



CATERING MANAGER'S MESSAGE



UNIVERSITY CATERING

Thank you for considering University Catering Services at the University of Wisconsin-Stout for your catering needs. Within this packet is a diverse array of menu suggestions. Whether you're planning for an elaborate wedding, a box lunch for a business meeting, or anything in between, we guarantee there is an appealing option for you.

At UW-Stout, we have the privilege of hosting catered events in our beautiful campus facilities. Customizable spaces such as the newly remodeled Memorial Student Center and Merle Price Commons can accommodate events, meetings, and conferences large and small. Of course, we're also happy to deliver our catering to the location of your choice, on or off campus.

Our professional and courteous staff is committed to making your event truly special. We highly encourage you to reach out to us through the contact information below at anytime with questions. No matter what your catering requirements are, it is our mission to help you plan for a successful event.

A handwritten signature in black ink that reads "Rebecca Rother".

Rebecca Rother, Catering Manager

University of Wisconsin-Stout
224 Memorial Student Center
Menomonie, Wisconsin 54751
catering@uwstout.edu | 715.232.3463
www.uwstout.edu/dining/catering



Chicken Brus-

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CATERING POLICIES

The following guidelines and policies will assist you in planning your event. Please read these carefully and contact the University Catering Manager, Rebecca Rother, at 715.232.3463 with any questions or concerns prior to your special event.

MENU PLANNING & ORDERING

1. The client will meet with the University Catering Manager at least four weeks prior to the scheduled event to discuss menu and dining service details.
2. Catered events with alcohol service require a minimum food order, which is to be approved by the Director of the Memorial Student Center or designee, per UW-Stout Policy 83-35.
3. Buffets and other special menus require a minimum number of people.
4. A service time of day must be set up for the catered items/meal four weeks prior to the event. If client requests a delay in a service on event day the quality of the food may be impacted and a late service charge may be applied.
5. Prices listed on menus are subject to change without notice, however, a client's prices quoted in writing more than 60 days prior to a confirmed event will be held at the quoted price.
6. We plan your events so that there will be minimum food left. For health and safety reasons, no food or beverages (carry-ins) are permitted from outside vendors with the exception of special event cakes. No food or beverage may leave the premises.

COUNTS & DUE DATES

1. An attendance estimate must be given at least four weeks prior to the event date. Any time that there is a substantial change (+/- 20%) in the count (increase or decrease), the Catering Manager should be notified immediately.
2. University Catering must have a guaranteed number of persons attending the event at least three working days prior to the date of the function (some menu items require more than a three-day notice).
3. University Catering prepares food, and sets the dining room, for the guaranteed number. If University Catering receives no number guarantee, the last estimate given will be used as the guaranteed number. If the actual guest count exceeds the guaranteed number, every effort will be made to accommodate the additional guests. A service charge may be assessed for additional guests after the three-day guarantee period.
4. Charges for cancellations will be left to the discretion of University Catering. Any costs incurred as a result of preparation will be charged to the client.

BILLING & PAYMENT

1. The client is financially responsible for the guaranteed number or the actual number served, whichever is greater. Charges will be invoiced following the event.
2. State and local sales taxes will be added to all appropriate items. Payment is due upon receipt of the bill. On past due billings of 30 days, a 1.5% per month interest charge will be added.
3. A catering deposit equal to 50% of the estimated total bill may be required four weeks prior to the event. Deposits will be credited to the final invoice. Additional charges incurred during the event will be reflected on the final invoice. For questions about this policy, contact the Catering Manager.
4. Customers external to the University who utilize University Catering would be subject to a 10% service charge applied to the total of their catering charges for food, beverage and host bar sales. External customers include any client not paying for the event with university funds. University Catering excludes cafeteria-style meals served for campus and conferences. If a client had both cafeteria and catered meals/services, only those charges outside the cafeteria-style meals would have the service charge applied.

ALCOHOL GUIDELINES (Alcohol Served On-Campus Only)

The State, Federal and local laws as well as specific campus policy govern the service of alcoholic beverages. Our University Catering Department uses Responsible Alcohol Service Provider guidelines set by the National Restaurant Association. The service of alcoholic beverages must have prior approval, by the Director of the Memorial Student Center, and be purchased from and served by University Dining Service. Please contact University Catering to request alcoholic beverage service, review the service fee and begin the approval process. There are guidelines established for alcohol service to insure a safe and successful event. Open bar services provided by the engager may have limits applied by the University. Please ask to review details for your group. (The purchase of food and alternative beverage is required with any alcohol service provided.) Drinks are served individually, no pitchers of beer or shots will be served. Alcohol service ends a half hour before end of an event. Please ask for details.

The engager or an assigned designee needs to be present as the person of contact in the event problem behavior occurs among attendees that requires refusal of service to individuals. University Dining Service has the right to refuse service at any time and contact University Police. Where alcohol is permitted it must remain in the designated service area or room of the event. **BAR**

FEES (on campus only)

- Full Bar Service Fee \$80.00
- Beer, Wine & Soda Service Fee \$45.00
- Bartender Hourly Rate \$25.00 per hour

CATERING POLICIES

GUIDELINES FOR REQUIRING COVERAGE BY UNIVERSITY POLICE

A police officer or additional building supervision may be required for functions when deemed necessary as determined by the Director of the Memorial Student Center and University Dining Service. Charges may be incurred for the sponsoring group/engager for a police officer or additional building manager.

DECORATIONS & SIGNS

Decorations are permitted, however, they must comply with state and university fire and safety regulations. Candles must be votive with a glass base. Any personal property of the client brought on the premises and left either prior to, during, or following the event, shall be at the sole risk of the client.

LINEN SERVICE

University Catering Service will provide linen tablecloths and table skirting for guest seating upon request.

FEES

- Linen Service is \$1.00 per person. (includes linen table cloth and linen dinner napkin)
- Skirting with a tablecloth is \$12.50 per table.
- Skirting for tables or staging is \$10.00 per skirt.
- Tablecloths are \$2.50 per table.
- China Appetizer Fee \$1.00 per person (outside of MSC or Commons)
- China Meal Fee \$2.00 per person (outside of MSC or Commons).
- Table vases with lights \$1.00 (inside of MSC only)

Contact the Catering Manager with any special requests or questions. Charges for setup, linen, and skirting will be added to the final invoice.

Service staff rate is \$18.00 per hour and the hours billed is determined by the staff that we take with us to set-up for the dinner. You would also be billed for the number of hours that the staff is working for the dinner and clean-up (outside MSC or Commons).

Delivery Fee of \$20.00 (outside of MSC or Commons) and within 5 miles from campus.

Typically we deliver up to 25 miles depending on menu. Mileage cost may apply at \$1.00/mile outside of 5 miles from campus. Ask for details.

SPECIAL DIETARY ACCOMMODATIONS FOR CATERED EVENTS

University Catering is committed to meeting the needs of guests who have special dietary restrictions (such as a food allergy or intolerance) and recognizes that many of our guests may also adhere to a vegetarian, vegan or other diets.

Please be aware that University Catering handles and prepares eggs, milk, wheat, shellfish, fish, soy, peanut, tree nut products, and other potential allergens in our kitchens. In most instances, University Catering managers are able to safely and reasonably guide the organizer of your event; making menu selections which can accommodate their guests. In most instances, food allergies and intolerances can be self-managed at events, however, it should be noted that:

- University Catering will assume no liability for any adverse reactions that may occur in our dining facilities.
- Our menu items may contain allergens, may have come in contact with items containing allergens, and there is always a risk of cross contamination in food handling.
- There is a potential that food manufacturers may change their formulation or manner of processing without our knowledge.
- With advance notice, we can generally accommodate guests who must avoid the most common food allergens, as well as gluten.
- Our staff may not be able to accommodate individual dietary preferences the day of the event.
- We do not label all allergens at catered functions.
- We are unable to accommodate for therapeutic diets (e.g. diabetic diet, cardiac diet, renal diet, etc.)

Should you have any questions, please contact a manager to assist you.



Cinnamon Rolls

BREAK MENU

BAKERY & SNACKS

FRUIT BREAD, <i>assorted</i>	\$12.95 dz	DONUT HOLES	\$3.95 dz
DONUTS, <i>assorted</i>	\$17.95 dz	PIZZA, 16" <i>pepperoni, sausage, veggie or cheese</i>	\$19.50 ea
COFFEE CAKE	\$10.95 dz	PRETZELS, 1 tray <i>serves 25 people</i>	\$14.95
DANISH, <i>assorted</i>	\$20.95 dz	POTATO CHIPS, 1 tray <i>with choice of 1 ranch, dill or onion dip</i>	\$25.95
COOKIES, <i>assorted 1 ounce</i>	\$6.95 dz	PARTY MIX, 1 tray <i>serves 25 people</i>	\$23.00
MUFFINS, <i>assorted</i>	\$14.95 dz	POPCORN, 1 tray <i>serves 25 people</i>	\$12.00
ROLLS, CINNAMON, <i>regular</i>	\$17.95 dz	YOGURT PARFAIT w/ GRANOLA	\$3.75 ea
ROLLS, CARAMEL	\$20.95 dz	HOMEMADE CARAMEL CORN <i>serves 35 people</i>	\$30.00
SCONES, RASPBERRY WHITE	\$10.95 dz	SUB PLATTER, <i>turkey, ham and veggie, 1 tray serves 25 people</i>	\$74.00
CHOCOLATE			



Dessert Shooters

BREAK MENU

DESSERTS

FRESH FRUIT CUP, <i>each</i>	\$2.00
ICED POPPY SEED CAKE, <i>per piece</i>	\$2.50
PECAN PIE, <i>per slice</i>	\$4.00
PUMPKIN PIE, <i>per slice</i>	\$3.00
DEEP DISH APPLE PIE, <i>per slice</i>	\$3.50
GOURMET CHERRY PIE, <i>per slice</i>	\$4.50
CARROT CAKE, <i>per slice</i>	\$2.50
BLACK FOREST CAKE, <i>per slice</i>	\$2.50
STRAWBERRY SHORTCAKE, <i>per piece</i>	\$3.00
LEMON MERINGUE PIE, <i>per slice</i>	\$3.50
PUMPKIN CHEESECAKE, <i>per slice</i>	\$3.00
DIPPED PRETZEL RODS	\$16.95 <i>dz</i>
RUSSIAN TEA COOKIES	\$4.95 <i>dz</i>
BARS, <i>half size, assorted</i>	\$8.95 <i>dz</i>
FROSTED COOKIES	\$12.95 <i>dz</i>
SHEET CAKE, <i>1/4 decorated</i>	\$19.95 <i>ea</i>
SHEET CAKE, <i>1/2 decorated</i>	\$39.95 <i>ea</i>
SHEET CAKE, <i>full</i>	\$79.95 <i>ea</i>
CUSTOMIZED CAKE TOPPER	\$6.50
FROSTED CUPCAKES, <i>white or chocolate</i>	\$10.95 <i>dz</i>

*Minimum order 2 dozen

*One flavor for minimum order

DESSERT SHOOTERS, <i>36 pieces</i> <i>Oreo, raspberry, apple-cheesecake</i>	\$45.00
ASSORTED MINI CHEESECAKES <i>three dozen minimum order</i> <i>Heath Bar, Butterfinger, Oreo, raspberry, cherry, blueberry, M&M and plain</i>	\$22.50 <i>dz</i>
FRUIT PIZZA, <i>40 pieces</i>	\$41.95
MINI TARTS, <i>two dozen minimum order</i> <i>one flavor choice per dozen</i> <i>flavors: key lime, lemon meringue, chocolate fantasy bar</i>	\$21.00 <i>dz</i>
GOURMET CUPCAKES, <i>three dozen minimum order</i> <i>two flavor choice per three dozen</i> <i>flavors: cherry, raspberry, coconut, butterfinger, chocolate, peanut butter, chocolate filled</i>	\$21.00 <i>dz</i>
GLUTEN FREE CUPCAKES, <i>white or chocolate</i> <i>minimum two dozen, one flavor for minimum order</i>	\$21.00 <i>dz</i>
CHOCOLATE FOUNTAIN <i>serves 100-150 people, setup and fill of 12lbs. of chocolate</i>	\$295.00
CHOCOLATE FOUNTAIN DIPPING ITEMS <i>price per person</i> <i>includes: marshmallows, pretzels, sugar cookies, angel food cake, strawberries and pineapple</i>	\$3.50
CHOCOLATE FOUNTAIN FILL <i>additional fill of chocolate for 60 people, after initial setup</i>	\$59.95



Buffalo Chicken Dip

APPETIZERS

HOT APPETIZERS

SERVES 25

CHICKEN DRUMMIES <i>with BBQ sauce</i>	\$69.00
BURGUNDY MUSHROOMS	\$54.00
BRIE PUFFS <i>36 per tray</i>	\$79.00
SWEET BBQ BACON CHICKEN SKEWER	\$55.00
STUFFED POTATO	\$45.00
CHICKEN STRIPS <i>served with BBQ or sweet & sour sauce</i>	\$55.00
COCKTAIL MEATBALLS <i>served in BBQ or sweet & sour sauce</i>	\$49.00
BUFFALO CHICKEN DIP <i>served with assorted crackers</i>	\$96.00

SERVES 50

PESTO STUFFED CROISSANTS	\$63.00
CRAB CAKES <i>with Dijon mustard</i>	\$150.00
WILD MUSHROOM TARTS	\$142.00
SPINACH AND ARTICHOKE DIP <i>served with crackers</i>	\$84.00
REUBEN WONTONS	\$87.00
CRAB RANGOON	\$145.00
TERIYAKI-GLAZED CHICKEN BROCHETTES	\$105.00
MUSHROOMS STUFFED WITH ITALIAN SAUSAGE	\$70.00
CHICKEN SATAY	\$100.00
CHICKEN AND PINEAPPLE BROCHETTES	\$120.00
MINI BEEF WELLINGTONS	\$130.00



Vegetable Spring Rolls

APPETIZERS

COLD APPETIZERS

SERVES 25

VEGETABLE TRAY <i>with dip</i>	\$30.00
GAZPACHO SHRIMP SHOOTER	\$72.00
SLICED CHEESE TRAY <i>with assorted crackers</i>	\$67.00
DEVILED EGGS	\$25.00
CHOCOLATE DIPPED STRAWBERRIES	\$75.00
VEGETABLE SPRING ROLLS <i>with peanut sauce</i>	\$42.00
TACO DIP TRAY <i>with chips</i>	\$47.00
TOSTADA CHIPS WITH SALSA	\$25.00
CANAPES <i>Tuscan chicken, Dijon pork, roast beef with horseradish and smoked salmon</i>	\$75.00
ANCHO CHILI CREPES	\$35.00
SHRIMP WITH COCKTAIL SAUCE <i>50 pieces</i>	\$90.00
SAUSAGE & CHEESE TRAY <i>with assorted crackers</i>	\$70.00
WRAP SANDWICHES, HORS D'OEUVRE SIZE <i>choice of ham, turkey, or veggie</i>	\$50.00
FRESH FRUIT TRAY <i>seasonal</i>	\$53.00
GARLIC HUMMUS	\$45.00

SERVES 50

GARDEN PIZZA	\$32.00
SOUTHWESTERN TORTILLA ROLL-UPS	\$50.00
TOMATO BASIL BRUSCHETTA	\$35.00
INTERNATIONAL CHEESE TRAY	\$195.00
BALSAMIC-GLAZED PORTABELLA MUSHROOMS	\$90.00
GRILLED VEGGIE BASKET <i>with roasted garlic aioli</i>	\$90.00
ROSEMARY SHRIMP <i>with cocktail sauce</i>	\$150.00
FRESH VEGGIE BASKET	\$125.00
CAPRICE ARTICHOKE MINI SKEWERS	\$64.00



BREAKFAST & BRUNCH

MINIMUM 20 PEOPLE

SERVED BREAKFAST

AVAILABLE UNTIL 11:00 AM

FRESH FRUIT PLATE & GOURMET MUFFIN \$6.95

BREAKFAST FRITTATA \$7.95
ham, potatoes, cheese, sausage, served with fresh fruit and pastries

TELERA ROLL SANDWICH \$8.95
egg and cheese with ham or turkey, served with choice of fresh fruit cup or breakfast potato

SCRAMBLED EGGS \$7.95
choice of ham, bacon or sausage links, served with breakfast potato and pastries

TEXAS FRENCH TOAST \$8.85
choice of ham, bacon or sausage links, served with a fresh fruit cup

BUTTERMILK PANCAKES \$7.85
choice of ham, bacon or sausage links, served with a fresh fruit cup

BREAKFAST BUFFETS

HOT BREAKFAST BUFFET \$9.95
scrambled eggs, sausage or ham, breakfast potato, assorted pastries and fruit juice

BREAKFAST BUFFET, DELUXE \$13.95
*Western-style Scrambled Eggs
 Texas French Toast or Buttermilk Pancakes
 Sausage or Ham
 Breakfast potato
 Assorted Pastries
 Fruit Juice*

All items served with coffee, milk, and water.

Bacon (Add \$3.00, 3 slices per person)

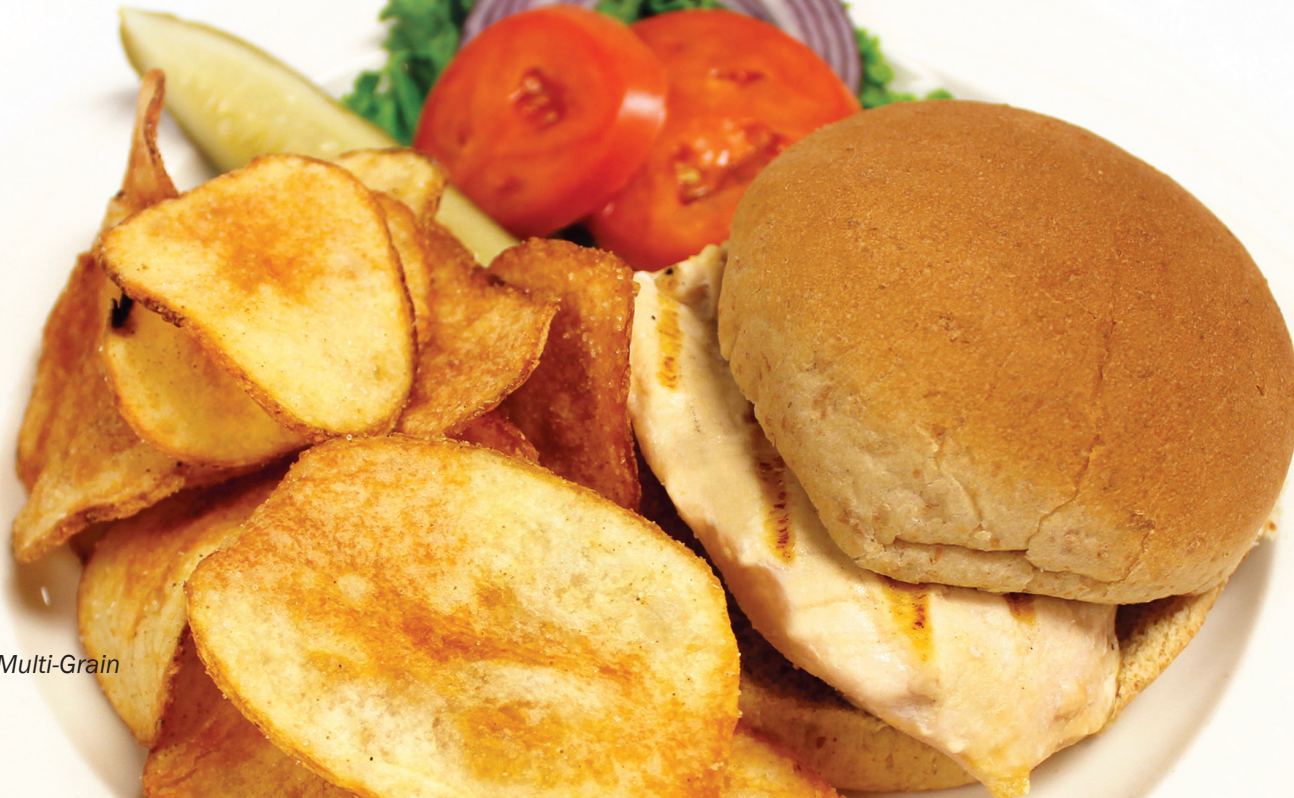


Pastries & Coffee



Fresh Fruit Tray

Grilled Chicken Breast on Multi-Grain



LUNCH

MINIMUM 20 PEOPLE

SERVED LUNCHES

AVAILABLE UNTIL 2:00 PM

University Catering allows a maximum of three entrees for plated service. If more than one entree is desired, these charges apply.

- Two entrees will add a \$1.50 charge per person to menu price
- Three entrees will add a \$2.00 charge per person to menu price

COLD SANDWICHES

VEGGIE PLUS	\$10.95
CLUB TELERA ROLL	\$10.95
CHICKEN RANCH WRAP	\$10.95
TUSCAN CHICKEN ON FOCACCIA BREAD	\$10.95
ROAST BEEF ON ASIAGO BREAD	\$10.95

HOT SANDWICHES

CLASSIC CALIFORNIA BURGER	\$7.95
FRIED CLASSIC COD FILLET ON BUN	\$9.95
GRILLED CHICKEN BREAST ON MULTI-GRAIN BUN	\$8.95
BACON CHEESEBURGER	\$8.95
HAM & CHEESE OR TURKEY & CHEESE <i>on telera roll</i>	\$8.95

All sandwiches include lettuce and tomato, and are served with choice of soup du jour or pasta salad, pickle spear, chocolate chip cookie, coffee, milk and water (A fresh green salad is available for an additional \$1.50 per person).

SALADS

GARDEN DELIGHT SALAD <i>served with dinner roll and choice of two dressings</i>	\$8.95
MANDARIN CHICKEN SALAD <i>served with dinner roll and toasted sesame seed dressing</i>	\$9.95
GROUND BEEF TACO SALAD IN TORTILLA BOWL <i>served with salsa and sour cream</i>	\$11.95
CHEF'S SALAD <i>served with dinner roll and choice of two dressings</i>	\$10.95
GRILLED CHICKEN SALAD <i>served with dinner roll and choice of two dressings</i>	\$8.95
GRILLED CHICKEN CAESAR SALAD <i>served with a dinner roll and Caesar dressing</i>	\$10.95
COBB SALAD <i>served with dinner roll and choice of two dressing</i>	\$9.95
SOUTHWEST CHICKEN SALAD <i>served with dinner roll and our house salsa ranch dressing</i>	\$10.95

Salads served with chocolate chip cookie, coffee and milk.



Chef's Salad

LUNCH

MINIMUM 20 PEOPLE

SERVED LUNCHES

AVAILABLE UNTIL 2:00 PM

- Two entrees will add a \$1.50 charge per person to menu price
- Three entrees will add a \$2.00 charge per person to menu price
- The starch and vegetable choice must remain the same for all meals

LUNCH ENTRÉES

ROASTED PORK LOIN AU JUS	\$11.95
SIRLOIN TIPS	\$11.95
CHICKEN CHAMPAGNE	\$11.95
CHICKEN KIEV	\$11.95
CHICKEN CORDON BLEU	\$11.95
CHEESE-STUFFED LASAGNA ROLLS <i>with choice of vegetable marinara or meat sauce (no additional starch)</i>	\$11.95

All entrées served with vegetables, starch, dinner roll and butter, coffee, milk, and chocolate chip cookie (House salad or soup may be added for an additional \$1.50 per person)

GOURMET SALAD & SANDWICH BUFFET

The gourmet luncheon buffet comes with pickle spears, chef's dessert tray, coffee, milk, and water.

\$13.95 PER PERSON

MANDARIN ORANGE SALAD

served with toasted Sesame Dressing

TUSCAN CHICKEN

grilled chicken breast with pesto mayo, tomato, red onions, baby greens, and balsamic vinaigrette on focaccia

ASIAGO ROAST BEEF

thin sliced roast beef topped with cheddar cheese, leaf lettuce, tomatoes, and creamy horseradish sauce on Asiago cheese baguette

GRILLED VEGGIE SANDWICH

grilled portabello mushrooms, yellow squash, grilled zucchini, caramelized red onions, fresh basil, and mozzarella cheese on rosemary focaccia



Build Your Own Taco Salad

LUNCH BUFFETS

MINIMUM 20 PEOPLE

PASTA BUFFET \$9.95
Penne Rigate, meat sauce, Marinara and Alfredo sauce, house salad with three dressings, and garlic breadsticks

PASTA BUFFET SUPREMO \$12.95
Penne Rigate, choice of one meat: chicken breast, sliced italian sausage or meatballs, meat sauce, Marinara and Alfredo sauce, house salad with three dressings, and garlic breadsticks

BUILD YOUR OWN SALAD \$11.95
fresh salad greens, fresh vegetables, ham and turkey, shredded cheese, chopped eggs, croutons, bacon bits, dinner rolls, and choice of three dressings

PIZZA BUFFET \$10.95
an assortment of pizzas, house salad with choice of three dressings, and garlic breadsticks

BUILD YOUR OWN TACO SALAD \$10.95
shredded lettuce, taco meat, refried beans, tomatoes, sour cream, black olives, shredded cheese, jalapeño peppers, salsa, and tortilla chips

BRAT OR HAMBURGER \$11.95
one brat or one hamburger, potato salad, baked beans, sauerkraut, potato chips, lettuce, tomatoes, onions, pickles, and condiments.

TWO BRATS \$13.95
two brats, potato salad, baked beans, sauerkraut, potato chips, condiments.

TWO HAMBURGERS \$13.95
two hamburger, potato salad, baked beans, sauerkraut, potato chips, lettuce, tomatoes, onions, pickles, and condiments.

BUILD YOUR OWN SANDWICH \$10.95
sliced ham, sliced turkey breast, lettuce, tomato, onions, Swiss and Cheddar cheeses, bread and rolls, potato chips, and choice of soup du jour or pasta salad

BUILD YOUR OWN BURGER BAR \$11.95
includes lettuce, tomato, onions, potato chips, pickles and condiments

BUILD YOUR OWN CHICKEN SANDWICH \$11.95
includes lettuce, tomato, onions, potato chips, pickles and condiments

PIZZA & PASTA BUFFET \$13.95
includes an assortment of pizzas and penne pasta with sauces, house salad with three dressings, and garlic breadsticks

ASIAN BUFFET \$10.95
includes chicken stir fry and a vegetable stir fry, white and fried rice, and fortune cookies. Includes house salad with dressing.

With build your own burger or chicken sandwich, you can add your choice of soup du jour or house pasta salad for an additional \$1.50 per person. All lunch buffets include a cookie, coffee, and milk.





Tuscan Chicken Sandwich

BOX LUNCH

SILVER

Includes bottled water, 20 oz. soda, or pint milk, chips, pickle spear, condiments and bakery fresh cookie.

\$8.95 EACH

- S1** **HAM & SWISS AMERICAN**
with shredded lettuce and tomato on white sub bun
- S2** **TURKEY & AMERICAN**
with shredded lettuce and tomato on white sub bun
- S3** **VEGGIE PLUS**
Swiss and cheddar cheese, tomatoes, mushrooms, lettuce, alfalfa sprouts and herbed cream cheese on a white bun

GOLD

Includes bottled water, 20 oz. soda, or pint of milk, salad du jour, apple, bakery fresh cookie, and pickle.

\$10.95 EACH

- ROAST BEEF & PROVOLONE**
served on telera roll with leaf lettuce and tomato
- HAM & SWISS**
served on telera roll with leaf lettuce and tomato
- TURKEY & CHEDDAR**
served on telera roll with leaf lettuce and tomato
- HAM & CHEDDAR WRAP**
served on spinach wrap with leaf lettuce and tomato
- TURKEY & CHEDDAR WRAP**
served on spinach wrap with leaf lettuce and tomato
- VEGGIE SPECIAL**
served on telera roll with lettuce, tomato, cucumber, peppers, mushrooms, black olives and herbed cream cheese
- TUSCAN CHICKEN**
grilled chicken breast with pesto mayo, tomato, red onion, baby greens and balsamic vinaigrette on Italian focaccia bread
- CHICKEN RANCH WRAP**
spinach tortilla filled with fresh romaine blend, grated Parmesan, grilled chicken and zesty ranch dressing



BOX LUNCH

Mandarin Chicken Salad

SALADS

Salads includes roll, butter and dressing

\$10.95 EACH

GRILLED CHICKEN SALAD

grilled chicken breast on a bed of mixed greens, with peppers, red onions, tomatoes, Parmesan cheese, croutons, choice of dressing

G10 CHEF'S SALAD

Julienne strips of turkey, ham, cheddar and Swiss cheese surrounded by broccoli, cauliflower, tomato and eggs, choice of dressing

G11 CHICKEN CAESAR SALAD

grilled chicken breast served with romaine blend, tomatoes, croutons and Parmesan cheese with Caesar dressing

G12 MANDARIN CHICKEN SALAD

grilled marinated chicken on a bed of mixed greens with water chestnuts, peppers, pea pods and fried wontons

Served with toasted sesame seed vinaigrette

G13 GARDEN DELIGHT SALAD

Dressings: French, Ranch, Italian, Lo-Cal

*Box Lunch choices must be limited to seven

We prefer a three business day notice, shorter notices may limit selection.

PICK UP & DELIVERY AVAILABLE

To Order Call:
University Catering
Monday - Friday 8:00 - 4:30 pm
715.232.3463



Champagne Chicken Breast

DINNER

MINIMUM 20 PEOPLE

University Catering allows a maximum of three entrées for plated service. If more than one entree is desired, these charges apply.

- Two entrees will add a \$1.50 charge per person to menu price
- Three entrees will add a \$2.00 charge per person to menu

All entrées served with house salad, choice of one vegetable and one starch, dinner roll, coffee, milk and choice of one dessert. Choices below:

STARCHES

baked potato with butter & sour cream
 au gratin potatoes
 traditional bread dressing
 mashed potatoes with gravy
 wild rice pilaf
 pasta
 parsley buttered red potatoes
 herb roasted red potatoes

VEGETABLES

glazed baby carrots
 whole kernel corn
 buttered peas & carrots
 buttered long green beans
 green beans amandine

DESSERTS

apple crisp
 cherry crumble
 cheesecake square
 peach crumble
 chocolate cake

Weddings may choose the service of their wedding cake, in place of standard dessert option.

CHICKEN BREAST KIEV	\$16.95
CHICKEN CORDON BLEU	\$16.95
CHAMPAGNE CHICKEN BREAST	\$15.95
SIRLOIN TIPS	\$15.95
PRIME RIB OF BEEF, 10 OZ.	\$34.95
ROAST PORK LOIN, AU JUS	\$14.95
PORK MEDALLION MARSALA	\$15.95
LEMON BAKED WALLEYE PIKE	\$24.95
GRILLED SALMON, in a dill beurre blanc sauce	\$22.95
CHEESE LASAGNA ROLLS, with marinara sauce	\$14.95
no additional starch	
WILD RICE STUFFED CHICKEN stuffed with wild rice and mushrooms	\$15.95



Artichoke Chicken

DINNER

(CONTINUED)

OVEN ROASTED TURKEY BREAST <i>with traditional bread dressing</i>	\$15.95
CHICKEN FETTUCCINI ALFREDO <i>tossed with fresh vegetables (no additional starch or vegetable)</i>	\$16.95
SIRLOIN STEAK <i>with sautéed mushrooms and onions</i>	\$28.95
CHICKEN BRUSCHETTA <i>boneless chicken breast baked with a blend of tomatoes, basil, garlic and topped with Parmesan cheese</i>	\$15.95
GREEK CHICKEN <i>boneless chicken breast baked with a blend of tomatoes, basil, garlic and topped with Parmesan cheese</i>	\$15.95
EGGPLANT LASAGNA <i>tender eggplant with layers of cheese, mushrooms and a rich marinara sauce</i>	\$16.95
TERIYAKI STIR FRY VEGETABLES WITH GARDEIN <i>served over rice</i>	\$13.95
ARTICHOKE CHICKEN <i>tender chicken breast topped with a creamy artichoke sauce</i>	\$16.95

COMBINATION PLATE ENTREES

HAM & GRILLED CHICKEN BREAST <i>served with sauce*</i>	\$15.95
SIRLOIN STEAK & GOLDEN FRIED SHRIMP	\$24.95
ROAST BEEF & GRILLED CHICKEN	\$21.95

**Sauces options for the Grilled Chicken Breasts
(Please select one sauce):*

Demi-glace, Greek, Champagne, or Sun Dried Tomato



DINNER BUFFETS

MINIMUM 50 PEOPLE
ONE ENTRÉE: \$15.95
TWO ENTRÉES: \$18.95
THREE ENTRÉES: \$22.95

ONE ENTRÉE BUFFET

includes a choice of one starch, one vegetable, one salad, dinner roll, coffee, milk, water and assorted dessert table.

TWO & THREE ENTRÉE BUFFET

includes a choice of two starches, one vegetable, two salads, dinner roll, coffee, milk, water and assorted dessert table.

BUFFET SELECTIONS:

ENTRÉES

SWEDISH MEATBALLS
CHICKEN KIEV
CHICKEN CORDON BLEU
HERB BAKED CHICKEN
BARBECUED CHICKEN
SIRLOIN TIPS
DEEP FRIED SHRIMP
HOME-STYLE YANKEE POT ROAST
CHEF CARVED ENTRÉES

- BROWN SUGAR GLAZED HAM
- ROASTED ROUND OF BEEF
- OVEN-ROASTED TURKEY BREAST
- ROASTED LOIN OF PORK

VEGETABLES

GLAZED BABY CARROTS
WHOLE KERNEL CORN
BUTTERED PEAS AND CARROTS
BUTTERED LONG GREEN BEANS
GREEN BEANS AMANDINE
COUNTRY BLEND OF VEGETABLES

SALADS

GARDEN BLEND SALAD
CREAMY COLE SLAW
HOUSE PASTA SALAD
VEGETABLE TRAY

STARCHES

BAKED POTATO WITH BUTTER & SOUR CREAM
AU GRATIN POTATOES
TRADITIONAL BREAD DRESSING MASHED
POTATOES WITH GRAVY WILD RICE PILAF
PASTA
PARSLEY BUTTERED RED POTATOES HERB
ROASTED RED POTATOES



Chicken Boursin

DINNER

MINIMUM 20 PEOPLE

University Catering allows a maximum of three entrées for plated service. If more than one entree is desired, these charges apply.

- Two entrees will add a \$1.50 charge per person to menu price
- Three entrees will add a \$2.00 charge per person to menu price

All dinners are served with a bakery fresh roll, coffee, water, milk, and linen service.

SALADS

Select One

ASIAN PEAR SALAD

mixed green salad with asian pear compote and thyme vinegar dressing.

CAESAR SALAD

mixed green salad with homemade Parmesan croutons and Caesar dressing

BALSAMIC SALAD

mixed green salad with grape tomatoes, red onions, shredded jicama and balsamic dressing

BERRY SALAD

mixed green salad topped with fresh seasonal berries and a strawberry vinaigrette

ENTREES

CHICKEN WELLINGTON

\$19.95

Tender chicken breast topped with mushroom Dux-elles and wrapped in a home-made puffed pastry shell. Served with herb-roasted baby red potatoes and seasonal vegetables.

STEAK DIANE

\$29.95

Tenderloin medallions on bed of sauteed mushrooms topped with Dijon demi glaze. Served with roasted red potatoes and seasonal vegetables.

GRILLED SALMON FILET

\$23.95

Grilled with a Beurre Blanc sauce and choice of starch and vegetable.

CHICKEN BOURSIN

\$29.95

Chicken breast with Boursin cheese stuffing and Pinot demi glaze. Served with mashed potatoes and seasonal vegetables.

CHICKEN SALTIMBOCCA

\$23.95

Whole boneless chicken breast topped with prosciutto, sage, and Fontina cheese. Served on a bed of buttered fettuccini with a light Marsala sauce and seasonal vegetables.

ENTREES (continued)

POTATO-ENCRUSTED WALLEYE

\$28.95

Canadian walleye fillet in a potato breading topped with a traditional dill beurre blanc, served with roasted baby red potatoes and seasonal vegetables

CHICKEN HUBERT

\$18.95

boneless breast of chicken topped with pearl onions, smoked bacon, fresh mushrooms and herb cream cheese sauce, served with garlic mashed potatoes and seasonal vegetables

GRILLED NEW YORK STRIP

Market

10 oz New York strip topped with mushrooms, sautéed in sherry, served with roasted baby red potatoes and seasonal vegetables

CUMIN-RUBBED PORK MEDALLIONS

\$17.95

pork medallions served with cranberry chutney, roasted garlic mashed potatoes and seasonal vegetables

CHICKEN NORMANDY

\$17.95

sautéed boneless breast of chicken topped with mushrooms, tarragon apple cream sauce, served with wild rice pilaf and seasonal vegetables

CHICKEN OSCAR

\$23.95

sautéed chicken breast topped with asparagus, crab meat, and rich hollandaise sauce, served with a wild rice pilaf and seasonal vegetables

PECAN-ENCRUSTED CHICKEN

\$18.95

a pecan-encrusted boneless chicken breast, topped with a Dijon mustard sauce, served with roasted garlic mashed potatoes and seasonal vegetables

GRILLED MAHI-MAHI

\$27.95

fresh Mahi-Mahi topped with a sweet and sour red onion relish. Served with a side of herb-roasted baby red potatoes and seasonal vegetables.



GOURMET MENU

VEGETARIAN ENTREES

- PORTOBELLA MUSHROOM RAVIOLI** \$18.95
Portobella mushroom stuffed ravioli topped with Asiago cheese sauce, spring peas and shredded Parmesan cheese
- GREEK PASTA** \$15.95
feta cheese, garlic, tomatoes, onions, white wine and cream tossed with penne pasta and delicately topped with shredded Parmesan cheese

COMBINATION PLATE ENTRÉES

- BEEF TENDERLOIN & CHICKEN CHAMPAGNE** \$29.95
grilled beef tenderloin fillet with a Pinot Noir demi-glace and tender chicken breast topped with a rich Champagne sauce, served with herb roasted baby red potatoes and seasonal vegetables
- BEEF TENDERLOIN & SALMON FILLET** \$33.95
grilled beef tenderloin fillet with a Pinot Noir demi-glace and grilled salmon fillet topped with a fresh dill Beurre Blanc sauce, served with garlic roasted mashed potatoes and seasonal vegetables
- POTATO-ENCRUSTED WALLEYE & CHICKEN BOURSIN** \$28.95
Canadian walleye fillet in a potato breading topped with dill Beurre Blanc sauce, and a tender chicken breast with Boursin cheese stuffing and Pinot Noir demi-glace. Served with roasted garlic mashed potatoes and seasonal vegetables.

All dinners are served with a bakery fresh roll, coffee, water, milk, and linen service.

GOURMET DESSERTS

\$4.95 PER PERSON

- CHEESECAKE**
with Strawberry Coulis
- FRESH BERRIES**
topped with Zabaione Sauce
- FLOURLESS CHOCOLATE CAKE**
with both vanilla and raspberry sauce
- LEMON-FILLED LACE COOKIE CUP**
topped with fresh berries
- INDIVIDUAL TART**
individual tart filled with vanilla pastry cream and fresh fruit
- CHOCOLATE CREPES**
two crepes filled with peppermint ice cream, topped with chocolate sauce and whipped cream
- RASPBERRY & WHITE CHOCOLATE CHEESECAKE**
- BREAD PUDDING**
served with whiskey sauce
- CHOCOLATE BREAD PUDDING**
served with whiskey sauce
- APPLE DUMPLING** \$5.95
- VANILLA CREME BRULE** \$5.95
- CHOCOLATE CREME BRULE**
- TIRAMISU** \$6.95

WINE & SPIRITS



HOUSE WINES

Chardonnay, Merlot, Cabernet, Moscato, White Zinfandel, and Pinot

GLASS \$5.00

DRAFT BEER

HALF BARREL, DOMESTIC \$250.00

QUARTER BARREL, DOMESTIC \$160.00

CRAFT BARREL MARKET PRICE

\$225.00 - 295.00

BOTTLE BEER

Craft beers may differ in price from domestic beers

DOMESTIC \$4.50

CRAFT \$5.00

SPIRITS

RAILS

CALLS

TOP SHELF

\$5.00

BEVERAGES

COFFEE, <i>regular or decaf, 16-17 cups</i>	\$12.95 <i>gal</i>
COFFEE, <i>regular or decaf</i>	\$4.50 <i>pot</i>
TEA, <i>4 cups</i>	\$4.50 <i>pot</i>
TEA, <i>hot water/tea bags, 16-17 cups</i>	\$10.95 <i>gal</i>
TEA, ICED	\$10.95 <i>gal</i>
HOT CHOCOLATE	\$11.95 <i>gal</i>
HOT APPLE CIDER	\$22.95 <i>gal</i>
JUICE, ORANGE OR APPLE	\$17.95 <i>gal</i>
JUICE, CARAFE, <i>five 7 oz. cups/carafe</i>	\$5.00 <i>carafe</i>
JUICE PINTS	\$2.95 <i>pint</i>
LEMONADE	\$11.95 <i>gal</i>
STRAWBERRY LEMONADE	\$22.95 <i>gal</i>
PUNCH, RED OR LEMON	\$9.95 <i>gal</i>
PUNCH, FRUIT	\$15.95 <i>gal</i>
SWEET TEA	\$12.95 <i>gal</i>
MILK	\$0.80 <i>1/2 pint</i>
ICE WATER	\$2.00 <i>pitcher</i> or \$5.00 <i>gal</i>
INFUSED ICE WATER	\$10.95



BOTTLED BEVERAGES

BOTTLED SODA	\$2.00
BOTTLED WATER	\$2.00

ROOT BEER BARRELS

HALF BARREL OF SPRECHER'S ROOT BEER	\$200.00
QUARTER BARREL OF SPRECHER'S ROOT BEER	\$140.00
BEER TAPPER RENTAL	\$30.00

GREEN CATERING MENU - FEATURING LOCALLY SOURCED

We source many of our local products from Fifth Season Cooperative of Viroqua, Wisconsin using their distributor, Reinhart Foodservice in La Crosse.

These menu items from local sources are often a special order item and some of them may have order minimums. These factors and the seasonal availability of some products may at times eliminate some selections. For this reason advance notice is critical, with 2-4 weeks preferred for those items so adjustments can be made if a product is not available.

For a Green Catering item you may pick from the lists below. Once a local ingredient from this list is selected as the local ingredient for your standard menu selection we will confirm availability and provide the new pricing/quote for

GROUND BEEF - LOCALLY from Driftless meats in Viroqua, WI

Three Options:

- TACO BUFFET
- PASTA BUFFET
- HANDMADE BURGERS

PASTA - LOCALLY SOURCED from RP Pasta in Madison, WI

Three Options:

- CHEESE RAVIOLI
- MUSHROOM RAVIOLI
- USE RP FETTUCCINE ON OUR PASTA

EGGS - LOCALLY SOURCED from S&R eggs in Whitewater, WI

Three Options:

- BREAKFAST BUFFET
- EGG BAKES
- FRITTATA

VEGETABLES/STARCHES- LOCALLY from Snopac in Calendonia, MN

Three Options:

- WINTER BLEND
a blend of roasted butternut squash, carrots, beets, and
- WISCONSIN FUSION POTATOES
red, yellow, and white potato blend
- FRIED OR AU GRATIN DICED POTATOES

Three Local Vegetable Options:

- GREEN BEANS
- SWEET CORN
- MIXED VEGETABLES





MEMORIAL STUDENT CENTER

UNIVERSITY OF WISCONSIN - STOUT

WEDDINGS | REUNIONS | ANNIVERSARIES
RETREATS | VOW RENEWALS | TEAM BUILDING

VENUE AREAS



Great Hall



Terrace & Overlook



Ballrooms



Amphitheater

