Breakfast Gatherings
*Require a minimum of 20 guests please*

Includes fresh brew 100% Columbia Coffee, Decaf Coffee, Bottled Juice, Canned Soda, Bottled Water, jellies, butter and beverage condiments.

Classic Continental
- An assortment of mini pastries, sliced fruit breads and fresh buttermilk biscuits……..$5.39
- With fresh fruit.................................$6.39

Rise and Shine Buffet
- Fluffy scrambled eggs, Hickory smoked bacon, sausage links, hash brown potatoes, sliced fruit breads and fresh baked biscuits..............................................$6.39
- With fresh fruit.................................$7.39

Midwest Classic
- Cinnamon French toast with warm syrup, fluffy scrambled eggs, smoked bacon, sausage links and hash brown potatoes.................................$6.29
- With fresh fruit.................................$7.29

**Breakfast Bites**

- Fresh Baked Cinnamon Rolls...............................$1.59
- Fresh Baked Pecan Carmel Rolls..........................$1.59
- Jumbo muffins.............................................$1.99
- Seasonal Fresh Fruit......................................$1.99
- Yogurt cups (assorted flavors)............................$1.49
- Bagels with cream cheese...............................$1.49
- Assorted Sweet Rolls....................................$1.49
- Sliced Fruit Breads........................................$1.59
- Assorted Scones.........................................$1.59
**Specialty Bars**

*Require a minimum of 20 guests please*

**Mexican Fiesta Bar:** Floured tortilla shells, seasoned ground beef, tender chicken, Mexican beans, Lime Cilantro rice, crispy tortilla chips, shredded lettuce, diced tomatoes, shredded cheese, diced onions, sour cream and Salsa………………………………………………………. $6.99

**Baked Potato Bar:** Large Idaho potatoes with steamed broccoli, shredded cheddar cheese, vegetarian chili, seasoned beef, grilled Julienne cut chicken, sour cream and butter……….$6.99

**Soup and Salad Bar:** Choice of two soups. Mixed salad greens with eight assorted toppings. Choice of three side items. Served with dinner rolls and assorted dressings……….$7.99

**Soup and Sandwich Bar:** Choice of one soup. Includes a choice of two meats with assorted breads and condiments. Choice of one side item with lettuce, tomatoes and pickle spears……………………………………………………………………………………………. $7.69

**Deluxe Sandwich Bar:** Choice of three meats with assorted breads and condiments. Choice of two side items with lettuce, tomatoes and pickle spears………………………………………………………………………………………... $6.99

**Fresh Gourmet Pizza Bar:** Create your own masterpiece from our selections of fresh ingredients. Includes a choice of two from our side item selections……………………………………… $5.69

**Side Item Selection:**
Creamy Cole Slaw, Home Style Potato Salad, Fresh Fruit Salad, Potato Chips, Vegetable Pasta Salad and Cottage Cheese.

**Meat Selection:**
Roast Beef, Smoked Ham, Chicken Salad, Tuna Salad, Egg Salad and Roast Turkey Breast.

**Soup Selection:**
Hearty Chicken Noodle, Minnesota Wild Rice and Chicken, Broccoli and Cheddar, Wisconsin Cheddar, Baked Potato and Country Vegetable (vegetarian).
Ready to Go Meals
(A minimum of 5 Ready to Go Meals Please)
Ready to Go Meals include a fresh baked cookie, chips and a choice of bottled water or canned soda.

Box Lunches

Snack Lunch  Includes a gourmet deli sandwich..............................................$6.79

Box Lunch  Includes a gourmet sandwich with choice of one side item......................$7.69

Salads

Fajita Salad  Mixed spring greens with strips of seasoned chicken breast, topped with sweet bell peppers, red onions and tomatoes. Served with Creamy Salsa dressing and tortilla crisps.................................................................$6.99

Chef’s Salad  Crisp salad greens, julienne sliced turkey and smoked ham with Swiss and Cheddar cheese. With tomatoes, eggs, cucumbers and served with choice of dressings……$6.99

Amablu Chicken Salad  Crisp Romaine lettuce with strips grilled chicken breast, smoked bacon, green onions, tortilla crisps and bleu cheese crumbles. Served with Amablu dressing.................................................................$6.99

California Cobb Salad  Mixed salad greens with diced chicken, smoked bacon, shredded cheddar cheese, eggs, tomatoes and choice of dressing.................................................................$6.99

Wraps

Turkey Club  Sliced turkey breast and smoked ham, natural Swiss cheese, mixed salad greens, tomatoes and Peppercorn Dressing.................................................................$6.99

Oriental Chicken  Grilled chicken breast with mixed salad greens, crispy Chinese noodles, toasted almonds, green onions and Oriental Dressing.................................................................$6.99

Harvest Chicken  Roasted chicken breast with mixed salad greens, toasted almonds, sweet red grapes, Gorgonzola cheese with our sweet Catalina Dressing.................................................................$6.99

California Garden  Baby salad greens with tomatoes, alfalfa sprouts, cucumber sticks, and Tomato Vinaigrette Dressing.................................................................$6.99
Hot Buffets
Require a minimum of 20 guests please

Baked Three Cheese Lasagna
   Served with mixed salad greens, assorted salad dressings and garlic toast…………..$5.99

Beef Pot Roast
   With mashed potatoes, vegetables and warm dinner rolls…………………………$6.89

Grilled Chicken Breast
   Boneless chicken breast marinated in our savory teriyaki sauce, grilled and served with Rice Pilaf, mixed salad greens, with dressing and warm dinner rolls………………$6.79

Oriental Stir Fry
   Tender julienne strips of chicken served with assorted fresh vegetables and white rice. Includes vegetable egg roll and fortune cookie……………………………………$6.99

Midwest Picnic
   Marinated chicken breast, grilled brats and hamburger patties plus a choice of two items from our side selections. Includes, lettuce, sliced cheese, tomatoes and pickles. Accompanied by all of the necessary condiments…………………………$6.99

Bowtie Pasta
   Tender fresh vegetables stir fried with bowtie pasta and julienne cuts of chicken breast tossed with a Tomato Basil Pesto Sauce. Served with a Caesar salad…………………………………………………………………………………………………….$7.49

Italian Pasta
   With Fettuccine Alfredo, Spaghetti with Marinara Sauce. Includes mixed salad greens, dressing and garlic toast…………………………………………………………………………………………………….$6.49
   With Meatballs add………………$1.00
   With Grilled Chicken add……$1.00

BBQ Pork
   Pulled pork shoulder roast with sweet and tangy BBQ sauce. Served with Kiser rolls, Cole slaw, baked beans and potato chips…………………………………………………………………………………………………….$7.49
**Appetizers**

Cheese and Crackers, (approximately 20 servings) $29.99
Fresh Vegetables with Dill Dip, (approximately 20 servings) $32.99
Assorted Cheeses and Salami, (approximately 20 servings) $45.99
Spinach Dip in Pumpernickel Bread Bowl $16.99
Fresh Fruit Tray, (approximately 20 servings) $39.99
Assorted Finger Sandwiches, (60 pieces) $37.99
Chicken Wings, (25 pieces) $27.99
Swedish Meatballs, (60 pieces) $27.99
Teriyaki Chicken Kabobs, (20 pieces) $39.99
Vegetable Egg Roll with Sweet and Sour Sauce, (30 pieces) $27.99
Marinated Vegetable Kabob, (25 pieces) $39.99
Butternut Squash Raviolis with Garlic Cream Sauce, (35 pieces) $27.99
Chicken Strips with Sweet and Sour Sauce, (25 pieces) $25.59
Tortilla Chips with Salsa (pound) $7.99
Butter Mints (pound) $5.99
Mixed Nuts (pound) $15.99
Chex Mix (pound) $6.99
Assorted Peti Fours, (35 pieces) $25.99
Tempting Sweets

Fresh Baked Gourmet Cookies......................................................$6.49/dozen
Chocolate Brownies.................................................................$7.99/dozen
Lemon Bars.............................................................................$6.99/dozen
Cheese Cake with Fruit Topping.................................................$2.39
Fruit Pies......................................................................................$2.49
Lemon Chiffon Cake.................................................................$1.99

Beverages
A gallon of beverage serves 16 cups

100% Columbian Coffee                                    $9.79/gallon
Decaf Coffee                                               $9.79/gallon
Hot Tea                                                    $.79
Bottled Juice, (10 ounce)                                  $1.69
Bottled Water, (1/2 liter)                                 $.99
Hot Chocolate                                              $9.79/gallon
Lemonade                                                   $6.99/gallon
Fruit Punch                                                 $7.99/gallon
Canned Pepsi products, (12 ounce)                         $.99
Bottled Milk, (16 ounce)                                  $1.69
Orange Juice                                               $12.99/gallon

Extras
White table linen (two week notice required)                $2.79
Linen Napkins (two week notice required)                   $.49
China Rental (UCR main campus only)                        $2.49
Planning that special event!
We are here to serve you! At University Center Rochester, the food service department offers a full range of catering expertise. Whether you’re planning a meeting with beverages and sweets or a wedding reception with a gourmet dinner, we work closely with you to provide top-quality, professional service, ensuring that your event is a success.

Although we have listed a variety of menu options, we welcome your ideas and suggestions and will customize a menu that is uniquely yours. Our goal is to make your occasion a pleasurable experience.

GUIDELINES FOR PLANNING YOUR EVENT

Catering set up
It is the responsibility of the person booking the catering event to make arrangements for room rental, table and chair set-up. Catering requests need to be in writing, either via e-mail or fax. All of our catering events are set up buffet-style, self-serve, using high quality disposable products. We plan on one portion per person. China and set-down service is available at an additional cost.

Off Campus Catering
We can cater to any size group, however our staff will only stay for groups larger than 50. You may have your food delivered or you may pick it up. There is a $15.00 delivery fee. All catering must be paid for in full at the time of delivery unless prior approval has been made.

Guest Guarantee
A guaranteed number of guests attending need to be provided two business days prior to the event. You will be charged for your guaranteed number or the actual number of attending guests, whichever is greater.

Contact Information
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