

CATERING GUIDE



College Name | FSD | Phone | Email

Breakfast

Start your event off with one of our delicious breakfast offerings. These menus are presented buffet style and are served with the appropriate condiments. All breakfast menus include freshly brewed coffee, decaffeinated coffee, hot tea and iced water. Cold menu selections require a minimum of five guests. Hot menu selections require a minimum of ten guests.

Continental

An assortment of breakfast muffins, fresh cut seasonal fruit plate, apple or orange juice

Healthy Beginning

Vanilla yogurt with granola topping, oatmeal, fresh cut seasonal fruit plate, breakfast fruit breads, apple or orange juice

Daybreak

Scrambled eggs, breakfast potatoes, sausage patties or bacon, fresh cut seasonal fruit plate, assorted breakfast pastries, apple or orange juice

Eye Opener

Scrambled eggs, breakfast potatoes, buttermilk pancakes, maple syrup, sausage patties, bacon, fresh cut seasonal fruit plate, muffins, apple or orange juices

Early Riser

Quiche Lorraine, buttermilk biscuits, fresh cut fruit plate, apple or orange juice

Breakfast a la carte menu

Bagels & Cream Cheese

Biscuits and Country Gravy

Soft Drinks

Donuts

Oatmeal

Bottled Water

Danish

Cold Cereal and Milk

Bottled Juices

French Toast with Syrup

Coffee / Decaffeinated
Coffee by Gallon

Milk

Signature Sandwiches

Our Signature Sandwiches can be prepared and customized to meet your guest needs. They can be prepared to go as a boxed lunch with a beverage, bag of chips and cookie with appropriate condiments or buffet with a beverage, bag of chips, choice of side salad, and your choice of cookie or brownie. Your menu may be a variety of the selections but require a minimum of five each per choice.

Boxed Lunch | Catered Meal

Midwest Smoked Ham Club

Smoked ham shaved and stacked on a flakey croissant with provolone cheese, leaf lettuce, sliced tomato, crisp bacon and honey mustard.

Roasted Garden Vegetable Ciabatta

Roasted balsamic marinated zucchini, eggplant, mushrooms, red peppers and red onion topped with mozzarella on a ciabatta roll.

Roasted Beef & Swiss Baguette

Tender sliced roasted beef with caramelized onions, fresh spinach, Swiss cheese and horseradish mayonnaise.

Southwestern Chicken Fajita Wrap

Sliced chicken breast with sautéed chipotle pepper & onions strips, tomato and shredded lettuce and wrapped in a flavored tortilla.

Pesto Chicken Ciabatta Sandwich

Roasted chicken breast with sliced tomato, arugula, provolone cheese and pesto mayonnaise on Ciabatta Bread.

Turkey Cheddar Tomato Wrap

Shaved roasted turkey breast with aged cheddar cheese, leaf lettuce, tomato and ranch flavored cream cheese wrapped in a flavored tortilla

Themed Buffets

Our Themed Buffets have been created with distinctive themes for your event planning convenience. Each buffet is served with iced water and lemonade or iced tea and appropriate condiments. These menus require a minimum of fifteen guests.

Chicago Bistro Grill

Hamburgers, hot dogs and veggie burgers with sliced cheese, choice of potato salad, coleslaw or macaroni salad, relishes including sliced tomato, lettuce, red onion, dill slices. Also includes potato chips, fudge brownie or rice crispy bar and beverage.

Austin Texas BBQ

Pulled pork, grilled chicken breasts and veggie burgers with bbq sauce, corn cobbettes, baked beans, potato salad and watermelon. Relishes including sliced tomato, lettuce, red onion, dill slices. Also includes potato chips, fudge brownies and beverage.

Milan Italian Buffet

Baked lasagna and Chicken Italiano with parmesan zucchini, garlic bread sticks, Garden salad, Peach Cobbler and beverage

Baja Mexican Buffet

Cheese enchiladas and Chicken Fajitas with flour tortillas, shredded cheddar, sliced black olives, pico de gallo, sliced jalapenos, sour cream, Spanish rice, refried beans, tortilla chips, cinnamon churro or Cinnamon Tortilla Strips and beverage.

Pacific Rim

Sweet & Sour chicken breast, beef & broccoli stir fry, miniature egg rolls, vegetable fried rice, jasmine rice, Asian blend vegetables, oriental cabbage salad, fortune cookie and beverage.

Idaho Potato Bar & Salad Buffet

Giant baked Idaho potatoes with chili con carne, cheddar cheese sauce, mushroom cream sauce, broccoli, grilled onions, roasted red peppers, sliced jalapenos, bacon bits, shredded cheddar cheese, sour cream and margarine. Accompanied by a garden-fresh green salad with tomato wedges, cucumber slices, apple pie and beverage.

Build Your Own Buffet

Our Culinary Classic Build your own buffet or served meal has been created to let you design your own menu. Your menu will include your choice of entrée, salad and dressing, two accompaniments, fresh baked rolls and butter, fresh brewed coffee, decaffeinated coffee, iced water and iced tea and your choice of dessert. These menus require a minimum of fifteen guests.

Salads

Tossed Mixed Greens Salad with grape tomatoes and cucumber slices

Caesar Salad with Romaine, parmesan, red onion, tomato wedges and Caesar

Fresh Fruit Salad with melon slices, orange zest and fresh mint leaves

Iced Berg Wedge Salad with cherry tomato, lemon wedge and bleu cheese crumbles

Portabella Salad with thin sliced marinated portabella, red peppers & mixed greens

Baby Spinach with Mandarin oranges, red onion, croutons and raspberry vinaigrette

Tuscany Tomato & Mozzarella, tomato, fresh mozzarella & basil with garlic vinaigrette

Dressings

Balsamic Vinaigrette, Blue Cheese, Caesar, Garlic Parmesan, French, Honey Dijon Mustard, Olive Oil & Red Wine Vinaigrette, Raspberry Vinaigrette, Red Pepper Ranch, Zesty Italian

Culinary Classic Entrees

Southwestern Glazed Pork Loin, sliced and served with chipotle pepper sauce

Chicken Piccata, breast of chicken lightly sautéed in light lemon sauce with capers

Italian Chicken, grilled breast of chicken seasoned with Italian marinade

Rosemary Chicken, served with rosemary and garlic

Broiled Salmon with Dill Butter, filet broiled to perfection served with dill butter

Steak Au Poivre, Delicious beef tenderloin served with brandy sauce and peppercorns

Accompaniments

Sautéed Spinach, Green Beans with Almonds, Confetti Corn, Florentine Blend, Broccoli Flowerets, Dilled Baby Carrots, Grilled Zucchini with basil, Garlic Mashed Potatoes, Roasted Red Potatoes with Herbs, Scalloped Potatoes, Whipped Sweet Potatoes, Au Gratin Potatoes, Basil Orzo, Wild Rice Pilaf

Desserts

Dutch Apple Pie
Peach Cobbler
Pumpkin Pie

Chocolate Cake
Carrot Cake
Angel Food Cake with Berries

Fresh Melon
Cheesecake with Topping
Assorted Bars

Hors D'oeuvres & Dips

Our Appetizers, Dips, Hors d'oeuvres selections are perfect for meetings, parties, pre meal gatherings

Trays & Displays

Pricing per person

Crudités & Dip

Cheese & Crackers

Imported Cheese Board & Gourmet Crackers

Fresh Seasonal Fruit & Cheese

Fresh Seasonal Fruit & Yogurt Dip

**Mini Sandwiches on Wheat Rolls
with Two Assorted Fillings**

(Tuna Salad, Egg Salad, Chicken Salad, Seafood Salad, Turkey, Cucumber
Cream Cheese, Caprese)

Hors D'oeuvres

Pricing by the dozen

Meatballs (Italian, BBQ or Teriyaki)

Egg Rolls

Stuffed Mushrooms

Chicken or Vegetable Quesadillas

Breaded Chicken Tenders

Chicken Wings (Buffalo, BBQ or Teriyaki)

Bruschetta

Fruit Kabobs

Shrimp Cocktail

Assorted Dips

Serves 10-12 people

Spinach Artichoke Dip with Pita Chips

Southwest Ranch Dip with Tortilla Chips

French Onion Dip with Potato Chips

Mexican Layer Dip with Tortilla Chips

Pico de Gallo with Tortilla Chips

Nacho Cheese or Guacamole with Tortilla Chips

Hummus with Pita Chips

Beverages

Pricing by the gallon

Coffee

Iced Tea

Lemonade

Cranberry Lime Punch

Sherbet Punch

Iced Mocha Frappuccino

Beverages

Pricing by the each

Canned Soda

Bottled Water

Bottled Juice