

NDSU Catering Menu

2021-2022

NDSU | CATERING

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.

CONTENTS:

Breakfast	2
Salads	5
Sandwiches & Wraps	6
Luncheons	9
Specialty Buffets	10
Build Your Own Buffets	11
Box Lunches & Picnics	12
Served Dinners	13
Hot & Cold Dips	15
Munchies & Platters	16
Trays	17
Hors D'oeuvres	18
Desserts	21
Beverages	25
Vegetarian & Gluten Free Options	26
Event Planning Guidelines & Policies	30

BEGINNINGS

Petite Caramel Pecan Croissants - \$15.95

Petite Chocolate Croissants - \$15.95

Petite Muffins - \$8.95

Assorted Petite Danish - \$15.95

Bison Crunch Muffin - \$14.95

Fresh Baked Muffins - \$14.95

Chocolate Chip, Blueberry, Cranberry Nut, Double Chocolate, and Lemon Poppy Seed

**ALL ITEMS BY THE DOZEN*

Scones - Reg \$22.95, Petite - \$14.95

Chocolate Chunk, Blueberry, Apple Cinnamon or White Chocolate Raspberry

Biscotti - \$15.95

Chocolate Almond or Nutty Almond

Petite Bagels - \$10.95

Served with Whipped Plain Cream Cheese

Assorted Fried Rolls - \$12.95

Not available on weekends.

Sweet Rolls - Regular - \$16.95 Petite - \$11.95

Caramel, Cinnamon, or Orange Cinnamon

Cake Donuts - \$9.95

Plain, Chocolate Iced or Cinnamon Sugar

Donut Balls - \$5.95

Plain, Chocolate Drizzled or Cinnamon Sugar

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 per loaf - not assorted)

Coffee Cake Rings - \$18.95

Caramel pecan, lemon, or raspberry (12 slices per ring)

Apple Strudel Bites - \$6.95

Gluten Friendly Muffin - \$2.50

Individually Packaged

Morning Sampler - \$29.95 (one and a half dozen of each) - \$11.95 half dozen of each

Assorted Petite Bagels, Assorted Petite Muffins, or Apple Strudel Bites (Sorry, no substitutes)

Whole Fresh Fruit Basket - \$8.95 small - \$23.95 medium - \$46.95 large

Small serves 10, Medium serves 25, Large serves 50

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

**All items listed above are vegetarian.*

Served Meal Only

Breakfast Sandwich - \$9.50

Bacon or Sausage (choose one), Fried egg and American cheese on croissant square. Served with breakfast potatoes and fruit garnish.

Quiche Me - \$9.50

*Choose one: Ham and 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 and cheese, three meat,
Denver, or garden
Served with breakfast potatoes and a bison
crunch muffin*

Omelets - \$9.50

*Choose one: ham and cheese, garden, three
meat or cheese
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*

Other**Tofu scramble**

*Tofu scramble available as an egg substitute
Tofu blended with onions, peppers,
mushrooms, and spinach*

Buffet or served**Breakfast Burrito - \$10.95**

*Sausage or garden (choose one), cheddar
cheese and egg rolled into a flour tortilla.
Served with breakfast potatoes, salsa, and
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*

Cinnamon Swirl French Toast - \$9.50

*Served with Maple syrup, scrambled eggs,
and your choice of bacon or sausage links*

Fresh Cut Fruit - \$2.25 (per person)**Additional meat - \$2.50 (per person)**

**All breakfasts served with coffee*

Continental breakfast**Choose two items for \$5.50****Choose three items for \$6.50****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

Assorted Fruit Juices

Served with coffee

A la carte**Egg bake - \$24.95 per pan**

*Choose one: ham and cheese, three meat,
Denver, or garden 12 pieces*

Quiche - \$15.95 per pie six pieces

Choose one: ham and cheese, Lorraine, or garden

Croissant bake - \$24.95 per pan (12 pieces)

Choose one: blueberry or caramel

SPECIALTY SALADS

Turkey Cobb Salad - \$10.95

Mixed greens topped with Turkey breast, tomatoes, black olives, bacon, eggs, broccoli, and cheddar cheese. Served with assorted dressings.

Tuscan Chicken Caesar Salad - \$10.95

Mixed greens topped with strips of seasoned chicken, red onions, black olives, tomatoes, croutons, and parmesan cheese. Served with Caesar dressing.

Chef Salad - \$10.95

Mixed greens topped with ham, Turkey, cheese, hardboiled eggs cucumbers and tomatoes served with assorted dressings.

Taco Salad - \$10.95

A crisp flour tortilla filled with shredded lettuce, taco meat, black olives, shredded cheddar cheese, diced tomatoes, and chopped green onion. Served with sour cream and salsa. Available as gluten free.

Antipasto Salad - \$10.95

Mixed greens topped with salami, ham, Turkey, provolone, cheddar cheese, red pepper, pepperoncini, tomato, black olives, and olive green. Served in a crisp flour tortilla with Italian dressing. Available as gluten free.

Greek Salad - \$10.95

Mixed greens topped with a marinated grilled chicken breast, red onions, cucumber, red pepper, olives, tomato, and feta cheese served with Greek dressing.

Trio of Salads - \$10.95

Cranberry chicken salad, broccoli and 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

Chicken or beef

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, and homemade tortilla chips served with mexi-ranch.

Oriental Chicken Salad - \$10.95

Mixed greens with shredded cabbage and carrots, topped with chow main noodles and toasted almonds, green onions, and chunks of crispy breaded chicken. Served with honey vinaigrette.

Garden Salad - \$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

Peppered Bacon Egg Salad - \$10.95

Creamy egg salad, peppered bacon, and lettuce. Served on croissant square.

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 Hoagie - \$10.95

Thin sliced roast beef, mixed with greens and NDSU special sauce. Served on a grilled French hoagie.

Cranberry Chicken Salad - \$10.95

Cranberry chicken salad topped with mixed greens. Served on a cranberry wild rice bread.

California Club - \$11.95

Slices of turkey, bacon, cheddar cheese, avocado, tomato, and leaf lettuce. Served with aioli mayo on a marble rye croissant.

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.

The Ciabatta - \$11.95

Slices of smoked turkey, peppered bacon, provolone cheese, tomatoes, and leaf lettuce, served with aioli mayo on a Ciabatta roll.

Turkey Bruschetta - \$10.95

Slices of turkey, provolone cheese, and leaf lettuce. Served with fresh basil, cucumber, tomato salsa on 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.

Chunky Chickpea Sandwich - \$9.95

Chunky chickpea spread, Havarti cheese, red onion, sliced cucumbers, tomato slices, 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 and Soup - \$9.95

Half sandwich and a cup of soup of the day choose one sandwich: the Dagwood, California club, or your choice sandwich. (Sorry, no exceptions)

**All sandwiches served with kettle chips, pickles, and coffee.*

Hot Sandwiches**Turkey Florentine Melt - \$10.95**

Sliced turkey, Swiss cheese, sliced red onion, and creamy spinach dip, grilled on 12 grain bread.

Cuban - \$10.95

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

Philly Beef - \$11.50

Slices of warm roast beef, piled on a toasted French hoagie, served with provolone cheese, sauteed onions, and bell peppers. Au jus served on the side for dipping.

Chicken Filet - \$10.95

Grilled chicken breast served on Kaiser roll. Garnished with tomato, leaf lettuce, and mayo.

Italian Melt - \$10.95

Slices of ham, salami, pepperoni, and provolone cheese. Served warm with red onions and green peppers on French hoagie with Italian mayo on the side.

Sub Sandwiches

Sub sandwiches do not come plated with sides.

Mini-Subs - \$24

Choose from ham and Turkey, Italian, or veggie. Served on a toasted French baguette. (12 slices)

Two Foot Subs - \$32

Choose from ham, Turkey, or veggie. Subs served on a loaf of French bread. (12 slices)

A la cart**Trays of Sandwiches \$36/\$72**

Six sandwiches or 12 sandwiches only

Choose one or two of the following sandwich flavors only:

Turkey sunflower, Italian club, the Dagwood, peppered bacon egg salad, cranberry chicken salad, the Ciabatta, California club, California dreamer, your choice sandwich.

**A la cart does not come with sides or beverages.*

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 are served with kettle chips, pickles, and coffee.*

Wraps**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 cheese, 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, olive, feta cheese, and Greek vinaigrette, all wrapped in 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 Dill Wrap - \$9.95

Slices of smoked turkey, Havarti cheese, cucumbers, diced tomatoes, mixed greens, and creamy dill 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 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, olives, feta cheese, and Greek aioli mayo, all 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.

A la carte trays of wraps \$36/\$72 dollars six wraps or 12 wraps

Choose any two wrap flavors

**A la cart wraps do not come with sides or beverages*

Luncheons

Chicken Rosemary \$10.95

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

Mediterranean Chicken \$11.95

Grilled marinated chicken breast topped with herbed tomato and kalamata olive compote. Served with Rosemary roasted red potatoes. Gluten free without roll.

Salisbury Meatballs \$11.95

Three homemade all beef meatballs in a beef mushroom gravy served with garlic mashed potatoes.

Beef Tips and Mushrooms \$11.95

Marinated chunks of beef sauteed with button mushrooms and onions in a rich wine 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 a white bread with mashed potatoes and gravy.

Lasagna Cheese Rollups \$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 fettuccine noodles.

Shrimp Tacos \$10.95

Two soft flour tortilla shells filled with shrimp, spicy mayo, and topped with Asian slaw. Served with a side of Jasmine rice.

Vegetable Stir Fry \$9.95

Red and green pepper, 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.

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.

Sesame Orange Chicken \$10.95

Breaded chunks of chicken sauteed in a light and zippy orange sauce served on a bed of Jasmine rice.

**All meals include vegetable du jour, rolls, and coffee. Add a small house salad for \$2.95.*

Specialty Buffets

Asian Buffet \$13.95

Choose two: beef and broccoli, beef pepper steak, sweet and sour chicken, sesame orange chicken, or vegetable stir fry.

Choose one: fried rice Jasmine rice Lo Mein noodles served with fortune cookies and coffee.

Add on: petite pork egg roll by the dozen \$17.95, cream cheese wontons by the dozen \$11.95

Chicken Bacon Mac and Cheese \$12.95

Cavatappi pasta, rich and creamy cheese sauce, grilled chicken, and balsamic mushrooms.

Topped with bacon and more cheese. Served with the house salad and homemade dill ranch dressing, vegetable du jour, rolls, and coffee

Tuscan Chicken Mac and Cheese \$12.95

Cavatappi pasta, rich 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 \$10.95

Choose one entrée: pulled barbecue beef, pulled barbecue pork, or pulled barbecue chicken.

Additional meat choice \$2.00 per person

Choose one side: calico beans, baked beans, creamy dill potato salad, or coleslaw

Additional side choice \$12 per person

Served with kettle chips burger bun and coffee

Slider Buffet \$10.95

Entrée choices select two: slider burgers, slider breaded, chicken patty, sloppy Joe, or barbecue shredded pork

Side choices select one: BLT pasta salad, creamy dill potato salad, rotini pasta, spring garden pasta, seasonal fresh cut fruit, coleslaw, baked beans, or calico beans with hamburger

Additional entrée \$2

Additional sides \$2

Served with kettle chips cookies and lemonade bun and condiments to accompany your entree choice served on disposable paper products

Italian pasta bar \$10.50

Choose one pasta: whole wheat rotini, spaghetti, or fettuccine noodles

Choose two sauces: traditional meat, marinara, Alfredo, tomato basil Alfredo, or chicken Alfredo

Served with vegetable du jour, garlic bread, and coffee

Add ons: cheese or beef ravioli with marinara \$3 per person, grilled chicken breast \$3 per person

Available as gluten free upon request (excludes chicken Alfredo)

It's a Fiesta \$11.95

Choose one meat: fajita chicken, shredded chicken, or seasoned ground beef

Choose two sides: zesty refried beans, Spanish rice, black beans, or mexicorn

Add-ons: additional meat choices \$2 per person, additional side choices \$2 per person.

Served with flour tortillas, sour cream, shredded lettuce, shredded cheese, diced tomatoes, salsa, and coffee available. Gluten free upon request excluding flour tortillas substitute with corn tortillas

Baked Potato Bar \$9.95

Large baked potatoes served with chili, broccoli cheese sauce, bacon bits, cheddar cheese, and 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 your choice of three other salads: traditional macaroni salad without ham, Greek pasta salad, greens and vegetable salad, broccoli chicken salad, marinated vegetable salad, Rama noodle salad, rotini pasta salad, or seasonal fresh cut fruit. Served with rolls and coffee.

A la carte**Traditional Lasagna (beef or chicken)**

Half pan serves 12 - \$45, full pan serves 24 - \$96

Chicken Bacon Mac and Cheese

Half pan serves 12 - \$36, Full pan serves 24 - \$72

Tuscan Chicken Mac and Cheese

Half pan serves 12 - \$36, full pan serves 24 - \$72

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 turkey, 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 and cheese bar \$10.95

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

Choose from:

Southwest: fajita seasoned chicken, black beans, tomatoes, black olives, cheddar cheese, green onions, and salsa.

Southern barbecue: barbecue pulled pork, baked beans, coleslaw, red onions, bacon, cheddar cheese, and barbecue sauce.

Served with vegetable du jour, rolls, and coffee.

Build Your Own Sandwich Bar \$11.95

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

Served with your choice of salad: traditional macaroni salad, rotini pasta salad, broccoli cauliflower salad, spring garden pasta salad, BLT pasta salad.

Also served with kettle chips, pickle spear, and coffee.

Gluten free lunch box available.

Build Your Own Buffet \$12.50

Entree choices select one: roast turkey, roast pork roast, beef, fried chicken, lasagna, rotisserie chicken, Swedish meatballs, or bourbon glazed pork loin

Side choices - select one: mashed potatoes with gravy (gluten free excludes gravy), au gratin potatoes, garlic mashed potatoes, wild rice blend, sage stuffing, scalloped potatoes, cheesy hash bake, rosemary roasted reds

Additional entree choice \$3 per person

Additional side choice \$2.25 per person

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

Boxed Lunches \$8.95

Please inquire on number of varieties per order. Drop off service only. Select one item for each category:

Meat: turkey breast, ham, chicken breast, Italian ham and salami, or veggie

Cheese: Colby Jack, cheddar, Swiss, provolone, or American

Bread: Kaiser roll, cottage white, cottage wheat, white sub bun, or 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.

Build Your Own Picnic \$10.95

Entrée choices select one: hamburgers, Bratwurst, barbecue pulled beef, barbecue pulled chicken, barbecue pulled pork, or black bean veggie burgers

Side choices: BLT pasta salad, creamy dill potato salad, rotini pasta salad, Rama noodle salad, bow tie pasta salad, spring garden pasta salad, seasonal fresh cut fruit, coleslaw, baked beans, or calico beans with hamburger

Additional entree choices \$2

Additional side choices \$2

Picnic includes: kettle chips, cookies, lemonade, and ice water. Bun and condiments to accompany your entree choice. Served on disposable paper products. Gluten free hamburger bun available for hamburger and barbecue sandwiches.

Value picnic \$5.95

Choose one: hot dog, hamburger, or sloppy Joe

Limited condiments

Served with kettle chips, lemonade, and ice water.

Gluten free hamburger buns available. Hotdog is gluten free without bun.

Served Dinners

Chicken Roulade \$15.50

A marinated chicken breast filled and rolled with spinach, roasted red pepper, garlic, and mozzarella cheese.

Bruschetta Chicken \$15.00

Grilled chicken breast topped with tomato bruschetta.

Chicken Cordon Bleu \$15.50

Chicken breast hand stuffed with hardwood smoked ham, Swiss cheese, and rolled in seasoned breadcrumbs.

Lemon Herb Chicken Breast \$14.00

Chicken breast marinated in fresh lemon, herbs, garlic, and olive oil. Finished with a light lemon herb sauce.

Bourbon Glazed Chicken \$14.00

Sweet and savory bourbon glazed grilled chicken.

Tarragon Chicken \$15.00

A marinated chicken breast served with tarragon cream sauce.

Beef Roulade \$16.50

Flank steak marinated in balsamic vinegar, filled and rolled with spinach, garlic, and sun-dried tomatoes.

Beef Kabobs \$19.75

Tender marinated chunks of beef and vegetables, grilled to perfection.

Bourbon Glaze Pork Loin \$13.50

Sweet and savory bourbon glazed slices of pork loin.

Vegetable Kabobs \$13.00

A mixture of grilled fresh vegetables, served on a bed of wild rice blend, with a side of honey garlic dipping sauce. (Do not pick another side option with this entree.)

Vegetable Wellington \$14.50

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

Stuffed Portobello Mushrooms \$14.00

A mixture of wild rice, veggies, and cheese, in a grilled Portobello mushroom and served on a bed of sauteed spinach. Gluten free without garlic medallions.

Choose a side

Baked potato, garlic and herb baby potatoes, rosemary roasted reds, garlic and herb mashed potatoes, or wild rice blend.

Upgrade your potato choice, add \$1 for Duchess potatoes or twice baked

Choose a salad

House with homemade dill ranch, Caesar, or spinach with honey vinaigrette.

Pasta**Grilled Shrimp with Lemon Basil Spaghetti \$16.75****Grilled Chicken Alfredo \$15.00**

Served on a bed of fettuccine noodles

Jumbo Meatballs \$15.50

Three jumbo meatballs served on a bed of spaghetti noodles topped with marinara sauce.

Parmesan Crusted Chicken Breast \$15.00

Served on a bed of fettuccine noodles and topped with marinara sauce.

Lasagna Stuffed Chicken Breast \$15.50

Served on a bed of fettuccini mushroom noodles and topped with marinara sauce.

Vegetable Alfredo \$14.00

Served on a bed of fettuccine noodles.

Choose a salad

House with homemade dill ranch, Caesar, or spinach with honey vinaigrette.

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

Kids Menu

10 and under

Chicken Strips \$8.00**Chicken Nuggets \$8.00****Macaroni and Cheese \$8****Corndog \$8.00****Grilled Cheese \$8.00****Peanut Butter and Jelly Sandwich \$8.00**

**Please choose one option: tater tots, fresh fruit cup or yogurt cup.*

***All meals are served with milk and condiments.*

Hot Dips

Serves approximately 30

BLT Dip \$45.00

With baguettes

Taco Dip \$45

With homemade flour tortilla chips

Barbecue Chicken Dip \$45.00

With homemade flour tortilla chips

Buffalo Chicken Dip \$45.00

With homemade flour tortilla chips

Layered Pizza Dip \$45

With baguettes

Spinach and Artichoke Dip \$45

With homemade flour tortilla chips

Queso Dip \$45

With homemade flour tortilla chips

**Please specify gluten free upon ordering. Will substitute corn tortilla chips for baguettes and homemade flour tortilla chips*

Cold Dips

Serves approximately 30

Roasted Red Pepper Hummus \$38

With grilled flatbread

Tomato Bruschetta \$38

With toasted baguettes

Spinach Dip \$38.00

With assorted breads

Fruit Salsa \$38.00

With cinnamon sugar fried pita chips

Cucumber Salsa \$28.00

With homemade flour tortilla chips

Southwest Salsa \$38.00

With homemade flour tortilla chips

Avocado Salsa \$38

With homemade flour tortilla chips

Bacon Bomb Dip \$38

With toasted baguettes and assorted veggies

Platters

Serves approximately 30 unless otherwise stated

Cheesy Cauliflower Pizza Sticks \$24

Served with marinara sauce. Serves approximately 8.

Cold Variety Platters \$62.00

Salami coronets, deviled eggs, asparagus ham rollups, and cubed cheese no substitutions

Tex-Mex Layered Dip \$45

Served homemade flour tortilla chips

Garden Patch Pizza \$40

36 pieces

Glazed Strawberry Fruit Pizza \$35

24 pieces

Antipasto Platter \$48**Grilled and Chilled Veggie Platter \$75****Munchies****Trail Mix \$13.00**

Sold per pound

Mixed Nuts \$13

Sold per pound

Popcorn \$8

Sold by the bag. Each bag serves approximately 15.

Pretzels With or Without Ranch \$8/\$11

Sold by the bag each bag serves approximately 15

Homemade Tortilla Chips with Homemade Salsa \$15

Serves approximately 15

Potato Chips and French Onion Dip \$14.00

Serves approximately 15

Party Snack Mix \$18

Sold by the bag. Each bag serves approximately 30.

Chocolate Caramel Crunch Mix \$22.00

Serves approximately 10

Trays

Sizes: small 9 inches, medium 12 inches, large 16 inches, extra-large 18 inches

Meat and Cheese Trays with Crackers

Cheese Trays with Crackers

Meat Trays with Crackers

Extra-large - serves 60 - \$110.00

Large - serves 40 - \$80

Medium - serves 25 - \$50

Small - serves 10- \$30

**Trays are gluten free without crackers*

Seasonal Fresh Fruit Tray

Extra-large- serves 40- \$110

Large- serves 30- \$80

Medium- serves 20- \$50

Small- serves 10- \$30

Strawberry Fruit Dip \$9.50 per pound

Vegetable Trays and Dip

Extra-large serves 60- \$100

Large- serves 40- \$75

Medium- serves 30- \$50

Small- serves 10- \$25

Deluxe Cheese Tray with Crackers, \$110

Serves 40

Pineapple chutney, Brie En Croute, Gouda, Boursin ball, and a variety of other cheeses.

Fruit and Cheese Tray \$90.

Serves 40

Seasonal fruit and cubed cheese

Boursin Cheese Ball with Crackers \$42.

Serves 40

Variety Cheese Ball Tray with Crackers \$52.

Serves 40

Boursin, cheddar, and garlic parmesan.

**Trays are gluten free without crackers*

Subs

Mini Subs \$24

*Choose from ham and turkey, Italian or veggie mini-sub, served on a toasted French baguette.
12 slices*

Two-Foot Subs. \$32

Choose from ham and Turkey or veggie Subs. Served on a loaf of French bread, 12 slices.

Cold Hors D'oeuvres

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 cheese

Asparagus Ham Rollups. \$24.95

Cucumber bites. \$12.95

With roasted red pepper hummus.

Mini Fresh Fruit Kabobs \$18.95.

Cantaloupe, honeydew, grapes, and pineapple

Salami Cornets \$14.95

Salami Antipasto Cups \$15.95.

Candied Bacon \$14.95

Dollar Buns \$15.95

Ham, Turkey egg salad, or chicken salad

Deviled Eggs \$9.95

Traditional

Avocado Deviled Eggs \$11.95

Bacon Deviled Eggs \$11.95

By the Pound**Shrimp Cocktail with Cocktail Sauce \$22.95***Approximately 26 pieces per pound***Marinated Shrimp \$26.95***Lightly seasoned and tossed with red onion, black olives, and zesty lemon***Hot Hors D'oeuvres****By the Dozen****Baked Hawaiian Ham and Cheese Rolls \$24.00***12 per order, no half orders***Petite Toggle Pastry Cups. \$15.95****Cuban Wontons \$18.95***Served with a tangy Dijon mayo***Cream Cheese Wontons \$11.95.***Served with a sweet and sour sauce***Petite Chicken Cordon Bleu Bites - \$22.95.****Chicken Mozzarella Cups \$18.95****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***Barbecue Pulled Meat. \$25.95***Pork, beef, or chicken with cocktail buns***Mini Quiche \$16.95.***Ham or veggie***Mini Chicken Kabobs \$24.95****Apricot Glazed Chicken Skewers \$28.95****By the pound****Popcorn Shrimp \$17.95***With zesty dipping sauce.*

Popcorn Chicken \$15.95*With Cajun ranch***Breaded Chicken Wings \$15.95***With ranch***Chicken Strips \$14.95***With barbecue sauce***Cocktail Smokies \$13.95***Honey, Barbecue or sweet and sassy***Cocktail Meatballs \$14.95***Barbecue, sweet chili, bourbon, or honey garlic.***Desserts by the Dozen****All items on this page are vegetarian***Pineapple Upside Down Cake Bites, \$16.95****Bites. \$12.95***Carrot, lemon, or brownie***Petite Fresh Fruit Tarts, \$20.95***Each topped strawberries, Kiwis, Mandarin orange on a custard filling.***Cake Cups \$10.95 / \$14.95 / \$18.95***White or chocolate. Petite/regular/regular decorated.***Gourmet Cake Cups \$18.95***Sold by the dozen. One flavor only.**Red velvet, lemon delight, smores, key lime, chocolate, milk mint, orange cream. Not available by the bite.***Assorted Cookies \$9.50****Decorated Sugar Cookies \$15.95***Specialty decorated cookies, please inquire***Bison Cookies \$14.95****Assorted Bars \$13.95***Rice crispy, dulce de leche, chocolate chip, scotcheroos, brownies, strawberry streusel, and lemon.***Petit Fours \$14.95.***Vanilla, lemon or brownie***Dipped Strawberries Market****Gourmet Dipped Strawberries Market**

Petite Vanilla Custard Cream Puffs \$24.95

Petite Strawberry Cream Puff \$24.95.

Gluten Friendly Cookie \$2.00

Individually packaged. Chocolate chip or snickerdoodle

Gluten Friendly Crisped Rice Marshmallow Bar \$2

Gluten Friendly Brownie \$2

Edible images:

1/4, 1/2, and Full Sheets of Cake \$8 per image

Regular Cupcakes \$8.50 per dozen.

Regular Sugar Cookies \$18.50 per dozen.

**Minimum order one dozen*

***Image costs are in addition to cookies, cupcakes, and cake prices.*

****Please inquire about copyright imaging fees. Logos available as edible images only.*

Individual Desserts

S'mores Lava Cake \$4.25

Moist chocolate cake filled with chocolate, topped with toasted marshmallow, and drizzled with caramel.

Vanilla Custard Cream Puffs \$4.25

Homemade cream puff shells filled with vanilla custard and drizzled with chocolate.

Strawberry Cream Puffs \$4.25.

Strawberries and buttercream filling together in a homemade cream puff shell.

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 devil's food chocolate cake oozing with caramel inside and out.

Carmel 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, apple, pumpkin, pecan

Specialty Pies \$3.95

Banana cream, key lime pie, and French silk.

Build Your Own S'mores Station \$5 per person

Served with Graham crackers, Oreo cookies, assorted mini chocolate bars, and marshmallows.

Not vegetarian.

Add On**Specialty Marshmallows \$5 per order**

Coconut or s'mores flavors

Specialty per order serves approximately 30

One flavor please

Not vegetarian

Cakes

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

Want to 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, bringing your ideas, and we will try to accommodate your request.

Traditional Flavors

White, chocolate, yellow, lemon, marble

Size – Serves – Price

A quarter sheet – 24 – \$25.95

Half sheet – 48 – \$35.95

Full sheet – 96 – \$51.95

6-inch round – Varies – \$25.95

8-inch round – varies – \$30.95

Signature Flavors

Red velvet, chocolate caramel, grasshopper fudge, orange dream, carrot cake

Size – Serves – Price

Quarter sheet – 24 – \$32.95

Half sheet – 48 – \$44.95

Full sheet – 96 – \$58.95

Round Cakes

Size – Serves – Price

6 inch – 12 – \$33.00

8 inch – 22 – \$58.00

10 inch – 36 – \$94.00

12 inch – 52 – \$135.00

14 inch – 72 – \$188.00

16 inch – 94 – \$244.00

Square Cakes

Size – Serves – Price

6 inch – 18 – \$48

8 inch – 32 – \$84

10 inch – 50 – \$130

12 inch – 72 – \$188

14 inch – 98 – \$254

16 inch – 128 – \$332

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

***Includes plastic pillars and cake bases*

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

*****All items on this page are vegetarian*

Holiday Goodies

All products purchased by the dozen

Lump of Coal Bars \$12.95

Grasshopper Bars \$12.95

Christmas Petit Fours \$16.95

Decorated Cut-Out Cookies \$17.95

Spritz Cookies \$7.95

Brownie Bites \$14.95

Turtle, peanut butter cup, or cherry

Chocolate Oreo Truffle Snowballs \$13.95

Peanut Butter Blossoms \$13.95

Hot Cider \$26.95

Sold by the gallon

**All items on this page are vegetarian unless marked*

***Holiday goodies are available November 1st through January 5th*

****No item above is sold by the half dozen, half pound, or half order.*

Beverages

Infused Ice Water

Serves approximately 14 - 9 ounce glasses per gallon

For groups of 50 guests or less

One Gallon \$9.95

Pick up to two flavors: pineapple, strawberry, 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 \$2.00

2 gallons \$5

5 gallons \$10

Cold Beverages

By the Gallon

Serves approximately 14 - 9 ounce glasses per gallon

Iced Tea \$9.95

Lemonade Iced Tea \$12.95

Lemonade \$12.05

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 Ounces \$1.75

Assorted Fruit Juices \$1.75

10-ounce bottles- orange, apple, or cranberry

Soft Drinks \$1.25

12-ounce cans

Milk \$2.25

Skim, 2%, or chocolate - 16 ounces

Hot Beverages**By the Gallon**

Serves approximately 16 - 8 ounce 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*

Vegetarian

See corresponding area for pricing

Breakfast

- Fresh cut fruit
- Garden omelet
- Garden quiche
- Garden breakfast burrito
- Garden egg bake
- Tofu scramble
- Fruit basket

Lunch

- California dreamer sandwich
- Chunky chickpea sandwich
- Vegetable stir fry
- Pasta
- Build your own garden salad bar
- Veggie Alfredo
- Black bean veggie burger
- House salad with dill ranch
- Spinach salad with honey vinaigrette
- Veggie wrap
- Veggie Greek wrap

Served Dinner

- Veggie kabobs
- Stuffed portabella mushroom
- Vegetable Wellington

Kids' Menu

- Macaroni and cheese
- Grilled cheese
- Peanut butter and Jelly

Platters, Dips, Munchies, and Trays

- Garden patch pizza
- Grilled and chilled platter
- Veggie tray with dip
- Spinach dip
- Southwest salsa
- Avocado salsa

- Spinach and artichoke dip
- Roasted red pepper hummus
- Tomato bruschetta
- Fruit salad
- Cucumber salsa
- Southwest salsa
- Pretzels with ranch
- Mini Subs- veggie
- Two-foot Subs- veggie
- Fruit pizza
- Cheese tray
- Deluxe cheese tray
- Variety cheese bowl tray
- Strawberry fruit dip next to line fresh fruit tray
- Popcorn, trail mix, mixed nuts
- Party snack mix
- Potato chips and French onion dip
- Chocolate caramel crunch mix
- Cheese cauliflower pizza sticks
- Gluten free with tortilla chips

Pasta

- Veggie Alfredo

Salad

- Greek pasta salad
- Rotini pasta salad
- Grains and vegetable salad
- Marinated veggie salad
- Creamy dill potato salad
- Spring garden pasta salad
- Coleslaw

Desserts

- Strawberry Shortcake trifle
- Cake squares
- Caramel chocolate brownie trifle
- Red velvet cake
- Chocolate caramel cake
- Grasshopper fudge cake
- Cheesecake with strawberries
- Cherry, apple, and pumpkin pie
- Banana cream pie
- All bites
- Brownie petite fours
- All petite tarts
- And more!

Hors D'oeuvres

- Basil mushroom pastry cups
- Veggie stuffed mushrooms
- Veggie mini quiche
- Cucumber bites
- Mini fresh fruit kabobs
- Petite cream puff with herbed egg salad
- Petite croissants with herbed egg salad
- Veggie pinwheel
- Egg salad dollar bun
- Petite Taco pastry cups

Gluten Free

See corresponding area for details and pricing

Beginnings

- Gluten friendly blueberry muffins
- Fresh fruit
- Tofu scramble

Salads

- Turkey Cobb salad
- Garden salad
- Chef salad
- Greek salad

Sandwiches that can be Prepared Gluten Free

- Peppered bacon egg salad
- Roast beef on hoagie
- Italian club
- California dreamer
- Chunky chickpea
- Chicken filet
- 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
- Gluten free choices exclude some items

Luncheon

- Asian garlic chicken
- Mediterranean chicken
- Teriyaki chicken

- Gluten free choices exclude some items

Served Dinners

- Chicken roulade
- Bruschetta chicken
- Beef kabobs
- Beef tenderloin
- Veggie kabobs
- Stuffed Portobello mushrooms

Side Items

- Baked potato
- Seasoned baby potatoes
- Rosemary roasted breads
- Garlic and herbs mashed potatoes
- Twice baked potatoes
- Duchess potatoes
- Hasselbeck potatoes

Hot Hors D'oeuvres

- Sweet chicken bacon bites
- Pulled meat- pork, chicken, and 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
- Asparagus ham rollups
- Cucumber bites
- Mini fresh fruit kabobs
- Salami cornets

Platters, Dips, Munchies, and Trays

- BLT dip
- Taco dip
- Layered pizza dip
- Spinach and artichoke dip
- Queso dip
- Roasted red pepper hummus
- Tomato bruschetta
- Southwest salsa
- Avocado salsa cucumber salsa
- Fruit salsa
- Item served with tortilla chips
- Cold variety platter
- Tex-Mex layered dip
- Antipasto platter
- Grilled and chilled platter

- Potato chips with French onion dip
- Popcorn
- Mixed nuts
- Cheesy cauliflower pizza sticks
- Meat, cheese, and fruit trays are gluten free without the crackers.

Desserts

- Dipped strawberries
- Gluten free brownie
- Gluten free crispy rice marshmallow bar
- Gluten free 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 policies to ensure your event runs smoothly.

Event Planning, Guidelines, and Policies

Hours of Operation

Weekdays: 6:30 AM- 8:00 PM

Out of office hours fee may apply. Any event held before or after these hours will be assessed \$25 per hour. Please check with our catering office for availability.

Weekends 8:00 AM- 5:00 PM

Out of office hours fee may apply. Any event held before or after these hours will be assessed \$25 per hour period all catering orders must be scheduled with a 10-business day advanced notice. All final food slash guest counts are required three business days prior to the event. Please contact our catering office with availability and questions.

Room and Event Scheduling

When scheduling an event in the memorial union, Harry D McGovern alumni center or Barry Hall: please call the memorial union administration office at 7:01- 231- 9447 or 701- 231- 8417 for all your catering means.

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 7:01- 231- 8122 or ndsucatering@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 setup, pickup, or delivery service.

Please contact our catering office to check availability. All off campus catered events may be subjected to a delivery slash service fee.

Dietary Needs

Please let our catering office know in advance, if any of your guests have 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. And DSU catering does not permit the mixing of buffet food with other catering entities. Food safety of pickup orders is the responsibility of the customer once it leaves PSU facility.

Order Guidelines

Customers ordering a served or buffet meal for more than 100 guests:

Please contact Paula Schneider at 7:01- 231- 8127 prior to planning your event. Some meal option restrictions may apply.

Wedding reception and rehearsal dinner inquiries: please contact Paula Schneider prior to planning your event

On and off campus catered events are served on disposable wear (excluding memorial union and the Harry D. McGovern alumni center). You can choose to upgrade to a higher quality plastic Ware for \$2 per person or choose to have a full-service China set up for \$6 per person. Table linens for tables other than buffet tables for food items can be rented for \$5 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 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 cancelled less than 48 business hours will be billed at 50% of the retail cost of your catering order and event cancelled 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 similar circumstances all catered events will be automatically cancelled. 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 cancelled. 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

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
- Guest 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 set up to the discretion of NDSU catering
- China service is \$6 per guest and includes China (plates, cups and saucers closed parentheses, silver Ware, water glasses, and table linens large buffets require extra staffing to accommodate customer needs therefore a \$25 per hour per server fee is required amount of buffet attendants needed will be determined by NDSU catering an approximate 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 guests seating tables.
- Disposable products included.
- Large number plated meals, requires extra staffing to accommodate customer needs therefore a \$25 per hour per server fee is required amount of buffet attendants needed will be determined by NDSU catering an approximate 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. (Setup: any extra time spent at the event venue and or because of another of vendors needs to also set up in the same space period end parentheses. 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 per cloth
- Skirting needed for these tables will be billed out at \$10 per skirt.
- Skirting comes in limited colors and may not be available for all events.

Delivery Fee:

A minimum delivery fee of \$35 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.

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 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 set up to the discretion of NDSU catering
- China service is \$6 per guest and includes China (plates, cups and saucers closed parentheses, silver Ware, water glasses, and table linens large buffets require extra staffing to accommodate customer needs therefore a \$25 per hour per server fee is required amount of buffet attendants needed will be determined by NDSU catering an approximate 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 guests maximum please inquire if your event is over 600 some restrictions may apply
- Table linens are included for all guests seating tables.
- Disposable products included.
- All salads desserts and beverages will be preset
- Large number plated meals, requires extra staffing to accommodate customer needs therefore a \$25 per hour per server fee is required amount of buffet attendants needed will be determined by NDSU catering an approximate 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. (Setup: any extra time spent at the event venue and or because of another of vendors needs to also set up

in the same space period). 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 per hour, per staff member is 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 per cloth
- Skirting needed for these tables will be billed out at \$10 per skirt.
- Skirting comes in limited colors and may not be available for all events.