



2022-2023
WEDDING & SPECIAL
EVENTS CATERING GUIDE

WELCOME

Treat yourself and dazzle guests at your wedding or special event with catering by University of Wisconsin Parkside.

Allow our experienced staff to assist in creating a special event you will cherish forever. Our catering professionals will assist you in selecting one of our special options or design a customized menu tailored to your specific needs. Let us take care of all the details to make your event memorable.

University of Wisconsin Parkside's catering department has achieved the reputation of being one of the premiere catering services in the region. We continue our tradition by offering only the freshest ingredients and creative menus.

We certainly want your event to provide an everlasting memory of fabulous food, excellent service, and an ambiance that is beyond your expectations.

Please don't hesitate to contact us with any questions.

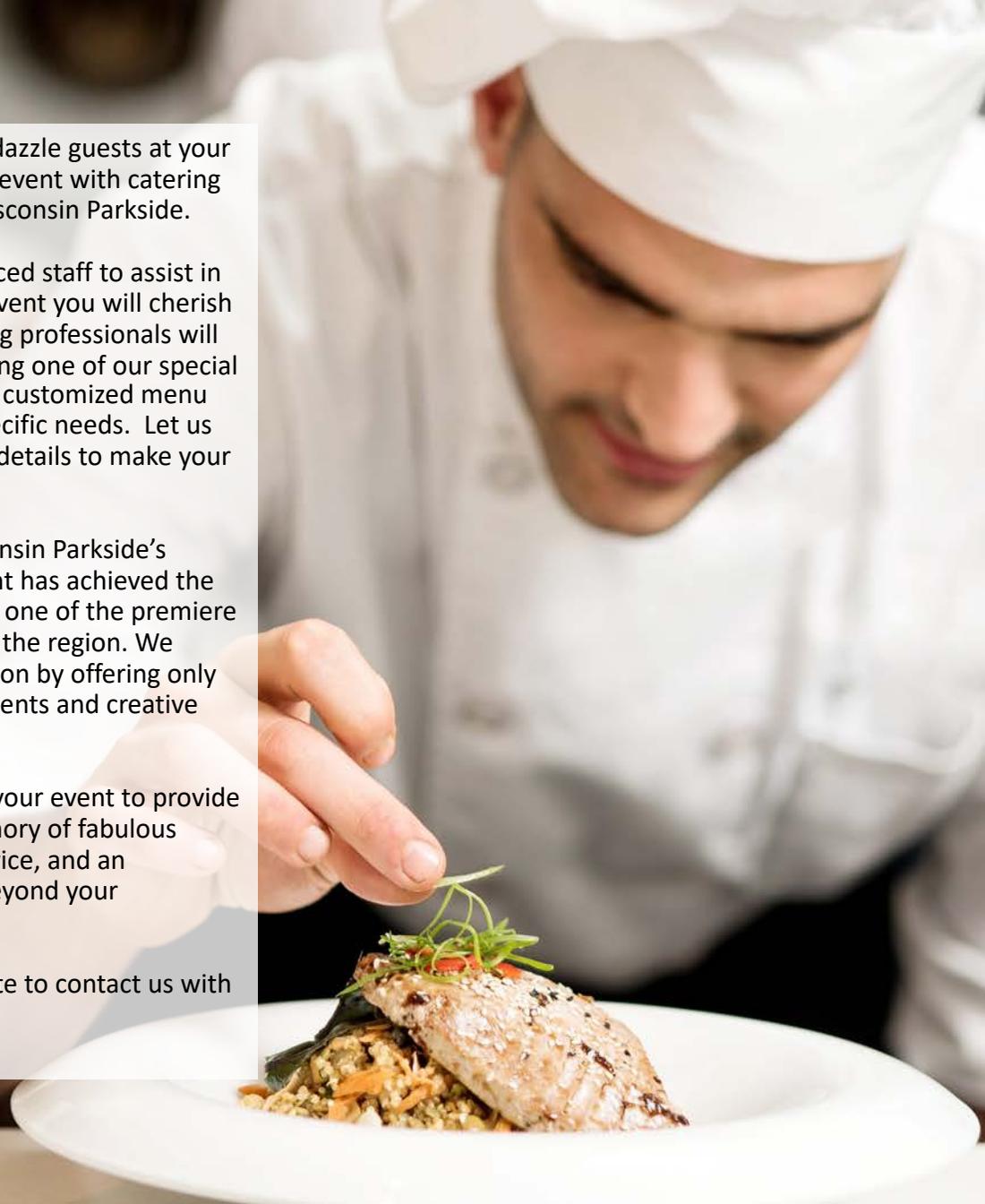


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ROOM RESERVATIONS

Contact reservations at **262.595.2458** or email reservations@uwp.edu to reserve a space for your event. Please provide approximate guest count, table or décor needs and any special equipment needs when reserving your room.

MENU

The Catering Director will work closely with you to develop a custom menu for your event. We will be happy to assist you at any time, we want to make every event a special event! The menu options are endless if you choose to work with our Executive Chef and Catering Director!

EVENT TIMING

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

GUARANTEES

Final Guarantees for ALL catering orders MUST be submitted at least 7 business days prior to the start of your event.

LEFTOVERS

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

ALCHOLIC BEVERAGES

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

LINEN

White linen will be provided for the buffet tables and included in the price of your order. If you would like specialty linen, please contact the Catering Director to discuss options available within your budget.

PAYMENT

We gladly accept VISA, Master Card, Discover, Cash, or Check. A deposit is due at the time of your booking. The remaining balance must be paid in full 7 business days prior to your event. The balance for a per consumption bar is due within a week following the event.

INCLUDED WITH EVENT

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

- Audio & visual equipment
- Elevated head table
- Dance floor

CONTACT INFORMATION:

CATERING DIRECTOR

262.595.2346

catering@uwp.edu



HORS D'OEUVRES



ASPARAGUS & PROSCIUTTO

\$75.00 serves approximately 25

Asparagus wrapped in thinly sliced prosciutto with Boursin cream cheese served with honey mustard.

MELON & PROSCIUTTO

\$70.00 serves approximately 25

Prosciutto wrapped around melon.

JUMBO SHRIMP COCKTAIL

\$86.00 serves approximately 25

Served with lemons and cocktail sauce.

SMOKED SALMON REMOULADE

\$86.00 serves approximately 25

Thinly sliced smoked salmon with capers and fresh dill.

BRIE & FIG CROSTINI

\$80.00 serves approximately 25

Fig jam on a toasted and buttered crostini with brie.

BRUSCHETTA SKEWER

\$61.00 serves approximately 25

Tomato bruschetta with fresh mozzarella and balsamic drizzle.

SUN DRIED TOMATO & ARTICHOKE HUMMUS

\$67.00 serves approximately 25

Sun dried tomato and artichoke hummus with olive oil, toasted flatbread, feta cheese and julienne olives.



SMOKED PORK TENDERLOIN

\$53.00 serves approximately 25

Smoked pork tenderloin on a crostini with berry cream cheese.

BACON WRAPPED WATER CHESTNUTS

\$48.00 serves approximately 25

Water chestnuts wrapped in applewood smoked bacon.

PROSCIUTTO STUFFED MUSHROOMS

\$72.00 serves approximately 25

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

MINI CRAB CAKES

\$96.00 serves approximately 25

Served with Cajun remoulade.

BACON WRAPPED SHRIMP

\$80.00 serves approximately 25

Shrimp wrapped in applewood smoked bacon.

PAN SEARED SCALLOPS

\$86.00 serves approximately 25

Pan seared scallops on skewers wrapped in prosciutto.



JERK CHICKEN SKEWERS

\$47.00 serves approximately 25

Served with lime cilantro aioli.

THAI CHICKEN SATAY

\$53.00 serves approximately 25

Grilled chicken skewers marinated in peanut sauce.

SMOKED RASPBERRY CHICKEN

\$53.00 serves approximately 25

Served with herbed chevre crostini's.

BEEF TENDERLOIN CROSTINI

\$80.00 serves approximately 25

Shaved beef tenderloin with horseradish, fresh rosemary, crème fraiche and olive oil.

MINI BEEF WELLINGTON

\$80.00 serves approximately 25

Served with rosemary demi glace.

BEEF CARPACCIO

\$67.00 serves approximately 25

Basil pesto beef carpaccio with truffle oil and rock salt on a crostini with tomato olive relish.

SPANOKOPITA

\$61.00 serves approximately 25

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

VEGETABLE SPRING ROLLS

\$61.00 serves approximately 25

Served with sweet & sour sauce.





SMALL PLATE SALADS



Add on a salad to your meal for your guests.

SPINACH SALAD I *\$8.00 per person*

Spinach with seasonal berries, grape tomatoes, carrots, toasted sunflower seeds, feta cheese and pomegranate vinaigrette.

ARUGULA SALAD I *\$9.00 per person*

Arugula with fig, prosciutto and fresh mozzarella and strawberry vinaigrette.

BLUEBERRY FETA SALAD I *\$9.00 per person*

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

MIXED GARDEN SALAD I *\$4.00 per person*

Seasonal mixed greens tossed with cherry tomatoes, sliced cucumbers, shredded carrots and herbed croutons served with house vinaigrette, ranch or French.

CAESAR SALAD I *\$6.00 per person*

Romaine lettuce topped with parmesan cheese, homemade croutons and Caesar dressing.





THEME STATIONS



GOURMET TACO & FAJITA STATION

\$24.00 per person

Build your own taco or fajita station includes braised pork belly, blackened tilapia, pulled pork, grilled chicken and grilled steak accompanied with flour tortilla, corn tortilla, red salsa, green salsa, shredded cheese, guacamole, pico de gallo, shredded lettuce, sliced jalapenos, chipotle aioli and sour cream.

ASIAN STATION

\$20.00 per person

This station includes 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, and crab rangoon with sweet and sour sauce.

TEXAS STATION

\$22.00 per person

This station includes smoked & slowly braised beef brisket served with natural a jus, crispy fried onions and cream horseradish sauce. Paired with five-cheese baked macaroni with Manchego, fontina, sharp cheddar, parmesan and Swiss cheese topped with toasted panko crumbs, grilled corn on the cobb and jalapeno cornbread muffins.

Includes ice water and iced tea.



A close-up photograph of a gourmet dish. The main focus is a seared piece of meat, possibly a steak or lamb chop, with a dark, charred exterior and a tender, pinkish interior. It is garnished with several mushrooms, including a large, light-colored mushroom with a thick stem and a smaller, darker mushroom. The dish is served on a white plate with a rich, brown sauce. In the background, there are blurred elements of the dish, including what appears to be a slice of cucumber and some orange-colored vegetables. The lighting is warm and focused on the main subject, creating a high-quality, appetizing appearance.

ENTRÉE OPTIONS

*Entrees are priced per person for buffet.
Please add \$2 per person for a plated dinner.*

GRILLED SALMON

\$27.00 buffet per person

Grilled Salmon with spinach and roasted red pepper coulis.

PAN SEARED COD

\$26.00 buffet per person

Pan seared cod with white wine clam sauce and grilled scallions.

SOLE ENPAPIOTE

\$30.00 buffet per person

Sole filet topped with vegetables, herbed butter and white wine wrapped in parchment.

VEAL SALTIMBOCCA

\$42.00 buffet per person

Veal saltimbocca served with lemon butter caper sauce.

GRILLED BEEF TENDERLOIN

\$35.00 buffet per person

Beef tenderloin with red wine reduction sauce.

NY STRIP

\$33.00 buffet per person

NY strip with bourbon peppercorn sauce and haystack onions.

BEEF WELLINGTON

\$37.00 buffet per person

Beef tenderloin with wild mushrooms wrapped in a puff pastry on a bed of brandy cream sauce.

Entrees served with house or Caesar salad, choice of two sides, dinner rolls, butter, ice water, coffee and iced tea.



ENTREES

*Entrees are priced per person for buffet.
Please add \$2 per person for a plated dinner.*

PRIME RIB

\$29.00 buffet per person

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

BEEF SHORT RIBS

\$30.00 buffet per person

Beef short ribs with rosemary demi glace.

HAZELNUT CHICKEN

\$22.00 buffet per person

Hazelnut encrusted chicken breast with Frangelico cream.

ROASTED CHICKEN

\$22.00 buffet per person

Roasted leg quarter with rosemary demi.

JERK CHICKEN

\$22.00 buffet per person

Jerk chicken with lime cilantro pesto drizzle and mango ginger puree.

PARMESAN CRUSTED CHICKEN

\$22.00 buffet per person

Hand breaded chicken breast served with marinara and topped with mozzarella.

*Entrees served with house salad or Caesar salad,
choice of two sides, dinner rolls, butter,
ice water, coffee and iced tea.*



*Entrees are priced per person for buffet.
Please add \$2 per person for a plated dinner.*

PORK TENDERLOIN MEDALLIONS

\$25.00 buffet per person

Pork tenderloin medallions with porcini mushroom red wine demi glace.

BRAISED LAMB SHANK

\$38.00 buffet per person

Braised lamb shank with pomegranate rosemary reduction.

BRAISED PORK SHORT RIBS

\$26.00 buffet per person

Braised short ribs with truffle cabernet demi glace.

SPAGHETTI RATATOUILLE

\$19.00 buffet per person

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

SMOKED GOUDA FARFALLE

\$21.00 buffet per person

Farfalle pasta tossed with a smoked gouda cream sauce and fresh spinach.

MUSHROOM RAVIOLI

\$21.00 buffet per person

Cheese stuffed ravioli with fresh asparagus in a mushroom cream sauce.

*Entrees served with house salad or Caesar salad,
choice of two sides, dinner rolls, butter,
ice water, coffee and iced tea.*



SIDE CHOICES:

Choice of 2 sides to compliment your entrée:

- Herb Infused Couscous
- Roasted Garlic Mashed Potatoes
- Cream Garlic Parmesan Orzo
- Rosemary And Garlic Roasted Baby Red Potatoes

- Roasted Seasonal Vegetables
- Roasted Root Vegetable Gratin
- Caramelized Brussel Sprouts
- Cheesy Garlic Brussel Sprouts
- Sauteed Green Beans

*Entrees served with house salad or Caesar salad,
choice of two sides, dinner rolls, butter,
ice water, coffee and iced tea.*



For guests 10 years of age and under.
Booster seats and high-chairs are available
upon request.

HAMBURGER

\$11.00 plated per person

Served with French fries and fresh fruit cup.

CHICKEN TENDERS

\$11.00 plated per person

Served with French fries, fresh fruit cup and dipping sauce.

MACARONI AND CHEESE

\$11.00 plated per person

Served with a fresh fruit cup.

GRILLED CHEESE SANDWICH

\$11.00 plated per person

Served with French fries and fresh fruit cup.

Entrees served with ice water and lemonade.





LATE NIGHT CRAVINGS



*Looking for a way to cap the evening off?
Add on specialized late-night stations.*

MINI HOT BEEF SANDWICHES

\$12.00 per dozen

Sliced beef on giardiniera, pepperoncini and mozzarella on a French roll.

PULLED PORK SLIDERS

\$12.00 per person

Pulled pork on mini pretzels bun with sliced cheddar cheese and coleslaw.

NACHO BAR

\$13.00 per person

Tortilla chips with an assortment of toppings including warm nacho cheese, taco meat, shredded lettuce, tomato, black olives, sour cream, jalapenos and salsa.

Add guacamole for \$1.00 per person

FRENCH FRY BAR

\$9.00 per person

Build your own loaded French fries with cowboy chili, warm cheese sauce, sour cream and sliced jalapenos.

POPCORN MANIA

\$4.00 per person

Popcorn machine with assorted flavor shakers including savory and sweet options for your guests.

DOONUT HOLE BAR

\$4.00 per 10 pieces

Assorted donut holes with chocolate, caramel sauce and powdered sugar.



PIZZA

CHEESE PIZZA I \$15.00 per pizza

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

Additional Toppings I \$2.00 per topping

SPECIALTY PIZZA I \$18.00 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 \$1.00 each

*16-inch pizza is cut into squares,
serves approximately 8 -10 people*



A close-up photograph of three chocolate cupcakes with swirls of chocolate frosting, sitting on a white plate. In the background, there is a white teapot and another white plate with more cupcakes. The scene is set on a wooden surface.

SWEETS & SHEET CAKES

Breaking the tradition can be fun! Let our catering staff and professional bakers create the perfect dessert. If you would like something not on this menu, please speak to the Catering Director.

CHOCOLATE DIPPED STRAWBERRIES

\$3.00 per person

INDIVIDUAL CAKE PER TABLE

\$31.00 per table

Please see cake flavors on next page.

ASSORTED MINI CUPCAKES

\$3.00 per person

Please see cake flavors on next page.

ASSORTED COOKIE STATION

\$3.00 per person

MOUSSE SHOOTERS

\$3.00 per person

Chocolate, vanilla and Oreo.

PETIT FOURS

\$4.00 per person



SHEET CAKES

HOMEMADE 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 - \$31.00

Serves 20

½ Sheet Cake - \$48.00

Serves 40

Full Sheet Cake - \$92.00

Serves 80

CAKE OPTIONS

(choice of 1)

Vanilla

Chocolate

Marble

Strawberry

ICING OPTIONS

(choice of 1)

Vanilla Buttercream

Chocolate Buttercream

Whipped Topping



WINE, SPIRITS & 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

\$28.00 per person for 6 hours

COCKTAIL HOUR *\$15.00 per person for 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

\$33.00 per person for 6 hours

COCKTAIL HOUR *\$18.00 per person for 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 and microbrew bottled beers, assorted sodas and juices.

THE PLATINUM PACKAGE

\$39.00 per person for 6 hours

COCKTAIL HOUR *\$21.00 per person for 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

\$23.00 per person for 6 hours

COCKTAIL HOUR *\$14.00 per person for 1 hour*

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



BAR PRICES

Cash bar, hosted bar or drink tickets. Ask our Catering Director to see the bottled wine and champagne list.

HOUSE LIQUOR | \$6.00

CALL BRAND LIQUOR | \$7.00

TOP SHELF LIQUOR | \$9.00

CORDIALS | \$9.00

HOUSE WINE | \$6.00

SELECTED WINE | \$8.00

DOMESTIC BEER | \$5.00

IMPORTED & MICROBREW BEER | \$ 7.00

NON-ALCOHOLIC | \$3.00

SODA (*Coke products*) | \$2.00

HOUSE WINE | \$22.00 *per bottle*

HOUSE CHAMPAGNE | \$29.00 *per bottle*

CASH BARS

BAR FEE | \$90 *per bar*
1 bartender per 75 guests

ADDITIONAL BARTENDERS | \$90 *each*



FREQUENTLY ASKED QUESTIONS

Q. Do you require a deposit when making reservations?

A. Yes, a \$1,500 non-refundable deposit is required at the time of catering booking. The remaining balance must be paid in full 7 business days prior to your event.

Q. Is tax included?

A. Listed prices do not include tax. However, 5.5% Wisconsin sales tax is included in your final invoice.

Q. Do you offer special pricing for children?

A. Yes, we provide special entrees for children 10 years of age and under.

Q. Can I bring in my own cake?

A. Only cakes purchased from a licensed bakery may be brought in for your event. A cutting fee of \$1.50 per person will be assessed.

Q. Will catering provide bartenders?

A. Yes, catering will provide bartenders for your event. A bartender fee of \$90.00 per bartender will be charged for all bartenders. One bartender per 75 guests.

Q. Who will run my event?

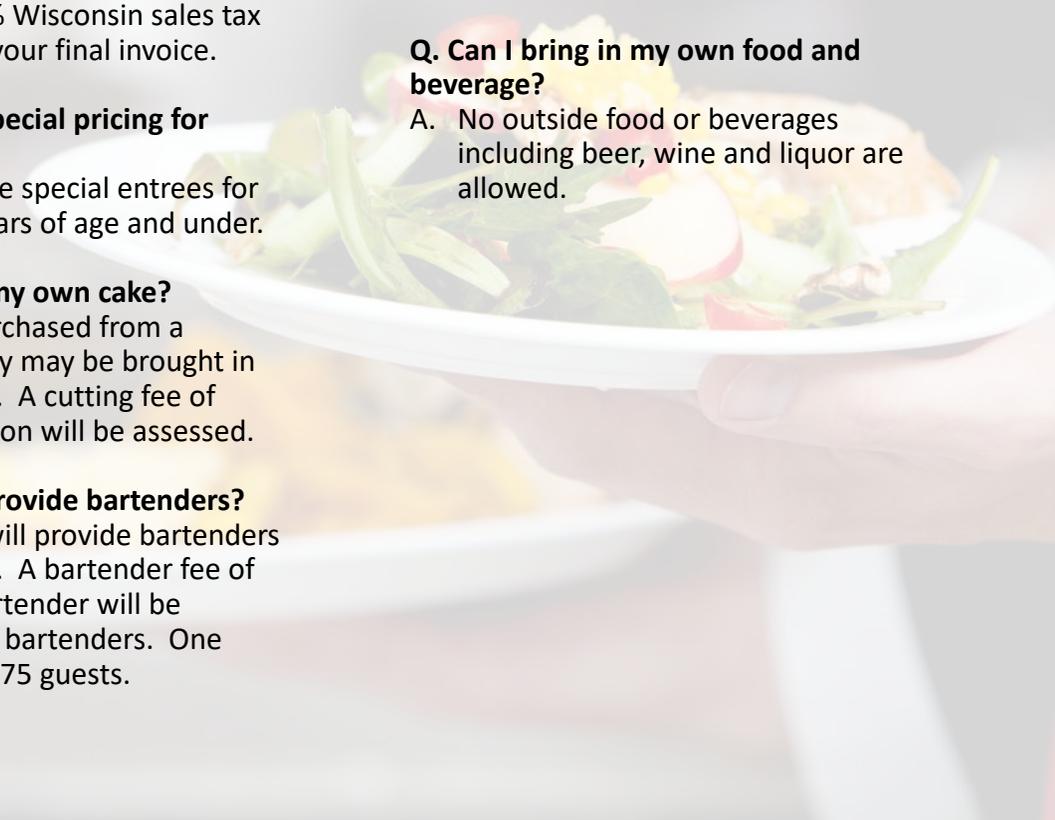
A. To ensure the success of your receptions, the Catering Director will be responsible for all event operations.

Q. Can I get special linen other than white for my event?

A. Yes, for an extra expense depending on color and material.

Q. Can I bring in my own food and beverage?

A. No outside food or beverages including beer, wine and liquor are allowed.



CONTACT INFORMATION

CONFERENCE & EVENT COORDINATOR

262.595.2458
reservations@uwp.edu

CATERING DIRECTOR

262.595.2346
catering@uwp.edu

UNIVERSITY OF
WISCONSIN

PARKSIDE

