

FEATURED MENUS



BOXED BREAKFAST OPTIONS

\$9.00 Per Person



- Muffin, Yogurt & Granola Cup, Whole Fruit, & Assorted Juice
- Bagel & Cream Cheese, Fresh Fruit Salad, Hard Boiled Egg, & Assorted Juice

\$10.00 Per Person

- Avocado Toast on Crostini, Fresh Fruit Salad, Granola Bar, & Assorted Juice




BOXED SANDWICH OPTIONS - \$11.00




Served with chips, whole fruit, cookie, soda/water only. All sandwiches can be made gluten free & served with a gluten free cookie.

- Roast Beef, Pesto Aioli, Lettuce, and Cheddar Cheese on a Onion Roll
- Hummus, Feta, and Fresh Vegetables on a Spinach Wrap 
- Roasted Turkey Sandwich
(roast turkey, cranberry sauce, lettuce, and stuffing on wild rice cranberry bread)
- Ham, Swiss, with Stone Ground Mustard on a Marble Rye Bread
- Chicken Bahn Mi
(marinated chicken, pickled carrots, radishes, jalapenos, cucumbers, cilantro, and wasabi mayo on bolillo roll)
- Coconut Curry Carrot 
(shredded carrot, coconut milk, curry powder, mayo, raisins, and coconut flakes served on a baguette roll (option to add sliced almonds))

BOXED SALAD OPTION - \$13.00

Served with roll & butter, choice of one side (Fresh Fruit Salad, Potato Salad, Italian Pasta Salad, or carrots & celery), a brownie or cookie, and soda/water.

- Turkey Cobb 
turkey, egg, tomato, cucumber, and cheese over a bed of mixed greens served with ranch or bleu cheese dressing
- Southwest Salad  
black beans, corn, queso cheese, and roasted red peppers over a bed of mixed greens served with avocado poblano dressing

- **Mediterranean Salad**  
cucumbers, olives, chickpeas, tomato, and feta served over a bed of mixed greens served with chlen blanc dressing
- **Thai Chicken Salad** 
sliced chicken breast, lima beans, marinated red pepper slices, sliced carrot, cabbage, green onion, and cilantro served over a bed of mixed greens with thai peanut dressing

BOXED DINNER OPTIONS - \$19.00

Served with roll & butter, choice of one side (Fresh Fruit Salad or Lattice Chips), a brownie, cookie, or assorted mini macaroons, and soda/water.

- **Beef Tataki**
teriyaki beef medallions with soba noodle salad and sesame slaw
- **Spiced Grain Bowl**
quinoa, crunchy chick peas, beets, cabbage, roasted sweet potato, roasted cherry tomatoes, and cider vinaigrette
- **Salmon Niçoise Salad**
romaine heart, salmon, hard cooked eggs, kalamata olives, potato, green beans, capers, tomatoes, dijon vinaigrette
- **Blackened Chicken Salad**
with cajun chicken, cucumber, egg, tomato, grilled peach, spring mix, dried mango and pomegranate vinaigrette



Vegan  Vegetarian  Gluten Free  Dairy Free 



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UNIVERSITY HOUSING
UNIVERSITY OF WISCONSIN-MADISON

catering.office@housing.wisc.edu

www.housing.wisc.edu/dining/catering

(608) 262-0057