

Michigan Tech Catering Menu

2021 Catering Guide



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Michigan Technological University
Dining Services

Catering Guidelines and Policies

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.

All catered events are subject to the following

- \$50.00 minimum food and beverage sales.
- All guest minimums must be met
- State of Michigan Sales Tax (non-tax exempt)
- For meals served on holidays an additional charge will be assessed. This will be determined on actual staffing and holiday/overtime rates.
- Please ask your catering representative for the applicable room rental fee schedule.
- 18% Catering fee for non-Michigan Tech sponsored events
- \$25.00 delivery fee for all catered events on campus deliveries (except the Memorial Union Building).
- \$25.00 fee for any items that need to be picked up from catered events on campus outside of the Memorial Union Building.

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, or a pre-meal awards ceremony/speech is scheduled. This eliminates confusion and allows our staff to attend to any 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.

Michigan Tech Catering 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.



Catering Guidelines and Policies

Food Ordering Policy

While every effort will be made to accommodate last minute requests, in order to ensure quality of food and service, we require a minimum of 3 business days prior to the event for orders. Orders not received with in three business days of an event will be subjected to a \$50.00 rush fee. We cannot guarantee all menu items will be available for orders made after 3 business days of the event.

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.

On Premise Caterings – Memorial Union Building

Formal and informal service is included in the price for all food and beverage orders over \$300 within in the Memorial Union Building. If the \$300 minimum is not met Michigan Tech will provide disposable service free of charge. If the client doesn't not meet the minimum and wishes to have formal or informal service, the client will be subjected to rental fees. Formal and informal service includes china, linen napkins, tablecloths for guest tables, food buffet tablecloths and skirting for the buffet tables. Tablecloths and skirting are not included for any other tables such as registration tables, gift tables, or meeting tables but extra tablecloths and skirting may be rented.

The standard setup for guest tables in the Memorial Union Building is 8 guests per table. If the client requires few than 8 guest per table, the client will need to rent the extra tablecloths need for the extra tables

On Premise Caterings – Outside the Memorial Union Building

All caterings outside the Memorial Union Building will be completely disposable service. No table cloths or skirting will be supplied including the food tables and a \$25 delivery fee will apply for each trip the catering department has to make which includes pickups. If a client request china service for an event outside the Memorial Union Building a setup fee, rental fees and delivery charge will apply.



Catering Guidelines and Policies

On Premise Caterings – Rozsa Performing Arts Center

All caterings at the Rozsa Performing Arts Center will be completely disposable service. Tablecloths and skirting will only be provided for the buffet tables. A \$25 delivery fee will apply for each trip the catering department has to make which includes pickups. If a client request china service for an event in the Rozsa Performing Arts, a setup fee, rental fees and delivery charges will apply.

Off-Site Catering

Michigan Tech Dining Services is fully equipped to provide off campus catered events. Delivery charges will be assessed. Our catering representative will need to know the full extent of the services required before quoting delivery and set up fees, since additional mileage, labor, and any out-of-the-ordinary circumstances or unusual venues will need to be considered. Delivery charges include labor travel time, labor costs for pre-event setup, labor cost for post event clean up, and mileage. Ask your catering representative for details. All offsite caterings are served with disposable plates, cups, and flatware. Tablecloths are only provided for the food tables. Table skirting, and extra linens for present tables, registration tables, and guest tables can be rented for a fee. For off-campus full meals where china and linen service is requested, a linen and plate charge 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.

Service Times

Buffet menu quantities and perishable items are limited to a two-hour service period unless noted otherwise. Food Items will be removed at the end of the two-hour time period to ensure food quality and safe food handling procedures.

Menu Pricing

All prices are 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 will be billed at the full price. Food and beverage pricing can be confirmed a maximum of three months in advance with menu selection.



Catering Guidelines and Policies

Coffee Carafe Charge

When coffee is ordered or is included in a buffet or plated meal a coffee station will be setup free of charge. The catering department will gladly provide coffee carafes on the guest tables or server coffee service at the clients request for a \$2.00 per carafe fee.

Food Removal Policy

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

Guarantee Policy

Your estimated attendance will become the guaranteed count if we do not receive a revised final count within 7 business days prior to 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 Michigan Tech Dining Services and cannot be packaged for take-out.

Substitutions

We reserve 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.

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.



Catering Guidelines and Policies

Special Dietary Needs

We strongly encourage event planners to solicit special dietary needs from their attendees to ensure that all guests have a positive dining experience. If a last-minute request is made for a vegetarian or a special diet meal, we will do our best to respond as quickly as possible. The additional meals will be added to your bill. Michigan Tech Catering labels buffet items for the following Big 8 allergens: Eggs, Fish, Wheat, Dairy, Peanuts, Tree Nuts, Crustaceans/Shellfish, and Soy. Additional charges maybe included for gluten free items.

We use reasonable efforts in our food sourcing, preparation and handling procedures to avoid the introduction of allergens. However, we do not have separate allergy-friendly kitchens and are unable to guarantee that a menu item is completely free of allergens. Please let your event manager/ catering coordinator know if any of your attendees have allergies not included in the above list and/or life-threatening allergies.

Deposit and Final Payment

A deposit of 75% of your catering is due 5 business days prior to your event. Final payment is due within 7 days of your final invoice. 6% State of Michigan Sales Tax will be added when applicable.

Service Fees

A catering service charge of 18% will be added to the bill, plus all applicable taxes.

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.

Room Rental Fees

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

Cancellations

While we will make our best effort to work with the customer on cancellation charges. Clients will be held responsible for all charges incurred as a result of any commitments made to host the event. Events cancelled anytime within three business days will be charged up to 100% of the total estimated food and beverage charges.



Catering Guidelines and Policies

Alcohol

The Memorial Union, the Rozsa Center, Wadsworth Hall and select locations at the Student Development Complex, all have Michigan liquor licenses, which authorizes the purchase of and dispensing of alcoholic beverages on the premises. For those areas on campus with Michigan liquor licenses, all alcohol must be purchased through Michigan Tech Dining Services and served by Michigan Tech Dining Services. No outside alcohol will be permitted in these areas. 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.

Special Liquor Licenses

Any other location that doesn't have a liquor license will require a special liquor license for cash sales. If a special liquor license is required a \$500 non-refundable deposit is required. The cost for the special license is \$300 and the remaining \$200 will be credited towards the catering order. The special liquor license must be applied for 6 weeks prior to the event. Amount of liquor licenses available to Michigan Tech Dining is limited and may not be available.

Special Request for Brands of Beer, Wine, and Spirits

Our catering department will gladly accommodate any special request for different brands of beer, wine and spirits that we do not carry. The client will be charged for any special request brands that was not served and the leftover inventory becomes the property of Michigan Tech Dining Services.

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



Catering Guidelines and Policies

Types of Services Offered

Informal Service

Guest tables are clothed. Real china plates and silverware wrapped in linen napkins are setup on buffet. Glasses can be set up on guest tables or a beverage station.

Formal Service

Guest tables are clothed and set with silverware, white linen napkins, china plates, glasses and beverages

Disposable

Eco-friendly disposable plates, plastic ware, and cups. No tablecloths or linens are provided



Breakfast Buffets

Continental Breakfast



(15-person minimum)

Cinnamon Glazed Donut Twist
Assortment of Freshly Baked Muffins
Fresh Fruit Display
Bottled Orange and Apple Juice
Regular and Decaf Coffee

\$11.95 per person

Vegetarian Breakfast Pizza



(serves 6)

Traditional pizza crust topped with garlic oil, scrambled eggs, onions, peppers, mushroom, and cheese

\$21.00 per pizza

Husky Spirit Breakfast Buffet



(20-person minimum)

Scrambled Eggs
Choice of Meat: Bacon or Sausage Links
Served with Breakfast Potatoes, Assorted Muffins, Fresh Fruit Display, Bottled Apple and Orange Juice, Regular and Decaf Coffee

\$14.75 per person

Additional Breakfast Meat For \$2.50 per person

Build Your Own Breakfast Buffet



(20-person minimum)

Choice of Breakfast Entrée:
Plain Scrambled Eggs
Ham & Cheddar Scrambled Eggs
Baked French Toast with Cream Cheese and Blueberry Compote
Choice of Breakfast Meat:
Applewood Smoked Bacon
Sausage Links
Choice of Breakfast Pastry:
Assorted Freshly Baked Muffins
Glazed Cinnamon Twist Donuts
Assorted Danish
Glazed Cinnamon Twist Donuts
Served with Fresh Fruit Cup, Breakfast Potatoes, Bottled Orange Juice and Apple Juice, Water, Regular and Decaf coffee

\$14.95 per person

Additional Breakfast Meat For \$2.50 per person

Breakfast Pizza with Meat



(serves 6)

Traditional pizza crust topped with sausage gravy, scrambled eggs, sausage, ham, bacon and cheese

\$22.00 per pizza



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Breakfast a la Carte

Assorted Freshly Baked Muffins



\$18.50 per dozen

Glazed Cake Donuts



\$19.50 per dozen

Glazed Cinnamon Twist Donuts (New)



\$17.50 per dozen

Assorted Danish



Cherry, Apple, and Cinnamon

\$18.50 per dozen

Yogurt Granola Parfait

Vanilla yogurt with choice of strawberry or blueberries topped with granola



\$3.95 each

Fresh Fruit Cup

\$3.75 each

Fresh Fruit Tray

Assorted Season slice fruit (serves 12)

\$45.00 per tray

Assorted Whole Fruit

\$1.50 each

Fresh Fruit Pizza



Sugar cookie crust, sweet cream cheese, and diced fruit

\$21.50



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Lunch Buffets

All lunch buffets include water, lemonade and assorted cookies.

(15-person minimum)

Assorted Sandwiches on a Hoagie Roll



An Assortment of:
Turkey and Provolone
Ham and Swiss
Vegan Mediterranean (hummus, cucumbers, tomatoes, lettuce, olive and roasted red pepper salad
Served with condiments, and assorted individual bags of potato chips.

\$12.00 per person

Chicken Parmesan Buffet



Breaded Chicken Breast topped with marinara sauce and mozzarella cheese. Served with penne pasta, marinara sauce, and chef vegetables. Choice of a garden or Caesar salad.

\$13.50 per person

Taste of Asia Buffet



Choice of Honey-Garlic Chicken or General Tso's Chicken, served with jasmine rice, stir fried Bok Choy, and vegetable egg rolls.

\$13.95 per person

Taste of India Buffet



Butter chicken and butter chickpeas served with basmati rice, masala roasted cauliflower, traditional cucumber salad, flat bread, and Boondi Raita

\$14.95 per person

Fajita Bar (New)



Your choice of two proteins: beef, chicken, or flame roasted corn and black beans. Served with Flour Tortillas, Sautéed Peppers and Onions, Sour Cream, Fire Roasted Salsa, Shredded Pepper Jack Cheese, Mexican Rice, and Tortilla Chips.

\$14.50 per person

Classic All-American Picnic



Choice of two entrees: 1/3 lb. hamburger, grilled chicken breast, hot dog, or veggie burger, pasta salad, and cut fresh fruit. Served with lettuce, tomatoes, pickles, cheese (cheddar and Swiss), individual bags of potato chips and condiments.

\$14.95 per person



Boxed Lunches

Minimum of 10 boxed lunches required for delivery

All boxed lunches are served with condiments, lettuce and tomato, potato chips, cookie, fresh whole fruit, and your choice of canned soda or bottled water.

Sandwich Selections

Ham and Swiss on a Hoagie Roll    

\$12.95 each

Turkey and Provolone on a Hoagie Roll    

\$12.95 each

Vegan Mediterranean (New)    

Hummus, Cucumbers, Black Olives, Tomatoes, Lettuce, and Roasted Red Peppers on a Hoagie Roll

\$12.95 each

Ham and Turkey Club (New)    

Ham, Turkey, Swiss cheese, and Bacon on a Hoagie Roll

\$12.95 each

Italian Sandwich (New)    

Capicola, Pepperoni, Genoa Salami, Tomato, Red Onions, Provolone Cheese, and Italian Vinaigrette on a Hoagie Roll.

\$12.95 each

Muffuletta (New)    

Ham, Salami, Capicola, Olive Salad, and Provolone Cheese on a Ciabatta Roll.

\$13.95 each



Boxed Lunches

Minimum of 10 boxed lunches required for delivery

All boxed lunches are served with condiments, lettuce and tomato, potato chips, cookie, fresh whole fruit, and your choice of canned soda or bottled water.

Salad Selections

Chicken Caesar Salad

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

\$12.95 each

Caesar Salad

Romaine Lettuce, Parmesan Cheese, Croutons, and Caesar Dressing

\$9.95 each

Southwest Chicken Salad

Southwest marinated chicken breast, romaine lettuce, fire roasted corn, black beans, avocado, fire roasted salsa, Monterey jack cheese, with southwest ranch dressing

\$12.95 each

Steak Salad

Marinated grilled flank steak, baby greens, sliced cucumbers, dried cranberries, walnuts, cherry tomatoes, blue cheese crumbles, with balsamic vinaigrette dressing

\$12.95 each

Mediterranean Quinoa Salad (New) (Vegan)

Mixed greens, quinoa, kalamata olives, sun dried tomatoes, sliced almonds, with balsamic vinaigrette dressing.

\$12.95 each

Protein Bowl (New)

Brown rice, kale, and quinoa mix, roasted sweet potatoes, roasted cauliflower, roasted carrots, red bell peppers, avocado, chickpeas, pickled red onions, cucumbers, hummus, sunflower seeds with balsamic vinaigrette. With your choice of grilled steak, grilled chicken or pan-fried tofu

\$14.95 each



Dinner Buffets

All selections include your choice of salad (Caesar or Garden), choice of starch (roasted garlic redskin smashed potatoes, rosemary roasted potatoes, or wild rice pilaf), and chef vegetables. Served with dinner rolls, assorted cheesecakes, water and lemonade. Add a seasonal salad for \$1 extra per person (Spring Greens, Blueberries, Feta, Sunflower Kernels, Balsamic Vinaigrette)

20-person minimum

Beef Selections

Chef Carved Roast Beef



Chef carved top round, served with an Au Jus and a creamy horseradish sauce.

\$18.95 per person

Steak Chimichurri

Marinated grilled flank steak served with a fresh herb and garlic sauce.

\$19.95 per person

Chef Carved Prime Rib



Slow roasted choice prime rib of beef.

\$26.50 per person

Seafood Selections

Herb Roasted Salmon (New)

Fresh Atlantic salmon filet roasted with lemon, white wine, and fresh herbs.

\$22.50 per person

Lake Superior Whitefish with Herb Butter



Fresh Lake Superior whitefish simply seasoned and finished with herb butter.

\$22.95 per person

Poultry Selections

Carved Turkey Breast



Chef carved slow roasted turkey breast, served with stuffing and turkey gravy.

\$17.95 per person

Grilled Sundried Tomato Pesto



Marinated grilled chicken breast topped with shaved parmesan, sundried tomato pesto, and mozzarella.

\$19.50 per person

Tarragon Chicken Breast (New)



Sautéed chicken breast with a white wine tarragon cream sauce

\$20.50 per person



Dinner Buffets

All selections include your choice of salad (Caesar or Garden), choice of starch (roasted garlic redskin smashed potatoes, rosemary roasted potatoes, or wild rice pilaf), and chef vegetables. Served with dinner rolls, assorted cheesecakes, water and lemonade. Add a seasonal salad for \$1 extra per person (Spring Greens, Blueberries, Feta, Sunflower Kernels, Balsamic Vinaigrette)
20-person minimum

Pork Selection

Chef Carved Glazed Ham

\$16.95 per person

Vegetarian and Vegan Selections

Tuscan Pasta with Tomato Basil

Cream Sauce

Penne pasta with Roma tomatoes, basil, and a parmesan garlic cream sauce.

\$18.95 per person

Stuffed Eggplant (Vegan)

Eggplant boat stuffed with tricolored quinoa, onion, zucchini, bell peppers and fresh tomatoes. Served with a lemon tahini sauce

\$18.95 per person



Plated Meals

Served with seasonal vegetables, choice of salad, dinner rolls, assorted cheese cake, water and lemonade

Salad Options

House Salad

Mixed greens, cucumbers, tomatoes and red bell peppers, with Italian dressing

Strawberry Salad

Fresh sliced strawberries, feta cheese, baby spinach and toasted almonds with a balsamic vinaigrette

Apple Walnut Salad

Sliced apples, walnuts, feta cheese and dried cranberries with a balsamic vinaigrette

Entrees

Chef Carved Beef Tenderloin

Carved slow roasted filet mignon of beef served with a brandy mustard demiglace sauce and bearnaise sauce. Served with roasted garlic mashed potatoes

\$42.00 per person

Chef Carved Prime Rib

Chef carved slow roasted prime rib of beef, with au jus and a creamy horseradish sauce. Served with roasted garlic mashed potatoes

\$30.95 per person

Red Wine Braised Beef Short Ribs

Beef short ribs braised in red wine and served with a horseradish gremolata. Served with roasted garlic mashed potatoes

\$34.50 per person

Grilled Flank Steak with Roasted Shallot Red Wine Demi-Glace

Sliced marinated grilled flank steak with a roasted shallot, red wine brown sauce. Served with herb roasted fingerling potatoes

\$24.95 per person



Plated Meals

Served with Seasonal vegetables, choice of salad, dinner rolls, assorted cheese cake, water and lemonade

Salad Options

House Salad

Mixed greens, cucumbers, tomatoes and red bell peppers, with Italian dressing

Strawberry Salad

Fresh sliced strawberries, feta cheese, baby spinach and toasted almonds with a balsamic vinaigrette

Apple Walnut Salad

Sliced apples, walnuts, feta cheese and dried cranberries with a balsamic vinaigrette

Entrees

Tarragon Chicken Breast

Sautéed chicken breast with a white wine tarragon cream sauce

\$24.50

Brie Stuffed Chicken Breast

Chicken breast stuffed brie cheese and served with a light pan sauce. Served with herb roasted fingerling potatoes

\$24.95

Herb Roasted Salmon

Fresh Atlantic salmon filet roasted with lemon, white wine, and fresh herbs. Served with herb roasted fingerling potatoes

\$26.50

Lake Superior Whitefish with Herb Butter

Fresh Lake Superior whitefish seasoned and finished with herb butter. Served with herb roasted fingerling potatoes

\$26.95 per person

Stuffed Eggplant

Eggplant boat stuffed with tricolored quinoa, onion, zucchini, bell peppers and fresh tomatoes. Served with a lemon tahini sauce and wild rice pilaf

\$22.95 per person



Plated Meals

Served with Seasonal vegetables, choice of salad, dinner rolls, assorted cheese cake, water and lemonade

Salad Options

House Salad

Mixed greens, cucumbers, tomatoes and red bell peppers, with Italian dressing

Strawberry Salad

Fresh sliced strawberries, feta cheese, baby spinach and toasted almonds with a balsamic vinaigrette

Apple Walnut Salad

Sliced apples, walnuts, feta cheese and dried cranberries with a balsamic vinaigrette

Entrees

Vegetable Napoleon

Grilled eggplant, layered with roasted red peppers, grilled zucchini, summer squash and ricotta cheese. Served with a sundried tomato pesto sauce. Served with wild rice pilaf

\$22.95 per person



Appetizers, Hors D'oeuvres & Snacks

<i>Cold</i>	Petite serves 12	Small serves 25	Medium serves 50	Large serves 100	Allergens
Domestic Cheese and Crackers cubes of cheddar, Swiss, pepper jack cheese, served with assorted gourmet crackers	\$35	\$75	\$135	\$225	
Vollwerth Sausage and Cheese Tray Assortment of Vollwerth sausages, domestic cheese, served with assorted gourmet crackers	\$45	\$90	\$175	\$250	
Vegetable Crudit� Assortment of cut fresh vegetables served with ranch dressing	\$30	\$60	\$110	\$195	
Fresh Fruit Display Assortment of cut seasonal fresh fruit 5 oz. of fruit per person	\$45	\$90	\$175	\$295	
Shrimp Cocktail Chilled poached jumbo shrimp served with lemon wedges and cocktail sauce. 4 shrimp per person	\$85	\$135	\$245	\$475	
Pita Chips and Hummus	\$25	\$50	\$95	\$175	
Tomato Bruschetta w/ French Bread Crostini Mixture of tomatoes, garlic, basil, olive oil and shredded parmesan cheese. Served with French bread crostini.	\$28	\$55	\$100	\$195	
Potato Chips	\$12	\$20	\$36	\$70	
Pretzels	\$12	\$20	\$36	\$70	
Tortilla Chips and Fire Roasted Salsa	\$18	\$32	\$60	\$110	
Gardetto Mix	\$18	\$32	\$60	\$110	



Appetizers, Hors D'oeuvres & Snacks

<i>Hot</i>	Petite serves 12	Small serves 25	Medium serves 50	Large serves 100	Allergens
Coconut Shrimp Fried coconut breaded jumbo shrimp served with a sweet chili sauce	\$60	\$115	\$210	\$410	
Buffalo Wings Chicken wings tossed in buffalo sauce and served with ranch dressing	\$65	\$125	\$240	\$450	 
BBQ Meatballs Meatballs in barbeque sauce	\$35	\$70	\$135	\$190	   
Pork Egg Roll Mini pork egg roll served with sweet chili dipping sauce	\$16	\$32	\$64	\$128	  
Wonton Mozzarella Stick Mini cheese egg roll served with sweet chili dipping sauce	\$15	\$30	\$60	\$120	  

Snacks

Per Pound

Allergens

Mixed Nuts

\$13



Trail Mix

Mixture of cashews, peanuts, M&M candies, raisins, and sunflower seeds

\$8



Granola Bars

\$1 each




Bagged Popcorn

\$1.00 per bag



Pizza




All pizza pies are freshly made on a large 16-inch pizza crust. Each pizza is cut into squares and feeds 6 people.

Cheese	\$15.75	
Pepperoni	\$17.75	
Sausage	\$17.75	
Veggie Lovers Onions, mushrooms, black olives, green peppers, mozzarella and cheddar cheese	\$18.75	
Meat Lovers Sausage, pepperoni, bacon, ham, and mozzarella cheese	\$22.00	
Chicken Bacon Ranch Tender slices of chicken breast, bacon, ranch dressing and mozzarella cheese	\$22.00	
Supreme Sausage, ham, pepperoni, onions, black olives, green peppers, mushrooms, mozzarella and cheddar cheese	\$22.00	



Desserts

Confections

	Per Dozen	Allergens
Fresh Baked Cookies Choice of M&M or Chocolate Chip	\$12.00	
Brownies	\$18.50	
Cupcakes Choice of Yellow or Chocolate Cake and Choice of Vanilla or Chocolate Frosting	\$16	

Traditional Sheet Cakes and Cream Cakes



Cake Flavors

Marble
Chocolate
Yellow

Traditional Frostings

Vanilla
Chocolate

Cream Filling and Topping

Strawberry
Chocolate
Raspberry

Cake Size	With Traditional Frosting	With Cream Filling and Topping
¼ Sheet Cake Serves 12	\$30.00	\$45.00
½ Sheet Cake Serves 25-30	\$45.00	\$70.00
Full Sheet Cake Serves 50-60	\$70.00	\$95.00



Beverages

Coffee, Hot Chocolate, Tea Per Gallon

House Coffee (Regular and Decaf)	\$18.00
Starbucks Coffee (Regular and Decaf)	\$24.00
Hot Chocolate	\$17.00
Keweenaw Coffee Works (Husky Blend and Traprock Decaf)	\$24.00
Individual Tazo Tea Bags	\$2.00 each

Cold Beverages Per Gallon

Orange Juice	\$18.00
Iced Tea	\$14.00
Lemonade	\$14.00
Fruit Punch	\$14.00
Berry Punch	\$24.00
Puree of strawberries and raspberries, Sierra Mist and orange juice	

Bottled Beverages Each

Bottled Water	\$2.00
Bottled Juices (Orange, Apple)	\$2.50
Soft Drinks (Coca-Cola, Pepsi)	\$2.00



Bar Service

Hosted Bar (Open Bar)

Host pays for all guests' drinks

Cash Bar

Guests pay for their drinks

Combination Bar

Combination of Hosted and Cash Bar

Examples – All beer and wine are paid by host and guests are responsible for buying their own mixed drinks. Open Bar with a cap and then goes to a cash bar

Wine Selection

White Wine

	Price Per Glass	Price Per Bottle
White Zinfandel	\$4.50	\$22.50
Pinot Grigio	\$4.50	\$22.50
Chardonnay	\$4.50	\$22.50

Red Wine

Pinot Noir	\$4.50	\$22.50
Cabernet Sauvignon	\$4.50	\$22.50
Merlot	\$4.50	\$22.50

Champagne		\$22.00
Non-Alcoholic Sparkling Cider		\$18.00

Beer Selection

Domestic	Each	Micro Brew	Each
Budweiser	\$3.50	KBC Pick Axe Blond	\$4.25
Bud Lite	\$3.50	KBC Red Jacket Amber	\$4.25
Miller Light	\$3.50	KBC Widow Maker	\$4.25

Hard Seltzer	Each
White Claw	\$4.00



Bar Service

Spirits Selection

Tito Vodka

Tanqueray Gin

Captain Morgan Rum

Jack Daniels Tennessee Whiskey

Jose Cuervo Tequila

Glenlivet Single Malt Scotch

Single Liquor Dinks \$5.50

Glenlivet Scotch \$8.00



Bar Service Fees and Additional Information

A bartender fee is required for all types of bars. The fee is \$30 per hour per bartender which will be added to the final invoice. The bartender fee will be waived if the bar sales are met per bar:

Beer and Wine Only – Average bar sales of \$175.00 per hour per bar
Full Bar (Beer, Wine and Spirits) – Average bar sales of \$225 per hour per bar

Bar set up fee outside the Memorial Union Building
Any bar outside the Memorial Union Building will be assessed a \$100 set up fee per bar which will be added to the final invoice

Service Level

Michigan Tech Catering Services will provide 1 bartender for every 75 people per bar at your event unless more bartenders are requested by the client.

Any bar outside the Memorial Union Building will be disposable drinkware unless requested by the client. Additional rental charges will be assessed for bar glassware outside the Memorial Union Building



Table Settings

Formal and Informal Service is available in the Memorial Union Building at no additional charge for any food orders over \$300. All caterings outside the Memorial Union Building will be completely disposable service and no tablecloths will be provided unless requested by the client for additional rental charges.

Additional charges will be added for formal and informal service outside the Memorial Union Building for formal and informal service including set up fees and china rental fees.

Formal Service – food tables clothed with linen and skirted, guest tables clothed with linen, guest tables set with silverware, linen napkins and glassware

Informal Service- food tables clothed with linen and skirted, guest tables clothed with linen, beverage station with glassware or placed on guest tables, silverware rolled in linen napkin and either placed on the buffet table or on the guest tables.

Upscale disposable ware is also available upon request for a fee.

Substitution Fees

Substitute flatware for disposable service	\$1.50	per setting
Formal silver service	\$4.50	per setting
Informal silver service	\$4.00	per setting
Upscale disposable – buffet (dinner plate, salad plate, dessert plate, rolled plastic ware and plastic cup	\$2.50	per setting
Upscale disposable - appetizer (appetizer plate, plastic fork, plastic spoon, coffee cup, dinner napkin and plastic tumbler cup	\$1.50	per setting
Bar Glassware (wine glasses, pint glasses, rocks glasses, Tom Collin glasses)	1.00	per glass



Table Settings

Substitution Fees and Rental Fees

China Coffee Service	\$1.50	each setting
China Dinner Plate	\$1.50	each setting
Glass Salad Plate	\$1.50	each setting
B&B Plate	\$1.50	each setting
Dessert Plate	\$1.50	each setting
Glasses	\$1.00	each setting

Tablecloths, Table Skirting and Linen Napkins Rental Fees

Black Skirting and Tablecloth	\$20.00	per table
White Skirting and Tablecloth	\$35.00	per table
Tablecloth (85x85 or 52x114)	\$7.00	per tablecloth
Black Skirting	\$13.00	per table
White Skirting	\$28.00	per table
Linen Napkin (white)	\$1.50	each
Color Tablecloth	Market Price – Call for Quote	
Color Table Runner	Market Price – Call for Quote	
Color Linen Napkins	Market Price – Call for Quote	



Set Up and Delivery Charges

Charge	Rate
On campus delivery fee for disposable service	\$25.00 per trip
Memorial Union China and/or Disposable Service	Free (A minimum \$300 food and or beverage order applies)

Set Up and Delivery Charges Outside the Memorial Union on Campus

Informal China Rate Scale

Number of Guests	Rate
1-50	\$35 plus china rental charge
50-100	\$65 plus china rental charge
100-150	\$90 plus china rental charge
150-200	\$110 plus china rental charge
200 +	\$140 plus china rental charge

Formal China (Buffet/Plated)

Number of Guests	Rate
1-50	\$50 plus china rental charge
50-100	\$75 plus china rental charge
100-150	\$100 plus china rental charge
150-200	\$125 plus china rental charge
200 +	\$150 plus china rental charge

Appetizers Only

Number of Guests	Rate
1-50	\$30 plus china rental charge
50-100	\$50 plus china rental charge
100-150	\$65 plus china rental charge
150-200	\$80 plus china rental charge
200 +	\$110 plus china rental charge

Off Campus – Please Call for a Quote

Intentionally Left Blank for Notes:

Notes:



Michigan Technological University
Dining Services