

LUNCHEON

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 business lunches we are happy to serve groups under 20 people for an additional flat fee of \$50.00

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

**Contains Nuts

The luncheon menu prices and quantities are valid from 11am until 3pm.

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

Luncheon Salads

All luncheon salads include warm baskets of breadsticks and butter, coffee, tea, decaf & milk (see end of page for additional beverage options) unless stated otherwise.

* Dressing may be served on the side.

Asian 'Fire Cracker' Salad

\$9.95

Grilled Teriyaki chicken breast with a burst of colorful Asian vegetables like carrots, purple cabbage, red bell pepper and crunchy water chestnuts over a bed of crunchy romaine. Drizzled with a sesame-soy vinaigrette and garnished with lo-mein noodles.

Salade Nicoise with Lemon-Basil Dressing

\$11.95

Fresh tuna, marinated, grilled and served over crispy romaine lettuce. Garnished with hard boiled egg, green beans, steamed new potatoes and tomatoes and drizzled with a lemon-basil vinaigrette.

Salad Duval

\$10.95

Named after one of our favorite employees! Grilled chicken breast, julienned smoked Swiss, carrots, mushrooms, shredded red cabbage and red bell pepper rings over mixed greens. Served with homemade ranch dressing and balsamic vinaigrette.

Thai Beef Salad

\$11.95

Grilled, marinated flank steak over crunchy romaine lettuce, garnished with green onions, red bell peppers, chopped peanuts, bean sprouts and sesame seeds with a Thai vinaigrette.

Fall Chef's Salad

\$10.95

Julienne bourbon turkey with crisp apple wedges, smoked Swiss and toasted walnuts served over romaine and topped with a cider vinaigrette.

Business Lunch Buffets

The following business lunch buffets are designed for your luncheon meetings involving 20 or more persons. The buffets will offer your group a delicious and complete hot lunch with simple service. Menus include the main entrée, salad(s) as listed, tollhouse cookies (contain nuts), and assorted soft drinks and bottled water. No substitutions, please. All disposable service ware. For business lunches we are happy to serve groups under 20 people for an additional flat fee of \$50.00

Optional extras

For additional service fees you may choose to:

Add Coffee, Tea and Milk to your beverage options for \$1.50 per person extra

Add china service for an additional \$2.50 per person.

Add soup from the following list for \$2.50 per person:

- Chicken Noodle
- Potato Bacon Chowder
- Savory Black Bean Soup
- Vegetable Minnestrovve (vg)
- New England Clam Chowder
- Winter Mushroom and Barley (vg)
- Cream of Mushroom (v)

Menu Choices

#1 Sandwich Assortment **\$8.95**

Great flavor combinations on a crusty French roll with leaf lettuce and tomato, cut in half and then garnished with an olive. Served with a mixed green salad with balsamic vinaigrette and potato chips.

Please choose three of the following sandwich options:

Smoked Turkey and Muenster

Baked Ham and Swiss

Med-Rare Roast Beef and Provolone

Hummus, Cucumber, Red Bell Pepper with Fresh Cilantro and Feta-Pinenut spread (v)

#2 Soup and Salad **\$8.95**

A nice light lunch with something warm and something cool! Choose three salads, from the salad list at the end of the full lunch menu, which will be served with your choice of soup. Served with warm breadsticks and a variety of crackers.

#3 Grilled Honey Dijon Chicken **\$8.95**

Grilled Honey-Dijon Chicken Breasts served with Soft Rolls (Grilled Portobello mushrooms will be added upon request for vegetarians), lettuce & tomato tray and condiments. Served with potato chips and a mixed green salad with Raspberry Vinaigrette.

#4 Lasagna Florentine **\$8.95**

Caesar salad and delicious Florentine lasagna (vegetarian) served with freshly baked bread sticks and parmesan cheese on the side.

#5 Roast Vegetable and Herb Cream Penne Pasta **\$8.95**

Penne Pasta tossed a light herb cream sauce with assorted mushrooms, roasted red and yellow peppers and parmesan cheese. Served with a mixed green salad with Balsamic Vinaigrette and freshly baked bread sticks.

#6 New Orleans **\$8.95**

Delicious Muffaletta Sandwiches (ham, cappicola ham, provolone, olive relish) served with savory vegetable jambalaya and a

mixed green salad with raspberry vinaigrette.

#7 Chicken Pot Pie**\$8.95**

Savory Chicken Pot Pie with a flaky biscuit crust served with a mixed green salad with raspberry vinaigrette.

#8 The Deli Sampler**\$12.95**

Choose three of the following deli meats: smoked turkey, baked ham, roast beef, tuna salad, curried chicken salad, or hummus and two of the following cheeses: muenster, swiss, cheddar, pepper jack. Served with mixed green salad with basamic vinegrette, assorted bread and rolls, potato chips, leaf lettuce and tomatoes, and condiments on the side.

Plated Luncheon Entrees

All luncheon entrees include a mixed seasonal green salad with a choice of one dressing (add a second dressing choice for \$.25 per guest), assorted rolls with butter, coffee, tea, decaf & milk (see end of page for additional beverage options) unless stated otherwise. Salad dressing, alternate vegetable and starch choices are listed at the end of the page. For plated lunches we are happy to serve under 20 people for an additional flat fee of \$50.00.

Mediterranean Grilled Chicken**\$12.95**

A seasoned grilled chicken breast topped with a flavorful sauce of kalamata olives, tomatoes, red onion and fennel seasoned with plenty of herbs and topped with feta. Served with seasoned rice blend and green beans with bell pepper.

Beef Bourguignon**\$12.95**

Savory beef tips in a rich sauce of mushrooms, winter vegetables, red wine and a touch of bacon over poppy seed studded noodles.

Spinach & Gorgonzola Stuffed Portobella**\$12.95**

A delicious and satisfying entree for vegetarians and carnivores alike! Topped with a sun-dried tomato pesto and served over white and wild rice accompanied by green beans.

Sesame Salmon Filet**\$11.50**

Fresh salmon infused with the flavors of the Far East served over rice. To accompany, we recommend sautéed snow peas and carrots with sesame.

Shells Florentine**\$11.95**

Two Ricotta-Filled Shells with vegetarian marinara sauce, served with our Italian squash medley. Garnished with Parmesan and parsley.

Quiche du Jour**\$10.95**

A large slice of quiche Lorraine or spinach-feta quiche (vegetarian) served with a stuffed baked tomato and Garden Vegetables Jardiniere.

Harvest Chicken Breast**\$11.95**

The bounty of the season is reflected in a savory sauce of cranberries, mushrooms and green peppers over a boneless chicken breast. Served with white and wild rice blend and Garden Vegetables Jardiniere.

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.

Children's Meals

Chicken Tender Dinner

\$8.95

Deep-fried chicken tenders with BBQ flavor dipping sauce. Served with french fries and 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.

Box Lunches To Go

Choose two of the following combinations:

\$8.95

- Smoked Turkey and Muenster
- Medium Rare Roast Beef and Provolone
- Baked Ham and Swiss
- Curried Chicken Salad
- Tuna Salad
- Hummus with Cucumber, Red Bell Pepper, Fresh Cilantro, and Feta-Pinenut spread (v)
- Italian Cheese (Includes tomato-basil cheddar cheese, provolone, tomato relish, oil, vinegar, Italian herbs and green pepper rings).

Includes choice of salad (see list below), one chocolate chip cookie, chips, utensils, napkins, condiments and a soda or water.

Need more choices? Choose from three sandwich combinations for \$1.00 extra, multiplied by your total guest count. Choose from four sandwich combinations for \$2.00 extra multiplied by your total guest count.

Bagged Lunches To Go

When you are looking for just the basics!

\$7.95

Choose two of the following combinations:

- Smoked Turkey and Muenster on Rye Bread
- Medium Rare Roast Beef and provolone on Pepperbread
- Baked Ham and Swiss on Dark Rye

- Tuna Salad on Onion Roll
- Pesto cheese on French Roll

Includes one piece of whole fruit (apple or orange), one chocolate chip cookie, chips, and a soda or water. Condiments, napkin and plastic knife are package in an environmentally friendly brown paper bag.

Additional Selections

Salad Choices:

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

Dressing Choices:

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

Vegetable Choices:

Italian Squash Medley, Green Beans and Red Bell Peppers, Sautéed Asparagus (add .50 per person), Herbed Vegetable Gardinere (Baby Carrots, Whole Green Beans, Red Pepper and Cauliflower Seasoned with Butter and Herbs)

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, Diet 7-Up and bottled water 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.

We have dealt effectively with nearly every dietary requirement imaginable and handle them comfortably. However, we

WISCONSIN UNION



Catering

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 hundreds 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.