

BREAKFAST



Includes Regular Coffee, Assorted Juice, and Bottled Water
15 Person Minimum for all Breakfast Buffets

BUCKINGHAM CONTINENTAL

\$10.00 per person

- Assorted Danishes
- Sweet and Savory Scones
- Fresh Cut Fruit Salad

BADGER BREAKFAST

\$18.50 per person

- Butter Croissants
- Fresh Cut Fruit Salad
- Choose One:
 - » Bacon
 - » Pork Sausage Links
 - » Turkey Links
- Potatoes O'Brien
- Scrambled eggs
- Add Vegan Scramble - \$3.00 per person

BUILD YOUR OWN BREAKFAST SANDWICH

\$16.50 per person

- Fresh Cut Fruit Salad
- Sandwich Toppings:
 - » Bacon and Pork Patties
 - » Egg Patties
 - » Cheddar Cheese Slices
 - » English Muffins
- Vegan options available - \$2.50 per person
 - » Plant-Based Sausage Patty
 - » Plant-Based Just Eggs
 - » Sour Dough Bread

ENHANCEMENTS

- **Whole Fresh Fruit** - \$18.00 per dozen
- **Assorted Muffins** - \$15.00 per dozen
Blueberry, Banana Chocolate Chip, and Carrot Ginger
- **Assorted Bagels & Cream Cheese** - \$36.00 per dozen
- **Assorted Danishes** - \$28.00 per dozen
Cinnamon Swirl, Raspberry, and Custard Cream
- **Sweet and Savory Scones** - \$16.00 per dozen
Jalapeño Cheddar, Herb Scallion and Cheese, Double Chocolate, and Lemon Poppy Scone
- **Banana Chocolate Chip Bread** - \$20.00 per dozen
- **Bacon** - \$3.00 per person
- **Sausage Links** - \$3.00 per person
- **Turkey Links** - \$3.00 per person

BEVERAGES

- **Decaf Coffee** - \$85.00 per 3 gallon
Served with cream and sugar
- **Hot Tea** - \$40.00 per 3 gallon
Served with assorted tea bags

BREAKS & SNACKS



BREAKS

Healthy Break - \$9.50 per person

- Fresh Cut Fruit Salad
- Vegetable Platter served with Dill Dip
- Hummus and Pita Chips

Bucky's Study Break- \$6.75 per person

- Chocolate Chip Cookies
- Kettle Chips with French Onion Dip
- Pretzel Twists with Beer Cheese Dip

SNACKS

- **Traditional Chex Mix**- \$18.00 per pound
- **Chips and Salsa** - \$3.50 each
- **Granola Bars** - \$2.00 per person
- **Assorted Cookies** - \$19.00 per dozen
- **Blondies and Brownies**- \$20.00 per dozen
- **8 oz. Babcock Ice Cream Cups** - \$4.50 each

BEVERAGES

- **Bottled Juice** - \$3.00 each
Apple, Orange, Cranberry
- **Bottled Water** - \$2.00 each
- **Assorted Canned Soda**- \$2.00 each
Pepsi, Diet Pepsi, Starry, Mountain Dew
- **Assorted Sparkling Water** - \$2.00 each
Black Cherry, Lime, Cherry Berry

BULK BEVERAGES

3-Gallon Minimum per Bulk Order

- **Infused Water** - \$30.00 per 3 gallons
Includes your choice of one flavor: Citrus, Cucumber Mint, Strawberry Basil
- **Water Dispenser** - \$10.00
- **Coffee**- \$85.00 per 3 gallons
Served with cream and sugar
- **Hot Tea** - \$40.00 per 3 gallons
Served with assorted tea bags
- **Lemonade** - \$60.00 per 3 gallons
- **Hot Chocolate** - \$60.00 per 3 gallons

BOX LUNCHES



Choice of 2 sandwiches OR salads plus 1 vegetarian option per box lunch order.

Order minimum is 15 and orders over 150 may select 3 sandwiches or salads.

Minimum of 5 per sandwich/salad selections.

All box lunches include chips and a cookie.

Gluten Free options available for an additional \$2.00 per box lunch (includes gluten free bread and cookie)

SANDWICHES

\$13 per person

- **Roast Beef Sandwich**

Roast Beef, Creamy Balsamic Horseradish Sauce, Lettuce, and Cheddar Cheese on a Pretzel Roll

- **Chicken Bacon Ranch Wrap**

Diced Chicken, Bacon, Lettuce, Tomato, and Ranch Dressing in a Garlic Herb Wrap

- **Ham and Swiss Sandwich**

Ham, Swiss Cheese with Stone Ground Mustard on Marble Rye Bread

- **Smoked Turkey Sandwich**

Smoked Turkey, Garlic Aioli, Monterey Jack Cheese, and Lettuce on a French Roll

- **Mediterranean Hummus Wrap** (Vegetarian)

Hummus, Spinach, Tomato, Cucumber, Kalamata Olives, Tabbouleh, and Feta Cheese in a Spinach Wrap

- **Southwest Vegetable Wrap** (Vegetarian)

Roasted Red Peppers, Avocado, Corn, Black Bean Salsa, Shredded Cheddar Cheese, and Lettuce drizzled with Green Goddess Dressing in a Red Pepper Tortilla

*All vegetarian options can be made into a vegan options

SALADS

\$13 per person.

Add chicken for an additional \$3 per salad

- **Caesar Salad**

Romaine Lettuce, Tomatoes, Sliced Red Onion with Shredded Parmesan Cheese, Croutons. Served with Caesar Dressing on the side

- **Garden Salad**

Tomato, Cucumber, Shredded Carrots and Cabbage over a bed of Mixed Greens. Served with your choice of Ranch or Balsamic Dressing on the side

- **Chicken Salad**

Diced Chicken, Craisins, Celery, and Green Onions tossed with a Sour Cream, Mayonnaise, and Greek Yogurt Sauce placed on a bed of Mixed Greens

- **Mediterranean Salad**

Cucumbers, Kalamata Olives, Chickpeas, Tomatoes, and Feta Cheese served over a bed of Mixed Greens. Served with Balsamic Vinaigrette on the side

- **Southwest Salad**

Corn and Black Bean Salsa, Shredded Cheddar Cheese, and Roasted Red Peppers over a bed of Mixed Greens. Served with Chipotle Ranch Dressing on the side

BUFFETS



Order minimum is 20 for all packages

ON WISCONSIN TAILGATE

\$18.00 per person

- Garden Pasta Salad
- Kettle Chips with French Onion Dip
- Choice of Two Proteins:
 - » Brats
 - » Hamburgers
 - » Chicken Breasts
- Add Beyond Brats - \$1.00 per person
- Add Garden Black Bean Burger - \$2.25 per person

SOUTHWEST

\$19.00 per person

- Tortilla Chips with Salsa
- Spanish Rice
- Beef Barbacoa
- Chicken Tinga
- Toppings
 - » Lettuce, Tomatoes, Jalapeños, Shredded Cheddar, Sour Cream, Guacamole, and Tortillas
- Add Black Beans - \$2.00 per person
- Add Vegan Chorizo - \$65.00 (20 servings)
- Sub Ground Taco Beef - \$3.50 per person
- Sub Green Chile Chicken - \$1.25 per person

ITALIAN

\$14.50 per person

- Caesar Salad
- Garlic Bread Sticks
- Pasta
- Marinara Sauce and/or Alfredo Sauce
- Sliced Grilled Chicken Breast
- Add Italian Roast Vegetables - \$3.25 per person
- Add Italian Sausage with Pepper and Onion - \$5.00 per person

BUCKY'S SANDWICHES

\$13.50 per person

- Potato Chips with French Onion Dip
- Garden Pasta Salad
- **Smoked Turkey Sandwich**
Smoked Turkey, Monterey Jack Cheese with lettuce on a French roll and Garlic Aioli on the side
- **Roast Beef Sandwich**
Roast Beef, Cheddar Cheese with lettuce on a Pretzel Roll and Creamy Balsamic Horseradish sauce on the side
- **Mediterranean Hummus Wrap**
Hummus, Spinach, Tomato, Cucumber, Kalamata Olives, Tabbouleh, and Feta Cheese in a spinach wrap



BUFFETS



Order minimum is 20 for all packages

STIR FRY

\$11.50 per person

- Vegetable Egg Rolls *served with Sweet Chili Sauce*
- Garlic Ginger Rice
- Veggie Stir Fry
- Orange Chicken
- *Add Plant-based Orange Chick'n - \$5.00 per person*
- *Add Teriyaki Beef - \$5.00 per person*

MEDITERRANEAN

\$17.00 per person

- Falafel *served with Tzatziki sauce*
- Mediterranean Salad *served with Balsamic Vinaigrette*
- Roasted Vegetable Couscous
- Choose One:
 - » Lemon-Oregano Chicken
 - » Grilled Chicken with Tomato and Fennel
 - » Mediterranean Beef
- *Add Vegan Mediterranean Stuffed Pepper - \$8.00 per person*
- *Additional Entrée - \$7.00 per person*

GYROS

\$13.50 per person

- Pita Chips with Roasted Garlic Hummus
- Choice of One Protein:
 - » Gyro Lamb Beef
 - » Chicken Shawarma
 - » Falafel
- Served with Diced Cucumbers, Diced Tomatoes, Sliced White Onions, Tzatziki Sauce, and Pita Bread
- *Additional Meat Entrée - \$9.00 per person*

BBQ

\$11.00 per person

- Cole Slaw
- Mac n Cheese
- Corn Bread Muffins
- BBQ Pulled Pork *served with slider buns*
- *Add BBQ Vegan Chorizo - \$5.50 per person*
- *Add BBQ Pulled Chicken - \$5.00 per person*

BUFFETS



BUILD YOUR OWN BUFFET

Order minimum is 20 for all packages

BUILD YOUR OWN

\$35.00 per person

Create your own buffet by choosing items from the list below.
All selections include dinner rolls with butter

Salads: Choose 1

- Tossed Garden
- Caesar

Entrées: Choose 2

- Vegetarian Option
- Chicken
- Pork

Premium Entrée: Additional Fee

- Beef
- Seafood

Sides: Choose 2

- Steamed Green Beans
- Roasted Bistro Vegetables
- Brown Sugar Honey Carrots
- Grilled Asparagus
- Wild Rice Pilaf
- Roasted Potatoes
- Garlic Mashed Potatoes

ENHANCEMENTS

- **Additional Salad** - \$3.00 each
- **Additional Vegetable** - \$2.00 each
- **Additional Starch** - \$2.00 each
- **Vegetable Crudité** - \$5.00 each
- **Fresh Cut Fruit** - \$6.50 each

DESSERTS

- **Assorted Cookies** - \$19.00 per dozen
- **Blondies and Brownies** - \$20.00 per dozen
- **Rice Crispy Bars** - \$25.50 per two dozen
- **Chocolate Rice Crispy Bars** - \$25.50 per two dozen



HORS D'OEUVRES



COLD HORS D'OEUVRES

Platters are based on 50 servings.

- **Charcuterie Board** - \$235.00
Served with Crackers
- **Cheese and Fruit Platter**- \$150.00
Served with Crackers
- **Vegetable Platter**- \$150.00
Served with Dill Dip
Add Garlic Hummus and Pita Chips - \$30.00
- **Mediterranean Platter** - \$150.00
Served with Sliced Salami, Marinated Artichokes, Fresh Mozzarella, Roasted Peppers, Kalamata Olives, and Pepperoncini Peppers
- **Soft Pretzels Sticks**- \$175.00
Served with a Beer Cheese Dip
- **Shrimp Cocktail**- \$200.00
Served with Lemon Wedges and Cocktail Sauce
- **Caprese Platter** - \$200.00
Sliced Tomatoes with Fresh Mozzarella and Basil Topped with a Balsamic Glaze. Served with a Basil Pesto sauce and Sliced Crostini



HOT HORS D'OEUVRES

Price based on 50 servings

- **Glazed Chicken Kebab** - \$350.00
2 pieces per person
- **Chicken Tenders** - \$315.00
Lightly battered chicken tenders served with a Ranch Dressing
- **Boneless Chicken Bites** - \$350.00
6 oz. per person (approximately 4 pieces per person)
Sauce on the side: BBQ, Buffalo, Ranch Dressing
- **Seasoned Beef Kebab** - \$300.00
2 pieces per person
- **BBQ Meatballs** - \$175.00
2 pieces per person
- **Crab Rangoon Dip** - \$135.00
Served with Fried Wonton Chips
- **Spinach and Artichoke Dip** - \$125.00
Served with Sliced Grilled Baguette and Tortilla Chips
- **Vegetable Spring Rolls** - \$200.00
3 pieces per person
Served with Sweet Chili Sauce
- **Edamame Potstickers** - \$200.00
2 pieces per person
Served with Apricot Soy Sauce
- **Fried Falafel** - \$200.00
Served with Tzatziki Sauce



DESSERTS



CAKES

Half Sheet Cakes - \$50.00

Full Sheet Cakes - \$85.00

- **Standard Flavors**
White, Chocolate, Marble
- **Specialty Flavors**
Carrot, Lemon Poppy Seed, Red Velvet
- **Frosting Flavors**
Vanilla Buttercream, Chocolate Buttercream, Cream Cheese

CUPCAKES

Standard - \$24.00 per dozen

- **Flavors**
White, Chocolate
- **Frosting**
Vanilla Buttercream or Chocolate Buttercream

Specialty - \$38.00 per dozen

- **Red Velvet**
Vanilla Cake Colored Red with a Hint of Cocoa Topped with Cream Cheese Frosting
- **Caramel Macchiato**
Coffee Flavored Cake with Caramel Mousse Filling and a Coffee Buttercream Frosting Drizzled with Caramel
- **Boston Cream**
Yellow Cake with a Vanilla Pastry Cream Filling Topped with a Chocolate Glaze
- **Cookies & Cream (vegan)**
Chocolate Cake Filled with an Oreo Filling with Vanilla Frosting Topped with Oreo Cookie Pieces

MINI DESSERTS

All Mini Desserts by the dozen

- **Mini Raspberry Cheesecake** - \$42.00
- **Dark Chocolate Mousse Cup** - \$50.00
- **Chocolate Covered Strawberries** - \$24.00
(vegan & gluten free)
- **Lemon Curd Tarts** - \$36.00
- **8 oz. Babcock Ice Cream Cups** - \$42.00

ICE CREAM SOCIAL

Create your own Ice Cream Sundae - \$10.00 per person

- Vanilla Ice Cream
- Brownie Bites
- Strawberry Topping
- Oreo Pieces
- Sprinkles
- Whipped Topping
- Chocolate & Carmel Sauce

DESSERT PLATTERS

- **Assorted Cookies** - \$19.00 per dozen
M&M, Chocolate Chip, Sugar, Snickerdoodle, Double Chocolate
- **Blondies and Brownies** - \$20.00 per dozen
White Chocolate Butterscotch Blondie, M&M Bar, Double Chocolate Brownie, Chocolate Caramel Brownie
- **Rice Crispy Bars** - \$25.50 per two dozen
- **Chocolate Rice Crispy Bars** - \$28.00 per two dozen
- **Chocolate Sunflower Bar (vegan)** - \$18.00 per dozen



BAR SERVICE



SERVICE OPTIONS

HOSTED BARS

Prices include set up and bartender fees*

Host assumes all beverage charges for guests

- **Full-Service** - \$32.00 per person for two hours of service
Option provides liquor for mixed drinks, variety of beer, wine, and soda to guests
- **Beer, Wine, & Soda** - \$25.00 per person for two hours of service
Option provides a variety of beer, wine, and soda to guests

TAB BARS

\$200.00 minimum in sales per hour, not including bartenders and set up fee*

Guests assume all charges for drinks on an individual basis

CASH BARS

\$200.00 minimum in sales per hour, not including bartenders and set up fee*

Guests assume all charges for drinks on an individual basis

- **Full-Service** - Cash-operated bar includes liquor, variety of beer, wine, and soda
- **Beer, Wine, & Soda** - Cash-operated bar includes variety of beer, wine, and soda
- **Partial-Cash Bar Services:** Cash-operated bar with an option for a complimentary beverage curtesy of the host. Guest to pay for beverages on individual basis once the complimentary beverage has been served. All complimentary beverages served will be tallied and paid for by host

* **Bartender fee** - \$75.00 per bartender (1 bartender per 50 guests for all bars)

* **Set Up Fee** - \$150.00 for Tab and Cash bar options

BAR SERVICE



BEER, WINE, & LIQUOR OPTIONS

PRICING BY THE DRINK

Beer - \$7

Wine - \$7

Mixed Drink - \$8

Premium Mixed Drink - \$10

Bottled water - \$2

Juice - \$3

Soda - \$2

BEER & SELTZER OPTIONS

Spotted Cow

Capital Amber

Fantasy Factory

Angry Orchard

White Claw Seltzer

Truly Seltzer

Heineken Light

LIQUOR OPTIONS

Vodka

Tito's

Gin

Tanqueray

Rum

Captain Morgan

Bacardi

Whiskey

Jack Daniel's

Makers Mark

Brandy

Korbel

Scotch

Johnny Walker Red - \$10

WINE OPTIONS

House Wine

Pinot Grigio

Chardonnay

Cabernet



POLICIES

EVENT POLICIES

Reservations

Prior to arranging catering services, please make sure to secure a space for your event.

Order Deadlines

Non-Conference Events

We request at least a 10-business day notice for your final menu and guest count. However, this advance notice may vary with the time of year based on busy University related event schedule.
(ie. Graduation, Homecoming, Welcome Week)

Conference Events

Menu selections and preliminary guest counts are due 90-business days prior to the program. We request a 30-business day notice for final menu and a 10-business day notice for final guest count. Failure to provide guest count in the requested time frame can result in late fees or possible cancellation of catering. Housing Catering has the right to substitute menu items and products given availability. Prices are subject to change and are only guaranteed within 60 days of the scheduled program.

Orders should be submitted to the Catering Sales Coordinator or through the Catering Office email:

catering.office@housing.wisc.edu

Cancelations

Events cancelled less than 5-business days from the event date may incur a late cancellation fee of \$25 per booking; additionally, you may be required to pay up to 100% of the catering charges. Cancellations should be sent to:

catering.office@housing.wisc.edu

Off-Site Delivery

Deliveries off premise (*outside of UW-Madison Housing event spaces*) are handled on a first come, first serve basis for availability.

We do not charge a delivery fee; however, we do require all food and beverage orders be a minimum of \$150 per event delivery.

If you are unable to reach the minimum order amount, you may opt to do a pickup service from the Gordon Dining & Event Center. Please note, there are some food restrictions for pickup services.

Billing

Pricing: Due to fluctuation of prices, we will not confirm pricing until 60 days out from the event date.

Payment Options:

- UW-Madison Department/Organization funding strings
- All major credit cards
- Checks

Tax Exempt Groups: Please provide a copy of your Wisconsin Sales and Use Tax Exemption certificate

POLICIES

FOOD & BEVERAGE POLICIES

Allergens/Dietary Restrictions

Vegetarian, gluten-free, and other dietary alternatives are available for guests with special dietary needs, with advanced notice. Should a guest require information on potential allergens in the menu items, please contact the Catering office prior to the event. Should a guest need information during an ongoing function, please ask any Catering staff member.

Off Premise Catering Guidelines

Groups requesting catering outside of University Housing event spaces are required to provide the following:

- All necessary tables for food and beverages
- All tables and chairs for guests
- Access to running water and electricity
- If we are providing a cash bar, access to internet and electricity will need to be provided
- All waste receptacles (garbage and recycling)
- An area for food staging

Housing Catering services is not responsible for providing or placing tables. Catering Services will need access to designated event space at least 1 hour prior to the start of the event.

Arrival Times - based on Catering order

- **Drop-off events with cold food only** (*continental breakfast, cold buffets*) - Arrival will be no later than 30-minutes before event start time
- **Cocktail reception** (*with or without hors 'd oeuvres*) **or hot buffet meal** - arrival will be no later than 1 hour prior to the start time of the event
- **Complex events** - Arrival will be no later than 1.5 hours prior to event start time

Leftover Food Policy

Any leftover food served to the host or guests will not be allowed to be removed from the premises where the event is held. The policy reflects the industry standard for licensed food operations as set forth by the Wisconsin Department of Health & Family Services food code, 3-306.14

China Service

Events delivered on campus will include high-quality compostable-disposable service ware. China can be added to any event that are in Housing event spaces for an additional \$5.00 per person.

Linens/Table Skirting

Linens for any service tables (*buffet lines, beverage tables, bars*) are included with the food order. Additional linens for tables are \$5.00 per table. Skirting can be provided for any food and beverage table. Additional skirting is \$10.00 per table.

ALCOHOL POLICY

The service of alcoholic beverages is governed by state, federal, and local laws as well as the Board of Regents.

University Housing Catering must provide all alcohol served at the event. We reserve the right to refuse the privilege of alcoholic services to groups. Alcoholic bars may be closed early at the discretion of Housing catering management due to unbecoming behavior.

Additionally, the University of Wisconsin requires that non-alcoholic beverages be served whenever alcoholic beverages are present. If you are offering complementary alcoholic beverages to your guests, you are required by the University of Wisconsin to offer non-alcoholic alternatives. These can be purchased through University Housing Catering on a pay-per-use basis.

We will not cater events that only require bar service - there must be a minimum \$5.00 per person food order for us to provide bar service.

Alcohol service may be provided to any UW Campus Department event where the majority of attendees are over the age of 21.

We will have licensed bartenders on staff at all bars. See our bar service menu for more details on service. University Housing Catering will not provide alcohol service to any student organization.

