



MONTANA STATE UNIVERSITY NORTHERN

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:

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	\$5.50
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 top-
pings, raspberry & white
chocolate, or
crème brule
\$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 •

All hot breakfast served with juice and coffee.
(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



MONTANA STATE UNIVERSITY
NORTHERN

Catering Services

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.

\$10.00

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, jalapenos, sour cream, salsa, & guacamole.

\$10.00



• 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.

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

(5 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

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

Sack Lunch

Ham, turkey or roast beef sandwich with choice of cheese & lettuce, whole fruit, chips, cookies(2), bottle water or canned soda, mayo & mustard packets

\$6.00



MONTANA STATE UNIVERSITY
NORTHERN

Catering Services

— 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

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



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 •

Meat & Cheese Pin Wheels	\$22.00
Deviled Eggs	\$10.00/doz.
Fruit Kabobs	\$14.00/doz.
Fresh Seasonal Fruit Tray	Sm \$30.00, Lg. \$60.00

Chilled Jumbo Shrimp or Shrimp Cocktail

Served with cocktail sauce and lemon wedges.

Market Price

Vegetable Tray

Served with ranch dip.

Lg. \$60.00, Sm. \$25.00

Meat & Cheese Tray

Served with assorted crackers.

Lg. \$50.00, Sm. \$25.00

Cheese Tray

Includes cheddar, swiss, & provolone.

Served with assorted crackers.

Lg. \$40.00, Sm. \$20.00

7 Layer Dip

Served with homemade tortilla chips.

\$55.00

Tomato & Basil Bruschetta or Homemade Salsa

Served with toasted crustiness or homemade tortilla chips.

\$40.00

Bread Basket

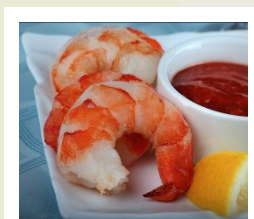
Served with spinach dip & assorted crackers.

\$25.00

Dates Wrapped in Bacon

Pitted dates wrapped in bacon drizzled with maple syrup.

\$55.00



• HOT ITEMS •

(Each serves 30 unless otherwise indicated)

Meatballs

Choose from sweet & sour or honey BBQ sauces.

\$60.00

Swedish Meatballs

Tossed in a creamy gravy sauce with peppers, onions, & mushrooms.

\$70.00

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, & bleu cheese or ranch dressings.

\$75.00

Stuffed Mushrooms

Delightful mushroom caps stuffed with cream cheese & herbs.

\$45.00, Add Sausage \$55.00

BBQ Smokies

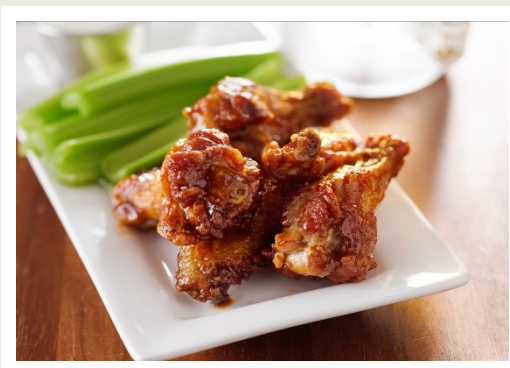
Delicious mini cocktail sausages served in honey BBQ sauce.

\$65.00

Hot Artichoke Dip

Warm artichoke, onions, peppers served with tortilla chips or assorted crackers.

\$55.00



 **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 • diced tomatoes • onions • sliced jalapenos • black olives • sour cream • salsa • Mexican rice • refried beans • 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 • ketchup, mustard, & mayonnaise • choice of assorted cookies or brownies •

\$16.00

Down Home BBQ

- BBQ pulled pork, beef or chicken • buns • baked beans • corn on the cob with whipped butter • coleslaw, potato or macaroni salad • apple or cherry crisp •

\$17.00

Old Fashion BBQ

- Sliced BBQ top round beef • BBQ chicken • baked beans • corn on the cob • cornbread w/honey butter or country biscuits w/butter & jelly • coleslaw, potato or macaroni salad • apple or cherry crisp •

\$20.00

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 • choose 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



• **BUILD YOUR OWN BUFFET** •

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

Beef Options

Roast Beef	Market Price
Prime-Rib <i>(served with au jus & horseradish)</i>	Market Price
Tenderloin <i>(bacon wrapped also available)</i>	Market Price
Marinated Flank Steak	Market Price
Rib Eye Steak <i>(choose from 8 oz, 10 oz, or 12 oz.)</i>	Market Price

Pork Options

Baked Ham <i>(carved or sliced)</i>	\$17.00
Pork Tenderloin <i>(carved or sliced)</i>	\$17.00
Ribs	Market Price

Poultry Options

Chicken Marsala	\$18.00
Chicken Cordon Bleu <i>(hand breaded chicken breast filled with ham & swiss cheese, served with a creamy chicken sauce)</i>	\$18.00
Chicken Parmesan <i>(hand breaded chicken breast topped with marinara sauce & shredded parmesan cheese)</i>	\$18.00
Oven Roasted Turkey <i>(seasoned & moist)</i>	\$19.00

Seafood Options

Shrimp Scampi <i>(large shrimp sautéed in white wine & fresh herbs)</i>	\$21.50
Seafood Lasagna <i>(layers of noodles filled with cod, scallops, & shrimp)</i>	\$19.00
Baked Salmon <i>(topped with dill sauce)</i>	Market Price
Cod <i>(7 oz. fillet)</i>	Market Price

Vegetarian Options

Baked Penne with Roasted Vegetables <i>(topped with mozzarella cheese & baked to perfection)</i>	\$11.00
Pasta Primavera <i>(topped with cheese & drizzled with olive oil)</i>	\$10.50
Vegetarian Lasagna <i>(classic favorite)</i>	\$16.00

Choose 1 of each

Salad Options

Tossed Green Salad
Caesar Salad
Spinach Salad
Cucumber & Tomato Salad
Bow Tie Pasta Salad
Fruit Salad <i>(additional charge)</i>

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

(from Bakery Items on page 1)

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 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.