



Northeast
WI Technical College
Menu



## PLANNING YOUR EVENT



## ORDERING

Please place your order at least 5 business days prior to your event. We will make every effort to accommodate last minute requests, but this lead time is necessary to ensure the freshest ingredients and adequate staff are available.

Orders will be confirmed via email providing information on your Catering Point of Contact and any other details as needed.

## EXTRAS

Catering orders are served with quality disposable-ware. China, linens, chef services and other customservices are also available at an additional charge, which will be quoted separately. Any unreturned catering equipment will be billed at full cost.

## C U S T O M M E N U S

We are happy to create a custom menu including special dietary options (vegetarian, gluten-friendly, etc.). Please note additional charges may apply to special dietary needs.

Prices quoted are for services provided during our normal businessh ours of 7am to 3pm.

Arrangements can also be made fora fter hours catering at an additional charge.

## INCLUDES

Price includes high quality disposable ware, linen service, set-up, delivery and clean-up of the buffet area.

All catering orders will require a reservation for set-up tables through the onsite maintenance team

## CANCELLATION

We realize that emergency cancellations do occur, and we'll do our best to avoid any cancellation charges. If an order is cancelled at least 3 days in advance, we can usually avoid any charges except for specially ordered food products or prepared foods that cannot otherwise be utilized. Cancellations within 24 hours will incur charges for any food, labor and other costs already incurred.

## RISE & SHINE MENU

LIGHT
BREAKFAST

## Priced per person, minimum 6 guests

## continental breakfast 5.99

assorted muffins and fresh baked pastries

## light & fit breakfast 6.99

assorted granola bars, seasonal fruit and berry bowl, & vanilla yogurt.

#### sunrise breakfast 7.99

seasonal sliced fruit & berries, pastry, donut holes & vanilla yogurt.

#### bistro breakfast 11.99

seasonal sliced fruit & berries, fresh baked muffins, scones, granola bars & assorted bagels with cream cheese.

## **Continental items**

fresh baked scones \$2.25/each
fresh baked muffins \$3.50/each
fresh baked kringles/danish \$3.50/each
assorted donuts \$3.50/each
assorted bagel \$3.25/each
whole boiled egg \$1.75/each
seasonal fruit bowl \$3.25/person
sliced seasonal fruit & berries \$4.99/person
yogurt parfait \$3.99/each
whole fresh fruit \$2.50/each
granola or cliff bars \$3.99/each
string cheese \$1.25/each



## C O M P L E T E B R E A K F A S T

## Priced per person, minimum 10 guests

## eagle breakfast 9.99

scrambled eggs with cheddar cheese, breakfast potatoes, sausage links, and assorted pastries

#### breakfast tacos 11.99

build-your-own soft-shell tacos with chorizo, eggs, guacamole, cheddar cheese, pico de gallo, breakfast potatoes and a seasonal fruit bowl.

## diner delight 12.99

scrambled eggs, sausage links, seasonal fruit bowl, and buttermilk pancakes served with mixed berry fruit topping, whipped cream, butter & maple syrup.

## THE ART OF DELI

MENU

Platters, Bowls & Boxes



## **DELI PLATTERS**

Priced per person, minimum 6 guests

## build-your-own deli sandwich 15.99

sliced roast beef, ham, & turkey with assorted bread, cheese, lettuce, tomato, mayo, and dijon mustard Served with house chips and tossed house salad

## wrap it up 14.99

an assortment of chicken, turkey & Italian wrap served with house chips and seasonal fruit bowl

## SALAD BOWLS

SMALL-10-15 PEOPLE / MEDIUM- 20-25 PEOPLE / LARGE- 35-40 PEOPLE

#### herb chicken caesar 95/135/225

romaine lettuce, herb grilled chicken, parmesan cheese, croutons, cherry tomatoes & caesar dressing

#### Garden salad 85/115/200

mixed greens, broccoli, mushrooms, cherry tomatoes, bell peppers & shredded carrot served with assorted dressings

### cobb salad 95/135/225

mixed greens, grilled chicken, bacon, red onion, hard-boiled eggs, cheddar cheese, served with assorted dressings

## BOXED LUNCH

Priced per person, minimum 6 guests

#### traditional sandwiches 15.99

ham & swiss, turkey & provolone, roast beef & cheddar on sourdough & wheat bread with lettuce & tomato served with kettle chips, pickle, and a fresh-baked cookie

## signature sandwich or wrap 17.99

your choice of up to three different signature sandwiches or wraps served with kettle chips, pickle, and a fresh-baked cookie

## signature salad 14.99

your choice of signature salad served with kettle chips, and a fresh-baked cookie

## **Signature Selections**

## Menu



#### chicken club

chicken, mozzarella, smoked bacon, tomato, pesto mayo, lettuce on sourdough

## turkey club

smoked turkey, bacon, provolone, garlic herb aioli, lettuce, tomato, croissant

#### roast beef

roast beef, cheddar, pickled red onion, tomato, lettuce, garlic herb aioli, pretzel bun

## italian

assorted italian meats, provolone, lettuce, tomato, italian dressing, hoagie roll

## honey dijon ham

ham, swiss, lettuce, tomato, honey dijon aioli, ciabatta roll

## california turkey

turkey, provolone, lettuce, tomato, cucumber, avocado on a ciabatta

## Salads

## herb chicken caesar

romaine lettuce, herb grilled chicken, parmesan cheese, croutons, cherry tomatoes & caesar dressing

## garden salad

mixed greens with spinach, broccoli, mushrooms, cucumbers, cherry tomato, bell peppers & shredded carrot & assorted dressings

#### cobb salad

mixed greens, grilled chicken, bacon, tomato, red onion, hard-boiled egg with cheddar cheese, and assorted dressings



## Wraps

## herb chicken caesar

romaine lettuce, grilled chicken, parmesan cheese, tomatoes, caesar dressing, spinach tortilla

## antipasto

assorted Italian meats, mozzarella, banana peppers, tomato, onions, mixed greens, tomato basil tortilla

## turkey club

smoked turkey, lettuce, tomato, bacon, provolone cheese, garlic herb aioli, tortilla

## buffalo chicken

crispy chicken, romaine lettuce, tomato, buffalo ranch, cheddar cheese, herb tortilla

## cranberry chicken salad wrap

house cranberry chicken salad, spinach, tortilla wrap

## mediterranean vegetable

balsamic garlic roasted veggies, cucumber, feta cheese, spinach, and hummus spread

# PASSPORT

MENU

## CREATE

Priced per person, minimum 10 guests



#### south of the border buffet 11.99

mexican style seasoned ground beef, cilantro lime rice served with soft shells, shredded lettuce, cheddar cheese, salsa, sour cream, jalapenos, and pico de gallo

Add flank steak 3.75 Add shredded chicken 2.99 Add black beans 1.99 Add fajita vegetables 1.99 Add guacamole 2.25

## tailgate buffet 11.99

1/3-pound fresh angus burgers served with house chips, lettuce, tomato, onion, pickles, cheddar cheese, and condiments

Add brats 1.99 Add chicken breast 2.99 Add black bean burger 1.99

## bbq buffet 12.99

smoked chicken, pulled pork with hot honey bbq sauce, brown sugar baked beans, sweet jalapeno coleslaw, onion roll & minted seasonal fruit salad

## pizza 19.99

16" pizza with choice of pepperoni, sausage, vegetable, or extra cheese-cut into 8 slices Add extra meat 2

Add extra veggies 1.25

## soup & salad bar 10.99

Mixed greens with romaine lettuce, grilled chicken, tomatoes, cucumber, red onion, shredded carrots, shredded cheese, croutons, assorted dressings served with dinner rolls & choice of soup

## eggroll in a bowl 12.99

ginger pork, teriyaki chicken, sesame ginger green bean, cabbage & carrot, steamed rice, siracha mayo, sweet chili sauce, green onions, & crispy wonton strips.

#### mediterranean bowl 11.99

lemon herb chicken, roasted marinated veggies, steamed rice, tomato & cucumber salad, hummus, feta, tzatziki, pita chips

## build your own pasta bowl 17.99

penne and linguine pasta served with beef meatballs, grilled chicken, marinara & alfredo sauce, pesto, parmesan cheese, red chili flakes, garlic bread & caesar salad

## Add on SIDES + 2.75/person

fresh minted fruit salad

house chips

roasted potato salad

seasonal pasta salad

## Add on soup + 3.89/person

chicken noodle

beef vegetable

tomato bisque

vegetable soup

seasonal soup

# SNACK BREAK



## TREATS

fresh baked cookies

choice of
m&m, chocolate chip, sugar,
sprinkles, or seasonal

brownies & bars

3.25 each
assorted brownies and dessert bars

1.95 each

29.50 each

cheesecake bites
assorted seasonal berries, oreo,
 & salted caramel

warm fruit crisp bake choice of apple, peach, or mixed berry with whipped cream serves 10

sweet treat platter 25 each mini brownies, cookies, & bars each tray serves 10

**cheesecake dip trio**vanilla bean, strawberry & sprinkle

Manderfield's sheet cakes
Choice of yellow, chocolate, or marble, color and design

full 140
half 75

## BREAK TIME

vegetable Crudité Tray 12" tray serves 16 \$39.49 16" tray serves 24 \$52.49

cheese & sausage tray served with assorted crackers 12" tray serves 16 \$43.49 16" tray serves 24 \$55.49

taco dip tray served with tortilla chips 12" tray serves 16 \$40.49 16" tray serves 24 \$60.49

meatballs choice of BBQ, garlic parmesan, or sweet chili

vegetable egg rolls
served with sweet chili

chips and dips

2.25 each
19.99 each

1.25 each

Served with salsa & guacamole Serves 15

mediterranean bar 42.99 each served with pita chips, roasted garlic hummus, spinach artichoke dip, tomato, cucumber & feta bruschetta Serves 15

snack mix
choice of
sweet & salty or savory

**fruit & cheese board**assorted seasonal fruit with berries,
and cheese- serves 15

# DRINK MORE



Priced per person unless noted by servings



H O T

# door county

## small coffee 14.99

8 cups served with assorted creamers & sugar regular-decaf or seasonal

## large coffee 32.99

20 cups served with assorted creamers & sugar regular-decaf or seasonal

# hot tea service 1.50 each packet

served with honey & sugar

## SOME LIKE IT

## C O L D

COLD	
bottled Water	1.99
soda can	1.85
coke & pepsi products	
sparkling water can	1.85
assorted Bubbl'r'	2.85
bottled juice or milk	2.85
beverages by the gallon	
1 gallon serves about 12 cups	
lemonade	9.75
fruit punch	9.75
blue raspberry	9.75
orange juice	18.75
iced tea	18.75
choice of	
sweet, unsweetened, lemon	
mocktails	21.75
choice of	
blue Hawaiian	
tropical sunrise	
margarita	
infused water	8.75

choice of

citrus- orange-lemon-lime & ginger mixed seasonal berries with basil

pineapple lime with mint