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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.
<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>BLUEBERRY CROISSANT PFUFFS</td>
<td>18.95</td>
</tr>
<tr>
<td>PETITE CARAMEL</td>
<td>12.95</td>
</tr>
<tr>
<td>PETITE PECAN CROISSANTS</td>
<td>12.95</td>
</tr>
<tr>
<td>PETITE CHOCOLATE CROISSANTS</td>
<td>12.95</td>
</tr>
<tr>
<td>BISON CRUNCH MUFFINS</td>
<td>12.95</td>
</tr>
<tr>
<td>FRESH BAKED MUFFINS</td>
<td>12.95</td>
</tr>
<tr>
<td>Banana Nut, Chocolate Chip, Blueberry, Cranberry Nut, Double Chocolate and Lemon Poppy Seed</td>
<td>6.95</td>
</tr>
<tr>
<td>SCONES</td>
<td>21.95</td>
</tr>
<tr>
<td>Chocolate Chunk, Blueberry, Apple Cinnamon and White Chocolate Raspberry</td>
<td>13.95</td>
</tr>
<tr>
<td>BISCUITI</td>
<td>9.95</td>
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<tr>
<td>Chocolate Almond &amp; Nutty Almond</td>
<td></td>
</tr>
<tr>
<td>ASSORTED FRIED ROLLS</td>
<td>9.95</td>
</tr>
<tr>
<td>Not available on weekends</td>
<td></td>
</tr>
<tr>
<td>PETITE BAGELS</td>
<td>9.95</td>
</tr>
<tr>
<td>Plain or Blueberry Served with Plain Cream Cheese</td>
<td></td>
</tr>
<tr>
<td>ASSORTED PETIT DANISH</td>
<td>12.95</td>
</tr>
<tr>
<td>SWEET ROLLS</td>
<td>14.95</td>
</tr>
<tr>
<td>Caramel, Cinnamon or Orange Cinnamon</td>
<td></td>
</tr>
<tr>
<td>GLUTEN FREE BLUEBERRY MUFFIN</td>
<td>2.00</td>
</tr>
<tr>
<td>(Individually packaged)</td>
<td></td>
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</tbody>
</table>

**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 STRUDEL** 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**
- Asst. Petite Bagels 28.95
- Asst. Petite Muffins
- Apple Strudel Bites 9.95
(Sorry no substitutions)

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

**YOGURTS**
- Individual Yogurts 1.50
- 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

### 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

### EGBAKE** 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

### 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

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**Add fresh cut fruit for 1.95/person (seasonal)**  
**Additional meat option 2.00/person**  
All breakfasts come with coffee and orange juice.

**TOFU SCRAMBLE (Egg substitute)**
Tofu blended with onions, peppers, mushrooms & spinach

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**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 19.95/pan
1 half pan serves 12
Choose 1: Blueberry, Caramel, or Banana Nut

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**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
  - 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, pepperocini, 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 hard 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
CRANBERRY
CHICKEN SALAD
ITALIAN CLUB
THE DAGWOOD
PEPPERED BACON
Egg Salad

THE CIABATTA
YOUR CHOICE SANDWICH
CALIFORNIA CLUB
CALIFORNIA DREAMER

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 BRUSCHETTA 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
## 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

All wraps are served with kettle chips, pickle & coffee

**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 smashed 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 fettuccini noodles

Served meals over 100 guests will be allowed one Entrée (other than special dietary needs)
All meals include 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

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 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 hard 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
(Excludes 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
(Excludes 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
(Excludes 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, hard 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, dinner rolls & coffee

BUILD YOUR OWN PICNIC

9.95

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

SIDE CHOICES
select one:
Creamy Dill Potato Salad
Rotini Pasta Salad
Ramen Noodle Salad
Bowtie 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

---

**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

**Quinoa 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)
- 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
- A mixture of wild rice, veggies and cheese, served on a grilled portobello 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

---

**GF: Gluten Free** **VG: Vegan** **VG: Vegan** **NDSU** **Catering**
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 ✪ ✪)

All served on a bed of Fettuccine noodles with vegetable du jour, hard rolls, 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)

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
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</thead>
<tbody>
<tr>
<td>BLT DIP with Baguettes **</td>
<td>40.00</td>
</tr>
<tr>
<td>TACO DIP with Tortilla Chips</td>
<td>40.00</td>
</tr>
<tr>
<td>BBQ CHICKEN DIP with Tortilla Chips</td>
<td>40.00</td>
</tr>
<tr>
<td>BUFFALO CHICKEN DIP with Tortilla Chips</td>
<td>40.00</td>
</tr>
<tr>
<td>LAYERED PIZZA DIP with Baguettes **</td>
<td>40.00</td>
</tr>
<tr>
<td>SPINACH &amp; ARTICHOKE DIP with Tortilla Chips</td>
<td>40.00</td>
</tr>
<tr>
<td>QUESO DIP with Tortilla Chips</td>
<td>32.00</td>
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</tbody>
</table>

## COLD DIPS
(Serves Approximately 30)

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
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<tbody>
<tr>
<td>ROASTED RED PEPPER HUMMUS with Grilled Flatbread</td>
<td>36.00</td>
</tr>
<tr>
<td>TOMATO BRUSCHETTA with Baguettes **</td>
<td>36.00</td>
</tr>
<tr>
<td>SPINACH DIP with Assorted Breads</td>
<td>36.00</td>
</tr>
<tr>
<td>SOUTHWEST SALSA with Tortilla Chips</td>
<td>22.00</td>
</tr>
<tr>
<td>AVOCADO SALSA with Tortilla Chips</td>
<td>22.00</td>
</tr>
<tr>
<td>BACON BOMB DIP with Baguettes &amp; Assorted Veggies</td>
<td>36.00</td>
</tr>
</tbody>
</table>

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

## MUNCHIES

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>TRAIL MIX (Per Pound)</td>
<td>12.00</td>
</tr>
<tr>
<td>MIXED NUTS (Per Pound)</td>
<td>12.00</td>
</tr>
<tr>
<td>POPCORN (Per Bag) serves 15</td>
<td>7.00</td>
</tr>
<tr>
<td>PRETZELS (Per Bag) serves 15</td>
<td>7.00</td>
</tr>
<tr>
<td>TARTLETTS serves 15</td>
<td>10.00</td>
</tr>
<tr>
<td>POTATO CHIPS WITH HOMEMADE SALSA</td>
<td>10.00</td>
</tr>
<tr>
<td>POTATO CHIPS &amp; FRENCH ONION DIP serves 15</td>
<td>10.00</td>
</tr>
<tr>
<td>PARTY SNACK MIX (Per Bag)</td>
<td>18.00</td>
</tr>
<tr>
<td>CHOCOLATE CARAMEL CRUNCH SNACK MIX serves approx. 30</td>
<td>15.00</td>
</tr>
<tr>
<td>LEMON CRUNCH SNACK MIX</td>
<td>15.00</td>
</tr>
<tr>
<td>PLATTERS (Serves Approximately 30)</td>
<td></td>
</tr>
<tr>
<td>COLD VARIETY PLATTER coronets, deviled eggs, asparagus, ham rollups, &amp; cubed cheese (no substitutions)</td>
<td>46.00</td>
</tr>
<tr>
<td>TEX-MEX LAYERED DIP W/TORTILLA CHIPS</td>
<td>38.00</td>
</tr>
<tr>
<td>GARDEN PATCH PIZZA (36 pieces)</td>
<td>38.00</td>
</tr>
<tr>
<td>GLAZED STRAWBERRY FRUIT PIZZA (24 pieces)</td>
<td>24.00</td>
</tr>
<tr>
<td>ANTIPASTO PLATTER</td>
<td>46.00</td>
</tr>
<tr>
<td>GRILLED &amp; CHILLED VEGGIE PLATTER</td>
<td>60.00</td>
</tr>
</tbody>
</table>
## 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

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<tbody>
<tr>
<td>X-Large</td>
<td>serves 60</td>
<td>110.00</td>
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<tr>
<td>Large</td>
<td>serves 40</td>
<td>80.00</td>
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<tr>
<td>Medium</td>
<td>serves 25</td>
<td>50.00</td>
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<tr>
<td>Small</td>
<td>serves 10</td>
<td>22.00</td>
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### FRESH FRUIT TRAYS (IN SEASON)

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<tbody>
<tr>
<td>X-Large</td>
<td>serves 40</td>
<td>95.00</td>
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<tr>
<td>Large</td>
<td>serves 30</td>
<td>75.00</td>
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<tr>
<td>Medium</td>
<td>serves 20</td>
<td>55.00</td>
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<tr>
<td>Small</td>
<td>serves 10</td>
<td>25.00</td>
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### STRAWBERRY FRUIT DIP

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</table>

### VEGETABLE TRAYS & DIP

<p>| | | | | |</p>
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<tr>
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</thead>
<tbody>
<tr>
<td>X-Large</td>
<td>serves 60</td>
<td>95.00</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Large</td>
<td>serves 40</td>
<td>75.00</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Medium</td>
<td>serves 30</td>
<td>55.00</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Small</td>
<td>serves 10</td>
<td>25.00</td>
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</tbody>
</table>

### DELUXE CHEESE TRAY WITH CRACKERS
Serves 40 (Crackers not GF)
Pineapple chutney, Brie Encroute’, Gouda, Boursin Ball & a variety of other Cheeses.

Price: 90.00

### FRUIT & CHEESE TRAY
Serves 40 (crackers not GF)
Seasonal Fruit and Cubed Cheeses

Price: 75.00

### BOURSIN CHEESE BALL WITH CRACKERS
Serves 40 (crackers not GF)

Price: 40.00

### VARIETY CHEESE BALL TRAY WITH CRACKERS
Serves 40 (crackers not GF)
Boursin, cheddar, and garlic parmesan.

Price: 50.00
COLD HORS D’OEUVRES

BY THE POUND

SHRIMP COCKTAIL
WITH COCKTAIL SAUCE
19.95
approx. 26/pieces per LB

MARINATED SHRIMP
19.95
Lightly seasoned and tossed
with red onion, black olives
& zesty lemon

BY THE DOZEN

CANDIED BACON
9.95

DEVILED EGGS
8.95

DOLLAR BUNS
14.95
Ham, Turkey, Egg Salad or
Chicken Salad

PETITE CREAM PUFFS
Filled with Herbed Egg Salad or
Cranberry Chicken Salad
12.95

PETITE CROISSLANTS
Filled with Herbed Egg Salad
or Cranberry Chicken Salad
24.95

CROSTINI’S
BLT, Tuscan Chicken,
or Parmesan Artichoke
14.95

ASSORTED PINWHEELS
Southwest, Chicken Enchilada,
Veggie & Turkey 3 Cheese
18.95

ASPARAGUS HAM ROLL UPS
14.95

CUCUMBER BITES
W/ ROASTED RED PEPPER HUMMUS
9.95

MINI FRESH FRUIT KABOBS
(Seasonal)
14.95

SALAMI CORONETS
12.95

SALAMI ANTIPASTO CUPS
12.95

GF GLUTEN FREE  CONTAINS NUTS  VEGETARIAN  VG VEGAN  NDSU CATERING
HOT HORS D’OEUVRES

BY THE DOZEN

SWEET CHICKEN • 9.95
BACON BITES

CHICKEN MOZZARELLA CUPS 14.95

BASIL MUSHROOM • PASTRY CUPS 10.95

CHICKEN TACO WONTON CUPS 10.95

STUFFED MUSHROOMS 19.95
Italian or Veggie

PETITE EGG ROLLS 16.95
WITH SWEET & SOUR SAUCE
Pork or Veggie

BBQ PULLED MEAT 19.95
WITH COCKTAIL BUNS
Pork, Beef or Chicken

MINI QUICHE 10.95
Ham or Veggie

MINI CHICKEN KABOBS 18.95
CRAB CAKES 32.95
WITH DIJON MAYO

CHEESY BROCCOLI CAKES 18.95
WITH LEMON BUTTER SAUCE

BY THE POUND

POPCORN SHRIMP 15.95
WITH A ZESTY DIPPING SAUCE

CHICKEN DRUMMIES 13.95

CHICKEN STRIPS 13.95
WITH BBQ SAUCE

COCKTAIL SMOKIES 13.95
Honey BBQ or Sweet & Sassy

POPCORN CHICKEN 13.95
WITH CAJUN RANCH

COCKTAIL MEATBALLS 13.95
BBQ, Sweet Chili, Bourbon
or Honey Garlic

GF GLUTEN FREE • CONTAINS NUTS • VEGETARIAN • VG VEGAN • NDSU CATERING
## DESSERTS

### Bites
- **Carrot**
- **Lemon**
- **Brownie**

### Petite Fruit Tarts
- **Key Lime**
- **Banana Cream**
- **Lemon**
- **Raspberry**
- **Apple**
- **Strawberry**

### Cup Cakes
*by the dozen*
- White or Chocolate

### Petite Fours
- **Vanilla**
- **Lemon**
- **Brownie**

### Petite Cheesecakes - Asst.

### Dipped Strawberries
- Market

### Gourmet Dipped Strawberries
- Market

### Petite Vanilla Custard Cream Puff

### Petite Strawberry Creampuffs

### Petite Cookies & Cream Creampuff

### Gluten Free Brownie
- **2.00**

### Gluten Free Crisped Rice Marshmallow Bar
- **2.00**

## Gourmet Cup Cakes
*by the dozen – one flavor only*
- **Red Velvet**
- **Lemon Delight**
- **S’mores**
- **Key Lime**
- **Chocolate Mint**

*Not available by the “Bite”*

### Assorted Cookies
- **8.50**

### Decorated Sugar Cookies
- **12.95**

### Bison Cookies
- **12.95**

### Assorted Bars
- **Rice Krispy, Dulce De Leche**
- **Chocolate Chip, Scotcharoos, Brownies, Cherry Nut & Lemon**
- **9.95**

---

**Edible Images**
- 1/4, 1/2 & Full Sheet Cakes: **8.00/image**
- Regular Cup Cakes: **8.00/dozen**
- Regular Sugar Cookies: **8.00/dozen**

*Cup Cakes/Cookies minimum order 1 dozen*

*Please inquire about “copy rights” imaging fees*
DESSERTS
(Individual)

VANILLA CUSTARD 3.95
CREAMPUFF
Homemade creampuff shells filled with vanilla custard

STRAWBERRY 3.95
CREAMPUFF
Strawberries and Bettercream filling folded together in a homemade creampuff shell.

COOKIES & CREAM 3.95
CREAMPUFF
Cream Cheese, vanilla custard and Oreo cookies folded together in homemade chocolate creampuff shell.

RASPBERRY 3.95
LEMONADE TRIFLE
Lemon cake, lemon pudding, and fresh raspberries, laced with raspberry liqueur and whipped topping.

STRAWBERRY 3.95
SHORTCAKE TRIFLE
Angelfood cake topped with strawberries & whipped topping.

CARAMEL 3.95
BROWNIE TRIFLE
Fudge brownie caramel sauce, chocolate pudding, whipped topping, and chopped pecans.

CAKE SQUARES 1.95
Homemade pieces of Chocolate or Carrot cake.

RED VELVET CAKE 2.95
Southern Chocolate Cake with Cream Cheese Butter Cream Frosting

CARAMEL APPLE CRISP 2.95
With whipped topping

CHOCOLATE CARAMEL CAKE 2.50
Moist devils food chocolate cake oozing with caramel inside and out

GRASSHOPPER 2.50
FUDGE CAKE
White cake with hot fudge and crème de menthe infused throughout

RASPBERRY 2.50
LEMONADE CAKE
Moist white cake with raspberry gelatin and lemonade infused throughout

CHEESECAKE 3.95
Served with strawberries

SALTED CARAMEL CHEESECAKE 3.95

TRADITIONAL PIES 2.50
Cherry, Apple, Pumpkin and Pecan

SPECIALTY PIES 3.50
Banana Cream, Key Lime Pie and French Silk
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>Size</th>
<th>SERVES</th>
<th>PRICE</th>
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<tbody>
<tr>
<td>White</td>
<td>1/4 Sheet</td>
<td>24</td>
<td>19.99</td>
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<tr>
<td>Chocolate</td>
<td>1/2 Sheet</td>
<td>48</td>
<td>29.99</td>
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<tr>
<td>Yellow</td>
<td>Full Sheet</td>
<td>96</td>
<td>43.99</td>
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<tr>
<td>Lemon</td>
<td>6” round</td>
<td>varies</td>
<td>15.99</td>
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<tr>
<td>Marble</td>
<td>8” round</td>
<td>varies</td>
<td>20.99</td>
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SIGNATURE FLAVORS

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<th>Flavor</th>
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<th>PRICE</th>
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<tbody>
<tr>
<td>Red Velvet</td>
<td>1/4 Sheet</td>
<td>24</td>
<td>26.99</td>
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<tr>
<td>Chocolate Caramel</td>
<td>1/2 Sheet</td>
<td>48</td>
<td>38.99</td>
</tr>
<tr>
<td>Grasshopper Fudge</td>
<td>Full Sheet</td>
<td>96</td>
<td>52.99</td>
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<tr>
<td>Raspberry Lemonade</td>
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<tr>
<td>Carrot Cake</td>
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ROUND CAKES

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<thead>
<tr>
<th>Size</th>
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<tr>
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<td>12</td>
<td>31.00</td>
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<td>8”</td>
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<td>10”</td>
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<td>12”</td>
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<td>14”</td>
<td>72</td>
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<td>16”</td>
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SQUARE CAKES

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<tbody>
<tr>
<td>6”</td>
<td>18</td>
<td>46.00</td>
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<td>8”</td>
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<td>16”</td>
<td>128</td>
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SHEET CAKES

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<tr>
<th>Size</th>
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<tbody>
<tr>
<td>Quarter</td>
<td>24</td>
<td>19.99</td>
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<tr>
<td>Half</td>
<td>48</td>
<td>29.00</td>
</tr>
<tr>
<td>Full</td>
<td>96</td>
<td>43.99</td>
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</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.

All logos or pictures add 10.00+
HOLIDAY GOODIES

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

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
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</thead>
<tbody>
<tr>
<td>LUMP OF COAL BARS</td>
<td>10.50</td>
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<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>

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Peanutty Reindeer</td>
<td>15.95</td>
</tr>
<tr>
<td>Brownie Bites</td>
<td>12.95</td>
</tr>
<tr>
<td>Chocolate Truffle Snowballs</td>
<td>12.95</td>
</tr>
<tr>
<td>Peanut Butter Blossoms</td>
<td>12.95</td>
</tr>
<tr>
<td>Dipped Pretzels</td>
<td>9.95</td>
</tr>
<tr>
<td>Christmas Mice</td>
<td>12.95</td>
</tr>
</tbody>
</table>

HOT CIDER
Gallon

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 8.95
(Orange, Apple or Cranberry)

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 24.95
(Regular or Decaf)
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 PORTABELLA 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 FILLET
ITALIAN MELT

BUFFETS
BBQ PULLED BEEF, CHICKEN OR PORK
BAKED POTATO BAR
(Excludes Chili & Broccoli Cheese)
IT'S A FIESTA
(Excludes fajita chicken or flour tortillas, substitute corn tortillas chips)
ITALIAN PASTA BAR
(Excludes Chicken Alfredo & Garlic Bread, ask for GF noodles)
BUILD YOUR OWN GARDEN SALAD BAR
(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
(Hot 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