At NDSU Catering, our objective is to prepare and serve amazing food, while providing an enjoyable and safe experience. As we transition to a new normal, we want you to know that we are working hard to follow the most current safety protocols put in place by the ND Health Department and the CDC. As protocols change, so will our guidelines and we will keep you informed as our services adapt. Please remember to follow social distancing guidelines and to do your part to stay safe.

**COVID-19 Guidelines:**

- ALL Catering staff will wear masks, gloves and take extra cleaning and sanitizing precautions for buffet and served meals. As always, we will practice safe food handling.
- There will be individual hand sanitizer wipes available for guest use.
- We will supply table cloths and skirting for buffet tables.
- ALL buffet meals ordered will be served buffet style but will be plated by catering staff. Disposable ware is included for buffets.
- ALL buffet lines will have sneeze guard shields, customer facing, for added protection.
- **CHINA SERVICE WILL NOT BE AVAILABLE FOR PURCHASE UNTIL FURTHER NOTICE.**
- We have an upscale disposable ware that can be purchased for $2.00 per person for buffet or served meals. Please inquire with Lynne at 701.231.8122

NDSU Catering would like to thank you for your past patronage and to know that we value our relationship. Please do not hesitate to call with any questions.

We look forward to serving you again. Stay safe and healthy.

Paula Schneider  
Assistant Director Catering and Concessions  
paula.schneider@ndsu.edu  
701.231.8127

Judith Perritt  
Catering Manager  
Judith.perritt@ndsu.edu  
701.231.8087
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
ndsue.edu/dining/catering
THE FINEST CUISINE

NDSU CATERING

NDSU Catering team members will serve these items

Petite Caramel $15.95
Pecan Croissants $15.95
Assorted Fried Rolls $12.95
Not Available on Weekends
Cake Donuts $9.95
Plain, Chocolate Iced or Cinnamon Sugar
Petite Danish $15.95
Sweet Rolls Reg. $16.95
Petite $11.95
Caramel, Cinnamon or Orange Cinnamon
Petite Chocolate Croissants $15.95
Coffee Cake Rings $18.95
Caramel Pecan, Lemon, or Raspberry
(12 Slices Per Ring)
Morning Sampler $29.95
Assorted Petite Bagels 1 1/2 Dozen of Each
Assorted Petite Muffins $11.95
Apple Strudel Bites 1/2 Dozen of Each
(Sorry, No Substitutes)

All items on this page are Vegetarian
All items in this column are subject to labor charges

BEGINNINGS
ALL ITEMS BY THE DOZEN

These items will be individually wrapped

Scones $15.95
Chocolate Chunk, Blueberry, Apple
Cinnamon or White Chocolate Raspberry
Biscotti $15.95
Chocolate Almond or Nutty Almond
Deluxe Breads $14.95
Banana, Chocolate Chip, Raspberry Swirl, Blueberry, Pumpkin,
Double Chocolate, or Cinnamon Swirl (12 Slices Per Loaf)
Bison Crunch Muffin $14.95
Fresh Baked Muffins $14.95
Banana Nut, Chocolate Chip,
Blueberry, Cranberry Nut,
Double Chocolate, and Lemon Poppy Seed
Breakfast Wraps $16.95
Flour Tortilla filled with Peanut Butter, Strawberry Jam,
Bananas, and Granola
Greek Yogurt - Assorted $2.50
Gluten Friendly Muffin Individually Packaged $2.50
Fresh Cut Fruit $2.25 (per person)

GF Gluten Free N Contains Nuts V Vegetarian VG Vegan
BREAKFAST CHOICES

To reduce self-service all buffet meals will be plated by NDSU Catering team members.

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

Quiche Me $9.50
Choose One:
HAM & CHEESE
Eggs, Ham, Cheddar, and American Cheese
QUICHE LORRAINE
Eggs, Bacon, Onion, Cheddar, and Provolone Cheeses
GARDEN QUICHE
Eggs, Onion, Mushroom, Tomato, Green Pepper, Black Olives, and Cheddar Cheese
All Served with Breakfast Potatoes and a Bison Crunch Muffin

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, or Three Meat
Served with Breakfast Potatoes and a Bison Crunch Muffin

Croissant Bake $9.50
Choose One: Blueberry or Caramel
Served with Scrambled Eggs and Your Choice of Bacon or Sausage Links

Breakfast Burrito $10.95
Sausage or Garden (Choose One)
Cheddar Cheese and Eggs Rolled in a Flour Tortilla. Served with Breakfast Potatoes, Salsa, & Sour Cream on the Side.

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

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

GF Gluten Free  Contains Nuts  Vegetarian  VG Vegan
SPECIALTY SALADS

Each salad will be individually packaged by NDSU Catering team members.

**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 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, eggs, cucumbers, and tomatoes. Served with assorted dressing.

**Santa Fe Salad $10.95**

Chicken or Beef
Mixed greens topped with your choice of either fajita seasoned chicken breast or fajita seasoned beef, shredded cheddar cheese, block olives, green onions, guacamole, pico, and homemade tortilla chips. Served with Mexi-ranch.

**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, canned pop or bottled water.

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GF Gluten Free  Contains Nuts  Vegetarian  VG Vegan
COLD SANDWICHES

Each sandwich will be individually packaged by NDSU Catering team members.

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

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

**The Ciabatta** $11.95
Slices of smoked turkey, peppered bacon, provolone cheese, tomatoes and leaf lettuce. Served with aioli mayo on a ciabatta roll.

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

**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.

All sandwiches served with kettle chips, pickle spear, canned pop or bottled water.

** Select sandwiches can be prepared gluten free **

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

Each wrap will be individually packaged by NDSU Catering team members.

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

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

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

Tuscan Chicken $9.95
Stripes of 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 Wrap $8.95
Chunky chickpea spread, mixed greens, cucumbers, diced tomatoes, radishes, shredded carrots, red peppers, shredded cheddar cheese, and NDSU special sauce, all wrapped in a whole wheat tortilla.

All wraps are served with kettle chips, pickle spear, canned pop or bottled water.

NDSU Catering, Fargo, ND
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THE FINEST CUISINE

NDSU CATERING
Vegetable Stir Fry

Red and green pepper, onion, broccoli, corn, water chestnuts, snow peas and shredded carrots in Cantonese sauce. Served on a bed of jasmine rice.

Chicken Rosemary

Chicken breast topped with a rosemary cream sauce served with wild rice.

Sesame Orange Chicken

$10.95

Breaded chunks of chicken sautéed in a light and zippy orange sauce. Served on a bed of jasmine rice.

Salisbury Meatballs

$11.95

Three homemade all beef meatballs in a beef mushroom gravy. Served with garlic smashed potatoes.

Lasagna Cheese Roll Ups

$9.95

Traditional meat or chicken Alfredo sauce.

All meals include vegetable du jour, rolls and coffee.

Add a small house salad with homemade dill ranch dressing for an additional $2.95. Served meals over 100 guests will only be allowed one entree, excluding special dietary needs.
SPECIALTY BUFFETS

Chicken Bacon Mac & Cheese
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, vegetable du jour, rolls, and coffee.
$12.95

Tuscan Chicken Mac & Cheese
Cavatappi pasta, rich and creamy three cheese Alfredo sauce, seasoned chicken, mushrooms, green and red peppers, red onions and topped with more cheese.
Served with a house salad and homemade dill ranch, vegetable du jour, rolls, and coffee.
$12.95

Dakota Buffet
Choose One Entree:
Pulled BBQ beef, pulled BBQ pork, pulled BBQ chicken.
Additional meat choice: $3.00 per person.
Choose One Side:
Calico beans GF, baked beans GF, creamy dill potato salad GF or coleslaw GF
Additional side choice $1.95 per person.
Served with kettle chips, burger bun, and coffee.
$10.95

To reduce self-service all buffet meals will be plated and served by NDSU Catering team members.
Italian Pasta Bar  $10.50
Choose One - Pasta
Whole wheat rotini
Spaghetti
Fettuccini noodles

Choose Two - Sauces
Traditional meat
Marinara
Alfredo
Tomato basil Alfredo
Chicken Alfredo

Served with vegetable du jour, garlic bread and coffee.

Add Ons:
Cheese or beef ravioli with marinara ($3.00/person)
Grilled chicken breast ($3.00/person)

Available as gluten free upon request  GF

It's A Fiesta  $11.95
Choose One - Meat
Fajita chicken
Shredded chicken
Seasoned ground beef

Choose Two - Sides
Zesty refried beans
Spanish rice
Black beans
Mexicorn.

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

Add Ons:
Additional meat choice ($2.00/person)
Additional side choices ($1.95/person)

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

To reduce self-service all buffet meals will be plated and served by NDSU Catering team members.
BUILD YOUR OWN
To reduce self-service all buffet meals will be plated and served by NDSU Catering team members.

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
- Creamy Dill Potato Salad
- Rotini Pasta Salad
- Ramen Noodle Salad
- Bowtie Pasta Salad
- Spring Garden Pasta Salad
- Seasonal Fresh Cut Fruit
- Coleslaw
- Baked Beans
- Calico Beans with Hamburger

Picnic Includes:

Additional Entree Choices $2.00
Additional Side Choices $1.95

Build Your Own Buffet
$12.50

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

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

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

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

Gluten Free
Contains Nuts
Vegetarian
Vegan

THE FINEST CUISINE

NDSU CATERING
Boxed Lunches  $7.95

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 Colby Jack  
- Cheddar  
- Swiss  
- Provolone  
- American

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

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

To reduce self-service all dips will be plated and served by NDSU Catering team members.

Serves Approximately 30

Tomato Bruschetta [GF, V] $38.00
with toasted baguettes **

Spinach Dip [V] $38.00
with assorted breads

Fruit Salsa [GF, V] $38.00
with cinnamon sugar fried pita chips **

Cucumber Salsa [GF, V] $28.00
with homemade flour tortilla chips **

Roasted Red Pepper Hummus [GF, V] $38.00
with grilled flatbread **

Southwest Salsa [GF, V] $38.00
with homemade flour tortilla chips **

Avocado Salsa [GF, VG, V] $38.00
with homemade flour tortilla chips **

Bacon Bomb Dip $38.00
with toasted baguettes and assorted veggies

HOT DIPS

Serves Approximately 30

Spinach & Artichoke Dip [GF, V] $45.00
with homemade flour tortilla chips

Queso Dip [GF] $45.00
with homemade flour tortilla chips

** please specify gluten free upon ordering - will substitute corn tortilla chips for baguettes and homemade flour tortilla chips

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THE FINEST CUISINE

NDSU CATERING

DIPS
PLATTERS
(Serves Approximately 30)

To reduce self-service all platters will be plated and served by NDSU Catering team members.

Garden Patch Pizza 🌽 $40.00
(36 pieces)

Glazed Strawberry 🍓 $35.00
Fruit Pizza 🍓 (24 pieces)

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

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

MUNCHIES

All munchies will be packaged in individual servings by NDSU Catering team members.

Trail Mix 🌽 $13.00
Sold per pound. Serves approx. 8 - 2 oz. serveings

Popcorn 🌽 $8.00
Sold by the bag. Serves approximately 10

Pretzels with or without Ranch 🌽 $8/$11
Sold by the bag. Serves approximately 10.

Homemade Tortilla Chips with 🌽 $15.00
Homemade Salsa
Serves approximately 10

Potato Chips & French Onion 🌽 $14.00
Dip 🌽
Sold by the bag. Serves approximately 10

Party Snack Mix 🌽 $18.00
Sold by the bag. Serves approximately 15.

Chocolate Caramel Crunch Mix 🌽 $22.00
Serves Approximately 10.

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ndsu.edu/dining/catering

GF: Gluten Free  🌽: Contains Nuts  🌽: Vegetarian  🌽: Vegan
COLD HORS D’ŒUVRES

To reduce self-service all hors d’oeuvres will be plated and served by NDSU Catering team members.

BY THE DOZEN

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

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

Turkey, Swiss and Cranberry $24.95
Crostini

Assorted Pinwheels $18.95
Southwest, chicken enchilada, veggie, or turkey three cheese.

Cucumber Bites $12.95
with roasted red pepper hummus.

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

Mini Fresh Fruit Kabobs $18.95
Seasonal

Salami Coronets $14.95

Individual Veggie Cups & Ranch Dip $27.95

BY THE POUND

Shrimp Cocktail with $22.95
Cocktail Sauce
Ham, turkey, egg salad, or chicken salad

Marinated Shrimp $26.95
Approximately 26 pieces per lb
Lightly seasoned and tossed with red onion, black olives, and zesty lemon.

THE FINEST CUISINE
NDSU CATERING

GF Gluten Free " Contains Nuts " Vegetarian " Vegan

15
## HOT HORS D’OEUVRES

To reduce self-service all hors d’oeuvres will be plated and served by NDSU Catering team members.

### BY THE DOZEN

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Apricot Glazed Chicken Skewers <strong>GF</strong></td>
<td>$28.95</td>
</tr>
<tr>
<td>Petite Cordon Bleu Bites</td>
<td>$22.95</td>
</tr>
<tr>
<td>Sweet Chicken Bacon Bites <strong>GF</strong></td>
<td>$14.95</td>
</tr>
<tr>
<td>Chicken Mozzarella Cups</td>
<td>$18.95</td>
</tr>
<tr>
<td>Chicken Taco Wonton Cups</td>
<td>$18.95</td>
</tr>
<tr>
<td>Petite Egg Rolls</td>
<td>$17.95</td>
</tr>
<tr>
<td>Pork or veggie with sweet and sour sauce.</td>
<td></td>
</tr>
<tr>
<td>BBQ Pulled Meat</td>
<td>$24.95</td>
</tr>
<tr>
<td>Pork, beef, or chicken <strong>GF</strong> with cocktail buns.</td>
<td></td>
</tr>
<tr>
<td>Mini Quiche</td>
<td>$16.95</td>
</tr>
<tr>
<td>Ham or veggie</td>
<td></td>
</tr>
<tr>
<td>Mini Chicken Kabobs <strong>GF</strong></td>
<td>$24.95</td>
</tr>
</tbody>
</table>

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

### BY THE POUND

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Popcorn Shrimp</td>
<td>$17.95</td>
</tr>
<tr>
<td>with a zesty dipping sauce</td>
<td></td>
</tr>
<tr>
<td>Popcorn Chicken</td>
<td>$15.95</td>
</tr>
<tr>
<td>with Cajun ranch</td>
<td></td>
</tr>
<tr>
<td>Chicken Drummies</td>
<td>$15.95</td>
</tr>
<tr>
<td>with Ranch</td>
<td></td>
</tr>
<tr>
<td>Chicken Strips</td>
<td>$14.95</td>
</tr>
<tr>
<td>with BBQ sauce</td>
<td></td>
</tr>
<tr>
<td>Cocktail Smokies <strong>GF</strong></td>
<td>$13.95</td>
</tr>
<tr>
<td>Honey BBQ or sweet &amp; sassy</td>
<td></td>
</tr>
<tr>
<td>Cocktail Meatballs</td>
<td>$14.95</td>
</tr>
<tr>
<td>BBQ, sweet chili, bourbon, or honey garlic</td>
<td></td>
</tr>
</tbody>
</table>

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NDSU Catering, Fargo, ND  
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**THE FINEST CUISINE**

NDSU CATERING

**HOT HORS D’OEUVRES**
DESSERTS
BY THE DOZEN

Petite Fresh Fruit Tarts
Strawberries, kiwis, mandarin orange on top a custard filling.

Cup Cakes $10.95/$14.95/$18.95
White or chocolate
Petite, regular, or regular decorated

Gourmet Cup Cakes $18.95
Sold by the dozen - one flavor only.
Red velvet, lemon delight, s'mores, key lime, chocolate mint, orange cream. Not available by the "bite"

Bites Carrot, Lemon, or Brownie $12.95

Pineapple Upsidedown Cake Bites $16.95

Petit Fours Vanilla, lemon, or brownie $14.95

Assorted Petite Cheesecakes $18.95

Petite Vanilla Custard Cream Puff $24.95

Petite Strawberry Cream Puff $24.95

Petite Cookies & Cream Puffs $24.95

Gluten Friendly Cookie $2.00
Individually packaged chocolate chip or snickerdoodle

Gluten Friendly Crispied Rice Marshmallow Bar $2.00

Gluten Friendly Brownie $2.00

Assorted Cookies $9.50

Dec. Sugar Cookies $15.95

Bison Cookies $14.95

Assorted Bars $13.95
Rice krispy, dulce de leche, chocolate chip, scotcharoos, brownies, strawberry streusel, and lemon

Edible Images:
1/4, 1/2, and full sheet cakes $8/image
Regular cup cakes** $8.50/doz.
Regular sugar cookies** $8.50/doz.

**minimum order one dozen
Image costs are in addition to cookies, cupcakes and cake prices.
Please inquire about copy rights imaging fees.
Logos available as edible images only.
# Individual Desserts

These items will be individually wrapped.

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Vanilla Custard Cream Puff</td>
<td>$4.25</td>
</tr>
<tr>
<td>Homemade cream puff shells filled with vanilla custard.</td>
<td></td>
</tr>
<tr>
<td>Strawberry Cream Puff</td>
<td>$4.25</td>
</tr>
<tr>
<td>Strawberries and buttercream filling hooded together in a homemade cream puff shell.</td>
<td></td>
</tr>
<tr>
<td>Cake Squares</td>
<td>$2.25</td>
</tr>
<tr>
<td>Homemade pieces of chocolate or lemon cake</td>
<td></td>
</tr>
<tr>
<td>Red Velvet Cake</td>
<td>$2.95</td>
</tr>
<tr>
<td>Southern chocolate cake with cream cheese buttercream frosting.</td>
<td></td>
</tr>
<tr>
<td>Chocolate Caramel Cake</td>
<td>$3.25</td>
</tr>
<tr>
<td>Moist devils food chocolate cake oozing with caramel, inside and out.</td>
<td></td>
</tr>
<tr>
<td>Caramel Tres Leches Cake</td>
<td>$3.25</td>
</tr>
<tr>
<td>Moist white cake oozing with creamy caramel sweetness inside and out.</td>
<td></td>
</tr>
</tbody>
</table>

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**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, apple, pumpkin, pecan.

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

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All items on this page are Vegetarian.

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

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

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

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

<table>
<thead>
<tr>
<th>Traditional Flavors</th>
<th></th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>White, Chocolate, Yellow, Lemon, Marble</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

<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>

<table>
<thead>
<tr>
<th>Signature Flavors</th>
<th></th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>Red Velvet, Chocolate Caramel, Grasshopper Fudge, Orange Dream, Carrot Cake</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

<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.
COLD BEVERAGES

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

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Iced Tea</td>
<td>$9.95</td>
</tr>
<tr>
<td>Lemonade Iced Tea</td>
<td>$12.95</td>
</tr>
<tr>
<td>Lemonade</td>
<td>$12.95</td>
</tr>
<tr>
<td>Raspberry Lemonade</td>
<td>$14.95</td>
</tr>
<tr>
<td>Crystal Light Punch</td>
<td>$11.95</td>
</tr>
<tr>
<td></td>
<td></td>
</tr>
<tr>
<td>Punch</td>
<td></td>
</tr>
<tr>
<td>Raspberry ice, Fruit Punch, or Strawberry Kiwi</td>
<td></td>
</tr>
<tr>
<td></td>
<td></td>
</tr>
<tr>
<td>Punch</td>
<td>$28.95</td>
</tr>
<tr>
<td>Jamaican, Cranberry, or Tropical</td>
<td></td>
</tr>
</tbody>
</table>

By The Serving

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Bottled Water 16.9 oz</td>
<td>$1.75</td>
</tr>
<tr>
<td>Assorted Fruit Juices</td>
<td>$1.75</td>
</tr>
<tr>
<td>10 oz bottles - Orange, Apple, or Cranberry</td>
<td></td>
</tr>
<tr>
<td>Soft Drinks</td>
<td>$1.25</td>
</tr>
<tr>
<td>12 oz cans</td>
<td></td>
</tr>
<tr>
<td>Milk</td>
<td>$2.25</td>
</tr>
<tr>
<td>Skim, 2 %, or Chocolate - 16 oz</td>
<td></td>
</tr>
</tbody>
</table>

INFUSED ICE WATER
Serves approximately 14 - 9 oz glasses per gallon

One Gallon $9.95

For groups of 50 guests or less
Pick up to two flavors:
- Pineapple
- Strawberry
- Orange
- Cucumber
- Lemon

All items on this page are Vegetarian and Gluten Free.
BREAKFAST
Fresh Cut Fruit  GF VG
Garden Omelet
Garden Quiche
Garden Breakfast Burrito
Garden Egg Bake
Tofu Scramble  GF VG

LUNCH
California Dreamer Sandwich
Vegetable Stir Fry
Veggie Alfredo
Black Bean Veggie Burger
House Salad with Dill Ranch
Veggie Wrap

PLATTERS, DIPS, MUNCHIES, & TRAYS
Greek Pasta Salad  GF
Rotini Pasta Salad
Grains & Vegetable Salad
Marinated Veggie Salad  GF
Creamy Dill Potato Salad  GF
Spring Garden Pasta Salad
Coleslaw  GF

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

DESSERTS
Cake Squares
Red Velvet Cake
Chocolate Caramel Cake
Grasshopper Fudge Cake
Cheesecake with Strawberries
Cherry, Apple, & Pumpkin Pie
Banana Cream Pie
All Bites
Brownie Petite Fours
All Petite Tarts
Petite Cheesecakes
And More!

HORS D’OEUVRES
Veggie Mini Quiche
Cucumber Bites
Mini Fresh Fruit Kabobs

GF Gluten Free  Contains Nuts  Vegetarian  VG Vegan
BEGINS

Gluten Friendly Blueberry Muffins
Fresh Fruit VG
Tofu Scramble VG

SALADS

Turkey Cobb Salad
Garden Salad
Chef Salad

SANDWICHES THAT CAN BE PREPARED GLUTEN FREE

California Dreamer

HOT HORS D'OEUVRES

Sweet Chicken Bacon Bites
Pulled Meat - Pork, Chicken, & Beef
Mini Chicken Kabobs
Cocktail Smokies
Apricot Glazed Chicken Skewers

COLD HORS D'OEUVRES

Shrimp Cocktail
Marinated Shrimp
Candied Bacon
Deviled Eggs
Avocado Deviled Eggs
Bacon Deviled Eggs
Cucumber Bites
Mini Fresh Fruit Kabobs VG
Salami Coronets

PLATTERS, DIPS, MUNCHIES, & TRAYS

Spinach & Artichoke Dip*
Queso Dip*
Roasted Red Pepper Hummus*
Tomato Bruschetta*
Southwest Salsa* VG
Avocado Salsa*
Cucumber Salsa* VG
Fruit Salsa* VG
*Items Served with Tortilla Chips
Potato Chips with French Onion Dip
Popcorn
Mixed Nuts

BUFFETS

It's A Fiesta*
Italian Pasta Bar*
Build Your Own Buffet*
Build Your Own Picnic*
Box Lunch*
*Gluten Free Choices Exclude Some Items

DESSERTS

GF Brownie
GF Crispied Rice Marshmallow Bar
GF Cookie (Snickerdoodle or Chocolate Chip)
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 polices to ensure your event runs smoothly.

**Hours of Operation**

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

Weekends: 8:00AM - 5:00PM
Out of office hours fee may apply. 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:
Please call the Memorial Union Administration Office at 701-231-9447 or 701-231-8417 for all your catering needs. No outside food may be brought into the Memorial Union, as NDSU Catering is the exclusive caterer to this building.

Customers ordering a served or buffet meal for more than 100 Guests:
Please contact Paula Schneider at 701-231-8127 or Judith Perritt at 701-231-8087 prior to planning your event. Some meal option restrictions may apply.

When scheduling an event at the Harry D. McGovern Alumni Center:
Please secure your room reservation with them at 701-231-6802. For all of your catering needs, please call our catering office at 701-231-8122. No outside food may be brought into the Harry D. McGovern Alumni Center, as NDSU Catering is the exclusive caterer to this building.

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.

When scheduling an event anywhere else on campus:
Please contact our catering office to check availability. All off campus catered events may be subject to a delivery/service fee.

**Dietary Needs**

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

**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 Paula Schneider at 701-231-8127 or Judith Perritt at 701-231-8087 prior to planning your event. Some meal option restrictions may apply.

**Wedding Reception and Rehearsal Dinner inquiries**
Please contact Paula Schneider at 701-231-8127 or Judith Perritt at 701-231-8087 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 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 if you are not purchasing a catered food order from us. 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 or 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:
To reduce self-service, NDSU Catering team members will serve all buffets

- 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. CHINA SERVICE IS CURRENTLY NOT AVAILABLE.
- Large 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 approximate of number of servers 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.

Served Plated Meals: CURRENTLY NOT AVAILABLE

- 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.
- China service is $6.00 per guest and includes, china (plates, cups and saucers), silverware, water glasses, and table linens. CHINA SERVICE IS CURRENTLY NOT AVAILABLE.
- 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.

Delivery Fee:
A minimum delivery fee of $35.00 will be assessed to all off-campus locations within the Fargo-Moorhead city limits. All other locations outside of the Fargo-Moorhead area will be assessed at the discretion of NDSU Catering.
**Buffet Meals:**
To reduce self-service, NDSU Catering team members will serve all buffets
- 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. **CHINA SERVICE IS CURRENTLY NOT AVAILABLE.**
- 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:**
**CURRENTLY NOT AVAILABLE**
- 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.
- China service is $6.00 per guest and includes, china (plates, cups and saucers), silverware, water glasses, and table linens. **CHINA SERVICE IS CURRENTLY NOT AVAILABLE.**
- 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.

**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.

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

NDSU does not discriminate in its programs and activities on the basis of age, color, gender expression/identity, genetic information, marital status, national origin, participation in lawful off-campus activity, physical or mental disability, pregnancy, public assistance status, race, religion, sex, sexual orientation, spousal relationship to current employee, or veteran status, as applicable. Direct inquiries to Vice Provost, Title IX/ADA Coordinator, Old Main 201, (701) 231-7708, ndsu.eoaa@ndsu.edu