

Day-Long-Seminar Package

\$16.50 per person

(Minimum 20 persons)

~ Morning Eye Opener ~

Fresh Coffee (available all day)

Tea available by request

Assorted Breakfast pastries

Chilled Juice

~ Lunch ~

Please select one buffet.

Choice of soup or salad.

See descriptions under luncheon buffets.

Assorted Sandwich Buffet

Fajita Bar (Chicken or Beef)

Hot Beef & Hot Turkey Sandwich Buffet

Italian Lasagna

Pizza

~ Afternoon Break ~

Assorted Pop

Bars or cookies

Lunches that Work

Executive Box Lunch A freshly prepared sandwich or wrap served with a bar, fruit, potato chips, condiments, and pop. **\$8.50**

Grilled Chicken Salad Fresh salad greens and crisp vegetables topped with strips of grilled chicken and shredded cheddar cheese. Served with dressing, dinner roll, and pop. **\$8.00**

Basic Bag Lunch Sandwich, chips, juice, and a cookie. **\$6.50**

This menu is designed to accommodate groups of 20 or more.

For those with fewer participants please consider our Lunches that Work.

Coupons/certificates for dining at our WITC Snack Bar

or

UW BC Student Center

are available from the

Conference Center staff.

Billing can be arranged and we invite you to visit and dine at either of these facilities.

INFORMATION

Wisconsin sales tax will be added at the time of sale unless we are provided with an exempt status number.

Special dietary concerns can be accommodated with 24 hours advance notice.

Full Linen service is available at \$3.00 per guest.

20% surcharge will be added to day-time menus served after 5 p.m.

Prices subject to change without notice.

8/2011

WITC Conference Center

1900 College Drive
Rice Lake, WI 54868
715-234-7082 ext 5249



**Campus
Food Service
Catering Menu**

Morning Options

Wake-Up call: Freshly brewed coffee served with an assortment of breakfast pastries.	\$ 4.00
Morning Eye Opener: Addition of assorted chilled juice to the Wake-up Call.	\$ 5.00
Continental Breakfast: Addition of fresh seasonal fruits to the Morning Eye Opener.	\$ 6.50
Breakfast Buffet: Cheese omelet, hash browns, sausage patties, breakfast pastries, chilled juices, milk, and coffee	\$ 8.00

Sweets & Treats

A la Carte

Fresh Breakfast Pastries	\$ 2.25
Scones, Cinnamon Rolls, Muffins, Kringle, Bagels	
Fresh Fruit Seasonal fruit, cut or whole	\$ 1.50
Cookies	
Small \$.50	Regular \$.75
Big	\$ 1.25
Assorted Bars	\$ 1.25
Cheesecake Fruit topped (cherry or blueberry)	\$ 2.50
Pie Squares Apple, blueberry, or cherry	\$ 2.00
Frosted & Decorated Cakes	
Half Sheet \$24.95	Full Sheet \$45.95

Beverages

Coffee Freshly brewed, regular and decaf	
Cup	\$ 2.00
Gallon	\$16.00
Fruit Punch by the gallon	\$17.50
Fruit Juice A variety of chilled juice	\$ 1.50
Milk Dairy fresh, skim or 2%	\$ 1.25
Assorted Pepsi products	\$ 1.50

Luncheon Buffets

(Served with soup or salad, freshly made breads, and milk or pop.
(Second soup **or** both soup and salad available for \$1.00 additional)
Minimum 20 persons

Assorted Sandwich Assorted fresh breads with sliced deli meats, cheeses, and sandwich fillings.	\$9.00
Breast of Chicken Kambella Grilled chicken breast in a delicate portabella mushroom and sherry cream sauce served with wild rice pilaf.	\$9.00
Fajita Bar Fajita seasoned chicken or beef, served on pita bread with brown rice, fire roasted onions and peppers, salsa, and sour cream.	\$9.00
Hot Beef and Hot Turkey Sandwich Tender roasted meats in rich gravies served with mashed potatoes and fresh Kaiser rolls.	\$9.00
Italian Lasagna Rich marinara meat sauce and real cheeses served with a vegetable and garlic bead. Also available in vegetarian.	\$9.00
Super Soup and Salad Fresh salad greens with an array of toppings including diced turkey, ham, broccoli florets, shredded cheddar, ripe olives, tomatoes, and onions.	\$9.00
Pizza WITC's homemade pizza served with salad and garlic bread.	\$8.00

Snacks and Munchies

Serves 25 to 30 people

Fresh Fruit A refreshing array of cut seasonal fruits.	\$45.00
Fresh Vegetables Baby carrots, celery, broccoli florets, and more served with Ranch dip.	\$35.00
WI Cheese and Crackers Assortment of cheeses served with cocktail crackers.	\$45.00
With meat	\$60.00
South of the Border layered tray featuring a creamy seasoned base topped with lettuce, tomatoes, shredded cheese, black olives, diced onions, and homemade salsa. Served with tostado chips.	\$48.00
Chips and Dips Ripple-cut potato chips or corn tostados served with Ranch or salsa dip.	\$15.00
Pizza choice of two toppings with cheese. Serves 12	\$28.00
Toppings available: Pepperoni, Sausage, Mushrooms, Peppers, Onions, Black Olives, Tomatoes.	Additional toppings each \$ 1.25

"After 5" Menu

Buffet Service

Served with tossed garden salad, freshly baked bread/rolls, vegetable, beverage and dessert.
Minimum 20 Persons

Chef-Carved Roast Beef, Ham, Pork Loin, Baked Chicken:
Choice of two (2) meats served with mashed potatoes and gravy. **\$16.00**

Italian Lasagna: Rich marinara meat sauce and real cheeses. Also available in vegetarian. **\$14.00**

By the Plate

Served with tossed garden salad, freshly baked bread/rolls, vegetable, milk, coffee, and dessert
Minimum 20 persons

Bacon Wrapped Pork Tenderloin
Served with sautéed apples, onions and a baked potato. **\$14.00**

Breast of Chicken Kambella
Grilled chicken breast in a delicate portabella mushroom and sherry cream sauce, served with wild rice pilaf. **\$15.00**

Italian Lasagna
Rich marinara meat sauce and cheese layered in wide egg noodles. Vegetarian also available. **\$13.00**

Special dietary concerns can be accommodated
with 24 hours advance notice.

To contact a Food Service Representative call

715-234-7082 ext 5314

or email

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