



PACIFIC SHRIMP COCKTAIL

Our talented catering culinarians have taken advantage of summer flavours by creating delightfully new dishes featuring the best of the season. These delicious dishes are available for a limited time only. Contact our catering department to schedule your next event with delicious food and impeccable service. To place an order or speak with the catering department please contact us at 715.836.2632 or email Terri at knudstl@uwec.edu or Travis at welketi@uwec.edu.

APPETIZERS

Our catering department provides eco-friendly serveware as a standard for all our events. China is available upon request. **Minimum 25 guests per order.**

GRILLED CHICKEN LETTUCE WRAP **GF**

Sliced grilled chicken with sautéed onions and peppers served with pico de gallo inside a lettuce leaf wrap. **\$3.50 per guest**

PACIFIC SHRIMP COCKTAIL

Wasabi grilled shrimp on delicate seaweed salad with one crispy sesame wafer and a smattering of matchstick red peppers. **\$3.50 per guest**

Summer Catering Specials and Prices are available through August 2014.



MIX & MATCH SALAD & SANDWICH **\$16.50 per guest**

Pick two items: ½ Salad and ½ Sandwich served with coffee service, iced tea and iced water. Services include delivery, linen-draped service tables, setup and clean up. Consult with our catering team on adding a soup to your offering for an additional charge.

CITRUS SALAD **GF V**

Mixed greens with mandarin oranges, grapefruit and edamame with a balsamic vinaigrette.

INSALATA CAPRESE WITH ASPARAGUS SALAD **GF V**

Grilled asparagus paired with pesto rubbed plum tomatoes and fresh mozzarella with a drizzle of balsamic reduction.

DOMINICAN BLACK BEAN MANGO SALAD **V**

Black bean and mango salad with green, jalapeño, red peppers, raisins, lime juice and honey.

HONEY BBQ CHICKEN SANDWICH

Balsamic grilled chicken with honey-BBQ ranch dressing, roasted onions, lettuce and tomato on a multigrain roll.

PORTOBELLO RUSTICO

Roasted balsamic Portobello with fresh mozzarella, roasted tomato salsa, baby spinach and tomato on a multigrain roll.

ENTRÉE SALADS & ENTRÉES

All Entrée Salads and Entrées are served Artisan Rolls, Butter, Coffee Service, Tea and Iced Water. Services include delivery, linen-draped service tables, setup and clean up. Dinner entrees also include a starter salad. **Minimum 25 guests.**



LEMON AND THYME SEARED CHICKEN BREAST

ENTRÉE SALADS

STRAWBERRY FIELDS SALAD **GF**

Salad greens topped with grilled chicken, fresh strawberries, mandarin oranges and almonds in honey mustard dressing. **\$15.00 per guest**

SAVORY SUMMER WATERMELON SALAD **GF V**

Juicy watermelon and ripe tomato tossed with feta cheese, olive oil, mint and toasted almonds over arugula mixed greens. **\$15.00 per guest**

ENTRÉES

LEMON AND THYME SEARED CHICKEN BREAST

Chicken breast marinated in garlic, thyme, oil and lemon zest, then seared quickly to maximum juiciness. Served with creamy fontina risotto cakes breaded in crushed croutons and fried crispy golden, served with chive oil and grilled fresh asparagus spears. **\$22.00 per guest**

GRILLED SHRIMP SPIEDINI WITH GREMOLATA

Charbroiled garlic marinated shrimp accompanied by whole-grain farro with mushrooms, almonds and grilled yellow squash in garlic and balsamic marinade. **\$29.00 per guest**

QUINOA PRIMAVERA **V**

Quinoa simmered with onion, celery, carrots, garlic, tomato and Italian parsley served with crunchy strips of oven fired garlic flatbread. **\$19.00 per guest**

Please notify our catering manager if you require gluten-free meals.

- GF** GLUTEN FREE
- V** VEGETARIAN
- MINDFUL



Blugold Catering at UW-Eau Claire
(715) 836-2632
 Travis Welke | welketj@uwec.edu
 Terri Knudtson | knudtstl@uwec.edu

SUMMER BARBECUE BUFFETS

Experience a time honored tradition with a few special touches! **\$14.50 per guest**

SALADS Choose one selection

- Cucumber Tomato Salad **GF VG**
- Jicama Cilantro Slaw **GF VG**
- Whole Seasonal Fruit **GF V**
- Chipotle Roasted Sweet Potato Salad **GF VG**

ENTRÉES Choose Two Selections

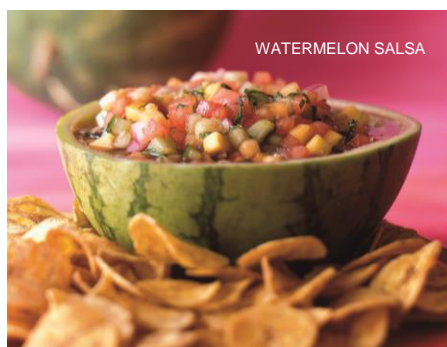
- Caribbean Pork Loin with Pickapeppa Sauce
- Grilled Jerk Chicken Breast **GF**
- Mojo Criollo Flank Steak **GF**
- Grilled Tofu with Cilantro Vinaigrette **V**

ACCOMPANIMENTS Choose One Selection

- Island Style Roasted Vegetables **GF V**
- Elotes (Street Style Grilled Corn) **GF V**
- Roja Roasted Potatoes **GF V**

BEVERAGES

- Lemonade
- Sweetened or Unsweetened Iced Tea
- Iced Water



SUMMER SALSA & CHIPS

\$6.00 per guest

A great way to cool off in the afternoon or evening with salsa! Select 3 Salsa's and accompany with tortilla chips.

- Black Bean, Tomato & Corn Salsa **GF V**
- Pico De Gallo **GF VG**
- Roasted Salsa **GF VG**
- Roasted Onion-Habanero Salsa **GF VG**
- Avocado Salsa Verde **GF VG**
- Watermelon Salsa **GF V**



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BEVERAGES & DESSERTS

A little summer indulgence to add onto for an afternoon delight.

LEMONADE BAR

- Raspberry Infused Fresh Made Lemonade **GF**
- Mango Lemonade **GF**
- Strawberry Lemonade **\$4.00 per guest**



LOCAL FARMER'S MARKET BAR

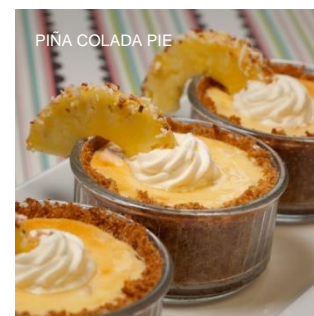
- Bowls of sliced peaches, plums, and blueberries served with sliced pound cake, biscuits and whipped cream. **\$8.00 per guest**

PIÑA COLADA PIE

- A creamy, delicious piña colada pie in a hand pressed graham cracker crust, sprinkled with tasty toasted coconut. **\$4.50 per guest**

STRAWBERRY SHORTCAKE

- Sugar cookies layered with fresh strawberries and whipped cream. **\$4.50 per guest**



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