Beverages

Coffee - Breakfast blend, French roast, Hazelnut, Kona, and Decaf
Gallon, $16.00, thermal (1/2 gal), $9.00

Tea packets (assorted flavors), $1.00

Juice (4 oz. cup), $.50

Orange Juice, gallon, $14.00

Milk, 2%, (8 oz. carton), $1.00

Punch, gallon (25 - 5 oz.cups), $14.00

Soda (regular and diet), Pepsi, Mountain Dew, and Sierra Mist
12 oz. can $1.25

Water bottle, 12 oz. $1.00
# BREAKFAST AND MORNING STARTERS

## Breakfast Pastry Trays
- Mini Danish, mini muffins, & donut holes
- **Small (serves 12)** $25.00
  - 10 Danish, 12 muffins, 24 donut holes
- **Large (serves 24)** $35.00
  - 20 Danish, 24 muffins, 48 donut holes

## Breakfast Cookies
- Dozen $8.00
- Half dozen $4.00

## Granola, homemade
- Quart (serves 8) $8.00

## Fruit Tray
- Small (serves 15) $40.00
- Large (serves 25) $60.00

## Fresh Fruit, whole
- $.75

## Yogurt cup, 6 oz.
- $1.00

## Fruit & Yogurt Parfait, 8 oz.
- $2.50

## Bagels w/Cream Cheese
- Dozen $18.00
- Half dozen $9.00

## Donuts, Danish, & Muffins
- Dozen $18.00
- Half dozen $9.00

## Mini Muffins & Mini Danish
- Dozen $10.00

## Scones, Petite,
- Dozen $10.00

## Donut Holes
- Dozen $5.00

## Continental Breakfast Packages
- Fresh baked mini Danish, Mini muffins, and bagels (cut in half) w/cream cheese, fresh cut fruit tray, coffee (regular & decaf), hot tea, orange juice, and ice water.
  - 20-20 attendees - $150.00
  - 30-40 attendees - $185.00
  - 40-50 attendees - $225.00
  - Over 50 - $4.00 per person

## Deluxe Breakfast Buffet (minimum 20 people) $12.00
- Choice of scrambled eggs or Denver scrambled eggs, and choice of sausage, bacon, or ham
- Breakfast includes: French toast w/strawberries & syrup, roasted potatoes, fresh cut fruit, assorted freshly baked pastries, coffee, milk, orange juice and ice water
FVTC CULINARY SCHOOL FEATURED FALL LUNCH BUFFET
A WONDERFUL TASTE OF WHAT WE DO!

Minimum 20 people
$10.00

Buffet Includes:

Salads ~
Multi-grain Vegetarian Pasta Salad
Blend of healthy whole grains, vegetables and pasta with a light vinaigrette dressing

Mixed Green Strawberry Salad
Mixed greens, fresh strawberries, fresh mozzarella, sliced almonds, with raspberry vinaigrette dressing

Sandwiches on a Petite Buttery Croissant ~
Deluxe Chicken Salad
Diced all white meat chicken breast, chopped celery and green onion, cran raisins, lite mayo with shaved romaine lettuce

Cherry wood Smoked Ham with Wisconsin Italian Style Fontina Cheese

Tomato Basil Bisque Soup

Potato Chips

Assorted Gourmet Dessert Bars
GOURMET PLATTERS AND PLATED SALADS

Limit two selections per order

$10.00

Roast Turkey Club
Sliced turkey, bacon, provolone cheese, leaf lettuce and tomatoes on whole grain bread

Variety Deli
Sliced turkey, ham, beef, Swiss cheese and cheddar w/lettuce and tomato on a three grain roll

*Veggie Sandwich
Tomatoes, mushrooms, cucumbers and leaf lettuce with honey mustard dressing on whole grain bread

*Chicken Caesar Wrap
Grilled chicken breast, romaine lettuce, sliced tomatoes, parmesan cheese and Caesar dressing wrapped in an herbed tortilla

Vegetarian Chef Salad
Assorted sliced cheese, hardboiled eggs, tomatoes, cucumbers, radishes and croutons on crisp head lettuce with assorted salad dressings

Chef Salad
Julienne slices of ham, beef, turkey, Swiss and cheddar cheese, hardboiled eggs, tomatoes, cucumbers, and croutons on crisp head lettuce with assorted salad dressings

Chicken Caesar Salad
Marinated grilled chicken breast, romaine lettuce, black olives, red onions, croutons, cucumbers, tomatoes and shredded parmesan cheese with Caesar salad dressing

Platters include fresh cut fruit, pasta salad, and cookie
Salads include dinner rolls and cookie

Box Lunch $9.00
Ham, turkey and cheddar on a Potato bun, bag of potato chips, apple, string cheese, cookie, bottle of water, condiments, napkin and wet nap

*Healthier Choices
Soup with meal $1.75 additional
EVERYDAY TOP CHOICE BUFFETS

Minimum 20 people

$10.00

Picnic Buffet
Bratwurst, hamburger, or chicken breast (*limit of two choices*), sliced cheeses, shredded lettuce

Build Your Own Sandwich Buffet
Sliced beef, ham, turkey, Swiss and cheddar cheese, shredded lettuce, sliced tomatoes, assorted breads and rolls

Buffet include fresh pasta salad, potato chips, fresh vegetable tray, dessert bars or cookies

Soup with meal $1.75 additional
Daily Comfort Buffet Lunch Specialties

Minimum 20 people

$10.00

Monday
Smothered Grilled Chicken Breast
Aged cheddar cheese and sautéed mushrooms, topped with real bacon

Tuesday
Herb Roasted Pork Loin
Tender sliced pork loin seasoned with fresh herbs

Wednesday
Braised Beef Tips with Egg Noodles
Tender beef cuts in a rich brown sauce

Thursday
Stuffed Chicken Breast Cordon Bleu
Breaded chicken breast with ham and Swiss cheese, sautéed in herbed butter

Friday
Baked Lasagna
Meat sauce or Alfredo with garlic bread

Buffets include Chef’s choice starch and vegetable, house tossed salad, dinner rolls, and dessert

Soup with meal $1.75 additional
BUDGET OPTIONS

Minimum order 5 pounds per item

Pizza, 16 inch natural crust, $15.00
   Varieties - Cheese, sausage, pepperoni, deluxe, and vegetable

*Hot chicken and gravy, $8.00 pound
*Hot ham, $7.00 pound
*Roast beef au jus, $8.00 pound
*Fruit Salad, $7.00 pound
*Potato Salad, $4.00 pound

Potato Chips, 20 oz. bag (serves 20) $6.00
Homemade potato chips & dip, 2 pounds, $8.00
Tortilla chips & salsa, 2 pound bag (serves 32) $6.00
Chex mix, 2 pounds (serves 16) $9.00
Trail mix, 22 oz. (serves 12) $9.00
Sub sandwich on fresh French bread, 3 inch, $4.00

*Serves approximately 5 people per pound/item
Meats include potato buns
COLD HORS D’OEUVRES

Antipasto Tray
$40.00 small
$60.00 large

Bruschetta Tray
$35.00 small
$50.00 large

Cheese & Sausage Tray w/crackers
$40.00 small
$60.00 large

Fruit Tray
$40.00 small
$60.00 large

Vegetables & Dip Tray
$30.00 small
$45.00 large

Taco Tray w/tortilla chips
$35.00 small
$50.00 large

Ham & Cream Cheese Roll-ups
$3.00 dozen

Silver Dollar Sandwich
Beef, ham, & turkey with cheese
$1.50 each

Mini Tortilla Wrap, assorted, 2 inch
$1.00 each

Antipasto Piks
$1.50 each

Small Tray (12 inch) serves 15 people
Large Tray (18 inch) serves 25 people
**HOT HORS D’OEUVRES**

*Minimum order 5 pounds per item*

**Bacon Wrapped Chicken (12/lb.)**
$8.00 lb.

**Chicken Fingers, breaded (14/lb.)**
$7.00 lb.

**Naked Chicken Tenderloins (14/lb.)**
$7.00 lb.

**Chicken Wings, breaded, boneless (14/lb.)**
$7.00 lb.

**Meatballs, BBQ or Swedish, (32/lb.)**
$6.00 lb.

**Mozzarella Sticks w/marinara sauce (13/lb.)**
$7.00 lb.

**Cocktail Wieners w/BBQ sauce (45/lb.)**
$7.00 lb.

<table>
<thead>
<tr>
<th>Snacks</th>
<th>Desserts</th>
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<tbody>
<tr>
<td>Individually packaged –</td>
<td>Bars and Brownies</td>
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<tr>
<td>Cheetos, Fritos, Doritos,</td>
<td>$10.00 dozen</td>
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<tr>
<td>Sun chips, Pretzels, Potato</td>
<td>$5.00 half dozen</td>
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<td>chips, Rice Crispy bar, Ritz</td>
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<tr>
<td>Bits, Chex Mix, Gardettos,</td>
<td>Cookies</td>
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<tr>
<td>Combos, Special K, and</td>
<td>$8.00 dozen</td>
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<tr>
<td>Nutri-grain bars</td>
<td>$4.00 half dozen</td>
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<td>$1.00 each</td>
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<tr>
<td>Granola bar, String cheese</td>
<td>Decorated Sheet Cakes</td>
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<td>$.75 each</td>
<td>Full (serves 50)</td>
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<td>Candy bars, assorted</td>
<td>Half (serves 25)</td>
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<td>$1.25 each</td>
<td>Quarter (serves 10)</td>
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<td>For pricing call 735-5701</td>
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FOXY VALLEY TECHNICAL COLLEGE
FOOD SERVICE DINNER BANQUET MENU 2014-15

Available after 4:30 p.m.

Entrées ~

➢ Roast Pork Loin w/Brown Sauce
➢ Roasted Beef Tips w/Mushrooms
➢ Oven Baked Cod
➢ Chicken Cordon Bleu
➢ Grilled Chicken Breast

Two entrees available with groups of 30 people or more

Included ~

Starch, Chef’s choice
Vegetable, Chef’s choice
Tossed Salad, Pre-set
Dinner Rolls
Cheesecake w/Topping, Pre-set
Coffee and milk

$16.00 person (formal)
$13.00 person (casual)
$2.00 extra plated dinner (formal only)

15% service charge and tax, if applicable will be assessed to all banquet catering orders.
Tax exempt entities must present a tax exempt certificate prior to event.