In a world where time is at a premium, those instances where people come together deserve to be special. Whether celebrating achievement or planning future success, it is during these gatherings where the power of human connectivity is elevated. This same connectivity is what makes Flavours decidedly different.

Flavours is about more than great food. It’s about a team of dedicated professionals who are united by a common passion to deliver a successful catering experience. Building on a legacy of hospitality excellence, we leverage our vast expertise to create engaging events that exceed the expectations of everyone we serve. We accomplish this by focusing on service, performance and guest satisfaction throughout the entire Flavours experience.

Our team of catering professionals are specially trained to assist you with planning your event, focusing on every aspect to ensure quality and consistency. Our culinary team has created a variety of healthy and delicious menus to fit a wide range of budgets and tastes, including choices featuring organic and/or sustainable selections. They also take great pride in using the best possible local and seasonal ingredients, regional favorites and specialty items that will make your event a complete success.

This Flavours guide will take you through the planning process for your catered event. We will be happy to meet with you to create a signature selection that meets your specific needs. Contact us by phone at (715) 836-2632 or visit our website: www.uwec.edu/dining/catering.

From the on-trend creations of our talented chefs to the interactive support of our management team to the attentive service of our well-trained staff, Flavours delivers fulfillment, enjoyment and peace of mind.

Mindful  Vegetarian  Vegan

We can also accommodate Gluten Free requests.
Selections from these menus are presented buffet style. Services include linen-draped service tables, set up and clean up. Eco-friendly serviceware is included; china is also available upon request for an additional charge. Freshly Brewed House Blend Coffee, House Blend Decaffeinated Coffee and Tazo Herbal and Non-Herbal Teas are included.

**CONTINENTAL**

$6.95 per guest

Seasonal Cubed Fresh Fruit Tray

**CHOOSE TWO BAKERY ITEMS:**
Assorted Breakfast Breads, Assorted Bagels, Doughnuts, Muffins, Mini Muffins / Mini Scones, Danish or Coffee Cake
Butter, Cream Cheese and Assorted Jellies
Orange or Apple Juice

**HEALTHY START**

$8.95 per guest

Seasonal Cubed Fresh Fruit Tray

Non-Fat Greek Yogurt Parfaits Made with Fresh Berries and Homemade Granola
Individually Wrapped Granola Bars
Whole Wheat Bagels or Assorted Bagels with Cream Cheese
Orange or Apple Juice

**BLUGOLD DINING BREAKFAST BUFFET**

$11.50 per guest (25 Guest Minimum)

Seasonal Cubed Fresh Fruit Tray

**CHOOSE TWO:**
Assorted Breakfast Breads, Coffee Cake, Doughnuts, Muffins, Mini Muffins / Mini Scones or Danish
Hashbrows or Home Fries

**CHOOSE TWO:**
Crispy Bacon, Sliced Ham, Sausage Links or Sausage Patties

**CHOOSE ONE:**
Fluffy Scrambled Eggs, Scrambled Egg Whites or Assorted Quiche

**CHOOSE ONE ADD-ON:**
Traditional French Toast, Buttermilk Pancakes or Lemon Ricotta Pancakes with Warm Maple Syrup and Butter
Orange or Apple Juice
A FRESH NEW START

OMELET STATION
$4.95 per guest

Available for groups of 30 or more.

Cage-Free Fluffy Eggs and Egg Whites, Ham, Bacon, Pork Sausage Links, Shredded Cheddar, Diced Tomatoes, Seasonal Garden Vegetables and Onions. Prepared to order by one of our talented culinarians.
A LA CARTE SELECTIONS

Selections from these menus are presented buffet style. Services include linen-draped service tables, set up and clean up.

FROM THE BAKERY  per dozen

ASSORTED FRESHLY HOUSE-BAKED MUFFINS  $10.50
Blueberry, Cranberry, Lemon Poppyseed and Bran

ASSORTED BREAKFAST BREADS  $9.00
Banana Nut, Blueberry, Cranberry or Lemon Poppyseed

ASSORTED DANISH  $13.00

ASSORTED BAGELS Butter, Cream Cheese and Assorted Jellies. $14.50

MINI BAGELS  $8.75

ASSORTED DOUGHNUTS  $10.95

ASSORTED MINI MUFFINS OR MINI SCONES  $9.75 / $8.75

CINNAMON ROLLS OR CARAMEL PECAN ROLLS  $13.25

STARTERS

INDIVIDUAL ASSORTED YOGURTS  $2.40 each

GRANOLA BARS  $1.25 each

NON-FAT GREEK YOGURT PARFAITS MADE WITH FRESH BERRIES AND HOMEMADE GRANOLA  $3.50 each

SEASONAL SLICED FRESH FRUIT TRAY  Small serves 10-15 guests - Large serves 25-30 guests.
$32.50 Small / $65.00 Large

BREAKFAST SANDWICH  $3.50 each - Minimum Order of 12
Choice of One: English Muffins, Bagels or Croissants
Choice of One: Egg, Egg & Cheese, Egg Whites
Choice of One: Bacon, Sausage Patty or Sliced Ham

BREAKFAST BURRITO  $4.00 each - Minimum Order of 12
Choice of One: Flour or Whole Wheat Tortilla
Choice of One: Fluffy Scrambled Egg, Egg and Cheese or Egg Whites
Choice of One: Bacon, Sausage or Ham
Accompanied by Fresh Salsa and Sour Cream.
ADD ONS

The following items can be added to any of the breakfast menus to create a custom menu for any occasion. These add ons are available for groups of 15 or more.

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>HOME FRIES WITH CARAMELIZED ONIONS AND RED PEPPERS</td>
<td>$1.50 per guest</td>
</tr>
<tr>
<td>LYONNAISE POTATOES</td>
<td>$2.50 per guest</td>
</tr>
<tr>
<td>LUMBERJACK HASH</td>
<td>$3.50 per guest</td>
</tr>
<tr>
<td>Egg scramble with ham, hash browns, green peppers, and onions</td>
<td></td>
</tr>
<tr>
<td>BREAKFAST QUICHE</td>
<td>$11.00 per quiche</td>
</tr>
<tr>
<td>Quiche Lorraine, Western Quiche, Sausage and Cheddar</td>
<td></td>
</tr>
<tr>
<td>or Garden Vegetable</td>
<td></td>
</tr>
<tr>
<td>BREAKFAST STRATA</td>
<td>$3.50 per guest</td>
</tr>
<tr>
<td>Bacon and Cheddar; Ham, Mushroom and Swiss, Apple Raisin French Toast, Garden Vegetable Asparagus Feta Egg Lite</td>
<td></td>
</tr>
<tr>
<td>WHEAT BERRY PECAN CRUNCH FRENCH TOAST</td>
<td>$3.00 per guest</td>
</tr>
<tr>
<td>OATMEAL BAR</td>
<td>$3.50 per guest</td>
</tr>
<tr>
<td>Steel Cut Oatmeal</td>
<td></td>
</tr>
<tr>
<td>Choose up to Five: Creamy Peanut Butter, Seasonal Fresh Fruit, Sliced Bananas, Ground Cinnamon, Dark or Light Brown Sugar, Raisins, Dried Cranberries, Walnut Pieces, Honey or Milk: Whole, 2%, Non-Fat or Soy</td>
<td></td>
</tr>
</tbody>
</table>
REFRESH AND REJUVENATE
Services include linen-draped service tables, set up and clean up. Eco-friendly serviceware is included; china is also available upon request for an additional charge.

HOT BEVERAGES
16 servings per gallon
House Blend Coffee or Decaffeinated Coffee
$13.25 per gallon
Tazo Herbal and Non-Herbal Tea
$1.35 per packet
Hot Chocolate Packets
$1.75 per gallon
Hot or Cold Cider
$14.00 per gallon

COLD BEVERAGES
16 servings per gallon
Orange Juice $14.00 per gallon
Apple Juice $14.00 per gallon
Freshly Brewed Iced Tea $12.25 per gallon
Lemonade $13.00 per gallon
Sparkling Punch $14.00 per gallon
Strawberry or Raspberry Lemonade $14.00 per gallon
Ice Water (2.5 or 5 Gallons) $6.25 / $11.50
Bottled Water $1.75 per bottle
Orange, Lemon or Cucumber Infused Water $11.50 per 3 gallon container
Bottled Fruit Juice: Orange or Apple $2.35 per bottle
Assorted Canned Soft Drinks, Regular and Diet $1.50 per can
GREENS TO GO
CAESAR SALAD
$9.25 per guest - 490 Calories
Crisp Romaine Lightly Tossed with Shredded Parmesan Cheese, Herb-Toasted Croutons and Classic Caesar Dressing
Add Grilled Chicken Breast $11.00 per guest - 110 Calories
Add Grilled Salmon $13.00 per guest - 70 Calories

COBB SALAD
$11.50 per guest - 770 Calories
Mounds of Smoked Turkey, Avocado, Cage-Free Hard Boiled Egg, Crispy Bacon on Mixed Greens with Focaccia Croutons and Chunky Bleu Cheese Dressing

GREEK SALAD
$10.25 per guest - 190 Calories
Classic Greek Salad of Greens, Firm Tomatoes, Cucumbers, Red Onion, Kalamata Olives and Feta Drizzled with a Lite Vinaigrette

CLASSIQUE NIÇOISE SALAD
$9.00 per guest - 200 Calories
Tuna Tossed with Red Bliss Potatoes, Kalamata Olives, Cage-Free Hard-Boiled Egg, Green Beans and Red Onion Over Mixed Baby Greens with Honey Balsamic Dressing

GRILLED CHICKEN TABBOULEH SALAD
$10.25 per guest - 240 Calories
Lemon Sage Chicken, Traditional Tabbouleh, Grape Tomatoes and Kalamata Olives on a Bed of Greens with Baked Pita Croutons

ROASTED BEET AND GOAT CHEESE SALAD
$9.25 per guest
Mixed Greens with Roasted Beets, Goat Cheese, Red Onions, Walnuts and House Vinaigrette

SOUTHWESTERN GRILLED CHICKEN SALAD
$10.25 per guest - 310 Calories
Crisp Romaine, Grilled Chicken, Black Bean Salsa, Cheddar Jack and Baked Tortilla Strips with Avocado Chipotle Dressing

CHINESE CHICKEN SALAD
$9.50 per guest - 460 Calories
Mixed Greens Tossed with Grilled Chicken, Mandarin Oranges, Sliced Almonds, Wonton Chips and a Toasted Sesame Vinaigrette

ITALIAN GARDEN SALAD
$9.00 per guest
Mixed Greens, Tomatoes with Purple Basil, Buffalo Mozzarella and Cherry Balsamic Vinaigrette
MOVABLE FEAST
PREMIUM TAKEAWAY SANDWICHES

All sandwiches are served with two cookies, assorted canned soft drinks, regular and diet or bottled water. Eco-friendly serviceware is included; China is also available upon request for an additional charge. Minimum order of 5 per menu selection.

SPICY ITALIAN BAGUETTE
$10.25 per guest - 580 Calories
Artisan Baguette Stacked High with Slices of Geona Salami, Capicola Ham and Pepperoni Spiced with Chef’s Hot Pepper Mayonnaise

SMOKED TURKEY AND BRIE CROISSANT
$11.00 per guest - 650 Calories
Thinly Shaved Smoked Turkey, Creamy Brie, Fresh Spinach, Tomato, Caramelized Onion and Honey Mustard on a Flaky Croissant

TURKEY AND SHARP CHEDDAR
$9.50 per guest - 360 Calories
Classic Oven Roasted Turkey, Sharp Cheddar, Green Leaf Lettuce and Tomato Slice on a Hearty Kaiser Roll

CHIMICHURRI FLANK STEAK SANDWICH
$10.25 per guest - 580 Calories
Chimichurri Flank Steak, Roasted Red Peppers, Onions and Fire-Roasted Tomato Salsa on a Baguette

TUSCAN GRILLED CHICKEN SANDWICH
$10.00 per guest - 520 Calories
Balsamic Coated Grilled Chicken, Paired with Hummus, Bistro Sauce, Roasted Onions and Peppers on a Multigrain Roll

VIETNAMESE BANH MI SANDWICH
$9.50 per guest - 410 Calories
Chile Rubbed Pork Loin Topped with Cucumber, Radish Slaw and Fresh Cilantro Served on a Baguette with Chile Garlic Mayo

THE LIGHTER CHICKEN CAESAR WRAP
$9.50 per guest - 340 Calories
Grilled Chicken Breast, Romaine, Whole Wheat Croutons, Parmesan and Low-Fat Caesar Dressing served in a Tortilla

HUMMUS, AVOCADO AND ROASTED VEGETABLE WRAP
$10.75 per guest - 340 Calories
Balsamic Roasted Eggplant, Zucchini, Red Peppers and Onions with Lettuce, Avocado and Hummus Spread on a Tortilla

AEGEAN CIABATTA SANDWICH
$10.00 per guest
Creamy Hummus Topped with Baby Spinach, Grilled Eggplant and Peppers, Kalamata Olives and Tomato Cucumber Relish
AT YOUR SERVICE
SERVED LUNCHEONS AND DINNERS

All Served Luncheons and Dinners include a House Salad, Two Accompaniments, Freshly Baked Dinner Rolls and Butter, Freshly Brewed House Blend Coffee, Decaffeinated Coffee, Herbal and Non-Herbal Tazo Teas with Hot Water and Freshly Brewed Iced Tea. China service is also available. Services include linen-draped service tables, set up and clean up.

CHICKEN

SESAME CHICKEN BREAST $16.00 Lunch / $20.00 Dinner - 340 Calories
Chicken Breast in a Marinade of Soy, Fresh Garlic and Ginger, Cilantro and Scallions Grilled and Finished with Sesame Seeds

SUN-DRIED TOMATO-CRUSTED CHICKEN BREAST $16.00 Lunch / $20.00 Dinner - 300 Calories
Sun-Dried Tomato Panko-Encrusted Chicken Breast Served with a Sautéed Garlic Cream Sauce and Sun-Dried Tomato Strips

LEMON BASIL CHICKEN BREAST $14.00 Lunch / $18.00 Dinner - 160 Calories
Chicken Breast Marinated in Basil, Fresh Squeezed Lemon Juice, Seasoned with a Salt-Free Lemon Pepper Blend and Grilled

CHICKEN VINDALOO $14.00 Lunch / $17.00 Dinner - 280 Calories
Goan Chicken Curry Braised in a Mixture of Hot Spices, Vinegar and Potatoes Served with Rice and Chutney

ZIA’S NUTTY CHICKEN $16.00 Lunch / $20.00 Dinner - 300 Calories
Chicken Paillards Flash-Fried in a Dijon, Pistachio and Panko Breading Paired with Warm, Chef-Made Apple Compote

BEEF AND PORK

BRAISED SHORT RIBS $21.00 Lunch / $25.00 Dinner - 390 Calories
Boneless Beef Short Ribs Marinated with Shallots, Carrots, Leeks and a Splash of Orange Juice Braised to Perfection

BEEF TENDERLOIN STUFFED WITH SPINACH $24.00 Lunch / $28.00 Dinner - 560 Calories
Beef Tenderloin Roulades Brimming with Baby Spinach, Red Peppers and Tangy Asiago Cheese, Slow Roasted, Served with Au Jus

DATE STUFFED PORK TENDERLOIN $16.00 Lunch / $20.00 Dinner - 520 Calories
Pork Tenderloin Stuffed with Burgundy-Soaked Cherries, Dates, and Goat Cheese Drizzled Generously with Light Garlic Sauce

PAN-SEARED PORK TENDERLOIN WITH APPLES & ONIONS $16.00 Lunch / $20.00 Dinner - 300 Calories
Pan-Seared Pork Tenderloin Covered in a Savory Apple and Onion Sauce with a Hint of Lemon Zest, Brown Sugar and Nutmeg

ANISE ROAST PORK LOIN WITH FIGS & APPLES $16.00 Lunch / $20.00 Dinner - 540 Calories
Roast Pork Loin Served with an Orange-Flavored Apple and Fig Sauce Seasoned with Onion and Garlic
AT YOUR SERVICE
LAMB

ROASTED RACK of LAMB with RED WINE SAUCE $24.00 Lunch / $28.00 Dinner - 630 Calories
Trimmed Lamb Medallions Roasted with Rosemary Sprigs and Garlic, then Dressed with a Cabernet Sauvignon and Garlic Sauce

COMBINATION PLATE

FILET WITH PRAWNS Market Price
Grilled Beef Tenderloin Filet with Tiger Prawns

SEAFOOD

SEAFOOD AND SPINACH LASAGNA WITH ROASTED RED PEPPER COULIS Market Price - 840 Calories
Lasagna Layered with a Medley of Seafood, Fresh Spinach, Tomatoes, Squash and Our Chef-Made Roasted Red Pepper Coulis

BLACKENED COD WITH SALSA VERDE $19.25 Lunch / $23.25 Dinner - 370 Calories
Blackened Cod Drizzled with Green Tomatillo Sauce, Paired with a Colorful Watercress Salad and Fresh Cilantro

NAPA VALLEY GLAZED SALMON $22.00 Lunch / $26.00 Dinner - 220 Calories
Baked Salmon Glazed with Honey, Dijon Mustard and a Hint of Thyme and Lemon

BROILED SALMON with TWO SALSAS $20.00 Lunch / $24.00 Dinner - 310 Calories
Broiled Skin-On Salmon with a Zesty Zucchini Salsa with Mint and a Bi-Color Cherry Tomato Salsa with Chives

SEARED GROPER $23.00 Lunch / $27.00 Dinner - 390 Calories
Seared Grouper with Black-Eyed Pea Salsa

GARLIC MARINATED SHRIMP WITH GRAPEFRUIT $22.00 Lunch / $26.00 Dinner - 400 Calories
Garlic and Thyme Marinated Shrimp with Grapefruit Slices and a Sweet Sauce

VEGETARIAN

CHÈVRE, ORZO AND BASIL STUFFED PORTOBELLO $15.50 Lunch / $19.50 Dinner - 660 Calories
Two Portobello Mushroom Caps Brimming with Tri-Colored Orzo in a Pesto Cream Sauce, Goat Cheese and Fresh Sweet Basil

SPAGHETTI SQUASH $15.50 Lunch / $19.50 Dinner - 580 Calories
Spaghetti Squash with a Spanish-Inspired Sofrito of Peppers, Onion, Garlic and Select Herbs Served with Vegan Pinto Beans

PORTOBELLO MUSHROOM NAPOLEON $19.25 Lunch / $23.25 Dinner - 580 Calories
Layers of Portobello, Soft Mozzarella, Zucchini, Spinach and Red and Yellow Peppers Sitting on a Swirl of Roasted Tomato Coulis

SMOKED GOUDA FARFALLE $15.00 Lunch / $19.00 Dinner - 510 Calories
A Casserole of Farfalle Pasta Hand-Prepared with Fresh Spinach, Savory Smoked Gouda and Grated Parmesan Cheeses
IN GOOD COMPANY
## SERVED LUNCHEON AND DINNER

### ACCOMPANIMENTS

### SALADS AND STARTERS

<table>
<thead>
<tr>
<th>Salad Name</th>
<th>Calories</th>
</tr>
</thead>
<tbody>
<tr>
<td>Market House Salad with Homemade Croutons and Balsamic Vinaigrette</td>
<td>220</td>
</tr>
<tr>
<td>Iceberg Wedge with Maytag Bleu Cheese</td>
<td>250</td>
</tr>
<tr>
<td>Caesar Salad with Anchovies and Homemade Croutons</td>
<td>160</td>
</tr>
<tr>
<td>Pear and Fresh Spinach Salad with Toasted Almonds and Cranberry Dressing*</td>
<td>Add $3.50 - 740</td>
</tr>
<tr>
<td>Roasted Beets with Soft Goat Cheese with Nuts and Balsamic Glaze*</td>
<td>Add $3.50 - 350</td>
</tr>
<tr>
<td>Apple, Cherry and Fennel Salad*</td>
<td>Add $3.50 - 45</td>
</tr>
</tbody>
</table>

### SIDES

#### Choice of One Vegetable:

<table>
<thead>
<tr>
<th>Vegetable</th>
<th>Calories</th>
</tr>
</thead>
<tbody>
<tr>
<td>Apple Braised Cabbage</td>
<td>50</td>
</tr>
<tr>
<td>North Indian Eggplant</td>
<td>110</td>
</tr>
<tr>
<td>Fresh Green Beans</td>
<td>30</td>
</tr>
<tr>
<td>Grilled Balsamic Zucchini</td>
<td>60</td>
</tr>
<tr>
<td>Herb Broiled Tomatoes</td>
<td>35</td>
</tr>
<tr>
<td>Haricot Vert Ajo</td>
<td>130</td>
</tr>
<tr>
<td>Honey Mustard Glazed</td>
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</tr>
<tr>
<td>Brussel Sprouts</td>
<td>60</td>
</tr>
<tr>
<td>Roasted Root Vegetables</td>
<td>110</td>
</tr>
<tr>
<td>Sarson Ka Saag (Sautéed Seasoned Greens)</td>
<td>70</td>
</tr>
<tr>
<td>Sautééd Mushrooms</td>
<td>130</td>
</tr>
<tr>
<td>Sautééd Spinach with Garlic</td>
<td>45</td>
</tr>
<tr>
<td>Julienne of Carrots and Fennel with Pearl Onions</td>
<td>45</td>
</tr>
<tr>
<td>Roasted Fresh Asparagus</td>
<td>35</td>
</tr>
<tr>
<td>Roasted Butternut Squash</td>
<td>50</td>
</tr>
<tr>
<td>Carmelized Brussel Sprouts and Fennel</td>
<td>70</td>
</tr>
<tr>
<td>Chef’s Choice of Seasonal Vegetables</td>
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</tbody>
</table>

#### Choice of One Starch:

<table>
<thead>
<tr>
<th>Starch Name</th>
<th>Calories</th>
</tr>
</thead>
<tbody>
<tr>
<td>Barley Mushroom Pilaf</td>
<td>120</td>
</tr>
<tr>
<td>Basil Orzo</td>
<td>190</td>
</tr>
<tr>
<td>Basmati Rice Pulaao</td>
<td>190</td>
</tr>
<tr>
<td>Black Beans and Rice</td>
<td>180</td>
</tr>
<tr>
<td>Brown Rice with Apricots and Almonds</td>
<td>220</td>
</tr>
<tr>
<td>Caramelized Onion</td>
<td></td>
</tr>
<tr>
<td>Mashed Yukon Potatoes</td>
<td>110</td>
</tr>
<tr>
<td>Chana Dal</td>
<td>190</td>
</tr>
<tr>
<td>Fontina Risotto Cakes</td>
<td>420</td>
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<tr>
<td>Jasmine Rice with Ginger</td>
<td>270</td>
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<tr>
<td>Israeli Couscous</td>
<td>110</td>
</tr>
<tr>
<td>Lemon Rice</td>
<td>100</td>
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<tr>
<td>Lime Cilantro Rice</td>
<td>140</td>
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<tr>
<td>Madras Alu (Indian Seasoned Potatoes)</td>
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<tr>
<td>Mashed Sweet Potatoes</td>
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<tr>
<td>Roasted Herbed Red Potatoes</td>
<td>130</td>
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<tr>
<td>Roasted Sweet Potatoes</td>
<td>100</td>
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<tr>
<td>Parmesan Rosemary</td>
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</tr>
<tr>
<td>Fingerling Potatoes</td>
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</tr>
<tr>
<td>Three Cheese Gratin Potatoes</td>
<td>400</td>
</tr>
<tr>
<td>Vegetable Risotto</td>
<td>210</td>
</tr>
<tr>
<td>Chef’s Choice of Starch</td>
<td></td>
</tr>
</tbody>
</table>

Add $3.50 - 740 Calories
Add $3.50 - 350 Calories
Add $3.50 - 45 Calories
BOUNTIFUL BUFFETS

Design your platters from these menus that are presented buffet style. Assorted Canned Soft Drinks, Regular and Diet or bottled water included. Services include linen-draped service tables, set up and clean up. Eco-friendly serviceware is included; China is also available, upon request. Add Soup du Jour with Crackers for an additional charge. These menus are available for groups of 25 or more.

SIGNATURE SALADS
$25.00 per guest

These Delicious Salad Creations Have Proven to be Most Popular with Our Customers and Come Complete with Fresh-Baked Crusty Rolls, Pita Wedges, and Butter as well as a Selection of Assorted Cookies, Brownies, or Bars for Dessert.

CHOOSE ONE SALAD:
Classique Niçoise Salad, Napa Valley Chicken Salad, Greek Salad, Cobb Salad, Grilled Chicken Tabbouleh Salad, Italian House Wedge Salad or Caesar Salad with choice of Grilled Chicken, Shrimp, Salmon or Portobello Mushroom

CHOOSE TWO ADDITIONAL SALADS:
Market Salad with Balsamic Vinaigrette, Italian Cucumber Salad, Seasonal Fresh Fruit Salad, Apple Fennel Slaw, Minted Cucumber Salad, Orzo and Pepper Salad, Broccoli & Cavatelli Salad, Artichoke Hearts with Italian Parsley, Farmhouse Potato Salad, Antipasto Platter, Vegetarian Antipasto Platter, or Seasonal Crudité with Hummus or Ranch Dip
HANDCRAFTED SANDWICHES
$16.75 per guest
Your Choice of Three Delicious Sandwich Creations are Skillfully Arranged and Accompanied by, Two Salads, Assorted Bags of Chips, and choice of Cookies, Brownies, Assorted Bars, or Fresh In-Season Fruit Cups for Dessert. Sandwiches are Cut in Halves Enabling Guests to Mix & Match their Choices.

CHOOSE THREE HANDCRAFTED SANDWICHES:
Turkey and Sharp Cheddar on Kaiser, Roast Beef and Cheddar on Ciabatta, Roast Beef and Cheddar on Ciabatta Roll, Spicy Italian Baguette, Tuscan Grilled Chicken Breast on Multigrain Roll, Picnic Grilled Chicken Sandwich on Parisian Roll, Southwestern BBQ on Ciabatta, Roasted Vegetables on Multigrain Roll, Tabbouleh Hummus Pita, Dijon Cage-Free Egg Salad on Pumpernickel Bread or Greek Vegetable Wrap

CHOOSE TWO SIDE SALADS:
Market Salad with Balsamic Vinaigrette, Seasonal Fresh Fruit Salad, Apple Fennel Slaw, Minted Cucumber Salad, Orzo and Pepper Salad, Artichoke Hearts with Italian Parsley, Farmhouse Potato Salad, or Seasonal Crudité with Hummus or Ranch Dip

ARTISANAL DELI AND PLATTERS
$26.00 per guest
Personalize Your Deli Presentation with a Selection of Signature Ingredients and Platters, Offered in a Build Your Own Style, Accompanied by Artisanal Breads, Assorted Cheeses and Appropriate Condiments, Assorted Bags of Chips and choice of Cookies, Brownies, Assorted Bars or Fresh In-Season Fruit Cups for Dessert.

CHOOSE THREE SIGNATURE DELI SELECTIONS:
Chimichurri Flank Steak, Pesto Grilled Chicken Breast, Tuscan Pesto Grilled Chicken, Italian Vegetable and Cold Cuts Platter, Antipasto Platter, or Vegetarian Antipasto Platter

CHOOSE TWO SIDE SALADS:
Market Salad with Balsamic Vinaigrette, Seasonal Fresh Fruit Salad, Apple Fennel Slaw, Minted Cucumber Salad, Orzo and Pepper Salad, Artichoke Hearts with Italian Parsley, Farmhouse Potato Salad, or Seasonal Crudité with Hummus or Ranch Dip

CHOOSE TWO SPREADS:
Tabbouleh with Garbanzo Beans & Feta, Sun-Dried Tomatoes & Olive Tapenade, Black Olive & Caper Tapenade, Green Olive Tapenade, Hummus, or White Bean Spread with Caramelized Onions
SPECIALTY BUFFETS

Selections from these menus are presented buffet style. Services include linen-draped service tables, set up and clean up. High quality plastic serviceware is included; both eco-friendly serviceware and china are available, upon request. Waited Service is available upon request. These menus are available for groups of 25 or more.

COLD DELI BUFFET

$14.50 per guest

Choice of Two Salads: Creamy Cole Slaw with Apples, Seasonal Fresh Fruit Salad, Potato Salad, Market Salad with Homemade Croutons, Balsamic Vinaigrette and Low-Fat Ranch Dressing
Assorted Breads, Whole Grain Flatbread and Rolls
Sliced Roasted Turkey or Low-Sodium Turkey, Buffet Ham, and Roast Beef
Sliced Swiss and Cheddar Cheeses
Leaf Lettuce, Sliced Tomatoes, Dill Pickles, Mayonnaise, Dijon Mustard, and Horseradish
Assorted Individual Bags of Chips
Choice of Assorted Cookies, Bars or Brownies
Choice of Beverage: Assorted Sodas/Bottled Water, Sparkling Punch, Freshly Brewed Iced Tea or Lemonade
*Add Tuna, Cage-Free Egg or Chicken Salad $2.50 per guest
*Add Soup du Jour with Crackers $3.00 per guest

OLD FASHIONED BBQ

$19.00 per guest

Choice of Two Salads: Creamy Cole Slaw with Apples, Seasonal Fresh Fruit Salad, Roasted Vegetable Bow Tie Pasta Salad, Country Potato Salad or Market Salad with Homemade Croutons and Three Dressings
Cornbread, Dinner Rolls and Butter
Vegetarian Baked Beans
Baked or House-Smoked Barbecued Chicken
House-Smoked Beef Brisket
Assorted Cookies or Bars
Choice of Beverage: Assorted Sodas/Bottled Water, Sparkling Punch, Freshly Brewed Iced Tea or Lemonade

BACKYARD COOKOUT

$19.50 per guest

Country Potato Salad and Creamy Cole Slaw with Apples
Potato Chips
Ranch Style Baked Beans or Vegetarian Baked Beans
Grilled Hamburgers, Grilled Hot Dogs and Veggie Burgers
Hamburger and Hot Dog Buns
Leaf Lettuce, Sliced Tomatoes, Dill Pickles, Relish and Onions
Ketchup, Mustard and Mayonnaise
Assorted Cookies and Brownies
Choice of Beverage: Assorted Sodas/Bottled Water, Sparkling Punch, Freshly Brewed Iced Tea or Lemonade

*Add a chef for BBQ’s held outside; weather permitting
FIESTA BUFFET
$16.25 per guest

Cheese Enchiladas
**Choice of One Meat:** Grilled Fajita Style Beef or Chicken
Grilled Peppers and Onions
Assorted Toppings: Lettuce, Tomato, Sour Cream, Onions, and Black Olives
**Choice of Two Sides:** Refried Beans, Spanish Rice, Cilantro Slaw, or Fiesta Fruit Salad
Corn Taco Shells and Flour Tortillas
Churros with Cinnamon Sugar
**Choice of Beverage:** Assorted Sodas/Bottled Water, Sparkling Punch, Freshly Brewed Iced Tea or Lemonade

LITTLE ITALY
$16.50 per guest

Italian Caprese Salad
Caesar Salad with Homemade Croutons
Pasta Bar with Spaghetti and Penne Pasta
**Choice of Two Sauces:** Meat, Marinara or Alfredo
**Choice of One Meat:** Home-Style Meatballs or Sliced Grilled Chicken
Seasonal Fresh Vegetables
Parmesan Cheese Crisps
Assorted Rolls and Butter
Assorted Bars
**Choice of Beverage:** Assorted Sodas/Bottled Water, Sparkling Punch, Freshly Brewed Iced Tea or Lemonade
BUILD YOUR OWN BUFFET

Selections from these menus are presented buffet style. Services include linen-draped service tables, China service, set up and clean up.

Build Your Buffet by selecting - Two Entrées, Two Salads, Two Side dishes, dinner rolls and beverages.

Price of buffet equal to the higher priced of the two entrées chosen.

SALADS

CHOOSE TWO SALADS:
Market House Salad with Three Dressings (Ranch, Italian, Balsamic Vinaigrette or Low-Fat Ranch)
Caesar Salad with Homemade Croutons
Spring Greens with Fresh Berries and Raspberry Vinaigrette
Italian Pesto Pasta Salad
Fresh Mozzarella and Basil Pasta Salad
Broccoli, Bacon and Raisin Salad

ENTRÉES

POULTRY
Chicken Marsala $21.00 per guest
Lemon Parmesan Chicken with White Wine Chive Sauce $21.00 per guest
Apricot Glazed Roasted Turkey $21.00 per guest

BEEF
Braised Beef Sicilian $29.00 per guest
Beef Stroganoff with Noodles $25.00 per guest
Caramelized Onion Meatloaf $23.00 per guest

PORK
Asian Marinated Pork Loin with Honey and Soy Glaze $21.00 per guest
Roast Pork Loin with Mustard Herb Crust $21.00 per guest

SEAFOOD
Broiled Salmon with Dill Butter $24.00 per guest
Citrus Crusted Baked Tilapia $28.00 per guest

VEGETARIAN
Vegetarian Lasagna $20.00 per guest
Stuffed Peppers with Herbed Tomato Sauce $21.00 per guest
Vegetarian Pad Thai *Contains Peanuts $20.00 per guest

Additional entrees may be selected from the Served Lunches and Dinners menu. Add $2.00 to the listed dinner price to calculate buffet price.

Add a 3rd Entree to your buffet for an additional $10.00 per person

CUSTOMIZED CREATIONS
SIDES

**CHOOSE ONE:**
- Oven-Roasted Herbed Potatoes 
- Garlic-Mashed New Potatoes 
- Rice Pilaf 
- Oven Roasted Herb Potatoes
- Wild Rice

**CHOOSE ONE:**
- Fresh Roasted Vegetable Medley 
- Lemon Garlic Broccoli 
- Sautéed Zucchini 
- Glazed Carrots 
- Fresh Green Beans
- Variety of Seasonal Vegetables

SEE “SERVED ENTREE ACCOMPANIMENTS” SECTION FOR ADDITIONAL SIDE CHOICES

BEVERAGES

Freshly Brewed House Blend Coffee and Ice Water on Guest Tables.

Milk, Decaffeinated Coffee and Tazo Herbal and Non-Herbal Teas with Hot Water are Available by Request
HOT HORS D’OEUVRES

FROM PLATTERS TO PASSED

Eco-friendly serviceware is included and china is also available, upon request. Butlered service is available for an additional charge. Services include linen-draped service tables, set up and clean up. Minimum of 4 dozen per selection.

CHICKEN

Spicy Chicken with Bayou Rémoulade Sauce
$25.00 per dozen - 370 Calories

Grilled Jerk Chicken Skewers with Banana Mango Ketchup
$19.75 per dozen - 45 Calories

Chipotle Maple Bacon Wrapped Chicken
$24.00 per dozen - 110 Calories

Coconut Chicken with Orange Dipping Sauce
$21.00 per dozen - 120 Calories

Ginger Chicken Satay with Coconut Peanut Sauce
$21.00 per dozen - 110 Calories

Chicken Diablo Empanadas with Chipotle Ranch Dipping Sauce
$24.50 per dozen - 230 Calories

PORK

Pork Potstickers with Garlic Soy Sauce
$18.00 per dozen - 50 Calories

Mini Ham Biscuits with Mustard Sauce
$21.00 per dozen - 150 Calories

Sausage Bites in a Cajun Seasoned Cream Sauce
$18.00 per dozen - 300 Calories

Ham and Cheese Pinwheels
$16.00 per dozen - 50 Calories

Sausage Stuffed Mushrooms
$25.00 per dozen - 20 Calories

SEAFOOD

Bacon-Wrapped Scallops
$42.50 per dozen - 45 Calories

Mini Crab Cakes with Cajun Rémoulade Sauce
$30.00 per dozen - 20 Calories

Crab and Risotto Balls
$32.00 per dozen - 80 Calories
SAVORY
SELECTIONS

BEEF
Chipotle Beef on Tortillas with Avocado Crème
$24.00 per dozen - 120 Calories
Mini Cocktail Meatballs (BBQ, Swedish or Sweet and Sour)
$12.50 per dozen - 60 Calories
Beef Satay with Sweet and Spicy Sauce
$25.00 per dozen - 110 Calories
Mini Reuben Sandwiches
$21.00 per dozen - 150 Calories

VEGETARIAN
Spanakopita
$22.00 per dozen - 45 Calories
Mini Greek Pizzas
$20.00 per dozen - 80 Calories
Vegetable Samosas
$20.75 per dozen - 90 Calories
Vegetable Egg Rolls
$16.50 per dozen - Add Sweet and Sour Sauce for $4.50 per quart
Vegetable Pakoras
$12.00 per dozen - 40 Calories
Maple-Glazed Apple Rumaki
$20.25 per dozen - 60 Calories
MAGNIFICENT MORSELS
Assorted Finger Sandwiches
Choose from Ham Salad, Chicken Salad, Tuna Salad or Cage-Free Egg Salad
$13.50 per dozen - 40 Calories

Shrimp Cocktail with Cajun Rémoulade and Cocktail Sauce
$35.00 per dozen - 150 Calories

Prosciutto Wrapped Melon with Dijon Dipping Sauce
$18.50 per dozen - 100 Calories

Roasted Garlic Hummus and Smoked Salmon Bruschetta
$24.00 per dozen - 110 Calories

Fruity Feta Brischetta
$18.50 per dozen - 100 Calories

Fresh Mozzarella and Shrimp Skewers
$32.50 per dozen - 240 Calories

Sundried Tomato and Gorgonzola Bruschetta
$22.50 per dozen - 100 Calories

Cucumber Rounds with Feta and Tomato
$13.50 per dozen - 30 Calories

Crostitni with Spicy Mango Shrimp Salsa
$18.50 per dozen - 70 Calories

Goat Cheese and Honey Phyllo Cups
$26.00 per dozen - 100 Calories

White Bean Crostini
$13.50 per dozen - 120 Calories
DELECTABLE DELIGHTS
GOURMET DIPS AND MORE

Services include linen-draped service tables, set up and clean up.

HOT DIPS
Sold per quart
Warm Spinach Artichoke Dip with Fried Pita Wedges \$25.50 per Quart - 120 Calories
Spinach and Crab Dip with Baguette Rounds \$34.50 per Quart - 120 Calories

COLD DIPS
Vegetarian Layer Dip with Tortilla Chips
with Refried Beans, Guacamole, Black Olives and Sour Cream.
\$26.50 per quart - 100 Calories per Ounce
Mediterranean Dip with Fried Pita Wedges
A Creamy Dip of Artichoke, Spinach and Roasted Peppers.
\$25.50 per quart - 40 Calories per Ounce
Hummus with Fried Pita Wedges
Plain, Sun-Dried Tomato, Roasted Red Pepper & Garlic, or Artichoke & Garlic.
\$23.75 per quart

COLD DISPLAYS
Small serves 10-15 guests - Large serves 25-30 guests.
Farm Fresh Crudités with Ranch Dip \n\$30.75 Small / \$61.50 Large
Seasonal Cubed Fresh Fruit Tray
\$32.50 Small / \$65.00 Large
Domestic Cheeses with Crackers
\$31.50 Small / \$63.00 Large
Domestic Cheese and Sausage with Crackers
\$32.50 Small / \$65.00 Large
Local Artisan Cheese Display with Crackers
Market Price

SAVORY TORTES AND CHEESECAKES
Served with Crackers and Baguette Rounds
Roasted Vegetable Cheesecake - Serves about 16  \$41.25 each
Sun-Dried Tomato Pesto Cream Cheese Torte - Serves about 25  \$36.25 each

WINGS AND THINGS BAR
\$10.00 per guest - Minimum of 25 guests
Bone-In or Boneless Wings with tossed in your choice of two sauces:
Mild Buffalo, Zesty BBQ, Honey BBQ or Garlic Parmesean
Celery and Carrot Sticks with Bleu Cheese and Ranch Dressing
Steak Fries with Ketchup
Sparking Punch or Freshly Brewed Iced Tea
Ice Water
CHEF’S
FARE
SPECIALTY AND CARVING STATIONS

Create a delightful culinary experience for your guests by adding an interactive flair. Add one or more of these chef-attended action stations and watch your event come alive! Services include delivery, linen-draped service tables, set up and clean up. Minimum of 25 Guests.

SLIDER STATION
$10.00 per guest

**CHOOSE THREE:**
BBQ Pulled Pork (320 Calories each), Cheeseburger (185 Calories each), Chicken Patty (120 Calories each), Buffalo Chicken (305 Calories each), Cranberry Turkey Burger (170 Calories each) or Pink Salmon Melt (270 Calories each)
Served with appropriate condiments.

MAC & CHEESE SMALL PLATE
$9.50 per guest - 270 Calories per Cup

The ultimate comfort food made your way... with an incredible mouthwatering assortment of toppings: Blackened Chicken, Grilled Chicken, Seasoned Ground Beef, and Ham. Accompanied by Parmesan Cream and Aged Cheddar Cheese Sauce

CARVING STATIONS
Our Beef, Poultry, and Pork selections are cooked to perfection and carved by an experienced uniformed Chef. Served with wonderful sauces and condiments, as well as assorted rolls (70-160 calories each).

Roast Beef Tenderloin (230 Calories for 3 oz.)
with Horseradish Cream Spread (50 Calories for 1 oz.)
and Stone Ground Mustard Sauce (20 Calories for 1 oz.)
$9.25 per guest

Roast Breast of Turkey (20 Calories for 3 oz.)
with Cranberry and Orange Compote (30 Calories for 1 oz.)
and Creamy Dijon Mustard (180 Calories for 2 Tbsp.)
$5.25 per guest

Mustard and Apricot Glazed Ham (100 Calories for 3 oz.)
with Honey Mustard Sauce (70 Calories for 1 oz.)
$4.25 per guest

Roast Loin of Pork (160 Calories for 3 oz.)
with Chipotle Mayonnaise (80 Calories for 2 Tbsp.)
$4.25 per guest
GRAND FINALE
SWEET AND SALTY

Services include linen-draped tables, set up and clean up

ASSORTED HOME-STYLE COOKIES
$7.25 per dozen
Peanut Butter, Chocolate Chip, Sugar, Oatmeal Raisin, White Chocolate Macadamia Nut, or Double Chocolate with White Chips

SEASONAL CUT-OUT COOKIES
$7.75 per dozen

BROWNIES
$12.25 per dozen
Cream Cheese, Chocolate Frosted, M&M® Topped or Blondie

GOURMET DESSERT BARS
$12.25 per dozen (minimum 2 dozen per selection or 4 dozen for assorted bars)
Lemon, Seven Layer, Cran Scotch, Butterscotch, Pumpkin, Sour Cream Raisin, and Krispie Bars

HOUSE-MADE PETIT FOURS
$18.00 per dozen

POTATO CHIPS
$7.25 per 1 Pound Bag

GRANOLA BARS
$1.25 each

FRENCH ONION DIP
$8.75 per Quart

TRAIL MIX
$9.75 per pound

BAGS OF ASSORTED CHIPS
$1.25 each

GARDETTO MIX
$9.25 per pound

BAGS OF ASSORTED CHIPS
$1.25 each

MIXED NUTS WITH PEANUTS
$22.00 per pound

POPCORN
$6.75 per pound - Machine Rental $19.50 (subject to availability)

DECORATED CAKES AND TORTES
Full $54.00 Half $28.00 Quarter $18.00 Decorated Double Layer Tortes $28.00
Decorated Single Layer Tortes $16.50

CHEESECAKE STATION
$5.00 per guest - Minimum of 25 guests
New York Style Cheesecake with Chocolate and Caramel Sauce, Strawberries, Cherries, Candy Chunks, Crushed Cookies and Whipped Cream.

ICE CREAM SUNDAE BAR
$80.00 for each 50 guests
Choice of Ice Cream Flavors (One per 50 guest): Vanilla or Chocolate Ice Cream
Choice of Two Sauces: Chocolate, Strawberry or Caramel Sauce
Choice of Two Toppings: Candy Chunks, Crushed Cookies, Chopped Nuts or Sprinkles
Includes Whipped Cream Topping.
PLAN FOR SUCCESS
Flavours by Sodexo has exceptional culinary skills and extensive capabilities to satisfy a wide range of catering needs. We are passionate about food and dedicated to making your event a memorable occasion! Our experienced staff will be happy to answer all of your questions and concerns and assist you in planning every detail.

We look forward to serving you!

ARRANGING AND RESERVING A DATE
Our catering staff is here to assist you in person with your event details or you may order by phone or email. To assure the highest quality service, please notify us at least ten working days in advance for dinners, luncheons or large receptions. For smaller receptions, coffees or pickup orders, five working days’ notice is requested. For orders occurring on holidays, breaks or weekends, once we have confirmed that service is available, there may be an additional charge for labor and services.

Catering Contacts:
Terri Knudtson, Catering Director
(715) 836-2632 - knudtstl@uwec.edu

Travis Welke, Catering Coordinator
(715) 836-4033 - welketj@uwec.edu

RESERVING AN ON-CAMPUS ROOM
Please contact the UW-Eau Claire Event Services office at (715) 836-5631 or (888) 463-6893, to book a room on campus. Once you have secured a room, please call, email or visit us in person to begin planning your menu.

TABLES AND CHAIRS
Tables, chairs and other items for events in Davies Center can be arranged through the Event Services office. For events occurring in other campus building or off-campus, the event host is responsible for arranging all tables and chairs.

MINIMUM ORDER / GUARANTEE / FINAL COUNTS
A $100 minimum is required for any order delivered outside of Davies Center. A minimum purchase of $1000 is required for off-campus deliveries (a separate delivery fee still applies).

All events in the The Dulany in Davies Center require a minimum $250 food order to use the room.

We require a final count seven working days prior to the date of the event for events expecting 100 or more guests. At least three days is required for events expecting under 100 guests. You will be financially responsible for 100 percent of your final guarantee or the actual number of guests served, whichever is greater. If a guarantee is not provided, your last estimate becomes your guarantee. We prepare food for five percent above the guaranteed number.

CANCELLATIONS / LATE CHANGES
There is no charge for cancellations made at least three working days prior to the event with the exception of specialty items that have been ordered in advance. Cancellations made thereafter are subject to charges of costs already incurred. Events scheduled fewer than 3 business days in advance may be assessed an additional fee. Due to unforeseen circumstances, menu changes may be required. Blugold Catering will, in all instances, substitute a comparable or greater quality product that is consistent with the menu. Special dietary, children’s and additional vegetarian alternatives are also available.
PAYMENTS AND GRATUITIES
A credit card number is required in advance to secure orders for all off-campus groups and individuals. Tax-exempt organizations must present their tax-exempt certificate at the time the order is placed. State and local sales tax will be added to invoices of individuals or groups not exempt from such tax. Payment for University department sponsored catered events is due within 30 days of billing date. Recognized University student organizations and all off-campus groups must pay by the day of the event, or the next business day following the event if the event occurs on a weekend. For all non UW-Eau Claire groups with orders over $500, 50% of the balance is due 7 days prior to the event, with the remaining balance due on the day of the event, or the following business day if the event occurs on the weekend. Blugold Catering accepts Visa, Mastercard, American Express & Discover cards. A late payment fee will be added to any invoice not paid by the required due date. Gratuities are not accepted or charged by Blugold Catering.

DELIVERY CHARGES
On campus orders of $100 or less will be charged a $10 delivery fee, per trip. Off-campus events will be charged a minimum of $75. Return trips after initial delivery to the same location are $25 per trip. University sponsored events on upper campus, lower campus and UW buildings on Water Street are not subject to a delivery charge.

CATERING EQUIPMENT
As the host of the catered event, you are responsible for the equipment we have provided for the service of your event. No food or equipment may be removed from the event location. The cost to replace any missing or damaged catering equipment or supplies will be charged to your account.

CHINA SERVICES
China, glassware and stainless steel flatware are provided with most luncheons, dinners and formal receptions in Davies Center. For other events (coffee setups, small receptions, etc.) and events outside of Davies Center, we provide compostable packaging, dinnerware and cutlery at no additional charge. China service is available for an additional $2.00 per person outside of Davies Center.

FLOWERS AND DECOR
Blugold Catering will provide appropriate decor for all buffets. Floral arrangements and decor are the sole property of Blugold Catering. We will be happy to receive and handle floral arrangements for you, however a limited amount of cooler space is available, so please plan accordingly. Any personal decor or rented items brought on the premises and left either prior to, during, or following the function shall be at the sole risk of the customer.
BUFFET AND TABLE LINENS
We provide linens and skirting for food and beverage tables at no charge. If you would like linen to be placed on guest tables for receptions, breaks, meeting tables and boxed lunches, there will be a $5.00 fee for each tablecloth if your order is less than $500. For served meals, weddings and other formal events, table linens are included in the meal price. Special order linens may be available for an additional charge.

REMOVAL OF FOOD
Any unused food remains the property of Blugold Catering and cannot be removed from an event in compliance with local health regulations. Credit cannot be issued for leftover food or unused items. Any condiments or disposables also remain the property of Blugold Catering. The cost to replace any missing or damaged catering equipment or supplies will be charged to your account.

ALCOHOL SERVICE
All events requesting alcohol service must have an approved Alcohol Authorization form on file at the UW-Eau Claire Event Services office at least 10 working days prior to the event. Groups must follow the Alcohol Service Guidelines established by UW-Eau Claire and the Board of Regents. Please see our separate Bar Menu for complete pricing information. We cannot provide alcohol service off-campus for non-university sponsored events.