

## DINNER

All plated meals include one entree selection plus one vegetarian alternative and children's meal if needed. Additional entrée selections will be charged a \$1.00 per person (multiplied by the guaranteed guest count) plate fee. Two additional choices will be charged \$2.00 per person (multiplied by the guaranteed guest count) plate fee, etc.

For plated entrees, we are happy to serve groups under 20 people for an additional flat fee of \$50.00

For buffets, we are happy to serve groups under 20 people for an additional flat fee of \$50.00 \*

If you would like to order 2 different buffets for your event, there will be an additional flat fee of \$100.00

Orders for all meals must be received at least three weeks prior to your event to ensure availability.

Please see notes on off-premise catering, custom menus, and food allergies listed at the end of the document.

### PLATED ENTREES

All dinner entrees include a house salad with your choice of dressings. (Add a second dressing choice for \$.25 per guest.) Or choose one of our gourmet salads from below. Additional accompaniments include assorted rolls with butter, coffee, tea, decaf & milk, unless stated otherwise (see end of page for additional beverage options). Salad dressing, alternate vegetable and starch choices are listed at the end of the page.

\*\*Contains Nuts

v-Vegan

### Gourmet Salads

#### House Salad

**included in meal price**

Mixed seasonal greens topped with fresh grated parmesan cheese and seasoned croutons with your choice of dressing.

#### Garden Vegetable Salad

**+\$0.99/person**

Mixed seasonal greens topped with cherry tomatoes, cucumber slices, red onion rings, shredded carrot and seasoned croutons with your choice of dressing.

#### Caesar Salad

**+\$0.99/person**

Romaine lettuce tossed with fresh grated parmesan cheese, seasoned croutons and a creamy Caesar dressing.

#### Union Specialty Salad

**+\$1.75/person**

Romaine lettuce tossed with raisins, toasted pecans, crumbled bleu cheese and cranberry vinaigrette.

#### Asian Fusion Salad

**+\$1.95/person**

Mixed greens with water chestnuts, mandarin oranges, crisp snow peas and chow mein noodles served with a sesame soy dressing.

#### Summer Spinach Salad

**+\$2.25/person**

Baby spinach with sliced strawberries, slivered almonds and shaved red onions served with raspberry vinaigrette and creamy citrus poppy seed dressings.

**Greek Salad****+\$2.25/person**

Crisp romaine lettuce with crumbled feta cheese, grape tomatoes, cucumber slices and kalamata olives served with balsamic vinaigrette and garlic tahini dressings.

**Wisconsin Harvest Salad****+\$2.25/person**

Mixed greens with granny smith and red apple slices, julienne smoked Swiss cheese and toasted walnuts with your choice of two dressings.

**Poultry and Fowl****Apple-Almond Stuffed Chicken\*\*****\$19.95**

Sweet & savory, the apple almond stuffing is perfect for autumn. It is served with an apple brandy cream sauce. To complement the entree, we recommend herbed vegetable Gardinere and white and wild rice blend.

**Marsala Chicken and Shrimp****\$23.95**

A grilled chicken breast with three scampi-style shrimp, topped with a creamy Marsala sauce. To complement the entrée, we recommend our herbed vegetable Gardinere, and the white and wild rice blend.

**Chicken Tuscany\*\*****\$21.95**

A boneless breast of chicken hand-stuffed with chevre, feta, sun-dried tomato, olive tapenade, and toasted pine nuts, then topped with seasoned bread crumbs and baked until golden. Served with a sun-dried tomato cream sauce. As accompaniments, we recommend our Italian squash medley and white and wild rice blend.

**Chicken Picatta****\$18.95**

An oven-fried, boneless chicken breast with a lemon-wine sauce & fresh mushrooms. To complement the entree, we recommend green beans with julienned red bell peppers and oven-browned potatoes.

**Chicken Italiana****\$18.95**

A grilled chicken breast on a bed of garlic-herb linguini topped with Tomato Vodka Cream Sauce & fresh Parmesan cheese. To complement the entree, we recommend the Italian vegetable medley--steamed with a touch of basil and white wine.

**Chicken Cordon Bleu****\$19.95**

A hand-stuffed boneless breast of chicken rolled around ham & Swiss cheese then served with a Dijon-cream sauce. To complement the entree, we recommend herbed vegetable Gardinere and garlic roasted baby red potatoes.

**Wisconsin Union Bourbon Turkey****\$18.95**

The Union's signature recipe. A marinated, slow roasted whole turkey breast, sliced and served in its own pan jus. To complement the entrée, we recommend herbed vegetable Gardinere and garlic mashed potatoes with turkey gravy.

**Mushroom Encrusted Shiitake Stuffed Chicken****\$22.95**

A boneless breast of chicken filled with delicious shiitake mushrooms. Lightly covered with minced mushroom breading and topped with a champagne cream sauce. To accompany this entrée, we recommend dilled whole baby carrots and steamed parsley-buttered baby red potatoes.

**Beef and Pork Entrees****Surf and Turf****\$28.95**

A grilled 7oz top sirloin with 3 large scampi-style shrimp served with garlic mashed potatoes, our herbed vegetables gardenere and a beef demi-glace sauce. Garnished with crispy fried onions.

**Spiced Beef Tenderloin****\$28.95**

Roast beef tenderloin accented by an aromatic blend of cinnamon, allspice, coriander, oregano and orange zest, highlighted with a cherry cabernet sauce. To accompany this entrée, we recommend our herbed vegetables gardenere and oven roasted baby red potatoes.

**Garlic Roast Tenderloin****\$28.95**

Your choice of Madeira-mushroom or whiskey-peppercorn sauce. To accompany this entrée, we recommend green beans with julienned red bell pepper and garlic roasted baby red potatoes.

**Grilled Center Cut Sirloin Steak****\$25.95**

Char grilled sirloin topped with Cajun mushrooms. To accompany this entrée, we recommend green beans with julienned red bell peppers and Dijon baby red potatoes.

**Medallions of Pork Tenderloin****\$21.95**

Flavorful medallions of pork served with an apple chutney. To accompany this entrée, we recommend our herbed vegetable Gardenere and white and wild blend rice.

**From the Sea and River****Sesame Teriyaki Salmon****\$19.95**

Delicious Sesame-Teriyaki Salmon served over a savory wild rice blend with sauteed Asian-style vegetables.

**Peppercorn Salmon****\$20.95**

Flaky salmon prepared in a sesame-peppercorn crust & finished with a lemon cream reduction sauce. To accompany this entree, we recommend herbed vegetable Gardenere and white and wild blend rice.

**Stuffed Wisconsin Trout****\$21.95**

Julienned zucchini and carrots fill this native Wisconsin fish. To accompany this entrée, we recommend the green beans with red bell peppers and the white and wild rice blend.

**Vegetarian Entrees**

v –vegan

**Penne with Shiitake, Bell Peppers and Mornay Sauce****\$16.95**

Red and yellow bell pepper strips tossed with portabella and shiitake mushrooms and herbs in a white cheese sauce. Served with green beans with julienned red bell pepper.

**Mushroom Barley Risotto****\$16.95**

Savory and satisfying mushrooms, risotto and herbs that have been slow-stirred with parmesan cheese to make a delicious mushroom and risotto. Served in grilled portabello mushroom caps with green beans and julienned red bell peppers.

**Curried Vegetable Stew (v- without yogurt sauce)****\$16.95**

A traditional Middle-Eastern recipe served atop a mound of black bean couscous and topped off with a cumin yogurt sauce (served on the side)

**Peruvian Squash Stew****\$15.95**

A delicious blend of potatoes, acorn squash and feta cheese served in an acorn squash bowl. To accompany, we recommend green beans with julienned red peppers and white and wild rice blend.

**Stuffed Portobellos with Sun-dried Tomato Pesto****\$17.95**

Marinated and grilled portobello mushroom caps stuffed with a savory spinach duxelle with a touch of Gorgonzola cheese. Lightly sauced with a sun-dried tomato pesto and served with white and wild blend rice and Italian squash medley.

**Pasta Duo****\$16.95**

Ricotta cheese filled pasta shells with marinara sauce and garlic linguini with Tomato Vodka Cream Sauce, served with our Italian squash medley. Garnished with Parmesan and fresh parsley.

**Mushroom Ravioli with Tomato-Chevre Cream Sauce****\$19.95**

Delicious pillows of Mushroom Ravioli tossed in a savory Tomato-Chevre Cream Sauce. Served with Green Beans and Julienned Red Bell Pepper.

**Cajun Jambalaya (v- without biscuit)****\$15.95**

A famous zesty dish from Cajun country. Our rendition is full of garden vegetables and seasoned superbly with over 10 spices and herbs. Served with a baking powder biscuit on the side.

**Childrens' Meals**

For children aged 12 and under, please.

**Chicken Tender Dinner****\$8.95**

Deep-fried chicken tenders with BBQ flavor dipping sauce. Served with French fries, ketchup and a bowl of applesauce.

**County Fair****\$8.95**

A corn dog served with French fries, ketchup and a bowl of applesauce.

**Cheese Ravioli****\$8.95**

Cheese ravioli with vegetarian marinara and chef's choice of vegetable.

**Standard Buffets**

Our standard buffets offer a nicely priced option for a lighter fare. All include coffee, tea, decaf and milk.

In order to keep prices low for you, we do not offer substitutions on these menus. If none of the options fit your needs, we invite you to look at the many other options available on our menu.

For buffets, we are happy to serve groups of fewer than 20 people for an additional flat fee of \$50.00

For health and presentation purposes, we allow a buffet to be served for a maximum of 2.5 hours.

**Italian Buffet****\$15.95**

Caesar salad or fresh mixed greens (choose one, please), vegetarian and beef lasagna, and fresh baked bread sticks. Served with Parmesan on the side.

**Pasta Buffet (v)****\$15.95**

Caesar salad or fresh mixed greens (choose one, please), mosticcioli, stuffed shells Florentine, and garlic bread. Served with vegetarian marinara and Alfredo sauce and Parmesan cheese. Add on meatballs or grilled chicken strips for \$3.50/person (2 meatballs/person)

**Curried Vegetable Stew Buffet**

**\$14.95**

Fresh mixed greens with your choice of dressing, curried vegetable stew, black bean couscous and cumin yogurt sauce on the side. Served with pita bread wedges.

**Beef Bourguignon**

**\$13.95**

Fresh mixed greens with your choice of dressing, Beef Bourguignon, buttered egg noodles with poppy seeds and green beans with julienned red bell peppers. Served with dinner rolls and butter.

**Chicken Potpie**

**\$13.95**

Seasonal green salad with your choice of dressing, fruit salad and chicken potpie loaded with chicken and vegetables. Served with biscuits with butter and honey.

**Country Picnic**

**\$14.95**

Creamy coleslaw or potato salad (choose one, please), oven fried chicken or BBQ chicken (choose one, please), and baked beans. Accompanied by flaky biscuits with butter and honey.

**Barbecue Buffet**

**\$12.95**

Shredded barbecued pork served with soft sandwich rolls. Includes fruit salad and your choice of creamy coleslaw or potato salad (choose one, please) and potato wedges.

**Deluxe Union Buffets**

**Two Entrees \$23.95**

**Three Entrees \$28.95**

For buffets, we are happy to serve groups of fewer than 30 people for an additional flat fee of \$100.00  
For health and presentation purposes, we allow a buffet to be served for a maximum of 2.5 hours.

Our Deluxe Dinner Buffets include 2 Salads, 3 Compliments, 2 or 3 Entrée choices and Dinner rolls with Butter, Coffee, Tea or Milk.

Salads (choice of 2)

Mixed Green salad with Balsamic Vinaigrette and Buttermilk Ranch

Creamy Caesar Salad

Fresh Fruit Display

Asian Firecracker Salad

Spinach Salad with oranges, sliced almonds, red onion tossed with a Honey poppy seed dressing

Chopped Romaine with dried cranberries, bleu cheese, pecans & Cranberry Vinaigrette

Wisconsin Cheese Board with Crackers

Compliments (choice of 3)

Italian Squash Medley

Whole Green Beans with Fresh Red Pepper

Herbed Vegetables Jardinière

Dilled Julienned Carrots

Garlic Whipped Potatoes

Sour Cream Hash brown Potatoes

Dijon Baby Red Potatoes

Port-Lemon Rice Pilaf  
White and Wild Rice Blend  
Linguini Pasta  
Garlic Roasted Baby Red Potatoes

Entrees (choice of 2 or 3)

Gingersnap Mustard Baked Ham  
Mediterranean Tilapia  
Stuffed Shell Florentine (v)  
Sautéed Penne Primavera (vg)  
Honey Dijon Salmon Filets  
Pork Tenderloin with Cranberry Sauce  
Chicken Marsala  
Chef Stuffed Chicken Tuscany  
African Peanut Stew (v)

Italian Sausage Lasagna  
Indian Chicken Tiki Masala  
Saffron Garden Vegetable Paella  
Grilled Center cut Sirloin Steak with Cajun Mushrooms  
Wisconsin Union Bourbon Turkey  
Baked Salmon Filet over Lentils with Orange Yogurt Sauce  
Spinach and Bleu Cheese stuffed Portobello Mushroom Caps (v)  
Garlic Roasted Beef Tenderloin (add \$6)  
Italian Tuna Steak with Fresh Mint

**Suggested Buffet Combinations-**

**AMERICAN HEARTLAND**

Wisconsin Cheese Board, Mixed Green Salad, Garlic roasted baby red potatoes, white and wild rice blend, herbed vegetable jardiniere, gingersnap ham and bourbon turkey.

**LITTLE ITALY**

White and wild rice blend, Italian squash medley, green beans and red peppers, Italian meat lasagna, Sautéed Penne Primavera, Chicken Tuscany

**BUDDHA'S FEAST**

Lemon rice pilaf, white and wild rice blend, Dilled Julienned Carrots, Indian Tiki Masala, Baked salmon filet over Lentils with orange yogurt sauce.

**Pizza**

The following pizza options include pizzas and disposable service only.

Thin Crust Pizza \$18.95

A traditional 16" pizza topped with your choice of pepperoni, sausage, deluxe veggie or cheese. Sorry, no half and half pizzas.

Deep Dish Pizza \$21.95

A large 12x18 rectangular deep dish pizza with your choice of three toppings. Choose from: mushroom, onion, green pepper, pepperoni, sausage, or black olives. Sorry, no half and half pizzas.

Make it a Meal \$5.95 per person

Add Mixed Green Salad with choice of one dressing, Toll House cookies, bottled water and soft drinks.

**Additional Selections**

**Salad Selections:**

Mixed Green Salad, Egg Potato Salad, Creamy Coleslaw, Fruit Salad, Pasta Primavera, Greek Pasta Salad, Carrot Raisin Pecan Salad

**Dressing Choices:**

Raspberry Vinaigrette, Homemade Ranch, Creamy Caesar, Union House Vinaigrette (balsamic based), French Italian, Blue Cheese, Cranberry Vinaigrette

**Vegetable Choices:**

Italian Squash Medley, Whole Green Beans and Red Bell Peppers, Dilled Julienned Carrots, Sautéed Asparagus (add .50 per person)

**Starch Choices:**

Garlic Whipped Potatoes, Garlic Roasted Baby Red Potatoes, Sour Cream Hash Brown Potatoes, Baked Potatoes, Dijon Baby Red Potatoes, Port-Lemon Pilaf, White and Wild Rice Blend

**Additional Beverages:**

Coke, Diet Coke, 7-Up and Diet 7-Up may be purchased for an additional charge. We offer this service in two different forms:

Option 1—For one dollar per person (multiplied by your guaranteed guest count), we will offer unlimited soda during lunch or dinner service (2.5 hours). If you have a large number of soda drinkers, we would recommend this option to you.

Option 2—If you feel that you would like to offer soda, yet you are not sure how many of your guests will choose this option, we can provide you with 2-litres of soda that we will serve your guests for \$6.75 each.

Note: We do not offer beverage service for dinners on a 'cash' basis (i.e. your guest would like to purchase a soda and hand cash to a server).

**Specialty Menus (Ethnic, Vegetarian, Organic, etc.):**

Our catering department would be pleased to work with you to create a special menu if you cannot find something on our regular menu that suits your tastes. We have thousands of recipes at our disposal and employees from all over the globe that have helped us to provide quality dishes with a global perspective.

Additionally, we have resources available if you would like to customize a menu with sustainable growth, local or organic ingredients. Prices will fluctuate with market price and availability of items.

**Special Dietary Requirements (Vegetarian, Diabetic, etc.) and Food Allergies (Gluten Free, Lactose Intolerance, Shellfish Allergies):**

We strive to do our best to take care of your guests that have special needs and our catering staff will gladly work with you to ensure their safety and comfort.

The most important aspect of this is working with your reservations agent to determine a system by which our servers can identify your guest. Often times, a special place card is the best option for form and function.

Additionally, it has become commonplace to add a 'special dietary requirement' line to invites and RSVP's. If you are able to make it easy for your guest to convey their situation, you often get a more complete picture of special needs.

WISCONSIN UNION

◆ ◆ ◆ *Catering*

We have dealt effectively with nearly every dietary requirement imaginable and handle them comfortably. However, we do not guarantee that the food will be completely free of any of the particular item. For those that are acutely sensitive to peanut products, vaporized peanut oil from a sauté pan 12 feet away from where their food is being cooked (in a common kitchen) can be enough to trigger a severe response. In a situation where a guest is hyper-sensitive to a product and they are uncomfortable with having us handle their food, we allow them to bring their own food on premises.

Fortunately, we very rarely see hypersensitive cases and have handled 100's of food allergies without incident.

**Off Premise Catering:**

Most dinner menu items can be catered off-premise. The sponsor, however, must provide tables and chairs as well as a food staging area with running water and electricity. WI Union Catering provides china (\$3.00 per person for receptions, \$4.00 per person for buffet dinners, \$5.50 per person for full plated dinners), linens, and service.

There will be a \$35.00 delivery fee for 'on-campus' deliveries. Please consult your event planner for 'off-campus' delivery fees.