



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:

- cateringrequest@msun.edu • 406-265-4141 or 406-265-3728

— 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
- 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



Catering Services

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

(Sm serves Aprox 15 Lg serves Aprox 30)

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

• COLD ITEMS •

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

Sm. \$35.00, Lg. \$60.00

Meat & Cheese Tray

Served with Assorted Crackers.

Sm. \$42.00 Lg. \$70.00

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

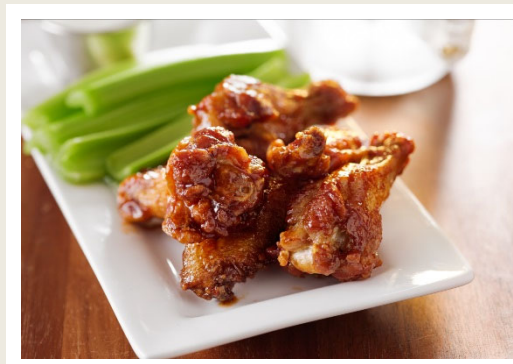
Choose from Fresh Mushrooms,
Fresh Jalapenos, or half and half

\$68.00

Hot Artichoke Spinach Dip

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

\$68.00



 **MONTANA STATE UNIVERSITY
NORTHERN**
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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

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

Poultry Options

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

Seafood Options

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

Vegetarian Options

Baked Penne with Roasted Vegetables <i>(topped with Mozzarella Cheese & baked to perfection)</i>	\$14.50
Pasta Primavera <i>(topped with Cheese & 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.