Barbeque Buffet

**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

1 entrée $9.95 per guest  
2 entrées $12.95 per guest  
3 entrées $14.95 per guest

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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
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