

PERFECT FOR YOUR EVENTS

BREAKFAST MENU

BUILD YOUR OWN BREAKFAST

Includes 2 hours 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 mini croissants
Mini Danish
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
Cranberry chicken sausage links | $4
Oatmeal and berries | $6
Maple syrup, butter, brown sugar
French toast | $4
Fruit and berry salad | $5
Kiwi, strawberries and blueberries
Protein & health bars | $5
Assorted egg bites | $4
Three cheese and cheddar bacon
Caramel overnight French toast | $6
Breakfast burrito | $6
Includes salsa and sour cream
Choice of: Bacon, egg, cheddar, red pepper •
Egg queso fresco, red pepper and black beans

WISCONSIN UNION
CATERING

BREAKFAST BUFFETS

Buffets Includes 2 hours 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, capers, red onions, chopped hard-boiled eggs, and lemon, assorted bagels, whipped cream cheeses, fruit and berry salad

PARFAIT BUFFET | $16

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

BREAKFAST SANDWICH BUFFET | $18

Warm English muffins, three cheese egg patty, 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 • Cranberry Chicken Sausage. Scrambled eggs, fruit and berry salad, maple syrup, and butter

ELEVATED BUFFETS

Buffets Includes 2 hours 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 Danishes

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 and olives, butternut squash quiche, bacon, cranberry chicken sausage links, roasted red potatoes, and Wisconsin kringle

À LA CARTE AND BEVERAGES

Includes 2 hours of service, compostable plates, napkins and cutlery.

BY THE DOZEN

Granola bars | $36

Whole fruit | $36

Hard-boiled eggs | $36

Greek yogurts | $48

Bakery item | $60

Mini muffins • Glazed croissants • Mini breakfast pastries • Cinnamon rolls • Lane's donuts • Mini Danish • 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 and berry salad | $60

Kiwi, strawberries and blueberries

Protein & health bars | $60

Breakfast burrito | $6

Includes salsa and sour cream
Choice of: Bacon, egg, cheddar, red pepper • Egg queso fresco, red pepper and black beans

Assorted egg bites | $48

Three cheese • cheddar bacon

BY THE CAKE

24 Slices per cake

Blueberry coffee cake | $48

Cinnamon streusel coffee cake | $48

Wisconsin kringle | $48

Not available for off premise events

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 • Hibiscus • Unsweetened iced tea • Lemonade • 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,

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

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