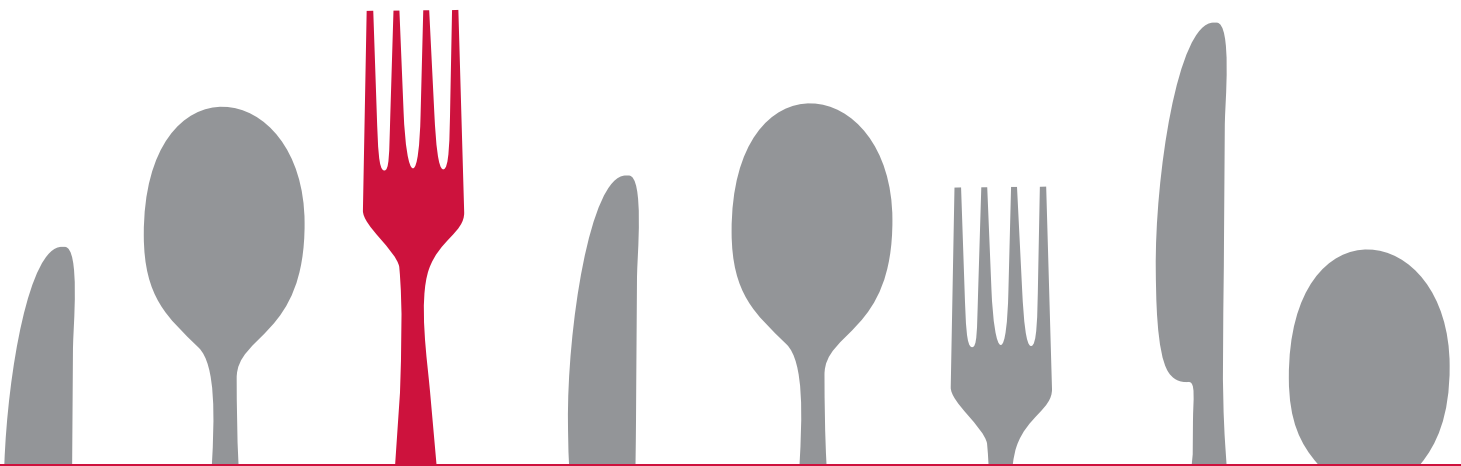


CATERING **MENU** and Guidebook



North Dakota State College of Science | 701-671-2283 | NDSCS.edu/Dining

Prices listed in this document are to be used for basic comparison and are subject to change. Please contact the Director or Assistant Director of Dining Services for current pricing for your specific event. Prices not guaranteed until a contract is signed and is honored for only 30 days prior to the scheduled event.

Revised November 2018

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Contact Us

Dining Services

Sue Braun
Susan.J.Braun@ndscs.edu
(701) 671-2394

Kathy Schuster
Kathy.Schuster@ndscs.edu
(701) 671-2321

Customer Service Desk

NDSCS.StudentLife@ndscs.edu
(701) 671-2405

NDSCS Dining Services Catering Agreement

Contact: Sue Braun at (701) 671-2394 or Susan.J.Braun@ndscs.edu
 Kathy Schuster at (701) 671-2321 or Kathy.Schuster@ndscs.edu
 Karen Bajumpaa at (701) 671-2336 or Karen.Bajumpaa@ndscs.edu

**Please allow two weeks for banquets, three days for coffee/Lunches.
 Final guarantees are due 48 business hours prior to event.**

Today's Date: _____ Date of Function: _____
(Day) (Date) (Year)

Organization/Group: _____

Person Making Arrangements: _____ Phone: _____ Fax: _____

Billing Address: _____

On Campus Account Numbers:

Department: _____ Fund: _____ Account: _____

Location:

Building: _____ Room: _____ Guests Expected: _____ Guests Guaranteed: _____

MENU

| Room: | | Room: | | Room: | |
|--------------|-----------------|--------------|-----------------|--------------|-----------------|
| Time: | | Time: | | Time: | |
| Guests: | | Guests: | | Guests: | |
| Item Desired | Number of items | Item Desired | Number of items | Item Desired | Number of items |
| | | | | | |
| | | | | | |
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SECTION BELOW TO BE COMPLETED BY CATERING DEPARTMENT: TABLE CLOTHS AND SKIRTS

| Cloths | | | | |
|--------------------------------|--------------|-------------------------|-----------------|---------------------|
| Color: | Size: | # Needed: | # Food Related: | # Non-Related: |
| Color: | Size: | # Needed: | # Food Related: | # Non-Related: |
| Skirting | | | | |
| Color: | Table Size: | # Needed: | # Food Related: | # Non-Related: |
| Color: | Table Size: | # Needed: | # Food Related: | # Non-Related: |
| Color of Cloth of Skirt | Cloths: | Cloths: | Skirt: | Skirt: |
| Meals (B / L / D) | Time: | Sit Down/Served: | Buffet: | Price/Quote: |

Date and Time Catering Items need to be removed by: _____

Date and Time Catering Items Removed: *(To be completed by Catering Staff)* _____
Date Time Signature

The Signature below indicates the RENTER/USER agrees to the General Terms and Conditions, terms as stated in this agreement and/or sub-agreements.

Customer Signature: _____ Date: _____

Dining Services Signature: _____ Date: _____

NDSCS Catering General Conditions and Policies

I. Food Provider Policy:

- A. All food items served and consumed in the North Dakota State College of Science facilities must be arranged through, supplied by and prepared by Dining Services.
- B. Exception(s)
 - 1. Wedding cake, mints by an approved Caterer/Bakery. These items must be prepared in a sanitary facility that is properly licensed to do so.

II. Policy Regarding To Go Food from Catered Events:

- A. It is the policy in the Dining Services not to allow leftovers or excess food to be taken home or kept in the departments by guests/customers etc. The food items that we remove from the catering areas must be disposed of properly by our staff. As providers of food and food related items we are responsible for, and are constantly concerned with the quality and safety of the items we provide to our customers. Providing quality safe food does not happen by accident. Our concern and responsibility to protect our products also becomes heightened when we serve food items for catering functions both in and out of the Student Center where controlling the surrounding environmental conditions is difficult and the possibility of contamination is more likely to occur. If a customer becomes ill after eating foods prepared by us we are accountable to the customer and to the North Dakota Public Health Department.
- B. Exception(s)
 - 1. Items such as cookies, bars and pastries that are shelf stable (and do not require proper refrigeration and reheating to keep and make them safe for public consumption.)
 - 2. Any item is subject to approval and must be approved by NDSCS Dining Services Supervisors prior to removal.

III. Menu Selection

- A. Menu selection(s) should be submitted to the Catering Department or Director of Dining Services no later than **two weeks** prior to your scheduled event.

IV. Menu Price, Service Style, Guest Count, Preparation and Billing Guarantees(s)

- A. Prices are subject to change but will be guaranteed 30 days prior to your scheduled event.
- B. Our more common serving style is a Buffet setup.
 - 1. Depending on the number of guests up to two buffet tables.
 - 2. Salads, desserts and beverages may be placed tableside if desired and requested.
- C. Guaranteed meal counts are due into the Dining Services department no less than one week prior to the event. After the deadline, guarantee counts may not be reduced.
- D. Dining Services will automatically set up and prepare for 5% more than the guarantee.
- E. Charges will be based on the guarantee unless the number served is greater than the guarantee, then the charges will be based on the actual number. This policy is designed to ensure that there are adequate plates for unexpected guests.

V. Alcohol Service must be arranged through Customer Service:

- A. NDSCS does not have an Alcohol License. NDSCS Dining Services does not provide, serve, store or handle any alcohol beverages.
- B. If alcohol is part of your request, please complete the Alcohol Request Form (available through Customer Service.) You must contact a private alcohol vendor to provide and serve alcohol products. The private vendor will seek a special event permit.
- C. Private individuals or groups may not bring in alcohol beverages into any NDSCS facility.
- D. NDSCS does not allow alcohol bars to be set up in the Flickertail Dining Room.
- E. Alcohol beverages served in the Flickertail Dining Room may only be of a "toast" type only. This service must be supervised by the licensed alcohol provider.
- F. Wine may be served in the Flickertail Dining Room for a function if supplied and served by the licensed and approved caterer.

VI. Room Capacities - All reservations are set up through the Customer Service Desk

Food service occupancies are listed below. Due to safety concerns, exceeding occupancy will not be permitted. Dining Services will not “bump” groups already booked in other rooms, including the regular cafeteria Dining Plan students.)

Plains Room – 76 Red River Valley Room – 70 The Alley – 116 (tile), 90 (carpet)
Flickertail (*only available outside of regular meal plan hours*) – 300

Table Cloths and Skirting Policy:

- A. Tables that are associated with food service will be covered with a table cloth and table skirt as appropriate.
- B. All non-food service tables that are requested to be covered and skirted will be billed at a rate: for each 6 or 8 foot table: cloth only \$6.00, table skirt only \$9.00, both cloth and table skirt \$15.00.

VII. Cancellations:

Cancellations must be reported to Dining Services a minimum of 48 hours prior to when the event was scheduled to occur. Failure to do so will result in charges to the contract holder as outlined in the agreement.

VIII. Remittance Information

Send all remittance to:

Dining Services
NDSCS
800 Sixth Street North
Wahpeton, ND 58076-0002

Phone: (701) 671-2283
Toll Free: (800) 342-4325 ext. 32283

NDSCS Facility Rental General Terms and Conditions

I. Control of the Building

In the renting of any college facility, NDSCS retains the right to control the management thereof, and to enforce all the rules for the arrangement and operation of the same. NDSCS reserves the right to eject any objectionable person(s) from the facility and upon the exercise of this authority, the RENTER waives any right to all claims for damages against NDSCS. Unless otherwise specified in writing, NDSCS may schedule other similar events both before and after dates of this contract without notice to the RENTER.

II. Indemnification/Insurance

Renter shall assume all risk of liability for and indemnify and hold harmless the state of North Dakota, NDSCS and their officers, employees, agents and assigns from any damages, claims or suits arising out of the Agreement or use of facilities pursuant to this Agreement, except claims resulting from or arising out of the state's sole negligence. Renter shall secure and keep in force during the term of this Agreement liability insurance from an insurance company, government self-insurance pool or government self-retention fund authorized to do business in North Dakota, general liability insurance covering any and all claims of any nature arising out of this Agreement. The state and NDSCS shall be named as additional insureds. Renter shall furnish to NDSCS a certificate of insurance coverage and a copy of the additional insureds endorsement. Minimum limits of liability covered are \$250,000 per person and \$1,000,000 per occurrence.

III. Reservations

All requests for use of the facility shall be made to NDSCS Customer Service. RENTER must list on the reservation form and the renter agreement the detailed plans of the programs, speakers and speaker's topics. All requests are subject to review and final acceptance by NDSCS Customer Service. This agreement must be fully completed and signed prior to any public announcement of the activity. Any change or modification in the agreement must be approved by NDSCS. Under no condition shall the facility be sublet by any RENTER.

IV. Seating Capacity

In no instance shall tickets to any event be sold, or persons otherwise be admitted, in excess of seating capacity of the building and/or room. Due to safety concerns, exceeding occupancy will not be allowed.

V. Food Service and Concessions

NDSCS is the exclusive provider of all meals and refreshments served on campus and reserves all rights to sale of any concessions, programs or other goods or property sold on the premises, except as otherwise specifically provided in the approved agreement.

VI. Promotion Material

Promotional material to be used in a foyer, entrance ways and other areas of the facility must be approved by NDSCS Customer Service. Display in these areas shall be restricted to material directly related to programs in the facility. All promotion of any event held in the facility, whether sponsored by NDSCS or non-NDSCS group, will be previewed and approved by NDSCS Customer Service Desk.

VII. Building Access

The facility will be opened to the audience one hour before the publicized time of the activity, unless otherwise specifically arranged with NDSCS staff in advance. All RENTER's property must be removed immediately upon completion of the activity/event.

VIII. Tobacco and Alcohol Drug Policy

Tobacco use is not permitted at NDSCS. The use or possession of intoxicating liquors, other alcoholic beverages, and non-prescribed drugs is not permitted on NDSCS campus at any time, unless an Alcoholic Beverage Request Form is completed and approved by the President of NDSCS.

IX. Safety

Safety standards established by the Safety Risk Management Team in accordance with NDSCS, City and State safety codes shall be enforced by NDSCS.

X. Damages

Any damage to the building and/or equipment owned by NDSCS will be charged to the RENTER.

XI. Staff

NDSCS shall determine the necessary minimum staff requirements, such as police and traffic supervision, custodians, door guards, ushers, stage hands, or other staff as needed. The RENTER shall pay the cost thereof as determined by NDSCS policy.

XII. Policy

General policies are determined by NDSCS. Any interpretation of these policies not resolved by NDSCS staff shall be the responsibility of the Vice President of Administrative Affairs and/or designee, subject to the final review by the College President.

XIII. Law Observance

RENTER agrees that all participants connected with the RENTER's use of NDSCS property shall abide by, conform to and comply with all city, state, and federal laws. If the attention of RENTER is called to such violation on the part of RENTER, the RENTER will immediately desist from and correct such violation or be subject to immediate termination of this agreement.

XIV. Discretionary Matters

Any decision affecting any matter not herein expressly provided for shall rest solely within the discretion of NDSCS.

XV. Guarantee Policy

Please notify Customer Service of the exact number of guest to attend 48 hours prior to the event. The exact number given will be considered as a GUARANTEE which you will be charged for. If no guarantee is received, we will charge you for the number previously given to us. Guarantee Policy applies to HOUSING and FOOD FUNCTIONS ONLY.

XVI. Cancellation Policy

Cancellation of an event must be made 48 hours prior to the event, otherwise, the Agreement holder will be responsible for incurred food and/or labor costs. Contact Customer Service for cancellations. Note: All direct billing not paid within 30 days of the function are subject to 1.75% service charge per month.

**SBHE Policy 918 prohibits alcohol upon land or buildings owned by the Board or its institutions unless a permit is issued by the institution's chief executive or designee. If an event sponsored by a User includes alcohol, this Agreement should include indemnification and insurance requirements.*

Breakfast Selections

All Breakfasts are priced for Buffet Service

Included with selections below are:

Choice of Bacon (3 per person), or Ham (2 oz.), or Sausage Pattie (2 oz.) or Links (2)
Served with Seasoned Cubes and Seasonal Fresh Cut Fruit, Coffee and Choice of Orange or Apple Juice

Texas French Toast - \$8.15

Thick Texas style bread dipped in our special egg batter (2 slices per person) served hot and fresh with butter, maple syrup and accompanied by your selections from above

French Toast Bake - \$6.95

Tender slices of French bread with tender apples marinated and baked in a rich egg mixture topped with a warm caramel sauce accompanied by your selections from above

Fluffy Scrambled Eggs - \$7.50

The traditional American breakfast accompanied by your selections from above
Shredded cheese and other condiments on the side

Egg and Cheese Croissant - \$9.50

A flaky buttery croissant filled with egg and cheese accompanied by your selections from above

Pancakes - \$7.45

Three fluffy cakes served with maple syrup accompanied by your selections from above

Included with selections below are:

(except Breakfast Pizza, Continental and Egg Bake)

Choice of Sweet Rolls or Muffins

Choice of Bacon (3 per person), or Ham (2 oz.), or Sausage Pattie (2 oz.) or Links (2)

Served with Seasoned Cubes and Seasonal Fresh Cut Fruit, Coffee and Choice of Orange or Apple Juice

Scrambled Eggs and French Toast Sticks - \$9.25

Cheese topped scrambled eggs and crispy French toast sticks (4 per person) accompanied by your selections from above with shredded cheese and other condiments on the side

Baked French Toast and Scrambled Egg Buffet - \$8.95

Tender slices of French bread with tender apples slices marinated and baked in a rich egg mixture topped with a warm caramel sauce and Fluffy Scrambled Eggs accompanied by your selections from above

12" Egg Sausage and Bacon Breakfast Pizza - \$13.25

Eggs, Sausage, Bacon and Cheese

Continental - \$5.75

A variety of fresh rolls, muffins and bagels with seasonal cut fresh fruit, juice and coffee

Egg Bake - \$26.50 (per pan serves approximately 20)

A light yet filling mixture of eggs, cheese and bread

(We can add to your preference; onions, mushrooms, green peppers, sausage, bacon or ham if you desire)

Available Rolls: Cinnamon Twists, Bismarck's, Long Johns, Cake Donuts, Cinnamon Bun

Available Muffins: Blueberry, Lemon Poppy Seed, Orange Cranberry, Chocolate Chip

Available Sweet Breads: Banana, Blueberry, Lemon Poppy Seed, Orange Cranberry, Chocolate Chip, Pistachio

Lunch Selections

All Luncheons are priced for Buffet Service

HOT SANDWICHES

Lunches include:

Lemonade, Ice Water and Coffee

Grilled Chicken Club - \$9.15

Grilled chicken breast topped with bacon, cheese, mayo, lettuce and tomato on a bun accompanied by coleslaw, chips and bar for dessert

French Dip - \$7.25

Thinly shaved roast beef served on a steak bun, with au jus accompanied by coleslaw, chips and bar for dessert

NDSCS Wildcat Burger – \$7.75

A 1/3 pound ground beef patty char broiled and served on a bun with cheese, lettuce, onion and tomato accompanied by pickles, coleslaw, chips and bar for dessert

Add Bacon for \$1.45

Hot Beef, Turkey or Pork Sandwich - \$7.50

Roast beef, turkey or pork served between two slices of bread and smothered with gravy accompanied by whipped potatoes, vegetable (choice of one - see page 13) and bar for dessert

COLD SANDWICHES AND SALADS

Lunches include:

Lemonade, Ice Water and Coffee

Soup and Sandwich - \$7.25

Fresh Made Ham, turkey, or roast beef on white or wheat bread garnished with cheese, onion, lettuce, tomato and mayo accompanied by a cup of soup, chips and bar for dessert

(one per person additional charge for extra sandwiches)

Croissant Salad Sandwich - \$7.75

Chicken, tuna or egg salad served in a croissant accompanied by seasonal cut fresh fruit as available, coleslaw or light pasta salad and bar for dessert

Chef Salad - \$7.50

A meal sized portion of mixed green topped with smoked ham, breast of turkey and cheese, garnished with red ripe tomatoes and hard cooked eggs accompanied by your choice of dressing, bread stick and bar for dessert

Taco Salad - \$7.50

Taco meat, mixed salad greens, tomato, black olives, sour cream, taco sauce, and cheese, choice of plain tortilla or Dorito nacho chips accompanied by a bread stick and bar for dessert

Chicken Caesar Salad - \$7.50

Grilled chicken breast, mixed salad greens, parmesan cheese, seasoned croutons and Caesar dressing accompanied by a bread stick and bar for dessert

Cobb Salad - \$7.50

Grilled chicken breast, crisp bacon and mixed salad greens. Garnished with cherry tomato, hard cooked egg and blue cheese, accompanied by a bread stick and bar for dessert

Add Soup to any meal \$2.75

Beer Cheese, Chicken Noodle,
Chicken Tortilla, Chicken Wild Rice,
Creamy Potato or Wisconsin Cheese

Dessert Bars

Lemon, Brownie, Pumpkin, Rice Krispie,
Chocolate Chip, Seven Layer or
Special K (additional charges apply)

LUNCH BUFFETS

Buffets include:

Dessert (choice of one - see page 13), Lemonade, Ice Water and Coffee

Build Your Own Sandwich without Soup \$7.50 / with Soup \$10.25

Sliced Ham, turkey and roast beef with cheddar and Swiss cheeses with Kaiser buns accompanied by your favorite toppings and condiments, chips and bar for dessert

Italian - \$7.25

Homemade Tomato Meat Casserole and Chicken Rotini Alfredo Casserole accompanied by bread sticks, Caesar style green salad and bar for dessert

Picnic - \$8.85

Grilled quarter pound burgers (one per person) and grilled hot dogs (one per person) accompanied by cheese, lettuce, tomato, onion pickle, baked beans, coleslaw, chips, and a bar for dessert

Sloppy Joes - \$7.25

Good Old Fashioned Sloppy Joe's (one per person) accompanied by chips, baked beans, coleslaw and cookie
Additional Sloppy Joe \$2.00

Taco Bar - \$8.65

Taco meat and tortilla soft shells accompanied by mixed salad greens, cheese, tomato, onion, black olives, sour cream, taco sauce and chips
Add Spanish Rice 75¢ / Add Refried Beans 75¢

Baked Potato Bar - \$7.50

Baked potato accompanied by chili, bacon bits, broccoli, cheese, butter and sour cream

Add Soup to any meal \$2.75

Beer Cheese
Chicken Noodle
Chicken Tortilla
Chicken Wild Rice
Creamy Potato
Wisconsin Cheese

Add Salad to any meal \$1.95

Romaine Blend Green Salad/ Dressing
Rotini Pasta and Fresh Vegetables/Golden Italian Dressing
Broccoli and Bacon Salad
Sweet Summer Salad
Cookie Salad
Potato Salad
Coleslaw

BOX LUNCHES

Lunches include assorted sodas
(Bottled water 65¢ extra)

Sandwich and Chips - \$6.95

Your Choice - Turkey, ham or roast beef sandwich on Kaiser buns accompanied by potato chips and dessert of the day

Croissant Salad Sandwich - \$7.25

A buttery croissant filled with chicken, tuna, ham or egg salad accompanied by seasonal cut fresh fruit when available and dessert of the day

Sub Sandwich - \$6.95

Turkey, ham and cheese sub accompanied by potato chips and dessert of the day

Wraps - \$6.95

Your Choice – Turkey, ham or roast beef on a jalapeño wrap accompanied by potato chips and dessert of the day

Dinner Style Entree Selections

All dinners are priced for Buffet Service

POULTRY

All Dinners include:

Romaine Blend Salad, Vegetable (choice of one - see page 13), Dessert (choice of one - see page 13),
Dinner Rolls, Lemonade, Ice Water and Coffee

Chicken Supreme - \$10.95

Boneless broiled breast of chicken served atop blended rice with rich cream sauce

Sautéed Chicken in Wine Sauce - \$10.95

Boneless broiled breast of chicken lightly coated with seasoned flour, pan sautéed golden brown accompanied
by a light sauce of white wine crème sauce and parsley buttered baby red potatoes or blended rice

Chicken Kiev - \$11.85

A boneless breast of chicken wrapped around a delicate seasoned butter breaded and baked to a golden
brown, served atop blended rice pilaf with supreme sauce or with parsley buttered baby red potatoes

Chicken Fettuccine Alfredo - \$9.95

Boneless broiled breast of chicken breast placed atop Fettuccine with Alfredo sauce

Broiled Chicken with Wild Rice Blend - \$10.95

Boneless sautéed chicken breast served atop blended wild rice topped with a poulet sauce

Roasted Italian Chicken - \$9.95

One quarter bone in chicken baked and basted with a zesty Italian marinade accompanied by whipped potatoes
and gravy (Extra pieces \$1.25 each)

Baked Chicken - \$12.25

Baked seasoned breaded style chicken accompanied by whipped potatoes and gravy

Roast Turkey - \$12.65

Roasted turkey accompanied by bread stuffing, whipped potatoes, gravy, corn and cranberry sauce

BEEF AND PORK

All Dinners include:

Romaine Blend Salad, Vegetable (choice of one - see page 13), Dessert (choice of one - see page 13),
Dinner Rolls, Lemonade, Ice Water and Coffee

Braised Beef Tips - \$12.25

Braised beef tips with mushrooms and onions accompanied by noodles, rice or steamed potatoes
and steamed vegetables.

Roast Beef Dinner - \$12.25

Slow roasted tender beef accompanied by whipped potatoes and gravy

Prime Rib

Prices Vary Due to Market

Prime Rib seasoned and slow roasted accompanied by au jus, creamy horseradish sauce and a baked potato
with sour cream and butter

Marinated Pork Loin Roast - \$10.95

Boneless pork loin roast seasoned, marinated and slow roasted accompanied by parsley buttered potatoes or
whipped potatoes and gravy

Stuffed Pork Chop - \$11.95

Stuffed pork chop cooked in a delicious brown sauce accompanied by a baked or parsley buttered potato

Baked Ham - \$10.95

Tender baked glazed ham accompanied by baked potato or whipped potatoes and gravy

Lasagna - \$10.95

Traditional meat style accompanied by garlic bread

SEAFOOD

All Dinners include:

Romaine Blend Salad, Vegetable (choice of one - see page 13), Dessert (choice of one - see page 13),
Lemonade, Ice Water and Coffee

Shrimp - \$11.25

5 shrimp deep fried or broiled, served with potato or rice accompanied by lemon, cocktail and tartar sauce

Steamed Cod - \$10.95

Steamed cod accompanied by lemon, drawn butter and a baked potato

Seafood Alfredo - \$10.95

Shrimp and Seafood Crab served on top of linguine noodles accompanied by bread stick or garlic toast

Parmesan Encrusted Tilapia - \$9.95

Parmesan Encrusted Tilapia with a creamy dill sauce accompanied by parsley buttered potatoes, baked potato
or whipped potatoes and gravy

COMBINATIONS AND MORE

All Dinners include:

Romaine Blend Salad, Vegetable (choice of one - see page 13), Dessert (choice of one - see page 13),
Dinner Rolls, Lemonade, Ice Water and Coffee

Grilled Chicken Alfredo and Homemade Spaghetti Sauce - \$10.95

Grilled Chicken Alfredo and Homemade Ground Beef Meat Sauce accompanied by linguine or rotini noodles
and a bread stick

Broiled Chicken and Roast Beef - \$13.75

Broiled chicken breast and roast beef accompanied by whipped potatoes and gravy

Steamed Cod and Swedish Meatballs - \$12.25

Steamed cod and Swedish meatballs in creamy brown gravy accompanied by parsley buttered potatoes or
whipped potatoes

Baked Ham and Baked Chicken Quarter - \$14.95

Baked Ham and Baked Chicken Quarter accompanied by stuffing, whipped potatoes and gravy and vegetable,

Baked Ham and Roasted Turkey - \$14.50

Baked ham and roasted turkey accompanied by stuffing, whipped potatoes, gravy, corn and cranberry sauce.

Oriental - \$11.95

Sweet and sour chicken and beef teriyaki with broccoli accompanied by fried and white rice, egg roll and bar for
dessert

CHOICES FOR DINNER STYLE ENTRÉES

Vegetable Selections

Baby Carrots
Buttered Corn
Candied Carrots
Petite Green Beans
Mixed Greens and Carrots
Country Trio
(corn, green beans, carrots)

Dessert Selections

Carrot Cake
Cheese Cake
Apple Crisp
Cherry Crisp
Rhubarb Crisp
Fudge Brownie
Pumpkin Cheese Cake
Strawberry Shortcake
Lemon Angel Food Cake
Chocolate or Coconut Layered Pudding Dessert

Bar Options

Lemon
Brownie
Pumpkin
Rice Krispie
Chocolate Chip
Seven Layer
Special K (additional charges apply)

Coffee Break

BEVERAGES

Coffee

| | |
|--------------------|----------|
| Gallon (16 cups) | \$ 11.75 |
| Air-pot (12 cups) | \$ 8.75 |
| Small pot (4 cups) | \$ 3.75 |

Ice Water

| | |
|--------|---------|
| Gallon | \$ 2.95 |
|--------|---------|

Soda

| | |
|---------------|---------|
| 12 oz. Cans | \$ 1.00 |
| Bottled Water | \$ 1.35 |

Cider

| | |
|--------|----------|
| Gallon | \$ 19.50 |
|--------|----------|

Punch

| | |
|--------|---------|
| Gallon | \$ 8.75 |
|--------|---------|

Juice

| | |
|--------------------------|----------|
| 6 oz. cans | \$ 1.25 |
| Gallon (Orange or Apple) | \$ 18.00 |
| Bottles | \$ 1.79 |

Lemonade

| | |
|--------|---------|
| Gallon | \$ 8.75 |
|--------|---------|

Hot Cocoa

| | |
|------------------|----------|
| Airpot (12 cups) | \$ 11.50 |
|------------------|----------|

Milk

| | |
|-----------|---------|
| 8oz Glass | \$ 1.50 |
|-----------|---------|

PASTRIES, COOKIES, BARS, CAKES

Pastries

| | |
|------------------------|---------|
| Assorted Fried Rolls | \$ 1.05 |
| Doughnuts - Raised | \$ 1.05 |
| Cake Doughnuts | \$.99 |
| Turnovers | \$ 1.30 |
| Caramel Rolls | \$ 1.10 |
| Cinnamon Rolls | \$ 1.10 |
| Muffins | \$ 1.00 |
| Specialty Muffins | \$ 1.99 |
| Bagel and Cream Cheese | \$ 1.50 |
| Cream Cheese Packet | \$.50 |
| Assorted Sweet Breads | \$.95 |

Cookies

| | |
|-------------------------|---------|
| Assorted Cookies | \$.85 |
| By the Dozen | \$ 6.95 |
| Monster Cookies (small) | \$ 1.35 |
| Monster Cookies | \$ 2.65 |

Bars

| | |
|------------------|---------|
| Assorted Bars | \$ 1.00 |
| Special K Bars | \$ 1.45 |
| Seven Layer Bars | \$ 1.00 |

Cakes

| | |
|-----------------|----------|
| Full Sheet Cake | |
| Decorated | \$ 83.00 |
| Frosted only | \$ 55.00 |
| 1/2 Sheet Cake | |
| Decorated | \$ 65.00 |
| Frosted only | \$ 42.00 |

Appetizers and Snacks

HOT ITEMS

(\$ per piece or as noted)

| | |
|--|----------|
| Chicken Drumsticks (per lb.) <i>(approximately 8 pieces per pound)</i> | \$ 11.75 |
| Hot Wings | \$ 11.75 |
| Meatballs (BBQ or Swedish) (per lb.) <i>(approximately 16 per pound)</i> | \$ 9.25 |
| Cocktail Franks (23 servings) <i>(approximately 138)</i> | \$ 11.75 |
| Candied Bacon (per lb.) | \$ 26.75 |
| Chili (1/2 gallon) | \$ 18.75 |
| Mozzarella Sticks (per lb.) <i>(approximately 14 per lb)</i> | \$ 14.50 |
| 12" Pizza | \$10.00 |
| Buffalo Chicken (thin crust) | |
| Pepperoni & Sausage (thin crust) | |
| Deluxe (thin crust) <i>Sausage, Pepperoni, Mushroom, Onion, Green Pepper</i> | |
| Four Meat (thin crust) <i>Sausage, Pepperoni, Canadian Bacon, Pork</i> | |
| Chicken Alfredo (thin crust) | |
| Breakfast Pizza (rising crust) | |
| Cheese (rising crust) | |
| Big Pepperoni (thin crust) | |
| Sausage (rising crust) | |
| Chicken Alfredo (thick crust) | |
| Chickapena Chicken (thin crust) | |

COLD ITEMS

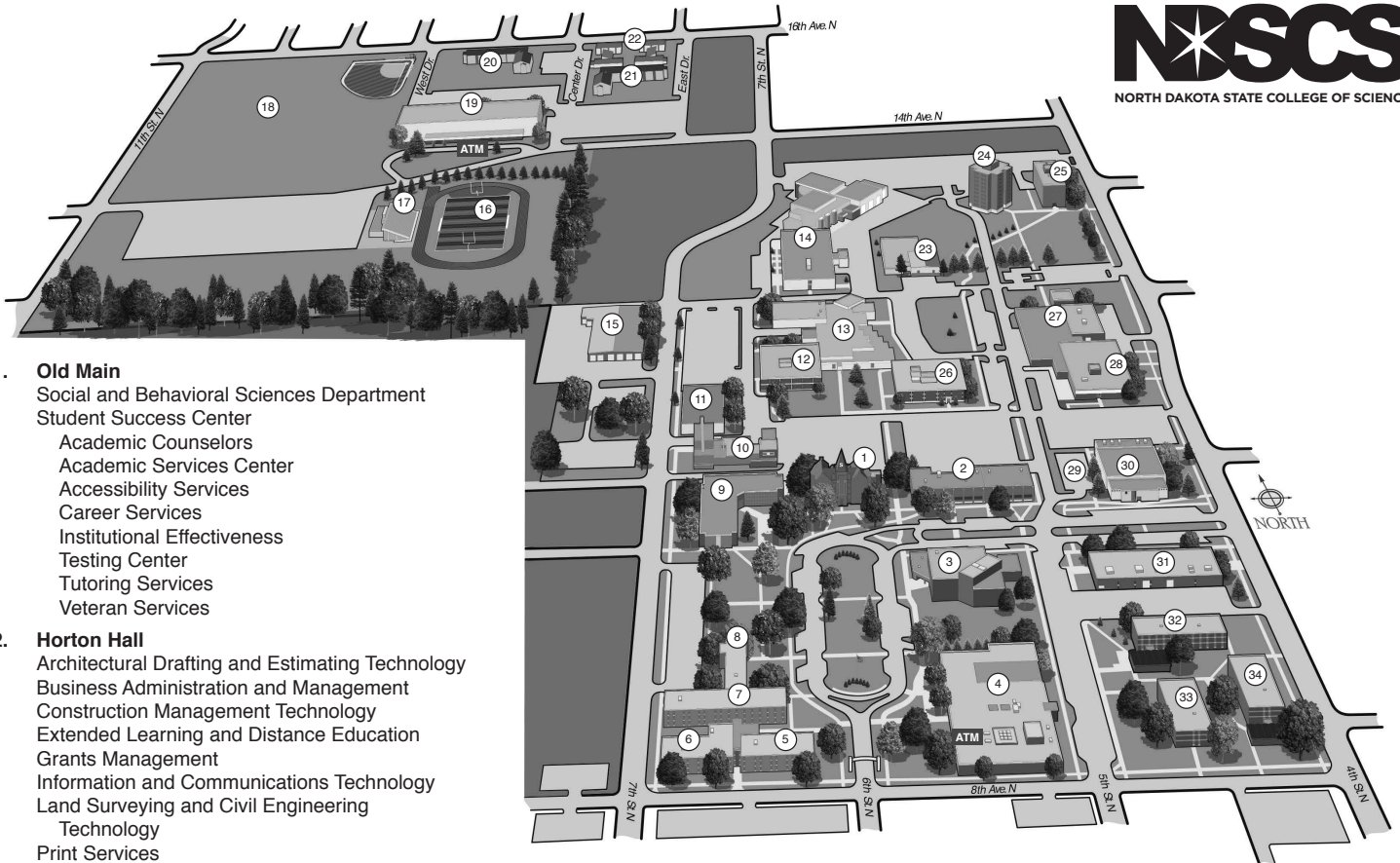
(\$ per person or as noted)

| | |
|---|-------------|
| Meat and Cheese Tray with Crackers | \$ 1.50 |
| Cheese and Cracker Tray | \$ 1.25 |
| Fruit Tray | \$ 1.75 |
| Vegetable Tray with Dip (12" platter) | \$ 18.00 |
| Chips and Dip | \$ 1.25 |
| Taco Dip with Chips (12" platter) | |
| with Meat | \$ 19.95 |
| without Meat | \$ 12.75 |
| Cocktail Sandwiches (Beef, Ham or Turkey) | \$ 1.50 ea. |
| Deviled Eggs (per dozen) | \$ 11.15 |
| Wraps (per dozen) | \$ 10.20 |
| (Ham, Turkey, or Beef with Plain, Tomato, Spinach Tortillas – sliced 1" inch thick by 1-3/4" diameter) | |

SNACKS

| | |
|------------------------------------|----------|
| Snacks (Munchies or Chips) | \$ 6.00 |
| Personal Size Snack Bags | \$ 1.35 |
| Microwave Popcorn (per bag) | \$ 2.00 |
| Nuts (per cup) | \$ 14.00 |
| M&M's (per cup) | \$ 7.75 |

Campus Map



1. **Old Main**
 Social and Behavioral Sciences Department
 Student Success Center
 Academic Counselors
 Academic Services Center
 Accessibility Services
 Career Services
 Institutional Effectiveness
 Testing Center
 Tutoring Services
 Veteran Services

2. **Horton Hall**
 Architectural Drafting and Estimating Technology
 Business Administration and Management
 Construction Management Technology
 Extended Learning and Distance Education
 Grants Management
 Information and Communications Technology
 Land Surveying and Civil Engineering
 Technology
 Print Services

3. **Harry Stern and Ella Stern Cultural Center**
 Alumni/Foundation
 Bremer Bank Theatre
 Performing Arts

4. **Hektner Student Center**
 ATM
 Bookstore
 Campus Police
 Culinary Arts Department
 Customer Service
 Dining Services
 Flickertail Dining Room
 Information Technology Services
 Student Life
 The Alley/Game Room
 Wild Grounds Café

5. **Walton Residence Hall**

6. **Schulz Residence Hall**

7. **Forkner Residence Hall**

8. **Riley Residence Hall**
 Residential Life
 Student Health and Counseling Services

9. **Haverty Hall**
 Academic Affairs
 Admissions and Enrollment Services
 Business Affairs
 College Relations and Marketing
 English, Communication and Performing Arts
 Department
 Financial Aid
 Human Resources
 Mathematics and Science Department
 President's Office
 Safety

10. **Central Heating Plant**

11. **Mechanical Systems**
 HVAC/R Technology
 Plumbing

12. **Barnard Hall**
 Electrical Technology
 HVAC/R Technology
 Robotics, Automation and Mechatronics Technology

13. **Tech Center**
 Agriculture Department
 Arts, Science and Business Division
 John Deere Tech
 Manufacturing Department
 HAAS Technical Education Center
 Technologies and Services Division
 Workforce Training Division
 TrainND Southeast
 ApprenticeshipND

14. **Bisek Hall**
 Case IH
 Caterpillar Dealer Service Technician
 Diesel Technology
 Komatsu

15. **Patterson Maintenance Center**
 Central Receiving
 Facilities Management
 Motor Pool
 Purchasing

16. **Frank Vertin Athletic Field**

17. **Earl "Skip" Bute Alumni Stadium**

18. **Intramural Sports Field**
 Gayle Miller Softball Complex

19. **Clair T. Blikre Activities Center**
 ATM
 Athletics
 Ed Werre Arena
 Fitness Center
 Health, Physical Education and Recreation
 Pool

20. **Northwest Apartments**

21. **Southeast Apartments**

22. **College Townhomes**

23. **Building Construction Technology**

24. **Nordgaard Residence Hall**

25. **Robertson Residence Hall**

26. **Mildred Johnson Library**
 Instructional Technology
 Library

27. **Schuett Hall**
 Automotive Technology
 Snap-on Innovation Center
 Powersports Technology

28. **Trade Tech II**
 Welding Technology

29. **Visitor Parking**

30. **Mayme Green Allied Health Center**
 Allied Dental Education
 Health Information
 Nursing
 Occupational Therapy Assistant
 Pharmacy Technician

31. **Ballweber Hall**
 Auto Body Repair and Refinishing

32. **Babcock Hall**

33. **McMahon Hall**

34. **Satterlee Hall**