



CATERING GUIDE 2017-2018

UNIVERSITY OF WISCONSIN

PARKSIDE
DINING SERVICES

BREAKFAST

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

Buffet is bread with whole fruit. Choose two hot breakfast sandwiches with choice of bread.

Sandwich:

Egg and Cheese

Sausage, Egg and Cheese

Bacon, Egg and Cheese

Bread:

Bagel

Croissant

English Muffin

THE MORNING BREAK | \$7.95 per person

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

BREAKFAST SCRAMBLE | \$11.95 per person

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

MINI MORNING BREAK | \$4.95 per person

Regular and decaffeinated coffee, hot teas, orange juice, and assorted mini muffins.

PLATED FRITTATA | \$9.95 per person

Choice of vegetable or ham frittata and fresh cut fruit.

STEAK AND EGGS | \$12.99 per person

6 oz. Flank steak, red potato home fries, and two eggs any style.

RISE AND SHINE | \$9.99 per person

Scrambled eggs, sausage links, assorted mini muffins, fresh cut fruit, and assorted yogurt cups.

PLATED BREAKFAST SANDWICH | \$8.50 per person

A great morning starter. Choice of bacon, egg, and cheese on a bagel or biscuit; or sausage, egg, and cheese on a bagel or biscuit; or vegetable, egg, and cheese on a bagel or biscuit. Top that off with fresh cut fruit.

BISCUITS & GRAVY | \$8.95 per person

Fork split biscuits, homemade country style sausage gravy, hashbrowns and scrambled eggs.

FRESH FRUIT & YOGURT BAR | \$7.95 per person

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

A LA CARTE

MINI MUFFINS | \$7.75 per dozen

MAMMOTH MUFFINS | \$19.25 per dozen

BREAKFAST BREADS | \$13.50 per dozen

ASSORTED DOUGHNUTS | \$13.00 per dozen

ASSORTED BAGELS | \$13.00 per dozen

JUMBO CINNAMON ROLLS | \$25.00 per dozen

VANILLA YOGURT AND GRANOLA PARFAIT | \$3.00 each

Add berries for \$1.00

WHOLE FRUIT | \$1.00

SEASONAL FRESH FRUIT Serves 10 | \$25.50 per platter

ASSORTED SCONES 1.5 OZ | \$12.95 per dozen

GREEK YOGURT CUPS | \$1.99 each

HARD BOILED EGGS | \$2.25 per person (2 each)

OATMEAL WITH BROWN SUGAR AND RAISINS | \$3.00 each

DRY CEREAL | \$2.00 each





FRESH SALADS

ALL SALADS INCLUDE A ROLL & BUTTER, ICE WATER, AND LEMONADE.

WATERMELON AND MANDARIN SALAD | \$10.00 per person

Mandarin oranges with watermelon, feta cheese, and grilled chicken tossed with spinach and artisan greens in a chili balsamic dressing. Served with a cookie.

GRILLED CHICKEN CAESAR | \$10.00 per person

Romaine lettuce topped with sliced chicken breast, Parmesan cheese, homemade croûtons, and caesar dressing. Served with a cookie.

GRILLED CORN & BLACK BEAN SALAD | \$10.00 per person

Grilled chicken, sweet corn, black and pinto beans, cherry tomatoes, and fresh greens tossed together with a cilantro-lime dressing. Served with a cookie.

CLASSIC CHEF SALAD | \$10.00 per person

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

ORIENTAL CHICKEN SALAD | \$11.25 per person

Fresh salad greens topped with teriyaki marinated chicken breast, red peppers, green onions, mandarin oranges, wontons, served with an Asian inspired dressing. Served with a cookie.

SPRING BERRY SALAD | \$10.95 per person

Fresh salad greens topped with berries and a strawberry vinaigrette. Served with a cookie.

BOXED LUNCHES

ADD \$1.00 FOR GLUTEN FREE BREAD

CLASSIC BOX LUNCH | \$8.95 per person

Choose from a variety of sandwich and cheese options with leaf lettuce and tomato on a hoagie bun. Includes: bag of chips, cookie, canned soda, mustard and mayonnaise packets, napkin, and cutlery.

Sandwiches:

Smoked Turkey
Roast Beef
Tuna Salad
Roasted Vegetables
Baked Ham

Cheese:

Cheddar
Provolone
Swiss
Pepper Jack

EXECUTIVE BOX LUNCH | \$9.95 per person

Choose from a variety of sandwich and wrap options. Lunch includes: pasta salad, brownie, canned soda, napkin, and cutlery.

Sandwiches:

Smoked Turkey and Swiss cheese on Herbed Bread
Ham and Cheddar Cheese on Herbed Bread

Wraps:

Turkey Club in a Sundried Tomato Wrap
Chicken Caesar in a Whole Wheat Wrap
Oriental Veggie in a Spinach Wrap



LUNCH BUFFETS

BUFFETS INCLUDE ICE WATER AND LEMONADE.

TACO BAR | \$11.99 per person

A build-your-own feast with Mexican flair! Choose from seasoned ground beef or shredded chicken and garnish with an assortment of toppings. Toppings include: refried beans, shredded cheddar, shredded lettuce, diced tomatoes, diced onions, jalapeños, salsa, sour cream, and soft and hard shells. Served with cookies.

Add guacamole for \$0.75 per person

NACHO BAR | \$11.99 per person

Enjoy your fresh tortilla chips with an assortment of toppings including nacho cheese, taco meat, lettuce, tomato, black olives, sour cream, shredded cheese, jalapeños, and homemade salsa. Served with cookies.

Add guacamole for \$0.75 per person

PASTA BUFFET | \$12.95 per person

Rotini and fettuccine pastas served with alfredo and meat marinara sauce. Meal includes breadstick, fresh steamed vegetables. Served with cookies.

RANGERS BUFFET | \$18.50 per person

Herbed roast beef, Italian chicken, and baked ziti served with roasted redskin potatoes, vegetable du jour, fruit salad, 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, shredded cheddar, salsa, green onion, black olives, diced ham, and diced tomatoes. Served with breadsticks and cookies.

BURGER BAR | \$10.00 per person

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

Veggie Burgers available for an additional \$1 per person.

SALAD BAR | \$11.00 per person

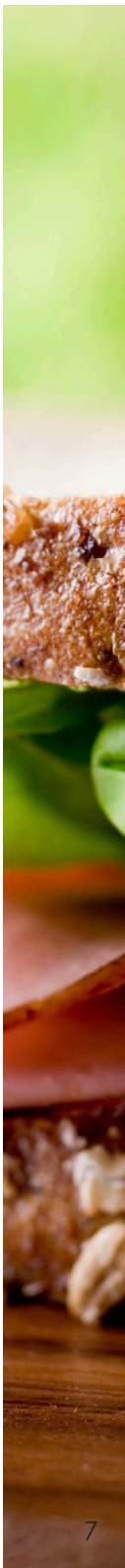
Make a fresh salad their way! The salad bar includes fresh mixed greens, a choice of ham or turkey, shredded cheddar, diced hard boiled eggs, croutons, bacon bits, carrots, diced tomatoes, cucumber slices, and broccoli. Served with an assortment of dressings, breadsticks, and cookies.

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 cookies.

FRIED CHICKEN | \$12.95 per person

With mashed potatoes and gravy, corn cobbette, coleslaw, and cookies



PLATED LUNCHES

PLATED LUNCHES INCLUDE ICE WATER AND LEMONADE.

GRILLED RANGER BURGER | \$11.50 per person

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

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 slaw, homemade chips, fresh fruit, and a cookie.

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 homemade chips, pickle spear, and a cookie.

GRILLED VEGGIE AND HUMMUS WRAP | \$13.45 per person

Grilled veggies and our homemade hummus wrapped up with onions and lettuce in an herbed wrap. Meal includes homemade chips, fresh fruit, and a cookie.

GRILLED PORTOBELLO BURGER | \$13.45 per person

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

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 homemade chips and a pickle spear along with soup of the day or chili and a cookie.

WALDORF CHICKEN SALAD | \$12.50 per person

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

PIZZA

pizza is cut into 8 slices

CHEESE PIZZA | \$13.00 per pizza

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

Additional Toppings | \$1.50 per topping

Additional toppings available include pepperoni, sausage, chicken, ground beef, ham, black olives, and mushrooms.

SPECIALTY PIZZA | \$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.

Southwest Pizza

Zesty sauce, 4-cheese blend, herbs, diced tomatoes, and green onions.

BBQ Chicken Pizza

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

Alfredo Pizza

Creamy alfredo sauce, 4-cheese blend, and herbs.

Hawaiian Pizza

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

Taco Pizza

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

ADD BREADSTICKS | \$0.99 each

ADD CUPCAKES | \$1.25 each





HORS D'OEUVRE 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 AND FRUIT PLATTER | \$74.95 | Serves 25–30
\$149.90 | Serves 31–60

Assorted cheeses served with crackers and fresh grapes.

CHEESE TRAY | \$70.95 | Serves 25–30
\$140.00 | Serves 31–60

A platter of cheddar, Swiss, colby, and gouda cheeses served with crackers and fresh grapes.

FRESH VEGETABLE PLATTER WITH A 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

Freshly sliced turkey, roast beef, ham, and salami served with cheddar, colby, and Swiss cheeses and crackers.

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 homemade garlic pita chips.

HOT SPINACH AND ARTICHOKE DIP WITH PITA CHIPS

\$60.00 | Serves 21–40

\$120.00 | Serves 41–80

Creamy spinach and artichoke dip with peppered pita crisps.

COLD HORS D'OEUVRES

FRUIT SKEWERS WITH HONEY YOGURT | \$15.25 per dozen

Fresh seasonal fruit served with sweet 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 tangy cocktail sauce.

BRUSCHETTA | \$18.00 per dozen

Fresh mozzarella, chopped tomatoes, basil and garlic drizzled with balsamic vinegar and served on crostini.

BITE SIZED BLT | \$12.20 per dozen

Bacon, spinach, and diced tomato on a toasted crostini with a tomato aioli.

CUCUMBER CANAPES | \$9.95 per dozen

Cucumber with herb cheese and red peppers.





HOT HORS D'OEUVRES

COCONUT SHRIMP | \$18.00 per dozen

Coconut shrimp served with dipping sauce.

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.

SWEDISH MINI MEATBALLS | \$9.95 per dozen

Juicy meatballs rolled in a creamy mushroom sauce.

CHICKEN SATAY | \$22.00 per dozen

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 egg rolls, served with sweet and sour dipping sauce.

BBQ LIL SMOKIES | \$24.00 per 45 pieces

Little smoked wieners in a tangy BBQ sauce.

PROSCIUTTO STUFFED MUSHROOMS | \$14.95 per dozen

Mushroom 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.

PLATED ENTRÉES

PLATED ENTREES INCLUDE ICE WATER AND LEMONADE.

MEDITERRANEAN CHICKEN | \$15.95 per person

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

PORK LOIN | \$15.95 per person

Tender pork loin served with brussel sprouts, butternut squash, dinner roll, house garden salad, and your choice of cookie or dessert bar.

BAKED SALMON | \$17.50 per person

A salmon fillet baked in lemon garlic butter. Served with sun-dried tomato pasta, fresh steamed vegetables, dinner roll, house garden salad, and your choice of cookie or dessert bar.

CARVED ROAST BEEF | \$14.95 per person

Herb roasted beef round served in au jus. Meal is completed with your choice of potato, hot vegetable, dinner roll, house garden salad, and your choice of cookie or dessert bar.

CARVED PRIME RIB | \$22.95 per person

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

PORK TENDERLOINS | \$18.95 per person

Grilled pork tenderloins with smoked gouda mashers and caramelized brussel sprouts. Dinner roll, house garden salad, choice of cookie or dessert bar.

TARRAGON ROASTED CHICKEN | \$16.95 per person

Oven roasted airline chicken breast with gouda mashed potatoes and sautéed vegetable medley. Includes dinner roll, house salad, choice of cookie or dessert bar.

CHICKEN MARSALA | \$16.95 per person

Chicken breast served over fettuccine and topped with Marsala sauce. Accompanied by broccoli romano. Includes choice of dinner roll, house garden salad and your choice of cookie or dessert bar.





DINNER BUFFET

MEAL INCLUDES GARDEN SALAD, DINNER ROLLS, ICE WATER AND LEMONADE. LINENS ARE INCLUDED.

TIER 1 | \$15.95 per person

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

TIER 1 ENTREE CHOICES (CHOICE OF 1)

Vegetable Stir Fry
Baked Herb 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 | \$17.50 per person

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

TIER 3 | \$20.95 per person

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

TIER 2 ENTREE CHOICES (CHOICE OF 2)

TIER 3 ENTREE CHOICES (CHOICE OF 3)

Chicken Marsala
Herb Roasted Chicken
Chicken Cordon Bleu
Chicken Vodka
Chicken Piccata
Burgundy Beef Tips with Egg Noodles
Sliced Marinated Grilled Flank Steak
Roasted Pork Loin Dijonnaise
Pork Loin with Brandy Cream Sauce
Poached Salmon
Wild Mushroom Ravioli
Grilled Vegetable Pasta with Garlic Cream Sauce

SIDES (CHOICE OF 1)

Garlic Mashed Potatoes

Mashed Potatoes

Steamed Baby Redskin Potatoes with Parsley Butter

Roasted Yukon Gold and Redskin Potatoes

Roasted Sweet Potatoes

Baked Potato

Rice Pilaf

Parsley Butter Egg Noodles

VEGETABLE SIDES (CHOICE OF 1)

Chef's Choice Seasonal Vegetable

Green Beans Almandine

Glazed Baby Carrots

Steamed Broccoli

DESSERT (CHOICE OF 1)

Chocolate Sheet Cake

Vanilla Sheet Cake



DESSERTS

CHEESECAKE SLICE | \$3.95 per slice

ASSORTED GOURMET BARS | \$22.50 per dozen

Seven Layer Bars, Raspberry Bars, Lemon Bars, and Caramel Crunch Bars.

COOKIES | \$7.99 per dozen

Choice of chocolate chip, sugar, carnival or double chocolate chip

ASSORTED MINI COOKIES | \$6.00 per dozen

BROWNIES | \$11.40 per dozen

RICE KRISPIES | \$11.40 per dozen

PUMPKIN BARS | \$11.40 per dozen

CHURROS | \$9.49 per dozen

CAKE

CAKE SLICE | \$1.90 per slice

MINI CUPCAKES | \$6.50 per dozen

CUPCAKES | \$15.00 per dozen

JUMBO CUPCAKES | \$23.88 per dozen

HOMEMADE SHEET CAKES

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

1/4 Sheet Cake | \$29.00

1/2 Sheet Cake | \$45.00 | Serves 40

Full Sheet Cake | \$86.00 | Serves 80

Cake Options (choice of 1):

Vanilla
Chocolate
Marble

Icing Options (choice of 1):

Vanilla Buttercream
Chocolate Buttercream
Whipped Topping

SNACKS

PRETZELS RODS AND DIP | \$18.95 per large bowl | Serves 20

CHIPS AND DIP | \$18.95 per large bowl | Serves 20

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

GARDETTOS | \$16.95 per large bowl | Serves 20

HOMEMADE SNACK MIX | \$15.50 per large bowl | Serves 20

POPCORN | \$9.95 per large bowl | Serves 20

PUPPY CHOW | \$3.75 per pound | Serves 6

BAKED SOFT PRETZEL | \$26.00 per dozen
Served with cheese 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.





WINE, SPIRITS, AND BEER

FULL BAR SET-UP AT A DINNER OR RECEPTION REQUIRES A 6-HOUR PACKAGE. ONE BARTENDER PER BAR. 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 | \$12.95 per person | 1 hour

House-brand vodka, gin, rum, bourbon, whiskey, scotch, brandy, and tequila. Cordials, wine, draft and bottled beers, soda, and juice.

THE PREMIUM PACKAGE | \$30.00 per person | 6 hours

COCKTAIL HOUR | \$15.95 per person | 1 hour

Absolut Vodka, Bombay Sapphire Gin, Captain Morgan Rum, Seagram's 7, Jim Beam, Dewar's White Label, Jose Cuervo 1800, and Korbel Brandy. Cordials, wine, draft and bottled beers, sodas, and juice.

BEER, WINE, AND SODA BAR | \$21.00 per person | 6 hours

COCKTAIL HOUR | \$11.95 per person | 1 hour

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

DRAFT BEER

DOMESTIC BEER | \$240.00 per keg

SPECIALTY/CRAFT BEERS | \$270.00 per keg

CASH BARS

BAR SET-UP FEE | \$75 per bar (1 bartender per 100 guests)

ADDITIONAL BARTENDERS | \$75 per bartender

BEVERAGES

ONE GALLON SERVES APPROXIMATELY 16 PEOPLE

REGULAR OR DECAF COFFEE | \$18.50 per gallon

HOT COCOA | \$15.00 per gallon

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

HOT CIDER | \$15.00 per gallon

COLD CIDER | \$13.00 per gallon

ICED TEA | \$11.00 per gallon

ORANGE JUICE | \$13.99 per gallon

CRANBERRY JUICE | \$13.99 per gallon

APPLE JUICE | \$13.99 per gallon

FRUIT PUNCH | \$11.25 per gallon

LEMONADE | \$11.25 per gallon

FRUIT INFUSED WATER | \$13.50 per gallon

WATER STATION | \$10.00 per gallon





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 | \$4.00

TOP SHELF LIQUOR | \$6.00

CORDIALS | \$5.00

HOUSE WINE | \$4.00

DOMESTIC BEER | \$3.50

IMPORTED BEER | \$4.00

NON-ALCOHOLIC | \$3.00

SODA | \$1.00

HOUSE WINE | \$20.00 per bottle


HOUSE CHAMPAGNE | \$20.00 per bottle

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.





We want to ensure that we are providing you with the very best options for you 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. Simply call the catering sales office and an event planner will walk you through the online process. We want to make every event, a special event!

FOOD AND 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 the 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

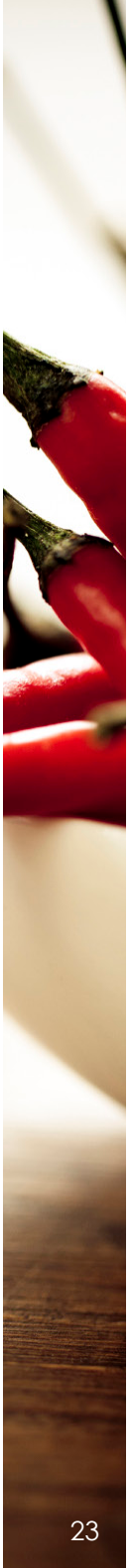
For food safety reasons, we do not allow customers to remove ANY food from an event at the conclusion of the event.

Billing

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

Linen

Standard white linen can be supplied from the caterer for the food/buffet tables and for the sit-down tables. Linen for the buffet tables is included in the price of your order. Linen for events will be charged at a rate of \$3 per linen. If you require specialty linen, please contact the catering director to discuss options available within your budget.





CONTACT INFORMATION

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UNIVERSITY OF WISCONSIN

PARKSIDE
DINING SERVICES