Guide to Great Taste

Campus Catering
dining.UND.edu
701.777.2256
welcome

When you’re planning a catered event, you need to know that everything will be covered, down to the smallest detail.

UND’s Campus Catering covers all the details with both style and good sense – and at affordable prices. You’ll find exceptional food, presentation, and courteous, professional service.

For your next catered event, we want you to think fresh! Try yogurt with granola or trail mix with dried fruit for a coffee break.

Use your imagination. Bring us your ideas. We are pleased to design a custom menu that will impress your guests.

something new

think fresh
flavorful and fun
ask us for ideas

campus catering on-line

Please view our Catering Guidebook at dining.UND.edu for the complete listing of menu options.

Campus Catering
Swanson Hall Concourse (tunnel)
Tel: 701.777.2256
Fax: 701.777.2320
dining.UND.edu
Continental Breakfasts

Campus Continental - Bakery assortment, mixture of plain and blueberry mini bagels with cream cheese. Assorted juice and fresh brewed coffee. $4.25

University Continental - Fresh fruit tray with dip, bakery assortment, mixture of plain and blueberry mini bagels with cream cheese. Assorted juice and fresh brewed coffee. $5.75

Beverages - Fresh brewed coffee with condiments and ice water. $2.00

Coffee and Pastry - Fresh brewed coffee with condiments and your choice of mini muffin or mini bagel with assorted cream cheese. $2.25

European Breakfast

Assortment of artesian rolls and croissants with assorted jams and spreads, fresh Grapes and cubed cheese. Assorted juice and fresh brewed coffee. $7.00

Healthy Start

Assorted yogurt with granola, fresh Fruit tray, and your choice of pastry. Served with fresh brewed coffee, assorted juice, and ice water. $8.00

Breakfast meals below include coffee, water, your choice of juice and fresh bakery muffin.

Fluffy Scrambled Eggs $8.50
Served with hash brown potatoes and your choice of maple sausage links or pecan wood smoked bacon.

Smoked Ham and Cheddar Egg Bake $8.50
Baked layers of smoked ham, shredded cheddar cheese, and classic white bread soaked in a light egg batter. Choose from Ham and Cheese or Vegetarian. Served with hash brown potatoes and your choice of maple sausage or pecan wood smoked bacon.

Quiche Breakfast $8.50
A light pastry crust filled with egg custard; choose from quiche Lorraine or vegetarian quiche Florentine. Served with hash brown potatoes.

Egg dishes may be prepared with cholesterol free egg substitute.

Dakota French Toast $9.50
Thick slices of homemade French bread dipped in our special egg batter, served with scrambled eggs and your choice of maple sausage links or pecan wood smoked bacon.

Stuffed French Toast with Apple Cider Syrup $10.00
Layers of French bread and cream cheese baked in a light egg batter, served with warm maple and apple cider syrup, hash browns and your choice of maple sausage links or pecan wood smoked bacon.

Extras

Fresh Fruit Tray with Marshmallow Fluff Dip $1.50
Fresh Fruit Bowl $.75
Vanilla Yogurt Parfait $1.50
Strawberry Yogurt Parfait $1.50
Turkey Sunflower Seed Delight $8.50
Dark rye bread topped with cream cheese, sliced turkey, sunflower seeds, and shredded lettuce.

BBQ Pork or Beef on a Bun $8.50
Served with a side of calico baked beans and a dill pickle spear.

French Dip with Au Jus $8.50
Slow roasted beef on a french white roll.

Charleston Chicken Wrap $9.00
Lightly spiced breaded chicken fingers, steamed rice, diced tomatoes, and shredded lettuce topped with honey mustard dressing and tucked in a herb wrap.

Ginger Teriyaki Chicken Wrap $9.25
Grilled ginger teriyaki chicken, shredded cabbage, and crunchy almonds tossed in a sweet and sour dressing.

Italian Sub Sandwich $9.00
Layers of smoked ham, tangy salami, pepperoni, fresh veggies, and black olives on classic sub roll. Served with an Italian vinaigrette dressing.

Vegetarian Croissant $9.00
Our homemade hummus and fresh veggies on a flaky croissant roll.

Smoked Turkey Club $9.25
Turkey, smoked bacon and American cheese topped with fresh lettuce and tomato served on a soft pretzel baguette.

salads
served with UND hard rolls with butter

Chef Salad $9.50
Blend of lettuces topped with fresh vegetables, julienne strips of turkey and ham, sliced egg, and shredded cheddar cheese.

Garden Salad with Grilled Chicken $9.95
Spring mix lettuce topped with fresh vegetables and seasoned grilled chicken. Served with buttermilk ranch and French dressing.

Taco Salad $9.95
Shredded lettuce, spicy taco meat, black olives, diced onions, sour cream and shredded cheddar cheese served in a crisp tortilla shell. Salsa served on the side. Served with a side of black bean mango salsa and tortilla chips.

Mandarin Chicken Salad $9.50
Fresh lettuce blend topped with grilled chicken, chow mein noodles, thinly sliced almonds, and sweet mandarin oranges. Served with a side of sweet and sour dressing.
Basic Bagged Lunch
Each bagged lunch includes your choice of two sides (potato chips, cookie, or fresh apple) and your choice of soda or bottled water.

$6.50 - Turkey and Cheese on White or Wheat Kaiser
$6.50 - Ham and Cheese on White or Wheat Kaiser

Italian Sub Sandwich $9.00
Layers of smoked ham, tangy salami, pepperoni, fresh veggies, and black olives on classic sub roll. Served with an Italian vinaigrette dressing.

Charleston Chicken Wrap $9.00
Herb and garlic wrap stuffed with wild rice, crispy chicken, diced tomatoes, and a creamy honey mustard dressing.

Chicken Caesar Wrap $9.25
Grilled chicken strips, romaine lettuce and shredded parmesan cheese tossed in creamy Caesar dressing.

Deluxe Box Lunch
Each bagged lunch includes potato chips, salad or fruit cup, cookie, and bottled water or soda.

$9.00 - Smoked Ham or Turkey and Cheese Kaiser
$9.00 - Smoked Ham and American cheese on a white or wheat Kaiser roll.

Ginger Teriyaki Chicken Wrap $9.25
Grilled ginger teriyaki chicken, shredded cabbage, and crunchy almonds tossed in a sweet and sour dressing.

Cold Fried Chicken
The perfect picnic lunch! Honey fried chicken, UND hard roll with butter, and your choice of salad or cookie.

Vegetarian Hummus Wrap $9.00
Our homemade hummus and fresh veggies all wrapped up in a sun dried tomato wrap.

Turkey and Swiss Croissant $9.00
Turkey breast and Swiss cheese served on a flaky croissant roll.

Taco Salad with Tortilla Strips $8.50
Layers of shredded lettuce, diced tomatoes, green onions, black olives, and cheddar cheese, topped with your choice of fajita grilled chicken or seasoned ground beef. Served with a side of sour cream, salsa, and tortilla strips.

Chef Salad $9.50
Fresh lettuce, garden veggies, diced turkey and smoked ham, hard cooked eggs, and shredded cheddar cheese. Served with side of buttermilk ranch, French dressings and a UND hard roll with butter.

Garden Salad with Grilled Chicken $9.95
Our most popular salad is now available in a box lunch! Spring mix lettuce, load of fresh vegetables, and a seasoned grilled chicken breast. Served with buttermilk ranch and French dressings and a UND hard roll with butter.
buffets

buffets require a minimum of 20 guests

Sandwich Buffet $11.00
Chicken wild rice soup. Sliced turkey, ham, beef, and cheeses. Tray of leaf lettuce, sliced tomatoes, and pickle spears. Assorted kaiser rolls. Vegetable tray with dip and potato chips.

Hot Lunch Buffets  1 Entree $11.00;  2 Entrees $13.00
served with salad, potato/rice, vegetable, dinner roll and coffee

- Chicken Alfredo
- Beef Stroganoff
- Beef Lasagna
- Swiss Steak
- Vegetable Lasagna
- Eggplant Parmesan
- Cheese Stuffed Jumbo Shells
- Baked or BBQ Chicken
- Taco Bar
- Hawaiian Ham
- Swedish Meatballs
- Vegetarian or Hearty Meat Lasagna

hearty entrees
served with tossed salad and choice of roll

Chicken Parmigiana $9.50
Lightly seasoned chicken strips served over a bed of fettucini. Topped with spaghetti sauce and Parmesan cheese.

Chicken Fried Steak $9.50
Lightly seasoned steak deep fried and topped with pepper gravy. Served with whipped potatoes.

Pork Chop Luncheon $9.50
Grilled 6 oz. pork chop accompanied by flame roasted vegetables and spiced apples.

Turkey a la King $9.50
Moist turkey in our special cream sauce, served over your choice of a fluffy homemade biscuit or a flaky puff pastry shell. Served with a side of sweet and sour cole slaw.

Cod in Lemon Butter $9.50
Cod slowly baked in a lemon butter sauce and served with honey glazed carrots.

Boneless Chicken Breast $9.50
Tender chicken breast lightly coated with seasoned bread crumbs and topped with a nutmeg cream sauce.

Chicken Alfredo $9.50
Slices of chicken simmered in our own delicate Alfredo sauce and served over linguini noodles.

Vegetarian or Hearty Meat Lasagna $9.50
Your choice of vegetarian or meat lasagna served with french-style green beans.

Beef Stroganoff $9.50
Our own recipe of beef, simmered with onions and mushrooms in a lightly seasoned gravy and served over egg noodles.

Pork Medallion $11.75
Tender, roasted slices of pork tenderloin served in its savory juice with honey glazed carrots.
dinner

beef
served with salad, potato/rice, vegetable and choice of roll

**Prime Rib** $16.95
Generous 10 oz. portion of slow oven roasted beef rib.

**Beef Tenderloin with Bordelaise Sauce** $19.95
Tender slices of slowly braised beef tenderloin ladled with bordelaise sauce.

**Tender Beef Pot Roast** $13.95
Definitely a return choice for those who have tried this tender pot roast.

**Beef Stroganoff** $11.95
Tender chunks of beef simmered in a tasty beef sauce swirled with sour cream. Served over your choice of egg noodles or white rice.

chicken & turkey
served with salad, potato/rice, vegetable and choice of roll

**Chicken Breast** $9.95
An oven baked boneless breast, lightly breaded.

**Chicken Kiev** $9.95
Generous 5 oz. chicken breast filled with butter sauce and topped with our own Supreme Sauce (nutmeg cream sauce).

**Chicken Cordon Bleu** $9.95
Generous chicken breast filled with butter sauce and ham.

**Roasted Turkey Dinner** $12.95
Tender roasted turkey accompanied by savory homestyle dressing.

---

**picnics**

Option A
Choice of 1 Entree - $9.50

Option B
Choice of 2 Entrees - $11.50

1/3 lb. Ground Beef Burgers
Mesquite Chicken Breast
Ground Buffalo Burgers
Bratwurst or Hot Dogs

*All Picnics Include:
- Baked Beans
- Potato Salad
- Veggie Tray with dip
- Potato Chips
- Lettuce Leaves
- Sliced Tomato
- Mayonnaise
- Mustard
- Ketchup
- Dill Pickle Spears
- Coffee, Lemonade, or Fruit Punch

If you would like to add Rice Krispie Bars or Cookies, please add $1.00 per person. Please add $1.00 per person for on-site grilling.
Roasted Pork Tenderloin $20.50
Tender slices of pork tenderloin.

Ham Hawaiian $10.50
Garnished with pineapple and cherry.

Stuffed Walleye Pike Filet $16.95
Walleye filet stuffed with a wild rice mixture steamed to perfection, and served over a wild rice blend.

Baked Cod $11.00
A choice portion of cod baked in a lemon butter sauce.

Salmon $11.00
Simply seasoned salmon fillets garnished with lemon.

Eggplant Parmesan $9.95
Slices of eggplant dipped in egg mixture and bread crumbs slowly baked in an Italian seasoned tomato sauce topped with fresh Parmesan.

Stuffed Portabella Mushroom $9.95
Large portabella mushroom filled with zucchini, yellow squash, celery, carrots, green onion, dried cranberries and basmati rice. Served with assorted fresh fruit garnish.

Dinner Buffets
1 Entree $12.00
2 Entrees $14.00
3 Entrees $16.00

Beef Pot Roast
Swedish Meatballs
Beef Stroganoff
Beef Lasagna
Vegetable Lasagna
Oven Baked Chicken
Deep Fried Chicken
Baked Ham
Roasted Turkey Breast
Baked Cod

Better Dinners
- Grilled Chicken Breast
- Baked Potatoes
- Broiled Salmon
hors d’oeuvres
coffee, punch and 2 items of choice $5.50, $1.20 each additional item

Assorted Sliced Cheese & Crackers
Assorted Petit Fours
Assorted Tea Cookies
Barbecue Meatballs
Caprese Picks
Chicken Drummies
Cubed Cheese Tray with crackers
Fresh Vegetable Tray with dip
Fresh Fruit with dip
Meat and Cheese with crackers
Mini Cream Puffs
Mini Kebabs (beef, chicken, or ham)
Mexican Dip with chips
Oriental Egg Rolls with hot mustard and sweet & sour sauce
Party or Silver Dollar Buns with roast beef, turkey, or ham
Smoked Salmon
Smokies in Barbecue Sauce
Spinach Dip in Bread Bowl
Stuffed Mushroom Caps
Swedish Meatballs
Watermelon Feta Skewers

afternoon breaks

cookies & coffee
$3.00 per person
Bakery Fresh Assortment of Cookies
Freshly Brewed Coffee
Ice Water

bars & coffee
$4.00 per person
Bakery Fresh Assortment of Elite Bars and Brownies
Assorted Sodas on Ice
Freshly Brewed Coffee
Ice Water

better breaks
yogurt with granola topping
dried fruit
baked chips

special additions
additional $1.00 per person each
Hot Chocolate
Fruit Punch
Hot Cider
Lemonade
Iced Tea
Popcorn
Trail Mix
Pretzels
Potato Chips
Tortilla Chips & Sauce
Snack Mix
desserts
Old Fashioned Carrot Cake
Sinful Seven Layer Cake
Strawberries and Cream Cake
Lemons and Cream Cake
Tiramisu
French Silk Pie
Red Velvet Cake
Chocolate Decadence Cake
New York Cheesecake
Turtle Cheesecake

specialty items
ice sculpture
cheese blocks
fruit trees
shrimp trees

Cupcake Tree
Shrimp Tree
Cheese Block
Special occasions may call for a menu that is above and beyond the normal catered event. Ask our catering staff about elite desserts at least 3 weeks before your event.

These items are not normally stocked by Campus Catering. However, we will work with your budget and your time-line to incorporate them into your menu.

**special menus**

Campus Catering staff will be delighted to customize a menu for your special event. Do you have a favorite recipe or an idea for an entree you would like to try? Ask our catering experts and they will be happy to assist you.

We will also provide delicious options for vegetarian, vegan, or special diets.

**special orders**

3 week lead time

Special occasions may call for a menu that is above and beyond the normal catered event. Ask our catering staff about elite desserts at least 3 weeks before your event.

These items are not normally stocked by Campus Catering. However, we will work with your budget and your time-line to incorporate them into your menu.

**elite desserts**

- carrot cake
- specialty cheesecake
- strawberry shortcake

11
Making your Reservations
We encourage as much lead time as possible in booking your reservation. Events can be scheduled up to a year in advance. Food selection may be limited for a reservation made less than five working days prior to the function.

Lead Times
To ensure your preference in menu selection, location, and availability of service personnel, please follow the reservation and guest count lead time according to the chart below:

<table>
<thead>
<tr>
<th>Guaranteed Count</th>
<th>Estimated</th>
<th>At Time of Booking</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>Preliminary</td>
<td>10 days prior to service</td>
</tr>
<tr>
<td></td>
<td>Final/Guaranteed</td>
<td>5 days prior to service</td>
</tr>
<tr>
<td></td>
<td>Coffee Services</td>
<td>48 hours prior to service</td>
</tr>
</tbody>
</table>

Guaranteed Count
A guaranteed attendance for all banquets, dinners, luncheons, and receptions must be submitted no later than 5 business days prior to the event. If a final guarantee is not submitted, the actual number served or the original estimate, whichever is greater, will be used for billing purposes. Campus Catering will prepare food for 5% above the guarantee for groups over 200 and 10% above for groups under 200. We understand that many times the number of guests fluctuates by the time the actual event takes place. Requests to change the guarantee +/-10% after the guarantee due date will be accommodated wherever possible; however, additional charges may apply.

Cancellation Charges
Cancellation of an event, 24 hours or less prior to the event, can result in the following charges:

1. Any specialty food item(s) not stocked by Dining Services
2. Labor charges (minimum of 4 hours) for personnel who are assigned and report for duty prior to the cancellation notice
3. Any other charges (i.e. rentals) incurred by Campus Catering

Service Times
Since delays in services of a meal affect the quality of the food, our continuing desire is to serve you promptly at the scheduled time of your event. Therefore, if your event start or end time is delayed, additional labor may be assessed according to the size of your event.
Delivery
Campus Catering will work with you to schedule delivery, set-up, and pick-up times.

Delivery Charges
For deliveries on campus:

<table>
<thead>
<tr>
<th>Time</th>
<th>Charge</th>
</tr>
</thead>
<tbody>
<tr>
<td>6:00 am - 8:00 pm</td>
<td>$10 minimum</td>
</tr>
<tr>
<td>8:00 pm - 6:00 am</td>
<td>$20 minimum</td>
</tr>
</tbody>
</table>

Campus delivery charge will be waived if contract exceeds $150. There is a $25 delivery fee for off-campus deliveries. (The off-campus charge is waived if the event catering contract meets or exceeds $500.)

Event Staffing
Staffing for your function is available according to the following:

- Servers and/or attendants for receptions, cookouts, etc - $20/hour
- Cook for Cookouts - $20/hour
- Professional Services - Local Market Rate

Self-Serve Pick-Ups
Catering orders may be picked up at a pre-arranged time from a university dining facility with no delivery fee.

UND food purchase policies

Rate Per Person
Per UND Food Purchase Approval Policy, meal rates per person are as follows:

- Breakfast, 20% - $11.50
- Lunch, 30% - $17.25
- Dinner, 50% - $28.75

The total costs used to calculate the rate per person includes charges for food and beverage, delivery, and any miscellaneous charges. The rate per person does NOT include room rental charges, tent rental, linen charges, and equipment rental charges. Please note that changes made to this contract may increase the rate per person, which then may exceed the amount allowed per person.

The Campus Catering Agreement will be completed at the time the function is booked at Dining Services. The department will be required to provide all necessary information as indicated below. After the function has been held, Dining Services will initiate a Journal Entry to charge the departmental fund indicated on the Campus Catering Agreement. The department is responsible for ensuring the function is allowable. If a department is unsure, Accounting Services should be contacted for clarification prior to making arrangements for the function. The following information is required for the Campus Catering Agreement:

- Type of function and purpose, Location of function (city and state), Date of function
- Meal serviced (breakfast, lunch, dinner, break)
- Number of actual or guaranteed attendees
- List of those attending (specify those that are UND employees and those that are not)

See the web site http://www.und.edu/dept/policyoffice/ for more information.
Food Carry-Out
The State Board of Health regulations do not permit taking leftover food from the premises after the catered event.

Billing and Payments
If your event is not covered by university funding, then you will be issued an invoice through the Student Account Services. Payment should be made by check payable to the “University of North Dakota” and sent to:

UND Student Account Services
Stop 8373
Grand Forks, ND 58202

After Hours and Weekend Service (8:00 pm - 6:00 am)
An additional charge of $20 will be incurred for events requiring catering services between 8:00 pm and 6:00 am Monday through Friday, or anytime on the weekend when the contract does not exceed $250. The menu price does not include the use of equipment and service wares for the catering function. For your convenience, Campus Catering provides a rental service for these items.

Ticket Mark-Up
If you are hosting a catered event and are marking up the price, Campus Catering reserves the right for the information to be noted on the ticket or publicly.

rental/fees
Rental Charges (for events outside the Memorial Union):

Linen
Table skirting - $10.00
   per section and includes dry cleaning services
54 x 96” Tablecloth - $3.00
54 x 120” Tablecloth - $3.00
90 x 90” Tablecloth - $3.00
Napkins - $3.50/dozen

Service Wares
Forks (Entrees/Salad/Dessert) - $3.00/dozen
Knives (Entrees/Steak/Bread & Butter) - $3.00/dozen
Spoons (Tea/Soup/Parfait) - $3.00/dozen

China Service
Plate (Dinner, Bread & Butter, Dessert) - $.35 each
Bowls (Soup, Bouillon) - $.35 each
Cups (Coffee, Tea with saucer) - $.35 each
Glasses (Juice, Milk, Water, Wine) - $.35 each
Bud Vases - $3.00/dozen
Punch Bowl with Ladle - $10.00
Airvoid (Thermos) Containers (1, 2-1/2, $ 5 gallon) - $10.00 each (limited availability)
Fancy Perk Coffee Pot - $20.00
**Serving Utensils**

Tongs, Stainless Steel Spoons,  
Spatulas - $1.00 each  
Pots, Pans, Line Pans - $3.00 each  
Chafer with pans  
  small - $10.00  
  large - $15.00  
Sterno - $2.00 each  
Gas Grill - $75.00  
Bus Tubs - $3.00 each  
Cambro - $10.00 each  
Hot Cart - $75.00  
Tray Stands - $10.00  
Water Carafes - $1.00 each  
Coffee Pots - $2.00 each  
Centerpieces - $5.00  
Salt & Pepper Set - $1.00  
Cream & Sugar Set - $1.00