

PERFECT FOR YOUR EVENTS

APPETIZER MENU

PLATTERED & TABLED

*Includes 90 minutes of service, compostable plates, napkins and cutlery.
Replace service ware with china appetizer plates and silverware for \$5 per person
50 servings per order, see break menu for platters available in half orders*

FRESH FRUIT PLATTER | \$250

Pineapple, watermelon, cantaloupe, honeydew, grapes

FRUIT, CHEESE AND PROSCIUTTO | \$350

Sliced watermelon and pineapple, shaved prosciutto, Montamore cheese, fresh berries and Bruschettini

VEGETABLE CRUDITÉ | \$250

Cucumber, red pepper, carrots, tomato, grilled asparagus, dill dip, red pepper hummus, cilantro garlic dip, and pita chips

VEGETABLE ARRAY | \$275

Grilled asparagus, zucchini, parsnip, habanero pickled carrot, radish, yellow pepper, pickled red onion, purple cauliflower, ramp aioli, and red pepper hummus

BABCOCK CHEESE PLATTER | \$275

Choice of one: Summer sausage • Mixed olives. Smoked cheddar, jalapeno cheddar, Swiss, chive Monterey jack, marble Monterey, dried cherries, dried cranberries, dried apricots, strawberries, grapes, caramelized onion compote,

SARTORI CHEESE PLATTER | \$325

Merlot, balsamic, black pepper and espresso Bella Vitano Sartori cheeses, sliced prosciutto, tangerine chili olives, strawberries, grapes, strawberry balsamic compote, grapes and Bruschettini

ANTIPASTO PLATTER | \$275

Grilled asparagus, pickled sweet peppadews, fire roasted tomatoes and artichokes, Babcock jalapeno cheddar, balsamic cipollini onions, summer sausage

GRILLED VEGETABLE PLATTER | \$325

Grilled marinated vegetables, balsamic glaze

Not available for off premise events

BRUSCHETTA | \$175

Feta artichoke dip, Italian tomato relish, olive tapenade, Bruschettini

SMOKED SALMON PLATTER | \$275

Smoked salmon side, capers, red onion, cream cheese, lemon and Italian Bruschettini crostini

NACHO BAR | \$250

Choice of one meat: Salsa verde chicken • Taco beef. Brazilian black beans, queso, salsa, sour cream, jalapeños, pico de gallo, and house fried corn tortilla chips



WISCONSIN UNION
CATERING

HORS D'OEUVRES

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

Replace service ware with China appetizer plates and silverware for \$5 per person

50 servings per order, two pieces per serving, half orders available with one selection per category

2 flavor selections per category

STUFFED | \$300

Maple glazed bacon wrapped water chestnuts • Vegetable fried spring rolls with sweet chili sauce •
Vegetable potsticker with sweet chili & teriyaki • Pork potsticker, sweet chili & teriyaki •
Vegetable samosas with tamarind chutney • Beef empanadas with chimichurri

MEATBALLS | \$100

Cherry BBQ • Marinara • Mushroom Madeira • Gochujang • Tuscan Cream • Maple Bourbon

TART SHELLS | \$200

Artichoke and Boursin • Goat cheese and fig • Spinach and feta • Tomato, basil mozzarella

CHEESE | \$325

Fried cheese curds with ketchup & ranch • Parmesan crusted goat cheese stuffed peppadew •
Fresh cheese curds • Pretzel bites with beer cheese

SLIDERS | \$400

Fire braised chicken with BBQ sauces & pickles • Varsity Meats pulled pork with slaw, mustards & pickles •
Cheeseburger sliders with pickled red onion & condiments • Falafel with pickled vegetables, naan & tzatziki •
Heritage Farms mini brats with condiments

FRIED CHICKEN | \$300

Includes ranch, BBQ and buffalo sauce

Boneless wings • Chicken tenders • Breaded chicken drummies

DEVEILED EGGS | \$200

Classic • BLT • Curry • Truffle parmesan

SURF & TURF | \$400

Grilled lemon butter shrimp with cocktail sauce • Coconut shrimp with sweet chili sauce •
Fried tavern cod with tartar sauce & lemon • Mini beef wellington with port demi •
Beef tenderloin, caramelized onion and horseradish cream crostini

SWEETS | \$375

Fruit kabobs with chocolate sauce • Chocolate covered strawberries •
Brownies • Assorted macarons • Assorted cookies • Lemon bars • Petit
fours



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