



**George
Williams
College**
of Aurora University



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.

The Conference Center at George Williams College
350 Constance Boulevard
P.O. Box 210
Williams Bay, WI 53191
262-245-8520 | 262-245-8590 (fax)
staygwc@aurora.edu | gwconferences.com

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 fraiche
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 pot stickers
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