STATIONS MENU

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CATERING
WISCONSIN UNION

Tabled Selections

Stations $12 per person
minimum 20

Platters and Boards
Marinated grilled vegetable board, polenta, quinoa
Fresh fruit kabobs, honey yogurt dip, brie, basil berry salad
Wisconsin cheese, artisanal sausage board

Terrace Nights
Mini burgers
Mini beer brats
Grilled corn on the cob (seasonal)
Fresh popped popcorn

Farm Fresh
Vegetable garden, assorted salts and oils
Seasonal greens, with herbed grapefruit dressing
Street fruit salad, chili lime accompaniments
Gazpacho shooters

Bars $10 per person
minimum 20

Interactive Poletna Bar
Chef prepared creamy polenta on wooden boards
Grilled marinated vegetables, balsamic glaze

Tater Tot Bar
Tater tots
Pork carnitas, fire braised chicken
Pickled red onion, cilantro, fresh jalapeno, diced tomato, lime
Queso fresco, cilantro lime crème fraîche

Italian
Marinated antipasti platter
Marinara meatballs, grilled vegetable ratatouille, asiago
Caprese salad
Focaccia, olive oil

Finger Foods
Boneless chicken wings, sauces
Maple-glazed bacon wrapped water chestnuts
Tomato basil tarts
Fig and goat cheese tarts

Interactive Carving
Bourbon turkey, knot rolls, apricot aioli, mustards
Falafel, pita bread, tzatziki, tomato, onion
Beef tenderloin available at market price

Arepas Bar
Handmade arepas
Fire-braised chicken, Kahlua pork
Pickled slaw, grilled pineapple, chimichurri, pico de gallo

Interactive Mashed Potato Bar
Garlic mash
Gravy, compound butters
Cheddar, sour cream, bacon, scallions, tomato

Plan your event today! union.wisc.edu/catering