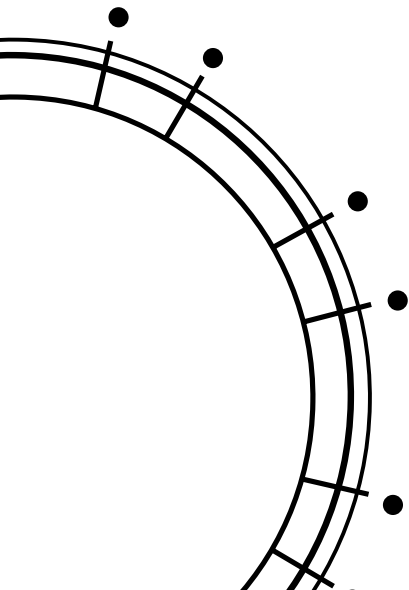




On Point Catering  
Dining and Summer Conferences  
**University of Wisconsin-Stevens Point**

# DIPS

n. a thick sauce in which pieces of food are dunked before eating



starting at  
**\$24/serving**  
serves 12 persons



Buffalo Chicken

**Served with Pita Chips**

\$24/serving

Queso

**Served with Tortilla Chips**

\$24/serving

Spinach Artichoke

**Served with Pita Chips**

\$24/serving

Bacon Cheddar Ranch

**Served with Homemade Chips (GF)**

\$24/serving

French Onion

**Served with Homemade Chips (GF)**

\$24/serving

Guacamole

**Served with Tortilla Chips**

\$24/serving

Hummus

**Choice of Garlic or Roasted Red Pepper**

**Served with Pita Chips**

\$24/serving

Salsa

**Served with Tortilla Chips**

\$24/serving

Charcuterie Board *\$36/serving*  
**An Assortment of Meat, Cheese, Olives, Fruits, Nuts & Crackers**

Cheese & Sausage Tray *\$25/serving*  
**Summer Sausage with Locally Sourced Cheeses**

Vegetable Tray *\$24/serving*  
**Broccoli, Carrots, Cucumbers, Celery, Cauliflower  
Served with Dill Dip**

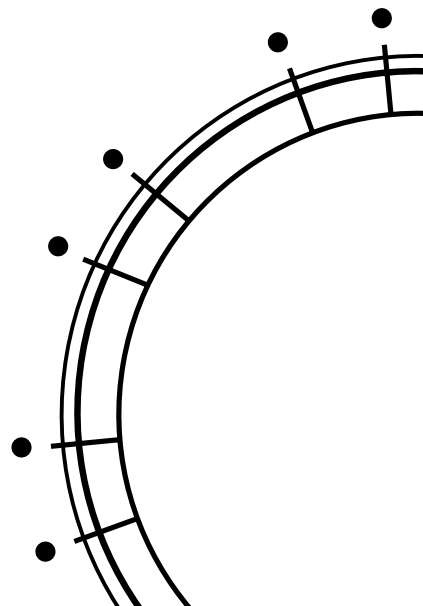
Fresh Fruit Tray *\$30/serving*  
**Served with Poppyseed Yogurt Dip**



# DISPLAYS

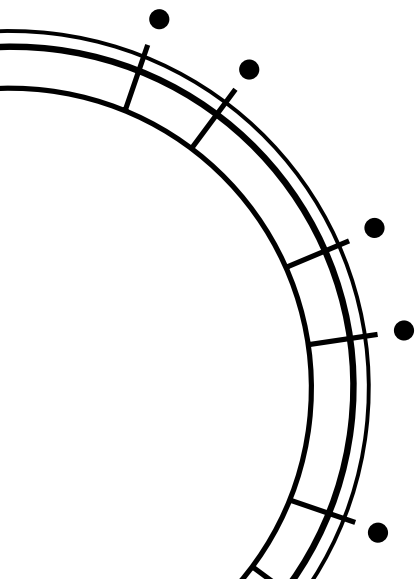
*v. make a prominent exhibition of cuisine in a place where it can be easily seen*

starting at  
**\$24/serving**  
serves 12 persons



# CROSTINI

n. small pieces of toasted or fried bread served with a topping as an appetizer or canapé



starting at  
\$18/dozen



## Caprese

**Fresh Mozzarella, Basil, Tomatoes, Balsamic Glaze**

\$18/dozen

## Chili Shrimp

**Ancho Chili Dusted Shrimp, Arugula, Avocado**

\$18/dozen

## Italian

**Fresh Mozzarella, Parmesan Cheese, Pepperoni, Red Sauce**

\$18/dozen

## Mediterranean

**Garlic Hummus, Cucumber, Feta, Olives**

\$18/dozen

## Roasted Grape & Goat Cheese

**Goat Cheese, Roasted Grapes, Candied Pecans**

\$18/dozen

## Cold Smoked Salmon

**Lox, Lemon Dill Cream Cheese, Capers**

\$18/dozen

## Strawberry Basil

**Strawberries, Basil, Goat Cheese**

\$18/dozen

## Tenderloin

**Tenderloin, Blue Cheese, Horseradish Cream, Arugula**

\$18/dozen

## Tuna

**Poke Tuna, Cucumber, Onion, Soy Sauce, Sesame Oil**

\$18/dozen

Candied Bacon

**Thick Sliced Bacon with Bourbon Brown Sugar Glaze**

\$18/dozen

Caprese Skewer

**Fresh Mozzarella, Basil, Tomatoes topped with Balsamic Glaze**

\$18/dozen

Ham & Pickle Roll-up

**Ham, Pickles and Cream Cheese**

\$10/dozen

Shrimp Cocktail

**Jumbo Shrimp served cold with Cocktail Sauce**

\$24/dozen

Bacon Wrapped Jalapeno Popper

**Jalapeno stuffed with Cream Cheese wrapped in Bacon**

\$18/dozen

Beef Meatballs

**Choice of BBQ, Sweet Chili or Swedish**

\$12/dozen

Chicken Wings

**Choice of Naked, BBQ, Buffalo, Garlic Parmesan, or Sweet Chili**

\$16/dozen

Crab Cakes

**Fresh Blue Crab served with Red Pepper Aioli**

\$34/dozen

Stuffed Mushrooms

**Italian Sausage stuffed in Mushroom Caps served with Bloody Mary Sauce**

\$14/dozen

Potato Skins

**Potato Skin topped with Bacon, Cheddar Cheese, Scallions and Cheese Sauce**

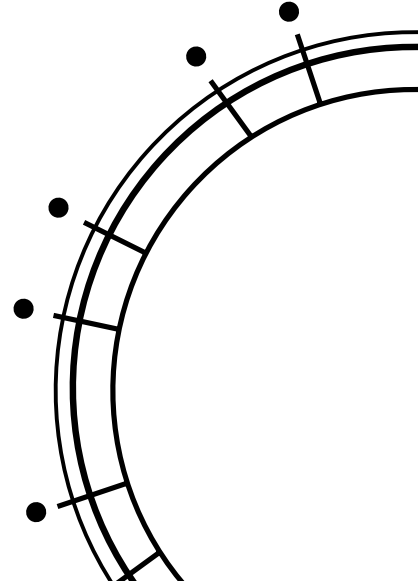
\$18/dozen



# HORS D'OEUVRES

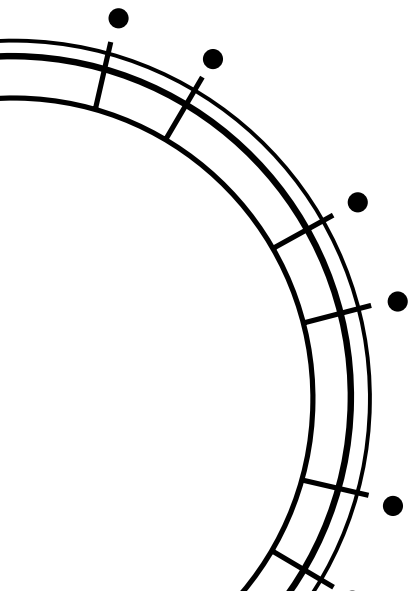
*n. a small savory dish, typically one served as an appetizer at the beginning of a meal*

starting at  
\$10/dozen



# B.Y.O. BREAKFAST

n. Build Your Own Breakfast Buffet - the first meal of the day



starting at  
**\$10/person**  
12 person minimum

*Specialty options are available upon request*



## Includes:

Coffee  
Tea  
Juice  
Water

*multiple choices  
available for an  
additional charge*

## Protein

Bacon

Ham

Sausage Link

Sausage Patty

Smoked Sausage

## Egg

Cheese Scrambler (V)

Ham & Cheese Scrambler

3 Meat Scrambler

Veggie Scrambler (V)

## Potato

American Fries

Breakfast Potatoes

Hash Browns

Hash Brown Patties

## Starch

French Toast

Pancakes

Blueberry Pancake

BUILD YOUR OWN



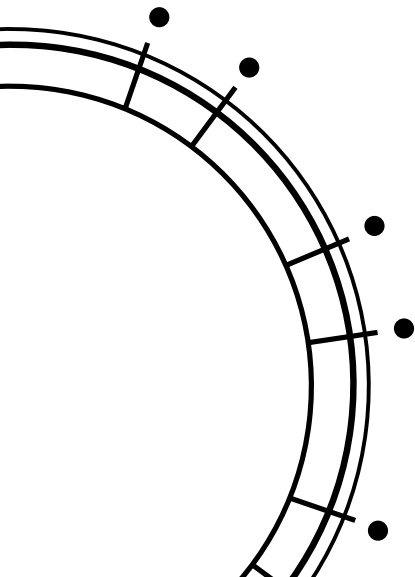
# LIGHT

n. Indulge Baked Goods - fresh baked goods from our Indulge Bakery

Baked Good choose 1  
**Danish**  
**Donut**  
**Muffin**  
**Turnover**

Includes:  
**Coffee**  
**Tea**

starting at  
\$6/person



# INDULGE

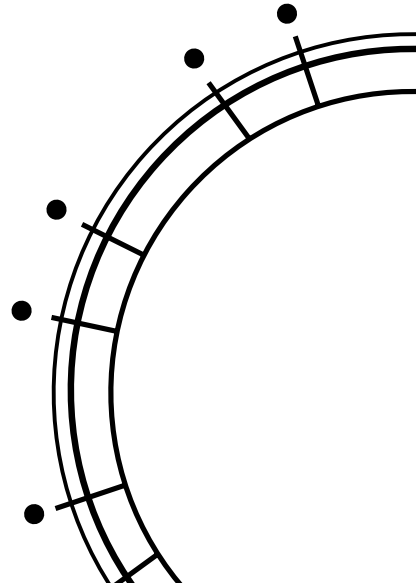
n. Indulge Baked Goods - fresh baked goods from our Indulge Bakery

Baked Good choose 1  
**Bagel Bites**  
**Baked Bread**  
**Cinnamon Rolls**

Baked Good choose 1  
**Danish**  
**Donut**  
**Muffin**  
**Turnover**

Includes:  
**Coffee**  
**Tea**

starting at  
\$8/person



# SUNRISE

n. Sunrise Sampler - a collection of breakfast items

Baked Goods choose 2

**Danish**  
**Donut**  
**Muffin**  
**Turnover**

Includes:

**Fresh Fruit Tray**  
**Yogurt with toppings**  
**Coffee**  
**Tea**  
**Juice**

starting at  
\$10/person



# TOASTED

n. Avocado Toast Breakfast - toast topped with sliced or mashed avocado

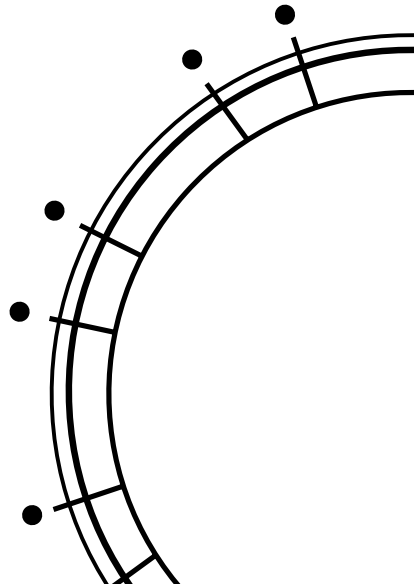
Avocado Toast choose 2

**BLT**  
**Candied Pecan**  
**Everything Bagel**  
**Lox**  
**Southwest**

Includes:

**Coffee**  
**Tea**  
**Juice**

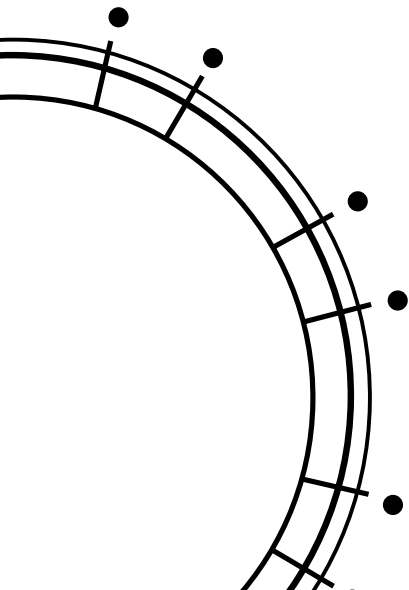
starting at  
\$10/person





# BOX LUNCH

n. a light meal put in a container, that you take with you to be eaten later



starting at  
**\$10/person**  
1 bread per order

*Specialty options are available upon request*



Includes:

**Fruit**

**Chips**

**Cookie**

**Canned Water**

**Soda (+\$2/person)**

*multiple choices  
available for an  
additional charge*

Bread choose 1

**Wrap**

**Homemade Bread**

Combo choose 1

**Turkey & Provolone**

**Ham & Swiss**

**Roast Beef & Cheddar**

**Garlic Hummus (VE)**

BUILD YOUR OWN

Includes:  
Condiments

*multiple choices  
available for an  
additional charge*

BUILD YOUR OWN

Protein choose 2

**Baby Back Ribs**

**BBQ Chicken**

**Pulled Pork**

**Smoked Brisket**

**Smoked Pork Loin**

**Smoked Turkey**

Sides choose 3

**Bourbon Baked Beans**

**Campfire Potatoes**

**Coleslaw**

**Roasted Corn**

**Fresh Fruit Salad**

**Italian Pasta Salad**

**Macaroni Pasta Salad**

**Potato Chips**

**Potato Salad**

Dessert choose 1

**Cookies**

**Bars**

**Pistachio Fluff**

**Snicker Salad**

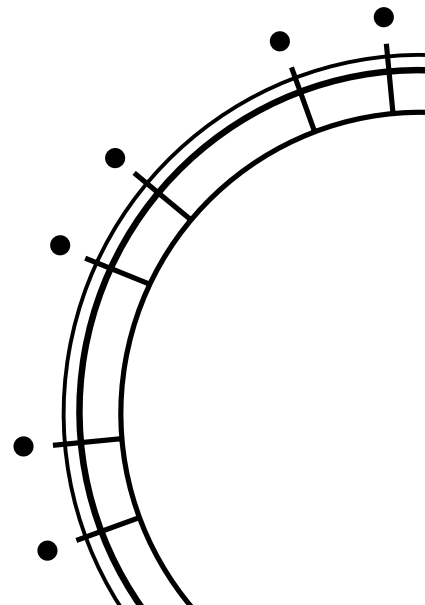


# BUFFET **BBQ**

v. various cooking methods which use live fire and smoke to cook the food

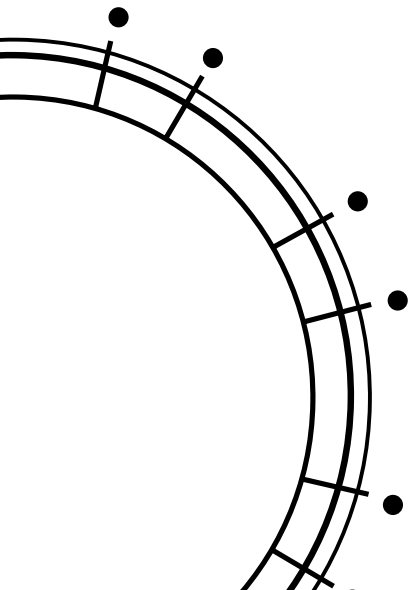
starting at  
**\$18/person**  
24 person minimum

Specialty options are available upon request



# BUFFET PASTA

n. type of food typically made from an unleavened dough of wheat flour mixed with water or eggs, and formed into sheets or other shapes, then cooked by boiling or baking



starting at  
**\$14/person**  
24 person minimum

*Specialty options are available upon request*



Includes:

**Water**  
**Coffee**  
**Salad**  
**Breadsticks**  
**Condiments**

*multiple choices  
available for an  
additional charge*

Pasta choose 1

**Cavatappi**  
**Penne**  
**Rotini**

Sauce choose 2

**Alfredo**  
**Marinara**  
**Meat Sauce**

Dessert choose 1

**Cookies**  
**Bars**  
**Pistachio Fluff**  
**Snickers Salad**

BUILD YOUR OWN

## Includes:

**Cheese**  
**Lettuce**  
**Onion**  
**Pickle**  
**Tomato**

*multiple choices  
available for an  
additional charge*

BUILD YOUR OWN

**Protein** choose 2

**Brat**

**Chicken Breast**

**Hamburger**

**Hot Dog**

**Sides** choose 3

**Bourbon Baked Beans**

**Coleslaw**

**Roasted Corn**

**Cut Fresh Fruit**

**Italian Pasta Salad**

**Macaroni Pasta Salad**

**Plain Chips**

**Potato Salad**

**Dessert** choose 1

**Cookies**

**Bars**

**Pistachio Fluff**

**Snicker Salad**

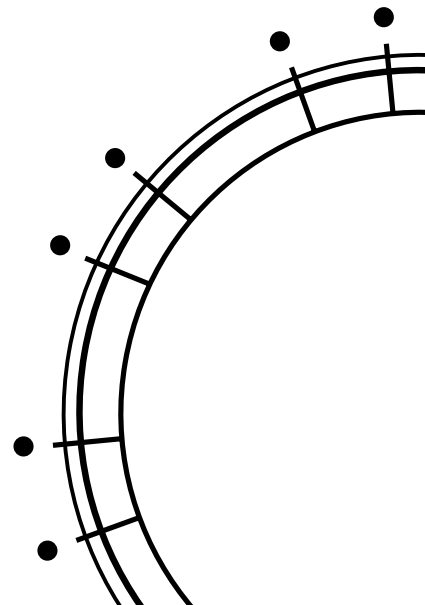


# PICNIC BUFFET

v. an excursion or outing with food eaten in the open

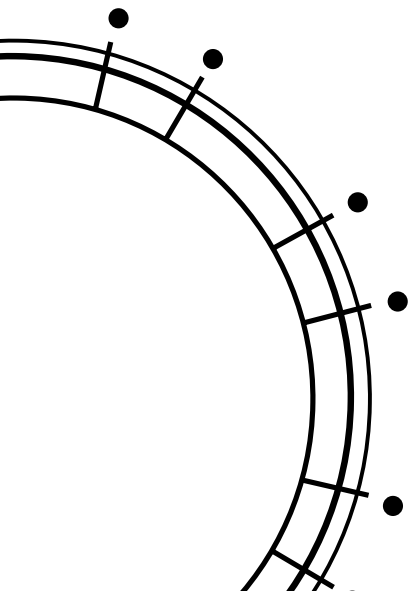
starting at  
**\$12/person**  
24 person minimum

*Specialty options are available upon request*



# BUFFET SOUTHWEST

*n. styled after the rustic cooking of the Southwestern United States*



starting at  
**\$14/person**  
24 person minimum

*Specialty options are available upon request*



## Includes:

**Black Olives**  
**Chihuahua Cheese**  
**Cilantro Rice**  
**Cotija Cheese**  
**Fiesta Beans**  
**Jalapeno**  
**Lettuce**  
**Sour Cream**  
**Tomato**

*multiple choices  
available for an  
additional charge*

**Base** choose 1

**Taco Bar**

**Nacho Bar**

**Protein** choose 2

**Adobo Chicken**

**Beef Barbacoa**

**Chorizo**

**Ground Beef**

**Pork Carnitas**

**Sides** choose 3

**Elotes**

**Guacamole**

**Pico De Gallo**

**Queso**

**Salsa**

**Dessert** choose 1

**Cookies**

**Bars**

**Pistachio Fluff**

**Snickers Salad**

BUILD YOUR OWN



Includes:

Water

Coffee

Salad

Bread Basket

Condiments

*multiple choices  
available for an  
additional charge*

BUILD YOUR OWN

## Protein

Baked Cod

Baked Chicken

Baked Turkey

Beef Tips with Noodles

Fried Chicken

Ham off the Bone

Lasagna

Oven Roasted Tenderloin

Roast Beef

Roasted Pork Loin

Smoked Sausage

Stuffed Chicken

## Starch

Au gratin Potatoes

Bacon Cheddar Mashed

Garlic Mashed

Mac & Cheese

Rice Pilaf

Roasted Red Potatoes

## Vegetable

Candied Carrots

Roasted Corn

Fresh Green Beans

Maple Brussels Sprouts

Roasted Root Vegetables

Seasonal Vegetables

Squash and Zucchini

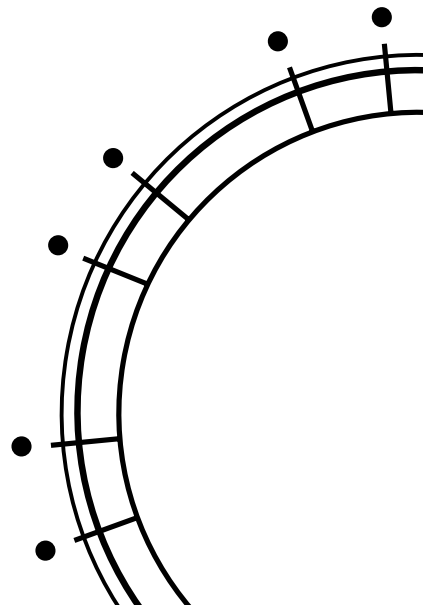


# Premier BUFFET

adj. first in importance, order, or position; leading

starting at  
**\$18/person**  
24 person minimum

Specialty options are available upon request







# Beef Plate

n. USDA Choice - Choice beef is high quality with moderate marbling

**USDA Choice** Center Cut Tenderloin  
Over Garlic Mashed Potatoes and Roasted Fresh Carrots  
topped with a Bleu Cheese Compound Butter

\$33/dozen

**USDA Choice** Oven Roasted Tenderloin  
Sliced served with Garlic Mashed Potatoes and Fresh Green Beans  
topped with a Wild Mushroom Demi Glaze

\$25/dozen

**USDA Choice** Apple-wood  
Smoked New York Strip  
Grilled served with Fingerling Potatoes and Fresh Green Beans  
topped with a Signature Sauce

\$25/dozen

**USDA Choice** Prime Rib  
Slow Roasted served with a Baked Potato and Roasted Fresh Carrots

\$27/dozen

starting at  
\$25/plate



# Chicken Plate

n. Poultry - domestic fowls, including chickens, turkeys, geese and ducks, raised for the production of meat

## Bourbon Pecan Chicken

\$20/plate

**Coated in Pecans served with Wild Rice Blend and Roasted Fresh Carrots topped with a Bourbon Sauce.**

## Caprese Chicken

\$19/plate

**With Fresh Bruschetta Mix served over Cauliflower Risotto with Spinach topped with Balsamic Glaze**

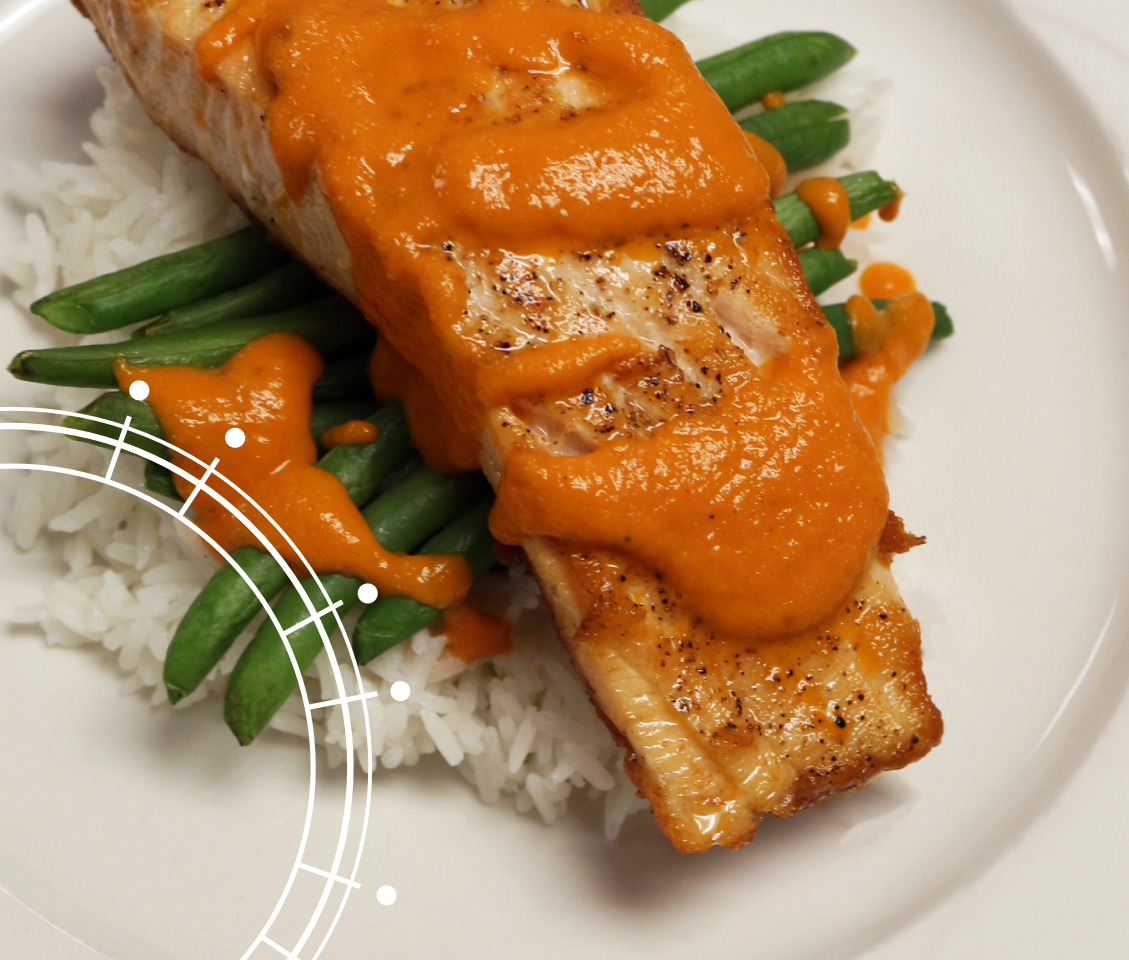
## Apple-wood Smoked Bone In Chicken

\$18/plate

**Quarter Chicken served with Rice Blend and Zucchini & Squash topped with Fire Roasted Tomato Pan Sauce**

starting at  
**\$18/plate**





# Fish Plate

n. Pescatarian - practice of using seafood as the only source of meat in a diet that is otherwise vegetarian

## Almond Crusted Tilapia

\$20/plate

**Locally Sourced Aquaponic Tilapia from Cold Snap  
served over Risotto accompanied with Zucchini & Squash**

## Pan Seared Atlantic Salmon

\$20/plate

**Served over Jasmine Rice accompanied with Fresh Green Beans  
topped with a Roasted Red Pepper Coulis**

## Oven Roasted Haddock

\$18/plate

**Served over Zucchini Noodles with Charred Tomatoes  
topped with a Piccata Style Sauce**

starting at  
**\$18/plate**



# Pork Plate

n. Duroc - the result of a carefully managed pork breeding program, managed and perfected by a family farm

## Duroc Double Cut Pork Chop

\$22/plate

**Served over Garlic Mashed Potatoes and Roasted Fresh Carrots  
topped with a Cranberry Chutney**

## Duroc Pork Porterhouse

\$18/plate

**Grilled served with Roasted Fingering Potatoes and Steamed Broccoli  
topped with Herb Compound Butter**

## Duroc Pork Tenderloin

\$18/plate

**Pan Seared served with Bacon Sautéed Kale and Roasted Butternut  
Squash  
topped with Blackberry Gastrique**

starting at  
**\$18/plate**