



*Outing Menu*

*University of Wisconsin  
Division of Intercollegiate Athletics*

*For information and ordering please contact:*

*Robert Williams  
Food and Beverage Manager  
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*All prices are subject to change.  
An 18% service charge, state and local taxes will be added to all orders.*

*An attendance guarantee is required a **minimum of 14 Business days** prior to event.*

*If the items listed do not fit your needs, please feel free to contact us. Our Food and Beverage Manager along with our Executive Chef will be glad to customize a menu for your event.*



## ***Breakfast***

*All Prices Below Are Based Per Person*

### **Deluxe Continental**

**\$15.00 per person**

Fresh Muffins, Danishes, Fresh Cut Seasonal Fruit,  
Bagels and Cream Cheese, with Chilled Juice and Gourmet Coffee.

### **Continental**

**\$7.50 per person**

Fresh Muffins and Danishes with Chilled Juice and Gourmet Coffee

## ***Outing Options***

*All prices below are based per person*

***Non-Alcoholic Beverage Ticket*** **\$2.50**  
Includes all non-alcoholic beverages

***Alcoholic Beverage Ticket*** **\$5.00**  
Includes all Beverages

***On the go Boxed Lunch*** **\$10.00**  
Includes a Ham, Turkey, or Roast Beef Sandwich on a fresh soft roll. As well as a bag of chips, an apple, a fresh cookie, and a fountain beverage.

***On the go Hot Lunch*** **\$12.00**  
Includes any sandwich from our boxed lunch, or A Johnsonville Bratwurst or All Beef Hot Dog. Also, a bag of chips, apple, fresh cookie, and a fountain beverage.



## ***Package 1: Hors D'Oeuvre Buffet***

***\$12.00 per person***

***Please choose 3 of the following:***

### ***Homemade Spirit Chips and Salsa***

Show off your school spirit with these delicious Homemade Red and White Tortilla Chips and Homemade Salsa.

### ***Snack Pack***

Baskets of Chex Mix, Pretzels, Honey Roasted Peanuts, Potato Chips and Vidalia Onion Dip.

### ***Vegetable Crudités***

An Assortment of Baby Carrots, Celery, Broccoli, Cauliflower, Cucumbers, Cherry Tomatoes and Large Green and Black Olives served with Dill Dip.

### ***Wisconsin Cheese and Sausage Platter***

Swiss, Cheddar, Provolone, Pepper Jack, and Johnsonville Sausage served with an assortment of Crackers.

### ***Vegetable Pinwheels***

Assorted Fresh Vegetables rolled up inside a Garlic Herb Tortilla with French Herb Cream Cheese.

### ***Nacho Platter***

Seasoned Beef or Chicken, Fresh Tomato, Onion, Black Olives, Cheese Sauce and Jalapenos top our home-made Spirit Chips.

### ***Fried Ravioli***

Zesty cheese filled ravioli breaded and fried, served with Marinara sauce.

### ***Seasoned Wedge Fries***

Seasoned and Fried to perfection.

### ***Boneless Chicken Wings***

Lightly Breaded, Fried to a golden brown. served with BBQ, Honey Mustard, and Ranch Dipping Sauces.

### ***Buffalo Wings***

Spicy Wings served with a bottle of Tabasco® Hot Sauce, our Chef's Homemade Bleu Cheese Dressing and Celery Sticks.

### ***Cocktail Meatballs***

Served smothered with our favorite BBQ Sauce.



## ***Package 2: Wisconsin Tailgate Cookout***

***\$17.50 per person***

***Please choose 2 of the following:***

### ***Johnsonville Beer Brats***

Served with the traditional fixings: Ketchup, Mustard, Diced Onions, Kraut, Pickle Relish and Sausage Rolls.

### ***Hamburgers***

Juicy and Delicious, served with Wisconsin Sliced Cheese, Fresh Lettuce, sliced Tomato, Soft Rolls and Condiments.

### ***Grilled Chicken Breasts***

Grilled Breast of Chicken served with Fresh Lettuce, sliced Tomato, Soft Rolls and Condiments.

### ***Deli Buffet***

Create your own sandwich with Sliced Roast Beef, Smoked Ham, and Mesquite Smoked Turkey served with Wisconsin Sliced Cheese, Lettuce, Tomatoes, Pickles, Mustard, Mayonnaise and Soft Rolls.

### ***Sirloin Steak Sandwich***

Grilled to perfection with Chef's Seasoning. (*Please add \$3.00 per person for this selection.*)

**All Wisconsin Tailgate Cookouts include 3 of the following sides as well as chips and dip.**

### ***Seasoned Wedge Fries***

Seasoned and Fried to perfection.

### ***Fried Ravioli***

Zesty cheese filled ravioli breaded and fried, served with Marinara sauce.

### ***Tossed Lettuce Salad***

Spring Lettuce Mix garnished with Cucumbers, Cherry Tomatoes, and Red Onion served with Assorted Dressings.

### ***Caesar Salad***

Crisp Romaine Lettuce, Shredded Parmesan Cheese, Croutons and Traditional Caesar Dressing topped with Whole Kalamata Olives.

### ***Italian Salad***

Romaine Lettuce tossed with Red Peppers, Provolone Cheese, Red Onion, and Genoa Salami. Served with Sun Dried Tomato Dressing.

### ***Homemade Potato Salad***

Red Potato and Eggs combine with Mustard Mayonnaise dressing to create the perfect side dish.

### ***Cheese Tortellini Pasta Salad***

Tortellini shells stuffed with Ricotta and aged Romano cheese, with red peppers, olives, onions and carrots in a light Italian dressing.

### ***Home Made Baked Beans***

Delicious Baked Beans with Bacon, Onions and Brown Sugar

**Wisconsin Tailgate Cookouts also include your choice of dessert. (See Dessert Menu)**



## ***Package 3: Dinner Buffet Cookout***

***\$25.00 per person***

***Please choose 1 of the following:***

***University Ridge Sirloin Steak***

10oz. Center Cut Angus Top Sirloin Grilled with Chefs Seasoning.

***Rotisserie style chicken Quarters***

Marinated with your Choice of Lemon Pepper, Barbecue, Mesquite, or Garlic Herb Seasoning.

***Grilled Salmon Filet***

Fresh Salmon Filet Served Grilled on a bed of Julienne Vegetables with Lemon Dill Sauce.

***Pork Chop***

10oz Center Cut loin Chop served Grilled with Chefs Seasonings.

***Rib eye Steak***

12oz. Black Angus Steak Grilled to Perfection with Chefs Seasonings. *(Please add \$4.00 per person for this selection)*

**All Dinner Buffet Cookouts include 3 of the following Sides as well as fresh baked rolls and Butter.**

***Roasted Yukon Gold Potatoes with Garlic & Asiago Cheese***

***Seasoned Wedge Fries***

***Fried Ravioli***

Zesty cheese filled ravioli breaded and fried, served with Marinara sauce.

***Home Made Baked Beans with Bacon, Onions and Brown Sugar***

***Steamed Baby Carrots with Honey Glaze***

***Green Beans with Toasted Almonds***

***Tossed Lettuce Salad***

Spring Lettuce Mix garnished with Cucumbers, Cherry Tomatoes and Red Onion served with Assorted Dressings.

***Caesar Salad***

Crisp Romaine Lettuce, Shredded Parmesan Cheese, Croutons and Traditional Caesar Dressing topped with Whole Kalamata Olives.

***Italian Salad***

Romaine Lettuce tossed with Red Peppers, Provolone Cheese, Red Onion, and Genoa Salami. Served with Sun Dried Tomato Dressing.

***Homemade Potato Salad***

Red Potato and Eggs combine with Mustard Mayonnaise dressing to create the perfect side dish.

***Cheese Tortellini Pasta Salad***

Tortellini shells stuffed with Ricotta and aged Romano cheese, with red peppers, olives, onions and carrots in a light Italian dressing.

**Dinner Buffet Cookouts also include your choice of dessert. (See Dessert Menu)**



## *Desserts*

***Cookies (choose 2)***

*Chocolate Chip*

*Snicker Doodle*

*Chocolate Turtle*

***OR***

***Dessert Bars (choose 1)***

*Triple Chocolate Brownies & Toffee Crunch Blondie Bar Platter*

***Cheesecake Assortment***

*New York Vanilla, Raspberry Swirl, Silk Tuxedo, & Chocolate Chip Cheesecakes*



# *Beverage Service*

*All Prices Are Based Per Person Unless Otherwise Noted*

## ***Full Service Host Bar***

**\$20.00**

A selection of Premium Liquors and Mixers, Select Wines, an array of Domestic, Local, and Import Beers; Unlimited Soda; and Juice. Coffee Service is available upon request.

## ***Wine, Beer, and Soda Bar***

**\$17.00**

An array of Domestic; Local, and Import Beers, Select Wines, Unlimited Soda, and Juice. Coffee service available upon request.

## ***Soda and Coffee Service***

**\$10.00**

An assortment of Soda, Juice, and our Gourmet Coffee.

## ***Full Service Cash Bar***

**\$100.00 Set up fee**

Premium Liquors, Select Wines, an array of Domestic, Local and Import Beers, Unlimited Soda and Juice. Coffee service available upon request

<b>Mixed Drinks</b>	<b>\$5.00</b>
<b>Tap Beers (16 oz.)</b>	<b>\$5.00</b>
<b>Craft/Imported Beers (12 oz.)</b>	<b>\$5.00</b>
<b>Domestic Beer (16 oz.)</b>	<b>\$5.00</b>
<b>Wine</b>	<b>\$5.00</b>
<b>Soda, Bottled Water, Juice</b>	<b>\$2.50</b>

## ***Full Service Tab Bar***

**\$100.00 Set up fee**

Premium Liquors, Select Wines, an array of Domestic, Local, and Import Beers, Unlimited Soda; and Juice. Coffee service available upon request.

**\*The bar at University Ridge will close one hour after dark. If you would like to keep the bar open later, there is a \$100 per hour fee. Please make arrangements with the Food and Beverage Manager Two weeks prior to your event if this service is required.**

**\*To ensure the safety of our guests, we reserve the right to refuse service to anyone at any time. We urge you to be a team player and drink responsibly.**