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20|20 Catering will help you plan a fantastic event! Whether hosting a meeting, conference, formal dinner, or celebratory reception, our coordinators will guide you through creating a menu and planning a successful event. For small events and cost saving benefits, we now offer a pick up service, drop off service, and budget catering menu. We can help assist you in determining the appropriate service suited for the event and budget. We look forward to working with you.
Introduction

20|20 Catering’s vision is to provide a quality full-service catering experience that exceeds the expectations of our clients.

In selecting 20|20 Catering, you will receive:

- Professional catering coordinators to assist with event planning and menu selection
- Proficient banquet and staff managers that coordinate and oversee all events
- Excellent student staff that are responsible for running all events
- Menu items primarily made in house
- A drive to positively contribute to the campus and community at large through:
  - Student employment with opportunities for personal, professional, and leadership growth and development
  - Fiscal responsibility and contribution without sacrificing quality
  - Sustainability by sourcing locally including our campus gardens, utilizing compostable goods, and offering the option to compost
Planning

Event Space
Contact Reservations and Events Planning Services (REPS) at 229.4828 to reserve event space in the Student Union. Please discuss the desire for catering with your event coordinator. If the Student Union facilities are used, any catering arrangements will be handled through 20/20 Catering. Failure to comply with the policy may result in a $150 Catering Policy Violation Fee assessed on the reservation.

For campus events held outside of the Student Union, contact the building’s facilities manager. It is the client’s responsibility to confirm with them that 20/20 Catering has access to the building and room location at least two hours prior to the event for set up, all table needs are met, there is access to running water and electricity, and space is available for food service prep. 20/20 Catering does NOT provide any tables or chairs.

Catering
At least 30 days prior to the event meet with a catering coordinator to begin the planning process. A shorter lead-time may be possible; however, the requested catering and required staff may not be available. Any new reservations made after noon, 5 business days prior to the event will be evaluated by our team to ensure achievability. If feasible, a Late/Change Fee will be assessed based on the entirety of the event:

• 4 business days prior to the event = 5% service fee (not to exceed $200)
• 3 business days prior to the event = 10% service fee (not to exceed $300)
• 2 business days prior to the event = 15% service fee (not to exceed $400)
• 1 business day prior to the event = 25% service fee (not to exceed $500)

Please consider the event title, date, location, time, guest count, menu style, and budget prior to meeting with a coordinator. Also, provide an on-site event contact name and number for reference.

For state meal maximums please contact Pre-Audit and Support Services at 414.229.4887.

Allergens & Dietary Needs
Please discuss any allergens or dietary needs with your coordinator. For your convenience dietary symbols are indicated throughout the menu.

Food Order & Menu Minimums
All full service catering reservations require a minimum food order of $50 (per service order) when held in the Student Union (including Bolton & Lubar Hall) and $100 (per service order) when held outside of the Student Union. If the minimum is not met we will provide catering for a fee that covers the difference until the minimum is met.

All buffets, stations, and plated meals have a 20 person minimum. The Ice Cream Social Break has a 50 person minimum. Individual items may also have minimum amount that is required for ordering. Please see menu for details.

Pick Up & Drop Off Orders
For small reservations or cost saving benefits, note the asterisked menu items available for pick up or drop off. These orders do not include linens, set up, or tear down. Pick up orders refer to items that are picked up from the 20|20 Catering office, require a minimum food order of $25 and are assessed as 5% Pick up or Order Fee based on the entirety of the event in lieu of regular labor charges. Drop off orders are only available for main campus, require a minimum food order of $50, and are assessed a 10% Drop Off Order Fee based on the entirety of the event in lieu of regular labor charges. Deposit Fees are dependent on the requested or necessary equipment for the pick up and drop off orders. The fee will be charged unless the equipment is returned undamaged within one business day.
**Delivery Fee**
A delivery fee of $50 will be assessed for all catered events ‘off main campus.’ Locations include the Hefter Center, Alumni House, Zilber School of Public Health, School of Freshwater Sciences, Innovation Campus, etc. For events outside of the ‘campus’ parameters the delivery fee will be assessed on an individual event basis. The delivery fee will be waived for events that exceed a food order of $5000.

**Dinnerware**
We have two options for dinnerware, which are priced as follows:
- Compostable dinnerware and utensils
  - Break/Reception/Station = $.35/per person
  - Buffet = $.90/per person
- China dinnerware and flatware
  - Break/Reception/Station = $1.50/per person
  - Buffet = $2.50/per person
  - Family Style = $2.50/per person
  - Plated Meal = $3.50/per person
  - Bar Glassware = $1/per person, per hour

**Linen**
Indoor catered events include tablecloths and skirting for the catering table(s) at no additional charge. Additional linens for dining tables or other event tables can be ordered as follows:
- Tablecloths = $7/each
- Linen napkins = $.50/each
- Skirting = $15/each

Plastic tablecloths are available for outdoor catered events. Also, specialty linens can be ordered at least seven business days prior to the event and will be priced upon request.

**Décor & Floral Arrangements**
House décor is included at no additional charge for full service catered events. However, we can order live floral arrangements to complement any event and will be priced upon request. Clients may arrange with their coordinator to pick up their floral arrangements after the event, excluding any 20|20 Catering owned vases.

**Planning a Plated Meal**

**Entrée Selection**
Two entrée selections are available to meet the dietary needs of the group. A third entrée selection will be charged a Plate Fee of $2 per person, and so on (multiplied by the total guest count, on the largest quantity ordered).

**Menu Tasting**
To schedule a courtesy tasting we require at least 30 days’ notice. Three entrees (one plate each) can be sampled. Four or more entrees will incur an additional charge per entrée (indicated on the final invoice for the event). If 20|20 Catering is not utilized for service, charges will incur for the amount of the tasting and any associated service and labor fees.

**Catering Reservation**
After all arrangements have been made a reservation for the catered event will be emailed. Please review the reservation carefully to make sure all details are correct, especially location, time, and menu. The reservation will not be confirmed until receipt of the Payment Authorization & Event Justification Form; however, planning will proceed unless otherwise notified. Any reservation not confirmed by noon on the fourth business day prior to the event will incur a Cancellation Fee based on the entirety of the reservation:
- 3 business days prior to the event = 10% service fee (not to exceed $300)
- 2 business days prior to the event = 15% service fee (not to exceed $400)
- 1 business day prior to the event = 25% service fee (not to exceed $500)
**Finalizing the Reservation**

All changes to the reservation, final attendance, and payment (or acknowledgment of payment via the Payment Authorization & Event Justification Form) are due by noon on the fifth business day prior to the event:

- Monday events: due previous Monday by noon
- Tuesday events: due previous Tuesday by noon
- Wednesday events: due previous Wednesday by noon
- Thursday events: due previous Thursday by noon
- Friday events: due previous Friday by noon
- Saturday & Sunday events: due previous Friday by noon

If changes to the reservation and attendance are not received by this deadline, the reservation will remain as it stands and billed for accordingly.

Any changes to an existing reservation after noon, 5 business days prior to the event will be evaluated by our team to ensure achievability. If feasible, a Late/Change Fee will be assessed based on the entirety of the reservation:

- 4 business days prior to the event = 5% service fee (not to exceed $200)
- 3 business days prior to the event = 10% service fee (not to exceed $300)
- 2 business days prior to the event = 15% service fee (not to exceed $400)
- 1 business day prior to the event = 25% service fee (not to exceed $500)

We do not over prepare to accommodate walk-ins or non-registrants. If more guests than were guaranteed attend the event, we will do our best to provide accommodations, however additional charges will incur.

**Service Time**

We strive to have events set 15 to 30 minutes prior to the start time to allow for early arrivals and attempt to have the service cleared 1 hour after the event time concludes.

**Food Handling**

For the safety of you and your guests, 20/20 Catering, in accordance with the Health Department and industry standards, does not allow the release of time temperature controlled leftover food to clients or guests. Time temperature conditions require food be disposed of appropriately by our staff. Also, proper safety measures cannot be ensured after food leaves the event thus creating a health concern. The catering staff has been instructed to decline any requests for leftover food or to go containers. If time temperature controlled food has been removed from the event a possible Food Safety Violation Fee of $100 will be assessed on the final invoice. If any food items are removed without our knowledge or consent the client will assume full responsibility of any liability.

**Miscellaneous Fees**

Other fees may apply dependent on the event, service, and labor.
Labor

**Attendant Labor**
Attendants are required for Ice Cream Social Break, World Tapas Stations, and may be necessary at other events. Attendant needs and numbers will be assessed on an individual event basis. Labor fees associated with attendants will be charged at an hourly rate of $25/per hour per attendant for the duration of service for the event.

**Alcoholic Beverage Services**

*In accordance with the Alcoholic Beverages, Guidelines for Service (see the menu for details) and State Regulations, UWM Restaurant Operations is responsible for all sales of alcoholic beverages in approved designated campus areas at UWM.*

**Bar Service**
We feature local liquor, beer, and wines. Non-alcoholic beverages are always provided. High quality disposable cups are utilized for all bars. Glass barware is available on a limited basis, discuss with your coordinator. It is the client’s responsibility to provide appropriate table space for the bars in conjunction with the facilities manager or REPS.

- **Cash Bar**
The guests at an event pay cash for their own drinks. The client is responsible for bartender fees incurred for hosting the cash bar and any balance due on the bar minimum.

- **Tally Bar**
The client is responsible for the cost of all drinks, which are tallied by the bartenders as served. The client is also responsible for bartender fees incurred for hosting the tally bar and any balance due on the bar minimum.

**Catering Labor**
A 15% labor fee will be assessed on the entirety of the reservation for the preparation, set up, service, and tear down of a catered event.

**Bar Minimums**
Bar services in the Student Union are subject to a minimum sales fee of $100 for both full and limited service and $200 for both full and limited service when held outside of the Student Union. If cash sales or tally sales do not reach the minimum, the client will be required to pay any balance due on the bar minimum.

**Bartender Labor**
All bar service requires two bartenders with a minimum of 3 hours of service at $25/per bartender per hour. Labor includes 1 hour for set up, 1 hour for service, and 1 hour for tear down. Service time beyond 1 hour will be in addition to the 3 hour minimum.
Payment Authorization & Event Justification Form
Included with the emailed reservation is the Payment Authorization & Event Justification Form that is to be completed in its entirety (with digital signatures) and emailed back to the catering coordinator by noon on the fourth business day prior to the event. The Payment Authorization & Event Justification Form is acknowledgement of payment and policies as well as justification for serving food/beverages when a UWM department funding string is used for payment.

Payment
We accept approved UWM direct charge (funding strings), UWM Foundation checks, credit cards (Visa, MasterCard, Discover, or American Express), checks, or cash. If paying with UWM direct charge and state meal maximums are exceeded, another form of payment is required. Credit card payments will be assessed a 2.5% surcharge. If payment is made via a personal cash, check, or credit card, sales tax will be assessed.

Cancellation
Cancellation is required by noon on the fourth business day prior to the event and should be made to the attention of your coordinator at 229.3733. If cancellation occurs within five business days of the event the following Cancellation Fee will be assessed for the entirety of the reservation for incurred expenses:
• 4 business days prior to the event = 5% service fee
• 3 business days prior to the event = 15% service fee
• 2 business days prior to the event = 25% service fee
• 1 business day prior to the event = 50% service fee
* All food, labor, and fee prices are subject to change without notice.

Sales Tax
All reservations are subject to a 6.1% sales tax unless payment is made through an approved University account. If your organization is tax exempt, submit a copy of your Wisconsin State Tax Exempt Certification when submitting the Payment Authorization & Event Justification Form.
Restaurant Operations Dietary Symbols

UWM makes every effort to identify ingredients that may cause an allergic reaction to those with food allergies. We identify allergens with the icons below. There is always a risk of contamination from customer interaction and production environment. There is also a possibility that the manufacturers of the commercial food we use could change the formula or substitute a product at any time. Please see a manager for any specific dietary restrictions.

<table>
<thead>
<tr>
<th>Icon</th>
<th>Symbol/Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>N</td>
<td>Nuts: Contains tree nuts or peanuts</td>
</tr>
<tr>
<td>V</td>
<td>Vegetarian: No meat, fish, or poultry, including stocks, bases, or flavorings (may include dairy &amp; eggs)</td>
</tr>
<tr>
<td>GF</td>
<td>Gluten Free: Does not contain over the regulated amount (20 parts per million) of wheat, barley, rye, or a crossbred hybrid</td>
</tr>
<tr>
<td>F/SF</td>
<td>Fish &amp; Shellfish: Contains fish, seafood, or shellfish</td>
</tr>
<tr>
<td>W</td>
<td>Vegan: No eggs, dairy, honey, meat, fish, or poultry, including stocks, bases, or flavorings</td>
</tr>
<tr>
<td>S</td>
<td>Spicy: Contains ingredients that may be hotter than normal</td>
</tr>
<tr>
<td>L.O.C.A.L.</td>
<td>Produce, prepared food, &amp; equipment that originates in Wisconsin. Main ingredient of in-house prepared food originates from Wisconsin company or farm</td>
</tr>
<tr>
<td>Bake House</td>
<td>Identifies freshly baked items that are made at UWM’s campus bakery</td>
</tr>
<tr>
<td>✔️</td>
<td>Nutritional Choice: Identifies items that include at least 2 of the following: 5 ingredients or less, 100% whole wheat/grain, all ingredients are natural/organic, prepared by grilling, broiling, steaming, baking, or roasting, or main ingredient is: fresh fruit, fresh vegetables, or lean protein* includes: fish, tofu, skinless white meat, beans, egg whites, lean cuts of beef, or non/low fat dairy</td>
</tr>
</tbody>
</table>

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.
Cold Beverages
Includes cups and napkins

Ice Water $5/gallon
Ice water charge waived if food minimum exceeds $100

Infused Ice Water $10/gallon
- Citrus (lemon, lime, and orange)
- Cucumber & Mint
- Pineapple Ginger

Iced Rishi Tea (Minimum order of 1 gallon) $18/gallon
Served with sugar
- Summer Lemon
- Peach Black
- Italian Bergamot
- Classic Black

* Orange Juice $19/gallon

* Lemonade/*Raspberry Lemonade $17/gallon

* UWM Punch $20/gallon
Housemade with orange and cranberry juice, Sierra Mist, and Fresca

* Cranberry Spritzer $18/gallon
Housemade with cranberry juice, Sierra Mist, and club soda

Horchata $20/gallon V GF
Housemade rice milk, milk, and cinnamon
Hot Beverages
Includes 12 ounce cups, lids, compostable sleeves, and napkins

*House Coffee $20/gallon
Served with sugar, honey, and creamer
  • Decaffeinated
  • Regular

Grind Coffee $40/1.5 gallon
Grind coffee from Colectivo served with sugar, honey, and creamer
  • Decaffeinated
  • Regular

Rishi Teas Sachets and Cocoa $20/gallon
Hot water with 12 assorted caffeinated and decaffeinated Rishi tea sachets and 3 cocoa packets. Served with sugar, honey, and creamer

Apple Cider $25/gallon
Housemade cider served with spiced apple seasoning

Hot Chocolate $23/gallon
Housemade hot chocolate served with mini marshmallows and whipped cream

Individual Beverages
Includes napkins

*Aquafina $1.50/bottle
12 ounce bottled water

*Juice $2.75/bottle
Bottled Ocean Spray apple, cranberry, or orange juice

*Soda $1.50/can
Canned Pepsi products
**Breakfast**

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**Bakery**

*All bakery is produced in facilities that also process nuts*

*Strudel $14/strudel*  
Housemade puff pastry, Bavarian cream, and fruit filling, 10 pieces per strudel  
- Blueberry  
- Cherry  
- Raspberry  
- Strawberry

*Danish $28/dozen*  
Fresh fruit and cream filled Danish from Miller Bakery

*Doughnuts $20/dozen*  
Fresh assorted doughnuts from Miller Bakery

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**Bagels & Cream Cheese $20/dozen**  
Fresh bagels from Alpha Bakery Company and plain cream cheese  
- Cinnamon & Raisin  
- Cheddar & Herb  
- Chocolate Chip  
- Everything  
- Plain

**Fruit Bread $16/loaf**  
Housemade loaves, 8 pieces per loaf  
- Banana Walnut  
- Maple Oat Flax & Pecan  
- Pumpkin Cranberry  
- Zucchini Dark Chocolate

**Coffee Cakes $18/dozen**  
Housemade individual sized coffee cakes  
- Brown Sugar & Pecan  
- Cinnamon  
- Apple Harvest (Fall Semester)  
- Lemon Rosemary (Spring Semester)

**Seasonal Muffins $18/dozen**  
Assortment of housemade seasonal muffins  
*Seasonal dietary muffin available $5/muffin*
Buffets

20 person minimum required for all buffets
Customize your breakfast buffet with breakfast sides, an action station, and platters.

MKE Breakfast $8.50/per person
Choice of housemade entrée, meat, and potato. Includes orange juice, regular house coffee, hot water for caffeinated and decaffeinated Rishi tea, and ice water. Served with ketchup, hot sauce, sugar, honey, and creamer.

Select 1 Housemade Entrée (Additional entrée $2.50/per person)  
- Garden Scrambler  
- Potato, Broccoli, bacon & Cheddar Frittata  
- Asparagus, Mushroom, Pea & Feta Frittata  
- Sausage, Red Pepper & Goat Cheese Frittata

Select 1 Meat (Additional meat $2/per person)  
- Applewood Smoked Bacon  
- Chicken Breakfast Sausage Links  
- Pork Breakfast Sausage Links

Select 1 Potato (Additional potato for $1.50/per person)  
- Cheesy Potatoes  
- Hash Browns  
- Roasted Herb Breakfast Potatoes

Pancaea Breakfast $8/per person
Choose one entree and one meat. Includes orange juice, regular house coffee, hot water for caffeinated and decaffeinated Rishi tea, and ice water. Served with butter, syrup, sugar, honey, and creamer.

Select 1 Entree (Additional meat $2/per person)  
- Buttermilk Pancakes  
- Chocolate Chip Pancakes  
- French Toast

Select 1 Meat (Additional meat $2/per person)  
- Applewood Smoked Bacon  
- Chicken Breakfast Sausage Links  
- Pork Breakfast Sausage Links

Pancake Fruit Topping Add-Ons $.50/per person
Enhance pancakes with housemade fruit topping
- Marinated Strawberries and Sugar  
- Warm Apple Raisin Compote  
- Rum Caramel Sauce  
- Wisconsin Maple Syrup

Pancake Add-Ons $2.50/per person
Add on a second type of housemade pancakes
- Coconut Pancakes with Pineapple Syrup  
- Chocolate Chip  
- Pumpkin Pancakes (Fall Semester)
Sides

**Fruit Salad** $3.50/per person  
Housemade fresh fruit salad

**Mini Parfaits** $1.50/each  
Marinated fruit, yogurt, whipped topping, granola and fresh berries

**Scrambled Eggs** $1.50/per person  

**Yogurt Cups** $3/each  
An assortment or select dairy-free, fruit, Greek or low fat yogurt

**Soy Yogurt** $3.50/each  

**Bulk Granola** $9/pound

**Whole Fruit** $2/each
Assorted

**Breakfast Biscuit** $30/dozen  
- Egg and cheese stuffed biscuit  
- Egg, sausage, bacon and cheese stuffed biscuit
**Breaks**

Lighter fare in snack size portions for in between meals. Customize any break with beverages, hors d’oeuvres, platters, and dessert.

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**Ice Cream Social** (50 person minimum) $4.00/per person

The ice cream social requires at least one attendant for scooping ice cream during the event. Kemps ice cream, housemade dark chocolate sauce, black and gold sprinkles, whipped cream, and ice water.

- Select 1 Ice Cream Flavor
  - Vanilla (GF)
  - Chocolate (GF)
  - Mint Chip (Fall Semester) (GF)
  - Pumpkin Pie (Fall Semester) (GF)
  - Butter Pecan (Spring Semester) (GF)
  - Strawberry (Spring Semester) (GF)

- Sauce Add-Ons $0.50/per person (GF)
  - Rum Caramel (housemade) (V)
  - Strawberry (V)

- La Coppa Sorbet $5/per 1/2 pint
  - Individually sized sorbet half pints. Requires at least 5 days’ notice to order.
  - Select Sorbet flavor
    - Limón Sorbet
    - Raspberry Sorbet

- Topping Add-Ons $1.50/per person
  - All listed items included
    - Chopped Peanuts
    - Crushed Oreos
    - M&Ms
    - Maraschino Cherries
Nacho Bar (25 person minimum) $5.00/per person
Yellow and blue corn tortilla chips, housemade jalapeño cheddar queso, diced onions, diced tomatoes, sliced jalapeños, sour cream, and ice water.

Dip Add-Ons $1.50/per person
- Guacamole
- Pico de Gallo (housemade)
- Roasted Corn & Black Bean Salsa (housemade)
- Roasted Tomato & Poblano Salsa (housemade)
- Grilled Pineapple (housemade)

Protein Add-Ons $2/per person
- Adobo Chicken
  Marinated and grilled chicken in a citrus and chili adobo sauce
- Spiced Ground Beef
- Slow Braised Pulled Pork
  Slow braised seasoned pork shoulder

Party Sub (Serves 8) $4 per person/sold per sub
Two foot sub includes lettuce, tomato, and a choice of shaved meat, cheese, and sauce. Served with potato chips and ice water. The vegetarian sub has lettuce, tomato, red bell peppers, cucumber, hummus and a choice of cheese.

Select 1 Shaved Meat
- Roasted Turkey
- Sweet Applewood Smoked Ham
- Top Round Roast Beef
- Genoa Salami

Select 1 Housemade Sauce
- Basil Aioli
- Chipotle Mayonnaise
- Balsamic Vinaigrette

Select 1 Cheese
- Cheddar
- Pepper Jack
- Provolone
- Swiss

Panther Pizza (Serves 12) $1.50 per person/sold per pizza
Fresh baked 1/4 inch deep dish pizza with our homemade marinara, secret blend of spices, mozzarella cheese, ice water.

Select 1 Topping Per Pizza
- Pepperoni
- Sausage
- Cheese
- Veggie

Add Ons
- Breadsticks $0.75 per stick/minimum 1 dozen sticks
- Marinara $0.50 per serving/minimum 1 dozen serving
*Bento Box Lunch* $9.00/each

*Gluten free/Vegan options available on request, changes apply.*

Includes fruit salad, quinoa salad, chocolate chip muffin, and bottled water or soda

Select an Option

- **Turkey Club Roller**
  Turkey, bacon, cheddar cheese, lettuce, tomato, and ranch cream cheese in a flour tortilla

- **Texas Bean Roller**
  Red beans, garlic, lime, tabasco, green onion, and cilantro and onion cream cheese in a flour tortilla

- **Grilled Asparagus Roller**
  Char grilled asparagus, spring greens, and housemade sun dried tomato pistou in a flour tortilla

- **Pesto Chicken Salad Roller**
  Housemade spinach and cashew pesto, cream cheese, and grilled chicken in a flour tortilla

- **Protein Bento Box**
  Cubed cheese, summer sausage, trail mix & grapes

- **Breakfast Bento Box**
  Vanilla yogurt, berries, seasonal muffin and a hard boiled egg (dietary options available upon request)
**Basic Box Lunch** $9.25/each
Includes a bag of chips, chocolate chip cookie, and bottled water or soda

Select a Maximum of 3 Sandwich/Salad Types (All condiments & dressings on the side)
- Roasted Turkey & Provolone Sandwich
  Shaved turkey breast, provolone cheese, lettuce, and tomato on croissant with basil mayonnaise
- Sweet Applewood Smoked Ham & Swiss Sandwich
  Shaved ham, Swiss cheese, lettuce, and tomato on marble rye with dijonaise
- Top Round Roast Beef & Cheddar Sandwich
  Shaved roast beef, cheddar cheese, lettuce, and tomato on croissant with sour cream horseradish
- Garlic Hummus & Tabbouleh Bowl
  Garlic hummus, tabbouleh, roasted vegetables, and feta with pita
- Mediterranean Chicken Salad
  Spring salad mix, grilled chicken, roasted tomatoes, artichokes, asparagus, and feta cheese with housemade balsamic vinaigrette (Add $0.25)
  (if needed includes gluten free chocolate chip cookie)
- Mediterranean Chick Pea Salad
  Spring salad mix, lemon and thyme marinated chick peas, roasted tomatoes, artichokes, and asparagus with housemade balsamic vinaigrette (if needed includes either a vegan rocky road cookie, gluten free chocolate chip cookie, or gluten free & vegan fruit cup. Add $0.25)
Buffets

20 person minimum for all buffets
Customize any buffet with beverages, hors d’oeuvres, platters, and dessert.

**Backyard BBQ** $14/per person
Choose two proteins and two sides. Includes housemade Carolina BBQ (acidic with mustard), Memphis BBQ (smoky & sweet) sauces and Texas BBQ Sauce, Texas Toast Garlic Bread and ice water.

- **Select 2 Proteins** (Additional protein $3/per person)
  - Smoked Wings
  - Pork Ribs
  - Smoked Pork Shoulder
  - Cherrywood Brisket
  - Smoked Sausage

- **Select 2 Sides** (Additional side $2/per person)
  - Coleslaw
  - Corn Bread
  - Baked Beans
  - 7-Bean Salad
  - Housemade Chips

**Every Day Friday Fish Fry** $12/per person
Choose two housemade entrees and one side. Includes coleslaw, rye bread rolls and ice water.

- **Select 2 Housemade Entrees** (Additional entrée $4/per person)
  - Beer Battered Cod with Housemade Tartar Sauce
  - Almond Crusted Baked Cod
  - Italian Style Pan-Fried Flounder with House Marinara
  - Lemon Pepper Jack Cake

- **Select 1 Housemade Side** (Additional side $2/per person)
  - Potato Pancakes
  - Roasted Veggies
  - Potato Croquettes with Roasted Red Pepper Aioli
  - Fruit Salad
**Downer Woods Deli Buffet**

L.O.C.A.L. products used seasonally at no additional charge

Select from the basic, deluxe, or premium deli buffet. Then choose bread, proteins, cheeses, and salads. All deli buffets include potato chips, pickle spears, a lettuce, tomato, and onion platter, spreads (basil aioli, chipotle mayo, stone ground mustard), and ice water.

**Basic $9.00/per person**: Select 3 breads, 2 proteins, and 2 cheeses  
**Deluxe $12.00/per person**: Select 4 breads, 3 proteins, 3 cheeses, and 1 salad/soup  
**Premium $14.00/per person**: Select 5 breads, 4 proteins, 4 cheeses, and 2 salads/soup

**Breads**  
See Buffet Add-Ons for gluten free bread options  
- Berry Wheat  
- Ciabatta  
- Country White  
- Croissant  
- Kaiser Roll  
- Marble Rye  
- Spinach Tortilla  

**Cheeses**  
- Cheddar  
- Pepper Jack  
- Provolone  
- Swiss  

**Proteins**  
- Roasted Turkey  
- Sweet Applewood  
- Smoked Ham  
- Top Round Roast Beef  
- Genoa Salami  
- Garlic Hummus  

**Soups/Salads**  
- Fruit Salad  
- Spring Potato Salad  
- Tri-Colored Pasta Salad  
- Homemade Seasonal Soup  
- Quinoa Salad  

**Tailgaters’ Delight** $9/per person  
Choose two entrees and one side. Includes kettle chips and UWM dip, condiments (mustard, relish, and ketchup), pickle spears, Alpha Baking Company poppyseed buns, and ice water.

**Select 2 Entrées** (Additional entrée $3/per person)  
For vegetarian, vegan, or gluten free options see Buffet Add-Ons  
- Grilled Wisconsin Brats with Sauerkraut  
- Italian Sausage with Pepper & Onions  
- Chicken Cheese Brat Bunzels  

**Select 1 Side** (Additional side $2/per person)  
- Fruit Salad  
- Spring Potato Salad  
- Tri-Colored Pasta Salad  

**Cambridge Chili Buffet** $9.00/per person  
Choose any two housemade chilies, four toppings and one side.

**Select 2 Housemade Chilies** (Additional chili $2.50/per person)  
- Traditional Chili  
- Southwest Chicken Chili  
- Poblano & Bean Chili  

**Select 4 toppings** (Additional chili $1.50/per person)  
- Sour cream  
- Macaroni  
- Shredded Cheddar  
- Frenches Onions  
- Fried Jalapeños  
- Fritos  
- Tortilla Strips  

**Select 1 Side** (Additional side $2/per person)  
- Corn Bread  
- Fruit Salad  
- Jalapeño Poppers  

**Substitute Bread Bowl as a side** $1.00/bowl
Potato Bar $7.25/per person
Build a potato bar by selecting 1 potato type, 2 hot toppings, and 4 cold toppings. Includes salt, pepper, whipped butter, and ice water.

Select 1 Potato Type (Additional potato type $2/per person)
- Baked Potatoes
- Mashed Sweet Potatoes
- Rustic Mashed Potatoes

Select 2 Hot Toppings (Additional hot topping $2/per person)
- Grilled Chicken
- Housemade Jalapeño Cheddar Queso
- Roasted Mushrooms
- Spiced Ground Beef
- Vegetable Gravy
- Steamed Broccoli

Select 4 Cold Toppings (Additional cold topping $1.50/per person)
- Baja Sauce
- Cinnamon & Brown Sugar
- Cheddar Cheese
- Chopped Bacon
- Memphis BBQ
- Mini Marshmallows
- Monterey Jack Cheese
- Ranch Dressing
- Scallions
- Sour Cream

Festa Italiana Buffet $14/per person
Choose two housemade entrees and one side. Includes warm breadsticks, side salad with caesar & balsamic, and ice water.

Select 2 Housemade Entrées (Additional entrée $3/per person)
- Chicken Cacciatore
- Braised chicken simmered in an herb and wine tomato sauce
- Tortellini with Pesto Cream Sauce
- Tri-colored cheese filled tortellini tossed in a pesto cream sauce
- Seared Italian Sausage with Garden Peppers
- Seared spicy Italian sausage, roasted garden peppers and onions, and rustic tomato sauce
- Meat Lasagna
- Vegetarian Lasagna

Select 1 Housemade Side (Additional side $2/per person)
- Caprese Salad
- Fruit Salad
- Bruschetta
- Roasted Vegetable Medley

Pan Asian Buffet $12/per person
Choose two housemade entrees and two sides. Includes jasmine rice, soy sauce and ice water.

Select 2 Housemade Entrees (Additional entrée $4/per person)
- Sesame Chicken
- Teriyaki Beef
- Sautéed beef, vegetables, and fresh green onions
- Thai Coconut Shrimp
- Sautéed onion, bell peppers, water chestnuts, shrimp, and thick coconut curry sauce
- Kung Pao Tofu
- Sautéed tofu, peppers, water chestnuts, spicy sauce, and toasted peanuts

Select 2 Sides (Additional side $2/per person)
- Mandarin Orange Salad
- Pork Pot Stickers with Soy Ginger Sauce
- Spring Rolls with Sweet and Sour Sauce
- Vegetable Fried Rice
Riverside Salad Buffet

L.O.C.A.L. products used seasonally at no additional charge
Select from the basic, deluxe, or premium deli buffet. Then choose toppings, proteins, cheeses, and dressings. All salad buffets include dinner rolls with butter, assorted salad greens, and ice water.

Basic $9/per person: Select 4 toppings, 2 proteins, 1 cheese, and 2 dressings
Deluxe $12/per person: Select 7 toppings, 3 proteins, 2 cheeses, and 3 dressings and 1 soup or salad
Premium $14/per person: Select 9 toppings, 4 proteins, 3 cheeses, and 3 dressings and 2 soups or salads

Toppings
- Broccoli
- Carrots
- Celery
- Corn
- Craisins
- Croutons
- Cucumbers
- Mushrooms
- Onion
- Peppers
- Radishes
- Sunflower seeds
- Tomatoes

Cheeses
- Bleu
- Cheddar
- Feta
- Monterey Jack
- Mozzarella
- Swiss

Proteins
- Black Beans
- Chopped Bacon
- Cottage Cheese
- Toasted Walnuts
- Flank Steak
- Grilled Chicken
- Hard-Boiled Eggs
- Roasted Turkey

Dressings
- Balsamic Vinaigrette
- Housemade Vinaigrette
- Bleu Cheese
- French
- Italian
- Ranch
- Raspberry Vinaigrette
- White French Dressing

Soups/Salads
- Fruit Salad
- Spring Potato Salad
- Tri-Colored Pasta Salad
- Homemade Seasonal Soup
- Quinoa Salad
Fiesta Buffet $8/per person

Choose two proteins and one housemade rice. Includes corn tortilla shells, lettuce, onion, tomatoes, Monterey jack cheese, sour cream, housemade mild salsa, and ice water.

Select 2 Proteins (Additional protein $2/per person) GF
- Adobo Chicken  
  Marinated and grilled chicken in a citrus and chili adobo sauce
- Barbacoa Beef
- Slow Braised Pulled Pork  
  Slow braised seasoned pork shoulder
- Roasted Sweet Potato, Corn, and Black Bean

Select 1 Housemade Rice (Additional side $1.50/per person) V GF
- Black Beans & Rice
- Cilantro Lime
- Mexican

Dip Add-Ons $1.50/per person V
- Guacamole V GF
- Housemade Jalapeño Cheddar Queso
- Pico de Gallo (housemade) V GF
- Roasted Corn & Black Bean Salsa (housemade) V GF
- Roasted Tomato & Poblano Salsa (housemade) V GF
- Grilled Pineapple Salsa

Tortilla Add-Ons V
- Yellow & Blue Corn Tortilla Chips $0.75/per person GF

Buffet Add-Ons

Southwest Burgers $3/per person V GF
Select Gluten Free or Vegan Buns

Gluten Free Bread/Buns/Tortillas $1/per person GF
Add on Gluten Free options to any buffet
Plated Meals

20 person minimum for a plated meal

Small plates are lunch-sized meal portions and full plates are dinner-sized meal portions. All small and full plates are served with fresh assorted dinner rolls and herb butter. All full plates include a house salad with choice of 2 dressings.

House Salad

(Add to small plate for $3.75/per person)

Mixed spring greens, tomato, red onion, cucumber, and croutons.

Select 2 Dressings
- Balsamic Vinaigrette (housemade)
- Bleu Cheese
- Ranch
- Raspberry Vinaigrette
- French
- Italian
- White French

Gourmet Side Salads

Substitute the house side salad for a gourmet side salad for $1/per person

Apple, Pear, and Walnut Salad $4.75/per person
Mixed spring greens, julienned apples and pears, candied walnuts, raisins, and apple cider vinaigrette

Caesar Salad $4.75/per person
Chopped romaine lettuce, red onions, croutons, parmesan cheese, and Caesar dressing

Roasted Beet and Goat Cheese Salad $4.75/per person
Roasted beets, spring mix, candied walnuts, crumbled goat cheese, and pear and honey dressing
**Chicken**

**Chicken with Wild Mushroom Sauce** $18/full  
Can only be served as a full plate  
French chicken breast with wild mushroom sauce, rustic garlic mashed potatoes, and green bean almondine.

**Panko Crusted Chicken** $12/small or $17/full  
Panko crusted chicken breast with saffron coulis, fingerling potatoes, and char grilled asparagus.

**Raspberry Bacon Ancho Chicken** $10/small or $16/full  
Spinach, tomato, and feta stuffed chicken breast with raspberry bacon ancho sauce, rustic garlic mashed potatoes, and roasted seasonal vegetable

**Rosemary & Garlic Chicken** $10/small or $16/full  
Rosemary and garlic marinated grilled chicken breast, sautéed potatoes, Provençal vegetables with a white wine and tomato sauce

**Beef**

**Braised Short Ribs** $19/small and $26/full  
Braised boneless beef short ribs in a red wine gravy, rustic garlic mashed potatoes, and baby carrots with honey butter.

**Filet Mignon** $24/small and $32/full  
Beef tenderloin filet with one choice of housemade sauce, rustic garlic mashed potatoes, and char grilled asparagus  
(beer is cooked medium)

**Choice of 1 Housemade Sauce**
- Bordelaise
- Mustard Béarnaise
- Bleu Cheese Butter  

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*Plated Meals*
Fish

Lemon Thyme Salmon
$15/small or $22/full
Char grilled salmon with lemon thyme vinaigrette, pearl couscous pilaf, and char grilled asparagus

Orange Roughy with Brandy Cream Sauce
$18/small or $23/full
Pan-seared orange roughy with orange brandy cream sauce, ancho sweet potato and parsnip puree, and roasted seasonal vegetables

Vegetarian/Vegan

Housemade Four Cheese Ravioli
$11/small or $16/full
Four cheese ravioli, tomato vodka sauce, balsamic baby greens, and parmesan crisp

Housemade Wild Mushroom Pesto Ravioli
$12/small or $17/full
Wild mushroom ravioli, spinach and cashew pesto, sundried tomatoes, walnuts, shaved asiago, and microgreens

Zucchini Medallions
$9/small or $13/full
Brown rice and mushroom stuffed zucchini and squash, sweet tomato relish, and microgreens

Pork

Chipotle Pork Tenderloin
$13/small or $18/full
Pan roasted pork tenderloin with honey chipotle and lime glaze, cilantro cream, fried shallots, ancho sweet potato and parsnip puree, and roasted seasonal vegetable

Lemon Thyme Salmon Zucchini Medallions

Wild Mushroom Pesto Ravioli
World Tapas Stations

20 person minimum per station (choose up to 5 stations)
All world tapas stations require at least one attendant during the event

Tapas are small plates for tasting sized portions to be served in combination with other stations or as an interactive addition to hors d’oeuvres and platters. All stations include ice water.

**African Bowl Station** $4.50 per person
Groundnut (peanut) stew, jollof rice, Kenyan greens, and plantain chips with citrus chipotle sauce

**Brazilian Churrasco Steak Plate** $7 per person
Churrasco style flank steak with chimichurri sauce, ancho sweet potato and parsnip puree, and fried leeks

**Irish Colcannon Station** $6 per person
Buttered cabbage mash, Irish cheddar cream sauce, fried bacon, stout braised onions, braised beef, and fresh chives

**Latin American Tapas Plate** $6 per person
Shrimp ceviche, chorizo and potato empanadas with chimichurri sauce and pico de gallo

**Pho Bar** $4.50 per person
Housemade pho broth, rice noodles, sliced beef, organic tofu, red peppers, green onions, cilantro, fresh basil, fresh chilies, limes, oyster sauce, and chili sauce

**Middle Eastern** $4.50 per person
Tandoori chicken, turmeric rice, curried cauliflower, harissa sauce and tzatziki sauce
Platters

Small Platter (SM): Serves 10  
Medium Platter (M): Serves 25  
Large Platter (LG): Serves 50

*Fruit Platter $35/SM, $60/M, and $80/LG  
An assortment of fresh cut fruit

*Cruite Platter $28/SM, $46/M, and $58/LG  
An assortment of fresh cut vegetables  
*Add on a dip from Hors d’oeuvres: Dips & Spreads

Taco Dip Platter $32/SM, $51/M, and $72/LG  
Housemade seasoned cream cheese, shredded cheese, shredded lettuce, diced green onions, black olives, and diced tomatoes served with tortilla chips

*Wisconsin Cheese Platter $72/SM, $114/M, and $147/LG  
Sliced cheddar, Swiss, provolone and pepper jack cheeses served with assorted crackers and stone ground mustard

Gourmet Cheese Board $125/SM, $210/M, and $295/LG  
Imported and domestic cheeses, seasonal fresh fruit, mixed nuts, and gourmet crackers

*Hummus and Tabbouleh Platter $80/SM, $110/M, and $140/LG  
Housemade Hummus and tabbouleh served with grilled flat bread

Grilled Vegetable Platter $40/SM, $70/M, and $130/LG  
Seasoned and grilled asparagus, squash, zucchini, red and yellow bell peppers  
*Add on a dip from Hors d’oeuvres: Dips & Spreads

Caprese Platter $24/SM, $46/M, and $85/LG  
Cherry tomatoes, fresh basil, red onion, fresh mozzarella, olive oil, and red wine vinegar

Charcuterie Board $35/SM, $72/M, and $130/LG  
Thinly sliced imported, and domestic meats, sweet Gherkin pickles, stone ground mustard, and crostini

Smoked Salmon Platter $125/LG  
Smoked salmon filet, fried capers, charred onion, herb cream cheese, and bagels
Cold Hors d’oeuvres

**Fruit Kabobs** $9/dozen *(V, GF)*
Seasonal fresh fruit en kabob

**Antipasto Kabobs** $15/dozen *(V)*
Italian dressing over cubed salami, cheese tortellini, artichoke hearts, and black olives en kabob

**Shrimp Cocktail** $35/pound *(V, GF)*
Jumbo shrimp, cocktail sauce, fennel aioli, and lemons

**Sushi** (Minimum of 1 dozen of 1 kind) $15/dozen *(GF)*
Housemade sushi, served with pickled ginger, wasabi, and soy sauce
  - California Roll *(V)*
    Crabmeat blend, cucumber, rice, and seaweed on the outside
  - Tofu Roll *(V)*
    Tofu, cucumber, picked radish, rice, and seaweed on the outside

**Prosciutto Melon Balls** $21/dozen *(GF)*
Fresh cantelope wrapped in thinly sliced prosciutto

**Cucumber & Goat Cheese Canape** $21/dozen *(V, GF)*
Fresh sliced English cucumber, with sundried tomato & herbs goat cheese

**Cocktail Rollers** $13/dozen *(Minimum of 1 dozen of 1 kind)*
  - Curry Chicken Rollers *(N)*
    Grilled chicken, cashews, golden raisins, homemade curry sauce and mango chutney cream cheese in a flour tortilla
  - Grilled Asparagus Rollers *(V)*
    Char grilled asparagus, spring greens, and housemade sun dried tomato pesto in a flour tortilla
  - Texas Red Bean Rollers *(V)*
    Red beans, garlic, lime, tabasco, green onion, and cilantro and onion cream cheese in a flour tortilla
  - Turkey Club Rollers *(V)*
    Shaved roasted turkey, bacon, lettuce, tomato, cheddar cheese, and ranch cream cheese in a flour tortilla

**Deviled Eggs** $10/dozen *(V, GF)*
Housemade deviled eggs

**Smoked Salmon Deviled Eggs** $13/dozen *(V, GF)*
Housemade deviled eggs with smoked salmon finished with dill & lemon

**Crispy Bacon Deviled Eggs** $12/dozen *(GF)*
Housemade deviled eggs with crispy bacon finished with chives

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Deviled Eggs

Grilled Asparagus Rollers
Tea Sandwiches
(Minimum of 1 dozen of 1 kind)
- Chicken Waldorf $19/dozen
  Grilled chicken and Waldorf salad on berry wheat
- Curry Egg Salad $16/dozen
  Housemade curry egg salad and chopped toasted pistachios on country white bread
- Roast Beef & Arugula $19/dozen
  Roast beef, arugula, and horseradish crème on rye
- Roasted Beet $16/dozen
  Mango chutney goat cheese and roasted beets on country white bread
- Smoked Salmon $32/dozen
  Lemon cream cheese, lox, capers, and onion on a mini bagel

*Cocktail Sandwiches $24/dozen
(Minimum of 1 dozen of 1 kind)
- Top Round Roast Beef
  Shaved roast beef, French onion cream, and French fried onions on a slider bun
- Roasted Turkey
  Shaved roasted turkey, and curry and orange marmalade on a slider bun
- Sweet Applewood Smoked Ham
  Shaved ham, Swiss cheese, and stone ground mustard cream on a slider bun

Bruschetta
(Minimum of 1 dozen of 1 kind)
- Brie & Strawberry $18/dozen
  Whipped brie, strawberry, and lavender honey toasted almonds
- Hummus & Eggplant Chutney $16/dozen
  Garlic hummus, eggplant chutney, feta cheese, and smoked paprika
- Prosciutto & Arugula Chutney $19/dozen
  Whipped ricotta, arugula, prosciutto, balsamic reduction, and roasted grape tomatoes
- Tomato & Mozzarella $20/dozen
  Whipped ricotta, mozzarella, marinated diced tomato, and basil chiffonade
Hot Hors d’oeuvres

**Sliders** (Minimum of 1 dozen of 1 kind)
- Slow Braised Beef $36/dozen
  Seasoned slow braised beef, caramelized onion, and French onion cream on a slider bun
- Buffalo Chicken Breast $32/dozen
  Pan-fried chicken breast, buffalo sauce, and Bleu cheese spread on a slider bun
- Grilled Portobello Mushroom $24/dozen
  Seasoned and grilled Portobello mushroom cap, mozzarella cheese, tomato, and basil aioli on a slider bun
- Slow Braised Pulled Pork $28/dozen
  Slow braised pulled pork, Memphis BBQ, and coleslaw on a slider bun

**Chicken Wings** or **Boneless Chicken Wings** $13/dozen
- Tossed in a choice of housemade sauce
  - Buffalo Sauce with Bleu Cheese GF S
  - Habanero Jerk with Ranch GF S
  - Memphis BBQ (smoky & sweet) GF
  - Korean BBQ
  - Sesame Sauce GF

**Stuffed Mushrooms** $17/dozen GF (Minimum of 1 dozen of 1 kind)
- Spicy Sausage S
  Spicy Italian sausage, garlic, basil, and parmesan cheese
- Spinach & Herb V
  Sautéed spinach, cream cheese, and parmesan cheese

**Cocktail Meatballs** $14/dozen
Tossed in a choice of sauce
- Cranberry Sauce
- Memphis BBQ Sauce
- Swedish Sauce

**Satay** $22/dozen GF
Marinated and baked en kabob
- Thai Peanut Chicken N V
- Teriyaki Beef 🍣

**Empanadas** $19/dozen (Minimum of 1 dozen of 1 kind)
Housemade empanadas, served with chimichurri
- Chorizo and potato 🍳
- Roasted pepper and queso V 🍳
- Kale & sweet potato V 🍳
- Wild mushroom V 🍳
- Jamon & cheese 🍳

**Housemade Egg Rolls** (Minimum of 1 dozen of 1 kind)
- Southwest Rolls $20/dozen V
  Black bean, corn and Chihuahua cheese, served with chipotle ranch
- Reuben Rolls $24/dozen
  Shredded corned beef, sauerkraut and Swiss cheese, served with tangy horseradish crème

Teriyaki Beef Satay
**Bacon Wrapped Dates** $28/dozen
machego stuffed dates wrapped in smokey bacon

**Mini Pork Egg Rolls** $19/dozen
Served with sweet and sour sauce

**Rumaki** $18/dozen (Minimum of 1 dozen of 1 kind)
- Pineapple wrapped in bacon
- Water chestnuts wrapped in bacon

**Crab Cake Bites** $25/dozen (Minimum order of 3 dozen)
Housemade seasoned claw crabmeat, served with roasted bell pepper mayonnaise

**Baked Brie** (Serves 20) $32/pound
Brie cheese, raspberry preserves, puff pastry, gourmet crackers, and seasonal fresh fruit

**Spanakopita** $24/dozen
Spinach and cheese in a phyllo dough pastry, served with tzatziki sauce
Dips & Spreads
Add on a dip or spread to any platter or snack

**Cold**

*Beet Salsa* (Serves 20) $22/quart  
Housemade roasted beets, habanero, and fresh lime juice. Served with yellow and blue corn tortilla chips

*Fruit Salsa* (Serves 20) $28/quart  
Housemade fresh diced fruit salsa. Served with cinnamon tortilla chips

*Eggplant Chutney* (Serves 20) $24/quart  
Housemade sautéed eggplant, capers, diced tomatoes, and fresh herbs. Served with sliced baguette

*Housemade Hummus* $13/pint  
• Roasted Garlic  
• Red Bell Pepper

*UWM Dip* $12/pint  

*Goat Cheese Spreads* (Serves 20) $18/log  
Housemade flavored goat cheese logs, served with crackers

• Candied Walnut & Apricot  
• Cranberry & Honey  
• Sundried Tomato & Herb

*Guacamole* $15/pint  

*Housemade Pico de Gallo* $10/pint  

*Housemade Roasted Corn & Black Bean Salsa* $10/pint  

*Housemade Roasted Tomato & Poblano Salsa* $10/pint  

*Housemade Grilled Pineapple Salsa* $10/pint

**Hot**

**Crab Dip** (Serves 15) $40/quart  
Served with sliced baguette

**Spinach & Artichoke Dip** (Serves 15) $28/quart  
Served with sliced baguette

**Soft Pretzel & Beer Cheese Dip** (Serves 12) $35/quart  
Large Milwaukee Pretzel Company pretzel served with housemade spotted cow beer cheese dip
Snacks

Add on a dip or spread to any snack

*Snack Packs $1.50/pack NV
100 calorie packs, Cheez-Its, potato chips, Ritz Bitz, trail mix, Nutella-go, etc.

*Nature Valley Granola Bars $1.50/bar NV
Assorted

*KIND Bars $3/bar NV GF
Assorted

*Popcorn (Serves 12-16) $12/pound VG
Served with a scoop and small popcorn bags

*Goldfish Crackers (Serves 20-24) $15/box V
31 ounce box

*Potato Chips (Serves 10-12) $7/bag VG
16 ounce bag

*Tortilla Chips (Serves 10-12) $7/bag VG
16 ounce bag

*Pretzels (Serves 12-16) $5/pound V

*Trail Mix (Serves 12-16) $15/pound NV
Raisins, dried fruit, chocolate pieces, and fancy mixed nuts

*Mixed Nuts (Serves 12-16) $25/pound NV GF
Desserts

All bakery is produced in facilities that also process nuts.

Cookies (Minimum of 1 dozen of 1 kind)

*Almond Cookies $12/dozen
Housemade

*Gluten Free Chocolate Chip $27/dozen
Housemade gluten free chocolate chip cookie

*Chocolate Chunk $11/dozen
Fresh baked

*Oatmeal Raisin $11/dozen
Fresh baked

*Panther Paws $18/dozen
Housemade with fresh baked sugar cookies, milk chocolate, gold icing, and gold sugar sprinkles

*Peanut Butter $11/dozen
Fresh baked

*Vegan Rocky Road $14/dozen
Housemade chocolate cookie with walnuts

*Sugar $11/dozen
Fresh baked
**Dessert Bars** (Minimum of 1 dozen of 1 kind)

2” dessert bars

*Brownies $11/dozen
Freshly baked with chocolate fudge icing

*Flourless Brownies $13/dozen
Freshly baked flourless brownie with chocolate ganache

*Lemon Bars $15/dozen
Shortbread, lemon curd from Sweet Street Desserts

*Oreo Brownies $12/dozen
Housemade Oreo crumbles, cream cheese, and marshmallow

*Peanut Butter Bars $11/dozen
Housemade creamy peanut butter bar with chocolate glaze

*Pretzel Torte Bars $15/dozen
Housemade pretzel crust, dark chocolate, course sea salt and chopped pretzels

*Pumpkin Cheesecake Bars $14/dozen
Housemade graham cracker crust, pumpkin filling and cream cheese cake, an cinnamon icing

*Rice Krispie Bars $12/dozen
Housemade Rice Krispie bar dipped in chocolate

*Six-Layer Bars $15/dozen
Housemade graham cracker crust, chocolate chips, butterscotch chips, pecans, and coconut

*Seasonal Fruit Bars $12/dozen
Housemade seasonal flaxseed fruit bar
Mini Desserts

**Macarons** $17/dozen (Minimum of 1 dozen of 1 kind)
Housemade
- Apricot
  * Sweet macaron with apricot jelly filling
- Caramel
  * Popcorn macaron with caramel filling
- Chocolate
  * Chocolate macaron with chocolate ganache filling

**Cheesecakes** $24/dozen
Assortment of mini cheesecakes

**Cream Puffs** $15/dozen (Minimum of 1 dozen of 1 kind)
Housemade cream puffs
- Chocolate
- Vanilla

**UWM Cupcakes** $8/dozen
Freshly baked mini yellow cupcakes, chocolate fudge frosting, and gold sprinkles

**Tuxedo Strawberries** $28/dozen
Housemade dipped in milk and white chocolate

**Mini Martini Tiramisu** $3.50/each
Espresso soaked ladyfingers, mascarpone cheese and cocoa powder served in a mini martini glass

**Chocolate Fountain**
(50 person minimum) $4/per person
Dip fresh fruit into warm milk chocolate
Plated Desserts

**Carrot Cake** $6/each  
Housemade carrot cake

**Lava Cake** $5/each  
Housemade chocolate lava cake served with molten center

**Bread Pudding** $4/each  
Housemade walnut bread pudding with dark chocolate and caramel sauce, served warm

**Cheesecake** $5/each  
Housemade  
- Strawberry  
- Poached Pear (Fall Semester)  
- Lemon (Spring Semester)

**Pretzel Torte** $5/each  
Pretzel crust, dark chocolate, coarse sea salt, chopped pretzels, and raspberry coulis

**Grilled Pound Cake** $5/each  
Grilled pound cake, fresh berries, Bavarian cream, and candied orange zest

**Cakes**

*Housemade Sheet Cakes*
Requires at least 5 days' notice to order

**Select**  
- Chocolate with butter cream frosting  
- Marble with butter cream frosting  
- Yellow with butter cream frosting

**Full (serves 96)**  
Decorated $135/cake  
Undecorated $90/cake

**Half (serves 48)**  
Decorated $85/cake  
Undecorated $75/cake

**Tres Leches Cake** (Serves 32) $45/cake  
Housemade sponge cake with whipped creamy frosting
Alcoholic Beverages

Domestic Beers & Miller Products $3.50/bottle

Import & Premium Beers $5/bottle

Wine $7/glass or $35/bottle

Cocktails $8/cocktail
ALCOHOLIC BEVERAGES, GUIDELINES FOR SERVICE

No: S-5
Authority: Wis. Admin. Code § UWS 18.09
Board of Regents Policy Document 9-1
UWM Administration
Initiator: Vice Chancellor for Student Affairs
Responsible Party: Vice Chancellor for Student Affairs

Date: September 2014
September 1997 (rev-7)
April 1980 (original)

It is the policy of the University of Wisconsin - Milwaukee to ensure adequate controls over the use of alcoholic beverages on all UWM premises, which includes buildings and lands owned or controlled by UWM. The university will not tolerate the illegal use of alcoholic beverages on such premises. The purpose of the policy is to discourage the abuse of alcohol and to promote responsible behavior within the campus community.

1. The use or possession of alcoholic beverages is prohibited on all university premises, except in areas specifically designated by the chancellor. Within areas so designated, the consumption of alcohol may occur at suitable times and under decorous conditions in conference, meetings, events or dining facilities.
2. Age eligibility checking is required whenever alcoholic beverages are served on campus. Normally, alcoholic beverages should be served from a location that is separated from those areas that are accessible to underage persons.
3. Providers must deny service to those individuals who appear to be drinking in excess.
4. Non-alcoholic beverages, food, and/or snacks must be available at all events and in Restaurant Operations locations when alcohol is served.
5. Alcoholic beverages, or certificates for the same, may not be provided as awards, prizes or promotions.
6. UWM Restaurant Operations is responsible for all sales of alcoholic beverages at UWM except those at the Hefter Center and the Plankinton Building, which may be handled by the School of Continuing Education food and beverage contractor or at the Zelazo Center for the Performing Arts, which may be handled by the Peck School of the Arts food and beverage contractors.
7. Alcoholic beverages may be served in designated Restaurant Operations locations and in certain campus areas that have been approved in advance. Those campus areas are specified in Appendix A. These locations are subject to yearly review by the secretary of the university, and the associate vice chancellor for student affairs, provost, vice chancellor for development, and vice chancellor for finance and administrative affairs. Student residents who are of legal drinking age may only possess or consume alcoholic beverages in student rooms in the residence halls as permitted by the applicable residence halls contract/handbook.
8. Other campus areas may be designated on a per-event basis provided the appropriate deans or division heads, for space allotted to their units, have approved them. The approving authority will assume direct responsibility for the event and for ensuring that it is held under decorous conditions and that the staff who are involved are aware of and are following the above guidelines. The chancellor’s office shall be notified at least a week prior to the event that such authorization has been given.
9. Only the chancellor may grant exceptions to this policy.

APPENDIX A: CAMPUS AREAS APPROVED FOR THE SERVICE OF ALCOHOLIC BEVERAGES SUBJECT TO THE TERMS OF S-5

Alumni House Helene Zelazo Center for the Performing Arts
American Geographic Society Collection Room Cozzens and Cudahy Research Center Greene Hall
Cambridge Commons Residence Hall Edith S. Hefter Conference Center
Chapman Hall Fine Arts Gallery
Chancellor’s Residence Global Water Center
Golda Meir Library Conference Center Innovation Campus

Purin Hall
RiverView Residence
Sandburg Complex
School of Freshwater Sciences
UWM Student Union
Zilber School of Public Health

Kenilworth Square East

43 | Alcoholic Beverages
### Breakfast

**Mini MKE Buffet** $6/per person
Scrambled eggs, sausage links, and hash browns served with orange juice and ice water

**Cream City Continental Breakfast** $6/per person
Housemade individual coffee cakes and mini muffins, orange juice, regular house coffee, hot water for caffeinated and decaffeinated Rishi tea, and ice water. Served with sugar, honey, and creamer

Select 1 Coffee Cake Flavor
- Brown Sugar & Pecan [V GF]
- Cinnamon
- Apple Harvest (Fall Semester)
- Lemon Rosemary (Spring Semester)

### Lunch & Dinner

**Penne Pasta Buffet** $7/per person
Served with house salad with ranch and housemade balsamic dressing served with French bread and butter, lemonade, and ice water

Select 1
- Marinara Penne Pasta with Italian Sausage
- Wild Mushroom Penne

**Taco Buffet** $6.50/per person
Taco seasoned beef, corn tortilla shells, shredded lettuce, chopped tomatoes, shredded cheddar cheese, housemade salsa, and sour cream served with black beans and rice, lemonade, and ice water

**Tiny Tailgate Buffet** $6/per person
Hot dogs or cheeseburgers with ketchup and mustard, potato chips, and chocolate chip cookies served with lemonade and ice water

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20 person minimum required for all buffets

These menu items are designed and portioned to create a cost saving menu.

No substitutions.