**DINNER MENU**

**CATERING**

**WISCONSIN UNION**

**CAMPUS EVENT SERVICES**

**PLANNED ENTREES**

Includes house salad, dinner rolls, plated entree of choice and coffee service. Minimum 20

<table>
<thead>
<tr>
<th>Entree</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Grilled chicken breast, wooded mushroom sauce, roasted potatoes, seasonal vegetables</td>
<td>20</td>
</tr>
<tr>
<td>Nueske’s bacon, smoked Gouda stuffed chicken, English sausage stuffing, fig sauce, jullienned vegetables</td>
<td>23</td>
</tr>
<tr>
<td>Lightly breaded farm-raised chicken, chardonnay sauce, red pepper puree, herb oil, Yukon mash, seasonal vegetable</td>
<td>25</td>
</tr>
<tr>
<td>Herbed pork, roasted garlic pan sauce, spiced squash with feta, seasonal vegetable</td>
<td>24</td>
</tr>
<tr>
<td>5oz Filet of beef, smoked sea salt, horseradish garlic butter, farro risotto, roasted mushrooms and leeks</td>
<td>36</td>
</tr>
<tr>
<td>Grilled sirloin steak, gorgonzola butter, potato straws, charred asparagus, Yukon mash</td>
<td>30</td>
</tr>
<tr>
<td>Beef short ribs, red wine demi, chive goat cheese polenta, seasonal vegetable</td>
<td>29</td>
</tr>
<tr>
<td>Sake salmon, sautéed spinach, cilantro rice, seasonal vegetable</td>
<td>27</td>
</tr>
<tr>
<td>Potato-fried walleye, brandy old fashioned rice, charred asparagus</td>
<td>32</td>
</tr>
<tr>
<td>Seared Wisconsin pheasant, lingonberry reduction, sweet potato hash, seasonal vegetable</td>
<td>33</td>
</tr>
<tr>
<td>Cheese ravioli, tomato vodka sauce, seasonal vegetable</td>
<td>20</td>
</tr>
<tr>
<td>Spaghetti squash nest, risotto cakes, grilled vegetable ratatouille</td>
<td>22</td>
</tr>
<tr>
<td>Mushroom ragout, chive goat cheese polenta, roasted root vegetable</td>
<td>22</td>
</tr>
<tr>
<td>Grilled vegetable stack, polenta, sautéed spinach, tomato buffalo mozzarella, balsamic glaze, cilantro lime crème fraîche</td>
<td>26</td>
</tr>
</tbody>
</table>

**Duo Plate** 50

Incorporates two selections from below and one of any salad course selection. Only available as a duo plate.

<table>
<thead>
<tr>
<th>Duo Plate</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Blackened sockeye salmon, risotto cake, grapefruit buerre blanc, citrus kale slaw</td>
<td></td>
</tr>
<tr>
<td>Grilled halibut, fried potato, curry cream sauce</td>
<td></td>
</tr>
<tr>
<td>Seared duck medallions, red wine demi, sweet potato hash</td>
<td></td>
</tr>
<tr>
<td>Petite beef filet, garlic horseradish butter, roasted mushrooms and leeks</td>
<td></td>
</tr>
<tr>
<td>Crab cake, microgreens, lemon remoulade</td>
<td></td>
</tr>
<tr>
<td>Grilled jumbo prawns, lemon basil oil, herb vegetable spring roll, chili sauce</td>
<td></td>
</tr>
</tbody>
</table>

**PLAN YOUR EVENT TODAY!** **UNION.WISC.EDU/CATERING**
DINNER MENU

COURSE OPTIONS

Salad
Greens, parmesan, croutons, Union balsamic – House
Greens, tomato, red onion, carrot, cucumbers, Union balsamic  2
Iceburg wedge, Nueske's bacon, tomato, Roquefort, house-made French  5

Greens, pomegranate, feta, hazelnut champagne pear vinaigrette  3
Watermelon feta salad, fresh herbs, serrano chili vinaigrette  5
Baby romaine, toasted almonds, panko fried chevre, blueberry vinaigrette  5

Soup
Squash bisque  6
Chipotle sweet potato  6
Tomato basil bisque  6

Potato and leek  6
Chilled gazpacho  6
Chilled avocado melon soup  6

Choice
Discuss pricing with event planner
Crab cake
Antipasto small plate
Halibut ceviche

Tuna tartar
Custom apéritif
Custom digestif

Dessert
Flourless chocolate espresso torte, cinnamon whipped cream  5
Chocolate, espresso and vanilla bean mousse, champagne whipped cream  5
Black rice pudding, sweet coconut milk, pistachio  5

Cheesecake, fresh berries, coulis  5
Fudge bottom pie  4
Apple pie, caramel, a la mode  7

Beverage Service
Iced tea and milk  2

Soft drink  2
Wine service with dinner, please ask your event planner
Includes dinner rolls and coffee station minimum 20

**DELICIOSO** 25
Caesar salad
Antipasti board
Potato gnocchi, Italian sausage, basil marinara
Cheese ravioli, tomato vodka sauce
Italian vegetable
Toasted garlic bread

**FARMHOUSE** 27
Chopped romaine, dried cranberries, gorgonzola, cranberry vinaigrette
Squash bisque
Wisconsin cheeses, meat charcuterie, local mustards
Bourbon turkey
Goat cheese chive polenta, mushroom ragout
Garlic mash
Seasonal vegetable

**SUSTAINABLE TABLE** 28
Mixed greens with herbed grapefruit dressing
Chilled gazpacho
Watermelon feta salad with serrano vinaigrette
Spiced squash, feta, fresh herbs
Grilled marinated vegetable board, quinoa, polenta balsamic glaze
Farro risotto
Seasonal vegetable

**GLOBAL** 28
Spinach, strawberry, shaved red onion, sweet sesame dressing
Vegetables, dips, spreads, pita bread
Chicken tikka masala
Saké salmon
Jerk tofu
Basmati rice
Stir-fried vegetables
BUFFETS

Includes dinner rolls and coffee station minimum 20

PERFECT PICNIC 30
Watermelon feta salad, serrano vinaigrette
Marinated grilled vegetable pasta salad
BBQ quinoa salad
Klements brats, condiments
Roasted BBQ chicken
Black bean burgers, chipotle aioli
Grilled corn on the cob (seasonal)
Seasoned lattice fries

CHEF TABLE 35
Mixed greens, pomegranate, roasted hazelnut, champagne pear vinaigrette
Grilled vegetable radiatore salad
Pineapple citrus salad
Blackened salmon, grapefruit kale slaw
Charred sirloin, gorgonzola butter
Spiced squash, feta, fresh herbs
Grilled marinated vegetable board, quinoa, polenta, balsamic glaze

TOP SHELF 50
Mixed greens, poached pear, pomegranate, roasted hazelnut, champagne pear vinaigrette
Herbed salad, crab cakes, remoulade
Sliced tenderloin, shallot port reduction
Grilled jumbo shrimp, lemon basil oil
Spaghetti squash, risotto cake, grilled vegetable ratatouille
Yukon mash
Charred asparagus, lemon
Roasted mushroom and leeks

Beverage Service
Iced tea and milk 2
Soft drink 2
Wine service with dinner, please ask your event planner

If you’re interested in coffee service at your dining table please contact your event planner for details.

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