CATERING MENU
Menu Selections
Our Conference Services department will contact you 14-30 days prior to your program to finalize all details. To ensure the details of your event are handled in a professional manner, George Williams College of Aurora University (GWC) requests your menu selections and estimated attendance be provided 30 days prior to your event. An additional per-person fee will be assessed for providing over two entrees, excluding vegetarian meals.

GWC offers extensive menu selections and beverage choices to compliment your event and is the sole provider of food and beverage. Please note that food and beverages may not be brought to any public indoor or outdoor function space. Currently, all food and beverage is subject to a 5.5% Wisconsin sales tax and 10% food and beverage service charge.

Final Guarantees
A final guarantee of the exact attendance is required seven business days prior to your event. The guarantee is not subject to reduction. If no guarantee is given, the estimated attendance will be considered the guarantee. If attendance falls below the guarantee, the host or group is responsible for the number guaranteed. Events are set at the guaranteed attendance.

Food and Beverage Service
The client agrees to be responsible for the consumption of alcoholic beverages by the client’s guests and attendees at any events with alcoholic beverage service. Cash bars are only available in the Bistro. The client will be responsible for compliance with all state and local laws. GWC does not permit the service of alcoholic beverages to minors as required by state law, and the client assumes the duty to ensure observance of this state statute. In the event the client has reason to believe a guest or attendee has become impaired to the extent they should not drive, the client will prevent the person from leaving the function without assistance. The client acknowledges GWC may refuse service to any guest or attendee, or, at its discretion, discontinue service to all guests and attendees.

The client shall remain liable for all amounts owed to GWC or other provider and shall have no right to obtain a refund of any deposits paid. Alcoholic beverages are restricted to the reserved function space and may not be carried to other areas of the campus. Barrels and kegs of beer are not approved for campus functions.
BEVERAGES AND SNACKS

Beverages
Starbucks Coffee
Regular or decaf, served with sugar, raw sugar, artificial sweeteners, cream and non-dairy cream
1.5 gallons (serves 24)
3 liters (serves 13)

Tea and hot chocolate
Regular or herbal teas and single serving hot chocolate mix
1.5 gallons (serves 24)
3 liters (serves 13)

Juice: apple or orange (carafes or bottles)
Iced tea or lemonade (carafes or dispensers)
Fruit-infused ice water dispenser
Water cooler station (includes a 5 gallon bottle)
Bottled water (12 or 20 ounce bottles)
Pepsi products: regular and diet (12 or 20 ounce servings)

Snacks
Served by the dozen
Bagels and cream cheese
Jumbo muffins
Muffins
Jumbo cookies
GWC specialty cookies
Assorted cookies
Chocolate brownies
Frosted cupcakes
Mini cinnamon rolls
Assorted donut holes

Snacks
Served individually
Breakfast breads
Assorted coffee cakes
Fruit yogurt parfaits with low-fat granola
Ice cream bars or sandwiches
S’mores
Granola bars
Assorted whole fruit
BEVERAGES AND SNACKS

Snacks
Served by the pound
- Potato chips
- Pretzels
- Party mix
- Potato chips with dill dip
- Tortilla chips with salsa
- Popcorn
- Puppy chow
- Mixed nuts

BREAKS

Morning Break
Coffee and tea service with granola bars

Afternoon Break
Assorted sodas, lemonade and iced tea
Pretzels and assorted cookies or brownies

Crunch Break
Choose one of each:
- Walnuts, pecans or almonds
- Chocolate chips or M&Ms
- Raisins, apricots or dried cherries
- Banana chips or pineapple
BREAKFAST

The following breakfast options are presented buffet style. There is a 10-guest minimum for cold breakfast buffets and a 20-guest minimum for hot breakfast buffets. If a served breakfast is desired, a menu can be customized to fit your needs.

Breakfast buffets include freshly brewed Starbucks coffee (regular and decaf), hot tea and milk.

**Classic Continental**
Baker’s choice of two:
- Assorted breakfast breads, Danish pastries, muffins or bagels
- Fresh seasonal fruit platter
- Cream cheese and butter
- Chilled carafes of orange juice and apple juice

**Lakeside Healthy Choice**
- Fresh seasonal fruit platter
- Fruit yogurt parfaits with low-fat granola
- Granola bars
- Whole wheat bagels
- Low-fat cream cheese and assorted jellies
- Chilled carafes of orange juice and apple juice

**Sunshine Breakfast Buffet**
Baker’s choice of two:
- Assorted breakfast breads, mini croissants, muffins or coffee cake
- Fresh seasonal fruit platter
- Choice of one:
  - Hash browns or home fries
- Choice of two:
  - Crispy bacon, pork sausage links, turkey bacon, turkey link sausage or country ham
- Choice of one:
  - Fluffy scrambled eggs, egg white frittata, garden vegetable quiche or broccoli cheddar quiche
- Choice of one:
  - Pancakes or French toast with maple syrup
  - Assorted jellies and butter
  - Chilled carafes of orange juice and apple juice

**Add-on Morning Starters**
- Fruit yogurt parfaits with low-fat granola
- Hot or cold cereal with milk and sugar
- Mushroom cheese frittata *(serves 24)*
LUNCH

Salads are served with a fresh baked roll with butter, large cookie or brownie, iced tea or lemonade, freshly brewed Starbucks coffee (regular and decaf) and hot tea. Add Chef’s Soup of the Day for an additional charge per person. Also available as a “to go” boxed lunch with a bottled beverage.

Caesar Salad
Fresh romaine lettuce topped with grated parmesan cheese and homemade croutons, served with traditional Caesar dressing
*Add grilled chicken breast for an additional charge*

Greek Salad
Crisp mixed greens with tabbouleh, roasted red pepper, crumbled feta cheese and falafel in a flatbread cone

Spinach Salad
Almonds, mandarin oranges and strawberries on a bed of fresh spinach, served with a balsamic vinaigrette

Chef’s Salad
Julienne ham and turkey with Swiss and cheddar cheese, tomato wedges, hard-boiled eggs and ripe olives, served on a bed of mixed greens with your choice of dressing

Sandwiches include seasonal fruit cup and your choice of one: potato salad, pasta salad or homemade potato chips. Dessert is your choice of one: cookie or chocolate brownie. Sandwiches are served with iced tea or lemonade, freshly brewed Starbucks coffee (regular and decaf) and hot tea. Add Chef’s Soup of the Day for an additional charge per person. Also available as a “to go” boxed lunch with a bottled beverage.

The Deli
Deli sandwiches or wraps made to order with lettuce and tomato
Choose one each:
- White bread, whole wheat bread, croissant or tortilla wrap
- Swiss, American, cheddar or provolone cheese
- Turkey, roast beef, ham, tuna salad, chicken salad or grilled vegetables

Classic BLT
Crispy bacon, leaf lettuce and tomato served on toasted bread or wrapped in a tortilla

Roasted Veggie Hummus
Roasted eggplant, zucchini and red pepper with Havarti dill cheese and artichoke hummus on a bun or wrapped in a spinach tortilla

Grilled Portobello and Provolone
Grilled marinated Portobello mushrooms with provolone cheese, leaf lettuce and pesto spread on herb focaccia bread or tortilla wrap
LUNCH OR DINNER

All entrees include a choice of soup or salad, two accompaniments, fresh baked dinner rolls and butter, freshly brewed Starbucks coffee (regular and decaf), hot tea and iced tea.

Soups
Tomato bisque
Chicken noodle
French onion
Cream of wild mushroom

Salads
Tossed garden salad with your choice of two dressings
   Caesar salad with traditional Caesar dressing
   Spinach salad with balsamic vinaigrette dressing

Starches
Oven-roasted fresh herb and garlic fingerling potatoes
   Purple potato mash
   Chipotle roasted sweet potatoes
   Wild rice pilaf
   Roasted pepper creamy polenta
   Ginger jasmine rice
   Lemon and herb infused orzo

Vegetables
Grilled asparagus
Brussel sprouts roasted with onion, tomatoes and balsamic
   Green beans sautéed with bacon and onion
   Sautéed broccoli spears
   Glazed carrots
   Roasted seasonal vegetables

Poultry Entrees

Sesame Chicken Breast
Grilled chicken breast marinated with sesame ginger sauce

Lemon Chicken
Pan-seared chicken breast in a light lemon caper sauce

Chicken Italiano
Grilled chicken breast with artichokes, sundried tomatoes and goat cheese, topped with a lemon basil butter sauce
LUNCH OR DINNER

Pork Entrees

Lemon and Herb Infused Pork Loin
Marinated in lemon, garlic, white wine and a blend of aromatic fresh herbs, served with a Champagne Dijon sauce

Stuffed Pork Tenderloin
Seared pork tenderloin stuffed with a wild mushroom duxelle served with a sweet Madeira demi sauce

Beef Entrees

Horseradish-Dijon Crusted Prime Rib of Beef
Prime roast of beef hand crusted with our house horseradish and Dijon blend and roasted to a crispy perfection

Stout Beer Braised Short Ribs
Slow braised in a succulent stout beer sauce and natural Au Jus until tender

Steak Au Poivre
Center cut tenderloins paired with a traditional peppercorn brandy sauce

Filet Mignon
Center cut tenderloins seared then accompanied by sautéed baby portobellos and caramelized onions served with a demi-glace sauce

Seafood Entrees

Miso Black Cod
Black Cod marinated and baked with a Pan-Asian sauce, hints of fresh ginger, garlic, sesame, mint and plums on top of bok choy

Grilled Salmon
Salmon filet served with a fresh tarragon lemon sauce

Citrus Chipotle Shrimp and Scallops Skewer
Succulent shrimp and scallops marinated with fresh garlic, chipotle peppers and the juice and zest from lemons, limes and oranges

Seared Seabass
Rich umami-flavored sea bass filet served on a bed of sautéed Swiss chard topped with a sun-dried tomato butter sauce infused with fresh lime zest
LUNCH OR DINNER

**Vegetarian Entrees**

**Orecchiette**
Bell-shaped pasta sautéed with spinach then tossed in a sun-dried tomato pesto and topped with a creamy goat cheese

**Vegetable Lasagna Roulade**
Lasagna noodles rolled with fresh ricotta, parmesan and mozzarella cheeses mixed with sautéed mushrooms, spinach and artichokes, topped with a roasted red pepper cream sauce

**Polenta-Stuffed Portobello**
Portobello mushroom cap stuffed with a creamy polenta served on a bed of basil orzo pasta with tomato cream sauce
BOUNTIFUL BUFFETS

The following menu options are available for lunch or dinner and have distinctive themes for your event planning convenience. Each buffet menu includes carafes of iced tea or lemonade. There is a 25 guest minimum for all Bountiful Buffets.

Deli Buffet
Choice of two salads:
Creamy coleslaw, seasonal fresh fruit, potato salad or house salad with dressing
Homemade potato chips
Assorted breads and rolls
Sliced turkey, ham, roast beef and salami
Sliced Swiss, American and provolone cheese
Mayonnaise and Dijon mustard
Assorted cookies, bars or brownies

Backyard Cookout
Country potato salad and coleslaw
Potato chips
Ranch-style baked beans
Grilled hamburgers, hot dogs and veggie hot dogs
Hamburger and hot dog buns (white and whole wheat)
Leaf lettuce, sliced tomatoes, dill pickles, relish and onions
Ketchup, mustard and mayonnaise
Assorted cookies, bars and brownies
*Add a chef for outdoor BBQ (weather permitting) for an additional fee

Old-Fashioned BBQ
Seasonal fresh fruit salad
Roasted vegetable bowtie pasta salad
Country potato salad
Cornbread, rolls and butter
Ranch-style baked beans
BBQ chicken and BBQ pulled pork
Hot apple crisp, peach cobbler or assorted cookies and brownies
*Add a chef for outdoor BBQ (weather permitting) for an additional fee

Fiesta Buffet
Cilantro slaw or fiesta fruit salad
Black bean and corn salsa
Cheese enchiladas
Grilled fajitas: beef or chicken and fresh fajita vegetables
Shredded cheese, lettuce, sour cream, black olives, diced tomatoes and onions
Soft flour tortillas
Nacho chips with guacamole, salsa, sour cream and jalapenos
Dessert nachos or churros with cinnamon and sugar
BOUNTIFUL BUFFETS

Little Italy
Tomato and fresh mozzarella skewers with caramelized balsamic and basil
Caesar salad with homemade croutons
Assorted rolls and butter
Sautéed fresh zucchini and yellow squash with tomatoes and onions
Pasta bar with spaghetti and penne pasta
Marinara sauce and roasted red pepper cream sauce
Meatballs in marinara sauce or sliced grilled chicken breast
Hearty meat lasagna or vegetable lasagna
Tiramisu or mini cannolis

The Sir George Williams Buffet
Iceberg Salad with bacon, tomatoes and blue cheese
Assorted rolls and butter
Herb-crusted tenderloin
Sautéed chicken breast with green grapes, burr blanc sauce and toasted almonds
Roasted fingerling potatoes
Traditional wild rice pilaf
Glazed carrots
Sautéed broccoli spears
Assorted dessert pies
PIZZA

Pizzas are 16” and serve 4-6 people. Add a tossed garden salad for an additional fee per person.

Margherita
Olive oil base topped with fresh oven roasted tomatoes, basil and fresh mozzarella cheese, finished with a drizzle of olive oil and caramelized balsamic vinegar

Hawaiian
BBQ sauce topped with smoked ham, pineapple chunks and a blend of cheddar and mozzarella cheeses

Vegetarian
Topped with roasted garlic-infused vegetables

Buffalo Chicken
Grilled chicken tossed in buffalo sauce with celery, carrots and a blend of shredded jack cheese and bleu cheese crumbles

Smokestack BBQ
Smoky homemade BBQ sauce topped with caramelized onions, bacon, sausage and pepperoni

Cheese Pizza
Additional toppings available:
Italian sausage, pepperoni, bacon, ham, green pepper, black olives, green olives, giardiniera, fresh garlic, mushrooms, onions, jalapenos or pineapple
HORS D’OEUVRES AND DESSERT SELECTIONS

Chilled Displays
*Available in three sizes: small (serves 10), medium (serves 20) or large (serves 60)*
- Wisconsin cheese and cracker
- Wisconsin cheese and sausage
- Artisanal cheese with seasonal fruit
- Fresh seasonal vegetables and dill dip
- Fresh seasonal fruits and berries
- Antipasto tray

Chilled Hors d’Oeuvres
*Displayed or butler-passed, served by the dozen*
- Deviled eggs
- Peppercorn goat cheese crostini with roasted pepper ratatouille
- Chef’s Hummus with pita chips and fresh veggies
- Fruit kabobs
- Prosciutto-wrapped white and green asparagus with balsamic drizzle
- Smoked salmon rye crostini with dill crème fraîche
- Shrimp cocktail display
- Ahi tuna sashimi on cucumber medallion

Hot Hors d’Oeuvres
*Displayed or butler-passed, served by the dozen*
- Swedish or BBQ meatballs
- Pork potstickers
- Mozzarella sticks with marinara dipping sauce
- Breaded mushrooms
- Spinach and artichoke tartlets
- Thai coconut red curry chicken satays
- Chipotle maple bacon-wrapped chicken
- Toasted cheese ravioli with vodka dipping sauce
- Crab meat mushroom caps
- Mini crab cakes with creole remoulade

Desserts
*Served by the slice*
- Chocolate layer cake
- Assorted fruit pies
- Apple, blueberry or cherry crisp
- Triple chocolate mousse
- Cheesecake with fresh berries