

BREAKFAST



Includes Regular Coffee and Assorted Juice
Decaf available upon request for additional cost

Buckingham Continental - \$9.50 per person

- Assorted Breakfast Pastries
- Fresh Cut Fruit Salad

Badger Breakfast - \$17.50 per person

- Assorted Breakfast Pastries
- Fresh Cut Fruit Salad
- Bacon, Pork Sausage Links, or Sausage Links
- Breakfast potatoes
- Scrambled eggs

BEVERAGES

- **Bottled Water** - \$2.00 each
- **Decaf Coffee** - \$75.00 per 3 gallon
Served with cream and sugar
- **Hot Tea** - \$40.00 per 3 gallon
Served with assorted tea bags

ENHANCEMENTS

- **Fresh Cut Fruit Salad** - \$5.00 per person
- **Whole Fresh Fruit** - \$18.00 per dozen
- **Assorted Muffins** - \$26.00 per dozen
- **Assorted Bagels & Cream Cheese** - \$36.00 per dozen
- **Assorted Breakfast Pastries** - \$22.00 per dozen
- **Cinnamon Rolls** - \$26.00 per dozen
- **Bacon** - \$3.00 per person
- **Sausage Links** - \$3.00 per person
- **Mini Quiche** - \$5.00 per person
- **French Toast Sticks** - \$4.50 per person
- **Biscuits and Gravy** - \$5.50 per person



BREAKS & SNACKS



BREAKS

Healthy Break - \$8.00 per person

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

Bucky's Study Break- \$6.50 per person

- Individual bags of Salted Popcorn
- Kettle Chips with French Onion Dip
- Pretzel Twists with Beer Cheese Dip

SNACKS

- **Gardettos Snack Mix**- \$18.00 per pound
- **Granola Bars** - \$2.00 per person
- **Assorted Cookies** - \$19.00 per dozen
- **Assorted Bars** - \$20.00 per dozen
- **Assorted Brownies**- \$20.00 per dozen
- **Babcock Ice Cream Cups** - \$3.00 each

BEVERAGES

- **Bottled Juice** - \$3.00 each
Apple, Orange, and 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**- \$75.00 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 Apple Cider**- \$60.00 per 3 gallons
- **Hot Chocolate** - \$60.00 per 3 gallons



BOX LUNCHES



Please select 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.

All box lunches include chips and a cookie. All sandwiches can be made gluten free and served with a gluten free 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, and Ranch Dressing in a Spinach Wrap
- **Ham and Swiss Sandwich**
Ham, Swiss with Stone Ground Mustard on Marble Rye Bread
- **Smoked Turkey Sandwich**
Smoked Turkey, Garlic Aioli, Monterey Jack Cheese, and Lettuce on a French Roll
- **Hummus Wrap (Vegetarian)**
Hummus, Feta, and Fresh Vegetables in a Spinach Wrap
- **Vegan Bahn Mi**
Tofu, Sriracha Sauce, Pickled Vegetables, Jalapeños, and Cilantro in a French Roll

SALADS

\$13 per person. Add chicken for an additional \$3 per salad

- **Caesar Salad**
Romaine Lettuce, Croutons, Tomatoes, and Shaved Parmesan Cheese with Caesar Dressing
- **Turkey Cobb**
Diced Turkey, Hard Boiled Egg, Tomato, Cucumber, Bacon, and Cheddar Cheese over a bed of Mixed Greens served with your choice of Ranch or Bleu Cheese Dressing
- **Mediterranean Salad**
Cucumbers, Kalamata Olives, Chickpeas, Tomatoes, and Feta Cheese served over a bed of Mixed Greens served with Balsamic Vinaigrette
- **Southwest Salad**
Black Beans, Corn, Queso Fresco Cheese, and Roasted Red Peppers over a bed of Mixed Greens served with Chipotle Ranch Dressing



BUFFETS



Order minimum is 20 for all packages

On Wisconsin Tailgate - \$21.00 per person

- Garden Salad served with Ranch and Balsamic Dressing
- Fried Wedge Potatoes
- Brats
- Hamburgers

Italian - \$16.50 per person

- Caesar Salad
- Garlic Bread
- Pasta & Marinara Sauce
- Grilled Chicken Breast

Southwest - \$19.00 per person

- Tortilla Chips with Salsa
- Spanish Rice
- Beef Barbacoa and Chicken Tinga
- Toppings - Lettuce, Tomatoes, Jalapeños, Shredded Cheddar, Sour Cream, Guacamole, and Tortillas

Bucky's Sandwiches - \$17.50 per person

Add Soup for an additional \$3.00 per person

- Potato Chips with French Onion Dip
- Fresh Fruit Salad
- **Smoked Turkey Sandwich**
Smoked turkey, garlic aioli, Monterey Jack cheese with lettuce on a French roll
- **Roast Beef Sandwich**
Roast beef, creamy balsamic horseradish sauce with lettuce on a pretzel roll
- **Hummus Wrap**
Hummus, feta, and fresh vegetables in a spinach wrap

ENHANCEMENTS

- **Fresh Cut Fruit Salad** - \$5.00 per person
- **Italian Pasta Salad** - \$2.00 per person
- **Kettle Chips** - \$3.00 per person
- **Soup** - \$4.00 per person
Minestrone (GF, V)
Lemon Chicken with Rice
3 Bean Chili (GF, V)
Wisconsin Beer Cheese (V)
Chicken Noodle
- **Beef Brisket** - \$13.00 per person
- **Italian Sausage with Peppers & Onions** - \$5.00 per person

BEVERAGES

- **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** - \$75.00 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 Apple Cider** - \$60.00 per 3 gallons
- **Hot Chocolate** - \$60.00 per 3 gallons

DESSERTS

- **Assorted Cookies** - \$19.00 per dozen
- **Assorted Bars** - \$20.00 per dozen
- **Brownies** - \$20.00 per dozen
- **Rice Crispy Bars** - \$19.00 per dozen
- **M&M Bars** - \$21.00 per dozen



BUFFETS



Order minimum is 20 for all packages

Asian BBQ- \$24.00 per person

- Mandarin Orange Salad *served with Sesame Asian Vinaigrette*
- Jasmine Rice
- Bulgogi Beef and Spicy Bulgogi Chicken *served with Kimchi, house-made Pickles, and Lettuce Wraps*
- Marinated Portabella Mushrooms
- Vegetable Spring Rolls *served with a sweet chili sauce*

Southern - \$24.00 per person

- Garden Salad *served with Ranch and Balsamic Dressing*
- Mac n Cheese
- Corn Bread
- **Choose Two:**
 - Pulled Pork
 - BBQ 1/4 Chicken
 - Broasted Chicken

Mediterranean - \$24.00 per person

- Spanakopita *served with Cilantro Yogurt Sauce*
- Greek Salad *served with Olive Oil Vinaigrette*
- Couscous
- **Choose One:**
 - Lemon-Oregano Chicken
 - Grilled Chicken with Tomato and Fennel
 - Moroccan Beef

Add an additional entrée for \$6.00 per person

ENHANCEMENTS

- **Fresh Cut Fruit Salad** - \$5.00 per person
- **Italian Pasta Salad** - \$2.00 per person
- **Kettle Chips** - \$3.00 per person
- **Soup** - \$4.00 per person
 - Minestrone (GF, V)*
 - Lemon Chicken with Rice*
 - 3 Bean Chili (GF, V)*
 - Wisconsin Beer Cheese (V)*
 - Chicken Noodle*
- **Beef Brisket** - \$13.00 per person
- **Italian Sausage with Peppers & Onions** - \$5.00 per person

BEVERAGES

- **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** - \$75.00 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 Apple Cider** - \$60.00 per 3 gallons
- **Hot Chocolate** - \$60.00 per 3 gallons

DESSERTS

- **Assorted Cookies** - \$19.00 per dozen
- **Assorted Bars** - \$20.00 per dozen
- **Brownies** - \$20.00 per dozen
- **Rice Crispy Bars** - \$19.00 per dozen
- **M&M Bars** - \$21.00 per dozen



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
- Steamed Asparagus
- Roasted Vegetables
- Honey Glazed Baby Carrots
- Roasted Asparagus
- 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

BEVERAGES

- **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** - \$75.00 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 Apple Cider** - \$60.00 per 3 gallons
- **Hot Chocolate** - \$60.00 per 3 gallons

DESSERTS

- **Assorted Cookies** - \$19.00 per dozen
- **Assorted Bars** - \$20.00 per dozen
- **Brownies** - \$20.00 per dozen
- **Rice Crispy Bars** - \$19.00 per dozen
- **M&M Bars** - \$21.00 per dozen



HORS D'OEUVRES



COLD HORS D'OEUVRES

Each platter is to serve 50

- **Charcuterie Board** - \$225.00
Served with Crackers and Sliced Grilled Baguettes
- **Cheese and Fruit Platter**- \$150.00
Served with Crackers
- **Vegetable Platter**- \$150.00
Served with Dill Dip
- **Fresh Fruit Platter** - \$250.00
- **Mediterranean Platter** - \$175.00
Served with Sliced Salami, Marinated Artichokes, Fresh Mozzarella, Roasted Peppers, Pickled Peppers, Hummus and Toasted Pita Chips
- **Soft Pretzels**- \$150.00
Served with a Beer Cheese Dip and Honey Mustard
- **Hummus Platter**- \$150.00
Garlic Hummus and Red Pepper Hummus served with Pita Chips and Celery and Carrot Sticks
- **Shrimp Cocktail**- \$200.00
Served with Lemon Wedges and Cocktail Sauce



HOT HORS D'OEUVRES

Price based on 50 servings

- **Glazed Chicken Kabob** - \$450.00
2 pieces per person
- **Boneless Chicken Bites** - \$380.00
6 oz. per person (approximately 4 pieces per person)
Flavors: BBQ, Buffalo Sauce, Thai Sweet Chili
- **Beef Satay** - \$300.00
2 pieces per person
Served with Szechuan sauce
- **BBQ Meatballs** - \$165.00
2 pieces per person
- **Fried Pork Potstickers** - \$200.00
3 pieces per person
- **Bacon Wrapped Chestnuts** - \$315.00
3 pieces per person
- **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
- **Vegetable Thai Potstickers** - \$200.00
2 pieces per person
Served with Apricot Soy Sauce
- **Cream Cheese Rangoon** - \$175.00
3 pieces per person
Served with Sweet Chili Sauce
- **Spanakopita** - \$210.00
2 pieces per person
Served with Cilantro Yogurt Sauce
- **Crab Cake** - \$325.00
1 per person
Served with Dijon Thyme Aioli
- **Bacon Wrapped Shrimp** - \$425.00
3 pieces
- **Crab Rangoon** - \$225.00
3 pieces
Served with Sweet Chili Sauce



DESSERTS



CAKES

Half Sheet Cakes - \$35.00

Full Sheet Cakes - \$70.00

- **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 - \$36.00 per dozen

- **Lemon Drop**
Lemon Cake Filled with Lemon Curd and Topped with Cream Cheese Frosting
- **Oreo**
Chocolate Cake with Oreo Cream Filling, Oreo Frosting, and Drizzled with Chocolate Sauce
- **Spice Cake**
Spice Cake with Cream Cheese Frosting

MINI DESSERTS

All Mini Desserts by the dozen

- **Mini Macaroons** - \$18.00
- **Chocolate Truffles** - \$20.00
- **Chocolate Chip Cannoli's** - \$24.00
- **Passion Fruit Tarts** - \$24.00
- **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

All Dessert Platters by the dozen

- **Assorted Cookies** - \$19.00
- **Assorted Bars** - \$20.00
- **Brownies** - \$20.00
- **Rice Crispy Bars** - \$19.00
- **M&M Bars** - \$21.00



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 BAR

\$100.00 minimum in sales per hour, not including bartenders and set up fee*

Host assumes all beverage charges based on charges accrued by guests

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:** Fully-stocked cash -operated bar with some complimentary beer, wine, and soda courtesy of the host. Guest to pay for mixed drinks on individual basis. 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 OPTIONS

Domestic Beer

Miller Lite
Coors Light

Craft Beer / Non Beer

Spotted Cow
Capital Amber
Fantasy Factory
Angry Orchard
White Claw Black Cherry

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.

