

# 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

\$13.25 per person

## Vegetarian Breakfast Pizza



(serves 6)

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

\$23.25 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

\$16.25 per person

Additional Breakfast Meat For \$2.75 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

\$16.50 per person

Additional Breakfast Meat For \$2.75 per person

## Breakfast Pizza with Meat



(serves 6)

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

\$24.20 per pizza



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# Breakfast a la Carte

## Assorted Freshly Baked Muffins



\$20.25 per dozen

## Glazed Cake Donuts



\$21.50 per dozen

## Glazed Cinnamon Twist Donuts (New)



\$19.25 per doz

## Assorted Da



nish

Cherry, Apple, and Cinnamon

\$20.50 per dozen

## Yogurt Granola Parfait

Vanilla yogurt with choice of strawberry or blueberries topped with granola



\$4.50 each

## Fresh Fruit Cup

\$4.25 each

## Fresh Fruit Tray

Assorted Season slice fruit (serves 12)

\$50.50 per tray

## Assorted Whole Fruit

\$1.75 each

## Fresh Fruit Pizza



Sugar cookie crust, sweet cream cheese, and diced fruit

\$23.75



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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.

\$13.25 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.

\$14.95 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.

\$15.25 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

\$16.50 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.

\$16.00 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.

\$16.50 per person



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# 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**    

\$14.25 each

**Turkey and Provolone on a Hoagie Roll**    

\$14.25 each

**Vegan Mediterranean (New)**    

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

\$14.25 each

**Ham and Turkey Club (New)**    

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

\$14.25 each

**Italian Sandwich (New)**    

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

\$14.25 each

**Muffuletta (New)**    

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

\$15.25 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

\$14.25 each

### Caesar Salad

Romaine Lettuce, Parmesan Cheese, Croutons, and Caesar Dressing

\$10.95 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

\$14.25 each

### Steak Salad

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

\$14.25 each

### Mediterranean Quinoa Salad (New) (Vegan)

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

\$14.25 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

\$16.50 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.

\$20.95 per person

### Steak Chimichurri

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

\$21.95 per person

### Chef Carved Prime Rib



Slow roasted choice prime rib of beef.

\$29.25 per person

## Seafood Selections

### Herb Roasted Salmon (New)

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

\$24.75 per person

### Lake Superior Whitefish with Herb Butter



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

\$25.25 per person

## Poultry Selections

### Carved Turkey Breast



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

\$19.75 per person

### Grilled Sundried Tomato Pesto

#### Chicken (New)

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

\$21.50 per person

### Tarragon Chicken Breast (New)



Sautéed chicken breast with a white wine tarragon cream sauce

\$22.50 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

\$18.50 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.

\$20.95 per person

### Stuffed Eggplant (Vegan)

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

\$20.95 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

\$46.20 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

\$33.95 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

\$37.95 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

\$26.95 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

\$26.95

### Brie Stuffed Chicken Breast

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

\$27.45

### Herb Roasted Salmon

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

\$29.25

### Lake Superior Whitefish with Herb Butter

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

\$29.50 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

\$25.25 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

\$25.25 per person

























# 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             | \$□ p□china rental charge     |
| 50-100           | \$□ p□china rental charge     |
| 100-150          | \$□ □p□china rental charge    |
| 150-200          | \$10□plus china rental charge |
| 200 +            | \$10□plus china rental charge |

### Formal China (Buffet/Plated)

| Number of Guests | Rate                           |
|------------------|--------------------------------|
| 1-50             | \$0□ plus china rental charge  |
| 50-100           | \$□ plus china rental charge   |
| 100-150          | \$110 plus china rental charge |
| 150-200          | \$130 plus china rental charge |
| 200 +            | \$160 plus china rental charge |

### Appetizers Only

| Number of Guests | Rate                           |
|------------------|--------------------------------|
| 1-50             | \$40 plus china rental charge  |
| 50-100           | \$60 plus china rental charge  |
| 100-150          | \$70 plus china rental charge  |
| 150-200          | \$90 p□china rental charge     |
| 200 +            | \$120 plus china rental charge |

Off Campus – Please Call for a Quote

Intentionally Left Blank for Notes:

**Notes:**



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