



CUISINES
CULINARY & CATERING

The logo features a black icon of a crossed knife and spoon above the word "CUISINES" in a large, bold, black sans-serif font. Below it, "CULINARY & CATERING" is written in a smaller, bold, black sans-serif font, flanked by two horizontal lines.

**FOX VALLEY TECHNICAL
COLLEGE
CATERING MENU**



PLANNING YOUR EVENT

ORDERING

PLEASE PLACE YOUR ORDERS AT LEAST 5 BUSINESS DAYS PRIOR TO THE EVENT.

ANY CHANGES TO YOUR EVENT SHOULD BE MADE WITHIN 48 HOURS OF THE 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 NOTE THAT ALL PROTEIN PORTIONS ARE BASED ON A 4OZ. SERVING AND/OR 1 SANDWICH 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 & 7AM TO 1:30PM ON FRIDAYS.

BREAKS & SUMMER HOURS ARE 7:30AM TO 1:30PM.

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. CANCELLATIONS WITHIN 24 HOURS 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 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 ROOM AND TABLE SET-UP THROUGH THE ONSITE FACILITIES DEPARTMENT.

*HOSPITALITY TABLES ARE FOR CATERING SERVICES ONLY. 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

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 & 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, FRESH BAKED MUFFINS & SCONES, GRANOLA BARS & MINI QUICHE.

CONTINENTAL ITEMS

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

COMPLETE BREAKFAST

**Priced per person, minimum
6 guests**

foxes breakfast 9.99

SCRAMBLED EGGS WITH CHEDDAR CHEESE, BREAKFAST POTATOES, SAUSAGE LINKS, ASSORTED PASTRY, AND SEASONAL FRUIT BOWL.

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.

ADD: FAJITA VEGETABLES- \$1.99 PER PERSON

ADD: BLACK BEANS- \$1.99 PER PERSON

diner delight 12.99

SCRAMBLED EGGS, SAUSAGE LINKS, SEASONAL FRUIT BOWL, AND BELGIAN WAFFLES SERVED WITH MIXED BERRY FRUIT TOPPING, WHIPPED CREAM, BUTTER & MAPLE SYRUP.

ADD: BREAKFAST POTATOES- \$1.79 PER PERSON

calories represent an average plated meal.

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 ASSORTED DRESSINGS

wrap it up 14.99

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

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)

calories represent an average plated meal.

SIGNATURE SELECTIONS

MENU

SANDWICHES

chicken club

CHICKEN, MOZZARELLA, SMOKED BACON, TOMATO, PESTO MAYO, LETTUCE ON SOURDOUGH

smoked turkey

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

roast beef

ROAST BEEF, CHEDDAR, PICKLED RED ONION, TOMATO, LETTUCE, ROASTED GARLIC AIOLI ON A PRETZEL BUN

italian

ASSORTED ITALIAN MEATS, PROVOLONE, LETTUCE, TOMATO, ITALIAN DRESSING 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



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, CHEDDAR CHEESE, PESTO RANCH, HERB TORTILLA

buffalo chicken

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

cranberry chicken salad

HOUSE CRANBERRY CHICKEN SALAD, SPINACH, TORTILLA WRAP

mediterranean vegetable

BALSAMIC GARLIC ROASTED VEGGIES, CUCUMBER, FETA CHEESE, SPINACH AND HUMMUS SPREAD, TOMATO BASIL TORTILLA

calories represent an average plated meal.

PASSPORT MENU

CREATE

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 SAUCE, BROWN SUGAR BAKED BEANS, SWEET JALAPENO COLESLAW, BRIOCHE SLIDER BUNS & MINTED SEASONAL FRUIT SALAD

pizza 19.99

16" PIZZA WITH CHOICE OF PEPPERONI, SAUSAGE, VEGETABLE, OR EXTRA CHEESE

- Add extra meat 2.00**
- Add extra veggies 1.25**

half sandwich buffet 11.99

A VARIETY OF HALF SANDWICHES WITH YOUR CHOICE OF A TOSSED HOUSE SALAD WITH ASSORTED DRESSINGS OR SOUP OF THE DAY SERVED WITH CHIPS.

AMOUNT PER PERSON BASED ON A 1/2 SANDWICH, 8OZ SOUP OR 6OZ SALAD

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

pasta bowl 17.99

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

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

CHICKEN NOODLE *DF
TOMATO BASIL *GF,DF,V+Vegan
CHEESE BROCCOLI *GF+V
SOUP OF THE DAY

calories represent an average plated meal.

SNACK BREAK MENU



TREATS

Fresh Baked Cookies

1.95 each

CHOICE OF

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

Brownies & 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

Cheesecake dip trio

3.50 each

VANILLA BEAN, STRAWBERRY & SPRINKLE WITH GRAHAM CRACKERS,
SHORTBREAD COOKIES AND OTHER ASSORTED DIPPERS
each tray serves 15

Manderfield's Cup Cakes

3.25 each

CHOICE OF YELLOW, CHOCOLATE OR MARBLE
FROSTING COLOR

Manderfield's sheet cakes

half 75 / full 140

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

BREAKTIME

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 \$53.49

meatballs

1.25 each

CHOICE OF

BBQ, SWEDISH, OR SWEET CHILI

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

mediterranean bar

42.99 (serves 15)

SERVED WITH PITA CHIPS,
ROASTED GARLIC HUMMUS, SPINACH ARTICHOKE DIP,
TOMATO, CUCUMBER & FETA BRUSCHETTA

snack mix

3.25 each (a serving is 4oz)

CHOICE OF

SWEET & SALTY OR SAVORY

DRINK MORE MENU

BEVERAGES

Priced per person unless noted by servings



SOME LIKE IT HOT

SOME LIKE IT COLD



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 1.50

each packet

SERVED WITH HONEY & SUGAR

BOTTLED WATER	1.99
SODA CAN	1.85
(Coke & Pepsi products)	
SPARKLING WATER CAN	1.85
ASSORTED BUBBLER	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

Infused water

8.75

Choice of

CITRUS- ORANGE-LEMON-LIME & GINGER

MIXED SEASONAL BERRIES WITH BASIL

PINEAPPLE LIME WITH MINT