



20 | 20

CATERING

2020-Catering@uwm.edu

uwm.edu/dining/catering

414-229-3733

LEDGER

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Dietary Ledger

V- Vegetarian No meat, fish, or poultry. Including stocks, bases, or flavorings (may include dairy & eggs).

VV- Vegan No eggs, dairy, honey, meat, fish, or poultry. Including stocks, bases, or flavorings.

GF- Gluten-Free Does not contain over the regulated amount (20 parts per million) of wheat, barley, rye, or a crossbred hybrid.

N- Nuts Contains tree nuts or peanuts.

SF- Shellfish Contains fish, seafood, or shellfish.

NC- Nutritional Choice Identifies items that include at least 2 of the following:

- Prepared by grilling, broiling, steaming, baking, or roasting
- 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
- 5 ingredients or less
- 100% whole wheat/ grain
- All ingredients are natural/ organic

BH- Bake House 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.

L- Local Produce, prepared food, & equipment that originates in Wisconsin and the main ingredient of in-house prepared food originates from a Wisconsin company or farm.

SS-Sesame Contains sesame

S-Soy Contains soy

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

POLICIES

2023 ADAPTATIONS

**Updated as of January 2023*

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, we 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.

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.

POLICIES

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 10% 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 15% labor fee based on the entirety of the event in lieu of regular labor charges.

LABOR

Catering Labor

A 20% 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 for a minimum of 3 hours; 1-hour of set up, 1-hour of service, and 1-hour of take down. Service time beyond 1 hour will be in addition to the 3 hour minimum.

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.

POLICIES

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

- Tablecloths = \$10/each
- Skirting = \$20/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.

P O L I C I E S

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.

3rd Party Vendor Handling Fees

In the event 20|20 Catering needs to source a menu from an outside approved vendor, a 20% handling fee will be added. This fee includes communication with the vendor, dock delivery set-up, proper handling of the food once it arrives, and payment of invoices to the vendor. The 20% handling fee is only applied to the food portion of the delivery and not any delivery fees or 20|20 Catering charges for plates and linens.

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.*

BEVERAGES

HOT BEVERAGES

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

***House Coffee** \$30/ Gallon ^{VV GF}

Served with Sugar and Creamer

- Regular
- Decaffeinated

***Grind Coffee** \$50/1.5 Gallon ^{L VV GF}

Grind Coffee from Colectivo Served with Sugar and Creamer

- Regular
- Decaffeinated

***Rishi Tea Sachets** \$30/ Gallon ^L

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

***Apple Cider** \$35/ Gallon ^{VV GF}

House made Cider

***Hot Chocolate** \$35/ Gallon ^{V GF}

House made Hot Chocolate Served with Mini Marshmallows and Whipped Cream.

INDIVIDUAL BEVERAGES

Includes Napkins

***Aquafina** \$2/ Bottle

12 ounce Bottled Water

***Juice** \$3.25/ Bottle

Bottled Ocean Spray Apple, Cranberry, or Orange Juice

***Soda** \$2/ Can

Canned Pepsi Products

***Sparkling Water** \$2/ Can

COLD BEVERAGES

Includes Cups and Napkins

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

***Infused Ice Water** \$15/ Gallon ^{VV GF}

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

***Iced Rishi Tea** \$22/ Gallon ^{L VV GF}

*Minimum Order of One Gallon, Served with Sugar

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

***Orange Juice** \$35/ Gallon ^{VV GF}

***Lemonade/ *Raspberry Lemonade** \$22/ Gallon ^{VV GF}

***UWM Punch** \$30/ Gallon ^{VV GF}

House made with Orange and Cranberry Juice, and White Soda.

***Cranberry Spritzer** \$30/ Gallon ^{VV GF}

House made with Cranberry Juice, Starry, and Club Soda

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

BUFFETS

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 House made Potato Chips, Pickle Spears, Lettuce, Tomato & Onion Platter, and Spreads (Mayonnaise and Dijon Mustard) and Ice Water.

Basic \$12/ Person: Select Three Breads, Two Proteins, Two Cheeses

Deluxe \$16/ Person: Select Three Breads, Three Proteins, Three Cheeses, One Soup/Salad/Side

Premium \$18/ Person: Select Four Breads, Four Proteins, Four Cheeses, Two Soups/Salads/Sides

Breads

- Country White ^{VV S}
- Wheat ^{VV S}
- Sunflower Multi Grain ^{VVSSS}
- 10" Flour Tortilla ^{VV}
- GF/Vegan Tortilla ^{VV GFS}
- GF Bread ^{V GF}

Proteins

- Roasted Turkey ^{L NC GF}
- Sweet Applewood Smoked Ham ^{L GF}
- Bacon ^{GF}
- Pepperoni ^{GF}
- Salami ^{GF}
- Garlic Hummus ^{VV GF L SS S}

Cheeses ^{GF V L}

- Cheddar
- Provolone
- Swiss
- American ^S

Soups/ Salads / Sides

- Fruit Salad ^{VV GF NC}
- Poblano Bean Chili ^{VV GF}
- Beef Chili ^{GF}
- Chicken & Rice Soup ^{GF}
- Coleslaw ^{V GFS}
- Pesto Pasta Salad ^V
- UWM Dip ^{V GFS}

Burrito Bowl Buffet \$12/ Person

Choose Two Proteins, One House made Rice, and One Bean. Includes Ice Water.

Includes House Made Tortilla Chips, Lettuce, Onions, Tomatoes, Chihuahua Cheese, Sour Cream, Charred Red Salsa.

Select Two Proteins

(Additional Meat \$5/ Person)

- Adobo Chicken ^{GF}
- Seasoned Taco Meat ^{GF}
- Carnitas ^{GF}
- Fajita Peppers & Onions ^{VV GF}

Select One House made Rice ^{GF VV}

(Additional Rice \$3/ Person)

- Cilantro Lime Rice
- Brown Rice

Select One Bean ^{GF VV}

(Additional Bean \$2/ Person)

- Black Beans
- Pinto Beans

Dip Add-Ons ^V

(\$2/ Person)

- Salsa Verde ^{VV GF}
- Pineapple Salsa ^{VV GF}
- Mango Salsa ^{VV GF}
- Pico de Gallo ^{VV GF}
- Cheese Sauce ^{V GFS}

Pasta Buffet \$14/ Person

Comes with Cavatappi Pasta ^{VV}, Alfredo ^{V GF} & Marinara Sauce ^{VV GF}, Meatballs ^{GF}, Chicken ^{GF}, Grated Parmesan Cheese ^{V GF},

Red Pepper Flakes ^{VV GF}, Breadsticks ^{VV S}, and a House Salad ^{VV S}. Includes Ice Water. *Gluten Free Pasta ^{VV GF} available (\$3/ person up charge)*

Riverside Salad Buffet

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

Basic \$13/ Person: Select Four Toppings, Two Proteins, One Cheese, Two Dressings

Deluxe \$16/ Person: Select Seven Toppings, Three Proteins, Two Cheeses, Three Dressings, One Soup/Salad/Side

Premium \$18/ Person: Select Nine Toppings, Four Proteins, Three Cheeses, Three Dressings, Two Soups/Salads/Sides

Toppings ^{vv gf}

- Broccoli
- Carrots
- Celery
- Corn
- Craisins
- Croutons ^{vv s}
- Cucumbers
- Mushrooms
- Onion
- Cauliflower
- Peppers
- Tomatoes

Proteins ^{gf}

- Black Beans ^{vv nc}
- Chopped Bacon ^{l gf}
- Cottage Cheese ^{v gf}
- Grilled Chicken ^{nc gf}
- Hard-Boiled Eggs ^{v gf}
- Roasted Turkey ^{l gf nc}

Cheeses ^{gf v}

- Cheddar ^l
- Monterey Jack ^l
- Mozzarella ^l

Soups/ Salads/ Sides ^l

- Fruit Salad ^{vv gf nc}
- Coleslaw ^{v gfs}
- Pesto Pasta Salad ^v
- House Chips & UWM Dip ^{v gfs}
- Poblano Bean Chili ^{vv gf}
- Beef Chili ^{gf}
- Chicken & Rice Soup ^{vv gf}

Dressings ^{gf v}

- Balsamic Vinaigrette ^s
- Honey Mustard Vinaigrette
- Ranch ^s
- Caesar ^{gf sf}
- Raspberry Vinaigrette ^{vv gfs}
- Orange Balsamic

BBQ Sandwich Buffet \$13/Person

Includes Slider Buns ^{vv s}, Sloppy Joe Meat ^{gf}, BBQ Lentils ^{vv gf}, Memphis BBQ ^{vv gf} & Smokey Chipotle BBQ ^{vv gf} Sauces, Sliced Pickles ^{vv gf}, Mac N Cheese ^{v s}, and Coleslaw ^{v gfs}. Includes Ice Water.

Add a Gluten Free Bun ^{vv gf} for \$3/ Each

Indian Buffet \$12/ Person

Includes Mahkini Sauce ^{v gf}, Vindaloo Sauce ^{vv gf}, Roasted Eggplant ^{vv gf}, Curry Roasted Cauliflower ^{vv gf}, Marinated Chickpeas ^{vv gf}, and Grilled Naan ^{vv gfs}. Includes Ice Water.

Select One Rice

(Additional Rice \$2/ Person)

- Brown Rice ^{vv gf}
- Basmati ^{vv gf}

Select Two Proteins

(Additional Protein \$5/ Person)

- Fried Tofu ^{vv gfs}
- Tandoori Chicken ^{gf}
- Lentil Daal ^{vv gf}

PLATTERS & APPETIZERS

PLATTERS

Small Platter (SM): Serves 10

Medium Platter (M): Serves 25

Large Platter (LG): Serves 50

***Fruit Platter** ^{VV GF NC} \$55/SM | \$82/M | \$110/LG

An Assortment of Fresh Cut Fruit

***Crudite Platter** ^{VV GF NC} \$50/SM | \$80/M | \$105/LG

An Assortment of Fresh-Cut Vegetables

**Add on a Dip From Dips & Spreads*

***Taco Dip Platter** ^{V GF LS} \$50/SM | \$75/M | \$105/LG

House made Seasoned Cream Cheese, Shredded Cheese, Shredded Lettuce, Diced Green Onions, Black Olives, and Diced Tomatoes.

Served with House made Tortilla Chips

***Boar's Head Cheese Platter** ^{V S SS}

\$165/SM | \$250/M | \$335/LG

Vermont Mild Cheddar, Gruyere, Smoked Gouda, Havarti. Served with Sesame & Original Crostini and Deli Mustard

***Boar's Head Cheese & Sausage Platter** ^{SS S}

\$165/SM | \$250/M | \$335/LG

Sliced Summer Sausage, Genoa Salami, Vermont Mild Cheddar, Gruyere, Smoked Gouda, Havarti, Mixed Nuts & Dried Fruit.

Served with Sesame & Original Crostini and Deli Mustard.

***Boar's Head Cheese & Sausage Platter Add-ons**

- Italian Tapenade ^{VV GF} \$12
- Apricot Spread ^{VV GF} \$12/jar
- Fig Spread ^{VV GF} \$12/jar
- Sour Cherry Spread ^{VV GF} \$12/jar
- Honey Mustard ^{V GF} \$12
- Deli Mustard ^{VV GF} \$12
- Olives Jubilee ^{VV GF} \$15

HORS D'OEUVRES

Bone-in Chicken Wings ^S \$24/ Dozen

Tossed in a Choice of House made Sauce

Minimum 3 dozen wings/sauce

- Buffalo Sauce ^{VV GF} with Bleu Cheese ^{GF VS}
- Garlic Parmesan ^{VS}
- Plain (no sauce) ^{GF}
- Memphis BBQ (Smoky & Sweet) ^{VV GF}
- Sesame Sauce ^{VV GF SS S}

Cocktail Meatballs \$18/ Dozen

Tossed in a Choice of Sauce

- Memphis BBQ
- Swedish Sauce

Mini Veggie Spring Rolls ^{VV S} \$24/ Dozen

Served with Sweet and Sour Sauce ^{VV GF}

***Cocktail Sandwiches** \$48/ Dozen

Minimum of a Dozen of One Kind

- **Roasted Turkey & Provolone** ^{LS}
Turkey, Provolone, Pesto Mayonnaise on a Slider Bun
- **Sweet Applewood Smoked Ham & Swiss** ^{LS}
Ham, Swiss Cheese, Garlic Aioli on a Slider Bun
- **BLT** ^{LS}
Bacon, Lettuce, Tomato, and Mayonnaise on a Slider Bun
- **Veggie** ^{VV SS S}
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*

SNACKS & SPREADS

PACKAGED SNACKS

***Snack Packs** \$1.50/ Pack ^{V N}

***Nature Valley Granola Bars** \$1.50/ Bar ^{V N}

***KIND Bars** \$3/ Bar ^{V N GF}

SNACKS

Add a Dip or Spread to Any Snack

***Popcorn** (Serves 12-16) \$14/ Pound ^{VV GF}

***Goldfish Crackers** (Serves 20-24) \$20/ Box ^{V S}
31 ounce Box

***House Potato Chips** (Serves 10-12) \$12/ Pound ^{V GF S}

***House Tortilla Chips** (Serves 10-12) \$12/ Pound ^{VV GF S}

***Trail Mix** (Serves 10-12) \$18/ Pound ^{VV GF S}
Raisins, Dried Fruit, Chocolate Pieces, and Fancy Mixed Nuts

***Pretzels** (Serves 12-16) \$10/ Pound ^{VV GF}

***Mixed Nuts** (Serves 12-16) \$35/ Pound ^{VV GF S}

***Puppy Chow** (Serves 12-16) \$25/ Pound ^{V GF S}

***Gardettos** (serves 12-16) \$10 / Pound ^{VV S}

DIPS & SPREADS

***Hummus** \$16/ Pint ^{VV GF L NC SS S}

- Roasted Garlic
- Red Bell Pepper

***UWM Dip** \$15/ Pint ^{V GF S}

***Soft Pretzels** ^{VV} \$5/Person
Add a Side of Honey Mustard ^{V GF} or Cheese Sauce ^{V GF S} for \$.75/Each

***Spinach & Artichoke Dip** ^{V GF} (Serves 15) \$30/ Quart
Served with Sliced Baguette

***Salsa** \$17/ Pint ^{VV GF}

- *Charred Red
- *Salsa Verde
- *Mango Salsa
- *Pineapple Salsa
- *Pico de Gallo

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

DESSERTS

DESSERT BARS \$18/ Dozen

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

*Brownies ^{V BH S}

Freshly Baked with Chocolate Fudge Icing

*Flourless Brownies ^{V GF BH}

Freshly Baked Flourless Brownie with Chocolate Ganache

*Oreo Brownies ^{V BH S}

House made Oreo Crumbles, Cream Cheese, and Marshmallow

*Rice Krispie Bars ^{V GF BH}

House made Rice Krispie Bar Dipped in Chocolate

*Strawberry Oat Fruit Bars ^{VV GF BH S}

House made Strawberry & Oat Fruit Bar

*Monster Bars ^{N V GF BH S}

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

*Six Layer Bars ^{V BH S}

Graham Cracker Crust topped with Chocolate Chips, Butterscotch, Pecan, Coconut with Sweetened Condensed Milk

SPECIALTY DESSERTS

*Panther Paws \$36/ Dozen ^{V BH S}

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

*Vegan/ Gluten Free Oatmeal Raisin Cookie \$36/ Dozen ^{VV GF BH S}

*UWM Cupcakes \$15/ Dozen ^{V BH S}

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

COOKIES \$20/ Dozen

Minimum of a Dozen of One Kind

*Chocolate Chunk ^{V BH S}

*Sugar ^{V BH}

*White Chocolate Cranberry ^{V BH S}

*Salted Caramel ^{V BH S}

*Peanut Butter ^{V BH}

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*

ALCOHOLIC BEVERAGES

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 (Credit/Debit Cards Only)**

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.