Banquet Dinners

University Housing Catering can provide an elegant served banquet dinner for any occasion. Each meal is served with freshly baked dinner rolls and butter, choice of salad with dressing, choice of one vegetable and starch and Starbucks™ coffee service.

Salad Course

Please Select One Salad

• Mixed greens with garden fresh vegetables (GF)
• Baby spinach with fresh tomatoes, roasted walnuts, and crumbled blue cheese (GF)
• Caprese salad stack with sliced tomatoes, fresh mozzarella, balsamic syrup, and spring mix (GF)

Entrée Course

Please Select Two Entrées (Not Including Vegetarian)

**Beef & Pork Entrées**

Brazilian Flank Steak (GF) - $25.00
Marinated spices, garlic, and lime and served with a lime cilantro yogurt sauce

Roast Beef Tenderloin - $35.00
Marinated with red wine, garlic and rosemary, and served with a cabernet demi-glace

Flat Iron Steak (GF) - $26.00
Grilled and served with a red wine her butter sauce

Prime Rib of Beef - $27.00
Cooked low and slow for optimum tenderness and flavor (served with au jus)

Cider Glazed Pork Tenderloin (GF) - $22.00
Sliced pork tenderloin roasted with apples and glazed with cider and cider vinegar

**Poultry Entrées**

Herb Roasted Chicken Breast (GF) - $22.00
Skin-on chicken breast, oven roasted with herbs and choice of the following sauces:

- Picatta (GF)
- Lemon Butter
- Marsala (GF)
- Mushroom Cream
- Cacciatore (GF)
- Tomato
- Red Pepper Cream (GF)
- Lemon Butter Sauce (GF)
- Dijion Caper (GF)
- Lime Butter Sauce (GF)
- Pesto Cream (GF)
- Basil Cream
- Herbed Pan Jus

**Fish and Seafood Entrées**

Grilled Atlantic Salmon (GF) - $25.00
Salmon fillet marinated in red wine and balsamic vinegars, olive oil, thyme, and rosemary

Tilapia Piccata - $24.00
Delicate tilapia fillet dipped in a light egg batter and gently pan fried (served with a lemon caper sauce)

Pecan Crusted Walleye - $24.00
Lightly breaded and served with a maple herb butter sauce

**Vegetarian Entrées**

Napoleon of Grilled Vegetables - $20.00
Grilled eggplant and zucchini layered with a tomato vegetable ragout and fresh ricotta cheese

Cassoulet of Vegetables and Beans (GF) - $20.00
Root vegetables and a medley of beans slowly stewed and served over quinoa pilaf

Wild Mushroom Tart - $20.00
Flakey pastry shell filled with a combination of portobello, crimini, and shitake mushrooms mixed with goat cheese

**Vegetable Florentine en Croute** - $20.00
Pastry shell stuffed with spinach, carrots, red peppers, goat cheese, and cream cheese

Please contact us for additional details. We look forward to helping you make your event a success!

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Sides

Select One Starch and One Vegetable

Starches
- Whipped Potatoes (GF)
- Herbed Red Potatoes (GF)
- Roasted Red Potatoes (GF)
- Rice Pilaf (GF)
- Wild Rice Blend (GF)

Vegetables
- Fresh Long Green Beans (GF)
- Roasted Vegetable Medley (GF)
- Maple Glazed Baby Carrots (GF)
- Broccoli Florets (GF)
- Roasted Brussel Sprouts (GF)

Plated Desserts

- Babcock Hall™ Ice Cream with Raspberry Sauce - $4.50
- Babcock Hall™ Ice Cream with Chocolate Sauce - $4.50
- Vanilla or Raspberry Cheesecake - $5.00
- Fresh Berries with Mascarpone & Mint in Chocolate Cup - $5.00
- Vanilla Bean Panna Cotta - $5.00
- German Chocolate Torte - $5.50
- Chocolate Decadence Layer Torte - $6.00

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