



UW - PARKSIDE

Whether entertaining guests on the University of Wisconsin - Parkside Campus, or sharing a meal with your colleagues, Flavours by Sodexo Catering knows UW - Parkside and is the best qualified to welcome your guests and make them feel at home. Food and Service they are why we are here!

Our chefs and culinary team are professionally trained and keep up on local dining trends. We use high quality, fresh ingredients and purchase locally to provide the best flavors and attractive food displays for your event.

Care differentiates our service. Our service team knows your guests, and they take pride in delivering on the details!

Our goal is to make you a relaxed and confident host. It is our honor and pleasure to serve you!

We appreciate your business and will do whatever we can to make your event memorable, from start to finish. If you have any questions regarding our services, please call your Event Planner at 262-595-2346 or email us at catering@uwp.edu.

We look forward to serving you.

MORNING FARE



MORNING FARE

Selections from these menus are presented buffet style. Services include delivery, linen-draped service tables, set up and clean up. China is included; both high quality plastic serviceware and eco-friendly serviceware are available upon request. Freshly Brewed Starbucks™ Coffee, Starbucks™ Decaffeinated Coffee and Tazo® Herbal and Non-Herbal Teas to include Decaffeinated Tazo® Tea with Hot Water are included. These menus are available for groups of 10 or more.

THE CLASSIC CONTINENTAL

\$9.95 per guest

Seasonal Sliced Fresh Fruit Tray

Baker's Choice of Two: Assorted Breakfast Breads, Coffee Cake, Mini Scones, Danish, Cinnamon Rolls Assorted Pastries

Butter and Assorted Jellies

Chilled Carafes of Orange and Apple Juice

THE HEALTHY START

\$10.95 per guest

Seasonal Sliced Fresh Fruit Tray

Low-Fat Yogurt Parfaits Made with Fresh Berries and Low-Fat Granola

Well Balanced Breakfast Cookies

Assorted Bagels, Low-Fat Cream Cheese and Assorted Jellies

Chilled Carafes of Orange and Apple Juice

PARKSIDE WAKE UP BREAKFAST BUFFET

\$13.25 per guest

Seasonal Sliced Fresh Fruit Tray

Baker's Choice of Two: Mini Croissants, Muffins, Breakfast Breads, Coffee Cake or Mini Scones

Butter and Assorted Jellies


Hashbrowns or Home Fries

Choose Two: Crispy Bacon, Pork Sausage Links, Turkey Bacon, Turkey Link Sausage

Choose One: Fluffy Scrambled Eggs, Egg White Frittata, Garden Vegetable Quiche or Broccoli Cheddar Quiche

Choose One: Pancakes or Traditional French Toast with Warm Maple Syrup and Melted Butter

Chilled Carafes of Orange and Apple Juice



À LA CARTE SELECTIONS

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Selections from these menus are presented buffet style. Services include delivery, linen-draped service tables, set up and clean up. China is included; both high quality plastic serviceware and eco-friendly serviceware are available upon request. Waited Service is available upon request.

FROM THE SUNRISE BAKERY

ASSORTED FRESHLY BAKED MUFFINS \$14.50 per dozen
Cranberry Orange, Lemon Poppy Seed, Blueberry, Chocolate or Banana Nut

ASSORTED BREAKFAST BREADS and COFFEE CAKES \$10.95 per dozen
Banana Nut Bread, Lemon Poppy Seed Bread, Blueberry Sour Cream Coffee Cake, Apple Streusel
Coffee Cake or Chocolate Espresso Coffee Cake

ASSORTED DANISH \$9.95 per dozen

ASSORTED BAGELS with CREAM CHEESE and JELLIES \$14.95 per dozen

ASSORTED SCONES with BUTTER and JELLIES \$16.95 per dozen

ASSORTED DOUGHNUTS \$13.95 per dozen

MORNING STARTERS

INDIVIDUAL ASSORTED YOGURTS \$1.85 per item

INDIVIDUAL FRUIT YOGURT PARFAITS with LOW-FAT GRANOLA \$3.25 per item

SEASONAL SLICED FRESH FRUIT TRAY

SMALL 15-25 \$38.00 per tray
MEDIUM 25-50 \$95.00 per tray
LARGE 50-100 \$150.00 per tray

BREAKFAST SANDWICH \$34.95 per dozen

Choice of One: Toasted English Muffins, Biscuits, or Croissants

Choice of One: Egg, Egg and Cheese or Egg Whites

Choice of One: Pork or Turkey Sausage Patty, Country Ham or Bacon

A close-up photograph of a glass filled with iced tea. The tea is a light brown color and is topped with several ice cubes. Garnishes include a slice of lemon, a sprig of fresh green mint, and a slice of cucumber. The glass is set on a light blue textured surface. In the bottom right corner, a white bowl contains a whole yellow lemon.

BEVERAGE SERVICE

BEVERAGE SERVICE

China is included; both high quality plastic serviceware and eco-friendly serviceware are available upon request. Services include delivery, linen-draped service tables, set up and clean up. Appropriate accoutrements provided.

MORNING COFFEE AND TEA SERVICE

\$2.95 per guest

Our Morning Coffee Service includes Freshly Brewed Starbucks™ Coffee, Decaffeinated Coffee and Tazo® Herbal and Non-Herbal Teas to include Decaffeinated Tazo® Tea with Hot Water.

HOT BEVERAGES

16 servings per gallon

Freshly Brewed Starbucks™ Coffee and Decaffeinated Coffee	\$14.50 per gallon
Freshly Brewed Flavored Starbucks™ Coffee and Decaffeinated Coffee	\$15.50 per gallon
Tazo® Herbal and Non Herbal Teas to include Decaffeinated Tazo® Tea with Hot Water	\$15.50 per gallon

COLD BEVERAGES

16 servings per gallon

Orange Juice	\$13.50 per gallon
Cranberry Juice	\$13.50 per gallon
Apple Juice	\$13.50 per gallon
Freshly Brewed Iced Tea	\$11.95 per gallon
Lemonade	\$9.95 per gallon
Orange Citrus Punch	\$9.95 per gallon
Strawberry Lemonade	\$11.95 per gallon
Non-Alcoholic Sangria Punch	\$13.50 per gallon
Raspberry Iced Tea	\$12.95 per gallon

CANNED AND BOTTLED BEVERAGES

Carafes of Fruit Juice: Apple, Orange, and Cranberry	\$13.50 per gallon
Assorted Canned Soft Drinks, Regular and Diet	\$1.00 per item

**ALL DAY AT
UW - PARKSIDE**



ALL DAY AT UW - PARKSIDE

Designed for full-day conferences or meetings, this service simplifies your event planning requirements. Menu offerings are presented buffet style. Services include delivery, linen-draped service tables, set up and clean up. China is included; both high quality plastic serviceware and eco-friendly serviceware are available upon request. These menus are available for groups of 15 or more.

All Day Package for \$24.95 per guest

CLASSIC CONTINENTAL BREAKFAST

Seasonal Sliced Fresh Fruit Tray

Baker's Choice of Two: Assorted Breakfast Breads, Coffee Cake, Mini Scones, Danish, Pastries with Butter and Assorted Jellies

Chilled Carafes of Orange Juice and Apple or Cranberry Juice

Freshly Brewed Starbucks™ Coffee, Decaffeinated Coffee, and Tazo® Herbal and Non Herbal Teas to Include Decaffeinated Tazo® Tea with Hot Water

Iced Water Station

MID-MORNING BREAK

Refresh Coffee Service

Assorted Granola Bars

Assorted Canned Soft Drinks, Regular and Diet

Iced Water Station

LUNCH BUFFET

Our menu offerings change daily and include a Salad, Entrée, Dessert and Beverage. Please contact our Catering Office for more details on our Chef's featured recommendations.

AFTERNOON SNACK

Choose Two: Assorted Individual Bags of Chips, Assorted Mini Candy Bars, Gourmet Cookies and Bars, Carrots and Celery Sticks with Ranch Dressing, Nacho Chips with Salsa, Bunches of Red and Green Grapes

Iced Water Station, Freshly Brewed Iced Tea and Lemonade

Assorted Canned Soft Drinks, Regular and Diet

**GRAB-AND-GO
BOXED SALADS**



GRAB-AND-GO BOXED SALADS

SIGNATURE SALADS

All Salads are served with a Crusty Roll and Butter, Large Cookie or Brownie, and a Canned Soft Drink (Regular or Diet) or Bottled Water. High quality plastic serviceware is included. Eco-friendly serviceware and china are also available, as is plated service, upon request. Services include delivery, linen-draped service tables, set up and clean up. 3 Guest Minimum per Menu Selection.

CAESAR SALAD \$9.00 per guest
Fresh Romaine Lettuce topped with Grated Parmesan Cheese, Homemade Croutons and served with traditional Caesar Dressing
Add Grilled Breast of Chicken \$10.95 per guest
Add Grilled Marinated Steak \$13.95 per guest

GREEK SALAD \$8.95 per guest
Crisp Mixed Greens with Tabbouleh, Roasted Red Pepper, Crumbled Feta Cheese and Falafel in a Flat Bread Cone

CHEF'S SALAD \$10.00 per guest
Julienne Buffet Ham, Breast of Turkey, Swiss and Cheddar Cheeses served on a bed of Mixed Greens with Tomato Wedges, Hard Boiled Egg Slices and Ripe Olives, with Dressing

BUFFALO CHICKEN SALAD \$9.75 per guest
Crispy Mixed Greens Tossed with Carrots, Celery, Cucumber, Crispy Chicken and a Spicy Buffalo Ranch Dressing

GRAB-AND-GO
BOXED SANDWICHES



GRAB-AND-GO BOXED SANDWICHES

All Box Lunches include choice of Seasonal Fresh Fruit Salad, Potato Salad, Cole Slaw or Pasta Salad, Bag of Chips, Large Cookie or Brownie, and a Canned Soft Drinks (Regular or Diet) or Bottled Water. High quality plastic serveware is included. Eco-friendly serveware and china are also available, as is plated service, upon request. Services include delivery, linen-draped service tables, set up and clean up. 3 Guest Minimum per Menu Selection.

SIGNATURE SANDWICHES

THE CORNER DELI

\$8.95 per guest

Deli Sandwich with choice of White or Whole Wheat Bread or Croissant, choice of Provolone, American or Swiss Cheese, Leaf Lettuce and Sliced Tomato, Stacked High with choice of Oven Roasted Turkey Breast, Roast Beef, Buffet Ham, Tuna Salad or Grilled Vegetables on a Croissant

SPICY ITALIAN BAGUETTE

\$9.95 per guest

Sliced Ham, Salami, Provolone Cheese and Roasted Red Peppers on a French Roll with Garlic Mayonnaise Spread

TURKEY and SHARP CHEDDAR

\$9.95 per guest

Oven Roasted Turkey Breast, Sharp Cheddar Cheese, Leaf Lettuce, Sliced Tomato on a Kaiser Roll

ROAST BEEF AND CHEDDAR

\$10.95 per guest

Roast Beef and Cheddar on a Ciabatta Roll with Horseradish Cream Spread

GRILLED TUSCAN CHICKEN BREAST

\$10.95 per guest

Grilled Chicken Breast, Provolone, Leaf Lettuce, sliced Tomato and Pesto Mayonnaise on Focaccia Bread

VEGETARIAN SANDWICHES

GRILLED PORTOBELLOS with PROVOLONE

\$9.95 per guest

Grilled Marinated Portobello Mushrooms on Focaccia with Provolone, Leaf Lettuce, Tomato and Pesto

ROASTED VEGGIE CLUB

\$10.95 per guest

Roasted Eggplant, Zucchini and Red Pepper with fresh Mozzarella and Artichoke Tapenade on a Ciabatta Roll

SERVED LUNCHEONS
AND DINNERS



SERVED LUNCHEONS AND DINNERS

All Served Luncheons and Dinners include a House Garden Salad or Starter, Two Accompaniments, Freshly Baked Dinner Rolls and Butter., Freshly Brewed Starbucks™ Coffee, Decaffeinated Coffee, Herbal and Non-Herbal Tazo® Teas with Hot Water and Freshly Brewed Iced Tea. China service is also available. Services include delivery, linen on guest tables, set up and clean up.

POULTRY

TRADITIONAL CHICKEN PICCATA \$18.95 per guest

Seared Breast of Chicken in a Lemon Caper White Wine Sauce

ROASTED CHICKEN FLORENTINE \$18.95 per guest

Crispy Sautéed Breast of Chicken topped with a creamy Spinach mixture and Mozzarella

ASIAGO CRUSTED CHICKEN BREAST with ROASTED RED PEPPER COULIS \$19.95 per guest

Sautéed Boneless Breast of Chicken Coated in an Asiago Cheese Crust

ZIA'S NUTTY CHICKEN \$22.95 per guest

Boneless Breast of Panko Encrusted Chicken, Pistachios and topped with Apple Compote

BEEF AND PORK

BRAISED SHORT RIBS \$22.95 per guest

Beef Short Ribs braised in a Tarragon and Red Wine Reduction

CHATEAUBRIAND Market Price

Rosemary and Garlic Oil Marinated Beef Tenderloin, slow roasted and carved prior to service, served with a Cognac Cream Sauce.

PAN-SEARED PORK TENDERLOIN with APPLES & ONIONS \$18.95 per guest

Pan-Seared Pork Tenderloin with Granny Smith Apples, Diced Red Onions and Orange Marmalade

ROASTED PORK TENDERLOIN with SWEETENED RASPBERRY VINEGAR SAUCE \$19.95 per guest

Slow-Roasted Pork Tenderloin served with a Sweetened Raspberry, Horseradish, Garlic and Red Wine Vinegar Sauce

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SERVED LUNCHEONS AND DINNERS



SERVED LUNCHEONS AND DINNERS (continued)

COMBINATION PLATE

BEEF and SALMON FILETS \$28.95 per guest
Tenderloin Medallion & Salmon Filet on Caramelized Onion Mashed Potatoes
and Demi-Glace Sauce

SEAFOOD

SALMON with LEEKS and CAPER SAUCE \$21.95 per guest
Grilled Salmon Filet topped with Fried Leeks and Capers Sauce

BROILED SALMON with TWO SALSAS \$23.50 per guest
Broiled Salmon with Lemony Zucchini with Mint and Pine Nuts,
and Fresh Red and Yellow Cherry Tomato Salsa

SEA BASS with FRESH SALSA \$25.95 per guest
Grilled Sea Bass with Fresh Herbs and Olive Oil with Cucumber Tomato Salsa

PARMESAN-CRUSTED TILAPIA WITH CHIVE BUTTER SAUCE \$18.95 per guest
Sautéed Tilapia with Crusted Parmesan and Chive Butter Sauce

VEGETARIAN

SPAGHETTI SQUASH \$16.95 per guest
Spaghetti Squash with Sofrito and Vegan Pinto Beans

PORTOBELLO MUSHROOM NAPOLEON \$21.50 per guest
Portobello Mushroom layered with Zucchini, Spinach, Roasted Red and Yellow Peppers,
Polenta and Mozzarella on Roasted Tomato Coulis

SMOKED GOUDA FARFALLE \$14.95 per guest
Bow Tie Pasta baked with Smoked Gouda Cheese and Fresh Spinach

ENTRÉE ACCOMPANIMENTS



ENTRÉE ACCOMPANIMENTS

SALADS AND STARTERS

Market House Salad with Homemade Croutons and Balsamic Vinaigrette

Iceberg Wedge with Maytag Blue Cheese

Caesar Salad with Homemade Croutons

Fresh Mozzarella and Tomato Stack with Fresh Basil

\$5.00 per guest

Pear and Fresh Spinach Salad with Cranberry Dressing

\$3.95 per guest

Greek Salad with Feta Cheese and Balsamic Vinaigrette

\$3.50 per guest

ACCOMPANIMENTS

Choice of One:

Glazed Carrots

Fresh Green Beans and Carrot Medley

Grilled Balsamic Zucchini

Roasted Root Vegetables

Fresh Spinach and Garlic Sauté

Roasted Fresh Seasonal Asparagus

Sautéed Zucchini

Chef's Choice of Seasonal Vegetables

Braised Turnip Greens

Choice of One:

Horseradish Mashed Potatoes

Caramelized Onion Mashed Potatoes

Mashed Sweet Potatoes

Oven Roasted Sweet Potatoes

Oven-Herbed Roasted Potatoes

Roasted Fingerling Potatoes

Israeli Cous Cous

Black Beans and Rice

Vegetable Risotto

Chef's Choice of Side Pairing

DESSERT

Cora's Red Velvet Cake

Assorted Pies: *Dutch Apple, Blueberry, Designer Key Lime*

Old Fashioned Chocolate Layer Cake

Fudge Chocolate Cake

\$3.00 per guest

Traditional Cheesecake with Fresh

Seasonal Berries

\$3.95 per guest

Additional Options:

Cookies and Cream Cheesecake

\$4.25 per guest


Apple & Raisin Bread Pudding w/ Caramel

Whiskey Sauce

\$4.95 per guest

White Chocolate Raspberry Creme Brûlée

\$4.95 per guest



SPECIALTY BUFFETS

SPECIALTY BUFFETS

Selections from these menus are presented buffet style. Services include delivery, linen on guest tables, set up and clean up. China is included; both high quality plastic serviceware and eco-friendly serviceware are available upon request. These menus are available for groups of 15 or more.

MARKET DELI BUFFET \$11.95 per guest

Choice of Two Salads: Creamy Cole Slaw with Apples, Seasonal Fresh Fruit Salad, Potato Salad, Market House Salad with Homemade Croutons and a Balsamic Vinaigrette and Low-Fat Ranch Dressing
Assorted Breads and Rolls
Sliced Roasted Turkey, Buffet Ham, Roast Beef, Salami
Sliced Swiss, Provolone and American Cheeses
Leaf Lettuce, Sliced Tomatoes, Sliced Onions, Dill Pickles, Mayonnaise, Dijon Mustard
Homemade Potato Chips
Assorted Cookies, Bars or Brownies
Freshly Brewed Iced Tea, Orange Citrus Punch or Lemonade
**Add Soup du jour with Crackers*

OLD FASHIONED BBQ \$16.95 per guest

Seasonal Fresh Fruit Salad
Roasted Vegetable Bow Tie Pasta Salad
Country Potato Salad
Cornbread, Rolls and Butter
Ranch-Style Baked Beans
Barbecued Chicken
Barbecued Beef Brisket
Assorted Cookies and Bars
Freshly Brewed Iced Tea, Orange Citrus Punch or Lemonade
** Add a chef for BBQs held outside, weather permitting*

FIESTA BUFFET \$15.95 per guest

Spanish Rice
Grilled Fajita Beef or Chicken and Grilled Vegetables
Shredded Cheese and Lettuce, Sour Cream, Black Olives, Diced Tomatoes and Onions
Cheese Enchiladas
Soft Flour Tortillas
Churros with Cinnamon & Sugar
Freshly Brewed Iced Tea, Orange Citrus Punch or Lemonade

BACKYARD COOK OUT \$15.95 per guest

Country Potato Salad
Cole Slaw
Potato Chips
Ranch Style Baked Beans
Hamburger and Hot Dog Buns to include Whole Wheat
Grilled Hamburgers
Grilled Hotdogs
Veggie Burgers
Leaf Lettuce, Sliced Tomatoes, Dill Pickles, Relish and Onions
Ketchup, Mustard and Mayonnaise
Assorted Cookies and Brownies
Assorted Canned Soft Drinks, Regular and Diet
** Add a chef for BBQ'S held outside, weather permitting*

ROMAN FEAST \$13.95 per guest

Caesar Salad with Homemade Croutons
Garlic Breadsticks
Sautéed Fresh Zucchini
Spinach and Cheese Lasagna Rolls
Choice of Meatballs in Marinara Sauce or Italian Sausage
Parmesan Cheese
Tiramisu or Mini Cannolis
Freshly Brewed Iced Tea, Orange Citrus Punch or Lemonade

BUILD YOUR OWN BUFFET



BUILD YOUR OWN BUFFET

Selections from these menus are presented buffet style. Services include delivery, linen on service tables and guest tables, set up and clean up. China is included; both high quality plastic serviceware and eco-friendly serviceware are available upon request. Build Your Own Buffet by selecting - One Salad, One Entrée, Two Accompaniments, One Dessert and One Beverage. These menus are available for groups of 10 or more. Add an additional Entrée for \$5.00 per guest.

SALADS

Choose One from the Following:

Market House Salad with a choice of two dressings: Ranch, Italian, Balsamic Vinaigrette and Low-Fat Ranch Dressing
Caesar Salad
Includes Assorted Dinner Rolls with Butter

ENTRÉES

POULTRY

Chicken Marsala	\$18.95 per guest
Lemon Parmesan Chicken with White Wine Chive Sauce	\$18.95 per guest
Asiago Crusted Chicken	\$19.95 per guest

BEEF

Braised Beef Sicilian	\$19.95 per guest
Caramelized Onion Meatloaf	\$16.95 per guest
Slow Roasted Top Round	\$18.95 per guest

PORK

Mustard Herb Pork Loin	\$18.95 per guest
Asian Marinated Pork Loin with Honey and Soy Glaze	\$19.95 per guest

SEAFOOD

Broiled Salmon with Dill Butter	\$21.95 per guest
Cornmeal Tilapia with Cilantro Cream Sauce	\$17.95 per guest

VEGETARIAN

Vegetarian Lasagna	\$14.95 per guest
Stuffed Peppers with Herbed Tomato Sauce	\$16.95 per guest

ACCOMPANIMENTS

Choose One from the Following:

Oven-Roasted Herbed Potatoes
Garlic-Mashed New Potatoes
Rice Pilaf
White Rice
Variety of Seasonal Vegetables

Choose One from the Following:

Fresh Roasted Vegetable Medley
Lemon Garlic Broccoli
Sautéed Zucchini
Glazed Carrots
Fresh Green Beans
Ask About Additional Selections

DESSERTS

Choose One from the Following:

Chocolate Layer Cake
Chocolate Mousse
Cora's Red Velvet Cake
Apple Crisp
Assorted Mini Cupcakes
Assorted Cookies and Brownies
Chef's Selection of Desserts

BEVERAGES

Freshly Brewed Starbucks™ Coffee, Decaffeinated Coffee and Tazo® Herbal and Non-Herbal Teas to include Decaffeinated Tazo® Tea with Hot Water

Choose Two from the Following:

Iced Water Station, Lemonade or Freshly Brewed Iced Tea

HOT HORS D'OEUVRES



HOT HORS D'OEUVRES

From Platters to Passed

China is included; both high quality plastic serveware and eco-friendly serveware are available upon request. Waited Service is available upon request. Services include delivery, linen-draped service tables, set up and clean up. Minimum of 4 Dozen pieces.

CHICKEN

Gator Cakes with BAYOU RÉMOULADE SAUCE	\$16.95 dozen
CHIPOTLE MAPLE BACON wrapped CHICKEN	\$17.50 dozen
COCONUT CHICKEN with ORANGE DIPPING SAUCE	\$18.95 dozen
GINGER CHICKEN SATAY with COCONUT PEANUT SAUCE	\$17.50 dozen

PORK

PORK POT STICKERS with GARLIC SOY SAUCE	\$17.95 dozen
MINI HAM BISCUITS with MUSTARD SAUCE	\$17.95 dozen
SAUSAGE BITES with WHITE WINE and DIJON MUSTARD	\$17.50 dozen
MAPLE-GLAZED APPLE RUMAKI	\$16.95 dozen
HAM and CHEESE PINWHEELS	\$16.95 dozen
ITALIAN SAUSAGE-STUFFED MUSHROOMS	\$14.95 dozen

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HOT HORS D'OEUVRES



HOT HORS D'OEUVRES (continued)

SEAFOOD

BACON-WRAPPED SCALLOPS \$22.95 dozen

MINI CRAB CAKES with CAJUN RÉMOULADE SAUCE \$18.95 dozen

BEEF

CHIPOTLE BEEF on TORTILLAS with AVOCADO CRÈME \$18.95 dozen

MINI COCKTAIL MEATBALLS: \$12.95 dozen

Choice of Swedish, Barbecue or Sweet & Sour

BEEF SATAY with SWEET & SPICY SAUCE \$18.95 dozen

MINI BEEF WELLINGTON PINWHEELS \$17.95 dozen

VEGETARIAN

SPANAKOPITA \$16.50 dozen

MINI GREEK PIZZAS \$16.50 dozen

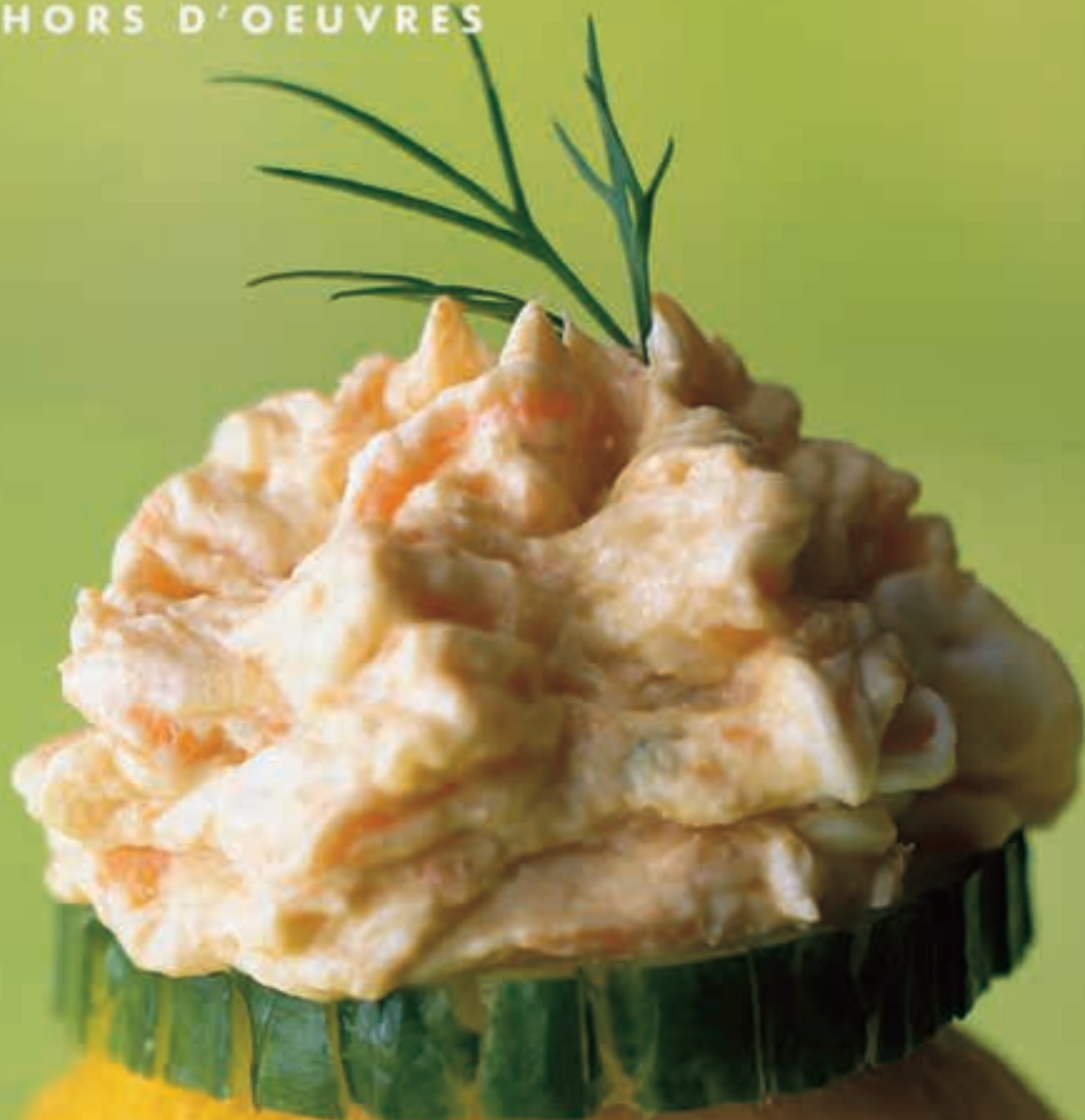
JALAPEÑO-STUFFED SOFT PRETZEL BITES \$16.95 dozen

MINI VEGETABLE SAMOSAS \$16.95 dozen

MINI EGG ROLLS with SPICY DIPPING SAUCE \$17.25 dozen

MINI TWICE BAKED RED POTATOES \$16.95 dozen

COLD HORS D'OEUVRES



COLD HORS D'OEUVRES

China is included; both high quality plastic serveware and eco-friendly serveware are available upon request. Waited or butlered service is available upon request. Services include delivery, linen-draped service tables, set up and clean up. Minimum of 4 Dozen pieces.

ASSORTED FINGER SANDWICHES	\$24.95 dozen
<i>Choose up to two from the following:</i>	
Ham Salad, Chicken Salad, Tuna Salad and Egg Salad on White, Wheat, or Silver Dollar Rolls	
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PROSCIUTTO-WRAPPED MELON with DIJON DIPPING SAUCE	\$17.95 dozen
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COOL SALMON CANAPÉS	\$21.95 dozen
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CUCUMBER ROUNDS with FETA and TOMATOES	\$14.95 dozen
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FILET OF SIRLOIN ON POTATO CRISP	\$19.50 dozen
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SUNDRIED TOMATO and GORGONZOLA BRUSCHETTA	\$14.95 dozen
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WHITE BEAN CROSTINI	\$15.50 dozen
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GOURMET DIPS AND MORE



GOURMET DIPS AND MORE

China is included; both high quality plastic serveware and eco-friendly serveware are available upon request. Services include delivery, linen-draped service tables, set up and clean up.

HOT DIPS

Sold per guest

Warm Parmesan Artichoke Dip with Bagel or Pita Chips \$3.75 per guest

Buffalo Chicken Dip w/ Celery and Carrots \$4.75 per guest

COLD DIPS

Sold per guest

Tzatziki Cucumber Yogurt Dip, Hummus or Baba Ghanoush with Pita Chips \$3.50 per guest

Tortilla Chips with Guacamole and Salsa \$4.75 per guest

SAVORY CHEESECAKES

Please order by the Cheesecake and Torte. Both served with Crackers and Baguette Rounds

Roasted Vegetable Cheesecake - serves 15 - 20 guests \$25.00 each

Crawfish Remoulade Cheesecake - serves 15 - 20 guests \$125.00 each

Savory Pesto and Sun Dried Tomato Torte - serves 50 - 75 guests \$65.00 each

WINGS AND THINGS BAR

\$13.50 per guest

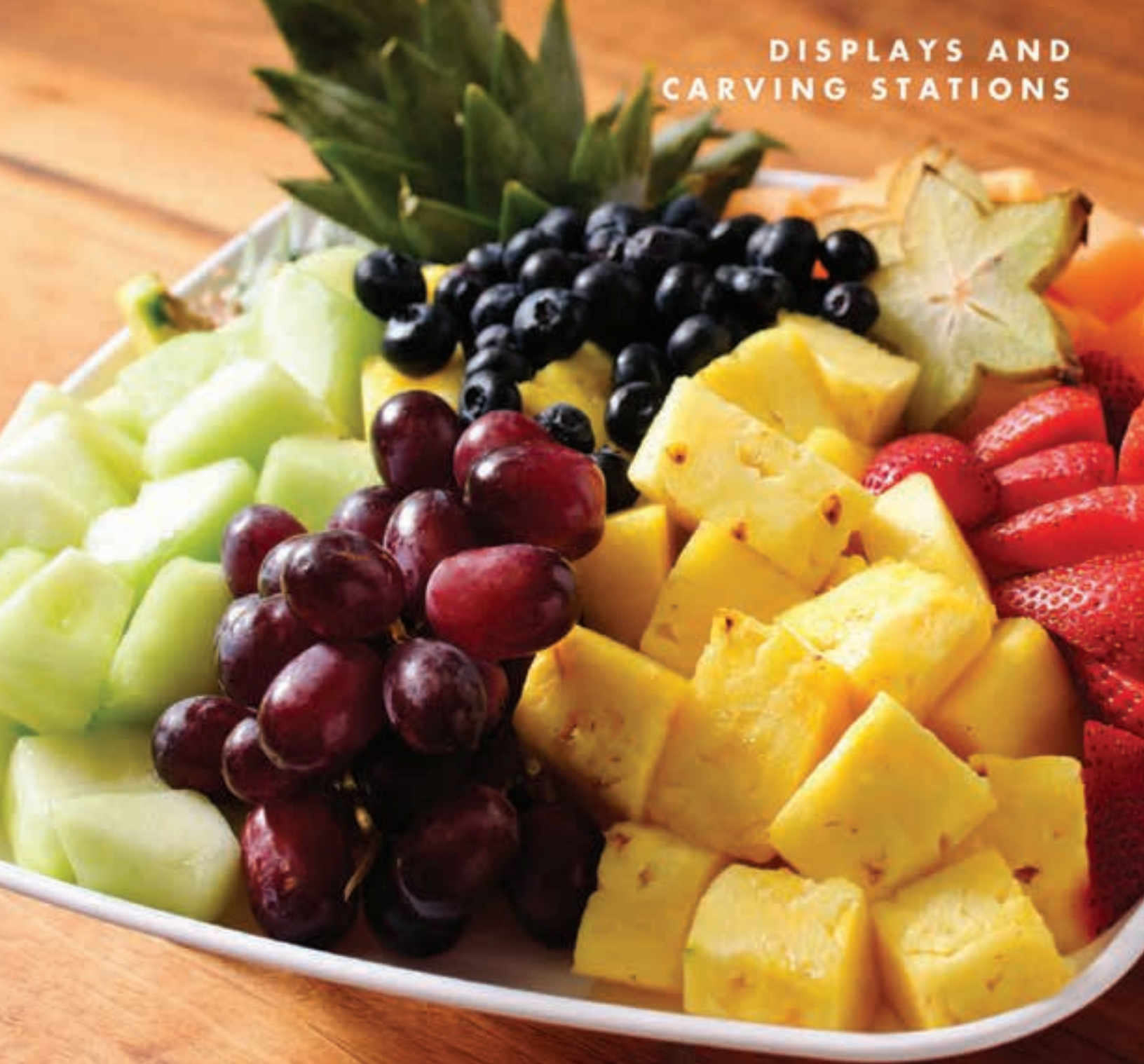
Choose Two from the Following:

Buffalo, BBQ, Honey or Cajun Style Wings

Celery and Carrot Sticks with Bleu Cheese and Ranch Dressings

Steak Fries

DISPLAYS AND
CARVING STATIONS



DISPLAYS AND CARVING STATIONS

China is included; both high quality plastic serveware and eco-friendly serveware are available upon request. Services include delivery, linen-draped service tables, set up and clean up.

COLD DISPLAYS

Small (15-25), Medium (25-50) and Large (50-100)

Farm Fresh Crudités with Ranch Dip	\$32.00 Small/\$62.00 Medium/\$120.00 Large
Seasonal Sliced Fresh Fruit Tray	\$38.00 Small/\$75.00 Medium/\$145.00 Large
Domestic Cheeses with Crackers	\$40.00 Small/\$78.00 Medium/\$150.00 Large
Artisan Cheese with Crackers and Baguette Rounds	\$48.00 Small/\$95.00 Medium/\$185.00 Large
Antipasto Platter with Crackers and/or Baguette Rounds	\$55.00 Small/\$99.00 Medium/\$190.00 Large

CARVING STATIONS

Our Beef, Poultry, and Pork selections are cooked to perfection and carved by an experienced uniformed Chef (\$25.00/hour, Minimum of 4 Hours). Served with wonderful Sauces and Condiments, as well as assorted Mini Rolls and/or Baguettes. Please order your Carving Station selections by the guest.

Roast Breast of Turkey with Cranberry and Orange Compote and Creamy Dijon Mustard	\$8.95 per guest
Roasted Beef Tenderloin with Horseradish Aioli and Stone Ground Mustard Sauce	\$12.95 per guest
Mustard Apricot Glazed Ham with Honey Mustard Sauce	\$8.95 per guest
Roast Prime Rib of Beef with Horseradish Cream and Roasted Garlic Au Jus	Market Price
Steamship Round of Roast Beef with Horseradish Cream and Roasted Garlic Au Jus	Market Price
Roast Pork Loin with Chipotle Mayonnaise	\$9.95 per guest


SWEET AND SALTY



SWEET AND SALTY

China is included; both high quality plastic serveware and eco-friendly serveware are available upon request. Services include delivery, linen-draped service tables, set up and clean up.

ASSORTED HOME-STYLE COOKIES Peanut Butter, Chocolate Chip, Sugar, Oatmeal Raisin, White Chocolate Macadamia Nut, or Double Chocolate with White Chips	\$8.95 per dozen
BROWNIES Plain, Blondie, Fudge, or Oreo Blondie	\$9.95 per dozen
GOURMET DESSERT BARS Lemon Bar, Pumpkin Square, Raspberry or Blueberry Princess Bar, Magic Cookie Bars, Pecan Bar, or Seven Layer Bar	\$9.95 per dozen
ASSORTED MINI PETIT FOURS and PASTRIES	\$12.95 per dozen
HOMEMADE SPICY CRACKER JAX	\$9.95 per pound
MULTI-GRAIN BARS and GRANOLA BARS	\$1.65 each
INDIVIDUAL BAGS of PRETZELS and POTATO CHIPS	\$1.25 each
MIXED NUTS with PEANUTS	\$14.95 per pound
TRAIL MIX	\$12.95 per pound
DECORATED SHEET CAKES Full \$55.00 each Half \$35.00 each	
ICE CREAM SUNDAE BAR 25 Choice of Ice Cream Flavors (One per 45 guests): Chocolate, Vanilla, Strawberry and Local Favorite Choice of Two Sauces: Chocolate, Strawberry or Caramel Choice of Three Toppings; Sprinkles, Cookie Crumbs, Crushed Peanuts, M&M's, Chocolate Chips, Maraschino Cherries, and Whipped Topping	\$7.95 per guest



Flavours by Sodexo has exceptional culinary skills and extensive capabilities to satisfy a wide range of catering needs. We are passionate about food and dedicated to making sure things are as perfect as possible for your special occasion!

PLANNING YOUR SPECIAL EVENT WITH FLAVOURS BY SODEXO

Flavours by Sodexo has exceptional culinary skills and extensive capabilities to satisfy a wide range of catering needs. We are passionate about food and dedicated to making sure things are as perfect as possible for your special occasion!

Please use this guide to understand processes, procedures and expectations as we work together to achieve a smoothly executed and memorable catered event.

Our experienced event planning specialists are very consultative and will be happy to answer all of your questions and concerns and assist you in planning every detail. We look forward to serving you!

How to contact Flavours by Sodexo

When you have a catered event in mind, please contact us as soon as possible. Even if you are not yet sure of such details as the exact event date, event location and number of guests that will be in attendance, it's a good idea to touch base with us as early on in the process as possible.

Some catering arrangements through Flavours by Sodexo can be made by phone, email or online; other catering arrangements require an in-person appointment with one of our event planning specialists. It's easy to get in touch with Flavours by Sodexo about your catering needs. Here are the options:

Visit Our Office: You may visit us in person at the Student Center L209. Our office hours are Monday through Friday, 8:30am thru 4:30pm, or by appointment. Please be aware that we are closed on some holidays.

Visit us on the Web: You may contact us about your catering needs through our online catering Website at www.uwpdining.com. The ultimate in convenience, this site will enable you to easily view our fabulous catering menus, see your order history, place recurring orders and much, much more.

Give us a Call: You may speak with an event planning specialist by calling 262-595-2346.

Send us an Email: You may email us at catering@uwp.edu.

Event Location Reservation

You must make arrangements to secure a location for your event. Whether your event will be taking place on or off the campus, you will need to officially "reserve" the space in order for us to be permitted to serve you in this location. To reserve a room for an event, please contact University Reservations at 262-595-2458.

Event Tables, Chairs & Other Equipment

You must make arrangements to secure tables, chairs and other equipment you may need for your event. Please contact University Reservations at 262-595-2458 to make these arrangements.

Event Confirmation & Guarantees

After we have finalized all the details for your event, you will receive a confirmation sheet that is to be signed and returned to us. We ask that we have this signed guarantee at least 7 days before your catered event. This confirmation and guarantee will include exact times, location, attendance, menu choices and room set up where appropriate.

Event Changes & Cancellations

No less than 3 business days from the scheduled catered event, please make us aware of any event changes (including increases or decreases in the number of attendees) or if your event needs to be canceled. Please be advised that if we are notified of your changes or cancellation after this deadline, you will be responsible for expenses already incurred by the Catering Office.

Event Payment

Payment must be received prior to the execution of your catered event. Accepted forms of payment include Visa, Master Card, American Express, cash, check, purchase order, department accounts and foundation accounts.

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Event Payment, continued

If your group is not a university, college or school:

- A \$500.00 deposit is required prior to a ballroom event. Any balance due of any food and beverage or additional charges is due 7 days prior to the event.
- Sales tax of 5.5% will be added to your bill.

If you are a tax-exempt organization:

- You must submit a copy of your tax exemption certificate prior to the date of your scheduled event.

Service Staff and Attendants

To ensure that your event is a success, catering staff will be provided for all served meals and some buffets. Continental breakfasts, breaks, and receptions are priced for self-service. Buffet style functions are staffed with one attendant for every 25 guests. Additional staffing on served meals are priced on an individual basis.

The charge for each staff member is:

Attendants/Waitstaff	\$12.50 per hour (minimum 4 hours)
Station Chefs	\$25.00 per hour (minimum 4 hours)
Bartenders	\$15.00 per hour (minimum 4 hours)

Catering Equipment

As the host of the catered event, you are responsible for the equipment we have provided for the service of your catered event. The cost to replace any missing or damaged catering equipment or supplies will be charged to your account. For very large events, specialty equipment may need to be rented at an additional charge.

Linens and Skirting

We provide house linens and skirting for food and beverage tables at no charge. If you would like linen to be placed on guest tables for receptions, breaks, meeting tables and boxed lunches, there will be a \$1.75 fee for each tablecloth. Other table linens, skirting and specialty linens are available upon request for an additional charge.

Food Removal Policy

Due to health regulations, it is the policy of UW - Parkside Catering that excess food items from events cannot be removed from the event site. Items purchased for pick up should be properly stored prior to the event and removed and disposed of by the host of the event.

Alcohol Policy

All alcoholic beverages must be served by our personnel and consumed in designated areas. Proof of age will be required. Sodexo and the University of Wisconsin - Parkside reserves the right to refuse service of alcoholic beverages to any person.

Alcohol Service/Policy

If you wish to have an OPEN BAR at your reception or dinner, please let us know in advance. A set up charge of \$75.00 per bar will apply. All necessary bar items (except the liquor itself) will be provided for this charge, including a portable dry bar, glassware, drink mixers, ice, nonalcoholic beverages, and napkins. We recommend at least one Bartender for every 75 - 100 guests. Please consult your Catering Consultant for package information.

If you wish to have a BEER AND WINE BAR at your event, please let us know in advance. A set up charge of \$50.00 per bar will apply. All necessary bar items (except the liquor itself) will be provided for this charge, including a portable dry bar, glassware, ice, nonalcoholic beverages, and napkins. We recommend one bartender for every 75-100 guests.

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