



CATERING GUIDE 2018–2019

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 seasonal fresh cut fruit.

BREAKFAST SANDWICH BUFFET | \$7.99 per person

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

Sandwich:

Egg and Cheese

Sausage, Egg and Cheese

Bacon, Egg and Cheese

Bread:

Plain Bagel

Croissant

English Muffin

DELUXE CONTINENTAL | \$7.95 per person

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

BREAKFAST SCRAMBLE PLUS | \$11.95 per person

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

BREAKFAST SCRAMBLE | \$9.99 per person

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

FRITTATA | \$9.95 per person

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

STEAK AND EGGS | \$12.99 per person

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

FRESH FRUIT & YOGURT BAR | \$7.95 per person

Low fat vanilla and nonfat Greek yogurt, served with 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

With butter and jellies.

ASSORTED DOUGHNUTS | \$13.00 per dozen

ASSORTED BAGELS | \$13.00 per dozen

With assorted cream cheeses.

VANILLA YOGURT AND GRANOLA PARFAIT | \$3.00 each

Add berries for \$1.00

WHOLE FRUIT | \$1.00

SEASONAL FRESH CUT 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

BISCUITS & GRAVY | \$8.95 per person

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

FRITTATA | \$6.00 per each

Choice of seasonal garden, southwest or ham.





FRESH SALADS

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

ROASTED BEET & GOAT CHEESE SALAD | \$10.00 per person

Roasted beets with fresh goat cheese, arugula and a lemon vinaigrette.

GRILLED CHICKEN CAESAR | \$10.00 per person

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

CORN & BLACK BEAN SALAD | \$10.00 per person

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

CLASSIC CHEF SALAD | \$10.00 per person

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

ORIENTAL CHICKEN SALAD | \$11.25 per person

Fresh salad greens topped with teriyaki marinated chicken breast, red peppers, green onions, mandarin oranges, crispy strips, served with an Oriental dressing.

SPRING BERRY SALAD | \$10.95 per person

Fresh mixed greens topped with berries and a strawberry vinaigrette.

BOXED LUNCHES

ADD \$1.00 FOR GLUTEN FREE BREAD

RANGER CLASSIC | \$8.95 per person

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

Deli Choices:

Smoked Turkey
Roast Beef
Roasted Vegetables
Baked Ham

Cheese:

Cheddar
Provolone
Swiss
Pepper Jack

RANGER DELUXE | \$9.95 per person

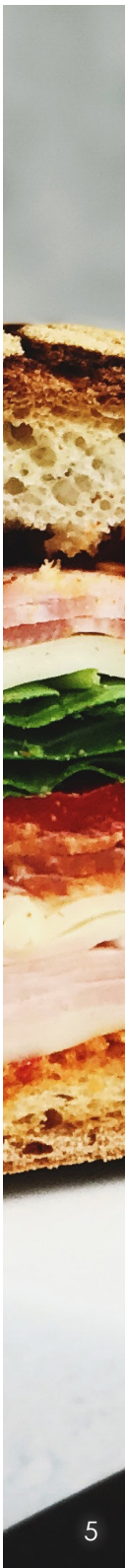
Choose from a variety of sandwich options served on herbed bread or a tortilla wrap (flour, spinach or tomato basil). Lunch includes: pasta salad, brownie, canned soda, napkin and cutlery.

Deli Choices:

Smoked Turkey
Roast Beef
Roasted Vegetables
Baked Ham

Cheese:

Cheddar
Provolone
Swiss
Pepper Jack



LUNCH BUFFETS

Buffets include ice water, lemonade or iced tea, and served with fresh baked cookies.

TACO/NACHO BAR | \$11.99 per person

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

Add guacamole for \$0.75 per person

Add Mexican Rice for \$1.50 per person

PASTA BUFFET | \$12.95 per person

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

RANGERS BUFFET | \$16.50 per person

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

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

A freshly baked potato served with an assortment of toppings. Options include: butter, sour cream, broccoli, bacon, shredded cheddar, salsa, green onion, black olives, diced ham, and diced tomatoes. Served with breadsticks.

BURGER BAR | \$10.00 per person

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

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 and breadsticks.

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 and potato chips.



PLATED LUNCHES

Plated lunches include ice water, lemonade and a fresh baked cookie.

GRILLED RANGER BURGER | \$11.50 per person

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

BBQ PULLED PORK SANDWICH | \$13.45 per person

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

GRILLED CHICKEN SANDWICH | \$12.50 per person

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

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 and fresh fruit.

GRILLED PORTOBELLO BURGER | \$13.45 per person

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

HALF SANDWICH AND SOUP | \$13.45 per person

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

WALDORF CHICKEN SALAD | \$12.50 per person

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

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.

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, seasoned ground beef, jalapeño peppers, diced tomatoes, and black olives.

ADD BREADSTICKS | \$0.99 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 TRAY | \$70.95 | Serves 25–30
| \$140.00 | Serves 31–60

A platter of cheddar, Swiss and pepperjack served with crackers.

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

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

HUMMUS TRAY WITH GARLIC HERB PITA CHIPS

\$60.00 | Serves 21–40

\$120.00 | Serves 41–60

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

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 SKEWER | \$18.00 per dozen

With fresh mozzarella and balsamic drizzle.

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 sweet and sour 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.

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.

SPANIKOPITA | \$15.00 per dozen

Spiced spinach and feta cheese wrapped in phyllo dough served with pesto cream 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 house salad, dinner roll, dessert option, ice water and lemonade.

MEDITERRANEAN CHICKEN | \$15.95 per person

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

GRILLED SALMON | \$17.50 per person

A salmon fillet baked in lemon garlic butter. Served with sun-dried tomato pasta and fresh steamed vegetables.

CARVED ROAST BEEF | \$14.95 per person

Herb roasted beef round served in au jus. Meal is completed with your choice of potato and hot vegetable.

CARVED PRIME RIB | \$22.95 per person

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

PORK TENDERLOINS | \$18.95 per person

Grilled pork tenderloins with smoked gouda mashers and caramelized brussel sprouts.

TARRAGON ROASTED CHICKEN | \$16.95 per person

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

CHICKEN MARSALA | \$16.95 per person

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

RATATOUILLE | \$18.00 Plated

Seasonal vegetables in a savory tomato broth with fresh herbs.

MUSHROOM NAPOLEAN FLORENTINE | \$18.00 Plated

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





DINNER BUFFET

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

TIER 1 | \$17.95 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 | \$19.95 per person

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

TIER 3 | \$24.95 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 Piccata
Burgundy Beef Tips
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
- Roasted Baby Redskin Potatoes
- Roasted Yukon Gold and Redskin Potatoes
- Baked Potato
- Rice Pilaf
- Parsley Butter Egg Noodles

VEGETABLE SIDES (CHOICE OF 1)

- Roasted Seasonal Vegetable
- Green Beans Almandine
- Glazed Baby Carrots
- Steamed Broccoli
- Caramelized Brussels Sprouts

DESSERT (CHOICE OF 1)

- Chocolate Sheet Cake
- Vanilla Sheet Cake
- Marble Sheet Cake
- Cheesecake



DESSERTS

CHEESECAKE SLICE | \$3.95 per slice

ASSORTED GOURMET BARS | \$22.50 per dozen

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

COOKIES | \$7.99 per dozen

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

BROWNIES | \$11.40 per dozen

RICE KRISPIES | \$11.40 per dozen

PUMPKIN BARS | \$11.40 per dozen

CHURROS | \$9.49 per dozen

ICE CREAM | \$4.95 per person

Vanilla or chocolate ice cream served with assorted toppings.



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. Choose 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
Strawberry

Icing Options (choice of 1):

Vanilla Buttercream
Chocolate Buttercream
Whipped Topping



SNACKS

PRETZELS 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 TRAIL 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 sauce and whole grain mustard.

BREAKTIME SUNDAE BAR | \$4.95 per person

Vanilla or chocolate ice cream with chopped nuts, sprinkles, chocolate sauce or caramel sauce, and maraschino cherries to create your own sundae.

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

JUICES | \$13.99 per gallon

Orange, Cranberry and Apple

FRUIT PUNCH | \$11.25 per gallon

LEMONADE | \$11.25 per gallon

FRUIT INFUSED WATER | \$13.50 per gallon

WATER STATION | \$10.00 per gallon

No charge for water service when food is ordered.

CANNED SODA | \$1.25 per each

Coke and Pepsi products

SPORT DRINKS | \$1.50 per each

Gatorade, Propel and Vitamin Water assorted flavors





WINE, SPIRITS, AND BEER

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

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

COCKTAIL HOUR | \$13.95 per person | 1 hour

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

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

COCKTAIL HOUR | \$16.95 per person | 1 hour

Smirnoff Vodka, Beefeater Gin, E&J Brandy, Castillo Rum, Seagram's 7 Whiskey, Jim Beam, Dewar's White Label, Jose Cuervo 1800. Cordials (Baileys, Kahlua, Southern Comfort and Disaronno Amaretto), selected wines, domestic, imported and microbrew bottled beers, assorted sodas and juices.

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

COCKTAIL HOUR | \$19.95 per person | 1 hour

Absolut Vodka, Bombay Sapphire Gin, Bacardi Superior Rum, Captain Morgan Rum, Crown Royal, Maker's Mark, Johnnie Walker Red Label, Patron Silver, and Korbel Brandy. Cordials, upgraded 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 | \$5.00

CALL BRAND LIQUOR | \$6.50

TOP SHELF LIQUOR | \$8.00

CORDIALS | \$8.00

HOUSE WINE | \$6.00

SELECTED WINE | \$7.50

DOMESTIC BEER | \$3.50

IMPORTED & MICROBREW BEER | \$4.50

NON-ALCOHOLIC | \$3.00

SODA | \$1.25

HOUSE WINE | \$20.00 per bottle


HOUSE CHAMPAGNE | \$25.00 per bottle

CASH BARS

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

ADDITIONAL BARTENDERS | \$75 per bartender





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. 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.





OUR PASSION FOR SERVICE

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

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

CONTACT INFORMATION

UNIVERSITY CATERING

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UNIVERSITY OF WISCONSIN

PARKSIDE
DINING SERVICES