

## Interior Spread - Left Panel

### Breakfast Buffets

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

#### Continental Breakfast

**\$5.95**

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

**\$6.99**

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

#### A Fresh Start

**\$5.95**

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

#### Quiche

**\$6.75**



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

#### Classic Morning Breakfast

**\$7.65**

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	<b>\$3.80 each</b>
House Baked Cinnamon Rolls	<b>\$7.65</b>
House Baked Muffins	<b>\$6.80</b>
House Baked Sticky Buns 4oz	<b>\$7.65</b>
Mini Baked Sticky Buns 2.5oz	<b>\$5.95</b>
Assorted Bagels with Flavored and regular Cream Cheese	<b>\$15.00</b>
Breakfast Breads cranberry, pumpkin, banana nut, apple cinnamon	<b>\$4.95</b>
Coffee Cake	<b>\$6.00</b>
Scones blueberry or apple cinnamon	<b>\$8.00</b>
House Made Raised Doughnuts	<b>\$9.00</b>
 Fresh Cut Fruit	<b>\$1.80 per person</b>
Whole Fruit	<b>\$1.00 each</b>

 **Meets Your Health Your Way nutrition guidelines. For more information visit [www.YourHealthYourWayOnline.com](http://www.YourHealthYourWayOnline.com)**

## Interior Spread Left-Center Panel

### Salad Buffets

A minimum of five people is required per selection for salad and sandwich orders. Mix and match to create your own personalized luncheon. Served with Au bon Pain dinner roll and fresh whole fruit.

 **Fresh From The Garden** **\$5.50**

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** **\$7.65**

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** **\$7.65**

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** **\$7.65**

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 are required per selection for sandwich orders. Mix and match to create your own personalized luncheon. Cookies, chips, soda and water included. Upgrade to bars for additional .50 per person. Add soup or a signature side for 2.00 per person.

**Tuscan Grilled Chicken Sandwich** **\$6.35**

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

 **Grilled Chicken Caesar Salad Wrap** **\$6.35**

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

**Smoke House Club Sandwich** **\$6.35**

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** **\$6.35**

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

**Pulled BBQ Pork Sandwiches** **\$7.85**

Build your own sandwich with pulled pork and Kaiser rolls.

## Interior Spread Right-Center Panel

### Deli Selections

Deli Buffet prices include your choice of one side salad and cookies. Upgrade to bars for additional .50 per person. Add soup or for 2.00 per person.

**Classic Sandwiches** pre made sandwiches served on platter buffet style **\$9.75**  
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** **\$ 7.65**  
Assorted lean deli meats, assorted cheese, lettuce, sweet red onion, tomato, with assorted breads and rolls, tortillas and your choice of regular and low fat spreads.

**Boxed Lunch** **\$6.60**  
Kaiser bun 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** **\$7.85**  
Choose two meats (Brat, hamburger, hot dog, chicken or veggie burger) Come with choice of two (Potato salad, fruit salad, Italian veggie salad, baked beans.)

### Theme Buffets

A minimum of ten guests are required for theme buffets. Buffets include two beverage choices.  
Served on China with tables set

**Taste of Asia** **\$13.30**  
Sesame chicken and pepper steak, Asian fried rice, garden treasure vegetables, vegetable egg rolls with hot mustard and soy sauce. Served with egg drop soup and Asian 5 spice chocolate cake.

**Taste of the Mediterranean** **\$12.89**  
Choose one baked pasta - your choice of Italian meat lasagna, cheese manicotti or baked penne pasta pomodoro. Served with sautéed green beans, tossed garden greens and fresh baked garlic bread, and cheesecake.

 **Light & Healthy Salad** **\$13.19**  
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, and a fresh fruit salad

**Mexican Taqueria** **\$13.30**  
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 and fire roasted salsa, and fruit empanades.

## Interior Spread Right Panel

### All World Buffets

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

### All World Entrees

**Mom's Glazed Meatloaf** – \$10.95 Savory comfort food for cold Minnesota winter days. Try it with garlic mashed potatoes and the winter vegetable blend.

**Hearty Beef Stew** – \$11.95 Classic Home style

**Cracked Pepper Roast Turkey** – \$13.95 Whole turkey breast is rubbed with herbs and fresh cracked black pepper and slow roasted to perfection.

**Honey Glazed Pit Ham** – \$13.95 Virginia smokehouse flavor in a tender ham.

**Glazed Pork Loin** – \$13.95 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** - \$12.95 Italian herbed grilled chicken breast topped with a butter, white wine and caper sauce garnished with basil.

**Teriyaki Chicken** – \$12.95 Grilled chicken breast is glazed with our homemade teriyaki sauce. Try this with rice and gingered baby carrots.

**Beef Bouquetiere** – \$12.95 Campus favorite. Sliced Roast Beef served with Carrots, Pearl onions, Potatoes and Asparagus \*no side choices needed

**Chicken Parmesan** – \$12.95 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** – \$13.95 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, 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  
Seasonal Blend Vegetables

## Exterior Spread – Left Panel

### Pizza (5 person minimum)

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

#### Pizza Party

**\$7.00**

Our perfect every time pizza, crispy Caesar salad, bread sticks, assorted 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

**\$9.95**

Mozzarella, cheddar and parmesan cheese.

#### Pepperoni

**\$9.95**

Pepperoni, tomato sauce, shredded mozzarella and oregano.

#### Speciality Pizzas

**\$12.95**

Buffalo Chicken  
Supreme

Philly Cheese steak  
Thai Chicken

Taco  
Meatball

Artichoke and Sun-dried Tomato  
Plum Tomato Garlic

### CREATE YOUR OWN PIZZA

#### 16" Pizza

**\$9.95**

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

#### TOPPINGS

Sausage

Black Olives

Extra Cheese

Pepperoni

Tomatoes

Hamburger

Peppers Red or Green

Eggplant

Green Olives

Mushrooms

Onions

Anchovies

### Signature Sides per person



Tossed Garden Salad

**\$2.50**

Mozzarella and Tomato Pasta Salad

**\$2.50**



Orange and Jicama Slaw

**\$2.50**



Fresh Fruit Salad

**\$2.50**

Pesto Potato Salad

**\$2.50**

Caesar Salad

**\$2.50**

### Soup and Chili by the Gallon

gallon serves about 12/10 oz servings

\*Served with Crackers

Chicken Wild Rice Soup

**\$28**

Chicken Tortilla Soup

**\$28**

Chicken Noodle

**\$25**

Japanese Miso Soup

**\$25**

Vegetable Beef Barley

**\$28**

Beer Cheese

**\$25**

Cream of Broccoli

**\$25**

Scorches Chili

**\$35**

Scorches Vegetarian Chili

**\$30**

## Exterior Spread Left-Center Panel

### Beverages (by the Gallon, Serves 16 People)

Coffee/decaf	\$9.99
Starbucks	\$18.00
Apple Cider	\$11.99
Hot Chocolate Packets served with Hot water	\$9.99
Tea Packets served with Hot water	\$9.99
Fruit Punch	\$9.00
Lemonade	\$11.99
Cranberry Lemonade (Add Ginger ale for \$1.00)	\$11.99
Bulk Juice (Orange, Grape, Apple, Cranberry)	\$11.99
Assorted Bottled Juice	\$.99 ea
Assorted Canned Soda	\$.99 ea
Bottled Water	\$.99 ea

### Munchies per person

<b>Popcorn Trio</b>	<b>\$2.00</b>
Caramel, cheddar, and classic popcorn mixed together	
<b>Potato Chips</b> and Ranch dip	<b>\$2.00</b>
<b>Tortilla Chips</b> and Salsa	<b>\$2.75</b>
<b>Mixed Nuts</b> by the pound	<b>\$8.25</b>
<b>Big Grab Chips</b> by the bag	<b>\$0.75</b>
<b>Assorted candy bars</b>	<b>\$0.85</b>

### Bakery Selections by the dozen

<b>Assorted Cookies</b>	<b>\$5.90</b>
<b>Assorted Bars</b>	<b>\$7.25</b>
<b>Assorted Mini Cheesecakes</b>	<b>\$11.05</b>
<b>Strawberry Short Cake</b>	<b>\$10.20</b>
<b>Baked Apples in Caramel sauce</b>	<b>\$10.20</b>
<b>Assorted House Made Pastries*</b>	<b>\$9.00</b>

\* Jelly rolls, frosted doughnuts 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 fees discussed at the time of ordering.

<b>Full Sheet cake</b> (serves 70)	<b>\$35</b>
<b>Half Sheet Cake</b> (serves 35)	<b>\$25</b>
<b>Quarter Sheet cake</b> (serves 18)	<b>\$15</b>

## Exterior Spread Right-Center Panel

### Ordering Guidelines

For assistance with all of your catering needs, please call us at 218-477-2852 or email: [catering@mnstate.edu](mailto:catering@mnstate.edu)

Thank you for your interest with 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.

Our office hours are between 8am and 4 pm Monday through Friday. We are located in the Kise Commons near dining room entrance. Email [catering@mnstate.edu](mailto:catering@mnstate.edu)

- 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 stated on china service. China and linen service not included in selection will be made available for additional \$1.00 per person for CMU events only.
- 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, Dinners 2 hours. 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 of 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. For Non University groups we require 75% of your estimated cost seven days prior to your event, with the rest due day of event.
- Rental items fees:

Table cloths	\$ 2.50 per table
Table skirting Black or white	\$ 5.00 per table
12x12 mirror tiles	\$ 0.50 ea
Small Glass centerpiece	\$ 0.75ea
Bud Vase with carnations	\$ 2.50 ea
Fresh Flowers	Market Price
Punch Fountain	\$20.00

No outside food or beverage may be brought into the Memorial Union or Dining area

\*\*If you have someone attend your event with special dietary need, please contact us in advance to accommodate.

**Sodexo Minnesota State University Moorhead**  
**MSUM BOX 26 Moorhead MN 56563**  
**218-477-2852**  
Email [catering@mnstate.edu](mailto:catering@mnstate.edu)

Exterior Spread Right Panel (Cover)



Catering Services

