Catering Menu

Simply Superior
catering and events
Breakfast

Continental
Assorted Chilled Juices
Freshly Baked Petite Muffins and Sweet Danish
Donut Holes
Fresh Fruit Display
Assorted Individual Yogurt

$7.75 per guest

Served Breakfast

NMU Eggs Benedict
Toasted english muffin topped with shaved ham, spinach, scrambled eggs and house made cheese sauce with a fresh fruit cup

American Classic
Scrambled eggs, sausage links or bacon, home-style redskin potatoes and a fresh fruit cup

Honors Breakfast
French toast, sausage links, plain scrambled eggs and a fresh fruit cup

$10.95 per guest

Buffet
Entrées (Choose one)
Plain Scrambled Eggs
Cheddar Scrambled Eggs
Ham and Swiss Scrambled Eggs
Spinach and Mushroom Scrambled Eggs
French Toast
Buttermilk Pancakes

Meats (Choose one)
Hickory Smoked Bacon
Sausage Links
Turkey Sausage

Potatoes (Choose one)
Home-Style Redskin - onions and peppers
Shredded Hash Browns
American Fries

1 entrée: $9.50
2 entrées: $11.95

Executive Chef Collection
Add $5 per guest (no substitutions)

Eggs Benedict Station - poached eggs, English muffins, hollandaise sauce, Canadian bacon and asparagus

Omelet Station - fresh eggs and a selection of chopped meats, vegetables and cheese

Crêpe Station - fresh made crepes with sweet and savory filling options

Flapjack Station - includes a variety of fruit toppings and syrup

All prices include table linens.
Breakfast buffets include a fresh fruit display, coffee and tea.
20 guest minimum
Catering Menu

Breakfast & Breaks
A la Carte

Bakeshop

Baker’s Gourmet Brownies or Dessert Bars
Baker’s Gourmet Cookies
    peanut butter, chocolate chip, wildcat oatmeal, sugar paws (NMU fan favorite!)
Doughnuts, assorted
Doughnut Holes, assorted
Fresh Baked Assorted Cookies
Cinnamon Rolls
Scones, assorted
Plain Croissants
Specialty Stuffed Croissants
Muffins
Petite Muffins, assorted
Petite Sweet Danish, assorted
Bagels – butter and cream cheese
English Muffins
Bite size bars
Sheet cakes - 1/4 (Approx. 18 pieces)
Sheet cakes - 1/2 (Approx. 36 pieces)
Sheet cakes - Full (Approx. 72 pieces)
Sheet cakes - cut & served Full (Approx. 72 pieces)

Coffee or Decaf
Hot Tazo Tea
    assorted herbal and black teas
Hot Chocolate
Orange, Apple or Cranberry Juice
Lemonade
Fresh Brewed Iced Tea
Assorted Soda or Bottled Water
Bottled Juice
NMU Sparkling Punch
2% or Skim Milk
Water Carafe, on tables (if no other service)
Individual Yogurts
Fresh Whole Fruit: apples, bananas, or oranges

$1.75 each
$1.75 each
$1.25 each
$2.00 dozen
$.75 each
$1.75 each
$1.75 each
$1.75 each
$2.75 each
$1.75 each
$1.00 each
$1.00 each
$1.95 each
$1.75 each
$6.95 dozen
$17.95 each
$27.95 each
$49.95 each
$75.00 each

$16 per gallon
$16 per gallon
$10 per gallon
$4.50 per carafe
$12 per gallon
$16 per gallon
$1.25 each
$1.25 each
$1.25 each
$1.25 carafe
$1.25 each
$1.00 each

$16 per gallon
$10 per gallon
$4.50 per carafe
$12 per gallon
$16 per gallon
$1.25 each
$1.25 each
$1.25 each
$1.25 carafe
$1.25 each
$1.00 each
Lunch Box

Ham and Swiss
Smoked Turkey and Provolone
Roast Beef and Cheddar
Tuna Salad
Mediterranean-vegetarian

Choose croissant, white or wheat sub bread
Lunch boxes come with condiments, kettle potato chips,
a piece of fresh fruit and a cookie packed in a convenient recyclable box

$8.50 per guest

Sandwich Buffet

Salads (Choose two)
Redskin Potato
Garden Salad
(Choose two dressings: ranch, Italian, French, house vinaigrette)
Fresh Fruit Salad
Brownwood Coleslaw
Italian Pasta Salad

Sandwiches (Choose three)
Choose croissant, white or wheat sub bread
Ham and Swiss, smoked turkey and provolone,
roast beef and cheddar, tuna salad or Mediterranean

$11.50 per guest

Add soup to your sandwich buffet
Additional $2.50 per guest
You will receive two chef’s choice soups
All buffet prices include table linens.
Sandwich buffets are served with kettle chips, baker’s brownies,
coffee and tea.
20 guest minimum
Brick Grilled Salads
Choose one: chicken, steak, salmon or pork loin
Salads are served with rolls and butter, coffee, tea and a cookie

Superior
Crisp greens, cucumbers, tomatoes, apples, candied walnuts
and asiago cheese - honey mustard dressing on the side

Caesar
Chopped Romaine lettuce in a parmesan basket with herbed croutons – creamy Caesar dressing on the side

Cobb
Crisp greens, avocado, grape tomatoes, hickory bacon, and blue cheese – house vinaigrette dressing on the side

French
Mixed greens, green beans and new potatoes, hard cooked egg
and tomatoes – French vinaigrette dressing on the side

$10.95 per guest

Sandwiches
Served with vegetable crudité,
kettle potato chips, coffee, tea and a cookie

Panini on Cibatta Bread- $9.00 per guest

Chipotle Chicken – grilled chicken breast, chipotle mayo and Monterey Jack cheese
Double Beef – corned beef and pastrami, swiss cheese, whole grain mustard, lettuce and tomato
Classic Italian – mortadella, capicolla, genoa, provolone and Italian seasoning
Two Cheese – Havarti, provolone, roasted red pepper and spinach with dill aioli

Sandwiches - $8.50 per guest

Mediterranean – hummus, cucumber, red onion and tomato on wheat sub bread
Ham or Turkey – with swiss or provolone, lettuce and tomato on white sub bread
Executive Club – ham, turkey, bacon and lettuce with sundried tomato aioli on texas toast
Michigan Chicken Salad – with dried tart cherries, toasted pecans and celery on wheat sub bread

Lighter Side - $6.95 per guest
Your choice of a half sandwich (Choose a Panini for $1 additional),
served with vegetable crudité and multi-grain chips

All prices include table linens.
Hors d’oeuvre Selection

Hot

<table>
<thead>
<tr>
<th>Item</th>
<th>S</th>
<th>M</th>
<th>L</th>
</tr>
</thead>
<tbody>
<tr>
<td>Chicken Satay</td>
<td>25</td>
<td>50</td>
<td>100</td>
</tr>
<tr>
<td>Salmon Teriyaki Skewer</td>
<td>50</td>
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<tr>
<td>Spanakopita</td>
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<tr>
<td>Mini Crab Cakes</td>
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<td>150</td>
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<tr>
<td>Bacon and Cheddar Stuffed Redskins</td>
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<tr>
<td>Meatballs with Orange Ginger Sauce</td>
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<tr>
<td>Assorted Mini Quiche</td>
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<tr>
<td>Fried Wisconsin Cheese Curds</td>
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<tr>
<td>Hot Crab and Artichoke Dip</td>
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<td>230</td>
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<tr>
<td>Baked Chicken Wings</td>
<td>50</td>
<td>100</td>
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<tr>
<td>Garlicky Mushrooms-vegan</td>
<td>25</td>
<td>50</td>
<td>100</td>
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Cold

<table>
<thead>
<tr>
<th>Item</th>
<th>S</th>
<th>M</th>
<th>L</th>
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<tbody>
<tr>
<td>Cocktail Shrimp</td>
<td>125</td>
<td>250</td>
<td>500</td>
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<tr>
<td>Kettle Chips &amp; French Onion Dip</td>
<td>25</td>
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<tr>
<td>Wildcat Snack Mix</td>
<td>25</td>
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<tr>
<td>Spinach Dip with Rye Crisps</td>
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<tr>
<td>Assorted Gourmet Deviled Eggs</td>
<td>32</td>
<td>64</td>
<td>128</td>
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<tr>
<td>Petite Fruit Pizzas</td>
<td>32</td>
<td>64</td>
<td>128</td>
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<tr>
<td>Tortilla Chips &amp; Salsa-vegan</td>
<td>25</td>
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<tr>
<td>Hummus with Pita Crisps-vegan</td>
<td>32</td>
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<tr>
<td>Bruschetta with Roasted Eggplant Spread</td>
<td>32</td>
<td>64</td>
<td>128</td>
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Hors d’oeuvre Displays

Hors d’oeuvres

<table>
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<th>Item</th>
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<tbody>
<tr>
<td>American Regional Cheese/ crackers</td>
<td>45</td>
<td>90</td>
<td>180</td>
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<tr>
<td>Grilled Vegetables</td>
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<tr>
<td>Vegetable Crudités</td>
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<tr>
<td>Seasonal Fruit</td>
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<td>Summer Sausage and Cheddar/ crackers</td>
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<td>120</td>
<td>240</td>
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<tr>
<td>Assorted Sub Sandwiches</td>
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<td>130</td>
<td>260</td>
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<tr>
<td>Assorted Grilled Panini</td>
<td>70</td>
<td>140</td>
<td>280</td>
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Executive Chef Collection

Wisconsin Artisan Cheese Display
Chef’s selection of small batch cheeses from Wisconsin’s finest master cheese makers

<table>
<thead>
<tr>
<th>Type</th>
<th>Petite</th>
<th>Small</th>
<th>Medium</th>
<th>Large</th>
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<td>12</td>
<td>25</td>
<td>50</td>
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<tr>
<td>Petite</td>
<td>$30</td>
<td>$55</td>
<td>$105</td>
<td>$200</td>
</tr>
<tr>
<td>Small</td>
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</tr>
<tr>
<td>Medium</td>
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<tr>
<td>Large</td>
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</tbody>
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When planning hors d’oeuvres for your event, we suggest the following guide:

Before dinner 2-4 items per guest
Hors d’oeuvres only reception, 12pm-5pm 4-6 items per guest
Hors d’oeuvres only reception, 5pm and later 7-10 items per guest

If you wish to have your hors d’oeuvre selection passed, an additional fee will apply.
Catering Menu

Served Meals

**Starter**
(Choose one):

- **Garden Salad**
  (your choice of one dressing: house vinaigrette, French, blue cheese, Italian or ranch)

- **Caesar Salad**

**Main**

Please pick up to two entrées for your guests to choose from.

- **Chicken Picatta**
  Boneless chicken breast atop angel hair pasta, zucchini, squash and carrot julienne, finished with a classic lemon caper sauce

- **Lake Superior Whitefish**
  Meuniere style broiled whitefish with brown butter and lemon, served with harvest rice pilaf and zucchini ribbons

- **Bistro Steak**
  Pan seared steak with pan demi glace, a sour cream and chive twice baked potato and green and wax bean medley

- **Mediterranean Stack**
  Portabella mushroom cap layered with fried eggplant, spinach, roasted red peppers and topped with provolone and feta cheese served over potato gnocchi with sundried tomato alfredo.

- **Pork Tenderloin**
  Medallions of pork and a honey mustard sauce with maple roasted sweet potatoes, sautéed apples and green beans

- **Moroccan Chicken**
  Boneless chicken breast braised with Moroccan spices, chick peas and lemon served with herbed basmati rice, asparagus and fresh mango chutney

- **Horseradish Crusted Salmon**
  Yukon gold whipped potatoes, asparagus, lemon butter sauce

- **Farmers Market Paella - Vegan**
  Our meatless take on the Spanish classic! Arborio rice seasoned with saffron, tomatoes, carrots, petite peas and artichoke hearts

- **Dessert**
  (Choose one)
  Apple pie, cherry pie, pumpkin pie

$15.95 per guest

All prices include table linens. Entrées are served with freshly baked rolls, butter, coffee and tea.
**Served Meals**

**Executive Chef Collection**

**Starter**
(Choose one):

- **Garden Classic** – seasonal greens, tomato & cucumber with your choice of one dressing: house vinaigrette, French, blue cheese or ranch
- **Caesar Salad** – Romaine, parmesan and fresh croutons with creamy Caesar dressing
- **Spinach Salad** – blue cheese, candied walnuts and maple sherry vinaigrette

**Main**

Please pick up to two entrées for your guests to choose from.

- **Trout “Schnitzel”** – NMU Executive Chef’s Award Winner
  Lake Superior trout served with mohrenemuse carrots, sautéed beet & celeriac and morel mushroom spaetzle with Michigan riesling beurre blanc
- **Eric’s Venison**
  Deconstructed portobello stuffed venison loin “stew” with celery root, carrots, yukon potatoes, pearl onions, pureed cauliflower and portobello infused veal stock reduction.
- **Eggplant Cannelloni** - Vegan/Gluten Free
  Grilled eggplant wrapped around zucchini, bell pepper, mushroom and brown rice filling, baked with tomato basil sauce.
- **Filet Mignon**
  Pan seared filet with a pan demi glace, julienne vegetables and olive oil roasted mini russet potatoes
- **Seafood Diavola**
  Scallops, shrimp and lobster in a roasted tomato sauce over three cheese lasagna
- **Chicken Morel**
  Roasted chicken with a morel mushroom sauce served with brown and wild rice pilaf with cranberries and julienne of seasonal vegetables
- **Prosciutto Roasted Halibut**
  With a seasonal blend of roasted root vegetables and brown butter
- **Gnocchi a la Nicoise** - Vegan
  French style herb gnocchi with exotic mushrooms, tomato, zucchini, squash, nicoise olive tossed with truffle jus.

**Dessert**

(Choose one)

- Cremé Brulée, Chocolate Ganache Tart
- $21.95 per guest

*All prices include table linens.*

*Entrées are served with freshly baked rolls, butter, coffee and tea.*
**Cold Sides** (Choose two)
- Brownwood Coleslaw
- Red skin Potato Salad
- Fresh Fruit Display
- Kettle Potato Chips

**Hot Sides** (Choose two)
- BBQ Baked Beans
- Corn on the Cob
- Garlic Roasted Yukon Potatoes
- Sauerkraut

**Entrée Selection**
- Grilled Chicken
- All Beef Hot Dogs
- 1/3# Hamburgers
- Beer Boiled Johnsonville Brats
- BBQ Pulled Pork
- Vegan Burgers

**Dessert:** Brownies

<table>
<thead>
<tr>
<th>1 entrée</th>
<th>$9.95 per guest</th>
</tr>
</thead>
<tbody>
<tr>
<td>2 entrées</td>
<td>$12.95 per guest</td>
</tr>
<tr>
<td>3 entrées</td>
<td>$14.95 per guest</td>
</tr>
</tbody>
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**Executive Chef Collection**

Add $1.50, per entrée per guest

**Sicilian Grilled Chicken**
Marinated then basted with a tangy pepper and herb sauce

**BBQ Pork Riblets**
Smokey pork ribs finished with our own coffee BBQ sauce

**Tequila & Lime Rubbed Pork**
Slow roasted pork with our house blend of tequila and lime seasoning

**Grilled Italian Sausage**
Fresh mild Italian sausage with fire roasted peppers and onions

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**Entrée Selection**
One entrée includes two cold sides and one hot side

**Chicken with Peppers, Ham and Tomatoes**
Oven braised breast of chicken with bell peppers, ham and tomatoes.

**Grilled Beef Hanger Steak**
Served with cabernet mushroom sauce

**Glaze-Grilled Salmon with Ginger**
Atlantic salmon enhanced by a slightly sweet Asian inspired glaze

**Mustard Roasted Lake Superior Whitefish**
Local whitefish broiled with a mustard creme fraiche

**Mongolian Marinated Pork**
Bone in pork chop with Chinese mustard sauce

**Turkey Meatloaf**
Savory meatloaf of 100% ground turkey

**Primavera Mac-N-Cheese**
Cavatappi pasta, tomato, peas, asparagus, pearl onions and mushrooms in a four cheese sauce.

**Portobello Mushrooms-Vegan*/Gluten Free**
Large oven roasted mushroom caps with quinoa, corn and poblano peppers

**Dessert**
Assorted cheesecake

1 entrée: $16.95  2 entrées: $19.95  3 entrées: $21.95

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All prices include table linens.
Entrées are served with freshly baked rolls, butter, coffee and tea.

20 guest minimum
Events Outside of the University Center will Incur Additional Costs
Catering Menu

Northern Buffet

Cold Sides
(Choose two)
- Garden Salad (Choose two dressings: ranch, blue cheese, French, house vinaigrette or Italian)
- Caesar Salad
- Italian Pasta Salad
- Red Skin Potato Salad
- Mediterranean Tomato and Cucumber Salad

Hot Sides
(Choose one)
- Mashed Potatoes with Gravy
- Roasted Red Skin and Yukon Gold Potatoes
- Wild Rice Pilaf
- Garlic Bread
- Buttered Egg Noodles

Chef Choice Seasonal Vegetables
- Roasted, steamed or sautéed

Entrées Selection
- Olive Oil and Herb Baked Chicken Marinated in a blend of garlic, herbs and olive oil
- Roast Turkey slow roasted tender turkey
- Hunter’s Pork Loin roast loin of pork with a hunters style mushroom sauce
- Lemon Broiled Whitefish seasoned with herb and garlic butter
- Atlantic Salmon seared salmon with a Michigan maple and whisky glaze
- Pot Roast classic slow roasted beef
- NMU Lasagna* with house made Bolognese sauce
- Florentine Stuffed Shells -vegetarian* with marinara sauce
- Lentil & Wild Rice Stuffed Peppers Vegan/Gluten Free

Dessert
- Assorted Pie

1 entrée: $14.95 per guest
2 entrées: $17.95 per guest
3 entrées: $19.95 per guest

All prices include table linens. Entrées are served with freshly baked rolls, butter, coffee and tea.

20 guest minimum

*Hot sides not included