



LUNCH MENU

CREATE YOUR OWN

Includes compostable plates, napkins and cutlery

Sandwich Buffet \$15 per person

Choose four total selections. Each meal includes a cookie and assorted cold beverages

Minimum 20

SANDWICHES

Smoked turkey, spring mix, tomato spread, Havarti, croissant

Roast beef, garlic aioli, white cheddar, multigrain bread

Italian meats & cheeses on ciabatta hoagie with zesty mayo

Ham, Swiss, Dijon aioli, spring mix, rye bread

Chimichurri tofu, mixed greens, Cuban bread

*Gluten free sandwiches available upon request

Chicken, tomato, spring mix, butternut squash spread, croissant

Chicken, white cheddar, garlic aioli, cranberry wild rice bread

Smoked turkey, white cheddar, bacon, tomato aioli, multigrain bread

Butternut squash spread, grilled vegetables, greens, whole wheat tortilla

SIDE SALADS

Mixed greens, vinaigrette

Grilled vegetable pasta salad

Fresh fruit salad

Red potato salad, fresh herbs, vinaigrette

SOUPS

Tomato basil bisque

Mushroom and barley

Squash bisque

Curry tomato lentil

Chilled gazpacho

ENHANCEMENTS

Kettle chips.....\$2

Mixed greens, balsamic.....\$3

Soup.....\$5

Coffee station - Regular house

brewed coffee.....\$3

BOXED LUNCHES - \$15

Minimum 20

Choose up to 3 sandwich selections and one side salad selection per event. Boxed lunches will include your selections, kettle chips, chocolate chip cookie and assorted cold beverages. Boxed lunches for off-premise events will be delivered as a drop off service.

LUNCH MENU



BUFFETS

Includes compostable plates, napkins and cutlery

Includes a cookie and assorted cold beverages.

Minimum 20

BREESE\$15

- I. Mixed greens, balsamic and ranch
Halal chicken Shawarma
Saffron rice
Falafel
Naan
Pickled vegetables, tzatziki, tahini sauce

- II. Mixed greens, balsamic and ranch
Penne pasta
Halal Meatballs
Garden vegetable marinara
Garlic bread

FRANCES\$17

- I. Mixed greens, balsamic and ranch
Chilled chicken strips
Marinated portobello mushrooms
Hard-boiled eggs
Salad bar accompaniments
Seasonal fresh fruit

LINDEN\$19

- I. **Choice of: *Citrus Seasoned Chicken Asada or Beef Barbacoa***
Mixed greens, avocado ranch
Flour tortillas
Brazilian black beans
Cilantro lime rice
Shredded cheddar
Shredded Lettuce
Pico de gallo, salsa verde, sour cream
Corn tortilla chips

- III. Mixed greens, balsamic and ranch
Chicken tikka masala
Chana masala
Basmati rice
Naan

- IV. **Choice of grilled chicken: Chipotle BBQ, honey Dijon, or blackened**
Mixed greens, balsamic and ranch
Lettuce, tomato and onion tray
Kettle chips
Brioche buns

- II. Mixed greens, balsamic and ranch
Cucumber salad
Vegetarian potstickers
Mandarin chicken
Teriyaki tofu
Garlic green beans
White rice

- II. **Choice of: Klement's beer brats, burgers or fire braised chicken with BBQ sauces**
Mixed greens, balsamic and ranch
Grilled vegetable pasta salad
Fruit salad
Seasoned house fried chips
Buns and condiments

*Vegetarian protein provided for specified guest count

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LUNCH MENU

BUFFETS

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Minimum 20

PARK\$21

- I. Mixed greens, avocado ranch
- Tequila lime chicken
- Chimichurri grilled flank steak
- Brazilian black beans and rice
- Corn and avocado salad
- Watermelon feta salad
- Corn tortilla chips
- Pico de gallo

- II. Mixed greens, serrano vinaigrette
- Salad bar accompaniments:
 - Red onion, cucumber, shredded carrot, bell pepper, croutons
 - Pineapple, Tajin
 - Blackened salmon, lemon cream sauce
 - Jerk fried tofu, chimichurri
 - Roasted baby red potatoes

STATE\$30

- I. Choice of two chilled selections:
 - Herbed chicken, BBQ aioli
 - White wine poached salmon, cucumber yogurt sauce
 - Shaved tenderloin, horseradish sour cream
 - Jerk-marinated tofu, fresh herbs

- II. Mixed greens, herbed grapefruit vinaigrette
- Seared salmon citrus cream sauce
- Lemon garlic shrimp
- Fresh sliced fruit, montamore, berries
- Grilled marinated vegetable board
- Risotto cakes, marinara, veg ratatouille

Includes:

- Mixed greens, balsamic and ranch
- Fresh sliced fruit Montamore, berries
- Grilled vegetable pasta salad
- Lettuce, tomato, onion, brioche

Plated lunch options are available upon request, please contact your event planner for details.

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