



BYTES
SNACK + SHOP

CATERING MENU



NICOLET COLLEGE

The logo for BYTES SNACK + SHOP is centered within a black rectangular border. The word "BYTES" is written in a large, bold, black, sans-serif font. Above the letter 'Y' are three small black squares arranged in a diagonal line from top-left to bottom-right. Below "BYTES", the words "SNACK + SHOP" are written in a smaller, bold, black, sans-serif font.

BYTES
SNACK + SHOP

CATERING SERVICES

2 - Continental Breakfast

3 - Meeting Break

4 - Cold Sandwiches

5 - Hot Sandwiches

6 - Soup & Salad

7 - Dinner Buffet

8 - Plated Dinner

9-10 - Hors D' Oeuvres

11 - Desserts

12 - Beverages & Linens

Situated on the shores of beautiful Lake Julia in the Lakeside Center at Nicolet College, students and guests can enjoy a panoramic view of the lake and the natural landscape of the campus while dining inside or sitting outside on the patio overlooking this pristine lake.

Meal planning and service is often an important factor in events. The following menu provides a sample of available offerings. Other options are available upon request. Advance request is required for all on-campus catering service.

Contact the Retail and Events Manager for Catering Services at 715.365.4903 or bytes@nicoletcollege.edu



CONTINENTAL BREAKFAST

EAGLE RIVER ROASTERS COFFEE

\$2.40 / person

Freshly-brewed Eagle River Roasters light roast coffee (regular and decaf)

BEVERAGES

\$1.75 / PERSON

Assorted Juices (check availability)

BOTTLED WATER

\$1.25 / person

ASSORTMENT OF TEA

\$1.25 / person

SODA (BOTTLED)

\$1.75 / person

Pitchers of ice water will be available at no charge

COFFEE & PASTRY SPECIAL

\$5.95 / PERSON

Freshly-brewed Eagle River Roasters light roast coffee (regular and decaf), pitchers of ice water, and a bakery item

MEETING STARTER

\$9.50 / PERSON

Your choice of two bakery items (donuts, bagels, cinnamon rolls, danishes), fresh-cut seasonal fruit, freshly-brewed Eagle River Roasters light roast coffee (regular and decaf), hot tea, pitchers of ice water, and assorted chilled juices

ADDITIONAL ITEMS

ASSORTED DONUTS
OR MUFFINS
\$1.25 ea.

ASSORTED BAGELS
\$1.50 ea.

CINNAMON ROLLS
\$1.50 ea.

DANISHES
\$1.50 ea.

YOGURT
\$1.75 ea.

YOGURT
WITH GRANOLA
\$2.25 ea.

MEETING BREAK

QUICK BREAK

\$5.50 / person

Your choice of two beverages, muffins, bars, or cookies, (select one) and pitchers of ice water.

DESIGN YOUR OWN BREAK

\$9.95 / PERSON

Your choice of two beverages (freshly-brewed coffee, hot tea, or juices), pitchers of ice water, and an assortment of the following choices (select three).

FRUIT TRAY
BROWNIES
DONUTS

COOKIES
PRETZELS
NUTRI-GRAIN BARS

TRAIL MIX
GARDETTO'S
ASSORTMENT
OF CHIPS

ADDITIONAL ITEMS

ASSORTED DONUTS
OR MUFFINS
\$1.25 ea.

ASSORTED BAGELS
\$1.50 ea.

DONUTS
\$1.50 ea.

CINNAMON ROLLS
\$1.50 ea.

DANISHES
\$1.50 ea.

YOGURT
\$1.75 ea.

YOGURT
WITH GRANOLA
\$2.25 ea.

HARD-BOILED
EGGS
\$1.25 ea.

COLD SANDWICHES

COLD SANDWICHES & SUBMARINE SANDWICHES

\$8.25 / person

Served with chips, cookie, pickle spear, and condiments.

COLD SANDWICHES

(served on a pretzel roll or croissant)

TURKEY AND WISCONSIN CHEDDAR

Shaved smoked turkey and cheddar cheese, with a signature honey mustard spread.

HAM AND SWISS CHEESE

Shaved smoked ham and Swiss cheese, with a signature honey mustard spread.

ROAST BEEF AND CHEDDAR CHEESE

Shaved roast beef and cheddar cheese, with a signature honey mustard spread.

SUBMARINE SANDWICHES

(served on a hoagie bun)

CLUB

Smoked turkey, salami, Swiss and cheddar cheeses, lettuce, onion, and tomato.

TURKEY

Smoked turkey, cheddar cheese, lettuce, onion, and tomato.

HAM

Smoked ham, Swiss cheese, lettuce, onion, and tomato.

HOT SANDWICHES

HOT SANDWICHES

\$9.00 / person

Served with chips, cookie, pickle spear, and condiments.

PULLED PORK

Smoked pork tossed in tangy barbeque sauce.

ITALIAN BEEF

Shaved Chicago style beef with Giardiniera.

MEATBALL SUB

Italian style meatballs topped with marinara sauce.

SOUP & SALAD

SOUP & SALAD BAR

\$7.25 person

Create your own salad with the freshest mixed greens, cheddar cheese, cucumbers, tomatoes, croutons, sliced eggs, shredded carrots, olives, sunflower seeds, ham, sliced black olives, chicken, and tuna. A cup of soup compliments your meal, or upgrade to a bowl of soup (additional \$.50).

SOUPS

CREAM OF BROCCOLI & CHEESE (GF)*	CLAM CHOWDER	BEEF BARLEY
CHICKEN TORTILLA (GF)*	WISCONSIN CHEDDAR	CHEESE BURGER
CHICKEN NOODLE	BEEF LASAGNA	

*Gluten Free

SOUP DU JOUR—CHEF'S CHOICE
Bowl \$3.50 / person | Cup \$3.00 / person

CHILI (BOWL)
\$4.25/ person

Garnished with sour cream, cheddar cheese, and served with crackers.

SALADS

GARDEN SALAD
\$6.25 / person

Fresh mixed greens garnished with mild cheddar cheese, tomatoes, cucumbers, chopped egg, croutons, and choice of dressing.

ITALIAN CHICKEN SALAD
\$9.50 / person

Fresh mixed greens with Italian marinated grilled chicken and garnished with cucumbers, tomatoes, parmesan cheese, croutons, and choice of dressing.

TACO SALAD
\$9.00 / person

Fresh mixed greens with seasoned ground beef or chicken, shredded cheddar cheese, chopped green onions and tomatoes. Served on tortilla chips and garnished with a side of mild salsa and sour cream.

FRESH VEGETABLE BOX
\$5.75 / person

The freshest baby carrots, broccoli, cauliflower, tomatoes, and radishes. Served with a side of ranch dressing.

DINNER BUFFET

Dinner buffets includes entrees, choice of starch, vegetable, and dessert. Meals are served with pitchers of ice water. In order to provide these dinner buffet options at a minimum price to our customers, we do not offer substitutions on these menu items.

TWO ENTREES

\$22.75 / person

THREE ENTREES

\$26.25 / person

SEASONED OVEN ROASTED CHICKEN

MEATBALLS IN SAVORY BEEF GRAVY

BAKED SALMON

VEGETARIAN LASAGNA

PRIME RIB

STUFFED MANICOTTI

STARCH CHOICES (CHOOSE TWO)

PARSLEY ROASTED RED
POTATOES

BAKED POTATO

WHIPPED MASHED
POTATOES WITH
SOUR CREAM

BREAD
(FRENCH, WHEAT,
OR DINNER ROLL)

RICE PILAF

VEGETABLE CHOICES (CHOOSE TWO)

STEAMED SEASONAL
VEGETABLES

CALIFORNIA BLEND

BROCCOLI
AU GRATIN

GREEN BEAN
ALMONDINE

DESSERTS (CHOOSE TWO)

(gluten free options available upon request)

BROWNIE

CHEESECAKE

CUPCAKES

ASSORTED BARS AND COOKIES

FRESH BAKED PIE

PLATED DINNER

PLATED DINNER

\$27.50 / PER PERSON

AIRLINE OVEN ROASTED
CHICKEN WITH BASIL WINE SAUCE

SALMON WITH CREAMY DILL SAUCE

PRIME RIB

VEGETARIAN LASAGNA WITH RED SAUCE

DINNER INCLUDES:

OVEN ROASTED BABY
RED POTATOES

CALIFORNIA BLEND
VEGETABLES

GARDEN SALAD

DINNER ROLL

HORS D'OEUVRES

Please note that for health and presentation concerns, we allow a maximum of two hours for service, from the agreed upon food starting time, for any of the products listed below.

COCKTAIL MEATBALLS

Choose from sweet & sour,
BBQ, or stroganoff.
(serving consists of 3 pieces)

20-25 SERVINGS \$ 85.00

40-50 SERVINGS \$168.00

75-100 SERVINGS \$300.00

SHREDDED PORK SANDWICHES

Slow roasted pork piled high
on slider buns.
(serving consists of 2
sandwiches)

20-25 SERVINGS \$90.00

40-50 SERVINGS \$180.00

75-100 SERVINGS \$312.00

SAUSAGE & CHEESE PLATTER

Smoked sausage with
cubed mild cheddar
cheese and gourmet
crackers.

20-25 SERVINGS \$42.00

40-50 SERVINGS \$85.00

75-100 SERVINGS \$168.00

SPINACH & ARTICHOKE DIP

Creamy blend of spinach,
artichokes, and Italian
cheeses served warm with
tortilla chips.

20-25 SERVINGS \$85.00

40-50 SERVINGS \$168.00

75-100 SERVINGS \$300.00

HORS D'OEUVRES

Please note that for health and presentation concerns, we allow a maximum of two hours for service, from the agreed upon food starting time, for any of the products listed below.

CHILLED SHRIMP COCKTAIL

Extra jumbo shrimp served
peeled and deveined.
(serving consists of two
shrimp)

20-25 SERVINGS \$ 85.00

40-50 SERVINGS \$168.00

75-100 SERVINGS \$300.00

BRUSCHETTA

Toasted Italian bread
topped with freshly-cut
tomatoes, basil, garlic, and
parmesan cheese and
topped with a balsamic glaze.
(serving consists of two slices)

20-25 SERVINGS \$90.00

40-50 SERVINGS \$180.00

75-100 SERVINGS \$312.00

VEGETABLE PLATTER

Fresh tomatoes, broccoli,
cauliflower, celery and
carrots, served with ranch
dressing.

20-25 SERVINGS \$85.00

40-50 SERVINGS \$168.00

75-100 SERVINGS \$300.00

BACON WRAPPED POTATOES

Rosemary roasted potatoes
wrapped in bacon
and served with sour cream.
(serving consist of
two-three potatoes)

20-25 SERVINGS \$78.00

40-50 SERVINGS \$156.00

75-100 SERVINGS \$300.00

DESSERTS

ASSORTED COOKIES

\$1.25 / each

PIES (SEASONAL CHOICES)

\$3.75 / slice

CHEESECAKE

\$5.00 / slice

ASSORTED DESSERT BARS

\$2.00 / bar

Caramel Crunch Bars
Seven Layer Bars (Magic Bars)
Lemon Bars
Raspberry Lemon Bars

CHOCOLATE COVERED STRAWBERRIES

(serving consists of three strawberries)

20-25 servings \$100.00

40-50 servings \$200.00

75-100 servings \$400.00

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Gluten free desserts available upon request

BEVERAGES

ASSORTED JUICES

(check availability)
\$1.75 / person

BOTTLED WATER

\$1.25 / person

ASSORTMENT OF TEA

\$1.25 / person

EAGLE RIVER ROASTERS COFFEE

(regular and decaf)
\$2.40 / person

SODA (BOTTLED)

\$1.75 / person

FULL BAR SERVICE

Customized per event/request.
Contact Retail and Events Manager for details
715.365.4903.

LINENS

Linen service is \$2.00 per person and includes
cloth tablecloth and napkin.





BYTES

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Nicolet College, Lakeside Center
5364 College Drive, Rhinelander, WI 54501
715.365.4903 or bytes@nicoletcollege.edu



NICOLET COLLEGE

Nicolet College does not discriminate on the basis of race, color, national origin, sex, disability, or age in employment, admissions, or its programs or activities.

Food Allergy Notice

Please be advised that food prepared here may contain these ingredients: milk, eggs, wheat, soybean, peanuts, tree nuts, fish and shellfish.