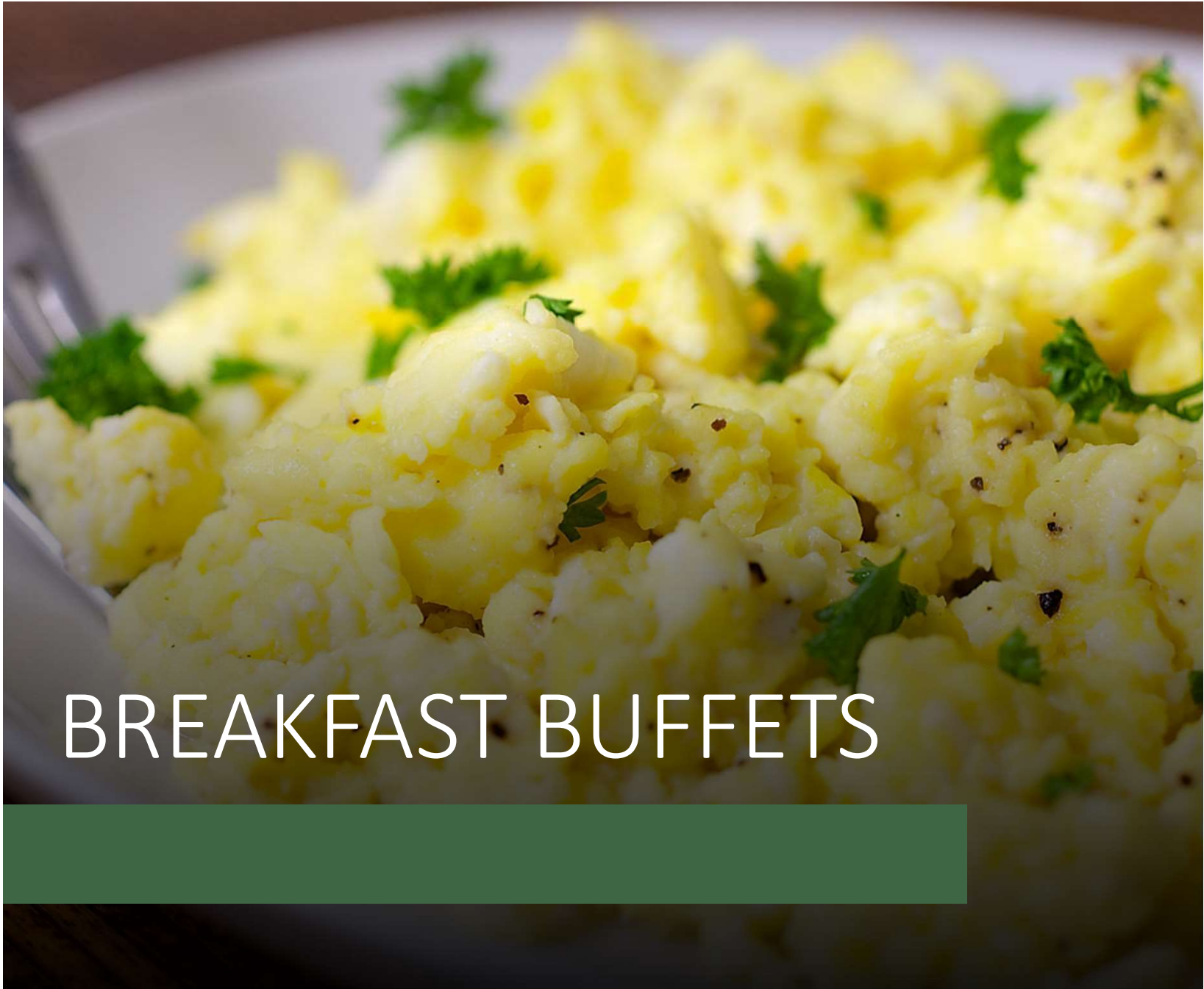




UW-Oshkosh
Fox Cities Campus

Catering Guide



BREAKFAST BUFFETS

BREAKFAST BUFFET

Breakfast Buffets

Breakfast Scramble

Scrambled eggs, hash browns and your choice of bacon or sausage links

\$11.25 per person

Titan Breakfast Scramble

Scrambled eggs, hash browns, French toast, maple syrup and your choice of bacon or sausage, seasonal fresh fruit and mini muffins.

\$14.99 per person

Buffets include coffee, decaf, ice water

All breakfast buffet served with high quality disposable plates, napkins and utensils.



A close-up photograph of several muffins in a woven basket. The muffins are of various types: one is a plain golden-brown muffin, another is a blueberry muffin with visible blueberries, and a third is a chocolate chip muffin with dark spots. The muffins are arranged in a cluster, with some in the foreground and others slightly behind. The lighting is warm and soft, highlighting the texture of the muffins. At the bottom of the image, there is a solid green horizontal bar.

BREAKFAST
ALA CARTE

BREAKFAST ALA CARTE

Cold Breakfast Ala Carte

Individual Fresh Fruit – per person
\$3.65 per person

Oranges and Bananas
\$1.50 each

Donut Hole Cups – 3 per order
\$1.75 per order

Mini Scones
\$1.50 each

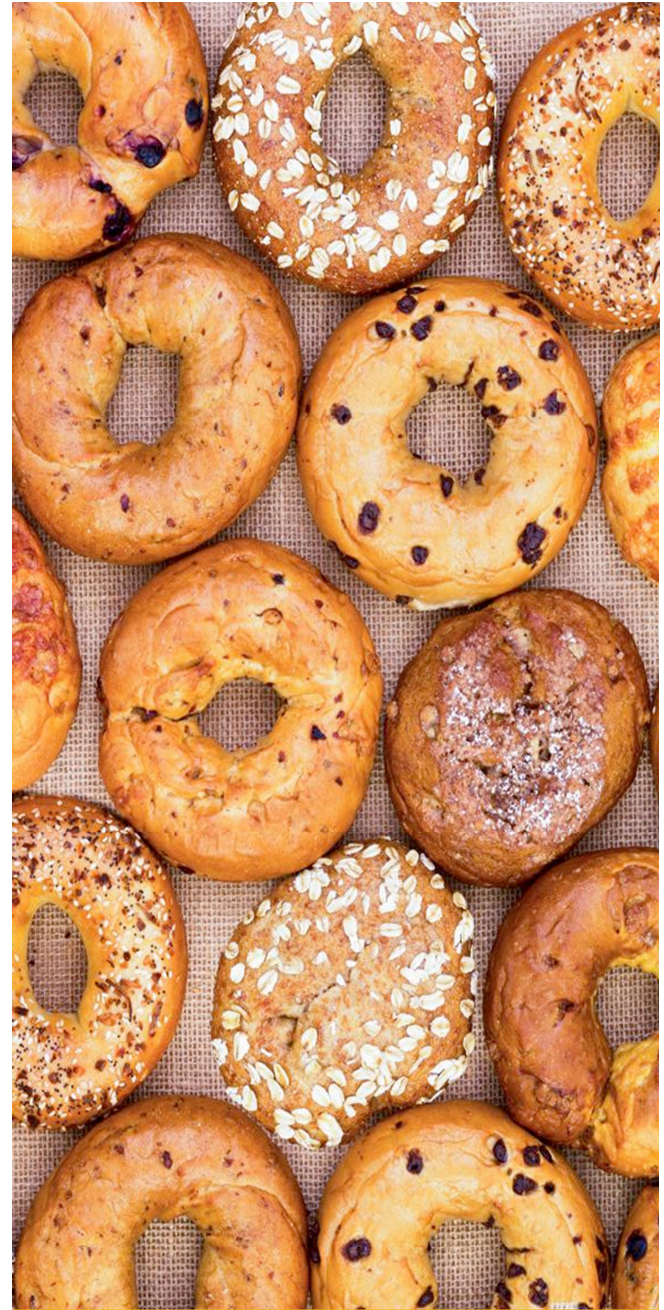
Mini Muffin
\$8.00 per dozen

Individually Wrapped Muffin
\$1.50 each

Bagel with Cream Cheese
\$2.25 each

Nutri-Grain Blueberry Breakfast Bar
\$1.60 each

Nature Valley Crunch Oat & Honey Granola Bar
\$1.95 each



BREAKFAST ALA CARTE

Breakfast Ala Carte Continued

Hot Breakfast Ala Cart

Individually Wrapped Breakfast Sandwiches
Egg, cheese and choice of bacon and ham on your
choice of croissant, bagel or English muffin
\$5.95 each





BEVERAGES

BEVERAGES

Bulk Beverages

Regular Coffee & Decaf Coffee
\$21.50 per gallon

Assorted Tea Bags with Hot Water
\$18.25 per gallon

Ice Water
\$5.00 per gallon

Served with disposable glasses and cups

Individual Beverages

Bottled Orange Juice
\$2.75 each

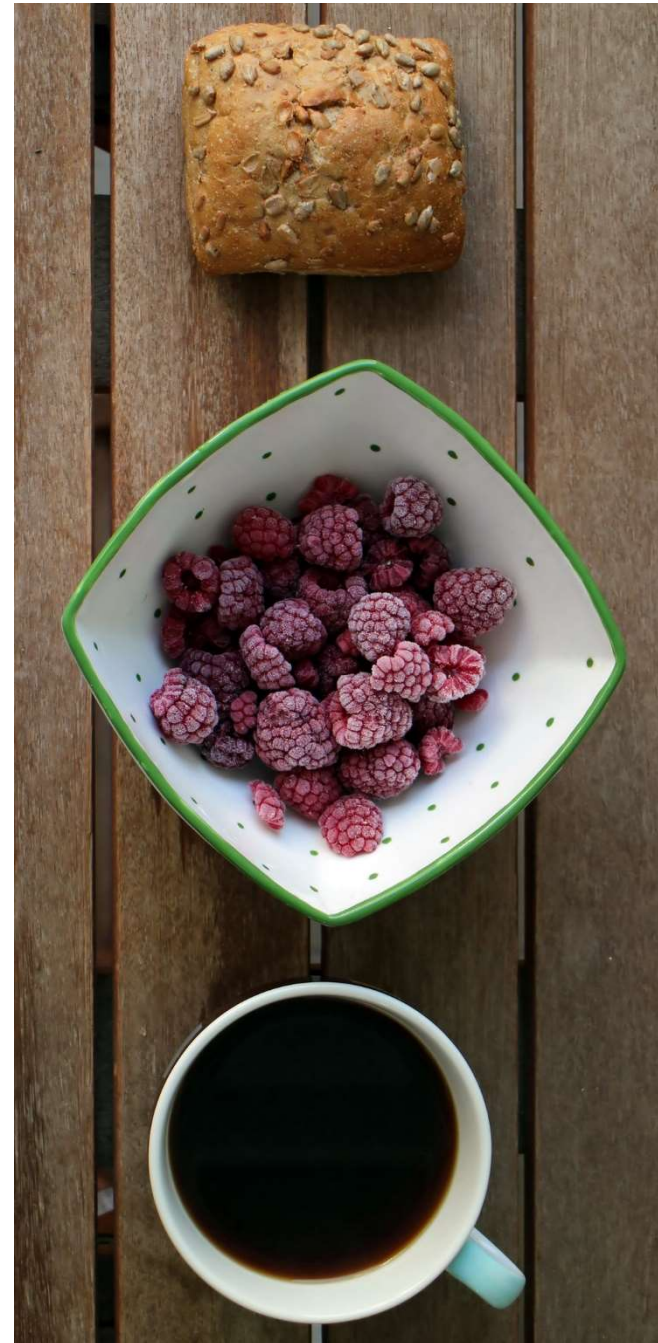
Bottled Apple Juice
\$2.75 each

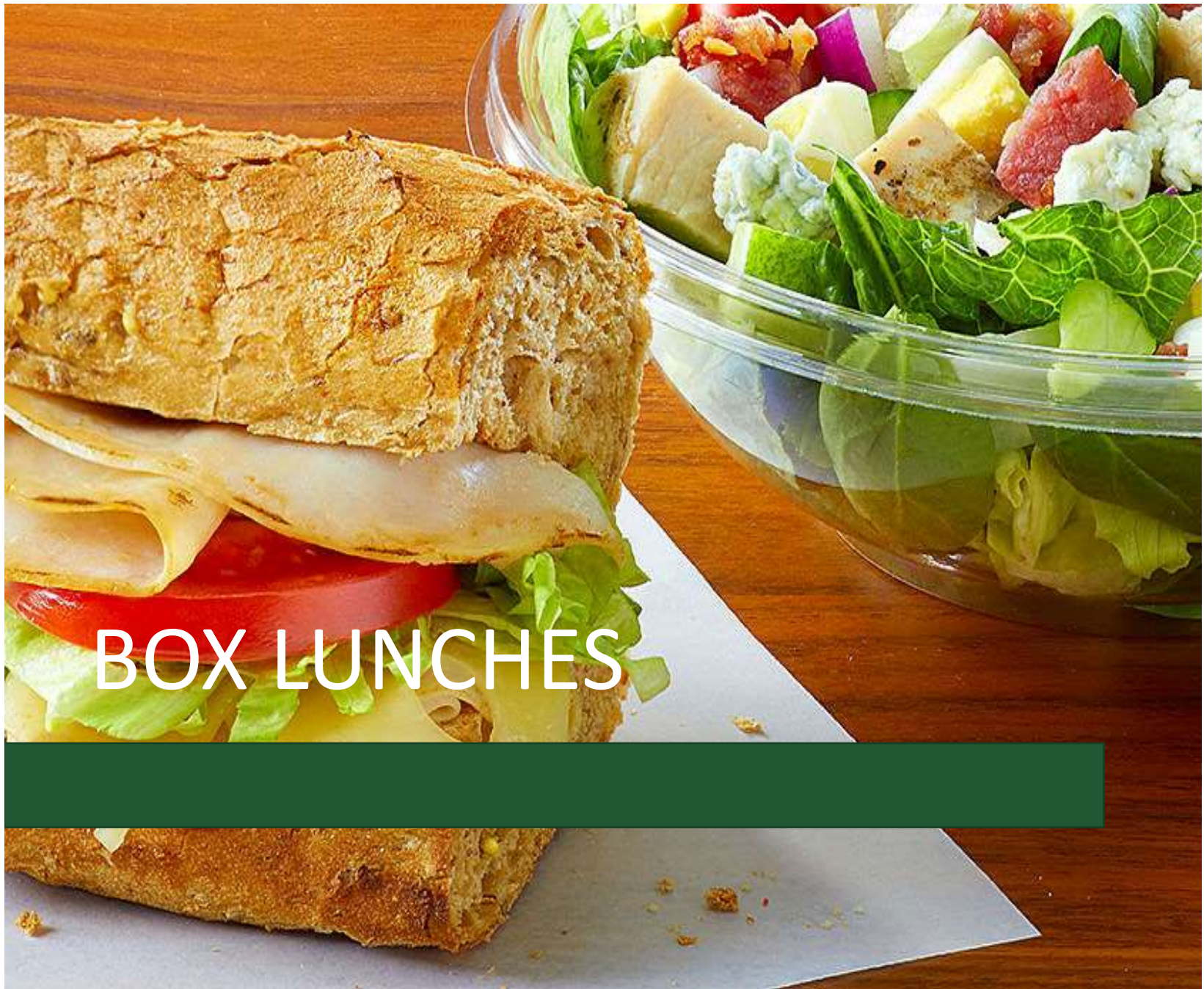
Bottled Cranberry Juice
\$2.75 each

Bottled Iced Tea
\$3.75 each

Bottled Water
\$1.25 each

Canned Soda
\$1.50 each





BOX LUNCHES

BOX SALADS

Fresh Box Salads

All box lunch salads include dinner roll, cookie and bottled water
\$12.95 each

Deluxe Garden Salad

Mixed greens, grape tomatoes, broccoli, red onions, cucumbers, carrots, radishes, red and green peppers, fresh mushrooms and choice of dressing

Chicken Caesar Salad

Romaine lettuce, grilled chicken, parmesan cheese, garlic croutons and Caesar dressing

California Cobb Salad

A west coast classic grilled chicken, avocado, bacon, tomato and sliced hard boiled eggs over mixed greens and choice of dressing

Classic Chef Salad

Fresh garden salad of mixed greens, Julienne sliced turkey and ham, grape tomatoes, sliced cucumbers, hard boiled eggs, shredded cheddar cheese, red onions, croutons and choice of dressing

A maximum mix of 3 different boxed sandwiches/salads per event.



BOX SANDWICHES

Box Sandwiches

Standard Box Sandwiches

Choose from a variety of meat and cheese options served on a French sub. Includes chips, cookie and bottled water.

\$11.25 each

Sandwiches Options

- Smoked Turkey Sandwich
- Roast Beef Sandwich
- Roasted Vegetable and Hummus Sandwich
- Baked Ham Sandwich

Cheeses Options

- Swiss
- Cheddar
- Provolone
- Pepper Jack

A maximum mix of 3 different boxed sandwiches/salads per event



DELUXE SANDWICHES

Deluxe Box Sandwiches

Choose from a variety of sandwiches. Includes fruit cup, chips, cookie and bottled water

\$12.95 each

Sandwiches Selections

Chicken Sandwich With Grapes

Chicken tossed with celery, red onions, grapes, mayonnaise, mustard, salt and pepper topped with lettuce and tomato

Roasted Turkey and Avocado BLT

Sliced roasted turkey, avocado, crispy bacon, lettuce, tomato and mayonnaise

Roast Beef and Swiss Sandwich

Roast beef, Swiss cheese, red onions, lettuce, tomato topped with side of mayo

Italian Sandwich

Ham, salami, provolone, lettuce, roasted red peppers, garlic aioli

Titan Club

Roasted turkey, baked ham, bacon, cheddar cheese, lettuce, tomato with a side of mayo

California Avocado Sandwich

Fresh avocado, provolone, red onion, lettuce, tomato topped with a dill sauce



DELUXE SANDWICHES

Deluxe Box Sandwiches Continued

Deluxe Sandwich Bread Options

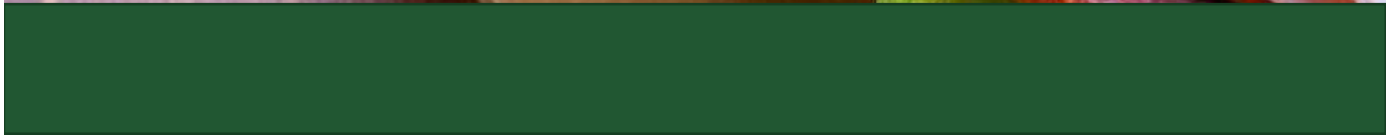
- French Roll
- Multi Grain Ciabattas
- Spinach Wrap
- Flour Wrap
- Wheat Wrap
- Gluten Free Bun

A maximum mix of 3 different boxed sandwiches/salads per event.





Lunch Buffets



LUNCH BUFFETS

Lunch Buffets

Minimum guest count of 25

Create Your Own Deli Lunch Buffet

Choose from a variety of meats and cheeses as well as a salad to complete your order. Buffet includes leaf lettuce, sliced tomatoes, red onion, pickles, mustard and mayonnaise packets, rolls and breads, potato chips and cookies. Served with iced tea and ice water.

\$12.25 per person

Add soup for \$2.00 per person

Soup and Half Sandwich Buffet

Assorted half sandwiches of ham and Swiss, turkey and provolone and roast beef and cheddar served with a garden vegetables soup, potato chips, fruit salad, cookies, iced tea and ice water.

\$11.25 per person

Add garden salad for \$2.00 per person

All served with high quality disposable plates, napkins, utensils.



TAILGATE BUFFET

Tailgate Buffets

Minimum guest count of 25 people

Backyard Buffet

Buffet includes your choice of two meats and two sides, lettuce, tomato, onions, pickles, sliced cheddar cheeses, buns, potato chips and cookies. Served with iced tea and ice water

\$12.25 per person

Tailgate Buffet Side Options

- Baked Beans
- Potato Salad
- Fruit Salad
- Garden Salad

All served with high quality disposable plates, napkins, utensils.





SWEETS & SNACKS

SWEETS & SNACKS

Sweets & Snacks

Bakery

Cookies Chocolate Chip and Sugar
\$12.25 per dozen

Brownies Mint or Fudge
\$19.95 per dozen

Mini Brownies Mint or Fudge
\$10.00 per dozen

Assorted Bar Pumpkin, Seven Layer and Lemon
\$19.95 per dozen

Mini Assorted Bars Pumpkin, Seven Layer and
Lemon
\$10.00 per dozen

Mini Cheesecake
\$38.00 per dozen

Cupcake
\$18.00 per dozen

Snacks

Hummus & Pretzel Cups
\$2.75 each



SWEETS & SNACKS

Snacks

Hummus & Pretzel Cups
\$2.75 each

Fresh Vegetable & Hummus Cup
\$2.75 each

Cheese & Sausage Cubes Cup
\$2.50 each

Classic Ripple Potato Chip
\$1.75 each

Smartfood White Cheddar Popcorn
\$1.75 each

Mini Pretzels
\$1.50 each

Planters Salted Peanuts
\$1.85 each

Nature Valley Crunch Oat & Honey Granola Bar
\$1.95 each

Nutri-Grain Blueberry Bar
\$1.60 each

Mini Candy Bars – 3 per order
\$1.75 per order





APPETIZERS &
HORS D'OEUVRES

COLD HORS D'OEUVRES

Fresh Platters

Small Serves 25

Large Serves 50

Seasonal Fresh Fruit Platter with Yogurt Dip

Small \$66.75

Large \$128.50

Seasonal Fresh Fruit Skewers

Small \$66.75

Large \$128.50

Fresh Vegetable Platter with Ranch Dip

Small \$66.75

Large \$128.50

Wisconsin Cubed Cheese & Sausage Platter

Small \$41.75

Large \$78.75



COLD HORS D'OEUVRES

Small Bites

Shrimp Cocktail with Cocktail Sauce
\$32.25 per dozen

Silver Dollar Sandwiches
Ham and cheese
Turkey and cheese
\$32.25 per dozen

Caprese Skewers
\$32.25 per dozen

Deviled Eggs
\$18.00 per dozen

Mini Honey Goat Cheese Phyllo Tarts
\$15.00 per dozen

Brioche Crostini
\$15.00 per dozen

Dips

Roasted Red Pepper Hummus and Bagel Chips
\$33.00 per pound

Tomato Basil Bruschetta with Bagel Chips
\$30.00 per pound



HOT HORS D'OEUVRES

Hot Bites

Mini BBQ Cocktail Smokies
\$10.00 per dozen

Buffalo Chicken Wings with Ranch Dressing
\$32.25 per dozen

Mini Cocktail Swedish Meatballs
\$15.00 per dozen

Mini Cocktail BBQ Meatballs
\$15.00 per dozen

Vegetable Spring Rolls with Sweet & Sour Sauce
\$32.25 per dozen

Pork Spring Rolls with Sweet & Sour Sauce
\$32.25 per dozen

Please contact catering for other hot options



BAR INFORMATION

Event Bar Information

All bar service is customized to fit each event
All bars must be preapproved by
UW Oshkosh Risk & Safety Committee

Bartender Fee \$25.00 per bartender per hour
*Minimum 2 bartenders per event
2 Hour Minimum*

Bar Set Up Fee \$150.00
*This includes set up of the bar, linen and skirts,
disposable high-quality glassware and
clean up.*

Basic Bar Prices

House Wine \$6.00 per glass
Cabernet, Pinot Noir, Chardonnay, Moscato, Riesling

All Cocktails \$6.00 per drink

All Bottled Beer \$5.00 per bottle

Soda \$2.00 per glass
Punch \$18.00 per gallon

All host items subject to a 15% gratuity
*Host items include any drinks the customer is
providing for the guests for the event at no charge to
the guests*



Details, Guarantees and Payments

We prefer to go over details for your meeting or event as soon as you reserve the space to ensure that your event is on the catering event calendar. Although counts are not due until later, as listed below, this will allow us to make sure all your requests can be fulfilled.

For Meetings and Small Events

Menu set 10 days prior
Guaranteed numbers due 7 days prior

For Events of 100+ guests

Menu set 30 day prior to event
Event details set 14 days prior to event
Guaranteed numbers due 7 days prior to event

Function will be invoiced after event/meeting.
Payment can be made by credit card or check within
14 days of invoice.

Labor, Pricing and Fees

Labor is included during designated mealtimes. If staff is asked to stay beyond mealtimes a labor charge will be assessed at \$25.00 per hour per attendant.

Prices are guaranteed within 60 days prior to event
All food prices include gratuity
All food prices are subject to 5% sales tax
Any host bar items subject to 15% gratuity
and 5% sales tax

Bartender fee of \$25.00 per bartender per hour.
2 bartender minimum
2 hour minimum

\$150.00 bar set up fee



Monica Cisler
Director of Catering

920-424-2248
cislerm@uwosh.edu

*Contact me today to
start planning
Your event!*