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

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
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

<table>
<thead>
<tr>
<th>Size</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>SMALL 15-25</td>
<td>$38.00 per tray</td>
</tr>
<tr>
<td>MEDIUM 25-50</td>
<td>$95.00 per tray</td>
</tr>
<tr>
<td>LARGE 50-100</td>
<td>$150.00 per tray</td>
</tr>
</tbody>
</table>

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
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

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 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.

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
Seared Breast of Chicken in a Lemon Caper White Wine Sauce

$18.95 per guest

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

$18.95 per guest

 Asiago Crusted Chicken Breast with Roasted Red Pepper Coulis
Sautéed Boneless Breast of Chicken Coated in an Asiago Cheese Crust

$19.95 per guest

Zia’s Nutty Chicken
Boneless Breast of Panko Encrusted Chicken, Pistachios and topped with Apple Compote

$22.95 per guest

BEEF AND PORK

Braised Short Ribs
Beef Short Ribs braised in a Tarragon and Red Wine Reduction

$22.95 per guest

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

Market Price

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

$18.95 per guest

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

$19.95 per guest

continued on next page >
SERVED LUNCHEONS AND DINNERS
## SERVED LUNCHEONS AND DINNERS (continued)

### COMBINATION PLATE

<table>
<thead>
<tr>
<th>Description</th>
<th>Price per guest</th>
</tr>
</thead>
<tbody>
<tr>
<td>BEEF and SALMON FILETS</td>
<td>$28.95</td>
</tr>
<tr>
<td>Tenderloin Medallion &amp; Salmon Filet on Caramelized Onion Mashed Potatoes</td>
<td></td>
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<tr>
<td>and Demi-Glace Sauce</td>
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### SEAFOOD

<table>
<thead>
<tr>
<th>Description</th>
<th>Price per guest</th>
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</thead>
<tbody>
<tr>
<td>SALMON with LEEKS and CAPER SAUCE</td>
<td>$21.95</td>
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<tr>
<td>Grilled Salmon Filet topped with Fried Leeks and Caper Sauce</td>
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<table>
<thead>
<tr>
<th>Description</th>
<th>Price per guest</th>
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</thead>
<tbody>
<tr>
<td>BROILED SALMON with TWO SALSAS</td>
<td>$23.50</td>
</tr>
<tr>
<td>Broiled Salmon with Lemony Zucchini with Mint and Pine Nuts,</td>
<td></td>
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<tr>
<td>and Fresh Red and Yellow Cherry Tomato Salsa</td>
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<table>
<thead>
<tr>
<th>Description</th>
<th>Price per guest</th>
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</thead>
<tbody>
<tr>
<td>SEA BASS with FRESH SALSA</td>
<td>$25.95</td>
</tr>
<tr>
<td>Grilled Sea Bass with Fresh Herbs and Olive Oil with Cucumber Tomato Salsa</td>
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<table>
<thead>
<tr>
<th>Description</th>
<th>Price per guest</th>
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<tbody>
<tr>
<td>PARMESAN-CRUSTED TILAPIA WITH CHIVE BUTTER SAUCE</td>
<td>$18.95</td>
</tr>
<tr>
<td>Sautéed Tilapia with Crusted Parmesan and Chive Butter Sauce</td>
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</tbody>
</table>

### VEGETARIAN

<table>
<thead>
<tr>
<th>Description</th>
<th>Price per guest</th>
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<tbody>
<tr>
<td>SPAGHETTI SQUASH</td>
<td>$16.95</td>
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<tr>
<td>Spaghetti Squash with Sofrito and Vegan Pinto Beans</td>
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<table>
<thead>
<tr>
<th>Description</th>
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</thead>
<tbody>
<tr>
<td>PORTOBELLO MUSHROOM NAPOLEON</td>
<td>$21.50</td>
</tr>
<tr>
<td>Portobello Mushroom layered with Zucchini, Spinach, Roasted Red and Yellow</td>
<td></td>
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<tr>
<td>Peppers, Polenta and Mozzarella on Roasted Tomato Coulis</td>
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<table>
<thead>
<tr>
<th>Description</th>
<th>Price per guest</th>
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</thead>
<tbody>
<tr>
<td>SMOKED GOUDA FARFALLE</td>
<td>$14.95</td>
</tr>
<tr>
<td>Bow Tie Pasta baked with Smoked Gouda Cheese and Fresh Spinach</td>
<td></td>
</tr>
</tbody>
</table>
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
Pear and Fresh Spinach Salad with Cranberry Dressing
Greek Salad with Feta Cheese and Balsamic Vinaigrette

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
Traditional Cheesecake with Fresh Seasonal Berries

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

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

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

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

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

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
H O T H O R S D’OEU V R E S
From Platters to Passed
China is included; both high quality plastic serviceware and eco-friendly serviceware 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

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
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<tbody>
<tr>
<td>BACON-WRAPPED SCALLOPS</td>
<td>$22.95 dozen</td>
</tr>
<tr>
<td>MINI CRAB CAKES with CAJUN RÉMOULADE SAUCE</td>
<td>$18.95 dozen</td>
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</table>

### BEEF

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
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<tbody>
<tr>
<td>CHIPOTLE BEEF on TORTILLAS with AVOCADO CRÈME</td>
<td>$18.95 dozen</td>
</tr>
<tr>
<td>MINI COCKTAIL MEATBALLS: Choice of Swedish, Barbecue or Sweet &amp; Sour</td>
<td>$12.95 dozen</td>
</tr>
<tr>
<td>BEEF SATAY with SWEET &amp; SPICY SAUCE</td>
<td>$18.95 dozen</td>
</tr>
<tr>
<td>MINI BEEF WELLINGTON PINWHEELS</td>
<td>$17.95 dozen</td>
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### VEGETARIAN

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<tr>
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<tbody>
<tr>
<td>SPANAKOPITA</td>
<td>$16.50 dozen</td>
</tr>
<tr>
<td>MINI GREEK PIZZAS</td>
<td>$16.50 dozen</td>
</tr>
<tr>
<td>JALAPEÑO-STUFFED SOFT PRETZEL BITES</td>
<td>$16.95 dozen</td>
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<tr>
<td>MINI VEGETABLE SAMOSAS</td>
<td>$16.95 dozen</td>
</tr>
<tr>
<td>MINI EGG ROLLS with SPICY DIPPING SAUCE</td>
<td>$17.25 dozen</td>
</tr>
<tr>
<td>MINI TWICE BAKED RED POTATOES</td>
<td>$16.95 dozen</td>
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COLD HORS D’OEUVRES

China is included; both high quality plastic serviceware and eco-friendly serviceware 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.

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

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 serviceware and eco-friendly serviceware are available upon request. Services include delivery, linen-draped service tables, set up and clean up.

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**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

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**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**

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.

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

continued on next page
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.