NDSU CATERING
EVENT GUIDE
TABLE OF CONTENTS

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

BEGINNINGS

BREAKFAST CHOICES
A La Cart
Continental
Breakfast

SPECIALTY SALADS

SANDWICHES - HOT
A La Cart Sandwiches

SANDWICHES - COLD

WRAPS
A La Cart Wraps

LUNCHEONS

SPECIALTY BUFFETS

SPECIALTY BUFFETS CONTINUED
A La Cart

BUILD YOUR OWN BUFFET
BOXED LUNCHES
BUILD YOUR OWN PICNIC
VALUE PICNIC

SERVED DINNERS

PASTA

KIDS’ MENU

PLATTERS, DIPS & MUNCHIES
Hot Dips
Cold Dips
Subs
Munchies
Platters

TRAYS

COLD HORS D’OEUVRES
By the Pound
By the Dozen

HOT HORS D’OEUVRES
By the Dozen
By the Pound

DESSERTS
By the Dozen

DESSERTS CONTINUED
Individual

CAKES
Traditional & Signature
Wedding & Anniversary

HOLIDAY GOODIES

BEVERAGES
Cold Beverages
Infused Ice Water
Ice Water Service
Hot Beverages

VEGETARIAN

GLUTEN FREE

NDSU does not discriminate in its programs and activities on the basis of age, color, gender expression/identity, genetic information, marital status, national origin, participation in lawful off-campus activity, physical or mental disability, pregnancy, public assistance status, race, religion, sex, sexual orientation, spousal relationship to current employee, or veteran status, as applicable. Direct inquiries to Vice Provost, Title IX/ADA Coordinator, Old Main 231, 701-231-7768, ndsu.eoes@ndsu.nd.edu.
Off-Campus Events

Deposits:
- 25% deposit of the total bill may be required on all orders under $1000.
- Deposits for events totaling over $1000 will be up to the discretion of NDSU Catering.

Buffet Meals:
- 15 guest minimum.
- Guests maximum, is dependent on venue space and Catering staff availability.
- Table linens are included for all buffet lines and guest seating tables.
- Skirting is included for all food buffet tables.
- Disposable products included.
- Number of buffet lines needed to serve guests in a timely manner, is up to the discretion of NDSU Catering.
- China service is $4.00 per guest and includes, china (plates, cups and saucers), silverware and water glasses.
- Large number buffets require extra staffing to accommodate customer needs, therefore a $20.00 per hour, per server fee is required. Amount of buffet attendants needed will be determined by NDSU Catering. An approximation of number of servers will be given during consultation. Final server count will be given after final guest count is received.

Set-Up:
Large number events, whether they are buffet or plated, may take extra time for set up. (Set Up: Any extra time spent at the event venue and/or because of another vendor’s needs to also set up in the same space.) All extra labor charges for set up will be the responsibility of the customer. Each event will be on a case by case basis.

Extra Linens:
- Extra linens needed for registration table, gift table, or any miscellaneous tables will be billed out $5.00 per cloth.
- Skirting needed for these tables will be billed out at $10.00 per skirt.
- Skirting comes in limited colors and may not be available for all events.

Delivery Fee:
A minimum delivery fee of $35.00 will be assessed to all off-campus locations within the Fargo-Moorhead city limits. All other locations outside of the Fargo-Moorhead area will be assessed at the discretion of NDSU Catering.

Served Plated Meals:
- 15 guest minimum.
- Guests maximum, is dependent on venue space and catering staff availability.
- Table linens are included for all guest seating tables.
- Disposable products included.
- Large number plated meals, require extra staffing to accommodate customer needs, therefore a $20.00 per hour, per server fee is required. Amount of servers needed will be determined by NDSU Catering. An approximation of number of buffet attendants will be given during consultation. Final server count will be given after final guest count is received.
SHAC Events

Deposits:
25% deposit will be required for any outside groups, over 100 people. Deposits for groups of 500 or more will be at the discretion of NDSU Catering.

Buffet Meals:
- 15 guest minimum.
- 800 guests maximum. Please inquire if your event is over 800. Some restrictions may apply.
- Table linens are included for all buffet lines and guest seating tables. Skirting is included for all food buffet tables.
- Disposable products included.
- Number of buffet lines needed to serve guests in a timely manner, is up to the discretion of NDSU Catering.
- China service is $4.00 per guest and includes, china (plates, cups and saucers), silverware and water glasses and table linens.
- Large number buffets require extra staffing to accommodate customer needs, therefore a $20.00 per hour, per server fee is required. Amount of buffet attendants needed will be determined by NDSU Catering. An approximation of number of servers will be given during consultation. Final server count will be given after final guest count is received.

Served Plated Meals:
- 15 guest minimum.
- 600 guest maximum. Please inquire if your event is over 600. Some restrictions may apply.
- Table linens are included for all guest seating tables.
- Disposable products included.
- All Salads, Desserts and Beverages will be pre-set.
- Large number plated meals, require extra staffing to accommodate customer needs, therefore a $20.00 per hour, per server fee is required. Amount of servers needed will be determined by NDSU Catering. An approximation of number of buffet attendants will be given during consultation. Final server count will be given after final guest count is received.

Set-Up:
Large events, whether they are buffet or plated, may take extra time for set up. (Set Up: Any extra time spent at the event venue and/or because of another vendor’s needs to also set up in the same space.) NDSU Athletics Event Planner, is responsible for to ensure room set up for all groups is accurate. If NDSU Catering needs to reset the room for any reason, additional labor charges will be assessed. All extra labor charges for set up will be the responsibility of the customer. $20.00 per hour, per staff member required for extra labor. Amount of extra staff for extra labor will be at the discretion of NDSU Catering. Each event will be on a case by case basis.

Extra Linens:
- Extra linens needed for registration table, gift table, or any misc. tables will be billed out $5.00 per cloth.
- Skirting needed for these tables will be billed out at $10.00 per skirt. (When available)
- Skirting comes in limited colors and may not be available for all events.

Communication with Athletics:
NDSU Catering will work with NDSU Athletics event planner to ensure we have all the information needed to assist and ensure our customers that their event runs as smoothly as possible.

NDSU is the exclusive Caterer at the SHAC and has the first right of refusal.
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 and the Harry D. McGovern Alumni Center)
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
All items are vegetarian

BLUEBERRY CROISSANT PUFS 18.95
PETITE CARAMEL PECAN CROISSANTS 15.95
PETITE CHOCOLATE CROISSANTS 15.95
BISON CRUNCH MUFFINS 13.95
FRESH BAKED MUFFINS 13.95
Banana Nut, Chocolate Chip, Blueberry, Cranberry Nut, Double Chocolate and Lemon Poppy Seed
FRESH BAKED MUFFINS 13.95
Petite 7.95
SCONES 22.95
Chocolate Chunk, Blueberry, Apple Cinnamon and White Chocolate Raspberry
BISCUIT 10.95
Chocolate Almond & Nutty Almond
ASSORTED FRIED ROLLS 10.95
Not available on weekends
PETITE BAGELS 10.95
Plain or Blueberry Served withPlain Cream Cheese
ASSORTED PETITE DANISH 14.95
SWEET ROLLS 16.95
Caramal, Cinnamon or Orange Cinnamon
GLUTEN FRIENDLY BLUEBERRY MUFFIN 2.50 (Individually Packaged)

BREAKFAST WRAPS 16.95
Flour Tortilla filled with Peanut Butter & Strawberry Jam, Bananas, and Granola
CAKE DONUTS 8.95
Plain, Chocolate Iced & Cinnamon Sugar
DONUT BALLS 5.95
Plain, Chocolate Drizzled & Cinnamon Sugar
HOMEMADE GRANOLA BARS 17.95
Trail Mix or Cranberry Nut (12 Pieces)
SOUR CREAM STREUSEL COFFEE CAKE 17.95
(12 Pieces)
DELUXE BREADS 14.95
(12 slices per loaf)
Banana, Chocolate Chip, Raspberry Swirl, Blueberry Pumpkin, Double Chocolate or Cinnamon Swirl
COFFEE CAKE RINGS 17.95
(12 slices per ring)
Caramel Pecan, Lemon or Raspberry
APPLE STRUDEL BITES 14.95
(3 Doz. Minimum)
MORNING SAMPLER 1½ Doz. of ea.
Asst. Petite Bagels 28.95
Asst. Petite Muffins 28.95
Apple Strudel Bites 10.95
(Sorry no substitutions)
WHOLE FRESH FRUIT BASKET 8.95
Small (serves 10) 23.95
Medium (serves 25) 46.95
Large (serves 50)
YOGURTS 1.50
Individual Yogurts 2.50
Individual Greek Yogurts
Yogurt Parfait by the Bowl (serves 10) 18.95
BREAKFAST CHOICES

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

BREAKFAST
BURRITO 9.95
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 SANDWICH
Choose 1: Bacon or Sausage Fried Egg and American Cheese on a Croissant Square
Served with Breakfast Potatoes and Fruit Garnish

QUICHE ME** 7.95
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

EGGBAKE** 7.95
Choose 1: Ham & Cheese, Three Meat, Denver or Veggie
Baked to a golden brown
Served with breakfast potatoes and a Bison Crunch Muffin

OMELETS** 7.95
Choose 1: Ham & Cheese, Veggie or 3 Cheese
Served with breakfast potatoes and a Bison Crunch Muffin

RISE & SHINE 7.95
Classic scrambled eggs with your choice of bacon or sausage links
Served with breakfast potatoes and a Bison Crunch Muffin

CINNAMON SWIRL 8.95
FRENCH TOAST
Served with maple syrup, scrambled eggs & your choice of bacon or sausage links

CROISSANT BAKE** 8.95
Choose 1: Blueberry, Caramel or Banana Nut
Served with scrambled eggs and your choice of bacon or sausage links

Add Fresh Cut Fruit for 2.25/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

A LA CART BREAKFAST CHOICES

EGG BAKE 24.95/pan
Choose 1: Ham & Cheese, 3 Meat, Denver or Veggie

QUICHE 15.95/Pie
Ham & Cheese, Lorraine or Veggie

CROISSANT BAKE 21.95/pan
Choose 1: Blueberry, Caramel, or Banana Nut
1 Pan Serves 12 pieces - 1 Pie Serves 6 Pieces

CONTINENTAL BREAKFAST

TWO ITEMS FOR 5.50
THREE ITEMS FOR 6.50
Served with Coffee

CAKE DONUTS
FRIED ROLLS
PETITE CHOCOLATE CROISSANTS
PETITE CARAMEL ROLLS
PETITE CINNAMON ROLLS
PETITE 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 9.95
Mixed greens topped with ham, turkey, provolone, cheddar cheese, red pepper, pepperoncini, tomato, and black & green olives. All served in a crisp flour tortilla
Served with Italian dressing

### Greek Salad 10.95
Mixed greens topped with a marinated grilled chicken breast, red onions, cucumbers, kalamata olives, tomatoes & feta cheese
Served with Greek Dressing

### Trio of Salads 19.95
- 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 9.95
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 9.95
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 9.95
Mixed greens topped with turkey breast, tomatoes, black olives, bacon, eggs, broccoli & cheddar cheese
Served with assorted dressings

### Tuscan Chicken 9.95
### Caesar Salad
Mixed greens topped with strips of Tuscan chicken, red onions, black olives, tomatoes, croutons & Parmesan cheese
Served with Caesar Dressing

### Chef Salad 9.95
Mixed greens topped with ham, turkey, cheese, eggs, cucumbers & tomatoes.
Served with assorted dressings

### Taco Salad 9.95
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 8.95
Mixed greens topped with an assortment of fresh veggies
Served with assorted 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** 9.95
Slow roasted pulled pork, thin sliced ham with swiss cheese, sliced pickles & yellow mustard
Served on a toasted French Hoagie.

**PHILLY BEEF** 10.50
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** **8.95**
Grilled chicken breast served on a Kaiser roll Garnished with tomato, leaf lettuce & mayo

**ITALIAN MELT** **9.95**
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 2.25/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**
**ITALIAN CLUB**
**THE DAGWOOD**
**PEPPERED BACON**
**Egg Salad**
**CRANBERRY CHICKEN SALAD**

**THE CIABATTA**
**YOUR CHOICE SANDWICH**
**CALIFORNIA CLUB**
**CALIFORNIA DREAMER**

**TRAYS OF SANDWICHES:**
6 Sandwiches per order 36.00
12 Sandwiches per order 72.00

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
SANDWICHES
COLD OPTIONS

PEPPERED BACON 8.95
EGG SALAD**
Creamy egg salad, peppered bacon & mixed greens
Served on a croissant square

TURKEY SUNFLOWER 9.95
Slices of turkey, cream cheese & sunflower seeds with mixed greens
Served on multi-grain bread

ROAST BEEF ON A HOAGIE** 9.95
Grilled and roasted beef tri tip sliced thin, mixed greens & NDSU Special Sauce
Served on a grilled French hoagie

CRANBERRY CHICKEN SALAD 9.95
Cranberry chicken salad topped with mixed greens
Served on multigrain bread

CALIFORNIA CLUB 9.95
Slices of turkey, bacon, cheddar cheese, tomato & leaf lettuce
Served with aioli mayo on marble rye croissant

ITALIAN CLUB** 8.95
Slices of ham, genoa salami, pepperoni, provolone cheese, green pepper, red onion, tomato & leaf lettuce
Served on a croissant square

THE DAGWOOD 9.95
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 8.95
Slices of turkey, Provolone cheese & leaf lettuce
Served with a fresh basil cucumber tomato salsa on a ciabatta roll

YOUR CHOICE SANDWICH 8.95
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 **健康的 8.95
Cucumber cream cheese spread, red onion, green pepper, tomato slices, spinach, avocado, cucumber slices & Havarti Cheese
Served on a ciabatta roll

CHUNKY CHICKPEA **健康的 8.95
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 8.95
A half sandwich and a cup of soup of the day

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

All sandwiches are served with kettle chips, pickle & coffee

**Select sandwiches can be prepared Gluten Free
WRAPS

CHICKEN BRUSCHETTA 8.95
Deli sliced chicken breast, tomato bruschetta & mixed greens
Served in an Italian herb wrap

BLT CHICKEN SALAD 8.95
Chunky chicken salad, crumbled bacon, diced tomatoes with mixed greens
Served in a whole wheat wrap

CRUNCHY CHICKEN 8.95
CHEDDAR WRAP
Crispy chicken strips, shredded cheddar cheese, mixed greens, tomatoes & ranch
Served in a whole wheat tortilla

GREEK WRAP WITH CHICKEN 8.95
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 9.95
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 9.95
Slices of smoked turkey, Havarti Cheese cucumbers, tomatoes, mixed greens & a creamy dill mayonnaise all wrapped in a whole wheat tortilla

TURKEY CLUB WRAP 9.95
Slices of turkey, bacon, mixed greens, shredded cheddar cheese, tomatoes & NDSU Sauce all wrapped in whole wheat tortilla

TUSCAN CHICKEN CAESAR WRAP 8.95
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 8.95
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 8.95
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 2.25 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 36.00
12 Wraps 72.00

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

MASHED POTATO BOWLS 8.95

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 8.95
Red & Green pepper, onion, mushroom, squash & bok choy

Served on a bed of jasmine rice

CHICKEN ROSEMARY 8.95
Chicken breast topped with a rosemary cream sauce served with wild rice

TERIYAKI CHICKEN 8.95
Chicken, colored peppers, onions and pineapple cooked with a sweet teriyaki sauce

Served with yellow rice

SESAME ORANGE CHICKEN 8.95
Breaded chunks of chicken sautéed in a light and zippy orange sauce

Served on a bed of white rice

ASIAN GARLIC CHICKEN 8.95
Grilled chicken breast marinated in a rich sesame garlic sauce

Served with yellow rice

MEDITERRANEAN CHICKEN 8.95
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 9.95
Three Homemade all beef meatballs in a beef mushroom gravy

Served with garlic smashed potatoes

BEEF TIPS & MUSHROOMS 10.95
Marinated chunks of beef sautéed with button mushrooms and onions in a rich wine sauce

Served on a bed of egg noodles

HOT SANDWICH 8.95
Choose 1: Roast Beef, Roast Pork, or Roast Turkey

Served open faced on white bread with mashed potatoes and gravy

LASAGNA 8.95
Traditional meat or chicken alfredo lasagna

PASTA PRIMAVERA 8.95
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 12.95
Choose 2:
Beef & Broccoli
Beef Pepper Steak
Sweet & Sour Chicken
Sesame Orange Chicken
Vegetable Stir Fry

Choose 1:
Fried Rice
Jasmine Rice
Lo Mein
Served with Coffee

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

CHICKEN BACON MAC & CHEESE 12.95
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 12.95
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 10.95
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, rolls and coffee

SLIDER BUFFET

10.95

ENTRÉE CHOICES
Select Two:
Slider Burgers
Slider Breaded Chicken Patty
Slapppy Joe
BBQ Shredded Pork

Additional entrée: 3.00
Additional side: 1.95

SIDE CHOICES
Select One:
Creamy Dill Potato Salad
Rotini Pasta
Bowlie Pasta
Spring Garden Pasta
Fresh Cut Fruit (Seasonal)
Coleslaw
Baked Beans
Calico Beans (contains hamburger)

Served with kettle chips, cookies, and lemonade. Bun and condiments to accompany your entrée choice. Served on disposable paper products.

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 (w/o ham)
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.
ITALIAN PASTA BAR 10.95

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 10.95

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 Mexican Corn
*Additional side choice 1.95 per person

Served with soft shell tortilla, 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 10.95

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 10.95

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 10.95

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

12.95

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: 2.25

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

BUILD YOUR OWN PICNIC

10.95

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
- 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

5.95

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

7.95

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 14.00
Each is filled and rolled with spinach, roasted red pepper, garlic & mozzarella cheese

BRUSCHETTA CHICKEN 14.00
Grilled Chicken Breast, topped with roasted tomato bruschetta

CHICKEN CORDON BLEU 15.00
Chicken breast hand stuffed with hardwood smoked ham, Swiss cheese, and rolled in seasoned bread crumbs

LEMON HERB CHICKEN BREAST 13.00
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 14.00
Marinated breast of chicken served with a Tarragon cream sauce

BOURBON GLAZED PORK LOIN 13.00
Sweet & Savory Bourbon glazed slices of Pork Loin

BEEF ROULADE 14.00
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 17.00
Tender marinated chunks of Beef and Vegetables grilled to perfection

BEEF TENDERLOIN 22.95 ( without sauce)
Sliced marinated beef tenderloin, served with a mushroom demi glaze

SALMON 22.95
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 13.00
(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 13.00
MUSHROOM
A mixture of wild rice, veggies and cheese, served on a grilled portabella mushroom and served on a bed of sautéed spinach

CHEESY BROCCOLI CAKES 13.00
Fresh Broccoli, cheddar cheese, garlic, onions and other seasonings served with a lemon butter sauce

CHOOSE A SIDE:
(All sides are and 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 Hassleback Potatoes

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

GRILLED SHRIMP w/MANGO SALSA 16.00
Served with bright flavors of Mango, Citrus and Cilantro

GRILLED CHICKEN ALFREDO 14.00
Served with Alfredo Sauce

JUMBO MEATBALLS 13.00
Served with Marinara Sauce

PARMESAN CRUSTED CHICKEN BREAST 14.00
Served with Marinara Sauce

LASAGNA STUFFED CHICKEN BREAST 14.00
Served with Marinara Sauce

VEGGIE ALFREDO 13.00
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 Fettuccini noodles with vegetable du jour, Petite Pains, garlic medallions and coffee
KIDS’ MENU
12 & Under
8.00

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

GF GLUTEN FREE 🍮 CONTAINS NUTS 🍮 VEGAN 🍮 VEGAN 🍮 NDSU 🍮 CATERING 🍮
PLATTERS, DIPS & MUNCHIES

HOT DIPS
(Serves Approximately 30)

- BLT DIP with Baguettes **  42.00
- TACO DIP with Tortilla Chips  42.00
- BBQ CHICKEN DIP with Tortilla Chips  42.00
- BUFFALO CHICKEN DIP with Tortilla Chips  42.00
- LAYERED PIZZA DIP with Baguettes **  42.00
- SPINACH & ARTICHOKE DIP with Tortilla Chips  34.00
- QUESO DIP with Tortilla Chips  34.00

COLD DIPS
(Serves Approximately 30)

- ROASTED RED PEPPER HUMMUS with Grilled Flatbread  38.00
- TOMATO BRUSCHETTA with Baguettes **  38.00
- SPINACH DIP with Assorted Breads  38.00
- SOUTHWEST SALSA with Tortilla Chips  24.00
- AVOCADO SALSA with Tortilla Chips  24.00
- BACON BOMB DIP with Baguettes & Assorted Veggies  38.00

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

MUNCHIES

- TRAIL MIX (Per Pound)  13.00
- MIXED NUTS (Per Pound)  13.00
- POPCORN (Per Bag) serves 15  8.00
- PRETZELS (Per Bag) serves 15 with Ranch  8.00
- TORTILLA CHIPS serves 15 with HOMEMADE SALSA  11.00
- POTATO CHIPS & FRENCH ONION DIP  11.00
- PARTY SNACK MIX (Per Bag) serves approx. 30  18.00
- CHOCOLATE CARAMEL CRUNCH SNACK MIX serves approx. 10  16.00
- LEMON CRUNCH SNACK MIX serves approx. 10  16.00

PLATTERS
(Serves Approximately 30)

- COLD VARIETY PLATTER  48.00
  Coronets, Deviled Eggs, Asparagus, Ham Rollups, & Cubed Cheese (no substitutions)
- TEX-MEX LAYERED DIP W/TORTILLA CHIPS  40.00
- GARDEN PATCH PIZZA (36 pieces)  40.00
- GLAZED STRAWBERRY FRUIT PIZZA (24 pieces)  26.00
- ANTIPASTO PLATTER  48.00
- GRILLED & CHILLED VEGGIE PLATTER  62.00

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

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

(Trays are ᐅ w/o crackers and cheese trays are ᐅ)

<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>30.00</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>28.00</td>
</tr>
</tbody>
</table>

**STRAWBERRY FRUIT DIP**

9.50/Lb.

**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>28.00</td>
</tr>
</tbody>
</table>
## COLD HORS D’OEUVRES

### BY THE POUND

**SHRIMP COCKTAIL**
With Cocktail Sauce
approx. 26/pieces per LB

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

**BY THE DOZEN**

**CANDIED BACON**

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

**DEVILED EGGS**
Traditional, Avocado or Bacon

---

### PETITE CREAM PUFS
Filled with Herbed Egg Salad or Cranberry Chicken Salad

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

**CROSTINI**
Beef with Caramelized Onions, Turkey Swiss & Cranberry, BLT, Tuscan Chicken, or Parmesan Artichoke

**ASSORTED PINWHEELS**
Southwest, Chicken Enchilada, Veggie or 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

APRICOT GLAZED CHICKEN SKEWERS 21.95
PETITE CORDON BLEU BITES 14.95
PETITE BEEF WELLINGTON 23.95
SWEET CHICKEN BACON BITES 10.95
CHICKEN MOZZARELLA CUPS 15.95
BASIL MUSHROOM PASTRY CUPS 11.95
CHICKEN TACO WONTON CUPS 11.95
STUFFED MUSHROOMS 20.95
Italian or Veggie
PETITE EGG ROLLS 17.95
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

BY THE POUND

PETITE CHICKEN KABOBS 19.95
CRAB CAKES 36.95
with Dijon Mayo
CHEESY BROCCOLI CAKES 18.95
with Lemon Butter Sauce

POPCORN SHRIMP 17.95
with a zesty dipping sauce
CHICKEN DRUMMIES 14.95
CHICKEN STRIPS 14.95
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
## DESSERTS

### BY THE DOZEN

*All items are vegetarian*

### BITES  
10.95
- Carrot 🍎
- Lemon
- Brownie

### PETITE FRESH FRUIT TARTS  
19.95
Strawberries, kiwis, Mandarin orange on top a custard filling

### CUP CAKES (by the dozen)

- White or Chocolate
  - Petite: 6.95
  - Regular: 9.95
  - Decorated (regular): 12.95

### GOURMET CUP CAKES  
16.95
(by the dozen – one flavor only)
- Red Velvet
- Lemon Delight
- S’mores
- Key Lime
- Chocolate Mint
- Orange Cream

Not available by the “Bite”

### ASSORTED COOKIES  
9.50

### DECORATED SUGAR COOKIES  
14.95

### BISON COOKIES  
12.95

### ASSORTED BARS  
10.50
Rice Krispy, Dulce De Leche
Chocolate Chip, Scotcheroos,
Brownies, Strawberry Streusel & Lemon

### PETIT FOURS  
13.95
- Vanilla
- Lemon
- Brownie

### PETITE CHEESECAKES - Asst.  
16.95

### DIPPED STRAWBERRIES  
Market

### GOURMET DIPPED STRAWBERRIES  
Market

### PETITE VANILLA CUSTARD CREAM PUDDING  
19.95

### PETITE STRAWBERRY CREAMPUFFS  
19.95

### PETITE COOKIES & CREAM CREAMPUFF  
19.95

### GLUTEN FRIENDLY  
2.00
Chocolate Chip or Snickerdoodle

### GLUTEN FRIENDLY CRISPIED RICE MARSHMALLOW BAR  
2.50

### EDIBLE IMAGES

<table>
<thead>
<tr>
<th>Item Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>1/4, 1/2 &amp; Full Sheet Cakes</td>
<td>8.00/image</td>
</tr>
<tr>
<td>Regular Cup Cakes</td>
<td>8.50/dozen</td>
</tr>
<tr>
<td>Regular Sugar Cookies</td>
<td>16.00/dozen</td>
</tr>
</tbody>
</table>

Cup Cakes/Cookies minimum order 1 dozen

(GF items are individually packaged)

Please inquire about “copy rights” imaging fees

Logos available as edible images only
DESSERTS

(Individual)
All items are vegetarian

VANILLA CUSTARD 3.95
CREAMPUFF
Homemade creampuff shells filled with vanilla custard

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

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

PINA COLADA TRIFLE 3.95
Angel food cake, toasted Coconut custard, topped with orange and pineapple pieces and whipped topping.

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

CARAMEL 3.95

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

CAKE SQUARES 1.95
Homemade pieces of Chocolate or Lemon cake.

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

CARROT CAKE 2.95
Made from Scratch

CHOCOLATE CARAMEL CAKE 2.95
Moist devils food chocolate cake oozing with caramel inside and out

GRASSHOPPER FUDGE CAKE 2.95
White cake with hot fudge and crème de menthe infused throughout

ORANGE CREAM CAKE 2.95
Moist white cake with an orange infusion and topped with whipped frosting.

CARAMEL APPLE CRISP 3.95
With whipped topping

CHEESECAKE 3.95
Choose from Strawberry or Turtle

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
White  Chocolate  Yellow
Lemon  Marble

<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>20.95</td>
</tr>
<tr>
<td>1/2 Sheet</td>
<td>48</td>
<td>30.95</td>
</tr>
<tr>
<td>Full Sheet</td>
<td>96</td>
<td>44.95</td>
</tr>
<tr>
<td>6&quot; round</td>
<td>varies</td>
<td>20.95</td>
</tr>
<tr>
<td>8&quot; round</td>
<td>varies</td>
<td>25.95</td>
</tr>
</tbody>
</table>

SIGNATURE FLAVORS
Red Velvet  Chocolate Caramel
Grasshopper  Fudge
Orange Dream  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>27.95</td>
</tr>
<tr>
<td>1/2 Sheet</td>
<td>48</td>
<td>39.95</td>
</tr>
<tr>
<td>Full Sheet</td>
<td>96</td>
<td>53.95</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&quot;</td>
<td>12</td>
<td>33.00</td>
</tr>
<tr>
<td>8&quot;</td>
<td>22</td>
<td>58.00</td>
</tr>
<tr>
<td>10&quot;</td>
<td>36</td>
<td>94.00</td>
</tr>
<tr>
<td>12&quot;</td>
<td>52</td>
<td>135.00</td>
</tr>
<tr>
<td>14&quot;</td>
<td>72</td>
<td>188.00</td>
</tr>
<tr>
<td>16&quot;</td>
<td>94</td>
<td>244.00</td>
</tr>
</tbody>
</table>

SQUARE CAKES

<table>
<thead>
<tr>
<th>SIZE</th>
<th>SERVES</th>
<th>PRICE</th>
</tr>
</thead>
<tbody>
<tr>
<td>6&quot;</td>
<td>18</td>
<td>48.00</td>
</tr>
<tr>
<td>8&quot;</td>
<td>32</td>
<td>84.00</td>
</tr>
<tr>
<td>10&quot;</td>
<td>50</td>
<td>130.00</td>
</tr>
<tr>
<td>12&quot;</td>
<td>72</td>
<td>188.00</td>
</tr>
<tr>
<td>14&quot;</td>
<td>98</td>
<td>254.00</td>
</tr>
<tr>
<td>16&quot;</td>
<td>128</td>
<td>332.00</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>20.95</td>
</tr>
<tr>
<td>Half</td>
<td>48</td>
<td>30.95</td>
</tr>
<tr>
<td>Full</td>
<td>96</td>
<td>44.95</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)

LUMP OF COAL BARS 10.95
MELTED SNOWMAN COOKIES 16.95
GRASSHOPPER BARS 10.95
CHRISTMAS PETITE FOURS 14.95
DECORATED CUT-OUT COOKIES 14.95
SPRITZ COOKIES 7.95
PEANUTTY SNOWMAN 16.95

PEANUTTY REINDEER 16.95
BROWNIE BITES 13.95
Turtle, Peanut Butter Cup or Cherry

CHOCOLATE TRUFFLE SNOWBALLS 13.95
(Oreo)

PEANUT BUTTER BLOSSOMS 13.95

DIPPED PRETZELS 10.95

CHRISTMAS MICE 14.95

HOT CIDER 25.95
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 9.95
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 Chcolate) 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 (Regular or Decaf) 24.95
HOT TEA SERVICE 14.95
HOT CHOCOLATE 24.95
HOT APPLE CIDER 25.95
**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 FRIENDLY BLUEBERRY MUFFIN

SALADS
TURKEY COBB SALAD
GARDEN 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
(Sauce & rice are not)

SIDE ITEMS
Baked Potato, Seasoned Baby Potatoes, Rosemary Roasted Reds, Garlic and Herb Smashed Potatoes, Twice Baked, Dutchess Potatoes or Hassleback Potatoes (not)
**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.