

PERFECT FOR YOUR EVENTS

APPETIZER MENU

PLATTERED & TABLED

Includes 2 hours 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 CRUDITÈ | $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, crackers

SARTORI CHEESE PLATTER | $325
Merlot, balsamic, black pepper and espresso Bella Vitano Sartori cheeses, sliced prosciutto, tangerine green chili olives, strawberries, grapes, strawberry balsamic compote, grapes and Bruschettini

ANTIPASTO PLATTER | $275
Roasted tomatoes marinated fresh mozzarella balls, garlic herb Boursin, sweet and spicy peppers, cucumbers, habanero pickled carrots, cornichons, marinated white beans, garlic stuffed olives, Bruschettini

GRILLED VEGETABLE PLATTER | $325
Grilled marinated vegetables, polenta and balsamic glaze
Not available for off premise events

BUILD YOUR OWN BRUSCHETTA | $175
Feta artichoke dip, Italian tomato relish, olive tapenade, Bruschettini

SMOKED SALMON PLATTER | $275
Smoked salmon side, capers, red onion, whipped cream cheese, lemon and Italian Bruschettini crostini

NACHO BAR | $250
Choice of one meat: Salsa verde chicken • Taco beef. Brazilian black beans, queso, sour cream, jalapeños, pico de gallo, pineapple salsa, salsa, and house fried corn tortilla chips

WISCONSIN UNION CATERING

HORS D'OEUVRES

Includes 2 hours, 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

ALL BEEF 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 • Pretzel bites with beer cheese

BUILD YOUR OWN SLIDERS | $400

Fire braised chicken with BBQ sauce & pickles • Varsity Meats pulled pork with slaw, mustard & 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

DEVILED 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 • Build your own Beef tenderloin, caramelized onion, horseradish cream and crostini • Build your own Beef tenderloin, chimichurri, garlic aioli and crostini

SWEETS | $375

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