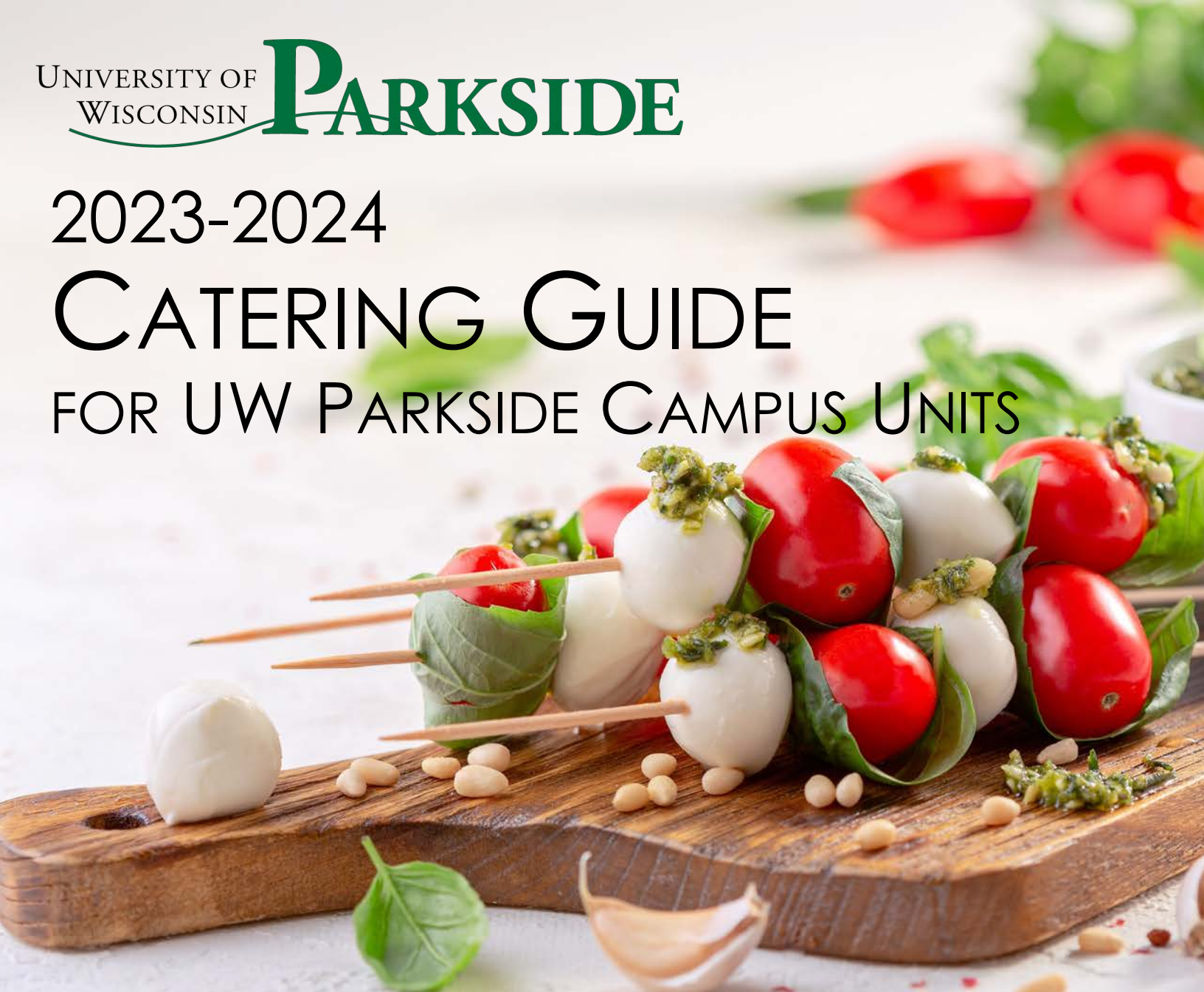


2023-2024

CATERING GUIDE

FOR UW PARKSIDE CAMPUS UNITS



WELCOME

Treat yourself and dazzle guests at your next event with catering by University of Wisconsin Parkside dining services.

Offering everything from continental breakfast to full event planning, our catering professionals will assist you in selecting one of our menu 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

To reserve a space contact reservations at **262.595.2458** or email reservations@uwp.edu and provide approximate guest count, table, décor or equipment needs.

MENU

Our Catering Director and Executive Chef will work closely with you from the beginning to ensure you we get the best menu for you and your guests. We will work with you to meet dietary needs of your guests; additional fees may apply.

GUARANTEES

Final Guarantees for ALL catering orders MUST be submitted at least 3 business days prior to the start of your event. Any changes past this deadline may incur additional fees. However, staffing or supply chain issues may necessitate substitutions.

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

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

Campus units will be invoiced at the end of the event.

ADDITIONAL INFORMATION

For events held on weekends, evenings or during campus breaks, we require a 5-day notice in order to ensure adequate staffing. Events may incur additional charges for extra travel, labor and/or equipment for their event.

For events not meeting minimum requirements, please inquire about vouchers in Brickstone.

*In the event of product unavailability due to supply chain issues, substitutions may occur. This will be communicated prior to your event by management.

CONTACT INFORMATION:

CATERING DIRECTOR

262.595.2346

catering@uwp.edu



BREAKFAST



6 COLD BREAKFAST BUFFET

*Below is priced per person for buffet.
Please add \$2 per person for a plated breakfast.*

CONTINENTAL BREAKFAST

\$6.00 per person

Croissants with peanut butter, jelly, and butter.
Bagels with an assortment of cream cheeses and
fresh cut fruit.

DELUXE CONTINENTAL

\$9.00 per person

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

FRESH FRUIT & YOGURT BAR

\$8.00 per person

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

QUINOA BREAKFAST BOWL

\$8.00 per person

Hot Quinoa “oats” made with almond milk and served
with dried cranberries, fresh banana, blueberries,
walnuts, almonds, and pumpkin seeds.

*Minimum of 6 for buffets.
Buffets include ice water and coffee or orange juice.*



7 HOT BREAKFAST BUFFET

*Below is priced per person for buffet.
Please add \$2 per person for a plated breakfast.*

BREAKFAST SCRAMBLE

\$11.00 per person

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

BREAKFAST SCRAMBLE PLUS

\$13.00 per person

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

BREAKFAST SANDWICH BUFFET

\$9.00 per person

Fresh cut fruit and choice of two breakfast sandwiches.

SANDWICH:

Egg and Cheese
Sausage, Egg and Cheese
Bacon, Egg and Cheese

BREAD:

Plain Bagel
Croissant
English Muffin

FRENCH TOAST SOUFFLE

\$11.00 per person

A sweet cinnamon and brown sugar custard souffle which is both sweet and savory. Topped with a drizzle of maple syrup and served with fresh cut fruit.

Minimum of 6 for buffets.

Buffets include ice water and coffee or orange juice



∞ BREAKFAST ALA CARTE

MAMMOTH MUFFINS | \$21.00 per dozen

BREAKFAST BREADS | \$14.00 per dozen

With butter and assorted jellies.

ASSORTED DOUGHNUT HOLES

\$3.00 per dozen

ASSORTED BAGELS | \$14.00 per dozen

With assorted cream cheeses.

ASSORTED SCONES | \$14.00 per dozen

VANILLA YOGURT AND GRANOLA

PARFAIT | \$3.00 each, Add berries for \$1.00

WHOLE FRUIT | \$1.00 per piece

SEASONAL FRESH SLICED FRUIT

\$3.00 per person (minimum order of 10)

HARD BOILED EGGS (2) | \$3.00 per person

OATMEAL BAR | \$3.00 per person

Served with granola, brown sugar, cinnamon, dried fruit and milk.

INDIVIDUAL DRY CEREAL | \$2.00 each

Served with whole, 2%, soy or almond milk.





BOXED LUNCHES & SALADS



BOXED LUNCHEAS

RANGER CLASSIC I \$10.00 per person

Choose from a variety of deli meat and cheese options with leaf lettuce and tomato on choice of bread.

Includes: bag of chips, cookie, bottled water, mustard and mayonnaise packets, napkins and cutlery.

BREAD

White
Wheat
Hoagie Roll
Spinach Wrap

DELI CHOICES:

Smoked Turkey
Roast Beef
Roasted Vegetables
Baked Ham

CHEESE:

Cheddar
Provolone
Swiss
Pepper Jack

ADD \$1.00 FOR GLUTEN FREE BREAD



Please add \$2 per person for a plated salad.

GRILLED CHICKEN CAESAR

\$12.00 per person

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

CORN & BLACK BEAN SALAD

\$13.00 per person

Romaine and mixed greens tossed with roasted red pepper, tomato wedges, red onion, julienned carrots and blackened chicken with honey dijon dressing.

CLASSIC CHEF SALAD

\$12.00 per person

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

ASIAN MANDARIN CHICKEN SALAD

\$13.00 per person

Chopped salad greens with crispy lo mein noodles, mandarin oranges, grilled chicken, and citrus Asian vinaigrette.

*All salads include a roll with butter, bottled water,
and a fresh baked cookie*





LUNCH ENTRÉES

LUNCH BUFFETS

BURGER BUFFET I *\$12.00 per person*

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

Veggie burgers available for an additional \$2.00 per person.

SALAD BUFFET I *\$13.00 per person*

Build your own salad buffet includes fresh mixed greens, diced ham, turkey, shredded cheddar, diced hard boiled eggs, croutons, bacon bits, carrots, diced tomatoes, cucumber slices, broccoli, assortment of dressings, breadsticks and cookies.

DELI BUFFET I *\$13.00 per person*

Build your own sandwich with assorted breads, sliced turkey, roast beef, ham, cheddar, Swiss cheese, leaf lettuce, tomato, onion, pickles, mustard and mayo. Served with potato chips and cookies.

MAC & CHEESE BUFFET I *\$13.00 per person*

Build your own macaroni and cheese bowl with chopped bacon, green onions, crispy onions, broccoli and shredded cheddar cheese and cookies.

*Buffets include ice water, lemonade or iced tea.
Minimum order of 6 people.*



LUNCH BUFFETS

TACO OR NACHO BUFFET

\$13.00 per person

Choice of seasoned ground beef or shredded chicken, with soft and hard taco shells or tortilla chips, and garnished with an assortment of toppings including refried beans, shredded lettuce, diced tomatoes, diced onions, jalapenos, salsa and sour cream. Tacos come with shredded cheese and nachos come with nacho cheese. Both served with churros.

Add guacamole for \$1.00 per person

Add Mexican Rice for \$2.00 per person

PASTA BUFFET I \$14.00 per person

Cavatappi or fettuccini served with a choice of alfredo, marinara or meat sauce. Meal includes breadstick and fresh steamed vegetables. Served with cookies.

RANGERS BUFFET I \$20.00 per person

Sliced herb roast beef and Italian chicken thigh served with fresh sautéed seasonal vegetables, fruit salad and cheesecake with fruit topping.

BAKED-POTATO BAR I \$11.00 per person

A freshly baked potato served with an assortment of toppings including, butter, sour cream, broccoli, bacon, melted cheese sauce, salsa, and chives. Served with cookies.

*Buffets include ice water, lemonade or iced tea.
Minimum order of 6 people.*



PIZZA

CHEESE PIZZA I \$16.00 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 \$20.00 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

BBQ 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 \$10.00 per dozen

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



GRILLED RANGER BURGER

\$12.00 per person

A flame grilled burger with an assortment of toppings including lettuce, tomato, red onion, pickles and cheese. Served with pasta salad or house made chips.

BBQ PULLED PORK SANDWICH

\$14.00 per person

Slow roasted shredded pork roast with BBQ sauce, pickles and served on a Kaiser roll. Served with coleslaw salad or house made chips.

GRILLED CHICKEN TACO SALAD

\$13.00 per person

A classic taco salad served in a fried flour tortilla shell with grilled chicken, black beans, lettuce, tomatoes, red onions, cilantro topped with guacamole and sour cream.

GRILLED CHICKEN SANDWICH

\$13.00 per person

Grilled chicken breast served on a Kaiser bun topped with Swiss cheese, lettuce, tomato, pickles and red onion. Served with pasta salad or house made chips.

GRILLED VEGGIE AND HUMMUS WRAP

\$14.00 per person

Grilled veggies and our homemade hummus with onions and lettuce in an herbed wrap. Served with pasta salad or house made chips.

GRILLED PORTOBELLO BURGER

\$16.00 per person

A teriyaki marinated portobello mushroom topped with mozzarella cheese on a Kaiser bun. Served with fresh fruit and house made chips.

HALF SANDWICH AND SOUP

\$14.00 per person

Choose from turkey, ham, roast beef or vegetable sandwich on hoagie, ciabatta roll or herbed wrap. Served with house made chips, pickles and soup of the day.

*Lunches include iced water.
Minimum of 4 per menu selection choice.
Minimum of 8 total.*





APPETIZERS & HORS D'OEUVRES



FRESH CUT FRUIT TRAY

\$41.00 for first 12 guests

\$3.00 per additional guest

A fresh assortment of seasonal fruit served with a whipped cream dip.

CHEESE TRAY

\$47.00 for first 12 guests

\$4.00 per additional guest

A plate of cheddar, Swiss and pepper jack cheese served with crackers.

FRESH VEGETABLE PLATTER

\$32.00 for first 12 guests

\$3.00 per additional guest

Baby carrots, celery, zucchini, squash, broccoli and cherry tomatoes served with ranch dip.

MEAT & CHEESE TRAY

\$47.00 for first 12 guests

\$4.00 per additional guest

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

HUMMUS TRAY

\$3.00 per person (minimum order of 12)

Sundried tomato, roasted garlic and pesto hummus served with house made garlic herb pita chips.

CHEF CHARCUTERIE TRAY

\$5.00 per person (minimum order of 12)

Chef-curated artisanal local meats and cheeses with house-prepared spreads, olives, assorted crackers and crostini.



CUCUMBER CANAPES

\$13.00 per dozen

Cucumber with herbed cheese and red peppers.

FRUIT SKEWERS

\$16.00 per dozen

Fresh seasonal fruit skewers served with honey yogurt.

CAPRESE SKEWER

\$19.00 per dozen

Skewered tomatoes with fresh mozzarella, basil and balsamic drizzle.

CROSTINI STATION

\$4.00 per person (minimum order of 12)

Sweet pea & parmesan pesto, classic tomato bruschetta and smoked salmon mousse served with toasted garlic crostini.

JUMBO SHRIMP COCKTAIL

\$34.00 per dozen

Served with lemons and cocktail sauce.

SMOKED SALMON CROSTINI

\$26.00 per dozen

Toasted garlic crostini topped with whipped smoked salmon and herb Boursin mousse.



BUFFALO CHICKEN WINGS

\$18.00 per dozen

Tossed in buffalo sauce, served with celery and bleu cheese dressing.

MINI BBQ MEATBALLS

\$11.00 per dozen

CRAB CAKES

\$30.00 per dozen

Served with Cajun remoulade.

BACON WRAPPED WATER CHESTNUTS

\$26.00 per dozen

VEGETABLE SPRING ROLLS

\$22.00 per dozen

Fried vegetarian rolls, served with sweet & sour dipping sauce.

SPANIKOPITA

\$24.00 per dozen

Sauteed spinach and feta cheese wrapped in phyllo dough served with pesto cream sauce.

PROSCIUTTO STUFFED MUSHROOMS

\$20.00 per dozen

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

HOT SPINACH & ARTICHOKE DIP

\$4.00 per person (minimum order of 12)

Creamy spinach and artichoke dip with house made pita chips.





DINNER ENTRÉE OPTIONS



DINNER BUFFET

TIER 1

\$22.00 per person

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

TIER 1 ENTRÉE CHOICES

Baked Cod with Lemon Butter Sauce

Chicken Marsala

Roasted Pork Tenderloin with Apple Chutney

Slow Roasted Italian Beef

BBQ Chicken Leg Quarters

TIER 2

\$27.00 per person

Choice of 2 entrees, 1 side, 1 vegetable and 1 dessert.

TIER 3

\$34.00 per person

Choice of 3 entrees, 1 side, 1 vegetable and 1 dessert.

TIER 2 & 3 ENTRÉE CHOICES

Herb Roasted Sliced Chicken Breast

Beef Tips Stroganoff

Sliced Marinated Grilled Flank Steak

Wild Mushroom Ravioli

Creamy Garlic Pasta Primavera

Grilled Salmon *+\$2.00 per person*

Roasted Beef Tenderloin *+\$4.00 per person*

SIDES (CHOICE OF 1)

Homestyle Mashed Potatoes

Roasted Baby Redskin Potatoes

Smoked Gouda Mashed Potatoes

Baked Potato

Rice Pilaf

Parsley Butter Egg Noodles

VEGETABLE SIDES (CHOICE OF 1)

Zucchini & Squash

Roasted Green Beans

Glazed Baby Carrots

Steamed Broccoli

Caramelized Brussel Sprouts

DESSERT (CHOICE OF 1)

Chocolate Sheet Cake

Vanilla Sheet Cake

Marble Sheet Cake

Cheesecake - plain or strawberry *+\$2.00 per person*

Minimum of 6 guests required.

*All dinner buffets include garden salad, dinner rolls,
ice water and lemonade.*



PLATED ENTREES

HAZELNUT CHICKEN

\$22.00 per person

Hazel crusted roasted chicken breast with Frangelico cream sauce.

BAKED SALMON

\$26.00 per person

A salmon fillet baked in lemon garlic butter, served with wild rice pilaf and vegetable medley.

CARVED BEEF TENDERLOIN

\$28.00 per person

Herb roasted beef served in au jus with your choice of potato and vegetable medley.

CARVED PRIME RIB

market price per person

A succulent prime rib served with au jus and a creamy horseradish sauce. Includes choice of potato or rice, and vegetable medley.

PORK TENDERLOIN

\$25.00 per person

Grilled pork tenderloins with smoked Gouda mashed potato and caramelized Brussel sprouts.

Entrees include house salad, dinner roll, chef choice dessert, ice water and lemonade.



CHICKEN MARSALA

\$22.00 per person

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

PARMESAN CRUSTED CHICKEN

\$22.00 per person

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

TUSCAN CHICKEN

\$22.00 per person

Roasted boneless, skinless chicken breast with an herb and sun-dried tomato cream sauce.

SPAGHETTI RATATOUILLE

\$19.00 per person

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

MUSHROOM RAVIOLI

\$21.00 per person

Cheese stuffed ravioli sautéed with fresh asparagus and topped with a mushroom cream sauce.

SMOKED GOUDA FARFALLE

\$20.00 per person

Bowtie pasta in a vegetarian smoked gouda cream sauce.

Plated entrees include house salad, dinner roll, chef choice dessert, ice water and lemonade.



SWEETS, CAKES & SNACKS



COOKIES I \$9.00 per dozen

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

BROWNIES I \$12.00 per dozen**RICE KRISPIES I \$12.00 per dozen****PUMPKIN BARS I \$16.00 per dozen****CHURROS I \$12.00 per dozen****SLICED CHEESECAKE I \$4.00 per slice**

Plain or Strawberry Cheesecake.

ASSORTED GOURMET BARS

\$28.00 per dozen

Assortment may contain any of the following:
Seven Layer, Raspberry, Lemon, Pumpkin and
Caramel Crunch Bars.



SLICED ASSORTED CAKES

\$2.00 per slice

ASSORTED CUPCAKES

\$4.00 per person (minimum 12)

JUMBO CUPCAKES

\$6.00 per person (minimum 12)

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 I \$31.00 (Serves 20)

½ Sheet Cake I \$48.00 (Serves 40)

Full Sheet Cake I \$92.00 (Serves 80)

CAKE OPTIONS

(choice of 1)

Vanilla
Chocolate
Marble
Strawberry

ICING OPTIONS

(choice of 1)

Vanilla Buttercream
Chocolate Buttercream
Whipped Topping



PRETZELS AND DIP

\$2.00 per person (minimum 12)

French onion or ranch dip.

CHIPS AND DIP

\$2.00 per person (minimum 12)

French onion or ranch dip.

TORTILLA CHIPS AND SALSA

\$2.00 per person (minimum 12)

GARDETTOS

\$2.00 per person (minimum 12)

POPCORN

\$1.00 per person (minimum 24)

BAKED SOFT PRETZEL

\$3.00 per person (minimum 12)

Served with cheese sauce and whole grain mustard.

BREAKTIME SUNDAE BAR

\$80.00 serves 25 people.

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





BEVERAGES & COFFEE



BEVERAGES

COFFEE | \$20.00 per gallon

Regular or Decaf Coffee.

HOT COCOA | \$17.00 per gallon

Served with marshmallows and whipped topping

ASSORTED TEA BAGS W/ HOT WATER

\$13.00 per gallon

HOT CIDER | \$17.00 per gallon

COLD CIDER | \$15.00 per gallon

ICED TEA | \$12.00 per gallon

JUICES | \$16.00 per gallon

Orange, Cranberry and Apple.

FRUIT PUNCH | \$12.00 per gallon

LEMONADE | \$12.00 per gallon

FRUIT INFUSED WATER | \$15.00 per gallon

WATER STATION | \$11.00 per gallon

No charge for water service when food is served.

CANNED SODA & BOTTLED WATER

\$2.00 per each

Coke products, charged on consumption.

SPORT DRINKS | \$3.75 per each

Gatorade, Propel and Vitamin Water assorted flavors.

Charged on consumption.

One gallon serves approximately 16 people



WINE, SPIRITS & BEER



We can provide a full bar service with wine, beer and spirits for your event. The open bar packages below are priced per person. All necessary items are provided with the package charge including, glassware, garnishments, ice, mixers and napkins.

THE SIGNATURE PACKAGE

\$31.00 per person for 3 hours

+\$11 per person per additional hour

COCKTAIL HOUR: *\$19.00 per person for 1 hour*

Tier 1 selection of vodka, gin, rum, bourbon, whiskey, scotch, brandy and tequila. Includes our house brand wines, domestic & import beer, soft drinks, juices, iced tea and lemonade.

THE PREMIUM PACKAGE

\$36.00 per person for 3 hours

+\$13 per person per additional hour

COCKTAIL HOUR *\$21.00 per person for 1 hour*

Tier 2 selection of vodka, gin, rum, bourbon, whiskey, scotch, brandy and tequila. Includes our house brand wines, domestic & import beer, soft drinks, juices, iced tea and lemonade.

THE PLATINUM PACKAGE

\$41.00 per person for 3 hours

+\$15 per person per additional hour

COCKTAIL HOUR *\$23.00 per person for 1 hour*

Tier 3 selection of top shelf vodka, gin, rum, bourbon, whiskey, scotch, brandy and tequila. Includes our premium wines, domestic and import beer, soft drinks, juices, iced tea and lemonade.

BEER, WINE AND SODA BAR

\$26.00 per person for 3 hours

+\$10 per person per additional hour

COCKTAIL HOUR *\$17.00 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.

CASH BARS

minimum 3-hour bar

BAR FEE I *\$90 for first hour and \$25 for each additional hours. 1 bartender per 75 guests.*

HOUSE LIQUOR I *\$6.00*

CALL BRAND LIQUOR I *\$7.00*

TOP SHELF LIQUOR I *\$9.00*

CORDIALS I *\$9.00*

HOUSE WINE I *\$6.00*

SELECTED WINE I *\$8.00*

DOMESTIC BEER I *\$5.00*

IMPORTED & MICROBREW BEER I *\$ 7.00*

NON-ALCOHOLIC BEER I *\$7.00*

SODA & BOTTLED WATER I *\$2.00*

HOUSE WINE I *\$22.00 per bottle*

CHAMPAGNE TOAST I *\$3.00 per person*

COFFEE BAR I *\$3.00 per person*



CONTACT INFORMATION

CATERING DIRECTOR

262.595.2346

catering@uwp.edu

UNIVERSITY OF
WISCONSIN

PARKSIDE

