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:
Becky Toth • Director of Food Services • becky.toth@msun.edu • 406-265-3796

BOOKING YOUR EVENT

Please contact Tammy Boles at 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
- Linen Fees:
  - Full Table Set: $5.00/table, 8-10 people (cloth, napkin, glassware, and silverware)
  - Table Clothing or Covering: $2.00/table
  - Table Skirting: $3.00/table
**BEVERAGES**

- Coffee (regular or decaf) $9.00/gal.
- Hot Tea (regular or decaf) $9.00/gal.
- Iced Tea $9.00/gal.
- Hot Chocolate $11.00/gal.
- Hot Apple Cider $11.00/gal.
- Orange Juice $10.00/gal.
- Apple Juice $10.00/gal.
- Cranberry Juice $10.00/gal.
- Fruit Punch $9.50/gal.
- Lemonade $9.50/gal.
- Canned Soda $1.25/each
- Bottled Water $1.25/each

**Bakery Items**

- Assorted Muffins $10.00/doz.
- Cake Donuts $9.00/doz.
- Assorted Danishes $12.00/doz.
- Frosted Cinnamon Rolls - 8 per order $8.00
- Caramel Rolls - 8 per order $8.50
- Assorted Scones $12.00/doz.
- Assorted Cookies $8.00/doz.
- Sweetbreads $10.00/doz.

- Coffee Cake
  - Regular or blueberry $15.00/doz.
- Turnovers - 4 oz.
  - Apple, cherry, or blueberry $17.00/doz

- Assorted Bagels
  - Plain, wheat, cinnamon raisin, blueberry, or the works, served with cream cheese $14.75/doz.

- Homemade Fruit Pies
  - Cherry, apple, Dutch apple, or pumpkin $3.50/slice
- Cream Pies
  - Coconut cream or banana cream $3.75/slice

- Assorted Blondie’s
  - Chocolate chip, M&M, Reese Pieces, or butterscotch $12.00/doz.
- Assorted Brownies
  - Plain, iced, rocky road, mint, peanut fudge, or razzle dazzle $12.00/doz.

- Cheesecake
  - Plain, with choice of toppings raspberry, chocolate, or crème brulee $4.00/piece
- Gourmet Cakes
  - Chocolate overload, tiramisu, or toffee cake $5.75/piece

- Cakes
  - Chocolate, yellow, red velvet, carrot cake w/ choice of chocolate, cream cheese, or white icing $25.00/Half Order (serves 24) $40.00/Full Order (serves 54)

**Breakfast**

- **Cold Breakfast Buffets**
  - (5 guest minimum)
  - **Donut/Muffin Buffet**
    - Assorted cake donuts or muffins, fresh whole fruit, yogurt, orange juice, & fresh brewed coffee.
    - $6.00
  - **Bagel Buffet**
    - Assorted bagels with cream cheese, peanut butter, & jelly, fresh whole fruit, yogurt, orange juice, & fresh brewed coffee.
    - $7.75
  - **Yogurt Buffet**
    - Assorted yogurt, fresh fruits (seasonal - blueberries, strawberries, blackberries), granola, orange juice, & fresh brewed coffee.
    - $6.50

- **Hot Breakfast Buffets**
  - (10 guest minimum)
  - **Option 1**
    - Breakfast meat (choose 1) ham, sausage link, bacon, or little smokies, scrambled eggs, diced potatoes or hash browns, & fresh whole fruit.
    - $9.00
  - **Option 2**
    - Denver egg, diced potatoes or hash browns, choice of a muffin or sweet bread, & fresh whole fruit.
    - $10.75
  - **Option 3**
    - Biscuits, sausage gravy, & diced potatoes or hash browns.
    - $8.00
  - **Option 4**
    - Make Your Own Breakfast Burrito
      - Flour tortillas, Breakfast meat (choose 1), ham, bacon, sausage crumbles, or little smokies, Scrambled eggs, diced potatoes or hash browns, Gravy, Cheese, Salsa, Sour cream, & Fresh whole fruit.
      - $10.50
LUNCH

**LUNCHEON SALADS**

All salads (excluding Taco Salad) include a dinner roll, butter, cookies or brownies, & canned soda or bottled water.

(6 guest minimum per menu selection)

Chef Salad
A bed of greens 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, Bleu Cheese, or 1000 Island dressings.

$10.00

Spinach Salad
A bed of baby spinach topped with hard boiled eggs, sliced red onions, & crispy bacon.

$9.00

Teriyaki Chicken Salad
A bed of romaine lettuce topped with oriental noodles, mandarin oranges, water chestnuts, & julienne sliced marinated chicken breast. Garnished with red bell pepper strips, sliced red onions, & served with a side of toasted sesame dressing.

$10.00

Grilled Chicken Caesar Salad
Julienne grilled chicken breast on bed of romaine lettuce topped with croutons, hard boiled eggs, grated parmesan cheese, & traditional Caesar dressing.

$9.50

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; cheese: swiss, cheddar, or provolone; salad: chicken, tuna salad, and/or vegetarian with shredded lettuce, & diced tomato.

$9.00

**LUNCH ON THE GO**

All lunches on the go will include your choice of one salad: (potato, macaroni, cole slaw or pasta), chips, pickle spear, choice of cookies(2) or brownie, & a canned soda or bottled water.

(5 guest minimum per menu selection)

LUNCH ON THE GO

All lunches on the Go will include your choice of one salad: (potato, macaroni, cole slaw or pasta), chips, pickle spear, 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

Deli Sandwich
Your choice of bread: assorted hoagies & Kaisers, ciabatta & croissants available at an additional $0.50 cost; cheese: swiss, cheddar, or provolone; meat: ham, turkey, roast beef; salad: chicken, or tuna salad; with lettuce, sliced tomato, & mayonnaise & mustard packets.

$9.75

Sub Club
The ever popular Club sandwich is piled high with turkey, ham, bacon, Swiss cheese, lettuce & sliced tomato with mayonnaise & mustard packets. Served on a white or whole wheat hoagie bun.

$9.50

Crispy Chicken Wrap
A flavored wrap filled with crispy chicken strips, bacon, cheddar cheese, ranch dressing, lettuce, & diced tomatoes.

$10.00

Beef Stacker
Roast beef cooked in au jus, smothered with caramelized onions, served with lettuce & sliced tomatoes, topped with horseradish mayo. Served on a hoagie roll.

$10.25

HOT SANDWICHES

(5 guest minimum per menu selection)

Chicken Parmesan Sandwich
Breaded chicken breast topped with marinara sauce, sautéed peppers, mushrooms, onions and shredded parmesan cheese. Served on a Kaiser roll.

$10.25

Meatball SUB
Meatballs topped with marinara sauce, shredded parmesan cheese. Served on a hoagie roll.

$10.00

Chicken Cordon Bleu Sandwich
Grilled or breaded chicken breast topped with ham & melted provolone or Swiss cheese. Served with ranch dressing on the side. Served on a Kaiser roll.

$10.25

BBQ Sandwich
Shredded beef or pork topped with a tangy honey BBQ sauce, pickle chips as a garnish. Served on a Kaiser roll.

$10.25

Chicken & Fruit Salad
Julienne grilled chicken breast on a bed of romaine lettuce topped with sliced apples, walnuts, & bleu cheese crumbles.

$10.00

Taco Salad
Served in a Taco bowl full of shredded lettuce, shredded cheddar cheese, seasoned ground beef or chicken, diced tomatoes, diced onions, sliced black olives, sour cream, salsa, & guacamole.

$10.00

Montana State University Northern
Catering Services
Lunch or Dinner Buffets

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

**South of the Border**
- soft & hard shells
- ground beef
- shredded cheddar
- shredded lettuce
- tomatoes
- onions
- sliced jalapenos
- black olives
- sour cream
- salsa
- choice of assorted cookies or brownies

$17.50

**Backyard BBQ**
- grilled hamburgers
- grilled all beef hot dogs
- buns
- American cheese
- shredded lettuce
- sliced tomatoes
- onions
- pickle chips
- relish
- baked beans
- potato salad
- choice of assorted cookies or brownies

$16.00

**Down Home BBQ**
- BBQ pulled pork, beef or chicken
- buns
- baked beans
- corn on the cob
- coleslaw, potato or macaroni salad
- apple or cherry crisp

$20.00

**Old Fashion BBQ**
- Sliced BBQ top round beef
- BBQ chicken
- baked beans
- corn on the cob
- coleslaw, potato or macaroni salad
- apple or cherry crisp

$16.00

**Italian**
- meat or vegetarian lasagna
- chef’s choice vegetable
- fresh grated parmesan cheese
- Caesar salad
- garlic bread
- Tiramisu or cheesecake

$16.00

**Deluxe Italian**
- meat or vegetarian lasagna
- choice 1 pasta (cheese stuffed manicotti, ravioli, tortellini, spaghetti, or fettuccine)
- meat or alfredo sauce
- chef’s choice vegetable
- fresh grated parmesan
- Caesar salad
- garlic bread
- Tiramisu or cheesecake

$17.50

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**Hors d’Oeuvres**
(Each order serves 30 unless otherwise indicated)

Additional Hors d’Oeuvres are available, please ask us what we can do for you.

**Cold Items**

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<tr>
<th>Item</th>
<th>Price</th>
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<tbody>
<tr>
<td>Meat &amp; Cheese Pin Wheels</td>
<td>$22.00</td>
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<tr>
<td>Deviled Eggs</td>
<td>$10.00/doz.</td>
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<tr>
<td>Fruit Kabobs</td>
<td>$14.00/doz.</td>
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<tr>
<td>Fresh Seasonal Fruit Tray</td>
<td>Sm $30.00, Lg. $60.00</td>
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**Hot Items**
(Each serves 30 unless otherwise indicated)

<table>
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<tr>
<th>Item</th>
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<tr>
<td>Meatballs</td>
<td>$60.00</td>
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Choose from sweet & sour or honey BBQ sauces.

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<tr>
<th>Item</th>
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<tbody>
<tr>
<td>Swedish Meatballs</td>
<td>$70.00</td>
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Tossed in a creamy gravy sauce with peppers, onions, & mushrooms.

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<th>Item</th>
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<tbody>
<tr>
<td>Breaded Chicken Wings: Bone in or Bone Out</td>
<td>$75.00</td>
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Choose from a variety of sauces: buffalo, bbq, sweet & sour, teriyaki, or sweet chili. Served with celery & carrot sticks, & bleu cheese or ranch dressings.

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<tr>
<td>BBQ Smokies</td>
<td>$65.00</td>
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Delicious mini cocktail sausages served in honey BBQ sauce.

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<tr>
<td>Stuffed Mushrooms</td>
<td>$45.00</td>
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Delightful mushroom caps stuffed with cream cheese & herbs.

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<tbody>
<tr>
<td>Hot Artichoke Dip</td>
<td>$55.00</td>
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Warm artichoke, onions, peppers served with tortilla chips or assorted crackers.

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**MONTANA STATE UNIVERSITY NOthern**
Catering Services
Vegetarian Options
- Baked Penne with Roasted Vegetables ($11.00)
  (topped with mozzarella cheese & baked to perfection)
- Pasta Primavera ($10.50)
  (topped with cheese & drizzled with olive oil)
- Vegetarian Lasagna (classic favorite) ($16.00)

Choose 1 of each

Salad Options
- Tossed Green Salad
- Caesar Salad
- Spinach Salad
- Cucumber & Tomato Salad
- Bow Tie Pasta Salad
- Fruit Salad (additional charge)

Vegetable Options
- Corn
- Honey Glazed Carrots
- Green Beans Almandine
- Roasted Asparagus
- Mixed Seasonal Vegetables

Starch Options
- Rice Pilaf
- Wild Rice Blend
- Mashed Potatoes
- Sweet & Salty Sweet Potatoes
- Loaded Mashed Potatoes
- Scalloped Potatoes
- Garlic Mashed Potatoes
- Au Gratin Potatoes
- Baked Potatoes

Dessert Options
- Coffee Cake
- Turnovers
- Homemade Fruit Pies
- Cream Pies
- Assorted Blondie’s
- Assorted Brownies
- Cheesecake
- Cake

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 12:00am.

**Delivery Charge**
Delivery may be applied to your catering order
- In town $50.00 service charge for china service an additional $2.00/person fee will apply
- Out of town $2.50/mile for china service an additional $2.00/person 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 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 change.

**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.