

# **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 -\$1.49*

**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 ~**

- |                                  |                          |
|----------------------------------|--------------------------|
| 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)**

- |                         |        |
|-------------------------|--------|
| 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)**

- |  |         |
|--|---------|
| 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**

- |                               |               |
|-------------------------------|---------------|
| 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**

- |   |            |
|---|------------|
| 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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