



Catering

Catering Menu Guide



Welcome

Welcome and thank you for considering Michigan Tech Dining Services for your special event. Our first priority is meeting your needs and making your event a success by providing exceptional service, a variety of banquet and meeting room options, plus exceptional menu selections to please any guest.

Our commitment begins with the ability to provide comprehensive services and catering options for events ranging from small intimate meetings to large parties and conferences. We offer an array of banquet and meeting room options with audio and visual enhancements.

Michigan Tech Catering provides a wide array of dining options from breakfasts, lunches, cocktail parties, and dinners with the option of elegant buffets or sit down plated meals. Our catering department offers both on campus and off campus caterings.

TO SCHEDULE AN EVENT

Reserve the room you need on our website www.mtu.edu/vems or by calling The Memorial Union Directors' Office at (906) 487-2543. You will need to provide the date and time of your event, description of your function and the approximate number of attendees. The more we understand about your event, the better we will be able to match our services to your needs. You will also be asked for the following information:

- Desired room setup and food service requirements
- Audio and visual needs
- Stage requirements
- Billing addresses or account number
- Any special needs

A FINAL WORD

This guide contains menus of our most popular selections, should you not find a menu that meets you or your guests needs or budget please feel free to contact our catering department. We will gladly work with you to develop a menu that fits your needs and budget.

Whether you are planning a conference, workshop, banquet or reception, let our staff turn your gathering into an event to remember. Our goal is to exceed your expectations.

<http://www.dining.mtu.edu>

Catering Guidelines

Michigan Tech Dining Services is proud to be the exclusive catering service on the Michigan Tech campus and will strive to meet all your catering needs. All food and beverages must be purchased and catered through Michigan Tech Dining Services, no outside caterers will be permitted on campus.

Serving Standards

It is our desire to serve you promptly at the hour you select. Please let us know if there will be any pre-meal program or lengthy opening remarks. Normal practice is to allow your group into the dining area approximately one-half hour before serving time, unless a cocktail hour is scheduled. This eliminates confusion and allows our staff to attend to final details without interruption. We appreciate your promptness and will do our best to work around any last-minute delays you may encounter.

In order to provide you and your guest with the highest levels of food quality and taste, the service times for all events will be limited to two hours.

Full meals, breaks, deliveries, hors d'oeuvres and snacks can be presented in many ways, from full china and linen service to completely disposable-ware. Please inform your catering representative of the style of service expected for your event so we can price it at the appropriate level.

The normal set up for meals in selected dining areas will be eight guests per table. If you need accommodations for fewer than eight at a table, we will be happy to provide this special set-up. However, additional charges may apply for the set-up depending on the extent of the changes.

Non Michigan Tech events held off campus are subject to delivery charges.

All full meals include the cost of labor in the meal price. Other food orders will be delivered, set-up, cleaned up, and will not be attended during the event, unless previous arrangements have been made for labor and additional charges. If your event has over 100 people or involves re-filling a serving line, the event must be attended.

Dining Services will pre-determine staffing levels and labor charges. If you request to have an event attended by a caterer or need additional labor for any other reason, labor charges will apply (subject to availability). Please note that any overtime incurred will be passed on as additional charges.

Substitutions

Our catering service reserves the right to make last minute substitutions for food items that are not available due to season, product inferiority or supplier outages. We will notify you of any substitutions, if time allows.

Vegetarian Meals and Special Diets

If noted as part of the advance guaranteed count, we will gladly provide vegetarian and special diet at no additional cost. If a last minute request is made for a vegetarian or special diet meal, we will do our best to respond as quickly as possible. The additional meal(s) will be added to your bill.

Off-Site Catering

Michigan Tech Dining Services is fully equipped to provide beautiful off campus catered events. Our catering representative will need to know the full extent of the services required before quoting prices, since additional mileage, labor, and any out-of-the-ordinary circumstances or unusual venues will need to be considered. Ask your catering representative for details.

For off-campus full meals where china and linen service is requested, a linen and plate fee will be applied. Please remember that we are bringing food and supplies only for the number of guests guaranteed. Because we are away from our main facility, our ability to respond to last minute requests for additional services or supplies is limited, and we may not be able to accommodate such requests. If extra food or supplies are desired for "last-minute" adjustments, we will be happy to be prepared, if arranged for in advance. Extra food will be billed by the item or per plate, and extra supplies will be billed in the form of rental and/or labor charges.

As required by the health department, it is our practice to obtain a special event license for any catered event at which food is being prepared off-site, such as a picnic. The cost for the license will be charged to the customer.

Food Removal Policy

Due to health department regulations, all excess food items from any functions will remain the property of Michigan Tech Dining Services and cannot be removed from the event site.

Alcohol

The Memorial Union, the Rozsa Center, Wadsworth Hall and select locations at the Student Development Complex, all have Michigan liquor licenses which authorize the purchase of and dispensing of alcoholic beverages on both premises. All rules and regulations set forth by the Michigan Liquor Control Commission must be strictly adhered to. No one under the age of 21 shall consume alcohol on our premises. We expect the cooperation and participation of all sponsors of alcohol events to help enforce the legal drinking age. An alcoholic beverage service registration form and waiver must be signed by a host before the beverage service is provided. A minimum amount of food must be available at all events with alcohol service.

Decorations and Restrictions

We do not make specific provisions to decorate banquet tables - this is left to your wishes and tastes. For on-campus catering events decorations and decorating methods must be approved by our catering staff. Michigan Tech Dining Services does not take responsibility for any decorations broken or left on premises after an event. Restricted items for on premise caterings include but not limited candles or open flames besides canned fuel, the use of streamers, silly string, rice, confetti, or glitter. Special effects such as smoke machines and foggers are not permitted.

Guarantee Policy

Your estimated attendance will become the guaranteed count if we do not receive a revised count three working days preceding your event. You will be billed for your guaranteed count and for any additional guests over your guaranteed count. There may be a surcharge to cover last-minute preparations and setups if extra tables, place settings and/or portions are requested.

For buffet meals we will prepare food and place settings for approximately 5% over your guaranteed count. We do this for your benefit because the nature of buffet eating is sometimes unpredictable, and because we want to present a full buffet selection until the last guest has come through the buffet line. This may result in some leftover food on buffets, but please remember that left over food remains the property of the Michigan Tech Dining Services and cannot be packaged for take-out.

Pricing

Catering pricing is subject to change. Market conditions, the cost of labor and supplies change periodically, and must be reflected in our price.

For sit-down served meals we will prepare food for the guaranteed count. If extra portions are desired for “just-in-case” extra guests, we will be happy to accommodate. However, extra portions requested for Sit-down-served meals will be billed at the full dinner price.

Discount for Children

Children 12 and under receive a 50-percent (50%) discount on the regular price of a full buffet meal, if noted in your advance guaranteed count. Children under the age of 5 do not need to be included.

Delivery Charges for Non MTU Sanctioned Events

Delivery charges will be added when food or equipment is delivered out of the Memorial Union or Wadsworth Hall for events not associated with Michigan Tech. Michigan Tech sponsored events will not be charged a delivery fee. The on-campus delivery charge is 10% of the total order or \$30.00 if the order is over \$200.00. Included are pick-up of supplies after the event at a time convenient to both the client and Dining Service.

Off-campus deliveries will be quoted on an individual basis once we understand the scope of your needs.

For smaller orders, you may want to consider avoiding the delivery fee by picking your order up at the Memorial Union kitchen or Wadsworth Hall kitchen. In this case, it will be your responsibility to return all non-disposable items after your event is over. If you pick up your order, but call to have the non-disposable items picked up later at your location by our staff, the \$20.00 delivery fee will be charged.

For off-campus deliveries within 5 miles of the Memorial Union, \$30.00 will be charged. For deliveries outside the 5-mile radius, \$50.00 will be charged plus labor and mileage @ \$2.50 per mile. Rates will double if pick-ups are requested.

Minimums

A minimum number of persons are required in order for us to provide certain services. Groups with counts lower than our minimums may still obtain the services listed; however you will be billed at our minimum. If these minimums are a problem for you, please consult with a catering representative to explore other alternatives.

*Breakfast Buffet	15 people	(Healthy Husky Start Breakfast Min. 20 People)		
* Plated Lunch	15 people		*Buffet Lunch	20 people
*Plated Dinner	15 people		*Buffet Dinner	20 people
*Picnic	30 people			

Holidays

For meals served on holidays (actual and/or observed), an additional charge will be assessed, to be determined by our catering representative, based on actual staff holiday and overtime rates.

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Room Rental

Ask your catering representative for the applicable room rental fee schedule.

Billing & Down payments

Prices in this publication do not include tax and are subject to change. Six percent State of Michigan sales tax will be added when applicable, unless a tax exempt number is provided. A 75% down payment is required one week in advance of the date of the event.

University Departments and Organizations

Your account number and department name must be provided at the time your reservation is made to ensure proper billing.

Gratuities and Service Fees

Michigan Tech Dining Services does not add gratuities or service fees on to your final bill. Gratuities are not required.



Catering

BREAKFASTS

Al Carte Breakfast

<i>Yogurt and Granola Parfaits</i>	\$3.00 each
Vanilla Yogurt with Strawberries or Blue Berries and Granola	
<i>French Toast</i>	\$1.25/order
<i>Strawberry Stuffed French Toast</i>	\$3.00/order
French Toasted Stuffed with a Fresh Strawberry and Cream Cheese Filling	
<i>Bacon</i>	\$3.00/order
3 pieces per order	
<i>Sausage</i>	\$3.00/order
3 pieces per order	
<i>American Home Fries</i>	\$1.75/person
Fresh Slice Potatoes with Sautéed Onions	
<i>Seasonal Fresh Fruit Bowl</i>	\$3.00/person
Fresh Cut Seasonal Fruit	
<i>Seasonal Fresh Fruit Display</i>	\$3.00/person
Sliced Fresh Seasonal Fruit Displayed on Elegant Platter(s)	
<i>Assorted Bagels and Cream Cheese</i>	\$2.00/person
Assortment of Plain, Blueberry, Onion, Cinnamon Raisin and Egg Bagels with Plain Cream Cheese.	
<i>Breakfast Pizza</i>	\$22.00/each
Fluffy Scrambled Eggs, Diced Breakfast Sausage, Bacon, Ham, Mozzarella Cheese and Cheddar Cheese on a 16" Pizza Crust.	

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Catering

Breakfast Buffets

Continental Breakfast Buffet **\$9.25/person**

Your choice of muffins, Danish or scones. Served with assorted yogurt, fresh cut fruit tray, regular and decaf coffee, tea and orange juice.

Bagel Bash **\$7.50/person**

Assortment of bagels accompanied with onion and chive, strawberry, and plain cream cheeses. Served with fresh cut fruit tray, regular and decaf coffee, tea and orange juice.

Make Your Own Breakfast Burrito **\$11.75/person**

Create your own Breakfast Burrito – warm tortillas, fluffy eggs, hash browns, your choice of diced bacon or sausage, and salsa. Served with regular and decaf coffee, tea and orange juice.

Husky Spirit Breakfast Buffet **\$12.25/person**

Freshly scrambled eggs, your choice of either bacon or sausage links, American fries, assorted muffins and fresh cut fruit tray. Served with regular and decaf coffee, tea and orange juice.

Breakfast Strudel Buffet **\$13.50/person**

Fluffy scrambled eggs, diced ham, bell peppers, onions and cheddar cheese wrapped in puff pastry. Vegetarian option – Fluffy scrambled eggs, bell peppers, mushrooms and tomatoes wrapped in puff pastry. Served with fresh fruit tray, assorted muffins, regular and decaf coffee, tea and orange juice.

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Catering

Breakfast Pastries

Assorted Donuts **\$15.50/dozen**
Glazed, Blueberry, Jelly Filled, and Long John

Assorted Scones **\$18.25/dozen**
Blueberry, Apple, Raspberry White Chocolate and Cinnamon

Assorted Muffins **\$16.00/dozen**
Blueberry, Chocolate Chip, Banana Nut, and Lemon Poppy Seed

Assorted Danish **\$15.95/dozen**
Apple, Cheese, Cherry and Cinnamon

Beverages

Regular and Decaf Coffee **\$17/gallon**
Serves 10 people per gallon

Orange Juice **\$14.00/gallon**
Serves 10 people per gallon

Assorted Bottled Juices **\$2.00 each**
Orange Juice, Apple and Cranberry

Assorted Tazo Teas **\$1.50 each**
Earl Gray, Zen, Chai, Orange, Chamomile, Lotus Blossom Green Tea, Mint

Individual Bottles of Milk **\$2.25/bottle**
Skim, 2% and Chocolate
\$2.25 each



Catering

Breaks

Snack Packages

South of the Boarder

\$4.50/person

Corn tortilla chips with traditional and mango salsa, sour cream, guacamole and warm spicy cheese sauce.

Day at the Big Show

\$4.75/person

Individual bags of potato chips, regular size candy bar favorites, plain and yogurt dipped pretzels, party mix, and freshly popped popcorn.

Tailgate Break

\$4.50/person

Potato chips with homemade onion dip, garden vegetables with ranch dip, warm artichoke dip with toasted French bread and M&M's.

Healthy Rejuvenation

\$4.25/person

Fresh seasonal fruit kabobs with yogurt dip, garden vegetables with ranch dressing, individual yogurts, granola bars and whole fruit.

Sweet Treats

\$3.00/person

Freshly baked chocolate chip cookies, assorted brownies, and yogurt covered pretzels.

Al Carte Snacks

Artichoke Dip

\$2.75/person

Warm artichoke dip served with toasted sliced French bread and crackers.

Buffalo Wings

\$17.00 per dozen

Chicken wings toasted in buffalo wing sauce and served with blue cheese dressing.

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Catering

Al Carte Snacks

<i>Sliced Fruit Platter</i>	\$3.00/person
Seasonal fruit with yogurt dipping sauce	
<i>Fresh Fruit Skewers</i>	\$14.25/dozen
Fruit kabobs served with yogurt dipping sauce	
<i>Vegetable Crudité</i>	\$2.00/person
Garden vegetables with ranch dressing	
<i>Warm Baked Pita Chips with Hummus</i>	\$2.00/person
Hand cut parmesan baked pita chips with hummus and roasted red pepper hummus.	
<i>Chips and Salsa</i>	\$2.00/person
Corn tortillas with traditional salsa	
<i>Potato Chips and Dip</i>	\$2.00/person
Potato chips with sour cream onion dip	
<i>Pinwheels (10 person minimum)</i>	\$3.00/person
Assortment of pinwheels – turkey bacon ranch cream cheese, ham and provolone with roasted red pepper cream cheese, Muffletta (Ham, Salami, Provolone, and olive tapenade), roast beef and cheddar with horseradish cream cheese, and veggie delight (roasted red pepper cream cheese, tomatoes, spinach, and fresh mozzarella)	

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Catering

Al Carte Snacks

<i>Mini Croissant Sandwiches</i>	\$1.50/person
Assortment of thinly sliced roast beef, turkey, ham and chicken salad on mini croissants.	
<i>Cheese and Crackers</i>	\$3.00/person
Domestic cheese cubes with assorted crackers	
<i>Cocktail Peanuts</i>	\$7.00/pound
<i>Mixed Nuts</i>	\$10.00/pound
<i>Party Mix</i>	\$6.00/pound
<i>Popcorn</i>	\$3.00/box
<i>Pretzels</i>	\$5.00/pound
<i>Yogurt Cover Pretzels</i>	\$15.00/pound
<i>Trail Mix</i>	\$8.00/pound
<i>Assorted Granola Bars</i>	\$12.00/dozen
<i>Assorted Fresh Baked Cookies</i>	\$12.00/dozen
<i>Assorted Fresh Baked Brownies</i>	\$12.00 per dozen

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Catering

Al Carte Snacks

Assorted Candy Bars

\$18.00 per dozen

Individual Bags of Lays Potato Chips

\$1.00 per bag



Catering

Luncheon

Boxed Lunches

All boxed lunches and salads are served with chips, cookie, fresh whole fruit and canned soda or bottled water

Economy Box Lunches

\$9.00/each

Your choice of sandwich or wrap. Your choice of turkey, ham, roast beef, chicken cranberry or vegetable garden on a sub roll or wrapped in a tortilla.

Italian "Muffaletta" Box Lunch

\$11.00/each

Ham, Salami, Provolone Cheese, Tomatoes and Lettuce with Olive Tapenade on Ciabatta Roll

Chicken Pesto Club Box Lunch

\$11.00/each

Marinated Grilled Chicken Breast with Provolone Cheese, Bacon Lettuce and Tomatoes with Basil Pesto on Ciabatta Roll

Turkey Waldorf Box Lunch

\$11.00/each

Oven Roasted Turkey Breast, Apples, Raisins, Walnuts, Mayo, with Lettuce on a Ciabatta Roll

Western Roast Beef Box Lunch

\$11.00/each

Roast Beef, Provolone Cheese, Sliced Red Onions, Lettuce and Tomato with Horseradish Mayo on a Ciabatta Roll

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Catering

Hearty Vegetable with Hummus Box Lunch **\$11.00/each**

Balsamic Vinaigrette Marinated Mixed Bell Peppers, Cucumbers, Sliced Red Onions, Tomatoes, Lettuce, Olive Tapenade, and Hummus, Served on a Ciabatta Roll

Portobello **\$11.00/each**

Sliced Marinated Grilled Portobello Mushroom with Roasted Red Peppers, Alfalfa Sprouts, Tomatoes, Provolone with Pesto Mayonnaise. Served on Ciabatta Roll

Turkey Club Wrap **\$11.50/each**

Sliced Oven Roasted Turkey Breast, Bacon, Swiss Cheese, Lettuce, Tomatoes, Mayo Wrapped in a Spinach Tortilla

Pesto Chicken Wrap **\$11.50/each**

Sliced Grilled Marinated Chicken Breast, Roasted Red Peppers, Fresh Mozzarella Cheese, Lettuce and Tomatoes with Basil Pesto Wrapped in a Flour Tortilla

Chicken Caesar Wrap **\$11.50/each**

Marinated Grilled Sliced Chicken Breast, Chopped Romaine Lettuce, Parmesan Cheese and Caesar Dressing Wrapped in a Spinach Tortilla.

Italian Beef Wrap **\$11.50/each**

Sliced Roast Beef, Roasted Red Peppers, Fresh Mozzarella Cheese, Lettuce and Tomatoes with Garlic Herb Mayo Wrapped in a Spinach Tortilla

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Catering

Roasted Vegetable Wrap with Tomato Pesto **\$11.50/each**

Roasted Eggplant, Yellow Squash, Zucchini, Roasted Red Peppers,
Spinach with Balsamic Vinaigrette and Sundried
Tomato Pesto Wrapped in a Spinach Tortilla

Caesar Salad **\$7.25/each**

Chopped Romaine Lettuce, Parmesan Cheese
and Lightly Tossed with Caesar Dressing

Chicken Caesar Salad **\$9.25/each**

Thinly Sliced Marinated Grilled Chicken Breast,
Chopped Romaine Lettuce, Parmesan Cheese
and Lightly Tossed with Caesar Dressing
\$9.25 each

Chef Salad **\$9.75/each**

Mixed Greens with Julienned Turkey, Ham, Swiss and
Cheddar Cheese, Slice Cucumbers, Chopped Hard Boiled Egg,
Tomato Wedges and Croutons. Served with Your Choice of Dressing.

Garden **\$7.25/each**

Mixed Greens, Sliced Cucumbers, Red Onion,
Mixed Bell Pepper Rings, Croutons, and Shredded Cheddar Cheese.
Served with Your Choice of Dressing
\$7.25 each

Steak **\$11.00/each**

Mixed Baby Lettuces Topped with
Thinly Slice Marinated Flank Steak, Dried Cranberries,
Blue Cheese Crumbles, Candied Walnuts and
Lightly Tossed with Balsamic Vinaigrette.
\$11.00 each



Catering

Casual Lunches

15 Person Minimum

All Selections are served with lemonade or ice tea and your choice of cookies, brownies or bars. Add soup for an extra \$3.00 per person

Premade Sandwich Buffet

\$8.00/person

Pre-Made sandwiches with your choice of deli style meats and salads. Your choice of oven roasted turkey, ham, roast beef, salami, chicken salad, tuna salad, fresh veggies, American, Swiss, cheddar and provolone cheese. Served on either ciabatta roll or Italian sub roll with all the fixings, assorted chips and your choice of salad – fruit, pasta, coleslaw, garden salad or potato salad.

Wrap It Up Buffet

\$8.00/person

Pre-Made wraps with your choice of deli style meats and salads in a wrap. Your choice of roast beef, oven roasted turkey ham, chicken salad, tuna salad, or chicken Caesar salad, or marinated grilled vegetables with roasted red pepper hummus. Wrapped up in spinach herb, jalapeno cheese or flour tortillas with all the fixings, assorted chips and your choice of salad – fruit, pasta, coleslaw, garden salad or potato salad.

Croissant Salad Buffet

\$9.00/person

Pre-made croissant sandwiches filled with your choice of chicken bacon ranch salad, tuna salad, dill shrimp and seafood salad, or red pepper hummus, olive tapenade cucumber salad. Served with lettuce and tomato, assorted chips and your choice of salad – fruit, pasta, coleslaw, garden salad or potato salad.

New York Style Deli Buffet

\$11.25/person

Build your own sandwich concept. Deli platters with assorted deli meats (roast beef, ham, oven roasted turkey, salami and roasted vegetables) and assorted sliced cheeses (Swiss, cheddar, American and provolone) served with assorted breads, bagged potato chips, condiments and your choice of soup (steak chili, Minnesota wild rice and vegetable, tomato bisque, lobster bisque, Caribbean jerk chicken) *or* salad (fruit, pasta, coleslaw, garden salad or potato salad)

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Catering

Hot Pulled BBQ Sandwich

\$12.95/person

Your choice of tender tangy barbeque pulled pork, chicken or beef served with Sheboygan rolls, all the fixins and assorted bagged chips. Your choice of salad – fruit, pasta, coleslaw, garden salad or potato salad.

Fajita Bar

\$14.00/person

Create your own fajitas. Marinated and grilled steak and chicken served with flour tortillas, sautéed peppers and onions, black beans and Spanish rice. Garnished with salsa, chopped tomatoes, sour cream, and shredded cheese.

Pasta Bar

\$12.50/person

Create your own pasta dish. Your Choice of (2) pastas (spaghetti, fettucine, penne, or ziti), (3) sauces (marinara, meat, alfredo, basil pesto, herb olive oil and garlic) (2) proteins (grilled chicken, meatballs, Italian sausage, roasted vegetables). Served with Caesar salad and bread sticks

Taco/Nacho Bar

\$13.50/person

Create your own tacos and nachos. Your choice of seasoned beef or chicken, soft flour tortillas, black beans, Spanish rice. Served with salsa, shredded lettuce, pickled jalapenos, onions, fried tortilla chips, sour cream, diced tomatoes, nacho cheese sauce, and shredded cheddar cheese.



Catering

Plated Luncheon Salads

15 Person Minimum

All lunch salads are plated and include rolls, lemonade or ice tea and your choice of cookies, bars or brownies

Grilled Chicken Spinach and Strawberry Seasonal Selection

\$9.75/person

Fresh baby spinach leaves tossed with fresh strawberries, dried cranberries, candied pecans, goat cheese, topped with sliced grilled chicken breast and served with balsamic vinaigrette on the side.

Steak and Blue Cheese

\$12.75/person

Fresh mixed greens, tomatoes, cucumbers, red bell peppers, dried cranberries, and crumbled blue cheese. Topped with sliced marinated grilled flank steak and served with balsamic vinaigrette on the side

Honey Lemon Glazed Salmon

\$12.75/person

Fresh mixed greens, cucumbers, tomatoes and avocado topped with honey lemon glazed salmon. Served with poppy seed dressing on the side.

Chef Salad

\$8.95/person

Fresh greens topped with julienned turkey, ham, Swiss and cheddar cheese, cucumbers, tomatoes, sliced hard boiled eggs, and croutons. Served with your choice of dressing on the side.

Cajun Shrimp Caesar Salad

\$12.75/person

Grilled Cajun seasoned jumbo shrimp served over a bed of crisp romaine lettuce lightly tossed with parmesan cheese, croutons and Caesar dressing.

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Catering

Themed Buffets

15 Person Minimum

All Selections are served with lemonade or ice tea and your choice of cookies, brownies or bars

Grilled Chicken Souvlaki

\$14.95/person

A Greek Classic – Skewered chicken marinated with Greek spices, lemon, and olive oil. Warm Greek Lemon soup, grilled pita bread, lettuce, tomato, and onion. Topped off with Tzatziki sauce and hummus.

Italian Buffet

\$13.75/person

Your choice of meat lasagna, three cheese lasagna or Italian herb and parmesan crusted chicken breast with penne pasta and a creamy pesto marinara sauce. Served with Caesar salad and warm parmesan garlic bread sticks.

South of the Border

\$13.75/person

Your choice of one these Mexican favorites chicken machaca (slowly simmer chicken breast in Mexican spices until tender and then shredded), pork carnitas (slow roasted shredded pork) or beef barbacoa (slow roasted shredded beef). Served with black beans, Mexican fiesta rice, warm flour tortillas and garnished with fresh salsa, sour cream, lettuce, diced tomatoes and guacamole.

Southern Barbecue

\$15.95/person

A taste of the south. Your choice of 2 entrees (chicken quarters with a savory honey bourbon barbecue sauce, St. Louis barbecued ribs, southwestern dry rubbed flank steak or Texas smoked brisket. Served with ranch style baked beans, coleslaw, potato salad, and corn muffins

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Catering

All American Picnic

\$13.50/person

Your choice of (2) grilled entrees, hamburgers, chicken breast, veggie burgers, hot dogs or bratwurst. Served potato chips and your selection of (2) salads (red skin potato salad, pasta salad, creamy coleslaw, or fruit salad) Served with a selection of cheese, lettuce, sliced onions, sliced tomatoes, pickles and condiments.



Catering

Hors d'oeuvres

All Hors d'oeuvres are priced per person with a minimum of 25 pieces per selection.
Butler service available for \$25 per hour per butler.

Cold Hors d'oeuvres

\$1.50/each

Traditional Bruschetta

Tarragon Infused Chicken Salad Canapé

Deviled Eggs

Goat Cheese and Tomato Crostini

White Bean Crostini

Cold Hors d'oeuvres

\$3.00/each

Fruit Kabobs w/ Honey Yogurt Dipping Sauce

Artichoke Antipasto Skewers

Asparagus Wrapped in Prosciutto

Turkey Cranberry Chutney Canape

Cold Hors d'oeuvres

\$3.75/each

Smoked Salmon with Chive Cream Cheese Canapé

Spiced Shrimp and Cucumber Canapé

Asian Calamari Salad on Spoons

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Catering

Cold Hors d'oeuvres

\$25.00/pound

Shrimp Cocktail

Chilled poached jumbo shrimp with lemon wedges served over ice with cocktail sauce

Hot Hors d'oeuvres

\$1.50/each

Pot Stickers w/ Sweet Chili Dipping Sauce

Spanakopita

Cocktail Meatballs (sweet & sour or bbq)

Wild Mushroom Puffs

Assorted Mini Quiche

Pizza Rolls

Hot Hors d'oeuvres

\$3.00/each

Chicken or Beef Satay w/ Peanut Dipping Sauce

Sesame Seed Chicken Tenders w/ Asian Dipping Sauce

Sausage Stuffed Mushrooms

Hot Hors d'oeuvres

\$3.75/each

Petite Wellington

Asparagus and Asiago Cheese in Phyllo

Scallops Wrapped in Bacon

Mini Crab Cakes w/ Remoulade

Crab Stuffed Mushrooms

Mini Cordon Bleu

Baked Brie Cheese in Puff Pastry



Catering

Display Platters

Each display platter is prepared for 25 people unless noted

Grilled Vegetable **\$55.00/platter**

Chilled marinated grilled seasonal vegetables drizzled with a sweet balsamic glaze

Sausage and Cheese **\$75.00/platter**

Assorted sliced Vollwerth sausages and domestic cheeses with assorted crackers

Domestic Cheese **\$55.00/platter**

Assortment of Swiss, cheddar, pepper jack cheese cubes with assorted crackers

Artisan Cheese Board **\$130.00/platter**

Assortment of herbed goat cheese, smoked Gouda, Wisconsin cheddar, and dill Havarti, with pear slices, grapes and assorted gourmet crackers.

Add Baked Brie in Puff Pastry w/ **\$21.00/wheel**

Raspberry Glaze

2lb wheel

Seasonal Fruit Tray **\$75.00/platter**

Sliced seasonal fruit with honey yogurt dipping sauce

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Catering

Norwegian Salmon

Market Price

Cold cured sliced Norwegian Salmon with classical condiments of diced red onion, capers, and diced hard boiled eggs served with slices of toasted French bread

Antipasto

\$60.00/platter

Assortment of sliced prosciutto, Genovese salami, Wisconsin parmesan, fresh mozzarella, and roasted red pepper Kalamata olive salad

Vegetable Crudité

\$50.00/platter

Seasonal vegetables with ranch dipping sauce

Pinwheels

Your Choice of (4)

\$75.00/platter

Turkey and bacon with ranch cream cheese, Ham and Provolone, Muffuletta (ham, salami, provolone and olive cream cheese), Roast Beef and Cheddar with horseradish cream cheese, Chicken Salad, Veggie Delight (roasted red pepper cream cheese, tomatoes, spinach and fresh mozzarella,

Mini Croissant Sandwiches

\$75.00/platter

Thinly sliced roast beef, turkey, ham and chicken salad on mini croissants.



Catering

Action Stations

All action stations require to be attended by a chef. An additional charge of \$25 per chef per hour will apply

Omelet

\$4.25/person

Made to order omelets with all the fillings (spinach, diced red and green peppers, diced onions, diced sausage, diced bacon, diced ham, diced tomatoes, sliced jalapenos, sliced mushrooms, shredded cheddar, shredded Swiss)

Crepes

\$4.25/person

Made to order crepes with chocolate and fruit toppings (strawberry, apple, and blueberry)

Carved Filet Mignon Silver Dollar Sandwiches

\$9.50/person

Chef carved roasted beef tenderloin "filet mignon" and served on silver dollar rolls and accompanied with a creamy horseradish sauce or demi-glace.

Pasta

\$11.00/person

Guest inspired pasta creation made in front of you. Your Choice of (3) pastas (spaghetti, fettucine, penne, cheese tortellini or ziti), (3) sauces (marinara, meat, alfredo, basil pesto, herb olive oil and garlic, and vodka) (2) proteins (grilled chicken, meatballs, Italian sausage, roasted vegetables)

Salad Creations

\$8.50/person

Created and tossed in front of your guests. Romaine, spinach, baby lettuce mix and traditional American salad mix, assortment of vegetables and toppings plus marinated grilled chicken, marinated grilled flank steak and seared shrimp.



Catering

Lunch and Dinner Buffets

20 person minimum

All selections include choice of salad (**tossed garden salad, seasonal salad or Caesar salad**), seasonal vegetables, your choice of starch (**redskin roasted garlic “smashed potatoes”, parmesan roasted potatoes, potatoes au gratin, wild rice pilaf, or white rice**).

Accompanied with dinner rolls, your choice of dessert, ice tea or lemonade and coffee.

***For more than one entrée selection please add an additional \$4.00 per person per entrée.**

***All lunch and dinner buffets can be plated for an additional \$2.00 per person**

Beef Selections

Chef Carved Roast Beef

\$17.25/person

Chef carved tender top round served with a brown sauce and a creamy horseradish sauce.

Chef Carved Roasted Beef Tenderloin

Market Price

Chef carved slow roasted filet mignon of beef, served with a brown sauce and a traditional béarnaise sauce

Steak Chimichurri

\$18.50/person

Marinated grilled flank steak served with a garlic herb sauce

Chef Carved Dijon Herb Crusted New York Strip Loin

Market Price

Chef carved herb and mustard crusted N.Y strip steak loin served with a creamy brandy demi glaze

- continued -



Catering

Chef Carved Prime Rib

Market Price

Chef carved slow roasted prime rib of beef served with au jus and a creamy horseradish sauce.

Pork Selections

Honey Glazed Ham

\$14.00/person

Dijon Herbed Pork Loin

\$14.50/person

Slow roasted pork loin encrusted with herbs and Dijon mustard. Served with a

Poultry Selections

Chef Carved Turkey Breast

\$14.95/person

Chef carved slow roasted turkey breast, served with turkey gravy.

Tuscan Chicken

\$14.95/person

Marinated grilled chicken served in a sundried tomato parmesan cream sauce.

Rosemary Chicken

\$14.95/person

Sautéed marinated chicken breast with a light olive oil rosemary sauce.

Brie Stuffed Chicken

\$15.25/person

Baked chicken stuffed with creamy brie cheese.

- continued -



Catering

Curried Walnut Chicken

\$14.95/person

Sautéed chicken breast in a sweet walnut and curry cream sauce

Chicken Marsala

\$14.95/person

Classic Italian dish. Sautéed chicken breasts in a sweet marsala wine, mushroom sauce.

Seafood Selections

Lemon Dill Salmon

\$21.75/person

Baked salmon served with a lemon white wine dill cream sauce

Dijon Maple Glazed Salmon

\$21.75/person

Baked Dijon maple glazed salmon

Lake Superior White Fish -Seasonal Availability

\$18.00/person

Locally caught baked white fish with a herb butter sauce

Baked Walleye

\$16.95/person

Baked Walleye with herb butter sauce

Potato Crusted Cod

\$16.95/person

Baked potato crusted cod with a lemon butter sauce

Shrimp Scampi

\$19.95/person

Sautéed jumbo shrimp in an herb, garlic, white wine butter sauce with capers

- continued -



Catering

Vegetarian Selections

Wild Mushroom and Mascarpone Pasta

\$14.95/person

Note: pasta dishes do not include a starch

A mixture of sautéed wild mushrooms, spinach and mascarpone cheese tossed with bow tie pasta and finished with cream

Vegetable Napoleon

\$14.95/person

Grilled eggplant, layered with spinach, roasted peppers, grilled zucchini, summer squash and fresh mozzarella.

Served with a sundried tomato pesto sauce.

Butternut Squash Ravioli

\$17.50/person

Note: pasta dishes do not include a starch

Tender ravioli stuffed with butternut squash in a brown butter sauce

Herb Stuffed Portobello Mushrooms

\$14.95/person

Marinated grilled Portobello mushroom stuffed with roasted vegetables, herbs and topped with brie cheese.

- continued -



Catering

Lunch and Dinner Dessert Selections

Choose one of the following desserts to be served with entrée(s):

Assorted Cheese Cakes

German Chocolate Cake

Carrot Cake

Boston Cream Pie

Apple Crisp

Chocolate Cream Pie

Dutch Apple Pie

Cherry Pie



Catering

Pizza

Freshly made 16" pies

Breakfast Pizza \$22.00/pizza

Cheese \$15.75/pizza

Pepperoni \$17.75/pizza

Sausage \$17.75/pizza

Veggie Lovers \$18.75/pizza

topped with onions, mushrooms, black olives,
green peppers, mozzarella cheese and cheddar cheese

Meat Lovers \$22.00/pizza

topped with sausage, pepperoni, bacon, ham
and mozzarella cheese

Chicken Bacon Ranch \$19.75/pizza

topped with tender slices of chicken breast,
bacon, ranch dressing and mozzarella cheese

Supreme \$22.00/pizza

topped with sausage, ham, pepperoni, onions, black olives, green peppers,
mushrooms, mozzarella, and cheddar cheese

Margarita \$19.75/pizza

Italian classic, topped with fresh sliced tomatoes,
fresh basil and fresh mozzarella cheese



Catering

Create your own specialty pizza

\$19.75/pizza

Sauce, cheese and (3) toppings

Additional toppings

\$2.00/topping

Sauces

Pizza

Alfredo

Basil Pesto

Ranch

Olive Oil Garlic

Cheeses

Mozzarella

Cheddar

Fresh Mozzarella

Toppings

Italian Sausage

Italian Meatball

Pepperoni

Ham

Bacon

Chicken

Spinach

Black Olives

Fresh Basil

Green Peppers

Slice Mushrooms

Pineapple

Tomatoes

Jalapenos

Banana Peppers

Dessert Pizzas

Apple Cinnamon

\$19.00/pizza

*topped with apples, cinnamon, sugar and
strudel topping*

Fresh Fruit

\$19.00/pizza

*sugar cookie crust, sweet cream
cheese filling with fresh diced fruit*



Catering

Desserts

Cookies **\$12.00/dozen**

Chocolate Chip, M&M, Oatmeal, Peanut Butter

Brownies **\$12.00/dozen**

Chocolate, Cream Cheese, M&M, Carmel Cashew, Blondie

Bars **\$15.00/dozen**

Lemon, Banana Split, Baby Ruth, Magic, Carmel Raspberry

Cupcakes **\$14.50/dozen**

¼ Sheet Cake **\$30.00/cake**

Serves approx. 12

½ Sheet Cake **\$40.00/cake**

Serves approx. 25-30 serving

Full Sheet Cake **\$65.00/cake**

Serves approx.. 50-60 servings

¼ Sheet Cream Cake **\$30.00/cake**

Serves approx. 12

½ Sheet Cream Cake **\$40.00/cake**

Serves approx. 25-30 serving

- continued -



Catering

<i>Full Sheet Cream Cake</i> Serves approx. 25-30 serving	\$65.00/cake
<i>Strawberry Short Cake</i>	\$3.50/each
<i>Banana Cream Pie</i>	\$3.50/slice
<i>Coconut Cream Pie</i>	\$3.50/slice
<i>Carrot Cake</i>	\$3.75/slice
<i>Strawberry Cream Pie</i>	\$3.75/slice
<i>Apple Pie</i>	\$3.75/slice
<i>Blueberry Pie</i>	\$3.75/slice
<i>Assorted Cheese Cake</i>	\$4.25/slice
<i>Chocolate Cake</i>	\$4.25/slice

- continued -



Catering

Up Scale Desserts

Upscale your lunch or dinner buffet by upgrading a premium dessert for an extra \$2.50 per person

<i>Individual Key Lime Cream Pies</i>	\$4.50/each
<i>Individual Peanut Butter Cream Pie</i>	\$4.50/each
<i>White Chocolate Raspberry Mousse Parfait</i>	\$4.50/each
<i>Individual Boston Crème Bunt Cake with Chocolate</i>	\$5.00/each
<i>Individual Chocolate Bunt Cake with Chocolate Ganache</i>	\$5.00/each
<i>Individual Vanilla Bean Bunt Cake with Raspberries</i>	\$5.00/each
<i>Gourmet Chocolate Cake</i>	\$5.75/slice
<i>Chocolate Peanut Butter Mousse Cake</i>	\$5.75/slice
<i>Strawberry Lace Cheese Cake</i>	\$5.75/slice
<i>Assorted Petit Fours</i>	\$15.00/dozen
<i>Sundae Bar</i>	\$6.00/person
Minimum of 10 people Create your own sundae with vanilla ice cream, chocolate ice cream, strawberry ice cream, and assorted toppings	



Catering

Beverages

<i>Regular and Decaf Coffee</i>	\$17.00/gallon
<i>Orange Juice</i>	\$14.00/gallon
<i>Assorted Bottled Juices</i> Orange Juice, Apple and Cranberry	\$2.00/each
<i>Assorted Tazo Teas</i> Earl Gray, Zen, Chai, Orange, Chamomile, Lotus Blossom Green Tea, Mint	\$1.50/each
<i>Individual Bottles of Milk</i> Skim, 2% and Chocolate	\$2.25/each
<i>Ice Tea</i>	\$14.00/gallon
<i>Lemonade</i>	\$14.00/gallon
<i>Citrus Punch</i>	\$17.00/gallon
<i>Fruit Punch</i>	\$14.00/gallon
<i>Canned Soda</i>	\$1.00/each
<i>Hot Chocolate</i>	\$17.00/gallon
<i>Sparkling Cider</i>	\$15.00/bottle



Catering

Alcohol Services

**Only available at the following sites on Michigan Tech Campus:
Memorial Union Building, Rozsa, Wadsworth Dining Hall, and The Skyboxes at
The Johns MacInnes Student Ice Arena.**

Bar Services

Cash Bar

\$25.00/hour

It is your guest responsibly to purchase their drinks at the bar.

Open Bar

No Charge

Bar is free to guest and host will be charged for the drinks

Beer

¼ Barrel Keg Beer

\$112.50

1/2 Barrel Keg Beer

\$225.00

Domestic Beers

\$3.00/bottle

Micro Brews

\$3.50/bottle

Import Beer

\$4.00/bottle

- continued -



Catering

Wine

*Cabernet Sauvignon, Merlot, Chardonnay,
Pinot Grigio, White Zinfandel* **\$4.00/glass**

Blended Table Wine **\$20.00/bottle**
Red and White

Champagne **\$20.00/bottle**

Mixed Drinks

Standard Liquor Brands

Jack Daniels, Jim Beam, Bacardi, Captain Morgan,
Beef Eater, Hennessey, Seagrams, Kahlua,
Baileys, Absolute, Jose Cuervo, Triple Sec, Vermouth, Cristian Brothers

Standard Liquor Brands - Single **\$5.00**

Standard Liquor Brands - Double **\$6.00**

Standard Liquor Brands - Triple **\$7.00**

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Catering

Top Shelf Brands

Bombay, Tanqueray, Crown Royal, Makers Mark,
Chivas Regal , Glenlivet, Jameson, Grey Goose, Disaronno Amaretto,
Patron

Top Shelf Brands -Single **\$6.00**

Top Shelf Brands -Double **\$7.00**

Top Shelf Brands -Triple **\$8.00**