bordeaux Blend

STARTERS

Wedge Salad

*baby gem lettuce, bacon lardon, Stalzy's rye crouton,
Roth Moody Bleu, heirloom tomato dressing*

Crispy Chicken Wings

herb & citrus brined, assorted sauces (gf)

Wisconsin Crudite Platter

*Hook's aged cheddar, fresh & pickled vegetables,
buttermilk dressing, Fox Heritage Farms summer sausage,
artisan crackers*

MAIN

Smoked Berkshire Pork Porterhouse

smoked demi-glace (df, gf)

German Potato Salad

gem potatoes, bacon dressing, fresh herbs (df, gf)

Summer Vegetable Slaw

Farmer's Market vegetables, creamy dressing (gf, v)

Corn Fritters

chili-aioli (v)

DESSERT

Lemon Strawberry Cake

vanilla crème anglaise, brown sugar-oat streusel (nf, v)

A 20% service fee and 5.5% sales tax are applied to all orders.
Payment due in full prior to the event.



CONCERTS ON THE SQUARE

TASTING MENU

July 9, 2025

\$70/person

All items are served family-style and plated to serve five guests.

Recommended Wine Pairing: Domaine du Salvard Rose, Loire Valley, France

STARTERS

Spinach & Artichoke Bread Bowl

Madison Sourdough Boule (v)

Lyonnaise Salad

*frisee, Boston bibb, poached egg, pickled leek, baguette tuile,
bacon-citrus vinaigrette (df)*

Smoked Whitefish & Crab Cakes

remoulade (df, p)

MAIN

Chicken ala Keene

*sherry cream sauce, foraged mushrooms, caramelized market
vegetables, herb salad (gf)*

Rosti Potato

shallot, garlic, thyme, parmesan (gf, v)

DESSERT

Cherries Jubilee

vanilla shortbread, Door County cherries (nf, v)

Macarons

assorted flavors (gf, v)

A 20% service fee and 5.5% sales tax are applied to all orders.
Payment due in full prior to the event.



CONCERTS ON THE SQUARE

TASTING MENU

July 16, 2025

\$70/person

All items are served family-style and plated to serve five guests.

Recommended Wine Pairing: Domaine Talmard Macon Chardonnay, Burgundy, France

STARTERS

Tarte Flambee

bacon, chive, caramelized onion, fromage blanc

Ratatouille Platter

*tomato, zucchini, eggplant, red pepper,
Humboldt Fog, grilled sourdough (v)*

French Garden Salad

*gem lettuce, bibb heart, petite vegetables,
walnut-olive oil vinaigrette (gf, vg)*

MAIN

Salmon Meuniere

brown butter, lemon, parsley (p)

Vienna Field Potato Salad

shallot, chive, creamy dressing (gf, v)

Hericot Verts

sauce vierge (gf, vg)

DESSERT

Pistachio Cream Tart

chocolate ganache, strawberry (v)

A 20% service fee and 5.5% sales tax are applied to all orders.
Payment due in full prior to the event.



CONCERTS ON THE SQUARE

TASTING MENU

July 23, 2025

\$70/person

All items are served family-style and plated to serve five guests.

Recommended Wine Pairing: Balletto Pinot Noir, Russian Valley, California

STARTERS

Truffled Popcorn
fresh herbs, Sarvecchio (gf, v)

Stuffed Mushrooms
Fox Heritage Farms Bacon, Roth Moody Bleu, herb gremolata

Heirloom Tomato Salad
*squash blossom, ricotta, candied lemon, Spanish olive,
Coppa vinaigrette, toasted almond, baby greens (gf)*

MAIN

Smoked Beef Short Rib
smoked jus (df, gf)

Pearl Couscous & Carmelized Market Vegetables
fresh herbs, citrus (df, v)

Garlic Naan
sumac, garlic butter (v)

DESSERT

Chocolate Lava Cake
whipped creme fraiche, raspberry coulis (nf,v)

A 20% service fee and 5.5% sales tax are applied to all orders. Payment due in full prior to the event.



CONCERTS ON THE SQUARE

TASTING MENU

July 30, 2025

\$70/person

All items are served family-style and plated to serve five guests.

Recommended Wine Pairing: Mericau Pinot Noir, Loire Valley, France

STARTERS

Beet Cured Smoked Salmon

blini, creme fraiche, smoked trout roe, house pickles, crackers

Pork and Beef Pelmeni

sour cream, chili

Roasted Beet Salad

*poached figs, pickled rhubarb, aged goat cheese, rye crouton,
red wine vinaigrette (v)*

MAIN

Grilled Beef Striploin

mushroom cream sauce (gf)

Roasted Wild Mushrooms

pine nut, Sarvecchio, fresh herbs (gf, v)

Cabbage Roll

*khrenovia sauce, ancient grains, market vegetables,
herb salad (gf, vg)*

DESSERT

German Style Cheesecake

summer berry medley (nf, v)

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CONCERTS ON THE SQUARE

A LA CARTE MENU

All items are served family-style and plated to serve five guests.

PRESET

Wisconsin Snack Mix, Honey & Chili Roasted Nuts, Pickled Market Vegetables (v)
\$45

SMALL PLATES

Gem Lettuce Wedge Salad <i>blue cheese dressing, carrot, radish, bacon lardon, rye crouton, cherry tomato vinaigrette</i>	\$58	Cheese & Charcuterie Plate <i>local Wisconsin cheeses and artisan charcuterie with traditional accompaniments</i>	\$70
Heirloom Tomato Platter (v, gf) <i>Humboldt Fog goat cheese, squash blossoms, toasted pine nuts, lemon-olive oil vinaigrette</i>	\$65	Heritage Pasta Salad <i>whole wheat pasta, heirloom tomato, Coppa Picante, baby herbs and greens, Pleasant Ridge Reserve, house giardiniera, fresh mozzarella, pesto vinaigrette</i>	\$58
Snack Plate <i>assorted skewers, bacon-wrapped figs, pork and beef meatball</i>	\$75	Mezze Board (v) <i>red pepper hummus, whipped feta, baba ganoush, tabbouleh, pickled vegetables, pita</i>	\$60
Artisan Bread & Crackers (v) <i>assorted whipped butters</i>	\$28		

LARGE PLATES

Peppercorn Crusted Beef Tenderloin with Braised Beef Short-Rib (df, gf) <i>demi-glace</i>	\$230	Blackened Chicken (gf) <i>confit chicken leg and thigh, cherry tomato slaw, chicken jus</i>	\$175
Maple Mustard Glazed Salmon (df, gf) <i>shaved fennel & herb salad, pickled shallot, lemon dressing</i>	\$195	Stuffed Summer Vegetables (gf, vg) <i>ancient grains, caramelized market vegetables, puffed wild rice, fresh herbs</i>	\$165
Bacon Wrapped Smoked Pork Loin (gf) <i>baby arugula & pickled red onion salad, Roth Grand Cru creamed grits, smoked demi</i>	\$185		

SIDES

Glazed Rainbow Carrots (v, gf)	\$35	Assorted Gourmet Cookies & Bars (v)	\$50
Market Vegetables (gf, v)	\$35	Flourless Chocolate Torte (v, gf, nf) <i>vanilla chantilly cream</i>	\$68
Roasted Gem Potatoes (gf, vg)	\$35	Seasonal Fruit Tart (v, nf) <i>candied citrus, oat crumble, pastry cream</i>	\$70
		Seasonal Fruit Tray (vg, gf, nf)	\$45

HERITAGE BBQ BOX

Wisconsin Crudit 
*fresh & pickled vegetables, house buttermilk,
cheddar cheese, summer sausage, crackers*

BBQ Pork & Chicken
*house BBQ, summer vegetable slaw,
potato salad, potato chips (gf)*

Assorted Cookies & Bars
(v)

\$230

WEEKLY TASTING MENU

View our weekly tasting menu
crafted to match the theme of every Concert at
HeritageCateringMadison.com
Enjoy fresh unique flavors inspired by the music!



A 20% service fee and 5.5% sales tax are applied to all orders.
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2025 CONCERTS ON THE SQUARE BEVERAGE MENU

RED WINE BOTTLE

- Balletto Pinot Noir, Russian River Valley, California | \$34
- Merieau Pinot Noir, Loire Valley, France | \$62
- Benton Lane Estate Pinot Noir, Willamette Valley, Oregon | \$56
- Hahn Vineyards Merlot, California | \$36
- Stoller Family Estate, Pinot Noir, Willamette, Oregon | \$113
- Franciscan Cabernet Sauvignon, California | \$48
- Wollersheim Domaine du Sac, Prairie du Sac, Wisconsin | \$59
- Caparzo, Sangiovese, Tuscany, Italy | \$39
- Chateau Virecourt, Pillebourse Bordeaux Blend, Bordeaux France | \$40
- Clos Du Val, Cabernet Sauvignon, Napa Valley, California | \$158

WHITE WINE BOTTLE

- Santi "Sortesele" Pinot Grigio, Veneto, Italy | \$45
- Wollersheim White Riesling, Prairie du Sac, Wisconsin | \$34
- Mohua Sav Blanc, Marlborough, New Zealand | \$44
- St Supery Sauvignon Blanc, Napa Valley, California | \$60
- Hourglass Cabernet Sauvignon, Napa and Sonoma Counties California | \$106
- Domaine Talmard Macon Chardonnay, Burgundy, France | \$57
- Diora Chardonnay, Monterey, California | \$40
- Villa Wolf Dry Riesling, Pfalz Germany | \$37
- Wollersheim Prairie Fume, Prairie du Sac, Wisconsin | \$39
- Christian Moreau Chablis, France | \$105



SPARKLING/ROSE WINE BOTTLE

Maschio Prosecco, Italy | \$41

La Jolie Fleur Rosé, France | \$40

Domaine du Salvard Rosé, Loire Valley, France | \$56

Wollersheim Prairie Blush, Prairie du Sac, Wisconsin | \$40

BEER

Central Waters - Nice Things - Hazy Pale Ale | \$7 can

Lake Louis Brewing - Badger Club Amber Lager | \$7 can

New Glarus Brewing - Spotted Cow Farm House Ale | \$7 can

CARBONATED ALCOHOLIC DRINKS

Maestro Mule | \$12 can

Swaggle- Lemon Pop | \$12 can | \$40/4-pack

Swaggle- Pucker Up | \$12 can | \$40/4-pack

NON-ALCOHOLIC

Coca-Cola, Diet Coke, Sprite, & Diet Sprite | \$4 can

Lemonade | \$4 can

Bottled Water - 500mL Bottle | \$3

Acqua Panna Still Water - 1L bottle | \$7

San Pellegrino Sparkling Water - 1L | \$7