University Housing Catering can provide an elegant served banquet dinner for any occasion. Each meal is served with freshly baked dinner rolls and butter, choice of salad with dressing, choice of one vegetable and starch, and locally roasted Steep and Brew coffee service. Please select your entrée from the list below (maximum 2, not including vegetarian.) Prices per person.

### BANQUET DINNERS

**SALAD COURSE**

*Please choose one*

- Mixed greens with garden fresh vegetables
- Baby spinach with fresh tomatoes, roasted walnuts, and crumbled bleu cheese
- Caprese salad stack with sliced tomatoes, fresh mozzarella, balsamic syrup, and spring mix

**ENTRÉE COURSE**

*Please Select Two Entrées (Not Including Vegetarian)*

**Beef & Pork Entrées**

- Brazilian Flank Steak - $26.00
  Marinated spices, garlic, and lime and served with a lime cilantro yogurt sauce
- Roast Beef Tenderloin - $36.00
  Marinated with red wine, garlic and rosemary, and served with a Cabernet demi-glace
- Flat Iron Steak - $27.00
  Grilled and served with a red wine herb butter sauce
- Prime Rib of Beef - $28.00
  Cooked low and slow for optimum tenderness and flavor (sold with au jus)
- Cider Glazed Pork Loin - $22.00
  Sliced pork tenderloin roasted with apples and glazed with cider and cider vinegar

**Poultry Entrées**

- Herb Roasted Chicken Breast - $22.00
  Skin-on chicken breast, oven roasted with herbs and choice of the following sauces:
  - Picatta (Lemon Butter)
  - Marsala (Mushroom Cream)
  - Pesto Cream (Basil Cream)
  - Red Pepper Cream

**Fish and Seafood Entrées**

- Grilled Atlantic Salmon - $25.00
  Salmon fillet marinated in red wine, balsamic vinegar, olive oil, red onion, thyme, and rosemary
- Tilapia Piccata - $24.00
  Delicate tilapia fillet dipped in a light egg batter and gently pan fried (served with a lemon caper sauce)
- Pecan Crusted Walleye - $24.00
  Lightly breaded and served with a maple herb butter sauce

**Vegetarian Entrées**

- Napoleon of Grilled Vegetables - $20.00
  Grilled eggplant and zucchini layered with a tomato vegetable ragout and fresh ricotta cheese
- Cassoulet of Vegetables and Beans - $20.00
  Root vegetables and a medley of beans slowly stewed and served over quinoa pilaf
- Wild Mushroom Tart - $20.00
  Flakey pastry shell filled with a combination of portobello, crimini, and shiitake mushrooms mixed with goat cheese
- Vegetable Florentine en Croute - $20.00
  Pastry shell stuffed with spinach, carrots, red peppers, goat cheese, and cream cheese

(Continued on page 2)
BANQUET DINNERS

SIDES

Starches (please choose one)
- Whipped Potatoes
- Herbed Red Potatoes
- Roasted Red Potatoes
- Rice Pilaf
- Wild Rice Blend

Vegetables (please choose one)
- Fresh Long Green Beans
- Roasted Seasonal Vegetable Medley
- Maple Glazed Baby Carrots
- Broccoli Florets
- Roasted Brussel Sprouts

PLATED DESSERTS

- Vanilla or Raspberry Cheesecake - $5.00
- Fresh Berries with Mascarpone & Mint in Chocolate Cup - $5.00
- Vanilla Bean Panna Cotta - $5.00
- German Chocolate Torte - $5.50
- Caramel Flan - $5.50
- Chocolate Decadence Layer Torte - $6.00

Vegan Items: Foods with this symbol are identified as Vegan items. Vegan includes no meat, dairy, eggs, and honey. We use beet sugar that has not been filtered with bone char.

Vegetarian Items: Foods with this symbol are identified as Vegetarian items. Eggs and cheese are included in this category.

Gluten Free Items: Foods with this symbol are identified as Gluten Free items. We have taken precautions to avoid cross-contamination, but we cannot guarantee or totally eliminate the possibility of accidental gluten contact.

NUTRITION KEY