

FOX VALLEY TECHNICAL COLLEGE FOOD SERVICE HOSPITALITY MENU AND PRICE LIST 2015-2016

Beverages

Fresh brewed coffee, \$16 gallon, \$9 half gallon

- Café Centro
- Full City Roast
- Hazelnut
- Donut Shop
- Decaf, House Blend

Tea packets, assorted, \$1 each

Fresh brewed iced tea, unsweetened, \$16 gallon

Juice, assorted, 4 oz. cup, \$.50

Orange Juice, gallon, \$14

Milk, 2%, 8 oz., \$1

Punch, gallon, \$14

Soda, regular and diet, Pepsi, Mountain Dew, and Sierra Mist
12 oz. cans, \$1.25

Water, bottled, 12 oz., \$1



BREAKFAST AND MORNING STARTERS

Breakfast Pastry Trays

\$25 Small (serves 12)
10 Mini Danish, 12 Mini muffins,
24 donut holes

\$50 Large (serves 24)
20 Mini Danish, 24 Mini muffins,
48 donut holes



Breakfast bars
\$8 dozen

Granola, homemade
\$8 quart (serves 8)

Fruit Tray
\$40 Small (serves 15)
\$60 Large (serves 25)

Fresh fruit, whole
\$.75

Yogurt cup, 6 oz.
\$1 each

Fresh fruit & yogurt parfait, 8 oz.
\$2.50

Bagels w/ cream cheese
\$18 dozen, \$9 half dozen

Donuts, Danish, & Muffins
\$18 dozen, \$9 half dozen

Mini Muffins & Mini Danish
\$12 dozen

Scones, petite
\$10 dozen

Donut holes
\$5 dozen

Continental Breakfast Packages

Fresh baked mini Danish, mini muffins, and bagels, halved, w/ cream cheese, fresh cut fruit tray, coffee, regular & decaf, hot tea, orange juice, and ice water.

- \$150 – 20 to 30 attendees
- \$185 – 30 to 40 attendees
- \$225 – 40 to 50 attendees
- \$4 each over 50 attendees

Deluxe Breakfast Buffet (minimum 20 attendees) \$12

Scrambled eggs or Denver scrambled eggs, and sausage, bacon or ham,
French toast w/ strawberries & syrup, roasted potatoes, fresh cut fruit,
assorted freshly baked pastries, coffee, milk, orange juice and ice water.

FVTC CULINARY SCHOOL FEATURED LUNCH BUFFET

A WONDERFUL TASTE OF WHAT WE DO!



Sandwiches

Deluxe smoked turkey sandwich ~ sliced smoked turkey, bacon, Gouda cheese, and lettuce, on a petite croissant

Deluxe ham salad sandwich ~ ham with sundried cherries and walnuts on a mini ciabatta roll

Salads

Fresh potato salad ~ Yukon gold and red potatoes, lemon zest w/ coriander and champagne vinaigrette

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

Includes chicken wild rice soup, fresh homemade potato chips w/ green onion dip and assorted gourmet bars

\$10

Minimum 20 attendees

GOURMET PLATTERS AND PLATED SALADS



Turkey Club Sandwich Gourmet Platter

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

Variety Deli Sandwich Gourmet Platter

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

*Vegetarian Wrap Gourmet Platter

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

*Chicken Caesar Wrap Gourmet Platter

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

**Healthier*



Box Lunch

Ham, turkey and cheddar on a whole wheat Kaiser, bag of potato chips, apple, string cheese, cookie, bottle of water, condiments, napkin and wet nap

\$9

Vegetarian Chef Salad

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

Chicken Caesar Salad

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

*Gourmet platters include fresh cut fruit, pasta salad, veg garnish and cookie
Plated salads include dinner roll and cookie*

Limit two selections per request

\$10

Add soup to meal \$1.75 extra

EVERYDAY TOP CHOICE BUFFETS



Picnic Buffet

Bratwurst, hamburger, and chicken breast; *choice of two*, sliced cheeses, shredded lettuce & sliced tomato, includes fresh pasta salad, potato chips, fresh fruit salad, dessert bars or cookies

Build Your Own Deli Sandwich Buffet

Sliced beef, ham, turkey, Swiss cheese, cheddar cheese, shredded lettuce, sliced tomatoes, w/ assorted bread and rolls, includes fresh pasta salad, potato chips, fresh fruit salad, and dessert Bars or cookies

Gourmet Pizza Buffet

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

Minimum 20 attendees

\$10

Add soup to meal \$1.75 extra

DAILY COMFORT BUFFET LUNCH SPECIALTIES



Monday ~ Smothered Grilled Chicken Breast

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

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 Breast Cordon Bleu

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

Friday ~ Baked Lasagna

Meat sauce and/ or Alfredo sauce with garlic bread

Buffet includes Chef's choice starch and vegetable,
tossed lettuce salad, dinner rolls, and dessert

Minimum 20 attendees

\$10

Add soup to meal \$1.75 extra

BUDGET CHOICES



Natural crust gourmet 16 inch pizzas ~ \$15
Varieties; cheese, sausage, pepperoni, deluxe, and vegetable

*Items below will serve approximately 5 people per lb.
Minimum order is 5 lb. per item/ request*

- Hot chicken and gravy, includes potato buns ~ \$8 lb.
- Hot sliced ham, includes potato buns ~ \$7 lb.
- Roast beef au jus, includes potato buns ~ \$8 lb.
- Fresh cut fruit salad ~ \$7 lb.
- Potato salad ~ \$4 lb.

Sub sandwiches, 3 inch on fresh French bread ~ \$4

Potato chips, 20 oz. bag., serves 20 ~ \$6

Homemade potato chips and dip, 2 lb., serves 20 ~ \$8

Tortilla chips and salsa, 2 lb. bag, serves 32 ~ \$6

Chex mix, 2 lb. bag, serves 16 ~ \$9

Trail mix, 22 oz. bag, serves 12 ~ \$9

Individually packaged snacks ~

Cheetos, Fritos, Doritos, Sun Chips, Pretzels, Potato Chips,
Ritz Bits, Chex mix, Nutri-grain bars, \$1
Granola bars, string cheese, \$.75
Candy bars, assorted varieties, \$1.25

APPETIZERS



Cold Choices ~

Antipasto Tray ~ \$40 small, \$60 large

Bruschetta Tray ~ \$35 small, \$50 large

Cheese & Sausage Tray w/ crackers ~
\$40 small, \$60 large

Fruit Tray ~ \$40 small, \$60 large

Vegetables & Dip Tray ~
\$30 small, \$45 large

Taco Tray w/ tortilla chips ~
\$35 small, \$50 large

*Small serves 15 (12 inch)
Large serves 25 (18 inch)*

Ham & cream cheese roll-ups ~ \$3 dozen

Silver dollar sandwiches ~ \$1.50
Sliced ham, beef, turkey and cheese

Mini, tortilla wraps (two inch) ~ \$1, Cream
cheese, shredded cheddar, sliced ham &
turkey

Hot Choices ~

Bacon wrapped chicken ~ \$8 lb. (12/lb.)

Naked chicken tenderloins ~ \$7 lb. (14/lb.)

Chicken wings, breaded, boneless ~ \$7 lb. (14/lb.)

Meatballs, BBQ or Swedish ~ \$6 lb. (32/lb.)

Mozzarella Sticks w/ marinara ~ \$7 lb. (13/lb.)

Desserts ~

Cookies ~ \$8 doz., \$4 half doz.

Bars and 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 2015-2016

Available after 4:30 p.m.

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

Minimum 20 attendees

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

\$13 *casual service*



15% service charge and tax, if applicable will be assessed to all banquet catering orders.
Tax exempt entities must present a tax exempt certificate prior to event.