



1851 Heritage Catering



breakfast



breakfast collections

All prices are per person and available for 12 guests or more

MINI CONTINENTAL \$9.79

Miniature Muffins	80-120 cal each
Miniature Danish	140-170 cal each
Miniature Croissants	180 cal each
Miniature Bagels	110-160 cal each
Fresh Seasonal Sliced Fruit	35 cal/2.5 oz. serving
Assorted Juice	110-170 cal each
Caribou Coffee, Decaf and Hot Tea	0 cal/8 oz. serving
<i>Includes appropriate condiments</i>	

QUICK START \$8.99

Assorted Muffins	190-520 cal each
Assorted Danish	200-430 cal each
Scones	230-490 cal each
Fresh Seasonal Sliced Fruit	35 cal/2.5 oz. serving
Assorted Juice	110-170 cal each
Caribou Coffee, Decaf and Hot Tea	0 cal/8 oz. serving
<i>Includes appropriate condiments</i>	

HEALTHY CHOICE BREAKFAST \$8.29

Whether in combination with one of our other Breakfast Packages or alone, a healthy way to start your day.

Individual Cereal Cups	140-260 cal each
2% Milk	140 cal/8 oz. serving
Bananas	110 cal each
Assorted Individual Yogurt Cups	50-150 cal each
Caribou Coffee, Decaf and Hot Tea	0 cal/8 oz. serving
<i>Includes appropriate condiments</i>	

À LA CARTE BREAKFAST

Assorted Bagels with Butter, Cream Cheese and Preserves
\$19.99 per dozen

Assorted Bagels 170-360 cal each
Includes appropriate condiments

Basket of Miniature Muffins, Danish and Scones \$19.99 per dozen

Miniature Muffins 80-120 cal each
Miniature Danish 140-170 cal each
Miniature Scones 120-240 cal each
Includes appropriate condiments

Fresh Seasonal Sliced Fruit (35 cal/2.5 oz. serving)
\$3.29 per person

Granola Bars (190 cal each) \$1.79 per person

2000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information is available upon request.

In the interest of public health, please be aware that consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.



breakfast

hot breakfast

All prices are per person and available for 12 guests or more

ULTIMATE BREAKFAST \$14.99

Muffins, Bagels and Croissants served with appropriate condiments, Scrambled Eggs, Cheddar Vegetable Strata, Hash Browns, Crisp Bacon, Sausage Links, Pancakes and Syrup, Fresh Seasonal Sliced Fruit, Assorted Juices, Caribou Coffee, Decaf and Hot Tea

Muffins	190-520 cal each
Bagels	170-360 cal each
Croissants	180 cal each
■ Scrambled Eggs	180 cal/4 oz. serving
■ Cheddar Vegetable Strata	190 cal/4.75 oz. serving
■ Hash Browns	130-150 cal/3 oz. serving
Bacon	40 cal each
Sausage Links	130 cal each
Pancakes	50 cal each
Syrup	110 cal/1 oz. serving
Fresh Seasonal Sliced Fruit	35 cal/2.5 oz. serving
Assorted Juice	110-170 cal each
Caribou Coffee, Decaf and Hot Tea	0 cal/8 oz. serving

Includes appropriate condiments

AMERICAN BREAKFAST \$10.99

Assorted Danish, Scrambled Eggs, choice of Breakfast Potatoes, Crisp Bacon, choice of Breakfast Sausage, Caribou Coffee, Decaf and Hot Tea

Danish	200-430 cal each
■ Scrambled Eggs	180 cal/4 oz. serving
■ Sliced Hash Browns	140 cal/2 oz. serving
■ Diced Hash Browns	130 cal/3 oz. serving
■ Shredded Hash Browns	150 cal/3 oz. serving
Hash Brown Patties	150 cal/2.25 oz. serving
Bacon	40 cal each
Sausage Links	130 cal each
Sausage Patties	200 cal each
Caribou Coffee, Decaf and Hot Tea	0 cal/8 oz. serving

Includes appropriate condiments

SUNRISE SANDWICH BUFFET \$10.99

Select two (2) Breakfast Sandwiches accompanied by Fresh Seasonal Sliced Fruit, choice of Breakfast Potatoes, Assorted Pastries, Caribou Coffee, Decaf and Hot Tea

Egg & Cheese English Muffin	270 cal each
Sausage, Egg & Cheese on Biscuit	520 cal each
Bacon, Egg & Cheese on Bagel	370 cal each
Fresh Seasonal Sliced Fruit	35 cal/2.5 oz. serving
■ Sliced Hash Browns	140 cal/2 oz. serving
■ Diced Hash Browns	130 cal/3 oz. serving
■ Shredded Hash Browns	150 cal/3 oz. serving
Hash Brown Patties	150 cal/2.25 oz. serving
Muffins	190-520 cal each
Danish	200-430 cal each
Caribou Coffee, Decaf and Hot Tea	0 cal/8 oz. serving

Includes appropriate condiments

Egg Whites available on request - nominal fee may apply

breakfast



breakfast enhancements

All prices are per person and available for 12 guests or more

YOGURT PARFAITS \$6.99

Choice of two yogurt parfait flavors

Roasted Banana Yogurt Parfait	440 cal each
Apple Pie Yogurt Parfait	410 cal each
Honey Ginger Pear Parfait	440 cal each
Strawberry Yogurt Parfait	370 cal each

STRATA \$4.49

Choose from the following "Egg-licious" Strata selections!

■ Strata with Feta & Spinach	140 cal/5 oz. serving
■ Vegetable Cheese Strata	190 cal/4.75 oz. serving
Bacon, Onion and Swiss Strata	470 cal/7 oz. serving

JUST PANCAKES \$4.49

Silver Dollar Pancakes	50 cal each
Maple Syrup	110 cal/1 oz. serving

Includes appropriate condiments

Egg Whites available on request - nominal fee may apply



2000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information is available upon request.

In the interest of public health, please be aware that consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.



lunch & buffet

classic collections

All prices are per person and available for 24 guests or more

DELI EXPRESS \$10.99

Create your own Deli Sandwich creation accompanied by your choice of two (2) Side Salads and Cookies

Deli Platter

Sliced Oven Roasted Turkey	60 cal/1 oz. serving
Sliced Roast Beef	30 cal/1 oz. serving
Deli Ham	40 cal/1 oz. serving
Tuna	80 cal/1 oz. serving
Cheese Tray	60 cal/1 oz. serving

Relish Tray (Lettuce, Tomato, Onion, Pickles, Pepperoncini)	30 cal/2 oz. serving
---	----------------------

Assorted Baked Breads & Rolls	110-160 cal each
Side Salads	25-240 cal each
■ Assorted Cookies	170-200 cal each

Includes appropriate condiments

CLASSIC BOX LUNCH \$8.99

Your choice of Smoked Turkey with Swiss, Ham and Swiss or Roasted Vegetables & Cheese - served with Potato Chips, Whole Fruit, and a Cookie

Turkey and Swiss	490 cal each
Ham and Swiss	430 cal each
Garden Vegetable and Cheese	570 cal each
Individual Bag of Chips	150-160 cal each
Whole Fruit	80-110 cal each
■ Cookie	170-200 cal each

CLASSIC SELECTIONS \$14.99

Your choice of three (3) Classic Sandwiches and two (2) Side Salads accompanied by Potato Chips, Pickles, Cookies, Iced Tea and Iced Water

Classic Selection Sandwiches	350-750 cal each
Side Salads	25-240 cal each
Pickles	0 cal each
Individual Bags of Chips	150-160 cal each
■ Assorted Cookies	170-200 cal each
Iced Tea	0 cal/8 oz. serving
Iced Water	0 cal/8 oz. serving

Includes appropriate condiments

Southwestern Turkey With Fajita Vegetables On Ciabatta Bread (350 cal each)

Roast Beef With Tarragon Horseradish Spread On Wheatberry Bread (430 cal each)

Ham With Black Bean Spread, Roasted Corn Salad And Barbecue Chipotle Dressing On Ciabatta (430 cal each)

Chicken, Artichoke, Spinach And Dill Baguette (630 cal each)

■ Mediterranean Veggie Ciabatta (470 cal each)

PREMIUM BOX LUNCH

Ciabatta Muffaletta with Orzo, Roasted Vegetables \$12.49

Ciabatta Muffaletta	510 cal each
Orzo Pasta Salad	190 cal/4.25 oz. each
■ ■ Roasted Vegetables	120 cal/3.25 oz. serving
Chocolate Dipped Biscotti	190 cal each

Vegetable and Boursin Sandwich with Lemon Couscous \$10.99

■ Garden Vegetable and Boursin Sandwich	570 cal each
■ Lemon Caper Cous Cous	110 cal/3 oz. serving
■ ■ Roasted Vegetables	120 cal/3.25 oz. serving
■ Bakery-fresh Brownie	250 cal/2.25 oz. serving

Includes Assorted Individual Chips, Whole Fruit and Gourmet Dessert

lunch & buffet

classic collections



THE EXECUTIVE LUNCHEON \$17.29

Your choice of three (3) Sandwiches and two (2) Side Salads accompanied by Potato Chips, Pickles, Cookies, Iced Tea and Iced Water

Executive Luncheon Sandwiches	380-760 cal each
Side Salads	25-240 cal each
Pickles	0 cal each
Individual Bags of Chips	150-160 cal each
■ Assorted Cookies	170-200 cal each
Iced Tea	0 cal/8 oz. serving
Iced Water	0 cal/8 oz. serving

Includes appropriate condiments

■ Garden Vegetables with Boursin, Aged Provolone and Roasted Garlic Aioli on Ciabatta (570 cal each)

Chicken Caesar Wrap (630 cal each)

Ham & Swiss with Apricot Preserve, Fresh Spinach, and Plum Tomato on a Ciabatta (530 cal each)

Italian Sub with Fresh Lettuce, Tomato, Onion and Herbal Honey Dijon Sauce (560 cal each)

Turkey Cobb Lavash with Bacon, Blue Cheese crumbles and Avocado Mayo (670 cal each)

Deli style Turkey, Ham, and Mozzarella with Pesto Mayo on a Baguette (640 cal each)

SALAD SELECTIONS

(Included with Deli Express, Classic Selections, and Executive Luncheon Sandwich Buffets)

■ Greek Penne Salad tossed with Tomatoes, Cucumbers, Red Onions, Peppers, Fresh Baby Spinach, Feta Cheese and Black Olives (90 cal/3 oz. serving)

■ Tabbouleh with Ground Bulgur, Tomatoes, Parsley, and Scallions combined in an Olive Oil Mix (110 cal/3.25 oz. serving)

■ Toasted Barley Orange Cranberry Salad with Red Onions, Honey, Cinnamon and Orange (120 cal/3.5 oz. serving)

■ Grilled Vegetable Rotini Pasta Salad with a Balsamic Dressing (130 cal/3 oz. serving)

■ Red Skinned Potato Salad with Egg, Celery and Spanish Onion in a Seasoned Mayonnaise Dressing (240 cal/4 oz. serving)

■ Traditional Coleslaw finely shredded with Carrots in a Mayonnaise and Celery Seed Dressing (170 cal/3.5 oz. serving)

■ Traditional Garden Salad (50 cal/3.5 oz. serving)

■ ■ Mixed Lettuces, Chickpea, Cucumber and Tomato (90 cal/3 oz. serving)

Ranch Cellentani Pasta Salad (130 cal/3 oz. serving)

■ Herbed Quinoa Side Salad (110 cal/3.5 oz. serving)

2000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information is available upon request.

In the interest of public health, please be aware that consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.



lunch & buffet

buffets

Served with Assorted Rolls and Butter, Ice Water and Iced Tea (24 Person Minimum)

TRADITIONAL AMERICAN \$14.99

Baby Spinach Salad	60 cal/2.15 oz. serving
Bakery Fresh Rolls	90 cal each
Roasted New Potatoes	110 cal/2.75 oz. serving
■ Fresh Herbed Vegetables	100 cal/3.5 oz. serving
Grilled Lemon Rosemary Chicken	130 cal/3 oz. serving
■ Peach Cobbler	120 cal/3.75 oz. serving
Iced Tea	0 cal/8 oz. serving
Iced Water	0 cal/8 oz. serving

Includes appropriate condiments

TASTY TEX MEX \$16.99

Create your own Fajitas with our Tex Mex sides!

■ Chips and Salsa	150 cal/2 oz. serving
■ Mexican Rice	130 cal/3 oz. serving
■ Refried Beans	140 cal/3.75 oz. serving

Beef Fajitas with Tortillas, Shredded Cheddar and Sour Cream	590 cal/5 oz. serving
--	-----------------------

Chicken Fajitas with Tortillas, Shredded Cheddar and Sour Cream	580 cal/5 oz. serving
---	-----------------------

■ Fire Roasted Salsa	10 cal/1 oz. serving
■ Salsa Verde	10 cal/1 oz. serving
■ Pico De Gallo	10 cal/1 oz. serving
Cinnamon Crisps	20 cal each
Iced Tea	0 cal/8 oz. serving
Iced Water	0 cal/8 oz. serving

Includes appropriate condiments

BASIC ITALIAN BUFFET \$15.99

■ Italian House Salad	50 cal/3.5 oz. serving
■ Garlic Breadsticks	110 cal each
Baked Pasta	440 cal/12.75 oz. serving
Home-style Lasagna with Parmesan Cheese	320 cal/7.25 oz. serving
■ Assorted Cookies	170-200 cal each
■ Bakery-fresh Brownies	250 cal/2.25 oz. serving
Iced Tea	0 cal/8 oz. serving
Iced Water	0 cal/8 oz. serving

Includes appropriate condiments

BAKED POTATO BAR \$18.59

Top your own Baked Potatoes with a Garden Salad and choice of Apple Cobbler or Apple Pie for dessert

■ Classic Garden Salad	50 cal/3.5 oz. serving
------------------------	------------------------

Top your own Baked Potato with Chicken Mushroom Alfredo, Chili Con Carne, Steamed Broccoli, Crumbled Bacon, Shredded Cheddar Cheese, Scallions and Sour Cream	660 cal/12 oz. serving
---	------------------------

■ Apple Cobbler	350 cal/4.75 oz. serving
■ Apple Pie	410 cal/5.5 oz. serving
Iced Tea	0 cal/8 oz. serving
Iced Water	0 cal/8 oz. serving

Includes appropriate condiments

lunch & buffet

buffets



Served with Assorted Rolls and Butter, Ice Water and Iced Tea (24 Person Minimum)

BBQ PICNIC \$13.99

■ Home-style Potato Salad	240 cal/4 oz. serving
■ Fresh Country Coleslaw	170 cal/3.5 oz. serving
House-made Kettle Chips	240 cal/1.25 oz. each
Grilled Hamburgers with Buns	330 cal each
Hot Dogs with Buns	310 cal each
■ Garnish Tray (Lettuce, Pickles, Tomatoes)	10 cal each
■ Assorted Cookies	170-200 cal each
■ Bakery-fresh Brownies	250 cal/2.25 oz. serving
Iced Tea	0 cal/8 oz. serving
Iced Water	0 cal/8 oz. serving

Includes appropriate condiments

EASTERN INFLUENCES \$17.99

■ ■ Coriander Peanut Ramen Noodles	210 cal/3 oz. serving
Szechuan Green Beans	110 cal/4 oz. serving
Teriyaki Salmon on Sweet Chile Cucumber	80 cal/2.25 oz. serving
Orange Glazed Chicken with Sesame Spinach	230 cal/5.5 oz. serving
■ Lemon Cheesecake Bars	310 cal/2.75 oz. each
■ Raspberry Coconut Bars	370 cal/3.25 oz. serving
Iced Tea	0 cal/8 oz. serving
Iced Water	0 cal/8 oz. serving

Includes appropriate condiments





lunch & buffet

buffets

Build Your Own Buffet: Select two salads, one entrée, two sides, and one dessert

BUFFET STARTERS

- Seasonal Garden Salad With Balsamic Vinaigrette (50 cal/3.5 oz. serving)
Classic Caesar Salad (160 cal/2.66 oz. serving)
- Greek Salad With Crumbled Feta (120 cal/3.25 oz. serving)
Antipasto Salad (130 cal/3 oz. serving)
- Traditional Hummus With Toasted Pita (130 cal/1.75 oz. serving)
- Roasted Vegetable Platter With Chimichurri Mayo (210 cal/4 oz. serving)

BUFFET ENTREES

- Grilled Chicken Breast with Cider Marinade (120 cal/3 oz. serving) \$16.99
- Stuffed Chicken Breast with Goat Cheese and Sun-dried Tomatoes (280 cal/4.5 oz. serving) \$16.99
- Roasted Turkey with Cranberry Relish (150 cal/3.5 oz. serving) \$16.99
- Baked Tilapia with Mango Salsa (350 cal/8.5 oz. serving) \$17.49
- Grilled Salmon with Sundried Tomato Pesto Sauce (240 cal/6.75 oz. serving) \$18.29
- Beef Pot Roast with Dijon Shallot Sauce (300 cal/5 oz. serving) \$17.29
- Eggplant Lasagna (250 cal/7.25 oz. serving) \$14.99

BUFFET SIDES

- Barley Orange Cranberry Salad (120 cal/3.5 oz. serving)
- Italian Seasoned Green Beans (40 cal/3.25 oz. serving)
- Goat Cheese and Roasted Garlic Mashed Potatoes (170 cal/4.25 oz. serving)
- Pan Roasted Vegetables (45 cal/3 oz. serving)
- Marinated Roasted Red Potatoes (120 cal/2.75 oz. serving)
- Toasted Orzo with Spinach and Cranberries (170 cal/4 oz. serving)
- Brussel Sprouts with Almond Butter (70 cal/3 oz. serving)

BUFFET FINISHES

- Bread Pudding with Caramel Apple Sauce (360 cal/6.75 oz. serving)
- New-York Style Cheesecake (460 cal each)
- Cinnamon Cherry Pear Crisp (210 cal/4.25 oz. serving)
- Warm Peach Cobbler (120 cal/3.75 oz. serving)
- Mini Brownie and Cappuccino Mousse Parfaits (230 cal/3 oz. serving)
- Spiced Carrot Cake (370 cal/3 oz. serving)

2000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information is available upon request.

In the interest of public health, please be aware that consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

receptions



reception additions

CLASSIC CHEESE TRAY

serves 12: \$37.99 24: \$74.99 48: \$121.99

Classic Cheese Tray with Swiss, Cheddar and Pepper Jack Cheeses, Pita Chips and Crostini (290 cal/2.75 oz. serving)

FRESH GARDEN CRUDITÉS

serves 12: \$37.99 24: \$73.99 48: \$142.99

Fresh Garden Crudités with Ranch Dill Dip and Pita Chips

- Fresh Garden Crudités with Ranch Dill Dip 120 cal/5 oz. serving
- Pita Chips 270 cal/4 oz. serving

FRESH SEASONAL FRUIT

serves 12: \$36.99 24: \$73.99 48: \$147.99

Fresh Seasonal Fruit Tray (40 cal/2.5 oz. serving)

ANTIPASTO PLATTER

serves 12: \$62.49 24: \$124.99 48: \$249.99

Antipasto Platter with Marinated Vegetables, Italian Meats and Assorted Cheeses (250 cal/5 oz. serving)

GRILLED VEGETABLES

serves 12: \$22.99 24: \$45.99 48: \$82.99

- Grilled Vegetables served with Balsamic Vinaigrette (70 cal/3 oz. serving)

MAY WE SUGGEST A SERVED MEAL OR RECEPTION?

Our talented chefs are delighted to create special menus that accommodate your culinary preferences and budget. Please contact our Catering Office at 612-301-1973 to arrange a personal consultation.

2000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information is available upon request.

In the interest of public health, please be aware that consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.



receptions

reception stations

Reception stations may require additional fees for a chef attendant. Please contact your catering professional for details. All prices are per person and available for 24 guests or more.

MEDITERRANEAN \$8.99

Add a package of our Mediterranean bites to your reception

■ ■ Marinated Olives	150 cal/2.75 oz. serving
■ Hummus & Pita Chips	220 cal/4.5 oz. serving
■ Greek Salad	120 cal/3.25 oz. serving
■ ■ Seasonal Roasted Vegetable Tray	210 cal/4 oz. serving
Tabbouleh Salad	110 cal/3.25 oz. serving

HAPPY HOUR \$14.99

Have a "pub" break with your favorite Happy Hour finger foods

■ Chilled Spinach Dip with Pita Chips	230 cal/2.25 oz. serving
Mini Cheesesteaks	170 cal each
Buffalo Chicken Tenders served with Celery Sticks and Blue Cheese Dip	680 cal/6.75 oz. serving
Assorted Cookies and Dessert Bars	170-370 cal each

TRADITIONAL CARVING \$14.99

Choice of Roasted Turkey, Honey Ham or Slow-cooked Beef Carved by our Chef, served with Rolls and spreads

Bakery Fresh Rolls	90 cal each
Carved Roasted Turkey	120 cal/3 oz. serving
Carved Honey Ham	170 cal/3.5 oz. serving
Carved Slow-cooked Beef	240 cal/3 oz. serving

Includes appropriate condiments

snacks

All prices are per person and available for 24 guests or more

CHOCAHOLIC \$7.49

Become addicted with an assortment of Chocolate-themed treats

Miniature Chocolate Bars	45 -70 cal each
Chocolate Chip Cookies	170-200 cal each
Chilled Chocolate Milk	200 cal/8 oz. serving
Chocolate Dipped Pretzels	110 cal each
Chocolate Dipped Strawberries	40 cal each

ENERGY BREAK \$3.49

Raise the bar!

Granola Bars	90 cal each
Fruit Filled Bars	160 cal each
Breakfast Bars	250 cal each

THE HEALTHY ALTERNATIVE \$7.99

Get healthy with our heart-happy break

Apples	80 cal each
Oranges	80 cal each
Bananas	110 cal each
Pears	100 cal each
Individual Yogurt Cups	50-150 cal each
Trail Mix	290 cal each
Granola Bars	190 cal each

SNACK ATTACK \$5.99

The perfect blend of sweet and salty to get you through your day!

Individual Bags of Chips	150-160 cal each
Honey Peanuts	160 cal/1 oz. serving
Bakery-fresh Brownies	250 cal/2.25 oz. serving
Trail Mix	290 cal each
Assorted Cookies	170-200 cal each

beverages

Regular and Decaffeinated Coffee, Tea (0 cal/8 oz. serving) \$19.99 per gallon

Includes appropriate condiments

Hot Chocolate (160 cal/8 oz. serving) \$19.99 per gallon

Iced Tea (0 cal/8 oz. serving) \$17.99 per gallon

Includes appropriate condiments

Lemonade (90 cal/8 oz. serving) \$15.99 per gallon

Assorted Fruit Juices (120-130 cal/8 oz. serving) \$17.99 per gallon

Iced Water (0 cal/8 oz. serving) \$8.99 per gallon

Infused Water \$8.99 per gallon

Lemon Infused Water	0 cal/8 oz. serving
Orange Infused Water	10 cal/8 oz. serving
Apple Infused Water	20 cal/8 oz. serving
Cucumber Infused Water	10 cal/8 oz. serving
Grapefruit Infused Water	10 cal/8 oz. serving

Bottled Water (0 cal each) \$1.99 per person

Assorted Sodas (Can) (0-150 cal each) \$1.79

Assorted Individual Fruit Juices (110-170 cal each) \$2.29



desserts

All prices are per person and available for 24 guests or more

Assorted Gourmet Cookies (170-200 cal each) \$11.49 per dozen

Gourmet Dessert Bars \$15.99 per dozen

■ Lemon Cheesecake Bars	310 cal/2.75 oz. each
■ Raspberry Coconut Bar	370 cal/3.25 oz. serving

Warm Fruit Cobbler \$3.29 per person

■ Cherry Cobbler	180 cal/4 oz. serving
■ Peach Cobbler	150 cal/4 oz. serving
■ Apple Cobbler	200 cal/4 oz. serving

New York Cheesecake (7360 cal each) \$17.99 each

■ Chocolate Covered Strawberries (40 cal each) \$19.99 per dozen

ordering information

LEAD TIME

Notice of 72 hours is appreciated; however, we will do our best to accommodate all late orders that are received. We appreciate the importance of your function and will do whatever it takes to exceed your expectations.

EXTRAS

If rental equipment, linens, or service staff are needed, we can take care of it for you with necessary charges.

contact us today

612.301.1973

go1851@umn.edu

www.umathleticcatering.catertrax.com

Prices effective until 08/01/2017

■ Vegetarian ■ Vegan

The calorie and nutrition information provided is for individual servings, not for the total number of servings on each tray, because serving styles e.g. trays/bowls used vary significantly, in order to accommodate numbers of guests that can range from single digits to thousands. Due to our desire and ability to provide custom solutions, we do not offer standard serving containers. If you have any questions, please contact your catering manager directly.