

Catering Guide

Special Information & Policies

To ensure the success of your event, we suggest the following:

Reservations

Make your room reservation at the earliest possible date by submitting an event request online at www.snc.edu/conference/reservation.html or by calling 920-403-4000.

Upon booking your event, a written confirmation will be sent to you. To confirm a reservation, a deposit, insurance information (if applicable) and signed rental agreement are required.

After your event is booked and confirmed, an event coordinator will be assigned to assist you with the planning process, including room setups, capacities, audiovisual equipment, estimated attendance, detailed timeline, and food and beverage selections, no later than three weeks prior to the date of your event.

You will be invoiced following your event, payable upon receipt. For your convenience, we accept MasterCard and Visa. Applicable sales tax will be added to your final bill. Groups requesting tax exemption must submit a tax-exemption certificate at least five business days prior to the event to be approved for exemption status.

We will plan to service your event during the times indicated on the confirmation. Additional time beyond what is planned will be billed at a rate of \$25 per 30 minutes.

Catering

Only food purchased and prepared by the dining services staff of St. Norbert College will be served to our guests. The only exceptions to the rule are wedding cakes, which must come from a licensed baker.

Due to fluctuation of prices, we will not make a firm price commitment until 60 days prior to a function. It is the responsibility of the customer to confirm prices at this time.

Confirmation of the guaranteed number of guests or attendance must be made by 9 a.m. five business days in advance of the scheduled function, and once guaranteed, it cannot be reduced. Contact your assigned event coordinator to submit your guaranteed count. If no guarantee is received, the estimated attendance for the event will be considered the guarantee. Charges will be based upon the guaranteed count or the number of guests served, whichever is greater.

All food and beverages ordered must be consumed inside the facility listed on the confirmation; no food and beverage is permitted to leave the building.

A food and beverage minimum will be assigned.

A 20 percent administrative fee will be added to your food and beverage bill.

Alcohol Service Policy

State liquor code requires all alcoholic beverages be purchased from and dispensed by licensed personnel of the St. Norbert College catering staff. At no time may liquor, beer, wine or champagne purchased elsewhere be brought into our facilities.

Decorations/Policies

All decorations must be approved by the office of conference and event services. The use of confetti or glitter is not permitted. The use of tape, glue, nails, hooks, thumbtacks or adhesive on the walls, ceilings, door frames, columns, chairs or staging is prohibited. A fee may be applied to any violations listed above.

By fire ordinance, no open-flame candles are permitted in the facility unless the flame is enclosed.

For your consideration, a no-smoking policy is in effect at St. Norbert College.

St. Norbert College does not assume responsibility for damage to or loss of any materials or equipment left in the building on display or in storage. All items will be given the same care and protection given to St. Norbert College property.

Additional charges will be assessed for labor when an excessive amount of cleaning is required.

The individual or organization listed on the contract will be responsible for the actions of their members and guests, including their treatment of the facilities, furnishings and equipment.

Special Dietary Accommodations for Catered Events

St. Norbert College Catering is committed to meeting the needs of guests who have special dietary restrictions (such as a food allergy or intolerance) and recognizes that many of our guests may also adhere to a vegetarian, vegan or other therapeutic diet. Our event services coordinators will guide the organizer of your event, assisting with menu selections suggestions to provide reasonable and safe accommodation for guests.

In addition:

- St. Norbert College Catering will not assume liability for any adverse reactions that may occur in our dining facilities. This is addressed via our client contract.
- Menu items are prepared in a multi-purpose central commissary kitchen environment; these ingredients may come in contact with items containing allergens; there is always a risk of cross contact in food handling.
- Food manufacturers are not required to inform us of a change in the ingredients and nutritional content of certain food products; there is a potential that their formulation or processing change could alter allergen and/or nutritional information.
- With advance notice, we can generally accommodate guests who must avoid the Big 8 food allergens, as well as gluten. We do not regularly label allergens or ingredients at catered functions but may occasionally label for the Big 8 allergens, which are:
 - **milk, eggs, peanuts, tree nuts, fish, crustacean shellfish, wheat and soy protein.** We will also accommodate gluten intolerance.
- To ensure guest safety, our staff may not be able to accommodate individual dietary preferences the day of the event.
- We are unable to accommodate for therapeutic diets (e.g. diabetic diet, cardiac diet, renal diet, etc.).

Special Information & Policies

Wedding Package

A \$800 wedding package will be charged, which includes the following:

- Dance floor setup
- Romance package at the Kress Inn (\$249 value; based on availability)
- Cake cutting with dinner service
- Votive candleholders and candles
- Standard linen
- Campus Safety on call
- Bartenders
- AV equipment with assistance
- Room rental

Cancellations

If a scheduled meeting or event is cancelled within five business days of the date, the contracted rental fee and/or anticipated meal charge will be incurred.

We are aware that certain situations may arise that force cancellation of a scheduled event. You will not be charged for cancellation of an event due to inclement weather. Inclement weather will be determined by St. Norbert College.

ST. NORBERT COLLEGE PARKING MAP

Parking

Free parking options are available for guests attending your event. Generally **P11** and **P14** are available for guest parking. Please contact your assigned coordinator to discuss additional or alternative parking arrangements.



Breaks & Refreshments



Continental Breakfast

Assorted Bakery + Gourmet Coffee + Hot Tea + Assorted Juice

\$9

Executive Continental Breakfast

Assorted Bakery + Fresh Cubed Fruit + Gourmet Coffee + Hot Tea + Assorted Juice

\$11

Wholesome Continental Breakfast

Vanilla Greek Yogurt + Berry Compote + Granola + Gourmet Coffee + Hot Tea + Assorted Juice

\$10

Snack Attack

Popcorn + Pretzels + Assorted Canned Beverages

\$6



Sweet Treat

Gourmet Coffee + Assorted Cookies + Assorted Canned Beverages

\$6

Wellness Break

Assorted Granola Bars + Snack Mix + Bottled Water

\$9

Fiesta Break

Tri Color Tortilla Chips + Fresh Salsa + Sopapillas + Assorted Canned Beverages

\$7

A La Carte Break Items

Beverages

Gourmet Coffee: Regular + Decaffeinated	\$37/gallon, \$32/pump pot
Bottled Water	\$2 ea
Canned Soda + Lemonade + Tea + Sparkling Water	\$2 ea
Bottled Juices	\$3.50/bottle
Orange Juice	\$25/gal
Fresh-Brewed Iced Tea or Raspberry Iced Tea	\$20/gal
Lemonade	\$15/gal
Warm Apple Cider	\$30/gal
Hot Tea + Lemon	\$1.50/bag

Bakery

Assorted Bagels + Cream Cheese	\$30/doz
Assorted Muffins	\$21/doz
Assorted Scones	\$21/doz
Banana or Lemon Poppyseed Bread (24 slices per loaf)	\$18/loaf
Assorted Donuts	\$24/doz
Homemade Cookies	\$15/doz
Assorted Gourmet Dessert Bars	\$30/doz
Assorted Miniature Cheesecakes	\$120/order of 25

Whole Fruit

Apples, Oranges & Bananas	\$2/piece
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Snacks

Extra Fancy Mixed Nuts	\$30/lb
Gardetto Snack Mix	\$12/lb
Popcorn or Pretzels (1 oz. bag)	\$2/bag
Planters Fruit & Nut Trail Mix (2 oz. bag)	\$4/bag
Planters Nuts & Chocolate Trail Mix (2 oz. bag)	\$4/bag
Kashi Granola Bars	\$2.50 ea
Tri Color Tortilla Chips + Fresh Salsa	\$10/lb
Pita Chips with Housemade Hummus + Fresh Vegetables	\$20/lb
Housemade Parfait	\$4 ea
Vanilla Greek Yogurt + Berry Compote + Granola	
Chobani Yogurt (4 oz. container)	\$2.50 ea

Breakfast

The following plated breakfasts are accompanied by fresh fruit, gourmet coffee, hot tea and orange juice.



Banana-Bread French Toast

Scrambled Eggs

Bacon or Sausage + Roasted Red Potatoes

\$13

Bacon Cheddar Breakfast Bake

Cheddar + Bacon + Fresh Spinach
+ Red Pepper + Onions + Bread & Egg Custard
+ Wisconsin Cheese Fondue Sauce
+ Roasted Red Potatoes

\$13



Corned Beef Hash Frittata

Smoked Gouda Ale Sauce
+ Roasted Red Potatoes

\$13

Irish Leek & Bacon Quiche

Eggs + Leeks + Bacon + Baby Swiss
+ Roasted Red Potatoes

\$13

Three Cheese Omelet

Roasted Red Potatoes
Add: Ham / Bacon / Mushrooms for \$.50 each

\$13

Design Your Own Quiche

Served with Roasted Red Potatoes.

\$13

CHOOSE ONE FROM EACH CATEGORY:

VEGETABLE	MEAT	CHEESE
Spinach	Bacon	Cheddar
Broccoli	Ham	Swiss
Bell Pepper Blend	Sausage	Provolone

Banana Bread French Toast

Bacon or Sausage + Butter + Syrup

\$12

Basil Fontina Frittata

Basil + Fontina Cheese + Roasted Red Potatoes

\$13



Smoked Salmon Frittata

Roasted Red Potatoes

\$17

Breakfast Buffet

(25 person minimum. A fee will be added for groups under 25)

Assorted Bakery + Scrambled Eggs + Bacon
or Sausage + Texas French Toast or Silver Dollar Pancakes
+ Roasted Red Potatoes + Fresh Fruit + Gourmet Coffee
+ Hot Tea + Orange Juice

\$16

Luncheons

The following entrées include bistro rolls and gourmet coffee and hot tea.



Casablanca Salad with Harissa-Marinated Chicken



Entrées

Add a cup of Soup Du Jour or House Tossed Salad for an additional \$2.

Chicken Diablo

Breaded Dijon & Chardonnay Marinated Chicken Breast + Sour Cream Chive Sauce + Chef's Choice Starch + Chef's Choice Vegetable

\$13

Chicken Toscano

Italian Marinated Grilled Chicken Breast + Tomato Balsamic Relish + Parmesan + Chef's Choice Starch + Chef's Choice Vegetable

\$13

Mushroom Ravioli

\$20

Mushroom Filled Ravioli + Vodka Cream Sauce + Leeks + Dried Cherries + Crispy Leek Garnish + Flame Roasted Vegetables or Grilled Chicken

Baked Cod with Orange Beurre Blanc

\$13

Cod + Orange Beurre Blanc + Chef's Choice Starch + Chef's Choice Vegetable

Vegetable Stir Fry

\$13

Fresh Seasonal Vegetables + White Quinoa + Sweet Red Chili Sauce

Buffet Luncheon

\$17

(20 person minimum. A fee will be added for groups under 20)
Two Hot Entrées (one vegetarian) + Soup + Garden Salad + Assorted Rolls + Desserts



Salads

Caesar Salad

Romaine Lettuce + House Croutons + Parmesan + Traditional Caesar Dressing
Add: Grilled Chicken Breast \$3 / Grilled Salmon \$8

\$10

Mixed Green Medley Salad

Greens + Watermelon Cubes + Spiced Pecans + Parmesan + Red Onion + Raspberry Vinaigrette
Add: Grilled Chicken Breast \$3 / Grilled Salmon \$8

\$11

Greek Quinoa Tabbouleh Salad

\$11

Romaine + Quinoa + Mint + Cherry Tomato + Cucumber + Kalamata Olives + Feta + Red Wine Vinaigrette
Add: Grilled Chicken Breast \$3 / Grilled Salmon \$8

Greens & Grains Salad

\$11

Kale + Romaine + GF Grains + Toasted Pepitas + Dried Cranberries + Tomatoes + Cucumbers + Red Onion + Champagne Vinaigrette
Add: Grilled Chicken Breast \$3 / Grilled Salmon \$8

Casablanca Salad

\$11

Mixed Greens + Avocado + Cucumbers + Tomatoes + Dried Figs + Garbanzo Beans + Goat Cheese + Toasted Cumin Lime Vinaigrette
Add: Harissa-Marinated Chicken Breast \$3 / Harissa-Marinated Salmon \$8

Sandwich Board & Wellness Bowls



Garden Hummus & Avocado Ciabatta

Build Your Own Sandwich Buffet

(20 person minimum. A fee will be added for groups under 20)
 Assorted Fresh Baked Rolls + Turkey + Ham + Provolone + Cheddar
 + Two Composed Salads + Soup Du Jour + Chips + Pickle Spears
 + Assorted Cookies + Gourmet Coffee + Hot tea

\$18

Build Your Own Salad Bar

(15 person minimum. A fee will be added for groups under 15)
 Assorted Mixed Greens + Tomatoes + Carrots + Cucumbers + Mushrooms
 + Garbanzo Beans + Shredded Cheese + Turkey + Ham + Sunflower Seeds
 + Croutons + Ranch + Italian Dressing + Raspberry Vinaigrette
 Add: Soup Du Jour \$2

\$12

Hot Sandwiches

Chicken Asiago Melt

Chicken Breast + Spinach + Provolone + Asiago + Tomato
 + Pesto Spread + Tomato & Herb Focaccia

\$15

Tuscan Grilled Cheese

Garlic Cheese Spread + Balsamic Asparagus + Fresh Basil
 + Roasted Red Bell Pepper + Provolone Cheese + Sourdough Bread

\$14

SNC Brie LT

Brie + Bacon + Tomato + Spring Mix + Herb Mayonnaise + Ciabatta

\$13

Forager Mushroom Sandwich \$14

Grilled Portabella + Swiss Cheese + Sautéed Kale + Dried Porcini
 Mushroom Mayo + 7 Grain French Bread

\$14

Cold Sandwiches

Chicken Caesar Wrap

Caesar Dressing + Cream Cheese + Chicken + Romaine
 + Tomato + Carrot + Parmesan Cheese + Tuscan Garlic Tortilla

\$15

New Yorker Beef Wrap

Roast Beef + Bacon + Lettuce + Tomato + Three Cheese Blend
 + Honey Dijon Mayo + Flatbread

\$16

Turkey Bacon Ciabatta Sandwich

Turkey + Bacon + Jack Cheese + Cranberry Chipotle
 Mayonnaise + Ciabatta

\$15

Garden Hummus & Avocado Ciabatta

Six Spice Grilled Carrot + Tomato + Cabbage + Pepita + Pesto
 Hummus + Avocado + Fresh Mozzarella + 7 Grain French Bread

\$13

Dill Havarti Wrap

Pear + Dried Cranberries + Mixed Greens + Honey Dijon Mustard
 + Tuscan Garlic Wrap
 Add: Turkey \$4

\$14



Create Your Own Sandwich Board

(10 person minimum)
 Chips + Relish Tray + Condiments
 + Assorted Cookies + Gourmet + Hot tea

\$15

SELECT THREE CHILLED SANDWICHES:

- Turkey Club Hoagie
- New Yorker Beef Wrap
- Garden Hummus & Avocado Ciabatta
- Chicken Caesar Wrap
- Dill Havarti Wrap

Hot & Cold Sandwiches are served with Sweet & Sour Marinated Vegetables or Homemade Chips with French Onion Dip & Gourmet Coffee or Hot Tea. Add a Cup of Soup Du Jour for an additional \$2.

Build-Your-Own Wellness Lunch Bowls

Served buffet style, minimum of 20 people, includes gourmet coffee & hot tea. A fee will be added for groups under 20.

Buddha Bowl

Chicken Breast Strips + Jasmine Rice
 + Marinated Tofu + Sautéed Vegetable Blend
 + Seasoned Chickpeas + Tomatoes
 Sauces: Sweet Sour + GF Teriyaki + Red Curry

\$11

Harvest Rice Bowl

Turkey Breast Strips + Wild Rice Blend
 + Seasoned Cremini Mushrooms + Sautéed
 Vegetable Blend + Dried Apricots + Dried
 Cranberries + Toasted Pepitas + Bleu Cheese
 Sauces: Orange Marmalade + Balsamic Glaze

\$15

Mediterranean Quinoa Bowl

Chicken Breast Strips + White Quinoa
 + Balsamic Artichoke Hearts & Grape Tomatoes
 + Sautéed Vegetable Blend + Seasoned Cannellini
 Beans + Tomatoes + Cucumbers + Feta
 Sauces: Mediterranean + Turmeric Tahini Hummus

\$12

Hors d'Oeuvres

Hors d'Oeuvres may be served or displayed for a maximum of two hours.



Hors d'Oeuvres Receptions

(30 person minimum)

Reception Tier 1 \$20/person

Select: Three Hot Hors d'Oeuvres / One Cold Hors d'Oeuvre / Two Culinary Display Boards

Reception Tier 2 \$30/person

Select: Three Hot Hors d'Oeuvres / One Cold Hors d'Oeuvre / Two Culinary Display Boards

One Chef Carved Meat: Turkey / Pork Loin / Ham / Tri Tip Roast Beef + Rolls + Dijon Mustard + Horseradish Sour Cream Sauce

Reception Tier 3 \$40/person

Select: Three Hot Hors d'Oeuvres / One Cold Hors d'Oeuvres / Two Culinary Display Boards / Two Mini Desserts + Coffee Table

One Chef Carved Meat: Turkey / Pork Loin / Ham / Tri Tip Roast Beef + Rolls + Dijon Mustard + Horseradish Sour Cream Sauce

Cold Hors d'Oeuvres

(Each order contains 25 pieces)

- Deviled Potatoes \$35/order
- Pico De Gallo in Cucumber Cup \$30/order
- Antipasto Kabob \$35/order
- Palmiers \$25/order
Puff Pastry + Pesto + Sun Dried Tomato + Goat Cheese + Walnuts
- Mediterranean Phyllo Cups \$30/order
+ Cucumber + Roasted Red Pepper + Feta + Parsley
- Shrimp Wonton Crisp \$40/order
- Endive Cheese Spears \$45/order
Mascarpone + Candied Walnuts + Gorgonzola Cheese
- Roasted Brussels Sprout Skewer \$35/order
Brussel Sprout + Apple + Brie

Hot Hors d'Oeuvres

(Each order contains 25 pieces)

- Water Chestnuts Wrapped in Bacon \$25/order
- Meatballs \$35/order
Swedish / BBQ / Madeira / BulGoGi
- Wis. Cheese Fritter + Ancho Chili Sauce \$30/order
- Crab Wontons + Sweet Red Chili Sauce \$35/order
- Baked Tomato, Basil & Olive Tartlet \$35/order
- Reuben Puff \$30/order
- Spinach & Cheese Blossom \$35/order
- Potato & Caramelized Onion Tartlet \$40/order
- Stuffed Mushroom Caps \$40/order
Seafood / Sausage / Montrachet & Spinach
- Vegetarian Egg Rolls \$45/order
- Bacon Wrapped Crab Cake \$35/order
- Chicken Cordon Bleu Pinwheels \$40/order
- Bacon Risotto Cake \$35/order
Lemon Thyme Beurre Blanc
- Vegetarian Dumpling + Ponzu Sauce \$35/order
- Bacon Wrapped Dates \$40/order
- Asiago & Chicken Blossom \$35/order

Premium Cold Hors d'Oeuvres

- Chilled Jumbo Shrimp \$75/order
Cocktail Sauce + Lemon Wedge
- Smoked Salmon & Herbed \$55/order
Mascarpone Crostini

Premium Hot Hors d'Oeuvres

- Curried Chicken Skewer \$50/order
- Crispy Asparagus Spears with Prosciutto \$70/order
- Asian Chicken Satay \$50/order
- Korean Beef Bulgogi Skewers \$55/order

Culinary Displays & Boards

(Each display and board serves 25 people)

- Artisan Cheese Display \$90**
Maple Leaf Smoked Gouda + BelGioisio Fontina + 2 Year-Aged Wisconsin Cheddar + Carr Valley Bleu Glacier Penta Creme + Arla Creamy Herbed Havarti + Rosemary Roasted Mixed Nuts + Dried Figs + Fruit Garnish
- Grilled & Chilled Marinated Vegetables \$75**
Asparagus + Portobello Mushroom + Red Bell Pepper + Red Onion + Carrot + Sweet & Sour Marinade
- Breads & Spreads \$80**
White Bean Hummus + Sun-Dried Tomato Goat Cheese Spread + Pesto Spread + Grilled Pita Bread + Sliced French Baguette + Rice Crackers
- Greek Mezze Platter \$75**
Pesto Marinated Artichoke Hearts + Feta Cubes + Kalamata Olives + Roasted Garlic Hummus + Tzatziki + Cucumber + Roasted Red Pepper + Grilled Pita Bread
- Italian Antipasto Platter \$95**
Marinated Olives + Asiago + Fresh Mozzarella + Salami + Pepperoni + Dried Figs + Tri Color Cheese Tortellini + French Baguette + Herb Oil
- Assorted Sliced Wis. Cheese Board \$54**
Cheddar + Swiss + Colby-Jack + Crackers
- Wis. Cheese & Sausage Board \$65**
Cheddar + Swiss + Colby-Jack + Summer Sausage + Crackers
- Crudité Board \$40**
Fresh Vegetables + Ranch Dip
- Fresh Fruit Display \$30**
Pineapple + Melon + Strawberries + Grapes
- Cubed Cheese & Fruit Display \$45**
Swiss + Cheddar + Colby-Jack + Fresh Fruit + Crackers

Themed Buffets

All buffets include gourmet coffee and hot tea. For all buffets, 30-guest minimum, please. (A fee will be added for groups under 30.)



Gourmet BBQ

\$25/person

Sweet Tea Brined Pork Loin + Southern Fried Chicken + Hearty Baked Beans + Roasted Corn & Peppers + Roasted Red Potatoes + SNC Coleslaw + Corn Muffins + Apple Cobbler with Whipped Cream

Sicilian Experience

\$25/person

Italian Salad Bowl + Tortellini Vegetable Antipasto Salad + Basil Grilled Chicken + Sweet Sausage & Peppers + Baked Four Cheese Ziti + Breadsticks + Chocolate Mascarpone Cake with Cherry Sauce & Espresso Bean Dust



Parmesan Crusted Bruschetta Chicken

South of the Border

\$22/person

Tri Color Tortilla Chips + Fresh Salsa + Jicama & Cabbage Salad with Cilantro Lime Dressing + Southwest Seasoned Black Beans + Chicken Enchiladas + Mexican Spiced Ground Beef + Flour Tortillas + Yellow Rice + Sopapillas with Cinnamon & Sugar + Whipped Cream + Honey

Toppings: Shredded Lettuce + Shredded Cheddar + Black Olives + Sour Cream

Tailgater

\$20/person

Potato Chips + Lettuce + Tomato + Onion + Pickles + American Cheese + Assorted Dessert Bars

CHOOSE TWO FROM EACH GROUP:

- | | |
|---|--|
| <ul style="list-style-type: none"> • Hamburgers • Hot Dogs • Bratwurst • Grilled Chicken Breast | <ul style="list-style-type: none"> • Red Jacket Sour Cream Potato Salad • Pasta Italiano • Garden Salad Bowl with Ranch & Raspberry Vinaigrette • Hearty Baked Beans • SNC Coleslaw |
|---|--|

Culinary Classic Dinner

\$30/person

Garden Salad Bowl with Ranch & Raspberry Vinaigrette + Rolls + Assorted Dessert Bars

CHOOSE ONE FROM EACH GROUP:

- | | |
|---|--|
| <ul style="list-style-type: none"> • Chicken Valentino • Herb Marinated Chicken Breast with Sweet Tomato Chutney • Parmesan Crusted Bruschetta Chicken | <ul style="list-style-type: none"> • Potato & Asiago Crusted Tilapia • Baked Cod with an Orange Beurre Blanc |
| <ul style="list-style-type: none"> • Fresh California Blend Vegetables • Fresh Zucchini Blend Vegetables | <ul style="list-style-type: none"> • Rice Pilaf • Parsley Buttered Red Potatoes |

Substitute Braised Beef Short Ribs for Chicken or Fish: \$40/person

Dinner Entrées

Each entrée includes bistro rolls, gourmet coffee, hot tea, a salad, and your choice of one starch and vegetable from the list below. (Vegan options include the starch and vegetable.)



Herbed Marinated Chicken

STARCH

- Roasted Fingerling Potatoes with Olive Oil & Sea Salt
- Loaded Yukon Mash
- Parsley Buttered Red Potatoes
- Rice Pilaf
- Garlic & Olive Oil Mashed Potato

VEGETABLE

- Zucchini Blend
- Steamed Green Bean Blend tossed in Herbed Oil
- Vegetable Blend of Red Bell Pepper, Asparagus, Zucchini & Carrot
- California Blend (Broccoli, Cauliflower and Carrots)

SALAD

- Goat Cheese, Walnut & Beet Salad with Champagne Vinaigrette
- House Tossed Salad served with Raspberry Vinaigrette & Ranch Dressing
- Greek Salad with Lemon Vinaigrette
- Spinach Salad with Orange Poppyseed Dressing

Poultry

Herbed Marinated Chicken

French Cut Chicken Breast + Herbs de Provence & Dijon Mustard Marinade + Sweet Tomato Chutney

\$25

Pollo Norberto

Chicken Breast + Sun-Dried Tomato & Goat Cheese Filling + Pesto Cream Sauce + Basil & Pine Nut Garnish

\$25

Chicken Roulade

Asparagus Stuffed + Brandy Cream Sauce

\$25

Autumn Chicken

French Cut Chicken Breast + Apple Cider Cinnamon Sauce + Apricot Cherry Chutney

\$25

Chicken Valentino

Ham & Gouda Cheese Filling + Roasted Red Pepper Cream Sauce

\$25

Coq au Vin

French Cut Chicken Breast + Red Wine Braised + Mushrooms + Pearl Onions + Bacon

\$25

Seafood

Margarita Shrimp

Puff Pastry + Tequila Lime Cream Sauce

\$33



Coriander Salmon

Coriander Crust + Ginger Roasted Tomatoes

\$37

Pan-Seared Trout

Peach Sherry Glaze

\$30

Swordfish

Cilantro Lemon Cream Sauce

\$33

In order to serve our guests in the best possible manner, we recommend the selection of only one entrée for your group. More than one entrée will have an additional \$2/plate added to each entrée price. Multiple entrée selections include the same sides.

Dinner Entrées *(cont'd)*

Each entrée includes bistro rolls, gourmet coffee, hot tea, a salad, and your choice of one starch and vegetable from the list below. (Vegan options include the starch and vegetable.)



Rotolo London Broil

STARCH

- Roasted Fingerling Potatoes with Olive Oil & Sea Salt
- Loaded Yukon Mash
- Parsley Buttered Red Potatoes
- Rice Pilaf
- Garlic & Olive Oil Mashed Potato

VEGETABLE

- Zucchini Blend
- Steamed Green Bean Blend tossed in Herbed Oil
- Vegetable Blend of Red Bell Pepper, Asparagus, Zucchini & Carrot
- California Blend (Broccoli, Cauliflower and Carrots)

SALAD

- Goat Cheese, Walnut & Beet Salad with Champagne Vinaigrette
- House Tossed Salad served with Raspberry Vinaigrette & Ranch Dressing
- Greek Salad with Lemon Vinaigrette
- Spinach Salad with Orange Poppysseed Dressing

Beef *(All beef entrées are prepared to medium doneness)*

Roasted Sliced Tenderloin

Madeira Sauce

\$45

Coffee & Cocoa Rubbed Beef Tenderloin

Cocoa & Coffee Crust + Cherry Demi Glace

\$45

Rotolo London Broil

Spinach, Roasted Red Pepper Filling + Fresh Herbs + Balsamic Reduction

\$33

Braised Beef Short Rib

Red Wine Braising Sauce

\$33

Pork

Chili Lime Pork Tenderloin

Bourbon Cherry Sauce

\$28

French Pork Chop

Bone-In Chop + Pearl Onion Ale Demi Glace

\$33

Orange Glazed Pork Tenderloin

Orange Marmalade Sauce

\$28



Sweet Tea Brined Pork Loin

Bacon Jam

\$25

Vegan options

Chickpea Patty & Buckwheat Pilaf Bowl

Falafel + Balsamic Roasted Vegetables + Buckwheat + Spring Mix Greens

\$19

Artichoke Penne

Red Lentil Penne + Artichoke Hearts + Grape Tomatoes + Bell Peppers + Olive Oil & White Wine Sauce + Crispy Capers

\$23

White & Black Bean Bowl

Italian Seasoned White Beans + Cumin Black Beans + Brown Rice + Cabbage & Carrot Slaw + Avocado + Hummus

\$19

Cuban Picadillo Bowl

White Quinoa + Cuban Black Beans + Picadillo + Kale, Tomato & Cucumber Salad + Mojo Vinaigrette + Cilantro

\$19

Chana Masala Bowl

Indian Chickpea Stew + Cauliflower + Turmeric Basmati Rice

\$19

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Desserts & Late Night Snacks



Raspberry or Lemon Sorbet	\$3
Apple Gateau Buttered Rum Sauce + Whipped Cream	\$5
New York Cheesecake Tri Berry Sauce	\$7
Raspberry Panna Cotta	\$5
Spanish Almond Cake Mango Curd + Strawberry Coulis	\$4
Chocolate Mascarpone Cake Cherry Sauce + Espresso Bean Dust	\$7
Apple Crostata Vanilla Bean Ice Cream + Apple Cinnamon Sauce	\$6
Lemon Layered Raspberry Cake	\$6
Mocha Glazed Chocolate Cake Raspberry Melba Sauce	\$6
Salted Caramel Tart Hazelnut Brittle + Fresh Cream	\$7
Lemon Butter Tart Lingonberry Sauce	\$7

Dessert Receptions

(Minimum of 30 guests. A fee will be added for groups under 30)



Sweets Please **\$12/person**

- Mini Gourmet Dessert Bars
- Assorted Tartlets
- Cream Puffs
- Chocolate Dipped Strawberries
- Coffee Table

Mini Desserts

(Each order contains 25 pieces)

Almond Cherry Tarts	\$40/order
Baklava Bites	\$40/order
Cannoli Cups	\$40/order
Chocolate-Dipped Strawberries	\$40/order
Cake Truffles Dipped in Chocolate Chocolate, Vanilla or Cherry	\$40/order
Assorted Gourmet Mini Dessert Bars	\$18/doz

Late-Night Snacks

Nacho Bar Tri color Tortilla Chips + Queso Blanco + Mexican Spiced Beef + Sour Cream + Salsa + Jalapeno Slices	\$6/person
Deli Bar Turkey + Ham + Slider Rolls + Chips + Cheese + Mayonnaise + Mustard	\$8/person

Mashed Potato Bar Bacon Pieces + Scallions + Shredded Cheddar + Broccoli + Sour Cream + Butter + Hot Sauce	\$8/person
Mac & Cheese Bar Diced Ham + Chicken + Scallions + Broccoli + Bleu Cheese + Hot Sauce	\$8/person



Soft Pretzel Bites with Queso Blanco sauce
\$6/person

Cocktails/ Beverages

Hosted bar prices



Tap Beer

\$400/half barrel

Bud
Bud Lite
Miller
Miller Lite

Non-Alcoholic Beverages

\$2/glass

Assorted Soda
Juice
Mineral Water

House Wine

\$6/glass, \$22/bottle

Chardonnay
Merlot
Cabernet
Pinot Grigio
Moscato

Premium Wine

\$30/bottle

14 Hands Chardonnay & Cabernet

Champagne/Punch

Champagne **\$25/bottle**
Champagne Punch **\$60/gal**
Non-Alcoholic Punch **\$15/gal**

All hosted and cash bars are subject to a \$100 setup fee.



Rail-Brand Liquors

Single **\$5/drink**
Double **\$6/drink**

Call-Brand Liquors

Single **\$7/drink**
Double **\$8/drink**

Top Shelf

Single **\$8/drink**
Double **\$9/drink**

Domestic Beer

Bud, Bud Lite, Miller Lite, O'Doul's **\$4/ea**

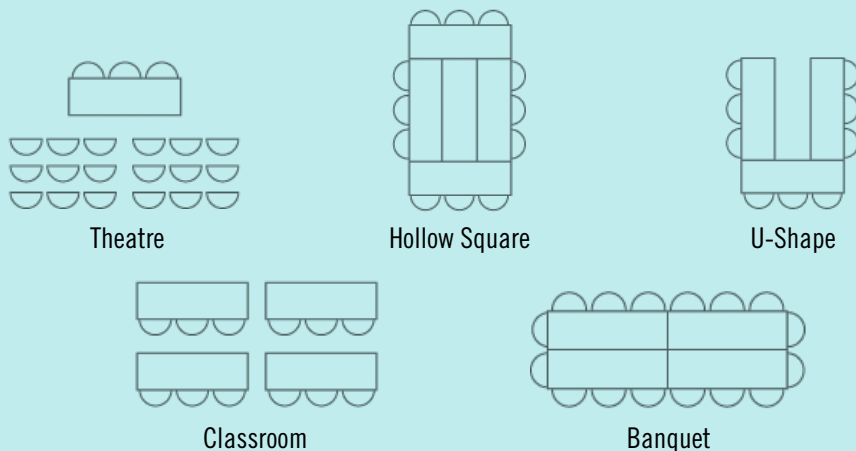
Premium Beer

Lefte Blond, Spotted Cow, Capital Amber **\$6/ea**

Meeting-Room Specifications

Room	Dimensions	Maximum Capacity <i>(based on table setup)</i>					
		Sq. Ft.	Theatre	Hollow Square	Classroom	U-Shape	Banquet
Fort Howard Theater	60 x 56	3360	200	--	--	--	--
20 ABCD	33 x 66	2178	196	60	90	51	--
20 ABC	33 x 44	1452	112	42	60	33	--
20 CD	33 x 44	1452	112	42	60	33	--
20 AB	33 x 22	726	50	24	24	24	--
20 C	22 x 33	726	50	24	24	24	--
20 D	22 x 33	726	50	24	24	24	--
Hendrickson Dining Room	67 x 54	3618	--	--	--	--	175
First-Floor Lounge	Irregular	600	--	--	--	--	--
114 ABCD	33 x 66	2178	196	60	90	51	--
114 ABC	33 x 44	1452	112	42	60	33	--
114 CD	33 x 44	1452	112	42	60	33	--
114 AB	33 x 22	726	50	24	24	24	--
114 C	22 x 33	726	50	24	24	24	--
114 D	22 x 33	726	50	24	24	24	--
Board Room 312	24 x 28	672	--	16	--	--	--

Table Setups



All equipment is subject to availability

All room rental rates include complimentary access to the following audio/visual equipment:

- High-speed wireless internet
- Flip chart, markers and easels
- Podium
- Microphones

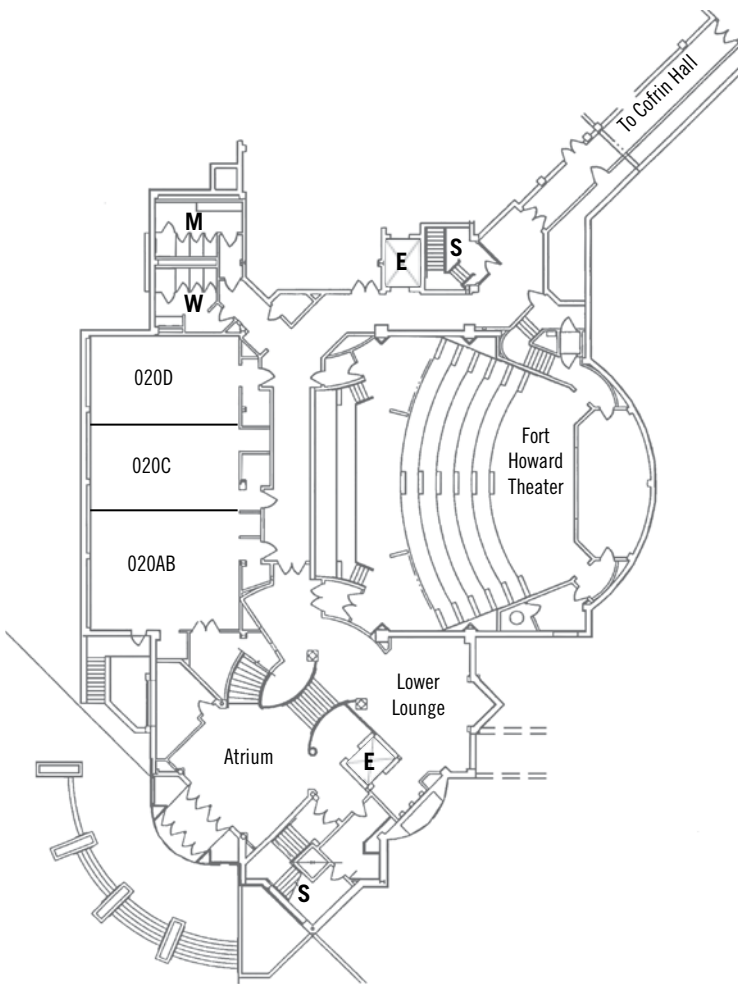
The equipment below is available for rental:

- Video projector
- Laptop computer

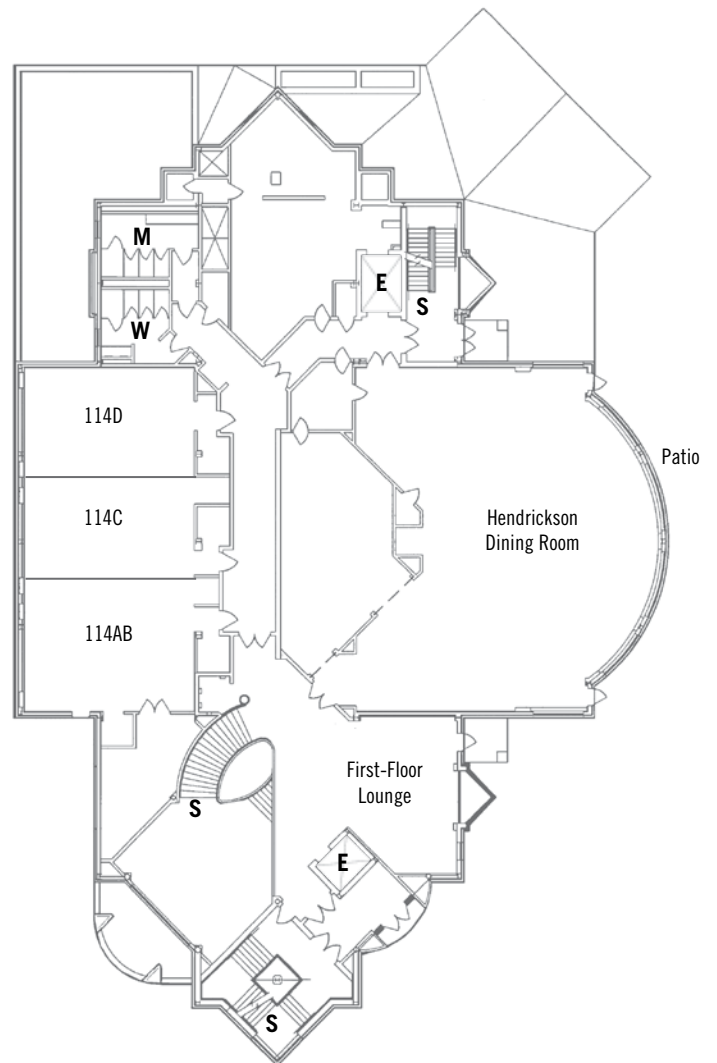
Floor Plans



Ground Level



First Floor



KEY: E = Elevator S = Stairs W = Restroom (women) M = Restroom (men)



Reservations & Event Services

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