# TABLE OF CONTENTS

## POLICIES & GUIDELINES
- Hours of Operation
- Room & Event Scheduling
- Order Guidelines
- Dietary Needs
- Cancellations
- Food Safety

## BEGINNINGS
- 1.

## BREAKFAST CHOICES
- A La Cart
- Continental Breakfast
- 2.

## SPECIALTY SALADS
- 3.

## SANDWICHES - HOT
- 4.

## SANDWICHES - COLD
- 5.

## WRAPS
- A LA CART WRAPS
- 6.

## LUNCHEONS
- 7.

## SPECIALTY BUFFETS
- 8.

## SPECIALTY BUFFETS CONTINUED
- A LA CART
- 9.

## BUILD YOUR OWN BUFFET
- BOXED LUNCHES
- 10.

## BUILD YOUR OWN PICNIC
- VALUE PICNIC
- 11.

## SERVED DINNERS
- PASTA
- 12.

## KIDS’ MENU
- 13.

## PLATTERS, DIPS & MUNCHIES
- Hot Dips
- Cold Dips
- Subs
- Munchies
- Platters
- 14.

## TRAYS
- 15.

## COLD HORS D’OEUVRES
- By the Pound
- By the Dozen
- 16.

## HOT HORS D’OEUVRES
- By the Dozen
- By the Pound
- 17.

## DESSERTS
- By the Dozen
- 18.

## DESSERTS CONTINUED
- Individual
- 19.

## CAKES
- Traditional & Signature
- Wedding & Anniversary
- 20.

## HOLIDAY GOODIES
- 21.

## BEVERAGES
- Cold Beverages
- Infused Ice Water
- Ice Water Service
- Hot Beverages
- 22.

## VEGETARIAN
- 23-24.

## GLUTEN FREE
EVENT PLANNING, GUIDELINES AND POLICIES

Sufficient time to plan is critical to the success of an event. Here at NDSU Catering, we pride ourselves on being able to provide you with the best catering service possible. Please follow the guidelines and policies to ensure your event runs smoothly.

HOURS OF OPERATION

Weekdays – 6:30AM – 8:00PM
Out of office hours fee may apply.
Please check with our catering office for availability.

Weekends – 8:00AM – 5:00PM
Out of office hours fee may apply. Please check with our catering office for availability. All catering orders must be scheduled with a 10 business day advanced notice. All final food/guest counts are required 3 business days (not including weekends), prior to event. Contact our catering office with any questions.

ROOM AND EVENT SCHEDULING

When Scheduling an Event in the Memorial Union
Please call the Memorial Union Administration Office at 231.9447 or 231.8417 for all your catering needs. No “outside food” may be brought into the Memorial Union, as NDSU Catering is the exclusive caterer to this building.

When Scheduling an Event at the Harry D. McGovern Alumni Center
Please secure your room reservation with them at 231.6802. For all of your catering needs please call our catering office at 231.8122.

When Scheduling an Event Anywhere Else “On Campus”
(Other than the Memorial Union & the Harry D. McGovern Alumni Center), please call our catering office at 231.8122, or ndsu.catering@ndsu.edu. It is the customer’s responsibility to make all the facility arrangements with appropriate people in that particular building, such as, buffet tables, guest seating tables, garbage cans, etc. Please note that NDSU Catering has limited access to rooms and buildings on campus. Please ensure that buildings and rooms are unlocked and ready for set up, pick up, or delivery service.

When Scheduling an Event “Off Campus”
Please contact our catering office to check availability. All “off campus” catered events may be subject to a delivery/service fee.

DIETARY NEEDS

Please let our catering office know, in advance, if any of your guests have any dietary restrictions and/or allergies.

ORDER GUIDELINES

Customers ordering a served or buffet meal For More than 100 Guests
Please contact Paula Schneider, NDSU Catering and Concessions Manager at 231.8127, or Judith Perritt, Assistant Catering Manager, at 231.8087. Prior to planning your event. Some meal option restrictions may apply.

Wedding Reception and Rehearsal Dinner Inquiries
Please contact Paula Schneider, Catering and Concessions Manager, at 231.8127, or Judith Perritt, Assistant Catering Manager, at 231.8087.

“On and Off Campus” Catered Events Are Served on Disposable Ware
(Excluding Memorial Union)
You can choose to upgrade to a higher quality plastic ware for $2.00 per person, or choose to have a full service china ware set up for $4.00 per person. Table linens for tables other than buffet tables for food items, can be rented for $5.00 per linen cloth. These come in various, limited sizes and colors. White is our standard linen color. Please inquire on availability. We also have table skirting for rent. These are $10.00 per skirt and come in limited colors. We do not however rent cloth and/or skirting if you are not purchasing a catered food order from us. Check with our catering office for availability.

CANCELLATIONS

Should it become necessary to cancel an event, please notify NDSU Catering as soon as possible. Any event canceled within less than 48 business hours, will be billed at 50% of the retail cost of your catering order. Any event canceled within less than 24 business hours will be billed at full retail cost of your catering order. If any “special order” food/other items were purchased for your event, full cost will be billed for those particular items. If NDSU is closed due to inclement weather or other similar circumstance, all catered events will be automatically canceled. Any deposit or partial payment may be returned, less any expenses already incurred.

CLOSINGS

NDSU Dining/Catering is closed on all federal holidays and during university shut-down periods.

MINIMUMS

NDSU Catering sets a minimum of 15 guests for buffet meals.

FOOD SAFETY/FOOD REMOVAL

Due to food safety considerations, NDSU Catering does NOT permit any excess food items to be removed from the event site. NDSU Catering does not permit the mixing of buffet food with other catering entities. Food safety of “pick up” orders, is the responsibility of the customer once it leaves the NDSU facility.
BEGINNINGS

By the Dozen

BLUEBERRY CROISSANT PUDDS 18.95
PETITE CARAMEL 12.95
PECAN CROISSANTS 12.95
PETITE CHOCOLATE CROISSANTS 12.95
BISON CRUNCH MUFFINS 12.95
FRESH BAKED MUFFINS 12.95
Banana Nut, Chocolate Chip, Blueberry, Cranberry Nut, Double Chocolate and Lemon Poppy Seed

SCONES 21.95
Chocolate Chunk, Blueberry, Apple Cinnamon and White Chocolate Raspberry
Petite 13.95

BISCOTTI 9.95
Chocolate Almond & Nutty Almond

ASSORTED FRIED ROLLS 9.95
Not available on weekends

PETITE BAGELS 9.95
Plain or Blueberry
Served with Plain Cream Cheese

ASSORTED PETITE DANISH 12.95

SWEET ROLLS 14.95
Caramel, Cinnamon or Orange Cinnamon
Petite 9.95

GLUTEN FREE BLUEBERRY MUFFIN 2.00
(Individually packaged)

BREAKFAST WRAPS 15.95
Flour Tortilla filled with peanut butter, strawberry jam, bananas, and granola

CAKE DONUTS 7.95
Plain, Chocolate Iced & Cinnamon Sugar

DONUT BALLS 4.95
Plain, Chocolate Drizzled & Cinnamon Sugar

HOMEMADE GRANOLA BARS 15.95
Trail Mix or Cranberry Nut (12 Pieces)

SOUR CREAM STRUESSEL 16.95
Coffee Cake (12 Pieces)

DELUXE BREADS 13.95
(12 slices per loaf)
Banana, Chocolate Chip, Raspberry Swirl, Blueberry, Pumpkin, Double Chocolate or Cinnamon Swirl

COFFEE CAKE RINGS 16.95
(12 slices per ring)
Caramel Pecan, Lemon or Raspberry

APPLE STRUDEL BITES 13.95
(3 Doz. Minimum)

MORNING SAMPLER 28.95
Asst. Petite Bagels 1½ Doz. of ea.
Asst. Petite Muffins 9.95
Apple Strudel Bites ½ Doz. of ea.
(Sorry no substitutions)

WHOLE FRESH FRUIT BASKET 8.50
Small (serves 10)
Medium (serves 25) 22.50
Large (serves 50) 45.00

YOGURTS 1.50
Individual Yogurts
Individual Greek Yogurts 2.00
Yogurt Parfait by the Bowl (serves 10) 18.00
BREAKFAST CHOICES

Please indicate if you would like meals served or a buffet setup.
**Served meal only - Not available as a buffet**

**BREAKFAST BURRITO** 8.95
Choose 1: Sausage or Veggie
Combinations of Cheddar Cheese and Eggs rolled up in a Flour Tortilla shell
Served with breakfast potatoes, salsa & sour cream on the side

EGGBAKE** 7.50
Choose 1: Ham & Cheese, Three Meat, Denver or Veggie
Baked to a golden brown
Served with breakfast potatoes and a Bison Crunch Muffin

**BREAKFAST** 7.25
**SANDWICH**
Choose 1: Bacon or Sausage
Fried Egg and American Cheese on a Croissant square
Served with breakfast potatoes and fruit garnish

QUICHE ME** 7.25
Choose 1: HAM & CHEESE
Eggs, Ham, Cheddar & American Cheese
QUICHE LORRAINE
Eggs, Bacon, Onion, Cheddar and Provolone Cheeses
VEGGIE QUICHE
Eggs, Onion, Mushroom, Tomato, Green Pepper, Black Olives and Cheddar Cheese
All served with breakfast potatoes and a Bison Crunch Muffin

**OMELETS** 7.50
Choose 1: Ham & Cheese, Veggie or 3 Cheese
Served with breakfast potatoes and a Bison Crunch Muffin

RISE & SHINE 7.25
Classic scrambled eggs with your choice of bacon or sausage links
Served with breakfast potatoes and a Bison Crunch Muffin

CINNAMON SWIRL 8.25
FRENCH TOAST
Served with maple syrup, scrambled eggs & your choice of bacon or sausage links

**CROISSANT BAKE** 8.75
Choose 1: Blueberry, Caramel or Banana Nut
Served with scrambled eggs and your choice of bacon or sausage links

**Gf** GLUTEN FREE  **Contains Nuts**  **Vegetarian**  **Vegan**  **NDSU CATERING**

---

A LA CART BREAKFAST CHOICES

EGG BAKE 22.95/pan
Choose 1: Ham & Cheese, 3 Meat, Denver or Veggie

QUICHE 13.95/Pie
Ham & Cheese, Lorraine or Veggie

CROISSANT BAKE 9.95/pan
1 half pan serves 12
Choose 1: Blueberry, Caramel, or Banana Nut

CONTINENTAL BREAKFAST

TWO ITEMS FOR 5.00
THREE ITEMS FOR 6.00
Served with Coffee

CAKE DONUTS
FRIED ROLLS*
PETTITE CHOCOLATE CROISSANTS
PETTITE CARAMEL ROLLS
PETTITE CINNAMON ROLLS
PETTITE DANISH
REGULAR FRESH BAKED MUFFINS:
Banana Nut, Chocolate Chip, Blueberry, Cranberry Nut, Double Chocolate, and Lemon Poppy Seed.

BISON CRUNCH MUFFINS
BISCOTTI
ASSORTED FRUIT JUICES

* Not available on weekends
SPECIALTY SALADS

ANTIPASTO SALAD 8.95
Mixed greens topped with ham, turkey, provolone, cheddar cheese, red pepper, pepperocinni, tomato, and black & green olives. All served in a crisp flour tortilla and served with Italian dressing

GREEK SALAD 8.95
Mixed greens topped with a marinated grilled chicken breast, red onions, cucumbers, kalamata olives, tomatoes & feta cheese
Served with Greek Dressing

TRIO OF SALADS 8.95
Cranberry chicken salad, broccoli & grape salad, and peppercorn parmesan pasta salad
Served on leaf lettuce and garnished with assorted cheeses & olives
Not available as vegetarian

SANTA FE SALAD 8.95
Chicken or Beef
Mixed greens topped with fajita seasoned chicken breast, shredded cheddar cheese, tomatoes, black olives, green onions, guacamole, pico & tortilla chips
Served with Mexi-Ranch

ORIENTAL CHICKEN SALAD 8.95
Mixed greens with shredded cabbage and carrots, topped with chow mein noodles, toasted almonds, green onions & chunks of crispy breaded chicken
Served with Honey Vinaigrette

TURKEY COBB SALAD 8.95
Mixed greens topped with turkey breast, tomatoes, black olives, bacon, eggs, broccoli & cheddar cheese
Served with assorted dressings

TUSCAN CHICKEN 8.95
CAESAR SALAD
Mixed greens topped with strips of Tuscan chicken, red onions, black olives, tomatoes, croutons & parmesan cheese
Served with Caesar Dressing

CHEF SALAD 8.95
Mixed greens topped with ham, turkey, cheese, eggs, cucumbers & tomatoes.
Served with an assortment of dressings

TACO SALAD 8.95
A crisp flour tortilla filled with shredded lettuce, taco meat, black olives, shredded cheddar cheese & diced tomatoes
Served with sour cream & salsa on the side
*Gluten free option available*

GARDEN SALAD 8.25
Mixed greens topped with an assortment of fresh veggies
Served with an assortment of dressings

“All salads can be prepared vegetarian, unless otherwise noted. Please request this at the time you place your order.”

All salads are served with rolls & coffee
SANDWICHES
HOT OPTIONS

CUBAN 8.95
Slow roasted pulled pork, thin sliced ham with swiss cheese, sliced pickles & yellow mustard
Served on a toasted French Hoagie.

PHILLY BEEF 9.50
Slices of warm roast beef piled on a toasted French hoagie served with provolone cheese, sautéed onions & bell peppers
Au jus served on the side for dipping

CHICKEN FILET** 8.50
Grilled chicken breast served on a Kaiser roll Garnished with tomato, leaf lettuce & mayo

ITALIAN MELT** 8.50
Slices of ham, genoa salami, pepperoni & provolone cheese, served warm with red onion and green pepper on a French Hoagie with Italian mayo on the side

ADD ON’S: Cup of soup of the day for 2.50/person Side of pasta salad for 1.95/person

All sandwiches are served with kettle chips, pickle & coffee

A LA CART SANDWICHES

SANDWICH FLAVORS AVAILABLE FOR A LA CART CHOICES:
(Two sandwich flavors only please)

TURKEY SUNFLOWER THE CIABATTA
CRANBERRY YOUR CHOICE
CHICKEN SALAD SANDWICH
ITALIAN CLUB CALIFORNIA CLUB
THE DAGWOOD CALIFORNIA DREAMER
PEPPERED BACON
EGG SALAD

TRAYS OF SANDWICHES:
6 Sandwiches per order 32.00
12 Sandwiches per order 64.00

A La Cart sandwiches are the sandwiches ONLY
They do not come with any sides or beverages

** SELECT SANDWICHES CAN BE PREPARED GLUTEN FREE:
Peppered Bacon Egg Salad, Roast Beef, Italian Club, Dagwood, California Dreamer, Chunky Chickpea, Chicken Filet & Italian Melt

GF GLUTEN FREE  CONTAINS NUTS  VEGETARIAN  VG VEGAN  NDSU  CATERING
SANDWICHES COLD OPTIONS

PEPPERED BACON 7.95
EGG SALAD**
Creamy egg salad, peppered bacon & mixed greens
Served on a croissant square

TURKEY SUNFLOWER 8.50
Slices of turkey, cream cheese & sunflower seeds with mixed greens
Served on multi-grain bread

ROAST BEEF ON A HOAGIE** 9.50
Grilled and roasted beef tri tip sliced thin, mixed greens & NDSU Special Sauce
Served on a grilled French hoagie

CRANBERRY CHICKEN SALAD 8.50
Cranberry chicken salad topped with mixed greens
Served on multigrain bread

CALIFORNIA CLUB 8.95
Slices of turkey, bacon, cheddar cheese, tomato & leaf lettuce
Served with aioli mayo on marble rye croissant

ITALIAN CLUB** 7.95
Slices of ham, genoa salami, pepperoni, provolone cheese, green pepper, red onion, tomato & leaf lettuce
Served on a croissant square

THE DAGWOOD 8.95
Slices of turkey, ham, dill Havarti cheese, cheddar cheese, red onions, green peppers, tomatoes & leaf lettuce
Served on a croissant square

THE CIABATTA 8.95
Slices of smoked turkey, peppered bacon, Provolone cheese, tomatoes & leaf lettuce
Served with aioli mayo on a ciabatta roll.

TURKEY BRUSCETTA 8.50
Slices of turkey, Provolone cheese & leaf lettuce
Served with a fresh basil cucumber tomato salsa on a ciabatta roll

YOUR CHOICE SANDWICH 8.50
Your choice of deli turkey, ham, oven roasted chicken breast, or a chunky chickpea sandwich spread
Served with provolone cheese, tomato & leaf lettuce on multigrain bread

CALIFORNIA DREAMER** 7.95
Cucumber cream cheese spread, red onion, green pepper, tomato slices, spinach, avocado, cucumber slices & Havarti Cheese
Served on a ciabatta roll

CHUNKY CHICKPEA ** 7.95
SANDWICH
Chunky chickpea spread, Havarti Cheese red onion, tomato slices & leaf lettuce
Served on a croissant square with NDSU Special Sauce.

HALF SANDWICH AND SOUP 8.50
A half sandwich and a cup of soup of the day

Choose 1 Sandwich:
Dagwood, California Club, or Your Choice Sandwich
(Sorry no exceptions)

**Select sandwiches can be prepared Gluten Free

GF GLUTEN FREE  CONTAINS NUTS  VEGETARIAN  VG VEGAN  NDSU CATERING
**WRAPS**

**CHICKEN BRUSCHETTA 8.50**  
Deli sliced chicken breast, tomato bruschetta & mixed greens  
Served in an Italian herb wrap

**BLT CHICKEN SALAD 8.50**  
Chunky chicken salad, crumbled bacon, diced tomatoes with mixed greens  
Served in a whole wheat wrap

**CRUNCHY CHICKEN 8.50 CHEDDAR WRAP**  
Crispy chicken strips, shredded cheddar cheese, mixed greens, tomatoes & ranch  
Served in a whole wheat tortilla

**GREEK WRAP WITH CHICKEN 8.50**  
Grilled chicken breast strips, mixed greens, cucumbers, tomatoes, roasted red pepper strips, Kalamata olives, feta cheese & Greek vinaigrette served in an Italian herb tortilla

**SANTA FE WRAP 8.95**  
Layers of smoked turkey, bacon, cheddar cheese, mixed greens, diced tomatoes, and avocados all tossed in Chipotle mayo & wrapped in a whole wheat tortilla

**TURKEY DILL WRAP 8.95**  
Slices of smoked turkey, Havarti Cheese cucumbers, tomatoes, mixed greens & a creamy dill mayonnaise all wrapped in a whole wheat tortilla

**TURKEY CLUB WRAP 8.95**  
Slices of turkey, bacon, mixed greens, shredded cheddar cheese, tomatoes & NDSU Sauce all wrapped in whole wheat tortilla

**TUSCAN CHICKEN CAESAR WRAP 8.50**  
Strips of Tuscan chicken, mixed greens, black olives, and shredded parmesan cheese tossed with creamy Caesar dressing & wrapped in an Italian herb tortilla

**VEGETARIAN GREEK WRAP 8.50**  
Roasted red pepper hummus, mixed greens, cucumbers, tomatoes, roasted red pepper strips, Kalamata olives, feta cheese & Greek Aioli mayo served in an Italian herb tortilla

**VEGETARIAN WRAP 7.95**  
Chunky chickpea spread, mixed greens, cucumbers, tomatoes, radishes, shredded carrots, red peppers, cheddar cheese & NDSU Special Sauce served in a whole wheat wrap

**ADD ON’S:**  
Cup of soup of the day for 2.50 per person  
Side of pasta salad for 1.95 per person

**A LA CART WRAPS**

You may choose from any of the above flavors  
Two Wrap flavors only please

**TRAYS OF WRAPS**

6 Wraps  32.00  
12 Wraps  64.00

A La Cart Wraps are the wraps ONLY. They do NOT come with any sides or beverages.
LUNCHEONS

MASHED POTATO BOWLS 8.50

POPcorn CHICKEN
Rich, creamy mashed potatoes topped with corn, popcorn chicken & smothered with gravy

LOADED BBQ PORK
Rich, creamy mashed potatoes topped with tangy BBQ Pork, sour cream, shredded cheddar cheese, chopped tomato, green onion & crumbled bacon

BEEF STEW
Rich, creamy mashed potatoes topped with beef, carrots, tomato, onions, peas & celery in beef gravy

VEGGie PESTO
Rich, creamy mashed potatoes topped with grilled broccoli, squash, onions, red and green peppers & drizzled with pesto sauce

VEGETABLE STIR FRY 7.95
Red & Green pepper, onion, mushroom, squash & bok choy
Served on a bed of jasmine rice

CHICKEN ROSEMARY 8.50
Chicken breast topped with a rosemary cream sauce served with wild rice

TERIYAKI CHICKEN 8.50
Chicken, colored peppers, onions and pineapple cooked with a sweet teriyaki sauce
Served with yellow rice

SESAME ORANGE CHICKEN 8.50
Breaded chunks of chicken sautéed in a light and zippy orange sauce
Served on a bed of white rice
Add a small house salad with homemade dill ranch for an additional 2.25

ASIAN GARLIC CHICKEN 8.50
Grilled chicken breast marinated in a rich sesame garlic sauce
Served with yellow rice

MEDITERRANEAN CHICKEN 8.50
Can be prepared Gluten Free**
Grilled, marinated chicken breast
Topped with an herbed tomato & kalamata olive compote
Served with rosemary roasted red potatoes

SALISBURY MEATBALLS 9.00
Three Homemade all beef meatballs in a beef mushroom gravy
Served with garlic smashed potatoes

BEEF TIPS & MUSHROOMS 9.95
Marinated chunks of beef sautéed with button mushrooms and onions in a rich wine sauce
Served on a bed of egg noodles

HOT SANDWICH 8.50
Choose 1: Roast Beef, Roast Pork, or Roast Turkey
Served open faced on white bread with mashed potatoes and gravy

LASAGNA 8.50
Traditional meat or chicken alfredo lasagna

PASTA PRIMAVERA 7.95
Traditional Alfredo sauce with broccoli, baby carrots & colored peppers
Served on a bed of fettuccine noodles
Served meals over 100 guests will be allowed one Entrée (other than special dietary needs)
All meals include vegetable de jour, rolls & coffee
SPECIALTY BUFFETS

ASIAN BUFFET 10.95
Choose 2:
Beef & Broccoli
Beef Pepper Steak
Sweet & Sour Chicken
Sesame Orange Chicken
Vegetable Stir Fry

Choose 1:
Fried Rice
Jasmine Rice
Lo Mein

Add on:
Mini Egg Roll - Pork or Vegetable (2 Per) 2.00
Cream Cheese Wontons (4 Per) 2.00

CHICKEN BACON MAC & CHEESE 10.95
Cavatappi Pasta, rich and creamy cheese sauce, roasted chicken, balsamic mushrooms
Topped with bacon & more cheese

Served with a house salad with homemade dill ranch, vegetable du jour, hard rolls and coffee

TUSCAN CHICKEN MAC & CHEESE 10.95
Cavatappi Pasta, rich and creamy three cheese Alfredo sauce, Tuscan chicken, mushrooms, green and red peppers, red onions & topped with more cheese.

Served with a house salad with homemade dill ranch, vegetable du jour, hard rolls & coffee

DAKOTA BUFFET 9.95
Choose 1: Pulled BBQ Beef, Pulled BBQ Pork, Pulled BBQ Chicken
Additional meat choice: 3.00 per person
Choose 1 side: Calico Beans, Baked Beans
Creamy Dill Potato Salad, or Coleslaw
Additional side choice: 1.95 per person

Served with kettle chips, burger bun & coffee

BAKED POTATO BAR 9.95
(Broccoli Cheese is not GF)
Large baked potatoes come with chili, broccoli cheese, bacon bits, cheddar cheese, green onions, sour cream & butter

Served with a house salad with homemade dill ranch, hard rolls and coffee

SALADS 4 YOU 9.95
Salad Buffet comes with our house salad with homemade dill ranch dressing and your choice of 3 other salads

Traditional Macaroni Salad
Greek Pasta Salad
Grains and Vegetable Salad
Broccoli Chicken Salad
Marinated Vegetable Salad
Ramen Noodle Salad
Rotini Pasta Salad
Fresh Cut Fruit (Seasonal)

Served with rolls and coffee
SPECIALTY BUFFETS

ITALIAN PASTA BAR 9.95
Choose 1 Pasta: Whole Wheat Rotini Noodles, Spaghetti, or Fettuccini Noodles
Choose 2 Sauces: Traditional Meat, Marinara, Alfredo, Tomato Basil Alfredo, or Chicken Alfredo
Served with vegetable du jour, garlic bread & coffee
Add ons:
Cheese or Beef Ravioli with Marinara for 3.00/person
Grilled Chicken Breast for 3.00/person
(Exclude Chicken Alfredo, ask for GF noodles)

IT’S A FIESTA 9.95
Choose 1 meat: Fajita Chicken, Shredded Chicken, Seasoned Ground Beef
*Additional meat choice 3.00 per person
Choose 2 Sides: Zesty Refried Beans, Spanish Rice, Black Beans, or Mexicorn
*Additional side choice 1.95 per person
Served with soft shell flour tortillas, sour cream, shredded lettuce, shredded cheese, diced tomatoes, salsa & coffee
(Exclude fajita chicken or flour tortillas, substitute corn tortillas chips)

BUILD YOUR OWN SANDWICH BAR 9.95
Served with an assortment of deli meats, cheeses, lettuce, onion, tomato, green pepper, red pepper hummus, breads & condiments
Served with your choice of salad:
Traditional Macaroni Salad
Rotini
Broccoli Cauliflower
Spring Garden
Also served with kettle chips, pickle spear and coffee
(GF Box Lunch available)

BUILD YOUR OWN GARDEN SALAD BAR 9.95
Traditional tossed salad with the following toppings:
baby carrots, sliced cucumber, diced tomatoes, shredded cheddar cheese, diced ham, diced turkey, chopped hard boiled eggs & assorted dressings
Served with soup of the day, hard rolls & coffee
(Exclude soup & hard rolls, request GF dressing)

BUILD YOUR OWN MACARONI & CHEESE BAR 9.95
Creamy macaroni & cheese served with a variety of toppings for you to choose from
Pick one variety:
Southwest: Fajita seasoned chicken, black beans, tomatoes, black olives, cheddar cheese, green onions & salsa
Southern BBQ: BBQ pulled pork, baked beans, cole-slaw, red onion, bacon, cheddar cheese & BBQ sauce
Served with vegetable du jour, rolls & coffee

A LA CART

TRADITIONAL BEEF LASAGNA
Half Pan (Serves 12) 48.00
Full Pan (Serves 24) 96.00

CHICKEN BACON MAC & CHEESE
TUSCAN CHICKEN MAC & CHEESE
Half Pan (Serves 12) 36.00
Full Pan (Serves 24) 72.00
BUILD YOUR OWN BUFFET

11.95

ENTRÉE CHOICES
select one:
Roast Turkey
Roast Pork
Roast Beef
Fried Chicken
Lasagna
Rotisserie Chicken
Swedish Meatballs
Bourbon Glazed Pork Loin

SIDE CHOICES
select one:
Mashed Potatoes w/Gravy (Excludes gravy)
Au gratin Potatoes
Garlic Smashed Potatoes
Wild Rice Blend
Sage Stuffing
Scalloped Potatoes
Cheesy Hash Bake
Rosemary Roasted Reds

Additional entrée Choice: 3.00
Additional side Choice: 1.95
Served with a house salad, homemade dill ranch, vegetable, rolls & coffee

BUILD YOUR OWN PICNIC

9.95

ENTRÉE CHOICES
select one:
Hamburgers
Bratwurst
BBQ Pulled Beef
BBQ Pulled Chicken
BBQ Pulled Pork
Black Bean Veggie Burgers

SIDE CHOICES
select one:
Creamy Dill Potato Salad
Rotini Pasta Salad
Ramen Noodle Salad
Bowltie Pasta Salad
Spring Garden Pasta Salad
Fresh Cut Fruit (Seasonal)
Coleslaw
Baked Beans
Calico Beans (contains hamburger)

Additional entrée Choice: 3.00
Additional side Choice: 1.95

PICNICS INCLUDE:
Kettle chips, cookies, lemonade, and ice water
Bun and condiments to accompany your entrée choice
Served on disposable paper products
GF Buns available

VALUE PICNIC

5.50

Choose 1:
Hot Dogs
Hamburgers
Sloppy Joe's

*Grilling on NDSU Campus only
20.00/hr. 2hr minimum charge
(Outdoor grilling, weather permitting and when available)

Limited Condiments
Served with kettle chips, lemonade and ice water
GF Buns available

BOXED LUNCHES

7.25

Please inquire on number of varieties per order
DROP OFF SERVICE ONLY

Select one item from each category:
Turkey Breast
Ham
Roast Beef
Chicken Breast
Italian (Ham & Salami)
Veggie
Colby Jack
Cheddar
Swiss
Provolone
American
Kaiser Roll
Cottage White
Cottage Wheat
White Sub Bun
Wheat Sub Bun
GF Bun

Served with kettle chips, cookie and canned soda or bottled water
(Other menu items can be served box lunch style, please inquire when placing your order)
SERVED DINNERS

CHICKEN ROULADE 13.00
Each is filled and rolled with spinach, roasted red pepper, garlic & mozzarella cheese

BRUSCHETTA CHICKEN 13.00
Grilled Chicken Breast, topped with roasted tomato bruschetta

CHICKEN CORDON BLEU 13.95
Chicken breast hand stuffed with hardwood smoked ham, Swiss cheese, and rolled in seasoned bread crumbs

LEMON HERB CHICKEN BREAST 12.00
Marinated breast of Chicken in fresh lemon, herbs, garlic & olive oil and finished with a light lemon herb sauce

BOURBON GLAZED CHICKEN 13.00
Sweet & Savory Bourbon glazed grilled chicken

TARRAGON CHICKEN 13.00
Marinated breast of chicken served with a Tarragon cream sauce

BOURBON GLAZED PORK LOIN 12.00
Sweet & Savory Bourbon glazed slices of Pork Loin

BEEF ROULADE 13.00
Flank steak marinated in balsamic vinegar, filled and rolled with spinach, garlic & sundried tomatoes

All dinners are served with vegetable du jour, Petite Pains garlic medallions and coffee

All Served Meals over 100 guests will be allowed one Entrée option (other than special dietary need)

BEEF KABOBS 16.95
Tender marinated chunks of Beef and Vegetables grilled to perfection

BEEF TENDERLOIN 20.95 (without sauce)
Sliced marinated beef tenderloin, served with a mushroom demi glaze

SALMON 20.95
Baked Salmon topped with a Mango Salsa

VEGETABLE WELLINGTON 13.00
Quinoa, wild rice blend, spinach, peppers, carrots, zucchini & mushroom gravy
Blended together and baked in a puff pastry

VEGETABLE KABOBS 12.00 (without sauce)
(Wild Rice Blend is not GF)
(Do not pick another side option with this entrée)
A mixture of fresh vegetables grilled and served on a bed of Wild Rice Blend, with a side of honey garlic dipping sauce

STUFFED PORTABELLA 12.00
MUSHROOM
A mixture of wild rice, veggies and cheese, served on a grilled portobella mushroom and served on a bed of sautéed spinach

CHEESY BROCCOLI CAKES 12.00
Fresh Broccoli, cheddar cheese, garlic, onions and other seasonings served with a lemon butter sauce

CHOOSE A SIDE:
(All sides are except Wild Rice Blend)
Baked Potato, Seasoned Baby Potatoes, Rosemary Roasted Reds, Garlic and Herb Smashed Potatoes, Twice Baked, Wild Rice Blend, Dutchess Potatoes or Hasselback Potatoes

CHOOSE A SALAD: (House Salad is)
House with Homemade Dill Ranch, Caesar or Spinach with Honey Vinaigrette
**PASTA**

**GRILLED CHICKEN ALFREDO** 13.00
Served with alfredo sauce

**JUMBO MEATBALLS** 12.00
Served with marinara sauce

**PARMESAN CRUSTED CHICKEN BREAST** 13.00
Served with marinara sauce

**LASAGNA STUFFED CHICKEN BREAST** 13.00
Served with marinara sauce

**VEGGIE ALFREDO** 12.00
Served with alfredo sauce

**CHOOSE A SALAD:** House with homemade Dill Ranch, Caesar, or Spinach with Honey Vinaigrette (House Salad is included)

All served on a bed of Fettuccine noodles with vegetable du jour, Petite Pains, garlic medallions and coffee
KIDS' MENU

12 & Under
7.00

CHOOSE 1 ENTRÉE

CHICKEN STRIPS

CHICKEN NUGGETS

MACARONI & CHEESE

CORN DOGS

GRILLED CHEESE

PEANUT BUTTER & JELLY SANDWICH

All meals are served with potato wedges, fresh cut fruit, milk & condiments
## PLATTERS, DIPS & MUNCHIES

### HOT DIPS
(Serves Approximately 30)
- **BLT DIP** with Baguettes ** 40.00
- **TACO DIP** with Tortilla Chips 40.00
- **BBQ CHICKEN DIP** with Tortilla Chips 40.00
- **BUFFALO CHICKEN DIP** with Tortilla Chips 40.00
- **LAYERED PIZZA DIP** with Baguettes ** 40.00
- **SPINACH & ARTICHOKE DIP** with Tortilla Chips 40.00
- **QUESO DIP** with Tortilla Chips 32.00

**Please specify Gluten Free upon ordering, will substitute tortilla chips for baguettes**

### COLD DIPS
(Serves Approximately 30)
- **ROASTED RED PEPPER HUMMUS** with Grilled Flatbread 36.00
- **TOMATO BRUSCHETTA** with Baguettes ** 36.00
- **SPINACH DIP** with Assorted Breads 36.00
- **SOUTHWEST SALSA** with Tortilla Chips 22.00
- **AVOCADO SALSA** with Tortilla Chips 22.00
- **BACON BOMB DIP** with Baguettes & Assorted Veggies 36.00

### MUNCHIES
1. **TRAIL MIX** (Per Pound) 12.00
2. **MIXED NUTS** (Per Pound) 12.00
3. **POPCORN** (Per Bag) serves **15** 7.00
4. **PRETZELS** (Per Bag) serves **15** with Ranch 10.00
5. **TORTILLA CHIPS** serves **15** with HOMEMADE SALSA 10.00
6. **KETTLE CHIPS & FRENCH ONION DIP** serves **15** 10.00
7. **PARTY SNACK MIX** (Per Bag) serves approx. **30** 18.00
8. **CHOCOLATE CARAMEL CRUNCH SNACK MIX** serves approx. **10** 15.00
9. **LEMON CRUNCH SNACK MIX** serves approx. **10** 15.00

### PLATTERS
(Serves Approximately 30)
- **COLD VARIETY PLATTER** 46.00
  coronets, deviled eggs, asparagus, ham rollups, & cubed cheese (no substitutions)
- **TEX-MEX LAYERED DIP W/TORTILLA CHIPS** 38.00
- **GARDEN PATCH PIZZA** (36 pieces) 38.00
- **GLAZED STRAWBERRY FRUIT PIZZA** (24 pieces) 24.00
- **ANTIPASTO PLATTER** 46.00
- **GRILLED & CHILLED VEGGIE PLATTER** 60.00

### SUBS (12 Slices)
- **MINI SUBS** 24.00
  Choose from Ham & Turkey, Italian, or Veggie served on a toasted French Baguette
- **2 FOOT SUBS** 32.00
  Choose from Ham & Turkey or Veggie served on a loaf of French bread
# TRAYS

**SIZES:** Small 9”  Medium 12”  Large 16”  X-Large 18”

**MEAT & CHEESE TRAYS WITH CRACKERS**

**CUBED CHEESE TRAYS WITH CRACKERS**

**MEAT TRAYS WITH CRACKERS**

**SLICED CHEESE TRAYS WITH CRACKERS**

<table>
<thead>
<tr>
<th>Size</th>
<th>Serves</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>X-Large</td>
<td>60</td>
<td>110.00</td>
</tr>
<tr>
<td>Large</td>
<td>40</td>
<td>80.00</td>
</tr>
<tr>
<td>Medium</td>
<td>25</td>
<td>50.00</td>
</tr>
<tr>
<td>Small</td>
<td>10</td>
<td>22.00</td>
</tr>
</tbody>
</table>

**FRESH FRUIT TRAYS (IN SEASON)**

<table>
<thead>
<tr>
<th>Size</th>
<th>Serves</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>X-Large</td>
<td>40</td>
<td>95.00</td>
</tr>
<tr>
<td>Large</td>
<td>30</td>
<td>75.00</td>
</tr>
<tr>
<td>Medium</td>
<td>20</td>
<td>55.00</td>
</tr>
<tr>
<td>Small</td>
<td>10</td>
<td>25.00</td>
</tr>
</tbody>
</table>

**STRAWBERRY FRUIT DIP**

<p>| | | |</p>
<table>
<thead>
<tr>
<th></th>
<th></th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td></td>
<td>9.50/Lb.</td>
</tr>
</tbody>
</table>

**VEGETABLE TRAYS & DIP**

<table>
<thead>
<tr>
<th>Size</th>
<th>Serves</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>X-Large</td>
<td>60</td>
<td>95.00</td>
</tr>
<tr>
<td>Large</td>
<td>40</td>
<td>75.00</td>
</tr>
<tr>
<td>Medium</td>
<td>30</td>
<td>55.00</td>
</tr>
<tr>
<td>Small</td>
<td>10</td>
<td>25.00</td>
</tr>
</tbody>
</table>

**DELUXE CHEESE TRAY WITH CRACKERS**

Serves 40 (Crackers not GF)
Pineapple chutney, Brie Encroute', Gouda, Boursin Ball & a variety of other Cheeses.

90.00

**FRUIT & CHEESE TRAY**

Serves 40 (crackers not GF)
Seasonal Fruit and Cubed Cheeses

75.00

**BOURSIN CHEESE BALL WITH CRACKERS**

Serves 40 (crackers not GF)

40.00

**VARIETY CHEESE BALL TRAY WITH CRACKERS**

Serves 40 (crackers not GF)
Boursin, cheddar, and garlic parmesan.

50.00
## COLD HORS D’OEUVRES

### BY THE POUND

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>SHRIMP COCKTAIL WITH COCKTAIL SAUCE</td>
<td>19.95</td>
</tr>
<tr>
<td>MARIINATED SHRIMP</td>
<td>19.95</td>
</tr>
<tr>
<td>Lightly seasoned and tossed with red onion, black olives &amp; zesty lemon</td>
<td></td>
</tr>
</tbody>
</table>

### BY THE DOZEN

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>CANDIED BACON</td>
<td>9.95</td>
</tr>
<tr>
<td>DEVILED EGGS</td>
<td>8.95</td>
</tr>
<tr>
<td>DOLLAR BUNS</td>
<td>14.95</td>
</tr>
<tr>
<td>Ham, Turkey, Egg Salad or Chicken Salad</td>
<td></td>
</tr>
</tbody>
</table>

### PETITE CREAMPUFFS
Filled with Herbed Egg Salad or Cranberry Chicken Salad

### PETITE CROISSANTS
Filled with Herbed Egg Salad or Cranberry Chicken Salad

### CROSTINI’S
BLT, Tuscan Chicken, or Parmesan Artichoke

### ASSORTED PINWHEELS
Southwest, Chicken Enchilada, Veggie & Turkey 3 Cheese

### ASPARAGUS HAM ROLL UPS

### CUCUMBER BITES
W/ ROASTED RED PEPPER HUMMUS

### MINI FRESH FRUIT KABOBS
(Seasonal)

### SALAMI CORONETS

### SALAMI ANTIPASTO CUPS
### HOT HORS D’OEUVRES

#### BY THE DOZEN

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>SWEET CHICKEN 🍗 BACON BITES</td>
<td>9.95</td>
</tr>
<tr>
<td>CHICKEN MOZZARELLA CUPS</td>
<td>14.95</td>
</tr>
<tr>
<td>BASIL MUSHROOM 🍃 PASTRY CUPS</td>
<td>10.95</td>
</tr>
<tr>
<td>CHICKEN TACO WONTON CUPS</td>
<td>10.95</td>
</tr>
<tr>
<td>STUFFED MUSHROOMS Italian or Veggie</td>
<td>19.95</td>
</tr>
<tr>
<td>PETITE EGG ROLLS WITH SWEET &amp; SOUR SAUCE Pork or Veggie</td>
<td>16.95</td>
</tr>
<tr>
<td>BBQ PULLED MEAT WITH COCKTAIL BUNS Pork, Beef or Chicken</td>
<td>19.95</td>
</tr>
<tr>
<td>MINI QUICHE Ham or Veggie 🍴</td>
<td>10.95</td>
</tr>
</tbody>
</table>

#### BY THE POUND

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>MINI CHICKEN KABOBS 🍗</td>
<td>18.95</td>
</tr>
<tr>
<td>CRAB CAKES WITH DIJON MAYO</td>
<td>32.95</td>
</tr>
<tr>
<td>CHEESY BROCCOLI CAKES 🍈</td>
<td>18.95</td>
</tr>
<tr>
<td>POPCORN SHRIMP WITH A ZESTY DIPPING SAUCE</td>
<td>15.95</td>
</tr>
<tr>
<td>CHICKEN DRUMMIES</td>
<td>13.95</td>
</tr>
<tr>
<td>CHICKEN STRIPS WITH BBQ SAUCE</td>
<td>13.95</td>
</tr>
<tr>
<td>COCKTAIL SMOKIES Honey BBQ or Sweet &amp; Sassy</td>
<td>13.95</td>
</tr>
<tr>
<td>POPCORN CHICKEN WITH CAJUN RANCH</td>
<td>13.95</td>
</tr>
<tr>
<td>COCKTAIL MEATBALLS BBQ, Sweet Chili, Bourbon or Honey Garlic</td>
<td>13.95</td>
</tr>
</tbody>
</table>
# DESSERTS

## BY THE DOZEN

<table>
<thead>
<tr>
<th>DESSERTS</th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>BITES</strong></td>
<td>9.95</td>
</tr>
<tr>
<td>Carrot</td>
<td></td>
</tr>
<tr>
<td>Lemon</td>
<td></td>
</tr>
<tr>
<td>Brownie</td>
<td></td>
</tr>
<tr>
<td><strong>PETITE FRUIT TARTS</strong></td>
<td>18.95</td>
</tr>
<tr>
<td>Key Lime</td>
<td></td>
</tr>
<tr>
<td>Banana Cream</td>
<td></td>
</tr>
<tr>
<td>Lemon</td>
<td></td>
</tr>
<tr>
<td>Raspberry</td>
<td></td>
</tr>
<tr>
<td>Apple</td>
<td></td>
</tr>
<tr>
<td>Strawberry</td>
<td></td>
</tr>
<tr>
<td><strong>CUP CAKES</strong> (by the dozen)</td>
<td></td>
</tr>
<tr>
<td>White or Chocolate</td>
<td></td>
</tr>
<tr>
<td>Petite</td>
<td>5.99</td>
</tr>
<tr>
<td>Regular</td>
<td>8.99</td>
</tr>
<tr>
<td>Decorated (regular)</td>
<td>11.99</td>
</tr>
<tr>
<td><strong>GOURMET CUP CAKES</strong> (by the dozen – one flavor only)</td>
<td>15.99</td>
</tr>
<tr>
<td>Red Velvet</td>
<td></td>
</tr>
<tr>
<td>Lemon Delight</td>
<td></td>
</tr>
<tr>
<td>S’mores</td>
<td></td>
</tr>
<tr>
<td>Key Lime</td>
<td></td>
</tr>
<tr>
<td>Chocolate Mint</td>
<td></td>
</tr>
<tr>
<td><strong>PETITI FOURS</strong></td>
<td>12.95</td>
</tr>
<tr>
<td>Vanilla</td>
<td></td>
</tr>
<tr>
<td>Lemon</td>
<td></td>
</tr>
<tr>
<td>Brownie</td>
<td></td>
</tr>
<tr>
<td><strong>PETITE CHEESECAKES - Asst.</strong></td>
<td>15.95</td>
</tr>
<tr>
<td><strong>DIPPED STRAWBERRIES</strong></td>
<td>Market</td>
</tr>
<tr>
<td><strong>GOURMET DIPPED STRAWBERRIES</strong></td>
<td>Market</td>
</tr>
<tr>
<td><strong>PETITE VANILLA CUSTARD CREAM PUFF</strong></td>
<td>18.95</td>
</tr>
<tr>
<td><strong>PETITE STRAWBERRY CREAMPUFFS</strong></td>
<td>18.95</td>
</tr>
<tr>
<td><strong>PETITE COOKIES &amp; CREAM CREAMPUFF</strong></td>
<td>18.95</td>
</tr>
<tr>
<td><strong>GLUTEN FREE BROWNIE</strong></td>
<td>2.00</td>
</tr>
<tr>
<td><strong>GLUTEN FREE CRISPIED RICE MARSHMALLOW BAR</strong></td>
<td>2.00</td>
</tr>
<tr>
<td><strong>EDIBLE IMAGES</strong></td>
<td></td>
</tr>
<tr>
<td>1/4, 1/2 &amp; Full Sheet Cakes</td>
<td>8.00/image</td>
</tr>
<tr>
<td>Regular Cup Cakes</td>
<td>8.00/dozen</td>
</tr>
<tr>
<td>Regular Sugar Cookies</td>
<td>8.00/dozen</td>
</tr>
<tr>
<td>Cup Cakes/Cookies</td>
<td></td>
</tr>
<tr>
<td>minimum order 1 dozen</td>
<td></td>
</tr>
</tbody>
</table>

(GF items are individually packaged)

Please inquire about “copy rights” imaging fees
## DESSERTS

*(Individual)*

<table>
<thead>
<tr>
<th>DESSERT</th>
<th>PRICE</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>VANILLA CUSTARD</strong></td>
<td>3.95</td>
</tr>
<tr>
<td><strong>CREAMPUFF</strong></td>
<td>3.95</td>
</tr>
<tr>
<td>Homemade creampuff shells filled with vanilla custard</td>
<td></td>
</tr>
<tr>
<td><strong>STRAWBERRY</strong></td>
<td>3.95</td>
</tr>
<tr>
<td><strong>CREAMPUFF</strong></td>
<td>3.95</td>
</tr>
<tr>
<td>Strawberries and Bettercream filling folded together in a homemade creampuff shell.</td>
<td></td>
</tr>
<tr>
<td><strong>COOKIES &amp; CREAM</strong></td>
<td>3.95</td>
</tr>
<tr>
<td><strong>CREAMPUFF</strong></td>
<td>3.95</td>
</tr>
<tr>
<td>Cream Cheese, vanilla custard and Oreo cookies folded together in homemade chocolate creampuff shell.</td>
<td></td>
</tr>
<tr>
<td><strong>RASPBERRY</strong></td>
<td>3.95</td>
</tr>
<tr>
<td><strong>LEMONADE TRIFLE</strong></td>
<td>3.95</td>
</tr>
<tr>
<td>Lemon cake, lemon pudding, and fresh raspberries, laced with raspberry liqueur and whipped topping.</td>
<td></td>
</tr>
<tr>
<td><strong>STRAWBERRY</strong></td>
<td>3.95</td>
</tr>
<tr>
<td><strong>SHORTCAKE TRIFLE</strong></td>
<td>3.95</td>
</tr>
<tr>
<td>Angel food cake topped with strawberries &amp; whipped topping.</td>
<td></td>
</tr>
<tr>
<td><strong>CARAMEL</strong></td>
<td>3.95</td>
</tr>
<tr>
<td><strong>BROWNIE TRIFLE</strong></td>
<td>3.95</td>
</tr>
<tr>
<td>Fudge brownie caramel sauce, chocolate pudding, whipped topping, and chopped pecans.</td>
<td></td>
</tr>
<tr>
<td><strong>CAKE SQUARES</strong></td>
<td>1.95</td>
</tr>
<tr>
<td>Homemade pieces of Chocolate or Carrot cake.</td>
<td></td>
</tr>
<tr>
<td><strong>RED VELVET CAKE</strong></td>
<td>2.95</td>
</tr>
<tr>
<td>Southern Chocolate Cake with Cream Cheese Butter Cream Frosting</td>
<td></td>
</tr>
<tr>
<td><strong>CARAMEL APPLE CRISP</strong></td>
<td>2.95</td>
</tr>
<tr>
<td>With whipped topping</td>
<td></td>
</tr>
<tr>
<td><strong>CHOCOLATE CARAMEL CAKE</strong></td>
<td>2.50</td>
</tr>
<tr>
<td>Moist devils food chocolate cake oozing with caramel inside and out</td>
<td></td>
</tr>
<tr>
<td><strong>GRASSHOPPER FUDGE CAKE</strong></td>
<td>2.50</td>
</tr>
<tr>
<td>White cake with hot fudge and crème de menthe infused throughout</td>
<td></td>
</tr>
<tr>
<td><strong>RASPBERRY LEMONADE CAKE</strong></td>
<td>2.50</td>
</tr>
<tr>
<td>Moist white cake with raspberry gelatin and lemonade infused throughout</td>
<td></td>
</tr>
<tr>
<td><strong>CHEESECAKE</strong></td>
<td>3.95</td>
</tr>
<tr>
<td>Served with strawberries</td>
<td></td>
</tr>
<tr>
<td><strong>SALTED CARAMEL CHEESECAKE</strong></td>
<td>3.95</td>
</tr>
<tr>
<td><strong>TRADITIONAL PIES</strong></td>
<td>2.50</td>
</tr>
<tr>
<td>Cherry, Apple, Pumpkin and Pecan</td>
<td></td>
</tr>
<tr>
<td><strong>SPECIALTY PIES</strong></td>
<td>3.50</td>
</tr>
<tr>
<td>Banana Cream, Key Lime Pie and French Silk</td>
<td></td>
</tr>
</tbody>
</table>
CAKES

We offer a variety of flavors and frosting for every taste.

Want a cake with a more unique flavor? Ask us about our white cake with lemon filling, or chocolate cake with raspberry filling.

If you desire something especially unique, bring in your ideas and we will try to accommodate your request.

TRADITIONAL FLAVORS

<table>
<thead>
<tr>
<th>Flavor</th>
<th>White</th>
<th>Chocolate</th>
<th>Yellow</th>
<th>Lemon</th>
<th>Marble</th>
</tr>
</thead>
<tbody>
<tr>
<td>Size</td>
<td>1/4 Sheet</td>
<td>24</td>
<td>19.99</td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td>1/2 Sheet</td>
<td>48</td>
<td>29.99</td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td>Full Sheet</td>
<td>96</td>
<td>43.99</td>
<td></td>
<td></td>
</tr>
<tr>
<td>6” round</td>
<td>varies</td>
<td></td>
<td>15.99</td>
<td></td>
<td></td>
</tr>
<tr>
<td>8” round</td>
<td>varies</td>
<td></td>
<td>20.99</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

SIGNATURE FLAVORS

Red Velvet | Chocolate Caramel | Grasshopper Fudge |
Raspberry Lemonade | Carrot Cake |

<table>
<thead>
<tr>
<th>Size</th>
<th>SERVES</th>
<th>PRICE</th>
</tr>
</thead>
<tbody>
<tr>
<td>1/4 Sheet</td>
<td>24</td>
<td>26.99</td>
</tr>
<tr>
<td>1/2 Sheet</td>
<td>48</td>
<td>38.99</td>
</tr>
<tr>
<td>Full Sheet</td>
<td>96</td>
<td>52.99</td>
</tr>
</tbody>
</table>

All logos or pictures add 10.00+

WEDDING & ANNIVERSARY

ROUND CAKES

<table>
<thead>
<tr>
<th>SIZE</th>
<th>SERVES</th>
<th>PRICE</th>
</tr>
</thead>
<tbody>
<tr>
<td>6”</td>
<td>12</td>
<td>31.00</td>
</tr>
<tr>
<td>8”</td>
<td>22</td>
<td>56.00</td>
</tr>
<tr>
<td>10”</td>
<td>36</td>
<td>90.00</td>
</tr>
<tr>
<td>12”</td>
<td>52</td>
<td>130.00</td>
</tr>
<tr>
<td>14”</td>
<td>72</td>
<td>180.00</td>
</tr>
<tr>
<td>16”</td>
<td>94</td>
<td>235.00</td>
</tr>
</tbody>
</table>

SQUARE CAKES

<table>
<thead>
<tr>
<th>SIZE</th>
<th>SERVES</th>
<th>PRICE</th>
</tr>
</thead>
<tbody>
<tr>
<td>6”</td>
<td>18</td>
<td>46.00</td>
</tr>
<tr>
<td>8”</td>
<td>32</td>
<td>81.00</td>
</tr>
<tr>
<td>10”</td>
<td>50</td>
<td>125.00</td>
</tr>
<tr>
<td>12”</td>
<td>72</td>
<td>180.00</td>
</tr>
<tr>
<td>14”</td>
<td>98</td>
<td>245.00</td>
</tr>
<tr>
<td>16”</td>
<td>128</td>
<td>320.00</td>
</tr>
</tbody>
</table>

SHEET CAKES

<table>
<thead>
<tr>
<th>Size</th>
<th>SERVES</th>
<th>PRICE</th>
</tr>
</thead>
<tbody>
<tr>
<td>Quarter</td>
<td>24</td>
<td>19.99</td>
</tr>
<tr>
<td>Half</td>
<td>48</td>
<td>29.00</td>
</tr>
<tr>
<td>Full</td>
<td>96</td>
<td>43.99</td>
</tr>
</tbody>
</table>

*Sheet Cakes scored with rosebud & leaf upon request
*Includes plastic pillars and cake bases

Additional costs may be added depending on design and decorating needs.
## HOLIDAY GOODIES

All Products purchased in Dozen batches (1 dozen i.e. spritz cookies)

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>LUMP OF COAL BARS</td>
<td>10.50</td>
</tr>
<tr>
<td>MELTED SNOWMAN COOKIES</td>
<td>15.95</td>
</tr>
<tr>
<td>GRASSHOPPER BARS</td>
<td>10.50</td>
</tr>
<tr>
<td>CHRISTMAS PETITE FOURS</td>
<td>13.95</td>
</tr>
<tr>
<td>DECORATED CUT-OUT COOKIES</td>
<td>13.95</td>
</tr>
<tr>
<td>SPRITZ COOKIES</td>
<td>6.95</td>
</tr>
<tr>
<td>PEANUTTY SNOWMAN</td>
<td>15.95</td>
</tr>
</tbody>
</table>

**Peanutty Reindeer**  
Turtle, Peanut Butter Cup or Cherry  
Price: 15.95

**Brownie Bites**  
Price: 12.95

**Chocolate Truffle Snowballs**  
(Oreo)  
Price: 12.95

**Peanut Butter Blossoms**  
Price: 12.95

**Dipped Pretzels**  
Price: 9.95

**Christmas Mice**  
Price: 12.95

**Hot Cider**  
Gallon  
Price: 24.95

*Available November 1st through January 15th*

*No above items sold by the half dozen, half pound, or half order*
COLD BEVERAGES

BY THE GALLON
Serves approx. 14 - 9 oz. glasses per gallon

ICED TEA 8.95
LEMONADE ICED TEA 11.95
LEMONADE 9.95
RASPBERRY LEMONADE 11.95
CRYSTAL LIGHT PUNCH 9.95
(Raspberry Ice, Fruit Punch or Strawberry Kiwi)
JUICE (Orange or Apple) 22.95
JAMAICAN PUNCH 22.95
CRANBERRY PUNCH 22.95
TROPICAL PUNCH 22.95

BY THE SERVING

BOTTLED WATER 16.9 oz. 1.75
ASSORTED FRUIT JUICES 1.75
BOTTLED 10 oz. (Orange, Apple, Cranberry)
SOFT DRINKS (cans) 12 oz. 1.00
MILK (Skim, 2% or Chocolate) 16 oz. 2.00

BY THE CARAFE
Serves approx. 4 - 9 oz glasses

JUICE (Orange, Apple or Cranberry) 6.95

INFUSED ICE WATER
Serves approx. 14 - 9 oz. glasses per gallon

1 Gallon 5.00
2 Gallons 10.00
For groups of 50 guests or less
PICK UP TO 2 FLAVORS
Pineapple
Strawberries
Oranges
Cucumber
Limes
Lemons

ICE WATER SERVICE
Ice water charges are incurred ONLY if there is no food ordered
Only available at the Memorial Union

1 GALLON 2.50
2 GALLONS 5.00
5 GALLONS 10.00

HOT BEVERAGES

BY THE GALLON
Serves approx. 16 - 8 oz. cups per gallon

COFFEE (Regular or Decaf) 24.95
HOT TEA SERVICE 14.95
HOT CHOCOLATE 24.95
HOT APPLE CIDER 24.95
# Vegetarian

## Breakfast
- Fresh Cut Fruit 🍓
- Veggie Omelet
- Veggie Quiche
- Veggie Breakfast Burrito
- Croissant Bakes

## Lunch
- California Dreamer
- Chunky Chickpea Sandwich
- Vegetable Stir Fry
- Pasta Primavera
- Build Your Own Garden Salad Bar
- Veggie Alfredo
- Black Bean Veggie Burger
- House Salad w/Dill Ranch
- Spinach Salad w/Honey Vinaigrette 🍋
- Veggie Wrap
- Veggie Greek Wrap

## Salad
- Asian Quinoa Salad 🍊
- Greek Pasta Salad
- Rotini Pasta Salad
- Grains & Vegetable Salad
- Marinated Veggie Salad
- Creamy Dill Potato Salad
- Bowtie Pasta Salad
- Spring Garden Pasta Salad
- Coleslaw

## Served Dinners
- Veggie Kabobs 🍅
- Stuffed Portobella Mushroom
- Cheesy Broccoli Cakes
- Vegetable Wellington

## Pasta
- Veggie Alfredo

---

See corresponding areas for pricing
VEGETARIAN

PLATTERS, DIPS, MUNCHIES & TRAYS

GARDEN PATCH PIZZA
GLAZED STRAWBERRY FRUIT PIZZA
GRILLED & CHILLED PLATTER
VEGGIE TRAY with dip
SPINACH DIP
with Assorted Breads
SOUTHWEST SALSA
with Tortilla Chips
AVOCADO SALSA
with Tortilla Chips
MINI SUBS - VEGGIE
2 FOOT SUBS - VEGGIE
PRETZELS
with Ranch

DESSERTS

VANILLA CUSTARD CREAM PUFF
RASPBERRY LEMONADE TRIFLE
STRAWBERRY SHORT CAKE TRIFLE
CAKE SQUARES
CARAMEL BROWNIE TRIFLE
RED VELVET CAKE
CARAMEL APPLE CRISP
CHOCOLATE CARAMEL CAKE
GRASSHOPPER FUDGE CAKE
CHEESECAKE
with strawberries
SALTED CARAMEL CHEESECAKE
CHERRY, APPLE & PUMPKIN PIE
BANANA CREAM PIE
ALL BITES
BROWNIE PETITE FOURS
ALL PETITE TARTS
PETITE CHEESECAKES
DIPPED STRAWBERRIES
GOURMET DIPPED STRAWBERRIES

See corresponding areas for pricing
GLuten free

beginnings
GLUTEN FREE BLUEBERRY MUFFIN

salads
TURKEY COBB SALAD
GARDEN SALAD 🌿
MEDITERRANEAN CHICKEN SALAD
ASIAN QUINOA SALAD
FRESH CUT FRUIT 🍓

sandwiches
(Can be prepared GF)
PEPPERED BACON EGG SALAD
ROAST BEEF ON HOAGIE
ITALIAN CLUB
CALIFORNIA DREAMER 🌿
CHUNKY CHICKPEA 🌿
CHICKEN FİLLİT
ITALIAN MELT

BUFFETS
BBQ PULLED BEEF, CHICKEN OR PORK
(B) Excludes Chili & Broccoli Cheese

IT’S A FIESTA
(_secs) Excludes fajita chicken or flour tortillas, substitute corn tortillas chips

ITALIAN PASTA BAR
(_secs) Excludes Chicken Alfredo & Garlic Bread, ask for GF noodles

BUILD YOUR OWN GARDEN SALAD BAR 🌿
(_secs) Excludes soup

BUILD YOUR OWN BUFFET
(Please see Pg. 10 for more details)

BUILD YOUR OWN PICNIC
(Please see Pg. 10 for more details)

value picnic
(热水 dogs & Hamburgers are GF)

Box lunch
(Please see Pg. 10 for more details)

Served dinners
BRUSCHETTA CHICKEN
BEEF KABOBS
BEEF TENDERLOIN
VEGGIE KABOBS 🌿

side items 🌿
Baked Potato, Seasoned Baby Potatoes, Rosemary Roasted Reds, Garlic and Herb Smashed Potatoes, Twice Baked, Dutchess Potatoes or Hassleback Potatoes

See corresponding areas for pricing
GLUTEN FREE

PLATTERS, DIPS, MUNCHIES & TRAYS
BLT DIP
TACO DIP
LAYERED PIZZA DIP
SPINACH & ARTICHOKE DIP
QUESO DIP
ROASTED RED PEPPER HUMMUS
TOMATO BRUSCHETTA
SOUTHWEST SALSA
AVACADO SALSA
All items above served with tortilla chips

COLD VARIETY PLATTER
TEX MEX LAYERED DIP
ANTIPASTO PLATTER
GRILLED & CHILLED PLATTER
TORTILLA CHIPS W/ SALSA
POTATO CHIPS WITH FRENCH ONION DIP

CUBED CHEESE
FRUIT TRAYS
FRUIT & CHEESE TRAYS
BOURSIN CHEESE BALL
VARIETY CHEESE BALL
All items above served w/o crackers

HOT HORS D’OEUVRES
SWEET CHICKEN BACON BITES
PULLED MEAT - PORK CHICKEN & BEEF
MINI CHICKEN KABOBS

COLD HORS D’OEUVRES
SHRIMP COCKTAIL
MARINATED SHRIMP
CANDIED BACON
DEVILED EGGS
ASPARAGUS HAM ROLL UPS
CUCUMBER BITES
MINI FRESH FRUIT KABOBS
SALAMI CORONETS

DESSERTS
DIPPED STRAWBERRIES
GF BROWNIE
(Individually wrapped)
GF CRISPIED RICE
MARSHMALLOW BAR
(Individually wrapped)

See corresponding areas for pricing