

Catering Menu





Our Food

The Campus Club serves our guests the best fresh, local, seasonal, and flavorful foods available in the Twin Cities.

From Scratch

Baked goods are made daily with local, organic flour, butter, cream, and milk sourced from many regional farms that practice sustainable, often organic methods.

All dressings, sauces, and chutneys that accompany and flavor our entrées and salads are made in the Club kitchen from scratch with pure ingredients.

Locally Sourced Food

We feature cheeses made at the University Dairy Lab and produce grown for the Campus Club by Cornercopia, the University's student organic farm. Our chefs have a passion for food and are experts in crafting the best seasonal menus for your events.

Our meats, cheeses, dairy, flours, grains, and produce are sourced locally from farms and companies that practice sustainable, often organic methods.

Our ingredients are local for freshness and quality, but also to highlight Minnesota-developed varieties of fruits and vegetables.

Our Food Partners

Student Organic Farm U of M
UMN St. Paul Campus

Ferndale Market Turkey
Cannon Falls, MN

Fortune Fish
Minneapolis-St. Paul, MN

Good Acre
Falcon Heights, MN

Hope Creamery
Hope, MN

Peterson Craft Meats
Osceola, WI

U of M Dairy
St. Paul Campus

Black Cat Sauce Co.
Minneapolis, MN

Living Waters Garden
Wells, MN

Angie Acres Farms
Atkins, MN

Co-Op Partners
St Paul, MN



Cold Buffet

Continental Breakfast
Seasonal fresh fruit, housemade breakfast bread, scones, and muffins.
Served with Coffee & Hot Tea 18.34

Hot Buffets

Served with orange juice, coffee and tea
Served with one side of your choice
Two Entrees 33.95 Three Entrees 36.95

Scrambled Eggs with
U of M Cheese (GF)
Freshly scrambled eggs topped with U of M
made cheddar cheese.

Ferndale Market Turkey
Sausage, Egg and Kale
Casserole (GF)
Ferndale Market turkey sausage, kale, and
cherry tomatoes, baked with parmesan,
mozzarella, and eggs.

Pork Sausage, Egg, and
Kale Casserole (GF)
Peterson Craft Meats Italian sausage, kale,
and cherry tomatoes, baked with parmesan,
mozzarella, and eggs.

French Toast Casserole
Baked french toast with vanilla, and
cinnamon, served with fresh berries, and
local maple syrup.

Vanilla and Berry
Baked Oatmeal (GF)
Organic rolled oats baked with seasonal
berries, walnuts, milk, and cinnamon.
Served hot with milk, yogurt, and
seasonal berries.
Can be made dairy-free upon request.
Can be made nut-free upon request.
Serves 12

Campus Club Signature
Pancakes with Fresh Berries
U of M Kernza™ pancakes served with Hope
Creamery butter, fresh berries, and local
maple syrup.

Tofu Shakshuka (GF, DF, V)
Locally made tofu baked into a stew of
peppers, onions, and tomato.

Sides

Roasted Breakfast
Potatoes (GF, DF, V)
Choose from Red, Yukon, or
Sweet potatoes.

Roasted Root
Vegetable Hash (GF, DF, V)
Parsnips, onions, beets, celery root,
and potatoes.

Fresh Fruit (GF, DF, V)
Assorted seasonal fresh fruit.

Mixed Green Salad (DF, GF, V)
Served with champagne vinaigrette.

Smoked Bacon (GF, DF)
Peterson Craft Meats applewood bacon
Add \$3 per person

Breakfast Sausage (GF, DF)
Local turkey or pork sausage
Add \$3 per person

Smoked Ham (GF, DF)
Peterson Craft Meats ham
Add \$3 per person

Build Your Own

Grilled Avocado Toast Bar 14.95
An assortment of toasted bread with
mashed avocado, hard boiled eggs, greens,
tomatoes, cucumbers, crumbled feta,
radishes, and pickled red onion.
Add smoked salmon - \$3 per person
Add bacon - \$3 per person

Bagels and Lox Bar 14.95
Assorted bagels served with cream cheese,
lox, red onion, cucumber, hard boiled egg,
capers, and sliced tomato.

Breakfast Tostada Bar (GF) 21.95
Crispy corn tortillas with sides of
scrambled eggs, local chorizo, black
beans, pico de gallo, cheese, sour cream,
and guacamole.

Healthy Breakfast Bowl (GF) 25.00
Includes grape tomatoes, mixed greens,
pepitas, and chimichurri sauce.
Your choice of 2 proteins and 2 sides.

Protein Options:

Scrambled Eggs
Scrambled Tofu (V)
Ferndale Market Turkey Sausage
Peterson Craft Meats Italian Sausage

Side Options:

Black Beans (GF, DF, V)
Chickpeas (GF, DF, V)
Brown Rice (GF, DF, V)
White Rice (GF, DF, V)

Ala Carte Items

Cinnamon Rolls 32.95/dozen
Topped with housemade cream
cheese frosting.

Housemade Pastry Platter 49.95/dozen
An assortment of housemade breakfast
bread, scones, and muffins.

Fresh Fruit Tray (GF, DF, V)
An array of fresh seasonal fruit.
Large (Serves 45-50) 150.00
Medium (Serves 30-35) 120.00
Small (Serves 15-20) 70.00

Housemade Gluten
Free Muffins (GF) 25.00/dozen
Blueberry or Chocolate

Yogurt and
Housemade Granola (GF) 6.95
*Contains Nuts

Individual Fruit Cup (GF, DF, V) 5.95

Frittata (GF) 40.00
Serves 6-8

Mushroom, Leek, and Cheddar

Bacon, Scallion, and Gruyere

Classic Potato & Onion with U of M
Cheddar

Local Chorizo, Potato & Onion with
U of M Cheddar

Vanilla and Berry
Baked Oatmeal (GF) 37.95
Organic rolled oats baked with seasonal
berries, walnuts, almond milk, flax, and
cinnamon. Served hot with milk, yogurt,
and seasonal berries.
Can be made dairy-free upon request.
Can be made nut-free upon request.
Serves 12



Hot Appetizers

Skewers*

Garlic Paprika Chicken Skewers with Piri Piri Sauce (GF, DF)	32.95/dozen
Asian Chicken Skewers with Sesame, Ginger, Tamari Sauce (GF, DF)	32.95/dozen
Grilled Halloumi Cheese Skewers with Peppers, Onions, and Piri Piri Sauce (GF)	32.95/dozen
King Oyster Mushroom Skewers with Peppers, Onions, and Chimichurri (GF, DF, V)	32.95/dozen
Cumin & Garlic Steak Skewers with Chimichurri (GF, DF)	34.95/dozen
Asian Steak Skewers with Sesame, Ginger, Tamari Sauce (GF, DF)	34.95/dozen

Meatballs

Curried Turkey Meatballs with Cilantro, Currants, and Yogurt Sauce (GF)	32.95/dozen
Minnesota Barbeque Beef Meatballs (GF, DF)	32.95/dozen
Korean Beef Meatballs with Spicy Gochujang Barbeque Sauce (DF)	32.95/dozen
Swedish Meatballs with Lingonberries	32.95/dozen
Chicken Wild Rice Meatballs with Basil Kale Pesto Sauce (GF)	32.95/dozen

Wings

Korean (DF) Fried and drizzled with Sweet and Spicy Korean Sauce	28.95/dozen
BBQ (DF) Fried and drizzled with housemade Barbeque Sauce	28.95/dozen

Seafood Cakes

A Mixture of salmon, walleye, shrimp, and crab, loaded with lemon zest and coated with panko breadcrumbs. Served with lemon aioli	37.95/dozen
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Savory Mini Tarts*

U of M Blue Cheese with Port Poached Figs	32.95/dozen
Local Chèvre with La Quercia Prosciutto Crisp	32.95/dozen

Polenta Cakes* (GF)

Crispy parmesan polenta, with Hope Creamery butter and your choice of toppings.	29.95/dozen
Herbed Local Chèvre	
Bacon, Port and Onion Jam	

Potato and Zucchini

Savory Latkes (GF)	29.95/dozen
Mini house made potato and zucchini savory pancakes with apple chutney & sour cream	



Chicken Wild Rice Meatballs

*These items can be butler passed

Hot Appetizers

Mushroom Risotto Cakes*

Mushroom risotto rounds with assorted toppings.	
Vegan topped with Mushroom Caviar (GF, DF, V)	31.95/dozen
Vegetarian topped with Brie (GF)	31.95/dozen

Tarte Soleil

Serves 15-20
Puff pastry tart, spread with savory filling and shaped into a beautiful sunburst.

Fig and Olive Tapenade with Fontina	90.95
Caramelized Onion, Peppers, and Parmesan	90.95
Prosciutto, Apple, and Gruyere	110.00

Hot Dips

Serves 25
All hot dips served with crackers and flatbread. Add gluten-free crackers for \$15/dip.

Parmesan Jalapeño Artichoke Dip (GF)	71.95
Squash and Parmesan Dip (GF, can be prepared DF)	71.95
Hummus topped with Roasted Heirloom Tomato Sauce and Fried Chickpeas (GF, DF, V)	71.95
Sweet Corn, Caramelized Onion, and Kale Dip (GF)	71.95

Cold Appetizers

Tomato Basil Bruschetta*

Toasted crostini with local goat cheese, topped with a mixture of fresh tomato, basil, garlic, capers, and olives. Best served in the summer when local tomatoes are available	24.95/dozen
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Seasonal Bruschetta*

Ask for seasonal options. In the fall, Honeycrisp apple with U of M blue cheese. In the winter, butternut squash with pomegranate seeds	25.95/dozen
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Cucumber Rounds with

Beet Hummus* (GF, V, D)	29.50/dozen
English cucumbers topped with beet hummus and tomatoes	

Smoked Salmon Crostini*

Toasted baguette slices topped with local goat cheese and smoked salmon	37.95/dozen
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Maple Mascarpone Pear and Basil Crostini*

Roasted pear and maple mascarpone crostini. Topped with crispy basil	29.95/dozen
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Locally Grown Popcorn (GF)

Serves 12 Tossed with Hope Creamery Butter and sea salt	26.95
Truffle Parmesan	
Smoked Paprika	
Garam Masala	



Maple Mascarpone Pear & Basil Crostini

GF Gluten-Free | DF Dairy-Free | V Vegan

Platters & Trays

Steak Platter Local, grass-fed beef cooked to medium rare, and served cold, with horseradish sauce and grilled bread <i>Serves 25</i>	92.00
Smoked Salmon Platter Smoked salmon with capers, red onion, cream cheese, and an assortment of crackers and flatbread <i>Serves 25</i>	165.00
U of M Cheese Tray An assortment of cheeses made on the St. Paul campus, served with grapes and crackers	
<i>Large (Serves 45-50)</i>	165.00
<i>Medium (Serves 30-35)</i>	115.00
<i>Small (Serves 15-20)</i>	75.00
Artisan Cheese Tray An assortment of unique artisanal cheeses served with fresh fruit, dried fruit and crackers	
<i>Large (Serves 45-50)</i>	190.00
<i>Medium (Serves 30-35)</i>	130.00
<i>Small (Serves 15-20)</i>	90.00
Antipasto Platter An assortment of local meats, cheeses, salads, and olives, served with crackers and flatbread	
<i>Large (Serves 30-35)</i>	190.00
<i>Small (Serves 15-20)</i>	140.00

Mezze Platter A Mediterranean style platter with curried carrot spread, Turkish pepper spread, feta, dates, grilled eggplant, cucumbers, and grilled pita	
<i>Large (Serves 30-35)</i>	170.00
<i>Small (Serves 15-20)</i>	130.00
Mediterranean Platter A lighter option with hummus, olives, goat cheese, and fresh veggies. Served with flatbread and crackers	
<i>Large (Serves 30-35)</i>	155.00
<i>Small (Serves 15-20)</i>	115.00
Caprese Platter Fresh local tomatoes layered with fresh mozzarella, basil, olive oil, sea salt, and balsamic reduction. Served with grilled ciabatta	
<i>Large (Serves 45-50)</i>	170.00
<i>Medium (Serves 30-35)</i>	140.00
<i>Small (Serves 15-20)</i>	75.00
Mixed Crudite and Grilled Vegetable Platter (GF) A wonderful mix of fresh and grilled vegetables served with caramelized onion dip	
<i>Large (Serves 45-50)</i>	150.00
<i>Medium (Serves 30-35)</i>	120.00
<i>Small (Serves 15-20)</i>	70.00



Mediterranean Platter

Platters & Trays Cont.

Roasted Squash with Maple Pepitas and Crispy Greens (GF) Locally raised, spiced roasted squash slices on a bed of crispy kale and caramelized onions with maple pepitas and spiced yogurt drizzle <i>Can be made dairy-free or vegan upon request.</i>	
<i>Large (Serves 45-50)</i>	145.00
<i>Medium (Serves 30-35)</i>	120.00
<i>Small (Serves 15-20)</i>	65.00
Fresh Fruit Tray (GF, DF, V) A beautiful array of seasonal fresh fruit	
<i>Large (Serves 45-50)</i>	150.00
<i>Medium (Serves 30-35)</i>	120.00
<i>Small (Serves 15-20)</i>	70.00

Seasonal Fruit Salad (GF) Watermelon, Feta and Cucumber Salad with Mint Agave Apple, Pear, Figs and Feta Salad with Mint Agave	
<i>Large (Serves 45-50)</i>	173.00
<i>Medium (Serves 30-35)</i>	143.00
<i>Small (Serves 15-20)</i>	88.00



Roasted Squash with Maple Pepitas and Crispy Greens

Starter Salads

Campus Club Signature Salad (GF) Mixed greens with seasonal fruit, U of M blue cheese, and champagne vinaigrette. Spring and summer options may include local raspberries or strawberries. In the fall and winter, local apples or pears	8.75
Apple, Brie, and Honeyed Walnut Salad (GF) Mixed greens with sliced local apples, brie, honeyed walnuts, and honey thyme vinaigrette	8.75

Seasonal Caprese Salad (GF) Whole milk mozzarella, stacked with seasonal vegetables, on a bed of mixed greens with balsamic reduction. Summer options may include colorful heirloom tomatoes. Fall and winter options may include roasted butternut squash or heirloom beets	8.75
Campus Club Caesar Romaine lettuce tossed with red onion, hard-boiled egg, croutons, and housemade Caesar dressing	8.75
Simple Green Salad (GF, DF, V) Mixed greens with champagne vinaigrette	7.95

Plated Entrées

All Plated Entrées are served with freshly baked bread, butter and seasonal vegetables

Grilled Filet Mignon (GF) Lunch 39.95
Dinner 49.95
Peterson Craft Meats filet mignon, grilled to medium rare. Served with skin-on garlic potatoes and red wine demi-glace
5 oz. Lunch / 8 oz. Dinner

Beef Ribeye Steak (GF, DF) Lunch 37.95
Dinner 47.95
Grilled to medium rare and sauced with red wine demi-glace. Served with roasted potatoes
5 oz. Lunch / 8 oz. Dinner

Beef Short Ribs (GF) Lunch 33.95
Dinner 37.95
Braised with garlic, red wine, and herbs, served over parsnip mashed potatoes

Rosemary Pot Roast (GF) Lunch 27.95
Dinner 33.95
Local grass-fed beef chuck roast braised with rosemary, fresh herbs, and red wine. Served over skin-on garlic mashed potatoes

Smoked Pork Shank (GF) Lunch 26.95
Dinner 37.95
Peterson Craft Meats smoked pork shank & roasted root vegetables with blue cheese fondue sauce topped with a rustic pear chutney and almonds.

Chermoula Grilled Chicken (GF, DF) Lunch 28.95
Dinner 34.95
Grilled boneless, skinless chicken breast rubbed with Moroccan spice marinated in lemon, paprika, and fresh herbs. Served over jeweled basmati rice (contains almonds, apricots, and currants)

Cider Braised Chicken (GF) Lunch 28.95
Dinner 34.95
Locally raised bone-in chicken braised in apple cider with fresh sage and thyme. Served over skin-on garlic mashed potatoes

Lemon and Garlic Roasted Chicken Breast (GF, DF) Lunch 28.95
Dinner 34.95
Boneless, skinless chicken breast roasted with lemons, garlic, and herbs with pan sauce Served over herb roasted potatoes

Mustard Crusted Chicken Lunch 28.95
Dinner 34.95
Pan-seared boneless, skinless chicken breast dipped in stone ground mustard and panko bread crumbs. Topped with spinach pesto and served over parsley chive mashed potatoes

Chicken in Roasted Heirloom Tomato Sauce (GF) Lunch 28.95
Dinner 34.95
Pan-seared boneless, skinless chicken breast marinated with rosemary and garlic, baked in roasted heirloom tomato sauce and topped with mozzarella. Served with skin-on garlic mashed potatoes

Pan-Seared Red Snapper (GF) Lunch 26.95
Dinner 42.95
Pan-seared skin on Red Snapper with Yukon roasted potatoes topped with a parsley beurre sauce

Pan-Seared Canadian Walleye (GF) Market Price
Pan-seared and served with Hope Creamery butter and herbed potatoes



Rosemary Pot Roast

GF Gluten-Free | DF Dairy-Free | V Vegan

Plated Entrées Cont.

Sesame Crusted Salmon (DF) Lunch 30.95
Dinner 35.95
Salmon crusted with black and white sesame seeds. Pan-seared and drizzled with sesame ginger tamari sauce. Served over sesame soba noodles

Salmon with Tarragon, Leek, and Mushroom Cream Sauce (GF) Lunch 30.95
Dinner 35.95
Pan-seared salmon with a roasted mushroom cream sauce. Served over roasted potatoes

Pan-Seared Salmon with Seasonal Relish (GF, DF) Lunch 30.95
Dinner 35.95
Salmon, pan-seared and served with relish made from the best seasonal ingredients. Served over garlic rosemary roasted potatoes

Spinach and Wild Mushroom Ravioli Lunch 26.95
Dinner 32.95
Topped with roasted seasonal vegetable ragout, served with parmesan cream sauce

Oyster Mushroom 'Scallops' (GF, DF, V) Lunch 26.95
Dinner 32.95
Pan-seared oyster mushrooms cut into 'scallops.' served with vegan sweet potato puree and chimichurri

Coconut Curry Vegetables with Cilantro Chutney (GF, DF, V) Lunch 26.95
Dinner 32.95
Fresh vegetables simmered in orange-scented coconut curry sauce. Served over rice with cilantro chutney

Grilled Eggplant Steak with Roasted Tomato, Fennel, and Orange Relish (GF, DF, V) Lunch 26.95
Dinner 32.95
Grilled eggplant marinated with herbs and chili. Served over jeweled rice (contains almonds, apricots, and currants). Topped with roasted tomato, fennel, and orange relish

Stuffed Delicata Squash (GF, DF, V) Lunch 26.95
Dinner 32.95
Squash stuffed with wild rice, mushrooms, kale, onions and cranberries served with basil, fennel orange sauce. Topped with toasted walnuts

Chef Designed

Chefs Jorge Campoverde & Matthew Venzke can design dazzling seasonal, locally sourced custom menus to perfectly fit your event. Custom wine pairings are also available. Please inquire with the Events Office to schedule a meeting to discuss your needs



Seared Red Snapper

GF Gluten-Free | DF Dairy-Free | V Vegan

Hot Buffets

Served with one side of your choice, seasonal vegetables,
housemade bread, and butter.
Minimum Order of 10

Two Entrees 34.95 Three Entrees 43.95 Second Side 4.25

Flat Iron Steak with Sardinian Chimichurri (GF, DF)

Grilled to medium rare, sliced, and served with a sauce of fresh herbs, garlic, roasted peppers, and olive oil

Rosemary Pot Roast (GF, DF)

Local grass-fed beef chuck roast braised with rosemary, fresh herbs, and red wine

Porketta (GF, DF)

Berkshire pork roasted with fennel, oregano, chili flakes, and garlic

Cider Braised Chicken (GF, DF)

Locally raised bone-in-chicken, braised in apple cider with fresh sage and thyme

Lemon and Garlic Roasted Chicken Breast (GF, DF)

Boneless, skinless chicken breast roasted with lemon, garlic, and herbs with pan sauce

Mustard Crusted Chicken

Pan-seared boneless, skinless chicken breast dipped in stone ground mustard and panko bread crumbs. Topped with spinach pesto

Chicken in Roasted Heirloom Tomato Sauce (GF)

Pan-seared boneless, skinless chicken breast marinated with rosemary and garlic, baked in roasted heirloom tomato sauce, and topped with mozzarella and parmesan

Pan-Seared Canadian Walleye (GF)

Pan-seared and served with Hope Creamery herb butter

Baked Mahi Mahi (GF, DF)

Baked Mahi Mahi with white wine and roasted zucchini, onion, pepper. Topped with roasted red pepper sherry sauce

Sesame Crusted Salmon (GF, DF)

Salmon crusted with black and white sesame seeds. Pan-seared and drizzled with sesame ginger tamari sauce

Pan-Seared Salmon with Seasonal Relish (GF, DF)

Salmon, pan-seared and served with fresh seasonal relish. Summer options may include heirloom tomatoes, ground cherries, and fresh basil

Fettuccine Seafood Pasta

Shrimp, salmon, bay scallops and seasonal vegetables in a white wine garlic cream sauce

Spinach and Wild Mushroom Ravioli

Topped with roasted seasonal vegetable ragout, served with parmesan cream sauce

Seared Polenta with Seasonal Vegetable Ragout (GF)

Parmesan polenta topped with a ragout of seasonal vegetables. In the spring, think roasted mushrooms and asparagus. In the summer, heirloom tomatoes, roasted eggplant, and zucchini

Coconut Curry Vegetables (GF, DF, V)

Seasonal vegetables simmered in orange-scented coconut curry sauce. Does not come with rice

Grilled Eggplant Steak with Roasted Tomato, Fennel, and Orange Relish (GF, DF, V)

Grilled eggplant marinated with herbs and chili. Topped with roasted tomato, fennel, and orange relish

Vegetable Sambusas with Mint Chutney (DF, V)

Locally made savory sambusa baked and filled with lentils, vegetables, spices. Served with side of mint chutney

Sides

Potatoes

Mashed (Skin-on red, Yukon, or Sweet Potato) (GF)

Chunky Potato Gratin (Yukon or Sweet Potato) (GF)

Roasted (Red, Yukon, or Sweet Potato) (GF, DF, V)

Roasted Root Vegetables (GF, DF, V)

Seasonal root vegetables such as beets, parsnips, and onions, roasted with olive oil and garlic

Campus Club Pilaf (GF, DF, V)

Local wild rice, quinoa, chickpeas, and lentils, mixed with roasted mushrooms, fresh herbs, and sherry

Jeweled Rice (GF, DF, V)

Jeweled rice with apricots, currants, and almonds.

Rice (GF, DF, V)

White or Brown Rice

Colcannon Potatoes (GF)

Mashed potatoes with cream, leeks, and kale

Colcannon Sweet Potatoes (GF)

Mashed sweet potatoes with cream, leeks, and kale

Simple Mix Green Salad (GF, DF, V)

Comes with champagne vinaigrette

Sandwich, Salads & Bowls

Executive Sandwich and Salad Buffet 32.95

Includes Campus Club roasted vegetable quinoa salad, Caesar salad, fresh fruit, and assorted cookies. Max order 40
Turkey and U of M herbed Gouda, grilled vegetables with fresh mozzarella, roast beef and U of M Raclette, or prosciutto with salami and pepper jack. All sandwiches are served on grilled ciabatta with caramelized onions, mixed greens, and local tomato, with grainy mustard, garlic basil aioli, and horseradish sauce

Sandwich Buffet 22.00

Includes fresh fruit, grainy mustard, yellow mustard, mayo, and assorted cookies. Max order 40
Turkey, grilled vegetables, roast beef, or ham with a variety of cheeses. Served on grilled ciabatta with lettuce, tomato, and red onion
Add Gluten Free Sandwiches (Serves 6) 20.00
Add 2 housemade salads (can be GF, DF, V) 4.00/person
Add soup 4.00/person
Add kettle chips 2.00/person

Healthy Bowl Buffet (GF, DF) 30.00

Includes carrots, broccoli, grape tomatoes, mixed greens, pepitas, champagne vinaigrette, and chimichurri sauce

Your Choice of 2 Proteins and 2 Grains or Beans

Protein Choices:

Braised Chicken
Braised Turkey
Spiced Ground Turkey
Seared Tofu (V)

Grain and Bean Choices:

Chickpeas
Lentils
Brown Rice
Black Beans
Heirloom Beans

Individual Quinoa Bowl (GF, DF, V) 25.00

Grilled vegetables with quinoa, mixed greens, broccoli, radish, cabbage, carrots, champagne vinaigrette and chimichurri

Kids Menu

Penne and Meatballs 14.95

Grass-fed beef meatballs with penne pasta and housemade roasted tomato sauce
Can be prepared vegetarian

Baked Chicken Fingers 14.95

Baked panko-crusted chicken breast strips served with fresh fruit and veggies

Late Night Snacks

Rustic Focaccia Pizzas

Made entirely in-house with fresh, local ingredients.

Cheese	75.95
Veggie	90.95
Beef Sausage	105.95
Serves 25	

Ellsworth Creamery Cheese Curds

Wisconsin made cheese curds served with housemade buttermilk ranch dressing.

Large (Serves 25-30)	95.00
Small (Serves 15-20)	50.00

Mac and Cheese Bar

Housemade macaroni and cheese with sides of scallions, shredded cheese, jalapeños and assorted hot sauces

Large Vegetarian (Serves 25-30) with applewood smoked bacon	95.00 115.95
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Small Vegetarian (Serves 15-20) with applewood smoked bacon	50.00 64.95
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Extra Side of Bacon (28oz)	19.95
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French Fry Shooters (DF)

Max order 50
Glass filled with Campus Club bistro fries. Served with scallion aioli

5.95/each

Take a Break

Individual Hummus and Veggie Bowls (GF, DF, V)

Classic humus with fresh seasoned veggie sticks

5.95/each

Chips and Housemade Salsa (DF)

Served with freshly fried tortilla chips with our housemade salsa and black bean & corn salsa
Serves 12

24.95

Kettle Chips and Caramelized Onion Dip (GF)

Savory kettle cooked potato chips with housemade caramelized onion dip
Serves 12

19.95

Locally Grown Popcorn (GF)

Tossed with Hope Creamery Butter and sea salt

26.95

Truffle Parmesan
Smoked Paprika
Garam Masala

Serves 12

Housemade Pastry Platter

An assortment of housemade bread, scones, and muffins
Serves 12

49.95

Build Your Own Trail Mix

Create your own custom trail mix. Includes an assortment of peanuts, raisins, white chocolate chips, M&M's and Chex cereal
Serves 12

40.95

Sheet Cakes

Decorated Sheet Cakes

Flavors include: white, chocolate, marble, carrot.

Buttercream frosting: white or chocolate.

Additional decoration may increase price

Full Sheet Cake: 96 pieces	250.00
1/2 Sheet Cake: 48 pieces	185.00
1/4 Sheet Cake: 24 pieces	110.00

Plated Desserts

Boca Negra (GF)

Flourless dark chocolate torte, topped with white chocolate bourbon cream and garnished with fresh fruit

9.95

Seasonal Fruit Galette

Rustic fruit tart made with fresh fruit. Topped with local whipped cream

9.95

Vanilla Bean Panna Cotta (GF)

Made with local cream, yogurt, and honey, topped with the season's best fruit

9.95

Housemade Cheesecake

Topped with fresh seasonal fruit. Flavors will change with the season

9.95

Raspberry Crème Brûlée (GF)

Vanilla custard, studded with raspberries, topped with caramelized sugar

9.95

Key Lime Pie

Classic Key lime pie with graham cracker crust, served with whipped cream and fresh berries

9.50

Seasonal Fruit Crisp

The best seasonal fruit with cinnamon crisp topping and local whipped cream

9.50

Vegan Chocolate Cake (DF, V)

Decadent chocolate cake topped with vegan chocolate buttercream and fresh berries

10.50

Housemade Ice Cream or Sorbet

Made with local milk, cream, and fruit. Ask for availability of flavors
Can be made GF, DF, or V upon request
5 day notice required

8.50



Seasonal Fruit Galette

Vegan Chocolate Cake

Boca Negra

Desserts by the Dozen

Miniature Desserts 34.95
These beautiful one bite desserts are very popular! Platters may include an assortment of housemade cream puffs, tarts, chocolate-dipped strawberries, and cookies. Options may vary depending on season
We recommend ordering 2-3 pieces per guest.

Mini Cheesecake Platter 32.95
An assortment of traditional vanilla and dark chocolate salted caramel mini cheesecakes

Vegan Mini Chocolate Cake Platter (DF, V) 39.95
Bite sized chocolate cakes topped with vegan chocolate buttercream frosting

Macarons 36.95
Classic French almond macarons in assorted flavors.

Mini Cupcakes 34.95
Chocolate with chocolate frosting

Red Velvet with cream cheese frosting

Vanilla with raspberry cream cheese frosting

Banana with chocolate frosting

Pumpkin with cream cheese frosting

Brownies 38.00
Housemade brownies with chocolate frosting.

Lemon Bars 38.00
Tart lemon filling over buttery shortbread crust.

Assorted Cookies 25.00
A variety of flavors, made with locally sourced ingredients.

Gluten Free Assorted Cookies 38.95
A variety of flavors, made with locally sourced ingredients.



Non-Alcoholic Beverages

Peace Morning Glory Coffee
Regular or Decaf
Carafe 25.00
Small Airpot (3L) 31.00
Large Airpot (5.68 L) 62.00

Hot Chocolate 30.00

Hot Tea 3.00/packet

Hot Cider 30.00

Lemonade 22.00

Orange/Cranberry/ Grapefruit Juice 22.00

Sparkling Cider 24.00

Milk 15.00

Coke Products 3.00/12 oz can
Includes flavored sparkling water

San Pellegrino Sparkling Water 5.00/15oz bottle

Alcoholic Beverages

Beer
Tiers may be an assortment and all items subject to change dependent on season and availability

House Tier 8.00
Blue Moon
Miller Lite
Summit EPA
Grainbelt Premium

Craft Tier
Fulton Lonely Blonde
Bauhaus Wonderstuff Pilsner 10.00
Indeed Day Tripper
Bent Paddle - Rotating
Surly - Rotating

Beer Kegs
Ask about our wide selection of local beers

Full Kegs | 1/2 Kegs | 1/3 Keg

Miller Light
Surly Hell
Surly Furious
Grainbelt Premium
Leinies Honeyweiss
Blue Moon
Summit EPA
Indeed Daytripper

Wine
Additional wines are available on request. Selections are subject to change dependent on availability

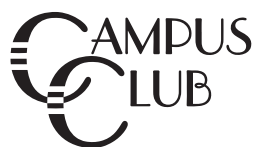
Sycamore Lane, California 28.00/Bottle
Pinot Grigio
Chardonnay
Merlot
Sauvignon Blanc
Cabernet Sauvignon

Sparkling Wine 28.00/Bottle
Wycliff Brut Champagne, California

Cocktails
Tiers may be an assortment and all items subject to change dependent on season and availability

House Tier 8.00
Recipe 21 Vodka
Greenalls Gin
El Dorado Silver Rum
Four Roses Bourbon
Dewars White Label Scotch
Windsor Canadian Whiskey
Campo Bravo Tequila

Craft Tier 10.00
Tito's Handmade Vodka
Lawless Gin
Captain Morgan Rum
Johnnie Walker Red Scotch
Makers Mark Bourbon
Jose Cuervo Silver Tequila
Bulleit Rye Whiskey



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