



Michigan Tech
Dining Services

Catering

Catering Menu Guide



Welcome

Welcome and thank you for considering Michigan Tech Dining Services for your special event. Our first priority is meeting your needs and making your event a success by providing exceptional service, a variety of banquet and meeting room options, plus exceptional menu selections to please any guest.

Our commitment begins with the ability to provide comprehensive services and catering options for events ranging from small intimate meetings to large parties and conferences. We offer an array of banquet and meeting room options with audio and visual enhancements.

Michigan Tech Catering provides a wide array of dining options from breakfasts, lunches, cocktail parties, and dinners with the option of elegant buffets or sit down plated meals. Our catering department offers both on campus and off campus caterings.

TO SCHEDULE AN EVENT

Reserve the room you need on our website www.mtu.edu/vems or by calling The Memorial Union Directors' Office at (906) 487-2543. You will need to provide the date and time of your event, description of your function and the approximate number of attendees. The more we understand about your event, the better we will be able to match our services to your needs. You will also be asked for the following information:

- Desired room setup and food service requirements
- Audio and visual needs
- Stage requirements
- Billing addresses or account number
- Any special needs

A FINAL WORD

This guide contains menus of our most popular selections, should you not find a menu that meets you or your guests needs or budget please feel free to contact our catering department. We will gladly work with you to develop a menu that fits your needs and budget.

Whether you are planning a conference, workshop, banquet or reception, let our staff turn your gathering into an event to remember. Our goal is to exceed your expectations.

<http://www.dining.mtu.edu>

Catering Guidelines

Michigan Tech Dining Services is proud to be the exclusive catering service on the Michigan Tech campus and will strive to meet all your catering needs. All food and beverages must be purchased and catered through Michigan Tech Dining Services, no outside caterers will be permitted on campus.

Serving Standards

It is our desire to serve you promptly at the hour you select. Please let us know if there will be any pre-meal program or lengthy opening remarks. Normal practice is to allow your group into the dining area approximately one-half hour before serving time, unless a cocktail hour is scheduled. This eliminates confusion and allows our staff to attend to final details without interruption. We appreciate your promptness and will do our best to work around any last-minute delays you may encounter.

In order to provide you and your guest with the highest levels of food quality and taste, the service times for all events will be limited to two hours.

Full meals, breaks, deliveries, hors d'oeuvres and snacks can be presented in many ways, from full china and linen service to completely disposable-ware. Please inform your catering representative of the style of service expected for your event so we can price it at the appropriate level.

The normal set up for meals in selected dining areas will be eight guests per table. If you need accommodations for fewer than eight at a table, we will be happy to provide this special set-up. However, additional charges may apply for the set-up depending on the extent of the changes.

Non Michigan Tech events held off campus are subject to delivery charges.

Disposable food orders will be delivered, set-up, cleaned up, and will not be attended during the event, unless previous arrangements have been made for labor and additional charges. If your event has over 100 people or involves re-filling a serving line, the event must be attended and labor fees will be applied.

Dining Services will pre-determine staffing levels and labor charges. If you request to have an event attended by a caterer or need additional labor for any other reason, labor

charges will apply (subject to availability). Please note that any overtime incurred will be passed on as additional charges.

Substitutions

Our catering service reserves the right to make last minute substitutions for food items that are not available due to season, product inferiority or supplier outages. We will notify you of any substitutions, if time allows.

Vegetarian Meals and Special Diets

If noted as part of the advance guaranteed count, we will gladly provide vegetarian and special diet at no additional cost. If a last minute request is made for a vegetarian or special diet meal, we will do our best to respond as quickly as possible. The additional meal(s) will be added to your bill.

Off-Site Catering

Michigan Tech Dining Services is fully equipped to provide beautiful off campus catered events. Our catering representative will need to know the full extent of the services required before quoting prices, since additional mileage, labor, and any out-of-the-ordinary circumstances or unusual venues will need to be considered. Ask your catering representative for details.

For off-campus full meals where china and linen service is requested, a linen and plate fee will be applied. Please remember that we are bringing food and supplies only for the number of guests guaranteed. Because we are away from our main facility, our ability to respond to last minute requests for additional services or supplies is limited, and we may not be able to accommodate such requests. If extra food or supplies are desired for "last-minute" adjustments, we will be happy to be prepared, if arranged for in advance. Extra food will be billed by the item or per plate, and extra supplies will be billed in the form of rental and/or labor charges.

As required by the health department, it is our practice to obtain a special event license for any catered event at which food is being prepared off-site, such as a picnic. The cost for the license will be charged to the customer.

Food Removal Policy

Due to health department regulations, all excess food items from any functions will remain the property of Michigan Tech Dining Services and cannot be removed from the event site.

Alcohol

The Memorial Union, the Rozsa Center, Wadsworth Hall and select locations at the Student Development Complex, all have Michigan liquor licenses which authorize the purchase of and dispensing of alcoholic beverages on both premises. All rules and regulations set forth by the Michigan Liquor Control Commission must be strictly adhered to. No one under the age of 21 shall consume alcohol on our premises. We expect the cooperation and participation of all sponsors of alcohol events to help enforce the legal drinking age. An alcoholic beverage service registration form and waiver must be signed by a host before the beverage service is provided. A minimum amount of food must be available at all events with alcohol service.

We pride ourselves on being very flexible in arranging open bar/cash bar combinations suitable to every budget. Please discuss your needs with your event coordinator, and he/she will customize the arrangement for you. Several packages are available, including hosted and cash bar. We will tailor a package to meet your needs, including bringing your professional bartenders and portable bar (if required) to you.

Decorations and Restrictions

We do not make specific provisions to decorate banquet tables - this is left to your wishes and tastes. For on-campus catering events decorations and decorating methods must be approved by our catering staff. Michigan Tech Dining Services does not take responsibility for any decorations broken or left on premises after an event. Restricted items for on premise caterings include but not limited candles or open flames besides canned fuel, the use of streamers, silly string, rice, confetti, or glitter. Special effects such as smoke machines and foggers are not permitted.

Guarantee Policy

Your estimated attendance will become the guaranteed count if we do not receive a revised count three working days preceding your event. You will be billed for your guaranteed count and for any additional guests over your guaranteed count. There may be a surcharge to cover last-minute preparations and setups if extra tables, place settings and/or portions are requested.

For buffet meals we will prepare food and place settings for approximately 5% over your guaranteed count. We do this for your benefit because the nature of buffet eating is sometimes unpredictable, and because we want to present a full buffet selection until the last guest has come through the buffet line. This may result in some leftover food on buffets, but please remember that left over food remains the property of the Michigan Tech Dining Services and cannot be packaged for take-out.

Pricing

Catering pricing is subject to change. Market conditions, the cost of labor and supplies change periodically, and must be reflected in our price.

For sit-down served meals we will prepare food for the guaranteed count. If extra portions are desired for "just-in-case" extra guests, we will be happy to accommodate. However, extra portions requested for Sit-down-served meals will be billed at the full dinner price.

Discount for Children

Children 12 and under receive a 50-percent (50%) discount on the regular price of a full buffet meal, if noted in your advance guaranteed count. Children under the age of 5 do not need to be included.

Delivery Charges for Non MTU Sanctioned Events

Delivery charges will be added when food or equipment is delivered out of the Memorial Union or Wadsworth Hall for events not associated with Michigan Tech. Michigan Tech sponsored events will not be charged a delivery fee. The on-campus delivery charge is 10% of the total order or \$30.00 if the order is over \$200.00. Included are pick-up of supplies after the event at a time convenient to both the client and Dining Service.

Off-campus deliveries will be quoted on an individual basis once we understand the scope of your needs.

For smaller orders, you may want to consider avoiding the delivery fee by picking your order up at the Memorial Union kitchen or Wadsworth Hall kitchen. In this case, it will be your responsibility to return all non-disposable items after your event is over. If you pick up your order, but call to have the non-disposable items picked up later at your location by our staff, the \$20.00 delivery fee will be charged.

For off-campus deliveries within 5 miles of the Memorial Union, \$100 will be charged. For deliveries outside the 5-mile radius, \$300 will be charged plus labor and mileage @ \$2.50 per mile. Rates will double if pick-ups are requested.

Minimums

A minimum number of persons are required in order for us to provide certain services. Groups with counts lower than our minimums may still obtain the services listed; however you will be billed at our minimum. If these minimums are a problem for you, please consult with a catering representative to explore other alternatives.

*Breakfast Buffet	15 people	(Healthy Husky Start Breakfast Min. 20 People)
*Plated Lunch	15 people	*Buffet Lunch 20 people
*Plated Dinner	20 people	*Buffet Dinner 20 people
*Picnic	30 people	

Holidays

For meals served on holidays (actual and/or observed), an additional charge will be assessed, to be determined by our catering representative, based on actual staff holiday and overtime rates.

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Room Rental

Ask your catering representative for the applicable room rental fee schedule.

Billing & Down payments

Prices in this publication do not include tax and are subject to change. Six percent State of Michigan sales tax will be added when applicable, unless a tax exempt number is provided. A 75% down payment is required one week in advance of the date of the event.

University Departments and Organizations

Your account number and department name must be provided at the time your reservation is made to ensure proper billing.

Service Fees

A catering service charge of 18% will be added to the bill, plus all applicable taxes. Michigan Tech related events or non-profit entities that are holding fund raising events will be excluded from the catering service charge of 18%.



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BREAKFAST

Continental Breakfast (15 person minimum)



Assortment of Bottled Juices

Assortment of Freshly Baked Muffins

Danish Coffee Cake

Donuts

Fresh Fruit Display

Regular and Decaf Coffee

\$9.50 per person

Breakfast Sandwich (15 person minimum)



Egg, Cheese and Your Choice of Sausage or Bacon on a Toasted English Muffin

Home Fries

Regular and Decaf Coffee

(Vegetarian Sandwich Option Available)

\$6.25 per person

Breakfast Pizza (serves 6) **NEW**



Scrambled Eggs, Sausage, Bacon, Ham and Cheese

\$22.00 each

Vegetarian Breakfast Pizza (serves 6)



Scrambled Eggs, Onions, Peppers, and Mushrooms and Cheese

\$22.00 each

Breakfast Strata (20 person minimum) **NEW**



Meat Option – Egg Breakfast Casserole with Bacon, Sausage and Cheese

Vegetable Option - Egg Breakfast Casserole with Onions, Mushrooms, Red and Green

Bell Peppers, and Cheese

Served with Home Fries

Regular and Decaf Coffee

\$8.50 per person



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Catering

BREAKFAST

Husky Spirit Breakfast Buffet (20 person minimum)



Entrees (*Choose One*)

Plain Scrambled Eggs

Cheddar Cheese Scrambled Eggs **NEW**

Ham and Cheddar Cheese Scrambled Eggs **NEW**

Spinach, Mushrooms, and Bell Peppers Scrambled Eggs **NEW**

Cinnamon Swirl French Toast

Buttermilk Pancakes

Meats (Choose One)

Bacon

Sausage Links

Ham

Served with Home Fries, Assorted Muffins, Fresh Fruit Display, Orange Juice, Regular and Decaf Coffee

One Entrée \$12.75 per person

Two Entrees \$14.50 per person

Extra Meat Option \$4.00 per person

Omelet Bar (20 person minimum)



Omelets Made to Order with a Variety of Meats, Vegetables and Cheeses

\$5.25 per person

Yogurt Granola Parfait



Vanilla Yogurt with your Choice of Strawberries or Blueberries, Topped with Granola

\$3.00 each



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BREAKFAST PASTRIES

Assorted Fresh Baked Muffins

\$18.00 per dozen



Assorted Danish Coffee Cake **New**

\$18.00 per dozen



Assorted Scones

\$18.50 per dozen



Assorted Bagels and Cream Cheese

\$15.95 per dozen



Glazed Donuts

\$15.50 per dozen





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BOXED LUNCHES

(Minimum 10 for delivery)

All boxed lunches are served with condiments, potato chips, cookies, fresh whole fruit and your choice of soda or bottled water

Sandwiches

Ham and Swiss on a Sub Roll
\$9.00 each



Turkey and Provolone on a Sub Roll
\$9.00 each



Roast Beef and Cheddar on a Sub Roll
\$9.50 each



Vegetable Mediterranean on Flat Bread **New**
Hummus, Cucumbers, Black Olives, Tomatoes, Lettuce, Roasted Red Peppers,
and Feta Cheese
\$9.50 each



Italian on a Ciabatta Roll **New**



Ham, Salami, Pepperoni, Provolone, Lettuce, Tomato w/ Italian Dressing
\$9.50 each



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Dining Services

Catering

BOXED LUNCHES

(Minimum 10 for delivery)

All boxed lunches are served with condiments, potato chips, cookies, fresh whole fruit and your choice of soda or bottled water

Sandwiches

Grilled Chicken Pesto Club



Grilled Chicken Breast, Bacon, Provolone, Lettuce, Tomato, with Pesto Mayonnaise on a Ciabatta Roll

\$10.50 each

Presidential Club *New*



Turkey, Ham, Roast Beef, Bacon, Cheddar Cheese, Lettuce, Tomato with Honey Dijon Mayo on a Ciabatta Roll

\$10.50 each

Wraps

Turkey Club



Turkey, Bacon, Swiss, Lettuce, Tomato, and Mayonnaise, Wrapped in a Spinach Tortilla

\$10.50 each

Chicken Caesar Wrap



Chicken, Romaine Lettuce, Croutons, Parmesan Cheese and Caesar Dressing, Wrapped in a Spinach Tortilla

\$10.50 each



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Catering

BOXED LUNCHES

(Minimum 10 for delivery)

All boxed lunches are served with condiments, potato chips, cookies, fresh whole fruit and your choice of soda or bottled water

Southwestern Grilled Chicken Wrap *New*



Southwest Marinated Grilled Chicken, Avocado, Fire Roasted Corn, Lettuce, Tomato, and Chipotle Ranch Dressing Wrapped in a Spinach Tortilla
\$10.50 each

Italian Portobello Wrap *New*



Marinated Portobello, Fresh Mozzarella, Roasted Red Peppers, Lettuce, Tomato, with Basil Pesto Wrapped in a Spinach Tortilla.
\$11.00 each



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LUNCH

BOXED SALADS

(Minimum 10 for delivery)

All boxed lunches are served with condiments, breadstick, cookies, fresh whole fruit and your choice of soda or bottled water

Chef Salad



Mixed Greens with Julienned Turkey, Ham, Swiss and Cheddar Cheese, Slice Cucumbers, Chopped Hard Boiled Eggs, Tomato Wedges, and Croutons.

Served with Ranch Dressing

\$9.75 each

Chicken Caesar Salad



Marinated Grilled Chicken, Romaine Lettuce, Parmesan Cheese, Croutons, and Caesar Dressing

\$9.50 each

Southwest Chicken Salad *New*



Southwest Marinated Chicken Breast, Romaine Lettuce, Fire Roasted Corn, Black Beans, Avocado, Fresh Pico De Gallo, Monterey Jack Cheese with Southwest Ranch Dressing

\$11.00 each

Steak Salad



Marinated Grilled Flank Steak, Baby Greens, Dried Cranberries, Walnuts, Tomato Wedges, Blue Cheese Crumbles with Balsamic Vinaigrette Dressing

\$11.00 each



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Catering

LUNCH

BOXED SALADS

(Minimum 10 for delivery)

All boxed salads are served with condiments, breadstick, cookies, fresh whole fruit and your choice of soda or bottled water

Garden Salad



Mixed Greens, Sliced Cucumbers, Red Onion, Mixed Bell Pepper Rings, Cherry Tomatoes, Croutons and Shredded Cheddar Cheese. Served with your Choice of Ranch or Italian, French, or Caesar Dressing

\$7.50 each

Caesar Salad



Romaine Lettuce, Parmesan Cheese, Croutons, and Caesar Dressing

\$7.50 each

Asian Cabbage Salad with Pan Fried Tofu **NEW**



Lettuce, Cabbage, Sliced Cucumbers, Red Peppers, Shredded Carrots, Tomatoes, Topped with Fried Wontons and Pan Fried Tofu. Served with an Asian Dressing

\$11.00 each



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LUNCH BUFFET

(15 person minimum)

All selections include your choice of lemonade or ice tea, cookies or brownies

Assorted Sandwiches and Wraps



An Assortment of Turkey and Provolone on a Sub Roll, Ham and Swiss on a Sub Roll, Roast Beef and Cheddar on a Sub Roll, Vegetarian Mediterranean Wrap, and Chicken Bacon Ranch Wrap. Served with all the fixings, assorted individual bags of potato chips, and your choice of Garden Salad, or Fruit Salad.
\$9.00 per person

Deli Buffet



Build Your Own Sandwich Concept. Deli Platters with Turkey, Ham, Roast Beef, and Roasted Vegetables, Assorted Cheeses (Swiss, American, Provolone and Cheddar, Sub Rolls and Ciabatta Rolls, Individual Bags of Potato Chips, Condiments and Fixins and Your Choice of Soup or Salad. Soup Choices – Steak Chili, Minnesota Wild Rice (regular or vegetarian), Tomato Bisque, or Caribbean Jerk Chicken. Salad Choices – Garden Salad or Fruit Salad.
\$11.25 per person

Salad Bar w/ Soup



Create You Own Salad - Mixed Greens with Diced Chicken, Ham, Broccoli Florets, Sunflower Seeds, Bacon Bits, Sliced Cucumbers, Cherry Tomatoes, Sliced Green and Red Peppers, Slice Red Onions, Croutons, and Shredded Cheese, Served with Italian and Ranch Dressing. Your Choice of Steak Chili, Minnesota Wild Rice (regular or vegetarian), Tomato Bisque, or Caribbean Jerk Chicken
\$12.95 per person



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LUNCH BUFFET

(15 person minimum)

All selections include your choice of lemonade or ice tea, cookies or brownies

Chicken Parmesan *New*



Breaded Chicken Breast Topped with Marinara Sauce and Mozzarella Cheese.
Served with Spaghetti Pasta, Marinara Sauce, Chef Vegetable and Breadsticks.
Your Choice of Either Garden Salad or Caesar Salad
\$11.50 per person

Penne Pasta Bake



Penne Pasta Baked with Marinara, Ricotta Cheese and Your Choice of Chicken,
Meatball or Vegetables and Breadsticks. Served with Chef Vegetable and Your
Choice of Either Garden Salad or Caesar Salad.
\$11.50 per person

Taste of India *New*



Butter Chicken and Chickpea Curry with Basmati Rice, Flat Bread and a Garden
Salad
\$14.95 per person



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LUNCH BUFFET (15 person minimum)

All selections include your choice of lemonade or ice tea, cookies or brownies

Grilled Chicken w/ Dijon Cream Sauce *New* 

Grilled Chicken Breast Topped with A White Wine Dijon Cream Sauce. Served with Roasted Potatoes, Garden Salad and Chef Vegetable.

\$12.95 per person

Lasagna  

Choice of Meat or Vegetable. Served with Bread Sticks, Chef Vegetable and Garden Salad

\$10.95 per person

Taco Nacho Bar  

Create Your Own Tacos and Nachos. Seasoned Beef and Chicken, Flour Tortillas, Tortilla Chips and Your Choice of Spanish Rice or Black Beans. Served with Salsa, Shredded Lettuce, Sour Cream, Jalapenos, Onions, Tomatoes, Sour Cream, and Shredded Cheddar Cheese

\$13.50 per person

Taste of Asia *New*  

Choice of Honey Garlic Chicken or General Taos Chicken. Served with Jasmine Rice, Garden Salad, Stir Fry Vegetables and Vegetable Egg Rolls

\$12.95 per person



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DINNER BUFFET

(20 person minimum)

All selections include your choice of salad (Caesar or Garden), choice of starch (roasted garlic redskin smashed potatoes, rosemary roasted potatoes, potatoes au gratin or wild rice pilaf). Served with dinner rolls, assorted cheese cake, ice tea or lemonade and coffee. Garden Salad served with Ranch and Italian Dressing. Add a seasonal salad for \$1 extra per person (Strawberry, Spinach, Feta, Almond Salad; Arugula, Feta and Blueberry Salad; or Spring Mix, Apple, Cranberry Walnut Salad).

Beef Selections

Chef Carved Roast Beef



Chef Carved Top Round, Served with Au Jus and a Creamy Horseradish Sauce
\$17.95 per person

Chef Carved Beef Tenderloin



Chef Carved Slow Roasted Filet Mignon of Beef, Served with Demi-Glace and a Traditional Béarnaise Sauce
\$32.00 per person

Steak Chimichurri

Marinated Grilled Flank Steak Served with a Garlic Herb Sauce
\$18.95 per person

Dijon Herbed Crusted New York Strip Loin



Chef Carved Herb crusted New York Strip Steaks. Served with Demi-Glace
\$28.00 per person



Michigan Tech
Dining Services

Catering

DINNER BUFFET

(20 person minimum)

All selections include your choice of salad (Caesar or Garden), choice of starch (roasted garlic redskin smashed potatoes, rosemary roasted potatoes, potatoes au gratin or wild rice pilaf) and seasonal vegetables. Served with dinner rolls, assorted cheese cake, ice tea or lemonade and coffee. Garden Salad served with Ranch and Italian Dressing.

Add a seasonal salad for \$1 extra per person (Strawberry, Spinach, Feta, Almond Salad; Arugula, Feta and Blueberry Salad; or Spring Mix, Apple, Cranberry Walnut Salad).

Chef Carved Prime Rib



Slow Roasted Prime Rib of Beef, Served with Au Jus and a Creamy Horseradish Sauce
\$24.95 per person

Poultry

Chef Carved Turkey Breast

Chef Carved Slow Roasted Turkey Breast, Served with Turkey Gravy
\$15.95 per person

Tuscan Chicken



Marinated Grilled Chicken, Served with a Sundried Tomato Parmesan Cream Sauce
\$16.95 per person

MTU Signature Cordon Bleu New



Marinated Grilled Chicken Topped with Prosciutto, Basil and Fresh Mozzarella, Served in a Dijon Cream Sauce.
\$16.95 per person

Rosemary Chicken



Sautéed Chicken Breast with a Light Rosemary Pan Sauce
\$16.95 per person



Michigan Tech
Dining Services

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DINNER BUFFET

(20 person minimum)

All selections include your choice of salad (Caesar or Garden), choice of starch (roasted garlic redskin smashed potatoes, rosemary roasted potatoes, potatoes au gratin or wild rice pilaf) and seasonal vegetables. Served with dinner rolls, assorted cheese cake, ice tea or lemonade and coffee. Garden Salad served with Ranch and Italian Dressing. Add a seasonal salad for \$1 extra per person (Strawberry, Spinach, Feta, Almond Salad; Arugula, Feta and Blueberry Salad; or Spring Mix, Apple, Cranberry Walnut Salad).

Brie Stuffed Chicken



Airplane chicken Breast Stuffed with Brie Cheese
\$18.25 per person



Wild Mushroom Chicken

Sautéed Chicken Breast with Wild Mushroom Marsala Sauce
\$16.95 per person

Pork

Chef Carved Glazed Ham

\$15.95 per person

Seafood

Dijon Herbed Salmon New



Baked Salmon in an Herb Dijon Cream Sauce
\$21.50 per person

Baked Lake Superior White Fish



Locally Caught Baked White Fish with a Herb Butter Sauce
\$22.50 per person



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DINNER BUFFET

(20 person minimum)

All selections include your choice of salad (Caesar or Garden), choice of starch (roasted garlic redskin smashed potatoes, rosemary roasted potatoes, potatoes au gratin or wild rice pilaf) and seasonal vegetables. Served with dinner rolls, assorted cheese cake, ice tea or lemonade and coffee. Garden Salad served with Ranch and Italian Dressing.

Add a seasonal salad for \$1 extra per person (Strawberry, Spinach, Feta, Almond Salad; Arugula, Feta and Blueberry Salad; or Spring Mix, Apple, Cranberry Walnut Salad).

Fried Jumbo Shrimp



\$21.50 per person

Vegetarian

Wild Mushroom and Mascarpone Pasta



A mixture of Sautéed Wild Mushrooms, Spinach, and Mascarpone Cheese Tossed with Bow Tie Pasta and Finished with Cream

\$15.95 per person

Vegetable Napoleon



Layered Grilled Eggplant, Roasted Red Peppers, Yellow Squash, Zucchini and Mozzarella Cheese. Served with a Sundried Tomato Pesto Sauce.

\$16.95 per person

Butternut Squash Ravioli



Tender Ravioli Stuffed with Butternut Squash in a Brown Butter Sauce.

\$17.50 per person

Vegetable Stuffed Portobello Mushroom



Marinated Grilled Portobello Mushroom Stuffed with Vegetables, Herbs and Topped with Brie Cheese.

\$15.95 per person



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Plated Dinners (25 person minimum)

All selections include your choice of salad (Caesar or Garden), and seasonal vegetables. Served with dinner rolls, assorted cheese cake, ice tea or lemonade and coffee. Garden Salad served with Ranch and Italian Dressing. Add a seasonal salad for \$1 extra per person (Strawberry, Spinach, Feta, Almond Salad; Arugula, Feta and Blueberry Salad; or Spring Mix, Apple, Cranberry Walnut Salad).

Beef Selections

Chef Carved Beef Tenderloin



Chef Carved Slow Roasted Filet Mignon of Beef, Served with Demi-Glace and a Traditional Béarnaise Sauce. Served with Roasted Garlic Red Skin “Smashed” Potatoes
\$34.00 per person

Steak Chimichurri



Marinated Grilled Flank Steak Served with a Garlic Herb Sauce. Served with Roasted Garlic Red Skin “Smashed” Potatoes \$20.95 per person

NY Strip Steak



A 12 oz. Strip Steak, Served with a Wild Mushroom Demi-Glace Cream Sauce. Served with Roasted Garlic Red Skin “Smashed” Potatoes \$28.00 per person

Chef Carved Prime Rib



Slow Roasted Prime Rib of Beef. Served with Au Jus and a Creamy Horseradish Sauce and Roasted Garlic Red Skin “Smashed” Potatoes
\$26.95 per person



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Plated Dinners (25 person minimum)

All selections include your choice of salad (Caesar or Garden and seasonal vegetables. Served with dinner rolls, assorted cheese cake, ice tea or lemonade and coffee. Garden Salad served with Ranch and Italian Dressing. Add a seasonal salad for \$1 extra per person (Strawberry, Spinach, Feta, Almond Salad; Arugula, Feta and Blueberry Salad; or Spring Mix, Apple, Cranberry Walnut Salad).

Poultry

Tuscan Chicken



Marinated Grilled Chicken, Served with a Sundried Tomato Parmesan Cream Sauce. Served with Parmesan Roasted Potatoes
\$18.95 per person

MTU Signature Cordon Bleu New



Marinated Grilled Chicken Topped with Prosciutto, Basil and Fresh Mozzarella, Served in a Dijon Cream Sauce and Parmesan Roasted Potatoes
\$18.95 per person

Rosemary Chicken



Sautéed Chicken Breast with a Light Rosemary Pan Sauce. Served with Parmesan Roasted Potatoes
\$18.95 per person

Brie Stuffed Chicken



Airplane chicken Breast Stuffed with Brie Cheese. Served with Parmesan Roasted Potatoes
\$20.25 per person



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Plated Dinners

(25 person minimum)

All selections include your choice of salad (Caesar or Garden), and seasonal vegetables. Served with dinner rolls, assorted cheese cake, ice tea or lemonade and coffee. Garden Salad served with Ranch and Italian Dressing. Add a seasonal salad for \$1 extra per person (Strawberry, Spinach, Feta, Almond Salad; Arugula, Feta and Blueberry Salad; or Spring Mix, Apple, Cranberry Walnut Salad).

Wild Mushroom Chicken



Sautéed Chicken Breast with Wild Mushroom Marsala Sauce. Served with Parmesan Roasted Potatoes
\$18.95 per person

Seafood

Dijon Herbed Salmon New



Baked Salmon in an Herb Dijon Cream Sauce. Served with Parmesan Roasted Potatoes
\$23.50 per person

Baked Lake Superior White Fish



Locally Caught Baked White Fish with a Herb Butter Sauce. Served with Parmesan Roasted Potatoes
\$24.50 per person

Vegetarian

Wild Mushroom and Mascarpone Pasta



A mixture of Sautéed Wild Mushrooms, Spinach, and Mascarpone Cheese Tossed with Bow Tie Pasta and Finished with Cream
\$17.95 per person



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Plated Dinners

(25 person minimum)

All selections include your choice of salad (Caesar or Garden), and seasonal vegetables. Served with dinner rolls, assorted cheese cake, ice tea or lemonade and coffee. Garden Salad served with Ranch and Italian Dressing. Add a seasonal salad for \$1 extra per person (Strawberry, Spinach, Feta, Almond Salad; Arugula, Feta and Blueberry Salad; or Spring Mix, Apple, Cranberry Walnut Salad).

Vegetable Napoleon



Layered Grilled Eggplant, Roasted Red Peppers, Yellow Squash, Zucchini and Mozzarella Cheese. Served with a Sundried Tomato Pesto Sauce. Served with Parmesan Roasted Potatoes

\$16.95 per person



Catering

Snacks, Appetizers, Hors D'oeuvres and Platters

	<i>Petite Serves</i> 12	<i>Small Serves</i> 25	<i>Medium Serves</i> 50	<i>Large Serves</i> 100	
<i>Shrimp Cocktail</i> (5 shrimp per person)	\$85	\$135	\$245	\$475	
<i>Grilled Vegetables</i>	\$35	\$75	\$125	\$225	
<i>Vollwerth Sausage and Cheese Tray</i>	\$45	\$90	\$175	\$250	 
<i>Domestic Cheese and Crackers</i>	\$35	\$75	\$135	\$225	 
<i>Vegetable Crudité</i>	\$30	\$60	\$110	\$195	  
<i>Assorted Pinwheels</i> (Turkey and Bacon, Ham and Provolone, Veggie and Roast Beef and Cheddar) (4 pinwheels per person)	\$45	\$90	\$175	\$295	   
<i>Fruit Display</i> (7 oz. serving per person)	\$45	\$90	\$175	\$295	
<i>Antipasto Display</i>	\$45	\$90	\$175	\$295	 



Michigan Tech
Dining Services

Catering

Snacks, Appetizers, Hors D'oeuvres and Platters

	<i>Petite Serves</i> 12	<i>Small Serves</i> 25	<i>Medium Serves</i> 50	<i>Large Serves</i> 100				
Mini Croissants (1 croissant per person)	\$30	\$60	\$110	\$195				
Wisconsin Cheese Board	\$55	\$125	\$195	\$380				
Bacon Wrapped Shrimp (3 per person)	\$50	\$95	\$180	\$350				
Meatballs in BBQ Sauce (5 meatballs per person)	\$35	\$70	\$135	190				
Spanakopita (3 per person)	\$110	\$175	\$225	\$325				
Buffalo Wings (5 per person)	\$65	\$125	\$220	\$375				
Artichoke and Spinach Dip (5 oz per person)	\$45	\$90	\$175	\$325				
Potato Chips (1.5 oz. per person)	\$12	\$20	\$36	\$70				
Pretzels (2 oz. per person)	\$12	\$20	\$36	\$70				
Potato Chips and Dip	\$18	\$32	\$60	\$110				



Catering

Snacks, Appetizers, Hors D'oeuvres and Platters

	<i>Petite Serves</i> 12	<i>Small Serves</i> 25	<i>Medium Serves</i> 50	<i>Large Serves</i> 100	
Chips and Mango Salsa	\$28	\$55	\$100	\$195	
Baked Pita Chips and Hummus	\$25	\$50	\$95	\$175	
Gardetto Snack Mix (3 oz. per person)	\$18	\$32	\$60	\$110	
Tortilla Chips w/ Nacho Cheese Sauce	\$28	\$55	\$100	\$195	
	<i>Cold</i>		<i>Per 25 Pieces</i>		
Tomato Bruschetta			\$25		
Deviled Eggs (2 per person)			\$28		
Fruit Kabob w/ Vanilla Yogurt Dipping Sauce			\$68		
Artichoke Antipasto Skewers			\$68		
Asparagus Wrapped in Prosciutto			\$32		
Melon Wrapped in Prosciutto			\$35		
Smoked Salmon Canape			\$95		
Asian Calamari Salad on Spoons			\$75		



Michigan Tech
Dining Services

Catering

Snacks, Appetizers, Hors D'oeuvres and Platters

























Hot	Per 25 Pieces					
Assorted Mini Quiche	\$60					
Chicken Satay w/ Peanut Dipping Sauce	\$60					
Sausage Stuffed Mushrooms	\$60					
Crab Stuffed Mushrooms	\$70					
Mini Crab Cakes	\$75					
<i>Per Pound</i>						
Mixed Nuts	\$12					
Cocktail Peanuts	\$7					
Trail Mix	\$8					
Yogurt Covered Pretzels	\$16					
<i>Each</i>						
Granola Bar	\$1					
Candy Bar	\$1.50					
Baked Brie Wrapped in Puff Pastry with Raspberry Sauce	\$28					



Michigan Tech
Dining Services

Catering










Pizza

Cheese	  	\$15.75
Pepperoni	  	\$17.75
Sausage	  	\$17.75
Veggie Lovers	  	\$18.75
onions, mushrooms, black olives, green peppers, mozzarella cheese and cheddar cheese		
Meat Lovers	  	\$22
sausage, pepperoni, bacon, ham and mozzarella		
Chicken Bacon Ranch	  	\$22
chicken, bacon, tomatoes, ranch dressing and mozzarella cheese		
Supreme	  	\$22
sausage, ham, pepperoni, onions, black olives, green peppers, mushrooms, mozzarella, and cheddar cheese		
Margarita	  	\$22
Italian classic. Sliced tomatoes, fresh basil, and fresh mozzarella		



Catering

Dessert

Assorted Cookies	    	\$12 per dozen
Assorted Bars	    	\$18.50 per dozen
Cupcakes	   	\$14.50 per dozen
Brownies	    	\$18.50 per dozen

Sheet Cakes

	   						
	<table border="0"> <tr> <td>$\frac{1}{4}$ Sheet</td> <td>$\frac{1}{2}$ Sheet</td> <td>Full Sheet</td> </tr> <tr> <td>Serves approx. 12</td> <td>Serves 25 -30</td> <td>Serves 50 -60</td> </tr> </table>	$\frac{1}{4}$ Sheet	$\frac{1}{2}$ Sheet	Full Sheet	Serves approx. 12	Serves 25 -30	Serves 50 -60
$\frac{1}{4}$ Sheet	$\frac{1}{2}$ Sheet	Full Sheet					
Serves approx. 12	Serves 25 -30	Serves 50 -60					
Regular	<table border="0"> <tr> <td>\$30</td> <td>\$40</td> <td>\$65</td> </tr> </table>	\$30	\$40	\$65			
\$30	\$40	\$65					
Cream	<table border="0"> <tr> <td>\$40</td> <td>\$65</td> <td>\$90</td> </tr> </table>	\$40	\$65	\$90			
\$40	\$65	\$90					



Catering

Dessert

Cakes and Pies

		Per Slice
Carrot Cake	    	\$3.75
Assorted Cheese Cake	    	\$3.75
Chocolate Torte (Gluten Free)	  	\$4.25
Individual Bundt Cake Boston Cream and Chocolate Ganache	   	\$4.25
Chocolate Cake	    	\$4.25
Apple Pie	 	\$3.75
Chocolate Cream Pie	  	\$3.75
Boston Cream Pie	   	\$3.75

Upgrade from standard Dinner Buffet Dessert to Chocolate Torte, Individual Bunt Cake or Chocolate Cake for \$1.00 extra per each

Dessert Pizzas

Apple Cinnamon Apples, Cinnamon, Sugar and Strudel Topping	 	\$19.00
Fresh Fruit Sugar Cookie Crust, Sweet Cream Cheese Filling with Fresh Diced fruit	  	\$19.00



Michigan Tech
Dining Services

Catering

Beverages

Per Gallon

Coffee (regular and decaf)	\$17.00
Starbucks Coffee (regular and decaf)	\$24.00
Orange Juice	\$18.00
Ice Tea	\$14.00
Lemonade	\$14.00
Fruit Punch	\$14.00
Citrus Punch	\$17.00
Christmas Punch w/ Sherbet Ring	\$19.00
Christmas Punch w/ Strawberries/Lemons and Oranges	\$19.00
Hot Chocolate	\$17.00

Each

Soft Drinks (Canned)	\$1.50
Bottled Juices	\$2.00
Orange Juice, Apple Juice, Cranberry Juice	
Tazo Tea	\$1.50
Milk	\$2.00
Bottled Water (20 oz.)	\$2.00



Michigan Tech
Dining Services

Catering

Alcohol Services

Bar Service Fees: All events held outside of Memorial Union Building, Rozsa Center, Wadsworth Dining Hall, and the Skyboxes at John MacInnes Student Ice Arena (on-site) with alcohol service catered by Michigan Tech. will incur a \$200 alcohol license fee on a per-event basis. Due to the limited number of special event liquor licenses available to Michigan Tech Dining will require a non-refundable deposit of \$500. The deposit will be applied the catering order. All location alcohol licensing will require University approval.

One bartender will be provided for every 75 people unless circumstances dictate otherwise. Additional bartenders may be requested for a fee of \$30 per hour, per bartender.

There will be a \$30 per hour bar service fee for all bars outside of Memorial Union Building, Wadsworth Dining Hall, roand the Skyboxes at John MacInnes Student Ice Arena. This fee will include: One bartender, setup/tear down service, all transportation/delivery fees, beverage cups and drink garnishes. (Catering fees are separate.) Off-site events will include disposable drink cups, but glassware may be rented for an additional fee of \$1 per person. One bar will be provided for every 75 people unless circumstances dictate otherwise. Additional bartenders may be requested for a fee of \$30 per hour, per bartender.

Types of Bars

HOSTED BAR (Open Bar): The host pays per consumed drink for an open hosted bar. Customers will be billed within three (3) business days after the event.

CASH BAR: Guests will purchase their own drinks at the cash bar. The host will be responsible for all applicable fees and bar minimums. Cash Bars require a bartender fee of \$30 per hour, per bartender.

COMBINATION BAR: A combination of hosted (open) and cash bar. The bar revenue must meet or exceed \$75 per hour the bar is open or host will be billed the difference.



Michigan Tech
Dining Services

Catering

Alcohol Services

Beer

Domestic Brands

Each

Budweiser, Bud Lite, Miller Light,
Michelob Ultra

\$3.00

Micro Brew

KBC Widow Maker, Red Jacket
Amber and Pick Axe Blonde

\$4.00

Wine

White Wine

Per Glass

White Zinfandel, Sauvignon Blanc,
Pinot Grigio

\$4.00

Red Wine

Cabernet Sauvignon, Pinot Noir,
Merlot

\$4.00



Michigan Tech
Dining Services

Catering

Alcohol Services

Champagne and Non-Alcoholic Cider

Per Bottle (6 glass servings)

Champagne \$20

Non - Alcoholic Cider \$20

Spirits

Vodka

Gin

Rum

Whisky

Tequila

Scotch

Grey Goose

Bombay Sapphire/Tanqueray

Captain Morgan

Jack Daniels

Jose Cuervo

Glenlivet

Single Liquor Mix Drinks \$5.50

Drinks with more than one liquor \$1.00 per additional liquor



Michigan Tech
Dining Services

Catering

Picnic/BBQ Menu

(Minimum 30 people)

All picnics served with assorted bars and choice of iced tea or lemonade

American Style

Choose (2)

Hamburgers

Hot Dogs

Grilled Chicken Breast

Veggie Burger

(1 serving per person per entrée)

Choose (2) salads

Potato salad

Fruit Salad

Coleslaw

Pasta Salad

Garden Salad (served with Ranch and Italian Dressing)

Served with lettuce, sliced red onion, sliced tomatoes, pickles and a selection of cheese (Cheddar, Swiss, and American)

Potato Chips

Condiments (Mustard, Ketchup and Relish)

Two Entrees \$13.50 per person

Three Entrees \$15.50 per person



Michigan Tech
Dining Services

Catering

Picnic/BBQ Menu

(Minimum 30 people)

All picnics served with assorted bars and choice of iced tea or lemonade

Texas BBQ

Pulled Pork

Pulled Beef Brisket

Corn on the Cob

Potato Salad

Coleslaw

\$15.95 per person

Southern Style

BBQ Chicken Quarters

Pulled Pork BBQ

Coleslaw

Baked Beans

\$13.75 per person

Kansas City BBQ

BBQ Ribs

Smoked Beef Brisket

Coleslaw

Potato Salad

\$15.95 per person