



Catering Guide

Special Information & Policies

Reservations

Make your room reservation at the earliest possible date by submitting an email to events@snc.edu 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 contract 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, 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 9 food allergens, as well as gluten. We do not regularly label allergens or ingredients at catered functions but may occasionally label for the Big 9 allergens, which are:
– **milk, eggs, peanuts, tree nuts, fish, crustacean shellfish, wheat, sesame 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

- Access to the space the day prior for setup (*based on availability*)
- Bartenders
- Basic AV equipment with assistance
- Cake cutting with dinner service
- Campus Safety on call
- Dance floor setup
- Romance package at the Kress Inn (*based on availability*)
- Room rental
- Standard linen
- Votive candleholders and candles

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



Beverages

Gourmet Coffee: Regular + Decaffeinated	\$40/gallon
Assorted Hot Tea	\$2/packet
Hot Apple Cider	\$30/gallon
Hot Chocolate	\$15/gallon, \$2/packet
Fresh Brewed Iced Tea	\$20/gallon
Lemonade	\$12/gallon
Fruit Flavored Punch	\$12/gallon
Orange Juice	\$39/gallon
Bottled Juices	\$4/bottle
Canned Beverages	\$2.50/can
Soda + Lemonade + Tea + Sparkling Water	
Bottled Water	\$2/bottle
Milk	\$2 each

Snacks

Kashi Granola Bars	\$3 each
Kind Nut Bars	\$6 each
Planters Trail Mix	\$4 each
SmartFood White Cheddar Popcorn	\$3 each
Pretzels	\$2 each
Block & Barrel Chips	\$2 each

A La Carte

Sweet Breads (<i>24 slices per loaf</i>)	\$25/loaf
Banana / Lemon Poppyseed / Sweet Cinnamon / Blueberry Lemon / Chocolate Banana / Triple Berry	
Assorted Muffins	\$25/dozen
Assorted Danishes	\$20/dozen
Assorted Scones	\$23/dozen
Assorted Bagels + Cream Cheese	\$30/dozen
Iced Donuts	\$28/dozen
Assorted Gourmet Dessert Bars	\$35/dozen
Fresh Baked Cookies	\$18/dozen
Housemade Iced Brownies	\$25/dozen
Whole Fresh Fruit	\$2/piece
Bananas / Apples / Oranges	
Chobani Greek Yogurt (<i>4 oz. container</i>)	\$3 each
Housemade Yogurt Parfait	\$5 each
Vanilla Greek Yogurt + Berry Compote + Granola	
Fresh Cubed Fruit	\$20/pound
Assorted Sliced Cheese + Crackers	\$20/pound
Assorted Cubed Cheese + Crackers	\$20/pound
Sliced Cheese + Sausage + Crackers	\$25/pound
Fresh Vegetable Crudite + Ranch Dip	\$18/pound
Rosemary Roasted Nuts	\$32/pound
Gardetto Snack Mix	\$16/pound
Fresh Salsa + Tri Color Tortilla Chips	\$15/pound
Housemade Hummus	\$29/pound
Pita Chips + Fresh Vegetables	

Breakfast



Breakfast Buffets

Breakfast Buffet

\$24/person

(15 person minimum)

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

Add: Biscuits + Sausage Gravy \$5

Continental Breakfast

\$12/person

Assorted Bakery + Gourmet Coffee + Hot Tea + Assorted Juice

Executive Continental Breakfast

\$13/person

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

Breakfast Board

\$140/order

(serves 10 people)

Fresh Fruit + Bagels + Crepes + Mini Waffles + Mini Pancakes + Mini Scones + Gouda Cheese + Vanilla Yogurt + Honey Oat Granola + Whipped Cream Cheese + Fruit Jam + Nutella + Gourmet Coffee + Hot Tea + Assorted Juice

Banana Bread French Toast

\$15

Bacon or Sausage + Butter + Syrup

SNC Benny Scramble

\$20

Canadian Bacon Hash + Ricotta Scrambled Eggs + Hollandaise + Chives

Oatmeal Bowl

\$10

Dried Fruit + Brown Sugar + Rice Milk

Basil Fontina Frittata

\$15

Eggs + Basil + Fontina Cheese + GF Alfredo Sauce + Roasted Red Potatoes

Bacon Cheddar Breakfast Bake

\$15

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

Design Your Own Quiche

\$15

Eggs + Roasted Red Potatoes

CHOOSE ONE FROM EACH CATEGORY:

VEGETABLE

Spinach
Broccoli
Bell Pepper Blend

MEAT

Bacon
Ham
Sausage

CHEESE

Cheddar
Swiss
Provolone

Plated Breakfast

Served with fresh fruit, gourmet coffee, hot tea and orange juice.

Classic Breakfast

\$15

Scrambled Eggs + Bacon or Sausage + Roasted Red Potatoes

Irish Leek & Bacon Quiche

\$15

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

Three Cheese Omelet

\$15

Eggs + Cheddar + Parmesan + Mozzarella + Roasted Red Potatoes

Add: Ham / Bacon / Mushrooms \$1.50 each

Lunch Buffets

Served with iced tea, lemonade or gourmet coffee.



Build Your Own Sandwich Buffet

(10 person minimum)

Assorted Rolls + Turkey + Ham + Hard Salami + Provolone + Cheddar
+ Two Composed Salads + Chips + Pickle Spears + Hoagie Dressing
+ Assorted Cookies

Add: Soup du Jour \$2.50

\$18/person



Create Your Own Sandwich Board

(10 person minimum)

Chips + Relish Tray + Condiments
+ Assorted Cookies

SELECT THREE CHILLED SANDWICHES:

- Turkey Bacon
- Ham & Swiss
- SNC Club
- New Yorker Beef Wrap
- Chicken Shawarma Salad Sandwich
- Chicken Caesar Wrap
- Caprese
- Grilled & Chilled Zucchini
- Tandoori Chickpea Salad Sandwich

Build Your Own Salad Bar

(10 person minimum)

Assorted Mixed Greens + Tomatoes + Carrots + Cucumbers + Mushrooms
+ Garbanzo Beans + Shredded Cheese + Turkey + Ham + Sunflower Seeds
+ Croutons + Breadsticks + Ranch + Vinaigrette

Add: Soup du Jour \$2.50

\$13/person

Buffet Luncheon

(20 person minimum)

Chef's Choice: Soup + Garden Salad + Assorted Rolls + Desserts

\$25/person

CHOOSE ONE

- Caprese Chicken
- Chicken Toscano
- Crusted Chicken Romano
- Pork Egg Roll Stir Fry
- Garlic & Herb Roasted Pork Loin
- Costa Rican Haddock
- Tilapia with Pesto & Parmesan
- Asian Beef & Pea Pods

CHOOSE ONE

- Baked Four Cheese Ziti
- Chana Masala
- Smoked Gouda Mac & Cheese Primavera
- Manicotti Florentine
- BBQ Style Tofu Cutlet

CHOOSE ONE

- Roasted Red Potatoes
- Basmati Rice Pilaf
- Penne with Creamy Pesto
- Garlic & Olive Oil Mashed Potatoes
- Cilantro Lime Rice

CHOOSE ONE

- Herbes de Provence Roasted Carrots Vegetables
- Zucchini Blend Vegetables
- Roasted Balsamic Vegetables
- California Blend Vegetables
- Roasted Chipotle Vegetables

Wellness By Design

(20 person minimum)

Aztec

\$16/person

Achiote Chicken Thigh + Seasoned Black Beans + Cilantro Lime Rice
+ Roasted Corn & Peppers + Guacamole + Pico de Gallo + Monterey Jack Cheese + Romaine + Tortillas

Sub: Flank Steak for Chicken \$6

Buddha

\$15/person

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

Harvest Rice

\$18/person

Turkey Breast Strips + Wild Rice Blend + Seasoned Cremini Mushrooms + Sauteed Vegetable Blend + Dried Apricots + Dried Cranberries + Toasted Pepitas + Bleu Cheese

Sauces: Orange Marmalade + Balsamic Glaze

Mediterranean Quinoa

\$15/person

Chicken Breast Strips + White Quinoa + Balsamic Artichoke Hearts & Grape Tomatoes + Sauteed Vegetable Blend + Seasoned Cannellini Beans + Tomato + Cucumber + Feta

Sauces: Mediterranean + Turmeric Tahini

Plated Lunch

*Served with iced tea,
lemonade or gourmet coffee.*



Sandwiches

Served with sweet & sour marinated vegetables or housemade chips with french onion dip & pickle spear.

Cold

Turkey Bacon	\$15
Turkey + Bacon + Pepper Jack Cheese + Cranberry Mayonnaise + Ciabatta	
Ham & Swiss	\$15
Ham + Wisconsin Baby Swiss + Lettuce + Tomato + Bistro Sauce + Ciabatta	
SNC Club	\$15
Ham + Turkey + Bacon + Provolone + Lettuce + Tomato + Roasted Garlic Mayonnaise + Ciabatta	
Chicken Caesar Wrap	\$15
Chicken + Romaine + Tomato + Carrot + Parmesan Cheese + Cream Cheese + Caesar Dressing + Tuscan Garlic Tortilla	
New Yorker Beef Wrap	\$16
Roast Beef + Bacon + Lettuce + Tomato + Three Cheese Blend + Honey Dijon Mayo + Tuscan Garlic Tortilla	
Chicken Shawarma Salad Sandwich	\$13
Chicken Thigh + Feta + Tomato + Red Onion + Cucumber + Tzatziki + Hoagie Roll	
Caprese	\$15
Fresh Mozzarella + Tomato Two Ways + Spinach + Basil + Pesto + Roasted Red Pepper + Balsamic Glaze + Tomato & Herb Focaccia	
Grilled & Chilled Zucchini	\$15
Grilled Zucchini + Housemade Smokey French Dressing + Golden Raisins + Feta + Tomato & Herb Focaccia	
Tandoori Chickpea Salad Sandwich	\$13
Chickpea + Celery + Green Onion + Red Onion + Cilantro + Pepita + Golden Raisins + Tandoori Seasoned Greek Yogurt Dressing + Croissant	

Hot

SNC Brie LT	\$13
Brie + Bacon + Tomato + Spring Mix + Herb Mayonnaise + Ciabatta	
Roast Beef & Cheddar	\$15
Roast Beef + Cheddar + Caramelized Onions + Horseradish Spread + Ciabatta	
Cuban	\$15
Pulled Pork + Ham + Pickle + Swiss + Dijonnaise + French Bread	
Chicken Asiago Melt	\$15
Chicken Breast + Provolone + Asiago + Spinach + Tomato + Pesto Spread + Tomato & Herb Focaccia	
Reuben	\$15
Corned Beef + Swiss + Sauerkraut + Thousand Island + Marble Rye	
Tuscan Grilled Cheese	\$14
Balsamic Asparagus + Fresh Basil + Roasted Red Bell Pepper + Provolone Cheese + Garlic Cheese Spread + Sourdough Bread	

Plated Lunch

*Served with iced tea,
lemonade or gourmet coffee.*



Salads

Served with fresh baked rolls.

Add: Grilled Chicken Breast \$3 / Grilled Salmon \$10

SNC Caesar Salad **\$10**

Romaine Lettuce + House Croutons + Parmesan + Crispy Chickpeas + Radish + Red Onion + Tomatoes + Caesar Dressing

Rustic Salad **\$14**

Kale + Romaine + Spring Mix + Roasted Brussels Sprouts + Roasted Sweet Potato + Dried Cranberries + Toasted Almonds + Maple Dijon Dressing

Greek Quinoa Tabbouleh Salad **\$12**

Romaine + Quinoa + Mint + Cherry Tomatoes + Cucumber + Kalamata Olives + Feta + Red Wine Vinaigrette

Greens & Grains Salad **\$12**

Kale + Romaine + GF Grains + Toasted Pepitas + Dried Cranberries + Tomato + Cucumber + Red Onion + Champagne Vinaigrette

Casablanca Salad **\$14**

Mixed Greens + Avocado + Cucumber + Tomato + Dried Figs + Garbanzo Beans + Goat Cheese + Toasted Cumin Lime Vinaigrette

Lunch Entrees

Served with fresh baked rolls.

Add: cup of soup du jour or house salad with ranch or vinaigrette \$2.50

Dijon Grilled Chicken **\$15**

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

Chicken Toscano **\$15**

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

Artichoke Parmesan Baked Haddock **\$20**

Haddock + Artichoke Parmesan Crust + Chef's Choice Starch + Chef's Choice Vegetable

Baked Cod with Orange Beurre Blanc **\$20**

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

Vegetable Stir Fry **\$15**

Fresh Seasonal Vegetables + White Quinoa + Sweet Red Chili Sauce

Hors d'Oeuvres



Culinary Displays

Each order serves approximately 25 people.

Breads & Spreads

\$75

Charred Carrot & Miso Spread + Sun-Dried Tomato Goat Cheese Spread + Pesto Spread + Grilled Pita Bread + Sliced French Baguette + Rice Crackers

Grilled & Chilled Marinated Vegetables

\$75

Asparagus + Portobello Mushrooms + Red Bell Pepper + Red Onion + Carrot + Sweet & Sour Marinade

Greek Mezze Board

\$75

Pesto Marinated Artichoke Hearts + Feta Cubes + Kalamata Olives + Roasted Garlic Hummus + Tzatziki + Cucumber + Roasted Red Pepper + Grilled Pita Bread

Italian Antipasto Board

\$95

Marinated Olives + Asiago + Fresh Mozzarella + Salami + Pepperoni + Dried Figs + Tri Color Cheese Tortellini + French Baguette + Herb Oil

Charcuterie & Cheese Display

\$95

Capicola + Genoa Salami + Asiago + Mild Cheddar + Marinated Olives + Grapes + Dried Apricots + Rosemary Roasted Nuts + Flatbread Crackers + Baguette

Cubed Cheese & Fruit Display

\$60

Swiss + Cheddar + Colby-Jack + Fresh Fruit + Crackers

Fresh Fruit Display

\$75

Pineapple + Melon + Strawberries + Grapes

Assorted Sliced Wisconsin Cheese Board

\$55

Cheddar + Swiss + Colby-Jack + Crackers

Wisconsin Cheese & Sausage Board

\$65

Cheddar + Swiss + Colby-Jack + Summer Sausage + Crackers

Crudite Board

\$45

Fresh Vegetables + Ranch Dip

Enhancements

Gravlax Board

\$295

(serves 50 people)

Smoked Salmon + Lemon Dill Cream Cheese + Red Onion + Capers + Radish + Cucumber + Crostini

Chef Carving

(50 person minimum. Chef carved meat for 1 hour, self service for the remainder of the event.)

Rolls + Dijon Mustard + Horseradish Sour Cream Sauce

SELECT ONE:

Turkey / Pork Loin / Ham

\$8/person

Tri-tip

\$15/person

Hors d'Oeuvres



Cold

Each order contains 25 pieces.

Pico de Gallo in Cucumber Cups	\$30	Shrimp Wonton Crisps	\$40
Antipasto Kabobs	\$40	Sweet Thai Chili Sauce + Asian Slaw + Sesame Seed	
Deviled Potatoes	\$35	Fresh Tomato & Mozzarella Crostinis	\$30
Roasted Brussels Sprout Skewers	\$35	Roast Beef & Avocado Pinwheels	\$35
Brussels Sprout + Apple + Brie + Balsamic Reduction		Chilled Jumbo Shrimp	\$75
Smoked Salmon Flatbread Bites	\$65	Cocktail Sauce + Lemon Wedge	
Lemon Cream Cheese + Capers + Dill		Roast Beef Tenderloin Crostinis	\$65
Mediterranean Phyllo Cups	\$35	Mediterranean Tapenade	
Hummus + Cucumber + Roasted Red Pepper + Feta + Parsley			

Hot

Each order contains 25 pieces.

Bacon, Bleu Cheese Phyllo Cups	\$35	Bacon Wrapped Crab Cakes	\$35
Thai Chicken Skewers	\$40	Potato & Caramelized Onion Tartlets	\$40
Sweet Red Chili Sauce		Stuffed Mushroom Caps	\$40
Vegetarian Egg Rolls	\$45	Seafood, Sausage or Montrachet & Spinach	
Big Island Sauce		Chicken Cordon Bleu Pinwheels	\$40
Jerk Pork Kabobs	\$45	Swiss Cheese Sauce	
Bacon Wrapped Water Chestnuts	\$25	Baked Tomato, Basil & Olive Tartlets	\$35
Bacon Risotto Cakes	\$35	Phyllo Wrapped Asparagus	\$75
Lemon Thyme Beurre Blanc		Asiago + Fontina	
Vegetarian Dumplings	\$35	Curried Chicken Skewers	\$50
Ponzu Sauce		Asian Chicken Satay	\$50
Meatballs	\$35	Korean Beef BulGoGi Skewers	\$55
Swedish / BBQ / Madeira / BulGoGi		Andouille & Scallop Skewers	\$65
Reuben Puffs	\$30	Creole Mustard Sauce	
Horseradish Parmesan Sauce		Crab Rangoons	\$35
Wisconsin Cheese Fritters	\$30	Sweet Red Chili Sauce	
Ancho Sauce			

Dinner Buffets

*Served with gourmet coffee
& hot tea.*

(20 person minimum)



Gourmet BBQ

\$25/person

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

Sub: Brisket Style Tri Tip for Pork \$11

Tailgater

\$22/person

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

CHOOSE TWO

- Hamburgers
- Hot Dogs
- Bratwurst
- Chicken Breast

CHOOSE TWO

- Red Jacket Sour Cream Potato Salad
- Pasta Italiano
- SNC Coleslaw
- Garden Salad Bowl with Ranch & Vinaigrette
- Hearty Baked Beans

Sicilian Experience

\$25/person

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

Culinary Classic Dinner

\$30/person

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

CHOOSE ONE

- Chicken Valentino
- Herb Marinated Chicken Breast with Sweet Tomato Chutney
- Parmesan Crusted Bruschetta Chicken

CHOOSE ONE

- Potato & Asiago Crusted Tilapia
- Baked Cod with an Orange Beurre Blanc
- Artichoke Parmesan Baked Haddock

CHOOSE ONE

- California Blend Vegetables
- Roasted Balsamic Vegetables
- Fresh Zucchini Blend Vegetables

CHOOSE ONE

- Rice Pilaf
- Parsley Buttered Red Potatoes
- Garlic & Olive Oil Mashed Potatoes

Sub: Braised Beef Short Ribs for Chicken or Fish \$10/Person

South of the Border

\$22/person

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

Plated Dinners

Served with fresh baked rolls, gourmet coffee & hot tea.



Multiple entree selections include the same sides and a \$2 upcharge.

SALAD

- House Salad with House Ranch & Vinaigrette
- Spinach Salad with Orange Poppyseed Vinaigrette
- Greek Salad with Lemon Vinaigrette

STARCH

- Roasted Fingerlings with Olive Oil & Sea Salt
- Parsley Butter Red Potatoes
- Rice Pilaf
- Garlic & Olive Oil Mashed Potatoes
- Lemon Herb Risotto Cakes

VEGETABLE

- Vegetable Blend of Red Pepper, Asparagus, Zucchini & Carrot
- Steamed Fresh Green Bean Blend Tossed in Herb Oil
- Garlic Herb Brussels Sprouts
- Zucchini Blend

Pork

Chili Lime Pork Tenderloin

Bourbon Cherry Sauce

\$28

Sweet Tea Brined Pork Tenderloin

Bacon Jam

\$25

House Cut Pork Chop

Brown Sugar Brined Chop + Pearl Onion Ale Demi Glace

\$25

Seafood

Swordfish

Cilantro Lemon Cream Sauce

\$33

Coriander Salmon

Coriander Crust + Ginger Roasted Tomatoes

\$37

Potato & Asiago Crusted Tilapia

Italian Marinated + Parsley

\$27

Beef

All beef entrees are prepared medium.

Roasted Sliced Beef Tenderloin

Madeira Sauce

\$47

Coffee & Cocoa Rubbed Beef Tenderloin

Cocoa & Coffee Crust + Cherry Demi Glace

\$47

Rotolo London Broil

Spinach + Roasted Red Pepper + Fresh Herbs + Balsamic Reduction

\$33

Braised Beef Short Rib

Red Wine Braising Sauce

\$37

Plated Dinners

*Served with fresh baked rolls,
gourmet coffee & hot tea.*



Chicken

Herb Marinated Chicken \$26
French Cut Chicken Breast + Herbs de Provence & Dijon Mustard Marinade
+ Sweet Tomato Chutney

Pollo Norberto \$26
Chicken Breast + Sun-Dried Tomato & Goat Cheese Filling + Pesto Cream
Sauce + Basil + Pine Nuts

Chicken Roulade \$26
Asparagus Stuffed + Brandy Cream Sauce

Autumn Chicken \$26
French Cut Chicken Breast + Apple Cider Cinnamon Sauce
+ Apricot & Cherry Chutney

Chicken Valentino \$26
Ham & Gouda Cheese Filling + Roasted Red Pepper Cream Sauce

Coq Au Vin \$26
French Cut Chicken Breast + Red Wine Braising Sauce
+ Mushrooms + Pearl Onions + Bacon

Bruschetta Chicken Milanese \$26
Italian Marinated + Parmesan & Panko Crust + Tomato Bruschetta
+ Shaved Italian Cheeses

Mediterranean Chicken \$26
Mozzarella, Parmesan, Sun-Dried Tomatoes, Spinach & Pine Nut Filling
+ Lemon Cream Sauce

Vegetarian

Caprese Tofu & Grain Bowl \$20
Herbed Tofu + Grain Blend + Bruschetta + Fresh Mozzarella + Balsamic
Glaze + Basil

Three Cheese Lasagna Roll \$20
Marinara + Alfredo + Parsley + Selected Vegetable

BBQ Tofu, Greens & Beans Bowl \$20
BBQ Seasoned Tofu + Braised Cabbage + Greens + Succotash

Mushroom Ravioli with Flame Roasted Vegetables \$25
Mushroom Filled Ravioli + Vodka Cream Sauce + Leeks + Dried Cherries
+ Flame Roasted Vegetables

Chickpea Patty & Buckwheat Pilaf Bowl \$19
Falafel + Balsamic Roasted Vegetables + Buckwheat + Spring Mix Greens

Artichoke Penne \$23
Red Lentil Penne + Artichoke Hearts + Grape Tomatoes + Bell Peppers
+ Olive Oil & White Wine Sauce + Crispy Capers

White & Black Bean Bowl \$19
Italian Seasoned White Beans + Cumin Black Beans + Brown Rice
+ Cabbage & Carrot Slaw + Avocado + Hummus

Cuban Picadillo Bowl \$19
White Quinoa + Cuban Black Beans + Picadillo + Kale, Tomato & Cucumber
Salad + Mojo Vinaigrette + Cilantro

Vegetable Stir Fry \$19
Fresh Vegetables + Sweet Thai Chili Sauce + Quinoa + Sesame Seeds

Desserts & Late Night Snacks



Salted Caramel Tart

Hazelnut Brittle + Fresh Cream

\$8

Carrot Cake Bundtlet

Cream Cheese Frosting

\$5

Lemon Butter Tart

Lingonberry Sauce

\$8

Raspberry Panna Cotta

White Chocolate Sauce

\$7

Spanish Almond Cake

Mango Curd + Strawberry Coulis

\$5

Chef's Choice Sorbet

Fresh Berries + Gluten Free/Vegan Sugar Cookie Crumble

\$7

Strawberry Tiramisu Verrine

Marinated Strawberries

\$5

Chocolate Pots de Creme

Coffee Liqueur Infused

\$7

Lemon Layered Raspberry Cakelette

Raspberry Melba Sauce

\$7

Mocha Glazed Chocolate Cake

Tri Berry Sauce

\$7

Apple Gateau

Buttered Rum Sauce + Whipped Cream

\$5

Chocolate Mascarpone Cake

Cherry Sauce + Espresso Bean Dust

\$7

New York Cheesecake

Tri Berry Sauce

\$8

Dessert Reception

Each order contains 25 pieces.

Mini Eclairs

\$35

Cake Truffles

\$40

Chocolate / Vanilla / Cherry

Chocolate Dipped Strawberries

\$40

Almond Cherry Tarts

\$40

Baklava Bites

\$40

Cannoli Cups

\$40

Assorted Mini Gourmet Dessert Bars

\$35

Mini Death by Chocolate Bars

\$20

Assorted Miniature Cheesecakes

\$75

Late Night Snacks

Only served after 8 p.m.

Nacho Bar

\$7/person

Tri Color Tortilla Chips + Queso Blanco + Mexican Spiced Ground Beef + Sour Cream + Salsa + Jalapeno Slices

Mac & Cheese Bar

\$8/person

Diced Ham + Chicken + Crumbled Bacon + Scallions + Broccoli + Bleu Cheese + Hot Sauce

Soft Pretzel Bites

\$7/person

Queso Blanco Sauce

Cocktails & Beverages

Hoster Bar Prices



*A \$100 setup fee will be charged for full bar service.
A \$50 setup fee will be charged for beer, wine & soda bar service.*

Rail Brand Liquors

Single	\$6
Double	\$7

Call Brand Liquors

Single	\$7
Double	\$8

Top Shelf Liquors

Single	\$8
Double	\$9

House Wine

\$25/Bottle or \$6/Glass

Cabernet + Merlot + Chardonnay + Pinot Grigio + Moscato

Premium Wine

\$35/Bottle or \$8/Glass

Cabernet + Chardonnay

Assorted Soda + Fruit Juice

\$3/Glass

Sparkling Wine

\$30/Bottle

Bottled/Canned Domestic Beer

Bud Light + Miller Lite	\$4
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Bottled/Canned Premium Beer

1898 Blonde + Yard Games IPA + Capital Amber + Spotted Cow	\$6
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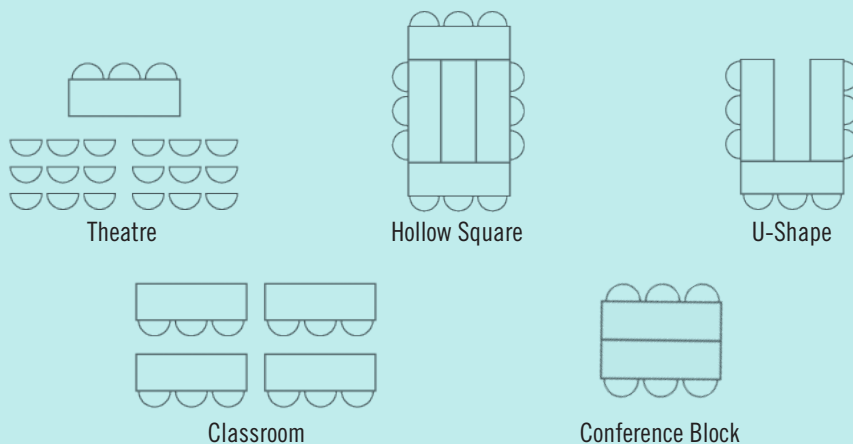
Keg beer available upon request.



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	--	--	--	--	176
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



Reservations & Event Services

St. Norbert College • 100 Grant Street • De Pere, WI 54115-2099
 920-403-4000 • events@snc.edu • www.snc.edu/conference



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