WEDDING CATERING PACKAGES

Make it Memorable

ED. NO. 1

University of Northern Iowa Catering
All packages include one entrée, a salad, starch, vegetable and dinner rolls, along with iced tea, coffee and water.

<table>
<thead>
<tr>
<th>ENTRÉES</th>
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<tbody>
<tr>
<td>Chicken Milano</td>
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<tr>
<td>Herbed Chicken</td>
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<tr>
<td>Honey Mustard Pork Tenderloin</td>
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<tr>
<td>Mushroom Roulade With Red Pepper Coulis</td>
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<td>Vegetarian Lasagna</td>
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<tbody>
<tr>
<td>Complimentary table linen and napkins</td>
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<tr>
<td>Complimentary skirting</td>
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<tr>
<td>Complimentary cake cutting with purchase of cake</td>
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<tr>
<td>One hour hors d’oeuvres reception:</td>
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<td>two displays or one display and two appetizers</td>
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</tbody>
</table>

Add Champagne or Sparkling Non-Alcoholic option for toasting to any package for an additional $4.00 per person half pour | $8.00 per person full pour

Side dishes Chef’s choice. Alternate menu options and customized packages available upon request. 18% service fee applied to all food and beverage orders. Event liability insurance is required for all non-university funded events. Guarantees & Payment - See Terms & Conditions online at catering.uni.edu.
All packages include one entrée, a salad, starch, vegetable and dinner rolls, along with iced tea, coffee and water.

## ENTRÉES

- Chicken Lomardy
- Fennel And Coriander Beef
- Gingered Pork Tenderloin
- Greek Couscous With Falafel
- Lentil And Quinoa Salad With Black Bean Patty (served only)
- Mushroom Roulade With Red Pepper Coulis
- Salmon

## INCLUDES

- Complimentary table linen and napkins
- Complimentary skirting
- Complimentary cake cutting with purchase of cake
- One hour hors d’oeuvres reception:
  - two displays or one display and two appetizers
  - Late night service of pizza or salty snacks

Add Champagne or Sparkling Non-Alcoholic option for toasting to any package for an additional $4.00 per person half pour | $8.00 per person full pour

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Side dishes Chef’s choice. Alternate menu options and customized packages available upon request.  
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## HORS D’OEUVRES

### DISPLAYS

- Anti Pasta
- Charcuterie
- Butter Board
- Gourmet Cheese
- Seasonal Fruit
- Hummus With Celery And Pita Crisps

### INDIVIDUAL

- Coconut Shrimp (+$1.75 per person)
- Fruit Kabobs
- Japanese Seafood Bites
- Meatballs - Sweet & Sour or BBQ
- Salami, Grape And Cheese Skewer
- Spanakopitas
- Spicy Chicken Skewers (+$1.75 per person)
- Stuffed Baby Red Potatoes (+$1.00 per person)
- Stuffed Mushrooms

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18% service fee applied to all food and beverage orders.
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For guests 10 years and younger

CHILDREN’S MEALS

PLATED MEALS | $15.75

- Fresh Fruit Cup Or Applesauce
- Chicken Tenders
- Chef’s Choice Vegetable
- Cheesy Mashed Potatoes

BUFFET MEALS

- Half Price Of Chosen Buffet

Price includes pre-dinner appetizers and other enhancements of each package.
Desserts can be set as buffet or served at the table and will be fully serviced by Catering staff.

All baked goods are prepared fresh from the UNI Bakery. Ask about our tiered cakes.

Additional cake cutting fee will be added to all cakes brought in from an outside vendor.

Mini Lemon Tarts | $19.95/Dozen

Vanilla Bean Cookies | $16.25/Dozen

Truffles | $2.85/Each
Minimum of 12
Glittered Champagne
Salted Caramel

Mini Cheesecakes | $19.95/Dozen
Chocolate Truffle
Traditional

Cupcakes | $25.15/Dozen
Mini | $19.95/Dozen
Chocolate Raspberry White
Cookies And Cream
Confetti
Pink Champagne
Red Velvet
Salted Caramel
Salted Nut Roll
Vanilla Bean

Sheet Cake | $58.75/Cake
Half Sheet, Two Layer - 50 Servings
White
Chocolate
Marble
Cookies And Cream
Heath Bar
Lemon Raspberry
Pink Champagne
Red Velvet
Salted Caramel
White With Raspberry Filling
Please view the full version of the UNI Catering alcohol policy at: catering.uni.edu.

BAR ACCOMMODATIONS

**SPONSORED/CASH BAR**

**BAR SELECTIONS**
Soft Drinks, Beer, Wine, Mixed Drinks
Specialty Drink Options Available
Ask your planner for details

- Assorted Sodas | $1.75/$2.00
- Domestic Beer | $4.50/$5.00
- Craft/Premium Beer | $5.50/$6.00
- House Wine | $6.50/$7.00
- Mixed Drinks | $6.50/$7.00

**BAR GUIDELINES**

Bar set up of $75.00 and a bar minimum of $150.00 per hour per bar, includes one bartender per bar; bar service not to exceed 5 hours. Alcohol service will conclude thirty minutes prior to event end time.

Food must be included at all events with alcohol. Planner must approve the menu and quantity of both food and alcohol. A non-alcoholic beverage must be available to guests while alcohol is being served.

Wine may be brought in by the host and served by Catering staff. A $15.00 corkage fee (750ml bottles only) will be applied for all bottles opened. Each container must have the State of Iowa purchase sticker affixed to the bottle.
MAKE IT MEMORABLE

University of Northern Iowa.
Catering