On Point Catering
Dining and Summer Conferences
University of Wisconsin - Stevens Point
<table>
<thead>
<tr>
<th>Dips</th>
<th>Price</th>
<th>Notes</th>
<th>Served With</th>
</tr>
</thead>
<tbody>
<tr>
<td>Buffalo Chicken</td>
<td>$24/serving</td>
<td></td>
<td>Pita Chips</td>
</tr>
<tr>
<td>Queso</td>
<td>$24/serving</td>
<td></td>
<td>Tortilla Chips</td>
</tr>
<tr>
<td>Spinach Artichoke</td>
<td>$24/serving</td>
<td></td>
<td>Pita Chips</td>
</tr>
<tr>
<td>Bacon Cheddar Ranch</td>
<td>$24/serving</td>
<td>(GF)</td>
<td>Homemade Chips</td>
</tr>
<tr>
<td>French Onion</td>
<td>$24/serving</td>
<td>(GF)</td>
<td>Homemade Chips</td>
</tr>
<tr>
<td>Guacamole</td>
<td>$24/serving</td>
<td></td>
<td>Tortilla Chips</td>
</tr>
<tr>
<td>Hummus</td>
<td>$24/serving</td>
<td></td>
<td>Pita Chips</td>
</tr>
<tr>
<td>Salsa</td>
<td>$24/serving</td>
<td></td>
<td>Tortilla Chips</td>
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</tbody>
</table>

starting at $24/serving serves 12 persons
Charcuterie Board
An Assortment of Meat, Cheese, Olives, Fruits, Nuts & Crackers
$36/serving

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

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

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

A. 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

Chili Shrimp
Ancho Chili Dusted Shrimp, Arugula, Avocado

Italian
Fresh Mozzarella, Parmesan Cheese, Pepperoni, Red Sauce

Mediterranean
Garlic Hummus, Cucumber, Feta, Olives

Roasted Grape & Goat Cheese
Goat Cheese, Roasted Grapes, Candied Pecans

Cold Smoked Salmon
Lox, Lemon Dill Cream Cheese, Capers

Strawberry Basil
Strawberries, Basil, Goat Cheese

Tenderloin
Tenderloin, Blue Cheese, Horseradish Cream, Arugula

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

starting at

$18/dozen

crostini

$18/dozen

$18/dozen

$18/dozen

$18/dozen

$18/dozen

$18/dozen

$18/dozen
<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
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</thead>
<tbody>
<tr>
<td>Candied Bacon</td>
<td>$18/dozen</td>
</tr>
<tr>
<td>Thick Sliced Bacon with Bourbon Brown Sugar Glaze</td>
<td></td>
</tr>
<tr>
<td>Caprese Skewer</td>
<td>$18/dozen</td>
</tr>
<tr>
<td>Fresh Mozzarella, Basil, Tomatoes topped with Balsamic Glaze</td>
<td></td>
</tr>
<tr>
<td>Ham &amp; Pickle Roll-up</td>
<td>$10/dozen</td>
</tr>
<tr>
<td>Ham, Pickles and Cream Cheese</td>
<td></td>
</tr>
<tr>
<td>Shrimp Cocktail</td>
<td>$24/dozen</td>
</tr>
<tr>
<td>Jumbo Shrimp served cold with Cocktail Sauce</td>
<td></td>
</tr>
<tr>
<td>Bacon Wrapped Jalapeno Popper</td>
<td>$18/dozen</td>
</tr>
<tr>
<td>Jalapeno stuffed with Cream Cheese wrapped in Bacon</td>
<td></td>
</tr>
<tr>
<td>Beef Meatballs</td>
<td>$12/dozen</td>
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<tr>
<td>Choice of BBQ, Sweet Chili or Swedish</td>
<td></td>
</tr>
<tr>
<td>Chicken Wings</td>
<td>$16/dozen</td>
</tr>
<tr>
<td>Choice of Naked, BBQ, Buffalo, Garlic Parmesan, or Sweet Chili</td>
<td></td>
</tr>
<tr>
<td>Crab Cakes</td>
<td>$34/dozen</td>
</tr>
<tr>
<td>Fresh Blue Crab served with Red Pepper Aioli</td>
<td></td>
</tr>
<tr>
<td>Stuffed Mushrooms</td>
<td>$14/dozen</td>
</tr>
<tr>
<td>Italian Sausage stuffed in Mushroom Caps served with Bloody Mary Sauce</td>
<td></td>
</tr>
<tr>
<td>Potato Skins</td>
<td>$18/dozen</td>
</tr>
<tr>
<td>Potato Skin topped with Bacon, Cheddar Cheese, Scallions and Cheese Sauce</td>
<td></td>
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Hors d’Oeuvres

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

starting at $10/dozen
**Breakfast**

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

**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

**Includes:**
- Coffee
- Tea
- Juice
- Water

*multiple choices available for an additional charge*

starting at

$10/person

12 person minimum

S specialty options are available upon request
Indulge

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

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

Includes:
- Danish
- Donut
- Muffin
- Turnover

starting at
$8/person

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

Includes:
- Coffee
- Tea

starting at
$6/person
**Sunrise Sampler** - A collection of breakfast items

**Avocado Toast Breakfast** - Toast topped with sliced or mashed avocado

**Baked Goods**
- **choose 2**
  - Danish
  - Donut
  - Muffin
  - Turnover

**Includes:**
- Fresh Fruit Tray
- Yogurt with toppings
- Coffee
- Tea
- Juice

starting at $10/person

**Avocado Toast**
- **choose 2**
  - BLT
  - Candied Pecan
  - Everything Bagel
  - Lox
  - Southwest

**Includes:**
- Coffee
- Tea
- Juice

starting at $10/person
boxLunch

Wrap
Homemade Bread

Combo choose 1
Turkey & Provolone
Ham & Swiss
Roast Beef & Cheddar
Garlic Hummus (VE)

starting at
$10/person
1 bread per order

Build your own

Includes:
Fruit
Chips
Cookie
Canned Water
Soda (+$2/person)

multiple choices available for an additional charge

SPECIALTY OPTIONS ARE AVAILABLE UPON REQUEST
starting at $18/person
24 person minimum

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

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

Includes:
Condiments
multiple choices available for an additional charge

Specialty options are available upon request
Pasta
choose 1
Cavatappi
Penne
Rotini

Sauce
choose 2
Alfredo
Marinara
Meat Sauce

Dessert
choose 1
Cookies
Bars
Pistachio Fluff
Snicker Salad

starting at
$14/person
24 person minimum

includes:
Water
Coffee
Salad
Breadsticks
Condiments

multiple choices
available for an
additional charge

build your
PASTA

- 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.

build your own

SPECIALTY OPTIONS ARE AVAILABLE UPON REQUEST.
PICNIC

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

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

Includes:
- Cheese
- Lettuce
- Onion
- Pickle
- Tomato

Multiple choices available for an additional charge

Build your own

Specialty options are available upon request

starting at
$12/person
24 person minimum
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
  - Snicker Salad

starting at
$14/person
24 person minimum

Includes:
- Black Olives
- Chihuahua Cheese
- Cilantro Rice
- Cotija Cheese
- Fiesta Beans
- Jalapeno
- Lettuce
- Sour Cream
- Tomato

multiple choices available for an additional charge

Build Your Buffet
SOUTHWEST styled after the rustic cooking of the Southwestern United States

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starting at $18/person
24 person minimum

Premier Buffet

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

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

Includes:
- Water
- Coffee
- Salad
- Bread Basket
- Condiments

Multiple choices available for an additional charge

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

Specialty options are available upon request
USDA Choice Center Cut Tenderloin
Over Garlic Mashed Potatoes and Roasted Fresh Carrots
topped with a Bleu Cheese Compound Butter

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

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

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

starting at $25/plate

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

$33/dozen
$25/dozen
$25/dozen
$27/dozen
Bourbon Pecan Chicken
Coated in Pecans served with Wild Rice Blend and Roasted Fresh Carrots topped with a Bourbon Sauce.

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

Apple-wood Smoked Bone In Chicken
Quarter Chicken served with Rice Blend and Zucchini & Squash topped with Fire Roasted Tomato Pan Sauce

starting at $18/plate

Chicken Plate

n. Poultry - domestic fowls, including chickens, turkeys, geese and ducks, raised for the production of meat
Almond Crusted Tilapia
Locally Sourced Aquaponic Tilapia from Cold Snap
served over Risotto accompanied with Zucchini & Squash

Pan Seared Atlantic Salmon
Served over Jasmine Rice accompanied with Fresh Green Beans
topped with a Roasted Red Pepper Coulis

Oven Roasted Haddock
Served over Zucchini Noodles with Charred Tomatoes
topped with a Piccata Style Sauce

starting at
$18/plate

Fish Plate

Pescatarian - practice of using seafood as the only source of meat in a diet that is otherwise vegetarian
Duroc Double Cut Pork Chop
Served over Garlic Mashed Potatoes and Roasted Fresh Carrots
topped with a Cranberry Chutney

Duroc Pork Porterhouse
Grilled served with Roasted Fingering Potatoes and Steamed Broccoli
topped with Herb Compound Butter

Duroc Pork Tenderloin
Pan Seared served with Bacon Sautéed Kale and Roasted Butternut Squash
topped with Blackberry Gastrique

starting at
$18/plate