The Café —cateving menu—

———Bveak-fast———

À la Cavte

Baker's Choice Assorted

Rolls, Muffins, Pastries \$27/dozen

Breakfast Sandwiches \$5 each

Sliced Fruit Tray \$4/person

≪ Fruit Salad \$5/person

Bagels with Cream Cheese \$27/dozen

Biscuits and Sausage Gravy \$3/person

Breakfast Burritos \$6 each

Breakfast Buffet

Pick three (\$15/person)

Substitute for an additional \$0.50: egg whites, turkey bacon

Scrambled Eggs

Bacon, Sausage, or Ham

Hash Browns or Breakfast Potatoes

Breakfast Burritos

Fruit Salad

Biscuits and Sausage Gravy

Beverages

≪ Bottled Juices \$3.50/each

Apple, Orange, Cranberry

Coffee \$36/gallon

≪ Hot Tea \$3/each

Hot Cocoa \$29/gallon

Lemonade \$20/gallon

≪ Iced Tea \$22/gallon

Can Soda \$3/each

≪ Bottled Water \$2/each

Continental Buffet

\$12/person

Assorted Pastries

Sliced Fruit Tray

Coffee

Hot Tea Service

\$6/person

Granola

Vanilla Yogurt

Fruit

Nuts

Healthy Choice

Break-fast-

Breakfast Bowl Buffet \$12/person

Scrambled Eggs
Breakfast Potatoes
Sautéed Peppers and Onions
Chopped Bacon
Shredded Cheddar Cheese
Sour Cream
Diced Green Onion
Salsa
Hot Sauce

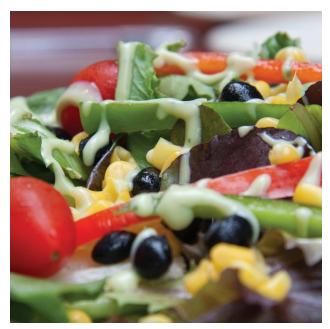












Lunch —



Choice of sandwich and side, includes chips and cookie

Choice of sandwich:

Ham and Cheese, Turkey and Cheese, or Roast Beef and Cheese on White or Wheat Bread

Choice of side:

≪ Fruit Cup
 Pasta Salad
 Potato Salad
 ≪ Whole Fruit



Picnic Buffet \$18/person

Choice of one meat and two sides, includes buns and condiments

Choice of one meat:

Hamburgers
Brats

Grilled Chicken

Choice of two sides:

Potato Salad
Baked Beans
Pasta Salad
Coleslaw
Macaroni and Cheese
Assorted Potato Chip Bags

Fruit Salad

Sandwich Buffet \$18/person

Choice of prepared gourmet sandwich and two sides, includes condiments

Choice of gourmet sandwich:

Turkey BLT Wrap
Chicken Caesar Wrap
Roast Beef and Havarti on Ciabatta
Grilled Vegetable Wrap
Ham and Swiss on Wheat Ciabatta
Chicken Salad Croissant

Choice of two sides:

Potato Salad
Pasta Salad
Fruit Salad
Assorted Potato Chip Bags

Midwest Tailgate Lunch

Choice of two entrees and two sides, served with accompanying condiments

Choice of two entrées:

Hamburgers BBQ Chicken Thighs All Beef Hot Dog BBQ Pulled Pork Bratwurst Sloppy Joe

Choice of two sides:

Potato Salad Italian Pasta Salad Fruit Salad Baked Beans Macaroni and Cheese Party Potatoes Chips

Midwestern Buffet \$18/person

Choice of one entree and two sides, includes condiments

Choice of entrée:

BBQ Pulled Pork Sandwich Grilled BBQ Chicken Sandwich

Choice of two sides:

Coleslaw
Potato Salad
Baked Beans
Macaroni and Cheese
Grilled Vegetables

Healthy Choice



Southern Buffet \$14/person

BBQ Chicken Breast Macaroni and Cheese Broccoli Salad Dinner Roll

lowan Buffet \$14/person

Herb-Roasted Pork Loin Baked Potato with Butter and Sour Cream Roasted Corn Salad Roll

Classic Buffet \$14/person

Seared Chicken Breast with Thyme Jus Fresh Seasonal Vegetables Roasted Red Potatoes

Soup, Salad, and Sandwich Buffet \$21/person

Choice of two: gourmet sandwich, soup, or salad bar.

Salad bar served with rolls and
choice of meat and two dressings.

Choice of soup:

Chicken Noodle
Chicken Tortilla
French Onion
Broccoli Cheese
Cream of Potato
Tomato Basil
Chili

Choice of gourmet sandwich:

Turkey BLT Wrap
Chicken Caesar Wrap
Roast Beef and Havarti on Ciabatta
Grilled Vegetable Wrap
Ham and Swiss on Wheat Ciabatta
Chicken Salad Croissant

Includes mayo and mustard

Salad Bar:

Mixed greens, shredded cheese, hard-boiled eggs, shredded carrots, cucumbers, tomatoes, red onions, croutons

Choice of two dressings:

Ranch
French
Italian
Balsamic
Caesar
Raspberry Vinaigrette
Poppyseed
Honey Mustard
Blue Cheese

Choice of meat:

Grilled Chicken
Diced Ham
Turkey
Bacon

Lunch -



Salad bar served with rolls and choice of two meats and two dressings

Mixed greens, shredded cheese, hard-boiled eggs, shredded carrots, cucumbers, tomatoes, red onions, croutons

Select two:

Grilled Chicken
Diced Ham
Diced Turkey
Bacon

Choice of two dressings:

Ranch
French
Italian
Balsamic
Caesar
Raspberry Vinaigrette
Poppyseed
Honey Mustard
Blue Cheese

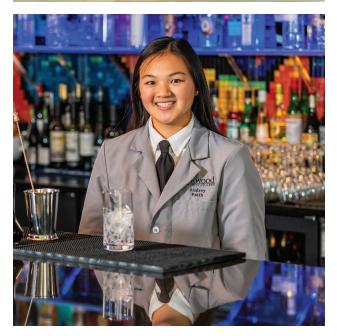














Taco ov Fajita Bav \$13/person

Seasoned ground beef or chicken fajitas toppings, hard and soft shells, Spanish rice, cowboy beans, and salsa

Italian Buffet \$16/person

Choice of two pastas; includes garden salad with choice of dressing, and breadsticks

Choice of two pastas:

Meat Lasagna Veggie Roll-Up Pasta Primavera Chicken Alfredo

Hot Beef Sundae \$16/person

Mashed potatoes, pot roast, gravy, corn, and cherry tomato

Fried Chicken Bowl \$16/person

Fried chicken, mashed potatoes, corn, country gravy, biscuit

——— Pavty Trays .



Served with mustard and mayonnaise packets

Assorted mini sandwiches. Toppings of lettuce, onion, tomato available for an additional charge. \$12/dozen



House-made hummus with pita chips and veggies



16" 18" Serves 20 – 25 Serves 30 – 35 \$45 \$57

Assorted veggies with ranch dressing



Assorted fruit with yogurt dip



Assorted meats and cheeses with assorted crackers



Turkey, ham, and roast beef with cheddar. Topped with lettuce, onion, and tomato.

——— Snack-s—

& Bruschetta Platter \$18/dozen

Crostini with tomato, basil, and Parmesan

≪ Tvail Mix
\$13/lb.

Spinach and Artichoke Dip

Serves 40 – 50 \$125

Chips and Dip Tvay
\$4/person

House-made chips with French onion dip and party dip

Chips and Salsa \$5/person

Choice of two salsas, served with chips

Choice of two salsas:

Fire-Roasted Salsa Corn and Black Bean Guacamole Queso (additional \$1)

Puppy Chow \$20/lb.

Snack Mix \$11/lb.

Hovs d'oeuvres

Priced per 50 pieces

Meatballs \$115

BBQ or Swedish

Traditional Wings \$Market Price

Buffalo wings served with celery, and blue cheese or ranch dip

Stuffed Mushvooms

Boursin stuffed

Wisconsin Cheese Cuvds \$135

Served with ranch dressing







Sweets -

Baker's Choice Jumbo Cookies \$27/dozen

Baker's Choice Brownies

Baker's Choice Dessevt Bars

Decovated Sugar Cookies \$36/dozen

Seasonal or custom

Seasonal Fruit Crisp \$4/person

Specialty Cakes and Cupcakes

Available and priced upon request

Celebrate birthdays, anniversaries, retirements, graduations, milestones, etc.

Cake Flavors

Chocolate, white, yellow, red velvet, carrot, marble, funfetti

Frostings

Chocolate, buttercream, cream cheese

Fillings

(additional cost to add filling)
Strawberry, raspberry, blueberry,
caramel, ganache













——Cateving Guidelines——

Room Reservations

To make arrangements for meeting and event space, please contact Erik Ryan at 319-398-5114.

Food and Beverage

Arrangements for food and beverage can be made once a room reservation has been secured. To place your catering orders, please contact our catering coordinator, Emma Traugh, at 319-398-5892.

Cancellations

Cancellations are required 48 hours prior to a function and should be directly made with the catering office and confirmed by a staff member. If an event is canceled after the deadline, any costs associated with the event up until the time of cancellation will be the customer's responsibility. If the campus is closed due to extenuating circumstances, the event will be canceled with no charge to the customer.

Guavantee

The Café takes its food quality and commitment to outstanding service very seriously. The Café prides itself on using the freshest products, the highest-quality ingredients, and providing quality service, all of which requires advance planning and preparation. An estimated guest count is required at the time your food and beverage order is placed. In order to ensure the quality of your event, the catering office must have sufficient time to procure food, beverage, and personnel. A final guarantee is due to the catering department for The Café no later than three business days before the event. While we recognize that last-minute changes are sometimes unavoidable, we will always strive to accommodate a client's changing needs while still maintaining our steadfast commitment to a quality product. In the event that additional guests arrive, our staff will do everything possible to accommodate those extra guests. You will be charged based on the guaranteed number of people or the actual number who attended the function, whichever is higher.

Food Policy

In accordance with health department regulations, it is our policy to not allow carry out of any perishable food not consumed at your event. Any food that is removed from the event without permission of the catering department becomes the responsibility of the event holder and catering possesses no responsibility or liability for the quality or safety of these items.

Dietary Restrictions

When you are booking your event, please let the catering coordinator know if anyone in your group has any dietary concerns that need to be addressed.

Please note: Prices are subject to change.

—— Catering Guidelines——

Buffet Minimums

Buffet minimums are subject to change. Discuss this with the catering coordinator at the time of booking.

Payment - Billing - Internal Customers

At the time of booking your event you will be required to sign a contract and provide a GL code for billing purposes. Pcards will no longer be accepted as a form of payment for catering.

Billing - External Customers

- · The method of payment is to be determined at the signing of the sales agreement.
- Functions must be prepaid or guaranteed with a credit card and a completed credit card authorization form.
- Direct billing is not available for social functions or political events.
- · A 22 percent service fee will be charged to all external clients.

