At NDSU Catering, we pride ourselves in providing exceptional service and mouth-watering cuisine for events on campus and throughout the Fargo/Moorhead community. Whether you're planning a luncheon on campus, the wedding of your dreams or a business event we look forward to helping you plan a menu your guests will love.

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NDSU Catering, Fargo, ND
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. Any event held before or after these hours will be assessed $25.00 per hour.
Please check with our catering office for availability.

Weekends: 8:00AM - 5:00PM
Out of office hours fee may apply. Any event held before or after these hours will be assessed $25.00 per hour. All catering orders must be scheduled with a 10 business day advanced notice. All final food/guest counts are required 3 business days prior to the event. Please contact our catering office with availability and questions.

Room and Event Scheduling
When scheduling an event in the Memorial Union, Harry D. McGovern Alumni Center or Barry Hall:
Please call the Memorial Union Administration Office at 701-231-9447 or 701-231-8417 for all your catering needs.
https://www.ndsu.edu/dining/catering/ No outside food may be brought into any of these buildings, as NDSU Catering is the exclusive caterer.

When scheduling an event anywhere else on campus:
Please contact our catering office at 701-231-8122 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.

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.

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.

Order Guidelines
Customers ordering a served or buffet meal for more than 100 Guests:
Please contact the Catering office at 701-231-8122 prior to planning your event. Some meal option restrictions may apply.

Wedding Reception and Rehearsal Dinner inquiries:
Please contact the Catering office at 701-231-8122 prior to planning your event. Some meal option restrictions may apply.

On and Off Campus Catered events are served on disposable ware (Excluding Memorial Union, Barry Hall, 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 set up for $6.00 per person. Table linens for tables other than buffet tables for food items can be rented for $5.00 per linen. 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 rent cloth and/or skirting to off campus customers without a catered food purchase. Check with our catering office for availability.

Cancelations
Should it become necessary to cancel an event, please notify NDSU Catering as soon as possible. Any event canceled 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
If NDSU is closed due to inclement weather or other similar circumstance, all catered events will be automatically canceled. Any deposit/partial payment may be returned, less any expenses already incurred.

Minimums
NDSU Catering sets a minimum of 15 guests for buffet meals.
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 $6.00 per guest and includes, china (plates, cups and saucers), silverware, water glasses, and table linens.
- Large buffets require extra staffing to accommodate customer needs, therefor a $25.00 per hour, per server fee is required. Amount of buffet attendants needed will be determined by NDSU Catering. An approximate 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.
- Guest 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, therefor a $25.00 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.) 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.
- Available only for catered events.

Delivery Fee:
A minimum delivery fee of $35.00 per order, 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.
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 guest maximum. Please inquire if your event is over 800. Some restrictions 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 $6.00 per guest and includes, china (plates, cups and saucers), silverware, water glasses, and table linens.
- Large number buffets require extra staffing to accommodate customer needs, therefor a $25.00 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 preset.
- Large number plated meals, require extra staffing to accommodate customer needs, therefor a $25.00 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 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.) NDSU Athletics event planner is responsible 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. $25.00 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 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.
- Available only for catered events.
BEGINNINGS
Served by the dozen.

Petite Caramel Croissants $19.95
Petite Chocolate Croissants $19.95
Assorted Petite Danish $19.95
Bison Crunch Muffin $14.95

Fresh Baked Muffins
Chocolate Chip, Blueberry, Cranberry Nut, Double Chocolate, Lemon Poppy Seed, GF Blueberry $14.95
Petite $8.95
GF $2.50/ea

All items on this page are Vegetarian.

ITEMS BY THE DOZEN

Scones
Chocolate Chunk, Blueberry, Apple Cinnamon or White Chocolate Raspberry Reg. $22.95 Petite $14.95

Biscotti Chocolate Almond or Nutty Almond $15.95

Petite Bagels Plain bagels, served with Whipped Cream Cheese $10.95

Assorted Fried Rolls Not Available on Weekends $16.95

Sweet Rolls Caramel, Cinnamon or Orange Cinnamon Reg. $16.95 Petite $11.95

Cake Donuts Plain, Chocolate Iced or Cinnamon Sugar $9.95

Donut Balls Plain, Chocolate Drizzled or Cinnamon Sugar $5.95

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ITEMS BY THE DOZEN

Breakfast Wraps 🍎  $16.95
Flour Tortilla filled with Peanut Butter, Strawberry Jam, Bananas, and Granola

Homemade Granola Bars 🍪  $18.95
Trail Mix or Cranberry Nut

Sour Cream Streusel Coffee Cake 🍪  $17.95
(12 Pieces)

Deluxe Breads - by the Loaf  $14.95
Banana, Chocolate Chip, Raspberry Swirl, Blueberry, Pumpkin, Double Chocolate, or Cinnamon Swirl (12 Slices/Loaf - not assorted)

Coffee Cake Rings  $18.95
Caramel Pecan 🍪, Lemon, or Raspberry (12 Slices/Ring)

Apple Strudel Bites  $8.95

Gluten Friendly Muffin 🍪  $2.50
Individually Packaged

All items on this page are Vegetarian 🍗

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Morning Sampler  $29.95
Plain Petite Bagels
Assorted Petite Muffins
Apple Strudel Bites
(Sorry, No Substitutes)

Whole Fresh Fruit Basket  $8.95
Small (Serves 10)
Medium (Serves 25)
Large (Serves 50)

Yogurts  $2.50
Assorted Individual Greek Yogurt
Yogurt Parfait by the Bowl (serves 10)
SERVED

Breakfast Sandwich $9.50
Bacon, Sausage, or Meatless (Choose One)
Fried Egg & American Cheese on a Croissant Square
Served with Breakfast Potatoes and Fruit Garnish

Egg Bake $9.50
Choose One: Ham & Cheese, Three Meat, Denver, or Garden
Served with Breakfast Potatoes and a Bison Crunch Muffin

Omelets $9.50
Choose One: Ham & Cheese, Garden, Three Meat or Cheese
Served with Breakfast Potatoes and a Bison Crunch Muffin

Croissant Bake $11.50
Choose One: Blueberry or Caramel Nut
Served with Scrambled Eggs and Your Choice of Bacon or Sausage Links

BUFFET OR SERVED

Rise and Shine $9.50
Classic Scrambled Eggs with Your Choice of Bacon or Sausage Links
Served with Breakfast Potatoes and a Bison Crunch Muffin

Cinnamon Swirl $11.50
French Toast
Served with Maple Syrup, Scrambled Eggs, and Your Choice of Bacon or Sausage Links

Fresh Cut Fruit $2.25 (per person)

Additional Meat $2.50 (per person)

All Breakfasts Served with Coffee

OTHER

Tofu Scramble GF VG
Tofu Scramble Available as an EGG SUBSTITUTE
Tofu Blended with Onions, Peppers, Mushrooms, and Spinach

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GF Gluten Free  Contains Nuts  Vegetarian  VG Vegan
CONTINENTAL BREAKFAST

Choose Two Items for $5.50
Choose Three Items for $6.50

Served with Coffee

Cake Donuts

Fried Rolls Not Available on Weekends

Petite Chocolate Croissants

Petite Caramel Rolls

Petite Cinnamon Rolls

Petite Danish

Bison Crunch Muffin

Regular Fresh Baked Muffins Chocolate Chip, Blueberry or Cranberry Nut

A LA CARTE

Egg Bake $24.95/pan
Choose One: Ham & Cheese, Three Meat, Denver, or Garden

Bagel Breakfast Sandwich $4.95
Plain Bagel, Fried Egg, American Cheese, and your choice of Ham, Pork Sausage Patty, Beyond Breakfast Patty, or Veggie

Croissant Bake $24.95/pan (12 pieces)
Choose One: Blueberry or Caramel Nut

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GF Gluten Free NV Contains Nuts V Vegetarian VG Vegan
SPECIALTY SALADS

Turkey Cobb Salad  \(\text{GF}\)  $10.95
Mixed greens topped with turkey breast, tomatoes, black olives, bacon, eggs, broccoli, and cheddar cheese. Served with assorted dressings.

Tuscan Chicken  $10.95
Caesar Salad
Mixed green topped with strips of seasoned Tuscan chicken, red onions, black olives, tomatoes, croutons, parmesan cheese. Served with Caesar dressing.

Chef Salad  \(\text{GF}\)  $10.95
Mixed green topped with ham, turkey, cheese, hard boiled eggs, cucumbers, and tomatoes. Served with assorted dressings.

Taco Salad  $10.95
A crisp jalapeño cheddar tortilla filled with shredded lettuce, taco meat, black olives, shredded cheddar cheese, diced tomatoes and chopped green onion. Served with sour cream & salsa. Available as gluten free. \(\text{GF}\)

Antipasto Salad  $10.95
Mixed greens topped with salami, ham, turkey, provolone, cheddar cheese, red peppers, pepperoncini, tomato, black olives, & green olives. Served with Italian dressing. Available as gluten free. \(\text{GF}\)

Greek Salad  \(\text{GF}\)  $10.95
Mixed greens topped with a marinated grilled chicken breast, red onions, cucumbers, red peppers, Kalamata olives, tomato and feta cheese. Served with Greek dressing.

Trio of Salads  $10.95
Cranberry chicken salad, broccoli & grape salad, and rotini pasta salad. Served on a bed of leaf lettuce and garnished with assorted cheeses and olives. Not available as vegetarian.

Santa Fe Salad  $10.95
Mixed greens topped with your choice of either fajita seasoned chicken breast or fajita seasoned beef, shredded cheddar cheese, black olives, green onions, guacamole, pico de gallo, and homemade tortilla chips. Served with Mexi-ranch dressing.

Oriental Chicken Salad  $10.95
Mixed greens with shredded cabbage and carrots, topped with chow mein noodles, toasted almonds, green onions and chunks of crispy breaded chicken. Served with honey vinaigrette.

Garden Salad  \(\text{GF}\)  $10.95
Mixed greens topped with an assortment of fresh veggies. Served with assorted dressings.

\(\text{GF}\)  All salads can be prepared vegetarian unless otherwise noted. Please request this at the time you place your order.

All salads are served with Focaccia Bread and coffee.
COLD SANDWICHES

Turkey Sunflower $10.95
Slices of turkey, cream cheese, and sunflower seeds with mixed greens. Served on cranberry wild rice bread.

Roast Beef on a French Baguette ** $10.95
Thin sliced roast beef, mixed greens and NDSU special sauce. Served on a grilled French baguette.

Cranberry Chicken Salad $10.95
Cranberry chicken salad topped with mixed greens. Served on cranberry wild rice bread.

California Club $11.95
Slices of turkey, bacon, cheddar cheese, avocado, tomato and leaf lettuce. Served with aioli on a croissant square.

Italian Club ** $11.50
Slices of ham, Genoa salami, pepperoni, provolone cheese, green pepper, red onion, tomato and leaf lettuce and topped with Italian mayo. Served on a croissant Square.

The Dagwood $10.95
Slices of turkey, ham, Havarti cheese, cheddar cheese, red onions, green peppers, tomatoes and leaf lettuce. Served on a croissant square.

All sandwiches served with kettle chips, pickle, ice water & coffee/lemonade.

** Select sandwiches can be prepared gluten free GF

Turkey Bruschetta $10.95
Slice of turkey, provolone cheese and leaf lettuce. Served with a fresh basil cucumber tomato salsa on a croissant square.

California Dreamer** $10.95
Cucumber cream cheese spread, red onion, green pepper, tomato, spinach, avocado, cucumber slices and Havarti cheese on a croissant square.

Chunky Chickpea $9.95
Sandwich **
Chunky chickpea spread, Havarti cheese, red onion, sliced cucumbers, tomato, and leaf lettuce. Served on a croissant square with NDSU special sauce.

Your Choice Sandwich $9.95
Your choice of deli turkey, ham or oven roasted chicken breast. Served with provolone cheese, tomato, and leaf lettuce on multigrain bread.

Half Sandwich & Soup $9.95
A half sandwich and a cup of "soup of the day." Choose one sandwich: The Dagwood, California Club, or Your Choice Sandwich.

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GF Gluten Free Contains Nuts

Vegan

10
A LA CARTE

Trays of Sandwiches $36/$72

6 sandwiches or 12 sandwiches only. A la carte does not come with sides or beverages.

Choose one or two of the following sandwich flavors only:

Turkey Sunflower

Italian Club **

The Dagwood

Cranberry Chicken Salad

California Club

California Dreamer **

ADD ONS

Cup of Soup $2.50

Soup of the Day

Rotini Pasta Salad $2.25

** Select sandwiches can be prepared gluten free GF

All sandwiches served with kettle chips, pickle, ice water & coffee/lemonade.
**WRAPS**

All wraps served with kettle chips, pickle, ice water & coffee/lemonade.

BLT Chicken Salad $9.95
*Chunky chicken salad, crumbled bacon, and diced tomatoes with mixed greens, all wrapped in a whole wheat tortilla.*

Crunchy Chicken Cheddar Wrap $9.95
*Crispy chicken strips, shredded cheddar cheese, mixed greens, diced tomatoes, and tangy ranch, all wrapped in a whole wheat tortilla.*

Greek Wrap with Chicken $9.95
*Grilled chicken breast strips, mixed greens, cucumbers, diced tomatoes, roasted red pepper strips, Kalamata olives, feta cheese, and Greek vinaigrette, all wrapped in an Italian herb tortilla.*

Santa Fe Wrap $9.95
*Layers of deli turkey, crumbled bacon, shredded cheddar cheese, mixed greens, diced tomatoes, avocados, and chipotle mayo, all wrapped in a whole wheat tortilla.*

Turkey Dill Wrap $9.95
*Slices of deli turkey, Havarti cheese, cucumbers, diced tomatoes, mixed greens, and a creamy dill mayo, all wrapped in a whole wheat tortilla.*

Turkey Club Wrap $9.95
*Slices of turkey, crumbled bacon, mixed greens, shredded cheddar cheese, diced tomatoes, and NDSU special sauce, all wrapped in a whole wheat tortilla.*

Tuscan Chicken Caesar $9.95
*Wrap*
*Strips of Tuscan seasoned chicken, mixed greens, black olives, diced tomatoes and shredded parmesan cheese tossed with creamy Caesar dressing and wrapped in an Italian herb tortilla.*

Vegetarian Greek Wrap $8.95
*Roasted red pepper hummus, mixed greens, cucumber, diced tomatoes, sliced red onion, roasted red pepper strips, Kalamata olives, feta cheese and Greek aioli, all wrapped in an Italian herb tortilla.*

Vegetarian Wrap $8.95
*Chunky chickpea spread, mixed greens, cucumbers, radishes, shredded carrots, red peppers, shredded cheddar cheese, and NDSU special sauce, all wrapped in a whole wheat tortilla.*

**A LA CARTE**

Trays of Wraps $36/$72
*6 wraps or 12 wraps*
*Choose any two wrap flavors.*
*A la carte wraps do not come with sides or beverages.*
**Luncheons**

Chicken Rosemary $10.95
*Chicken breast topped with a rosemary cream sauce served with wild rice.*

Mediterranean Chicken $11.95
*Grilled, marinated chicken breast topped with an herbed tomato and Kalamata olive compote. Served with rosemary roasted red potatoes. Gluten free without roll.*

Salisbury Meatballs $11.95
*Three homemade all beef meatballs in a beef mushroom gravy. Served with garlic smashed potatoes.*

Beef Stroganoff $12.95
*Marinated strips of beef in a mushroom cream sauce, served on a bed of egg noodles.*

Hot Sandwich $10.95
*Choose one: roast beef, roast pork, or roast turkey. Served open faced on white bread with mashed potatoes and gravy.*

Lasagna Cheese Roll Ups $9.95
*Traditional meat sauce, vegetable alfredo sauce or chicken alfredo sauce.*

Pasta Primavera $9.95
*Traditional alfredo sauce with broccoli, baby carrots, and colored peppers. Served on a bed of fettuccini noodles.*

All meals include vegetable du jour, rolls and coffee.

Add a small house salad with homemade dill ranch for an additional $2.95.

Served meals over 100 guests will only be allowed one entree, excluding special dietary needs.

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SPECIALTY BUFFETS

Asian Buffet $13.95

Choose Two:
- Beef & Broccoli GF
- Beef Pepper Steak GF
- Sweet & Sour Chicken
- Sesame Orange Chicken
- Vegetable Stir Fry

Choose One:
- Fried Rice GF
- Jasmine Rice GF
- Lo Mein Noodles

Served with fortune cookies and coffee

Add On:
- Petite pork egg roll - by the doz. $17.95
- Cream Cheese Wontons by the doz. $11.95

Chicken Bacon Mac & Cheese $12.95

Cavatappi pasta, rich and creamy cheese sauce, grilled chicken, balsamic mushrooms, topped with bacon & more cheese
Served with a house salad and homemade dill ranch dressing, vegetable du jour, rolls, and coffee.

Tuscan Chicken Mac & Cheese $12.95

Cavatappi pasta, rich and creamy three cheese alfredo sauce, Tuscan seasoned chicken, mushrooms, green and red peppers, red onions and topped with more cheese.
Served with a house salad and homemade dill ranch dressing, vegetable du jour, rolls, and coffee.

Dakota Buffet $11.95

Choose One Entrée:
- Pulled BBQ beef, pulled BBQ pork, pulled BBQ chicken.
- Additional meat choice: $3.00 per person.

Choose One Side:
- Baked beans GF, creamy dill potato salad GF or coleslaw. GF
- Additional side choice $2.00 per person.
- Served with kettle chips, kaiser bun, and coffee.

Slider Buffet $10.95

Entrée Choices - Select Two:
- Burgers
- Breaded Chicken
- Sloppy Joe
- BBQ Shredded Pork

Side Choices - Select One:
- BLT Pasta Salad
- Creamy Dill Potato Salad GF
- Rotini Pasta
- Spring Garden Pasta
- Seasonal Fresh Cut Fruit GF
- Coleslaw GF
- Baked Beans GF

Additional Entrée - $2.00
Additional Sides - $2.00

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

Minimum order is 15 people for buffets.
SPECIALTY BUFFETS

Minimum order is 15 people for buffets.

**Italian Pasta Bar**

Choose One - Pasta
Whole wheat rotini, spaghetti, or fettuccini noodles.

Choose Two - Sauces
Traditional meat, marinara, alfredo, tomato basil alfredo, or chicken alfredo.

Served with vegetable du jour garlic bread and coffee.

Add On:
Cheese ravioli with marinara ($3.00/person)
Grilled chicken breast ($3.00/person)

Available as gluten free upon request, GF excludes chicken alfredo

$10.50

**It's A Fiesta**

Choose One - Meat
Fajita chicken, seasoned shredded chicken, seasoned ground beef.

Choose Two - Sides
Cilantro refried beans, Spanish rice, black beans, or Mexicorn.

Add On's:
Additional meat choice ($3.00/person)
Additional side choices ($2.00/person)

Served with soft shell flour tortillas, sour cream, shredded lettuce, shredded cheese, diced tomatoes, salsa, and coffee.

Available as gluten free upon request, excluding flour tortillas (substitute with corn tortillas). GF

$11.95

**Baked Potato Bar**

Large baked potatoes served with chili, broccoli cheese sauce, bacon bits, cheddar cheese, green onions, sour cream, and butter. Served with a house salad and homemade dill ranch dressing, rolls, and coffee.

Half Pan (serves 12) or Full Pan (Serves 24)

$9.95

**Salads For You**

Served with our house salad and homemade dill ranch dressing and your choice of three other salads. Served with rolls and coffee.

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
Seasonal Fresh Cut Fruit

$10.95

A la carte buffets do not include sides or beverages.

**Traditional Lasagna**

(Beef or Chicken)

Half Pan (serves 12) or Full Pan (Serves 24)

$45.00

$72.00

**Chicken Bacon Mac & Cheese**

Half Pan (serves 12) or Full Pan (Serves 24)

$36.00

$72.00

**Tuscan Chicken Mac & Cheese**

Half Pan (serves 12) or Full Pan (Serves 24)

$36.00

$72.00
BUILD YOUR OWN

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 chicken breast, chopped hard boiled eggs, and assorted dressings.

Served with soup of the day, rolls, and coffee.
Gluten free excludes soup and roll. Request gluten free dressing.

Build Your Own Mac & Cheese Bar $10.95

Creamy macaroni and cheese, served with a variety of toppings for you to choose from.

Choose One:
Southwest: Fajita seasoned chicken, black beans, tomatoes, black olives, cheddar cheese, green onions, and salsa.
Southern BBQ: BBQ pulled pork, baked beans, coleslaw, red onions, bacon, cheddar cheese, and BBQ sauce.

Served with vegetable du jour, rolls, and coffee.

Build Your Own Sandwich Bar $11.95

Served with an assortment of deli meats, cheeses, lettuce, red onion, tomato, green pepper, roasted red pepper hummus, breads, and condiments.

Served with your choice of salad:
Traditional Macaroni Salad
Rotini Pasta Salad
Spring Garden Pasta Salad
BLT Pasta Salad

Also served with kettle chips, pickle spear, and coffee.
Gluten free box lunch available.

Build Your Own Buffet $12.50

Entree Choices - Select One
Roast Turkey
Roast Pork
Roast Beef
Bourbon Chicken
Beef Lasagna
Rotisserie Chicken
Swedish Meatballs
Bourbon Glazed Pork Loin

Side Choices - Select One
Mashed Potatoes with Gravy
Au Gratin Potatoes
Garlic Smashed Potatoes
Wild Rice Blend
Sage Stuffing
Scalloped Potatoes
Cheesy Hash Bake
Rosemary Roasted Reds

Additional Entree Choice $3.00/Person
Additional Side Choice $2.25/Person

Served with a house salad, homemade dill ranch dressing, vegetable du jour, rolls, and coffee.
Boxed Lunches $8.95

Please inquire on number of varieties per order. DROP OFF SERVICE ONLY.
Select one item from each category:

Meat: "GF"
- Turkey Breast
- Ham
- Chicken Breast
- Italian (Ham & Salami)
- Veggie

Cheese: "GF" "Vegan"
- Colby Jack
- Cheddar
- Swiss
- Provolone
- American

Bread:
- Kaiser Roll
- Cottage White
- Cottage Wheat
- White Sub Bun
- Gluten Free Bun

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

BUILD YOUR OWN

Build Your Own Picnic $10.95

Entree Choices - Select One
- Hamburgers*
- Bratwurst
- BBQ Pulled Beef*
- BBQ Pulled Chicken*
- BBQ Pulled Pork*
- Black Bean Veggie Burgers

Side Choices - Select One
- BLT Pasta Salad
- Creamy Dill Potato Salad "GF"
- Rotini Pasta Salad "GF"
- Spring Garden Pasta Salad "VG" "GF"
- Seasonal Fresh Cut Fruit "VG" "GF"
- Coleslaw "GF"
- Baked Beans "GF"

Additional Entree Choices $3.00
Additional Side Choices $2.00

Picnic Includes:
Potato chips, cookies, lemonade, and ice water. Bun and condiments to accompany your entree choice. Served on disposable paper products.
*Gluten free bun available for hamburger and BBQ sandwiches. "GF"

Value Picnic $5.95

Choose One:
- Hot Dog**
- Hamburger**
- Sloppy Joe

Limited condiments
Served with kettle chips, lemonade, and ice water

**Gluten free hamburger buns available. Hot dog is gluten free without bun. "GF"

NDSU Catering, Fargo, ND
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"GF" Gluten Free "Contains Nuts" "Vegetarian" "VG" Vegan
SERVED DINNERS

Chicken Roulade GF $15.50
Chicken breast filled and rolled with spinach, roasted red pepper, garlic, and mozzarella cheese.

Bruschetta Chicken GF $15.00
Grilled chicken breast topped with tomato bruschetta.

Chicken Cordon Bleu $15.50
Chicken breast hand stuffed with hardwood smoked ham, Swiss cheese, and rolled in seasoned bread crumbs.

Lemon Herb Chicken Breast $14.00
Chicken breast marinated in fresh lemon, herbs, garlic, and olive oil. Finished with a light lemon herb sauce.

Bourbon Glazed Chicken $14.00
Sweet and savory bourbon glazed grilled chicken thighs.

Tarragon Chicken $15.00
A marinated chicken breast served with a tarragon cream sauce.

Beef Medallions & Mushrooms $18.95
Tender marinated beef and button mushrooms simmered in a demi glaze. Served on a bed of egg noodles.

Beef Kabobs GF $19.75
Tender marinated chunks of beef and vegetables, grilled to perfection.

Bourbon Glazed Pork Loin $13.50
Sweet and savory bourbon glazed slices of pork loin.

Vegetable Kabobs VG GF $13.00
A mixture of grilled fresh vegetables, served on a bed of wild rice blend, with a side of garlic dipping sauce.

Vegetable Wellington $14.50
Quinoa, wild rice blend, spinach, peppers, carrots, zucchini, and mushroom gravy. Blended together and baked in a puff pastry.

Stuffed Portabella Mushrooms $14.00
A mixture of wild rice, veggies, and cheese, in a grilled portobello mushroom and served on a bed of sautéed spinach. Gluten free without garlic medallions. GF Also available as a vegan entree. VG

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Choose A Side GF
Baked potato, garlic & herb baby potatoes, rosemary roasted reds, garlic and herb smashed potatoes or wild rice blend

Choose A Salad
House with homemade dill ranch, GF Caesar, GF or Italian Garden Salad.
PASTA

All served with vegetable du jour, petite pains and coffee.

Grilled Chicken Alfredo  $15.00
Served on a bed of fettuccini noodles

Parmesan Crusted Chicken Breast  $15.00
Served on a bed of fettuccini noodles and topped with marinara sauce

Lasagna Stuffed Chicken Breast  $15.50
Served on a bed of fettuccini noodles and topped with marinara sauce

Vegetable Alfredo  $14.00
Served on a bed of fettuccini noodles

Choose A Salad

House <GF> with homemade dill ranch, Caesar, or Italian Garden Salad

KID'S MENU

10 & Under

Chicken Strips  $8.00

Chicken Nuggets  $8.00

Macaroni & Cheese <GF>  $8.00

Corn Dog  $8.00

Grilled Cheese <GF>  $8.00

Peanut Butter & Jelly Sandwich  $8.00

Please choose 1 option:
Tater Tots, Fresh Fruit Cup or Vanilla Yogurt

All meals are served with milk and condiments.

NDSU Catering, Fargo, ND
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GF  Gluten Free  Contains Nuts  Vegetarian  VG  Vegan
**HOT DIPS**
Serves Approximately 30

BLT Dip  **GF** $45.00
with baguettes **

Toasted Taco Dip  **GF** $45.00
with homemade tortilla chips

BBQ Chicken Dip $45.00
with homemade tortilla chips

Buffalo Chicken Dip $45.00
with homemade tortilla chips

Layered Pizza Dip  **GF** $45.00
with baguettes **

Toasted Spinach & Artichoke Dip $45.00
with homemade tortilla chips

Queso Dip  **GF** $45.00
with homemade tortilla chips

**COLD DIPS**
Serves Approximately 30

Roasted Red Pepper Hummus  **GF** $38.00
with grilled flatbread **

Tomato Bruschetta  **GF** $38.00
with toasted baguettes **

Spinach Dip  **V** $38.00
with assorted breads

Cucumber Salsa  **GF** $28.00
with homemade tortilla chips

Southwest Salsa  **GF** $38.00
with homemade tortilla chips

Avocado Salsa  **GF VG** $38.00
with homemade tortilla chips

**please specify gluten free upon ordering - will substitute corn tortilla chips for baguettes.**
## PLATTERS
(Serves approx. 30 unless specified)

- **Cheesy Cauli Pizza Sticks** $24.00
  *Served with Marinara Sauce* (serves approx. 8)

- **Cold Variety Platter** $62.00
  *Salami coronets, deviled eggs, asparagus ham rollups, and cheese (no substitutions)*

- **Tex-Mex Layered Dip** $45.00
  *Served with Homemade Corn Tortilla Chips*

- **Garden Patch Pizza** $40.00
  *(36 pieces)*

- **Glazed Fruit Pizza** $35.00
  *(24 pieces)*

- **Antipasto Platter** $48.00
  *GF*

## MUNCHIES

- **Trail Mix** $13.00
  *Sold per pound*

- **Mixed Nuts** $13.00
  *Sold per pound*

- **Popcorn** $8.00
  *GF*  
  *VG*
  *Sold by the bag. Each bag serves approximately 15*

- **Homemade Tortilla Chips with Homemade Salsa** $15.00
  *Serves approximately 15*

- **Potato Chips & French Onion Dip** $14.00
  *GF*  
  *Serves approximately 15*

- **Chocolate Caramel Crunch Mix** $22.00
  *Serves approximately 15*

- **Pretzels with Ranch Dip** $11.00
  *GF*  
  *Serves approximately 15*

- **Pretzels without dip** $8.00
  *VG*

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**NDSU Catering, Fargo, ND**

[ndsu.edu/dining/catering](http://ndsu.edu/dining/catering)

- **GF** Gluten Free  
- **CF** Contains Nuts  
- **V** Vegetarian  
- **VG** Vegan
TRAYS

Sizes:  Small 10”  Medium 12”  Large 16”  X-Large 18”

Meat & Cheese Trays with Crackers

Cheese Trays with Crackers

Meat Trays with Crackers

Small  serves 10  $30.00
Medium  serves 25  $50.00
Large  serves 40  $80.00
X-Large  serves 60  $110.00

(Trays are GF w/o crackers)

Seasonal Fresh Fruit Tray  GF  VG  Glut.

Small  serves 10  $30.00
Medium  serves 20  $50.00
Large  serves 30  $80.00
X-Large  serves 40  $110.00

Vegetable Trays & Dip  GF  Veg.

Small  serves 10  $25.00
Medium  serves 30  $50.00
Large  serves 40  $75.00
X-Large  serves 60  $100.00

Fruit & Cheese Tray  GF  $90.00
Serves 40
Seasonal fruit and cheese

Strawberry Fruit Dip  GF  $9.50/lb

NDSU Catering, Fargo, ND
nds.edu/dining/catering

GF  Gluten Free  CN  Contains Nuts
VG  Vegetarian  VG  Vegan
BY THE DOZEN

Petite Cream Puffs $18.95
Filled with herbed egg salad or cranberry chicken salad.

Petite Croissants $28.95
Filled with herbed egg salad or cranberry chicken salad.

Crostini $18.95
BLT, Tuscan chicken, or parmesan artichoke.

Pinwheels $18.95
Southwest, chicken enchilada, veggie or turkey bacon.

Asparagus Ham Roll Ups $24.95

Cucumber Bites $12.95
with roasted red pepper hummus.

Mini Fresh Fruit Kabobs $18.95
Cantaloupe, Honeydew, Grapes and Pineapple

BY THE DOZEN

Candied Bacon GF $14.95

Dollar Buns $15.95
Ham, turkey, egg salad or chicken salad

Deviled Eggs GF $9.95
Traditional

Bacon Deviled Eggs GF $11.95

BY THE POUND

Shrimp Cocktail with Cocktail Sauce GF $22.95
Approximately 26 pieces per lb
**BY THE DOZEN**

- Baked Hawaiian Ham & Cheese Rolls $24.00
- Cream Cheese Wontons $11.95
  *Served with sweet and sour sauce.*
- Basil Mushroom Pastry Cups 🌿 $14.95
- Sweet Chicken Bacon Bites 🍗 $14.95
- Stuffed Mushrooms $24.95
  *Italian or veggie 🌿*
- Petite Pork Egg Rolls $17.95
  *Served with sweet and sour sauce.*
- BBQ Pulled Meat $25.95
  *Pork, beef, or chicken 🍗 with cocktail buns.*
- Mini Quiche $16.95
  *Ham or veggie 🌿*
- Mini Chicken Kabobs 🍗 $24.95
- Veggie Spring Rolls 🌿 $15.95
  *Served with sweet and sour sauce.*

**BY THE POUND**

- Boneless Chicken Wings 🍗 $15.95
  *with ranch*
- Chicken Strips 🍗 $14.95
  *with BBQ sauce*
- Cocktail Smokies 🍗 $13.95
  *Honey BBQ or sweet & sassy*
- Cocktail Meatballs 🍗 $14.95
  *BBQ, sweet chili, bourbon, or honey garlic*

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**Vegetarian** 🌿  **Gluten Free** 🍗  **Contains Nuts** 🍗  **Vegan** 🌿
All items on this page are Vegetarian, unless marked 🌿

**Bites**
$12.95
Carrot 🍊 lemon or brownie

**Petite Fresh Fruit Tarts**
$20.95
Each topped with strawberries, kiwis, and pineapple on a custard filling.

**Cupcakes**
$10.95/$14.95/$18.95
White or chocolate
Petite, regular, or regular decorated

**Gourmet Cupcakes**
$18.95
Sold by the dozen - one flavor only.
Red velvet, lemon delight, s’mores (not vegetarian), key lime, chocolate mint.

**Assorted Cookies**
$9.50

**Decorated Sugar Cookies**
$15.95

**Specialty Decorated Cookies**
(Please Inquire)

**Bison Cookies**
$14.95

**Assorted Bars**
$13.95
Rice krispy (not vegetarian), dulce de leche, chocolate chip, scotcharoos 🍡, brownies, and lemon

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**DESSERTS BY THE DOZEN**

**Pineapple Upside-down Cake Bites**
$16.95

**Dipped Strawberries** 🍊
Market

**Petite Vanilla Custard Cream Puff** 🍬
$24.95

**Gluten-Friendly Cookie** 🍪
$2.00
Individually packaged chocolate chip or snickerdoodle

**Gluten-Friendly Crisped Rice Marshmallow Bar** 🍪
$2.00

**Gluten-Friendly Brownie** 🍪
$2.00

**Edible Images:**

1/4, 1/2, and full sheet cakes
$8/image

Regular cupcakes**
$8.50/doz

Regular sugar cookies**
$8.50/doz

**minimum order one dozen
Image costs are in addition to base prices.
Please inquire about copyright imaging fees.
Logos available as edible images only.

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Gluten Free 🍪 Contains Nuts 🍡 Vegetarian 🌿 Vegan 🌿

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25
INDIVIDUAL DESSERTS

Smores Lava Cake $4.25
Moist chocolate cake filled with chocolate, topped with toasted marshmallow and drizzled with caramel. (not vegetarian)

Strawberry Shortcake Trifle $3.95
Angel food cake topped with strawberries and whipped topping.

Caramel Brownie Trifle $3.95
Fudge brownie, caramel sauce, chocolate pudding, whipped topping, and chopped pecans.

Cake Squares $2.25
Homemade pieces of chocolate or lemon cake

Red Velvet Cake $2.95
Southern chocolate cake with cream cheese buttercream frosting.

Chocolate Caramel Cake $3.25
Moist devils food chocolate cake oozing with caramel inside and out.

Caramel Tres Leches Cake $3.25
Moist white cake oozing with creamy caramel inside and out.

Carrot Cake $2.95
Made from scratch

Grasshopper Fudge Cake $3.25
White cake with hot fudge and creme de menthe infused throughout.

Caramel Apple Crisp $3.95
With whipped topping

Cheesecake $3.95
Choose from strawberry or turtle.

Traditional Pies $2.75
Cherry VG, apple, pumpkin, pecan

Specialty Pies $3.95
Banana cream, key lime pie, and French silk

NDSU Catering, Fargo, ND
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All items on this page are Vegetarian, unless marked

Gluten Free Contains Nuts Vegetarian Vegan
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>$25.95</td>
</tr>
<tr>
<td>1/2 sheet</td>
<td>48</td>
<td>$35.95</td>
</tr>
<tr>
<td>Full sheet</td>
<td>96</td>
<td>$51.95</td>
</tr>
<tr>
<td>6” round</td>
<td>Varies</td>
<td>$25.95</td>
</tr>
<tr>
<td>8” round</td>
<td>Varies</td>
<td>$30.95</td>
</tr>
</tbody>
</table>

### Signature Flavors
*Red Velvet, Chocolate Caramel, Grasshopper Fudge, 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>$32.95</td>
</tr>
<tr>
<td>1/2 sheet</td>
<td>48</td>
<td>$44.95</td>
</tr>
<tr>
<td>Full sheet</td>
<td>96</td>
<td>$58.95</td>
</tr>
</tbody>
</table>

*Sheet cakes scored with rosebud and leaf upon request.*

*Includes plastic pillars and cake bases.*

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

All items on this page are Vegetarian.
HOLIDAY GOODIES

All products purchased by the dozen.

Lump of Coal Bars $12.95

Grasshopper Bars $12.95

Christmas Petit Fours $16.95

Decorated Cut-Out Cookies $17.95

Spritz Cookies $7.95

Brownie Bites $14.95
Turtle, Peanut Butter Cup or Cherry

Chocolate Oreo Truffle Snowballs $13.95

Peanut Butter Blossoms $13.95

All items on this page are Vegetarian unless marked

Holiday Goodies are available November 1st - January 5th

NDSU Catering, Fargo, ND
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GF Gluten Free Contains Nuts Vegetarian Vegan
COLD BEVERAGES

By The Gallon
Serves approximately 14 - 9 oz glasses per gallon

- Iced Tea $9.95
- Lemonade Iced Tea $12.95
- Lemonade $12.95
- Raspberry Lemonade $14.95
- Crystal Light Punch $11.95
- Punch $28.95

Raspberry ice, Fruit Punch, or Strawberry Kiwi
Jamaican, Cranberry, or Tropical

By The Serving

- Bottled Water 16.9 oz $1.75
- Assorted Fruit Juices $1.75
- 10 oz bottles - Orange, Apple, or Cranberry
- Soft Drinks $1.25
- 12 oz cans
- Milk $2.25
- Skim, 2 %, or Chocolate - 16 oz

ICE WATER SERVICE

Ice water charges are ONLY if there is not food ordered. Only available at the Memorial Union.

- One Gallon $2
- Two Gallons $5
- Five Gallons $10

HOT BEVERAGES

By The Gallon
Serves approximately 16 - 8 oz glasses per gallon

- Coffee $26.95
- Regular or Decaf
- Hot Tea Service $16.95
- Hot Chocolate $26.95
- Hot Apple Cider $26.95

All items on this page are Vegetarian and Gluten Free
BREAKFAST
Fresh Cut Fruit [GF VG]
Garden Omelet [GF]
Garden Egg Bake [GF]
Tofu Scramble [GF VG]
Fruit Basket [GF VG]
Vegetarian Breakfast Sandwich [GF]
Blueberry Croissant Bake [GF]
Caramel Nut Croissant Bake [GF]
And More!

LUNCH
California Dreamer Sandwich [GF]
Chunky Chickpea Sandwich [GF]
Vegetable Stir Fry [VG]
Pasta Primavera [GF]
Lasagna Cheese Roll Ups [GF]
Build Your Own Garden Salad Bar [GF]
Veggie Alfredo [GF]
Black Bean Veggie Burger [GF]
House Salad with Dill Ranch [GF]
Italian Garden Salad [GF]
Veggie Wrap [GF]
Veggie Greek Wrap [GF]

SERVED DINNER
Veggie Kabobs [GF VG]
Stuffed Portabella Mushroom [GF]
Vegetable Wellington [GF]

PASTA
Vegetable Alfredo [GF]

PLATTERS, DIPS, MUNCHIES, & TRAYS
Garden Patch Pizza [GF]
Grilled & Chilled Platter [VG GF]
Veggie Tray with Dip [VG GF]
Spinach Dip ** [GF]
Southwest Salsa ** [VG]
Avocado Salsa ** [VG]
Spinach & Artichoke Dip ** [GF]
Roasted Red Pepper Hummus ** [GF]
Tomato Bruschetta ** [GF]
Cucumber Salsa ** [GF]
Mini Subs - Veggie [GF]
Two Foot Subs - Veggie [GF]
Fruit Pizza [VG]
Fruit and Cheese Tray [VG]
Cheese Tray [VG]
Strawberry Fruit Dip [GF]
Fresh Fruit Tray [VG GF]
Popcorn [VG]
Trail Mix [VG GF]
Mixed Nuts [VG GF]
Potato Chips & French Onion Dip [GF]
Chocolate Caramel Crunch Mix [GF]
Cheesy Cauli Pizza Sticks [GF]
Premixed and Ranch [GF]

SALAD
Greek Pasta Salad [VG]
Rotini Pasta Salad [VG]
Grains & Vegetable Salad [VG]
Marinated Veggie Salad [VG]
Creamy Dill Potato Salad [GF]
Spring Garden Pasta Salad [VG]
Coleslaw [GF]

DESSERTS
Strawberry Short Cake Trifle [GF]
Cake Squares [GF]
Caramel Brownie Trifle [GF]
Red Velvet Cake [GF]
Chocolate Caramel Cake [GF]
Grasshopper Fudge Cake [GF]
Cheesecake with Strawberries [GF]
Cherry, Apple [VG] & Pumpkin Pie [GF]
Banana Cream Pie [GF]
All Bites [GF]
And More!

HORS D’OEUVRES
Basil Mushroom Pastry Cups [VG]
Veggie Stuffed Mushrooms [GF]
Veggie Mini Quiche [VG GF]
Cucumber Bites [VG]
Mini Fresh Fruit Kabobs [GF]
Veggie Pinwheel [GF]
Egg Salad Dollar Bun [VG]
Veggie Spring Rolls [VG]

VEGETARIAN
See corresponding area for pricing

GF Gluten Free
Contains Nuts
Vegetarian
VG Vegan
BEGINNINGS
Gluten-Friendly Blueberry Muffins
Fresh Fruit
Tofu Scramble

SALADS
Turkey Cobb Salad
Garden Salad
Chef Salad
Greek Salad

SANDWICHES THAT CAN BE PREPARED GLUTEN FREE
Roast Beef on Baguette
Italian Club
California Dreamer
Chunky Chickpea
Chicken Fillet
Italian Melt

BUFFETS
Baked Potato Bar*
Asian Buffet*
It’s A Fiesta*
Italian Pasta Bar*
Build Your Own Garden Salad Bar*
Build Your Own Buffet*
Build Your Own Picnic*
Value Picnic*
Box Lunch*

LUNCHEON
Asian Garlic Chicken*
Mediterranean Chicken*
Teriyaki Chicken*

SERVED DINNERS
Chicken Roulade
Bruschetta Chicken
Beef Kabobs
Veggie Kabobs
Stuffed Portabella Mushroom

SIDE ITEMS
Baked Potato
Seasoned Baby Potatoes
Rosemary Roasted Reds
Garlic & Herb Smashed Potatoes
Duchess Potatoes
Twice Baked Potatoes

HOT HORS D’OEUVRES
Sweet Chicken Bacon Bites
Pulled Meat - Pork, Chicken, & Beef
Mini Chicken Kabobs
Cocktail Smokies

COLD HORS D’OEUVRES
Shrimp Cocktail
Candied Bacon
Deviled Eggs
Bacon Deviled Eggs
Asparagus Ham Roll Ups
Cucumber Bites
Mini Fresh Fruit Kabobs

PLATTERS, DIPS, MUNCHIES, & TRAYS
BLT Dip*
Toasted Taco Dip*
Layered Pizza Dip*
Spinach & Artichoke Dip*
Queso Dip*
Roasted Red Pepper Hummus*
Tomato Bruschetta*
Southwest Salsa*
Avocado Salsa*
Cucumber Salsa*

*Items Served with Tortilla Chips
Cold Variety Platter
Tex Mex Layered Dip
Antipasto Platter
Potato Chips with French Onion Dip
Popcorn
Mixed Nuts
Cheesy Cauli Pizza Sticks

**Meat, Cheese, & Fruit Trays are Gluten Free without the crackers.

DESSERTS
Dipped Strawberries
GF Brownie
GF Crisped Rice Marshmallow Bar
GF Cookie (Snickerdoodle or Chocolate Chip)

*Gluten Free Choices Exclude Some Items
Menu items are marked with the icons listed below. Items marked with the nut icon CONTAIN peanuts and/or tree nuts. Items that are marked gluten free, vegetarian, or vegan are consistent with the diet listed. For questions or concerns regarding other dietary concerns, contact Hannah Prigge, NDSU Dining Dietitian at 701-231-7222 or ndsu.diet@ndsu.edu.

Menu item availability and listed prices may change due to product availability and food cost.

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