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 72 business hours 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 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.
- When scheduling an event anywhere else “on campus”, other than the Memorial Union and the Harry D. McGovern Alumni Center, please call our catering office at 231.8122. 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........
- 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.

**Order Guidelines:**
- Any customer ordering a served or buffet meal for more than 100 guests, please contact Paula Schneider, Assistant Manager of Catering at 231.8127, prior to planning your event. Some meal option restrictions may apply.
- All wedding reception and rehearsal dinner inquiries, please contact Paula Schneider, Assistant Manager of Catering, at 231.8127.
- All “on campus” and “off campus” catered events, excluding Memorial Union and the Harry D. McGovern Alumni Center, are served on disposable ware. 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 cloths. These come in various 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.

**Dietary Needs:**
- Please let our catering office know, in advance, if any of your guests have any dietary restrictions and/or allergies.

**Cancellations:**
- Any event canceled with less than a 48 business hour notice, will be billed at 50% of the retail cost of your catering order. Any event canceled with less than 24 business hour notice 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.

**Food Safety:**
- 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.
Continental Breakfast

TWO ITEMS FOR 5.00
THREE ITEMS FOR 6.00
Served with Coffee

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Cake Donuts</td>
<td></td>
</tr>
<tr>
<td>Petite Chocolate Croissants</td>
<td></td>
</tr>
<tr>
<td>Fried Rolls*</td>
<td></td>
</tr>
<tr>
<td>Petite Caramel Rolls</td>
<td></td>
</tr>
<tr>
<td>Regular Fresh Baked Muffins</td>
<td></td>
</tr>
<tr>
<td>Petite Cinnamon Rolls</td>
<td></td>
</tr>
<tr>
<td>Bison Crunch Muffins</td>
<td></td>
</tr>
<tr>
<td>Petite Danish</td>
<td></td>
</tr>
<tr>
<td>Assorted Fruit Juices</td>
<td></td>
</tr>
<tr>
<td>Biscotti</td>
<td></td>
</tr>
<tr>
<td>Fritter Bread Muffins (Apple or Raspberry)</td>
<td>9.95</td>
</tr>
</tbody>
</table>

* Not available on weekends

Beginnings

BY THE DOZEN

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Fritter Bread Muffins (Apple or Raspberry)</td>
<td>9.95</td>
</tr>
<tr>
<td>Bison Crunch Muffins</td>
<td>9.95</td>
</tr>
<tr>
<td>Fresh Baked Muffins</td>
<td></td>
</tr>
<tr>
<td>(Banana Nut, Chocolate Chip, Blueberry, Cranberry Nut, Double Chocolate and Lemon Poppy Seed)</td>
<td>12.95</td>
</tr>
<tr>
<td>Scones (Chocolate Chunk, Blueberry, Apple Cinnamon and White Chocolate Raspberry)</td>
<td>21.95</td>
</tr>
<tr>
<td>Biscotti (Chocolate Almond &amp; Nutty Almond)</td>
<td>9.95</td>
</tr>
<tr>
<td>Assorted Fried Rolls (not available on weekends)</td>
<td>9.95</td>
</tr>
<tr>
<td>Cake Donuts (Plain, Chocolate Iced, Cinnamon Sugar)</td>
<td>7.95</td>
</tr>
<tr>
<td>Donut Balls (Plain, Chocolate Drizzled, Cinnamon Sugar)</td>
<td>4.95</td>
</tr>
<tr>
<td>Petite Bagels, Plain or Blueberry, served with Plain Cream Cheese</td>
<td>9.95</td>
</tr>
<tr>
<td>Assorted Petite Danish</td>
<td>12.95</td>
</tr>
<tr>
<td>Sweet Rolls (Caramel, Cinnamon or Orange Cinnamon)</td>
<td>14.95</td>
</tr>
<tr>
<td>Regular</td>
<td>Petite 9.95</td>
</tr>
<tr>
<td>Petite Caramel Pecan Croissants</td>
<td>12.95</td>
</tr>
<tr>
<td>Petite Chocolate Croissants</td>
<td>12.95</td>
</tr>
<tr>
<td>Breakfast Wraps</td>
<td>15.95</td>
</tr>
<tr>
<td>(Flour Tortilla filled with peanut butter, strawberry jam, bananas, and granola)</td>
<td></td>
</tr>
<tr>
<td>Homemade Granola Bars (Almond Joy or Cranberry Nut) (12 pieces)</td>
<td>15.95</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Sour Cream Streusel Coffee Cake (12 pieces)</td>
<td>16.95</td>
</tr>
<tr>
<td>Deluxe Breads (12 slices per loaf) (Banana, Choco Chip, Raspberry Swirl, Blueberry, Red Velvet White Choco Chip, Lemon Blueberry, Pumpkin, Double Chocolate or Cinnamon Swirl)</td>
<td>13.95</td>
</tr>
<tr>
<td>Coffee Cake Rings (12 slices per ring) (Caramel Pecan, Lemon or Raspberry)</td>
<td>16.95</td>
</tr>
<tr>
<td>Apple Strudel Bites (3 Doz. Minimum)</td>
<td>13.95</td>
</tr>
<tr>
<td>Morning Sampler – Asst. Petite Bagels, Asst. Petite Muffins, and Apple Strudel Bites</td>
<td></td>
</tr>
<tr>
<td>1 ½ Doz. of each</td>
<td>28.95</td>
</tr>
<tr>
<td>½ Doz. of each</td>
<td>9.95</td>
</tr>
</tbody>
</table>

(Sorry no substitutions)
WHOLE FRESH FRUIT BASKET  
- Small (serves 10) 8.50
- Medium (serves 25) 22.50
- Large (serves 50) 45.00

YOGURTTS
- Individual Yogurts 1.50
- Individual Greek Yogurts 2.00
- Yogurt Parfait by the Bowl (serves 10) 18.00

BY THE DOZEN
- Assorted Cookies 8.50
- Decorated Sugar Cookies 12.95
- Bison Cookies 12.95
- Assorted Bars 9.95

Beverages

COLD
- Iced Tea 8.95
- 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 1.75
- Assorted Fruit Juices, Bottled 1.75 (Orange, Apple, Cranberry)
- Soft Drinks (cans) 1.00
- Milk (Skim, 2% or Chocolate) 2.00

By The Carafe
- Juice (Orange, Apple or Cranberry) 6.95

HOT
- Coffee (Regular or Decaffeinated) 24.95
- Hot Water with Tea Bags 14.95
- Hot Chocolate 24.95
- Hot Apple Cider 24.95
Breakfast Choices

BREAKFASTS - Please indicate if you would like served or buffet setup
** Denotes served meal only - Not available as a buffet

BREAKFAST SANDWICH  7.25**
Fried Egg, American Cheese, your choice of Bacon or Sausage, on a Croissant square, served with grilled hash browns and Fruit Garnish

HAM & CHEESE EGGBAKE  7.50**
Combination of diced ham, cheddar cheese and eggs baked to a golden brown – Served with grilled hash browns and a Bison Crunch Muffin

QUICHE ME  7.25**
Choose 1 (Ham & Cheese, Lorraine, Florentine, or Veggie) – Served with grilled hash browns and a Bison Crunch Muffin
- Quiche Lorraine – Eggs, Bacon, Onion, Cheddar and Provolone
- Quiche Florentine – Eggs, Spinach, Onion, Mushrooms, Pimento and Provolone
- Veggie Quiche – Eggs, Onion, Mushroom, Tomato, Green Pepper, Black Olive and Cheddar

OMELETS  7.50**
Choose 1 (Ham & Cheese, Veggie or Cheese) – Served with grilled hash browns and a Bison Crunch Muffin

RISE & SHINE  7.25
Scrambled Eggs and your choice of bacon or sausage links - Served with grilled hash browns and a Bison Crunch Muffin

CINNAMON SWIRL FRENCH TOAST  8.25
Served with maple syrup, scrambled eggs, and your choice of bacon or sausage links

Caramel Croissant Bake**  8.75
Served with scrambled eggs and your choice of bacon or sausage links

All breakfasts come with coffee and orange juice
Add fresh cut fruit for 1.95 – per person (seasonal)
Additional meat option 2.00 – per person

Al a Cart Breakfast Choices

HAM & CHEESE EGG BAKE
Half Pan (Serves 12)  22.95/Pan

QUICHE (Ham & Cheese, Lorraine, Veggie or Florentine)
1 Pie (Serves 6)  13.95/Pie

Caramel Croissant Bake
Half Pan (Serves 12)  19.95/Pan
Specialty Salads

BROCCOLI CHICKEN SALAD  8.95
Served on a bed of leaf lettuce with a cluster of grapes and melon wedges. (Not available as vegetarian).

BLT CHICKEN SALAD  8.25
Chunky chicken salad stuffed in a tomato and topped with crumbled bacon, served on a bed of mixed green. (Not available as vegetarian)

GREEK SALAD  8.95
Mixed greens topped with a marinated grilled chicken breast, red onions, cucumbers, Kalamata olives, tomatoes with feta cheese and Greek vinaigrette on the side.

TRIO OF SALADS  8.95
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 CHICKEN SALAD  8.95
Mixed greens topped with fajita seasoned chicken breast, shredded cheddar cheese, tomatoes, black olives, green onions, guacamole, pico, and tortilla chips. Served with mexi ranch.

ORIENTAL CHICKEN SALAD  8.95
Mixed greens with shredded cabbage and carrots, topped with chow mein noodles, toasted almonds, green onions, and chunks of crispy breaded chicken. Served with honey vinaigrette.

TURKEY COBB SALAD  8.95
Mixed greens topped with turkey breast, tomatoes, black olives, bacon, eggs, broccoli, & cheddar cheese. Served with assorted dressings.

TUSCAN CHICKEN CAESAR SALAD  8.95
Mixed greens topped with strips of Tuscan chicken, red onions, black olives, tomatoes, croutons, and parmesan cheese. Served with Caesar dressing.

CHEF SALAD  8.95
Mixed greens topped with ham, turkey, cheese, eggs, cucumber, and tomatoes. Served with assorted dressings.

TACO SALAD  8.95
A crisp flour tortilla filled with shredded lettuce, taco meat, black olives, shredded cheddar cheese, and diced tomatoes. Served with sour cream & salsa on the side. (Gluten Free when using tortilla chips instead of flour tortilla)

GARDEN SALAD  8.25
Mixed Greens topped with an assortment of fresh veggies. Served with assorted dressings.

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

ALL SALADS ARE SERVED WITH GARLIC KNOTS AND COFFEE.
Sandwiches

COLD CHOICES

PEPPERED BACON EGG SALAD  7.95  **GF
Creamy egg salad, peppered bacon, and mixed greens, served on a croissant square.

TURKEY SUNFLOWER  8.50
Slices of turkey, cream cheese, and sunflower seeds with mixed greens mix served on multi-grain bread.

ROAST BEEF ON A HOAGIE  9.50  **GF
Grilled and roasted beef tri tip sliced thin, mixed greens, NDSU Special Sauce served on a grilled French hoagie.

CRANBERRY CHICKEN SALAD  8.50
Cranberry chicken salad topped with mixed greens and served on multigrain bread.

ITALIAN CLUB  7.95  **GF
Slices of ham, genoa salami, pepperoni, provolone cheese, green pepper, red onion, tomato, leaf lettuce and served with Italian mayo on a ciabatta roll.

THE DAGWOOD  8.95
Slices of turkey, ham, dill Havarti cheese, cheddar cheese, red onions, green peppers, tomatoes, and leaf lettuce, served on a croissant square.

THE CIABATTA  8.95
Slices of smoked turkey, peppered bacon, provolone cheese, tomatoes, leaf lettuce, served with aioli mayo on a ciabatta roll.

TURKEY BRUSCHETTA  8.50
Slices of turkey, provolone cheese, leaf lettuce served with a fresh basil cucumber tomato salsa on a ciabatta roll.

YOUR CHOICE SANDWICH  8.50
Your choice of deli turkey, ham, oven roasted chicken breast, or a chunky chickpea sandwich spread served with provolone cheese, tomato and leaf lettuce on multigrain bread.

CALIFORNIA CLUB  8.95
Slices of turkey, bacon, cheddar cheese, tomato, leaf lettuce, served with aioli mayo on marble rye croissant.

CALIFORNIA DREAMER  7.95  **GF
Cucumber cream cheese spread, red onion, green pepper, tomato slices, spinach, avocado, cucumber slices and dill Havarti cheese served on a ciabatta roll.

CHUNKY CHICKPEA SANDWICH  7.95  **GF
Chunky chickpea spread, dill Havarti, red onion, tomato slices, leaf lettuce, served on a croissant square with NDSU Special Sauce.

HALF SANDWICH AND SOUP  8.50
A half sandwich and a cup of soup of the day.
Sandwich choices: (Choose 1) Dagwood, California Club, or Your Choice Sandwich. (Sorry no exceptions)

**Select sandwiches can be prepared Gluten Free
Sandwiches cont.

HOT CHOICES

PHILLY BEEF   9.50
Slices of warm roast beef piled on a toasted French hoagie served with provolone cheese, sautéed onions and bell peppers. Au jus served on the side for dipping.

CHICKEN FILET   8.50 **GF
Grilled chicken breast served on a Kaiser roll and garnished with tomato, leaf lettuce, and mayonnaise.

ITALIAN MELT   8.50 **GF
Slices of ham, genoa salami, pepperoni, and provolone cheese, served warm with red onion and green pepper, on a French Hoagie with Italian mayo on the side.

ALL SANDWICHES ARE SERVED WITH KETTLE CHIPS, PICKLE AND COFFEE.

ADD ON'S:   Cup of soup of the day for 2.50 per person
            Side of pasta salad for 1.95 per person

**Select sandwiches can be prepared Gluten Free: Peppered Bacon Egg Salad, Roast Beef, Italian Club, Dagwood, California Dreamer, Chunky Chickpea, Chicken Filet, and Italian Melt

Al a Cart Sandwiches

Sandwich Flavors available for Al a Cart choices: Two sandwich flavors only please
Al a Cart sandwiches are the sandwiches ONLY. They do NOT come with any sides or beverages.

- Turkey Sunflower
- Italian Club
- The Ciabatta
- California Club
- Chunky Chickpea Sandwich
- Cranberry Chicken Salad
- The Dagwood
- Your Choice Sandwich
- California Dreamer
- Peppered Bacon Egg Salad

Trays of Sandwiches:   6 Sandwiches per order 32.00
                        12 Sandwiches per order 64.00
**Wraps**

**CHICKEN BRUSCHETTA  8.50**  
Deli sliced chicken breast, tomato bruschetta, mixed greens, served in an Italian herb wrap.

**BLT CHICKEN SALAD  8.50**  
Chunky chicken salad, crumbled bacon, diced tomatoes, with mixed greens, served in a whole wheat wrap.

**CRUNCHY CHICKEN CHEDDAR WRAP  8.50**  
Crispy chicken strips, shredded cheddar cheese, mixed greens, tomatoes and tangy ranch served in a whole wheat tortilla.

**GREEK WRAP WITH CHICKEN  8.50**  
Grilled chicken breast strips, mixed greens, cucumbers, tomatoes, roasted red pepper strips, Kalamata olives, feta cheese and Greek vinaigrette served in an Italian herb tortilla.

**SMOKEY SANTA FE WRAP  8.95**  
Layers of smoked turkey, bacon, cheddar cheese, mixed greens, diced tomatoes, and avocados tossed in a Chipotle mayonnaise and wrapped in a whole wheat tortilla.

**TURKEY DILL WRAP  8.95**  
Slices of smoked turkey, Dill Havarti cheese, cucumbers, tomatoes, mixed greens and a creamy dill mayonnaise wrapped in a whole wheat tortilla.

**TURKEY CLUB WRAP  8.95**  
Slices of turkey, bacon, mixed greens, shredded cheddar cheese, tomatoes, and NDSU Sauce all wrapped in whole wheat tortilla.

**TUSCAN CHICKEN CAESAR WRAP  8.50**  
Strips of Tuscan chicken, mixed greens, black olives, and shredded parmesan cheese tossed with creamy Caesar dressing and wrapped in an Italian herb tortilla.

**VEGETARIAN GREEK WRAP  8.50**  
Roasted red pepper hummus, mixed greens, cucumbers, tomatoes, roasted red pepper strips, Kalamata olives, feta cheese and Greek Aioli mayo served in an Italian herb tortilla.

**VEGETARIAN WRAP  7.95**  
Chunky chickpea spread, mixed greens, cucumbers, tomatoes, radishes, shredded carrots, red peppers, cheddar cheese and NDSU Special Sauce served in a whole wheat wrap.

**All Wraps are served with Kettle Chips, Pickle, and Coffee.**

**Add ons:**  
- Cup of soup of the day for 2.50 per person
- Side of pasta salad for 1.95 per person

**Al a Cart Wraps**

You may choose from any of the above flavors - Two Wrap flavors only please

**Al a Cart Wraps are the wraps ONLY. They do NOT come with any sides or beverages.**

<table>
<thead>
<tr>
<th>Trays of Wraps:</th>
<th>6 Wraps</th>
<th>12 Wraps</th>
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</thead>
<tbody>
<tr>
<td></td>
<td></td>
<td><strong>32.00</strong></td>
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</table>

**NDSU CATERING**  
Gluten Free  
Contains Nuts  
Vegetarian  
Vegan
Luncheons

SESAME ORANGE CHICKEN  8.50
Breaded chunks of chicken sautéed in a light and zippy orange sauce served on a bed of white rice and served with vegetable du jour and a roll.

TERIYAKI CHICKEN  8.50
Chicken, colored peppers, onions, and pineapple cooked with a sweet teriyaki sauce and served with yellow rice, vegetable du jour and a roll.

CHICKEN ROSEMARY  8.50
Chicken breast topped with a rosemary cream sauce served with wild rice, vegetable du jour and a roll.

ASIAN GARLIC CHICKEN  8.50
Chicken breast marinated in a rich sesame garlic sauce, grilled and served with yellow rice, vegetable du jour and a roll.

MEDITERRANEAN CHICKEN  8.50  Can be prepared Gluten Free
Marinated breast of chicken grilled and topped with an herbed tomato & kalamata olive compote served with rosemary roasted red potatoes, vegetable du jour and a roll.

SALISBURY MEATBALLS  9.00
Three Homemade all beef meatballs in a beef mushroom gravy served with garlic smashed potatoes, vegetable du jour and a roll.

BEEF TIPS & MUSHROOMS  9.95
Marinated chunks of beef sautéed with button mushrooms and onions in a rich wine sauce served on a bed of egg noodles, vegetable du jour and a roll.

HOT SANDWICH (Choose 1)  8.50
Roast Beef, Roast Pork, or Roast Turkey. Served open faced with mashed potatoes, gravy, and vegetable du jour.

LASAGNA  8.50
Traditional meat lasagna served with vegetable du jour and a garlic knot.

PASTA PRIMAVERA  7.95  🍽
Traditional Alfredo sauce with broccoli, baby carrots, and colored peppers served on a bed of fettuccini noodles with vegetable du jour and a garlic knot.

ALL MEALS INCLUDE COFFEE.

*ADD A SMALL HOUSE SALAD WITH HOMEMADE DILL RANCH FOR AN ADDITIONAL 2.25
All Served Meals over 100 guests will be allowed one Entrée option (other than special dietary needs)
Specialty Buffets

SALADS 4 YOU  9.95

Salad Buffet comes with our house salad with homemade dill ranch dressing and your choice of 3 other salads:

- Asian Quinoa Salad
- Greek Pasta Salad
- Broccoli Chicken Salad
- Ramen Noodle Salad
- Rotini Pasta Salad
- Farro, Craisin, and Feta Salad
- Grains and Vegetable Salad
- Marinated Vegetable Salad
- Fresh Cut Fruit (Seasonal)

Served with petite pains and coffee

CHILI  9.95

Choose 1: Traditional Chili or White Chicken Chili
*Additional Choice 3.00 per person
Vegetarian Chili available upon request (full orders only)
Gluten free Chili available upon request (full orders only)

Served with a house salad with homemade dill ranch, toasted baguettes and French bread slices, assorted toppings, crackers and coffee.

CHICKEN BACON MAC & CHEESE  10.95

Cavatappi Pasta, rich and creamy cheese sauce, Roasted Chicken, balsamic mushrooms
Topped with bacon and more cheese
Served with a house salad with homemade dill ranch, vegetable du jour, rolls and coffee

TUSCAN CHICKEN MAC & CHEESE  10.95

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

DAKOTA BUFFET  9.95

Choose 1 Meat: 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 rolls, and coffee

BAKED POTATO BAR  9.95 (not chili, or broccoli cheese)
Large baked potatoes come with chili, broccoli cheese, bacon bits, cheddar cheese, green onions, sour cream, and butter.
Served with a house salad with homemade dill ranch, rolls and coffee.

PASTA BAR  9.95 (not chicken alfredo, ask for GF noodles)
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, and coffee
Add Grilled Chicken Breast for 3.00 per person.
Specialty Buffets cont.

IT'S A FIESTA 9.95

(Excludes fajita chicken or flour tortillas, substitute corn tortilla chips)
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 and coffee

ITALIAN BUFFET 12.95

(Excludes lasagna roll ups or garlic bread, substitute GF noodles)

BUILD YOUR OWN SANDWICH BAR 9.95

(GF Box Lunch available)
Served with an assortment of deli meats, cheeses, fresh vegetable toppings, breads and condiments.
*Hummus available upon request
Served with pasta salad, kettle chips, pickle spear and coffee

BUILD YOUR OWN GARDEN SALAD BAR 9.95

(Excludes soup)
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, petite pains, and coffee

BUILD YOUR OWN MACARONI & CHEESE BAR 9.95

Creamy macaroni & cheese served with a variety of toppings for you to choose from served with vegetable du jour, rolls and coffee.
Pick one variety:
Southwest: Fajita seasoned chicken, black beans, tomatoes, black olives, cheddar cheese, green onions and salsa.
Southern BBQ: BBQ pulled pork, baked beans, coleslaw, red onion, bacon, cheddar cheese and BBQ sauce.

Al a Cart

CHICKEN BACON MAC & CHEESE

Half Pan (Serves 12) 36.00
Full Pan (Serves 24) 72.00

TUSCAN CHICKEN MAC & CHEESE

Half Pan (Serves 12) 36.00
Full Pan (Serves 24) 72.00

TRADITIONAL BEEF LASAGNA

Half Pan (Serves 12) 48.00
Full Pan (Serves 24) 96.00
Build Your Own Buffet

11.95

ENTRÉE CHOICES (SELECT ONE)
- Roast Turkey (GF)
- Roast Pork  (GF)
- Roast Beef  (GF)
- Fried Chicken
- Rotisserie Chicken (GF)
- Chicken Supreme
- Swedish Meatballs
- Bourbon Glazed Pork Loin

SIDE CHOICES (SELECT ONE)
- Mashed Potatoes w/ Gravy (Excludes gravy)
- Au gratin Potatoes (GF)
- Garlic Mashed
- Wild Rice Blend
- Sage Stuffing
- Scalloped Potatoes
- Cheesy Hash Bake
- Rosemary Roasted Reds (GF)

Additional entrée Choice: 3.00
Additional side Choice: 1.95

BUFFETS ARE SERVED WITH A HOUSE SALAD WITH HOMEMADE DILL RANCH, VEGETABLE, DINNER ROLLS AND COFFEE

GF Gluten Free  Contains Nuts  Vegetarian  VG Vegan
# Build Your Own Picnic

**9.95**

## ENTRÉE CHOICES (SELECT ONE)
- Hamburgers [GF]
- Bratwurst [GF]
- BBQ Pulled Beef [GF]
- BBQ Pulled Chicken [GF]
- BBQ Pulled Pork [GF]
- Black Bean Veggie Burgers [VG] [GF]

## SIDE CHOICES (SELECT ONE)
- Creamy Dill Potato Salad [GF]
- Rotini Pasta Salad [GF]
- Ramen Noodle Salad [GF]
- Bowtie Pasta Salad [GF]
- Spring Garden Pasta Salad [GF]
- Fresh Cut Fruit (Seasonal) [GF]
- Coleslaw [GF]
- Baked Beans [GF]
- Calico Beans (contains hamburger) [GF]

Additional entrée Choice: 3.00

Additional side Choice: 1.95

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

## Value Picnic  **5.50**

Choose 1: Hot Dogs [GF], Hamburgers [GF], Sloppy Joe’s

Limited Condiments

*Served with kettle chips, lemonade and ice water.

*Grilling on NDSU Campus Only 20.00/hr. 2hr minimum charge. (Outdoor grilling, weather permitting and when available)

## Box Lunches  **7.25**

Select **one** item from each category

Please inquire on number of varieties per order

*Drop off service only*

- Turkey Breast
- Ham [GF]
- Roast Beef [GF]
- Chicken Breast [GF]
- Italian (Ham & Salami) [GF]
- Colby Jack Cheese [GF]
- Cheddar Cheese [GF]
- Swiss Cheese [GF]
- Provolone Cheese [GF]
- American Cheese [GF]
- Kaiser Roll
- Cottage White Bread
- Cottage Wheat Bread
- White Sub Bun
- Wheat Sub Bun

*SERVED WITH KETTLE CHIPS, COOKIE, AND CANNED POP OR BOTTLED WATER

(Other menu items can be served box lunch style. Please inquire when placing your order.)
Served Dinners

BRUSCHETTA CHICKEN 13.00  
Grilled Chicken Breast, topped with roasted tomato bruschetta.

CHICKEN CORDON BLEU 13.95  
Chicken breast hand stuffed with hardwood smoked ham, Swiss cheese, and rolled in seasoned bread crumbs.

LEMON HERB CHICKEN BREAST 12.00  
Marinated breast of Chicken in fresh lemon, herbs, garlic & olive oil and finished with a light lemon herb sauce.

PARMESAN CRUSTED CHICKEN BREAST 13.00  
Lightly breaded and served with a light wine sauce.

BOURBON GLAZED CHICKEN 13.00  
Sweet & Savory Bourbon glazed grilled chicken.

TARRAGON CHICKEN 13.00  
Marinated breast of chicken served with a Tarragon cream sauce.

BOURBON GLAZED PORK LOIN 12.00  
Sweet & Savory Bourbon glazed slices of Pork Loin.

BEEF KABOBS 16.95  
Tender marinated chunks of Beef and Vegetables grilled to perfection.

BEEF TENDERLOIN 20.95  (without sauce)  
Sliced marinated beef tenderloin, served with a mushroom demi glaze.

SALMON 20.95  
Baked Salmon topped with a Mango Salsa

VEGETABLE KABOBS 12.00  (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 MUSHROOM 12.00  
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 12.00  
Fresh Broccoli, cheddar cheese, garlic, onions and other seasonings served with a lemon butter sauce.

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

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

ALL DINNERS SERVED WITH VEGETABLE DU JOUR, PETITE PAINS, AND COFFEE.

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

GRILLED CHICKEN ALFREDO  12.95
Served on a bed of Fettuccini noodles.

LASAGNA ROLL UP'S  10.95
Choose from: Italian Meat Sauce
Marinara
Alfredo
Veggie

CHOOSE A SALAD: House with Homemade Dill Ranch, Caesar, or Spinach with Honey Vinaigrette

SERVED WITH VEGETABLE DU JOUR, PETITE PAINS, AND COFFEE.
# Platters, Dips & Munchies

## HOT DIPS (Serves Approximately 30)
- BLT Dip with Baguettes (GF)**: $40.00
- Taco Dip with Tortilla Chips (GF): $40.00
- BBQ Chicken Dip with Tortilla Chips: $40.00
- Buffalo Chicken Dip with Tortilla Chips: $40.00
- Layered Pizza Dip with Baguettes (GF)**: $40.00
- Spinach & Artichoke Dip with Tortilla Chips (GF): $40.00
- Queso Dip with Tortilla Chips (GF): $32.00

## COLD DIPS (Serves Approximately 30)
- Roasted Red Pepper Hummus (GF) with Grilled Flatbread: $36.00
- Tomato Bruschetta with Baguettes (GF)**: $36.00
- Spinach Dip with Assorted Breads: $36.00
- Roasted Red Pepper Dip with Baguettes & Veggies (GF)**: $36.00
- Southwest Salsa with Tortilla Chips (GF): $22.00
- Avocado Salsa with Tortilla Chips (GF): $22.00
- Bacon Bomb Dip with Baguettes & Assorted Veggies: $36.00

## PLATTERS (Serves Approximately 30)
- Cold Variety Platter – coronets, deviled eggs, asparagus, ham rollups, and cubed cheese (no substitutions) (GF): $46.00
- Tex-Mex Layered Dip with Tortilla Chips (GF): $38.00
- Garden Patch Pizza (36 pieces): $38.00
- Glazed Strawberry Fruit Pizza (48 pieces): $38.00
- Antipasto Platter (GF): $46.00
- Grilled & Chilled Veggie Platter (GF): $60.00

## SUBS (12 Slices)
- Mini Subs (Choose from Ham & Turkey, Italian, or Veggie served on a toasted French Baguette): $24.00
- 2 Ft. Subs (Choose from Ham & Turkey or Veggie served on a loaf of French bread): $32.00

## MUNCHIES
- Trail Mix (Per Pound): $12.00
- Mixed Nuts (Per Pound): $12.00
- Popcorn (Per Bag) serves 15: $7.00
- Pretzels (Per Bag) serves 15
  - Plain: $7.00
  - With Ranch: $10.00
- Tortilla Chips with Salsa - serves 15 (GF): $10.00
- Potato Chips & French Onion Dip - serves 15 (GF): $10.00
- Seasoned Bagel Chips & Italian Dipping Sauce - serves 15: $20.00
- Party Snack mix (Per Bag) serves approx. 30: $18.00
- Chocolate Caramel Crunch Snack Mix - serves approx. 10: $15.00

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

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

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**DELUXE CHEESE TRAY WITH CRACKERS** Serves 40
Apple Chutney, Brie Encroute’, Gouda, Boursin Ball & a variety of other Cheeses

**FRUIT & CHEESE TRAY** Serves 40 (not crackers)
Seasonal Fruit and Cubed Cheeses

**BOURSIN CHEESE BALL WITH CRACKERS** Serves 40 (not crackers)
(Boursin, cheddar, and garlic parmesan)

**VARIETY CHEESE BALL TRAY WITH CRACKERS** Serves 40 (not crackers)
(Boursin, cheddar, and garlic parmesan)
### Hot Hors D’oeuvres

**BY THE DOZEN**
- Sweet Chicken Bacon Bites \( \text{GF} \)
- 9.95
- Chicken Mozzarella Cups
- 14.95
- Basil Mushroom Pastry Cups
- 10.95
- Chicken Taco Wonton Cups
- 10.95
- Stuffed Mushrooms (Italian or Veggie)
- 19.95
- Petite Egg Rolls with Sweet & Sour Sauce (Pork or Veggie)
- 16.95
- BBQ Pulled Meat with Cocktail Buns (Pork, Beef or Chicken \( \text{GF} \) meat only)
- 19.95
- Mini Quiche (Ham or Veggie)
- 10.95
- Mini Chicken Kabobs \( \text{GF} \)
- 18.95
- Crab Cakes served with Dijon Mayo
- 32.95
- Cheesy Broccoli Cakes with Lemon Butter Sauce
- 18.95
- Petite Lasagna Cups
- 10.95

**BY THE POUND**
- Chicken Drummies
- 13.95
- Chicken Strips with BBQ Sauce
- 13.95
- Cocktail Smokies (Honey BBQ or Sweet & Sassy)
- 13.95
- Popcorn Chicken with Cajun Ranch
- 13.95
- Cocktail Meatballs (BBQ, Sweet Chili, Bourbon or Honey Garlic)
- 13.95
- Beef Tips with Mushrooms (minimum 3# order-serve approx. 15)
- 26.95

### Cold Hors D’oeuvres

**BY THE POUND**
- Shrimp Cocktail with Cocktail Sauce (approx. 26/pieces per LB) \( \text{GF} \)
- 19.95

**BY THE DOZEN**
- Candied Bacon \( \text{GF} \)
- 9.95
- Deviled Eggs \( \text{GF} \)
- 8.95
- Dollar Buns (Ham, Turkey, Egg Salad or Chicken Salad)
- 14.95
- Petite Cream Puffs (Filled with Herbed Egg Salad or Cranberry Chicken Salad)
- 12.95
- Petite Croissants (Filled with Herbed Egg Salad or Cranberry Chicken Salad)
- 24.95
- Crostini’s (BLT, Tuscan Chicken, or Parmesan Artichoke)
- 14.95
- Assorted Pinwheels
- 18.95
- (Southwest, Chicken Enchilada, Veggie, Turkey 3 Cheese, Ham & Boursin
  And Cranberry Feta)
- Asparagus Ham Roll Ups \( \text{GF} \)
- 14.95
- Cucumber Bites W/ Roasted Red Pepper Hummus \( \text{GF} \)
- 9.95
- Mini Fresh Fruit Kabobs (Seasonal) \( \text{GF} \)
- 14.95
- Salami Coronets \( \text{GF} \)
- 12.95
- Salami Antipasto Cups
- 12.95
Desserts

VANILLA CUSTARD FILLED CREAMPUFF  3.95
Homemade creampuff shells filled with vanilla custard

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

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

RASPBERRY LEMONADE TRifle  3.95
Lemon cake, lemon pudding, and fresh raspberries, laced with raspberry liqueur and whipped topping

STRAWBERRY SHORTCAKE TRifle  3.95
Cubed 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  1.95
Homemade pieces of Chocolate cake or Carrot cake

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

CARAMEL APPLE CRISP  2.95
With whipped topping

CHOCOLATE CARAMEL CAKE  2.50
Moist devils food chocolate cake oozing with caramel inside and out

GRASSHOPPER FUDGE CAKE  2.50
White cake with hot fudge and crème de menthe infused throughout

RASPBERRY LEMONADE CAKE  2.50
Moist white cake with raspberry gelatin and lemonade infused throughout

CHEESECAKE  3.95
Served with strawberries

SALTED CARAMEL CHEESECAKE  3.95

TRADITIONAL PIES  2.50
Cherry, Apple, Pumpkin, and Pecan

SPECIALTY PIES  3.50
Banana Cream, Key Lime Pie, and French Silk
Desserts
(by the dozen)

BITES:  9.95
- Carrot
- Lemon
- Brownie

PETIT FOURS:  12.95
- Vanilla
- Pistachio
- Lemon
- Brownie

PETITE FRUIT TARTS:  18.95
- Key Lime
- Banana Cream
- Lemon
- Raspberry
- Apple
- Strawberry

PETITE CHEESECAKES-ASST:  15.95
Gourmet Dipped Strawberries Market
Petite Vanilla Custard Cream Puff 18.95
Petite Strawberry Creampuffs 18.95
Petite Cookies & Cream Creampuff 18.95

Cup Cakes
(by the dozen)
(White or Chocolate)

Petite    5.99
Regular   8.99
Decorated Regular 11.99

Gourmet Cup Cakes
(by the dozen – one flavor only)
(not available by the “Bite”)

15.99

- Red Velvet
- S’mores
- Pistachio Nut
- Key Lime
- Lemon Delight
- Chocolate Mint

Edible Images
Fits ¼, ½ and Full Sheet Cakes
Regular Cup Cakes and Regular Sugar Cookies (minimus order 1 dozen)
Please inquire about “copy rights” imaging fees

8.00 per image
8.00 per doz.
Cakes

We offer a variety of flavors and frostings for every taste. Choose from the traditional white, chocolate, yellow, lemon or marble, or something a little different such as white with lemon filling, or chocolate with raspberry filling. If you desire something really different, bring in your ideas to us and we will try to accommodate your request.

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*All logos or pictures add 10.00 Plus

Chocolate Caramel Cake, Grasshopper Fudge Cake, Raspberry Lemonade Cake & Carrot Cake with Cream Cheese Frosting

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Wedding & Anniversary Cakes

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SHEET CAKES (Scored with Rose Bud & Leaf)

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- Includes plastic pillars and cake bases.
- Additional costs may be added depending on design and/or decorating needs.