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.edu/dining/catering
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 for availability.

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, therefore 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, therefore 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.*

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Petite Caramel Croissants</td>
<td>$19.95</td>
</tr>
<tr>
<td>Petite Chocolate Croissants</td>
<td>$19.95</td>
</tr>
<tr>
<td>Assorted Petite Danish</td>
<td>$19.95</td>
</tr>
<tr>
<td>Bison Crunch Muffin</td>
<td>$14.95</td>
</tr>
<tr>
<td>Fresh Baked Muffins</td>
<td></td>
</tr>
<tr>
<td>- Chocolate Chip</td>
<td>$14.95</td>
</tr>
<tr>
<td>- Blueberry</td>
<td></td>
</tr>
<tr>
<td>- Apple Cinnamon</td>
<td></td>
</tr>
<tr>
<td>- Chocolate Almond</td>
<td>$15.95</td>
</tr>
<tr>
<td>- Nutty Almond</td>
<td></td>
</tr>
<tr>
<td>- White Chocolate Raspberry</td>
<td></td>
</tr>
<tr>
<td>- Reg.</td>
<td></td>
</tr>
<tr>
<td>- Petite</td>
<td>$14.95</td>
</tr>
<tr>
<td>- GF</td>
<td>$2.50/ea</td>
</tr>
<tr>
<td>- All items on this page are Vegetarian</td>
<td></td>
</tr>
</tbody>
</table>

### ITEMS BY THE DOZEN

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Scones</td>
<td></td>
</tr>
<tr>
<td>- Chocolate Chunk, Blueberry, Apple</td>
<td></td>
</tr>
<tr>
<td>- Cinnamon or White Chocolate Raspberry</td>
<td></td>
</tr>
<tr>
<td>- Reg.</td>
<td>$22.95</td>
</tr>
<tr>
<td>- Petite</td>
<td>$14.95</td>
</tr>
<tr>
<td>Biscotti</td>
<td>$15.95</td>
</tr>
<tr>
<td>- Chocolate Almond or Nutty Almond</td>
<td></td>
</tr>
<tr>
<td>Petite Bagels</td>
<td>$10.95</td>
</tr>
<tr>
<td>- Plain bagels, served with Whipped Cream Cheese</td>
<td></td>
</tr>
<tr>
<td>Assorted Fried Rolls</td>
<td>$16.95</td>
</tr>
<tr>
<td>- Not Available on Weekends</td>
<td></td>
</tr>
<tr>
<td>Sweet Rolls</td>
<td></td>
</tr>
<tr>
<td>- Caramel, Cinnamon or Orange Cinnamon</td>
<td></td>
</tr>
<tr>
<td>- Reg.</td>
<td>$16.95</td>
</tr>
<tr>
<td>- Petite</td>
<td>$11.95</td>
</tr>
<tr>
<td>Cake Donuts</td>
<td>$9.95</td>
</tr>
<tr>
<td>- Plain, Chocolate Iced or Cinnamon Sugar</td>
<td></td>
</tr>
<tr>
<td>Donut Balls</td>
<td>$5.95</td>
</tr>
<tr>
<td>- Plain, Chocolate Drizzled or Cinnamon Sugar</td>
<td></td>
</tr>
</tbody>
</table>
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 🌿

NDSU Catering, Fargo, ND
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BEGINNINGS

Morning Sampler  $29.95
1 1/2 Dozen of Each

Plain Petite Bagels
Assorted Petite Muffins
Apple Strudel Bites
(Sorry, No Substitutes)

Whole Fresh Fruit Basket
GF 🌿 VG
Small (Serves 10)  $8.95
Small
Medium (Serves 25)  $23.95
Medium
Large (Serves 50)  $46.95
Large

Yogurts
Assorted Individual Greek Yogurt  $2.50
Yogurt Parfait by the Bowl (serves 10)  $20.95
BREAKFAST CHOICES

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 🍊Berry 🍊Nut 🍊 (per person)  $2.25
Additional Meat 🍊($2.50)

All Breakfasts Served with Coffee

OTHER

Tofu Scramble 🍊Gluten Free 🍊Vegan 🍊Contains Nuts 🍊Vegetarian
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  🍊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 🍩

NDSU Catering, Fargo, ND
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A LA CARTE

Egg Bake $24.95/pan
Choose One: Ham & Cheese, Three Meat, Denver, or Garden 🍩
(12 pieces)

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
Choose One: Blueberry or Caramel Nut 🍩
(12 pieces)
SPECIALTY SALADS

Turkey Cobb Salad  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 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. 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. GF

Greek Salad 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 GF $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 GF $10.95
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 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 Sandwhich ** $9.95
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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Gluten Free GF
Contains Nuts
Vegetarian V
Vegan VG
HOT SANDWICHES

Cuban $10.95
Slow roasted pulled pork, thin sliced ham, Swiss cheese, sliced pickles, and yellow mustard. Served on a toasted French baguette.

Philly Beef $11.50
Slices of warm roast beef piled on a toasted French baguette served with provolone cheese, sautéed onions, and bell peppers. Au jus served on the side for dipping.

Chicken Fillet ** $10.95
Grilled chicken breast served on a kaiser roll. Garnished with tomato, leaf lettuce and mayo.

Italian Melt ** $10.95
Slices of ham, Genoa salami, pepperoni, and provolone cheese, served warm with red onion and green pepper on a toasted French baguette with Italian mayo on the side.

SUB SANDWICHES

Sub Sandwiches do NOT come plated with sides

Mini Subs $24.00
Choose from ham & turkey, Italian, or veggie served on a toasted French baguette (12 slices).

Two Foot Subs $32.00
Choose from ham & turkey or veggie subs, served on a loaf of French bread (12 slices).

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.

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 Wrap $9.95
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.

Gluten Free GF
Contains Nuts
Vegetarian VG
Vegan

NDSU CATERING
**LUNCHEONS**

**Shrimp Tacos** $10.95
Two soft flour tortilla shells filled with buttermilk popcorn shrimp, spicy mayo and topped with Asian Slaw. Served with a side of yellow rice.

**Vegetable Stir Fry** $9.95
Red and green colored peppers, onion, broccoli, corn, water chestnuts, snow peas and shredded carrots tossed in a Cantonese sauce. Served on a bed of jasmine rice.

**Asian Garlic Chicken** $10.95
Grilled chicken breast marinated in a rich sesame garlic sauce. Served with yellow rice. Gluten free without roll. GF

**Teriyaki Chicken** $10.95
Grilled chicken breast, colored peppers, onions, and pineapple cooked in a sweet teriyaki sauce. Served with yellow rice. Gluten free without roll. GF

**Sesame Orange Chicken** $10.95
Breaded chunks of chicken sautéed in a light and zippy orange sauce. Served on a bed of jasmine rice.

**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. GF*

**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.

**NDSU Catering, Fargo, ND**
ndsu.edu/dining/catering

**GF** Gluten Free **Contains Nuts** **Vegetarian** **VG** Vegan
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

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

Served with fortune cookies and coffee.

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 or 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 GF
Creamy Dill Potato Salad GF
Rotini Pasta GF
Spring Garden Pasta GF
Seasonal Fresh Cut Fruit GF
Coleslaw GF
Baked Beans GF

Add On - $2.00
Served with kettle chips, cookies, and lemonade.
Bun and condiments to accompany your entrée choice.

Minimum order is 15 people for buffets.

Gluten Free
Contains Nuts
Vegetarian
Vegan
SPECIALTY BUFFETS
Minimum order is 15 people for buffets.

Italian Pasta Bar $10.50
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

It's A Fiesta $11.95
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

Baked Potato Bar GF $9.95
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.

Salads For You $10.95
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) GF
Greek Pasta Salad
Grains and Vegetable Salad GF
Broccoli Chicken Salad
Marinated Vegetable Salad
Ramen Noodle Salad
Rotini Pasta Salad
Seasonal Fresh Cut Fruit

A LA CARTE
A la carte buffets do not include sides or beverages.

Traditional Lasagna $45.00
(Beef or Chicken) $96.00
Half Pan (serves 12) or Full Pan (Serves 24)

Chicken Bacon Mac & Cheese $36.00 $72.00
Half Pan (serves 12) or Full Pan (Serves 24)

Tuscan Chicken Mac & Cheese $36.00 $72.00
Half Pan (serves 12) or Full Pan (Serves 24)
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. GF

Build Your Own Buffet  $12.50

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

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

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.
### 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
- Rotini Pasta Salad
- Spring Garden Pasta Salad
- Seasonal Fresh Cut Fruit
- Coleslaw
- Baked Beans

**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.

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### 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.**

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**NDSU Catering, Fargo, ND**

ndsu.edu/dining/catering
### SERVED DINNERS

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Chicken Roulade  🍚</td>
<td>$15.50</td>
<td>Chicken breast filled and rolled with spinach, roasted red pepper, garlic, and mozzarella cheese.</td>
</tr>
<tr>
<td>Bruschetta Chicken  🍚</td>
<td>$15.00</td>
<td>Grilled chicken breast topped with tomato bruschetta.</td>
</tr>
<tr>
<td>Chicken Cordon Bleu  🍚</td>
<td>$15.50</td>
<td>Chicken breast hand stuffed with hardwood smoked ham, Swiss cheese, and rolled in seasoned bread crumbs.</td>
</tr>
<tr>
<td>Lemon Herb Chicken Breast</td>
<td>$14.00</td>
<td>Chicken breast marinated in fresh lemon, herbs, garlic, and olive oil. Finished with a light lemon herb sauce.</td>
</tr>
<tr>
<td>Bourbon Glazed Chicken</td>
<td>$14.00</td>
<td>Sweet and savory bourbon glazed grilled chicken thighs.</td>
</tr>
<tr>
<td>Tarragon Chicken</td>
<td>$15.00</td>
<td>A marinated chicken breast served with a tarragon cream sauce.</td>
</tr>
<tr>
<td>Beef Medallions &amp; Mushrooms</td>
<td>$18.95</td>
<td>Tender marinated beef and button mushrooms simmered in a demi glaze. Served on a bed of egg noodles.</td>
</tr>
<tr>
<td>Beef Kabobs</td>
<td>$19.75</td>
<td>Tender marinated chunks of beef and vegetables, grilled to perfection.</td>
</tr>
<tr>
<td>Bourbon Glazed Pork Loin</td>
<td>$13.50</td>
<td>Sweet and savory bourbon glazed slices of pork loin.</td>
</tr>
</tbody>
</table>

### Vegetables

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Vegetable Kabobs 🍚</td>
<td>$13.00</td>
<td>A mixture of grilled fresh vegetables, served on a bed of wild rice blend, with a side of garlic dipping sauce.</td>
</tr>
<tr>
<td>Vegetable Wellington</td>
<td>$14.50</td>
<td>Quinoa, wild rice blend, spinach, peppers, carrots, zucchini, and mushroom gravy. Blended together and baked in a puff pastry.</td>
</tr>
<tr>
<td>Stuffed Portabella Mushrooms 🍚</td>
<td>$14.00</td>
<td>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. VG Also available as a vegan entree.</td>
</tr>
</tbody>
</table>

All dinners are served with vegetable du jour, petite pains, garlic medallions, and coffee. All served meals over 100 guests will be allowed one entree option (other than dietary needs).

### Choose A Side 🍚

- 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, garlic medallions, 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 with homemade dill ranch, Caesar, or Italian Garden Salad

KID'S MENU

10 & Under

Chicken Strips $8.00

Chicken Nuggets $8.00

Macaroni & Cheese $8.00

Corn Dog $8.00

Grilled Cheese $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
ndsu.edu/dining/catering

Gluten Free GF
Contains Nuts
Vegetarian V
Vegan VG

19
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

** please specify gluten free upon ordering - will substitute corn tortilla chips for baguettes.

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
PLATTERS
(Serves approx. 30 unless specified)

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

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

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

Garden Patch Pizza $40.00
GF
(36 pieces)

Glazed Fruit Pizza $35.00
GF
(24 pieces)

Antipasto Platter $48.00
GF

MUNCHIES

Trail Mix $13.00
GF
Sold per pound

Mixed Nuts $13.00
GF GF VG
Sold per pound

Popcorn $8.00
GF 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 GF
Serves approximately 15

Chocolate Caramel Crunch Mix $22.00
Serves approximately 15

Pretzels with Ranch Dip $11.00
GF
Pretzels without dip $8.00
GF VG
Serves approximately 15

NDSU Catering, Fargo, ND
ndsu.edu/dining/catering
### 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 w/o crackers)*

- **Seasonal Fresh Fruit Tray**
  - Small serves 10 $30.00
  - Medium serves 20 $50.00
  - Large serves 30 $80.00
  - X-Large serves 40 $110.00

- **Vegetable Trays & Dip**
  - Small serves 10 $25.00
  - Medium serves 30 $50.00
  - Large serves 40 $75.00
  - X-Large serves 60 $100.00

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

**Strawberry Fruit Dip** $9.50/lb

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

- GF Gluten Free
- VG Vegan
- Contains Nuts
- Vegetarian
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

GF Gluten Free  🍗 Contains Nuts 🍄 Vegetarian 🍃 Vegan
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

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

GF Gluten Free  Contains Nuts
Vegan  Vegetarian

HOT HORS D'OEUVRES
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, scotcheroos, brownies, and lemon

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**DESSERTS BY THE DOZEN**

Pineapple Upside-down Cake Bites $16.95

Dipped Strawberries GF
Market

Petite Vanilla Custard Cream Puff $24.95

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

Gluten-Friendly Crisped Rice $2.00
Marshmallow Bar GF

Gluten-Friendly Brownie GF $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**
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
ndsu.edu/dining/catering

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&quot; round</td>
<td>Varies</td>
<td>$25.95</td>
</tr>
<tr>
<td>8&quot; 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>
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<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>
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### Round Cakes

<table>
<thead>
<tr>
<th>Size</th>
<th>Serves</th>
<th>Price</th>
</tr>
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<tbody>
<tr>
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<td>12</td>
<td>$33</td>
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<tr>
<td>8&quot;</td>
<td>22</td>
<td>$58</td>
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<td>10&quot;</td>
<td>36</td>
<td>$94</td>
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<tr>
<td>12&quot;</td>
<td>52</td>
<td>$135</td>
</tr>
<tr>
<td>14&quot;</td>
<td>72</td>
<td>$188</td>
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<tr>
<td>16&quot;</td>
<td>94</td>
<td>$244</td>
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</table>

### Square Cakes

<table>
<thead>
<tr>
<th>Size</th>
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</tr>
</thead>
<tbody>
<tr>
<td>6&quot;</td>
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<td>$48</td>
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<tr>
<td>8&quot;</td>
<td>32</td>
<td>$84</td>
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<tr>
<td>10&quot;</td>
<td>50</td>
<td>$130</td>
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<tr>
<td>12&quot;</td>
<td>72</td>
<td>$188</td>
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<tr>
<td>14&quot;</td>
<td>98</td>
<td>$254</td>
</tr>
<tr>
<td>16&quot;</td>
<td>128</td>
<td>$332</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.

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Lump of Coal Bars</td>
<td>$12.95</td>
</tr>
<tr>
<td>Grasshopper Bars</td>
<td>$12.95</td>
</tr>
<tr>
<td>Christmas Petit Fours</td>
<td>$16.95</td>
</tr>
<tr>
<td>Decorated Cut-Out Cookies</td>
<td>$17.95</td>
</tr>
<tr>
<td>Spritz Cookies</td>
<td>$7.95</td>
</tr>
<tr>
<td>Brownie Bites</td>
<td>$14.95</td>
</tr>
<tr>
<td>Chocolate Oreo Truffle Snowballs</td>
<td>$13.95</td>
</tr>
<tr>
<td>Peanut Butter Blossoms</td>
<td>$13.95</td>
</tr>
</tbody>
</table>

All items on this page are Vegetarian unless marked.

Holiday Goodies are available November 1st - January 5th.

NDSU Catering, Fargo, ND

[ndsu.edu/dining/catering](ndsu.edu/dining/catering)
COLD BEVERAGES
By The Gallon
Serves approximately 14 - 9 oz glasses per gallon

INFUSED ICE WATER
Serves approximately 14 - 9 oz glasses per gallon
For groups of 50 guests or less
One Gallon $9.95

Pick up to two flavors:
Pineapple
Orange
Cucumber
Lemon

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

Iced Tea $9.95
Lemonade Iced Tea $12.95
Lemonade $12.95
Raspberry Lemonade $14.95
Crystal Light Punch $11.95
Raspberry ice, Fruit Punch, or Strawberry Kiwi
Punch $28.95
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

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
- Garden Omelet
- Garden Egg Bake
- Tofu Scramble
- Fruit Basket
- Vegetarian Breakfast Sandwich
- Blueberry Croissant Bake
- Caramel Nut Croissant Bake

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

SERVED DINNER
- Veggie Kabobs
- Stuffed Portobella Mushroom
- Vegetable Wellington

PASTA
- Vegetable Alfredo

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

SALAD
- Greek Pasta Salad
- Rotini Pasta Salad
- Grains & Vegetable Salad
- Marinated Veggie Salad
- Creamy Dill Potato Salad
- Spring Garden Pasta Salad
- Coleslaw

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

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

KIDS MENU
- Macaroni and Cheese
- Grilled Cheese
- Peanut Butter & Jelly

See corresponding area for pricing
BEGINNINGS

- Gluten-Friendly Blueberry Muffins (GF)
- Fresh Fruit (GF)
- Tofu Scramble (V GF)

SALADS

- Turkey Cobb Salad
- Garden Salad (V)
- Chef Salad
- Greek Salad

SANDWICHES THAT CAN BE PREPARED GLUTEN FREE

- Roast Beef on Baguette
- Italian Club
- California Dreamer (V)
- Chunky Chickpea (V)
- 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 (V GF)
- Stuffed Portabella Mushroom (V GF)

SIDE ITEMS

- Baked Potato (V)
- Seasoned Baby Potatoes (V)
- Rosemary Roasted Reds (V)
- Garlic & Herb Smashed Potatoes (V)
- Duchess Potatoes (V)
- Twice Baked Potatoes (V)

HOT HORS D’OEUVRES

- Sweet Chicken Bacon Bites (V)
- Pulled Meat - Pork, Chicken, & Beef (V)
- Mini Chicken Kabobs (V)
- Cocktail Smokies (V)

COLD HORS D’OEUVRES

- Shrimp Cocktail (V)
- Candied Bacon (V)
- Deviled Eggs (V)
- Bacon Deviled Eggs (V)
- Asparagus Ham Roll Ups (V)
- Cucumber Bites (V)
- Mini Fresh Fruit Kabobs (V GF)

PLATTERS, DIPS, MUNCHIES, & TRAYS

- BLT Dip*
- Toasted Taco Dip*
- Layered Pizza Dip*
- Spinach & Artichoke Dip* (V GF)
- Queso Dip*
- Roasted Red Pepper Hummus* (V GF)
- Tomato Bruschetta* (V)
- Southwest Salsa* (V GF)
- Avocado Salsa* (V GF)
- Cucumber Salsa* (V GF)
- *Items Served with Tortilla Chips
- Cold Variety Platter (V)
- Tex Mex Layered Dip (V)
- Antipasto Platter (V)
- Potato Chips with French Onion Dip (V)
- Popcorn (V GF)
- Mixed Nuts (V GF)
- Cheesy Cauli Pizza Sticks (V)

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

DESSERTS

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

*Gluten Free Choices Exclude Some Items

GF Gluten Free  V Contains Nuts  V Vegetarian  V GF Vegan
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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