# The Café <br> -catering menu- 

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| A la Carte |  | Breakfast Buffet |
| Baker's Choice Assorted |  | Pick three (\$15/person) |
| Rolls, Muffins, Pastries | \$27/dozen | O Substitute for an additional \$0.50: egg whites, turkey bacon |
| Breakfast Sandwiches | \$5 each | Scrambled Eggs |
| OC Sliced Fruit Tray | \$4/person | Bacon, Sausage, or Ham |
| Of Fruit Salad | \$5/person | Hash Browns or Breakfast Potatoes |
| Bagels with Cream Cheese | \$27/dozen | Breakfast Burritos |
| Biscuits and Sausage Gravy | \$3/person | Fruit Salad |
| Breakfast Burritos | \$6 each | Biscuits and Sausage Gravy |
|  |  | $\cdots$ |
|  |  | Continental Buffet <br> \$12/person |
| Beverages |  | Assorted Pastries |
| Apple, Orange, Cranberry | \$3.50/each | Sliced Fruit Tray |
| Coffee | \$36/gallon | Coffee |
| Of Hot Tea | \$3/each | Hot Tea Service |
| Hot Cocoa | \$29/gallon |  |
| Lemonade | \$20/gallon |  |
| ol Iced Tea | \$22/gallon | or Yogurt Parfait Bar |
| Can Soda | \$3/each | \$6/person |
| OP Bottled Water | \$2/each | Granola |
|  |  | Vanilla Yogurt |
|  |  | Fruit |
|  |  | Nuts |

O Healthy Choice
$\longrightarrow$
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




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:
OP Fruit Cup
Pasta Salad
Potato Salad
\& Whole Fruit

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        Picnic Buffet
        $18/person
    Choice of one meat and two sides,
    includes buns and condiments
        Choice of one meat:
            Hamburgers
                    Brats
        O& Grilled Chicken
        Choice of two sides:
            Potato Salad
            Baked Beans
            Pasta Salad
                Coleslaw
        Macaroni and Cheese
        Assorted Potato Chip Bags
        OP 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
O& Roast Beef and Havarti on Ciabatta
            O& Grilled Vegetable Wrap
of Ham and Swiss on Wheat Ciabatta
            Chicken Salad Croissant
            Choice of two sides:
            Potato Salad
            OPPasta Salad
                Fruit Salad
    Assorted Potato Chip Bags
- Sandwich Buffet
\$18/person
Choice of prepared gourmet sandwich and two sides, includes condiments
Choice of gourmet sandwich:
Turkey BLT Wrap
Chicken Caesar Wrap
of Roast Beef and Havarti on Ciabatta
of Grilled Vegetable Wrap
of Ham and Swiss on Wheat Ciabatta
Chicken Salad Croissant
Choice of two sides:
Potato Salad
olPasta Salad
Fruit Salad
Assorted Potato Chip Bags
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## Midwest Tailgate Lunch <br> \$20/person

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Choice of two entrees and two sides, served with accompanying condiments
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## Choice of two entrées:

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Hamburgers
BBO 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
Midwest Tailgate Lunch
    Choice of two entrees and two sides,
    g
    Choice of two entrées:
    BBO Chicken Thighs
        All Beef Hot Dog
            Sloppy Joe
                -
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Midwestern Buffet
\$18/person
Choice of one entree and two sides, includes condiments
Choice of entrée:
BBO Pulled Pork Sandwich
Grilled BBO Chicken Sandwich
Choice of two sides:
Coleslaw
Potato Salad
Baked Beans
Macaroni and Cheese
Grilled Vegetables

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| :---: | :---: |
| - E | - E |
| Southern Buffet \$14/person | Soup, Salad, and Sandwich Buffet \$21/person |
| BBO Chicken Breast Macaroni and Cheese Broccoli Salad Dinner Roll | Choice of two: gourmet sandwich, soup, or salad bar. Salad bar served with rolls and choice of meat and two dressings. |
|  | Choice of soup: |
|  | O Chicken Noodle |
| - E | Chicken Tortilla |
| lowan Buffet | French Onion |
| lowan Buffet | Broccoli Cheese |
| \$14/person | Cream of Potato |
| Herb-Roasted Pork Loin | Tomato Basil |
| Baked Potato with Butter and Sour Cream | Chili |
| Roasted Corn Salad Roll | Choice of gourmet sandwich: Turkey BLT Wrap |
|  | Chicken Caesar Wrap |
| 三 | of Roast Beef and Havarti on Ciabatta <br> of Grilled Vegetable Wrap |
| Classic Buffet | of Ham and Swiss on Wheat Ciabatta |
| \$14/person | Chicken Salad Croissant |
| Seared Chicken Breast with Thyme Jus | Includes mayo and mustard |
| Fresh Seasonal Vegetables |  |
| Roasted Red Potatoes | $\sigma^{\infty}$ Salad Bar: <br> Mixed greens, shredded cheese, hard-boiled eggs, |
|  | shredded carrots, cucumbers, tomatoes, red onions, croutons |
|  | Choice of two dressings: |
|  | Ranch |
|  | French |
|  | OP Italian |
|  | Of Balsamic |
|  | Caesar |
|  | Raspberry Vinaigrette |
|  | Poppyseed |
|  | Honey Mustard |
|  | Blue Cheese |
|  | Choice of meat: |
|  | of Grilled Chicken |
|  | Diced Ham |
|  | Turkey |
|  | Bacon |



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:
$\propto^{\circ}$ Grilled Chicken
Diced Ham
Diced Turkey
Bacon
Choice of two dressings:
Ranch
French
$\sigma^{\mathscr{P}}$ Italian
O Balsamic
Caesar
Raspberry Vinaigrette

> Poppyseed

Honey Mustard
Blue Cheese



Party Trays


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


House-made hummus with pita chips and veggies
of Veggie Tray
12"
Serves $10-15$

$\$ 28$ | $16^{\prime \prime}$ |
| :---: |
| Serves $20-25 \quad 18^{\prime \prime}$ |
| $\$ 45$ |

Assorted veggies with ranch dressing


Assorted fruit with yogurt dip


Assorted meats and cheeses with assorted crackers

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\begin{gathered}
\text { Party Subs } \\
24^{\prime \prime} \text { sub } \\
\text { Serves } 10-12 \\
\$ 60
\end{gathered}
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Turkey, ham, and roast beef with cheddar. Topped with lettuce, onion, and tomato.
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Crostini with tomato, basil, and Parmesan


Serves 40-50
\$125


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)
 \$20/lb.
Snack Mix
$\$ 11 / \mathrm{lb}$.

## Hors d'oeurres

Priced per 50 pieces


BBO or Swedish

Traditional Wings
$\$$ Market Price

Buffalo wings served with
celery, and blue cheese or ranch dip
Stuffed Mushrooms
Boursin stuffed
Wisconsin Cheese Curds
$\$ 135$

Served with ranch dressing



Baker's Choice Brownies \$26/dozen

Baker's Choice Dessert Bars \$27/dozen
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Decorated Sugar Cookies \$36/dozen

Seasonal or custom

Seasonal Fruit Crisp
\$4/person
Seasonal Fruit Crisp

## 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

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## 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.

## Guarantee

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.


