

PERFECT FOR YOUR EVENTS

BREAKFAST MENU

BUILD YOUR OWN BREAKFAST

*Includes 90 minutes of service, compostable plates, napkins and cutlery. Minimum 20
Replace service ware with china plates and silverware wraps for \$8 per person*

MORNING STARTER | \$14

Choice of 2 bakery options from below. Assorted Greek yogurts, regular house brewed coffee, hot water, assorted teas and bottled juices

BADGER BREAKFAST | \$18

Choice of 1 bakery, 1 egg, and 1 potato option from below. Assorted Greek yogurts, regular house brewed coffee, hot water, assorted teas and bottled juices

BAKERY

Bagels, cream cheese
Coffee cakes
Donuts
Mini muffins
Scones
Glazed croissants
Mini breakfast pastries
Wisconsin kringle
Cinnamon rolls

EGGS

Plain scrambled
Cheesy scrambled

POTATOES

Hashbrowns
Roasted red potatoes

ENHANCEMENTS

Additional bakery items | \$5
Granola bars | \$3
Whole fruit | \$3
Hard-boiled eggs | \$3
Bacon | \$4
Sausage links | \$4
Chicken sausage | \$4
Oatmeal and berries | \$6
Maple syrup, butter, brown sugar, milk
French toast | \$4
Fruit and berry salad | \$5
Kiwi, strawberries and blueberries
Protein & health bars | \$5
Assorted egg bites | \$5
Three cheese and cheddar bacon
Caramel overnight French toast | \$6
Breakfast burrito | \$6
Choice of: Bacon, egg, cheddar, red pepper •
Egg queso fresco, red pepper and black beans



WISCONSIN UNION
CATERING

BREAKFAST BUFFETS

*Buffets Includes 90 minutes of service, compostable plates, napkins and cutlery. Minimum 20
Replace service ware with china plates and silverware wraps for \$8 per person
Regular house brewed coffee, hot water with assorted tea*

SMOKED SALMON BUFFET | \$16

Smoked salmon, sliced tomatoes, whipped cream cheese, capers, red onions, chopped hard-boiled eggs, and lemon, assorted bagels, cream cheese

PARFAIT BUFFET | \$16

Choice of one: Hot egg bites • Hard-boiled eggs. Vanilla yogurt, granola, fresh berries, dried fruit, local honey, mini croissants with butter

BREAKFAST SANDWICH BUFFET | \$18

Warm English muffins, over-hard eggs, bacon, chicken sausage patty, tomato, sliced cheddar cheese and chive cream cheese, roasted red potatoes

GRIDDLE BUFFET | \$20

Choice of one: Pancakes • French toast. Choice of one: Bacon • Sausage • Chicken sausage. Scrambled eggs, fruit and berry salad, maple syrup, and butter

ELEVATED BUFFETS

*Buffets Includes 90 minutes of service, served on China plates with silverware wraps. Minimum 20
Regular house brewed coffee, hot water with assorted tea, and fresh organic juices
Not available for off premise events*

WINGRA | \$40

Citrus salad with kiwi and blood orange, chicken and cranberry sausage links, bacon and cheddar quiche, caramelized onion and goat cheese quiche, roasted red potatoes, mini pastries

MONONA | \$42

Antioxidant berry and mango salad, bacon and sausage brunch souffle, vegetable frittata, cheesy hash browns, smoked salmon with sliced tomatoes, whipped cream cheese, capers, red onions, chopped hard-boiled eggs, and lemon, assorted bagels, cream cheese, and chocolate covered strawberries

MENDOTA | \$45

Goat cheese and beet salad with shallot vinaigrette, fruit and berry salad, overnight caramel French toast, Sartori cheese board with compotes, prosciutto and olives, butternut squash quiche, bacon, sausage, roasted red potatoes, and Wisconsin kringles



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A LA CARTE AND BEVERAGES

Includes 90 minutes of service, compostable plates, napkins and cutlery.

BY THE DOZEN

Granola bars | \$36

Whole fruit | \$36

Hard-boiled eggs | \$36

Greek yogurts | \$48

Sweet bakery item | \$60

Mini muffins • Glazed croissants • Mini breakfast pastries • Cinnamon rolls • Lane's donuts •

Bagels with cream cheese • Assorted scones

Oatmeal and berries | \$72

Maple syrup, butter, brown sugar, milk

Bacon | \$48

Sausage links | \$48

Chicken sausage | \$48

French toast | \$60

Fruit salad | \$60

Protein & health bars | \$60

Breakfast burritos | \$72

Bacon, egg, cheddar, red pepper •

Egg queso fresco, red pepper and black beans

BY THE CAKE

24 Slices per cake

Blueberry coffee cake | \$48

Cinnamon streusel coffee cake | \$48

Wisconsin kringle | \$48

BEVERAGES BY THE GALLON

Hot water with assorted tea | \$30

Regular house brewed coffee | \$40

Decaf house brewed coffee | \$40

*Fresh squeezed orange juice | \$40

*Cranberry juice | \$40

*Iced Water | \$10

*ORGANICALLY CRAFTED BEVERAGES | \$35

Per gallon

Constructed beverages from roots, fruits, blossoms, and barks using time-honored methods, resulting in naturally flavorful, balanced drinks that satisfy your taste buds.

Pineapple passion fruit • Mango • Hibiscus • Unsweetened iced tea • Lemonade • Farmer's fruit punch, Mandarin cardamom • Strawberry dragon fruit • Peach

BEVERAGES BY THE CAN OR BOTTLE

Bottled water | \$2

Canned sodas | \$3

Pepsi, Diet Pepsi, Starry, Starry Zero Sugar, Mt Dew, Diet Mt Dew

Bottled juice | \$3

Orange, Apple, Cranberry

Sparkling water | \$3

Lemon, lime, plain and raspberry

Sunburst Sparkler | \$5

Caffeinated sparkling water with natural fruit juices made by Karben 4

**Not available for off premise events*



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