Catering Menu
# Contents

## University Catering Policies

<table>
<thead>
<tr>
<th>Topic</th>
<th>Page</th>
</tr>
</thead>
<tbody>
<tr>
<td>Event Reservations</td>
<td>4</td>
</tr>
<tr>
<td>Placing a Catering Order</td>
<td>4</td>
</tr>
<tr>
<td>Making Changes &amp; Modifications</td>
<td>5</td>
</tr>
<tr>
<td>Minimum Catering Order</td>
<td>5</td>
</tr>
<tr>
<td>Service Charge</td>
<td>5</td>
</tr>
<tr>
<td>China Service</td>
<td>5</td>
</tr>
<tr>
<td>Holiday Labor Charge</td>
<td>5</td>
</tr>
<tr>
<td>Staffing Fee</td>
<td>6</td>
</tr>
<tr>
<td>Linen Service</td>
<td>6</td>
</tr>
<tr>
<td>Menu Pricing</td>
<td>6</td>
</tr>
<tr>
<td>Last Minute Orders</td>
<td>6</td>
</tr>
<tr>
<td>Pick-Ups After Event</td>
<td>6</td>
</tr>
<tr>
<td>Alcohol Service</td>
<td>7</td>
</tr>
<tr>
<td>Loss of Catering Items</td>
<td>7</td>
</tr>
<tr>
<td>Leftovers</td>
<td>7</td>
</tr>
<tr>
<td>Cancellations</td>
<td>8</td>
</tr>
<tr>
<td>Payment</td>
<td>8</td>
</tr>
<tr>
<td>Gratuities</td>
<td>8</td>
</tr>
</tbody>
</table>

## Catering Principles

<table>
<thead>
<tr>
<th>Topic</th>
<th>Page</th>
</tr>
</thead>
<tbody>
<tr>
<td>Indigenous Foods</td>
<td>9</td>
</tr>
<tr>
<td>Montana Sourced - Farm to Campus</td>
<td>9</td>
</tr>
<tr>
<td>Plant-based Protein Alternative</td>
<td>9</td>
</tr>
<tr>
<td>Edible Insects</td>
<td>9</td>
</tr>
</tbody>
</table>

## Menu

<table>
<thead>
<tr>
<th>Topic</th>
<th>Page</th>
</tr>
</thead>
<tbody>
<tr>
<td>Edible Insects</td>
<td>10</td>
</tr>
<tr>
<td>Beverages</td>
<td>12</td>
</tr>
<tr>
<td>Breakfast</td>
<td>14</td>
</tr>
<tr>
<td>Pastries</td>
<td>16</td>
</tr>
<tr>
<td>Category</td>
<td>Page</td>
</tr>
<tr>
<td>-----------------------</td>
<td>------</td>
</tr>
<tr>
<td>Snacks &amp; Sweets</td>
<td>18</td>
</tr>
<tr>
<td>Box Lunches</td>
<td>22</td>
</tr>
<tr>
<td>Signature Sandwiches</td>
<td>24</td>
</tr>
<tr>
<td>Signature Salads</td>
<td>26</td>
</tr>
<tr>
<td>Soup &amp; Chili</td>
<td>30</td>
</tr>
<tr>
<td>Signature Buffets</td>
<td>32</td>
</tr>
<tr>
<td>Signature Receptions</td>
<td>36</td>
</tr>
<tr>
<td>Cold Appetizers</td>
<td>38</td>
</tr>
<tr>
<td>Hot Appetizers</td>
<td>42</td>
</tr>
<tr>
<td>Plated Entrées</td>
<td>46</td>
</tr>
</tbody>
</table>
University Catering Policies

Event Reservations
To ensure we are able to meet your needs and expectations we require at least one month notice for larger events (100+ guests), two weeks’ notice for smaller events, and 48 hours for coffee breaks. MSU’s Culinary Service Department (CSD) is the only authorized catering service for MSU sponsored events or any event held on MSU’s campus. This does not apply to tenants using their owned or rented space. Please contact the appropriate facility listed below for any on-campus events located in the Strand Union Building, Fieldhouse or Stadium.

- Strand Union Building: Conference Services - 406.994.3081
- Fieldhouse and Stadium: Sports Facilities - 406.994.7117

Placing a Catering Order
Placing your order with ample notice ensures the best results, please see order leeway guidelines for specifics. When placing your order with University Catering, please have the following information on-hand:

- Type of event (Dinner, Reception, Luncheon, etc...)
- Date of event, reserved location, guest arrival time, serving time, end time
- Estimated guest count
- Do you wish to use eco-friendly paper goods or upgrade to china and glassware
- Menu ideas for discussion
- Special diets and food allergies
- Decorations and table centerpieces
- Contact person with daytime phone number
- Billing address

Please note you are responsible for providing a table for the catering service items ordered.
Making Changes & Modifications
For large orders (100+ people), a minimum guest count and finalized menu are required 2 weeks prior to your event. Any changes with the 2-week window will be subject to product availability and staffing, these changes will incur a 25% fee on the additional costs. All other orders (under 100 ppl) must be finalized 7 days in advance, changes made within 7 days may be subject to the change fee based on logistical need. (Catering will make every effort to meet your needs and accommodate last minute requests).

Minimum Catering Order
MSU catering has a $200 Food & Beverage minimum. All buffets service 25 or more guests. Groups less than 25 people (M-F) please order from Express Menu ($200 min does not apply here).

Service Charge
A ten percent (10%) service charge will be included in the final billing on all food and beverage. The service charge covers the use of our equipment, kitchen essentials, energy costs, paper goods and administrative expenses. Please note this is not a gratuity for the personnel.

China Service
For all events, we use and include ecofriendly serviceware. You can upgrade your event to include china, glassware and/or silverware service. Catering servers must be present for all China Service events.

• Glassware/Barware $1.50/person
• Reception-Ware (small plates, flatware, glassware) $2.00/person
• Full China Service (all china start to finish) $2.75/person

Holiday Labor Charge
If your event occurs on a holiday, the labor charge is $30.00 per hour per service staff.
Staffing Fee
Our current staffing fee is $20.00 per hour per service staff. Staffing fees are applied based on set up needs and length of the event. Staffing your event is highly encouraged to ensure the events success. Staffing is required for events ordering china and/or large events (100+ people). Extra labor may be needed depending on the complexity of your event, please contact your sales manager for further information.

Linen Service
When booking your event with University Catering, please inquire about your linen needs. All buffets come with complimentary linens.

Table linens:
- $4 per square house linen
- $7 lap-length drape linen
- $12 floor-length drape polyester
- $14 floor-length drape pin-tuck pattern
- $.25 per standard napkin

Menu Pricing
Due to the ever-changing food and labor costs, prices of our menu items may change at any time, and without prior notice. Once we have confirmed the price of your menu, we will honor that price. Student Organizations recognized by the office of student engagement receive a 10% discount once the Catering General Manager, Jimmy Patten, has approved the organization.

Last Minute Orders
Any orders made within 2 business days of the event will incur an additional 25% additional charge. Please note that last minute orders may result in limited menu options and/or services available.

Pick-Ups After Event
University Catering will pick-up left-over food & beverage and equipment in a timely manner based on our assumed Standard Event Duration times and to maintain Montana Food Code rules (applies to non-staffed events):
• Hot breakfast - 1.5hr
• Continental Breakfast - 1 hr
• Lunch Buffet - 1.5 hrs
• Dinner Buffet - 2 hrs
• AM/PM Breaks - 2 hrs
• Beverages - 2 hrs

Pick up attempts will be based on the above duration times or a client scheduled end time. Due to Montana Food Code, catering will not be able to honor an extension if the request violates safe food practices of the Food Code: 3-501.19 Time as a Public Health Control. If a client asks University Catering to come back later than the scheduled event end time, there will be an additional $20 fee for every hour that staff is required to retry for the pick up.

**Alcohol Service**
Alcoholic beverages served on campus must be supplied and served by MSU’s contracted alcohol provider: Plonk. Alcohol requests must be approved by the Office of the Provost and UPD prior to the event, and request can take up to two weeks to be processed. If you desire to have alcohol on campus, please visit MSU Catering’s website and electronically submit the Alcohol Request Form (ARF). Reasonable amounts of food and non-alcoholic beverages must be ordered in combination with the alcohol service for the duration of the event to be considered.

**Loss of Catering Items**
All non-disposable items and equipment brought to your event is on loan for the duration of your event. Should any of these items be lost, damaged, or not available for pick-up within three business days, the cost of replacing these items will be charged to your department or organization.

**Leftovers**
In order to limit the risk of food borne illness due to improper handling or storage of leftover food items, and comply with FDA Food Code, leftover food and beverages must remain the property of University Catering. University Catering will not be held responsible for; any food items removed without our knowledge or consent, food brought in by attendees, or “sales” of food products not sponsored by MSU.
**Cancellations**
We understand that cancellations of events are at times unavoidable. Contact our office as soon as possible to let us know of your event cancellation.

Large events (100+ ppl):
• 1 month prior - $0 cancellation
• 2 weeks from event date - 50%
• Week of event - 75%
• Within 2 business days of event - 100%

*Final confirmation and guaranteed guest counts are due 2 weeks prior to event date. Drastic changes within two weeks cannot be guaranteed.*

Other types of events:
• 3+ business days - $0 cancellation fee
• within 3 days – 25%

**Payment**
Payment Policy: Your invoice will be emailed to you within one month from the conclusion of your event. A mailed paper invoice will not be sent out unless requested. If you have any special circumstances, please inform your Sales Manager prior to your event.

You can make a payment in person, over the phone, or by check. The Auxiliary Services Cashier is located in the Hedges Complex (Under Miller Dining). Cash, check, and credit cards are accepted. Please call the Auxiliary Services Cashier at 406-449-2942 to make a credit card payment over the phone. Checks can be sent to: **Residence Life/University Culinary Services, PO Box 172080, Hedges Complex, Bozeman, MT 59717-2080**

BPA’s may be submitted through your department Fiscal Shared Services Representative or Accounting Associate. Please contact the Cashier Office at (406) 994-2942 or Megan Dove at (406) 994-4961 with any questions regarding payments.

**Gratuities**
Gratuities are not included for your catering event but, are greatly appreciated by our student staff. We look forward to working with you on your upcoming event!
Catering Principles

Indigenous Foods
MSU Catering pays homage to the unique and diverse food cultures, systems and cuisines that surround the Indigenous peoples of North America by crafting pre-Columbian era dishes that utilize and highlight native ingredients. Indigenous dishes can be found throughout the menu, and simple substitutions are suggested to incorporate Indigenous Foods into everyday experiences.

Montana Sourced - Farm to Campus
Montana State University's Culinary Services honors and supports the diverse variety of products grown and made by communities and individuals right in our backyard. MSU Catering is excited to highlight these items throughout our menu and support local farms, ranchers, and artisans. We don't have to go far to make a positive impact and with MSU's buying power focused on supporting our comminutes; those that visit our campus are sure to get a thoughtful and memorable experience. Look for the Farm to Campus/Montana/Local call outs throughout this menu!

Plant-based Protein Alternative
MSU's Catering Service strives to create food that is both accessible, nutritious, and delicious for all people no matter their dietary restrictions or preferences. In all menu sections, plant-based proteins and other alternatives are available and indicated with a vertical green marker. We believe that dietary diversity does not constrict our culinary aspirations but expands our culinary aptitude to reach more people with a truly special Bobcat experience.

Edible Insects
MSU Catering is focused on putting forth a complementary sustainable solution to food insecurities and alternative sources of proteins. At MSU we are able to foster exposure and further education around edible insects and choose to incorporate edible insects in to our menu because...
• They're sustainable – Insects use less water and land than is needed for meat
• They're healthy – Insects are a great source of iron, calcium, B12, Omega 3’s and protein
• They're trendy – Over 2 billion people across the globe actively eat insects as food. That’s 1/3 of the world’s population!
• They're tasty – The variety of flavors range from blue cheese to citrus and everything in between.
Edible Insects

A 10% service fee will be billed on all food and hosted beverages.
Prices subject to change.
Appetizers

Chaupalines Salsa 4
priced per person
traditional red salsa mixed with rough-chopped grasshoppers, served with corn chips

Ants on a Log 10
celery stick filled with creamy peanut butter and topped with black ants

Cricket Flour Falafels 15
served with tzatziki

Black Ants Spinach & Pear Salad 15
baby spinach with red bell pepper, pickled red onion, gorgonzola and apple cider vinaigrette

Entrées

Cricket-Chickpea Sliders 12
priced per person
slider size patties of ground corn, chickpeas, crickets/cricket flour, topped with fresh cabbage slaw and a pickle, served with a side of kettle chips

Black Ant Shrimp Sate 18
garlic citrus grilled shrimp topped with black ants, jasmine rice, and sautéed bok choy

Desserts

Chirps Cricket Cookie 10
1 dozen

Cricket Flour Banana Bread 15
serves 6-8
A 10% service fee will be billed on all food and hosted beverages.
Prices subject to change.
### Waters

<table>
<thead>
<tr>
<th>Drink</th>
<th>Price (per gallon)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Ice Water</td>
<td>4</td>
</tr>
<tr>
<td>Lemon Water</td>
<td>6</td>
</tr>
<tr>
<td>Lime Water</td>
<td>6</td>
</tr>
<tr>
<td>Cucumber Water</td>
<td>7</td>
</tr>
<tr>
<td>Orange Cucumber Mint Water</td>
<td>12</td>
</tr>
</tbody>
</table>

### Iced Teas

<table>
<thead>
<tr>
<th>Drink</th>
<th>Price (per gallon)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Iced Tea</td>
<td>14</td>
</tr>
<tr>
<td>Iced Green Tea</td>
<td>14</td>
</tr>
<tr>
<td>Mango Green Tea</td>
<td>18</td>
</tr>
<tr>
<td>Hibiscus Tea (Indigenous)</td>
<td>18</td>
</tr>
</tbody>
</table>

### Lemonades

<table>
<thead>
<tr>
<th>Drink</th>
<th>Price (per gallon)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Lemonade</td>
<td>14</td>
</tr>
<tr>
<td>Herbal Lemonade</td>
<td>18</td>
</tr>
<tr>
<td>Blood Orange Lemonade</td>
<td>20</td>
</tr>
<tr>
<td>Strawberry Lemonade</td>
<td>18</td>
</tr>
</tbody>
</table>

### Juice

<table>
<thead>
<tr>
<th>Drink</th>
<th>Price (per gallon)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Orange Juice</td>
<td>18</td>
</tr>
</tbody>
</table>

### Hot Beverages

<table>
<thead>
<tr>
<th>Drink</th>
<th>Price (per gallon)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Hot Tea</td>
<td>16</td>
</tr>
<tr>
<td>Hot Apple Cider</td>
<td>20</td>
</tr>
<tr>
<td>Hot Chocolate</td>
<td>20</td>
</tr>
<tr>
<td>Coffee</td>
<td>20</td>
</tr>
<tr>
<td>Decaf Coffee</td>
<td>20</td>
</tr>
</tbody>
</table>

### Individual Beverages

<table>
<thead>
<tr>
<th>Drink</th>
<th>Price (per gallon)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Canned Soda</td>
<td>1.5</td>
</tr>
<tr>
<td>Seltzer Water</td>
<td>1.5</td>
</tr>
<tr>
<td>Bottled Water</td>
<td>2</td>
</tr>
<tr>
<td>Bottled Juice</td>
<td>2</td>
</tr>
</tbody>
</table>

### Mock-tails

<table>
<thead>
<tr>
<th>Drink</th>
<th>Price (per gallon)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Mojito</td>
<td>25</td>
</tr>
<tr>
<td>Blood Orange Basil Shrubs</td>
<td>25</td>
</tr>
<tr>
<td>Bobcat Sunrise</td>
<td>25</td>
</tr>
</tbody>
</table>

*Beverages are priced per gallon.  
1 gallon serves 13-15 guests (8oz per person).  
Includes traditional condiments, high-quality compostable cups, and beverage napkins.*
Breakfast

A 10% service fee will be billed on all food and hosted beverages. Prices subject to change.
## Buffets

<table>
<thead>
<tr>
<th>Buffet</th>
<th>Price</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Continental</strong></td>
<td>8</td>
<td>seasonal sliced fruit, vanilla yogurt, mini Danish, mini doughnuts, mini croissants, and granola</td>
</tr>
<tr>
<td><strong>Big Sky</strong></td>
<td>8.75</td>
<td>scrambled eggs, breakfast potatoes, local sausage patty, seasonal sliced fruit, and mini Danish</td>
</tr>
<tr>
<td><strong>Oatmeal Bar</strong></td>
<td>9</td>
<td>steel cut Montana oatmeal, milk, butter, dried apples, dark chocolate chips, assorted nuts, brown sugar, and honey</td>
</tr>
<tr>
<td><strong>Bridger</strong></td>
<td>9.50</td>
<td>baked frittata with spinach, red peppers, cheese and egg custard, served with bacon and seasonal sliced fruit</td>
</tr>
<tr>
<td><strong>Sunrise</strong></td>
<td>9.50</td>
<td>choice of pancakes or French toast, scrambled eggs, sausage links, seasonal sliced fruit, berry compote, butter, and maple syrup</td>
</tr>
<tr>
<td><strong>Spanish Peaks Burrito Bar</strong></td>
<td>11</td>
<td>scrambled eggs, southwestern style potatoes, sausage, black beans, sautéed vegetables, 7” flour tortilla, shredded cheese, pico de gallo, seasonal sliced fruit, and mini Danish</td>
</tr>
</tbody>
</table>

*Plant Based Protein Available*

| **Hyalite**                | 12.25 | steel cut Montana oatmeal with assorted toppings, seasonal sliced fruit, Greek vanilla yogurt, whole wheat bagels, cream cheese, and peanut butter |

*Breakfast buffets are priced per person. Includes traditional condiments, high-quality compostable plates, bowls, napkins, and flatware.*
Pastries

A 10% service fee will be billed on all food and hosted beverages.
Prices subject to change.
Pastries
per dozen

Assorted Doughnuts 9
Cinnamon Rolls 10
Assorted Sweet Breads 10.50
Biscuits with Jam & Butter 12
Assorted Muffins 21
Assorted Bagels with Cream Cheese 25
Assorted Scones 31

Breakfast Cakes
serves 8-10

Coffee Bundt Cake 24 per bundt
Blueberry Coffee Bundt Cake 26 per bundt

Mini Pastries
per dozen

Mini Doughnuts 8
Mini Danishes 10
Mini Plain Bagels 12
Mini Caramel Rolls 12
Mini Croissants 12.50
Mini Assorted Scones 12.50

All baked goods are made from scratch in our on-campus bakery with Montana Wheat. Pastries are priced per dozen. Includes traditional condiments, high-quality compostable plates, cocktail napkins, and flatware.
Snacks & Sweets

A 10% service fee will be billed on all food and hosted beverages.
Prices subject to change.
### Snacks
per pound

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Assorted Granola Bars</td>
<td>3</td>
</tr>
<tr>
<td>Popcorn</td>
<td>3.5</td>
</tr>
<tr>
<td>Pretzels</td>
<td>7</td>
</tr>
<tr>
<td>Yogurt Covered Pretzels</td>
<td>10</td>
</tr>
<tr>
<td>Trailmix</td>
<td>14</td>
</tr>
<tr>
<td>M&amp;M</td>
<td>19</td>
</tr>
<tr>
<td>Chex Mix</td>
<td>19</td>
</tr>
<tr>
<td>Mixed Nuts</td>
<td>25</td>
</tr>
</tbody>
</table>

### Sweets

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Indulge Cookies</td>
<td>8</td>
</tr>
<tr>
<td>Dessert Bars</td>
<td>22</td>
</tr>
</tbody>
</table>

### Yogurt Parfait
strawberry or blueberry with On the Rise granola

### Healthy Snack Plate
take the edge off with a small sampling of cheese, crackers, and veggies

### Pretzel Bites
serves 25
served with queso or cinnamon sugar icing

### Build your own bar
per person

### Candy Bar
total of 6 varieties of assorted gummy candies and chocolates

### Trail Mix Bar
pumpkin seeds, almonds, dark chocolate chips, raisins, apricots, M&M’s, peanuts, and pretzels

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*All baked goods are made from scratch in our on-campus bakery with Montana Wheat. Snacks & sweets include high-quality compostable plates, bowls, cocktail napkins, and flatware.*
All baked goods are made from scratch in our on-campus bakery with Montana Wheat. Snacks & sweets include high-quality compostable plates, cocktail napkins, and flatware.

**Decorated Cake**  
chocolate, white, yellow, red velvet, or carrot

<table>
<thead>
<tr>
<th>Type</th>
<th>Quantity/Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Cupcakes</td>
<td>20 per dozen</td>
</tr>
<tr>
<td>Round Cake</td>
<td>20</td>
</tr>
<tr>
<td>Quarter Sheet Cake</td>
<td>25</td>
</tr>
<tr>
<td>Half Sheet Cake</td>
<td>50</td>
</tr>
<tr>
<td>Full Sheet Cake</td>
<td>100</td>
</tr>
</tbody>
</table>

**Individual Cheesecake**  
3 mocha, plain, raspberry swirl, lemon, maple pumpkin, gingerbread, or triple chocolate

<table>
<thead>
<tr>
<th>Type</th>
<th>Quantity/Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Mini Cupcakes</td>
<td>8 per dozen</td>
</tr>
<tr>
<td>Mini Eclairs</td>
<td>8 per dozen</td>
</tr>
<tr>
<td>Mini Cream Puff</td>
<td>9 per dozen</td>
</tr>
<tr>
<td>Food Item</td>
<td>Quantity/Description</td>
</tr>
<tr>
<td>---------------------------</td>
<td>--------------------------------------------------------------------------------------</td>
</tr>
<tr>
<td>Cake Pops</td>
<td>12 per dozen</td>
</tr>
<tr>
<td></td>
<td>red velvet, gluten free pumpkin, gluten free chocolate</td>
</tr>
<tr>
<td>Iced Cut-out Sugar Cookies</td>
<td>12 per dozen</td>
</tr>
<tr>
<td>Whoopie Pie</td>
<td>15 per dozen</td>
</tr>
<tr>
<td></td>
<td>chocolate or pumpkin</td>
</tr>
<tr>
<td>Shot in Dark</td>
<td>15 per dozen</td>
</tr>
<tr>
<td></td>
<td>bite sized chocolate-espresso cup</td>
</tr>
<tr>
<td>Truffles</td>
<td>15 per dozen</td>
</tr>
<tr>
<td></td>
<td>chocolate, lemon, or raspberry</td>
</tr>
<tr>
<td>Pie in a Jar</td>
<td>6 per person</td>
</tr>
<tr>
<td></td>
<td>key lime, lemon sour cream, cherry black bottom, or caramel apple</td>
</tr>
<tr>
<td>Pie</td>
<td>18</td>
</tr>
<tr>
<td></td>
<td>serves 8</td>
</tr>
<tr>
<td></td>
<td>apple, dutch apple, blueberry, pecan, pumpkin, cherry, chocolate silk, or strawberry rhubarb</td>
</tr>
<tr>
<td>Hand Pies</td>
<td>30 per dozen</td>
</tr>
<tr>
<td></td>
<td>minimumum order 1 dozen</td>
</tr>
<tr>
<td></td>
<td>apple or cherry</td>
</tr>
</tbody>
</table>

All baked goods are made from scratch in our on-campus bakery with Montana Wheat. Snacks & sweets include high-quality compostable plates, bowls, cocktail napkins, and flatware.
Box Lunches

A 10% service fee will be billed on all food and hosted beverages. Prices subject to change.
Sandwich Box
(minimum of 10 per kind, split order add $5 per sandwich) served with chips, cookie, and canned soda or bottled water

Deli Sandwich Box
10
customize your sandwich, personal condiments included

Bread
choose between sliced sunflower wheat, wheat berry, white roll or whole grain deli roll

Meat and Cheese
choose between roast beef and cheddar, turkey and pepper jack, ham and Swiss, or vegetarian

Salad Box
served with hearth roll, butter, cookie, and canned soda or bottled water

House Salad
10
spring mix, chicken, shredded carrots, cherry tomatoes, cucumbers, red onion, and choice of dressing

Spinach Salad
10
spinach, grilled chicken, feta, pickled onion, pancetta, sliced almonds, with choice of dressing

All sandwiches and wraps featuring roast beef or ham are Montana Farm to Campus products. Substitute a signature sandwich or salad for an additional charge.
A 10% service fee will be billed on all food and hosted beverages. 
Prices subject to change.
Wraps
includes assorted kettle chips and a cookie

Southwestern Chicken 11.50
tomato basil wrap, shredded chicken, black beans, spinach, sliced tomato, red onion, avocado, and jalapeño lime sour cream

Balsamic Portobello 11.50
balsamic marinated portobello, sliced tomato, sliced cucumber, roasted red pepper, basil mayo, greens, on a spinach wrap
Plant Based Protein Available

Sandwiches
includes assorted kettle chips and a cookie

Ham & Cheese 10
whole wheat deli roll, slow roasted ham, white cheddar, arugula, pickled onion, and garlic aioli

Grilled Vegetable 10
sliced honey wheat bread, grilled eggplant, grilled yellow squash, roasted red peppers, spinach, hummus and pesto
Plant Based Protein Available

Roast Beef 12
wheat berry roll, thinly sliced oast beef, gorgonzola spread, leaf lettuce, pickled onions, and horseradish mayonnaise

Muffuletta 12
ham, genoa salami, capicola, sliced provolone, sliced Swiss, olive tapenade on an Italian loaf

Turkey Club 12
sliced honey wheat bread, turkey, bacon, cheddar, lettuce, tomato, and mayonnaise

All-American Sub 13
turkey, salami, ham, Monterey jack cheese, cheddar cheese, lettuce, tomato, and mayonnaise on a hoagie roll

Build your Own - Buffet Style 13
assorted sliced breads, turkey, ham, roast beef, grilled eggplant, grilled squash, original hummus, Swiss cheese, cheddar cheese, lettuce, tomato, roasted red peppers, pickles, pasta salad, and assorted chips

*Groups 10 and fewer, please choose one selection*

Signature sandwiches are priced per person. Includes traditional condiments, high-quality compostable plates, napkins, and flatware.
Signature Salads

A 10% service fee will be billed on all food and hosted beverages. Prices subject to change.
*Groups 10 and fewer, please choose one selection*

**Salads**
served with a hearth roll and butter pre-plated individual salads for up to 30 people, need to be ordered in increments of 10, groups larger than 30 are recommended to order the Build Your Own Salad Bar.

**Chef's**
mixed greens, julienned ham and turkey, Swiss cheese, cheddar cheese, hard boiled egg, tomatoes, black olives, and choice of dressing

**Spinach**
spinach, feta, pickled onion, pancetta, sliced almonds, and apple vinaigrette

**Asian**
mixed greens, sliced red cabbage, shredded carrot, edamame, sliced almonds, scallions, mandarin oranges, toasted sesame dressing, finished with sesame seeds and chopped cilantro
Add teriyaki chicken 2.00

**Iceberg Wedge**
 iceberg wedge, roasted corn, tomato, warm pancetta, gorgonzola, avocado ranch, finished with cracked pepper

**Cobb**
mixed greens, chopped bacon, turkey, hard boiled egg, blue cheese, tomatoes, cucumbers, green onions, and choice of dressing

**Southwestern**
mixed greens, shredded cheddar cheese, chopped tomatoes, black olives, creamy lime and cilantro vinaigrette and tri-colored tortilla strips
Add grilled chicken 2.00

**Pear & Gorgonzola**
two grilled hearts of romaine, crumbled gorgonzola, sliced pears, and white balsamic vinaigrette
Add grilled steak 3.00

*Signature salads are priced per person.*
*Includes traditional condiments, high-quality compostable plates, bowls, napkins, and flatware.*
Build Your Own Salad Bar  15 per person
create a custom salad bar for your guests
choose from an assortment of items

Greens
choose 2
romaine, spinach, spring mix

Produce
choose 4
grape tomato, shredded carrot, sliced cucumber, chopped green onion, chickpeas, artichoke heart, roasted red pepper, black olives

Protein
choose 2
hard boiled egg, ham, turkey, bacon

Cheese
choose 2
feta, cheddar, blue, Swiss

Toppings
choose 2
croutons, sunflower seeds, pumpkin seeds, craisins

Dressings
personal dressing assortment included
Indigenous Salads
served with a hearth roll and butter

**Watercress with Smoked Trout**
watercress, wild berries, smoked Native Keppers Trout, pecan, wild strawberry vinaigrette

**Roasted Corn**
icedberg lettuce, tomato, feta, roasted sweet corn, red onion, cilantro, with a paprika spiced dressing

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*Includes traditional condiments, high-quality compostable plates, bowls, napkins, and flatware.*
A 10% service fee will be billed on all food and hosted beverages. Prices subject to change.
*Groups 10 and fewer, please choose one selection*

**Soup**
served with crackers

- **New England Clam Chowder** 3.50
- **Loaded Baked Potato Soup** 3.50
- **Vegan Tomato Basil** 3.50
- **Cheese & Ale Soup** 3.50
- **Corn Chowder** 3.50
- **Ham & Bean** 3.50

**Chili**

- **Beef & Bean Chili** 4 served with corn muffin, butter and honey
- **White Chicken Chili** 4 served with corn muffin, butter and honey
- **Indigenous Soup** 4 served with corn muffins
- **Three Sisters** 4 tomato broth based soup with corn, beans, and winter squash
- **Turkey Chili Verde** 4 with hominy
- **Vegetarian Butternut Squash** 4 puree of squash and other root vegetables

*Soups, and chili are priced per person.*
*Includes traditional condiments, high-quality compostable plates, bowls, napkins, and flatware.*
A 10% service fee will be billed on all food and hosted beverages. Prices subject to change.
Buffets

Asian Noodle Bowl 15
Yakisoba noodles, julienned chicken, vegetable broth, vegetarian egg roll, shredded carrots, snap peas, green onions, julienned bok choy, chopped cilantro, lime wedges, sesame oil, and gluten free tamari
Plant Based Protein Available

Thai Pork Bowl 15
jasmine rice, Thai style pulled pork, vegetarian egg roll, shredded purple cabbage, carrots, green onions, and peanut sauce

Slider Bar 18
Montana beef sliders, fried onions, cheddar cheese, bacon, pickles, ketchup, mayonnaise, mustard, and pasta salad

Signature buffets are priced per person. Includes traditional condiments, high-quality compostable plates, cocktail napkins, and flatware.
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**Pasta Bar** 8 per person
minimum 15 people
personalize your pasta bowl with a selection of noodles, seasonal vegetables, cheeses and a choice of sauce, served with a green salad and assorted dressing and garlic bread
Add meatballs 4.00
Add grilled chicken 4.00

**India Chicken** 15
Tikka masala chicken thighs, jasmine rice, curried potatoes & cauliflower, raita, naan, curried couscous salad and green salad with assorted dressings

**Mediterranean** 22
Greek pork loin, ouzo au jus, gorgonzola chicken penne pasta, seasonal vegetables, Israeli couscous with orzo and red quinoa, roasted beet and kale salad with almonds and lemon-honey vinaigrette, dinner rolls, and butter

**Great Western** MP
pulled pork sliders, smoked beef brisket, barbeque sauce, three cheese macaroni, blue cheese coleslaw, corn bread muffins, butter, and honey

**Continental Divide** MP
carved peppercorn Dijon crusted prime rib, au jus, roasted garlic mashed potatoes, seasonal vegetable, tossed green salad, assorted dressings, dinner rolls, and creamy horseradish sauce

**Rio** MP
chimichurri flank steak, fingerling potato smothered in chorreados sauce, seasonal vegetables, garden salad with spiced pepitas (pumpkin seeds), cotija, red onions and a lemon cumin vinaigrette, dinner rolls and butter
Indigenous

Plains
roasted bison brisket with huckleberry chipotle sauce, Three sisters succotash, roasted acorn squash with wild rice, cherries and pecans and horseradish mashed potatoes

Culinary Action Station 100 per station
chef attendant fee 30 person minimum

Signature buffets are priced per person.
Includes traditional condiments, high-quality compostable plates, cocktail napkins, and flatware.
A 10% service fee will be billed on all food and hosted beverages.
Prices subject to change.
Receptions
each signature reception includes approximately 8 pieces per person

Southwest 10
bison tamale bites, chicken sriracha bites, chipotle deviled eggs, traditional salsa, guacamole, and corn tortilla chips

Classic 12
shrimp cocktail, antipasto tray, prosciutto wrapped mango and asparagus, and strawberry chevre crostini

Pacific Rim 13
chicken sate, pork potstickers, sushi, and sesame crusted ahi canape

Great Northern MP
bison meatballs, Montana bacon platter, gourmet cheese board, seasonal sliced fruit, and crudité tray

Indigenous
Adobe 13
bison tamale bites, salsa and guacamole with corn chips, fried green tomatoes, and wild berry salad tossed in honey and herbs

Signature receptions are priced per person. Includes traditional condiments, high-quality compostable plates, cocktail napkins, and flatware.
*10 person minimum per order*
Cold Appetizers
Platters
serves 10

Vegetable Tray 25
served with ranch or hummus

Cheese Ball 25
choose from raspberry chipotle, garden vegetable, south of the border, or ranch served with crackers

Antipasto Tray 35
artisan charcuterie, assorted cheeses, olives, pickled vegetables, artichokes, pepperoncini, and grissini

Domestic Cheese Board 35
served with crackers

Sliced Fruit 40
standard domestic fruit selection

Gourmet Cheese Board 50
local and domestic gourmet cheeses, grapes, Marcona almonds, dried fruit, crackers, and sliced baguette

Chef's Fruit Selection 60
seasonal fruit and unique fruit selection

Salsa Trio Bar 25
traditional red, green tomatillo, and spicy corn and black bean salsa served with corn tortilla chips
Add guacamole 8.00/person

Indigenous Option

Hummus Bar 30
hummus made from Montana grown chick peas: original, roasted red pepper, and spinach served with house prepared pita chips

Assorted Sushi Platter 50
California roll, smoked salmon, cucumber roll, wasabi, pickled ginger, and gluten free tamari

Smoked Salmon 75 sm / 150 lg
half tray servers 25, whole tray serves 50 sliced cucumber, diced red onion, capers, lemon wedges, and crackers

Indigenous Option

*Includes traditional condiments, high-quality compostable plates, cocktail napkins, and flatware.
*10 person minimum per order*
Appetizer Pieces
sold per dozen

**Mini Bruschetta Tartlet** 10
Fresh mozzarella, fresh tomato bruschetta, basil, and balsamic reduction

**BLT Crostini** 12
toasted baguette, garlic aioli, crispy pepper bacon, arugula, tomatoes, and truffle oil

**Caprese Skewers** 12
fresh mozzarella, cherry tomato, basil, and balsamic vinegar

**Antipasto Skewers** 13
salami, mozzarella ball, artichoke heart, green olive, pepperoncini, and cherry tomato

**Strawberry Chevre Crostini** 15
toasted baguette, Montana chevre, strawberries, and fresh basil

**Wild Mushroom Tartlet** 16
toasted baguette, wild mushrooms, ricotta cheese, parsley, and truffle oil
*Indigenous Option*

**Smoked Salmon Crostini** 18
toasted baguette, smoked salmon, ricotta cheese, red onion, and capers
*Indigenous Option*

**Smoked Salmon Cucumber Bite** 18
smoked salmon, sliced cucumber, Boursin cheese, and red onion
*Indigenous Option*
Sesame Crusted Ahi Canape  18
black and white sesame seeds and marjoram seasoned tuna, wonton crisp, and Thai chili

Prosciutto Wrapped Mango & Asparagus  20
prosciutto, mango, asparagus, and basil balsamic reduction

Shrimp Cocktail  65
serves 10-12
jumbo tiger shrimp, house made cocktail sauce, and lemon wedges

Includes traditional condiments, high-quality compostable plates, cocktail napkins, and flatware.
*10 person minimum per order*
A 10% service fee will be billed on all food and hosted beverages.
Prices subject to change.

Hot Appetizers
Dips & Bakes
approx 25 servings

**Spinach Artichoke Dip** 65
creamy Alfredo sauce, Swiss cheese, spinach, artichokes, herbs, and crostini

**Buffalo Chicken Dip** 65
chicken, ranch, cream cheese, buffalo sauce, and corn tortilla chips

**Baked Brie** 75
choose from wild cherry chutney and peppered pecans, green pesto and pine nuts, or sun-dried tomato served with crostini

**Cheesy Crab Dip** 85
with soft baguette

**Buffalo Cauliflower Wings** 12
with blue cheese and celery sticks

**Kielbasa en Croute** 28
served with whole grain mustard

*Includes traditional condiments, high-quality compostable plates, cocktail napkins, and flatware.*

*1 dozen minimum per order*
Includes traditional condiments, high-quality compostable plates, cocktail napkins, and flatware.
*1 dozen minimum per order*

Spanakopita
per dozen
served with tzatziki sauce

Risotto Croquettes
serves 12
served with red Sicilian sauce

Falafel Bites
serves 25
served with tzatziki sauce

Beef Meatballs
serves 25
choose from Swedish, honey barbeque, or Zinfandel cranberry

Bison Meatballs
serves 25
sweet and spicy meatball, served with a currant apple glaze

Bacon Mac & Cheese Bites
serves 25

Pork Potstickers
serves 25
served with sweet and sour sauce

Bacon Platter
per person
candied, pepper, and traditional bacon
Chicken Wings
per dozen
choose sauce: BBQ, citrus-soy, or classic buffalo
choice of ranch or blue cheese to dip
available boneless

Chicken Sate
serves 25
served with Thai peanut sauce

Chicken Sriracha Bites
serves 25
served with blue cheese

Indigenous Appetizers

Bison Tamale Bites
per dozen
cilantro cream and enchilada drizzle

Fried Green Tomatoes
per dozen
served with chipotle aoli sauce

Hot appetizers are sold per dozen.
Includes traditional condiments, high-quality compostable plates, cocktail napkins, and flatware.
*1 dozen minimum per order*
Plated Entrées

A 10% service fee will be billed on all food and hosted beverages. Prices subject to change.
Entrées
all entrées include dinner rolls and butter, a choice of salad, and dessert

Paprika Chicken 22
paprika seasoned chicken, wilted spinach, served with a white wine butter thyme sauce, and roasted garlic mashed potatoes

Pan Roasted Sage Chicken 22
sundried tomato cream sauce, broccolini, and wild rice

Lemon Herb Chicken 22
marinated and grilled chicken with lemon, garlic, and fresh herbs, with classic risotto, and seasonal vegetable

Greek Chicken 22
stuffed with artichoke, marinated tomato, feta, kalamata olive mixture, kokkinisto tomato sauce, lemon herb orzo, and seasonal vegetables

Flash Baked Walleye 25
white wine brown butter sauce, wild rice blend, and asparagus

Baked Salmon 28
baked salmon in white wine sauce with wild pilaf, and seasonal vegetable

Sweet and Spicy Pork Tenderloin
oven roasted pork tenderloin served with a sweet Sriracha sauce, and wild rice pilaf

Grilled Pork Porterhouse 28
garlic herb steakhouse butter, fingerlings, and asparagus

Ribeye MP
grilled Montana 8 oz ribeye with sauce chasseur and roasted garlic mashed potatoes

Filet Mignon MP
grilled 6 oz filet of Montana beef with a port wine demi, and duchess potatoes

Plated entrées are priced per person.
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Vegetarian

Eggplant Caponata & Gnocchi
sautéed eggplant, squash, tomatoes, green olives and capers over gnocchi topped with fresh basil and parmesan

Miso Glazed Tofu
tofu steak with Thai sweet chili and sesame seeds, garlic baby bok choy, and stick rice

Vegan Yellow Curry
jasmin rice and seasonal vegetables

Indigenous Entrées

Roasted Squash
stuffed with wild rice, cherries & pecans, served with seasonal vegetables

Bison Quinoa Meatloaf
garlic mashed potatoes, wild mushroom demi glaze, and seasonal vegetables

Walleye with Wojape
wild rice blend and asparagus
Salads

**House Salad**
spring mix, shredded tri-colored carrots, cherry tomatoes, and shallots, white balsamic vinaigrette

**Spinach Salad**
spinach, feta, pickled onion, pancetta, sliced almonds, and apple vinaigrette

Dessert
please choose one per entrée

**Flourless Chocolate Cake**
with whipped cream and berry sauce

**Chocolate Mousse Cake**

**Cheesecake: Plain or Blueberry**

**Tiramisu**

**Mirror Glazed Dome**

**Fruit Tart**

**Orange Blackberry Panna Cotta**
gluten free

**Vegan Coconut Panna Cotta**
gluten free

**Vegan Meringue Berry Cloud**

*Plated entrées are priced per person.*