Catering Services

We CATER To Our Guests!

Food Service—It’s Not Just a Name, It’s What We Do
Please review the following policies and guidelines to ensure complete success of your planning.

This guide has been issued to assist you in planning your catered event with Food Services, Inc. The contents of this guide are a general selection and are in no way to be considered fixed. Menus can be changed, and we will be happy to discuss variations with you.

**Placing a Catering Order**

Please follow the guidelines below when placing a catering order. Please call our staff at (920) 683-4714 to place your order.

**Guidelines**

Please give us the time we need to prepare for your event. While we may be able to accommodate your needs with less time, we prefer the appropriate amount of time to do our best for you.

Orders for smaller events can be placed 3 working days prior to the event. Orders for banquets and receptions of less than 100 should be placed no fewer than 5 working days prior to the event. The menu and counts must be finalized 2 working days prior to the event. Caterings of 100 people or more should be placed 2 weeks in advance. The menu and counts must be finalized 4 working days prior to the event.

**Guarantees & Minimums**

You will be billed on the basis of a guaranteed number. We will prepare for 5% over the guaranteed number. There is an order minimum of $25 per contract. Minimum counts are stated within the guide.

**Cancellation**

All cancellations must be made at least 36 hours in advance to ensure that no charges will be made. The fee for late cancellation will be at the discretion of the Catering Director.

**Staffing**

Food Services, Inc. staffs each event according to its needs. As a standard, we estimate 1 server per 20 guests for all served meals, 1 server per 30 guests for all buffets, and 1 server per 50 guests for all continental breakfasts and receptions. Weekend events may be subject to an additional charge to cover any overtime that occurs. Additional charges will be incurred for additional hours requested.

**China Service**

Please talk with your Event Coordinator for the details on China Service.
Table Covers
Table covers will be provided for buffet tables at Continentals, Receptions, and Buffets. Table covers will also be provided at the dining tables for dinners served on china. There will be a charge incurred for any linen tablecloths ordered for dining tables for Continentals, lunches, and receptions.

Flowers
Food Services, Inc. can supply fresh flowers if requested. There will be an expense incurred for fresh flower service.

Amenities
Additional needs for your event, such as overhead projectors, microphones, podiums, etc., are the responsibility of the customer—arrangements should be made with UW-Manitowoc via a Facility Rental Agreement.

Billing Details
At the time of the initial booking, a cost will be given for your specific function. Prices quoted do not include sales tax. After the completion of your event, Food Services, Inc. will bill based on the guaranteed count or guest attendance in the event more guests attend.

About the Catering Guide
This catering guide is broken into specific sections—refreshments, breakfast, lunch, dinner, etc. Please see the appropriate section for your event.

Each event is based on a 1 1/2 hour service period. We can provide a longer service for an additional charge.

This catering guide is simply an offering of menu ideas. We are not limited to these offerings because our mission is to cater to the needs of our customers. Please inquire if you are looking for something specific, and we will make every effort to prepare it for you.
Refreshments

<table>
<thead>
<tr>
<th>Per Gallon</th>
<th>Per Unit</th>
</tr>
</thead>
<tbody>
<tr>
<td>Coffee (Regular and Decaffeinated)</td>
<td>$13.00</td>
</tr>
<tr>
<td>Hot Chocolate</td>
<td>$9.75</td>
</tr>
<tr>
<td>Lemonade</td>
<td>$12.00</td>
</tr>
<tr>
<td>Iced Tea</td>
<td>$12.00</td>
</tr>
<tr>
<td>Punch</td>
<td>$12.00</td>
</tr>
<tr>
<td>Hot Chocolate</td>
<td>$9.75</td>
</tr>
<tr>
<td>Canned Soda</td>
<td>$1.10</td>
</tr>
<tr>
<td>Iced Tea</td>
<td>$12.00</td>
</tr>
<tr>
<td>Milk (1/2 Pint) (Chocolate, 2%, Skim)</td>
<td>$1.00</td>
</tr>
</tbody>
</table>

The Early Bird Buffet

The Early Riser
Assorted Breakfast Pastries
$5.95

A Healthy Start
Assorted Muffins and Bagels,
Low-Fat Vanilla Yogurt, Granola,
Fresh Mixed Berries (Seasonal)
$7.95

The Morning Agenda
Assorted Breakfast Pastries
and a Fresh Fruit Tray
$6.95

The Eye Opener
Scrambled Eggs, Lyonnaise Red Potatoes,
Your Choice of Bacon, Ham, or Sausage Links,
Assorted Breakfast Pastries
$9.25

Donuts $12.50/doz
Texas Muffins $16.50/doz
Bagels $15.00/doz

All buffets are served with coffee, assorted juices, and ice water. Hot Tea is available upon request.

See the Event Coordinator for Additional Suggestions.
Let's Box it Up

**The Traditional Boxed Lunch**  $8.50
Choice of Bread: Croissant, Kaiser, Hoagie, Ciabatta Bread, or Tortilla Wrap
Choice of Meat: Ham, Turkey, Roast Beef, Chicken Salad, Tuna Salad
Sandwich is built with meat, cheese, lettuce, tomato
Boxed Lunch includes Sandwich, Chips, Whole Fruit, Cookies, Condiments, Soda or Bottled Water
*Fresh Fruit Salad $1.00 per person charge

**The Premier Boxed Lunch**  $10.55
Choice of Bread: Ciabatta Bread, Focaccia, Croissant, or Wrap
Choice of Meat: Pesto Sundried Tomato Chicken Breast, Asiago Roast Beef, or Oriental Chicken Wrap
Boxed Lunch includes Sandwich, Kettle Chips, Fruit Cup, Cookies, Condiments, Soda or Bottled Water

***Boxed Lunches can be available as a served lunch

Build Your Own Lunch Buffet

**Deli Buffet**  $8.50
Assorted Breads and Rolls; Roast Beef, Turkey, and Ham; Assorted Cheeses
Lettuce, Tomato, Pickle (Onions available upon request), Pasta Salad, Chips, Cookies, Mayonnaise, and Mustard, Soda or Bottled Water

**Fruits of the Garden**  $9.25
Iceberg, Romaine, and Spinach; Ham, Turkey, and Tofu; Tomatoes, Cucumbers, Baby Corn, Broccoli, Cauliflower, Black Olives, Mushrooms, Red Onion, Boiled Eggs, Green & Red Pepper, Shredded Cheddar, Croutons, Sunflower Seeds, Bacon Bits
Ranch, French, and Italian Dressing; Dinner Rolls and Butter, Soda or Bottled Water

***Soup can be added to the above buffets  $1.25
Soup Choices Include: Cheesy Broccoli, Country Vegetable, Chicken Noodle, Chicken & Rice, Beef Vegetable. Clam Chowder is available at an additional charge.

See the Event Coordinator for Additional Suggestions.
On the Lighter Side

Chicken Caesar Salad $8.25
Crisp Romaine Lettuce, Julienne Chicken Breast, Red Onion, Black Olives, Croutons, Caesar Dressing, Parmesan Cheese

All American Chef Salad $8.25
Crisp Iceberg Lettuce, Julienne Strips of Turkey and Ham, Tomatoes, Cucumbers, Red Onion, Shredded Cheddar, Croutons, with Ranch Dressing

Trio Salad $8.25
Chicken Salad, Tuna Salad, and Cottage Cheese, served on a Bed of Spring Mix Greens. Garnished with Tomato Wedges

Classic Cobb Salad $8.25
Crisp Iceberg Lettuce, Julienne Chicken Breast, Pure Bacon Bits, Hard-boiled Eggs, Tomatoes, Red Onion, with Ranch Dressing

All salads are served with assorted breads & rolls.

***Any Salad can be Made into a Premier Boxed Lunch***

Quick Picks

Signature Sandwiches
California Chicken Club $8.95
Mambo Italian Sub $8.95
CheddarHead $8.95
Da Muffoletta $8.95
Vegetarian Delight $8.95

Quick Picks
Includes: Chips, Pickle & Canned Soda

Assorted Wraps
Queen of Clubs $9.75
Hail Caesar $9.75
It’s Better with Cheddar $9.75
Asiago Roast Beef $9.75
Italian Roasted Vegetable $9.75

***Any Quick Pick can be made into a Premier Boxed Lunch***

See the Event Coordinator for Additional Suggestions.
Served Luncheons

**Served Luncheons can be made into a Buffet**

Apple—Filled Chicken with a Pecan Crème Sauce  $11.50
Fresh Apples stuffed in a Marinated Chicken Breast drizzled with a Pecan Crème Sauce

Applewood Stuffed Pork  $11.50
Roasted Loin of Pork stuffed with a Bourbon Apple Stuffing

Sliced Roast Beef with a Wild Mushroom Sauce  $12.50
Marinated Roast Beef, sliced, and drizzled with a Fresh Wild Mushroom Sauce

Citrus Glazed Salmon  $14.50
Grilled Salmon with a Light Citrus Glaze served with Fresh Lemon

Vegetarian Wellington  $10.50
Portabella Mushrooms, Yellow and Zucchini Squash, Roasted Pepper, and Tomato served in a Puff Pastry

Accompaniments

Starch Options—Select One
- Baby Red Bliss Potatoes
- Red Skinned Garlic Smashed Potatoes
- Parmesan Crusted Red Potatoes
- Baked Potato
- Wild Rice Pilaf

Vegetable Options—Select One
- Maple Glazed Carrots
- Fresh Broccoli Spears
- Fresh Green Beans Almondine
- Asparagus Spears w/Julienne Red Peppers
- Caribbean Blend Vegetables

Salad Options—Select One
- Tossed Garden Salad
  Spring Mix with Fresh Tomatoes, Cucumbers, Red Pepper topped with Croutons
- Fresh Spinach Salad
  Fresh Spinach topped with Mandarin Oranges, Fresh Strawberries, Red Onion, drizzled with Raspberry Vinaigrette
- Caesar Salad
  Fresh Romaine Lettuce topped with Mandarin Oranges, Black Olives, Red Onion, Croutons, Parmesan Cheese drizzled with Caesar Dressing

*All Served Luncheons include Dinner Roll with Butter, Coffee, and Ice Water with Lemon*

See the Event Coordinator for Additional Suggestions.
Get it While it's Hot

A Taste of Italy $9.95
Choice of Two Pastas: Spaghetti, Penne, Bowtie, or Fettuccine
Choice of Two Sauces: Marinara Sauce, Alfredo Sauce, or Cheese Sauce
Includes: Italian Meatballs, Italian Sausage, Roasted Peppers & Onions,
Garlic Bread, & Tossed Salad with 2 Dressings

South of the Border $9.95
Hard and Soft Shell Tacos,
Choice of Two: Taco Meat, Spicy Chicken, Refried Beans
Tortilla Chips & Cheese Sauce
Lettuce, Tomato, Onion, Shredded Cheddar, Black Olives, Jalapeno Peppers, Sour Cream, Salsa, Guacamole

Midwest Buffet $8.95
Choice of Ham, Turkey, Roast Beef
Choice of Cheese Sauce or Gravy
Kaiser Rolls
Potato Salad & Chips
(Mashed Potatoes can be substituted for Potato Salad & Chips)

Cookies $7.00/doz
Brownies $10.00/doz

Let's Take a Break

The Sweet Tooth's Dream
Assorted Cookies, Brownies, Chocolate Covered
Strawberries, Coffee, and Bottle Water
$6.95

The BallPark
Popcorn, Stadium Pretzels w/Nacho Cheese, Peanuts,
assorted Soda, and Bottle Water
$6.95

The Rejuvenator
Fresh Fruit Tray, assorted Yogurts, Nutri-Grain Bars,
Bottled Juice, and Bottled Water
$7.50

The Santa Fe
Chicken Quesadillas, Tortilla Chips served with Salsa, Sour
Cream, Guacamole, and Nacho Cheese; assorted Soda, and
Bottle Water
$7.95

Tea Time
Tea Bun Sandwiches (Turkey, Ham, and Roast Beef), assorted
Cheese Tray, assorted Mini Gourmet Desserts, Coffee, and
Bottle Water
$7.95

See the Event Coordinator for Additional Suggestions.
When ordering Hors d'oeuvres a good guide to follow would be:

- **Mid-Afternoon:** 6-8 Pieces
- **Before Dinner:** 4-6 Pieces
- **Evening (Dinner):** 8-10 Pieces
- **Late Evening:** 4-6 Pieces

All Hors d'oeuvres are per 25 pieces

### Get While It’s Hot It

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Chicken or Veggie Quesadillas</td>
<td>$40.00</td>
</tr>
<tr>
<td>Chicken Tenders (w/ BBQ, Ranch, &amp; Honey Mustard)</td>
<td>$35.00</td>
</tr>
<tr>
<td>Crab Rangoon</td>
<td>$42.00</td>
</tr>
<tr>
<td>Chicken, Beef, or Shrimp Skewers</td>
<td>$48.50</td>
</tr>
<tr>
<td>Meatballs (BBQ, Swedish, or Marinara)</td>
<td>$21.00</td>
</tr>
<tr>
<td>Mini Beef Wellington</td>
<td>$53.00</td>
</tr>
<tr>
<td>Bacon Wrapped Waterchestnuts</td>
<td>$34.00</td>
</tr>
<tr>
<td>Franks in a Puff Pastry</td>
<td>$26.00</td>
</tr>
<tr>
<td>Stuffed Mushrooms (Seafood, Sausage, or Spinach &amp; Cheese)</td>
<td>$39.50</td>
</tr>
<tr>
<td>Spanikopita</td>
<td>$37.00</td>
</tr>
</tbody>
</table>

### Just Chillin’

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Bruschetta</td>
<td>$31.00</td>
</tr>
<tr>
<td>Deviled Eggs</td>
<td>$20.00</td>
</tr>
<tr>
<td>Brie, Apricot, Strawberry Baguettes</td>
<td>$25.50</td>
</tr>
<tr>
<td>Shrimp Cocktail</td>
<td>$45.00</td>
</tr>
<tr>
<td>Antipasta Skewers</td>
<td>$45.00</td>
</tr>
<tr>
<td>Pesto &amp; Red Pepper Baguettes</td>
<td>$26.00</td>
</tr>
<tr>
<td>Cucumber &amp; Chicken Salad Canapes</td>
<td>$26.00</td>
</tr>
</tbody>
</table>

### All Trays, Snacks, and Dips serve 25 people

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Party Platters</strong></td>
<td></td>
</tr>
<tr>
<td>Fruit Tray</td>
<td>$46.00</td>
</tr>
<tr>
<td>Cheese Tray</td>
<td>$38.00</td>
</tr>
<tr>
<td>Cheese &amp; Sausage Tray</td>
<td>$43.00</td>
</tr>
<tr>
<td>Vegetable Tray w/ Dip</td>
<td>$37.00</td>
</tr>
<tr>
<td><strong>Let’s Take a Dip</strong></td>
<td></td>
</tr>
<tr>
<td>Baked Hot Artichoke Dip</td>
<td>$39.00</td>
</tr>
<tr>
<td>Spinach Dip</td>
<td>$39.00</td>
</tr>
<tr>
<td>Taco Dip</td>
<td>$35.00</td>
</tr>
<tr>
<td>Baked Brie</td>
<td>$55.00</td>
</tr>
</tbody>
</table>

All Dips served with your choice of Tortilla Chips, Pita Chips, Crackers, or Baguettes

### Snacks

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Gardettos</td>
<td>$9.50/pound</td>
</tr>
<tr>
<td>Mini Pretzels</td>
<td>$5.50/pound</td>
</tr>
<tr>
<td>Potato Chips &amp; Dip</td>
<td>$12.50/pound</td>
</tr>
<tr>
<td>Tortilla Chips w/Salsa or w/Cheese Sauce</td>
<td>$15.00/pound</td>
</tr>
</tbody>
</table>
Buffet Menu

One Entrée Buffet $12.50
Includes 1 Starch, 1 Vegetable, 2 Salads, Dinner Rolls with Butter

Two Entrée Buffet $14.50
Includes 2 Starches, 2 Vegetables, 3 Salads, Dinner Rolls with Butter

Dinner Entrees

- Chicken Parmigiano
- Chicken Marsala
- Fiesta Lime Chicken
- Beef Burgundy
- Roast Beef with a Cheron Sauce
- Beef Stroganoff
- Glazed Pit Ham
- Roasted Pork Loin
- Parmesan Encrusted Tilapia
- Grilled Lemon Basil Salmon
- Ravioli with a Pesto Sauce
- Tri Color Tortellini

Starch Options

- Baby Red Bliss Potatoes
- Red Skinned Garlic Smashed Potatoes
- Cheese Garlic Mashed Potatoes
- Parmesan Crusted Red Potatoes
- Egg Noodles
- Au Gratin Potatoes
- Baked Potato
- Duchess Potatoes
- Wild Rice Pilaf
- Twice Baked Potato*

*Additional Charges

Vegetable Options

- Maple Glazed Carrots
- Fresh Green Beans Almondine
- Asparagus Spears with Julienne Red Peppers
- Whole Kernel Corn
- Fresh Broccoli Spears
- Fresh Summer Blend
- Caribbean Blend Vegetables
- California Blend Vegetables

Salad Options

- Tossed Garden Salad
- Fresh Spinach Salad
- Caesar Salad
- Greek Salad
- Cucumber, Tomato, Red Onion Salad
- Fresh Fruit Tray
- Fresh Vegetable Tray
- Tortellini Pasta Salad
- Oriental Broccoli Slaw
- Taffy Apple Snicker Salad*

*Additional Charges

Each Buffet includes Ice Water with a Lemon and Coffee

See the Event Coordinator for Additional Suggestions.
### A Piece of the Pie $2.95

<table>
<thead>
<tr>
<th>Flavor</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Coconut Cream</td>
<td></td>
</tr>
<tr>
<td>Banana Cream</td>
<td></td>
</tr>
<tr>
<td>Chocolate Cream</td>
<td></td>
</tr>
<tr>
<td>Fruits of the Forest*</td>
<td></td>
</tr>
<tr>
<td>Key Lime *</td>
<td></td>
</tr>
<tr>
<td>Dutch Apple</td>
<td></td>
</tr>
<tr>
<td>Cherry</td>
<td></td>
</tr>
<tr>
<td>Blueberry</td>
<td></td>
</tr>
<tr>
<td>Peach</td>
<td></td>
</tr>
</tbody>
</table>

* $3.50

### Cheesecake— A Little Slice of Heaven

<table>
<thead>
<tr>
<th>Flavor</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Plain with Fruit Topping</td>
<td>$3.50</td>
</tr>
<tr>
<td>Raspberry Chocolate Swirl</td>
<td>$4.25</td>
</tr>
<tr>
<td>Key Lime Crème Brule</td>
<td>$4.25</td>
</tr>
<tr>
<td>Bailey’s Irish Cream</td>
<td>$4.25</td>
</tr>
</tbody>
</table>

### Who Doesn’t Like Cake?

<table>
<thead>
<tr>
<th>Flavor</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>German Chocolate</td>
<td>$2.95</td>
</tr>
<tr>
<td>Carrot Cake</td>
<td>$2.95</td>
</tr>
<tr>
<td>Tiramisu</td>
<td>$4.50</td>
</tr>
<tr>
<td>Chocolate Cake</td>
<td>$2.75</td>
</tr>
<tr>
<td>Black Forest Cherry Torte</td>
<td>$3.95</td>
</tr>
</tbody>
</table>

### Decorated Cakes

Choice of Marble, Yellow, Chocolate
Whipped Cream or Buttercream Frosting

All Cakes Include Decoration and Personalized Salutation, Disposables, Set-up and Clean-up

<table>
<thead>
<tr>
<th>Size</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Half Sheet</td>
<td>$55.00</td>
</tr>
<tr>
<td>Full Sheet</td>
<td>$110.00</td>
</tr>
<tr>
<td>Quarter Sheet Cake</td>
<td>$35.00</td>
</tr>
</tbody>
</table>

### Chocolate Mousse $3.95

Chocolate Mousse Parfait with Fresh Raspberries and Whipped Cream

See the Event Coordinator for Additional Suggestions.