Welcome

Sodexho Catering is committed to making your event a success. From morning breakfast baskets with freshly brewed coffee to casual feasts and elegant Hors ’oeuvres, our catering menus are filled with fresh contemporary ideas.

This menu represents only a starting point. Our commitment is to customize menus for your occasion. We will assist with planning your event and offer creative menus, elegant presentations and thoughtful service to provide your guests with a pleasant experience.

We pride ourselves in being able to meet everyone’s catering needs. The following steps will help you through the process of organizing your special functions.

Events on the UMM Campus

If you are an *off* campus group please contact Judy Riley, Office of University Relations, at (320) 589-6030.

When reserving a room please allow for set-up and clearing time. Limited set up time will increase the cost of your event. Contact Sodexho for specific timelines. Once the location has been reserved we will be happy to begin planning your event. Arrangements should be made a minimum of 10 business days before your event.

The Food Service Building

During the summer and some University breaks the Food Service Building may be available for rental. Please contact Donna Bauck directly at (320) 589-6133 for more details.

LaFave House

Please contact the Special Events Coordinator, Maggie Larson, at (320) 589-6053.

Off Campus Events

Please contact Sodexho directly at (320) 589-6133.

Alcohol

Sodexho Campus Services does not have a liquor license and our employees cannot handle alcohol. Arrangements for liquor licenses for on campus events must be made through University Relations at (320) 589-6050.

Fees and Policies

For Your Safety

Sodexho Campus Services has the exclusive food license on the campus of the University of Minnesota Morris. This is for your safety and ours. We ask that you not bring in any outside food or beverages. In order to ensure your safety, we do not permit you to take food left over from any catering event.

Necessary Notification

We will make every effort to handle events without ten business days notice, but under extreme circumstances we may not be able to accommodate your event.

Payment Style – *Cash, Check, or Credit Card*

All catered functions must have a secured payment before they occur. Credit Cards, checks or cash are all valid payment methods.

Groups using cash, check, or credit cards are required to make a deposit of 50% at the booking and final payment is due three business days prior to the event with the final arrangements.

Payment Style – University Of Minnesota Budget Number

If you use a University of Minnesota budget number to pay for your event you will receive a 10% discount on your food cost.

Additionally,

- If you are a campus department sponsoring an on-campus event, book **AND**
- *Finalize* your menu choice (using the current catering guide) at least *ten* business days in advance **AND**
- Give us your *final* numbers five days in advance; you will receive an additional 10% reduction in your food cost.

Changes/Guarantees/Cancellations

All cancellations and/or changes referring to the menu, count, and event arrangements must be confirmed three business days prior to the event. Any event that is not cancelled within this time frame will result in a 50% payment due as contracted on the event form.

If you do not contact us with the final count three business days prior to the event, we will prepare for the estimated number and charge accordingly.

China

We serve all indoor meals on china with linen.

For outdoor events, breaks, coffee services, and continental breakfasts we use high quality disposable wear. If you choose to have china service for these events, there will be an additional charge of $1.75 per person. China may also be rented by the piece, at a cost of $0.30 per item, plus security deposit.

Linen

As a standard we provide tablecloths and table skirting for all food and beverage tables. Linen for guest tables is included with all china services. If you would like linen to be placed on guest tables for receptions, breaks, box lunches, and continental meals there will be a $4.50 fee for each table. For tables used for registration, nametags, gifts and head tables there will be a $15.00 fee for linen and table skirting.

Additional Tables

Once your final numbers are given we will prepare food and table settings for 5% above the guaranteed number. If additional tables and settings are requested there will be a charge of $15.00 per table, or $2.50 per guest.

Catering Equipment

As the host of the catered event, you are responsible for the equipment we have provided for the service of your catered event. Any missing or damaged equipment or supplies will be charged to your account at replacement cost.

Floral and Decorating Charges

We will be happy to order, receive and handle specific floral and decorative requests for an additional fee determined in accordance with your specific needs. Deliveries which arrive prior to 2 hours of your event will accrue a handling charge of $50.00.

Service Time

Normal service for all events is 1.5 hours from start to finish. If additional time is required your wait staff costs will go up accordingly.

We will gladly provide you with quality catering at any time. Our catering staff is scheduled Monday through Friday from 7am to 5pm. An additional charge will occur for events that occur on

weekends, after 5pm on weekdays, University breaks and holidays, and during the summer months.

Service Styles

We offer five levels of service to best fit your needs. All prices on the pricing sheet are based on "pick up" service.

Pick up

We will have everything ready to go. Simply pick up your items at the Foodservice Building or in Turtle Mountain Cafe.

Delivery Only

Delivery fee for on-campus events is $10.00 per event. This fee includes the delivery and pick-up of your catering to the original room. If your event has multiple delivery times, an additional $10.00 will be assessed for each delivery.

Delivery fee for off campus events within five miles is $25.00 per event. This fee includes the delivery and pick-up of your catering. If your event has multiple delivery times, an additional $25.00 will be assessed for each delivery time.

Event Set-up

Our catering staff will deliver and set-up everything for your event. Upon completion of your event, we will return and clean up our food and equipment. Delivery and set up fee will be added to your bill. Set up fee:

- 20% of food bill for events held in regular catering rooms, or class rooms on campus. If you are using a University budget number and choose to have your event in the Student Center or the Food Service Building a 5% discount will be applied.

- *Extensive set-ups*, (non-building locations, no elevator access, ect), will be billed at a direct labor cost of $25.00 an hour for each staff person required. There is a four hour minimum per staff member.

Buffets

A budget minded method to host your event. Your menu choices and service wear is delivered, set up, and monitored by our staff. Please see "Attendants" for minimum staffing needed for buffet meals.

Formal Served

Our catering staff will handle all the details to make your event a success. Please see "Attendants" for minimum staffing for served meals.

Attendants

Wait staff is charged out as a separate fee in addition to food and service charges.

Minimum staffing for standard service are as follows:

Served Meals – 1 wait staff per 15 guests

Buffet Meals – 1 wait staff per 30 guests

Receptions – 1 wait staff per 30 guests

Wait staff is charged out at $25.00 an hour. There is a four hour minimum charge per staff person.

There is no charge for an attendant for a single course served meal in the Student Center or Food Service Building with less then fifteen people between 8 AM and 3 PM on weekdays during regular academic year.

Vegan and Vegetarian Guests

Our policy is to provide vegan friendly meals for 5% of your meal count. Vegan foods will be labeled as such. It is helpful as the host to let your guests know this option will be available. If more vegan meals are needed please let us know when you are booking your event.

Beverages

Support living wages by ordering a Fair trade coffee, or satisfy the kid in you with hot chocolate!

Hot Beverages

- *Fair Trade and Organic Coffee* – choose from the smooth blend of Seattle's Best *Organic Fair trade coffe*e, or for a stronger blend choose Starbucks *Fair Trade*.
- *Fair Trade Tea or Gourmet Tea* – Individual portions of tea
- *Gourmet Bean Coffee* – regular of decaffeinated.
- *Brewed Hot Tea* – by the gallon
- Hot Chocolate
- Apple Cider

Cold Beverages

- Cold Apple Cider
- Orange Juice
- Cranberry
- Gourmet Punch – several varietals including mint julep and sherbet
- Milk
- Bottled Water
- Pop – cans
- Lemonade
- Punch – Chef choice blend of the month

- Water with lemon by the gallon
- *Iced Tea* – by the gallon

By the Dozen

Morning Fair

- Muffins – flavor of the day
- Caramel or Cinnamon Rolls
- Pop Overs with Honey Butter
- Coffee Cake
- Breakfast Bread
- Raised or Cake Donut
- Scones – an English tradition, less sweet then the traditional muffin
- Biscotti – looking for something different? These dipping cookies are easy for guests to manage.
- Bagel Bites with assorted Cream Cheese – bite sized bagel pieces.

On the Sweeter Side

- Nut Wedges – Baklava without the mess
- Mini Cream Puffs – Chocolate or Vanilla
- White and Dark Chocolate Dipped Strawberries
- Dessert Pizza – Fresh Fruit (seasonal), Chocolate Lovers, Bavarian Cream, Cherry, or Apple
- Baklava
- Cookie of the day
- Traditional Bar of the Day
- Gourmet Bar of the Day

Casual Snacks

- Trail Mix
- Fresh Whole Fruit (in season)
- Soy Nuts
- Mixed Nuts

Appetizers and Party Trays

25 pieces per order unless other wise indicated

Hot Appetizers

- Wontons – Wonton wrappers surrounding your choice of cream cheese, or pork filling – served with Sweet-n-Sour Sauce
- Rumaki – Chicken Liver, and Water Chestnuts wrapped in Bacon
- Crabmeat Stuffed Mushrooms – Mushroom caps filled with crabmeat, vegetables, and seasoning.
- Asparagus & Asiago Cheese Puffs – Phyla dough wrapped around asparagus and asiago cheese
- Spanikopita – Puff pastry layers with a feta and fresh spinach mixture baked in the middle
- Meatballs – BBQ or Sweet-Sour glazed.
- Chicken Thai Spring Rolls with Spicy Dipping Sauce – deep fried
- Chicken Satay with Peanut dipping sauce – seasoned, baked chicken breast on a skewer
- Chicken Drummies

Cold Appetizers

- Deviled eggs – 50 halves per order
- Tortilla Rolls with Spicy Cream Cheese or Vegetable cream cheese – tortilla's spread with cream cheese mixture, wrapped tight, and cut into spirals.
- Finger Sandwiches – open face, assorted small breads, with a seasonal variety of toppings

- Bruchetta with White Beans & Tomatoes – Crisp grilled bruchetta that your guests top off with a white bean, tomato, garlic mixture.
- Roast Beef and Asparagus Wraps – Fresh Asparagus wrapped with cream cheese and roast beef slices
- Olive Tampenade – served with grilled bruchetta

Party Trays

- Pita Tray with Hummus – Wedges of pita bread which your guests may top with our garlicky garbanzo bean hummus
- Sliced Meat and Cheese Tray with Cocktail Rye
- Cheese Wedges with Crackers
- Cubed Cheese and Seasonal Fruit Tray
- Fresh Seasonal Fruit Tray with Yogurt Dip
- Garden Vegetable Tray with Ranch Dip
- Assorted Sandwiches in mini Buns – dollar sandwiches
- Antipasto Platter – Assorted olives, cubes of salami and cheese, and other Italian tidbits in a light Italian marinade

Continental Breakfast – Buffet

All continental breakfasts are served with orange juice, regular coffee, and hot brewed tea.

Sunrise

An assortment of breakfast breads, Chef's choice pastries

Eye-opener

A variety of bagel bits with an assortment of flavored cream cheeses, Chef's choice pastries, and seasonal fruit bowl.

More Than a Continental

Seasonal fresh fruit bowl, Chef's choice pastries, low-fat yogurt, granola, 2% & skim milk.

Hot Breakfasts – Buffet

All breakfast buffets are served with orange juice, regular coffee and hot brewed tea.

Great Western

Scrambled eggs with cheese, fresh fruit bowl, O'Brien potato, Chef's choice pastries, sausage links

The Riviera

A campus favorite! Praline Caramel French Toast Bake with syrup, whipped cream, Scrambled eggs with cheese, O'Brien potatoes, sausage and ham, seasonal fruit bowl, and Chef's choice of breakfast pastries.

Specialty Lunches – for groups of 15 or less

All Specialty Lunches are designed to be a complete served meal for a light but elegant lunch. Available Monday through Friday from 11 AM to 2 PM during the regular academic year. They include Entrée, Bread or Rolls, pre-set Dessert and are served with ice water, and a choice of ice tea or lemonade. Vegan option for *Specialty Lunches* will contain either marinated tofu or black beans.

Grilled Cajun Chicken Salad

Grilled Chicken Breast with Spicy Ranch Dressing on a bed of Torn Romaine lettuce served with Buttermilk Biscuits and Fluffy Angel food Cake with Strawberry Topping.

Chicken Marino

Thinly Sliced Roasted Chicken Breast tossed with Broccoli, Grape Tomatoes, Bow-tie pasta and Pesto Sauce served with Garlic Breadsticks and Lemon Crunch Pie.

Chinese Beef Stir-fry

Marinated Thin Sliced Sirloin with Fresh Broccoli, Snow peas and Baby Corn all served on a bed of Medium Grain Rice accompanied by a Vegetarian Egg roll and Fortune Cookies.

Greek Beef Salad

Thinly Sliced Steak on a bed of Romaine Lettuce, cucumber, Feta Cheese and Olives served with Toasted Pita Bread Wedges and a Mixed Berry Trifle

Tortellini Primavera

Sautéed Julienne Zucchini, Yellow Squash, Carrots and Mushrooms, tossed with Cheese filled Tortellini and garnished with Fresh parmesan cheese. Served with Garlic Breadsticks and Butter Rum Pound Cake

Tuna Salad Nicoise

Flaked Tuna, red Potatoes, Green Beans, and hard boiled eggs attractively displayed on a bed of mixed greens served with mixed grain rolls and warm apple crunch pie.

Box Lunch

Designed for those on the go, this meal may also be done on a buffet or served.

Deli on the go

Choice of Turkey, ham or roast beef on a deli roll with lettuce, tomato and cheese, chips, and fresh whole seasonal fruit, can of pop or water, and a cookie.

Expressly for You – Buffet

Designed to work great as a working lunch or for that casual meal you wish to have. All meals come with Crunchy Kettle Chips, and a salad choice (see below). A variety of soft drinks, bottled water, and a bar finishes off your meal. *Expressly for you Meals* also work well for a group that is on the go and can be packed to travel with you. Vegan sandwich is hummus and vegetable sandwich for all *Expressly for you meals.*

Mama Mia Muffuleta

Layers of Smoked Ham, Genoa Salami, Swiss cheese and fresh spinach with sliced tomatoes topped of with olive relish on a crusty French roll.

Vegetarian Middle East Flat Bread Sandwich

Tender pieces of seasonal vegetables grilled to perfection and served on Middle East Flat bread with a zesty Hummus spread.

Le Club

A traditional favorite with a twist. Shaved ham & turkey with crispy bacon on a croissant with cheddar and Swiss cheese, tomato & lettuce and ranch mayo.

The Cattleman

Thinly sliced roast beef served with Grilled Red Onions, tangy Dijon mustard sauce, lettuce and tomato on a crusty Kaiser roll

Chicken on Fire

Grilled and chilled spicy chicken breast, sliced peppers & onions, and pepper jack cheese, tomatoes and salsa mayo served on a French roll.

That's a Wrap

Flavorful tortilla shells filled with just about everything under the sun. There are so many options that we can't list them all here. Contact the catering department for the list of 101 options. Ask for the fax

Please choose one salad for your meal:

California Ranch, Marinated Garden Vegetable, Black Bean & Corn, Garden Pasta, Amish Coleslaw, Red Potato Salad, Cucumber & Red Onion. (For fresh fruit salad add $1.50 per person).

All American Buffets

These meals were created with feedback from our guests at the University of Minnesota – Morris. The *All American* buffet includes Tossed Dinner salad, Home made "softy" dinner rolls, and two selections from "on the side" (see selection below). Beverage includes water with lemon, and your choice of ice tea or lemonade. Coffee service may be added for an additional charge.

One the side – please choose two

- Long Grain and Wild Rice Medley
- Rice Pilaf
- Basil Orzo (small pasta)
- Baked Potato with butter, sour cream

- Roasted Red Potatoes with Garlic
- Garlic Mashed Potatoes
- Buttered Penne Pasta
- Fresh Green Beans Almandine
- Ginger Baby Carrots
- Roasted Vegetable Medley
- Winter Blend Vegetables
- Locally grown wild rice - $1.00 per person

Choose one entrée and one choice from our Vegan menu selection.

Meatloaf with BBQ Glaze

Hearty Beef Stew with Buttermilk Biscuits

Sliced Roast Beef with fresh mushrooms

Cracked Pepper Roasted Turkey

Honey Glazed Pit Ham

Cranberry Pork Loin

Italian Seasoned Chicken Breast

Herb Roasted Chicken Quarters

Moveable Feasts - Buffet

Some old favorites with new twists! All *Moveable Feasts* are served with water with lemon, and your choice of ice tea, or lemonade. Coffee service available for an extra charge.

Fajita Bar

Tortilla Chips and Salsa, Flour Tortilla's, Tender Chicken and Marinated Beef with crispy Vegetables, Spicy Black Beans, Mexican Rice and Corn. This meal contains vegan friendly items.

Classic Lasagna

Italian Sausage and Spinach Alfredo Lasagna with Rosemary Roasted Potatoes, Italian Vegetables and Garlic Breadsticks. This meal contains vegan friendly items.

Oriental Express

Hunan beef, Chicken with Snow Peas, Stir Fried Vegetables and Fried Rice and Egg Eolls and fortune cookies. Vegan option is stir fried vegetables with tofu.

Tuscan Tour

The sights and smells of this delectable trip will make your mouth water. Wander through the flavors of northern Italy with Chicken Breast Parmesan, Penne Pasta with Sun Dried Tomato and Garlic Sauce, Garlic Bread Sticks, and Rosemary Roasted Veggies. This meal contains vegan friendly items.

Culinary Collectibles – Served Meals

All Culinary Collectables are "Full Service" meals that include full china and linens. Entrées include Crisp Garden Salad with choice of dressing, Main Course, Assorted Gourmet French Rolls and butter, lemonade or ice tea, Water and coffee. Not available as buffet service.

Poultry

Chicken Florentine

A large chicken breast stuffed with seasoned spinach and feta cheese accompanied by Rice Pilaf Blend and Buttered Asparagus

Chicken Milan

Sautéed' Chicken Breast with Pesto Basil Cream Sauce with Steaming Pasta and Roasted Seasonal Vegetables

Sweet & Sour Apricot Chicken

A Chicken Breast Half with an Apricot Sweet & Sour Sauce served on a bed of Basmati Rice and steamed Snow Peas

Half of Cornish Game Hen

Oven Roasted Half of Cornish Game hen with Cornbread Dressing and Glazed Baby Carrots

Crispy Duck Breast with Pear and Green Peppercorn Sauce

Seared Duck Breast with Dijon Pear Sauce served with Wild Rice Blend and Fresh Green Bean Almandine

Beef & Veal

Peppered Beef Eye of Round Roast

Black Pepper Crusted Eye-of-Round Roast served Aujus with Mashed New Potatoes and Fresh Vegetable Melody

Fancy Yankee Pot Roast

Tender Pieces of Beef coated with its own juice attractively plated with fresh Baby Carrots, Celery and Petit Red Potatoes

Beer Marinated Flank Steak

Char-Broiled Beer Marinated Flank Steak served with Oven Roasted Yukon Gold Potatoes and Fresh Vegetable Melody

Chateaubriand con Vino Brodo

Garlic Studded Beef tenderloin with a Dijon Wine Sauce served with Baby Red Potatoes and Fresh Asparagus Spears.

Classic Veal Piccata

Thinly sliced Veal Scallops with a Lemon Caper Sauce served with Basil Rice Pilaf or New Potatoes and Fresh Vegetable Melody

Pork

Grilled Pork Chops

6 oz Center Cut Pork Chop with Sun Dried Tomato Vingrette served with a side of Ranch Potatoes and Grilled Vegetables

Blackened Chops with Pineapple Salsa

6 oz Center Cut Pork Chops served with cool Pineapple Salsa accompanied by Almond Rice Pilaf and seasonal Summer Time Vegetables

Peppered Pork Tenderloin

Black Pepper Crusted Pork Tenderloin served with creamy Garlic Mashed Potatoes and buttered Green Beans

Stuffed Pork Loin

Center Cut Pork Loin with a Spinach Cheese filling served with Pesto Orzo and fresh seasonal Vegetables

Seafood

Garlic Pepper Swordfish

Boneless swordfish steak with Garlic Pepper seasoning and Parsley Salsa served with steamed Baby Red Potatoes and Chef's choice seasonal vegetables

Grilled Tuna Steaks

Grilled Yellow Fin Tuna Steak with Onion Dill Butter served with Ranch Roasted Potatoes and Fresh Seasonal Vegetables

Jumbo Shrimp Scampi

Jumbo Prawns sautéed in Garlic Butter served on a bed of Linguini Pasta and Asparagus Tips.

Vegan Options

If a vegan entrée is not indicated in your menu choice, please choose one of the following vegan choices. Unless informed other wise 5% of your guest list will be a vegan meal.

- *Vegan Tortellini* with fresh peppers
- *Vegan Stuffed Yellow Peppers* with Basmati rice, currants and pine nuts
- *Black-Eyed Bean Cakes*, southwestern seasoned black-eyed beans lightly sautéed and served with a Ginger Marmalade
- *Penne Pasta Primavera*, pasta tossed with fresh peppers

Salads

Garden Salad

Romaine Blend Lettuce mix with tomatoes, cucumbers, red onions and croutons served with an assortment of dressings

Caesar

Romaine lettuce with black olives, croutons, creamy Caesar dressing and shredded Parmesan cheese

Peking

Spring mix topped with toasted almonds, mandarin oranges, and raspberry vinaigrette

Spinach Salad

Fresh spinach leaves with blue cheese, red onions and balsamic vinaigrette

Minnesota Harvest

Spring Mix with crunchy apples, toasted pecans, gorgonzola cheese and citrus vinaigrette.

Or try some back to basic salads:

Red skinned potato salad

Amish coleslaw

California Ranch Vegetable

Marinated Garden Vegetable

Black Bean and corn

Garden Pasta

Cucumber and Red Onion

On the Sweeter Side

Chocoholics, those with a sweet tooth or two, and everyone in between all agree our desserts are to die for. The choices are endless and we are always happy to try new recipes. Feel free to choose from the following or ask about something special.

Single Layer Desserts: *(unless otherwise noted)*

Country Apple Cake with Cinnamon Glaze

Carrot cake with cream cheese frosting

White cake Layer cake with Raspberry filling and butter cream frosting

Devils food cake with butter cream filling and chocolate glaze

A step above desserts:

Butter pound cake with mixed berry topping

Angel food with Strawberry topping and whipped cream

Warm apple crisp with whipped topping

Warm bread pudding with praline sauce

Special Occasions:

Gourmet cheesecakes

Orange hazelnut chocolate torte with raspberry sauce

Apple raspberry strudel with raspberry sauce

Italian rum custard torte

Local, Organic, Free Trade, Sustainable…

More and more people are making a life style choice of eating locally grown, organically raised, free trade, and sustainable food. We applaud and support these efforts.

If you would like your event to have these items, please contact Donna Bauck at least two months before your event, at (320) 589-6133.