University of Wisconsin
Marathon County
Food Cooperative Catering Guide
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(715) 261-6212  
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UWMC Food Cooperative Catering Guide

General Information:

The Food Cooperative is the official caterer for any event held on the University of Wisconsin-Marathon County Campus. Please contact the Food Cooperative Staff prior to your event so planning can begin. A UWMC Food Co-op requisition will be completed and placed on file with the details of the scheduled event. The Food Cooperative Staff will be happy to help plan or offer suggestions for your catering needs.

Orders for refreshment breaks should be placed approximately seven working days before your event. Orders for meals and receptions should be placed approximately fourteen days before your event. The final count of guests is needed 72 hours (three business days) before the event.

Room reservations are made with the UWMC Room Reservation office. Please contact the Room Reservations office by phone (715) 261-6212 or e-mail mthrooms@uwc.edu for details. Please complete your room reservations prior to contacting the UWMC Food Service Cooperative for catering needs.

We will prepare food to serve only five percent (5%) above the guaranteed number you specify for buffets and plated meals only. Price quotes do not include sales tax. If your organization is tax exempt, please specify and include a formal exemption certificate. We will keep these on file for future events. On all requests, please include a “contact” person’s name, phone number and email address. Include a mailing address if this is an off-campus customer.

Billing in regards to cancellations/no-shows: If your group knows of cancellations 48 hours (2 business days) before the event, the food count may be adjusted for billing.
purposes. However; if on the day of the event a group has no-shows, you will still be charged for the original number of guests for buffet style plated meal service.

In regards to leftovers, we do not advise that you take leftovers with you for food safety purposes, especially if items in question contain dairy products or mayo based products. For your safety these items cannot be taken with you. If you desire to take other food items, you must sign a waiver that states if you or anyone else who consumes the food and gets sick; the Food Service Cooperative is not at fault and cannot be held responsible. However; if your group has a buffet style meal, no leftovers are permitted to be taken. You must provide your own containers to take leftovers from food platter services.

Please contact the UWMC Food Service Cooperative with additional questions or concerns.

The following pages contain our most popular selections; however we are happy to develop special menus for your event.

UWMC Food Service Cooperative Catering Guide

**Beverages:** (prices include drink ware used)

* (Price per gallon)*
Coffee (includes creamer/sugar)..........................$7.00
Hot Chocolate.............................................$7.00
Hot Tea....................................................$7.00
Apple Cider.................................................$7.00
Lemonade...................................................$6.00
Punch.........................................................$6.00
Specialty Sparkling Punch..............................$8.00
Milk..........................................................$6.00

Each gallon serves approximately sixteen – 6 ounce servings

*(Individual Serving Beverages)*
Hot Tea.......................................................$0.50
Milk..........................................................$0.75
Bottled Juice................................................$1.50
Bottled Water.............................................$1.50
Can of Soda..............................................$1.00
Hot Chocolate..........................................$0.75
Apple Cider...............................................$0.50

**Desserts & Pastries:**

Sheet Cake....................................................$32.00
Sheet Cake, decorated....................................$37.00
<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
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</thead>
<tbody>
<tr>
<td>Half Sheet Cake</td>
<td>$16.50</td>
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<tr>
<td>Half Sheet Cake, decorated</td>
<td>$21.00</td>
</tr>
<tr>
<td>Cheesecake, sheet</td>
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<tr>
<td>Cheesecake, fancy, wedge</td>
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<tr>
<td>Fruit Pie(seasonal), whole(8 pieces)</td>
<td>$10.50</td>
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<tr>
<td>Fruit Pie(seasonal), slice</td>
<td>$1.50</td>
</tr>
<tr>
<td>Cookies, assorted, dozen</td>
<td>$6.00</td>
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<tr>
<td>Brownies (Dozen)</td>
<td>$7.00</td>
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<tr>
<td>Homemade Cinnamon Coffee Cakes</td>
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<tr>
<td>Homemade Kringles, (Raspberry, Apple or Blueberry)</td>
<td>$7.00</td>
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<tr>
<td>Doughnuts, dozen</td>
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<tr>
<td>Pastries, dozen (apple turnovers, cinnamon tasty's/rolls, danish)</td>
<td>$7.00</td>
</tr>
<tr>
<td>Mini Strudel Pastries, dozen (blueberry or apple or raspberry)</td>
<td>$5.50/dozen</td>
</tr>
<tr>
<td>Bars, assorted, dozen</td>
<td>$7.00</td>
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<tr>
<td>Specialty Bars, dozen (lemon bars, blondie caramels, strawberry cheese cake squares, truffle brownie squares)</td>
<td>$9.00</td>
</tr>
<tr>
<td>Scones, dozen (blueberry, chocolate chip, apple cinnamon)</td>
<td>$9.00</td>
</tr>
<tr>
<td>Mini Muffins</td>
<td>$5.75</td>
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<tr>
<td>Regular Muffins</td>
<td>$7.00</td>
</tr>
<tr>
<td>Assorted Special Order Mini Desserts, dozen</td>
<td>$12.00</td>
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<tr>
<td>Bagels, whole, dozen(w/cream cheese)</td>
<td>$8.25</td>
</tr>
<tr>
<td>Bagels, halves, dozen(w/cream cheese)</td>
<td>$6.50</td>
</tr>
</tbody>
</table>

**Hors de oeuvres & Snacks:**

- Bacon Wrapped Water Chestnuts: $12.00/dozen
- Stuffed Mushrooms: $11.00/dozen
- Cocktail Sausage: $6.50#
- Cocktail Meatballs: $6.50#
- Italian Marinated Chicken Wings: $9.00/dozen
- Chicken Tenders/Nuggets with Dipping Sauce: $6.75#
- Popcorn Chicken with Dipping Sauce: $6.75#
- Deviled Eggs: $8.50/dozen
- Mini Quiches: $8.50/dozen
- Jelly-Rolled Tea Sandwiches: $8.00/dozen
- Petite Croissant Sandwiches: $12.00/dozen
- Custom Order Finger Sandwiches: $10.00 - 16.00/dozen
- Appetizer Sandwiches (cucumber sandwiches, tomato bruschetta): $10.00/dozen
- Chicken Strips: $9.00/dozen
Baked Brie in Pastry.................................................................$35.00
Sheet Pizza (serves about 12 for dinner, 20 for appetizer).............$24.00
Crackers, assorted.................................................................$3.00#
Mixed Nuts.............................................................................$6.25#
Chips, Pretzels or Corn Chips..................................................$3.50#
Assorted Single Serving Snacks...............................................$1.00/each

**Dips:**

Spinach Dip (1 ½#) in Bread Bowl.............................................$17.00
Fresh French Onion Dip(1#) served with Chips.........................$7.00
Salsa(1#) served with Tortilla Chips.............................................$7.00
Special orders may be requested, prices vary on this

<table>
<thead>
<tr>
<th></th>
<th>Small</th>
<th>Medium</th>
<th>Large</th>
</tr>
</thead>
<tbody>
<tr>
<td>Fruit &amp; Cheese/Crackers</td>
<td>$23.00</td>
<td>$44.00</td>
<td>$77.00</td>
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<tr>
<td>Meat &amp; Cheese with Crackers</td>
<td>$24.00</td>
<td>$44.00</td>
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<tr>
<td>Fresh Fruit</td>
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<tr>
<td>Cheese with Crackers</td>
<td>$22.00</td>
<td>$41.00</td>
<td>$75.00</td>
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<tr>
<td>Vegetables &amp; Dip</td>
<td>$22.00</td>
<td>$41.00</td>
<td>$75.00</td>
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<tr>
<td>Taco Dip with Chips</td>
<td>$23.00</td>
<td>$46.00</td>
<td>$88.00</td>
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</tbody>
</table>

Specialty trays can be available upon request, prices vary on this
Small serves approximately 12-15
Medium serves approximately 30
Large serves approximately 60
**Breakfast Selections:**  
$9.00/person

For small groups (12 and under) we will serve the meal rather than set a buffet.

**Selection 1**
Scrambled Eggs  
Choice of Bacon or Sausage (patties or links)  
Hash Brown Potatoes  
Choice of Muffin or Toast  
Fresh Fruit (seasonal)  
Orange or Apple Juice  
Coffee, Tea or Milk

**Selection 2**
French Toast  
Syrup and Butter  
Choice of Bacon or Sausage (patties or links)  
Melon Wedges  
Orange or Apple Juice  
Coffee, Tea or Milk

**Selection 3**
Egg Bake, with Cheese (Hashbrowns, Eggs, Bacon or Sausage)  
Choice of Bacon or Sausage (patties or links)  
Fresh Fruit (seasonal)  
Orange or Apple Juice  
Coffee, Tea or Milk

**Selection 4**
Pancakes,  
Hash Brown Potatoes  
Bacon or Sausage  
Fresh Fruit (seasonal)  
Orange or Apple Juice  
Coffee, Tea or Milk

*Other selections are available upon request or can be designed to fit your needs*

**Continental Breakfast**  
$7.00/person

Coffee, juice, assorted pastry and bagels, cream cheese, fresh fruit or yogurt
*Additions, Deletions Or Substitutions from any option can be made and may affect pricing

**Lunches:**
The following delicious lunch selections can be served anywhere on campus. Other selections are available upon request or can be designed to fit your needs. Additions, deletions or substitutions can be made to any selection and may affect pricing.

**Deli Buffet** ................................................................. $9.00/person
*(This option is a good choice when trying to meet a variety of need and tastes)*
Assortment of breads, rolls, croissants
Assortment of meats, cheeses
Lettuce, tomato slices, onion slices, pickles, and condiments
Potato Chips, Choice of pasta or potato salad
Cookies for dessert
Assorted cans soda, pitchers of water

**Box Lunch Options** .......................................................... $7.50/person
*(This option is a good choice for a working lunch in a remote location on campus)*
All Lunches will be boxed up and include: lettuce/tomato on them, condiments on the side, bag of chips, and a cookie
Choose one item from each category: (may have more than one filling chosen)
**Sandwich:** White bread, Whole wheat bread, Croissant, 9 grain or eight grain bread, Spinach wrap or Garlic herb wrap
**Filling:** Turkey, Ham, Roast Beef, Chicken, Tuna salad, Egg salad, or Vegetarian w/hummus
**Cheese:** American, Mozzarella, Pepper Jack or Swiss
**Side:** Pasta salad, Potato salad, Whole piece of fruit
**Drink:** Bottle water, canned soda, punch or lemonade

**Ready Set Lunches:**
These can be prepared and set out before your group arrives for their meal. Other selections are available upon request to fit the needs of your group. Additions, deletions or substitutions may be made to any selection and may affect pricing.

**Chicken Salad in a Garden Wrap** .......................................... $7.50/person
Fresh chicken wrapped into a garden wrap. Served with Italian marinated pasta salad and fresh fruit. Coffee and Ice water. Choice of cookies or bars for dessert.

**Chef's Salad** .............................................................................. $7.50/person
Julienne strips of ham, turkey, cheese on top of a bed of crisp salad greens. Assortment of vegetables. Served with a choice of dressings and breadsticks. Coffee and ice water. Choice of cookies or bars for dessert.

**Roast Beef** ............................................................................. $8.00/person
Thin sliced roast beef, provolone on Telera bread (Pita Bread) with fresh cracked
pepper adds zest. Served with either pasta or potato salad and fresh vegetables. Coffee and ice water. Choice of cookies or bars for dessert.

**Assorted Platter of Wraps Meal** ................................................................. $7.25/person
Choice of filling: Turkey, Ham, Chicken or Roast Beef, Egg or Chicken salad, Vegetarian with hummus on either spinach herb wrap; garden vegetable wrap, or Tomato Basil Wrap
Served with either pasta or potato salad
Bowl of either chips or pretzels on the side
Coffee and ice water. Choice of cookie or bar for dessert.

**Assorted Platter of Sandwiches** ................................................................. $13.00/dozen
Comes with lettuce, cheese and tomato. Condiments on the side
Choice of filling: Turkey, Ham, Chicken or Roast Beef, Egg or Chicken salad, Vegetarian with hummus
Choice of bread: White Bread, Eight Grain, Nine Grain, Whole Wheat, Telera (Pita Bread,) or Croissant

**Soup and Sandwich Combination** ................................................................. $6.50/person
Sandwich comes with lettuce, tomato and condiments on the side
Choice of filling: Turkey, Ham, Roast Beef, or Chicken, Egg or Tuna or, Vegetarian with hummus
Choice of Bread: Croissant, Hoagie Roll, or Telera Bread, or Whole Wheat Bread
Choice of Soup: Chef choice or may put in a request
Choice of Side: Fresh fruit, Chips, Pretzels, Potato salad
Coffee and ice water. Choice of cookie or bar for dessert

**Soup and Salad Combination** ................................................................. $6.25/person
Choice of Soup: Chef choice or may put in a request
Choice of Salad: Green Salad, Vegetable salad, Italian marinated pasta salad, Potato salad, or others may be requested.
Choice of a bowl chips or pretzels. Choice of cookie or bar for dessert. Coffee and ice water.

**Guests Through the Lunch Line** ................................................................. $6.50/person
This includes a full lunch from the hot line on the day of the event. Lunch includes entrée, side, vegetable, salad, dessert and beverage. We need at least 3 business days' notice when choosing this option. Guest may pay individually or have a sign in sheet which the total is then billed to the appropriate department.
Luncheons or Dinners:
The following delicious meal selections can be served anywhere on campus. Other selections are available upon request to fit the needs of your group. Additions, deletions, or substitutions may be made to any selection and may affect pricing.

Grilled Chicken Breast .................................................................$8.50/person

Mozzarella Chicken..............................................................................$9.00/person
Mozzarella baked chicken breast baked on top of stuffing with mozzarella cheese served with Garden rice, Choice of vegetable, tossed green salad. Rolls and butter. Coffee and ice water. Choice of dessert.

Beef Tips.............................................................................................$9.00/person
Tender beef tips served over a bed of buttered egg noodles. Comes with tossed salad with choice of dressing, Choice of French style green beans or Glazed carrots. Assorted rolls and butter. Coffee and ice water. Choice of dessert.

Lemon Baked Salmon ............................................................................$10.50/person
Baked Salmon with Lemon and butter. Comes with Garden Rice, vegetable, (Corn or Green beans,) tossed salad with your choice of dressings, dinner rolls, coffee or assorted canned sodas or bottled water.

Baked Cod..............................................................................................$9.00/person
Baked cod with lemon and butter. Comes with buttered parsley red potatoes, choice of broccoli or green beans, assorted fresh rolls and butter. Choice of tossed salad or coleslaw. Coffee and ice water. Choice of dessert.

Roast Beef............................................................................................$9.00/person

Chicken Cor Don Bleu............................................................................$13.00/person
Boneless chicken cor don bleu served with rice pilaf and choice of vegetable. Tossed salad greens with selection of dressings, assorted fresh rolls and butter. Coffee and ice water. Choice of dessert.

Buffet Style Dinner..............................................................................$13.50 to 16.00/person
This buffet offers you the most choices to meet the various needs of your group.
Additions, deletions or substitutions may be made and may affect pricing of dinner. Group of at least to 40 to maximum of 90. Comes with assorted fresh dinner rolls and butter, coffee, ice water, and milk or soda. Please specify your choice of one from each of the following categories:

1. **Meats/Alternatives**: Roast Beef, Baked Honey Ham, Turkey Breast, Baked Chicken, Roast Pork Loin, , Marinated and Grilled Chicken Breast Beef Meatballs, Lemon Pepper Fish

2. **Vegetarian Selections**: Eggplant parmesan, Baked Spinach Ziti, and, Vegetarian Goulash, Stuffed Peppers


5. **Salad Selections**: Tossed Green salad with choice of dressing, Coleslaw, Potato salad, Pasta salad, Three Bean salad, Cottage Cheese with Fruit, Vegetable Tray with dip, Fresh Fruit salad(seasonal)

6. **Vegetable Selections**: Glazed Carrots, Peas and Carrots, Corn, Cauliflower, Broccoli Mixed Vegetables, Candied Yams

7. **Dessert Selections**: Cheesecake, Fruit Pie(seasonal), Carmelitos, Chocolate Cheesecake Bars, Homemade Banana Bars with Homemade Cream Cheese Frosting, Pumpkin Bars, Pumpkin ribbon bread, or Blueberry or Banana Bread.