



CUISINES
— CULINARY & CATERING —

**FOX VALLEY TECHNICAL
COLLEGE
CATERING MENU**



PLANNING YOUR EVENT

ORDERING

PLEASE PLACE YOUR ORDERS AT LEAST 5 BUSINESS DAYS PRIOR TO THE EVENT. LARGER EVENTS (40 GUESTS OR MORE) PLACE ORDERS 7 BUSINESS DAY.

ANY CHANGES TO YOUR EVENT SHOULD BE MADE WITHIN 48-72 HOURS PRIOR TO DAY OF THE EVENT.

WE WILL MAKE EVERY EFFORT TO ACCOMMODATE LAST MINUTE REQUESTS. HOWEVER, THIS LEAD TIME IS NECESSARY TO ENSURE THE FRESHEST INGREDIENTS AND ADEQUATE STAFF ARE AVAILABLE.

ORDERS WILL BE CONFIRMED VIA EMAIL PROVIDING ON YOUR CATERING POINT OF CONTACT INFORMATION AND ANY OTHER DETAILS AS NEEDED. PLEASE UPDATE CREDIT CARD CHANGES WHEN APPLICABLE.

****PLEASE NOTE WHEN ORDERING, THAT ALL PROTEIN PORTIONS ARE BASED ON A 4OZ. SERVING, 1 SANDWICH/WRAP, BURGER OR BRAT ETC.. PER PERSON**

CUSTOM MENUS

WE ARE HAPPY TO CREATE A CUSTOM MENU INCLUDING SPECIAL DIETARY OPTIONS SUCH AS VEGETARIAN, VEGAN, GLUTEN FREE, ETC.
**PLEASE NOTE ADDITIONAL CHARGES MAY APPLY.

PRICES QUOTED ARE FOR SERVES PROVIDED DURING OUR NORMAL BUSINESS HOURS OF 7AM TO 6PM MONDAY- THURSDAY FRIDAYS 7AM TO 2PM.

ARRANGEMENTS CAN ALSO BE MADE FOR AFTER HOURS CATERING FUNCTIONS AT AN ADDITIONAL CHARGE.

CANCELLATIONS

WE REALIZE THAT EMERGENCY CANCELLATIONS DO OCCUR, AND WE WILL DO OUR BEST TO AVOID ANY CANCELLATION CHARGE. 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. (WEATHER CANCELLATIONS DO NOT APPLY)
CANCELLATIONS AFTER 3 DAYS WILL INCUR CHARGES FOR ANY FOOD, LABOR AND COSTS ALREADY INCURRED.



EXTRAS

CATERING ORDERS REQUESTING CHINA, EXTRA LINENS, SKIRTING AND OTHER CUSTOM SERVICES WITH A 5-7 BUSINESS DAY NOTICE ARE ALSO AVAILABLE AT AN ADDITIONAL CHARGE, WHICH WILL BE QUOTED SEPARATELY.

ANY UNRETURNED CATERING EQUIPMENT WILL BE BILLED AT FULL COST.

***Saturday and Sunday Catering will require a \$1000 minimum.**

INCLUDES

PRICE INCLUDES HIGH QUALITY DISPOSABLEWARE, LINEN SERVICE, SET-UP, DELIVERY AND CLEAN-UP OF THE BUFFET AREA.

ALL CATERING ORDERS WILL REQUIRE A RESERVATION FOR ROOMS AND HOSPITALITY TABLES.
WHICH CAN BE SET-UP THROUGH THE ONSITE FACILITIES DEPARTMENT.

**PLEASE NOTE- HOSPITALITY TABLES ARE FOR CATERING SERVICE ONLY AND MUST STAY CLEAR FOR A SMOOTH SET UP FOR YOUR EVENT.

**EXTRA TABLES FOR OUTSOURCED ITEMS CAN ALSO BE ORDERED.

- DELIVERY REQUIRES A MINIMUM ORDER OF \$70
- PICK UP IS AVAILABLE FOR ORDERS UNDER \$70.
(PICK UPS DO NOT INCLUDE LINEN SERVICE.)

RISE & SHINE

M E N U

L I G H T B R E A K F A S T

**Priced per person, minimum
6 guests**

continental breakfast 5.99

ASSORTED MUFFINS, SCONES AND FRESH BAKED PASTRIES

light & fit breakfast 6.99

ASSORTED GRANOLA BARS, SEASONAL FRUIT BOWL, VANILLA YOGURT
WITH ASSORTED BERRIES & GRANOLA

sunrise breakfast 7.99

SEASONAL FRUIT BOWL & BERRIES, PASTRY, DONUT HOLES, ½
BAGELS WITH CREAM CHEESE & SPREADS.

bistro breakfast 11.99

SEASONAL SLICED FRUIT & BERRIES, MUFFINS GRANOLA BARS
CRUSTLESS QUICHE LORRAINE. (Bacon, Onion & Cheddar)

SUB BROCCOLI FOR BACON FOR VEGETARIAN OPTION
LET US KNOW IN THE NOTES.

C O N T I N E N T A L I T E M S

PRICES PER PERSON

FRESH BAKED SCONES \$2.25

FRESH BAKED MUFFINS \$3.50

FRESH BAKED PASTRIES/DANISH \$3.50

ASSORTED DONUTS \$3.50

ASSORTED BAGEL \$3.25

WHOLE BOILED egg \$1.75

SEASONAL FRUIT BOWL \$3.25

SLICED SEASONAL FRUIT & BERRIES \$4.99

YOGURT PARFAIT \$3.99

WHOLE FRESH FRUIT \$2.50

GRANOLA OR CLIFF BARS \$3.99

STRING CHEESE \$1.25



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

**Priced per person, minimum
6 guests**

diner delight 10.99

SCRAMBLED EGGS, BISCUITS & SAUSAGE GRAVY,
PASTRY, MUFFINS & SEASONAL FRUIT BOWL

ADD: BREAKFAST POTATOES- \$1.79 PER PERSON

breakfast tacos 11.99

BUILD-YOUR-OWN SOFT-SHELL TACOS WITH EGGS, CHORIZO,
GUACAMOLE, CHEDDAR CHEESE, PICO DE GALLO, BREAKFAST
POTATOES AND A SEASONAL FRUIT BOWL

**** SUB SAUSAGE FOR CHORIZO** LET US KNOW IN THE NOTES**

ADD: FAJITA VEGETABLES- \$1.99 PER PERSON

ADD: BLACK BEANS- \$1.99 PER PERSON

foxes all american breakfast 12.99

SCRAMBLED EGGS, BREAKFAST POTATOES, SAUSAGE LINKS AND
PANCAKES WITH BUTTER, SYRUP & SEASONAL FRUIT BOWL.
SALT & PEPPER, CHEESE ON THE SIDE

**Ask about
dietary options
& gluten free**



calories represent an average plated meal.

THE ART OF DELI M E N U



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 & ROLLS, CHEESE, LETTUCE, TOMATO, MAYO, AND DIJON MUSTARD
SERVED WITH HOUSE CHIPS AND A TOSSED HOUSE SALAD ASSORTED DRESSINGS (MEAT PROTEIN IS BASED ON 3OZ. PER PERSON)

wraps buffet 14.99

AN ASSORTMENT OF TRADITIONAL WRAPS; TURKEY WITH PROVOLONE, HAM WITH SWISS & BEEF WITH CHEDDAR LETTUCE, TOMATO & MAYO
SERVED WITH HOUSE CHIPS AND A TOSSED HOUSE SALAD ASSORTED DRESSINGS

SALAD BOWLS

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

herb chicken caesar 95/135/225

CHOPPED 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, BLUE CHEESE, CHEDDAR CHEESE, SERVED WITH ASSORTED DRESSINGS

These salad bowls come deconstructed

BOXED LUNCHES

Priced per person, minimum 6 guests

traditional sandwiches or wraps 15.99

HAM & SWISS, TURKEY & PROVOLONE, ROAST BEEF & CHEDDAR ON FRESH ROLLS WITH LETTUCE & TOMATO SERVED WITH KETTLE CHIPS, PICKLE, AND A FRESH-BAKED COOKIE (ROASTED VEGETABLES WITH HUMMUS & GLUTEN FREE OPTIONS UPON REQUEST)

signature sandwich or wrap 17.99

YOUR CHOICE OF UP TO THREE DIFFERENT SIGNATURE SANDWICHES SERVED WITH KETTLE CHIPS, PICKLE, AND A FRESH-BAKED COOKIE
(ROASTED VEGETABLES WITH HUMMUS & GLUTEN FREE OPTIONS UPON REQUEST)

signature salad 14.99

YOUR CHOICE OF SIGNATURE SALAD SERVED WITH KETTLE CHIPS, PICKLE, AND A FRESH-BAKED COOKIE
(ROASTED VEGETABLES WITH HUMMUS & GLUTEN FREE OPTIONS UPON REQUEST)

Ask about
dietary options
& gluten free

ORDERS OVER 50
MAXIMUM 3 SELECTIONS

calories represent an average plated meal.

SIGNATURE SELECTIONS

MENU

orders over 50 MAXIMUM 3 SELECTIONS

SANDWICHES

chicken club

CHICKEN, CHEDDAR, SMOKED BACON, TOMATO, PESTO RANCH, LETTUCE ON SOURDOUGH

smoked turkey

SMOKED TURKEY, PEPPER JACK, MIXED GREENS, TOMATO, CHIPOTLE AIOLI ON A CIABATTA

roast beef

ROAST BEEF, SWISS, SLICED RED ONION, TOMATO, LETTUCE, HORSE RADISH CREAM ON A PRETZEL BUN

italian

ASSORTED ITALIAN MEATS, PROVOLONE, LETTUCE, TOMATO, ROASTED GARLIC AIOLI ON A HOAGIE ROLL

honey dijon ham

HAM, SWISS, LETTUCE, TOMATO, HONEY DIJON AIOLI, ON A CROISSANT

california turkey

TURKEY, PROVOLONE, MIXED GREENS, TOMATO, CUCUMBER, AVOCADO SPREAD ON AN HERB FOCACCIA

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

Ask about
dietary options
& gluten free

WRAPS

herb chicken caesar

ROMAINE LETTUCE, GRILLED CHICKEN, PARMESAN CHEESE, TOMATOES, CAESAR DRESSING, TOMATO BASIL TORTILLA

turkey club

SMOKED TURKEY, LETTUCE, TOMATO, BACON, CHEDDAR CHEESE, PESTO RANCH, PLAIN TORTILLA

buffalo chicken

CRISPY CHICKEN, ROMAINE LETTUCE, TOMATO, BUFFALO RANCH, BLUE CHEESE, JALAPENO TORTILLA

cranberry chicken salad (Nut Free)

HOUSE CRANBERRY CHICKEN SALAD, MIXED GREENS, SPINACH WRAP

mediterranean vegetable

CUCUMBER, FETA CHEESE, BELL PEPPER, RED ONION, CARROT, SPINACH, HUMMUS SPREAD & BALSAMIC DRIZZLE ON A HERB TORTILLA



calories represent an average plated meal.

P A S S P O R T M E N U

C R E A T E

Priced per person, minimum 6 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, PICO DE GALLO AND ASSORTED TOPPINGS. CHIPS & SALSA

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 12.99

1/3-POUND FRESH ANGUS BURGERS SERVED WITH HOUSE CHIPS, LETTUCE, TOMATO, ONION, PICKLES, CHEDDAR CHEESE AND CONDIMENTS

serving is based on 1 burger per person

ADD BRATS 1.99

ADD CHICKEN BREAST 2.75

ADD BEYOND BURGER 2.50

BBQ slider buffet 12.99

SMOKED CHICKEN, PULLED PORK WITH HOT HONEY BBQ, BOURBON SAUCE, BROWN SUGAR BAKED BEANS, SWEET JALAPENO COLESLAW, Brioche SLIDER BUNS WITH MINTED SEASONAL FRUIT SALAD

pizza 19.99

(gluten free pizza available upon request- serves 2)

16" PIZZA WITH CHOICE OF PEPPERONI, SAUSAGE, VEGETABLE, OR EXTRA CHEESE (1 PIZZA SERVES 3-4)

ADD EXTRA MEAT 2.00

ADD EXTRA VEGGIES 1.25



half sandwich buffet 11.99

A VARIETY OF HALF SANDWICHES SERVED WITH CHIPS.

WITH YOUR CHOICE OF A TOSSED HOUSE SALAD

WITH ASSORTED DRESSINGS OR SOUP (AVAILABLE SOUPS BELOW)

Amount per person based on a 1/2 sandwich, 8oz soup or 6oz salad

eggroll in a bowl 12.99

(DECONSTRUCT)

GINGER PORK, TERIYAKI CHICKEN, SESAME GINGER GREEN BEAN, CABBAGE, CARROT, CLASSIC FRIED RICE, SIRACHA MAYO, SWEET CHILI SAUCE, GREEN ONIONS, & CRISPY WONTON STRIPS.

mediterranean bowl 11.99

(DECONSTRUCTED)

GRILLED LEMON HERB CHICKEN, ROASTED SEASONAL VEGETABLES, STEAMED RICE, CUCUMBER TOMATO SALAD, HUMMUS, FETA, TZATZIKI & PITA CHIPS

pasta bowl 17.99

(DECONSTRUCTED)

PASTA SERVED WITH BEEF MEATBALLS, GRILLED CHICKEN, MARINARA & ALFREDO SAUCE, PARMESAN CHEESE, RED CHILI FLAKES, GARLIC BREAD & CAESAR SALAD

ADD ROASTED VEGETABLES 1.99

ADD ON SIDES + 2.75/PERSON

HOUSE CHIPS

SEASONAL PASTA SALAD

ROASTED POTATO SALAD

GOUDA MAC N CHEESE

TOSSED HOUSE SALAD WITH ASSORTED DRESSINGS

ADD ON SOUP +3.89/PERSON

Groups under 15 only 1 soup option

CHICKEN NOODLE *DF

TOMATO BASIL *GF,DF,VEGETARIAN+V

CHEESE BROCCOLI *GF+VEGETARIAN

SOUP OF THE DAY



calories represent an average plated meal.

SNACK BREAK MENU

SWEET & SALTY

fresh baked cookies

1.95 each

CHOICE OF

M&M, CHOCOLATE CHIP, SUGAR,
PEANUT BUTTER OR SEASONAL

Ask about
dietary
options &
gluten free

brownie & bars

3.25 each

ASSORTED BROWNIES AND DESSERT BARS

cheesecake bites

1.95 each

ASSORTED SEASONAL BERRIES, OREO,
SALTED CARAMEL

sweet treat platter

25.00

MINI BROWNIES, COOKIES, & BARS
each tray serves 10

manderfield's cup cakes

3.25 each

CHOICE OF YELLOW, CHOCOLATE OR MARBLE
FROSTING COLOR CHOICE

manderfield's sheet cakes

half 75 / full 140

CHOICE OF YELLOW, CHOCOLATE, OR MARBLE,
COLOR AND DESIGN

chips and dips

1.95 each

TORTILLA & KETTLE CHIPS SERVED WITH
FRENCH ONION DIP & SALSA

ADD QUESO DIP

1.75 each

ADD GUACAMOLE

2.25 each

Popcorn Trio

2.95 each (a serving is 4oz)

BUTTERED POPCORN, CARAMEL CORN & CHEDDAR POPCORN



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

assorted cheese tray

SERVED WITH ASSORTED CRACKERS

12" TRAY SERVES 16 \$

16" TRAY SERVES 24 \$

taco dip tray

SERVED WITH TORTILLA CHIPS

12" TRAY SERVES 16 \$40.49

16" TRAY SERVES 24 \$53.49

meatballs

1.25 each

CHOICE OF

BBQ, SWEDISH, OR SWEET CHILI

mediterranean bar

42.99 (serves 15)

SERVED WITH PITA CHIPS,

ROASTED GARLIC HUMMUS, SPINACH ARTICHOKE DIP,

TOMATO, CUCUMBER & FETA BRUSCHETTA



DRINK MORE MENU

BEVERAGES

Priced per person unless noted by servings

SOME LIKE IT HOT



Small coffee 16.99

12 CUPS

SERVED WITH ASSORTED CREAMERS & SUGAR
REGULAR-DECAF OR SEASONAL

large coffee 32.99

24 CUPS

SERVED WITH ASSORTED CREAMERS & SUGAR
REGULAR-DECAF OR SEASONAL

Hot tea service comes standard with 12 tea bags per 1 order

at 1.50 each packet

SERVED WITH HONEY & SUGAR

**Charges based on
consumption**



SOME LIKE IT COLD



Canned & Bottled Beverages are based on consumption

BOTTLED WATER 1.99

SODA CAN 1.85

(Coke & Pepsi products)

SPARKLING WATER CAN 1.85

ASSORTED BUBBLIN' 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

Infused water

8.75

Choice of

CITRUS- ORANGE-LEMON-LIME & GINGER

MIXED SEASONAL BERRIES WITH BASIL

PINEAPPLE LIME WITH MINT

JALAPENO PEACH

CUCUMBER MELON

