

HOSPITALITY MENU AND PRICE LIST 2017-2018

BEVERAGE CHOICES

FRESH BREWED COFFEE, REGULAR & DECAF ~ \$16 per gallon, \$9 per half gallon

FRESH BREWED ICED TEA, UNSWEETENED ~ \$16 per gallon

ORANGE JUICE ~ \$15 per gallon

FRUIT PUNCH ~ \$15 per gallon

HOT TEA, assorted flavors ~ \$1 each

MILK 2%, 8 oz. carton ~ \$1 each

CANNED SODA 12 oz., Pepsi, Mountain Dew, and Sierra Mist
Regular and diet ~ \$1.25 each

BOTTLED WATER 12 oz., Aquafina ~ \$1 each



BREAKFAST AND MORNING STARTERS

PASTRY TRAYS

Small ~ \$30 (serves 12)
10 Mini Danish, 12 Mini Muffins,
10 Granola Breakfast Bars

Large ~ \$60 (serves 24)
20 Mini Danish, 24 Mini Muffins,
20 Granola Breakfast Bars



DONUTS, DANISH, MUFFINS, &
BAGELS w/ cream cheese ~
\$18 dozen, \$9 half dozen

MINI MUFFINS & MINI DANISH ~
\$12 dozen

SCONES, ASSORTED FLAVORS ~
\$10 dozen

GRANOLA BREAKFAST BARS ~
\$8 dozen

GRANOLA ~
\$8 qt. (serves 8)

FRESH FRUIT TRAYS ~
\$40 small (serves 15)
\$60 large (serves 25)

FRESH WHOLE FRUIT ~ \$.75 piece

YOGURT CUP ~ \$1 each

FRESH FRUIT YOGURT PARFAIT, 8 oz.
\$2.50 each

TRADITIONAL CONTINENTAL BREAKFAST PACKAGES (20 min required)

Fresh baked mini Danish, mini muffins, & granola breakfast bars, fresh fruit tray,
Regular & decaf coffee, assorted hot tea, orange juice, and ice water.

20 to 30 attendees - \$150

30 to 40 attendees - \$200

40 to 50 attendees - \$250

50 + attendees - \$4.50 per person

CROISSANT BREAKFAST BUFFET (25 min required)

Assorted fresh baked croissants filled with bacon, egg and cheese, raspberry and cheese,
& ham and cheese, fresh cut fruit, coffee; regular and decaf, assorted hot tea,
Orange juice, and ice water ~ \$8 per person

DELUXE BREAKFAST BUFFET (25 min required)

Scrambled eggs, your choice of sausage or bacon,
French toast w/ strawberries & syrup, roasted potatoes, fresh cut fruit,
Assorted fresh pastries, coffee, hot tea, milk, orange juice, and ice water,
\$12 per person (available only at FVTC Main Campus)

GOURMET PLATTERS & PLATED SALADS



TWO VARIETIES PER REQUEST

TURKEY CLUB SANDWICH

Sliced turkey, bacon, provolone cheese, leaf lettuce and tomatoes on wheat berry bread

VARIETY DELI SANDWICH

Sliced turkey, ham, beef, Swiss and cheddar cheese w/lettuce and tomato on wheat berry bread

WI CHICKEN SALAD CROISSANT

Diced chicken breast, sundried cranberries & almonds, & lettuce on a multi-grain croissant

*VEGETARIAN WRAP

Tomatoes, mushrooms, cucumbers and leaf lettuce with honey mustard dressing on whole wheat wrap

*CHICKEN CAESAR WRAP

Grilled diced chicken breast, romaine lettuce, sliced tomatoes, parmesan cheese, Caesar dressing on a whole wheat wrap

All individual platters include fresh cut fruit, pasta salad, and cookie

**Healthier options*

*VEGETARIAN CHEF SALAD

Assorted sliced cheese, hardboiled eggs, tomatoes, cucumbers, radishes and croutons on crisp head lettuce w/ assorted salad dressings

CHEF SALAD

Julienne slices of ham, beef, turkey, Swiss and cheddar cheese, hardboiled eggs, tomatoes, cucumbers, and croutons on crisp head lettuce w/ assorted salad dressings

CHICKEN CAESAR SALAD

Marinated grilled chicken breast, romaine lettuce, black olives, red onions, croutons, cucumbers, tomatoes, shredded parmesan cheese w/ Caesar salad dressing

*CHICKEN SALAD W/ STRAWBERRIES

Grilled chicken breast, strawberries, pineapple, almonds, and feta cheese w/ poppy-seed dressing on a bed of fresh salad greens

All individual salads include breadstick and cookie

Platters/ Salads \$10 each

BOX LUNCH VARIETY



ONE VARIETY PER REQUEST, PLEASE

TRADITIONAL BOX LUNCH

Ham, turkey and cheddar on a whole wheat Kaiser Roll,
Includes a bag of Sun chips, apple, cookie & a bottle of water
\$9 each

EXECUTIVE BOX LUNCH

Wisconsin chicken salad served on a multi-grain croissant; diced chicken breast,
Sundried cranberries, almonds, & lettuce, includes a bag of Sun chips,
A fresh fruit cup, cookie, & a bottle of water
\$10 each

HEALTHY CHOICE BOX LUNCH

Grilled chicken whole grain pasta salad, includes a bag of Sun chips,
A fresh fruit cup, string cheese,
Nature Valley granola bar & a bottle of water
\$10 each

FVTC CULINARY SCHOOL FEATURED LUNCH BUFFET

& A WONDERFUL TASTE OF WHAT WE DO!

BUFFET 20 MINIMUM, PLEASE



HANDCRAFTED MINI SANDWICHES

Wisconsin Chicken Salad ~ diced chicken, sundried cranberries, almonds, & lettuce, on a petite croissant

Jones Dairy Farm Ham ~ sliced ham and fontina cheese, & lettuce on a mini brioche roll

ARTISAN SALADS

Stuffed baked potato salad ~ Yukon gold potatoes, tossed with bacon, cheddar cheese, sour cream, & mayonnaise

Caesar salad ~ Romaine lettuce, tomatoes, cucumbers, hard-boiled eggs, shaved parmesan, and croutons, w/ Caesar dressing

Buffet includes:

- Kettle fresh tomato basil soup
- Homemade potato chips w/ green onion dip
- Dessert bars/ cookies

\$10 per person

EVERYDAY COMFORT FRIENDLY BUFFETS

BUFFETS 20 MINIMUM, PLEASE

TAILGATE PICNIC \$10 per person

Johnsonville bratwurst & beef hamburger, assorted rolls, sliced cheese, shredded lettuce, sliced tomato, fresh pasta salad, fresh fruit salad, with dessert bars/ cookies (**one brat and one burger per person, additional sandwich requests \$3 each**)

GRILLED CHICKEN SANDWICH \$12 per person

Grilled chicken breast, Kaiser rolls, sliced cheese, shredded lettuce, sliced tomato, fresh pasta salad, fresh fruit salad, with dessert bars/ cookies (**one 1/3 lb. chicken breast allowed per person, additional sandwich requests \$4 each**)

BUILD YOUR OWN DELI SANDWICH \$12 per person

Sliced beef, ham, turkey, Swiss cheese, cheddar cheese, shredded lettuce, sliced tomatoes, assorted rolls, fresh pasta salad, fresh fruit salad, with dessert bars/ cookies

SMOKED PULLED PORK SANDWICH \$12 per person

Shredded smoked pulled pork, bakery fresh Kaiser rolls, sliced cheese, fresh pasta salad, fresh fruit salad, with dessert bars/ cookies



BAKED LASAGNA \$12 per person

Baked lasagna w/ meat sauce and/ or Alfredo sauce, Chef's choice vegetable, tossed garden salad, garlic bread, and dessert bars/ cookies

GOURMET PIZZA \$10

Gourmet 16 inch pizza - choice of three: pepperoni, sausage, deluxe, cheese, or vegetable pizzas, fresh tossed garden salad w/ assorted dressings, breadsticks, and dessert bars/ cookies

DAILY COMFORT BUFFET SPECIALTIES



BUFFETS 20 MINIMUM, PLEASE

MONDAY ~ GRILLED CHICKEN CAESAR

Grilled chicken breast, romaine lettuce, tomatoes, cucumbers, eggs, black olives, red onion, Croutons, parmesan cheese, Caesar dressing, fresh fruit salad, garlic bread, with dessert bars/cookies

TUESDAY ~ HERB ROASTED PORK LOIN

Tender sliced pork loin seasoned with fresh herbs

WEDNESDAY ~ BEEF TIPS

Tender braised beef tips in a rich brown sauce with egg noodles

THURSDAY ~ STUFFED CHICKEN CORDON BLEU

Breaded chicken breast with ham and Swiss cheese, Sautéed in herbed butter

FRIDAY ~ SMOTHERED GRILLED CHICKEN BREAST

Grilled chicken breast, aged cheddar cheese, sautéed mushrooms, topped with real bacon

Tuesday – Friday buffets include; Chef's choice starch and vegetable, tossed garden salad, assorted dressings, dinner rolls, with dessert bars/cookies

Comfort buffets - \$12 per person

ADD - Homemade Soup du Jour \$1.75 per person
Homemade Chips & dip \$1.50 per person

WI State per Diem rates – call 920-735-5701 for available options

BUDGET STRETCHING CHOICES

GOURMET PIZZAS, 16 inch ~ Natural crust

- Sausage, Pepperoni, & Vegetable - \$14
- Deluxe - \$16
- Cheese - \$12



SUB SANDWICHES, 3 inch ~ \$3 each (min 12)

Classic sub on fresh French bread, sliced ham, turkey, beef, salami, cheese, lettuce & tomato



SILVER DOLLAR SANDWICHES ~ \$1.50 each (min 12 pc.)

Sliced ham, & turkey,

MINI TORTILLA WRAPS, 2 inch ~ \$1 each (min 12 pc.)

Cream cheese, shredded cheddar, sliced ham & turkey

HAM & CREAM CHEESE ROLL UPS ~ \$4 dozen (min 12 pc.)

HOT SLICED HAM W/ potato buns ~ \$7 lb.

(min 5 lbs. serves 20)

HOT ROAST BEEF AU JUS w/ potato buns ~ \$8 lb.

(min. 5 lbs. serves 20)

HOT SMOKED PULLED PORK W/ potato buns ~ \$8 lb.

(min. 5 lbs. serves 20)

FRESH CUT FRUIT SALAD ~ \$7 lb.

POTATO SALAD or PASTA SALAD ~ \$4 lb.

TOSSED GARDEN SALAD w/ Assorted Dressing ~

\$2 person

APPETIZERS



COLD APPETIZERS

BRUSHETTA ~ \$40 / \$60

CHEESE & SAUSAGE W/ Crackers ~
\$40 / \$60

FRESH CUT FRUIT ~ \$40 / \$60

FRESH CUT VEGETABLES & DIP ~
\$35 / \$50

TACO DIP W/ Tortilla Chips ~
\$35 / \$50

SMALL - 12 IN (serves 15)

LARGE – 18 IN (serves 25)

BULK & PACKAGED SNACKS

FRESH POTATO CHIPS & DIP, 2 lbs. ~
\$8

TORTILLA CHIPS & SALSA, 2 lbs. ~ \$6

CHEX MIX, 2 LBS. ~ \$9

TRAIL MIX, 26 OZ. ~ \$9

INDIVIDUAL PACKAGED SNACKS ~
\$1 each

CANDY BARS, ASSORTED ~ \$1.25 each

GRANOLA BARS, STRING CHEESE ~
\$.75 each

HOT APPETIZERS

BACON WRAPPED CHICKEN ~ \$9 lb.
(12 per pound)

GRILLED CHICKEN TENDERLOINS ~
\$8 lb. (14 per pound)

BREADED CHICKEN WINGS, BONELESS ~
\$8 lb. (14 per pound)

MEATBALLS, BBQ OR SWEDISH ~
\$7 lb. (32 per pound)

MOZZARELLA STICKS W/ Marinara ~
\$7 lb. (13 per pound)

Five lb. min. order, will serve 20-25



DESSERTS

ASSORTED COOKIES ~ \$8 doz., \$4 half doz.

DESSERT BARS & BROWNIES ~
\$10 doz., \$5 half doz.

DECORATED SHEET CAKES ~

Full (serves 50)

Half (serves 25)

Quarter (serves 10)

Call 735-5701 for pricing

FOX VALLEY TECHNICAL COLLEGE

FOOD SERVICE DINNER BANQUET MENU 2017-2018

Available after 4:30 p.m.

Banquets 20 minimum, please

Entrée Choices ~

- Roast Pork Loin w/Brown Sauce
- Roasted Beef Tips w/Mushrooms
- Oven Baked Cod
- Chicken Cordon Bleu
- Grilled Chicken Breast

Banquets include ~

Chef's choice starch
Chef's choice vegetable
Tossed Salad, *Pre-set*
Dinner Rolls
Cheesecake w/Topping, *Pre-set*
Coffee and milk

\$16 *formal service, plated \$2 extra*
\$13 *casual service*



Fifteen % service charge and tax, if applicable, assessed to all hospitality orders.
Tax-exempt entities must present a tax-exempt certificate prior to event.