

BOX LUNCHES

(Box Lunches Available for All Group Sizes)

SILVER

\$5.95

- S1. Ham and Swiss American Cheese** with shredded lettuce and tomato on white sub bun
- S2. Turkey and American Cheese** with shredded lettuce and tomato on white sub bun
- S3. Veggie Plus** Swiss and Cheddar cheese, tomatoes, mushrooms, lettuce, and herbed cream cheese on split-top wheat bun
- *Includes bottled water, 20 oz. soda, or pint milk, chips, pickle spear, condiments, and bakery fresh cookie

GOLD

\$8.95

- G1. Roast Beef and Provolone on Ciabatta*** with leaf lettuce and tomato
- G2. Ham and Swiss on Ciabatta*** with leaf lettuce and tomato
- G3. Turkey and Cheddar on Ciabatta*** with leaf lettuce and tomato
- G4. Ham and Cheddar on Spinach Wrap** with leaf lettuce and tomato
- G5. Turkey and Cheddar on Spinach Wrap** with leaf lettuce and tomato
- G6. Veggie Special on Ciabatta*** with lettuce, tomato, cucumber, peppers, mushrooms, and herbed cream cheese
- G7. Asiago Roast Beef** Thin-sliced roast beef topped with Cheddar cheese, leaf lettuce, tomato, with a creamy horseradish sauce on focaccia bread
- G8. Tuscan Chicken** Grilled chicken breast with pesto mayo, tomato, red onion, baby greens and balsamic vinaigrette on Italian focaccia bread
- G9. Grilled Veggie** Grilled portabella mushrooms, yellow squash and zucchini, caramelized onions, fresh basil, and Mozzarella cheese on Italian focaccia bread
- G10. Chicken Ranch Wrap** Spinach tortilla filled with fresh romaine, grated Parmesan, grilled chicken, and zesty ranch dressing
- *Whole Grain Ciabatta Bread
- All above Gold box lunches include bottled water, 20 oz. soda or pint milk, condiments, and bakery fresh cookie
- G1-G10 includes salad du jour, apple and pickle spear

- G11. Grilled Chicken Salad** Grilled chicken breast on a bed of mixed greens with peppers, red onion, tomatoes, Parmesan cheese, croutons and choice of dressing
- G12. Chef's Salad** Julienne strips of turkey, ham, American, and Swiss cheese surrounded by broccoli, cauliflower, wedges of tomato and eggs, and choice of dressing
- G13. Chicken Caesar Salad** Grilled chicken breast served with romaine lettuce, tomatoes, croutons, and Parmesan cheese with Caesar dressing
- G14. Mandarin Chicken Salad** Grilled marinated chicken on a bed of mixed greens with water chestnuts, peppers, pea pods, red onions, and fried wontons served with toasted sesame seed vinaigrette

*G11-G14 includes roll and butter and dressing

*Dressings: French, Ranch, Cr. Italian, Lo-Cal French, Lo-Cal Ranch

OFF-SITE



CATERING MENU



Please refer to our policies and procedures as you plan your event.
<http://www.uwstout.edu/dining/menus.html#uc>

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BUFFETS

All Buffets Minimum 25 People Except *Traditional Minimum 50 people

Continental Breakfast Buffet \$4.19/person
Fresh Fruit, Scones, Coffee Cake, Muffins, Coffee, and Juice

Hot Breakfast Buffet #1 \$6.39/person
Scrambled Eggs, Choice of Ham or Sausage, Breakfast Potatoes, Coffee Cake, Cinnamon Rolls, Coffee, and Juice

Deluxe Breakfast Buffet \$9.29/person
Breakfast Frittata (Hash browns, Peppers, Onions, Cheese, Eggs), Choice of Ham or Sausage, Scrambled Eggs, Breakfast Potatoes, Coffee Cake, Raspberry Scones, Coffee, and Juice

Picnic Buffet \$6.79/person
Hamburgers, Baked Beans, Potato Salad, Chips, Pickles, Cole Slaw Add Brats for \$2.65

Italian Buffet \$6.59/person
Penne Rigate Pasta, Marinara, Alfredo, and Meat Sauces, Bread Sticks, Garden Salad with Choice of Dressing

Deli Buffet \$6.99/person
Ham, Turkey, Genoa Salami, Cheddar and Swiss Cheese, Lettuce, Tomato, Onion, Pickles, Italian Pasta Salad, Chips, and Assorted Breads and Rolls

Traditional Buffet* (minimum 50 people)

Choose One: Swedish Meatballs, Herb Baked Chicken, BBQ Chicken

\$9.25/person
Choose Two: Swedish Meatballs, Herb Baked Chicken, BBQ Chicken, Glazed Ham, Roasted Loin of Pork, Oven-roasted Turkey Breast

\$10.89/person
Choose Two Starches, One Vegetable, and Two Salads. Includes Dinner Rolls

~ Salad/Vegetable Choices ~

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|----------------------------------|--------------------------|
| Tossed Salad w/ French and Ranch | Potato Salad |
| Assorted Vegetable Tray | Cole Slaw |
| ~ | Italian Pasta Salad |
| Buttered Green Beans | ~ |
| Glazed Baby Carrots | Au Gratin Potatoes |
| Whole Kernel Corn | Parsley Buttered Reds |
| Country Blend of Vegetables | Mashed Potatoes w/ Gravy |
| Baked Beans | Wild Rice Pilaf |

All buffets include Disposable service ware, chafing dishes, condiments, and delivery within a 5 mile radius.

A LA CARTE SELECTIONS

Accompaniments (per pound)**

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|-------------------------|--------|
| Potato Salad | \$2.79 |
| Cole Slaw | \$2.39 |
| Italian Pasta Salad | \$2.99 |
| Baked Beans | \$2.29 |
| Au Gratin Potatoes | \$2.39 |
| Mashed Potatoes & Gravy | \$2.29 |
| Fruit Salad | \$3.79 |

Cold Hors d'oeuvres (Approx. 25 people)

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|--|-------------|
| Sausage and Cheese Tray | \$50.00 |
| Wrap Sandwiches | \$38.00 |
| Fresh Vegetable Trap with Dip | \$30.00 |
| Sliced Cheese Tray with Crackers | \$45.00 |
| Fresh Fruit Tray | \$45.00 |
| Deviled Eggs | \$25.00 |
| Dollar Bun Sandwiches | \$10.69/doz |
| <i>(Roast Beef w/ Horseradish, Ham w/ Honey Mustard, Turkey w/ Mayo)</i> | |

Hot Appetizers (Approx. 25 people)

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| Cocktail Smokies (Sweet Sour, Teriyaki, BBQ) | \$30.00 |
| Meatballs (BBQ or Sweet & Sour) | \$30.00 |
| Buffalo Wings w/ Bleu Cheese and Celery | \$50.00 |
| Spinach & Artichoke Dip w/ Crackers | \$50.00 |

Beverages

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|-------------------------------|---------------|
| Coffee (Reg or Decaf) | \$9.95/gal |
| Milk (Half Pint) | \$.70 ea |
| Juice | \$11.95/gal |
| Red Punch | \$7.95/gal |
| Bottled Water or Soda, 20 oz. | \$1.50/bottle |

Sweet Treats

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|---|------------|
| Bars | \$6.50/doz |
| <i>(Rice Krispy, Pumpkin, Raspberry Almond, Lemon, or Brownies)</i> | |
| Assorted Cookies | \$4.25/doz |
| Cake ¼ Sheet | \$13.00 ea |
| Cake ½ Sheet | \$23.00 ea |

**Paper service not included

INFORMATION

Set Up and Service

China or linen service available at an additional charge.

Delivery and pickup available \$10.00/trip
 Over 5 miles subject to mileage charge

Served Dinners Available: call for more information.

Service staff is available to set up and oversee event for an additional charge.

Vegetarian options are available upon request.



For orders and/or questions, please contact:

Rod McRae
 Catering Manager

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