



*Miso Dressed
Crab Salad
on Cucumber*

*Duet Entrée
Beef Filet
and Salmon*



*Greek Pizza
on Grilled Pita*



*Lemon Thyme
Chicken*



*Roasted
Vegetable
Orzo Risotto*



Blugold Dining by Sodexo

TASTES of the SEASON

WINTER CATERING SPECIALS



Starters

Greek Pizza of Feta, Black Olive Spinach Pesto and Marinated Cherry Tomato on Grilled Pita

Jazzy surprise of Mediterranean flavors on grilled pita pizza. \$13.80 / dozen

Miso Dressed Crab Salad on Cucumber

Tender crab meat tossed with mango, jicama, sugar snap peas & cilantro, served in cucumber cups with a light miso dressing. \$10.80 / dozen

Fresh Mozzarella & Shrimp Skewer with Basil Aioli & Lemon Oil

Kebabs of garlic marinated shrimp, fresh bocconcini mozzarella, and tender basil leaves. \$25.20 / dozen

Wild Mushroom Bisque with Cheese Straws

A creamy hearty bisque with shiitake, cremini and portobello mushrooms, served with tasty cheese straws. \$1.75 / cup

Dessert

Chocolate Fondue Bar

Outrageous but necessary, pound cake, strawberries, pineapple, banana and cantaloupe cut for dipping in hot fudge sauce. \$2.50

Cora's Red Velvet Cake

The best red velvet cake in town. Cora's special recipe is extra moist & velvety. \$3.25

Chocolate Bread Pudding with Caramel Sauce

Decadent chocolate bread pudding with walnuts, topped with rich & delicious caramel sauce. \$3.75

Entrées

Roasted Vegetable Orzo Risotto

Creamy and delicious orzo pasta blended with roasted zucchini, red peppers and tender peas, topped with parmesan. \$8.25

Duet Entrée Beef Filet and Salmon with Caramelized Onion Mashed Potatoes

Tenderloin medallion & wild salmon filet on caramelized onion mashed potatoes, garnished with micro greens. \$16.90

Lemon Thyme Chicken

Chicken breast marinated in garlic, thyme, oil and lemon zest, then seared quickly to maximum juiciness. \$10.75

Carving Stations

Available in conjunction with any lunch or dinner. Priced per person.

Carved Roasted Turkey with Mustards, Silver Dollar Rolls and Biscuits

Roasted whole turkey with seasoned pan gravy perfectly carved and served with all the trimmings. \$4.00

Beef Tenderloin Steakhouse Action Station

- Succulent beef tenderloin with Gorgonzola mayo, garlic aioli, and crispy fried shallots served on an herbed crostini and garnished with micro greens. \$6.25

Plated Breakfast

- Carafes of assorted juices, fresh berry compote,
- crispy bacon strips, crème brûlée french toast with crème anglaise, coffee and tea. \$8.75

www.uwec.edu/dining/catering

For more information or to place an order, please call Blugold Catering at 715-836-2632.