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.

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
<table>
<thead>
<tr>
<th>Page Range</th>
<th>Section</th>
</tr>
</thead>
<tbody>
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<td>16-17</td>
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<td>Dinner</td>
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<td>Dinner Buffets</td>
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<td>Beverages, Wine, &amp; Spirits</td>
</tr>
<tr>
<td>26</td>
<td>Green Catering Menu</td>
</tr>
</tbody>
</table>
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 services. The 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.
5. 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

uwstout.edu/catering
Ask Catering Manager about accommodating dietary restrictions. (08/19)
All prices subject to change.
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 tableskirting for guest seating upon request.

FEES
- Linen Service is $1.00 per person. (includes linen tablecloth 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.
BREAK MENU

BAKERY & SNACKS

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

### DESSERTS

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

*Minimum order 2 dozen
*One flavor for minimum order

### DESSERT SHOOTERS, 36 pieces
- Oreo, raspberry, apple-cheesecake

<table>
<thead>
<tr>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>$45.00</td>
</tr>
</tbody>
</table>

### ASSORTED MINI CHEESECAKES, three dozen minimum order
- Heath Bar, Butterfinger, Oreo, raspberry, cherry, blueberry, M&M and plain

<table>
<thead>
<tr>
<th>Price per dozen</th>
</tr>
</thead>
<tbody>
<tr>
<td>$22.50 dz</td>
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</tbody>
</table>

### FRUIT PIZZA, 40 pieces

<table>
<thead>
<tr>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>$41.95</td>
</tr>
</tbody>
</table>

### MINI TARTS, two dozen minimum order
- One flavor choice per dozen
- Flavors: key lime, lemon meringue, chocolate fantasy bar

<table>
<thead>
<tr>
<th>Price per dozen</th>
</tr>
</thead>
<tbody>
<tr>
<td>$21.00 dz</td>
</tr>
</tbody>
</table>

### GOURMET CUPCAKES, three dozen minimum order
- Two flavor choice per three dozen
- Flavors: cherry, raspberry, coconut, butterfinger, chocolate, peanut butter, chocolate filled

<table>
<thead>
<tr>
<th>Price per three dozen</th>
</tr>
</thead>
<tbody>
<tr>
<td>$21.00 dz</td>
</tr>
</tbody>
</table>

### GLUTEN FREE CUPCAKES, white or chocolate, minimum two dozen, one flavor for minimum order

<table>
<thead>
<tr>
<th>Price per dozen</th>
</tr>
</thead>
<tbody>
<tr>
<td>$21.00 dz</td>
</tr>
</tbody>
</table>

### CHOCOLATE FOUNTAIN serves 100-150 people, setup and fill of 12lbs. of chocolate

<table>
<thead>
<tr>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>$295.00</td>
</tr>
</tbody>
</table>

### CHOCOLATE FOUNTAIN DIPPING ITEMS price per person
- Includes: marshmallows, pretzels, sugar cookies, angel food cake, strawberries and pineapple

<table>
<thead>
<tr>
<th>Price per person</th>
</tr>
</thead>
<tbody>
<tr>
<td>$3.50</td>
</tr>
</tbody>
</table>

### CHOCOLATE FOUNTAIN FILL additional fill of chocolate for 60 people, after initial setup

<table>
<thead>
<tr>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>$59.95</td>
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</table>

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Dessert Shooters
### APPETIZERS

#### HOT APPETIZERS

**SERVES 25**

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>CHICKEN DRUMMIES with BBQ sauce</td>
<td>$69.00</td>
<td>BURGUNDY MUSHROOMS</td>
<td>$54.00</td>
</tr>
<tr>
<td>BRIE PUFFS 36 per tray</td>
<td>$79.00</td>
<td>SWEET BBQ BACON CHICKEN SKEWER</td>
<td>$55.00</td>
</tr>
<tr>
<td>STUFFED POTATO</td>
<td>$45.00</td>
<td>CHICKEN STRIPS served with BBQ or sweet &amp; sour sauce</td>
<td>$55.00</td>
</tr>
<tr>
<td>COCKTAIL MEATBALLS served in BBQ or sweet &amp; sour sauce</td>
<td>$49.00</td>
<td>BUFFALO CHICKEN DIP served with assorted crackers</td>
<td>$96.00</td>
</tr>
</tbody>
</table>

**SERVES 50**

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

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Ask Catering Manager about accommodating dietary restrictions. (08/19)

All prices subject to change.
# APPETIZERS

## COLD APPETIZERS

<table>
<thead>
<tr>
<th>SERVES 25</th>
<th>SERVES 50</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>VEGETABLE TRAY</strong></td>
<td><strong>GARDEN PIZZA</strong></td>
</tr>
<tr>
<td>with dip</td>
<td>$32.00</td>
</tr>
<tr>
<td><strong>GAZPACHO SHRIMP SHOOTER</strong></td>
<td><strong>SOUTHWESTERN TORTILLA ROLL-UPS</strong></td>
</tr>
<tr>
<td>$72.00</td>
<td>$50.00</td>
</tr>
<tr>
<td><strong>SLICED CHEESE TRAY</strong></td>
<td><strong>TOMATO BASIL BRUSCHETTA</strong></td>
</tr>
<tr>
<td>with assorted crackers</td>
<td>$35.00</td>
</tr>
<tr>
<td><strong>DEVILED EGGS</strong></td>
<td><strong>INTERNATIONAL CHEESE TRAY</strong></td>
</tr>
<tr>
<td>$25.00</td>
<td>$195.00</td>
</tr>
<tr>
<td><strong>CHOCOLATE DIPPED STRAWBERRIES</strong></td>
<td><strong>BALSAMIC-GLAZED PORTABELLA MUSHROOMS</strong></td>
</tr>
<tr>
<td>$75.00</td>
<td>$90.00</td>
</tr>
<tr>
<td><strong>VEGETABLE SPRING ROLLS</strong></td>
<td><strong>GRILLED VEGGIE BASKET</strong></td>
</tr>
<tr>
<td>with peanut sauce</td>
<td>$90.00</td>
</tr>
<tr>
<td><strong>TACO DIP TRAY</strong></td>
<td><strong>ROSEMARY SHRIMP</strong></td>
</tr>
<tr>
<td>with chips</td>
<td>$150.00</td>
</tr>
<tr>
<td>$47.00</td>
<td><strong>FRESH VEGGIE BASKET</strong></td>
</tr>
<tr>
<td><strong>TOSTADA CHIPS WITH SALSA</strong></td>
<td>$125.00</td>
</tr>
<tr>
<td><strong>CANAPES</strong></td>
<td><strong>CAPRICE ARTICHOKE MINI SKEWERS</strong></td>
</tr>
<tr>
<td>Tuscan chicken, Dijon pork, roast beef with horseradish and smoked salmon</td>
<td>$64.00</td>
</tr>
<tr>
<td><strong>ANCHO CHILI CREPES</strong></td>
<td><strong>FRESH FRUIT TRAY</strong></td>
</tr>
<tr>
<td>$35.00</td>
<td>seasonal</td>
</tr>
<tr>
<td><strong>SHRIMP WITH COCKTAIL SAUCE</strong></td>
<td><strong>GARLIC HUMMUS</strong></td>
</tr>
<tr>
<td>50 pieces</td>
<td>$45.00</td>
</tr>
<tr>
<td><strong>SAUSAGE &amp; CHEESE TRAY</strong></td>
<td><strong>FRESH FRUIT TRAY</strong></td>
</tr>
<tr>
<td>with assorted crackers</td>
<td><strong>GARLIC HUMMUS</strong></td>
</tr>
<tr>
<td>$70.00</td>
<td>$45.00</td>
</tr>
<tr>
<td><strong>WRAP SANDWICHES, HORS D’OEUVRE SIZE</strong></td>
<td><strong>SAUSAGE &amp; CHEESE TRAY</strong></td>
</tr>
<tr>
<td>choice of ham, turkey, or veggie</td>
<td>with assorted crackers</td>
</tr>
<tr>
<td>$50.00</td>
<td>$70.00</td>
</tr>
<tr>
<td><strong>FRESH FRUIT TRAY</strong></td>
<td><strong>SOUR CREAM CHEESE TRAY</strong></td>
</tr>
<tr>
<td>seasonal</td>
<td>$90.00</td>
</tr>
<tr>
<td><strong>GARLIC HUMMUS</strong></td>
<td><strong>GARDEN PIZZA</strong></td>
</tr>
<tr>
<td>$25.00</td>
<td>$32.00</td>
</tr>
</tbody>
</table>

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- *Vegetable Spring Rolls*
## BREAKFAST & BRUNCH

### MINIMUM 20 PEOPLE

**SERVED BREAKFAST**

**AVAILABLE UNTIL 11:00 AM**

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Fresh Fruit Plate &amp; Gourmet Muffin</td>
<td>$6.95</td>
</tr>
<tr>
<td>Breakfast Frittata</td>
<td>$7.95</td>
</tr>
<tr>
<td>Ham, Potatoes, Cheese, Sausage, Served with Fresh Fruit and Pastries</td>
<td></td>
</tr>
<tr>
<td>Telera Roll Sandwich</td>
<td>$8.95</td>
</tr>
<tr>
<td>Egg and Cheese with Ham or Turkey, Served with Choice of Fresh Fruit Cup or Breakfast Potato</td>
<td></td>
</tr>
<tr>
<td>Scrambled Eggs</td>
<td>$7.95</td>
</tr>
<tr>
<td>Choice of Ham, Bacon or Sausage Links, Served with Breakfast Potato and Pastries</td>
<td></td>
</tr>
<tr>
<td>Texas French Toast</td>
<td>$8.85</td>
</tr>
<tr>
<td>Choice of Ham, Bacon or Sausage Links, Served with a Fresh Fruit Cup</td>
<td></td>
</tr>
<tr>
<td>Buttermilk Pancakes</td>
<td>$7.85</td>
</tr>
<tr>
<td>Choice of Ham, Bacon or Sausage Links, Served with a Fresh Fruit Cup</td>
<td></td>
</tr>
</tbody>
</table>

### BREAKFAST BUFFETS

<table>
<thead>
<tr>
<th>Menu</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Hot Breakfast Buffet</td>
<td>$9.95</td>
</tr>
<tr>
<td>Scrambled Eggs, Sausage or Ham, Breakfast Potato, Assorted Pastries and Fruit Juice</td>
<td></td>
</tr>
<tr>
<td>Breakfast Buffet, Deluxe</td>
<td>$13.95</td>
</tr>
<tr>
<td>Western-style Scrambled Eggs</td>
<td></td>
</tr>
<tr>
<td>Texas French Toast or Buttermilk Pancakes</td>
<td></td>
</tr>
<tr>
<td>Sausage or Ham</td>
<td></td>
</tr>
<tr>
<td>Breakfast Potato</td>
<td></td>
</tr>
<tr>
<td>Assorted Pastries</td>
<td></td>
</tr>
<tr>
<td>Fruit Juice</td>
<td></td>
</tr>
<tr>
<td>All items served with coffee, milk, and water.</td>
<td></td>
</tr>
<tr>
<td>Bacon (Add $3.00, 3 slices per person)</td>
<td></td>
</tr>
</tbody>
</table>
Pastries & Coffee

Fresh Fruit Tray
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 $8.95
on telera roll

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 $8.95
served with dinner roll and choice of two dressings

MANDARIN CHICKEN SALAD $9.95
served with dinner roll and toasted sesame seed dressing

GROUND BEEF TACO SALAD IN TORTILLA BOWL $11.95
served with salsa and sour cream

CHEF’S SALAD $10.95
served with dinner roll and choice of two dressings

GRILLED CHICKEN SALAD $8.95
served with dinner roll and choice of two dressings

GRILLED CHICKEN CAESAR SALAD $10.95
served with a dinner roll and Caesar dressing

COBB SALAD $9.95
served with dinner roll and choice of two dressing

SOUTHWEST CHICKEN SALAD $10.95
served with dinner roll and our house salsa ranch dressing

Salads served with chocolate chip cookie, coffee and milk.
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 $11.95

with choice of vegetable marinara or meat sauce
(no additional starch)

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 portobello mushrooms, yellow squash, grilled zucchini, caramelized red onions, fresh basil, and mozzarella cheese on rosemary foccacia
LUNCH BUFFETS

MINIMUM 20 PEOPLE

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

PASTA BUFFET SUPREMO  
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  
$12.95

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

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

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

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

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

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

BUILD YOUR OWN SANDWICH  
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  
$10.95

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

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

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

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

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.
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

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
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 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 no additional starch $14.95
WILD RICE STUFFED CHICKEN stuffed with wild rice and mushrooms $15.95
### DINNER

(Continued)

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

### COMBINATION PLATE ENTREES

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>HAM &amp; GRILLED CHICKEN BREAST</td>
<td>$15.95</td>
</tr>
<tr>
<td>served with sauce*</td>
<td></td>
</tr>
<tr>
<td>SIRLOIN STEAK &amp; GOLDEN FRIED SHRIMP</td>
<td>$24.95</td>
</tr>
<tr>
<td>ROAST BEEF &amp; GRILLED CHICKEN</td>
<td>$21.95</td>
</tr>
</tbody>
</table>

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

Demi-glace, Greek, Champagne, or Sun Dried Tomato
Ask Catering Manager about accommodating dietary restrictions. (08/19)
All prices subject to change.
# DINNER BUFFETS

<table>
<thead>
<tr>
<th>Minimum 50 People</th>
<th>One Entrée: $15.95</th>
</tr>
</thead>
<tbody>
<tr>
<td>Two Entrées: $18.95</td>
<td>Three Entrées: $22.95</td>
</tr>
</tbody>
</table>

**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

### 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 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
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 (continued)

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

CUMIN-RUBBED PORK MEDALLIONS
pork medallions served with cranberry chutney, roasted garlic mashed potatoes and seasonal vegetables

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

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

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

GRILLED MAHI-MAHI
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 ENTREES

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.

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 $6.95

TIRAMISU

All dinners are served with a bakery fresh roll, coffee, water, milk, and linen service.
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 $5.00
TOP SHELF
BEVERAGES

COFFEE, regular or decaf, 16-17 cups
$12.95 gal

COFFEE, regular or decaf
$4.50 pot

TEA, 4 cups
$4.50 pot

TEA, hot water/tea bags, 16-17 cups
$10.95 gal

TEA, ICED
$10.95 gal

HOT CHOCOLATE
$11.95 gal

HOT APPLE CIDER
$22.95 gal

JUICE, ORANGE OR APPLE
$17.95 gal

JUICE, CARAFE, five 7 oz. cups/carafe
$5.00 carafe

JUICE PINTS
$2.95 pint

LEMONADE
$11.95 gal

STRAWBERRY LEMONADE
$22.95 gal

PUNCH, RED OR LEMON
$9.95 gal

PUNCH, FRUIT
$15.95 gal

SWEET TEA
$12.95 gal

MILK
$0.80 1/2 pint

ICE WATER
$2.00 pitcher or $5.00 gal

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
$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
Ask Catering Manager about accommodating dietary restrictions. (08/19)
All prices subject to change.