

PERFECT FOR PYLE CENTER EVENTS

DINNER MENU

PLATED ENTRÉES

Select 2 entrée choices. An additional entrée selection is available for $2 per person, per total guest count
Vegetarian count not listed as an entrée must be less than 20% of total ordered meals or an additional entrée fee will be added
Available in lounge spaces only
Includes house salad, dinner rolls, plated entrée of choice and choice of served coffee or coffee station
Priced per person. Minimum 20

CHICKEN

Grilled chicken breast, wooded mushroom sauce, herbed mashed red potatoes, seasonal veg | $32

Harissa chicken, tahini soy sauce, lemon gastrique, saffron rice, grilled zucchini with herb oil | $32

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

BEEF

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

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

Beef filet, au poivre, tomato confit, cauliflower and parsnip mashed potatoes, grilled zucchini with herb oil | $58

PORK

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

SEAFOOD

Sake salmon, cilantro lime rice, seasonal veg | $40

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

Panko crusted, pan fried cod, garlic green beans, sour cream hash browns, tartar, lemon | $40

VEGETARIAN

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

Cheese ravioli, marinara, grilled vegetable ratatouille | $28

Braised French lentils, harissa carrots, grilled zucchini, herb oil, red pepper puree (vegan) | $28

PLATED DESSERTS | $8

Desserts can be pre-set or served. One selection per meal service:
Fudge bottom pie • Apple pie with caramel and whipped cream • Cheesecake with fresh berries and coulis • Flourless espresso torte, caramel and whipped cream

WISCONSIN UNION CATERING

BUFFETS

Buffets Includes 2 hours of service, compostable plates, napkins and cutlery
Available in lounge spaces only
Choice of assorted cold beverages or coffee station with iced water
Priced per person. Minimum 20

DELICIOSO | $32

Caesar salad, antipasto salad, halal chicken and beef marinara meatballs, grilled chicken, roasted mushrooms, vegetable marinara, miso cream sauce, penne pasta, Italian vegetable, garlic breadsticks

PERFECT PICINIC | $34

Garden salad with balsamic and ranch, harissa tofu salad with pomegranate vinaigrette, antioxidant fruit and berry salad, marinated grilled vegetable pasta salad, Fox Heritage Farm's grilled mini beer brats, roasted BBQ chicken, house made potato chips with French onion dip

GLOBAL | $38

Strawberry spinach salad with red onion and poppy seed vinaigrette, vegetable array with ramp aioli and red pepper hummus, fresh tropical fruit salad, sake salmon, tandoori chicken, jerk fried tofu with chimichurri, basmati rice, naan

DELECTABLE | $45

Mixed greens, goat cheese, beet salad with balsamic vinaigrette, pesto pasta salad with asparagus and tomato, sirloin steak with demi glaze, blackened salmon with lemon cream sauce, herbed roasted baby red potatoes, zucchini with ramp oil

CREATE YOUR OWN DINNER BUFFET

Buffets Includes 2 hours of service, dinner rolls and a coffee station
Served on china plates, silverware wraps with water glasses and carafes. Minimum 20
Includes 1 salad, 1 vegetable side, 1 starch side, 2 desserts and option of 2 or 3 entrées

2 Entrées | $55 3 Entrées | $70

SALAD

Spring mix, roasted beets, red onion, goat cheese, sunflower seeds with balsamic • Spinach, arugula, pomegranate seeds, feta, pickled red onion with apple shallot vinaigrette • Mixed greens, tomato, carrot, cucumbers, Union balsamic and ranch • Kale and red romaine Caesar salad with parmesan and croutons

VEGETABLE SIDES

Local seasonal vegetables • Honey roasted petite carrots • Harissa carrots • Garlic green beans • Grilled zucchini with herb oil • Garlic butter carrots

STARCH SIDES

Garlic mashed potatoes • Herbed mashed red potatoes • Saffron rice • Cilantro lime rice • Creamy sour cream hash browns • Garlic gruyere mashed potatoes • Roasted red potatoes

ENTREES

Grilled chicken, wooded mushroom sauce • Lightly breaded farm-raised chicken, chardonnay sauce red pepper puree, herb oil • Harissa chicken with tahini soy sauce and lemon gastrique Herbed pork, roasted garlic pan sauce • Glazed sirloin, horseradish cream • Seared salmon, lemon cream sauce • Panko crusted pan-fried cod with lemon and tartar • Sake salmon • Miso penne, roasted mushrooms, tomato confit, lemon zest • Cheese ravioli, marinara and grilled vegetables • French braised lentils with red pepper coulis, herb oil

DESSERTS

Apple pie, caramel, whipped cream • Cheesecake, berries, coulis • Fudge bottom pie • Chocolate covered strawberries • Flourless chocolate espresso torte, whipped cream, caramel