University Catering Policies

Event Reservations
To ensure we are able to meet your needs and expectations, i.e. order food and schedule appropriate staff, we request 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 Services Department (CSD) is the only authorized catering service for all events sponsored by MSU or held on the MSU campus. This does not apply to tenants using their own 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
Please call 406.994.3336 or visit us online at: www.montana.edu/culinaryservices/university_catering/orders/

Please note that you are responsible for providing the table(s) for the servicing of your catering order. It is important you adhere to your event scheduled timeline indicated on your catering order, as any delays could compromise food quality.

A guaranteed guest count and food order is required 48 hours prior to your event. All charges and food preparation will be based upon the guaranteed number. When placing your catering 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 (included) or upgrade to china and glassware?
• Decorations and table centerpieces
• Menu ideas for discussion
• Special dietary and food allergy needs
• Contact person with daytime phone number
• Billing address
• Index number

Minimum Catering Order
University Catering has a minimum food and beverage order of $30.

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

China Service
For all events, we use eco-friendly cups and plates. You can upgrade your event to include china, glassware and silverware service for a minimum rental fee of $1.50/person. Catering servers must be present for all china service events.

Staffing Fee
Our current staffing fee is $18.00 per hour per service staff. This fee covers staff from ½ hour prior to the start of an event until ½ hour after the event concludes. Additional time may be necessary depending on complexity of your event. Please contact your sales manager for further information.

Holiday Labor Charge
If your event occurs on a University recognized holiday, the labor charge is $27.00 per hour/ per service staff.
**Linen Service**
When booking your event with University Catering, please consider your linen needs. All buffets come with complimentary linens. 
- $4 per standard linen
- $.25 per standard napkin
- $12-14 for high-end linens

**Menu Pricing**
Due to 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 confirmed the organization status.

**Last Minute Orders**
Orders made within 48 hours of the event will incur an additional 25% charge. Please note that last minute orders may result in limited menu options and/or services available.

**Pick-Ups After Event**
University Catering will endeavor to pick up leftover food & beverage and equipment in a timely manner. To save on labor and gas, we coordinate our pick-ups based on priorities and efficiency. If you wish to have your leftovers and equipment picked up at a specific time, there will be an $18 charge added to your event.

**Alcohol Service**
Alcoholic beverages served on campus must be supplied and served by MSU’s contracted alcohol provider, Plonk, and must be approved prior to your event. If you plan to have alcohol on campus, please log onto our Catering website and electronically submit the alcohol request form. Your Sales Manager will place your order with Plonk, therefore we request one to two weeks notice for all alcohol events. Reasonable amounts of food and non-alcoholic beverages must be served for the duration of the event. For a definition of Reasonable Food, please see the “Alcohol Request Form.”
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 accordance with the State Health Guidelines, 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. Cancellation fees may apply.

Payment
Your invoice will be mailed to you within one month from the conclusion of your event. If you have any special circumstances, please inform your event coordinator prior to your event.

If you prefer to pay for your event the day of, please direct your payment to the Residence Life office located in the Hedges Complex. Accepted forms of payment include: cash, check, BPA, and credit cards (excluding American Express).

If mailing your payments, please send your check to:
Residence Life, PO Box 172080, Hedges Complex, Bozeman, MT 59717-2080.
Please contact Martha Sandberg at 406.994.4961 or martha.sandberg@montana.edu with any questions regarding payments.

Gratuities
Gratuities are not included for your catering event, however they are greatly appreciated by our student staff. We look forward to working with you on your upcoming event!
Beverages

A 10% service fee will be billed on all food and hosted beverages. University Catering has a minimum catering order of $30. Prices subject to change.
Beverages are priced per gallon. Includes traditional condiments, high-quality compostable cups, and beverage napkins.

Waters
- Ice Water 4
- Lemon Water 6
- Lime Water 6
- Cucumber Water 7
- Orange Cucumber Mint Water 12

Iced Teas
- Iced Tea 14
- Raspberry Lemon Iced Tea 20

Lemonades
- Lemonade 18
- Strawberry Mint Lemonade 20
- Citrus Lemonade 22
- Herbal Lemonade 30

Juice
- Orange Juice 18

Hot Beverages
- Hot Tea 16
- Hot Apple Cider 16
- Hot Chocolate 16
- Coffee 20
- Decaf Coffee 20

Punches
- Fruit Punch 16
- Cranberry Punch 20

Individual Beverages
- Milk: Skim, 2%, or Chocolate .80
- Canned Soda 1
- Bottled Water 2
- Bottled Juice (assorted) 3
A 10% service fee will be billed on all food and hosted beverages. University Catering has a minimum catering order of $30. Prices subject to change.
Buffets

**Continental** 8
seasonal sliced fruit, vanilla yogurt, mini Danish, mini doughnuts, mini croissants, and granola

**Big Sky** 8.75
scrambled eggs, breakfast potatoes, local sausage patty, seasonal sliced fruit, and mini Danish

**Bridger** 9.50
baked frittata with spinach, red peppers, cheese and egg custard, served with bacon and seasonal sliced fruit

**Sunrise** 9.50
choice of pancakes or French toast, scrambled eggs, sausage links, seasonal sliced fruit, berry compote, butter, and maple syrup

**Spanish Peaks** 9.75
flour tortilla rolled with scrambled eggs, cheese, diced southwestern style potatoes, sausage, and sautéed vegetables, green chili sauce, seasonal sliced fruit, and assorted pastries

*Vegetarian Option Available*

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

**Bars**

**Parfait Bar** 6
vanilla yogurt, strawberry yogurt, strawberries, blueberries, granola, and sliced almonds

**Oatmeal Bar** 9
steel cut Montana oatmeal, milk, butter, dried fruit, dark chocolate chips, assorted nuts, shredded coconut, brown sugar, and honey

**Burrito Bar** 9.50
scrambled eggs, southwestern style potatoes, sausage, black beans, sautéed vegetables, 7” flour tortilla, shredded cheese, pico de gallo, seasonal sliced fruit, and mini Danish

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*Breakfast buffets 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. University Catering has a minimum catering order of $30. Prices subject to change.
Pastries

Assorted Doughnuts  9
Cinnamon Rolls  10
Assorted Sweet Breads  10.50
Caramel Rolls  11
Biscuits with Jam and Butter  12
Assorted Muffins  21
Assorted Bagels and Cream Cheese  25
Assorted Scones  31

Mini Pastries

Mini Doughnuts  8
Mini Danishes  9
Mini Croissants  11.75
Mini Assorted Scones  12.25

Breakfast Cakes

Coffee Bundt Cake  24 per bundt
Blueberry Coffee Bundt Cake  26 per bundt
Cranberry Harvest Torte  28 per bundt

Pastries are priced per dozen. Includes traditional condiments, high-quality compostable plates, cocktail napkins, and flatware.
A 10% service fee will be billed on all food and hosted beverages. University Catering has a minimum catering order of $30. Prices subject to change.
Snacks
(per pound)

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Popcorn</td>
<td>6.25</td>
</tr>
<tr>
<td>Trailmix</td>
<td>14</td>
</tr>
<tr>
<td>M&amp;M, on the trail, or alpine</td>
<td></td>
</tr>
<tr>
<td>Mixed Nuts</td>
<td>25</td>
</tr>
<tr>
<td>Chex Mix</td>
<td>19</td>
</tr>
<tr>
<td>Pretzels</td>
<td>7</td>
</tr>
<tr>
<td>Yogurt Covered Pretzels</td>
<td>10</td>
</tr>
<tr>
<td>Jumbo Pretzel</td>
<td>4</td>
</tr>
<tr>
<td>(per person) served with queso</td>
<td></td>
</tr>
</tbody>
</table>

Sweets
(per dozen)

<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>

Build your own bar
(per person)

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Candy Bar</td>
<td>4</td>
</tr>
<tr>
<td>Milky Way, Reese’s Peanut Butter Cups, Zots, Sour Patch Watermelon, Swedish Fish, and Hot Tamales</td>
<td></td>
</tr>
<tr>
<td>Trail Mix Bar</td>
<td>5</td>
</tr>
<tr>
<td>pumpkin seeds, almonds, dark chocolate chips, raisins, apricots, M&amp;M’s, peanuts, and pretzels</td>
<td></td>
</tr>
</tbody>
</table>

Snacks & sweets include high-quality compostable plates, bowls, cocktail napkins, and flatware.
A 10% service fee will be billed on all food and hosted beverages.
University Catering has a minimum catering order of $30.
Prices subject to change
**Sandwich Box**
served with whole fruit, chips, cookie, and canned soda or bottled water

**Deli Sandwich Box**  13
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 Box**  10
spring mix, chicken, shredded carrots, cherry tomatoes, cucumbers, red onion, and choice of dressing

**Caesar Salad Box**  12
crisp romaine hearts, chicken, shaved Parmesan, grape tomatoes, and Caesar dressing

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**Sack Lunch**
served with chips, cookie, and canned soda or bottled water

**Sack Lunch**  9
turkey and jack on wheat berry roll

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*Substitute a signature sandwich or salad for an additional charge.*
A 10% service fee will be billed on all food and hosted beverages. University Catering has a minimum catering order of $30. Prices subject to change.
Wraps
include tossed green salad, assorted dressing, assorted 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

**Greek Lamb Wrap** 14
Spinach wrap, lamb, feta, romaine lettuce, red onions, cucumbers, tomato, and tzatziki sauce

Sandwiches
include tossed green salad, assorted dressing, assorted chips, and a cookie

**Thai-Style Pulled Pork Sandwich** 9
Wheat berry roll, coconut red curry pulled pork, and Asian slaw

**Ham and Cheese Sandwich** 10
Whole wheat deli roll, slow roasted ham, white cheddar, arugula, pickled onion, and garlic aioli

**Turkey Club Sandwich** 12
Sliced honey wheat bread, turkey, bacon, cheddar, lettuce, tomato, and mayonnaise

**Roast Beef Sandwich** 12
Wheat berry roll, thinly sliced roast beef, gorgonzola spread, leaf lettuce, pickled onions, and horseradish mayonnaise

**All-American Sub Sandwich** 12.50
Deli style crunchy French bread, turkey, salami, ham, Monterey jack cheese, cheddar cheese, lettuce, tomato, and mayonnaise

**Grilled Vegetable Sandwich** 9
Sliced honey wheat bread, grilled eggplant, grilled yellow squash, roasted red peppers, spinach, hummus, toasted hazelnuts, and pesto

**Portabella Burger** 10
Ciabatta roll, marinated portobello mushroom, caramelized onion, romaine lettuce, and herb mayonnaise

**Build your Own Sandwich** 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
A 10% service fee will be billed on all food and hosted beverages. University Catering has a minimum catering order of $30. Prices subject to change.
Salads
served with a hearth roll and butter

**Chef Salad** 10
mixed greens, julienned ham and turkey, Swiss cheese, cheddar cheese, hard boiled egg, tomatoes, black olives, and choice of dressing

**Cobb Salad** 11
mixed greens, chopped bacon, turkey, hard boiled egg, blue cheese, tomatoes, cucumbers, green onions, and choice of dressing

**Buffalo Chicken Caesar Salad** 11.50
romaine lettuce, shredded buffalo chicken, gorgonzola cheese, julienned celery, shredded carrots, and Greek yogurt lemon dressing

**Grilled Chicken Taco Salad** 11.50
mixed greens, grilled chicken, shredded cheddar cheese, chopped tomatoes, black olives, creamy lime and cilantro vinaigrette and tri-colored tortilla strips

**Grilled Romaine Hearts with Steak** 13
two grilled hearts of romaine, steak, crumbled gorgonzola, sliced pears, and white balsamic vinaigrette

Soup & Chili

**Soup** 3
served with crackers, dinner rolls, and butter

**Beef and Bean Chili** 4
served with crackers, cornbread, butter, and honey

**White Chicken Chili** 4
served with crackers, cornbread, butter, and honey

**Shrimp Bisque** 5
served with crackers, dinner rolls, and butter

*Groups 10 and fewer, please choose one selection*

**Signature salads, 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. University Catering has a minimum catering order of $30. Prices subject to change.
Signature bowls are priced per person and served as build your own buffet. Includes traditional condiments, high-quality compostable bowls, napkins, and flatware.

**Asian Noodle Bowl** 10
Yakisoba noodles, julienned chicken, vegetable broth, vegetarian egg roll, shredded carrots, daikon radish, green onions, julienned bok choy, chopped cilantro, lime wedges, sesame oil, and gluten free tamari

**Thai Pork Bowl** 11
jasmine rice, Thai style pulled pork, vegetarian egg roll, shredded purple cabbage, carrots, green onions, and peanut sauce

**South Western Chicken Bowl** 12
Spanish rice, grilled chicken, black beans, cheddar cheese, peppers, green onions, sour cream, pico de gallo, and corn tortilla chips

**Sesame Salmon Bowl** 13
jasmine rice, grilled salmon, vegetarian egg roll, shredded carrots, daikon radish, green onions, and sesame ginger sauce
A 10% service fee will be billed on all food and hosted beverages. University Catering has a minimum catering order of $30. Prices subject to change.
Receptions
each signature reception includes approximately 8 pieces per person

Southwest 9
chicken sriracha bites, beef empanadas, chipotle deviled eggs, traditional salsa, guacamole, and corn tortilla chips

Classic 11
shrimp cocktail, antipasto tray, prosciutto wrapped mango and asparagus, and strawberry chevre crostini

Pacific Rim 11.50
chicken satay, pork potstickers, sushi, and sesame crusted ahi canape

Great Northern 15
bison meatballs, Montana bacon platter, gourmet cheese board, seasonal sliced fruit, and crudité tray

Signature receptions are priced per person. 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. University Catering has a minimum catering order of $30. Prices subject to change.
**Appetizers**

each appetizer includes approximately 3 pieces per person

- **Crudite Tray** 2.50
  served with spinach dip

- **Seasonal Sliced Fruit** 2

- **Domestic Cheese Board** 2
  served with crackers

- **Cheese Ball** 2.75
  choose from raspberry chipotle, garden vegetable, south of the border, or ranch served with crackers

- **Gourmet Cheese Board** 4.50
  local and domestic gourmet cheeses, grapes, Marcona almonds, dried fruit, crackers, and sliced baguette

- **Gazpacho Shooters** 1
  add bay shrimp .75

- **Deviled Eggs** 2
  choose from traditional, chipotle, or wasabi

- **Deviled Egg Bar** 2.50
  traditional deviled eggs, bacon, smoked salmon, shrimp, jalapeños, tomatoes, sriracha, and chives

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*Cold appetizers are priced per person. Includes traditional condiments, high-quality compostable plates, cocktail napkins, and flatware.*

*10 person minimum per order*
Cold appetizers are priced per person. Includes traditional condiments, high-quality compostable plates, cocktail napkins, and flatware. *10 person minimum per order*

**Appetizers**
each appetizer includes approximately 3 pieces per person

<table>
<thead>
<tr>
<th>Appetizer</th>
<th>Quantity</th>
</tr>
</thead>
<tbody>
<tr>
<td>Apple Blue Cheese</td>
<td>2</td>
</tr>
<tr>
<td>Chutney Crostini</td>
<td></td>
</tr>
<tr>
<td>toasted baguette, apple, raisins, blue cheese, brown sugar, vinegar, and thyme</td>
<td></td>
</tr>
<tr>
<td>Strawberry Chevre Crostini</td>
<td>3</td>
</tr>
<tr>
<td>toasted baguette, Montana chevre, strawberries, and fresh basil</td>
<td></td>
</tr>
<tr>
<td>BLT Crostini</td>
<td>3</td>
</tr>
<tr>
<td>toasted baguette, garlic aioli, crispy pepper bacon, arugula, tomatoes, and truffle oil</td>
<td></td>
</tr>
<tr>
<td>Smoked Salmon Crostini</td>
<td>3</td>
</tr>
<tr>
<td>toasted baguette, smoked salmon, ricotta cheese, red onion, and capers</td>
<td></td>
</tr>
<tr>
<td>Wild Mushroom Crostini</td>
<td>4</td>
</tr>
<tr>
<td>toasted baguette, wild mushrooms, ricotta cheese, parsley, and truffle oil</td>
<td></td>
</tr>
<tr>
<td>Sesame Crusted Ahi Canape</td>
<td>6</td>
</tr>
<tr>
<td>black and white sesame seeds and marjoram seasoned tuna, wonton crisp, and Thai chili</td>
<td></td>
</tr>
<tr>
<td>Prosciutto Wrapped Mango and Asparagus</td>
<td>6</td>
</tr>
<tr>
<td>prosciutto, mango, asparagus, and basil balsamic reduction</td>
<td></td>
</tr>
<tr>
<td>Caprese Skewers</td>
<td>5</td>
</tr>
<tr>
<td>fresh mozzarella, cherry tomato, basil, and balsamic vinegar</td>
<td></td>
</tr>
</tbody>
</table>
Cold appetizers are priced per person. Includes traditional condiments, high-quality compostable plates, cocktail napkins, and flatware. *10 person minimum per order*

**Antipasto Tray** 4
artisan charcuterie, assorted cheeses, olives, pickled vegetables, artichokes, pepperoncini, and grissini

**Antipasto Skewers** 5
salami, mozzarella ball, artichoke heart, green olive, pepperoncini, and cherry tomato

**Salsa Bar** 2.50
traditional red, green tomatillo, and spicy corn and black bean salsa served with corn tortilla chips

**Hummus Bar** 6
roasted red pepper, avocado cilantro, and original hummus served with pita chips

**Shrimp Cocktail** 3.50
shrimp, cocktail sauce, and lemon

**Assorted Sushi Platter** 4
California roll, smoked salmon, cucumber roll, wasabi, pickled ginger, and gluten free tamari

**Smoked Salmon Cucumber Bite** 6
smoked salmon, sliced cucumber, Boursin cheese, and red onion

**Mandarin and Chevre Belgian Endive** 6
satsuma mandarins, micro greens, and chevre

**Smoked Trout Belgian Endive** 7
smoked trout, micro greens, and mango salsa
A 10% service fee will be billed on all food and hosted beverages. University Catering has a minimum catering order of $30. Prices subject to change.
### Appetizers

each appetizer includes approximately 3 pieces per person

<table>
<thead>
<tr>
<th>Appetizer</th>
<th>Price</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Spinach Artichoke Dip</strong></td>
<td>75 per order</td>
<td>creamy Alfredo sauce, Swiss cheese, spinach, artichokes, herbs, and crostini</td>
</tr>
<tr>
<td><strong>Buffalo Chicken Dip</strong></td>
<td>75 per order</td>
<td>chicken, ranch, cream cheese, buffalo sauce, and corn tortilla chips</td>
</tr>
<tr>
<td><strong>Beef Meatballs</strong></td>
<td>3</td>
<td>choose from Swedish, honey barbeque, or Zinfandel cranberry</td>
</tr>
<tr>
<td><strong>Lamb Meatballs</strong></td>
<td>7</td>
<td>served with red Sicilian sauce</td>
</tr>
<tr>
<td><strong>Bison Meatballs</strong></td>
<td>7</td>
<td>sweet and spicy meatball, served with a currant apple glaze</td>
</tr>
<tr>
<td><strong>Falafel Bites</strong></td>
<td>3</td>
<td>served with tzatziki sauce</td>
</tr>
<tr>
<td><strong>Risotto Croquettes</strong></td>
<td>5</td>
<td>served with red Sicilian sauce</td>
</tr>
<tr>
<td><strong>Bacon Mac &amp; Cheese Bites</strong></td>
<td>3</td>
<td></td>
</tr>
</tbody>
</table>
Hot appetizers are priced per person. Includes traditional condiments, high-quality compostable plates, cocktail napkins, and flatware. *10 person minimum per order*

**Appetizers**
each appetizer includes approximately 3 pieces per person

**Baked Brie** 90 per order
choose from wild cherry chutney and peppered pecans, green pesto and pine nuts, or sun-dried tomato served with crostini

**Stuffed Artichoke Crowns** 14
artichoke crowns filled with herb cream cheese

**Empanadas** 12.50
flaky pastry, lean ground beef, onions, green olives, golden raisins, Mexican spices, and salsa

**Slider Bar** 7
Montana beef sliders, grilled and fried onions, gorgonzola, bacon, pickles, ketchup, mayonnaise, and mustard

**Kielbas en Croute** 24 per order
served with whole grain mustard

**Bacon Platter** 6
candied, pepper, and traditional bacon

**Pork Potstickers** 4
served with sweet and sour sauce
Hot appetizers are priced per person. 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. University Catering has a minimum catering order of $30. Prices subject to change.
Potato Bar 8
choose from baked potato or mashed potato, bacon, cheese, butter, sour cream, chives, tossed green salad, and assorted dressings

Brunswick Stew 8
Montana raised beef, potatoes, carrots, pearl onions, stewed tomatoes, tossed green salad, assorted dressings, and hearth rolls with butter

When in Rome 9
baked ziti, seasonal vegetables, Caesar salad, and Italian bread
Add Italian sausage 2.50

Mac Attack Bar 9
three cheese macaroni, bacon, chicken, green onions, tomato, tossed green salad, and assorted dressings

Los Tacos 9
seasoned beef, Spanish rice, black beans, shredded cheese, lettuce, tomatoes, onions, jalapeños, black olives, hard and soft shell tacos, salsa and sour cream
Add Chicken 2.50

Signature buffets are priced per person. Includes traditional condiments, high-quality compostable plates, cocktail napkins, and flatware.
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Santa Fe Chicken Bake 10 flour tortillas layered with shredded chicken, black beans, cheese, topped with enchilada sauce, baked with tomatillo salsa, tortilla chips, tossed green salad, and assorted dressings

South of the Border 15 seasoned chicken, Spanish rice, refried beans, tortillas, sour cream, guacamole, salsa, and a black bean, corn, tomato and romaine salad with a cilantro lime dressing

Great Western 16 pulled pork sliders, smoked beef brisket, barbeque sauce, three cheese macaroni, blue cheese coleslaw, corn bread muffins, butter, and honey

Island Paradise 19 huli huli chicken thighs, kalua pork, sesame tofu cutlets, steamed rice, macaroni salad, and seasonal sliced fruit

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

North by Northwest 31 cider glazed salmon with roasted pear and apple relish, wild rice blend, seasonal vegetables, tossed green salad, assorted dressings, dinner rolls, and butter
Signature buffets are priced per person. Includes traditional condiments, high-quality compostable plates, cocktail napkins, and flatware.

**Continental Divide** 33
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** 35
chimichurri flank steak, Brazilian coconut chicken, rosemary lemon orzo pilaf, seasonal vegetables, garden salad with spiced pepitas (pumpkin seeds), cotija cheese, red onions and a lemon cumin vinaigrette, dinner rolls, and butter

**Culinary Action Station** 100 per station
chef attendant fee
30 person minimum
A 10% service fee will be billed on all food and hosted beverages. University Catering has a minimum catering order of $30. Prices subject to change.
Entrées
all entrées include dinner rolls and butter, house salad, seasonal vegetables, choice of entrée, and dessert

House Salad
spring mix, shredded tri-colored carrots, cherry tomatoes, shallot white balsamic vinaigrette

Paprika Chicken  25
paprika seasoned chicken, wilted spinach, served with a white wine butter thyme sauce, and roasted garlic mashed potatoes

Blackened Chicken  26
with Avocado Cream
blackened chicken, avocado cream sauce, and wild rice pilaf

Lemon Herb Chicken  26
marinated and grilled chicken with lemon, garlic, and fresh herbs, with classic risotto

Chicken Bruschetta  27
baked chicken, topped with mozzarella, tomatoes, basil, balsamic vinegar, and roasted herb potatoes

Rocky Mountain  28
Rainbow Trout Amandine
grilled trout with a lemon buerre blanc sauce, and roasted Yukon gold potatoes

Poached Salmon  30
lemon and herb poached salmon served with a lemon Champagne sauce, and wild rice pilaf

Plated entrées are priced per person.
Plated entrées are priced per person.

Entrées
all entrées include rolls and butter, house salad, seasonal vegetables, choice of entree, and dessert

House Salad
spring mix, shredded tri-colored carrots, cherry tomatoes, shallot white balsamic vinaigrette

Ribeye 28
grilled Montana 8 oz ribeye with sauce chasseur and roasted garlic mashed potatoes

Filet Mignon 34
grilled 6 oz filet of Montana beef with a port wine demi, and duchess potatoes

Chipotle Barbeque 35
Bison Short Ribs
grilled short ribs with a huckleberry chipotle sauce and sweet potato gouda au gratin

New York Strip 36
New York strip, wild mushrooms, brandy, and roasted garlic mashed potatoes

Pork Loin 22
slow roasted pork loin, with a gorgonzola cream sauce, and roasted garlic mashed potatoes

Sweet and Spicy 27
Pork Tenderloin
oven roasted pork tenderloin served with a sweet Sriracha sauce, and wild rice pilaf
**Entrées**
all entrées include rolls and butter, house salad, seasonal vegetables, choice of entree, and dessert

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

**Grilled Montana Lamb Chops**
Montana lamb, béarnaise butter, and duchess potatoes

**Vegetarian Napoleon**
eggplant, zucchini, yellow onion, tomato, and feta cheese stacked with mint, and red wine vinegar

**Dessert Options**
please choose one per entrée

**Chocolate Flourless Cake with Whipped Cream and Berry Sauce**

**Chocolate Mousse Cake**

**Cheesecake: Plain or Blueberry**

**Tiramisu**

**Pie: Apple, Blueberry, or Cherry**

**Orange Blackberry Panna Cotta**

*Plated entrées are priced per person.*
A 10% service fee will be billed on all food and hosted beverages. University Catering has a minimum catering order of $30. Prices subject to change.
**Decorated Cake**
chocolate, white, yellow, red velvet, carrot, or poppyseed

<table>
<thead>
<tr>
<th>Cake Type</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Full Sheet Cake</td>
<td>75 each</td>
</tr>
<tr>
<td>Half Sheet Cake</td>
<td>40 each</td>
</tr>
<tr>
<td>Quarter Sheet Cake</td>
<td>25 each</td>
</tr>
<tr>
<td>Round Cake</td>
<td>25 each</td>
</tr>
<tr>
<td>Bundt Cake</td>
<td>25 each</td>
</tr>
</tbody>
</table>

**Cupcakes**
caramel mocha, Irish bobcat, chocolate, or yellow

<table>
<thead>
<tr>
<th>Cake Type</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Cupcakes</td>
<td>20 per dozen</td>
</tr>
<tr>
<td>Mini Cupcakes</td>
<td>8 per dozen</td>
</tr>
</tbody>
</table>

**Individual Cakes**
chocolate flourless, chocolate mousse, boston cream, or tiramisu

<table>
<thead>
<tr>
<th>Cake Type</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Individual Cakes</td>
<td>3 per person</td>
</tr>
<tr>
<td>Individual Cheesecake</td>
<td>3 per person</td>
</tr>
</tbody>
</table>

**Desserts**
described include high-quality compostable plates, cocktail napkins, and flatware.
Desserts include high-quality compostable plates, cocktail napkins, and flatware.

<table>
<thead>
<tr>
<th>Dessert</th>
<th>Quantity/Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Pie</strong></td>
<td>2.50 per person</td>
</tr>
<tr>
<td>apple, dutch apple, blueberry, pecan, pumpkin, cherry, chocolate silk, or chocolate bavarian</td>
<td></td>
</tr>
<tr>
<td><strong>Pie in a Jar</strong></td>
<td>4 per person</td>
</tr>
<tr>
<td>key lime, lemon sour cream, strawberry chiffon, cherry black bottom, or caramel apple</td>
<td></td>
</tr>
<tr>
<td><strong>Torte</strong></td>
<td>35 per torte</td>
</tr>
<tr>
<td>chocolate macadamia, or apple cranberry sour cream</td>
<td></td>
</tr>
<tr>
<td><strong>Individual Torte</strong></td>
<td>4 per person</td>
</tr>
<tr>
<td>lemon blueberry herb</td>
<td></td>
</tr>
<tr>
<td><strong>Cake Pops</strong></td>
<td>12 dozen</td>
</tr>
<tr>
<td><strong>Whoopee Pie</strong></td>
<td>15 dozen</td>
</tr>
<tr>
<td>chocolate or pumpkin</td>
<td></td>
</tr>
<tr>
<td><strong>Shot in Dark</strong></td>
<td>15 dozen</td>
</tr>
<tr>
<td><strong>Truffles</strong></td>
<td>15 dozen</td>
</tr>
<tr>
<td>chocolate, lemon, or raspberry</td>
<td></td>
</tr>
<tr>
<td><strong>Iced Cut-out Sugar</strong></td>
<td>12 per dozen</td>
</tr>
<tr>
<td><strong>Cookies</strong></td>
<td>15 dozen</td>
</tr>
</tbody>
</table>

Desserts include high-quality compostable plates, cocktail napkins, and flatware.

<table>
<thead>
<tr>
<th>Dessert</th>
<th>Quantity</th>
<th>Per Person</th>
</tr>
</thead>
<tbody>
<tr>
<td>Eclairs</td>
<td>10 dozen</td>
<td></td>
</tr>
<tr>
<td>Mini Eclairs</td>
<td>8 dozen</td>
<td></td>
</tr>
<tr>
<td>Cream Puff</td>
<td>8 dozen</td>
<td></td>
</tr>
<tr>
<td>Mini Cream Puff</td>
<td>5 dozen</td>
<td></td>
</tr>
<tr>
<td></td>
<td></td>
<td>original or chocolate</td>
</tr>
<tr>
<td>Orange Blackberry</td>
<td></td>
<td>5 per person</td>
</tr>
<tr>
<td>Panna Cotta</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Lemon Mousse</td>
<td></td>
<td>2 per person</td>
</tr>
<tr>
<td>Chocolate Mousse</td>
<td></td>
<td>2 per person</td>
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<tr>
<td></td>
<td></td>
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</tbody>
</table>