Welcome to Flavours by Sodexo Catering Services. Our catering team will work in close partnership with you to customize your event, providing the highest level of food quality and service to assure the success of your event.

Our philosophy is to provide a meeting and dining environment specialized to meet and exceed your expectations. Our team is committed to providing service and menu flexibility so that your event will be uniquely your own.

Budget permitting, most menu items can be organic and/or sustainable. Please keep in mind that the menu items and services included in this brochure are samples of what we can do for you. Should your event require special services or dietary considerations, we will tailor our offering to meet your needs.

We appreciate your business and will do whatever we can to make your event memorable, from start to finish. If you have any questions regarding our services, please call your at (715) 836-2632.

We look forward to serving you.
MORNING FARE
Selections from these menus are presented buffet style. Services include linen-draped service tables, set up and clean up. Eco-friendly serviceware is included. Menus include freshly brewed house blend coffee and assorted Tazo® teas with hot water.

THE CLASSIC CONTINENTAL (priced per person)
Seasonal Cubed Fresh Fruit Tray
Choice of Two: Assorted Breakfast Breads, Doughnuts, Muffins, Mini Muffins, Mini Scones or Danish
Butter, Cream Cheese, and Assorted Jellies
Orange and Apple Juice

THE HEALTHY START (priced per person)
Seasonal Cubed Fresh Fruit Tray
Low-Fat Yogurt with Fresh Berries and Homemade Granola
Multi-Grain Bars and Granola Bars
Whole Wheat Bagels
Orange and Apple Juice

BLUGOLD DINING BREAKFAST BUFFET (priced per person, 25 person minimum)
Seasonal Cubed Fresh Fruit Tray
Hashbrowns or O’Brian Potatoes
Choice of Two: Assorted Breakfast Breads, Doughnuts, Muffins, Mini Muffins, Mini Scones or Danish
Choose Two: Crispy Bacon, Pork Sausage Links, Turkey Link Sausage or Country Ham
Choose One: Fluffy Scrambled Eggs, Southwestern Scrambled Eggs or Assorted Quiche
Choose One: Pancakes or French Toast with Warm Syrup
Orange and Apple Juice

OMELET STATION (priced per person, 25 person minimum)
Prepared to-order by one of our talented culinarians.
Available for groups of 25 or more.
Fluffy Eggs, Smoked Ham, Bacon, Pork Sausage Links, Turkey Sausage, Shredded Cheddar, Feta Cheese, Diced Tomatoes, Seasonal Garden Vegetables, Sweet Peppers and Scallions.
**À LA CARTE SELECTIONS**

Selections from these menus are presented buffet style. Services include linen-draped service tables, set up and clean up. Eco-friendly serviceware is included.

### FROM THE SUNRISE BAKERY

<table>
<thead>
<tr>
<th>Item</th>
<th>Description</th>
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<tbody>
<tr>
<td>ASSORTED FRESHLY BAKED MUFFINS</td>
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<tr>
<td>ASSORTED BREAKFAST BREADS</td>
<td>Blueberry, Banana, Cranberry or Lemon Poppyseed</td>
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<tr>
<td>ASSORTED COFFEE CAKES</td>
<td>Blueberry, Apple Streusel or Chocolate Espresso</td>
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<tr>
<td>CAKE or RAISED DOUGHNUTS</td>
<td>CINNAMON OR PECAN ROLLS</td>
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### MORNING STARTERS

<table>
<thead>
<tr>
<th>Item</th>
<th>Description</th>
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</thead>
<tbody>
<tr>
<td>INDIVIDUAL ASSORTED YOGURTS</td>
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<tr>
<td>INDIVIDUAL FRUIT AND YOGURT PARFAITS with LOW-FAT GRANOLA</td>
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<tr>
<td>FRESH FRUIT CUP</td>
<td></td>
</tr>
<tr>
<td>BREAKFAST SANDWICHES:</td>
<td>Your choice of English Muffins, Bagels or Croissants with Egg, American Cheese and Breakfast Meat (Sausage or Ham)</td>
</tr>
</tbody>
</table>

### ADD ON MORNING STARTERS

The following items can be added on to any breakfast menu to create a custom menu for any occasion. These menus are available for groups of 25 or more. Priced per person.

<table>
<thead>
<tr>
<th>Item</th>
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</thead>
<tbody>
<tr>
<td>HOME FRIES</td>
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<tr>
<td>ROASTED SWEET POTATOES</td>
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<tr>
<td>MUSHROOM CHEESE STRATA</td>
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<tr>
<td>HAM and POTATO FRITTATA</td>
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</tbody>
</table>
**BEVERAGE SERVICE**

Selections from these menus are presented buffet style. Services include linen-draped service tables, set up and clean up. Eco-friendly serviceware is included.

### HOT BEVERAGES

16, 8 oz. servings per gallon

- Freshly Brewed House Blend Coffee and Decaffeinated Coffee
- Tazo® Herbal and Non-Herbal Teas and Hot Water
- Hot Chocolate Packets with Hot Water
- Apple Cider

### COLD BEVERAGES

16, 8 oz. servings per gallon

- Orange Juice
- Apple Juice
- Freshly Brewed Iced Tea
- Lemonade (Regular, Raspberry or Strawberry)
- Sparkling Punch (Zesty Orange, Fruit or Strawberry Raspberry)
- Apple Cider
- Ice Water (2.5 or 5 gallon Containers)

### BOTTLED BEVERAGES

- Bottled Fruit Juice (Orange, Apple, Grape, Cranberry and Pink Grapefruit)
- Milk (Skim, 2% and Chocolate)
- Canned Soda (Pepsi and Coke Products)
- Bottled Soda (Pepsi and Coke Products)
- Water
ALL DAY AT UW-EAU CLAIRE

Designed for full-day conferences or meetings, this service simplifies your event planning requirements. Menu offerings are presented buffet style. Services include linen-draped service tables, set up and clean up.

CLASSIC CONTINENTAL BREAKFAST
Seasonal Cubed Fresh Fruit Tray

Choose Two: Assorted Breakfast Breads, Doughnuts, Muffins, Mini Muffins, Mini Scones or Danish Butter, Cream Cheese, and Assorted Jellies
Chilled Carafes of Orange and Apple Juice
Coffee and Tea Service

MID-MORNING BREAK
Assorted Granola Bars
Refresh Coffee and Tea Service
Assorted Canned Soft Drinks (Regular and Diet)
Ice Water

LUNCH BUFFET
Lunch service provided is customized to event goals and needs.

AFTERNOON SNACK
Choose Two: Assorted Individual Bags of Chips, Gardetto Mix, Cookies, Bars, Carrots and Celery Sticks with Ranch Dressing, Nacho Chips with Salsa, Bunches of Red and Green Grapes.
Freshly Brewed Coffee, Iced Tea or Lemonade
Assorted Canned Soft Drinks (Regular and Diet)
GRAB-AND-GO BOXED SALADS

All Salads are served with a crusty roll and butter, two cookies or brownie, and a canned soft drink (regular or diet) or bottled water. Eco-friendly serviceware is included. Plated service on China is also available, upon request (Davies Center only). Service includes on-campus delivery, linen-draped service tables, setup and cleanup. Groups of 25 or less may choose 2 lunches. Groups of 25 or more may choose 3 lunches.

CAESAR SALAD
Add Grilled Breast of Chicken or Grilled Portobello Mushrooms for an additional charge.

COBB SALAD
Strips of Turkey Breast, Diced Tomatoes, Chopped Hard Boiled Egg, Diced Celery, Scallions and Bacon Crumbles served over a bed of Romaine Lettuce with Blue Cheese Dressing.

GREEK SALAD
Mixed Greens with Kalamata Olives, Ripe Tomatoes, and Feta Cheese drizzled with a Lite Vinaigrette.

TRIO-SALAD COMBO
Tossed Greens topped with your choice of three of the following salads: Chicken Salad, Egg Salad, Tuna Salad, Ham Salad or Hummus.

SOUTHWESTERN CHICKEN SALAD
Fresh Romaine Lettuce with Grilled Chicken, Avocado, Tomatoes, Black Beans and Pepperjack Cheese topped with Chipotle Ranch dressing and tri-colored tortilla chips.

CHEF SALAD
Julienne Ham, Turkey, Swiss and Cheddar Cheeses served on a bed of Mixed Greens with Tomato, Hard Boiled Eggs and olives with assorted dressings on the side.

ITALIAN HOUSE WEDGE SALAD
Wedged Romaine with Garbanzo Beans, Diced Ham, Sun-Dried Tomatoes and Fresh Basil.
GRAB-AND-GO BOXED SANDWICHES

*All Sandwiches are served with two cookies or brownie, and a canned soft drink (regular or diet) or bottled water. Eco-friendly serviceware is included. Plated service on China is also available, upon request (Davies Center only). Service include on-campus delivery, linen-draped service tables, setup and cleanup.

Groups of 25 or less may choose 2 lunches. Groups of 25 or more may choose 3 lunches.*

**SPICY ITALIAN BAGUETTE**
Sliced Ham, Salami, Provolone Cheese and Roasted Red Peppers on a French Roll with Garlic Mayonnaise Spread

**TURKEY and SHARP CHEDDAR**
Oven Roasted Turkey Breast, Sharp Cheddar Cheese, Leaf Lettuce, Sliced Tomato on a Kaiser Roll

**ROAST BEEF and CHEDDAR**
Roast Beef and Cheddar on a Ciabatta Roll with Horseradish Cream Spread

**GRILLED TUSCAN CHICKEN BREAST**
Grilled Chicken Breast, Provolone, Leaf Lettuce, sliced Tomato and Pesto Mayonnaise on Focaccia Bread

**VEGETARIAN SANDWICHES**

**HUMMUS, AVOCADO and ROASTED VEGETABLE WRAP**
Creamy Hummus, Ripe Avocado, and Roasted Eggplant, Zucchini, Red Peppers, Red Onions marinated in a Lite Balsamic Vinaigrette and rolled in a soft Flour Tortilla

**PORTOBELLO RUSTICO**
Roasted Balsamic Portobello with Fresh Mozzarella, Roasted Tomato Salsa, Baby Spinach and Tomato on a Multigrain Roll
SERVED LUNCHES AND DINNERS
All served luncheons and dinners include salad, two accompaniments, freshly baked dinner rolls with butter, freshly brewed house blend coffee, Tazo® tea with hot water and iced tea and one dessert.
Services include linen on guest tables, China service, setup and clean up.

POULTRY

SESAME CHICKEN BREAST
Grilled Breast of Chicken marinated with Sesame, Soy, Garlic, Cilantro and Scallions.

SUNDRIED TOMATO CRUSTED CHICKEN BREAST
Crispy Panko Coated Chicken Breast Pan Fried with savory bits of Sundried Tomato.

ROASTED CHICKEN FLORENTINE
Crispy Sautéed Breast of Chicken topped with a creamy Spinach mixture and Mozzarella.

CHICKEN CORDON BLEU
A French Classic, crispy Chicken Cutlet stuffed with Ham and Swiss Cheese topped with an Alfredo Sauce.

CRANBERRY HARVEST CHICKEN BREAST
Marinated Chicken Breast in a flavorful Cranberry Orange Brown Sugar Glaze.

BEEF AND PORK

GORGONZOLA ENCRUSTED FILET with CABERNET DRIZZLE
Tender Filet Mignon with a Savory Roasted Gorgonzola Crust with a Cabernet Glaze.

FLANK STEAK ROULADE
Rolled Flank Steak Stuffed with Fresh Spinach and Red Bell Peppers served with a Cabernet Sauvignon Demi-Glace Sauce.

PAN-SÉARED PORK LOIN with APPLES & ONIONS
Pan-Seared Pork Loin with Granny Smith Apples, Diced Red Onions and Orange Marmalade.

CORIANDER RUBBED PORK LOIN with a MUSTARD SAUCE
Slow Coriander Roast Pork Loin served with a Creamy Sauce of Mustard and Green Peppercorns.
SERVED LUNCHEONS AND DINNERS

All served luncheons and dinners include salad, two accompaniments, freshly baked dinner rolls with butter, freshly brewed house blend coffee, Tazo® tea with hot water and iced tea and one dessert. Services include linen on guest tables, China service, setup and clean up.

COMBINATION PLATE

BEEF AND SALMON FILLETS
Tenderloin medallion and salmon fillet with caramelized onion mashed potatoes and demi glace sauce.

SEAFOOD

SEAFOOD and SPINACH LASAGNA with ROASTED RED PEPPER COULIS
Layered Lasagna Noodle with Ricotta Cheese, Shrimp, Lobster, Crabmeat and Spinach topped with a Red Pepper Coulis Sauce

BLACKENED COD with SALSA VERDE
Blackened Cod served over Watercress Salad, and garnished with Pickled Onions and Crisp Tortilla Chips

BROILED SALMON with TWO SALSAS
Broiled Salmon with Lemony Zucchini with Mint and Pine Nuts, and Fresh Red and Yellow Cherry Tomato Salsa

POTATO CRUSTED COD
Baked Cod with a Lightly Seasoned Potato Crust

GARLIC SHRIMP SKEWERS
Succulent Shrimp seasoned with Fresh Garlic Butter, Oregano, Basil and Lemon Zest

VEGETARIAN

CHEVRE, ORZO and BASIL STUFFED PORTOBELLO
Portobello Mushroom Cap stuffed with Chevre Cheese, Tri-colored Orzo and Fresh Basil

SPAGHETTI SQUASH
Spaghetti Squash with Sofrito and Vegan Pinto Beans

PORTOBELLO MUSHROOM NAPOLEON
Portobello Mushroom layered with Zucchini, Spinach, Roasted Red and Yellow Peppers, Polenta and Mozzarella on Roasted Tomato Coulis

SMOKED GOUDA FARFALLE
Bow Tie Pasta baked with Smoked Gouda Cheese and Fresh Spinach
### SERVED ENTRÉE ACCOMPANIMENTS

#### SALADS AND STARTERS
- Market House Salad with Homemade Croutons and Balsamic Vinaigrette
- Caesar Salad with Homemade Croutons
- Fresh Mozzarella and Tomato Stack with Fresh Basil*
- Pear and Fresh Spinach Salad with Cranberry Dressing*
- Greek Salad with Feta Cheese and Balsamic Vinaigrette*

#### ACCOMPANIMENTS

**Choice of One Vegetable:**
- Glazed Carrots
- Fresh Green Beans and Carrot Medley
- Fresh Green Beans
- Roasted Root Vegetables
- Sautéed Garlic Mushrooms
- Fresh Spinach and Garlic Sauté
- Roasted Fresh Seasonal Asparagus
- Roasted Butternut Squash
- Chef’s Choice of Seasonal Vegetables

**Choice of One Starch:**
- Horseradish Yukon Gold Mashed Potatoes
- Mashed Sweet Potatoes with Brown Sugar
- Oven-Roasted Herbed Red Potatoes
- Roasted Sweet Potatoes
- O’Brian Potatoes
- Roasted Fingerling Potatoes
- Yellow Rice and Black Beans
- Vegetable Risotto
- Apple and Sage Dressing
- Long Grain and Wild Rice
- Chef’s Choice of Potato / Starch

#### DESSERTS
- Old Fashioned Chocolate Layer Cake
- Red Velvet Cake
- Assorted Tortes
- Peaches and Cream Dessert
- Assorted Cheesecakes*
- Flourless Chocolate Cake
- White Chocolate Bread Pudding*
- Granny Smith Caramel Apple Pie*

*Available for an additional charge.
SPECIALTY BUFFETS

Selections from these menus are presented buffet style. Services include linen on service tables, set up and clean up. Eco-friendly serviceware is included. These menus are available for groups of 25 or more.

COLD DELI BUFFET

Choice of Two Salads: Creamy Cole Slaw with Apples, Seasonal Fresh Fruit Salad, Potato Salad, Market House Salad with Homemade Croutons

Assorted Breads and Rolls

Sliced Roasted Turkey, Buffet Ham and Roast Beef

Sliced Swiss, Provolone and American Cheeses

Leaf Lettuce, Sliced Tomatoes and Dill Pickles

Mayonnaise, Dijon Mustard

Potato Chips

Cookies and Assorted Bars

Assorted Sodas and Bottled Water

Add Soup du jour with Crackers for an additional $2.95 per guest

THE TRIO Buffet

Soup du jour with Crackers

Choice of Two Salads: Country Potato Salad, Sweet Potato Salad with Toasted Pecans, Garden Bow Tie Pasta, Market House Salad with Homemade Croutons and Balsamic Vinaigrette or Seasonal Fresh Fruit Salad

Assorted Sandwich Platter to include Choice of 3 Sandwiches:

- Spicy Italian Baguette - Salami, Ham, Provolone and Roasted Red Peppers on a French Roll with Garlic Mayonnaise

- Greek Vegetable Wrap - Roasted Vegetables, Crisp Romaine Lettuce, Black Olives, Crumbled Feta, Plum Tomatoes and Balsamic Dressing

- Smoked Turkey Breast and Brie - Fresh Spinach, Sliced Tomato and Caramelized Onions with Honey Mustard on a Croissant

- Roast Beef and Cheddar - Horseradish Cream Spread on a Ciabatta Roll

Grilled Tuscan Chicken Breast - Provolone Cheese and Pesto Mayonnaise on Focaccia Bread

Potato Chips

Assorted Bars

Assorted Sodas and Bottled Water

FIESTA BUFFET

Choice of One Meat: Grilled Fajita Style Beef or Chicken

Grilled Vegetables

Assorted Toppings (Lettuce, Tomato, Sour Cream, Onions, Black Olives and Guacamole)

Choice of Two Side Dishes

Hard and Soft Shell Tacos

Churros with Cinnamon and Sugar

Assorted Sodas and Bottled Water

Side Dish Options:

- Refried Beans | Spanish Rice | Cilantro Slaw | Fiesta Fruit Salad

BACKYARD COOKOUT

Antipasto Platter

Caesar Salad with Homemade Croutons

Assorted Rolls and Butter

Sauteed Fresh Zucchini

Parmesan Crisps

Spaghetti and Penne Noodles

Choice of Meatballs OR Grilled Chicken

Marinara, Pesto Cream and Alfredo Sauce

Cookies and Assorted Bars

Assorted Sodas and Bottled Water

LITTLE ITALY BUFFET

Antipasto Platter

Caesar Salad with Homemade Croutons

Assorted Rolls and Butter

Sauteed Fresh Zucchini

Parmesan Crisps

Spaghetti and Penne Noodles

Choice of Meatballs OR Grilled Chicken

Marinara, Pesto Cream and Alfredo Sauce

Cookies and Assorted Bars

Assorted Sodas and Bottled Water
### BUILD YOUR OWN BUFFET

Selections from these menus are presented buffet style. Services include linen on service tables and guest tables, set up and clean up. Eco-friendly serviceware is included, China service also available. These menus are available for groups of 25 or more.

Menu includes two salads, two entrées, two accompaniments, two desserts, coffee, hot tea and two beverages.

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#### SALADS
Choose One Salad from the Following:
- Market House Salad with Assorted Dressings
- Peppery Spinach Salad
- Spring Greens with Fresh Berries & Raspberry Vinaigrette
- Caeser Salad with Croutons

All salads include dinner rolls with butter

#### ENTRÉES

**POULTRY**
- Chicken Marsala
- Lemon Parmesan Chicken with White Wine Chive Sauce
- Apricot Glazed Roasted Turkey

**BEEF**
- Braised Beef Sicilian
- Caramelized Onion Meatloaf
- Beef Burgundy

**PORK**
- Mustard Herb Pork Loin
- Asian Marinated Pork Loin with Honey and Soy Glaze

**SEAFOOD**
- Broiled Salmon with Dill Butter
- Baked Tilapia with Mango Jicama Relish
- Potato Crusted Cod

**VEGETARIAN**
- Vegetarian Lasagna
- Stuffed Peppers with Herbed Tomato Sauce
- Jumbo Stuffed Cheese Shells with Basil Cream Sauce

Additional Entrées also available

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#### ACCOMPANIMENTS
Choose One from the Following:
- Oven-Roasted Herbed Potatoes
- Garlic Mashed New Potatoes
- Roasted Dijon New Potatoes
- Warm Asian Cabbage Slaw

Choose One from the Following:
- Fresh Roasted Vegetable Medley
- Lemon Garlic Broccoli
- Sautéed Zucchini
- Glazed Carrots
- Brown Sugar and Butter Sweet Squash
- Variety of Seasonal Vegetables

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#### DESSERTS
Choose Two Desserts from the Following:
- Chocolate Layer Cake
- Cora’s Red Velvet Cake
- Assorted Tortes
- Assorted Cookies and Brownies
- Assorted Pies: Dutch Apple, Blueberry, Lemon Meringue or Pecan Pie

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#### BEVERAGES
- Freshly Brewed House Blend Coffee
- Tazo® Herbal and Non-Herbal Teas
- Iced Water Station, Lemonade or Freshly Brewed Iced Tea
HOT HORS D’OEUVRES

Served buffet style - butlered service available for an additional charge.
Minimum order of 4 dozen per selection.

CHICKEN

GATOR CAKES with BAYOU RÉMOULADE SAUCE
GRILLED JERK CHICKEN SKEWERS with BANANA MANGO KETCHUP
CHIPOTLE MAPLE BACON-WRAPPED CHICKEN
LEMON PEPPER CHICKEN SKEWERS with SPICY MUSTARD DIPPING SAUCE
SZECHUAN CHICKEN STRIPS

PORK

PORK POT STICKERS with GARLIC SOY SAUCE
MINI HAM BISCUITS with MUSTARD SAUCE
PORK EGG ROLLS*
MAPLE-GLAZED APPLE RUMAKI
HAM and CHEESE PINWHEELS
SAUSAGE-STUFFED MUSHROOMS

* Dipping Sauce available for an additional charge
HOT HORS D’ŒUVRES (continued)

**SEAFOOD**
- BACON-WRAPPED SCALLOPS
- MINI CRAB CAKES with CAJUN RÉMOULADE SAUCE
- CRAB and RISOTTO BALLS

**BEEF**
- CHIPOTLE BEEF on TORTILLAS with AVOCADO CRÈME
- MINI COCKTAIL MEATBALLS:
  Choice of Swedish, Barbecue or Sweet & Sour
- MINI REUBEN SANDWICHES

**VEGETARIAN**
- SPANAKOPITA
- BLEU CHEESE STUFFED MUSHROOM CAPS
- VEGETABLE EGG ROLLS*
- MINI VEGETABLE SAMOSAS

*Dipping Sauce available for an additional charge
COLD HORS D’OEUVRES

Served buffet style - butlered service available for an additional charge. Minimum order of 4 dozen per selection.

ASSORTED FINGER SANDWICHES
Choose up to three from the following:
Ham Salad, Chicken Salad, Tuna Salad and Egg Salad on White or Wheat Bread

SHRIMP COCKTAIL with CAJUN RÉMOULADE and COCKTAIL SAUCE

PROSCIUTTO-WRAPPED MELON with DIJON DIPPING SAUCE

ROASTED GARLIC HUMMUS and SMOKED SALMON BRUSCHETTA

COOL SALMON CANAPÉS

FRUITY FETA BRUSCHETTA

SMOKED SALMON on RYE with CAPERS

FRESH MOZZARELLA & SHRIMP SKEWERS

CROSTINI with SPICY MANGO SHRIMP SALSA

SUNDRIED TOMATO and GORGONZOLA BRUSCHETTA
GOURMET DIPS AND MORE
Pickup pricing available for cold items - please contact us for details.

HOT DIPS
Sold by the quart (Serves 16-20 guests per quart)
Warm Spinach Artichoke Dip with Bagel or Pita Chips

COLD DIPS
Sold by the quart (Serves 16-20 guests per quart)
Roasted Red Pepper Hummus
Vegetable Layer Dip with Tortilla Chips
Apple Brickle Dip

COLD DISPLAYS
12” Tray Serves 10-15 guests.  16” Tray Serves 25-30 guests.
Fresh Vegetables with Dill Dip
Seasonal Cubed Fresh Fruit Tray
Domestic Cheeses with Crackers
Cheese and Sausage Platter
Antipasto Platter

SAVORY CHEESECAKES
Please order by the Cheesecake and Torte. Both served with Crackers and Baguette Rounds.
Roasted Vegetable Cheesecake - serves 15 - 20 guests
Savory Pesto & Sun Dried Tomato Torte – serves 50 - 75 guests
SPECIALTY AND CARVING STATIONS

Create a delightful culinary experience for your guests by adding interactive flair. Add one or more of these chef-attended action or bar stations and watch your event come alive!

SLIDER STATION

Choice of Two: Cheeseburger, Hamburger, BBQ Pork, BBQ Chicken or Buffalo Chicken
Served with Pickles, Chipotle Mayonnaise, Ketchup, Lettuce, Tomato, Relish, Grainy Mustard, Honey Mustard and Homemade Potato Chips with Ranch Dip

SEAFOOD SHORTCAKE SMALL PLATE STATION

Homemade Biscuit stuffed with tender steamed Shrimp and Scallops in a creamy Tomato Cayenne Sauce

CARVING STATIONS

Our Beef, Poultry, and Pork selections are cooked to perfection and carved by an experienced uniformed Chef. Served with wonderful Sauces and Condiments, as well as assorted White and Wheat Mini Rolls.

Roast Breast of Turkey with Cranberry and Orange Compote and Creamy Dijon Mustard
Roasted Beef Tenderloin with Horseradish Aioli and Stone Ground Mustard Sauce
SWEET AND SALTY

Additional options and pickup pricing available - please contact us for details.

ASSORTED HOME-STYLE COOKIES
Peanut Butter, Chocolate Chip, Sugar, Oatmeal Raisin, White Chocolate Macadamia Nut or Double Chocolate with White Chips

BROWNIES
Plain, Blondie or M&M’s

GOURMET DESSERT BARS
Lemon, Seven Layer, Nut Goodie, Pumpkin, Chocolate Chip Toffee or Raspberry Almond Bar

MOUSSE FILLED CHOCOLATE CUPS

MULTI-GRAIN BARS and GRANOLA BARS

INDIVIDUAL BAGS of PRETZELS and POTATO CHIPS

MIXED NUTS with PEANUTS

TRAIL MIX

TORTILLA CHIPS AND SALSA

POTATO CHIPS AND FRENCH ONION DIP

DECORATED SHEET CAKES, TORTES & CHEESECAKES

DESSERT STATION
Choice of Four: Assorted Cupcakes, House-Made Petit Fours, Frosted Mini Cut-Out Cookies, Fabulous Chocolate Chunk Brownies, Assorted Cookies, Assorted Bars or Seasonal Cubed Fresh Fruit

ICE CREAM SUNDAE BAR
Vanilla Ice Cream with three toppings and Whipped Topping
Serves about 50 people
ALCOHOLIC BEVERAGES

OPEN BAR
An open/hosted bar is for events where the event sponsor pays for all alcoholic beverages and soda.

Option One - Full Service Bar with mixed drinks, beer, wine and soda.
Requires a minimum of 75 guests and minimum sales of $150 per hour.

Option Two - Beer, Wine and Soda Bar. A bartender is required (additional charge applies) if minors are present at the event. May be self-serve under certain circumstances.

CASH BAR
A cash bar is for events where the guests pay for all alcoholic beverages and soda.
Requires a minimum of 75 guests and minimum sales of $150 per hour.

ALL BARS REQUIRE A $65 SETUP CHARGE PER BAR.

ALCOHOL POLICY
All events requesting alcohol service must have an approved Alcohol Authorization Form on file at the UW-Eau Claire Event Services office no later than 10 working days before the event. Groups must follow the Alcohol Service Guidelines established by UW-Eau Claire and the Board of Regents.
PLANNING YOUR SPECIAL EVENT

Arranging and Reserving a Date
Our catering staff is here to assist you in person with your event details or you may order by phone or email. To assure the highest quality service, please notify us at least ten working days in advance for dinners, luncheons or large receptions. For smaller receptions, coffees or take-out orders, five working days’ notice is requested. For orders occurring on holidays or weekends there may be an additional charge for labor and services.

Catering Contacts:
Terri Knudtson, Catering Director
(715) 836-2632 - knudtstl@uwec.edu
Travis Welke, Catering Coordinator
(715) 836-4033 - welketj@uwec.edu

Reserving an On-Campus Room
Please contact the UW-Eau Claire Event Services office to book a room on campus. Once you have secured a room, please call us to begin planning your menu. Event Services W.R. Davies University Center, Room 240 University of Wisconsin - Eau Claire Eau Claire, WI 54702-4004 phone - (715) 836-5631 or (888) 463-6893.

Minimum Order
A $50 minimum is required for any order delivered outside of Davies Center. A minimum purchase of $150 is required for off-campus deliveries (a separate delivery fee still applies). All events occurring the The Dulany in Davies Center require a minimum $250 food order to use the room.

Delivery Charges
Off-campus deliveries and setups will be assessed a delivery charge based on the size, distance and time of the event. Service staff will periodically monitor your event should any extra food or service be required. Events on upper campus, lower campus and UW buildings on Water Street are not charged for delivery.

Guarantee / Final Count
We require a final count for events over 100 people seven working days in advance, or three days in advance for events under 100 people. You will be financially responsible for 100 percent of your final guarantee or the actual number of guests served, whichever is greater. If a guarantee is not provided, your last estimate becomes your guarantee. We prepare food for five percent above the guaranteed number.

Cancellations / Late Changes
There is no charge for cancellations made at least three working days prior to the event with the exception of specialty items that have been ordered in advance. Cancellations made thereafter are subject to charges of costs already incurred. Events scheduled less than 3 business days in advance may be assessed an additional fee. Due to unforeseen circumstances, menu changes may be required. Blugold Catering will, in all instances, substitute a comparable or greater quality product that is consistent with the menu. Special dietary, children’s and additional vegetarian alternatives are also available.

Payments and Gratuities
Payment for University department sponsored catered events is due within 30 days of billing date. Recognized University Student groups must pay by the date of the event. A credit card number is required in advance to secure orders for all non-UWEC groups.

All organizations that are tax-exempt must present their certificate at the time the order is placed. State and local sales tax will be added to invoices of individuals or groups not exempt from such tax. Blugold Catering accepts Visa, Mastercard, American Express & Discover cards. Gratuities are not accepted or charged by Blugold Catering.

Menu Tastings
For large events, a menu tasting of selected entrees may be arranged. As a courtesy, two guests can taste up to three items. For a tasting of more than three items, there will be a minimum $5.00 charge per person for each additional selection.
Catering Equipment
As the host of the catered event, you are responsible for the equipment we have provided for the service of your catered event. The cost to replace any missing or damaged catering equipment or supplies will be charged to your account. For very large events, specialty equipment may need to be rented at an additional charge.

Buffet and Table Linens
We provide linens and skirting for food and beverage tables at no charge. If you would like linen to be placed on guest tables for receptions, breaks, meeting tables and boxed lunches, there will be a $5.00 fee for each tablecloth. For served meals, weddings and other formal events, table linens are included in the meal price. Special order linens may be available for an additional charge.

Tables and Chairs
For events held in Davies Center, tables, chairs and other items can be rented through the Event Services office. Please contact their office for more details and pricing. Groups hosting an event at an off-campus location are responsible for providing tables and chairs for their guests.

China Services
China, glasses and stainless steel flatware are provided with luncheons, dinners and formal receptions in Davies Center. For other events (coffee setups, small receptions, etc.) and events outside of Davies Center, we provide compostable packaging, dinnerware and cutlery at no additional charge.

Flowers and Décor
Blugold Catering will provide appropriate décor for all buffets. Floral arrangements and décor are the sole property of Blugold Catering. We will be happy to receive, and handle floral arrangements for you, however, a limited amount of cooler space is available, so please plan accordingly. Any personal décor or rented items brought on the premises and left either prior to, during, or following the function, shall be at the sole risk of the customer.

Removal of Food
Due to regulation of the health department and catering industry standards, any food not consumed at the event may not be removed, except by Blugold Catering.

Alcohol Service
Groups that would like to provide bar or alcohol service at their event must have an Alcohol Authorization form approved by Event Services no fewer than ten working days before the event.