

### The Presidential Menu

All meals on the Presidential menu are "Full Service" meals that include full china and linens and servers. Entrées include Crisp Spring Mix Salad with choice of dressing, Main Course, Assorted Gourmet Au bon pain rolls and butter, lemonade or ice tea, Water and coffee. **Not available as buffet service.**

### Poultry

- Chicken Florentine** **\$15.95**  
A large chicken breast stuffed with seasoned spinach and feta cheese accompanied by Rice Pilaf Blend and Buttered Asparagus
- Chicken Milan** **\$13.25**  
Sautéed Chicken Breast with Pesto Basil Cream Sauce with Steaming Pasta and Roasted Seasonal Vegetables
- Sweet & Sour Apricot Chicken** **\$14.95**  
A Chicken Breast Half with an Apricot Sweet & Sour Sauce served on a bed of Basmati Rice and steamed Snow Peas
- Crispy Duck Breast with Pear and Green Peppercorn Sauce** **\$Market**  
Seared Duck Breast with Dijon Pear Sauce served with Wild Rice Blend and Fresh Green Bean Almandine

### Beef & Veal

- Beef Eye of Round Roast au poivre** **\$18.95**  
Black Pepper Crusted Eye-of-Round Roast served Au jus with Mashed New Potatoes and Fresh Vegetable Melody
- Beer Marinated Flank Steak** **\$16.95**  
Char-Broiled Beer Marinated Flank Steak served with Oven Roasted Yukon Gold Potatoes and Fresh Vegetable Medley
- Chateaubriand con Vino Brodo** **\$ Market**  
Garlic Stuffed Beef tenderloin with a Dijon Wine Sauce served with Baby Red Potatoes and Fresh Asparagus Spears.

### Pork

- Grilled Pork Chops** **\$14.95**  
6 oz Center Cut boneless Pork Chop with Sun Dried Tomato Vinaigrette served with a side of Ranch Potatoes and Grilled Vegetables
- Blackened Chops with Pineapple Salsa** **\$14.95**  
6 oz Center Cut Pork Chops served with cool Pineapple Salsa accompanied by Almond Rice Pilaf and seasonal Summer Time Vegetables
- Charbroiled Pork Tenderloin with Bourbon Sauce** **\$16.50**  
Black Pepper Crusted Pork Tenderloin served with creamy Roasted Red Potatoes with garlic and buttered Green Beans.
- Stuffed Pork Loin** **\$16.95**  
Center Cut Pork Loin with a Spinach Cheese filling served with Pesto Orzo and fresh seasonal Vegetables

### Seafood

- Garlic Pepper Swordfish** **\$ Market**  
Boneless swordfish steak with Garlic Pepper seasoning and Parsley Salsa served with steamed Baby Red Potatoes and Chef's choice seasonal vegetables
- Grilled Tuna Steaks** **\$ 18.95**  
Grilled Yellow Fin Tuna Steak with Onion Dill Butter served with Ranch Roasted Potatoes and Fresh Seasonal Vegetables
- Jumbo Shrimp Scampi** **\$ 18.95**  
Jumbo Prawns sautéed in Garlic Butter served on a bed of Linguini Pasta and Asparagus Tips.

## Vegan Options

- **Penne Pasta Primavera** – **\$9.95**  
pasta tossed with extra virgin olive oil and fresh vegetables.
- **Vegan Paella** – **\$9.95**  
Saffron rice highlighted with smoky Spanish Paprika, roasted garlic, bell pepper, shallots, and mushrooms, simmered to perfection in a fresh vegetable stock.
- **Your Call** –If you have a favorite vegan recipe, MSUM Catering would be honored to serve it for you. While not all dishes are suitable for larger events, and some ingredients might not be available (or economical), our chefs will gladly work with you to provide satisfying, gourmet, vegan options for you event.

## Just Desserts

Chocoholics, those with a sweet tooth or two, and everyone in between all agree our desserts are to die for. The choices are endless and we are always happy to try new recipes. Add one of these house baked delights to your dinner event to end in style.

**Single Layer Desserts:** (unless otherwise noted) **\$2.00**  
Country Apple Cake with Cinnamon Glaze  
Carrot cake with cream cheese frosting  
White cake Layer cake with Raspberry filling and butter cream frosting  
Devils food cake with butter cream filling and chocolate glaze

**A Step Above desserts:** **\$2.50**  
Butter pound cake with mixed berry topping  
Angel food with Strawberry topping and whipped cream  
Warm apple crisp with whipped topping  
Warm bread pudding with praline sauce  
Chocolate Fudge Cake

**Special Occasions:** **\$3.00**  
Created by our on staff baking team  
Gourmet cheesecakes  
Orange hazelnut chocolate torte with raspberry sauce  
Apple raspberry strudel with raspberry sauce  
Italian rum custard torte

## The Customized Menu

Sodexo Campus Services Catering at the Minnesota State University Moorhead is dedicated to providing you the level of service and variety of menus that will make your event absolutely perfect. Our staff is highly trained and talented with many years of catering experience. We encourage you to consult us closely. Feel free to present your own ideas and we will work to make it happen for you.

