



IN ANY *event*

Eat · Learn · Live



River Road Farm

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Local Farm Vendors (as of February 2013, new relationships formed monthly)
Farm Contact Address City, State, Zip Phone # Distance

Angel Acres Farm Eileen McCutchen, 60500 Maple Ridge Road Mason, WI 54856 715-765-4298 14.3

Bayfield Apple Company John Adams, 87540 County Hwy J Bayfield, WI 54814 715-779-5700 26.3

Chequamegon Food Co-op Harold Vanselow and Alan Spaude-Filipczak,
215 Chapple Avenue Ashland, WI 54806 715-682-8251

Great Oak Farm Chris Duke, 28100 Maple Ridge Road Mason, WI 54856 715-765-4297 14.5

Hauser's Farm Fritz Hauser, 86565 County Hwy J Bayfield, WI 54814 715-779-5404 25.6

Hermit Creek Farm Landis and Steve Spickerman, 65554 Spring Brook Road High Bridge, WI 54846 715-492-5969 18.9

Hidden-Vue Farm LLC David Nortunen, 62467 Nortunen Rd. Marengo, WI 54855 715-278-3831 13.2

Highland Valley Farm The Dale Family, 87080 Valley Road Bayfield, WI 54814 715-779-3941 23.7

Maple Hill Farm The Cogger Family, 28745 South Maple Hill Rd. Washburn, WI 54891 715-373-2108 15.6

Morning View Farm Gale Gonsior, 79730 Evergreen Road Port Wing, WI 54865 888-368-9217 44

Northwestern Coffee Mills Harry Demorest, 30950 Nevers Road Washburn, WI 54891 800-243-5283 10.5

Pearce's Sausage Kitchen The Pearce Family, 61327 Dahlstrom Road Ashland, WI 54806 715-682-3742 4.8

River Road Farm Todd and Kelsie Rothe, 61817 Marengo River Road Marengo, WI 54855 715-278-3383 11.9

Spirit Creek Farm Jennifer and Aaron Sauter-Sargent, 24255 State Hwy 13 Bayfield, WI 54814 715-742-3551 31.5

Twisting Twig Gardens Rob Hartman, P.O. Box 243 Cornucopia, WI 54827 262-347-8510 30.6

Vranes Farm Carrie Linder, 63700 Vranes Road Ashland, WI 54806 715-746-2059 13.5

Wild Hollow Farm The Fischbach Family, 42395 Berweger Road Ashland, WI 54806 715-278-3978 12.1

Franklin Foods - KEMPS, 1925 West 1st Street Duluth, MN 55806 218-727-6651 70.2

Range Beverage, Inc. P.O. Box 68 Hurley, WI 715-561-5337 39.2

Bay Area Regional Food Producers Coop P.O. Box 412 Washburn, WI 54891 14.2

Bay Produce 39 N 25th St. East Superior, WI 54880 715-394-2771 65.1

North Wind Organic Farm Tom Glausen, 86760 Valley Road Bayfield, WI 54814 715-779-3254 24.12

Ashland Baking Company Stefanie Jaeger, 212 Chapple Ave. Ashland, WI 54806 715-682-6010 1.22

Pure Dairy Jerry Henderson, 1318 Lake Shore Drive W Ashland, WI 54806 715-682-6414 1.7

White Winter Winery John and Kim Hamilton, 68323 Lea Street Iron River, WI 54847 715 372 5656 28.48

Starlit Kitchen Kathy Presnell, 421 Rice Avenue Bayfield, WI 54814 715-779-0175 24.06

Hursh Meat Processing Rob Hursh, 10083 E Oak Road Poplar, WI 54864 715 364 6855 47.83

Signature Breakfast Meals

Continental Breakfast Buffet

Breakfast Pastries, Fresh Fruit Tray, Mini-Bagels with Cream Cheese, Locally Roasted and Ground Coffee, Hot Tea, Orange Juice or Local Apple Cider

6.35 per person, 10 guest minimum

Add one Hot item to Continental Breakfast: 8.50 per person, 20 guest minimum, your choice of one item from the following:

*Quiche Lorraine

*Sausage and Egg Casserole

*Cheese and Vegetable Strata

*Cinnamon Raisin French Toast

Oatmeal & Fruit Bar Buffet

Oatmeal, Fresh Fruit, fresh baked Muffins, Yogurt and Local Granola.

Toppings for your Oatmeal and Yogurt include Cinnamon, Sugar,

Banana, Butter, Dried Cranberries, Raisins and Almond Slivers. Includes Locally Roasted and Ground Coffee, Tea and Juice.

8.45 per person, 10 guest minimum

Make it LOCAL oatmeal from Starlit Kitchen. Call us to find out how!

Country Breakfast Buffet

Scrambled Eggs, Bacon, Ham or Sausage (choice of two), O'Brien Hash Browns, Buttermilk Biscuits with Spreads, Fresh Seasonal Fruit, Locally Ground and Roasted Coffee, Tea and Juice

9.60 per person, 10 guest minimum

The Traditional Breakfast Buffet

Pancakes (mix made locally) or French Toast, Scrambled Eggs with Peppers and Cheese; Bacon, Sausage or Ham (choice of 2). Seasoned Country Style Potatoes, Seasonal Fresh Fruit, Gourmet Breakfast Pastry Display, Locally Ground and Roasted Coffee, Tea, Apple and Orange Juice

12.00 per person, 20 guest minimum

Breakfast Specialities (per dozen)

House Muffins	8.60
Mini Scones	13.20
Strudel Sticks	12.15
Turnovers	12.15
Bagels with Cream Cheese	11.30
Sweet Breads	9.80
Mini Muffins	8.00
Mini Croissants	17.60
Doughnut Holes	3.20
Coffee Cake (1/4 sheet)	10.90
Large Cinnamon Rolls or Caramel Rolls	8.50
Cinnamon Rolls from Ashland Baking Company	Market
Yogurt with Granola	21.30



Boxed Lunches 8.80

All box lunches are served with a fresh whole fruit, chips and a cookie. Sandwiches are served on deli buns unless otherwise noted. Lettuce, tomato, cheese slice are included.

Ham & Cheese Stacker

Turkey & Cheese Stacker

Beef & Cheese Stacker

Submarine (Turkey, Ham, Salami on a Sub Roll)

Tuna Salad

Chicken Salad

Egg Salad

Cheese Trio

Veggie Hummus Wrap

Executive Box Lunches 10.90

All box lunches are served with fresh fruit, chips and a brownie. Sandwiches can be served on your choice of croissant, ciabatta bun, tortilla wrap or thick sliced marble rye.

Italian Skyrise

Salami, pepperoni, ham, with shredded lettuce, tomato, red onion, provolone cheese and a zesty Italian dressing

Turkey/Ham Classic with Swiss

Ham or turkey (or combination of two), with a slice each of Cheddar and Swiss cheese, lettuce and tomato

Turkey Club

Thin sliced smoked turkey piled high with cheddar cheese, bacon, lettuce and tomato

Deli Deluxe Submarine

Turkey, ham, roast beef, cheddar cheese, Swiss, lettuce and tomato

Marinated Veggie Wrap

Roasted marinated red peppers, zucchini, mushrooms, red onion and spinach with an avocado spread all in one Italian wrap





Pizza~Pizza

(12 cut-2 piece per person serving size)

1 Topping 16" pizza	10.65
2 Topping 16" pizza	11.15
3 Topping 16" pizza	13.30
Veggie 16" pizza	13.85
Taco 16" pizza	16.25

The Salad Bowl

Salad luncheons include a bread basket with butter, dessert and beverage options of locally ground coffee and iced tea or milk.

Cobb Salad **11.15**

A favorite salad packed with variety. The salad includes mixed greens with grilled chicken, bacon crumbles, tomatoes, hard-boiled egg, sliced red onion and blue cheese crumbles.

Gourmet Chicken Walnut Salad **10.15**

Chunky chicken blended with crisp celery, onions, toasted walnuts and a dijon mayonnaise served on a bed of lettuce with a fruit garnish.

Wisconsin Cranberry Walnut Salad **11.15**

The Super Antioxidant Salad! Spring mix topped with strawberries, diced apples, dried cranberries, walnuts, sliced red onion and blue cheese crumbles with a raspberry vinaigrette.

Served with grilled chicken breast **13.30**

Southwest Salad **11.15**

Roasted corn black bean salsa, shredded cheese, tomatoes, diced onions and julienned chicken breast on a bed of mixed salad greens makes this a perfect blend of flavors topped off with tortilla strips and a side of chipotle ranch dressing.

Grilled Chicken Caesar **11.75**

Fresh cut romaine lettuce tossed with Caesar dressing, shredded parmesan cheese and topped with a sliced grilled chicken breast, red onion and croutons.



Campus Classics Served Luncheons

All lunches include garden salad, starch option and vegetable side along with dinner rolls and butter, dessert and beverages (locally roasted and ground coffee, iced tea or milk).

Teriyaki Chicken 13.30

Char grilled and baked off with a tangy teriyaki sauce. Served with Oriental rice and a special blend of stir-fry vegetables.

Parmesan Peppercorn Chicken 13.30

This is a campus favorite dipped in parmesan peppercorn dressing and dredged in seasoned breadcrumbs. Flavorful and moist, this is a perfectly delicious plated luncheon when presented with roasted red potatoes and California blend vegetables.

Lemon Pepper Chicken 13.30

Floured, browned and then baked, this chicken breast pleases with a delicate touch of lemon pepper. Lightly sauced and served with parsley buttered red potatoes and green beans almandine.

Pasta Primavera 11.15

A vegetable mix of broccoli florets, baby carrots, zucchini and red onion atop a bed of fettuccine noodles and then followed by a smothering of creamy alfredo sauce.

add Chicken 13.30

Picnic Buffets

MINIMUM OF 25 GUESTS, PRICE PER PERSON

Includes Potato Chips, Lemonade, Iced Tea, Condiments and Cookies.

Brats and Hot Dogs Tail Gate Buffet 9.30

Grilled Johnsonville Bratwurst, Hot dogs, Veggie Burgers, Baked Beans and Sauerkraut.

Burger and Barbequed Chicken Breast 10.55

Grilled Hamburgers, Barbequed Chicken Breast and Veggie Burgers, Potato Salad and Watermelon.

Buffet Favorites

Deli Basket 11.75

This favorite includes hot soup, garden greens or a pasta salad option along with thin sliced roast beef, roasted turkey, honey smoked ham, cheddar, swiss and pepper jack cheeses. Build a perfect sandwich with fresh leaf lettuce, tomato, red onion rings on multigrain bread and croissants dressed with mayo or honey mustard dressing.

Tour of Italy – Pick Two! 13.30

Meat, or vegetarian lasagna, tri-colored cheese tortellini, or choice of pasta with sauce (alfredo, red or meat sauce). Served with garlic toast or bread sticks, garden green salad and dressings, dessert.

Asian Flare 13.30

Choose from chow mein (chicken or vegetable), mandarin chicken or sweet and sour pork. Buffet includes fried rice, egg rolls and fortune cookies.

Tex Mex 12.25

A build your own taco-burrito bar with seasoned ground beef or chopped spicy chicken option. Includes refried beans, Spanish rice, nacho chips and all the usual taco toppings and salsa. Includes iced tea or lemonade and warm apple churros for dessert.

Supreme Salad 11.00

Variety of lettuce greens, croutons and sunflower seeds.
Sliced: Cucumbers, eggs, mushrooms and cauliflower.
Diced: Turkey, ham, tomatoes, green peppers and onions.
Shredded: Carrots, American and swiss cheese.
3 dressings, rolls w/butter and dessert.



Highland Valley Berry

BUFFET CREATIONS



Buffet Dinners

Create your own buffet by choosing two meat entrees, one starch item, two vegetable items, salad and dessert. Other items can be added for an additional charge.

18.40 per person

Entrees

Beef – Roasted Beef with Tarragon Au Jus

Beef Stroganoff

Beef Burgandy

Chicken – Herb Baked Chicken

Chicken Parmesan

Cranberry Chicken

Pork – Black Oak Ham with Apricot Glaze

Dijon Herb Crusted Pork Loin

Turkey – Roast Turkey

Seafood – Baked Fish with Lemon Pepper

Stuffed Pastas – Manicotti, Tortellini, Vegetable or Meat Sauce

Lasagna Roll Ups

Starch Sides

Garlic Mash Potatoes, Wild Rice Blend, Herbed Orzo, Au Gratin Potatoes, Roasted Red Potato, Rice Pilaf, Corn Bread Stuffing or Buttered Noodles

Vegetable Sides

California Blend, Broccoli, Roasted Vegetables, Green Beans, Sugar Snap Peas, Green Beans Almandine, Honey Glazed Carrots or Asparagus Spears

Desserts

Assorted Bars, Carrot Cake, Cheese Cake, Pineapple Upside Down Cake or Seasonal Fruit Pie

Salads

Tossed, Marinated Vegetable, Seasonal Fresh Fruit, Jell-o Salad, Potato Salad or Tabouli



Served Dinners

MINIMUM OF 25 GUESTS. PRICE PER PERSON.

Dinners include: Caesar Salad or Tossed Salad and Rolls.

A Starch and Vegetable will be chosen to accompany your entree selections. Includes Water, Locally Roasted and Ground Coffee or Tea. Split menus are available at a charge of \$1.00 per person per entree.

Hawaiian Chicken 16.00

Teriyaki marinated Chicken Breast topped with tropical Salsa.

Georgia Pecan Encrusted Chicken Breast 17.00

Served with a mild Sweet Red Pepper Cream Sauce.

Beef Wellington 19.15

Filet of Beef wrapped in a Puff Pastry with a Mushroom Garlic Wine Reduction. Served with a Bearnaise Sauce.

Grilled Eggplant Parmesan 16.00

Garden fresh Eggplant lightly breaded, grilled and served with a light Tomato Sauce.

Grilled Portabella Mushroom 16.00

Marinated and grilled Portabella served atop a mound of Rustic Garden Pilaf.

Baked Trout Almondine 18.00

Flaky Trout baked with a Butter Sauce and topped with Almonds.

Roast Turkey 17.15

Slow roasted Turkey Breast.

Spinach Feta Pie 17.15

(made with locally produced Feta Cheese)

Flaky layers of Spinach, Feta Cheese and Filo Dough.

Chicken or Beef Kabobs 19.60

Mixed Vegetables with Beef or Chicken are skewered, marinated and char grilled.

Stout and Brown Sugar Roast Pork Loin 16.00

Rich tender Pork Loin glazed with a sweet Malted Sugar Glaze.

Slow Roasted, Garlic Infused Prime Rib 22.90

Prime Rib roasted medium, served with Au Jus and a Creamy Horseradish Sauce.

Roast Tenderloin 24.00

Slow Roasted Tenderloin of Beef with a Garlic Rosemary Demi Glace or sauteed Mushroom Sauce.



Sweet Treats

INCLUDES TABLE LINEN AND PAPER PRODUCTS
PRICE PER DOZEN

Cheesecake Bars	10.25
Mint Brownies	10.25
Fudge Brownies	8.50
Lemon Bars	10.25
Chocolate Chip Bars	10.25
Pumpkin Bars	10.25
Rice Krispie Treats	6.40
Gourmet Cookies	9.65
House Cookies	4.25
Frosted Cupcakes	11.50
Vegan No Bake Cookies	9.65
Vegan Fudge	8.25
Chocolate Dipped Strawberries (minimum order four dozen)	Market Price

Special Occasion Cakes

Flavors Full Sheet (80) ½ sheet(40)

Chocolate, White, Marble, Yellow

I layer 1/2 Sheet Cake

Plain, serves 40 30.90

I layer 1/2 Sheet Cake

Decorated, add up to 5 words, serves 40 40.50

I layer Full Sheet Cake

Plain, serves up to 80 43.85

I layer Full sheet Cake

Decorated, add up to 5 words,
serves up to 80 53.95

SPECIALTY SWEETS

ASK ABOUT OUR MONTHLY FEATURED DESSERT!
PRICE PER SLICE

Pumpkin Pie	3.20
Dutch Apple Pie	2.65
Cherry Pie	2.65
Specialty Cheesecake	3.75

Beverages

BEVERAGE PRICE PER GALLON. PROVIDES 16
SERVINGS.

Locally Ground & Roasted Coffee - Regular	10.15
Locally Ground & Roasted Coffee - Decaffeinated	10.15
Hot Water with Tea Bags	9.05
Hot Chocolate	8.70
Hot or Cold Cider	10.45
Ice Tea	8.25
Raspberry Iced Tea	9.35
Lemonade	7.85
Orange Juice (100% pure)	10.00
Apple Juice (100% pure)	15.05
Milk (1/2 pints)	1.40
Canned Soda (each)	2.45
15.2 oz Bottled Juice- Apple and Orange (each)	2.45
Pitchers of Iced Water	2.70 each
Frosty Sherbet Punch	
A blend of Orange and Pineapple Juices with Ginger Ale topped with floating Sherbet	21.90
Sunshine Fizz - Orange and Pineapple Juices blended with Ginger Ale	18.55
Berry Spritzer Punch	18.55
Golden Tropical Punch	15.05
Fruit Punch	8.70

Spirits

Full Cash Bar	210 First Hour
	105 Each Additional Hour
Beer and Wine	105 First Hour
	50 Each Additional Hour

We will work with you to select spirits for your event including: Wisconsin wines and microbrews; Glen Ellen or Sutter Home, Merlot, Chardonnay, Cabernet Sauvignon, White Zinfandel and White Winter Winery.

Please Note:

State liquor laws require all alcoholic beverages to be purchased and served by Chartwells staff members. Alcoholic beverages may not be brought in or removed from the premises. Adherence to Northland College alcohol policies and local liquor laws will be strictly enforced.



Angel Acres Farm

BEVERAGES



Sweet and Salty Snackers

ONE POUND SERVES APPROXIMATELY 15 GUESTS

PRICE PER POUND (UNLESS OTHERWISE NOTED)

Granola- locally sourced from Starlit Kitchen	Market
1 lb potato chips	4.90
1 lb pretzels	7.25
Peanuts	7.25
Mixed Nuts	7.90
Party Mix	9.05
Tortilla Chips	7.25
Pita Chips	7.25
M & M's	14.50
Trail Mix	14.50
Popped Popcorn	8.50
PRICE PER PINT	
French Onion Dip or Ranch	4.25
Salsa	3.65
Pico de Gallo, Hummus or Guacamole	3.90

PARTY TRAYS AND SNACKS

Cheese Tray with Crackers

Assorted Cheeses served with Crackers and garnished with Grapes
56.60/33.60 (Add summer sausage – 2.00 more)

Taco Dip Platter

Tortilla Chips, Bean Dip, Guacamole and Sour Cream topped with
Lettuce, Tomato and Cheddar Cheese
54.35

Sliced Melon Bowl

40.40

Vegetable Tray with Dip

Fresh seasonal Vegetables served with Ranch Dressing
39.45/23.00

Fruit Platter

Fresh Seasonal Fruit served with Honey Yogurt Dip
76.25/44.50

Artichoke Dip

Fresh Artichoke blended with Spinach and Seasonings.
Served with Pita Chips
39.30

Bowl of Fruit (25pcs)

30.10 (if less than one dozen 1.00/pc)



Cold Hors D'oeuvres

PRICE PER DOZEN

When planning a cocktail party, a good estimate for quantities is as follows: Mid-Afternoon: 6-8 pieces per person. Before Dinner: 10-12 pieces per person. Evening: 8-10 pieces per person. Late Evening: 10-12 pieces per person.

PRICE PER DOZEN

Finger Sandwiches assortment (Tuna, Chicken or Ham Salad)	14.85
Jumbo Shrimp on Ice with traditional Cocktail Sauce and Fresh Lemon	Market
Vegetable and Cream Cheese Pinwheels	13.80
Chicken Salad Stuffed Puffs	13.80
Crab Salad Stuffed Puffs	9.70
Phyllo Cups with Crab or Shrimp Salad	15.95
Caprese Skewers (Cherry Tomatoes, cubed Mozzarella and Basil on bamboo skewer with Balsamic Vinegar)	12.25
Smoked Trout on Pitas or Cucumber Wedges	Market
Tomato Bruschetta	7.10
Goat Cheese and Blueberry Bruschetta	7.10

Hot Hors D'oeuvres

PRICE PER DOZEN

Chicken Drummies with Honey Mustard	8.70
Scallops wrapped in Bacon	21.30
Water Chestnuts Wrapped in Bacon	9.65
Egg Roll Bites with Sweet and Sour Sauce	8.70
Chicken Satay with Spicy Peanut or Ginger Soy Dipping Sauce	13.80
Gourmet Meatballs- Swedish, Marinara, Cranberry, Barbeque, Dill or Sweet and Sour	6.05
Artichoke and Gorgonzola Bruschetta	10.25
Vegetarian Stuffed Mushroom Caps	6.60
Spanakopita	14.85

PLAN YOUR EVENT

PLAN THE SPECIFICS OF YOUR EVENT BY ACCESSING THE GUIDELINES FOR PLANNING YOUR EVENT

We kindly request orders for refreshment breaks be placed a minimum of three (3) business days prior to the event. We kindly ask for orders for meals and receptions to be placed a minimum of 10 business days prior to the event and the event should be finalized no less than seven (7) business days in advance of the event.

Events scheduled less than three (3) business days in advance may be assessed an additional fee.

Two hours of service are normally provided for catered meals from start to finish. If additional service is needed there will be a charge per hour per worker service charge.

GUARANTEED GUEST COUNTS

A confirmed number of guests must be specified three (3) business days prior to the event. This number is considered the guaranteed guest count.

CANCELLATION

If notice of cancellation is received two (2) business days in advance of the event, you will only be charged for any expenses incurred. If notice is received less than two (2) business days in advance of the event you will be charged the full amount.

LINENS

Are available for rental. Please contact us for pricing and sizes/color selections.

WATER SET UP

Pitchers of water or large dispensers are available for conferences, lectures and meetings on campus. The charge is per person, with a minimum charge.

SAFE FOOD HANDLING

Safe food handling is a high priority for us. Therefore we reserve the right to limit the removal of leftover food by the customer to items that are available for carry out. For your safety and that of your guests, a catering representative will remove food from your event in a timely manner.

PAYMENT

Payment for College sponsored catered events is due within 30 days of the billing date. All functions to be paid from College accounts must supply an organization code number at the time that the order is placed. All organizations must also present their tax exempt certificate at the time the order is placed as well to be billed as tax exempt.

Payment for non-College sponsored functions is due immediately upon receipt of invoice. State and local sales tax will be added to invoices of individuals or groups not exempt from such tax.



These foods are limited in calories, fat, saturated fat, cholesterol and sodium. Eating these food choices more often will help you feel energetic and healthy.



Foods purchased or produced in a sustainable manner. This may include reduced anti-biotic chicken, cage-free shell eggs, sustainable seafood, organic foods or locally produced foods.



Foods that do not contain animal products except dairy or eggs.



Foods that do not contain any animal derived products at all including honey, dairy or eggs.



Maple Hill Farm

www.dineoncampus.com/northland