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## PLACING AN ORDER

Order Online: UND.edu/Catering
Order By Phone: 701.777.2256

## ICON KEY

- **GF** | Gluten Free
- **V**  | Vegetarian
- **VG** | Vegan
OUR STAFF

Andrea Green
Catering Manager
701.777.4435 | andrea.green.1@UND.edu

Andrea grew up in a small town in southeast Michigan and has always had a love of cooking, baking, and food. After high school, Andrea attended Michigan State University and graduated with a B.S. in Dietetics. Her career in food service began as a student employee at MSU in the cafeteria. In 2007 Andrea moved to Grand Forks and began working for Dining Services as a Catering Supervisor, was later was promoted to Barista Supervisor, and then in 2010, she was promoted to Catering Manager. Her favorite thing about being the catering manager is the variety. She says, “Every event I plan and every day is unique and exciting.” Andrea brings 18 years of catering and food service experience, organization, creativity, and passion to the UND catering team. When not working Andrea enjoys spending quality time with her husband and three young boys.

Beth Spitsberg
Catering Sales Coordinator
701.777.2256 | elizabeth.spitsberg@UND.edu

Beth grew up in Grand Forks, ND and has always had a love of UND. She began working at UND in 2015 and was promoted to the Catering Sales Coordinator in 2017. Beth has 31 years of customer service experience, a great menu planning experience, and, of course, a passion for food. Her favorite thing about working with University Catering is the great team of people she works with. Not only the catering crew but also the amazing people throughout campus. Beth loves promoting UND and helping make each event shine. When not working Beth enjoys cooking, traveling to see her grandchildren, and spending time at the lake with family and friends.
BREAKFAST
CONTINENTAL BREAKFAST

**Beverages**

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

**Coffee and Pastry**

- **$2.50**
  Fresh brewed coffee with condiments and your choice of mini muffin or mini breakfast strudel.

**Campus Continental**

- **$4.50**
  Bakery assortment of fresh muffins and pastries. Assorted juice and fresh brewed coffee.

**University Continental**

- **$6.25**
  Fresh fruit tray with dip, bakery assortment. Assorted juice and fresh brewed coffee.

**European Breakfast**

- **$7.25**
  Assortment of artisan rolls and croissants with assorted jams and spreads, fresh grapes and cheeses. Assorted juice and fresh brewed coffee.

**Healthy Start**

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

HOT BREAKFAST

Breakfast meals below include coffee, water, and choice of juice.

**Kettle Oatmeal**

- **$7.00**
  Steel cut kettle cooked oatmeal served with a variety of toppings including fresh berries, dried fruit, nuts, brown sugar and milk.

**Fluffy Scrambled Eggs**

- **$8.50**
  Served with hash brown potatoes and your choice of maple sausage links or smoked bacon.

**Smoked Ham and Cheddar Egg Bake**

- **$9.00**
  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**

- **$9.00**
  A light pastry crust filled with egg custard; choose from quiche Lorraine or vegetarian quiche Florentine. Served with hash brown potatoes.
Asparagus Mushroom Strata $8.50
Layers of toasted English muffins, mushrooms, asparagus, and peppers baked together with a light egg batter. Served with a side of hash brown potatoes and your choice of maple sausage or smoked bacon.

Supreme Breakfast Strata $8.50
Layers of toasted English muffins, smoked sausage, country ham, onions and pepper baked with a light egg batter. Topped with cheese and baked to perfection. Served with a side of hash brown potatoes and your choice of maple sausage or 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 smoked bacon.

Extras

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Iced Coffee Bar</td>
<td>$1.50</td>
</tr>
<tr>
<td>Pecan Wood Smoked Bacon</td>
<td>$2.00</td>
</tr>
<tr>
<td>Maple Sausage Links</td>
<td>$2.00</td>
</tr>
<tr>
<td>Fresh Bakery Muffin</td>
<td>$0.75</td>
</tr>
<tr>
<td>Fresh Fruit Bowl</td>
<td>$2.00</td>
</tr>
<tr>
<td>Vanilla Yogurt Parfait</td>
<td>$2.50</td>
</tr>
<tr>
<td>Strawberry Yogurt Parfait</td>
<td>$2.50</td>
</tr>
<tr>
<td>Fresh Fruit Tray &amp; Marshmallow Fluff Dip</td>
<td>$2.00</td>
</tr>
</tbody>
</table>

Bagel Breakfast $5.00
Flavored bagel with cream cheese and peanut butter.

Yogurt Breakfast $6.00
Yogurt parfait choose strawberry, blueberry or orange cream.

Sweet Breakfast $5.00
Chocolate raised donut.

BAGGED BREAKFAST

Breakfast bags are served with fresh cut fruit, and choice of milk or juice. Add coffee for an additional $1 per person.
**LUNCH**

[Image: Food menu with prices and descriptions]

**SALADS**

**Entree Salad Lunches**
Served with UND rolls with butter, ice water and your choice of coffee, lemonade, or iced tea.

- **Chef Salad** [GF]
  Blend of lettuces topped with fresh vegetables, smoked turkey and ham, sliced egg, and shredded cheddar cheese. $9.50 | $10.00

- **Chicken Taco Salad**
  Shredded lettuce, fajita style chicken, black olives, tomato, green onions, sour cream and shredded cheddar cheese served in a crisp tortilla shell. Served with a side of sour cream and fresh pico de gallo. $9.50 | $10.00

- **Pecan Berry** [GF]
  Chicken Salad
  Fresh spinach with seasonal berries, crumbled goat cheese, red onion and seasoned grilled chicken. Served with balsamic vinaigrette dressing. $12.50 | $13.00

**Box Garden Fresh Salad Lunches**
Individually packaged for your convenience. Includes hard roll with butter, and a cookie. Served with your choice of UND bottled water or soda.

- **Chicken Caesar Salad**
  Romaine lettuce, croutons, and shaved parmesan tossed in caesar dressing, topped with seasoned grilled chicken. $9.50 | $10.00

- **Greek Quinoa Salad** [V]
  Chunked fresh cucumbers, grape tomatoes, red onion, feta cheese and kalamata olives served on a bed of romaine lettuce and quinoa. Drizzled with a Greek vinaigrette dressing. Add Chicken for $2. $9.50 | $10.00

- **Garden Salad with Grilled Chicken**
  Spring mix lettuce topped with fresh vegetables, seasoned grilled chicken, dried cranberries, diced egg, and fresh strawberry and grape garnish. Served with buttermilk ranch and French dressing. $12.00 | $12.50

**BAGGED LUNCHES**

Packaged for your convenience and priced just right. Sandwiches are served on a fresh baked kaiser roll, available in white or wheat. Also includes potato chips and a cookie. Served with your choice of UND bottled water or soda. Choose from the sandwiches below:

- **Smoked Ham and American** $7.50
- **Smoked Turkey and American** $7.50
- **Vegetarian Hummus and Fresh Veggies** $7.50

8
**SANDWICHES**

**Signature Sandwich Lunches**
Served with kettle chips and a pickle spear. Beverages include ice water and your choice of coffee, lemonade, or iced tea.

**Gourmet Salad Choices:**
Add a gourmet salad for $2.00
- Fresh Cut Fruit V GF VG
- UND Potato Salad V GF
- Italian Pasta Salad V
- Chunky Greek Salad V GF
- Coleslaw Pasta Salad V
- Red River Valley Potato Salad GF

**Soup Choices:**
Add a cup of soup for $2.50
- Chicken Tortilla
- Chicken Wild Rice
- Tomato Basil Bisque V
- Hearty Beef Chili GF
- Vegetarian Chili V VG
- Yukon Gold Potato V GF VG

**Box Sandwich Lunches**
Individually packaged for your convenience. Choose any of our sandwiches. Includes chips, fresh fruit cup, and a fresh baked cookie. Served with your choice of UND bottled water or soda.

**Turkey and Pork Shoulder Bacon Club**
Pork shoulder bacon, smoked turkey and swiss topped with fresh tomato and micro greens. Served on cranberry wild rice bread with an avocado spread.

**Chicken Salad on Cranberry Wild Rice Bread**
Chunks of tender chicken, grapes and walnuts tossed with mayo dressing, topped with fresh leaf lettuce.

**Smoked Ham and Gruyere**
$11.00 | $11.50
Served on ciabatta with red onion and dijon mayo.

**Smoked Turkey Croissant**
$9.50 | $10.00
Smoked turkey topped with swiss cheese, lettuce and tomato on a flaky croissant roll.

**Roast Beef and Arugula**
$11.50 | $12.00
Sliced roast beef and cheddar cheese with fresh arugula and creamy horseradish spread.

**Classic Reuben**
$10.00 | $10.50
Shaved corn beef, sauerkraut and swiss cheese served on marble rye with thousand island dressing.

**Italian Sub**
$10.00 | $10.50
Layers of smoked ham, tangy salami, pepperoni, fresh veggies, and black olives on a classic sub roll. Served with an Italian vinaigrette dressing.

**Caprese**
$11.50 | $12.00
Layers of fresh mozzarella, tomato, and micro greens topped with pesto. Served on a cibatta roll.

**Smoked Ham or Turkey**
$9.00 | $9.50
Smoked Ham or Turkey on a fresh baked Kaiser Roll topped with lettuce leaf and tomato.
BUFFETS

Buffets include ice water and your choice of coffee, lemonade, or iced tea.
BUILD YOUR OWN BUFFET

Taco in a Bag $5.00
Includes doritos, shredded lettuce, diced tomato, sour cream and taco sauce. Choose either fajita chicken, ground beef taco, or seasoned refried beans.

BYO Garden Salad $11.00
Chopped romaine and spring mix lettuce with a variety of fresh vegetables. Diced chicken, ham, and hard boiled eggs, bleu cheese crumbles and shredded cheddar cheeses. Served with french, ranch and balsamic vinaigrette dressings. Includes bread or rolls with butter balls.

BYO Sandwich $12.50
Fresh sliced deli meats and cheeses, leaf lettuce, tomato and pickles. Assorted sandwich breads and rolls, kettle chips and your choice of gourmet salad and soup.

Pasta Bar $10.00
Penne and fettuccini pasta served with hearty meat sauce, and creamy alfredo. Includes Caesar or garden tossed salad and crispy garlic toast.

Mac and Cheese $9.00
Homemade mac and cheese with a variety of toppings including: green onions, diced chicken, diced ham, French fried onions, bleu cheese crumbles and sriracha. Served with an apple spinach salad and your choice of bread or rolls with butter.

BYO Baked Potato $8.00
Baked Red River Valley potato with all the fix-ins: cheddar cheese, green onions, bacon, sour cream and butter. Choose either beef chili or vegetarian chili.

Taco Buffet $11.00
Seasoned ground beef and fajita style chicken, flour tortillas and tortilla chips. Variety of fresh taco toppings: shredded lettuce, shredded cheese, diced tomato, green onions, black olives, picante sauce and sour cream. Served with a side of refried beans and Spanish style rice.

Southwestern Bar $12.50
Seasoned ground beef and fajita style chicken, flour tortillas and tortilla chips. Includes a variety of fresh taco toppings, including homemade guacamole, and pico de gallo. Served with grilled peppers and onions, seasoned black beans and cilantro lime rice.
# PICNIC BUFFETS

<table>
<thead>
<tr>
<th>Buffet</th>
<th>Price</th>
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<tbody>
<tr>
<td>BBQ Pork</td>
<td>$10.00</td>
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<tr>
<td>Shredded BBQ pork on a fresh bakery bun, served with a side of sweet and sour coleslaw, kettle chips and pickles.</td>
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<tr>
<td>Honey Fried Chicken</td>
<td>$13.00</td>
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<tr>
<td>Crispy honey fried chicken, UND potato salad, creamy coleslaw, calico baked beans and your choice or fresh bakery rolls with butter balls.</td>
<td></td>
</tr>
<tr>
<td>Backyard BBQ</td>
<td>$18.50</td>
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<tr>
<td>Fire braised BBQ pork ribs, cheesy hash brown potatoes, apple spinach salad, and UND hard rolls with butter.</td>
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<tr>
<td>BYO Picnic</td>
<td>$12.00</td>
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<tr>
<td>Includes fresh bakery buns, fresh burger toppings and condiments, kettle chips, ice water and lemonade.</td>
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<tr>
<td>Choose 2 Entrees:</td>
<td></td>
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<tr>
<td>Hamburgers</td>
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<tr>
<td>Hot Dogs</td>
<td></td>
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<tr>
<td>Grilled Chicken</td>
<td></td>
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<tr>
<td>Veggie Burgers</td>
<td></td>
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<tr>
<td>Bratwurst</td>
<td></td>
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<tr>
<td>Choose 2 Gourmet Salads</td>
<td></td>
</tr>
<tr>
<td>Watermelon Wedge</td>
<td>$1.00</td>
</tr>
<tr>
<td>Calico Baked Beans</td>
<td>$1.00</td>
</tr>
<tr>
<td>Fresh Bakery Cookie</td>
<td>$1.25</td>
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<tr>
<td>On site Grilling available</td>
<td>$30/hour</td>
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<td>(minimum 2 hours for chef fee)</td>
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## OTHER BUFFETS

<table>
<thead>
<tr>
<th>Buffet</th>
<th>Price</th>
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<tbody>
<tr>
<td>Pizza</td>
<td>$7.50</td>
</tr>
<tr>
<td>Fresh baked pizza or lahvosh. Garden salad with French and ranch dressings. Pizza/lahvosh choices: pepperoni, sausage, cheese, chicken bacon ranch, veggie, meat trio.</td>
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<tr>
<td>Lasagna</td>
<td>$10.00</td>
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<tr>
<td>Vegetable or hearty meat lasagna with caesar or garden salad and garlic toast.</td>
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<tr>
<td>Beef Stroganoff</td>
<td>$10.00</td>
</tr>
<tr>
<td>Tender chunks of beef and mushrooms simmered together, served with a side of egg noodles, honey glazed carrots, fresh garden salad, and your choice of roll.</td>
<td></td>
</tr>
<tr>
<td>Chicken Cordon Bleu</td>
<td>$16.50</td>
</tr>
<tr>
<td>Chicken stuffed with smoked ham and swiss cheese rolled in bread crumbs. Served with wild rice blend, vegetable medley, your choice of salad and fresh bakery bread or rolls.</td>
<td></td>
</tr>
<tr>
<td>Harvest Buffet</td>
<td>$12.00</td>
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<tr>
<td>Roast turkey, herbed stuffing, mashed potatoes with gravy. Garden salad, sweet corn and UND hard rolls with butter balls.</td>
<td></td>
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<tr>
<td>Dakota Buffet</td>
<td>$15.50</td>
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<tr>
<td>Tender beef pot roast, choose either baked or fried chicken. Roasted rosemary Red River Valley potatoes, honey glazed carrots, apple spinach salad and UND twin rolls with butter balls.</td>
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<tr>
<td>Prime Rib Buffet</td>
<td>$22.00</td>
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<tr>
<td>Carved prime rib roast, classic baked potatoes with butter and chive sour cream, grilled asparagus, old main spinach salad and your choice of bread or rolls with butter balls.</td>
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</tbody>
</table>
SERVED

All entrées are served with bread, your choice of salad and chef’s choice of vegetable. Beverages include coffee, and water. Linens are provided, skirting is available for $10 each, and china is available for an additional fee of $1 per person.
**BEEF**

**Beef Bottom Ball Tip Sirloin Steak**  
USDA choice beef grilled to perfection. Served with choice of potato or rice.  
$16.00

**Sautéed Beef Tenderloin Tips**  
Beef tenderloin sautéed with mushrooms and onions. Served over choice of potato, pasta or rice.  
$18.00

**Center Cut Top Sirloin Steak USDA**  
Char-grilled seasoned topped with grilled mushrooms and onions. Served with choice of potato or rice.  
$22.00

**Tender Beef Pot Roast**  
Beef roast slow cooked until fork tender. Served with your choice of potato or rice.  
$14.50

**Beef Short Ribs**  
Cranberry bordelaise braised short ribs. Served with choice of potato or rice.  
$22.00

**Prime Rib of Beef GF**  
USDA choice slow roasted prime rib of beef served with au jus and horseradish cream. Served with choice of potato or rice.  
$24.00

**Beef Tenderloin Steak**  
USDA choice tenderloin steak char-grilled to medium, served with a forest mushroom bordelaise sauce. Served with choice of potato or rice.  
$32.00

**SEAFOOD**

**Tilapia Basil Butter GF**  
Farm raised tilapia sautéed in sweet basil and butter served with lemon crown. Choice of potato or rice blend.  
$15.50

**Sweet Chili Glazed Salmon GF**  
Grilled Norwegian salmon glazed with sweet chili sauce with lemon crown. Served with choice of potato or rice blend.  
$18.50

**Pecan Crusted Walleye**  
Lightly crusted in pecan butter breading and broiled to perfection. Served with caper tartar sauce, lemon crown, and choice of potato or rice blend.  
$31.00

**Baked or Grilled Walleye GF**  
Walleye lightly brushed with seasoned butter. Served with lemon crown tartar sauce and choice of potato or rice blend.  
$26.00
Roasted Pork Loin $13.00
Slow roasted sliced pork loin with apple raisin chutney. Served with choice of potato or rice blend.

Pork Tenderloin Medallions $16.00
Grilled pork tenderloin medallions sliced with forest mushroom demi-glaze. Served with choice of potato or rice blend.

St. Louis Seared Pork Ribs $26.00
Delicate slow smoked ribs moist and meaty topped with a light BBQ sauce. Served with choice of potato or rice blend.

Frenched Pork Chop $19.00
10oz bone-in pork chop char-grilled. Served with baked apples and choice of potato or rice blend.

Chicken

Prosciutto Gouda Chicken $16.00
Chicken breast stuffed with smoked gouda cheese wrapped with prosciutto ham and served with a light cream sauce. Served with choice of potato or rice blend.

Grilled Chicken with Parmesan Cream Sauce $12.50
Grilled chicken char-grilled natural breast of chicken topped with homemade Parmesan cream sauce. Served with choice of potato or rice blend.

Chicken Kiev $14.00
Breaded chicken filled with a herbed butter sauce. Served with choice of potato or rice blend.

Chicken Cordon Bleu $14.00
Chicken stuffed with smoked ham and swiss cheese rolled in bread crumbs. Served with your choice of potato or rice blend.

Chicken Florentine $14.00
Chicken stuffed with spinach, garlic, and Parmesan cheese. Topped with a creamy white sauce. Served with choice of potato or rice blend.

Home-Style Chicken Breast $13.00
Golden brown and lightly breaded baked chicken breast served with a light cream sauce. Served with choice of potato or rice blend.

Cranberry Wild Rice Stuffed Chicken $15.00
Rolled Chicken breast with herbed wild rice cranberry stuffing topped with a light cream sauce. Served with choice of potato or rice blend.
VEGETARIAN

Roasted Vegetable Primavera  VG  $12.50
Fresh roasted vegetables in basil garlic and olive oil. Served over fettuccine.

Mushroom Wellington  V  $14.00
Portabella mushroom, spinach and gruyere with sautéed shallots and garlic wrapped up in a puff pastry shell.

Rolled Spinach Lasagna  V  $13.00
Hand-rolled lasagna with sautéed fresh spinach, ricotta cheese, and fresh herbs. Served with alfredo or marinara sauce.

Stuffed Portabella Mushroom  V  $13.00
Filled with cranberry wild rice stuffing.

Roasted Vegetable Terrine  V GF  $16.00
Roasted eggplant, peppers, onion, portabella mushrooms, fennel, and ricotta cheese. Served napoleon style with tomato marinara.

SALAD CHOICES

House Salad  V
Mixture of iceberg and spring greens, cucumber slices, tomatoes, radish slices, and crispy croutons. Served with buttermilk ranch and French dressings.

Mesuculan Field Green Salad  V
Baby field greens tossed in a balsamic vinaigrette dressing topped with cucumber slices, tomatoes, croutons and shaved parmesan.

Spinach Salad with Honey Dressing  V
Fresh spinach tossed in a homemade, honey dressing topped with mandarin oranges and cashews.

Caesar Salad
Romaine lettuce, shaved parmesan, and crunchy croutons tossed in creamy Caesar dressing.

Apple Spinach Salad  VC
Fresh spinach, granny smith apples, raisins, shredded carrots, and cashews tossed in apple cider vinaigrette dressing.

Old Main Spinach  V
Salad Fresh spinach tossed in balsamic vinaigrette topped with fresh strawberries, candied pecans, red onions, and goat cheese.
POTATO AND RICE CHOICES

- Roasted Baby Baker Potatoes  V GF
- Rosemary Roasted Red Creamer  V GF VG
- Potatoes Baked Potato with Butter and Sour Cream  V GF
- Twice Baked Potato  V GF
- Maple Sweet Potato Crowns  V GF VG
- Roasted Sweet Potatoes with Kale  V GF VG
- Duchess Potatoes (piped mashed potato)  V GF
- Hash Brown Party Potatoes
- Indian Harvest Rice Blend  V
- Wild Rice Blend  V

VEGETABLE CHOICES

- Honey Glazed Carrots  V GF
- Steamed Green Beans  V GF
- Sweet Corn  V GF VG
- Basil Butter Broccoli Florets  V GF
- Grilled Asparagus  V GF VG
- Sautéed Zucchini and Squash Medley  V GF VG
- Roasted Brussel Sprouts  V GF
- Carrots, Broccoli and Cauliflower Medley  V GF

BREAD CHOICES

- UND Hard Rolls  V
- Sweet Yeast Rolls  V
- UND Twin Rolls  V
- Garlic Toast  V
- Assorted Petit Pan Rolls  V
- Assorted Artisan Rolls  V
- Tuscan Boule  V
- Homemade Popovers  V
HORS D’OEUVRES
COLD HORS D’OEUVRES

Tomato Basil Bruschetta  V  $18.00 per dozen
Honey Goat Cheese and Strawberry Bruschetta  V  $18.00 per dozen
Classic Shrimp Cocktail  GF  $16.00 per pound
Beef Tenderloin Asparagus Rolls  GF  $24.00 per dozen
Vegetable parfaits with Buttermilk Ranch  V GF  $28.00 per dozen
Vegetable parfaits with Hummus Dip  GF VG  $30.00 per dozen

PICKS AND SKEWERS

Fresh Fruit Skewer  VG GF  $12.00 per dozen
Caprese Picks with Balsamic Glaze  V GF  $12.00 per dozen
Fruit and Cheese Skewer  V GF  $12.00 per dozen
Antipasti Picks  GF  $12.00 per dozen
Prosciutto Wrapped Melon  GF  $12.00 per dozen
Watermelon Feta with Balsamic  GF  $12.00 per dozen

TRAYS AND PLATTERS

<table>
<thead>
<tr>
<th>Small</th>
<th>Large</th>
</tr>
</thead>
<tbody>
<tr>
<td>Fresh Vegetable Tray with Ranch  V GF</td>
<td>$28</td>
</tr>
<tr>
<td>Fresh Vegetable Tray with Hummus  GF VG</td>
<td>$28</td>
</tr>
<tr>
<td>Fresh Fruit Tray with Dip  V GF</td>
<td>$29</td>
</tr>
<tr>
<td>Fresh Fruit and Cheese Platter  V GF</td>
<td>$28</td>
</tr>
<tr>
<td>Roasted Vegetable Platter  V GF VG</td>
<td>$21</td>
</tr>
<tr>
<td>Antipasti Platter with Assorted Crackers</td>
<td>$40</td>
</tr>
<tr>
<td>Sliced Cheese Tray with Crackers  V</td>
<td>$35</td>
</tr>
<tr>
<td>Cubed Cheese and Cracker Tray  V</td>
<td>$35</td>
</tr>
<tr>
<td>Sliced Meat and Cheese Tray &amp; Crackers</td>
<td>$35</td>
</tr>
<tr>
<td>Assorted Roll-Up Platter</td>
<td>$35</td>
</tr>
</tbody>
</table>

Jalapeno Beef
Turkey and Cheese
Spinach Dip in a Bread Bowl  V  $30
Fiesta Platter with Tortilla Chips  V GF  $32
Homemade Hummus and Pita Chips  V  $35
Party Bun Deli Sandwiches  V  $18

Roast Beef
Veggies with Hummus  V
# HOT HORS D’OEUVRES

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Warm Spinach Artichoke Dip with Pretzel Crisps <em>(V)</em></td>
<td>$50 /25 servings</td>
</tr>
<tr>
<td>Bacon Wrapped Baby Potatoes <em>(GF)</em></td>
<td>$18/dozen</td>
</tr>
<tr>
<td>Smokies with Sweet Chili Sauce or BBQ Sauce</td>
<td>$14 /pound</td>
</tr>
<tr>
<td>Wild Rice Meatballs with Sweet Chili or BBQ Sauce</td>
<td>$16 /pound</td>
</tr>
<tr>
<td>Coconut Shrimp with Chipotle Orange Dipping Sauce</td>
<td>$18 /pound</td>
</tr>
<tr>
<td>Vegetarian or Pork Eggrolls with Sweet and Sour Dipping Sauce</td>
<td>$20 /dozen</td>
</tr>
<tr>
<td>Stuffed Mushrooms (Spicy Chicken <em>(GF)</em> or Tomato Bruschetta <em>(V)</em>)</td>
<td>$10 /dozen</td>
</tr>
<tr>
<td>Boneless Buffalo Wings with Ranch and Blue Cheese Dipping Sauce</td>
<td>$16 /pound</td>
</tr>
</tbody>
</table>

*One pound serves approximately 8-10 guests.

# PICKS AND SKEWERS

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Sweet Teriyaki Beef Skewers</td>
<td>$26 /dozen</td>
</tr>
<tr>
<td>Garlic Honey Chicken Kabobs</td>
<td>$20 /dozen</td>
</tr>
<tr>
<td>Bacon Wrapped Dates <em>(GF)</em></td>
<td>$18 /dozen</td>
</tr>
<tr>
<td>Chicken Satay with Spicy Peanut Dipping Sauce</td>
<td>$27 /dozen</td>
</tr>
</tbody>
</table>

# BUTLER SERVICE

Butler passed hors d’oeuvres available for $20 an hour per server.
BREAKS
All breaks include freshly brewed coffee with condiments and ice water.
BREAKS

Fruit and Veggie Break **V GF** $5.75
Fresh fruit and vegetable platters with Greek yogurt and vegetable dips.

Smart Break **V GF VG** $4.25
Seasonal whole fresh fruit and Skinny-Pop Popcorn.

Hummus Break **V** $4.25
Homemade sundried tomato served with fresh veggie sticks and pita chips.

Trail Mix Break **V** $4.00
Build your own trail mix with assorted mix-ins including: almonds, peanuts, dried cranberries, raisins, chocolate chips, and M+M’s.

Sweet and Salty Break **V** $7.00
Variety of Kind bars, popcorn, chex mix, and gardettos.

Greek Yogurt Break **V** $6.00
Build your own parfait with vanilla Greek yogurt, fresh berries, and crunchy granola.

Cookies and Coffee **V** $3.00
Fresh bakery cookie assortment, freshly brewed coffee with condiments and ice water.

Bars and Coffee **V** $3.50
Assorted bars and brownies, freshly brewed coffee with condiments and ice water.
BEVERAGES
# COLD BEVERAGES

<table>
<thead>
<tr>
<th>Drink</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Lemonade</td>
<td>$1.00</td>
</tr>
<tr>
<td>Fruit Punch</td>
<td>$1.00</td>
</tr>
<tr>
<td>Milk Pint</td>
<td>$1.00</td>
</tr>
<tr>
<td>Canned Soda</td>
<td>$1.50</td>
</tr>
<tr>
<td>Iced Tea</td>
<td>$1.25</td>
</tr>
<tr>
<td>Cold Brew Iced Coffee</td>
<td>$1.50</td>
</tr>
<tr>
<td>Assorted Canned Juice</td>
<td>$1.50</td>
</tr>
<tr>
<td>Cranberry Punch</td>
<td>$1.25</td>
</tr>
<tr>
<td>Citrus Punch</td>
<td>$1.25</td>
</tr>
<tr>
<td>Mojito Punch</td>
<td>$1.25</td>
</tr>
<tr>
<td>Case of UND Bottled Water (24)</td>
<td>$22.00</td>
</tr>
<tr>
<td>UND Bottled Water</td>
<td>$1.50</td>
</tr>
<tr>
<td>LaCroix Sparkling Water</td>
<td>$1.50</td>
</tr>
<tr>
<td>Fruit Infused Water:</td>
<td>$1.00</td>
</tr>
<tr>
<td>Strawberry Kiwi</td>
<td></td>
</tr>
<tr>
<td>Cucumber Mint</td>
<td></td>
</tr>
<tr>
<td>Citrus</td>
<td></td>
</tr>
<tr>
<td>Cucumber Lemon Lime</td>
<td></td>
</tr>
</tbody>
</table>

# HOT BEVERAGES

<table>
<thead>
<tr>
<th>Drink</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Hot Water and Assorted Teas</td>
<td>$1.25</td>
</tr>
<tr>
<td>Hot Caramel Apple Cider</td>
<td>$2.50</td>
</tr>
<tr>
<td>Coffee</td>
<td>$1.25</td>
</tr>
<tr>
<td>Hot Chocolate</td>
<td>$1.25</td>
</tr>
</tbody>
</table>
DESSERTS
### COOKIES

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>UND Monster V</td>
<td>$1.25</td>
</tr>
<tr>
<td>Chocolate Krinkle V</td>
<td>$1.25</td>
</tr>
<tr>
<td>Chocolate Chip V</td>
<td>$1.25</td>
</tr>
<tr>
<td>Peanut Butter V</td>
<td>$1.25</td>
</tr>
<tr>
<td>Peanut Butter Fudge V</td>
<td>$1.25</td>
</tr>
<tr>
<td>White Chocolate Macadamia V</td>
<td>$1.25</td>
</tr>
<tr>
<td>Tea Cookies (2) V</td>
<td>$1.00</td>
</tr>
</tbody>
</table>

### CAKES

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Cupcake V</td>
<td>$2.00</td>
</tr>
<tr>
<td>Tiramisu V</td>
<td>$3.50</td>
</tr>
<tr>
<td>Strawberries and Cream V</td>
<td>$3.50</td>
</tr>
<tr>
<td>Lemons and Cream V</td>
<td>$3.50</td>
</tr>
<tr>
<td>Chocolate Decadence V</td>
<td>$3.50</td>
</tr>
<tr>
<td>Carrot Cake V</td>
<td>$6.25</td>
</tr>
<tr>
<td>Angel Food Cake with Whipped Cream and Fresh Berries V</td>
<td>$4.00</td>
</tr>
</tbody>
</table>

### BISTRO BARS

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Special K V</td>
<td>$2.50</td>
</tr>
<tr>
<td>Frosted Brownies V</td>
<td>$1.75</td>
</tr>
<tr>
<td>Assorted Bars V</td>
<td>$1.75</td>
</tr>
</tbody>
</table>

### CHEESECAKES

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Red Velvet V</td>
<td>$6.75</td>
</tr>
<tr>
<td>Turtle V</td>
<td>$6.75</td>
</tr>
<tr>
<td>Strawberry Swirl V</td>
<td>$6.00</td>
</tr>
<tr>
<td>Classic New York V</td>
<td>$5.50</td>
</tr>
<tr>
<td>Classic New York with Cherries V</td>
<td>$5.50</td>
</tr>
<tr>
<td>Classic New York with Fresh V</td>
<td>$5.50</td>
</tr>
<tr>
<td>Strawberries</td>
<td></td>
</tr>
</tbody>
</table>

### PETITE BITES

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Tuxedo Mousse Parfait V</td>
<td>$2.50</td>
</tr>
<tr>
<td>Cheesecake Bites V</td>
<td>$2.00</td>
</tr>
<tr>
<td>Petite Fours V</td>
<td>$1.50</td>
</tr>
<tr>
<td>Berry Tartlets V</td>
<td>$1.50</td>
</tr>
<tr>
<td>Chocolate Dipped Strawberries V</td>
<td>$1.25</td>
</tr>
</tbody>
</table>

### LOGO COOKIES

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>UND Flame V</td>
<td>$3.50</td>
</tr>
<tr>
<td>Fighting Hawk V</td>
<td>$3.50</td>
</tr>
<tr>
<td>Customized Logo and Image V</td>
<td>$3.50</td>
</tr>
<tr>
<td>Individually Wrapped Logo Cookies</td>
<td>$3.75</td>
</tr>
</tbody>
</table>
CARRY OUT

Pick Up Only

- Pick up from the University Catering Office, Memorial Union Room 110.

Things To Know

- Prices do not include any paper supplies.
- Beverage take out includes the use of University Catering’s plastic beverage containers.
- It is the customer’s responsibility to return the plastic beverage containers to the University Catering Office.
PAPER SUPPLIES

Priced and sold by the dozen. To order large quantities - ask us about prices.

10” Compartment Plate               $3.00
10” Single Compartment Plate         $3.00
6” Plate                               $2.50
8 oz. Bowl                              $2.50
12 oz. Hot Beverage Cup with Lid      $2.00
Hot Cup Sleeves                        $1.00
7 oz. Clear Plastic Cup                $1.00
Fork                                    $1.00
Knife                                   $1.00
Spoon                                   $1.00
Cocktail Napkins                       $0.75

BEVERAGES

Per gallon serves 10-16 guests.

Fruit Punch                            $12.00
Lemonade                                $12.00
Coffee (Regular or Decaf)               $12.00
Coffee Condiments (12)                  $2.00
Hot Caramel Apple Cider                 $20.00
Hot Chocolate                           $12.00
Iced Tea                                 $12.00
Assorted Soda, Juice or Water (individually)  $1.25

EXTRAS

Tortilla Chips (1 Bag)      V GF   $3.00
Ripple Chips (1 Bag)        V GF   $3.00
Pickle Spears (12)          V GF   $5.00
Lettuce Leaf & Tomato Slices (12) V GF   $6.00
Assorted Mayo & Mustard Packets (12)   $2.00
Crackers (1 Sleeve)          V       $2.00

12-INCH SUBMARINE

Serves 4-6 guests.
This unique sandwich is filled with your choice of one or all of the following thinly sliced deli meats; smoked turkey breast, honey ham, roast beef and your choice of 2 cheeses; swiss, cheddar, or American. Top your sandwich with lettuce, green pepper, tomato, red onion, black olives and pickles.

Submarine Sandwich               $18.00
**SALADS**

Salads are sold by the pound. One pound serves 4-6 guests.

**UND’s Homemade Potato Salad**  
V  GF  $5.50 per pound  
The University’s own creamy homemade potato salad. Perfect with any sandwich platter.

**Italian Pasta Salad**  
V  $3.50 per pound  
Fresh vegetables and rotini pasta tossed in a vinaigrette dressing.

**Coleslaw Pasta**  
V  $3.50 per pound  
Shredded cabbage, carrots, and shell pasta in a sweet and creamy coleslaw dressing.

**Marinated Vegetable Salad**  
V  GF  $3.50 per pound  
Fresh broccoli, cauliflower, peppers, tomatoes, cucumbers, and black olives in a creamy Italian dressing.

**Sweet and Sour Coleslaw**  
V  GF  $3.50 per pound  
Shredded cabbage, celery, red peppers and onion tossed in a sweet and sour vinaigrette.

**Fresh Fruit Salad**  
V  GF  VG  $4.50 per pound  
A mixture of fresh cantaloupe, honeydew melon, pineapple, grapes, and strawberries.

**Orzo Tomato and Feta**  
V  $8.00 per pound  
Pasta, fresh tomatoes and crumbled feta tossed in a light red wine vinaigrette dressing.

**Pasta Salad Pesto Pea**  
V  $10.00 per pound  
Bowtie pasta, sun dried tomatoes, parmesan, peas, pine nuts and pesto.

**Fresh Fruit Salad in a Watermelon Basket**  
V  GF  VG  $45.00 for 128 oz  
Our fresh fruit salad in a decorative cut watermelon basket.

---

**MEAT & CHEESE**

Crackers cost an additional $2.00 per sleeve.

**12” Tray**  
$22.00  
Serves 15-20 guests.

**16” Tray**  
$46.00  
Serves 35-40 guests.

**Sliced Meats and Cheese Tray**  
GF  An assortment of flavored sliced cheeses.

**Antipasti Platter**  
GF  An assortment of natural cubed cheeses.

**Grape and Cheese Tray**  
V  GF  Assorted cubed cheese with clusters of fresh red grapes.
FRUIT & VEGGIES

Veggie Tray
Broccoli, cauliflower, baby carrots and celery accompanies with a delicious veggie dip.

<table>
<thead>
<tr>
<th>Size</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>12” Tray</td>
<td>$17.00</td>
</tr>
<tr>
<td>Serves 15-20 guests.</td>
<td></td>
</tr>
<tr>
<td>16” Tray</td>
<td>$30.00</td>
</tr>
<tr>
<td>Serves 35-40 guests.</td>
<td></td>
</tr>
</tbody>
</table>

Fruit Tray
Red grapes, cantaloupe, honeydew and strawberries served with a creamy fruit dip.

<table>
<thead>
<tr>
<th>Size</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>12” Tray</td>
<td>$26.00</td>
</tr>
<tr>
<td>Serves 15-20 guests.</td>
<td></td>
</tr>
<tr>
<td>16” Tray</td>
<td>$49.00</td>
</tr>
<tr>
<td>Serves 35-40 guests.</td>
<td></td>
</tr>
</tbody>
</table>

Fruit and Veggie Tray
Half fruit, half vegetables with dips.

<table>
<thead>
<tr>
<th>Size</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>12” Tray</td>
<td>$25.00</td>
</tr>
<tr>
<td>Serves 15-20 guests.</td>
<td></td>
</tr>
<tr>
<td>16” Tray</td>
<td>$39.00</td>
</tr>
<tr>
<td>Serves 35-40 guests.</td>
<td></td>
</tr>
</tbody>
</table>

SANDWICH TRAYS

Party Bun Sandwiches by the Dozen
Turkey, smoked ham or vegetarian.

<table>
<thead>
<tr>
<th></th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Turkey</td>
<td>$15.00</td>
</tr>
<tr>
<td>Smoked Ham</td>
<td>$15.00</td>
</tr>
<tr>
<td>Vegeatarian</td>
<td>$15.00</td>
</tr>
</tbody>
</table>

Silver Dollar Sandwich Tray
Ham, chicken, egg, or tuna salad.

<table>
<thead>
<tr>
<th>Size</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Small</td>
<td>$45.00</td>
</tr>
<tr>
<td>Serves 18-24 guests.</td>
<td></td>
</tr>
<tr>
<td>Large</td>
<td>$65.00</td>
</tr>
<tr>
<td>Serves 30-40 guests.</td>
<td></td>
</tr>
</tbody>
</table>

Assorted Roll-Up
An assortment of bite sized roll ups. Choose from jalapeno beef, garlic and herb with cream cheese and smoked ham, turkey with sun dried tomato, or whole wheat with hummus and cucumber.

<table>
<thead>
<tr>
<th>Size</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Small</td>
<td>$20.00</td>
</tr>
<tr>
<td>40 Pieces</td>
<td></td>
</tr>
<tr>
<td>Large</td>
<td>$46.00</td>
</tr>
<tr>
<td>96 Pieces</td>
<td></td>
</tr>
</tbody>
</table>

PIZZA AND LAVOSH

Cheese Pizza
Pepperoni Pizza
Supreme Pizza
All Meat Pizza
Bacon, Pineapple, Jalapeno
Tomato, Basil, Mozzarella
Thai Peanut Chicken
3 Meat Lavosh
Veggie Lavosh
Lavosh Chicken Bacon Ranch
Pepperoni Lavosh

<table>
<thead>
<tr>
<th>Pizza Type</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Cheese Pizza</td>
<td>$12.50</td>
</tr>
<tr>
<td>Pepperoni Pizza</td>
<td>$13.50</td>
</tr>
<tr>
<td>Supreme Pizza</td>
<td>$14.50</td>
</tr>
<tr>
<td>All Meat Pizza</td>
<td>$14.50</td>
</tr>
<tr>
<td>Bacon, Pineapple, Jalapeno</td>
<td>$14.50</td>
</tr>
<tr>
<td>Tomato, Basil, Mozzarella</td>
<td>$22.50</td>
</tr>
<tr>
<td>Thai Peanut Chicken</td>
<td>$17.50</td>
</tr>
<tr>
<td>3 Meat Lavosh</td>
<td>$14.50</td>
</tr>
<tr>
<td>Veggie Lavosh</td>
<td>$14.50</td>
</tr>
<tr>
<td>Lavosh Chicken Bacon Ranch</td>
<td>$14.50</td>
</tr>
<tr>
<td>Pepperoni Lavosh</td>
<td>$13.50</td>
</tr>
</tbody>
</table>
SIDES

Spinach Dip in Bread Bowl $30.00
Chopped spinach, green onions, and water chestnuts blended in a creamy ranch dressing. Served with cubes of pumpernickel bread. Serves 15 guests.

Homemade Hummus & Pita Chips $20.00
UND’s own homemade hummus, puree or garbanzo beans, onions, lemon juice, and spices. Choose from original or roasted red pepper. Served with crispy pita chips. Serves 15 guests.

Lil Smokies $40.00
Lil Smokies sausages coated in your choice of classic barbecue or sweet chili sauce. 5 lbs. Serves 25 guests.

Calico Beans $20.00
A blend of kidney, red, butter, and white beans slow cooked in a sweet and smoky sauce. 5 lbs. Serves 30 guests.

Sloppy Joe Mix $25.00
Our homemade mixture of lean ground beef and diced onion simmered in a sweet tomato sauce. 5 lbs. Serves 25 guests.

Wild Rice Meatballs $45.00
Our famous wild rice beef meatballs lightly coated in a savory demi glaze. 5 lbs. Serves 25 guests.

Fiesta Platter $25.00
Layers of refried beans, sour cream, salsa, shredded cheddar cheese, lettuce, black olives, green onions and tomato. Includes tortilla chips. Serves 15 guests.

CAKES

UND’s Custom Cakes $18.00
Made fresh at UND’s Bakery, our homemade cakes are available in white, chocolate, and marble. Light and fluffy or butter creme icing is available. Our bakery staff will decorate your cake with your custom colors or special request.

1/4 Sheet Cake $18.00
Serves 20 guests.

1/2 Sheet Cake $28.00
Serves 35 guests.

Full Sheet Cake $48.00
Serves 70 guests.
Things To Know

- Every item comes in a bakery box.
- Items may be ready on disposable trays for an additional $3.00 per tray.
- Prices listed do not include paper supplies.
- Items are sold by the dozen unless listed otherwise.
- Bakery items are also available for purchase by individuals.

Pick Up

- Pick up from the University Catering Office, located in the Memorial Union Room 110.
## ROLLS

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Caramel Croissant</td>
<td>$13.50</td>
</tr>
</tbody>
</table>

## STRUDEL

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Mini Strudels</td>
<td>$5.50</td>
</tr>
</tbody>
</table>

Lemon, Raspberry, Cherry, Blueberry

## BREADS

Breads must be purchased by the loaf; buns and rolls must be purchased by the dozen. There is no minimum order.

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>White Kaiser Buns</td>
<td>$6.00</td>
</tr>
<tr>
<td>Wheat Kaiser Buns</td>
<td>$6.00</td>
</tr>
<tr>
<td>White Hamburger Buns</td>
<td>$5.00</td>
</tr>
<tr>
<td>Wheat Hamburger Buns</td>
<td>$5.00</td>
</tr>
<tr>
<td>Hot Dog Buns</td>
<td>$5.00</td>
</tr>
<tr>
<td>Hard Rolls</td>
<td>$5.00</td>
</tr>
<tr>
<td>Parker House Rolls</td>
<td>$4.00</td>
</tr>
<tr>
<td>UND Twin Rolls</td>
<td>$4.00</td>
</tr>
<tr>
<td>White Party Buns</td>
<td>$3.50</td>
</tr>
<tr>
<td>Wheat Party Buns</td>
<td>$3.50</td>
</tr>
<tr>
<td>White Silver Dollar Buns</td>
<td>$2.50</td>
</tr>
<tr>
<td>Wheat Silver Dollar Buns</td>
<td>$2.50</td>
</tr>
</tbody>
</table>

## SCONES

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Mini</td>
<td>$12.00</td>
</tr>
</tbody>
</table>

Blueberry, Cranberry, Lemon, Apple Cinnamon, White Chocolate Raspberry

## MUFFIN BREADS

Large 16” size - purchased by the loaf

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Almond Poppyseed</td>
<td>$16.00</td>
</tr>
<tr>
<td>Blueberry</td>
<td></td>
</tr>
<tr>
<td>Banana Nut</td>
<td></td>
</tr>
<tr>
<td>Lemon Blueberry</td>
<td></td>
</tr>
<tr>
<td>Lemon Poppyseed</td>
<td></td>
</tr>
</tbody>
</table>
COOKIES

Must be purchased by the dozen. No minimum order.

Cookie Flavors V
Chocolate Chip
Chocolate Krinkle
Ginger Cream
M&M
Peanut Butter
Peanut Butter Fudge
Ranger

Assortment of Cookies V
Chocolate, Chocolate Chip
Salted Peanut
Sugar
Sugar Molasses
Snickerdoodle
Reeses Peanut Butter
Holiday Cutouts

Premium Cookie Flavors V
Chocolate Chunk
White Chocolate Macadamia Nut
Small Monster

Sugared Holiday Cutouts V

Iced Holiday Cutouts V

Specialty Cookies V
UND Flame
UND Hawk
Custom Logo

Large Monster Cookies V

Tea Cookies V

RAISED DONUTS

Must be purchased by the dozen. No minimum order.

One Dozen Donuts V
Assorted Raised
Bismarck Raspberry
Fried Cinnamon w/Maple
Magic Filled with Bavarian Cream
Magic Filled Raspberry
Long John with Chocolate
Long John with Maple
Chocolate with Sprinkles
Croissant Donuts
Custom Image Little Johns

DONUT ROUNDS

Must be purchased by the dozen. No minimum order.

One Dozen Donuts V
Plain, Sugared, Powder Sugared, Glazed

$7.00 per dozen
$8.00 per dozen
$9.00 per dozen
$10.00 per dozen
$20.00 per dozen
$25.00 per dozen
$18.00 per dozen
$8.00 for two dozen
$13.50 per dozen
$2.50 per dozen
MUFFINS

Assorted One Dozen Muffins V $6.50

BARS

Bars must be purchased by the pan. There are approximately 3 dozen per pan.

Assorted Bistro Bars V $9.00 per dozen
Mexican Chocolate Cake V $9.00 per dozen
7 Layer Bar V $15.00 per dozen
Special K Bar V $15.00 per dozen
Rice Krispie Bar V $15.00 per dozen
Triple Berry Crumble Bar V $15.00 per dozen
Brookie Bar $15.00 per dozen

DESSERTS

Must be purchased by the dozen. No minimum order.

Regular Cupcakes V $11.00 per dozen
Mini Cupcakes V $10.50 per dozen
Chocolate with Chocolate Frosting
Chocolate with White Frosting
White with Chocolate Frosting
White with White Frosting
Marble with Chocolate Frosting
Marble with White Frosting
Red Velvet

Petite Four Chocolate V $7.00 per dozen
Petite Four White V $7.00 per dozen

Cake Pops V $12.00 per dozen
Red Velvet
Vanilla
Chocolate

Whoopie Pies V $16.00 per dozen
Red Velvet
Lemon
Chocolate
## LINENS AND SKIRTING
- Table Skirting with Clips
- 54x96 Tablecloth
- 54x120 Tablecloth
- 81x81 Tablecloth
- Gorecki Oval Linens
- Linen Napkins
- Wine Glasses
- Water Goblet

## SERVICE WARES
- Black Coolers
- Full and Half Pans
- Round Chaffing Dish
- Large Chaffing Dish
- Sterno
- Bus Tubs
- Cambro
- Small Hot Cart
- Large Hot Cart
- Coffee Pots
- Salt and Pepper Set
- Cream & Sugar Set
- Tray Stands

## BEVERAGE SERVERS
- 2.5 Gallon Airvoid (Thermos)
- 5 Gallon Airvoid (Thermos)
- Fancy Perk Coffee Pot
- 2.5 Gallon Clear Beverage Dispenser
- 5 Gallon Clear Beverage Dispenser
- Water Carafes

## CHINA SERVICE
- Dinner Plate
- Bread Plate
- Dessert Plate
- Soup Cups
- China Coffee Cups
- Coffee Saucers

## SILVERWARE
- Forks (Entrée/Salad/Dessert)
- Knives (Entrée/Steak/Bread & Butter)
- Spoons (Tea/Soup)
- Solid Spoons
- Spatulas

## SERVING UTENSILS
- Tongs
- Slotted Spoons
- Solid Spoons
- Spatulas

## LARGE EQUIPMENT
- Small Grill
- Large Grill
- Popcorn Machine
- Cotton Candy Machine
- Small Tent
- Large Tent
GUIDELINES
RESERVATIONS

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>Lead Times</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. 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 University Catering

EVENT SERVICES

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 $30/hour
- Professional Services $50/hour

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

FOOD PURCHASE POLICIES

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

- 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 University 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 University Catering Agreement. The department is responsible for ensuring the function is allowable. If a department is unsure, Procurement and Payment Services should be contacted for clarification prior to making arrangements for the function. The following information is required for the University 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 https://und.policystat.com/policy/4418459/latest/ 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
Company Event: If the event is not covered by university funding, then an invoice will be issued through One-Stop Student Services.

Payment: Should be made by check payable to the “University of North Dakota” and sent to:

UND One-Stop Student Services
264 Centennial Dr, Stop 7155
Grand Forks, ND 58202-4155

Private Event: Billing is only available for company events. Private events coordinated by individual parties can be paid by cash, check, or credit card.

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, University Catering provides a rental service for these items.

Ticket Mark-Up
If you are hosting a catered event and are marking up the price, University Catering reserves the right for the information to be noted on the ticket or publicly.
Menu item availability and listed prices may change due to product availability and food cost.

It is the policy of the University of North Dakota that no person in the United States shall be discriminated against because of race, religion, age, color, gender, disability, national origin, creed, sexual orientation, gender identity, marital status, veteran’s status, or political belief or affiliation and the equal opportunity and access to facilities shall be available to all. This policy is particularly applicable in the admission of students in all colleges, and in their academic pursuits. It also is applicable in the University-owned or University-approved housing, food services, extracurricular activities and all other student services. It is a guiding policy in the employment of students either by the University or by outsiders through the University and in the employment of faculty and staff. Concerns regarding Title IX, Title VI, Title VII, ADA, and Section 504 may be addressed to Donna Smith, Director of Equal Opportunity & Title IX, Title IX/ADA Coordinator at UND.EO.TitleIX@UND.edu, 701.777.4171, or the Office for Civil Rights, U.S. Dept. of Education, 500 West Madison, Suite 1475, Chicago, IL 60611; phone 312.730.1560; fax 312.730.1576; email OCR.Chicago@ed.gov, or any other federal agency.