



Catering

Guide

2019-2020

UNIVERSITY OF
WISCONSIN

PARKSIDE



Breakfast



• Breakfast •

BREAKFAST BUFFETS

Minimum of 10. For buffets only. Buffets include ice water, coffee, or orange juice.

CONTINENTAL BREAKFAST | \$5.99 per person

Croissants with peanut butter, jelly, and butter. Bagels with an assortment of cream cheeses and fresh cut fruit.

BREAKFAST SANDWICH BUFFET | \$7.99 per person

Choose two hot breakfast sandwiches with choice of bread. Buffet is served with fresh cut fruit.

Sandwich:

- Egg and Cheese
- Sausage, Egg and Cheese
- Bacon, Egg and Cheese

Bread:

- Plain Bagel
- Croissant
- English Muffin

DELUXE CONTINENTAL | \$7.95 per person

Fresh-brewed regular and decaffeinated coffee, hot teas, cranberry juice, orange juice, fresh cut fruit, along with assorted pastries and mini-muffins.

BREAKFAST SCRAMBLE PLUS | \$11.95 per person

A true American breakfast! Scrambled eggs served with breakfast potatoes, bacon or sausage links, fresh cut fruit, assorted mini muffins and assorted yogurt cups.



• Breakfast •

BREAKFAST BUFFETS

BREAKFAST SCRAMBLE | \$9.99 per person

Scrambled eggs, sausage or bacon, assorted mini muffins and seasonal fresh cut fruit.

FRITTATA | \$9.95 per person

Choice of vegetable or ham frittata and seasonal fresh cut fruit.

STEAK AND EGGS | \$12.99 per person

6 oz. Flank steak, breakfast potatoes, and two eggs any style.

FRESH FRUIT & YOGURT BAR | \$7.95 per person

Low fat vanilla and nonfat Greek yogurt, served with fresh cut fruit, berries, and granola.



À LA CARTE

MINI MUFFINS | \$7.75 per dozen

MAMMOTH MUFFINS | \$19.25 per dozen

BREAKFAST BREADS | \$13.50 per dozen
With butter and assorted jellies

ASSORTED DOUGHNUTS | \$13.00 per dozen

ASSORTED BAGELS | \$13.00 per dozen
With assorted cream cheeses.

VANILLA YOGURT AND GRANOLA PARFAIT
| \$3.00 each
Add berries for \$1.00

WHOLE FRUIT | \$1.00 each

SEASONAL FRESH SLICED FRUIT Serves 10
| \$25.50 per platter

ASSORTED SCONES 1.5 OZ | \$12.95 per dozen

INDIVIDUAL GREEK YOGURT CUPS | \$1.99 each
Plain or assorted

• Breakfast •



À LA CARTE

HARD BOILED EGGS | \$2.75 per person
(2 each)

OATMEAL WITH BROWN SUGAR AND
RAISINS | \$3.00 each

INDIVIDUAL DRY CEREAL | \$2.00 each
with whole or 2% milk

BISCUITS AND GRAVY | \$8.95 per person
Fork split biscuits, house made country style sausage gravy,
hash browns and scrambled eggs.

FRITTATA | \$6.00 each
Choice of seasonal garden, southwest or ham.

• Breakfast •



FRESH SALADS

All salads include a roll and butter, ice water, lemonade and a fresh baked cookie.

BLUEBERRY FETA SALAD | \$10.00 per person

Arugula, blueberries, feta cheese and pecans served with lemon poppy seed dressing.

GRILLED CHICKEN CAESAR | \$10.00 per person

Romaine lettuce topped with sliced chicken breast, Parmesan cheese, homemade croutons, and Caesar dressing.

CORN & BLACK BEAN SALAD | \$10.00 per person

Romaine lettuce and mixed greens tossed with roasted red pepper, roma tomato wedges, red onion, julienned carrots and blackened chicken with cilantro lime dressing.

CLASSIC CHEF SALAD | \$10.00 per person

Mixed salad greens topped with sliced turkey, ham, cheddar cheese, tomato, cucumber slices, hard boiled egg, and your choice of dressing.

ARUGULA SALAD WITH FIG, PROSCIUTTO, AND FRESH MOZZARELLA | \$11.25 per person

Served with a strawberry vinaigrette.

• *Boxed Lunch* •



BOXED LUNCHES

ADD \$1.00 FOR GLUTEN FREE BREAD

RANGER CLASSIC | \$8.95 per person

Choose from a variety of deli meat and cheese options with leaf lettuce and tomato on a hoagie bun. Includes: bag of chips, cookie, bottled water, mustard and mayonnaise packets, napkins and cutlery.

- Deli Choices:**
Smoked Turkey
Roast Beef
Roasted Vegetables
Baked Ham

- Cheese:**
Cheddar
Provolone
Swiss
Pepper Jack

RANGER DELUXE | \$9.95 per person

Choose from a variety of sandwich options served on herbed bread or a tortilla wrap (flour, spinach or tomato basil). Lunch includes pasta salad, brownie, canned soda, mustard and mayonnaise, napkin and cutlery.

- Deli Choices:**
Smoked Turkey
Roast Beef
Roasted Vegetables
Baked Ham

- Cheese:**
Cheddar
Provolone
Swiss
Pepper Jack

• Boxed Lunch •



LUNCH BUFFETS

Buffets include ice water, lemonade or iced tea.

TACO/NACHO BAR | \$11.99 per person

A build your own feast with Mexican Flair! Choose from seasoned ground beef or shredded chicken, soft and hard shells or tortilla chips, and garnish with an assortment of toppings. Toppings include: refried beans, shredded lettuce, diced tomatoes, diced onions, black olives, jalapenos, salsa and sour cream. Tacos come with shredded cheese and nachos come with nacho cheese sauce.

Served with churros.

Add guacamole for \$1.00 per person

Add Mexican Rice for \$1.75 per person

PASTA BUFFET | \$12.95 per person

Tri color rotini and ziti pastas served with alfredo and meat sauce. Meal includes breadstick and fresh steamed vegetables. Served with fresh baked cookies.

RANGERS BUFFET | \$16.50 per person

Herbed roast beef and Italian chicken thigh served with fresh sautéed seasonal vegetables, fruit salad and cheesecake with fruit topping.

BUILD-A-POTATO BAR | \$10.00 per person

A freshly baked potato served with an assortment of toppings. Options include: butter, sour cream, broccoli, bacon, melted cheese sauce, salsa, chives, black olives, diced ham, and diced tomatoes. Served with breadsticks and fresh baked cookies.

• Buffets •



BURGER BAR | \$10.00 per person

A flame grilled beef burger with an assortment of toppings including lettuce, tomato, red onion and cheese. Served with pasta salad, chips, and a pickle spear. Served with fresh baked cookies.

Veggie burgers available for an additional \$2 per person.

SALAD BAR | \$11.00 per person

Make a fresh salad your way! The salad bar includes fresh mixed greens, diced ham and turkey, shredded cheddar, diced hard boiled eggs, croutons, bacon bits, carrots, diced tomatoes, cucumber slices, and broccoli. Served with an assortment of dressings and breadsticks. Served with fresh baked cookies.

DELI BUFFET | \$11.00 per person

Assorted breads, meats and cheeses are the base of our deli buffet. Includes turkey, roast beef, ham, cheddar, Colby, and Swiss. Garnish with leaf lettuce, tomato, onion, mustard and mayo. Served with a pickle spear, potato chips, and fresh baked cookies.

• Buffets •



• Served Entrees •

PLATED LUNCHES

Plated lunches include ice water, lemonade and chef choice dessert.

GRILLED RANGER BURGER | \$11.50 per person

A flame grilled beef burger with an assortment of toppings including lettuce, tomato, red onion and cheese. Served with pasta salad, house made chips and pickle spear.

BBQ PULLED PORK SANDWICH | \$13.45 per person

Slow roasted pork roast shredded and dressed in a zesty BBQ sauce served on a Kaiser roll. Meal includes coleslaw, house made chips and fresh fruit.

GRILLED CHICKEN SANDWICH | \$12.50 per person

A grilled skinless chicken breast fillet topped with swiss cheese and red onion, served on a Kaiser roll. Meal includes house made chips and a pickle spear.

GRILLED VEGGIE AND HUMMUS WRAP | \$13.45 per person

Grilled veggies and our house made hummus wrapped up with onions and lettuce in a herbed wrap. Meal includes house made chips and fresh fruit.

GRILLED PORTOBELLO BURGER | \$13.45 per person

A teriyaki marinated portobello mushroom topped with mozzarella cheese on a bread roll. Meal includes fresh fruit and house made chips.

HALF SANDWICH AND SOUP | \$13.45 per person

Sandwich choices include turkey, ham, roast beef, or vegetable on a hearty wrap or ciabatta roll. Served with house made chips and a pickle spear along with soup of the day or chili.

WALDORF CHICKEN SALAD | \$12.50 per person

Chicken salad with lettuce, tomato and onion on a croissant. Meal includes house made chips and fresh fruit.



• Served Entrees •

PIZZA

Pizza is cut into 8 slices.

CHEESE PIZZA I \$13.00 per pizza

A 16 inch hand-tossed crust topped with a zesty pizza sauce and 4-cheese blend.

Additional Toppings I \$1.50 per topping

SPECIALTY PIZZA I \$16.00 per pizza

Each pizza starts with a 16 inch hand tossed crust topped with a zesty pizza sauce and 4-cheese blend.

Margherita Pizza

Mozzarella, fresh tomatoes, and basil.

Supreme

Sausage, pepperoni, bell peppers, mushrooms, and onions.

Pesto Chicken Pizza

Pesto Cream Sauce, 4-cheese blend, and diced chicken breast.

BBQ Chicken Pizza

BBQ sauce, 4-cheese blend, and diced chicken.

Philly Cheese Steak Pizza

Sliced Steak with green peppers, onions, and our 4-cheese blend.

Hawaiian Pizza

Zesty sauce, 4-cheese blend, diced ham, and pineapple.

Taco Pizza

Zesty sauce, 4-cheese blend, seasonal ground beef, jalapeno peppers, diced tomatoes, and black olives.

ADD BREADSTICKS I \$0.99 each



Appetizers

& Hors d'Oeuvres



HORS D'OEUVRES TRAYS

CUT FRESH FRUIT TRAY

\$74.95 serves 25-30 \$149.90 Serves 31-60

A fresh assortment of cantaloupe, watermelon, pineapple, honeydew, and strawberries, served with a whipped cream dip.

CHEESE TRAY

\$70.95 serves 25-30 \$140.00 serves 31-60

A plate of cheddar, Swiss and pepper jack served with crackers.

FRESH VEGETABLE PLATTER WITH RANCH DIP

\$70.00 serves 25-30 \$140.00 serves 31-60

Crispy baby carrots, celery, zucchini, squash, broccoli, and cherry tomatoes served with a ranch dip comprise this delightful tray.

MEAT AND CHEESE TRAY

\$84.00 serves 25-30 \$168.00 serves 31-60

Cubed Genoa salami, summer sausage and hard salami with assorted cubed cheeses.

HUMMUS TRAY WITH GARLIC HERB PITA CHIPS

\$60.00 serves 21-40 \$120.00 serves 41-60

Sundried tomato, roasted garlic, and pesto hummus served with house made pita chips.

HOT SPINACH AND ARTICHOKE DIP WITH CHIPS

\$60.00 SERVES 21-40 \$120.00 SERVES 41-80

Creamy spinach and artichoke dip with house made pita chips.

• *Hors d'Oeuvres* •



COLD HORS D'OEUVRES

FRUIT SKEWERS WITH HONEY YOGURT

\$15.25 per dozen

Fresh seasonal fruit served with sweet honey yogurt dipping sauce.

CLASSIC DEVILED EGGS

\$11.75 per dozen

Egg halves stuffed with creamy filling and topped with fresh chopped parsley.

JUMBO SHRIMP COCKTAIL

\$21.95 per dozen

An elegant arrangement of jumbo shrimp served with a tangy cocktail sauce.

BRUSCHETTA SKEWER

\$18.00 per dozen

With fresh mozzarella and balsamic drizzle.

CUCUMBER CANAPES

\$9.95 per dozen

Cucumber with herbed cheese spread and red peppers.

• *Hors d'Oeuvres* •



HOT HORS D'OEUVRES

BUFFALO CHICKEN WINGS | \$15.00 PER DOZEN

Hearty chicken wings tossed in buffalo sauce, served with celery and bleu cheese dressing.

BBQ MINI MEATBALLS | \$9.95 per dozen

Juicy meatballs rolled in BBQ sauce.

CHICKEN SATAY | \$22.00 per person

Marinated chicken skewers served with a Thai peanut sauce.

BACON WRAPPED WATER CHESTNUTS | \$21.95 per dozen

Bacon and water chestnut appetizer, drizzled with a savory sauce and baked.

VEGGIE SPRING ROLLS | \$13.50 per dozen

Deep fried vegetarian rolls, served with sweet and sour dipping sauce.

SPANIKOPITA | \$15.00 per dozen

Spiced spinach and feta cheese wrapped in a phyllo dough served with pesto cream sauce.

PROSCIUTTO STUFFED MUSHROOMS | \$14.95 per dozen

Mushrooms stuffed with herbed cream cheese and prosciutto served on a bed of pesto cream sauce.

These are just samplings. Feel free to work with our team to create something unique and special for your event.

• *Hors d'Oeuvres* •



Served Entrees



• Served Entrees •

PLATED ENTREES

Plated entrees include house salad, dinner roll, chef choice dessert, ice water and lemonade.

MEDITERRANEAN CHICKEN | \$15.95 per person

Marinated chicken thigh served with linguine and topped with tomato-artichoke pomodoro.

BAKED SALMON | \$17.50 per person

A salmon filet baked in lemon garlic butter. Served with wild rice pilaf and seasoned vegetable medley.

CARVED ROAST BEEF | \$14.95 per person

Herb roasted beef round served in au jus. Served with your choice of potato and seasoned vegetable medley.

CARVED PRIME RIB | \$22.95 per person

A succulent prime rib served with au jus and a creamy horseradish sauce. Includes choice of starch and vegetable du jour.

PORK TENDERLOIN | \$18.95 per person

Grilled pork tenderloins with smoked gouda mashed potato and caramelized Brussel sprouts.



• Served Entrees •

TARRAGON ROASTED CHICKEN I

\$16.95 per person

Oven roasted airline chicken breast with smoked gouda mashed potatoes and sautéed vegetable medley.

CHICKEN MARSALA I \$16.95 per person

Chicken breast served over fettuccine and topped with Marsala sauce. Accompanied by broccoli Romano.

SPAGHETTI RATATOUILLE I \$18.00 per person

Seasonal vegetable spirals in a savory tomato broth with fresh herbs.

MUSHROOM RAVIOLI I \$20.00 per person

Wild mushroom ravioli sautéed with fresh asparagus and topped with buerre noisette.

Buffets





DINNER BUFFET

Meal includes garden salad, dinner rolls, ice water and lemonade. Linens are included

TIER 1 | \$18.95 PER PERSON

Choose 1 entrée, 1 side, 1 vegetable, and choice of dessert.

TIER 1 ENTRÉE CHOICES (CHOICE OF 1)

Vegetable Stir Fry
Baked Herbed Chicken
Roasted Turkey Breast
Honey Glazed Ham
Baked Cod with Lemon Butter Sauce
Chicken Marsala
Roast Pork with Apple Chutney
Oven Roasted Sliced Beef
BBQ Chicken

TIER 2 | \$20.95 per person

Choose 2 entrees, 1 side, 1 vegetable, and choice of dessert.

TIER 3 | \$25.95 per person

Choose 3 entrees, 1 side, 1 vegetable, and choice of dessert.

TIER 2 ENTRÉE CHOICES (CHOICE OF 2)

TIER 3 ENTRÉE CHOICES (CHOICE OF 3)

Chicken Marsala
Herb Roasted Chicken
Chicken Picatta
Beef Bourguignon
Sliced Marinated Grilled Flank Steak
Roast Pork Loin Dijonnaise
Pork Loin with Brandy Cream Sauce
Wild Mushroom Ravioli
Grilled Vegetable Pasta with Garlic Cream Sauce

• Buffets •



SIDES (CHOICE OF 1)

Garlic Mashed Potatoes

Roasted Baby Redskin Potatoes

Roasted Yukon Gold and Redskin Potatoes

Baked Potato

Rice Pilaf

Parsley Butter Egg Noodles

VEGETABLE SIDES (CHOICE OF 1)

Roasted Seasonal Vegetables

Green Beans Almandine

Glazed Baby Carrots

Steamed Broccoli

Caramelized Brussel Sprouts

DESSERT (CHOICE OF 1)

Chocolate Sheet Cake

Vanilla Sheet Cake

Marble Sheet Cake

Cheesecake-plain or strawberry

• Buffets •

A close-up photograph of several brownies on a piece of parchment paper. The brownies are dark chocolate and topped with a thick, glossy chocolate drizzle. The background is dark and out of focus.

Sweets & Snacks



DESSERTS

SLICED CHEESECAKE | \$3.95 per slice
plain or strawberry

ASSORTED GOURMET BARS | \$22.50 per dozen
Seven Layer Bars, Raspberry Bars, Lemon Bars, Pumpkin Bars and
Caramel Crunch Bars

COOKIES | \$7.99 per dozen
Choice of chocolate chip, sugar, carnival or double chocolate chip

BROWNIES | \$11.40 per dozen

RICE KRISPIES | \$11.40 per dozen

PUMPKIN BARS | \$11.40 per dozen

CHURROS | \$9.49 per dozen

ICE CREAM | \$4.95 per person

• Sweets •



CAKE

SLICED ASSORTED CAKES | \$1.90 per slice

MINI CUPCAKES | \$6.50 per dozen

CUPCAKES | \$15.00 per dozen

JUMBO CUPCAKES | \$23.88 per dozen

HOUSE MADE SHEET CAKES

Our gourmet cakes are baked fresh and decorated to fit your event needs. Select your choice of cake and icing.

¼ Sheet Cake | \$29.00

½ Sheet Cake | \$45.00 | Serves 40

Full Sheet Cake | \$86.00 | Serves 80

Cake Options (Choice of 1)

Vanilla
Chocolate
Marble
Strawberry

Icing Options (choice of 1)

Vanilla Buttercream
Chocolate Buttercream
Whipped Topping

• Sweets •



SNACKS

PRETZELS AND DIP | \$18.95 per large bowl | Serves 20
French onion or ranch dip

CHIPS AND DIP | \$18.95 per large bowl | Serves 20
French onion or ranch dip

TORTILLA CHIPS AND SALSA | \$18.95 per large bowl | Serves 20

GARDETTOS | \$16.95 per large bowl | Serves 20

HOUSE MADE TRAIL MIX | \$15.50 per large bowl | Serves 20

POPCORN | \$9.95 per large bowl | Serves 20
Plain or assorted toppings

PUPPY CHOW | \$3.75 per pound | Serves 6

BAKED SOFT PRETZEL | \$26.00 per dozen
Served with cheese sauce and whole grain mustard.

BREAKTIME SUNDAE BAR | \$4.95 per person
Vanilla or chocolate ice cream with chopped nuts, sprinkles, chocolate sauce or caramel sauce, and maraschino cherries to create your own sundae.

• Snacks •



• Snacks •

BEVERAGES

ONE GALLON SERVES APPROXIMATELY 16 PEOPLE

REGULAR OR DECAF COFFEE | \$18.50 per gallon

HOT COCOA | \$16.00 per gallon

ASSORTED TEA BAGS W/ HOT WATER | \$12.00 per gallon

HOT CIDER | \$16.00 per gallon

COLD CIDER | \$14.00 per gallon

ICED TEA | \$11.00 per gallon

JUICES | \$14.99 per gallon
Orange, Cranberry and Apple

FRUIT PUNCH | \$11.25 per gallon

LEMONADE | \$11.25 per gallon

FRUIT INFUSED WATER | \$14.00 per gallon

WATER STATION | \$10.00 per gallon
No charge for water service when food is served

CANNED SODA | \$1.50 each
Coke and Pepsi products

SPORT DRINKS | \$2.50 each
Gatorade, Propel and Vitamin Water assorted flavors



WINE, SPIRITS, AND BEER

Full bar set-up at a dinner or reception requires a minimum 6 hour package. All necessary items are provided with this charge including ice, mixers, napkins and glassware.

THE SIGNATURE PACKAGE | \$26.00 per person | 6 hours

COCKTAIL HOUR | \$13.95 per person | 1 hour

House-brand vodka, gin, rum, bourbon, whiskey, scotch, brandy and tequila. Cordials, selection of wines, domestic draft beer, assorted soda and juices.

THE PREMIUM PACKAGE | \$31.00 per person | 6 hours

COCKTAIL HOUR | \$16.95 per person | 1 hour

Smirnoff Vodka, Beefeater Gin, Castillo Rum, Seagram's 7 Whiskey, Jim Beam, Dewar's White Label, Jose Cuervo Gold, Cordials (Bailey's, Kahlua, Southern Comfort and Korbel Brandy), selected wines, domestic and imported microbrew bottled beers, assorted sodas and juices.

THE PLATINUM PACKAGE | \$36.00 per person | 6 hours

COCKTAIL HOUR | \$19.95 per person | 1 hour

Absolut Vodka, Bombay Sapphire Gin, Bacardi Superior Rum, Captain Morgan's Rum, Crown Royal, Makers Mark, Johnnie Walker Red Label, Patron Silver, and Hennessy. Cordials, upgraded wine, draft and bottled beers, sodas, and juice.

BEER, WINE AND SODA BAR | \$22.00 per person | 6

hours COCKTAIL HOUR | \$12.95 per person | 1 hour

House wines by the glass, domestic bottled beer and assorted regular and diet sodas and juices.

• Sweets •



STANDARD BAR PRICES

Cash bar, hosted bar or drink tickets. A selection of bottled wine and champagne is available for your reception. Please ask for our wine list when ordering.

HOUSE LIQUOR | \$5.50

CALL BRAND LIQUOR | \$7.00

TOP SHELF LIQUOR | \$8.00

CORDIALS | \$8.00

HOUSE WINE | \$6.00

SELECTED WINE | \$7.50

DOMESTIC BEER | \$4.00

IMPORTED & MICROBREW BEER | \$ 5.00

NON-ALCOHOLIC | \$3.00

SODA | \$1.50

HOUSE WINE | \$21.00 per bottle

HOUSE CHAMPAGNE | \$27.00 per bottle

CASH BARS

BAR FEE | \$85 per bar (1 bartender per 75 guests)

ADDITIONAL BARTENDERS | \$85 each

• Sweets •

We want to ensure that we are providing you with the very best options to choose from, so please let us know if there is anything you do not see in our order guide. We will be happy to assist you at any time with placing your food and beverage orders. We want to make every event a special one!

FOOD & BEVERAGE POLICIES AND PROCEDURES

The Catering Director will work closely with you to help develop a menu suitable to meet your meetings and special event needs.

MENU

Catering has a full menu available upon request. However, the options are endless if you choose to work with our in house Chef and Catering Director.

EVENT TIMING

In order to ensure that your event is set up and cleared in a timely manner, please supply both the start time AND end time when booking your event.

LEAD TIME

In order to provide the best service for your event, a minimum lead time of three (3) business days (M-F) is required when ordering food and beverage.

GUARANTEES

Final Guarantees for ALL catering orders MUST be submitted at least 7 days prior to the start of your event. If less than 7 days, we reserve the right to substitute.

LEFTOVERS

For food safety reasons, we do not allow customers to remove ANY food at the conclusion of the event.

BILLING

We gladly accept VISA, Master Card, Discover, cash or check.

LINEN

Standard black, white, or ivory linen can be supplied for the food/buffet tables and for sit down tables. Linen for the food buffet tables and napkins are included in the price of your order. Linen will be charged at a rate of \$3 per sit down table. If you require specialty linen, please contact the Catering Director to discuss options available within your budget.



OUR PASSION FOR SERVICE

It is our commitment to provide world class catering at every level. We are creative, innovative, and responsive to each and every catering client and guest we serve. Every event we serve is VIP and our goal is to create a pleasurable dining experience with clear communication before, during, and after each event.

Menu selection may be simple to extravagant depending on your needs. Our experience and ability to create special events make any type of function extraordinary. We are committed to providing exceptional, high-quality caterings in support of events on campus.

CONTACT INFORMATION

CONFERENCE AND EVENT COORDINATOR

262.595.2458

reservations@uwp.edu