



# 20 | 20

# CATERING

2020-Catering@uwm.edu

[uwm.edu/dining/catering](http://uwm.edu/dining/catering)

414-229-3733

# LEDGER

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## Dietary Ledger

<i>V- Vegetarian</i>	No meat, fish, or poultry. Including stocks, bases, or flavorings (may include dairy & eggs).
<i>VV- Vegan</i>	No eggs, dairy, honey, meat, fish, or poultry. Including stocks, bases, or flavorings.
<i>GF- Gluten-Free</i>	Does not contain over the regulated amount (20 parts per million) of wheat, barley, rye, or a crossbred hybrid.
<i>N- Nuts</i>	Contains tree nuts or peanuts.
<i>SF- Shellfish</i>	Contains fish, seafood, or shellfish.
<i>NC- Nutritional Choice</i>	Identifies items that include at least 2 of the following: <ul style="list-style-type: none"> <li>• Prepared by grilling, broiling, steaming, baking, or roasting</li> <li>• Main ingredient is: fresh fruit, fresh vegetables, or lean protein*</li> <li>• Includes: fish, tofu, skinless white meat, beans, egg whites, lean cuts of beef or non/ low fat dairy</li> <li>• 5 ingredients or less</li> <li>• 100% whole wheat/ grain</li> <li>• All ingredients are natural/ organic</li> </ul>
<i>BH- Bake House</i>	This logo distinguishes our freshly baked items that are made at UWM's campus bakery. Every item is prepared from original recipes created by our culinary staff.
<i>L- Local</i>	Produce, prepared food, & equipment that originates in Wisconsin and the main ingredient of in-house prepared food originates from a Wisconsin company or farm.

\* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase risk of food-borne illnesses.

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# POLICIES

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## SPRING 2022 ADAPTATIONS

*\*Updated as of January 2022*

Due to nationwide supply chain issues in all facets of our industry we may encounter products and meals that are unavailable for extended periods of time. Our promise to you is that we are adding additional suppliers to help reduce these occurrences. We value your business and will work diligently to keep menu items available as much as possible.

As 20|20 catering continues to offer services for Spring of 2022, we need still need to be flexible to support mandatory food service needs across campus. As a result, we are limiting the number of events that we can take and handling them based on location and restricting our services to menu items only, no custom menus at this time.

Additional Services, Spring 2022: We will be adding weekend services. These services will be limited to items in which the titles are underlined.

Additionally, there may be a need to cancel the food offering to an event to support the needs of the residential population, quarantine, and isolated students, and/or support other residential and retail units in the event of decrease of staffing due to the Covid pandemic and supply chain shortages. We appreciate your understanding as we navigate these difficult times together.

## PLANNING

Contact **Union Event Services** at 229.4828 to reserve event space in the Student Union or any outdoor spaces. 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 in other UWM buildings/ locations, 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, five 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 \$300)
- 3 business days prior to the event=10% service fee (not to exceed \$400)
- 2 business days prior to the event=15% service fee (not to exceed \$500)
- 1 business day prior to the event=25% service fee (not to exceed \$600)

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.

## Allergens & Dietary Needs

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

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# POLICIES

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## FOOD ORDER & MENU MINIMUMS

All full service catering reservations require a minimum food order of \$250 (per service order) when held in the Student Union and \$500 (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 have a 30 person minimum. Individual menu items may also have a 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 Order Fee** refers to items that are picked up from the 20|20 Catering office, require a minimum food order of \$100, and are assessed a 5% labor fee based on the entirety of the event in lieu of regular labor charges.
- **Drop Off Order Fee** refers to items that are dropped off at your event location, require a minimum food order of \$200, and are assessed a 10% labor fee based on the entirety of the event in lieu of regular labor charges.

## LABOR

### 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.

### Attendant Labor

Attendants may be necessary at 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 \$35/per hour per attendant for the duration of service for the event.

## DELIVERY FEE

A delivery fee of \$100 will be assessed for all catered events 'off main campus.' Locations include the Hefter Center, 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, LINEN & DECOR

### Dinnerware

We have two options for dinnerware, which are priced as follows:

#### *Compostable Dinnerware and Utensils*

- Break/Reception/Station = \$.55/per person
- Buffet = \$1.10/per person

### Linen

Indoor catered events include tablecloths and skirting for the catering table(s) at no additional charge.

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# POLICIES

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Additional linens for dining tables or other event tables can be ordered as follows:

- Tablecloths = \$10/each
- Skirting = \$15/each

## 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 fifth business day prior to the event will incur a **Cancellation Fee** based on the entirety of the reservation:

- 4 business days prior to the event = 5% service fee (not to exceed \$400)
- 3 business days prior to the event=15% service fee (not to exceed \$600)
- 2 business days prior to the event=25% service fee (not to exceed \$800)
- 1 business day prior to the event=50% service fee (not to exceed \$1000)

## 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, & Monday 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 new reservations made after noon, five 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 \$300)
- 3 business days prior to the event=10% service fee (not to exceed \$400)
- 2 business days prior to the event=15% service fee (not to exceed \$500)
- 1 business day prior to the event=25% service fee (not to exceed \$600)

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.

## EVENT PROCEDURES

### Service Time

We strive to have events set 15-30 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.

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# P O L I C I E S

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## 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.

## PAYMENT

### 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 acknowledgment 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.

## Sales Tax

All reservations are subject to a 6% 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.

## 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 three 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 (not to exceed \$400)
- 3 business days prior to the event=15% service fee (not to exceed \$600)
- 2 business days prior to the event=25% service fee (not to exceed \$800)
- 1 business day prior to the event=50% service fee (not to exceed \$1000)

*\* All food, labor, and fee prices are subject to change without notice.*

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# BEVERAGES

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## HOT BEVERAGES

*Includes 12 ounce Cups, Lids, Compostable Sleeves, and Napkins*

\***House Coffee** \$25/ Gallon

Served with Sugar and Creamer

- Regular
- Decaffeinated

\***Grind Coffee** \$50/1.5 Gallon †

Grind Coffee from Colectivo Served with Sugar and Creamer

- Regular
- Decaffeinated

\***Rishi Tea Sachets & Cocoa** \$30/ Gallon †

Hot Water with 12 Assorted Caffeinated and Decaffeinated Rishi Tea Sachets and Three Cocoa Packets. Served with Sugar and Honey.

\***Apple Cider** \$25/ Gallon

Housemade Cider

\***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

\***Sparkling Water** \$1.50/ Can

## COLD BEVERAGES

*Includes Cups and Napkins*

\***Ice Water** \$5/Gallon

\***Infused Ice Water** \$12/ Gallon

- Citrus (Lemon, Lime, and Orange)
- Cucumber and Mint

\***Iced Rishi Tea** \$22/ Gallon †

\*Minimum Order of One Gallon, Served with Sugar

- Summer Lemon
- Peach Black
- Italian Bergamot
- Classic Black

\***Orange Juice** \$24/ Gallon

\***Lemonade/ \*Raspberry Lemonade** \$19/ Gallon

\***UWM Punch** \$25/ Gallon

Housemade with Orange and Cranberry Juice, and White Soda.

\***Cranberry Spritzer** \$22/ Gallon

Housemade with Cranberry Juice, Sierra Mist, and Club Soda

*\*Note the asterisked menu items available for pick up or drop off*

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# BREAKFAST

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## BUFFET

30 Person Minimum

### **MKE Breakfast** \$10/ Person

Choice of Entrée, Meat, and Potato. Includes Orange Juice, Regular House Coffee, Hot Water for Rishi Tea, and Ice Water.

Served with Ketchup, Hot Sauce, Sugar, Honey, and Creamer.

#### **Select One Housemade Entrée**

(Additional Entrée \$3/ Person)

- Garden Scrambler <sup>V</sup> <sup>GF</sup>
- Scrambled Eggs <sup>V</sup> <sup>GF</sup>
- Pancakes <sup>V</sup>

#### **Select One Meat**

(Additional Meat \$4/ Person) <sup>GF</sup>

- Applewood Smoked Bacon
- Chicken Breakfast Sausage Links <sup>L</sup>
- Pork Breakfast Sausage Links

#### **Select One Potato**

(Additional Potato \$2/ Person)

- Cheesy Potatoes <sup>V</sup>
- Hash browns <sup>VV</sup> <sup>GF</sup>
- Roasted Herb Breakfast Potatoes <sup>VV</sup> <sup>GF</sup>

### **\*Cream City Continental Breakfast** \$8/ Person

Housemade Individual Coffee Cakes and Mini Muffins, Orange Juice, Regular & Decaf House Coffee, and Ice Water.

Served with Sugar and Creamer.

#### **Select One Coffee Cake Flavor**

- Brown Sugar & Pecan <sup>N</sup>
- Cinnamon
- Apple Harvest (Fall Semester)
- Lemon Rosemary (Spring Semester)

*\* Note the asterisked menu items available for pick up or drop off*



# BREAKFAST

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## BAKERY

*All Bakery is Produced in Facilities that Also Process Nuts*

**\*Bagels & Cream Cheese** \$24/ Dozen <sup>L</sup>  
Fresh Bagels From Alpha Bakery Company & Cream Cheese

- Cinnamon & Raisin
- Cheddar & Herb
- Chocolate Chip
- Everything
- Plain

**\*Fruit Bread** \$16/ Loaf <sup>V BH</sup>  
Housemade Loaves, Eight Pieces Per Loaf

- Banana Walnut <sup>N</sup>
- Maple Oat Flax & Pecan <sup>N</sup>
- Pumpkin Cranberry

**\*Seasonal Muffins** \$24/ Dozen <sup>V BH</sup>  
Assortment of Housemade Seasonal Muffins

**\*Seasonal Dietary Muffins** \$36/ Dozen <sup>VV GF</sup>  
Assortment of Seasonal Muffins from Baked MKE

**\*Coffee Cakes** \$27/ Dozen <sup>V GF BH</sup>  
Housemade Individual-Sized Coffee Cakes

- Brown Sugar & Pecan <sup>N</sup>
- Cinnamon
- Apple Harvest (Fall Semester)
- Lemon Rosemary (Spring Semester)

**\*Doughnuts** \$27/ Dozen  
Fresh Doughnuts from Baked MKE

**\*Mini Danish** \$30/ Dozen Fresh  
Fresh Mini Danish from Baked MKE

*\* Note the asterisked menu items available for pick up or drop off*

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## SIDES

**\*Fruit Salad** \$4.50/ Person <sup>VV GF NC</sup>  
Housemade Fresh Fruit Salad

**\*Mini Parfaits** \$3.50/ Person <sup>V NC</sup>  
Marinated Fruit, Yogurt, Whipped Topping, Granola, and Fresh Berries

**\*Yogurt Cups** \$3/ Each <sup>V GF NC</sup>  
An Assortment of Select, Greek or Low-Fat Yogurt

**\*Bulk Granola** \$9/ Pound <sup>V NC</sup>

**\*Whole Fruit** \$2/ Each <sup>NC VV GF</sup>  
Assorted

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# BOXED LUNCHES

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## **\*Basic Box Lunch** \$10/ Each

Includes a Bag of Chips and a Chocolate Chip Cookie.

### **Select a Maximum of Three Sandwich/ Salad Types** (All Condiments and Dressing on the Side)

- Roasted Turkey and Provolone Sandwich <sup>L</sup>  
*Shaved Turkey Breast, Provolone Cheese, Lettuce, and Tomato on Croissant with Basil Mayo*
- Sweet Applewood Smoked Ham and Swiss Sandwich <sup>L</sup>  
*Shaved Ham, Swiss Cheese, Lettuce, and Tomato on Marble Rye with Dijonnaise*
- Mediterranean Chicken Salad <sup>GF NC</sup>  
*Spring Salad Mix, Grilled Chicken, Roasted Tomatoes, Artichokes, Asparagus, and Feta Cheese with Housemade Balsamic Vinaigrette (\*If Needed, Includes a Vegan, Gluten-Free Oatmeal Chocolate Chip Cookie, Add \$0.75)*
- Mediterranean Chick Pea Salad <sup>VV GF NC</sup>  
*Spring Salad Mix, Lemon and Thyme Marinated Chick Peas, Roasted Tomatoes, Artichokes, and Asparagus with Housemade Balsamic Vinaigrette (\*If Needed, Includes a Gluten-Free Chocolate Chip Cookie, Add \$0.75)*

## **\*Party Sub** (Serves 8) \$5.25/ Person, Sold Per Sub (\$42)

Two Foot Sub, Includes Lettuce, Tomato, and a Choice of Shaved Meat, and Cheese, and Sauce. Served with Potato Chips and Ice Water.

### **Select One Shaved Meat** <sup>GF</sup>

- Roasted Turkey <sup>L SC</sup>
- Sweet Applewood Smoked Ham <sup>L</sup>
- Genoa Salami <sup>L</sup>

### **Select One Housemade Sauce**

- Basil Aioli <sup>V GF</sup>
- Chipotle Mayo <sup>V</sup>
- Balsamic Vinaigrette <sup>V GF L</sup>

### **Select One Cheese** <sup>V GF L</sup>

- Cheddar
- Pepper Jack
- Provolone
- Swiss

## **\*Vegetarian Party Sub** (Serves 8) \$5.25/ Person, Sold Per Sub (\$42)

Includes Lettuce, Tomato, Red Bell Peppers, Cucumber, Hummus, and a Choice of Cheese. Served with Potato Chips and Ice Water.

## **\*Panther Pizza** (Serves 12) \$2.25/ Person, Sold Per Pizza

Fresh Baked 1/4 Inch Thick Crust Pizza with Our Homemade Marinara, Secret Blend of Spices, Mozzarella Cheese, and Ice Water.

### **Select One Topping Per Pizza**

- Pepperoni
- Sausage
- Veggie <sup>V</sup>
- Cheese <sup>V</sup>

### **Add-Ons**

- Breadsticks \$1/ Per Stick, Minimum One Dozen Sticks
- Marinara \$0.75/ Per Serving, Minimum One Dozen

\* Note the asterisked menu items available for pick up or drop off

# BUFFETS

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30 Person Minimum Required for All Buffets

## \*Downer Woods Deli Buffet

Select from the Basic, Deluxe, or Premium Deli Buffet. Then Choose Bread, Proteins, Cheeses, and Salads. Buffet includes Potato Chips, Pickle Spears, Lettuce, Tomato, Onion Platter, and Spreads (Basil Aioli, Chipotle Mayo, Stone Ground Mustard) and Ice Water.

**Basic \$9/ Person:** Select Three Breads, Two Proteins, Two Cheeses

**Deluxe \$14/ Person:** Select Four Breads, Three Proteins, Three Cheeses

**Premium \$16/ Person:** Select Five Breads, Four Proteins, Four Cheeses, Two Salads/ Soup

### Breads <sup>V</sup>

- Berry Wheat <sup>L</sup>
- Ciabatta <sup>VV</sup>
- Country White <sup>L</sup>
- Croissant
- Kaiser Roll <sup>L</sup>
- Marble Rye <sup>L</sup>

### Proteins <sup>GF</sup>

- Roasted Turkey <sup>L NC</sup>
- Sweet Applewood Smoked Ham <sup>L</sup>
- Genoa Salami
- Garlic Hummus <sup>VV L</sup>

### Cheeses <sup>GF V L</sup>

- Cheddar
- Pepper Jack
- Provolone
- Swiss

### Soups/ Salads <sup>V</sup>

- Fruit Salad <sup>VV GF NC</sup>
- Spring Potato Salad <sup>VV GF</sup>
- Pasta Salad
- Homemade Seasonal Soup
- Southwest Quiona Salad <sup>VV GF NC</sup>

## Taco/Nacho Buffet \$10/ Person

Choose One Base, Two Proteins, and One Housemade Rice. Includes Lettuce, Onion, Tomatoes, Monterey Jack Cheese, Sour Cream, Salsa, and Ice Water.

### Base <sup>VV</sup>

(Additional Base \$2/ Person)

- Corn Tortilla Chip <sup>GF</sup>
- Flour Tortilla

### Select Two Proteins <sup>GF</sup>

(Additional Base \$5/ Person)

- Adobo Chicken <sup>NC</sup>  
*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 Beans <sup>VV NC</sup>

### Select One Housemade Rice <sup>GF VV</sup>

(Additional Base \$3/ Person)

- Black Beans and Rice
- Cilantro Lime
- Mexican

### Dip Add-Ons <sup>V</sup>

(\$2/ Person)

- Guacamole <sup>VV GF</sup>
- Housemade Jalapeño Cheddar Queso <sup>L</sup>
- Pico de Gallo <sup>VV GF NC</sup>

\* Note the asterisked menu items available for pick up or drop off

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## Riverside Salad Buffet

Select from the Basic, Deluxe, or Premium Deli Buffet. Buffet includes Toppings, Proteins, Cheeses, Dressings, Dinner Rolls with Butter, Assorted Salad Greens, and Ice Water.

**Basic \$11/ Person:** Select Four Toppings, Two Proteins, One Cheese, Two Dressings

**Deluxe \$14/ Person:** Select Seven Toppings, Three Proteins, Two Cheeses, Three Dressings, One Soup or Salad

**Premium \$16/ Person:** Select Nine Toppings, Four Proteins, Three Cheeses, Three Dressings, Two Soup or Salads

### Toppings <sup>VV</sup>

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

### Proteins <sup>GF</sup>

- Black Beans <sup>VV NC</sup>
- Chopped Bacon <sup>L</sup>
- Cottage Cheese <sup>V</sup>
- Grilled Chicken <sup>NC</sup>
- Hard-Boiled Eggs <sup>V</sup>
- Roasted Turkey <sup>L NC</sup>

### Cheeses <sup>GF V</sup>

- Bleu cheese <sup>L</sup>
- Cheddar <sup>L</sup>
- Feta
- Monterey Jack <sup>L</sup>
- Mozzarella <sup>L</sup>

### Soups/ Salads <sup>V GF V L</sup>

- Fruit Salad <sup>VV GF NC</sup>
- Spring Potato Salad <sup>VV GF</sup>
- Pasta Salad
- Homemade Seasonal Soup
- Quiona Salad <sup>VV GF NC</sup>

### Dressings <sup>GF V</sup>

- Balsamic Vinaigrette <sup>VV</sup>
- French <sup>L</sup>
- Italian <sup>VV</sup>
- Ranch
- Caesar

## Pasta Buffet \$12/ Person

Includes Marinara, Alfredo Sauce, Breadsticks, and a Side Salad with Caesar and Balsamic Vinaigrette.

### Select One Pasta

(Additional Pasta \$2/ Person)

- Traditional Pasta
- Whole Wheat Pasta
- Cheese Ravioli (\$2/ Person)

### Select Two Proteins

(Additional Protein \$5/ Person)

- Meatballs
- Chicken
- Italian Sausage

### Select Three Toppings

(Additional Topping \$2/ Person, Per Topping)

- Shredded Mozzarella
- Broccoli
- Peas
- Sautéed Mushrooms
- Diced Tomatoes
- Black Olives
- Parmesan Cheese

## Stir Fry Buffet \$12/ Person

Includes General Tso's and Sweet n' Sour Sauces, Shredded Nappa Cabbage, Shredded Carrots, Sliced Mushrooms, and Green Onions.

### Select One Rice

(Additional Entrée \$2/ Person)

- White Rice
- Brown Rice

### Select Two Proteins

(Additional Entrée \$5/ Person)

- Grilled Tofu
- Chinese Roast Pork
- Chicken Strips

### Select One Housemade Side

(Additional Side \$3/ Person) <sup>V</sup>

- Mandarin Orange Salad <sup>N V NC</sup>
- Pork Pot Stickers with Soy Ginger Sauce
- Spring Rolls with Sweet n' Sour Sauce <sup>VV</sup>
- Vegetable Fried Rice <sup>V GF</sup>

\* Note the asterisked menu items available for pick up or drop off

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# PLATTERS & APPETIZERS

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## PLATTERS

*Small Platter (SM): Serves 10*

*Medium Platter (M): Serves 25*

*Large Platter (LG): Serves 50*

**\*Fruit Platter** <sup>VV GF NC</sup> \$35/SM | \$60/M | \$80/LG

An Assortment of Fresh Cut Fruit

**\*Crudite Platter** <sup>VV GF NC</sup> \$30/SM | \$48/M | \$60/LG

An Assortment of Fresh-Cut Vegetables

*\*Add on a Dip From Dips & Spreads*

**\*Taco Dip Platter** <sup>V<sup>L</sup></sup> \$35/SM | \$55/M | \$75/LG

Housemade Seasoned Cream Cheese, Shredded Cheese, Shredded Lettuce, Diced Green Onions, Black Olives, and Diced Tomatoes  
Served with Tortilla Chips

**\*Wisconsin Cheese & Meat Platter** <sup>V<sup>L</sup></sup>

\$90/SM | \$132/M | \$165/LG

Sliced Cheddar Cheese, Pepper Jack Cheese, Genoa Sausage and Summer Sausage and Assorted Crackers

## HORS D'OEUVRES

**Chicken Wings** <sup>GF</sup> or **Boneless Chicken Wings** <sup>L</sup> \$18/ Dozen

Tossed in a Choice of Housemade Sauce

- Buffalo Sauce with Bleu Cheese <sup>GF</sup>
- Garlic Parmesan
- Carolina BBQ
- Memphis BBQ (Smoky & Sweet) <sup>GF</sup>
- Sesame Sauce <sup>GF</sup>

**Cocktail Meatballs** \$18/ Dozen

Tossed in a Choice of Sauce

- Cranberry Sauce
- Memphis BBQ
- Swedish Sauce

**Mini Veggie Spring Rolls** <sup>V<sup>L</sup></sup> \$21/ Dozen

Served with Sweet and Sour Sauce

**\*Cocktail Sandwiches** \$36/ Dozen

*Minimum of a Dozen of One Kind*

- **Roasted Turkey** <sup>L</sup>  
*Roasted Turkey, Cranberry Chutney on a Slider Bun*
- **Sweet Applewood Smoked Ham** <sup>L</sup>  
*Ham, Swiss Cheese, Stone Ground Mustard on a Slider Bun*
- **Veggie** <sup>V</sup>  
*Hummus, Lettuce, Red Bell Pepper, Cucumber and Provolone Cheese on a Slider Bun*

*\* Note the asterisked menu items available for pick up or drop off*

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# SNACKS & SPREADS

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## PACKAGED SNACKS

\***Snack Packs** \$1.50/ Pack <sup>v N</sup>

\***Nature Valley Granola Bars** \$1.50/ Bar <sup>v N</sup>

\***KIND Bars** \$3/ Bar <sup>v N GF</sup>

## SNACKS

*Add a Dip or Spread to Any Snack*

\***Popcorn** (Serves 12-16) \$14/ Pound <sup>vv GF</sup>  
Served with a Scoop and Small Popcorn Bags

\***Goldfish Crackers** (Serves 20-24) \$17/ Box <sup>v</sup>  
31 ounce Box

\***Potato Chips** (Serves 10-12) \$9/ Bag <sup>vv GF</sup>  
16 ounce Bag

\***Tortilla Chips** (Serves 10-12) \$9/ Bag <sup>vv GF</sup>  
16 ounce Bag

\***Trail Mix** (Serves 10-12) \$18/ Pound <sup>vv GF</sup>  
Raisins, Dried Fruit, Chocolate Pieces, and Fancy Mixed Nuts

\***Pretzels** (Serves 12-16) \$8/ Bag <sup>vv</sup>

\***Mixed Nuts** (Serves 12-16) \$35/ Pound <sup>vv GF N</sup>

\***Puppy Chow** (Serves 12-16) \$25/ Pound <sup>v N</sup>

## DIPS & SPREADS

\***Hummus** \$15/ Pint <sup>vv GF L NC</sup>

- Roasted Garlic
- Red Bell Pepper

\***UWM Dip** \$15/ Pint <sup>v GF</sup>

\***Guacamole** \$15/ Pint <sup>vv GF</sup>

\***Pico De Gallo** \$15/ Pint <sup>vv GF</sup>

**Soft Pretzel & Beer Cheese Dip** (Serves 12) \$35/ Quart  
Large Milwaukee Pretzel Company Pretzel Served with Housemade  
Spotted Cow Beer Cheese Dip

**Spinach & Artichoke Dip** (Serves 15) \$28/ Quart <sup>v</sup>  
Served with Sliced Baguette

\***Salsa** \$15/ Pint <sup>vv GF</sup>

*\*Note the asterisked menu items available for pick up or drop off*

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# DESSERTS

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## DESSERT BARS \$14/ Dozen

*Minimum of a Dozen of One Kind, 2" Dessert Bars*

### \*Brownies <sup>v</sup>

Freshly Baked with Chocolate Fudge Icing

### \*Flourless Brownies <sup>v GF</sup>

Freshly Baked Flourless Brownie with Chocolate Ganache

### \*Oreo Brownies <sup>v</sup>

Housemade Oreo Crumbles, Cream Cheese, and Marshmallow

### \*Peanut Butter Bars <sup>v N GF</sup>

Housemade Creamy Peanut Butter Bar with Chocolate Glaze

### \*Rice Krispie Bars <sup>v N GF</sup>

Housemade Rice Krispie Bar Dipped in Chocolate

### \*Seasonal Fruit Bars <sup>v VV GF</sup>

Housemade Seasonal Flaxseed Fruit Bar

### \*Monster Bars <sup>N VV GF</sup>

Peanut Butter, Chocolate Chips, Oats, M&M's

## SPECIALTY DESSERTS

### \*Panther Paws \$24/ Dozen <sup>v</sup>

Housemade with Fresh Baked Sugar Cookies, Milk Chocolate, Gold Icing, and Gold Sugar Sprinkles

### \*Vegan/ Gluten Free Cookie \$24/ Dozen <sup>v GF</sup>

### \*UWM Cupcakes \$10/ Dozen <sup>v</sup>

Freshly Baked Mini Yellow Cupcakes, Chocolate Fudge Frosting, and Gold Sprinkles

## COOKIES \$15/ Dozen

*Minimum of a Dozen of One Kind*

### \*Chocolate Chunk <sup>v</sup>

### \*Oatmeal Raisin <sup>v</sup>

### \*Peanut Butter <sup>vN</sup>

### \*Sugar <sup>v</sup>

## CAKES

### \*Sheet Cake

*Requires at Least 3 Weeks' Notice to Order, All Cakes Are Priced at Market Value*

#### **Select**

- Chocolate with Butter Cream Frosting
- Marble with Butter Cream Frosting
- Yellow with Butter Cream Frosting

#### **Full (Serves 96)**

- Decorated
- Undecorated

#### **Half (Serves 48)**

- Decorated
- Undecorated

*\* Note the asterisked menu items available for pick up or drop off*

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# ALCOHOLIC BEVERAGES

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## ALCOHOLIC BEVERAGES

**Domestic Beers & Miller Products** \$5/ Bottle

**Import & Premium Beers** \$7/ Bottle

**Wine** \$8/ Glass | \$40/ Bottle

**Cocktails** \$10/ Cocktail

## POLICES & PROCEDURES

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. It is the client's responsibility to provide appropriate table space for the bars in conjunction with the facilities manager or Event Services.

- **Cash Bar**

The guests at an event pay 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, if not met in total sales.

- **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

### Bar Minimums

Bar services in the Student Union are subject to a minimum sales fee of \$200 for both full and limited service and \$400 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 \$50/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.

### Technical Space Requirements

All Cash Bar setups will need a minimum 2-week lead time for setup and configuration. Network connectivity is required for all sites with a hardwired connection to a wall jack as wireless access is not possible. IT staff will need access to the space within that 2-week period to verify the network connection. Catering and IT staff will need access to the space at least 24 hours prior to the event for testing purposes. If the event is occurring on a weekend, the site must be tested the last business day prior to the event Monday-Friday between the hours of 9am-3pm.