



Elite Catering Menu



MSUM *Dining Services*

Email: catering@mnstate.edu

218-477-2852

Elite Catering Dinner Selections

All meals on the Presidential menu are "Full Service" meals that include china, linens and servers. Entrées include crisp spring mix salad with choice of dressing, main course, assorted house made rolls and butter, lemonade or iced tea, water and coffee. Not available as buffet service.

APPETIZERS

Prices are per dozen unless otherwise noted.

Dragon Bites \$16.00

Chicken wrapped with bacon in yoshida sauce.

Spinach & Artichoke Dip SERVES 25 GUESTS \$33.00

Wasabi Tuna Tartar \$15.00

Beef Skewers in Szechuan Sauce \$15.00

Assorted Canapés \$12.00

Cheese Stuffed Mushrooms \$12.00

Tomato Basil Bruschetta \$10.50

Smoked Salmon Platter SERVES 50 GUESTS \$120

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, 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 medley.

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 Chop with Pineapple Salsa \$14.95

6 oz center cut pork chop 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.

Elite Catering Dinner Selections

MSUM Dining Services is dedicated to providing you with the level of service and variety of menus that will make your event a success. Our staff is highly trained and talented. We encourage you to consult us. Feel free to present your own ideas and we will work to make it happen for you.

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 Steak \$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.

Recipe from Home

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 your event.

PERFECT ENDINGS

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 end your dinner in style.

**CREATED BY OUR ON STAFF BAKING TEAM.
ALL SELECTIONS ARE \$3 PER GUEST.**

- Carrot cake with cream cheese frosting
- White cake with raspberry filling and butter cream frosting
- Blackberry cobbler
- Warm bread pudding with praline sauce
- Chocolate fudge cake
- Gourmet cheesecake: Chocolate swirl, Raspberry swirl, Turtle, Plain
- Cheesecake lollipops
- Brandied apple and black walnut cake
- Dipped strawberries
- Butterscotch Pecan Cake
- Raspberry Lemon Cream Cake



MSUM *Dining Services*

Email: catering@mnstate.edu

218-477-2852