Michigan Tech Catering Menu

(906) 487-2277
Catering-l@mtu.edu

Revised 2019
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.

For On Premise Caterings – china service, table cloths for all food tables and guest tables, linen napkins and table skirting for all food tables is included in the price of the meal. Tablecloths and table skirting for registration tables, and gift tables is not included in the price of the meal and extra charges may apply.

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.
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 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. All offsite caterings are served with disposable plates, cups, and flatware. Linens and skirting is provided only for the food tables. Extra table skirting, 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.
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.

Delivery Charges will be added for all offsite caterings. Our catering representative will need to know the full extent of service required to quote a delivery charge. Delivery charges include labor travel time, labor costs for pre event setup, labor cost for post event clean up, and mileage.

**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 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 licenses 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.
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 left over 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.

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 the Michigan Tech Dining Services and cannot be packaged for take-out.
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.

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 will be billed at the full price.

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

Ask your catering representative for the applicable room rental fee schedule.
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
Food tables are clothed with linen, eco-friendly disposable plates, plastic ware, and cups. Guest tables are not table clothed with linens. Any event outside the Memorial Union or Wadsworth Hall are disposable service unless requested informal or formal service.
Breakfast Buffets

Continental Breakfast
(15 person minimum)
Please choose any four of the following items:
Fresh Fruit Tray
Glazed Donuts
Assorted Freshly Baked Muffins
Assorted Freshly Baked Scones
Assorted Bagels with Cream Cheese and Peanut Butter
Includes coffee (regular and decaf) and assorted bottled juices
$10 per person

Husky Spirit Breakfast Buffet
(20 person minimum)
Scrambled eggs, fruit tray, assortment of freshly baked muffins, breakfast potatoes, choice of Applewood smoked bacon, sausage links, or breakfast ham, regular and decaf coffee, and an assortment of bottled beverages
$12.95 per person
Add an additional breakfast meat for $2.00 per person

Breakfast Pizza
(serves 6)
Traditional pizza crust topped with scrambled with sausage, ham, bacon and cheese
Vegetarian Option – scrambled eggs, onions, peppers, and mushroom, cheese
$22.00 per pizza

Build Your Own Breakfast Buffet
(20 person minimum)
Choice of breakfast entrée:
Scrambled Eggs,
Scrambled Ham and Cheese Eggs
"Denver" Scrambled Eggs – scrambled eggs with diced ham, onions, green peppers and cheddar cheese
Florentine Scrambled Eggs – scrambled eggs with fresh spinach, feta cheese and herbs
Baked French Toast with cream cheese and blueberry compote

Choice of breakfast meat:
Applewood Smoked Bacon,
Sausage Links
Breakfast Ham

Choice of breakfast pastry:
Assorted Freshly Baked Muffins,
Assorted Freshly Baked Scones,
Glazed Donuts
Bagels with cream cheese and peanut butter
Served with fresh fruit platter, breakfast potatoes, assorted bottled beverages, regular and decaf coffee
$13.95 per person
Add an additional entrée, meat or pastry for $2.00 per person
Breakfast a La Carte

Yogurt Granola Parfait
Vanilla yogurt with choice of strawberries or blueberries and topped with granola
$3.50 each

Assorted Muffins
Freshly baked assortment of blueberry, chocolate chip, banana nut and lemon poppy seeds muffins
$18.50 per dozen

Assorted Scones
Freshly baked assortment of blueberry, raspberry white chocolate chunk, and apple cinnamon scones
$18.50 per dozen

Assorted Bagels with Cream Cheese & Peanut Butter
$15.95 per dozen

Glazed Donuts
$15.50 per dozen

Fresh Fruit Tray
Assorted sliced seasonal fruit (serves 12)
$45.00 per tray

Assorted Whole Fruit
$1.50 per piece

Apple Cinnamon Dessert Pizza
Apples, cinnamon, sugar and strudel topping
$19.00 per pizza

Fresh Fruit Pizza
Sugar cookie crust, sweet cream cheese, and diced fresh fruit
$19.50 per pizza
Lunch Buffets

All lunch buffets include water, your choice of lemonade or iced tea, and assorted cookies.
15 person minimum

Build Your Own Sandwich Buffet
Deli Platters with Turkey, Ham, Roast Beef, and Roasted Vegetables, Assorted Cheeses (Swiss, American, Cheddar and Provolone), Assorted Breads with all the sandwich fixings.
Choice of Salad or Soup:
Garden Salad, Fruit Salad or Pasta Salad, Steak Chili, Vegetarian Minnesota Wild Rice, Cream of Broccoli, or Wisconsin Cheese Soup
$11.75 per person

Assorted Sandwiches & Wraps
Turkey & Provolone, Ham & Swiss, and Roast Beef & Cheddar Subs Vegetarian Mediterranean and Chicken-Bacon-Ranch Wraps. Served with all the fixings, individual bags of potato chips and served with your choice of Salad or Soup (Garden Salad, Fruit Salad or Pasta Salad, Steak Chili, Minnesota Wild Rice, Cream of Broccoli, Wisconsin Cheese Soup)
$12.75 per person

Taco & Nacho Buffet
Taco Nacho bar. Taco seasoned beef, taco seasoned chicken, flour tortillas, tortilla chips, and choice of Spanish rice or black beans. Served with salsa, sour cream, shredded cheddar, shredded lettuce, diced tomatoes, diced onions, and jalapenos.
$13.50 per person
Add guacamole to you buffet for $1.50 per person

Salad and Soup Buffet
Create your own salad: Mixed Greens, Chicken, Ham, Sliced Cucumbers, Cherry Tomatoes, Sliced Green and Red Bell Peppers, Sliced Red Onions, Shredded Cheddar, Bacon Bits, Croutons, served with Italian and Ranch Dressing. Choice of Steak Chili, Minnesota Wild Rice, Cream of Broccoli, Wisconsin Cheese Soup.
$12.95 per person
Add steak to your salad and soup buffet for $3 extra per person

Chicken Parmesan Buffet
Breaded Chicken Breast topped with marinara sauce and mozzarella cheese. Served with penne pasta, marinara sauce, chef vegetables and breadsticks. Choice of a garden or Caesar salad.
$12.50 per person

Fried Chicken Buffet
Fried Chicken served with corn bread, chef vegetables, mashed potatoes and gravy. Choice of a garden salad or Caesar salad
$12.50 per person

Lasagna Buffet
Choice of a Meat or Vegetable Lasagna. Served with Breadsticks, Chef Vegetables, and Garden or Caesar Salad
$12.50 per person
Lunch Buffets

All lunch buffets include water, your choice of lemonade or iced tea, and assorted cookies.
15 person minimum

Taste of Asia Buffet
Choice of Honey-Garlic Chicken or General Tso’s Chicken, served with jasmine rice, stir fried Vegetables, pork pot stickers and egg drop soup.
$12.95 per person

Taste of India Buffet
Choice of 2 entrees: Butter Chicken (Chicken Makhani), Chicken Tikka Masala, Chick Pea Curry or Tofu Tikka Masala. Served with basmati rice, traditional tomato, onion, cucumber salad, and flat bread
$14.95 per person

Classic All American Picnic
Choice of two entrees: 1/3 lb. hamburger, grilled chicken breast, hot dog or veggie burger. Choice of two sides: potato salad, pasta salad, roasted corn salad, fruit salad or garden salad with ranch and Italian dressing. Served with lettuce tomatoes, onions, pickles, cheese (cheddar, American and Swiss), individual bags of potato chips and condiments
$13.50 per person
Add an additional entrée for $3.00 per person

Pulled BBQ Picnic
Choice of 2 entrees: pulled barbequed pork, pulled barbequed beef brisket or pulled barbequed chicken. Choice of 2 sides: macaroni and cheese, baked beans, fruit salad, potato salad, coleslaw, pasta salad, or garden with Italian and ranch dressing. Served with individual bags of potato chips and Kaiser rolls
$13.50 per person
Additional entrée for $3 extra per person

Add Assorted Bars
Substitute assorted bars for cookies with any lunch buffet
$1.00 extra per person

Add Soup
Add soup to any lunch buffet. Choice of steak chili, Minnesota wild rice, vegetarian Minnesota wild rice, cream of broccoli, Wisconsin cheese. Must be purchased by the gallon.
$30 per gallon (1 gallon of soup serves roughly 10 ½ (12) oz. servings or 15 (8) oz. servings)
Lunch Buffets

Global Deconstructed Salads
Served with breadsticks, water, your choice of lemonade or iced teas and assorted cookies

20 person minimum

Pricing Based on Proteins

No Protein $11.50 per person
Grilled Chicken $13.50 per person
Marinated Grilled Flank Steak $14.50 per person
Grilled Salmon $15.50 per person
Combination of 2 Proteins $18.50 per person

Mexican
Mixed greens, papitas, tomatoes, black beans, shredded cheddar cheese, crisp tortilla straws, and an ancho-cilantro dressing

Moroccan
Mixed greens, grilled artichokes, carrot, quinoa and chickpea salad, roasted sweet potatoes and taktouka (green pepper and tomato salad). Served with lemon vinaigrette and honey harissa vinaigrette.

Greek
Chopped romaine lettuce, cucumbers, Kalamata olives, tomatoes, feta cheese, red onions and a house made Greek vinaigrette

Asian
Fresh baby spinach, broccoli florets, silvered almonds, edamame, shredded carrots, cucumbers, chow mein noodles and served with a toasted sesame vinaigrette.

American
Chopped romaine lettuce, diced hard boiled eggs, bacon, tomatoes, red onions, diced roasted sweet potatoes, dried cranberries, walnuts and apples. Served with ranch and an apple cider vinaigrette.
Boxed Lunches

Minimum of 10 boxed lunches required for delivery

Sandwich and Wrap Selections
Includes a cookie, bag of potato chips, whole fruit, mayonnaise and mustard packets and choice of canned soda or bottled water

Ham and Swiss
Ham and Swiss cheese with lettuce and tomatoes on a sub roll
$9.00 per boxed lunch

Turkey and Provolone
Turkey and provolone cheese with lettuce and tomatoes on a sub roll
$9.00 per boxed lunch

Roast Beef and Cheddar
Roast beef and cheddar cheese with lettuce and tomato on a sub roll
$9.50 per boxed lunch

Mediterranean on Flatbread
(vegetarian) Hummus, cucumbers, black olives, tomatoes lettuce, roasted red peppers and feta cheese on flat bread
$9.50 per boxed lunch

Chicken Caesar Wrap
Grilled chicken, chopped romaine lettuce, parmesan cheese, croutons and Caesar dressing in a spinach tortilla
$10.50 per boxed lunch

Italian Portobello Wrap
Portobello mushrooms, fresh mozzarella, roasted red peppers, lettuce, tomatoes and pesto mayonnaise In a spinach tortilla
$11.00 per boxed lunch
Boxed Lunches

Minimum of 10 boxed lunches required for delivery

Salad Selection
Includes a cookie, freshly baked bread stick, whole fruit and choice off canned soda or bottled water

Caesar Salad
Chopped romaine lettuce, parmesan cheese, croutons and Caesar dressing
$7.50 per boxed lunch

Chicken Caesar Salad
Grilled sliced chicken, chopped romaine lettuce, parmesan cheese, croutons and Caesar dressing
$9.50 per boxed lunch

Grilled Steak Caesar Salad
Marinated grilled flank steak, chopped romaine lettuce, parmesan cheese, croutons and Caesar dressing
$10.50 per boxed lunch

Southwest Chicken Salad
Southwest marinated chicken breast. Romaine lettuce, fire roasted corn, black beans, avocado, pico de gallo, Monterey jack cheese and southwest ranch dressing
$11.00 per boxed lunch

Garden Salad
Mixed greens, cucumbers, red onion, cherry tomatoes, mixed bell peppers, croutons and shredded cheddar cheese. Served with choice of dressing
$7.50 per boxed lunch
# Appetizers, Hors D’oeuvres & Snacks

<table>
<thead>
<tr>
<th>Cold</th>
<th>Petite serves 12</th>
<th>Small serves 25</th>
<th>Medium serves 50</th>
<th>Large serves 100</th>
</tr>
</thead>
<tbody>
<tr>
<td>Domestic Cheese and Crackers</td>
<td>$35</td>
<td>$75</td>
<td>$135</td>
<td>$225</td>
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<tr>
<td>cubes of cheddar, Swiss, pepper jack cheese, served with assorted gourmet crackers</td>
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<tr>
<td>Vollwerth Sausage and Cheese Tray</td>
<td>$45</td>
<td>$90</td>
<td>$175</td>
<td>$250</td>
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<tr>
<td>Assortment of Vollwerth sausages, domestic cheese, served with assorted gourmet crackers</td>
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<tr>
<td>Vegetable Crudité</td>
<td>$30</td>
<td>$60</td>
<td>$110</td>
<td>$195</td>
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<tr>
<td>Assortment of cut fresh vegetables served with ranch dressing</td>
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<tr>
<td>Fresh Fruit Display</td>
<td>$45</td>
<td>$90</td>
<td>$175</td>
<td>$295</td>
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<tr>
<td>Assortment of cut seasonal fresh fruit 5 oz. of fruit per person</td>
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<tr>
<td>Assorted Pinwheels</td>
<td>$50</td>
<td>$95</td>
<td>$180</td>
<td>$300</td>
</tr>
<tr>
<td>Assortment of buffalo chicken, veggie ranch and taco pinwheels. 4 pinwheels per person</td>
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<tr>
<td>Assorted Mini Croissants</td>
<td>$30</td>
<td>$60</td>
<td>$110</td>
<td>$195</td>
</tr>
<tr>
<td>Assortment roast beef with cheddar, turkey and provolone, ham and Swiss and chicken salad on mini croissants with lettuce and tomato. 1 croissant per person</td>
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<tr>
<td>Shrimp Cocktail</td>
<td>$85</td>
<td>$135</td>
<td>$245</td>
<td>$475</td>
</tr>
<tr>
<td>Chilled poached jumbo shrimp served with lemon wedges and cocktail sauce. 4 shrimp per person</td>
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<tr>
<td>Antipasto Display</td>
<td>$50</td>
<td>$95</td>
<td>$180</td>
<td>$300</td>
</tr>
<tr>
<td>Sliced Prosciutto, Genovese salami, Wisconsin parmesan, fresh mozzarella, roasted red peppers and Kalamata salad</td>
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<tr>
<td>Artichoke and Spinach Dip</td>
<td>$45</td>
<td>$90</td>
<td>$175</td>
<td>$325</td>
</tr>
<tr>
<td>Creamy artichoke and spinach dip. Served with pita chips and assorted gourmet crackers</td>
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</tr>
<tr>
<td>Baked Pita Chips and Hummus</td>
<td>$25</td>
<td>$50</td>
<td>$95</td>
<td>$175</td>
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</tbody>
</table>
## Appetizers, Hors D’oeuvres & Snacks

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<tr>
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</tr>
</thead>
<tbody>
<tr>
<td>7 Layer Taco Dip</td>
<td>$40</td>
<td>$75</td>
<td>$140</td>
<td>$225</td>
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<tr>
<td>Layered dip with refried beans, sour cream, guacamole diced tomatoes, onions, cheddar cheese, and black olives. Served with tortilla chips.</td>
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<tr>
<td>Tomato Bruschetta w/ French Bread Crostini</td>
<td>$28</td>
<td>$55</td>
<td>$100</td>
<td>$195</td>
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<tr>
<td>Mixture of tomatoes, garlic, basil, olive oil and shredded parmesan cheese. Served with French bread crostini.</td>
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<tr>
<td>Smoke Whitefish Dip</td>
<td>$45</td>
<td>$90</td>
<td>$175</td>
<td>$325</td>
</tr>
<tr>
<td>A mixture of whitefish, sour cream, capers, and fresh herbs. Served with gourmet crackers.</td>
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<tr>
<td>Potato Chips</td>
<td>$12</td>
<td>$20</td>
<td>$36</td>
<td>$70</td>
</tr>
<tr>
<td>Potato Chips with French Onion Dip</td>
<td>$18</td>
<td>$32</td>
<td>$60</td>
<td>$110</td>
</tr>
<tr>
<td>Pretzels</td>
<td>$12</td>
<td>$20</td>
<td>$36</td>
<td>$70</td>
</tr>
<tr>
<td>Popcorn</td>
<td>$12</td>
<td>$20</td>
<td>$36</td>
<td>$70</td>
</tr>
<tr>
<td>Chips and Salsa</td>
<td>$18</td>
<td>$32</td>
<td>$60</td>
<td>$110</td>
</tr>
<tr>
<td>Chips and Mango Salsa</td>
<td>$28</td>
<td>$55</td>
<td>$100</td>
<td>$195</td>
</tr>
<tr>
<td>Gardetto Mix</td>
<td>$18</td>
<td>$32</td>
<td>$60</td>
<td>$110</td>
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## Hot

<table>
<thead>
<tr>
<th>Hot</th>
<th>Petite serves 12</th>
<th>Small serves 25</th>
<th>Medium serves 50</th>
<th>Large serves 100</th>
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</thead>
<tbody>
<tr>
<td>Tortilla Chips w/ Nacho Cheese Sauce</td>
<td>$28</td>
<td>$55</td>
<td>$100</td>
<td>$195</td>
</tr>
<tr>
<td>Buffalo Wings</td>
<td>$65</td>
<td>$125</td>
<td>$240</td>
<td>$450</td>
</tr>
<tr>
<td>Chicken wings tossed in buffalo sauce and served with celery and ranch dressing.</td>
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</tbody>
</table>
## Appetizers, Hors D'oeuvres & Snacks

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<th>Medium serves 50</th>
<th>Large serves 100</th>
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</thead>
<tbody>
<tr>
<td><strong>Coconut Shrimp</strong></td>
<td>$60</td>
<td>$115</td>
<td>$210</td>
<td>$410</td>
</tr>
<tr>
<td>Fried coconut breaded jumbo shrimp served with a sweet chili sauce</td>
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<tr>
<td><strong>BBQ Meatballs</strong></td>
<td>$35</td>
<td>$70</td>
<td>$135</td>
<td>$190</td>
</tr>
<tr>
<td>Meatballs in barbeque sauce</td>
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### Cold Hors D'oeuvres

<table>
<thead>
<tr>
<th></th>
<th>Per 25 Pieces</th>
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</thead>
<tbody>
<tr>
<td><strong>Deviled Eggs</strong></td>
<td>$30</td>
</tr>
<tr>
<td><strong>Fruit Kabob w/ Yogurt Dipping Sauce</strong></td>
<td>$75</td>
</tr>
<tr>
<td><strong>Artichoke Antipasto Skewers</strong></td>
<td>$70</td>
</tr>
<tr>
<td><strong>Pesto Tortellini Skewers</strong></td>
<td>$60</td>
</tr>
<tr>
<td><strong>Hot Hors D'oeuvres</strong></td>
<td>Per 25 Pieces</td>
</tr>
<tr>
<td><strong>Bacon Wrapped Shrimp</strong></td>
<td>$75</td>
</tr>
<tr>
<td><strong>Chicken Satay w/ Peanut Dipping Sauce</strong></td>
<td>$60</td>
</tr>
<tr>
<td><strong>Sausage Stuffed Mushrooms</strong></td>
<td>$60</td>
</tr>
<tr>
<td><strong>Spinach and Artichoke Stuffed Mushrooms</strong></td>
<td>$60</td>
</tr>
<tr>
<td><strong>Cajun Shrimp and Sausage Skewers</strong></td>
<td>$75</td>
</tr>
</tbody>
</table>
# Appetizers, Hors D’oeuvres & Snacks

<table>
<thead>
<tr>
<th>Snacks</th>
<th>Per Pound</th>
</tr>
</thead>
<tbody>
<tr>
<td>Mixed Nuts</td>
<td>$13</td>
</tr>
<tr>
<td>Cocktail Peanuts</td>
<td>$7</td>
</tr>
<tr>
<td>Trail Mix</td>
<td>$8</td>
</tr>
<tr>
<td>Mixture of cashews, peanuts m&amp;m candies, raisins and sunflower seeds</td>
<td></td>
</tr>
<tr>
<td>Snacks</td>
<td>Each</td>
</tr>
<tr>
<td>Granola Bars</td>
<td>$1</td>
</tr>
<tr>
<td>Cold Ranch and Cream Cheese Veggie Pizza</td>
<td>$19</td>
</tr>
<tr>
<td>16” pizza crust with ranch cream cheese and a mix of diced vegetables</td>
<td></td>
</tr>
<tr>
<td>Display Platters</td>
<td>Each</td>
</tr>
<tr>
<td>Baked Brie Wrapped in Pastry with Raspberry Sauce and Assorted Gourmet Cracker (2 lb. wheel)</td>
<td>$30</td>
</tr>
<tr>
<td>Rosemary Pecan Baked Brie w/ Honey and Assorted Gourmet Crackers (2 lb. wheel)</td>
<td>$30</td>
</tr>
<tr>
<td>Baked brie wrapped in pastry topped with rosemary, pecans and honey</td>
<td></td>
</tr>
<tr>
<td>Honey Apricot Goat Cheese Log</td>
<td>$25</td>
</tr>
<tr>
<td>Goat cheese log drizzled with honey and dried apricots. Served with assorted gourmet crackers</td>
<td></td>
</tr>
</tbody>
</table>
Dinner Buffets

All dinner buffets served with choice of a garden salad with house made Italian dressing or Caesar salad, starch, chef vegetables, dinner rolls, assorted cheese cakes, choice of lemonade or iced tea and regular and decaf coffee

25 person minimum

Add additional entrees to your buffet by adding $5 to the most expensive entrée you select.

Starch Options:
Garlic Mashed Potatoes, Rosemary Potatoes, or Wild Rice Pilaf

Chef Carved Roast Beef
Slow roasted chef carved prime served with au jus and a creamy horseradish sauce
$18.95 per person

Beef Pot Roast
Slow roasted beef pot roasted
$18.95 per person

Chef Carved Prime Rib
Chef carved slow roasted prime rib of beef served with au jus and a creamy horseradish sauce
$26.50 per person

Grilled Flank Steak with Roasted Shallot Red Wine Demi-Glace
Marinated grilled flank steak with a roasted shallot red wine, brown sauce
$18.95 per person

Herb Baked Chicken Leg Quarters
Rotisserie style herb baked chicken leg quarters
$17.95 per person

Grilled Chicken Breast with Wild Mushroom Sauce
Marinated grilled chicken breast topped with a wild mushroom cream sauce
$18.95 per person

Chef Carved Roasted Turkey Breast
Chef carved slow roasted turkey breast. Served with turkey gravy and stuffing
$17.95 per person

Honey Soy Glazed Salmon
Baked salmon with a honey soy glaze
$22.50 per person
Dinner Buffets

All dinner buffets served with choice of a garden salad with house made Italian dressing or Caesar salad, starch, chef vegetables, dinner rolls, assorted cheese cakes, choice of lemonade or iced tea and regular and decaf coffee

25 person minimum

Add additional entrees to your buffet by adding $5 to the most expense entrée you select.

Starch Options:
Garlic Mashed Potatoes, Rosemary Potatoes, or Wild Rice Pilaf

Fried Shrimp
Golden fried jumbo shrimp served with cocktail sauce
$22.50 per person

Herb Baked Cod
Cod crusted with herbs and baked in butter
$17.95 per person

Portobello Stuffed Ravioli
Jumbo raviolis stuffed with Portobello mushrooms served in a chive cream sauce
$18.95 per person

Bow Tie Pasta Primavera
Bow tie pasta with yellow squash, zucchini, onion, and broccoli in a tomato vodka cream sauce
$16.95 per person

Stuffed Eggplant Boat
Eggplant boat stuffed with tri colored quinoa, onion, zucchini, bell peppers and fresh tomatoes. Served with a lemon tahini sauce
$18.95 per person

Mediterranean Vegetable Casserole
A layered casserole with eggplant, roasted red peppers, zucchini, yellow squash, onion, feta and mozzarella cheese, topped with marinara sauce
$17.95 per person
Plated Meals

Served with seasonal vegetables, choice of salad, dinner rolls, choice of dessert, lemonade or iced tea, regular and decaf coffee

Salad Option

House Salad
Mixed greens, cucumbers, tomatoes, and red bell peppers, with house made Italian dressing

Apple Walnut Salad
Apples, walnuts, romaine lettuce, gorgonzola cheese and dried cranberries with an apple cider vinaigrette

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

Blueberry Salad
Fresh blueberries, feta cheese, baby spinach and sunflower seeds with a balsamic vinaigrette

Entrees

Chef Carved Beef Tenderloin
Carved slow roasted filet mignon of beef served with a brandy mustard demi-glace sauce and béarnaise sauce. Served with roasted garlic mashed potatoes
$38.00 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
$32.50 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

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
$22.95 per person

Grilled Chicken Breast with Wild Mushroom Sauce
Grilled chicken breast topped with a wild mushroom cream sauce. Served with roasted garlic mashed
$22.95 per person

Brie Stuffed Chicken
Baked airplane breast of chicken stuffed with brie cheese. Served with herb roasted fingerling potatoes
$22.95 per person
Plated Meals

Served with seasonal vegetables, choice of salad, dinner rolls, choice of dessert, lemonade or iced tea, regular and decaf coffee

Entrees

Honey Soy Glazed Salmon
Baked filet of salmon glazed with honey and soy, served with wild rice pilaf
$26.50 per person

Baked Lake Superior White Fish
(Seasonal)
Locally caught baked white fish with an herb butter sauce. Served with herb roasted fingerling potatoes
$26.50 per person

Vegetable Napoleon
Grilled eggplant, layered with spinach, roasted peppers, grilled zucchini, summer squash and fresh mozzarella. Served with a sundried tomato pesto sauce. Served with wild rice pilaf
$21.95 per person

Stuffed Eggplant Boat
Eggplant sliced in half and stuffed with tri colored quinoa, onion, zucchini, bell peppers and fresh tomatoes. Topped with a lemon tahini sauce. Served with herb roasted fingerling potatoes
$21.95 per person

Dessert Options

Chocolate Decadence Cake
Strawberry Cheesecake
Flourless Chocolate Torte
Pizza

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

<p>| | |</p>
<table>
<thead>
<tr>
<th></th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>Cheese</td>
<td>$15.75</td>
</tr>
<tr>
<td>Pepperoni</td>
<td>$17.75</td>
</tr>
<tr>
<td>Sausage</td>
<td>$17.75</td>
</tr>
<tr>
<td>Veggie Lovers</td>
<td>$18.75</td>
</tr>
<tr>
<td>Onions, mushrooms, black olives, green peppers, mozzarella and cheddar cheese</td>
<td></td>
</tr>
<tr>
<td>Meat Lovers</td>
<td>$22.00</td>
</tr>
<tr>
<td>Sausage, pepperoni, bacon, ham, and mozzarella cheese</td>
<td></td>
</tr>
<tr>
<td>Chicken Bacon Ranch</td>
<td>$22.00</td>
</tr>
<tr>
<td>Tender slices of chicken breast, bacon, ranch dressing and mozzarella cheese</td>
<td></td>
</tr>
<tr>
<td>Supreme</td>
<td>$22.00</td>
</tr>
<tr>
<td>Sausage, ham, pepperoni, onions, black olives, green peppers, mushrooms, mozzarella and cheddar cheese</td>
<td></td>
</tr>
</tbody>
</table>
# Desserts

## Confections

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Assorted Cookies</td>
<td>$12.00</td>
</tr>
<tr>
<td>Chocolate Chip, Peanut Butter, M&amp;M, Oatmeal Raisin</td>
<td></td>
</tr>
<tr>
<td>Brownies</td>
<td>$18.50</td>
</tr>
<tr>
<td>Assorted Bars</td>
<td>$18.50</td>
</tr>
<tr>
<td>Blondie, Strawberry Cheesecake, Lemon, Brownie</td>
<td></td>
</tr>
<tr>
<td>Cup Cakes</td>
<td>$14.50</td>
</tr>
<tr>
<td>Chocolate and Vanilla</td>
<td></td>
</tr>
</tbody>
</table>

## Cakes and Pies

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Carrot Cake w/ cream cheese frosting</td>
<td>$3.75</td>
</tr>
<tr>
<td>Assorted Cheesecakes</td>
<td>$3.75</td>
</tr>
<tr>
<td>New York, Raspberry Swirl, Silk Tuxedo, Chocolate Chip</td>
<td></td>
</tr>
<tr>
<td>Chocolate Cream Pie</td>
<td>$3.75</td>
</tr>
<tr>
<td>Boston Cream Pie</td>
<td>$3.75</td>
</tr>
<tr>
<td>Triple Chocolate Cake</td>
<td>$4.25</td>
</tr>
<tr>
<td>Flourless Chocolate Torte</td>
<td>$4.25</td>
</tr>
<tr>
<td>Strawberry Lace Cheese Cake</td>
<td>$4.25</td>
</tr>
</tbody>
</table>
Desserts

Traditional Sheet Cakes and Cream Cakes

Cake Flavors
Marble
Chocolate
Yellow

Traditional Frostings
Vanilla
Chocolate

Cream Filling and Topping
Strawberry
Chocolate
Raspberry

<table>
<thead>
<tr>
<th>Cake Size</th>
<th>With Traditional Frosting</th>
<th>With Cream Filling and Topping</th>
</tr>
</thead>
<tbody>
<tr>
<td>¼ Sheet Cake</td>
<td>$30.00</td>
<td>$45.00</td>
</tr>
<tr>
<td>Serves 12</td>
<td></td>
<td></td>
</tr>
<tr>
<td>½ Sheet Cake</td>
<td>$45.00</td>
<td>$70.00</td>
</tr>
<tr>
<td>Serves 25-30</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Full Sheet Cake</td>
<td>$70.00</td>
<td>$95.00</td>
</tr>
<tr>
<td>Serves 50-60</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

Dessert Pizzas

Fresh Fruit
Sugar cookie crust topped with a sweet cream cheese and fresh diced fruits
$19.50

Apple Cinnamon
Sugar cookie crust topped with freshly cooked apple pie topping and cinnamon strudel
$19.00
# Beverages

<table>
<thead>
<tr>
<th>Coffee, Hot Chocolate, Tea</th>
<th>Per Gallon</th>
</tr>
</thead>
<tbody>
<tr>
<td>House Coffee (Regular and Decaf)</td>
<td>$17.00</td>
</tr>
<tr>
<td>Starbucks Coffee (Regular and Decaf)</td>
<td>$24.00</td>
</tr>
<tr>
<td>Keweenaw Coffee Works (Regular and Decaf)</td>
<td>$24.00</td>
</tr>
</tbody>
</table>

|Hot Chocolate| $17.00|
|Individual Tazo Tea Bags| $2.00 each|

## Cold Beverages

<table>
<thead>
<tr>
<th>Cold Beverages</th>
<th>Per Gallon</th>
</tr>
</thead>
<tbody>
<tr>
<td>Orange Juice</td>
<td>$18.00</td>
</tr>
</tbody>
</table>

|Iced Tea| $14.00|
|Lemonade| $14.00|
|Fruit Punch| $14.00|
|Infused Water| $15.00|

## Bottled Beverages

<table>
<thead>
<tr>
<th>Bottled Beverages</th>
<th>Each</th>
</tr>
</thead>
<tbody>
<tr>
<td>Bottled Water</td>
<td>$2.00</td>
</tr>
<tr>
<td>Milk</td>
<td>$2.25</td>
</tr>
<tr>
<td>Bottled Juices (Orange, Apple, Cranberry)</td>
<td>$2.25</td>
</tr>
<tr>
<td>Soft Drinks (Coca-Cola, Pepsi)</td>
<td>$2.00</td>
</tr>
</tbody>
</table>
Beverages

Holiday Punch

Citrus Punch
Fruit punch, Sierra Mist, and Orange Juice

Sherbet Punch
Fruit punch, Sierra Mist, orange juice and dollops of sherbet

Berry Punch
Puree of strawberries and raspberries, Sierra Mist and orange juice

Berry Sherbet Punch
Puree of strawberries and raspberries, Sierra Mist, orange juice and dollops of sherbet

Per Gallon

$17.00

$24.00

$24.00

$27.00
Bar Service

Types of Service
Hosted Bar (Open)  Cash Bar
Host pays for all guest’s drinks  Guest’s pays for their drinks

Combination Bar
Both Hosted and Cash Bar
Examples of Combination Bar –
All beer and wine is paid by the 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 Bottles
White Zinfandel  $4.00  $20.00
Pinot Grigio  $4.00  $20.00
Chardonnay  $4.00  $20.00

**Red Wine**
Pinot Noir  $4.00  $20.00
Cabernet Sauvignon  $4.00  $20.00
Merlot  $4.00  $20.00

Champagne $20.00 per bottle
Non-Alcoholic Sparkling Cider $15 per bottle

Beer Selection

<table>
<thead>
<tr>
<th>Domestic</th>
<th>Each</th>
<th>Micro Brew</th>
<th>Each</th>
</tr>
</thead>
<tbody>
<tr>
<td>Budweiser</td>
<td>$3.50</td>
<td>KBC Pick Axe Blond</td>
<td>$4.00</td>
</tr>
<tr>
<td>Bud Lite</td>
<td>$3.50</td>
<td>KBC Red Jacket Amber</td>
<td>$4.00</td>
</tr>
<tr>
<td>Miller Light</td>
<td>$3.50</td>
<td>KBC Widow Maker</td>
<td>$4.00</td>
</tr>
<tr>
<td>Michelob Ultra</td>
<td>$3.50</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>
Bar Service

Spirits

Single liquor drinks $5.50
Glenlivet Single Malt Scotch $8.00

Titos Vodka
Bombay Sapphire Gin
Tanqueray Gin
Captain Morgan Rum
Jack Daniel Tennessee Whisky
Jose Cuervo Tequila
Glenlivet Single Malt Scotch
Bar Service Fees and Additional Information

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

- Beer and Wine Only - Average of $175 per hour
- Full Bar (Beer, Wine, and Spirits) – Average of $225 per hour

Service Level – we will provide 1 bartender for every 75 people at your event unless more bartenders are requested.

Bartending Service available for off premise caterings. Bartending Service includes bartender, bar supplies (plastic cups for drinks, bar napkins) drink garnishes (limes, lemons, oranges, and cherries) and ice. Host must provide alcohol and mixers.

Bartender Service $30 an hour per bartender.
Table Settings

Formal Service and Informal Service is available in the Memorial Union and Wadsworth Hall for no additional charge. Any event outside the Memorial Union and Wadsworth Hall will be disposable service. An additional charges will be add for formal and informal service outside for events requesting these service outside them Memorial Union and Wadsworth Hall.

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 and set with glassware, silverware rolled in linen napkin and either placed on the buffet table or on the guest tables.

Beverage stations with glassware maybe requested
Upscale disposable ware is also available upon request

<table>
<thead>
<tr>
<th>Substitute flatware for disposable service</th>
<th>$1.00</th>
<th>per setting</th>
</tr>
</thead>
<tbody>
<tr>
<td>Formal Silver Service</td>
<td>$3.50</td>
<td>per setting</td>
</tr>
<tr>
<td>Informal Silver Service</td>
<td>$3.00</td>
<td>per setting</td>
</tr>
<tr>
<td>Upscale Disposable - Buffet</td>
<td>$2.50</td>
<td>per setting</td>
</tr>
<tr>
<td>Includes: dinner plate, salad plate,</td>
<td></td>
<td></td>
</tr>
<tr>
<td>dessert plate, rolled plastic ware and</td>
<td></td>
<td></td>
</tr>
<tr>
<td>plastic cup</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Upscale Disposable – Appetizer</td>
<td>$1.50</td>
<td>per setting</td>
</tr>
<tr>
<td>Includes: appetizer plate, plastic fork,</td>
<td></td>
<td></td>
</tr>
<tr>
<td>plastic spoon, coffee cup, dinner napkin</td>
<td></td>
<td></td>
</tr>
<tr>
<td>and plastic tumbler</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>
## Additional Items for Service

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
<th>Unit</th>
</tr>
</thead>
<tbody>
<tr>
<td>White Tablecloths</td>
<td>$6.50</td>
<td>per tablecloth</td>
</tr>
<tr>
<td>Sizes 85x85 or 52x114</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Colored Table Overlays</td>
<td>$15.00</td>
<td>per overlay</td>
</tr>
<tr>
<td>Please contact catering representative for available colors</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Table Skirting</td>
<td>$16</td>
<td>per table</td>
</tr>
<tr>
<td>Limited supply, choice of black or white</td>
<td></td>
<td></td>
</tr>
<tr>
<td>White Linen Napkins</td>
<td>$1.00</td>
<td>per napkin</td>
</tr>
<tr>
<td>Color Linen Napkins</td>
<td>$2.00</td>
<td>per napkins</td>
</tr>
<tr>
<td>Please contact catering representative for available colors</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

[Michigan Technological University Dining Services]