

UNIVERSITY OF WISCONSIN

PARKSIDE
DINING SERVICES

2018–2019
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 \$1,000 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.

WATER CHESTNUTS WRAPPED IN APPLEWOOD SMOKED BACON | \$45.00

With toasted almond and blue cheese filling.

CANTALOUPE MELON AND PROSCIUTTO | \$63.00

With fresh basil.

SEAFOOD

BACON WRAPPED SHRIMP | \$75.00

Served with tequila lime sauce.

MINI CRAB CAKE | \$88.00

Topped with chipotle aioli.

SALMON GRAVLAX | \$75.00

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

PAN SEARED SCALLOPS SKEWERS | \$75.00

Wrapped in prosciutto.

COCONUT SHRIMP | \$75.00

Served with sweet and sour sauce.

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

ANTIPASTA SKEWER | \$75.00

Fresh mozzarella with sundried tomatoes, artichoke hearts and kalamata olives.

BRUSCHETTA SKEWER | \$57.00

With fresh mozzarella and balsamic drizzle.

SUN DRIED TOMATO AND ARTICHOKE HUMMUS | \$63.00

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

SPANAKOPITA | \$57.00

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

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

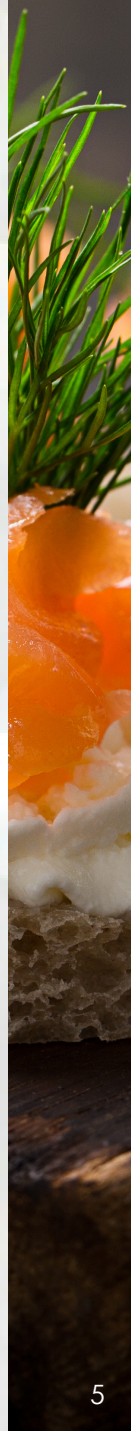
Grilled chicken skewers marinated in peanut sauce.

SMOKED RASPBERRY CHICKEN | \$50.00

Served with herbed chevre crostini.

SPICY JERKED CHICKEN SKEWERS | \$44.00

With lime cilantro aioli.





SMALL PLATE SALADS

SPINACH SALAD | \$7.50 per person

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

GRILLED PEAR SALAD | \$8.25 per person

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

MANDARIN ORANGE AVOCADO SALAD

\$6.75 per person

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

BEEF & GOAT CHEESE SALAD | \$8.25 per person

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

MIXED GARDEN SALAD | \$3.75 per person

Seasonal mixed greens tossed with cherry tomatoes, sliced cucumbers, shredded carrots and herbed croutons served with your choice of dressing.

CAESAR SALAD | \$5.75 per person

Romaine lettuce topped with parmesan cheese, homemade croutons and caesar 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.

CHICKEN

HAZELNUT CHICKEN | \$22.00 Plated | \$20.50 Buffet

Hazelnut encrusted chicken breast served with Frangelico cream sauce.

ROASTED CHICKEN | \$22.00 Plated | \$20.50 Buffet

Roasted leg quarter served with rosemary chicken demi.

JERK CHICKEN | \$22.00 Plated | \$20.50 Buffet

Served with lime cilantro pesto drizzle with mango ginger puree.

CHICKEN PICCATA | \$22.00 Plated | \$20.50 Buffet

Pan seared bone in chicken breast with a lemon butter caper sauce.

PARMESAN CRUSTED CHICKEN | \$22.00 Plated | \$20.50 Buffet

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

PORK AND LAMB

GRILLED PORK TENDERLOIN MEDALLIONS

\$24.00 Plated | \$22.50 Buffet

Served with porcini mushroom red wine demi glaze.

GARLIC AND ROSEMARY RACK OF LAMB

\$36.00 Plated | \$34.50 Buffet

Served with fresh cucumber yogurt mint sauce.

BRAISED PORK SHORT RIBS | \$25.00 Plated | \$23.50 Buffet

Served with truffle cabernet demi glaze.





FISH

GRILLED SALMON | \$26.00 Plated | \$24.50 Buffet

With sautéed spinach and roasted red pepper coulis.

PAN SEARED COD | \$25.00 Plated | \$23.50 Buffet

Served with white wine clam sauce and grilled scallions.

GRILLED HALIBUT | \$29.50 Plated | \$27.50 Buffet

Served with mango salsa.

BEEF

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

Served with veal demi glace.

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 with wild mushrooms. 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.

BEEF SHORT RIBS | \$29.00 Plated | \$27.50 Buffet

Served with rosemary demi glace.

VEGETARIAN

RATATOUILLE | \$18.00 Plated | \$16.50 Buffet

Seasonal vegetables in a savory tomato broth with fresh herbs.

POTATO AND LEEK RAGOUT | \$18.00 Plated | \$16.50 Buffet

Thinly sliced Yukon potatoes layered with goat cheese, caramelized leeks and fresh thyme, accompanied by a roasted tomato red onion ragout.

MUSHROOM NAPOLEAN FLORENTINE

\$18.00 Plated | \$16.50 Buffet

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

SIDE DISHES

ROASTED ROOT VEGETABLE GRATIN

With parsnips, potatoes and yams in béchamel sauce.

POTATO GNOCCHI

With sweet corn and baby arugula and bleu cheese.

CREAMED LACINATO KALE

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

ROASTED GARLIC MASHED POTATOES

GRILLED ASPARAGUS

With blistered grape tomatoes and shaved parmesan.

ROSEMARY AND GARLIC ROASTED BABY RED POTATOES

ROASTED SEASONAL VEGETABLES

CARAMELIZED BRUSSELS SPROUTS

SAUTÉED GREEN BEANS

CHILDREN ENTREE CHOICES

For guests 10 years of age and under. Comes with water, lemonade or iced tea. Booster seats and high chairs available upon request.

HAMBURGER | \$10.00 Plated

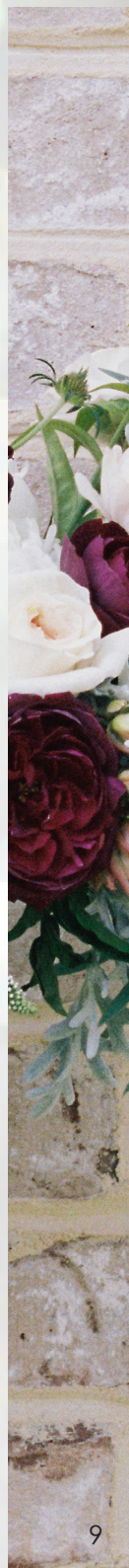
With french fries and fresh fruit cup.

CHICKEN TENDERS | \$10.00 Plated

With french fries, fresh fruit cup and dipping sauce.

MACARONI AND CHEESE | \$10.00 Plated

With french fries and fresh fruit cup.





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 swiss cheese topped with toasted panko 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 and thinly sliced bell peppers

Crab rangoon with sweet and sour sauce.

GOURMET TACO STATION | \$21.90 per person

Braised pork belly

Blackened tilapia

Grilled chicken

Grilled steak

ACCOMPANIED BY SIDES OF:

Red and Green Salsa

Shredded Cheese

Guacamole

Pico de Gallo

Shredded Lettuce

Sliced Jalapeños

Chipotle Aioli

Flour Tortilla and Corn Tortilla

Sour Cream

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

CHOCOLATE DIPPED STRAWBERRIES | \$3.00 a person

INDIVIDUAL CAKE PER TABLE | \$29.00 per table

ASSORTED MINI CUPCAKES | \$2.50 per person

ASSORTED COOKIE STATION | \$2.50 per person

MOUSSE SHOOTERS | \$3.00 per person

Chocolate, vanilla and oreo.

PETIT FOURS | \$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

Strawberry

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 dozen

Comes with french rolls, giardinera, pepperoncinis and mozzarella.

TORNADOS | \$7.00 per dozen

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, sliced jalapeños and salsa.

POPCORN MANIA | \$4.00 per person

Assorted flavor shakers and popcorn machine.

PULLED PORK SLIDERS | \$10.00 per dozen

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

DONUT HOLE BAR | \$4.00 per 10 pieces

NACHO BAR | \$11.99 per person

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

Add guacamole for \$0.75 per person

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, mushrooms, red peppers, green peppers, pineapple and Canadian bacon.

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.

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

PHILLY CHEESE STEAK | Sliced steak with green peppers, onions and our 4 cheese blend.

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



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 | \$2.00

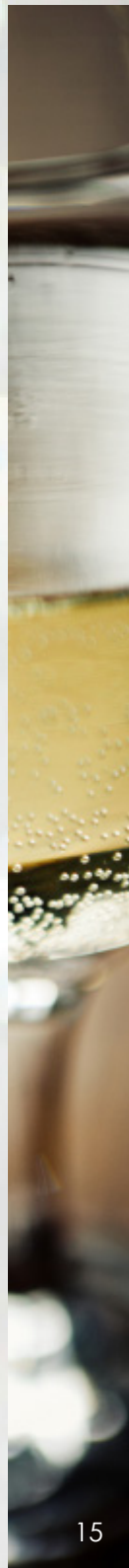
HOUSE WINE | \$20.00 per bottle

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



FREQUENTLY ASKED QUESTIONS

Q. Do you require a deposit when making reservations?

A. Yes, a \$1,000 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. 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 entrées for children 10 years of age and under. Kids entrées are \$10.

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 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. One bartender per 75 guests.

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.

Q. Can I bring in food?

A. No carry ins or outside food allowed.

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