



DINNER MENU

PLATED ENTRÉES

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

Select 2 entrée choices. Additional entree selection available for \$2 per guest count. *Vegetarian count not listed as an entrée choice must be less than 20% of total ordered meals or an additional entrée fee will be added.

20 person minimum

Grilled chicken breast, wooded mushroom sauce, herbed mashed red potatoes, seasonal veg | 30

Harissa chicken, sesame soy sauce, lemon gastrique, saffron rice, grilled zucchini, herb oil | 30

Lightly breaded farm-raised chicken, chardonnay sauce, red pepper puree, herb oil, garlic mashed potatoes, seasonal veg | 38

Herbed pork, roasted garlic pan sauce, garlic mashed potatoes, seasonal veg | 35

Glazed sirloin, horseradish cream, honey roasted petite carrots, herbed mashed red potatoes | 45

Beef short ribs, red wine demi, garlic gruyere mashed potatoes, seasonal veg | 50

Beef filet, au poivre, tomato confit, grilled zucchini, parsnip, Cauliflower, parsnip mashed potatoes | 58

Sake salmon, saffron rice, seasonal veg | 40

Seared salmon, lemon cream sauce, braised French lentils, roasted carrots | 40

Panko crusted, pan fried cod, cheddar hash browns, garlic green beans, tartar, lemon | 40

Braised French lentils, harissa carrots, grilled zucchini, herb oil, red pepper puree | 28

Miso penne, roasted mushrooms, tomato confit, lemon zest | 28

Cheese ravioli, marinara, grilled vegetable ratatouille | 28

**Vegetarian entrée under 20% will be Chef's choice*

Inquire with your event planner about wine service with dinner

Salad Enhancement

Mixed greens, tomato, carrot, cucumbers, Union balsamic and ranch | House

Spring mix, beets, red onion, goat cheese pepitas, balsamic | 4

Spinach, arugula, pomegranate seeds, feta, pickled red onion, apple shallot vinaigrette | 5

Dessert

Apple pie, caramel | 6

Cheesecake, fresh berries, coulis | 6

Flourless chocolate espresso torte, whipped cream, caramel | 6

Fudge bottom pie | 6

DINNER MENU



BUFFETS

Includes compostable plates, napkins, and cutlery

Includes choice of assorted cold beverages
or coffee station
Minimum 20

DELICIOSO | 32

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

DELECTABLE | 38

Mixed greens with herbed grapefruit dressing
Watermelon feta salad with serrano vinaigrette
Chilled gazpacho
Blackened salmon, lemon cream sauce
Grilled vegetable board, balsamic glaze
Risotto cakes, grilled vegetable ratatouille
Seasonal vegetable

PERFECT PICNIC | 34

Mixed greens, balsamic and ranch
Watermelon feta salad, serrano vinaigrette
Marinated grilled vegetable pasta
Corn and avocado salad
Fire-braised chicken sandwiches
Varsity Meats pulled pork
Buns, slaw, pickles and mustards
Roasted BBQ chicken
Red potato salad, fresh herbs, vinaigrette

GLOBAL | 34

Vegetables, dips, spreads, pita chips
Sesame, strawberry spinach salad
Sake salmon
Chicken tikka masala
Jerk fried tofu, chimichurri
Basmati rice
Naan

China and Silverware

Catering services in Memorial Union and Union South include high quality disposable service ware (with the exception of plated meals). Below is the per person fee to replace disposable service ware with China, silverware wrapped in linen napkins and water glasses at tables

Appetizer receptions | 3

Buffet meals | 5

PLAN YOUR EVENT TODAY! UNION.WISC.EDU/CATERING