HOSPITALITY MENU AND PRICE LIST 2018-2019

BEVERAGES

Fresh Brewed Coffee, regular/ decaf ~ $16/ gallon, $9/ half gallon
Fresh Brewed Iced Tea, unsweetened ~ $16/ gallon
Orange Juice ~ $15/ gallon
Fruit Punch ~ $15/ gallon
Hot Tea, assorted flavors ~ $1 each
Milk 2%, 8 oz. carton ~ $1 each
Soda, canned 12 oz., Pepsi, Mountain Dew, and Sierra Mist
Regular/ diet ~ $1.25 each
Water, bottled, 12 oz., Aquafina ~ $1 each
BREAKFAST AND MORNING STARTERS

PAstry Trays
Small ~ $30 (serves 12)
12 Mini Danish, 12 Mini Muffins,
8 Whole-grain Breakfast Cookies

Large ~ $60 (serves 24)
24 Mini Danish, 24 Mini Muffins,
16 Whole-grain Breakfast Cookies

Donuts, Danish, Muffins, OR Bagels w/
cream cheese ~
$18 dozen, $9 half dozen

Mini Muffins, Mini Danish ~
$12 dozen

Scones, assorted flavors ~
$10 dozen

Whole-grain Breakfast Cookies ~
$8 dozen

Granola ~
$8 qt. (serves 8)

Fresh Fruit Trays ~
$40 small (serves 15)
$60 large (serves 25)

Whole Fruit, fresh ~ $.75 piece

Yogurt Cup ~ $1 each

Fresh Fruit & Yogurt Parfait, 8 oz.
$2.50 each

TRADITIONAL CONTINENTAL BREAKFAST PACKAGES (20 min required)
Fresh baked mini Danish, mini muffins, & whole-grain breakfast cookies, fresh fruit tray,
Regular & decaf coffee, assorted hot tea, orange juice, and ice water.

20 to 30 attendees - $150
30 to 40 attendees - $200
40 to 50 attendees - $250
50 + attendees - $4.50 per person

SAVORY DANISH BREAKFAST BUFFET (25 min required)
Assorted fresh baked savory Danish filled with bacon, egg and cheese, raspberry and cheese,
& spinach & feta, fresh cut fruit, regular and decaf coffee, assorted hot tea,
Orange juice, and ice water ~ $8 per person

DELUXE BREAKFAST BUFFET (25 min required)
Scrambled eggs, your choice of sausage or bacon,
French toast w/ strawberries & syrup, roasted potatoes, fresh cut fruit,
Assorted fresh pastries, coffee, hot tea, milk, orange juice, and ice water,
$12 per person (available only at FVTC Main Campus

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GOURMET PLATTERS & PLATED SALADS

Limit two varieties per request please

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TURKEY CLUB SANDWICH
Sliced turkey, bacon, provolone cheese, leaf lettuce and tomatoes on wheat berry bread

VARIETY DELI SANDWICH
Sliced turkey, ham, beef, salami, Swiss and cheddar cheese w/lettuce and tomato on wheat Kaiser roll

WI CHICKEN SALAD CROISSANT
Diced chicken breast, sundried cranberries w/ lettuce on a multi-grain croissant

*VEGETARIAN WRAP
Tomatoes, mushrooms, cucumbers and leaf lettuce with honey mustard dressing on whole wheat wrap

*CHICKEN CAESAR WRAP
Grilled diced chicken breast, romaine lettuce, sliced tomatoes, parmesan cheese, Caesar dressing on a whole wheat wrap

*VEGETARIAN CHEF SALAD
Assorted sliced cheese, hardboiled eggs, tomatoes, cucumbers, radishes and croutons on crisp head lettuce w/ 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 w/ assorted salad dressings

CHICKEN CAESAR SALAD
Marinated grilled chicken breast, romaine lettuce, black olives, red onions, croutons, cucumbers, tomatoes, shredded parmesan cheese w/ Caesar salad dressing

*CHICKEN SALAD W/ STRAWBERRIES
Grilled chicken breast, strawberries, pineapple, almonds, and feta cheese w/ poppy-seed dressing on a bed of fresh salad greens

All individual platters include fresh cut fruit & pasta salad
$10 each

All individual salads include bread
$10 each

Assorted beverage/ dessert available ala cart

*Healthier options
BOX LUNCH VARIETY

One variety per request please

TRADITIONAL BOX LUNCH
Ham, turkey and cheddar on a whole wheat Kaiser Roll,
Sun chips, apple, cookie & bottle of water
$9 each

EXECUTIVE BOX LUNCH
Wisconsin chicken salad served on a multi-grain croissant; diced chicken breast,
Sundried cranberries, & lettuce, Sun chips,
fresh fruit cup, cookie, & bottle of water
$10 each

HEALTHY CHOICE BOX LUNCH
Grilled chicken whole grain pasta salad,
Sun chips, fresh fruit cup,
Nature Valley granola bar & bottle of water
$10 each
**FVTC CULINARY FEATURED LUNCH BUFFET**

Buffet 20 guest minimum please

**HANDCRAFTED MINI SANDWICHES**

**Wisconsin Chicken Salad** ~ diced chicken, sundried cranberries, & lettuce, on a petite croissant

**Jones Dairy Farm Ham** ~ sliced ham and fontina cheese, & lettuce on a mini brioche roll

**ARTISAN SALADS**

**Stuffed baked potato salad** ~ Yukon gold potatoes, tossed with bacon, cheddar cheese, sour cream & mayonnaise

**Caesar salad** ~ Romaine lettuce, tomatoes, cucumbers, red onion, black olives, hard-boiled eggs, shaved parmesan, and croutons, w/ Caesar dressing

Kettle fresh tomato basil soup
Homemade potato chips w/ green onion dip

$12/ person

Assorted beverage/ dessert available ala cart

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EVERYDAY COMFORT FRIENDLY BUFFETS

Buffets 20 guest minimum please

TAILGATE PICNIC $10/ person
Johnsonville bratwursts & beef hamburgers, rolls, sliced cheese, shredded lettuce, sliced tomato, fresh pasta salad, & fruit salad

GRILLED CHICKEN SANDWICH $10/ person
Grilled chicken breast, Kaiser rolls, sliced cheese, shredded lettuce, sliced tomato, fresh pasta salad, & fruit salad

BUILD YOUR OWN DELI SANDWICH $10/ person
Sliced beef, ham, turkey, Swiss cheese, cheddar cheese, shredded lettuce, sliced tomatoes, assorted rolls, fresh pasta salad, & fruit salad

SMOKED PULLED PORK SANDWICH $10/ person
Shredded smoked pulled pork, bakery fresh Kaiser rolls, fresh pasta salad, & fruit salad

GOURMET PIZZA BUFFET $10/ person
Gourmet 16 inch pizza - choice of three: pepperoni, sausage, deluxe, cheese, or vegetable pizzas, fresh tossed garden salad w/ assorted dressings, & breadsticks

BAKED LASAGNA Buffet $10/ person
Baked lasagna w/ meat sauce and/ or Alfredo sauce, Chef’s choice vegetable, tossed garden salad, & garlic bread

Assorted beverage/ dessert available ala cart

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DAILY COMFORT BUFFET SPECIALTIES

Buffets 20 guest minimum please

**MONDAY ~ SMOTHERED GRILLED CHICKEN BREAST**
Grilled chicken breast, aged cheddar cheese, sautéed mushrooms, topped with real bacon

**TUESDAY ~ HERB ROASTED PORK LOIN**
Tender sliced pork loin seasoned with fresh herbs

**WEDNESDAY ~ BEEF TIPS**
Tender braised beef tips in a rich brown sauce over egg noodles

**THURSDAY ~ STUFFED CHICKEN CORDON BLEU**
Breaded chicken breast with ham and Swiss cheese, Sautéed in herbed butter

**FRIDAY ~ GRILLED CHICKEN CAESAR SALAD**
Grilled chicken breast, romaine lettuce, tomatoes, cucumbers, eggs, black olives, red onion, Croutons, parmesan cheese, Caesar dressing, fresh fruit salad & garlic bread

Monday-Thursday buffets include; Chef’s choice starch and vegetable, tossed garden salad, assorted dressings, & dinner rolls

$12/ person
Assorted beverage/dessert available a la cart

ADD - Homemade Soup du Jour $1.75 per person
Homemade Chips & dip $1.00 per person

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BUDGET STRETCHING CHOICES

PIZZA! PIZZA! PIZZA!
Gourmet Natural Rising 16 inch Crust, 8 slices
- Sausage, Pepperoni, OR Vegetable - $16 each
- Deluxe; pepperoni, sausage, peppers, onion, mushroom, black olives, & diced tomatoes - $18 each
- Cheese - $14 each

THE SANDWICH BOARD

Subs, 3 inch ~ $3 each/ 8 minimum
Classic sub on fresh French bread, sliced ham, turkey, beef, cheese, lettuce & tomato

Silver Dollar ~ $1.50 each/ 24 minimum
Sliced ham, & turkey,

Tortilla Wraps, 2 inch ~ $1 each/ 24 minimum
Cream cheese, shredded cheddar, sliced ham & turkey

Ham & Cream Cheese Roll-ups ~ $4 dozen/ 24 minimum

Hot Ham, sliced ~ $7/ lb.
5 lb. minimum, includes 24 potato rolls

Hot Roast Beef, sliced ~ $8/ lb.
5 lb. minimum, includes 24 potato rolls

Hot Smoked Pulled Pork~ $8/ lb.
5 lb. minimum, includes 24 potato rolls

Fresh Cut Fruit Salad ~ $8/ lb.

Potato Salad, Pasta Salad ~ $6/ lb.

Garden Salad w/ Assorted Dressing ~$2 person

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**APPETIZERS**

**COLD APPETIZERS**

- Bruschetta Tray ~ $40 / $60
- Cheese/ Sausage Tray & crackers ~ $40 / $60
- Fresh Cut Fruit Tray ~ $40 / $60
- Fresh Cut Vegetable Tray & dip ~ $35 / $50
- Taco Tray & Tortilla Chips ~ $35 / $50

  **Small Tray = 12 inch**
  **Large Tray = 18 inch**

**BULK & PACKAGED SNACKS**

- Fresh Potato Chips & Dip, $12/ 2 lbs.
- Tortilla Chips & Salsa - $9/ 1.5 lb. bag
- Chex Mix - $9/ 2 lb. bag
- Trail Mix, $9/ 26 oz. bag
- Individual snacks - $1 each
- Candy Bars, assorted - $1.25 each
- Granola Bars/ String cheese - $.75 each

**HOT APPETIZERS**

- Bacon Wrapped Chicken - $9 lb. 12 pieces/ lb.
- Grilled Chicken Tenderloins - $8 lb. 14 pieces/ lb.
- Breaded Boneless Chicken Wings - $8 lb. 14 pieces/ lb.
- Meatballs, BBQ or Swedish - $7 lb. 32 pieces/ lb.
- Mozzarella Sticks & Marinara - $7 lb. 13 pieces/ lb.

  **5 lbs. minimum per order, please**

**DESSERTS**

**ASSORTED COOKIES ~ $8 doz., $4 half doz.**

**DESSERT BARS & BROWNIES ~ $10 doz., $5 half doz.**

**DECORATED SHEET CAKES ~**

- **Full (serves approx. 50)**
- **Half (serves approx. 25)**
- **Quarter (serves approx. 10)**

Call 735-5701 for pricing
Banquet Dinner Menu 2018-2019

Menu available after 4:30 p.m.

Banquets 20 guests minimum, please.

Entrée Choices ~

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

Banquets include ~

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

$13 casual service
$16 formal service, plated $2 extra

Fifteen % service charge and tax, if applicable, assessed to all hospitality orders.
Tax-exempt entities must present a tax-exempt certificate prior to event.

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