

offered daily
in our

Dining Rooms

Summer 2009
ADULT

Breakfast

Hot Breakfast Potato

Potato rounds,
hashbrowns O'Brien,
hashbrown sticks,
American fries,
grilled potato wedges,
or hashbrowns

Breakfast Meat

Sausage patties,
Canadian bacon,
bacon, or sausage links

Entrées with Eggs

Scrambled, hard cooked,
or fried eggs

Breakfast Cereals

Hot breakfast cereals:
oatmeal,
cream of wheat,
organic multi-grain
cereal, grits; selection of
cold cereals

Breakfast Breads and Pastries

Variety of muffins, as-
sorted bagels, donuts
two times per week,
and a variety of
breads for toast

Fresh Cut Fruit or Whole Fruit Yogurt

Breakfast Favorites

Entrées with Eggs

Omelets, Feta and Spin-
ach Quiche, Quiche Lor-
raine, Ham and Egg Po-
tato Bake, Sunny Cheese
Bake, Spinach Artichoke
Baked Croissant

Home Baked Breads and Pastries

Coffeecakes: Blueberry,
Cinnamon, Cherry

Cream Cheese Filled

Croissants:

Apple, Raspberry,
Chocolate

Muffins: Blueberry,
Lemon Poppysseed,
Carrot

Apple and Cherry Turnovers

Fruit Nut Breads:

Cranberry, Zucchini,
Banana

Scones: Blueberry,
Brown Sugar,
Chocolate Chip

Apple & Cherry Kuchen

Cinnamon Rolls

Assorted Bagels from
Bagels Forever with
Flavored Cream Cheese

Lunch Favorites

Entrées

BBQ Carolina Pork
Sandwich, Coconut
Shrimp with Orange
Dipping Sauce, Herb
Crusted Beef Rib Roast,
Ratatouille with Rice,
Glazed Grilled Salmon
with Ginger, Garlic Beef
and Broccoli Stir Fry,
Chicken with Balsamic
BBQ Sauce, Quinoa Cakes

with Fruit Salsa, Chicken
Caesar Wrap, Beef Taco
Salad, Roasted Turkey and
Bacon Ciabatta,
Tomato Basil Tart

Home Made Soups

Turkey and Wild Rice,
Shrimp and Corn
Chowder, Kale and
Roasted Red Pepper,
Vegan Seitan Chili

Lunch and Dinner

A minimum of three entrées are available per meal.

One of the three entrées
is vegetarian, and one
is designated as
a healthy choice
(<15 grams of fat).

A full salad bar with a variety of choices.

Selections include let-
tuce,
organic spinach and
organic spring mix,
several protein choices
and an assortment
of fresh vegetables.

Contains one deli-quality
fruit and/or vegetable
salads daily

Sides

Fresh cut fruit, fresh
baked rolls, a French
fried potato selection,
two steamed vegetables

Beverages

Selections include
dispensed soda
and juices, Starbucks
coffee, hot
and iced tea, milk, and
soy milk

Desserts

An assortment of cakes,
bars, cookies,
gelatin, puddings, cream
pies, fruit pies,
and ice cream novelties

Additional Lunch Choices

Sandwich Bar

Includes a variety of
sandwich meats, a
homemade sandwich
filling, a variety of
cheeses, hummus, and
artisan breads and
buns, topped with veg-
etables of your choice

Homemade Soups

Available at lunch only.
More than 21 varieties

Dinner Favorites

Entrées

Pepper Roasted Beef
Tenderloin, Pecan
Chicken, Glazed Grilled
Salmon with ginger,
Quinoa Cakes with Fruit
Salsa

Desserts

Fudge Bottom Pie (A
University Housing
Signature Dessert),
Blueberry Torte,
Strawberry Amaretto Pie,
Tiramisu with Kahlua

Special Dietary Needs: If your program includes special dietary needs, please contact Conference Services at least four weeks in advance of your arrival.

Guest Meal Tickets: Tickets are available for conference guests who are not staying in a campus residence hall to join your program for one or more meals. Order your tickets in advance; you will not be charged for tickets that you return.



Breakfast

Serving one selection from each group.
Menus vary daily.

Hot Breakfast Potato

Potato rounds, hashbrowns, American fries

Breakfast Meat

Sausage patties, Canadian bacon,
bacon, or sausage links

Entrées with Eggs

Scrambled eggs; fried eggs upon request

Breakfast Cereals

Selection of cold cereals

Breakfast Breads and Pastries

Variety of muffins, assorted bagels, donuts
(two times per week), cinnamon biscuits,
and a variety of breads for toast

Fresh and Canned Fruit

Yogurt

Breakfast Entrées

Pancakes, Waffles, French Toast,
Breakfast Sandwiches with meat, eggs and cheese,
or with eggs and cheese only.

Home Baked Breads and Pastries

Filled Croissants: Apple, Raspberry, Chocolate

Muffins: Blueberry, Lemon Poppyseed, Carrot

Apple and Cherry Turnovers

Scones: Blueberry, Brown Sugar, Chocolate Chip

Apple and Cherry Kuchen, Cinnamon Rolls

Assorted Bagels from Bagels Forever with
Flavored Cream Cheese

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Lunch and Dinner

**A minimum of three entrées
are available per meal.**

One of the three entrées is vegetarian, and one is designated as a healthy choice (<15 grams of fat).

A full salad bar with a variety of choices.

Selections include iceberg lettuce
and a chopped romaine/iceberg mix,
several protein choices and an assortment
of fresh vegetables. Contains one deli-quality fruit
and/or vegetable salads daily

Sides

Fresh cut fruit, fresh baked rolls, and a
steamed vegetables

Beverages

Selections include dispensed soda
and juices, Starbucks coffee, hot
and iced tea, milk, and soy milk

Desserts

An assortment of cakes, bars, cookies,
gelatin, puddings, cream pies, fruit pies,
and ice cream novelties

Additional Lunch Choices

Soup of the Day

Favorites

Lunch Entrées

Cheese or Pepperoni Pizza, Beef or Refried Bean
Tacos, Macaroni and Cheese,
French Fried Shrimp, Three Cheese Lasagna

Dinner Entrées

Tender Roast Turkey Breast, Kung Pao Chicken,
Spaghetti and Meatballs,
Homemade Beef Lasagna, Roast Beef

Homemade Soups

Tomato Basil Raviolletti, Chicken Noodle,
Broccoli Cheese, Arizona Chicken Tortilla

Desserts

Ice Cream Novelties, Rice Krispie Bars,
Chocolate Cake, Chocolate Layer Cake,
Wisconsin Homemade Cheesecake

