

Welcome to Catering at George Williams College

From basic coffee services to large outdoor events, our goal is to provide you with a full range of quality and innovative catering services backed by a diverse, service-oriented staff and a wide range of resources available from our international network.

As a catering service, our main function is Food! Our trained, professional staff is dedicated to providing the highest level of catering services. Our chef leads the kitchen in the planning and preparation of your menu. The quality of your food, however, does not rest upon the chef alone. Every member of the Catering Department receives monthly training on food and beverage services, as well as day-to-day experience on the job.

This brochure provides you with fresh, contemporary menus. However, this represents only a starting point. Our commitment is to customize and create whatever is required to provide your guests with an unforgettable experience.

All orders are subject to 5.5% sales tax as per Wisconsin state statutes.

We look forward to the opportunity to work with you!
George Williams College Special Events and Catering Services

WELCOME

A GREAT START

The menus below are all presented buffet style. However, if a served breakfast is desired, an appropriate menu can be customized to fit your needs. All set ups include freshly brewed Starbucks coffee and hot tea.

INCLUSIVE BUFFETS

10 guest minimum

CONTINENTAL \$4.95

An assortment of mini pastries, mini muffins and breakfast breads. Carafes of orange and apple juices and ice water.

DELUXE CONTINENTAL \$5.95

An assortment of mini pastries, mini muffins, breakfast breads and mini bagels with whipped cream cheese and seasonal sliced fruits. Carafes of orange and apple juices and ice water.

EYE OPENER \$6.95

Assorted breakfast muffins, Danish and breakfast breads, assorted bagels with whipped cream cheese and seasonal sliced fruit. Carafes of orange and apple juices and ice water.

MORNING BREAKS A LA CARTE

5 guest minimum

Yogurt parfait	\$2.25
Seasoned fresh fruit salad	\$2.00
Seasonal whole fresh fruit	\$1.00
Bagels with condiments	\$1.75
Donuts	\$1.25
Croissants	\$1.35
Tea breads/Pound cake	\$.75
Scones	\$.95
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Mushroom cheese strata	\$2.10
Mini Denver omelets	\$2.00
Scrambled eggs	\$1.75
Sausage links	\$1.95
Bacon	\$1.95
Waffles	\$1.75
Pancakes	\$1.75
French toast	\$1.75
Home fried potatoes	\$1.75
Hash browns	\$1.55

A GREAT START

Lunch Time

EXPRESS LUNCHES: 5 GUEST MINIMUM

The following menus are all presented buffet style. All include a fruit salad, salad of the day, cookie and pitchers of iced tea and lemonade. For lunches to go please add \$1.50 for containers and bottled beverages.

GRILLED CHICKEN BREAST WITH ARUGULA \$10.95

Caesar marinated chicken with arugula on a baguette with olive mayonnaise.

BLT PESTO CHICKEN BREAST SANDWICH \$10.95

Pesto chicken breast, bacon, tomato and low calorie mayonnaise on a baguette.

ROASTED VEGGIE CLUB SANDWICH \$ 9.95

Roasted eggplant, zucchini and red bell pepper with fresh mozzarella and artichoke tapenade on Ciabatta bread.

GRILLED PORTOBELLO ON FOCACCIA \$ 9.95

Grilled Portobello mushroom sandwich with provolone cheese and roasted red bell pepper.

FLANK STEAK ON BAGUETTE WITH WATERCRESS \$10.95

Balsamic grilled flank steak on a baguette with watercress, plum tomato and tarragon tomato aioli.

ITALIAN BAGUETTE \$10.95

Salami, ham, provolone and roasted red bell peppers on a French roll with garlic mayonnaise.

TURKEY CAESAR ON BAGUETTE \$10.95

Shaved smoked turkey on a baguette with romaine lettuce, tomato, red onion and Caesar dressing.

PICNIC LUNCH \$ 8.25

Assorted deli sandwiches on sliced bread, featuring smoked turkey with provolone, ham with Swiss or tuna salad.

EXPRESS LUNCHES

Luncheon Salads

EXPRESS LUNCHESES: 5 GUEST MINIMUM

The following menus are all presented buffet style. All include a fruit salad, fresh baked rolls and butter, and pitchers of iced tea and lemonade. For lunches to go please add \$1.50 for containers and bottled beverages.

CHEF'S SALAD \$10.50

A bed of mixed greens with julienne ham and turkey, cheddar cheese, diced egg, cucumber, and tomato served with choice of dressing.

LA GRILLED CHICKEN COBB SALAD \$10.50

Mixed greens with lemon grilled chicken, bacon, diced egg, tomato, avocado, blue cheese, cheddar cheese and red pepper ranch dressing.

CASER SALAD \$10.50

Choice of grilled chicken breast or marinated beef with crisp romaine lettuce and seasoned croutons, cherry tomatoes, shredded parmesan cheese and Caesar dressing.

CANCUN CRISP SALAD \$ 8.95

Lettuce, peppers, carrots, tomato, radish and jicama with cilantro lime dressing in a radicchio cup.

SOUTHWESTERN CHICKEN CAESAR CHOP SALAD \$10.50

Crisp romaine lettuce topped with roasted chicken, roasted corn, red pepper, pepper jack cheese and tortilla strips served with a chipotle Caesar dressing.

ANTIPASTO SALAD \$10.50

Mixed red and green lettuce topped with our red wine vinaigrette marinated antipasto of Genoa salami, ham, provolone cheese, assorted olives, tomato, pepperoni and red onions.

LUNCHEON SALADS

Bountiful Buffets

SPECIALTY BUFFETS: 10 GUEST MINIMUM

The following buffets have been created with distinctive themes for your event planning convenience. All are available for lunch or dinner. Buffets include iced tea and lemonade. Please see "Planning Your Special Event" for specific service fees.

CLASSIC PICNIC

\$13.75

Pasta salad, creamy cole slaw, Black Angus burgers, all beef hot dogs, baked beans, homemade chips, condiment platter, watermelon and cookies.

SOUTHWESTERN

\$15.75

Strips of seasoned beef and chicken, julienne vegetables, jicama slaw, Mexican rice, refried beans, warm flour tortillas, all the trimmings including cinnamon crispas.

ORIENTAL BUFFET

\$16.50

Mandarin orange salad with baby spinach and almonds dressed with a sesame soy vinaigrette, sweet and sour chicken, beef and broccoli, jasmine rice, fried rice, Asian vegetables and fortune cookies.

THE ITALIANO

\$15.25

Caesar salad, two pasta with a choice of marinara, Bolognese, alfredo or pesto alfredo sauce, meatballs and grilled chicken, Italian vegetable medley, bread sticks and tiramisu.

DELI BUFFET

\$10.80

Choice of salad, assorted deli meats, cheeses, breads and rolls, condiments, potato chips, cookies

THE GEORGE WILLIAMS

\$18.00

Tossed garden salad with choice of dressing, chicken piccata, beef tips with mushroom burgundy sauce, bowtie pasta, rice pilaf, sautéed julienne vegetables and assorted dessert bars.

GOURMET SANDWICH BUFFET

\$15.50

Garden salad with choice of dressing, assorted gourmet sandwiches including: smoked turkey on focaccia bread, vegetarian vegetable wraps, and Cuban sandwiches (pulled pork, ham, Swiss cheese, pickles and mustard) with homemade potato chips and your choice of cherry or apple cobbler.

BUFFETS

Culinary Classics

For an event requiring a more formal atmosphere, we suggest a meal served by our trained catering staff. Each menu below includes a salad with dressing, choice of vegetables, a starch, fresh baked rolls and butter, fresh brewed Starbucks Coffee, hot tea, iced tea and dessert. Consult the following Accompaniment page for your choices. Please see "Planning Your Special Event" for specific service fees.

BEEF

ROAST TOP ROUND OF BEEF \$15.95

Sliced roast top sirloin of beef served au jus.

TENDERLOIN WITH SHRIMP SCAMPI BUTTER \$20.95

Seared tenderloin of beef with a lemony butter studded with diced shrimp.

HERB CRUSTED TENDERLOIN \$20.95

Herb crusted seared and oven roasted tenderloin of beef with a rich merlot-glaze and onion marmalade.

STEAK AU POIVRE \$20.95

Delicious tenderloin of beef served with a classic brandy sauce with green peppercorns.

CHICKEN

CHICKEN PICCATA \$16.50

Boneless breast of chicken, lightly sautéed and served in a light lemon sauce with capers.

CHICKEN BREAST MARSALA \$16.50

Sautéed chicken breast, shallots and mushrooms in a Marsala wine sauce.

STUFFED CHICKEN BREAST \$16.50

Chicken breast stuffed with prosciutto, sautéed baby spinach and provolone cheese served with a brie cream sauce.

CHICKEN BREAST WITH ARTICHOKE \$16.50

Chicken breast baked with sautéed artichoke hearts and mushroom in sherry-rosemary sauce.

CULINARY CLASSICS

