

WMU Student Center



Catering & Event Menu

Beverages and Refreshments

Half-Day Beverage Service | \$11.00 per person

4 hours of service

includes but not limited to, coffee, hot & fresh-brewed iced tea, canned soft beverage, water

Full Day Beverage Service | \$16.50 per person

8 hours of service

includes but not limited to, coffee, hot & fresh-brewed iced tea, canned soft beverage, water



Lemonade

\$20.00 per gallon

Fresh Brewed Iced Tea

\$20.00 per gallon

Infused Waters

- lemon/cucumber
- berry/basil
- watermelon/mint

\$15.50 per gallon

Cranberry Pineapple Punch

\$26.50 per gallon

Coffee

\$42.00 per gallon

Hot Tea

\$20.00 per gallon

Assorted Bulk Juices

(orange, cranberry, apple)
\$2.75 per person

one gallon serves 16 guests

Assorted Pepsi Soft Drinks

\$2.25 per can

Bottled Water

\$2.25 per bottle

Bottled Teas and Lemonade

\$3.50 per bottle

Bottled Juices Single Serve

(orange, cranberry, apple)
\$3.50 per bottle

Dry Snacks

priced at 2 pounds per item—served in a bowl

Gardetto's Snack Mix | \$15.50

Mixed Nuts | \$18.00

Chex Party Mix | \$15.50

Fetzer Trail Mix (Sweet & Salty) | \$18.00

Pretzel Chips | \$15.50

V Vegetarian | VE Vegan | GF Gluten Free

menu prices subject to change without notice

Ask about menu items that are cooked to order or served raw or under cooked.

Consuming raw or under cooked meats, poultry, seafood, shellfish may increase your risk of food born illness.

Breakfast

plated meals require a 20 person minimum
12 person minimum for other options

Classic Continental | \$6.75

assorted breakfast breads, fresh sliced fruit

Classic Hot Breakfast Buffet | \$13.25

scrambled eggs, hash browns, bacon, sausage,
fresh sliced fruit

Simple Hot Breakfast | \$11.00

scrambled eggs, hash browns, fresh sliced fruit,
assorted breakfast breads

Continental Breakfast Display | \$11.00

fresh baked assorted scones, breakfast breads,
donut holes, fresh sliced fruit, yogurt with granola,
appropriate condiments

Bronco Hot Breakfast Buffet

Full Buffet \$18

French Toast or Strata \$16

No Protein \$15

assorted breakfast breads, baked strata (choice of
southwestern style, Denver style, or vegetarian), scrambled
eggs, cheesy breakfast hash browns, french toast with butter
and syrup, double-smoked, thick-cut bacon, country style
sausage, fresh sliced fruit

Cheesy Hashbrown Breakfast Bar | \$11.00

build your breakfast bowl with cheesy hashbrowns. Includes
assorted toppings: chopped bacon, breakfast sausage,
scrambled eggs, cheddar cheese, and green onions

Quick Breakfast | \$6.75

three breakfast bites (sausage, egg, cheese, and potato
breakfast meatballs), syrup, mini savory pastries, fruit
salad

Al La Carte Breakfast and Enhancements

Chef's Choice Breakfast Pastries (V) | \$2.25 each

Bagels & Cream Cheese (V) | \$2.75 each

Two Dozen Donut Holes | \$13.25 per box

Fresh Sliced Fruit (VE, GF) | \$4.00 per person

Yogurt Cups and Granola (V) | \$4.50 per cup

Scrambled Eggs (GF, V) | \$4.00 per person

Cheesy Breakfast Hash Brown | \$3.50 per person

Whole Fresh Fruit (VE) | \$2.25 per person

Hash Browns (GF, V) | \$3.00 per person

Southern Style Biscuits and Gravy | \$5.50 per person

BREAKFAST PROTEINS:

Country Sausage Links (GF) | \$3.00 each

Thick Cut Bacon (GF) | \$3.25 each

Turkey Sausage (GF) | \$MP

Plant Base Sausage (GF) | \$MP



V Vegetarian | VE Vegan | GF Gluten Free

menu prices subject to change without notice

Ask about menu items that are cooked to order or served raw or under cooked.

Consuming raw or under cooked meats, poultry, seafood, shellfish may increase your risk of food born illness.

Hors D'oeuvres

Club Trays 1 tray serves 25 people

Cheese Cubes and Crackers (V) | \$55
5 lbs. assorted cheese cube and entertainment crackers

Meat & Cheese Tray | \$75
assorted cube cheese, domestic meats, and entertainment crackers

Veggies and Dip (V) | \$44
carrots, celery, cucumber, tomato, cauliflower and broccoli creamy herb dipping sauce

Fruit Display (GF, VE) | \$66
seasonal fruit selections

Hot 25 order minimum

Meatball | \$2.00

Protein: choice of beef or chicken

Tomato Basil: tomato basil sauce

Swedish Style: mushroom sauce with a touch of sour cream

Korean: Korean bulgogi BBQ sauce

Garlic Parmesan: creamy garlic parmesan sauce

Jumbo Chicken Wings | \$3.00

Classic Buffalo with blue cheese

Everything Garlic Parmesan with creamy herb

Korean BBQ with creamy herb

Bacon Wrapped Dates | \$2.75

tossed in a brown sugar bourbon glaze

Pretzel Bites and Beer Cheese (V) | \$2.00

two soft pretzel bites with warm beer cheese

Baked French Onion Dip (GF) | \$2.25

served with house fried potato chips

Buffalo Chicken Dip | \$3.50

served with assorted bread or chips

Spinach Artichoke Dip | \$3.50

served with assorted bread or chips

Cold 25 order minimum

Tomato Mozzarella Pick (GF, V) | \$1.75
fresh basil, olive oil, balsamic syrup

Deviled Eggs (GF, V) | \$1.75
Traditional
Southwestern Style
Truffle

**Finger Wrapped Sandwiches
\$2.00 chef's selection**
includes three varieties, including one vegetarian

Tomato Bruschetta (GF) | \$2.50
served with toasted crostini

Mini Cuban Toast | \$2.25
braised pork, ham, salami, and swiss cheese salad
with pickle and yellow mustard on a mini white toast

Traditional Shrimp Cocktail (GF) | \$2.75
with cocktail sauce and lemons

Grilled & Chilled Shrimp (GF) | \$3.50
with cocktail sauce and lemons

Curried Chicken Salad Cups (GF) | \$2.25
stuffed in cucumber cups

Assorted Cheese Display | \$5.00
domestic and import cheese, fresh grapes,
gourmet and gluten free crackers

Antipasto Display | \$6.00
marinated grilled and chilled vegetables, sliced european
meats, imported and domestic cheese olives, baguette

V Vegetarian | VE Vegan | GF Gluten Free

menu prices subject to change without notice

Ask about menu items that are cooked to order or served raw or under cooked.

Consuming raw or under cooked meats, poultry, seafood, shellfish may increase your risk of food born illness.

Gourmet Boxed Lunches

Under 12 orders \$14.50 per boxed lunch | Choice of 2

Over 13 orders \$14.50 per boxed lunch | Choice of 3

Choice of one (1) side: bottled water, orzo pasta salad, citrus quinoa salad, southwestern coleslaw

Includes: gourmet chips and house-made cookie

Sandwich Selection

Roast Beef and Sharp Cheddar

artisan white bread, lettuce, tomato, horseradish mayo

Roasted Tomato and Fresh

Mozzarella (V)

artisan white bread, pesto cream cheese spread (V)

Smoked Ham and Swiss

swirl rye bread, stone ground mustard slaw, lettuce

Grilled Chicken Salad

oatmeal sandwich roll, apple, walnut, grapes

Oven Roasted Turkey

oatmeal bread, havarti cheese, roasted red pepper mayo, lettuce, tomato

Club Sandwich

potato roll, bacon, roast turkey, lettuce, tomato, country mustard mayo

Salad Selection

Grilled Chicken Caesar

house-made croutons, shaved parmesan, house-made caesar dressing

Classic Chef Salad

roast turkey, ham, cheese, tomato, cucumber, onion, boiled egg, creamy herb dressing

Grilled Salmon and Spring Greens (GF)

toasted almonds, crumbled goats cheese, fresh seasonal berries, citrus vinaigrette

Southwestern Blackened Chicken

roasted corn and black bean salsa, tomato, cheddar cheese, creamy herb dressing

Roasted Artichoke Salad (GF)

served over greens with tomato, roasted peppers, onions, olives, feta cheese, and served with a side of white balsamic vinaigrette

Grilled Vegetable Salad

romaine, kale, chard, and arugula topped with grilled and chilled seasonal vegetables, citrus quinoa salad, shaved radish and seared tofu croutons served with citrus vinaigrette (GF, VE)

Brown & Gold Boxed Lunches

Under 12 orders \$11.50 per boxed lunch | Choice of two

Over 13 orders \$11.00 per boxed lunch | Choice of three

Includes: sandwich, mustard, mayo, potato chips, and a cookie

Turkey & Provolone

with lettuce and tomato

Smoked Ham & Swiss

with lettuce and tomato

Grilled Vegetable Wrap

grilled and chilled squash, bell pepper, and onion in a spinach tortilla with spring greens and feta cheese (V)

Garden Salad | +\$1.75

lettuce, tomato, radish, cucumber, red bell pepper, white balsamic vinaigrette (GF, VE)

V Vegetarian | VE Vegan | GF Gluten Free

menu prices subject to change without notice

Ask about menu items that are cooked to order or served raw or under cooked.

Consuming raw or under cooked meats, poultry, seafood, shellfish may increase your risk of food born illness.

Buffets

Guest counts must be confirmed 14 days prior to event date.

Deli Buffet

Lunch \$15.50 | Dinner \$20.00

Grilled Vegetable Pasta Salad

Chicken Salad

Sliced Smoked Ham

Assorted Sliced Cheeses

Lettuce, Tomato, Onion, and Pickles

Assorted Breads and Rolls

Bulk Kettle Chips

Assorted House Baked Cookies

Baked Potato, Soup and Salad

Lunch \$16.50 | Dinner \$22.00

Beef and Bean Chili

Cheddar Broccoli Soup

Garden Salad with white balsamic and creamy herb dressing

Baked Potatoes

Toppings: butter, sour cream, shredded cheddar cheese, green onions, diced tomato, diced bacon

Assorted House Baked Cookies

Classic Taco Bar

Lunch \$16.50 | Dinner \$22.00

Fresh Corn and Soft Flour Tortillas

Tortilla Chips

Seasoned Ground Beef

Seasoned Pulled Chicken

Cilantro Lime Rice

Black Beans with sweet corn, peppers, and onions

Shredded Cheddar Jack Cheese

Toppings: lettuce, fresh salsa, jalapeños, sour cream

Assorted House Baked Cookies

Add Guacamole +\$1.00 | Add Queso +\$2.00

Brown and Gold Buffet

Lunch \$20.00 | Dinner \$24.00

Garden Salad with white balsamic vinaigrette

Bakery Fresh Rolls

Roast Turkey with gravy

Slow Cooked Beef Brisket with savory reduction sauce

Roasted Baby Potatoes

Vegetable Medley

Chef's Choice Dessert

Chop Salad Station

Lunch \$14.50 | Dinner \$19.00

Mixed Salad Greens

Dressings: white balsamic vinaigrette and creamy herb

Protein: diced grilled chicken, diced bacon, diced ham

Toppings: shredded cheddar cheese, crumbled feta, tomato, bell pepper, onion, cucumber, carrot, croutons

Assorted house baked cookies

Italian Pasta Bar

Lunch \$16.50 | Dinner \$21.00

Deconstructed Caesar Salad

Cavatappi Pasta

Cheese Stuffed Tortellini

All Beef Meatballs

Sliced Grilled Chicken Breast (Dinner Only)

Tuscan Tomato Sauce

Asiago Cream Sauce

Toasted Garlic and Cheese Bread

Chef's Choice Vegetable

Chef's Choice Dessert

Backyard BBQ Buffet

Lunch \$17.00 | Dinner \$25.00

Carolina Style Sweet Corn Slaw

Fruit Salad

Baked Mac-n-Cheese

Elote Style Sauteed Corn (Dinner Only)

Hickory Pulled Pork

Grilled Chicken Breast

Assorted Slider Buns and Rolls

Toppings: lettuce, tomato, onion, pickles, BBQ sauce, hot sauce, and mayo

Chef's Choice Dessert

Stir Fry Buffet

Lunch \$18.75 | Dinner \$25.00

Asian Chop Salad with sesame dressing

Steamed Pork Potstickers

Fried Rice with egg

Stir Fry Vegetables

Orange Chicken

Beef and Broccoli

Chef's Choice Dessert

V Vegetarian | VE Vegan | GF Gluten Free

menu prices subject to change without notice

Ask about menu items that are cooked to order or served raw or under cooked. Consuming raw or under cooked meats, poultry, seafood, shellfish may increase your risk of food born illness.

Plated Service

Served with fresh garden salad, bread & butter

plated meals require a 20 person minimum | Under 20 guests, choice of one entree

Salad Upgrades

Fall Salad +\$2.25

spring greens, romaine, walnuts, dried cranberries, bleu cheese, raspberry vinaigrette (GF)

Field Greens Salad +\$2.25

toasted almonds, dried cranberries, tomato, crumbled goats cheese, white balsamic vinaigrette (GF)

Classic Caesar +\$2.25

romaine lettuce, house caesar dressing, house-made croutons, parmesan cheese

Starch

Choice of 1

Calico Rice Pilaf

wild rice pilaf, toasted almonds, dried cranberries (VE)

Au Gratin Wedge (V)

Garlic Whipped Potatoes (GF)

Herb & Garlic Roasted Baby Potatoes (GF, VE)

Marbled Potatoes +\$1.00

Vegetable

Choice of 1

Sautéed Green Beans

tomatoes, shallots (GF, VE)

Grilled Vegetable Medley (GF, VE)

Honey Glazed Carrots (GF, V)

Butternut Squash

grilled kale, red bell pepper (GF, VE)

Roasted Rainbow Carrots (GF, VE)



V Vegetarian | VE Vegan | GF Gluten Free

menu prices subject to change without notice

Ask about menu items that are cooked to order or served raw or under cooked.
Consuming raw or under cooked meats, poultry, seafood, shellfish may increase your risk of food born illness.

Plated Service

Entrees

Choice of 2 | Entree Counts Required 14 Days in Advance

Lemon Garlic Baked Cod | \$29

with citrus remoulade

Smoked Paprika Grilled Faroe Island Salmon | \$32

with citrus aioli (GF)

Lemon & White Wine Chicken | \$29

lemon buer balanc sauce garnish with fried capers (GF)

Balsamic & Rosemary Grilled Chicken

Chicken Breast \$21 | Airline Chicken \$28

roasted pearl onion, crimini mushrooms, light chicken lie (GF)

Roasted Pork Loin | \$29

choice of herb crusted with natural jus lie, or Caribbean with honey, jerk seasoning, grilled pineapple salsa (GF)

Braised Pork Short Rib | \$31

with cherry port reduction sauce

Slow Roasted Strip Loin Medallions | \$37

with a savory beef sauce

Slow Roasted Brisket | \$33

with savory beef sauce

Grilled Vegetable Paella | \$24

saffron rice, squash, bell pepper, onion, asparagus, stewed tomato sauce and drizzled with chimichurri (GF, VE)

Grilled Vegetable Risotto | \$26

with shaved parmesan and white truffle oil (GF)



V Vegetarian | VE Vegan | GF Gluten Free

menu prices subject to change without notice

Ask about menu items that are cooked to order or served raw or under cooked.
Consuming raw or under cooked meats, poultry, seafood, shellfish may increase your risk of food born illness.

Dessert

Plated

Minimum order required of 20 guests

House-Made Cheesecake

per slice: \$5.50 | per bar: \$4.00

Pecan Toffee Chocolate Torte | \$5.50

pecan, butter toffee, rich dark chocolate, ganache, smooth chocolate mousse (GF)

Chef's Choice Bread Pudding | \$4.50

Choice of 1: salted caramel or blueberry pecan

Strawberry Shortcake | \$4.50

with whipped cream

Chocolate Cake | \$5.00

Chef's Choice Vegan Dessert

(VE) | \$6.50

Vanilla Cheesecake Bar | \$4.25

fresh berries

Fresh Apple Crisp | \$4.50

Lemon Cake | \$5.00

mix berry sauce

Flourless Chocolate Torte (GF) | \$5.00

maldon flaked salt, raspberry puree

Combination Plate | \$7.50

vanilla cheesecake and pecan toffee torte

Dessert Duo | \$5.50

lemon bar and brownie

Platters

Minimum order required of 20 guests.

Price per piece

Fresh Baked Cookies | \$2.25

assortment of double chocolate, chocolate chip, oatmeal raisin, peanut butter, and more

Mini Dessert Bites | \$3.00

miniature dessert bars, small cakes, cookies, and more

Gourmet Dessert Bites | \$4.00

chef's choice of a variety of desserts. May include decorated bites, fruit tarts, and more

Dessert Shooters | \$4.50

chef's choice of mini dessert shooters

Home-Style Dessert Bars | \$2.75

brownies, lemon bars, blondies, and more

Holiday Treats | \$4.00

holiday themed desserts

Vegan or Gluten-Free Desserts | \$5.00

chef's choice



V Vegetarian | VE Vegan | GF Gluten Free

menu prices subject to change without notice

Ask about menu items that are cooked to order or served raw or under cooked.

Consuming raw or under cooked meats, poultry, seafood, shellfish may increase your risk of food born illness.