

UNIVERSITY OF WISCONSIN

PARKSIDE
DINING SERVICES

2017-2018
WEDDING
CATERING
GUIDE

CONGRATULATIONS!

Thank you for considering the University of Wisconsin-Parkside for your wedding reception.

We know that this is a very special time in your life. Allow our experienced staff to assist in creating a wedding day that you and your guests will cherish forever.

The marriage of exceptional service and fine cuisine is very important for any wedding reception and with these significant areas left to our experienced and caring staff, you will be free to enjoy your memorable day!

Our Wedding Catering Guide includes our catering menu and frequently asked questions to assist in the planning of your celebration. We are pleased to offer full menu customization to fit any budget. Please contact our University Catering to discuss your event needs.

We are pleased to include the following services with your event:

Event planning services

Table linens and napkins

Slideshow screen

Candle lighting

Elevated head table for you and
your wedding party

Dance floor

Please contact the University Catering with any questions:

262.595.2346 or catering@uwp.edu

CATERING POLICY

Room Reservations

Contact the Catering Director at 262.595.2346 or catering@uwp.edu to reserve space for your event. Please provide your approximate guest count, table and/or decor needs and any special equipment needs (AV, etc) when reserving your room.

Food & Beverage

Contact the Catering Director with your food and beverage needs. Please provide your approximate guest count, budget, special menu needs and general event timeline when reserving your food and beverage.

Menu Selection

Our Catering Guide offers a wide variety of food and beverage options to enhance your event. Please use this guide to make your menu selection. We will be happy to work with you to develop a custom menu for your event.

Guarantee

A final guest count must be provided to the Catering Director seven business days prior to your event. You will be billed for the guaranteed number or the actual guest count, whichever is higher.

Payment

A \$500 deposit is due at the time of booking. The remaining balance must be paid in full seven business days prior to your event. The remaining balance for a per consumption bar is due within a week following the wedding. We accept cash, check, and credit card (Visa, Mastercard, Discover) as a valid form of payment.

Alcoholic Beverages

Wisconsin State Law prohibits the purchase or consumption of alcoholic beverages by persons under the age of 21. We will not serve alcohol to any guest without a valid driver's license or state-issued ID.



HORS D'OEUVRES

Serves approximately 25

PORK AND LAMB

SMOKED PORK TENDERLOIN ON CROSTINI | \$50.00

With berry cream cheese and pickled caraway onions.

WATER CHESTNUTS WRAPPED IN APPLEWOOD SMOKED BACON | \$45.00

With toasted almond and blue cheese filling.

CANTALOUPE MELON AND PROSCIUTTO WITH ARUGULA AND FRESH BASIL | \$63.00

Served on grilled walnut bread.

PETITE ROSEMARY AND GARLIC ENCRUSTED LAMB CHOPS | \$82.00

Served with mint vinaigrette.

SEAFOOD

PROSCIUTTO WRAPPED SHRIMP | \$75.00

With beurre noisette sauce.

MINI CRAB CAKE | \$88.00

Topped with chipotle aioli.

MINI SALMON CAKES | \$82.00

Served with lemon-basil aioli.

SALMON GRAVLAX | \$75.00

Served with dill cream cheese, capers and red onion on a crostini.

BEEF

SHAVED BEEF TENDERLOIN GRILLED CROSTINI | \$69.00

Served with horseradish, fresh rosemary, creme fraiche and olive oil.

MINI BEEF WELLINGTON | \$75.00

Served with rosemary demi glace.

BASIL PESTO BEEF CARPACCIO WITH TRUFFLE OIL ROCK SALT CROSTINI | \$63.00

With tomato olive relish.

VEGETARIAN

RED GRAPE LOLLIPOP ROLLED IN GOAT CHEESE | \$57.00

With basil orange pistachio crust.

CLASSIC TOMATO BRUSCHETTA | \$57.00

with fresh mozzarella and garlic crostini.

SUN DRIED TOMATO AND ARTICHOKE HUMMUS | \$63.00

Olive oil, toasted flatbread, feta cheese, and julienne olives.

CHICKEN

THAI CHICKEN SPRING ROLLS | \$63.00

Napa cabbage, mint, fresh basil, cilantro, carrot, and grilled chicken.

Served with peanut dipping sauce.

THAI CHICKEN SATAY | \$50.00

Grilled chicken skewers marinated in peanut sauce.

SMOKED RASPBERRY CHICKEN | \$50.00

Served with herbed chevre crostini.

SPICY JERKED CHICKEN SKEWERS | \$44.00

With lime cilantro aioli.





PASSED HORS D'OEUVRES

Serves 25

PAN SEARED SCALLOPS SKEWERS | \$75.00

Wrapped in prosciutto.

COCONUT SHRIMP | \$75.00

Served with plum dipping sauce.

SPANAKOPITA | \$57.00

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

GOAT CHEESE & RED GRAPE LOLLIPOPS | \$57.00

Rolled in crushed pistachio.

DUCK BREAST CROSTINI | \$70.00

Foie gras grade moulard duck breast topped with chipotle dressing.

SMALL PLATE SALADS

SPINACH SALAD | \$7.50 per person

With dried blueberries, grape tomatoes, carrots, toasted sunflower seeds, feta cheese and pomegranate vinaigrette.

GRILLED PEAR SALAD | \$8.25 per person

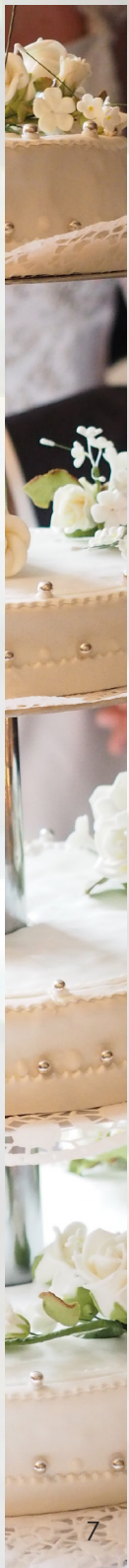
Tender spinach with shitake mushrooms, toasted almonds, manchego cheese, diced tomato and bacon with a warm honey sage vinaigrette.

BABY SPINACH DUCK SALAD | \$9.25 per person

With duck confit, roasted mushrooms, gorgonzola cheese, dried cranberries and strawberry vinaigrette.

GRAPEFRUIT AVOCADO SALAD | \$6.75 per person

With mixed greens, toasted almonds, pomegranate seeds and raspberry honey rosemary dressing.





BUFFET OR PLATED ENTRÉES

Entrées served with house salad or caesar salad, choice of two accompaniments, dinner rolls, butter, ice water, coffee, and iced tea.

FOWL

GRILLED MOULARD DUCK BREAST

\$31.00 Plated | \$29.50 Buffet

Served with chipotle red wine reduction sauce.

HAZELNUT CHICKEN

\$22.00 Plated | \$20.50 Buffet

Hazelnut encrusted chicken breast served with Frangelico cream sauce.

MARINATED ROASTED CHICKEN

\$23.00 Plated | \$21.50 Buffet

Roasted leg quarter served with rosemary chicken demi.

CHICKEN CORDON BLEU | \$28.00 Plated | \$26.50 Buffet

Chicken Breast stuffed with asparagus and baby swiss served with dijon cream sauce.

JERK CHICKEN | \$18.50 Plated | \$17.00 Buffet

Served with lime cilantro pesto drizzle with mango ginger puree.

PORK AND LAMB

GRILLED PORK TENDERLOIN MEDALLIONS

\$24.00 Plated | \$22.50 Buffet

Served with porcini mushroom red wine demi glace.

GARLIC AND ROSEMARY ENCRUSTED RACK OF LAMB

\$36.00 Plated | \$34.50 Buffet

Served with fresh apple cherry compote.

BRAISED PORK SHORT RIBS

\$25.00 Plated | \$23.50 Buffet

Served with truffle cabernet demi glaze.

BEEF

VEAL CHOP | \$40.00 Plated | \$38.50 Buffet

Served with morel demi.

GRILLED BEEF TENDERLOIN

\$33.00 Plated | \$31.50 Buffet

Served with red wine reduction sauce.

NY STRIP MEDALLIONS

\$31.00 Plated | \$29.50 Buffet

Served with Jack Daniels peppercorn sauce and haystack onions.

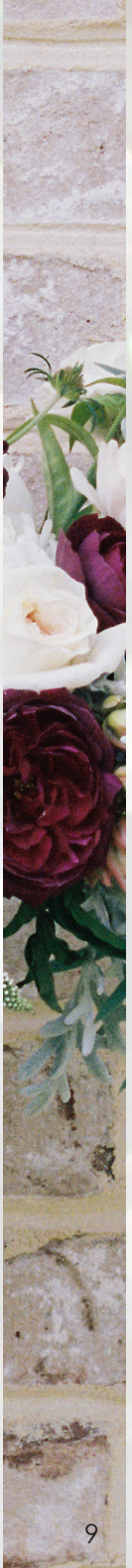
BEEF WELLINGTON

\$35.00 Plated | \$33.50 Buffet

Filet topped with wild mushrooms and bleu cheese. Wrapped in puff pastry on a bed of brandy cream sauce.

PRIME RIB | \$28.00 Plated | \$26.50 Buffet

Rosemary and garlic encrusted prime served with au jus and horseradish cream sauce.





BUFFET OR PLATED ENTRÉES

Entrées served with house salad or caesar salad, choice of two accompaniments, dinner rolls, butter, ice water, coffee, and iced tea.

FISH

GRILLED SALMON FLORENTINE

\$26.00 Plated | \$24.50 Buffet

With wilted spinach and roasted red pepper coulis.

GRILLED MAHI | \$31.00 Plated | \$29.50 Buffet

Topped with mango sauce.

PLUM GLAZED HALIBUT | \$29.50 Plated | \$27.50 Buffet

With toasted cashews and citrus vinaigrette.

VEGETARIAN

PAN SEARED TOFU | \$17.00 Plated | \$15.50 Buffet

With Jicama, roasted sweet potato pure, pecan pesto oil, and tomato coulis.

PESTO MARINATED GRILLED TOFU

\$19.00 Plated | \$17.50 Buffet

Fresh basil, pine nut couscous, crisp eggplant, balsamic grilled tomatoes, and roasted capers.

MUSHROOM NAPOLEAN FLORENTINE

\$18.00 Plated | \$16.50 Buffet

Grilled portabella stuffed with spinach, tomato, red onion, garlic and feta cheese, sliced.

CHILDREN PLATE CHOICES

Comes with water, lemonade or iced tea.

HAMBURGER | \$10.00 Plated

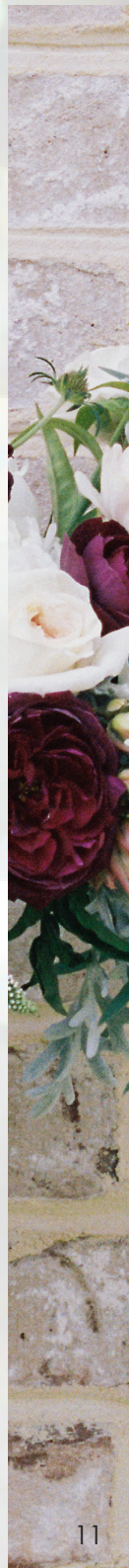
With french fries and fruit.

CHICKEN TENDERS | \$10.00 Plated

With french fries and fruit.

MACARONI AND CHEESE | \$10.00 Plated

With french fries and fruit.



SIDE DISHES

ROOT VEGETABLE GRATIN

Cheese sauce with parsnips, potatoes, brussels sprouts, and yams, served in colorful family style crocks.

POTATO GNOCCHI

With local sweet corn and baby arugula and smoked bleu cheese.

CREAMED LACINATO KALE

With lemon and red pepper flakes with toasted garlic and cream.

ROASTED GARLIC MASHED POTATOES

ROASTED ASPARAGUS

With blistered grape tomatoes and shaved parmesan.

ROSEMARY AND GARLIC ROASTED BABY RED POTATOES

VEGETABLE MEDLEY

Yellow squash, zucchini, carrots, and red onion sautéed in garlic butter.

CARAMELIZED BRUSSEL SPROUTS

YUKON GOLD MASHED POTATOES

SAUTÉED GREEN BEANS AND GRAPE-TOMATOES

SMALL PLATES & STATIONS

TEXAS STATION | \$19.95 per person

Smoked & slowly braised beef brisket served with natural jus, crispy fried onions & creamy horseradish

Five-cheese baked macaroni with manchego, fontina, sharp cheddar, parmesan, and gruyere cheese topped with toasted Japanese crumbs

Grilled corn on the cobb with butter

Jalapeño cornbread muffins

ASIAN STATION | \$17.20 per person

Pad Thai noodles with satay chicken strips, roasted cashews, fresh sprouts tossed with tamarind sauce

Asian coleslaw with Napa cabbage, julienne carrots, chopped green onions, fresh cilantro & thinly sliced bell peppers

Crab rangoon with sweet and sour sauce.

GOURMET TACO STATION | \$21.90 per person

Slowly braised pork belly

Blackened sautéed tilapia

ACCOMPANIED BY SIDES OF:

Shredded Cheese

Homemade Guacamole

Pico de Gallo

Shredded Cabbage Slaw

Sliced Jalapeños

Chipotle Aioli

Flour Tortilla and Corn Tortilla

Sour Cream



WINE, SPIRITS, AND BEER

Full bar set-up at a dinner or reception requires a 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 | \$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.

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

CASH BARS

BAR SET-UP FEE | \$75 per bar | 1 bar/100 guests

ADDITIONAL BARTENDERS | \$75 per bartender





WEDDING CAKE & ALTERNATIVES

Breaking the tradition can be fun! Let our catering staff and professional bakers create the perfect dessert. Choose from the following alternative items:

TRUFFLES AND CHAMPAGNE *market price*

CHOCOLATE DIPPED STRAWBERRIES | \$3.00 a person

INDIVIDUAL CAKE PER TABLE | \$29.00 per table

MINI CUPCAKES | \$2.50 per person

COOKIE STATION | \$2.50 per person

FLUTED MOUSSE SHOOTERS | \$3.00 per person

MINI DESSERT ASSORTMENT | \$4.00 per person

HOMEMADE SHEET CAKES

Our gourmet cakes are baked fresh and decorated to fit your event needs.

1/4 Sheet Cake | \$29.00

With your choice of cake and icing.

1/2 Sheet Cake | \$45.00

With your choice of cake and icing (serves 40).

Full Sheet Cake | \$86.00

With your choice of cake and icing (serves 80).

Cake Options (choice of 1):

Vanilla

Chocolate

Marble

Icing Options (choice of 1):

Vanilla Buttercream

Chocolate Buttercream

Whipped Topping

LATE NIGHT CRAVINGS

Looking for a way to cap the evening off right? Don't let them go away hungry—order one of our specialized late-night stations.

MINI HOT BEEF SANDWICHES | \$10.00 per person

Comes with french rolls, giardinera, pepperoncinis and mozzarella.

TORNADOS | \$7.00 per person

Seasoned chicken rolled into a flour tortilla with red and green salsa.

THE FRENCH FRY BAR | \$8.00 per person

Steak fries, cowboy chili, warm cheese sauce, sour cream, jalepenos, salsa, shredded cheese, green onions, and black olives.

POPCORN MANIA | \$4.00 per person

Assorted flavor shakers and popcorn machine.

PULLED PORK SLIDERS | \$10.00 per person

Served with mini pretzels bun with sliced cheddar cheese and coleslaw with lettuce and tomato.





LATE NIGHT CRAVINGS

Looking for a way to cap the evening off right? Don't let them go away hungry—order one of our specialized late-night stations.

CHEESE PIZZA | \$13.00 per pizza | \$1.50 per additional topping
A 16 inch hand-tossed crust topped with a zesty pizza sauce and 4-cheese blend cutting 8 times. 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 | Mozzarella, fresh tomatoes, and basil.

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

PESTO CHICKEN | Pesto cream sauce, 4-cheese blend, and diced chicken breast.

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

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

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

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

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

ADD BREADSTICKS | \$.99 per each

FREQUENTLY ASKED QUESTIONS

Q. Do you require a deposit when making reservations?

A. Yes, a \$500 non-refundable deposit is required at the time of booking. The remaining balance must be paid in full 7 business days prior to your event. Contact University Catering with questions at 262.595.2346 or catering@uwp.edu.

Q. Is tax included?

A. Yes, a 5.5% Wisconsin sales tax is included in the final cost of your event.

Q. Do you offer special pricing for children?

A. Yes, we provide special entrées for children 10 years of age and under. Kids Entrées are \$10.

Q. Can I bring in my own cake?

A. Yes, if you wish to bring in your own cake it must be purchased from a licensed bakery. A cutting fee of \$1.50 per person will be assessed.

Q. Will the University Catering provide bartenders?

A. Yes, University Catering will provide bartenders for your event. A bartender fee of \$75.00 per bartender will be charged for all bartenders.

Q. Who will run my event?

A. To ensure the success of your reception, the Catering Director will be responsible for all event operations.

Q. Can I get a special linen other than what you carry?

A. Yes, for an extra expense of the rental.





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