

CATERING

Community Menu

We create the experience.

Minnesota State University Moorhead

Catering Services

218-477-2852

sodexo^{*}



WELCOME

From basic coffee services to outdoor events of unlimited numbers, our goal is to provide you with a full range of quality and innovative catering services backed by a diverse, service-oriented staff.

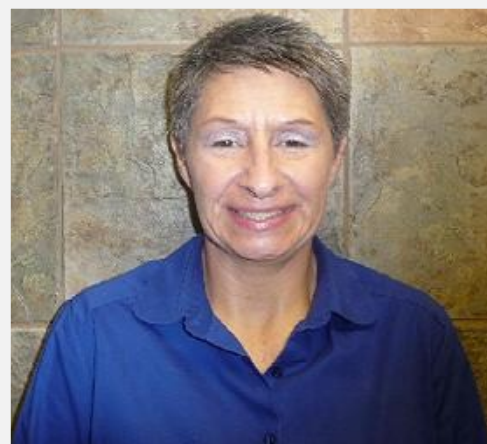
As a catering service, our main focus is FOOD! Our trained, professional staff is dedicated to providing the highest level of catering services. The quality of your food, however, does not rest upon the chefs alone. Every member of the Catering Department receives monthly training on food and beverage services, as well as day-to-day experience on the job.

This catering guide provides you with fresh, contemporary menus. However, this represents only a starting point. Our commitment is to customize and create whatever is required to provide your guests with an unforgettable experience.

We look forward to the opportunity to work with you!



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BREAKFAST BUFFETS

All breakfast buffets include assorted fruit juices and regular or decaffeinated coffee.

Continental Breakfast \$6.85

Assorted breakfast sweet breads or muffins, and mini bagels with fresh hand cut fruit. Served with regular and low-fat cream cheese, butter and jelly.

Light Beginnings \$7.99

Assorted Yoplait® yogurt cups, fresh hand cut fruit, assorted Nutri-Grain® and granola bars and bottled water.

A Fresh Start \$6.85

Create your own cereal bar - assorted cereals, granola, fresh bananas and low-fat yogurt. Served with fresh seasonal berries and assorted cereal toppings.

Quiche \$7.75

Served with fresh hand cut fruit, and assorted pastries.
Choices include: Tomato Basil, Spinach Mushroom, Veggie, or Lorraine.

Classic Morning Breakfast \$8.79

Scrambled eggs, crisp bacon, sausage and breakfast potatoes. Served with fresh baked muffins, mini bagels, regular and low-fat cream cheese, butter and jelly.

BREAKFAST A LA CARTE SERVED BY THE DOZEN UNLESS SPECIFIED

12 oz Fruit & Yogurt Parfaits \$4.39 each

House Baked Cinnamon Rolls \$8.79

House Baked Muffins \$7.82

House Baked Sticky Buns \$8.79

Assorted Bagels with Flavored and Regular Cream Cheese \$17.25

Breakfast Breads \$5.69

Coffee Cake \$6.89

Scones \$9.19

House Made Raised Doughnuts \$10.35

Fresh Cut Fruit \$2.09 per person

Whole Fruit \$1.15 each



APPETIZERS AND PARTY PLATTERS

One dozen per order unless otherwise indicated.

Wontons \$9.95

Wonton wrappers filled with cream cheese and served with sweet and sour sauce.

Spanikopita \$9.95

Incredibly rich, flaky and cheesy puff pastry layers with a feta and fresh spinach mixture baked in the middle.

Meatballs 50 COUNT \$16

BBQ or sweet and sour glazed meatballs.

Chicken Thai Spring Rolls \$8.50

Crispy egg rolls wrapped around chicken and oriental vegetables. Served with a piquant Sriracha chili sauce.

Chicken Satay WITH PEANUT DIPPING SAUCE \$15

Boneless chicken breast lightly seasoned, skewered and baked. Served with a rich and savory peanut sauce.

Buffalo Wings 50 COUNT \$30

Served hot and spicy or with BBQ sauce.

BBQ Ribs \$2.75 per pound

Tender pork ribs served with smokey BBQ sauce.

Pot Stickers \$9.95

Traditional Chinese pork dumplings served with dipping sauce.

Dragon Bites \$16

Cubed chicken breast wrapped with bacon that has been caramelized in Yoshida sauce and brown sugar.

Spinach and Artichoke Dip SERVES 25 \$33

Everyone's favorite! Served with bread.

COLD APPETIZERS

Deviled Eggs 24 HALVES PER ORDER \$8

Spicy Tortilla Rolls \$13

Tortillas spread with a spicy cream cheese mixture, wrapped tight and cut into spirals.

Finger Sandwiches \$9.50

Assorted small breads with a seasonal variety of toppings.

Tomato and Basil Bruschetta \$10.50

Crispy grilled bruschetta that is topped with tomato, basil and garlic.



SALADS

***A minimum of five guests is required for salad orders.
Mix and match to create your own personalized luncheon.
Served with a house made dinner roll and fresh whole fruit.***

Fresh From The Garden \$6.29

Fresh mixed greens, Roma tomato, sweet red onion, carrots, sweet bell pepper and black olives. Served with your choice of regular and low fat dressings.

Classic Chef Salad \$8.79

Fresh mixed greens, roast turkey, smoked ham, cheddar cheese, Swiss cheese, Roma tomato, hard boiled egg and your choice of regular and low fat dressings.

Roast Turkey Cobb \$8.79

Mixed greens topped with roast turkey, crisp bacon, diced avocado, Roma tomato, bleu cheese, cheddar cheese and hard boiled eggs. Served with a roasted red pepper ranch dressing.

Chicken Tagine Salad \$8.79

Fresh baby spinach topped with diced Tagine chicken, onion chutney, chick-pea salad and oranges. Garnished with whole wheat pita.

SANDWICHES

A minimum of five guests is required for sandwich orders. Mix and match to create your own personalized luncheon. Cookies, chips, soda and water included.

Upgrade to bars for an additional .50 per person.

Add soup or a signature side for an additional 2.00 per person.

Tuscan Grilled Chicken Sandwich \$7.29

Grilled chicken breast, eggplant, roasted red pepper, provolone cheese, spinach and pesto mayonnaise on a ciabatta roll.

Grilled Chicken Caesar Salad Wrap \$7.29

Grilled chicken breast, crisp romaine, parmesan cheese and baked croutons wrapped in a tortilla with low fat Caesar dressing.

Smoke House Club Sandwich \$7.29

Smoked ham, smoked turkey, crisp bacon, Swiss and cheddar cheese, fresh Roma tomato and green leaf lettuce. Served on a croissant with honey mustard.

Turkey Cranberry Wrap \$7.29

A garden veggie wrap filled with turkey, raisins, Romaine, almonds, and raspberry poppy seed dressing.

Pulled BBQ Pork Sandwiches \$8.99

Build your own sandwich with pulled pork and Kaiser rolls.



DELI BUFFETS

Deli Buffet prices include your choice of one side salad and cookies.

Upgrade to bars for an additional .50 per person.

Add soup for an additional 2.00 per person.

Classic Sandwiches \$11.19

Customize your order with an assortment of classic sandwiches including roast turkey, smoked ham, grilled chicken, roast beef, chicken Caesar wrap and tuna salad.

Build Your Own Sandwich \$ 8.79

Assorted lean deli meats, assorted cheese, lettuce, sweet red onion and tomato. Served with assorted breads, rolls, and your choice of regular and low fat spreads.

Boxed Lunch \$7.59

Croissant sandwich, fruit salad, cookies, and bagged chips. Served in a box with mayo and mustard and choice of canned soda or bottled water.

Family Picnic Feast \$8.99

Choose two meats: brat, hamburger, hot dog, chicken or veggie burger. Accompanied by your choice of two: potato salad, fruit salad, Italian veggie salad or baked beans.

THEME BUFFETS

A minimum of ten guests is required for theme buffets.

Buffets include two beverage choices. Served on china.

Taste of Asia \$15.29

Sesame chicken and pepper steak, Asian fried rice, garden treasure vegetables and vegetable egg rolls with hot mustard and soy sauce. Served with egg drop soup and Asian 5 spice chocolate cake.

Taste of the Mediterranean \$14.79

Choose one baked pasta: Italian meat lasagna, cheese manicotti or baked penne pasta pomodoro. Served with sautéed green beans, tossed garden greens, fresh baked garlic bread, and cheesecake.

Light & Healthy Salad \$15.15

Design your own salad from a selection of mixed greens and baby spinach, grilled chicken, tuna and flank steak. Finish with toppings including fresh and roasted seasonal vegetables, grilled flatbread, and your choice of low-fat dressings. Served with fresh fruit salad.

Mexican Taqueria \$15.29

Create your own tacos. Choose two meat selections from the following – beef picadillo, grilled chicken, and pork carnitas. Served with soft flour tortillas and corn taco shells, tortilla chips, guacamole, pico de gallo, salsa verde, fire roasted salsa and fruit empanades.



ALL WORLD BUFFETS

The All World Buffets include a spring mix salad, house made dinner rolls, two side dish selections (except where noted) and assorted bars or cookies. Beverages include ice water and your choice of lemonade or iced tea. Coffee service may be added for an additional charge. Served on china.

ALL WORLD ENTREES

Mom's Glazed Meatloaf \$12.59

Savory comfort food for cold Minnesota winter days. Try it with garlic mashed potatoes and the winter vegetable blend.

Hearty Beef Stew \$13.75 Classic Home style

Cracked Pepper Roast Turkey \$16.05

Whole turkey breast rubbed with herbs, fresh cracked black pepper and slow roasted to perfection.

Honey Glazed Pit Ham \$16.05

Virginia smokehouse flavor in a tender ham.

Glazed Pork Loin \$16.05

Whole pork loin, nicely seasoned, slow roasted and finished with a savory glaze of your choice. Choose from cranberry chutney, sweet and sour glaze, whiskey sauce glaze or BBQ.

Chicken Picatta \$14.89

Italian herbed grilled chicken breast topped with a butter, white wine and caper sauce. Garnished with basil.

Teriyaki Chicken \$14.89

Grilled chicken breast glazed with our homemade teriyaki sauce. Try it with rice and gingered baby carrots.

Beef Bouqueterre \$14.89

Sliced roast beef served with carrots, pearl onions, potatoes and asparagus. *No side choices needed.

Chicken Parmesan \$14.89

Italian herbed grilled chicken with tomato sauce and parmesan cheese. This dish is accompanied by penne pasta with olive oil and sun dried tomatoes and Italian blend vegetables. *No side choices needed.

South of the Border Fajita Buffet \$16.05

Includes all of the fixin's for beef and chicken fajitas along with spicy black beans, Mexican rice, corn, and tortilla chips with salsa. *No side choices needed.

All World Sides – please choose two

Long grain and wild rice medley, rice pilaf, baked potato with butter and sour cream, roasted red potatoes with garlic and rosemary, garlic mashed potatoes, buttered penne pasta, fresh green beans almandine, gingered baby carrots, Italian blend vegetables, roasted vegetable medley, and seasonal blend vegetables.



PIZZA

All pizzas are 16" rounds, cut into 8 slices per pizza. All pizza prices are per pizza.

Pizza Party \$8.05 per person

Our perfect every time pizza, crispy Caesar salad, bread sticks, cookies and assorted soda and water. Upgrade to bars for additional .50 per person

TRADITIONAL PIZZAS

***Gluten Free Crusts Available on Request \$1.00 additional.

Three Cheese Pizza \$11.45

Mozzarella, cheddar and parmesan cheese.

Pepperoni \$11.45

Pepperoni, tomato sauce, shredded mozzarella and oregano.

Specialty Pizzas \$14.89

Buffalo Chicken, Philly Cheese Steak, Taco, Artichoke and Sun-dried Tomato, Supreme, Thai Chicken, Meatball, and Plum Tomato Garlic.

CREATE YOUR OWN PIZZA

16" Pizza \$11.45

Start with sauce and mozzarella then add your favorite topping.
Additional toppings \$.99 each.

TOPPINGS Sausage, Black Olives, Pepperoni, Tomatoes, Peppers Red or Green, Eggplant, Mushrooms, Onions, Extra Cheese, Hamburger, Green Olives, and Anchovies.

SIGNATURE SIDES PER PERSON

Tossed Garden Salad \$2.89

Mozzarella and Tomato Pasta Salad \$2.89

Nutty Broccoli Salad \$2.89

Fresh Fruit Salad \$2.89

Pesto Potato Salad \$2.89

Caesar Salad \$2.89

SOUP AND CHILI by the Gallon *Served with crackers

Chicken Wild Rice Soup \$32.19

Chicken Tortilla Soup \$32.19

Chicken Noodle \$28.75

Japanese Miso Soup \$28.75

Vegetable Beef Barley \$28.75

Cream of Broccoli \$28.75

Scorches Chili \$40.25

Scorches Vegetarian Chili \$34.49



FRESH BAKERY SELECTIONS BY THE DOZEN

Assorted Cookies \$6.79

Chocolate chip, oatmeal raisin, double chocolate chunk, candy or sugar.

Assorted Bars \$8.35

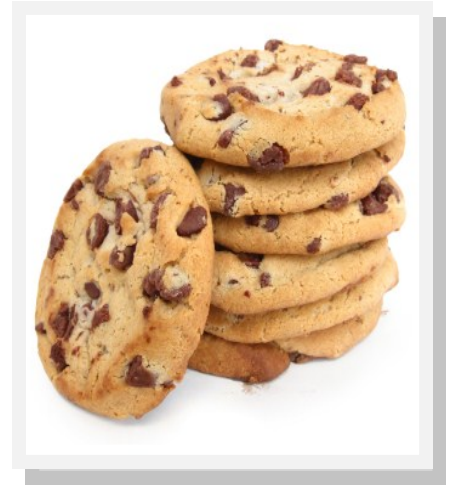
Assorted Mini Cheesecakes \$12.69

Strawberry Shortcake \$11.75

Baked Apples in Caramel Sauce \$11.75

Assorted House Made Pastries \$10.35

Raised donuts, turnovers, scones, Danish, muffins, etc.



CAKES

Choose from white, chocolate or marble cake and vanilla or chocolate frosting. Personalized writing included. Logo work and special designs will be additional.

Full Sheet Cake (SERVES 70) \$40.25

Half Sheet Cake (SERVES 35) \$28.75

Quarter Sheet Cake (SERVES 18) \$17.25





BEVERAGES BY THE GALLON, SERVES 16 PEOPLE

Coffee/decaf \$11.49

Starbucks \$20.89

Apple Cider \$13.79

Hot Chocolate Packets served with Hot Water \$11.49

Tea Packets served with Hot Water \$11.49

Fruit Punch \$10.35

Lemonade \$13.79

Cranberry Lemonade (Add Ginger ale for \$1.00) \$13.79

Bulk Juice (Orange, Grape, Apple, Cranberry) \$13.79

Assorted Bottled Juice \$1.15 ea

Assorted Canned Soda \$1.15 ea

Bottled Water \$1.15 ea

MUNCHIES PER PERSON

Popcorn Trio \$2.30

Caramel, cheddar, and classic popcorn mixed together

Potato Chips and Ranch dip \$2.30

Tortilla Chips and Salsa \$3.15

Mixed Nuts by the pound \$9.49

Big Grab Chips by the bag \$0.85

Assorted Candy Bars \$1.09

PARTY TRAYS FOR 25

Pita Tray with Hummus \$36

Wedges of pita bread served with our savory hummus.

Fresh Meats and Cheeses \$50

Sliced to order and served with gourmet crackers.

Cheese Wedges with Crackers \$44

Cubed Cheeses and Seasonal Fruit \$46

Fresh Seasonal Fruit Tray WITH YOGURT DIP \$36

Garden Vegetable Tray WITH RANCH DIP \$34

Assorted Sandwiches on Mini Buns \$14

Antipasto Platter \$48

Assorted olives, cubes of salami, cheese and other Italian favorites in a light Italian marinade.

Roasted Vegetable Platter \$42

Assorted fresh grilled marinated vegetables.

Whole Smoked Salmon Platter SERVES 50 \$120

Garnished with hard boiled egg, capers, onions, tomatoes and lemon slices.



ORDERING GUIDELINES

Thank you for your interest in MSUM/Sodexo campus catering services. We look forward to being a part of your event. The following information will be helpful in planning your event.

- To serve you in the best possible way, we request seven (7) business days notice for any catering event to guarantee your specific order and time. More notice, of course, is preferred. Every effort will be made to accommodate your last minute requests. Any request with less than 5 business days notice will be subject to approval and an additional 15% charge.
- All prices are per person, unless otherwise specified, and does not include sales tax. There is a \$20.00 minimum on all services. 24 hours cancellation notice is required on all catering services or you will be charged the full amount.
- All services include disposable dishware unless included in menu price. China can be upgraded in CMU for additional \$1.00 per person plus additional linen costs.
- China events outside of the CMU will be 2.00 per person. Additional linen fees may apply.
- If you want table service and service is not included in your menu selection, we charge \$15.00 per hour per server. Recommended 15:1 guest to server ratio.
- Service Times: Beginning and ending times of service will be approximated at the time of booking the event. The food service time allocation expected for lunch is 1.5 hours, and 2 hours for dinner. Additional charges will be incurred if the time limit is exceeded. If events are scheduled on legal holidays, additional labor costs will be passed on to the customer. Prices may also vary when the University is closed or on break.
- Additional charges apply for special request items like: flowers, linens, rentals, service staff, or unusual menu items.
- All catering display equipment must be left for pick-up after event. Additional charges for missing display equipment may be incurred.
- If you're looking for a custom menu in addition to our regular catering menu, just give us a call, and we'll be happy to work with you to tailor a menu to your needs.
- We will bill all events when order is accompanied with an approved charge number. We also accept cash, checks, and major credit cards.
- Non University groups will require a 75% deposit 7 days prior to your event, with the remainder due at service time.

RENTAL FEES

Table cloths \$2.50 per table

Table skirting black or white \$20.00 per table

12x12 mirror tiles \$ 0.50 ea

Small glass centerpiece \$ 0.75 ea

Bud vase with carnations \$ 2.50 ea

Fresh flowers market price

Punch fountain \$20.00

CONTACT THE CATERING OFFICE:

Call us at 218-477-2852

Email us at catering@mnstate.edu

Stop by our office in the Comstock Memorial Union

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MSUM BOX 26 Moorhead MN 56563
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Email: catering@mnstate.edu

Office hours are between 8am and 4 pm Monday-Friday.

We are located in the Comstock Memorial Union.

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