NDSU CATERING

EVENT GUIDE

NORTH DAKOTA STATE UNIVERSITY
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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, sexual relationship to current employee, or veteran status, as applicable. Direct inquiries to Vice Provost. Title IX/ADA Coordinator, Old Main 231, 701-231-7708, ndsu.eaeas@ndsu.edu.
Off-Campus Events

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

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

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 $20.00 per hour, per server fee is required. Amount of servers needed will be determined by NDSU Catering. An approximation of number of buffet attendants will be given during consultation. Final server count will be given after final guest count is received.

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

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

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

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

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

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

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

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

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

NDSU is the exclusive Caterer at the SHAC and has the first right of refusal.
EVENT PLANNING, GUIDELINES AND POLICIES

Sufficient time to plan is critical to the success of an event. Here at NDSU Catering, we pride ourselves on being able to provide you with the best catering service possible. Please follow the guidelines and policies to ensure your event runs smoothly.

HOURS OF OPERATION

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

Weekends – 8:00AM – 5:00PM
Out of office hours fee may apply. Please check with our catering office for availability. All catering orders must be scheduled with a 10 business day advanced notice. All final food/guest counts are required 3 business days (not including weekends), prior to event. Contact our catering office with any questions.

ROOM AND EVENT SCHEDULING

When Scheduling an Event in the Memorial Union
Please call the Memorial Union Administration Office at 231.9447 or 231.8417 for all your catering needs. No “outside food” may be brought into the Memorial Union, as NDSU Catering is the exclusive caterer to this building.

When Scheduling an Event at the Harry D. McGovern Alumni Center
Please secure your room reservation with them at 231.6802. For all of your catering needs please call our catering office at 231.8122. 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”
(Other than the Memorial Union & the Harry D. McGovern Alumni Center),
Please call our catering office at 231.8122, or ndsu.catering@ndsu.edu. It is the customer’s responsibility to make all the facility arrangements with appropriate people in that particular building, such as, buffet tables, guest seating tables, garbage cans, etc. Please note that NDSU Catering has limited access to rooms and buildings on campus. Please ensure that buildings and rooms are unlocked and ready for set up, pick up, or delivery service.

When Scheduling an Event “Off Campus”
Please contact our catering office to check availability. All “off campus” catered events may be subject to a delivery/service fee.

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

ORDER GUIDELINES

Customers ordering a served or buffet meal For More than 100 Guests
Please contact Paula Schneider, NDSU Catering and Concessions Manager at 231.8127, or Judith Perritt, Assistant Catering Manager, at 231.8087 prior to planning your event. Some meal option restrictions may apply.

Wedding Reception and Rehearsal Dinner Inquiries
Please contact Paula Schneider, Catering and Concessions Manager, at 231.8127, or Judith Perritt, Assistant Catering Manager, at 231.8087.

“On and Off Campus” Catered Events Are Served on Disposable Ware
(Excluding Memorial Union and the Harry D. McGovern Alumni Center)
You can choose to upgrade to a higher quality plastic ware for $2.00 per person, or choose to have a full service china ware set up for $4.00 per person. Table linens for tables other than buffet tables for food items, can be rented for $5.00 per linen cloth. These come in various, limited sizes and colors. White is our standard linen color. Please inquire on availability. We also have table skirting for rent. These are $10.00 per skirt and come in limited colors. We do not, however, rent cloth and/or skirting if you are not purchasing a catered food order from us. Check with our catering office for availability.

CANCELLATIONS

Should it become necessary to cancel an event, please notify NDSU Catering as soon as possible. Any event canceled within less than 48 business hours, will be billed at 50% of the retail cost of your catering order. Any event canceled within less than 24 business hours will be billed at full retail cost of your catering order. If any “special order” food/other items were purchased for your event, full cost will be billed for those particular items. If NDSU is closed due to inclement weather or other similar circumstance, all catered events will be automatically canceled. Any deposit or partial payment may be returned, less any expenses already incurred.

CLOSINGS

NDSU Dining/Catering is closed on all federal holidays and during university shut-down periods.

MINIMUMS

NDSU Catering sets a minimum of 15 guests for buffet meals.

FOOD SAFETY/FOOD REMOVAL

Due to food safety considerations, NDSU Catering does NOT permit any excess food items to be removed from the event site. NDSU Catering does not permit the mixing of buffet food with other catering entities. Food safety of “pick up” orders, is the responsibility of the customer once it leaves the NDSU facility.
**BEGGINS**

**By the Dozen**

- **PETITE CARAMEL PECAN CROISSANTS** 15.95
- **PETITE CHOCOLATE CROISSANTS** 15.95
- **BISON CRUNCH MUFFINS** 13.95
- **FRESH BAKED MUFFINS**
  - Banana Nut, Chocolate Chip, Blueberry, Cranberry Nut, Double Chocolate and Lemon Poppy Seed 13.95
- **SCONES**
  - Chocolate Chunk, Blueberry, Apple, Cinnamon and White Chocolate Raspberry 22.95
- **BISCOTTI**
  - Chocolate Almond & Nutty Almond 10.95
- **ASSORTED FRIED ROLLS**
  - Not available on weekends 10.95
- **PETITE BAGELS**
  - Plain or Blueberry 10.95
  - Served with Plain Cream Cheese
- **ASSORTED PETITE DANISH**
  - Caramel, Cinnamon or Orange Cinnamon 14.95
- **SWEET ROLLS**
  - Caramel, Cinnamon or Orange Cinnamon 16.95
  - Petite 11.95
- **GLUTEN FRIENDLY BLUEBERRY MUFFIN**
  - (Individually Packaged) 2.50

**BREAKFAST WRAPS** 16.95
- Flour Tortilla filled with Peanut Butter, Strawberry Jam, Bananas, and Granola

**CAKE DONUTS** 8.95
- Plain, Chocolate Iced & Cinnamon Sugar

**DONUT BALLS** 5.95
- Plain, Chocolate Drizzled & Cinnamon Sugar

**HOMEMADE GRANOLA BARS** 17.95
- Trail Mix or Cranberry Nut (12 Pieces)

**SOUR CREAM STRUDEL**

**COFFEE CAKE** 17.95
- (12 Pieces)

**DELUXE BREADS** 14.95
- (12 slices per loaf)
  - Banana, Chocolate Chip, Raspberry Swirl, Blueberry, Pumpkin, Double Chocolate or Cinnamon Swirl

**COFFEE CAKE RINGS** 17.95
- (12 slices per ring)
  - Caramel Pecan, Lemon or Raspberry

**APPLE STRUDEL BITES** 5.95

**MORNING SAMPLER**
- Asst. Petite Bagels 1½ Doz. of ea.
- Asst. Petite Muffins 28.95
- Apple Strudel Bites ½ Doz. of ea.
- (Sorry no substitutions) 10.95

**WHOLE FRESH FRUIT BASKET**
- Small (serves 10) 8.95
- Medium (serves 25) 23.95
- Large (serves 50) 46.95

**YOGURT**
- Individual Yogurts 1.50
- Individual Greek Yogurts 2.50
- Yogurt Parfait by the Bowl (serves 10) 18.95
BREAKFAST CHOICES

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

BREAKFAST

BURRITO 9.95
Choose 1: Sausage or Veggie
Combinations of Cheddar Cheese and Eggs rolled up in a Flour Tortilla shell
Served with Breakfast Potatoes, Salsa & Sour Cream on the side

BREAKFAST** 7.95
SANDWICH
Choose 1: Bacon or Sausage Fried Egg and American Cheese on a Croissant Square
Served with Breakfast Potatoes and Fruit Garnish

QUICHE ME** 7.95
Choose 1: Ham & Cheese
Eggs, Ham, Cheddar & American Cheese

QUICHE LORRAINE
Eggs, Bacon, Onion, Cheddar and Provolone Cheeses

VEGGIE QUICHE
Eggs, Onion, Mushroom, Tomato, Green Pepper, Black Olives and Cheddar Cheese
All Served with Breakfast Potatoes and a Bison Crunch Muffin

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

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

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

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

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

* Add Fresh Cut Fruit for 2.25/person (seasonal)
Additional Meat Option 2.00/person
All Breakfasts come with Coffee and Orange Juice.

GLUTEN FREE ✱ CONTAINS NUTS ✱ VEGETARIAN ✱ VEGAN ✱ NDSU ✱ CATERING

A LA CART

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

QUICHE 15.95/Pie
Ham & Cheese, Lorraine or Veggie

CROISSANT BAKE 21.95/pan
Choose 1: Blueberry, Caramel, or Banana Nut

1 Pan Serves 12 pieces - 1 Pie Serves 6 Pieces

CONTINENTAL BREAKFAST

TWO ITEMS FOR 5.50
THREE ITEMS FOR 6.50
Served with Coffee

CAKE DONUTS
FRIED ROLLS*
PETITE CHOCOLATE CROISSANTS
PETITE CARAMEL ROLLS
PETITE CINNAMON ROLLS
PETITE DANISH
REGULAR FRESH BAKED MUFFINS:
Banana Nut®, Chocolate Chip, Blueberry, Cranberry Nut®, Double Chocolate, and Lemon Poppy Seed.

BISON CRUNCH MUFFINS®
BISCOTTI ®
ASSORTED FRUIT JUICES

* Not available on weekends

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

**ANTIPASTO SALAD** 9.95
Mixed greens topped with ham, turkey, provolone, cheddar cheese, red pepper, pepperocini, tomato, and black & green olives. All served in a crisp flour tortilla
Served with Italian dressing

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

**TRIO OF SALADS** 9.95
Cranberry chicken salad, broccoli & grape salad, and peppercorn parmesan pasta salad
Served on leaf lettuce and garnished with assorted cheeses & olives
Not available as vegetarian

**SANTA FE SALAD** 9.95
Fajita Seasoned Chicken or Beef
Mixed greens topped with shredded cheddar cheese, tomatoes, black olives, green onions, guacamole, pico & tortilla chips
Served with Mexi-Ranch

**ORIENTAL CHICKEN SALAD** 9.95
Mixed greens with shredded cabbage and carrots, topped with chow mein noodles, toasted almonds, green onions & chunks of crispy breaded chicken
Served with Honey Vinaigrette

**TURKEY COBB SALAD** *9.95*
Mixed greens topped with turkey breast, tomatoes, black olives, bacon, eggs, broccoli & cheddar cheese
Served with assorted dressings

**TUSCAN CHICKEN** 9.95
Mixed greens topped with strips of Tuscan chicken, red onions, black olives, tomatoes, croutons & Parmesan cheese
Served with Caesar Dressing

**CHEF SALAD** 9.95
Mixed greens topped with ham, turkey, cheese, eggs, cucumbers & tomatoes.
Served with assorted dressings

**TACO SALAD** 9.95
A crisp flour tortilla filled with shredded lettuce, taco meat, black olives, shredded cheddar cheese & diced tomatoes
Served with sour cream & salsa on the side
*Gluten free option available*

**GARDEN SALAD** 8.95
Mixed greens topped with an assortment of fresh veggies
Served with assorted dressings

*All salads can be prepared vegetarian, unless otherwise noted. Please request this at the time you place your order.*

All salads are served with Focaccia bread & coffee
**SANDWICHES**

**HOT OPTIONS**

**TURKEY FLORENTINE MELT** 9.95
Turkey, Swiss cheese and creamy spinach dip grilled on rye bread.

**ITALIAN MELT** 9.95
Slices of ham, genoa salami, pepperoni & provolone cheese, served warm with red onion and green pepper on a French Hoagie with Italian mayo on the side.

**CUBAN** 9.95
Slow roasted pulled pork, thin sliced ham with swiss cheese, sliced pickles & yellow mustard
Served on a toasted French Hoagie.

**PHILLY BEEF** 10.50
Slices of warm roast beef piled on a toasted French Hoagie served with provolone cheese, sautéed onions & bell peppers
Au jus served on the side for dipping.

**CHICKEN FILET** 8.95
Grilled chicken breast served on a Kaiser roll Garnished with tomato, leaf lettuce & mayo

**ADD ON’S:** Cup of soup of the day for 2.50/ person. Side of pasta salad for 2.25/person

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**A LA CART SANDWICHES**

**SANDWICH FLAVORS AVAILABLE FOR A LA CART CHOICES:**
(Two sandwich flavors only please)

**TURKEY SUNFLOWER**
**THE CIABATTA**
**ITALIAN CLUB**
**YOUR CHOICE SANDWICH**
**THE DAGWOOD**
**CALIFORNIA CLUB**
**PEPPERED BACON**
**CALIFORNIA DREAMER**
**Egg Salad**
**CRANBERRY CHICKEN SALAD**

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

A La Cart sandwiches are the sandwiches ONLY. They do not come with any sides or beverages.

**SELECT SANDWICHES CAN BE PREPARED GLUTEN FREE:**
Peppered Bacon Egg Salad, Roast Beef, Italian Club, Dagwood, California Dreamer, Chunky Chickpea, Chicken Filet & Italian Melt

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**GF GLUTEN FREE** **CONTAINS NUTS** **VEGETARIAN** **VEGAN** **NDSU CATERING**
# SANDWICHES COLD OPTIONS

<table>
<thead>
<tr>
<th>Sandwich</th>
<th>Price</th>
<th>Description</th>
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<tbody>
<tr>
<td><strong>PEPPERED BACON</strong> 8.95</td>
<td></td>
<td>Creamy egg salad, peppered bacon &amp; mixed greens</td>
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<tr>
<td><strong>EGG SALAD</strong>**</td>
<td></td>
<td>Served on a croissant square</td>
</tr>
<tr>
<td><strong>TURKEY SUNFLOWER</strong> 9.95</td>
<td></td>
<td>Slices of turkey, cream cheese &amp; sunflower seeds with mixed greens</td>
</tr>
<tr>
<td><strong>ROAST BEEF ON A HOAGIE</strong>** 9.95</td>
<td></td>
<td>Grilled and roasted beef tri tip sliced thin, mixed greens &amp; NDSU Special Sauce</td>
</tr>
<tr>
<td><strong>CRANBERRY CHICKEN SALAD</strong> 9.95</td>
<td></td>
<td>Cranberry chicken salad topped with mixed greens</td>
</tr>
<tr>
<td><strong>CALIFORNIA CLUB</strong> 9.95</td>
<td></td>
<td>Slices of turkey, bacon, cheddar cheese, avocado, tomato &amp; leaf lettuce</td>
</tr>
<tr>
<td><strong>ITALIAN CLUB</strong>** 9.95</td>
<td></td>
<td>Slices of ham, genoa salami, pepperoni, provolone cheese, green pepper, red onion, tomato &amp; leaf lettuce</td>
</tr>
<tr>
<td><strong>THE DAGWOOD</strong> 9.95</td>
<td></td>
<td>Slices of turkey, ham, dill Havarti cheese, cheddar cheese, red onions, green peppers, tomatoes &amp; leaf lettuce</td>
</tr>
<tr>
<td><strong>THE CIABATTA</strong> 8.95</td>
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<td>Slices of smoked turkey, peppered bacon, Provolone cheese, tomatoes &amp; leaf lettuce</td>
</tr>
<tr>
<td><strong>TURKEY BRUSCHETTA</strong> 8.95</td>
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<td>Slices of turkey, Provolone cheese &amp; leaf lettuce</td>
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<td><strong>YOUR CHOICE SANDWICH</strong> 8.95</td>
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<td>Your choice of deli turkey, ham, oven roasted chicken breast, or a chunky chickpea sandwich spread</td>
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<tr>
<td><strong>CALIFORNIA DREAMER</strong> ** 8.95</td>
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<td>Cucumber cream cheese spread, red onion, green pepper, tomato slices, spinach, avocado, cucumber slices &amp; Havarti Cheese</td>
</tr>
<tr>
<td><strong>CHUNKY CHICKPEA</strong> ** 8.95</td>
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<td>Chunky chickpea spread, Havarti Cheese red onion, tomato slices &amp; leaf lettuce</td>
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<td><strong>HALF SANDWICH AND SOUP</strong> 8.95</td>
<td></td>
<td>A half sandwich and a cup of soup of the day</td>
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</table>

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

- All sandwiches are served with kettle chips, pickle & coffee

**Select sandwiches can be prepared Gluten Free**
WRAPS

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

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

GREEK WRAP WITH CHICKEN 8.95
Grilled chicken breast strips, mixed greens, cucumbers, tomatoes, roasted red pepper strips, Kalamata olives, feta cheese & Greek vinaigrette served in an Italian herb tortilla

SANTA FE WRAP 9.95
Layers of smoked turkey, bacon, cheddar cheese, mixed greens, diced tomatoes, and avocados all tossed in Chipotle mayo & wrapped in a whole wheat tortilla

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

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

TUSCAN CHICKEN CAESAR WRAP 8.95
Strips of Tuscan chicken, mixed greens, black olives, and shredded parmesan cheese tossed with creamy Caesar dressing & wrapped in an Italian herb tortilla

VEGETARIAN GREEK WRAP 8.95
Roasted red pepper hummus, mixed greens, cucumbers, tomatoes, roasted red pepper strips, Kalamata olives, feta cheese & Greek Aioli mayo served in an Italian herb tortilla

VEGETARIAN WRAP 8.95
Chunky chickpea spread, mixed greens, cucumbers, tomatoes, radishes, shredded carrots, red peppers, cheddar cheese & NDSU Special Sauce served in a whole wheat wrap

All wraps are served with kettle chips, pickle & coffee

ADD ON’S:
Cup of soup of the day for 2.50 per person
Side of pasta salad for 2.25 per person

A LA CART WRAPS
You may choose from any of the above flavors
Two Wrap flavors only please

TRAYS OF WRAPS
6 Wraps 36.00
12 Wraps 72.00

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

VEGETABLE STIR FRY 8.95
Red & Green pepper, onion, mushroom, squash & bok choy
Served on a bed of jasmine rice

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

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

SESAME ORANGE CHICKEN 8.95
Breaded chunks of chicken sautéed in a light and zippy orange sauce
Served on a bed of white rice

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

ASIAN GARLIC CHICKEN 8.95
Grilled chicken breast marinated in a rich sesame garlic sauce
Served with yellow rice

MEDITERRANEAN CHICKEN 8.95
Can be prepared Gluten Free**
Grilled, marinated chicken breast
Topped with an herbed tomato & kalamata olive compote
Served with rosemary roasted red potatoes

SALISBURY MEATBALLS 9.95
Three Homemade all beef meatballs in a beef mushroom gravy
Served with garlic smashed potatoes

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

HOT SANDWICH 8.95
Choose 1: Roast Beef, Roast Pork, or Roast Turkey
Served open faced on white bread with mashed potatoes and gravy

LASAGNA 8.95
Traditional meat or chicken alfredo lasagna

PASTA PRIMAVERA 8.95
Traditional Alfredo sauce with broccoli, baby carrots & colored peppers
Served on a bed of fettuccini noodles

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

All meals include vegetable du jour, rolls & coffee
SPECIALTY BUFFETS

ASIAN BUFFET 12.95
Choose 2:
Beef & Broccoli
Beef Pepper Steak
Sweet & Sour Chicken
Sesame Orange Chicken
Vegetable Stir Fry

Choose 1:
Fried Rice
Jasmine Rice
Lo Mein

Add on:
Mini Egg Roll - Pork or Vegetable (2 Per) 2.00
Cream Cheese Wantons (4 Per) 2.00
Served with coffee. Not served with dinner rolls.

CHICKEN BACON MAC & CHEESE 12.95
Cavatappi Pasta, rich and creamy cheese sauce, roasted chicken, balsamic mushrooms
Topped with bacon & more cheese

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

TUSCAN CHICKEN MAC & CHEESE 12.95
Cavatappi Pasta, rich and creamy three cheese Alfredo sauce, Tuscan chicken, mushrooms, green and red peppers, red onions & topped with more cheese.

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

DAKOTA BUFFET 10.95
Choose 1: Pulled BBQ Beef, Pulled BBQ Pork, Pulled BBQ Chicken
Additional meat choice: 3.00 per person
Choose 1 side: Calico Beans, Baked Beans, Creamy Dill Potato Salad, or Coleslaw
Additional side choice: 1.95 per person
Served with kettle chips, kaiser bun & coffee

BAKED POTATO BAR 9.95
(Broccoli Cheese is not GF)
Large baked potatoes come with chili, broccoli cheese, bacon bits, cheddar cheese, green onions, sour cream & butter

Served with a house salad with homemade dill ranch, rolls and coffee

SLIDER BUFFET

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

Additional entrée: 3.00
Additional side: 1.95

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

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

SALADS 4 YOU

Traditional Macaroni Salad
Greek Pasta Salad
Grains and Vegetable Salad
Broccoli Chicken Salad
Marinated Vegetable Salad
Ramen Noodle Salad
Rotini Pasta Salad
Fresh Cut Fruit (Seasonal) (GF)

Served with rolls and coffee

GF GLUTEN FREE
Contains NUTS
VEGETARIAN
VG VEGAN
NDSU CATERING

8.
SPECIALTY BUFFETS CON'T

ITALIAN PASTA BAR 10.95
Choose 1 Pasta: Whole Wheat Rotini Noodles, Spaghetti, or Fettuccini Noodles
Choose 2 Sauces: Traditional Meat, Marinara, Alfredo, Tomato Basil Alfredo, or Chicken Alfredo
Served with vegetable du jour, garlic bread & coffee
Add ons:
Cheese or Beef Ravioli with Marinara for 3.00/person
Grilled Chicken Breast for 3.00/person
( Excludes Chicken Alfredo, ask for GF noodles)

IT’S A FIESTA 10.95
Choose 1 meat: Fajita Chicken, Shredded Chicken, Seasoned Ground Beef
*Additional meat choice 3.00 per person
Choose 2 Sides: Zesty Refried Beans, Spanish Rice, Black Beans, or Mexicorn
*Additional side choice 1.95 per person
Served with soft shell flour tortillas, sour cream, shredded lettuce, shredded cheese, diced tomatoes, salsa & coffee
( Excludes fajita chicken or flour tortillas, substitute corn tortillas chips)

BUILD YOUR OWN SANDWICH BAR 10.95
Served with an assortment of deli meats, cheeses, lettuce, onion, tomato, green pepper, red pepper hummus, breads & condiments
Served with your choice of salad:
Traditional Macaroni Salad
Rotini
Marinated Veggie
Spring Garden
Also served with kettle chips, pickle spear and coffee
( GF Box Lunch available)

BUILD YOUR OWN GARDEN SALAD BAR 10.95
Traditional tossed salad with the following toppings:
Baby carrots, sliced cucumber, diced tomatoes, shredded cheddar cheese, diced ham, diced turkey, chopped hard boiled eggs & assorted dressings
Served with soup of the day, hard rolls & coffee
( Excludes soup & hard rolls, request GF dressing)

A LA CART

TRADITIONAL BEEF LASAGNA
Half Pan (Serves 12) 48.00
Full Pan (Serves 24) 96.00

CHICKEN BACON MAC & CHEESE
TUSCAN CHICKEN MAC & CHEESE
Half Pan (Serves 12) 36.00
Full Pan (Serves 24) 72.00
BUILD YOUR OWN BUFFET

**ENTRÉE CHOICES**
select one:
- Roast Turkey
- Roast Pork
- Roast Beef
- Fried Chicken
- Rotisserie Chicken
- Lasagna
- Swedish Meatballs
- Bourbon Glazed Pork Loin

**SIDE CHOICES**
select one:
- Mashed Potatoes w/Gravy (Excludes gravy)
- Au gratin Potatoes
- Garlic Smashed Potatoes
- Wild Rice Blend
- Sage Stuffing
- Scalloped Potatoes
- Cheesy Hash Bake
- Rosemary Roasted Reds

Additional Entrée Choice: 3.00
Additional Side Choice: 2.25

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

BUILD YOUR OWN PICNIC

**ENTRÉE CHOICES**
select one:
- Hamburgers
- Bratwurst
- BBQ Pulled Beef
- BBQ Pulled Chicken
- BBQ Pulled Pork
- Black Bean Veggie Burgers
- Additional entrée Choice: 3.00
- Additional side Choice: 1.95

**SIDE CHOICES**
select one:
- Creamy Dill Potato Salad
- Rotini Pasta Salad
- Ramen Noodle Salad
- Bowtie Pasta Salad
- Spring Garden Pasta Salad
- Fresh Cut Fruit (Seasonal)
- Coleslaw
- Baked Beans
- Calico Beans (contains hamburger)

PICNICS INCLUDE:
Kettle chips, cookies, lemonade, and ice water
Bun and condiments to accompany your entrée choice
Served on disposable paper products
GF Buns available

VALUE PICNIC

Choose 1:
- Hot Dogs
- Hamburgers
- Sloppy Joe's
*Grilling on NDSU Campus only
20.00/hr. 2hr minimum charge
(Outdoor grilling, weather permitting and when available)

Limited Condiments
Served with kettle chips, lemonade and ice water
GF Buns available

BOXED LUNCHES

7.95
Please inquire on number of varieties per order
DROP OFF SERVICE ONLY

Select one item from each category:
- Turkey Breast
- Ham
- Roast Beef
- Chicken Breast
- Italian (Ham & Salami)
- Veggie
- Colby Jack
- Cheddar
- Swiss
- Provolone
- American
- Kaiser Roll
- Cottage White
- Cottage Wheat
- White Sub Bun
- GF Bun

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

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

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

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

LEMON HERB CHICKEN BREAST 13.00
Marinated breast of Chicken in fresh lemon, herbs, garlic & olive oil and finished with a light lemon herb sauce

BOURBON GLAZED CHICKEN 13.00
Sweet & Savory Bourbon glazed grilled chicken

TARRAGON CHICKEN 14.00
Marinated breast of chicken served with a Tarragon cream sauce

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

BEEF ROULADE 14.00
Flank steak marinated in balsamic vinegar, filled and rolled with spinach, garlic & sundried tomatoes

All dinners are served with vegetable du jour, Petite Pains garlic medallions and coffee

All Served Meals over 100 guests will be allowed one Entrée option (other than special dietary need)

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

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

SALMON 22.95
Baked Salmon topped with a Mango Salsa

VEGETABLE WELLINGTON 13.00
Quinoa, wild rice blend, spinach, peppers, carrots, zucchini & mushroom gravy
Blended together and baked in a puff pastry

VEGETABLE KABOBS 13.00 (without sauce) (Wild Rice Blend is not GF)
(Do not pick another side option with this entrée)
A mixture of fresh vegetables grilled and served on a bed of Wild Rice Blend, with a side of honey garlic dipping sauce

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

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

CHOOSE A SIDE:
(All sides are except Wild Rice Blend)
Baked Potato, Seasoned Baby Potatoes, Rosemary Roasted Reds, Garlic and Herb Smashed Potatoes, Twice Baked, Wild Rice Blend, Dutchess Potatoes or Hassleback Potatoes

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

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

**GRILLED CHICKEN ALFREDO 14.00**
Served with Alfredo Sauce

**JUMBO MEATBALLS 13.00**
Served with Marinara Sauce

**PARMESAN CRUSTED CHICKEN BREAST 14.00**
Served with Marinara Sauce

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**LASAGNA STUFFED CHICKEN BREAST 14.00**
Served with Marinara Sauce

**VEGGIE ALFREDO 13.00**
Served with Alfredo sauce

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

*All served on a bed of Fettuccini noodles with vegetable du jour, Petite Pains, garlic medallions and coffee*
CHOOSE 1 ENTRÉE

CHICKEN STRIPS

CHICKEN NUGGETS

MACARONI & CHEESE

CORN DOGS

GRILLED CHEESE

PEANUT BUTTER & JELLY SANDWICH

All meals are served with potato wedges, fresh cut fruit, milk & condiments
**PLATTERS, DIPS & MUNCHIES**

**HOT DIPS**  
(Serves Approximately 30)

- **BLT DIP**  
  With Baguettes**  
  42.00

- **TACO DIP**  
  With Homemade Tortilla Chips  
  44.00

- **BBQ CHICKEN DIP**  
  With Homemade Tortilla Chips  
  44.00

- **BUFFALO CHICKEN DIP**  
  With Homemade Tortilla Chips  
  44.00

- **LAYERED PIZZA DIP**  
  With Baguettes**  
  42.00

- **SPINACH & ARTICHOKE DIP**  
  With Homemade Tortilla Chips  
  44.00

- **QUESO DIP**  
  With Homemade Tortilla Chips  
  36.00
  Homemade Tortilla Chips are NOT GF

**COLD DIPS**  
(Serves Approximately 30)

- **FRUIT SALSA**  
  With Homemade Cinnamon Sugar Fried Pita Chips  
  34.00

- **CUCUMBER SALSA**  
  With Homemade Tortilla Chips  
  26.00

- **SOUTHWEST SALSA**  
  With Homemade Tortilla Chips  
  26.00

- **AVOCADO SALSA**  
  With Homemade Tortilla Chips  
  26.00

- **TOMATO BRUSCHETTA**  
  With Baguettes**  
  38.00

- **ROASTED RED PEPPER HUMMUS**  
  With Grilled Flat Bread  
  38.00

- **SPINACH DIP**  
  With Assorted Breads  
  38.00

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

**MUNCHIES**

- **TRAIL MIX** (Per Pound)  
  13.00

- **MIXED NUTS** (Per Pound)  
  13.00

- **POPcorn** (Per Bag) serves 15  
  8.00

- **PRETZELS** (Per Bag) serves 15  
  with Ranch  
  8.00  
  11.00

- **HOMEMADE TORTILLA CHIPS**  
  serves 15  
  13.00

- **POTATO CHIPS**  
  11.00

- **FRENCH ONION DIP**  
  serves 15  
  18.00

- **PARTY SNACK MIX** (Per Bag)  
  serves approx. 30  
  16.00

- **CHOCOLATE CARAMEL CRUNCH SNACK MIX**  
  serves approx. 10  
  16.00

- **LEMON CRUNCH SNACK MIX**  
  serves approx. 10  
  16.00

**PLATTERS**  
(Serves Approximately 30)

- **COLD VARIETY PLATTER**  
  Coronets, Deviled Eggs, Asparagus, Ham Rollups, & Cubed Cheese (no substitutions)  
  48.00

- **TEX-MEX LAYERED DIP W/TORTILLA CHIPS**  
  40.00

- **GARDEN PATCH PIZZA**  
  (36 pieces)  
  40.00

- **GLAZED STRAWBERRY FRUIT PIZZA**  
  (24 pieces)  
  26.00

- **ANTIPASTO PLATTER**  
  48.00

- **GRILLED & CHILLED VEGGIE PLATTER**  
  62.00

**SUBS** (12 Slices)

- **MINI SUBS**  
  Choose from Ham & Turkey, Italian, or Veggie served on a toasted French Baguette  
  24.00

- **2 FOOT SUBS**  
  Choose from Ham & Turkey or Veggie served on a loaf of French bread  
  32.00

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

SIZES: Small 9” Medium 12” Large 16” X-Large 18”

MEAT & CHEESE TRAYS WITH CRACKERS
MEAT TRAYS WITH CRACKERS
CHEESE TRAYS WITH CRACKERS

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<thead>
<tr>
<th>Size</th>
<th>Serves</th>
<th>Price</th>
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<tr>
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<td>50.00</td>
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FRESH FRUIT TRAYS (IN SEASON)

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<tbody>
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<td>Small</td>
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STRAWBERRY FRUIT DIP

9.50/Lb.

VEGETABLE TRAYS & DIP

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<tr>
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<tbody>
<tr>
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<tr>
<td>Small</td>
<td>10</td>
<td>28.00</td>
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DELUXE CHEESE TRAY WITH CRACKERS
Serves 40 (Crackers not GF)
Pineapple Chutney, Brie Encroute
Gouda, Boursin Ball & a variety of other Cheeses.

77.00

MIXED FRUIT TRAY
Serves 40 (Crackers not GF)
Seasonal Fruit and Cheeses

52.00

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

42.00

VARIETY CHEESE BALL TRAY WITH CRACKERS
Serves 40 (crackers not GF)
Boursin, Cheddar, and Garlic Parmesan.

49.00

FRUIT & CHEESE TRAY
Serves 40 (crackers not GF)

94.00
COLD HORS D’OEUVRES

BY THE POUND

SHRIMP COCKTAIL WITH COCKTAIL SAUCE 22.95
approx. 26/pieces per LB

MARBINATED SHRIMP 22.95
Lightly seasoned and tossed with red onion, black olives & zesty lemon

BY THE DOZEN

CANDIED BACON 10.95

DOLLAR BUNS 15.95
Ham, Turkey, Egg Salad or Chicken Salad

DEVILED EGGS 9.95
Traditional, Avocado or Bacon

PETITE CREAM PUFS 13.95
Filled with Herbed Egg Salad or Cranberry Chicken Salad

PETITE CROISSANTS 25.95
Filled with Herbed Egg Salad or Cranberry Chicken Salad

CROSTINI 15.95
Beef with Caramelized Onions, Turkey Swiss & Cranberry, BLT, Tuscan Chicken, or Parmesan Artichoke

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

ASPARAGUS HAM ROLL UPS 14.95

CUCUMBER BITES 10.95
W/ ROASTED RED PEPPER HUMMUS

MINI FRESH FRUIT KABOBS 15.95
(Seasonal)

SALAMI CORONETS 13.95

SALAMI ANTIPASTO CUPS 13.95
HOT HORS D’OEUVRES

BY THE DOZEN

APRICOT GLAZED CHICKEN SKEWERS
PETITE CORDON BLEU BITES
PETITE BEEF WELLINGTON
SWEET CHICKEN BACON BITES

CHICKEN MOZZARELLA CUPS

BASIL MUSHROOM PASTRY CUPS

CHICKEN TACO WONTON CUPS

STUFFED MUSHROOMS
Italian or Veggie

PETITE EGG ROLLS
with Sweet & Sour Sauce
Pork or Veggie

BBQ PULLED MEAT
with Cocktail Buns
Pork, Beef or Chicken

MINI QUICHE
Hom or Veggie

PETITE CHICKEN KABOBS
with Dijon Mayo

CHEESY BROCCOLI CAKES
with Lemon Butter Sauce

BY THE POUND

POP CORN SHRIMP
with a zesty dipping sauce

CHICKEN DRUMMIES

CHICKEN STRIPS
with BBQ Sauce

COCKTAIL SMOKIES
Honey BBQ or Sweet n’ Sassy

POPCORN CHICKEN
with Cajun Ranch

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

BY THE DOZEN

MINI PINEAPPLE 13.95
UPSIDE DOWN CAKES

BITES 10.95
Carrot
Lemon
Brownie

PETITE FRESH FRUIT 19.95

TARTS
Strawberries, kiwi, Mandarin orange on top a custard filling

CUP CAKES
White or Chocolate

Petite 6.95
Regular 9.95
Decorated (regular) 12.95

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

Not available by the "Bite"

ASSORTED COOKIES 9.50

DECORATED SUGAR COOKIES 14.95

BISON COOKIES 12.95

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

PETIT FOUR 13.95
Vanilla
Lemon
Brownie

PETITE CHEESECAKES - Asst. 16.95

DIPPED STRAWBERRIES Market

GOURMET DIPPED STRAWBERRIES Market

PETITE VANILLA CUSTARD CREAM PUFF 19.95

PETITE STRAWBERRY CREAM PUFFS 19.95

PETITE COOKIES & CREAM CREAM PUFF 19.95

GLUTEN FRIENDLY BROWNIE 2.50

GLUTEN FRIENDLY CRISPIED RICE MARSHMALLOW BAR 2.50

EDIBLE IMAGES
1/4, 1/2 & Full Sheet Cakes 8.00/image
Regular Cup Cakes 8.50/dozen
Regular Sugar Cookies 20.00/dozen
(Includes cookies & image)

Cup Cakes/Cookies minimum order 1 dozen
(GF items are individually packaged)

Please inquire about “copy rights” imaging fees
Logos available as edible images only

S’MORES BAR per person 5.00
Served with graham crackers, Oreo cookies, assorted mini chocolate bars, marshmallows.
Specialty Marshmallows: 5.00
Coconut or S'mores
(Specialty per order serves approx. 30, One flavor please)
DESSERTS
(Individual)

VANILLA CUSTARD 3.95
CREAMPUFF
Homemade creampuff shells filled with vanilla custard

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

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

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

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

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

CAKE SQUARES 1.95
Homemade pieces of Chocolate or Lemon cake.

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

CARROT CAKE 2.95
Made from Scratch

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

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

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

CARAMEL APPLE CRISP 3.95
With whipped topping

CHEESECAKE 3.95
Choose from Strawberry or Turtle

TRADITIONAL PIES 2.50
Cherry, Apple, Pumpkin and Pecan

SPECIALTY PIES 3.50
Banana Cream, Key Lime Pie and French Silk
CAKES

We offer a variety of flavors and frosting for every taste

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

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

TRADITIONAL FLAVORS

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

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

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

TRADITIONAL FLAVORS

**White** Chocolate **Yellow**

**Lemon** Marble

<table>
<thead>
<tr>
<th>SIZE</th>
<th>SERVES</th>
<th>PRICE</th>
</tr>
</thead>
<tbody>
<tr>
<td>1/4 Sheet</td>
<td>24</td>
<td>$20.95</td>
</tr>
<tr>
<td>1/2 Sheet</td>
<td>48</td>
<td>$30.95</td>
</tr>
<tr>
<td>Full Sheet</td>
<td>96</td>
<td>$44.95</td>
</tr>
<tr>
<td>6” round</td>
<td>varies</td>
<td>$20.95</td>
</tr>
<tr>
<td>8” round</td>
<td>varies</td>
<td>$25.95</td>
</tr>
</tbody>
</table>

**SIGNATURE FLAVORS**

Red Velvet Chocolate Caramel
Grasshopper Fudge Orange Dream Carrot Cake

<table>
<thead>
<tr>
<th>SIZE</th>
<th>SERVES</th>
<th>PRICE</th>
</tr>
</thead>
<tbody>
<tr>
<td>1/4 Sheet</td>
<td>24</td>
<td>$27.95</td>
</tr>
<tr>
<td>1/2 Sheet</td>
<td>48</td>
<td>$39.95</td>
</tr>
<tr>
<td>Full Sheet</td>
<td>96</td>
<td>$53.95</td>
</tr>
</tbody>
</table>

Prices to be determined for all hand designed logos or pictures.

WEDDING & ANNIVERSARY

ROUND CAKES

<table>
<thead>
<tr>
<th>SIZE</th>
<th>SERVES</th>
<th>PRICE</th>
</tr>
</thead>
<tbody>
<tr>
<td>6”</td>
<td>12</td>
<td>$33.00</td>
</tr>
<tr>
<td>8”</td>
<td>22</td>
<td>$58.00</td>
</tr>
<tr>
<td>10”</td>
<td>36</td>
<td>$94.00</td>
</tr>
<tr>
<td>12”</td>
<td>52</td>
<td>$135.00</td>
</tr>
<tr>
<td>14”</td>
<td>72</td>
<td>$188.00</td>
</tr>
<tr>
<td>16”</td>
<td>94</td>
<td>$244.00</td>
</tr>
</tbody>
</table>

SQUARE CAKES

<table>
<thead>
<tr>
<th>SIZE</th>
<th>SERVES</th>
<th>PRICE</th>
</tr>
</thead>
<tbody>
<tr>
<td>6”</td>
<td>18</td>
<td>$48.00</td>
</tr>
<tr>
<td>8”</td>
<td>32</td>
<td>$84.00</td>
</tr>
<tr>
<td>10”</td>
<td>50</td>
<td>$130.00</td>
</tr>
<tr>
<td>12”</td>
<td>72</td>
<td>$188.00</td>
</tr>
<tr>
<td>14”</td>
<td>98</td>
<td>$254.00</td>
</tr>
<tr>
<td>16”</td>
<td>128</td>
<td>$332.00</td>
</tr>
</tbody>
</table>

SHEET CAKES

<table>
<thead>
<tr>
<th>SIZE</th>
<th>SERVES</th>
<th>PRICE</th>
</tr>
</thead>
<tbody>
<tr>
<td>Quarter</td>
<td>24</td>
<td>$20.95</td>
</tr>
<tr>
<td>Half</td>
<td>48</td>
<td>$30.95</td>
</tr>
<tr>
<td>Full</td>
<td>96</td>
<td>$44.95</td>
</tr>
</tbody>
</table>

*Sheet Cakes scored with rosebud & leaf upon request

*Includes plastic pillars and cake bases

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

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

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>LUMP OF COAL BARS</td>
<td>10.95</td>
</tr>
<tr>
<td>MELTED SNOWMAN COOKIES</td>
<td>16.95</td>
</tr>
<tr>
<td>GRASSHOPPER BARS</td>
<td>10.95</td>
</tr>
<tr>
<td>CHRISTMAS PETITE FOURS</td>
<td>14.95</td>
</tr>
<tr>
<td>DECORATED CUT-OUT COOKIES</td>
<td>14.95</td>
</tr>
<tr>
<td>SPRITZ COOKIES</td>
<td>7.95</td>
</tr>
<tr>
<td>PEANUTTY SNOWMAN</td>
<td>16.95</td>
</tr>
</tbody>
</table>

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

CHOCOLATE TRUFFLE SNOWBALLS 🌟 13.95
(Oreo)

PEANUT BUTTER BLOSSOMS 🌟     13.95

DIPPED PRETZELS               10.95

CHRISTMAS MICE 🌟            14.95

HOT CIDER
Gallon                          25.95

Available November 1st through January 15th

No above items sold by the half dozen, half pound, or half order
## COLD BEVERAGES

### BY THE GALLON
Serves approx. 14-9 oz. glasses per gallon

- **ICED TEA** 9.95
- **LEMONADE ICED TEA** 11.95
- **LEMONADE** 9.95
- **RASPBERRY LEMONADE** 11.95
- **CRYSTAL LIGHT PUNCH** 9.95
  (Raspberry Ice, Fruit Punch or Strawberry Kiwi)
- **JUICE** (Orange or Apple) 22.95
- **JAMAICAN PUNCH** 22.95
- **CRANBERRY PUNCH** 22.95
- **TROPICAL PUNCH** 22.95

### BY THE SERVING
- **BOTTLED WATER** 16.9 oz. 1.75
- **ASSORTED FRUIT JUICES** 1.75
- **BOTTLED 10 oz.** (Orange, Apple, Cranberry) 1.00
- **SOFT DRINKS** (cans) 12 oz. 1.00
- **MILK** (Skim, 2% or Chocolate) 16 oz. 2.00

### BY THE CARAFE
Serves approx. 4-9 oz glasses
- **JUICE** (Orange, Apple or Cranberry) 8.95

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## INFUSED ICE WATER
Serves approx. 14-9 oz. glasses per gallon

<table>
<thead>
<tr>
<th>1 Gallon</th>
<th>2 Gallons</th>
</tr>
</thead>
<tbody>
<tr>
<td>5.00</td>
<td>10.00</td>
</tr>
</tbody>
</table>

*For groups of 50 guests or less*

**PICK UP TO 2 FLAVORS**
- Pineapple
- Strawberries
- Oranges
- Cucumber
- Limes
- Lemons

### ICE WATER SERVICE
Ice water charges are incurred ONLY if there is no food ordered

*Only available at the Memorial Union*

<table>
<thead>
<tr>
<th>1 GALLON</th>
<th>2 GALLONS</th>
<th>5 GALLONS</th>
</tr>
</thead>
<tbody>
<tr>
<td>2.50</td>
<td>5.00</td>
<td>10.00</td>
</tr>
</tbody>
</table>

---

## HOT BEVERAGES

### BY THE GALLON
Serves approx. 16-8 oz. cups per gallon

<p>| | |</p>
<table>
<thead>
<tr>
<th></th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>COFFEE</strong></td>
<td>24.95</td>
</tr>
</tbody>
</table>
  *(Regular or Decaf)*
| **HOT TEA SERVICE** | 14.95 |
| **HOT CHOCOLATE** | 24.95    |
| **HOT APPLE CIDER** | 25.95 |

---

**GLuten FREE**  **CONTAINS NUTS**  **VEGETARIAN**  **VEGAN**  **NDSU**  **Catering**
VEGETARIAN

BREAKFAST
FRESH CUT FRUIT 🍎
VEGGIE OMELET
VEGGIE QUICHE
VEGGIE BREAKFAST BURRITO
CROISSANT BAKES

LUNCH
CALIFORNIA DREAMER
CHUNKY CHICKPEA SANDWICH
VEGETABLE STIR FRY
PASTA PRIMAVERA
BUILD YOUR OWN GARDEN SALAD BAR
VEGGIE ALFREDO
BLACK BEAN VEGGIE BURGER
HOUSE SALAD W/DILL RANCH
SPINACH SALAD W/HONEY VINAIGRETTE 🍎
VEGGIE WRAP
VEGGIE GREEK WRAP

SALAD
ASIAN QUINOA SALAD 🍎
GREEK PASTA SALAD
ROTINI PASTA SALAD
GRAINS & VEGETABLE SALAD
MARINATED VEGGIE SALAD
CREAMY DILL POTATO SALAD
BOWTIE PASTA SALAD
SPRING GARDEN PASTA SALAD
COLESLAW

SERVED DINNERS
VEGGIE KABOBS 🍎
STUFFED PORTABELLA MUSHROOM
CHEESY BROCCOLI CAKES
VEGETABLE WELLINGTON

PASTA
VEGGIE ALFREDO

See corresponding areas for pricing
VEGETARIAN

PLATTERS, DIPS, MUNCHIES & TRAYS

GARDEN PATCH PIZZA
GLAZED STRAWBERRY FRUIT PIZZA
GRILLED & CHILLED PLATTER
VEGGIE TRAY with dip
SPINACH DIP with Assorted Breads
SOUTHWEST SALSA with Tortilla Chips
AVOCADO SALSA with Tortilla Chips
MINI SUBS - VEGGIE
2 FOOT SUBS - VEGGIE
PRETZELS with Ranch

DESSERTS

VANILLA CUSTARD CREAM PUFF
RASPBERRY LEMONADE TRIFLE
STRAWBERRY SHORT CAKE TRIFLE
CAKE SQUARES
CARAMEL BROWNIE TRIFLE
RED VELVET CAKE
CARAMEL APPLE CRISP
CHOCOLATE CARAMEL CAKE
GRASSHOPPER FUDGE CAKE
CHEESECAKE

with strawberries

CHERRY, APPLE & PUMPKIN PIE
BANANA CREAM PIE
ALL BITES
BROWNIE PETITE FOURS
ALL PETITE TARTS
PETITE CHEESECAKES
DIPPED STRAWBERRIES
GOURMET DIPPED STRAWBERRIES

See corresponding areas for pricing
GLUTEN FREE

BEGINNINGS
GLUTEN FRIENDLY BLUEBERRY MUFFIN

SALADS
TURKEY COBB SALAD
GARDEN SALAD
ASIAN QUINOA SALAD
FRESH CUT FRUIT

SANDWICHES
(Can be prepared GF)
PEPPERED BACON EGG SALAD
ROAST BEEF ON HOAGIE
ITALIAN CLUB
CALIFORNIA DREAMER
CHUNKY CHICKPEA
CHICKEN FILLET
ITALIAN MELT

BUFFETS
BBQ PULLED BEEF, CHICKEN OR PORK
BAKED POTATO BAR
(Excludes Chili & Broccoli Cheese)
IT’S A FIESTA
(Excludes fajita chicken or flour tortillas, substitute corn tortillas chips)
ITALIAN PASTA BAR
(Excludes Chicken Alfredo & Garlic Bread, ask for GF noodles)
BUILD YOUR OWN GARDEN SALAD BAR
(Excludes soup)
BUILD YOUR OWN BUFFET
(Please see Pg. 10 for more details)
BUILD YOUR OWN PICNIC
(Please see Pg. 10 for more details)
VALUE PICNIC
(Excludes soup)
BOX LUNCH
(Please see Pg. 10 for more details)

SERVED DINNERS
BRUSCHETTA CHICKEN
BEEF KABOBS
BEEF TENDERLOIN
VEGGIE KABOBS

SIDE ITEMS
Baked Potato, Seasoned Baby Potatoes, Rosemary Roasted Reds, Garlic and Herb Smashed Potatoes, Twice Baked, Dutchess Potatoes or Hassleback Potatoes
GLUTEN FREE

PLATTERS, DIPS, MUNCHIES & TRAYS
BLT DIP
TACO DIP
LAYERED PIZZA DIP
SPINACH & ARTICHOKE DIP
QUESO DIP
ROASTED RED PEPPER HUMMUS
TOMATO BRUSCHETTA
SOUTHWEST SALSA
AVACADO SALSA
All items above served with flour tortilla chips
(please specify corn tortilla chips)

COLD VARIETY PLATTER
TEX MEX LAYERED DIP
ANTIPASTO PLATTER
GRILLED & CHILLED PLATTER
TORTILLA CHIPS w/SALSA
POTATO CHIPS
WITH FRENCH ONION DIP

CUBED CHEESE
FRUIT TRAYS
FRUIT & CHEESE TRAYS
BOURSIN CHEESE BALL
VARIETY CHEESE BALL
All items above served w/o crackers

HOT HORS D’OEUVRES
SWEET CHICKEN BACON BITES
PULLED MEAT - PORK CHICKEN & BEEF
MINI CHICKEN KABOBS

COLD HORS D’OEUVRES
SHRIMP COCKTAIL
MARINATED SHRIMP
CANDIED BACON
DEVILED EGGS
ASPARAGUS HAM ROLL UPS
CUCUMBER BITES
MINI FRESH FRUIT KABOBS
SALAMI CORONETS

DESSERTS
DIPPED STRAWBERRIES
GF BROWNIE
(Individually wrapped)
GF CRISPIED RICE
MARSHMALLOW BAR
(Individually wrapped)

See corresponding areas for pricing