



**NORTHERN CENTER
& EVENT SERVICES**

CATERING MENU



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BREAKFAST MENU

CONTINENTAL

Assorted Chilled Juices
Assorted Individual Yogurt
Donut Holes
Fresh Baked Petite Muffins & Sweet Danish
Fresh Fruit Display

\$9.95 PER GUEST

SERVED (Choose One)

AMERICAN CLASSIC

Scrambled eggs, sausage links or bacon, home-style red skin potatoes and a fresh fruit cup.

HONORS BREAKFAST

French toast, sausage links, plain scrambled eggs and a fresh fruit cup.

NMU EGGS BENEDICT

Toasted english muffin topped with shaved ham, spinach, scrambled eggs and house made hollandaise sauce with a fresh fruit cup.

\$14.95 PER GUEST

BUFFET

ENTRÉES

Plain Scrambled Eggs
Cheddar Scrambled Eggs
Ham and Swiss Scrambled Eggs
Spinach and Mushroom Scrambled Eggs
French Toast
Buttermilk Pancakes

CHOICE OF MEAT (Choose One)

Hickory Smoked Bacon
Sausage Links
Turkey Sausage

CHOICE OF POTATOES (Choose One)

American Fries
Home-Style Red Skin - Onions & Peppers
Shredded Hash Browns

1 ENTRÉE: \$14.95

2 ENTRÉES: \$16.95

*Breakfast buffets include a fresh fruit display, coffee and tea.

20 GUEST MINIMUM

***All prices include table linens.*

Continental and plated breakfasts include coffee and tea.

NORTHERN CENTER

EXECUTIVE LUNCH

Served on your choice of bread (white, wheat, croissant) with a bottled water or soda and a choice of kettle cooked or vegetable chips.

SALADS

CHOICE OF MUSTARD POTATO SALAD, CUCUMBER SALAD, OR FRUIT SALAD

MAIN COURSE

ROAST BEEF

with grilled red onion, arugula and black pepper mayonnaise. Served with a Mediterranean farro salad, black pepper & sea salt kettle chips and vanilla bean mousse.

CHICKEN SALAD

with pecans, roasted tomatoes, pickled red onion and arugula. Served with fresh fruit salad, kettle chips.

ROASTED TURKEY BREAST

with avocado, bacon, balsamic onions and mayonnaise. Served with mustard potato salad, vegetable chips and carrot cake.

SOUTHWEST BLT

with Nueske bacon, lettuce, tomato and avocado chipotle mayonnaise. Served with black bean and corn salad, tortilla chips & salsa verde.

TURKEY WITH PESTO MAYONNAISE

and dried cranberries. Served with pickled beet salad, sweet potato chips.

GRILLED JERK CHICKEN

with pineapple relish and spring greens. Served with creamy mango slaw, plantain chips.

GRILLED CHICKEN CAESAR

with sun-dried tomatoes and arugula. Served with Greek orzo salad, black pepper & sea salt kettle chips and lemon cake.

HAM & MORTADELLA

with provalone and pickled hot relish. Served with marinated mushroom salad and a triple chocolate brownie.

BLACK PEPPER CRUSTED STEAK

with cheddar, horseradish mayonnaise and spring greens. Served with cucumber salad, kettle chips.

CUBAN

with house-made pickles. Served with mango and carrot slaw, jalapeño kettle chips.

SWEET POTATO & CHICKPEA

with tahini lime dressing, tomato and spring greens. Served with Mediterranean farro salad, pita chips & hummus and a five-spiced poached pear.

GRILLED VEGETABLES & FETA

with an oregano vinaigrette. Served with tabouli salad, pita chips & hummus.

EXECUTIVE CLUB

Ham, turkey, bacon and lettuce with sundried tomato aioli on Texas toast.

DESSERTS

CHOICE OF VANILLA BEAN MOUSSE, FIVE SPICED PEAR, OR GOURMET COOKIE

\$18.95 PER GUEST

Select two options per meal

***Events taking place at the Northern Center will receive beverage service (coffee & tea) from a banquet attendant. Beverages included with deliveries will arrive individually packaged or in single use containers.*

NORTHERN CENTER
LUNCH MENU

GRILLED SALAD

CHOICE OF CHICKEN, STEAK, SALMON OR PORTOBELLA
Salads are served with rolls and butter, coffee, tea and a cookie

CAESAR

Chopped romaine lettuce in Parmesan basket with herbed croutons and creamy Ceasar dressing on the side.

COBB

Crisp greens, avocado, grape tomatoes, hickory bacon, and bleu cheese with a house vinaigrette on the side.

SUPERIOR

Crisp greens, cucumbers, tomatoes, apples, candied walnuts and Asiago cheese with honey mustard dressing on the side.

SUPERIOR VEGAN

Crisp greens, cucumbers, tomatoes, apples, candied walnuts, carrots, and portebello mushrooms.

\$18.95 PER GUEST
CHOOSE ONE SALAD WITH CHOICE OF TWO PROTEINS

SANDWICHES

Served with vegetable crudité, kettle potato chips, coffee, tea and a cookie

PANINIS

CHIPOTLE CHICKEN

Grilled chicken breast, chipotle mayo and Monterey Jack cheese on ciabatta bread.

CLASSIC ITALIAN

Mortadella, capicola, Genoa, provolone and Italian seasoning on ciabatta bread.

TWO CHEESE

Havarti, provolone, roasted red pepper and spinach with dill aioli on ciabatta bread.

\$16.95 PER GUEST

SANDWICHES

MEDITERRANEAN

Hummus, cucumber, red onion and tomato on wheat sub bread.

HAM OR TURKEY

with Swiss or provolone cheese, lettuce and tomato on white sub bread.

\$15.95 PER GUEST

LIGHTER SIDE - \$14.95 PER GUEST

Your choice of half sandwich served with vegetable crudités and multi-grain chips.
Upgrade to a Panini for an additional \$1.00

***All prices include table linens.*

NORTHERN CENTER
LUNCH MENU

SANDWICH BUFFET

20 GUEST MINIMUM

SANDWICHES

CHOOSE THREE

Ham and Swiss
Mediterranean
Roast Beef and Cheddar
Smoked Turkey and Provolone
Tuna Salad

CHOICE OF BREAD

Croissant
Multigrain
White Sub Bread
Wheat Sub Bread

SALADS

CHOOSE TWO

Brownwood Coleslaw
Fresh Fruit Salad
Garden Salad
Italian Pasta Salad
Red Skin Potato Salad

CHOICE OF TWO DRESSINGS

Ranch
Italian
French
House vinaigrette

\$18.95 PER GUEST

Served with kettle potato chips, baker's brownies, coffee and tea

ADD SOUP +\$3.95 PER GUEST

Includes two Chef's choice soups

LUNCH BOX

SANDWICHES

Ham and Swiss
Mediterranean - Vegetarian
Roast Beef and Cheddar
Smoked Turkey and Provolone
Tuna Salad

CHOICE OF BREAD

Croissant, Multigrain, White or Wheat Sub Bread

\$15.95 PER GUEST

Lunch boxes come with condiments, kettle potato chips, a piece of fresh fruit and a cookie packed in a convenient recyclable box.

***All prices include table linens.*

NORTHERN CENTER

HORS D'OEUVRES

HOT	PETITE 12	SMALL 25	MEDIUM 50	LARGE 100
CHICKEN SKEWER SERVED WITH BLUEBERRY BBQ SAUCE	\$60.00	\$100.00	\$200.00	\$390.00
SALMON TERIYAKI SKEWER (GF, DF)	\$60.00	\$100.00	\$200.00	\$390.00
SPANAKOPITA (VEG)	\$36.00	\$70.00	\$125.00	\$240.00
MINI CRAB CAKES WITH REMOULADE	\$55.00	\$105.00	\$200.00	\$390.00
MEATBALLS WITH A CHOICE OF SWEET & SOUR OR BBQ SAUCE	\$36.00	\$70.00	\$125.00	\$240.00
BACON & CHEDDAR STUFFED RED SKIN POTATOES	\$36.00	\$70.00	\$125.00	\$240.00
FRIED WISCONSIN CHEESE CURDS	\$36.00	\$70.00	\$125.00	\$240.00
HOT CRAB & ARTICHOKE DIP WITH TORTILLA CHIPS	\$42.00	\$80.00	\$150.00	\$290.00
CHICKEN WINGS (GF)	\$36.00	\$70.00	\$125.00	\$240.00
ASSORTED MINI QUICHE	\$36.00	\$70.00	\$125.00	\$240.00
GARLICKY MUSHROOMS (GF, VEGAN)	\$20.00	\$35.00	\$65.00	\$120.00
COLD				
COCKTAIL SHRIMP	\$75.00	\$145.00	\$285.00	\$550.00
KETTLE CHIPS & FRENCH ONION DIP	\$20.00	\$35.00	\$65.00	\$120.00
WILDCAT SNACK MIX	\$20.00	\$35.00	\$65.00	\$120.00
SPINACH DIP WITH RYE CRISPS	\$36.00	\$70.00	\$125.00	\$240.00
ASSORTED GOURMET DEVEILED EGGS	\$25.00	\$45.00	\$75.00	\$145.00
PETITE FRUIT PIZZAS	\$36.00	\$70.00	\$125.00	\$240.00
TORTILLA CHIPS & SALSA - VEGAN	\$20.00	\$35.00	\$65.00	\$120.00
HUMMUS & PITA CHIPS - VEGAN	\$25.00	\$45.00	\$75.00	\$145.00

When planning hors d'oeuvres for your event we suggest the following guide:

Before dinner | 2-4 items per guest

Hors d'oeuvres only reception, 12pm-5pm | 4-6 items per guest

Hors d'oeuvres only reception, 5pm and later | 7-10 items per guest

If you wish to have your hors d'oeuvre selection passed, an addition fee will apply.

NORTHERN CENTER

HORS D'OEUVRE DISPLAYS

HORS D'OEUVRES	PETITE 12	SMALL 25	MEDIUM 50	LARGE 100
AMERICAN REGIONAL CHEESE & CRACKERS	\$30.00	\$55.00	\$100.00	\$195.00
VEGETABLE CRUDITÉS	\$30.00	\$55.00	\$100.00	\$195.00
SEASONAL FRUIT	\$35.00	\$65.00	\$125.00	\$240.00
SUMMER SAUSAGE & CHEDDAR CHEESE WITH CRACKERS	\$42.00	\$80.00	\$150.00	\$290.00
ASSORTED SUB SANDWICHES	\$45.00	\$85.00	\$160.00	\$315.00
ASSORTED GRILLED PANINI	\$50.00	\$95.00	\$180.00	\$350.00

HAND-TOSSED PIZZA

16" HAND TOSSED PIZZA (add \$1.00 for each topping) **\$12.00 EACH***
 Feta, ham, bacon, sausage, onion, pepperoni, jalapeño, pineapple, tomato, mushroom, green pepper, pepperoncini pepper, or black olive.

*\$11.00 EACH IF YOU PURCHASE MORE THAN FIVE

EXECUTIVE CHEF COLLECTION

WISCONSIN ARTISAN CHEESE DISPLAY

Chef's selection of small batch cheeses from Wisconsin's finest master cheese makers.

PETITE - 12
\$40.00

SMALL - 25
\$75.00

MEDIUM - 50
\$145.00

LARGE - 100
\$270.00

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NORTHERN CENTER

NORTHERN BUFFET

ONE ENTRÉE - \$24.95 PER GUEST | TWO ENTRÉES - \$28.95 PER GUEST

THREE ENTRÉES - \$31.95 PER GUEST

20 GUEST MINIMUM

Entrées served with a choice of freshly baked rolls and butter or garlic bread, coffee and tea. Each buffet includes a choice of one hot and two cold sides.

ENTRÉES

ATLANTIC SALMON

Seared salmon with a Michigan maple and whiskey glaze.

STUFFED SHELLS

with marinara sauce.

FOUR CHEESE MACARONI (VEG)

Parmesan, Gruyere, Asiago and white cheddar sauce, baked with peas, caramelized onions, grape tomatoes and mushrooms.

HERB BAKED CHICKEN

Marinated in a blend of garlic, herbs and olive oil.

HUNTER'S PORK LOIN

Roast loin of pork with a hunters style mushroom sauce.

LEMON BROILED WHITEFISH

Seasoned with herb and garlic butter.

POT ROAST

Classic slow roasted beef.

ROAST TURKEY

Slow roasted, tender turkey.

HOT SIDES

Buttered Egg Noodles

Mashed Potatoes with Gravy

Roasted Red Skin & Yukon Gold Potatoes

Wild Rice Pilaf

COLD SIDES

Caesar Salad

Garden Salad with choice of two dressings
Ranch, bleu cheese, French, house vinaigrette, or Italian.

Italian Pasta Salad

Mediterranean Tomato & Cucumber Salad

Red Skin Potato Salad

VEGETABLES

Chef's choice vegetables

Roasted, steamed or sautéed

DESSERT

Assorted Pies

***All prices include table linens.*

Events outside of the Northern Center will incur additional costs.

NORTHERN CENTER

AMERICANA BISTRO BUFFET

ONE ENTRÉE - \$26.95 PER GUEST | TWO ENTRÉES - \$29.95 PER GUEST

THREE ENTRÉES - \$32.95 PER GUEST

20 GUEST MINIMUM

Entrées served with freshly baked rolls, butter, coffee and tea.
Each buffet includes a choice of one hot and two cold sides.

ENTRÉES

CHICKEN WITH PEPPERS, HAM AND TOMATOES

Oven-braised breast of chicken with bell peppers, ham and tomatoes.

GLAZE-GRILLED SALMON WITH GINGER

Atlantic salmon enhanced by a slightly sweet Asian-inspired glaze.

GRILLED HANGER STEAK

Served with cabernet mushroom sauce.

MONGOLIAN MARINATED PORK

Roasted pork loin with Chinese mustard sauce.

MUSTARD ROASTED LAKE SUPERIOR WHITEFISH

Local whitefish broiled with a mustard creme fraiche.

PORTABELLA MUSHROOMS (V)

Large oven roasted mushroom caps with roasted barley, corn and poblano peppers.

HOT SIDES (Choose One)

Maple Roasted Sweet Potatoes

Classic Whipped Potatoes

Garlic Roasted Potatoes

Parmesan Smashed Potatoes

Wild Rice Pilaf

COLD SIDES (Choose Two)

Cucumber Carrot Salad with Ginger (v)

Provençal Potato Salad

Superior Salad

Caesar Salad

Spinach Salad

VEGETABLES

Chef's choice vegetables

Roasted, steamed or sautéed

DESSERT

Assorted Cheesecake

***All prices include table linens.*

Events outside of the Northern Center will incur additional costs.

NORTHERN CENTER

BARBECUE BUFFET

ONE ENTRÉE - \$19.95 PER GUEST | TWO ENTRÉES - \$22.95 PER GUEST

THREE ENTRÉES - \$24.95 PER GUEST

20 GUEST MINIMUM

ENTRÉES

1/3 lb. Hamburgers
All Beef Hot Dogs
BBQ Pulled Pork
Beer Broiled Johnsonville Brats
Grilled Chicken
Vegan Burgers
Sicilian Grilled Chicken
Grilled Italian Sausage

All entrées served with buns if requested

DESSERT

Brownies or Assorted Cookies

HOT SIDES

BBQ Baked Beans
Corn on the Cob
Garlic Roasted Yukon Potatoes

COLD SIDES

Brownwood Coleslaw
Fresh Fruit Display
Kettle Potato Chips
Red Skin Potato Salad

NORTHERN CENTER

SERVED MEALS

\$26.95 PER GUEST

STARTER

CHOOSE ONE

CAESAR SALAD

Romaine, Parmesan and fresh croutons.

GARDEN CLASSIC

Seasonal greens, tomato and cucumber.

CHOICE OF DRESSING

House vinaigrette, french, blue cheese, Italian, ranch or creamy Ceasar

ENTRÉES

CHOOSE UP TO TWO

CHICKEN PICATTA

Boneless chicken breast atop a bed of angel hair pasta, zucchini, squash and carrot julienne, finished with a blanket of classic lemon caper sauce.

LAKE SUPERIOR WHITEFISH

Meuniere style broiled whitefish with brown butter and lemon, served with harvest rice pilaf and zucchini ribbons.

BISTRO STEAK

Pan seared steak with pan demi glace, sour cream and chive twice baked potato, wax and green bean medley.

PORTABELLA MUSHROOM RAVIOLI

with roasted garlic, grape tomatoes, bell peppers and sweet onions, finished with an Asiago cream sauce.

MOROCCAN CHICKEN

Boneless chicken breast braised with Moroccan spices, chickpeas and lemon, served with herbed basmati rice, asparagus and fresh mango chutney.

HORSERADISH CRUSTED SALMON

Served with Yukon gold whipped potatoes, asparagus and finished with a lemon butter sauce.

PORK TENDERLOIN

Medallions of pork with honey mustard sauce, alongside roasted sweet potatoes, sautéed apples and fresh mango chutney.

FARMERS MARKET PAELLA

A meatless take on the Spanish classic, arborio rice seasoned with saffron, tomatoes, carrots, petite peas and artichoke hearts.

DESSERT

CHOOSE ONE

Apple Pie

Cherry Pie

Pumpkin Pie

***All prices include table linens.*

NORTHERN CENTER

SERVED MEALS

EXECUTIVE CHEF COLLECTION

\$34.95 PER GUEST

STARTER

CHOOSE ONE

CAESAR SALAD

Romaine, Parmesan, fresh croutons and creamy Caesar dressing.

GARDEN CLASSIC

Seasonal greens, tomato and cucumber with choice of dressing.
House vinaigrette, French, blue cheese, or ranch.

SPINACH SALAD

Bleu cheese, candied walnuts and maple sherry vinaigrette.

ENTRÉES

CHOOSE UP TO TWO

Entrées served with freshly baked rolls, butter, coffee and tea.

CHICKEN MOREL

Roasted chicken with a morel mushroom sauce, served with brown and wild rice pilaf with cranberries and julienne of seasonal vegetables.

XXX

XXX

**PROSCIUTTO ROASTED
HALIBUT**

with a seasonal blend of roasted root vegetables and lemon caper sauce.

FILET MIGNON

Pan seared filet with pan demi glace, julienne vegetables and olive oil roasted mini russet potatoes.

MUSHROOM GNOCCHI

Tomato and wild mushroom ragout over roasted garlic and potato gnocchi.

DESSERT

CHOOSE ONE

Crème Brûlée

Chocolate Ganache Tart

***All prices include table linens.*

NORTHERN CENTER
DESSERTS

BAKESHOP

Bakeshop items are priced per item.

BROWNIES	\$2.50
CLASSIC CUPCAKES	\$2.50
Frosted	
GOURMET CUPCAKES	\$2.95
Frosted & Specially Decorated	
MINI CUPCAKES	\$0.95
MINI DESSERT BARS	\$1.75
(2 per person)	
ASSORTED MINI TARTS	\$1.75
ASSORTED COOKIES	\$1.25
GOURMET COOKIES	\$2.50
Peanut Butter, Chocolate Chip, Wildcat Oatmeal, Sugar Paws (NMU Fan Favorite!)	
DECORATED SUGAR COOKIES ...	\$1.25
MINI COOKIES	\$1.00
(2 per person)	
DECADENT DONUTS	\$2.75
PETITE FRUIT PIZZAS	\$2.75
MINI RICE CRISPY TREATS	\$1.00
(2 per person)	
TRUFFLES (box of three).....	\$4.50
MOUSSE SHOOTERS	\$2.50
ASSORTED DONUTS	\$1.50
ASSORTED DONUT HOLES (dozen)...	\$3.50
GOURMET BROWNIES OR DESERT BARS ...	\$2.50

PLATED

Plated options are priced per guest.

CHOCOLATE FLOURLESS TORTE	\$5.95
TRUFFLE BOMBE	\$6.95
CRÈME BRÛLÉE PARFAIT	\$5.95
ASSORTED CHEESECAKE	\$3.95
ASSORTED PIE	\$2.95
Apple, Cherry, Pumpkin, or Pecan.	
LEMON MASCARPONE CAKE	\$6.95
STRAWBERRY SHORTCAKE	\$5.95
SEVEN SINFUL CHOCOLATE CAKE ..	\$6.95
RED VELVET CAKE	\$6.95
CARROT CAKE	\$6.95
TIRAMISU	\$6.95

***Individually Bagged or Boxed - Add \$0.25 each*

SHEET CAKES

DECORATED SHEET CAKE* - UNCUT

1/4 (APPROX. 18 PIECES)	\$40.00 EACH
1/2 (APPROX. 36 PIECES)	\$70.00 EACH
FULL (APPROX. 72 PIECES)	\$100.00 EACH

DECORATED SHEET CAKE* - CUT & SERVED

1/4 (APPROX. 18 PIECES)	\$60.00 EACH
1/2 (APPROX. 36 PIECES)	\$90.00 EACH
FULL (APPROX. 72 PIECES)	\$120.00 EACH

**\$10.00 upcharge for elaborate decorations.*

NORTHERN CENTER À LA CARTE MENU

BAKESHOP

BAGELS - BUTTER & CREAM CHEESE	\$2.00 EACH
BITE SIZE BARS	\$8.00/DOZEN
CINNAMON ROLLS	PETITE SMALL \$1.00 LARGE - \$2.75 EACH
ENGLISH MUFFINS	\$1.50 EACH
MUFFINS	\$2.25 EACH
PLAIN CROISSANTS	\$2.25 EACH
PETITE MUFFINS, ASSORTED	\$1.25 EACH
PETITE SWEET DANISH, ASSORTED	\$1.75 EACH
SCONES, ASSORTED	\$2.25 EACH
SPECIALTY STUFFED CROISSANTS	\$3.00 EACH

BITES

FRESH WHOLE FRUIT apples, oranges, or bananas	\$1.25 EACH
INDIVIDUAL YOGURTS	\$1.50 EACH
ASSORTED POTATO CHIPS	\$1.50 EACH

BEVERAGES

MILK - 2% OR SKIM	\$7 PER CARAFE
ASSORTED SODA OR BOTTLED WATER	\$1.50 EACH
BOTTLED JUICE	\$1.50 EACH
COFFEE OR DECAF	\$16.00 PER GALLON
FRESH BREWED ICED TEA	\$16.00 PER GALLON
HOT CHOCOLATE	\$10.00 PER GALLON
HOT TAZO TEA	\$16.00 PER GALLON
Assorted herbal and black tea	
LEMONADE	\$12.00 PER GALLON
NMU SPARKLING PUNCH	\$16.00 PER GALLON
WATER CARAFE ON TABLES	\$2.50 PER CARAFE
If no other service	