DESSERT

Union Fudge Bottom Pie $3.75
Our signature classic! A graham cracker crust topped with rich, dark chocolate and filled with a smooth vanilla custard. Finished with whipped cream, more chocolate shavings and a fresh mint leaf.

Derby Pie $3.25
A delectable pecan and chocolate pie with a hint of bourbon.

Chocolate Layer Cake $3.25

Carrot Layer Cake $3.75

Cheesecake $4.25

Flavors include: Turtle, Plain or Raspberry Swirl

Mousse Filled Chocolate Cups $4.25
4 small edible chocolate cups filled with the Mousse of your choice - choose two flavors if you would like.

Mousse filling choices: Mocha, Chocolate, White Chocolate, Strawberry or Pumpkin.

Ginger Cream Cake Roll with Brandy Walnut Sauce $4.95

Lemon Poppy Pound Cake with Fresh Strawberries or Blueberry Wine Sauce $4.25

Espresso Mocha Torte $4.25
Topped with Cinnamon Whipped Cream and a Cinnamon Stick

Chocolate Dipped Strawberries $1.60 each

Gourmet Cookie Assortment $1.75/person
An assortment of homemade chewy cookies that include chocolate chip (no nuts), oatmeal raisin, white chocolate macadamia and double fudge. (Each serving consists of two cookies)

Small Sheet Cake (serves 25) $29.95
Large Sheet Cake (serves 75) $67.95
These moist and flavorful cakes are a great way to share the celebration with lots of your friends!

• Please choose from delicious Chocolate, Marble, Yellow, White, or Carrot Cake.

• Please specify Chocolate or Butter Cream frosting. (Carrot cake will be frosted with cream cheese frosting unless specified)

• Writing on cakes is limited to 18 characters (including blank spaces) on small sheet cakes and 36 spaces (including blank spaces) on large sheet cakes (due to space limitations). To save space, consider abbreviating! For example, change ‘Congratulations!’ to ‘Congrats!’

• Writing on cakes is limited to ONE color choice: red, blue, yellow, green, white or brown

• All cakes will come decorated with red roses and green leaves in the upper left and right hand corners

• If your cake decorating needs are beyond what we offer, we would be happy to cut your cake of choice for $.35 per person, multiplied by your guest count.

• If your cake has writing, please let your reservationist know when you would like us to cut it for you!

World Famous Babcock Ice Cream $4.25
As rich and creamy as it gets! Two scoops of any one flavor. Please see guidelines on ordering and choices listed below.**

Babcock Ice Cream served a la mode $2.00
atop any of our other desserts.

Sundae Bar featuring Babcock Ice Cream $6.95
Top off your ice cream with your choice of hot toppings, whipped cream, cherries and chopped peanuts. Please see ordering guidelines below. **
**Dessert Buffet Options**

Option 1- Choose one each from A, B and C- $5.95 /person. (Available for groups with 20 or more guests.)

Option 2- Choose two from A, two from B and one from C- $7.50 /person. (Available for groups with 50 or more guests.)

*Add a gourmet coffee station to either option for $2.50/person. Includes brewed regular and decaf coffee and tea with flavored syrups, whipped cream, cinnamon and cocoa powder.

*May contain nuts

^ available seasonally, please ask your reservationist if it is available for your function

A
- Lemon Bar Bites
- Pumpkin Bar Bites
- Cranberry Bar Bites*
- Pecan Bar Bites*
- Frosted Brownie Bites*
- Assorted Gourmet Cookies*
- 7 Layer Bars*
- Mexican Wedding Cookies*
- Chocolate Coconut Truffles*
- Blondie Brownie
- Coconut Macaroons
- Sugar Cookies

B
- Mousse Filled Chocolate Cups (choose from: mocha, white chocolate, pumpkin or strawberry)
- Fresh Fruit Display
- Layered Cakes (choose from: carrot, chocolate, German chocolate*, black forest or marble)
- Chocolate Dipped Strawberries
- Lemon Poppy Seed Pound Cake
- C
- Assorted Cheesecake Bites
- Pound Cake with Fresh Berries
- Sliced Pies (choose from Fudge Bottom, Derby*, Lemon or Lime Chiffon)
- Individual Fresh Fruit Tart
- Gingered Cream Cake Roll with Brandy Walnut Sauce*
- Chocolate Espresso Torte
- Shortbread Cookies

**Ice Cream Guidelines**

These guidelines are applicable for either buffet or served dining options.

- Under 50 people---choice of one flavor
- Over 50 people--choice of two flavors (maximum)

- If the event is a seated, served event over 50 people, and you choose two flavors, please specify during the time of your guarantee how many guests will be having flavor #1 and how many guests will be having flavor #2. Additionally, please indicate on place cards, which guest will be having which flavor so the wait staff will be able to serve your guests appropriately.

For a buffet situation, you do not need to specify how much of a particular flavor, as we will simply order 50% of flavor 1 and 50% of flavor 2.

If your party is less than 50 people, we would be happy to provide the choice of two flavors for an additional $40.00 surcharge.
The cut off for scooped and served ice cream will be 300. We can offer pre-scooped cups for larger groups. (Vanilla, chocolate, chocolate chip and strawberry only.)

Here are the flavors that are available from Babcock Dairy on a monthly basis:

We cannot guarantee the availability of a particular flavor; substitutions may be made if necessary.

Sundae Bar Guidelines

• There is a 30 person minimum for Sundae bars. We would be happy to provide a Sundae bar for groups under 30 people for an additional $100.00 dollars.

• Events under 100 people receive a choice of two flavors and choice of two toppings *Events over 100 people receive three flavors and choice of three toppings

Available topping flavors are hot fudge, hot caramel, hot butterscotch, raspberry and strawberry.

All sundae bars also include whipped cream, cherries, and chopped peanuts.

• If your event is under 100 people and you would like to choose a third flavor, we would be happy to provide this to you for an additional $50.00

• All sundae bars will be served using high quality disposable ware. China service may be used for an additional $1.00 per person. Please consult your event planner for more details.

• All ice cream is hand scooped by staff.

• Sundae Bars for Out of Building events is subject to prior approval by Wisconsin Union Catering as appropriate refrigeration is needed.

• Extra toppings are available for 50¢ extra per person.

Off Premise Caterings

Most menu items can be catered off-premise. The sponsor, however,

must provide tables and chairs as well as a food staging area with running water and electricity.

WI Union Catering provides china ($3.00 per person for receptions, $4.00 per person for buffet dinners, $5.50 per person for full plated dinners), linens, and service.

There will be a $35.00 delivery fee for ‘on-campus’ deliveries. Please consult your event planner for ‘off-campus’ delivery fee.

Ice Cream
Butter Pecan
Vanilla
Chocolate
Strawberry
Chocolate Peanut Butter
Mint
Chocolate Chip Cookie Dough
Orange Custard with Chocolate Chips
Sherbet
Orange
Lemon
Lime
Raspberry
Frozen Yogurt
Vanilla
Strawberry
Raspberry
Chocolate
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