

HOSPITALITY MENU AND PRICE LIST 2016-2017

Beverages

Fresh brewed coffee, regular and decaf ~
\$16 gallon (16 - 8 oz. servings)
\$9 half gallon (8 - 8 oz. servings)

Fresh brewed unsweetened iced tea ~ \$16 gallon

Orange Juice ~ \$15 gallon

Punch ~ \$15 gallon

Hot Tea, assorted flavored packets ~ \$1

Milk 2%, 8 oz. carton ~ \$1

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

Bottled Water, 12 oz., Aquafina ~ \$1



BREAKFAST AND MORNING STARTERS

Pastry Trays

Small (serves 12)
10 mini Danish, 12 mini muffins,
12 granola breakfast bars ~ \$30

Large (serves 24)
20 mini Danish, 24 mini muffins,
24 granola breakfast bars ~ \$60



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

Mini Muffins, Mini Danish ~
\$12 dozen

Scones, assorted, petite ~
\$10 dozen

Granola breakfast bars ~
\$8 dozen

Granola ~
\$8 qt. (serves 8)

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

Fresh, whole fruit ~\$.75

Yogurt cup, 6 oz. ~ \$1

Fresh fruit/ yogurt parfait, 8 oz. ~ \$2.50

Deluxe Continental Breakfast Buffet

Assorted fresh baked croissants; stuffed with bacon, egg and cheese,
raspberry and cheese, & ham & cheese, fresh fruit tray,
regular & decaf coffee, assorted hot teas, orange juice, and ice water,
\$8/ pp

Traditional Continental Breakfast

Fresh baked mini Danish, mini muffins, & granola breakfast bars, fresh fruit tray,
Regular & decaf coffee, assorted hot teas, orange juice, and ice water.

20 to 30 - \$150

30 to 40 - \$200

40 to 50 - \$250

50 + - \$4.50/ pp

Deluxe Hot Breakfast Buffet

Scrambled eggs, choice of sausage or bacon,
French toast w/ strawberries & syrup, roasted potatoes, fresh cut fruit,
Assorted fresh pastries, coffee, milk, orange juice and ice water,
\$12/ pp

Minimum of 25 for Deluxe Continental & Hot Breakfast Buffets

GOURMET PLATTERS AND PLATED SALADS

Limit two choices per request



Turkey Club Sandwich Platter

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

Variety Deli Sandwich Platter

Sliced turkey, ham, beef, Swiss and cheddar cheese w/lettuce and tomato on wheat berry bread

Beef Eater Panini Platter

Italian sliced beef, fontina cheese, lettuce, tomato & garlic herb spread on a grilled ciabatta bun

Wisconsin Chicken Salad Croissant

Diced chicken breast, sundried cranberries & almonds, & lettuce on a multi-grain croissant

***Vegetarian Wrap Platter**

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

***Chicken Caesar Wrap Platter**

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

Gourmet platters include fresh cut fruit, pasta salad, and cookie

**Healthier options*

***Vegetarian Chef Plated Salad**

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

Chef Plated 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 Plated Salad

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

***Strawberry Chicken Plated Salad**

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

Plated salads include breadstick and cookie

Faux chicken vegetarian option available upon request for select items

\$10/ pp

VARIETY BOX LUNCHES

One choice per request



Traditional

Ham, turkey and cheddar on a whole wheat Kaiser roll, sun chips, Apple, cookie & bottled water, \$9/ pp

Executive

Wisconsin chicken salad on a croissant, diced chicken, sundried cranberries, almonds, lettuce, sun chips, fresh fruit cup, cookie, & bottled water, \$10/ pp

Healthy Choice

Grilled chicken whole grain pasta salad, fresh fruit cup, string cheese, sun chips, Nature Valley granola bar, & bottled water, \$10/ pp

PIZZA & ITALIAN BUFFETS



Minimum 20

Gourmet Pizza Buffet

Gourmet 16 inch pizza - *choice of three*; pepperoni, sausage, deluxe, cheese, or vegetable pizzas, fresh tossed garden salad w/ assorted dressings, fresh fruit salad, breadsticks, and dessert bars/ cookies, \$10/ pp

Baked Lasagna Buffet

Baked lasagna w/ meat sauce and/ or Alfredo sauce, Chef's choice vegetable, Tossed garden salad, garlic bread, and dessert bars/ cookies, \$10/ pp

FVTC CULINARY SCHOOL FEATURED LUNCH BUFFET

& A WONDERFUL TASTE OF WHAT WE DO!

Minimum 20



Handcrafted Sandwiches

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

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

Artisan Salads

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

Caesar salad ~ Romaine lettuce, tomatoes, cucumbers, hard-boiled eggs, shaved parmesan, and croutons, w/ Caesar dressing

Featured buffet also includes:

- Kettle fresh tomato basil soup
- Homemade potato chips w/ green onion dip
- Dessert bars/ cookies

\$10/ pp

EVERYDAY COMFORT FRIENDLY BUFFETS



Minimum 20

Tailgate Picnic Buffet

Choice of two; Johnsonville Bratwurst, hamburger, or chicken breast, assorted rolls, sliced cheeses, shredded lettuce & sliced tomato, fresh pasta salad, fresh fruit salad, & dessert bars/ cookies

Build Your Own Deli Sandwich Buffet

Sliced beef, ham, turkey, Swiss cheese, cheddar cheese, shredded lettuce, sliced tomatoes, assorted rolls, fresh pasta salad, fresh fruit salad, & dessert bars/ cookies

Smoked Pulled Pork Sandwich Buffet

Shredded smoked pulled pork, bakery fresh Kaiser rolls, sliced cheese, shredded lettuce, sliced tomato, fresh pasta salad, fresh fruit salad, & dessert bars/ cookies

Baked Lasagna Buffet

Baked lasagna w/ meat sauce and/ or Alfredo sauce, Chef's choice vegetable, tossed garden salad, garlic bread, and dessert bars/ cookies,

\$10/ pp

DAILY COMFORT BUFFET SPECIALTIES



Minimum 20

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 with egg noodles

Thursday ~ Stuffed Chicken Breast Cordon Bleu

Breaded chicken breast with ham and Swiss cheese, Sautéed in herbed butter

Monday – Thursday buffets include; Chef's choice starch and vegetable, tossed garden salad, assorted dressings, dinner rolls, and dessert bars/ cookies

Friday ~ Grilled Chicken Caesar Buffet

Grilled chicken breast, romaine lettuce, tomatoes, cucumbers eggs, black olives, red onion, Croutons, parmesan cheese, Caesar dressing, fresh fruit salad, garlic bread, and dessert bars/ cookies

\$10/ pp

Faux chicken vegetarian option available upon request

Add soup to any buffet \$1.75/ pp

BUDGET STRETCHING CHOICES

PIZZAS 16 inch ~ Gourmet natural crust

- Sausage, pepperoni, & vegetable - \$14
- Deluxe - \$16
- Cheese - \$12



SUBS 3 inch ~ \$3 each/ 12 minimum

Classic sub on fresh French bread, sliced ham, turkey, beef, salami, cheese, lettuce & tomato



Silver dollar sandwiches ~ \$1.50 each/ 12 minimum

Sliced ham, & turkey,

Mini, tortilla wraps (two inch) ~ \$12 per dozen/ 12 minimum

Cream cheese, shredded cheddar, sliced ham & turkey

Ham & cream cheese roll-ups ~ \$4 dozen/ 12 minimum

*Hot sliced ham ~ \$7/ lb.

*Hot Roast beef au jus ~ \$8/ lb.

*Hot Smoked pulled pork ~ \$8/ lb.

*Fresh cut fruit salad ~ \$7/ lb.

*Potato salad ~ \$4/ lb.

**Serves 4 - 5 people per lb. (5 lb. min)*

**Potato buns included w/ meat*

APPETIZERS



Cold Items ~

- Bruschetta Tray ~ \$40 small, \$60 large
- Cheese & Sausage Tray w/ crackers ~ \$40 small, \$60 large
- Fresh Cut Fruit Tray ~ \$40 small, \$60 large
- Fresh Cut Vegetables & Dip Tray ~ \$35 small, \$50 large
- Taco Tray w/ tortilla chips ~ \$35 small, \$50 large

*Small serves 15 (12 inch)
Large serves 25 (18 inch)*

Snacks ~

- Fresh potato chips and dip ~ \$8 (2 lbs. serves 20)
- Tortilla chips and salsa ~ \$6 (2 lbs. serves 32)
- Chex mix ~ \$9 (2 lbs. serves 16)
- Trail mix ~ \$9 (22 oz. serves 12)
- Individually packaged snacks ~ \$1/ each
- Assorted candy bars ~ \$1.25/ each
- Granola bars & string cheese ~ \$.75/ each

Hot Items ~

- *Bacon wrapped chicken ~ \$9 lb. (12 pcs.)
- *Grilled chicken tenderloins ~ \$8 lb. (14 pcs.)
- *Chicken wings breaded, boneless ~ \$8 lb. (14 pcs.)
- *Meatballs, BBQ or Swedish ~ \$7 lb. (32 pcs.)
- *Mozzarella Sticks w/ marinara ~ \$7 lb. (13 pcs.)
- * *Serves 4 - 5 people per lb. (5 lb. min)*



Desserts ~

- Assorted cookies ~ \$8 doz., \$4 half doz.
- Dessert Bars, Brownies ~ \$10 doz., \$5 half doz.
- Decorated Sheet Cakes ~
 - Full (serves 50)
 - Half (serves 25)
 - Quarter (serves 10)
- Call 735-5701 for pricing

FOX VALLEY TECHNICAL COLLEGE

FOOD SERVICE DINNER BANQUET MENU 2016-2017

Available after 4:30 p.m.

Minimum 20

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

\$16 *formal service, plated \$2 extra*

\$13 *casual service*



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.