



# MONTANA STATE UNIVERSITY NORTHERN

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## Catering Services

### *WELCOME TO MSU-NORTHERN CATERING*

#### — MISSION STATEMENT —

MSU-Northern Dining Services is to provide high quality, nutritious food to our customers in a clean, comfortable and friendly environment at a fair price.

For your catering needs contact:

Clara Osborne • Director of Catering • [cateringrequest@msun.edu](mailto:cateringrequest@msun.edu) • 406-265-4141 Cell # 404-262-3499

#### — BOOKING YOUR EVENT —

Please contact Tammy Boles at [tammy.boles@msun.edu](mailto:tammy.boles@msun.edu) or 406-265-3732 to reserve MSU-Northern facilities.

- A deposit may be required for facility use
- Fee includes room, tables, and chairs
- Reservations must be made a minimum of 7 days in advance
- We understand cancellations may be unavoidable, however a fee may apply if less than 72 hours notice is given
- Customer is required to have liability insurance when using the SUB Ballroom
- An 18% gratuity will automatically be added to all plated and served events
- Linen Fees:
  - Full Table Set: \$15.00/table, 8-10 people (cloth, napkin, glassware, and silverware)
  - Table Clothing or Covering: \$7.00/table
  - Chair Covers \$3.00/each

# BEVERAGES

Coffee (regular or decaf)	\$16.50/gal.
Hot Tea (regular or decaf)	\$15.00/gal.
Iced Tea	\$15.00/gal.
Hot Chocolate	\$16.00/gal.
Apple Cider	\$16.00/gal.
Bottled Juice	\$2.50/each
Canned Soda (Pepsi products)	\$1.50/each
Bottled Water	\$1.50/each

Assorted Muffins	\$17.00/doz.
Donuts	\$12.50/doz.
Assorted Danishes	\$16.25/doz.
Caramel Rolls	\$18.00/doz.
Assorted Cookies	\$11.00/doz.
Turnover Apple or Cherry	\$17.00/doz.
Coffee Cake	\$22.00/cake

### Assorted Bagels

*Plain, Blueberry., or Everything served with Cream Cheese*

\$18.00/doz.



### Homemade Fruit Pies

*Cherry, Apple, Dutch Apple, or Pumpkin*

\$18.00/each

### Cream Pies

*Chocolate Cream or Banana Cream*

\$18.50/each

### Assorted Blondie's

*Chocolate Chip, M&M, Reese Pieces, or Butterscotch*

\$15.50/doz.

### Assorted Brownies

*Plain, Iced, Rocky Road, Mint, Peanut Fudge, or Razzle Dazzle*

\$15.50/doz.

### Cheesecake

*Vanilla, Raspberry Swirl, Chocolate Chip, Silk Tuxedo*

\$6.50/slice

\$55.00/cake

### Gourmet

*Tiramisu, Lemon Leche, Red Velvet Custard Cake*

\$7.50/piece

### Cakes

*Chocolate or Vanilla with choice of Buttercream or Whipped Cream Frosting*

\$50.00/Half Sheet

\$70.00/Full Sheet

# BREAKFAST

## • Continental Breakfast

*(6 guest minimum)*

*Choice of Muffin or Donut, Fresh Fruit, Yogurt, Granola, Choice of Apple or Orange Juice, and Coffee*

*\$8.50/each*

## • HOT BREAKFAST BUFFETS •

All hot breakfast served with juice and coffee.  
*(10 guest minimum)*

### Option 1

*Breakfast meat (choose 1) Sausage Link, Bacon, or Sausage Patty, Scrambled Eggs, Diced Potatoes & Fresh Fruit.*

\$9.75/each

### Option 2

*Breakfast Casserole, choice of Muffin or Donut, & Fresh Fruit.*

\$10.75/each

### Option 3

*Waffle Biscuits and Chorizo Sausage Gravy, Scrambled Eggs, Fresh Fruit, & Yogurt*

\$10.75/each

### Option 4

*Quiche (choose one) Veggie, Three Meat, or Ham and Cheese, House Made Caramel Rolls, Fresh Fruit*

\$12.25/each

# LUNCH

## • LUNCHEON SALADS •

All salads include cookies or brownies, and canned soda or bottled water.

(6 guest minimum per menu selection)

### Chef Salad

*A bed of Salad topped with Ham, Turkey, Swiss & Cheddar Cheeses, garnished with Tomato Wedges, Hard Boiled Eggs, Ripe Olives, & Carrot Sticks. Served with your choice of Ranch, French, Italian, Mango Vinaigrette, Raspberry Vinaigrette, or 10,000 Island*

\$11.25

### Spinach Salad

*A Bed of Baby Spinach topped with Fresh Sliced Strawberries, Sliced Red Onions, Bacon Crumbles, and Raspberry Vinaigrette.*

\$10.00

### Teriyaki Salad

*A Spring Mix Salad topped with Oriental Noodles, Mandarin Oranges, Water Chestnuts, Bell Pepper Strips, Sliced Red Onion with a side of Toasted Sesame Dressing.*

\$8.50

### Caesar Salad

*A Bed of Romaine Lettuce topped with Croutons, Shaved Parmesan Cheese, & Traditional Caesar Dressing.*

\$9.00

### Fruit Salad

*A Bed of Romaine Lettuce topped with Fresh Seasonal Fruit, Croutons, Crumbled Feta, and your choice of Raspberry or Mango Vinaigrette*

\$10.00

Add your choice of: Grilled Chicken, Crispy Chicken, Fajita Steak, or Shrimp to any Salad  
\$3.50



## • LUNCH ON THE GO •

All lunches On The Go will include your choice of one salad: (potato, macaroni, cole slaw or pasta), chips, choice of cookies(2) or brownie, & a canned soda or bottled water.

Our catering department provides paper products as standard for all events & menus.

(6 guest minimum per menu selection)

## COLD SANDWICHES

### Italian Hero

*Turkey, Pepperoni, Salami, Provolone Cheese, Cheddar Cheese, and House Made Aioli served on Italian Cheese Artisan Hoagie*

\$11.75/each

### Northern Club

*The ever popular Club Sandwich is piled high with Turkey, Bacon, Swiss Cheese, Lettuce & Sliced Tomato with Mayonnaise & Mustard packets. Served on a Ciabatta Hoagie*

\$11.75/each

### It's a Wrap

*Start with a Cream Cheese Spread on a Flavored Wrap filled with your choice of **meat**: Ham, Turkey, or Roast Beef; or Vegetarian. **Cheese**: Swiss, Cheddar, Pepper Jack, or Provolone topped with Lettuce and Tomatoes*

\$11.00/each

### Sack Lunch

*Ham, Turkey, or Roast Beef Sandwich with your choice of Cheese topped with Shredded Lettuce. includes a piece of Whole Fruit, Chips, Cookies(2), Bottle Water or Canned Soda, Mayo & Mustard packets*

\$8.25



## — HOT SANDWICHES —

(6 guest minimum per menu selection)

### Chicken Parmesan Sandwich

*Breaded Chicken Breast topped with Marinara, Provolone and Shredded Parmesan Cheese, served on a Artisan Roll*

\$11.00/each

### Meatball SUB

*Meatballs topped with Marinara, Provolone and Shaved Parmesan served on a Hoagie Roll.*

\$11.00/each

### Chicken Cordon Bleu Sandwich

*Grilled or Breaded Chicken Breast topped with Ham & melted Provolone or Swiss Cheese on a Artisan Roll. served with your choice of Ranch or Honey Mustard*

\$11.50/each

### BBQ Sandwich

*Pulled Pork topped with a Tangy Honey BBQ Sauce, Pickle Chips as a garnish. served on a Traditional Bun*

\$10.75/each

### Chicken Bacon Ranch Wrap

*A Flavored Wrap filled with Crispy Chicken Strips, Bacon, Cheddar Cheese, Ranch Dressing, Lettuce, and Diced Tomatoes.*

\$11.50/each

### Beef Stacker

*Roast Beef cooked in Au Jus, smothered with Caramelized Onions, Lettuce & Sliced Tomato on the side, topped with Horseradish Mayo. Served on a Hoagie Roll.*

\$11.25/each



## HORS D'OEUVRES

(Lg serves 30 Sm serves 15)

Additional HORS D'OEUVRES are available, please ask us what we can do for you.

### • COLD ITEMS •

**Fresh Seasonal Fruit Tray** Lg. \$40.00 Sm. \$68.00

**Chilled Jumbo Shrimp Cocktail**  
Or

**Chilled Jumbo Pineapple Shrimp**

Served with Cocktail Sauce and Lemon Wedges.

Market Price

**Vegetable Tray**

Served with Ranch Dip.

Lg. \$60.00, Sm. \$35.00

**Meat & Cheese Tray**

Served with Assorted Crackers.

Lg. \$70.00 Sm. \$42.00

**Capris' Kabobs**

Grape Tomatoes, Fresh Mozzarella,  
and Fresh Basil, drizzled in House Made  
Balsamic Vinaigrette

Lg \$60.00

**Tomato & Basil Bruschetta or Homemade Salsa**

Served with Toasted Crustiness or Homemade Tortilla Chips.

Lg \$63.00

**Dates Wrapped in Bacon**

Pitted Dates wrapped in Bacon drizzled with Maple Syrup.

Lg \$68.00



### • HOT ITEMS •

(Each serves 30 unless otherwise indicated)

#### Meatballs

Choose from Sweet & Sour or Italian Sauces.

\$68.00

**Santa Fe Chicken Eggrolls**

Served with a House Made  
Southwest Aioli

\$78.00

**Breaded Chicken Wings: Bone in or Bone Out**

Choose from a variety of sauces: Buffalo, BBQ, Sweet &  
Sour, Teriyaki, or Sweet Chili. served with Celery  
& Carrot Sticks, and Ranch Dressing.

\$105.00

**Stuffed Mushrooms or Jalapenos**

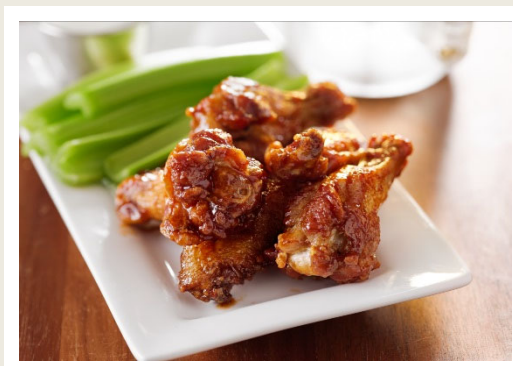
Choose from Fresh Mushrooms,  
Fresh Jalapenos, or half and half

\$68.00

**Hot Artichoke Spinach Dip**

Warm Artichoke, Onions, Peppers served with Tortilla  
Chips or Assorted Crackers.

\$68.00



## DINNER BUFFETS

All buffets include coffee, water, lemonade, or Iced Tea.  
(10 guest minimum)

### South of the Border

- Flour Shells • Ground Beef • Shredded Cheddar •  
• Shredded Lettuce • Diced Tomatoes • Onions •  
• Sliced Jalapenos • Black Olives • Sour Cream • Salsa •  
• Cilantro Lime Rice • Black Beans •  
• choice of Gourmet Dessert •

\$17.25

### Backyard BBQ

- Grilled Hamburgers • Grilled All Beef Hot Dogs •  
• Buns • American Cheese • Shredded Lettuce •  
• Sliced Tomatoes • Pickle Chips  
• Baked Beans • Potato Salad • Ketchup & Mustard  
• Apple or Cherry Pie •

\$16.50

### Old Fashion BBQ

- BBQ Pulled Pork or Chicken • Buns •  
• Baked Beans • Corn On The Cob  
• Coleslaw, Potato or Macaroni Salad •  
• Apple or Cherry Pie •

\$19.00

### Northern Specialty BBQ

- Choice of Steak Kabobs, Beef Brisket, or BBQ Chicken •  
• Baked Beans • Corn On The Cob • Cornbread W/Honey Butter  
or Country Biscuits w/Butter & Jelly •  
• Coleslaw, Potato or Macaroni Salad •  
• Choice of Gourmet Dessert •

\$24.00

### Italian

- Meat or Vegetarian Lasagna • Chef's Choice Vegetable •  
• Fresh Shaved Parmesan Cheese • Caesar Salad •  
• Garlic Bread • Choice of Gourmet Dessert •

\$18.50

### Deluxe Italian

- Meat or Vegetarian Lasagna • choose 1 pasta (Cheese Stuffed  
Manicotti, Ravioli, Tortellini, Spaghetti, or Fettuccine) • Meat or  
Alfredo Sauce • Chef's Choice Vegetable • Fresh Shaved  
Parmesan • Caesar Salad • Garlic Bread • Choice of Gourmet  
Dessert •

\$22.50



• **BUILD YOUR OWN BUFFET** •

(All orders include dinner rolls & butter)  
(10 guest minimum)

**Beef Options**

<b>Roast Beef</b>	Market Price
<b>Prime-Rib</b> <i>(served with Au Jus &amp; Horseradish)</i>	Market Price
<b>Tenderloin</b> <i>(Bacon Wrapped Also Available)</i>	Market Price
<b>Marinated Flank Steak</b>	Market Price
<b>Rib Eye Steak</b> <i>(choose from 8 oz, 10 oz, or 12 oz.)</i>	Market Price

**Pork Options**

<b>Baked Ham</b> <i>(carved or sliced)</i>	\$19.00
<b>Pork Loin</b> <i>(carved or sliced)</i>	\$23.75
<b>Ribs</b>	Market Price

**Poultry Options**

<b>Chicken Marsala</b>	\$19.00
<b>Chicken Cordon Bleu</b> <i>(Breaded Chicken Breast filled with Ham &amp; Swiss Cheese, served with a Creamy Chicken Sauce)</i>	\$22.50
<b>Chicken Parmesan</b> <i>(Hand Breaded Chicken Breast topped with Marinara Sauce &amp; Shaved Parmesan Cheese)</i>	\$19.50
<b>Oven Roasted Turkey</b>	\$20.25

**Seafood Options**

<b>Shrimp Scampi</b> <i>Large Shrimp sautéed in White Wine &amp; Fresh Herbs</i>	\$27.00
<b>Baked Salmon</b> <i>(topped with Dill Sauce)</i>	Market Price
<b>Halibut</b> <i>(6 .5oz. fillet)</i>	Market Price

**Vegetarian Options**

<b>Baked Penne with Roasted Vegetables</b> <i>(topped with Mozzarella Cheese &amp; baked to perfection)</i>	\$14.50
<b>Pasta Primavera</b> <i>(topped with Cheese &amp; drizzled with Olive Oil)</i>	\$11.50
	\$18.50

**Choose 1 of each**

**Salad Options**

- Tossed Green Salad
- Caesar Salad
- Spinach Salad
- Italian Pasta Salad

**Vegetable Options**

- Corn
- Honey Glazed Carrots
- Green Beans
- Roasted Asparagus

**Starch Options**

- Cilantro Lime Rice
- Loaded Mashed Potatoes
- Scalloped Potatoes
- Garlic Mashed Potatoes
- Au Gratin Potatoes
- Baked Potatoes

**Dessert Options**

- Tiramisu,
- Lemon Leche,
- Red Velvet Custard Cake,
- Fruit Pies, Cream Pies
- Variety Cheesecake

Additional menu items may be available, please ask us what we can do for you



**POLICIES**

**Guarantees**

Final attendance must be confirmed with MSU-Northern Catering 7 business days in advance, or the expected number will be used for the guarantee. **On your final billing, you will be charged for 100% of the guaranteed number.** Please note that all scheduled events on the MSU-Northern campus will not exceed 12:00 am.

**Delivery Charge**

Delivery may be applied to your catering order  
• \$2.50/mile-plus \$2.00 per person china service fee will apply

**Cancellations**

Seven business days before event is requested.

**Leftovers**

In compliance with State Health Code MSU-Northern Catering cannot allow any leftovers to be taken by guests.

**Payment**

An invoice will be sent to you within 10 days following the event. Full payment should be made to MSU-Northern Business Office P.O. Box 7751 Havre, MT 59501-7751 within 30 days of receiving invoice. All invoices over the 30 days are subject to a monthly financial charge.

**Alcohol**

Any group or organization that desires to have alcohol at their event must complete the Alcohol Request Form. At that time **ALL** forms will be reviewed and signed by the Chancellor. All events that desire alcohol need to have a licensed vendor cater the event. You can find the necessary forms at <https://www.msun.edu/admin/forms/>.

It is the Vendor's responsibility to bus/clear/clean tables at the event of single use containers purchased from their establishment. i.e.: empty beer cans/bottles, bottle caps and can tabs, cups for drinks, stir sticks, serving napkins, etc.

The MSU-Northern catering staff are not allowed to remove any containers or get alcoholic beverages from the vendor per catering service policy.