

Montana Tech Catering



MontanaTech

Montana Tech Catering

1300 West Park
Butte, Montana 59701

WELCOME TO MONTANA TECH

CATERING INFORMATION

As soon as a date for your party has been selected, contact the Dining Service Catering office at 496-4589 to reserve the catering service. **Catering request must be received within 5 days of the event.** The staff will be able to help you with the confirmation of the room reservations. Student Union and Montana Tech reserve the right to reassign rooms on availability and party size. Please note that all college facilities have a no-smoking policy. For wedding receptions, **catering request must be received with 21 days of the event,** we allow for a four-hour reception: the scheduled starting time to the scheduled ending time, not to exceed 12:00am. We can accommodate events as large as 350 guests. An additional hour will be allowed for your party's cleanup. **Dining Services will provide catering services for OFF Campus requests.**

GUARANTEE POLICY:

Final attendance must be confirmed with Dining Services office three (3) business days in advance, or the expected number will be used for the guarantee. This number will be your guarantee, not subject to reduction. We will always set and prepare for 5% over the guarantee for the group. On your final billing, you will be charged for your actual number or 100% of the guaranteed number, whichever is greater. For every party, we will send out a confirmation detailing the service time, menu, location, and charges. Please review these confirmations carefully and notify our office with any changes.

CANCELLATIONS:

Cancellation notices must be made 48 hours prior to your event. Events that are canceled within 48 hours of the event may be subject to a surcharge to cover the costs of specialty items, if any, purchased for your event. Cancellations, for verbal notification, please call (406) 496-4589 (Monday thru Friday 8am-5pm). Cancellations may be e-mailed to emurrin@mtech.edu. We will not accept voice mail messages for cancellations.

LATE CHARGES & HOLIDAYS:

Any event extending one hour or more beyond the scheduled reservation time will also incur an additional charge. We understand that special needs arise on short notice and we will do our best to meet your expectations. ***If you need service on short notice, please give us a call as soon as possible, however, a late charge of \$25.00 will be added to your order for not booking within 5 days.*** Orders placed within 5 days of an event may result in a limited menu selection and the possibility of limited service staff. Cost of these functions may be negotiated at the time of booking. Events held on a holiday that is observed by the university will incur a \$100.00 additional charge for holiday service.

EXCLUSIVITY:

We believe every ingredient of your catering experience should be mouthwatering, sensationally tantalizing, and gratifying through to its conclusion.

Montana Tech Dining Services has been contracted to provide all catering services on the Montana Tech of the University of Montana campus and reserves the 1st Rite of Refusal for all events on campus.

Food Items Not Consumed:

To ensure compliance with health code regulations, all food and beverages not consumed during the event remain the property of Montana Tech Catering Services. Certain services must be cleaned and cleared within two hours of set-up time.

ALCOHOL PROCEDURE: Please contact the Student Union Office to sign a permit to have alcohol at your scheduled event. The student union personnel will discuss, with you, the reasoning for signing the alcohol permit. **ALL** permits will be reviewed and signed by the Chancellor.



Breakfast

Basic Coffee Service

10 Person Minimum

\$3.75 Per Person

Continental

The Divide

Regular *or* decaffeinated coffee, hot tea and assorted bottled juice with fresh baked breakfast breads and pastries.

\$6.00 Per Person

The Divide with Fresh Fruit

Regular *or* decaffeinated coffee, hot tea and assorted bottled juice with fresh baked breakfast breads and pastries and an arrangement of seasonal fresh fruit.

\$7.00 Per Person

The Divide with Yogurt and Granola

Regular *or* decaffeinated coffee, hot tea and assorted bottled juice with fresh baked breakfast breads and pastries and an assortment of individual fruit yogurt cups.

\$7.00 Per Person



Buffets

30 Person Minimum

The Digger Buffet

Scrambled Eggs & Hash Browns

Your choice of~

Bacon *or* Sausage

Pancakes *or* French Toast

Seasonal fresh fruit and assorted breakfast breads

Regular *or* decaffeinated coffee

Assorted bottled juice

\$9.50 Per Person

The Pintlar Buffet

Whole Fresh Fruit, Scrambled Eggs, Hash Browns

Cheese Blintzes with Fruit Topping

Your choice of~

Link Sausage *or* Bacon

Regular *or* decaffeinated coffee

Assorted bottled juice

\$9.50 Per Person

\$9.50 Per Person

Plated Lunches

The Malibu

Tender chicken breast grilled and topped with ham and Swiss cheese on a Kaiser roll. Served with fresh fruit.

For dessert ~lemon bars, brownies or cookies

Served with assorted canned soda *or* water

Coffee served upon request

\$9.75 Per Person

Parmesan Chicken Sandwich

Tender breast chicken grilled with marinara sauce and a slice of mozzarella cheese on a Kaiser roll. Served with fresh fruit.

For dessert ~lemon bars, brownies or cookies

Served with assorted canned soda *or* bottled water

Coffee served upon request

\$9.50 Per Person

Hot Pastrami Sandwich

Slices of thin pastrami smothered with melted Swiss cheese on Russian Rye bread. Served with fresh fruit.

For dessert ~lemon bars, brownies or cookies

Served with assorted canned soda *or* bottled water

Coffee served upon request

\$9.50 Per Person

Chicken Caesar Wrap

Warm chicken tenders, slices of cucumbers, red onions, tomatoes with Caesar dressing and spring mix lettuce all in a vegetable wrap. Served with fresh fruit.

For dessert ~lemon bars, brownies or cookies

Served with assorted canned soda *or* bottled water

Coffee served upon request

\$9.50 Per Person



Plated Lunches

Pasty

Buffet Service available but subject to 30 Person Minimum

Ground beef with diced potatoes and onions wrapped in a flaky pastry served with buttered corn, coleslaw and brown gravy. Vegetarian Pasty also available, filled with a medley of diced vegetables.

For dessert ~lemon bars, brownies or cookies

Served with assorted canned soda *or* water

Coffee served upon request

\$10.25 Per Person

Philly Sandwich

Plated Service Only

Slow roasted sliced roast beef, topped with melted provolone cheese, sliced peppers and onions all on a hoagie roll. Served with fresh fruit.

For dessert ~lemon bars, brownies or cookies

Served with assorted canned soda *or* bottled water

Coffee served upon request

\$10.25 Per Person

Pizza Pie!

The perfect 16" Pizza ~Serves 4~5 guests

Keep it as cheese only or make it your own and add up to four toppings of your choice.

\$10.25

Don't want to wait?? Call ahead and order to go, Ellie will be happy to help you @ 406-496-4589.



Salads

Chef Salad

Tossed garden greens topped with strips of ham, turkey, cheddar and Swiss cheese garnished with sliced tomatoes and hard-boiled eggs. Served with a basket of freshly baked breadsticks.

For dessert ~lemon bars, brownies or cookies

Served with assorted canned soda *or* water

Coffee served upon request

\$10.25 Per Person

Mediterranean Salad

Thin cut marinated prime steak grilled and served warm over a bed of crisp lettuce and dressed with a Balsamic Vinaigrette dressing. Served with sliced tomatoes, Greek olives, and Feta cheese.

For dessert ~lemon bars, brownies or cookies

Served with assorted canned soda *or* water

Coffee served upon request

\$10.25 Per Person

Chinese Chicken Salad

A mix of shredded lettuce, green onions, Mandarin oranges, pineapple, slivered almonds, chow mein noodles then topped with crisp fried chicken tenders, sesame seeds and our own Asian dressing.

For dessert ~lemon bars, brownies or cookies

Served with assorted canned soda *or* water

Coffee served upon request

\$10.25 Per Person

Salads

Grilled Chicken Caesar Salad

Seasoned grilled chicken strips served warm on a bed of fresh cut romaine lettuce, tossed with Caesar dressing and garnished with herb croutons, red onions and shredded Parmesan cheese. Served with a basket of freshly baked breadsticks.

For dessert ~lemon bars, brownies or cookies

Served with assorted canned soda *or* water

Coffee served upon request

\$10.25 Per Person

Warm Tortellini Salad

Cheese tortellini tossed in garlic wine dressing with seasoned chicken on a bed of fresh spinach and red cabbage. Served with a basket of freshly baked breadsticks.

For dessert ~lemon bars, brownies or cookies

Served with assorted canned soda *or* water

Coffee served upon request

\$10.25 Per Person

The Lighter Side Salad

Slices of cantaloupe, honeydew and grapes accompany assorted cube cheeses and gourmet crackers.

For dessert ~lemon bars, brownies or cookies

Served with assorted canned soda *or* water

Coffee served upon request

\$9.00 Per Person



Sandwiches and Such

Montana Club

Tender chicken breast topped with Swiss cheese, bacon, lettuce and tomato on a flaky croissant. Served with pasta salad.

For dessert ~lemon bars, brownies or cookies

Served with assorted canned soda *or* water

Coffee served upon request

\$10.25 Per Person

Clubhouse

Ham, turkey, Swiss cheese, bacon, lettuce and tomato piled high on three slices of sourdough toast. Served with potato salad.

For dessert ~lemon bars, brownies or cookies

Served with assorted canned soda *or* water

Coffee served upon request

\$10.25 Per Person

Sack Lunch ~1 sandwich

Take them to go. Choose from our deli meats ~turkey, ham or roast beef & cheese with lettuce and tomato. 1 piece of fresh fruit, bag of chips, 2 fresh baked cookies and a can of soda. Comes with condiments and napkin.

\$7.50 Per Person

Sack Lunch ~2 sandwiches

Take them to go. Choose from our deli meats ~turkey, ham or roast beef & cheese with lettuce and tomato. 1 piece of fresh fruit, bag of chips, 2 fresh baked cookies and a can of soda. Comes with condiments and napkin.

\$8.50 Per Person

Barbeques

30 Person Minimum

Hamburger and Hot Dog BBQ

Let us light the coals for you. Our BBQ's are served with baked beans, potato chips, sliced fresh watermelon (*when in season*) macaroni *or* potato salad and canned soda. Brownies for dessert.

8.00 Per Person

Lunch Buffets

Deli Sandwich Buffet

Sliced roast beef, turkey, ham, Swiss, cheddar and provolone. With potato salad, pasta salad and a tossed green salad with 3 dressings. Served with a variety of breads and deli condiments.

For dessert ~lemon bars, brownies or cookies

Served with assorted canned soda *or* water

Coffee served upon request

\$12.00 Per Person

Want soup with you sandwich? Our chef will select one of our specialties.

\$13.00 Per Person

The Following Lunch Buffets ~30 Person Minimum

Mexican Buffet

Seasoned chicken, shredded beef and taco meat, beans & rice with soft and hard shells. Includes olives, jalapeños, shredded cheddar cheese, lettuce, diced tomatoes, diced onions, sour cream and salsa. For dessert ~Cinnamon Crisps

Served with assorted canned soda *or* water

\$12.50 Per Person

Add enchiladas for a final compliment!

\$13.50 Per Person

Chinese Buffet

Beef and broccoli stir-fry, sweet and sour chicken, pork fried rice, steamed rice and oriental vegetables. Served with Chinese salad and Oriental Mandarin Orange salad.

For dessert ~Fortune Cookies

Served with assorted canned soda *or* water

\$12.50 Per Person

Italian Lasagna Buffet

Your choice of meat *or* vegetarian lasagna *or* manicotti. Served with corn, tossed green salad with 3 dressings and garlic toast.

For dessert ~lemon bars, brownies or cookies

Served with assorted canned soda *or* water

\$12.50 Per Person

Budget Buffets

Served with Plastic Plates & Utensils

Basic Taco Bar

30 Person Minimum

Taco meat, refried beans, corn, Spanish rice and hard and soft shell tortillas. Includes sliced olives, jalapeños, lettuce, shredded cheddar cheese, diced tomatoes, diced onions, sour cream and salsa.

For dessert ~Cinnamon Crisps

Served with assorted canned soda *or* water

\$8.00 Per Person

Oven Fried Chicken and Spaghetti

30 Person Minimum

Chef's choice of crispy breaded chicken baked to a golden brown and spaghetti with marinara sauce. Served with fruit salad and potato chips.

For dessert ~Brownies

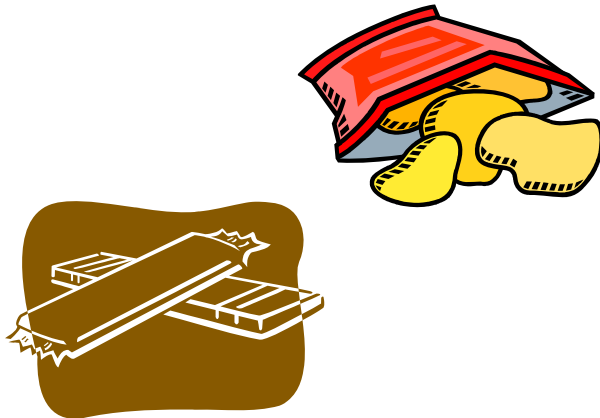
Served with assorted canned soda *or* water

\$10.25 Per Person



Snacks and Such

Bag of Chips	\$1.25 per bag
Bag of Nuts/Seeds	\$1.50 per bag
Bag of Trail Mix	\$1.50 per bag
Granola Bars	\$1.50 per bar



Served Dinners

30 Person Minimum for all Served Dinners

Chicken Marsala

A generous breast of chicken, with sautéed mushrooms, delicately prepared in our Marsala wine sauce. Served with wild rice, your choice of vegetable, dinner salad and a basket of warm dinner rolls.

For dessert ~ slice of gourmet cake

Served with iced tea and water

Coffee served upon request

\$19.95 Per Person

Chicken Farfalle

Tender chicken breast, bow tie pasta, mushrooms and artichoke hearts in a fresh basil/garlic cream sauce. Topped with fresh Parmesan cheese. Served with rice pilaf, your choice of vegetable, dinner salad and a basket of warm dinner rolls.

For dessert ~ slice of gourmet cake

Served with iced tea and water

Coffee served upon request

\$19.95 Per Person

Chicken Alfredo

Grilled chicken breast, atop fettuccine noodles, with Alfredo sauce and plenty of Parmesan cheese. Served with dinner salad and a basket of warm dinner rolls.

For dessert ~ slice of gourmet cake

Served with iced tea and water

Coffee served upon request

\$19.95 Per Person

Cornish Game Hen

Cornish game hen baked with garlic and rosemary. Served with wild rice pilaf, our Chef's choice of vegetable, dinner salad and a basket of warm dinner rolls.

For dessert ~ slice of gourmet cake

Served with iced tea and water

Coffee served upon request

\$18.50 Per Person

Roasted Duck

Roasted duck breast cooked to perfection. Served with wild rice pilaf, our Chef's choice of vegetable, dinner salad and a basket of warm dinner rolls.

For dessert ~ slice of gourmet cake

Served with iced tea and water

Coffee served upon request

\$18.50 Per Person

Served Dinners

30 Person Minimum for all Served Dinners

Halibut Supreme

Halibut fillet in a Parmesan cream sauce baked to a golden brown. Served with rice pilaf, your choice of vegetable, dinner salad and a basket of warm dinner rolls.

For dessert ~ slice of gourmet cake

Served with iced tea and water

Coffee served upon request

\$24.95 Per Person

Blackened Tuna

Seared Blackened Tuna cooked to perfection. Served with rice medley, julienned carrots, dinner salad and a basket of warm dinner rolls.

For dessert ~ slice of gourmet cake

Served with iced tea and water

Coffee served upon request

\$24.95 Per Person

Rib Eye Steak ~ Advanced Notice Required ~

10 ounces of Angus beef, cooked medium rare. Served with quartered red potatoes, steamed broccoli, dinner salad and a basket of warm dinner rolls.

For dessert ~ slice of gourmet cake

Served with iced tea and water

Coffee served upon request

\$21.95 Per Person

Beef Wellington & Red Wine Sauce ~ Advanced Notice Required ~

Beef tenderloin cooked to a medium rare in a flakey puff pastry. Served with julienned carrots, dinner salad and a basket of warm dinner rolls.

For dessert ~ slice of gourmet cake

Served with iced tea and water

Coffee served upon request

\$24.95 Per Person

Dinner Buffets

30 Person Minimum for all Dinner Buffets

Carved Prime Rib of Beef

Lean Prime Rib cooked to a medium rare. Served with Garlic roasted potatoes, tossed seafood and broccoli salad, our Chef's choice of vegetable and warm dinner rolls.

For dessert ~ slices of gourmet cake

Served with assorted canned soda *or* water

Coffee served upon request

\$22.00 per person

Carved Roast Beef

Beef cooked to medium rare. Served with Garlic roasted potatoes, tossed seafood and broccoli salad, our Chef's choice of vegetable and warm dinner rolls.

For dessert ~ slices of gourmet cake

Served with assorted canned soda *or* water

Coffee served upon request

\$19.75 per person

Salmon and Roasted Beef

Salmon baked and decorated, served warm. Beef cooked to medium rare. Served with Garlic roasted potatoes, tossed seafood and broccoli salad, our Chef's choice of vegetable and warm dinner rolls.

For dessert ~ slices of gourmet cake

Served with assorted canned soda *or* water

Coffee served upon request

\$25.75 per person



Dinner Buffets



30 Person Minimum for all Dinner Buffets

Lemon Pepper Breast of Chicken

Generous breast of chicken baked to perfection with lemon pepper.

Served with Garlic roasted potatoes, our Chef's choice of vegetable, sea-food & broccoli salad and warm dinner rolls.

For dessert~~slices of gourmet cake

Served with assorted canned soda *or* water

Coffee served upon request

\$22.00 per person

Stuffed Pork Tenderloin

Pork tenderloin rolled and stuffed with our secret stuffing.

Served with Garlic roasted potatoes, our Chef's choice of vegetable, sea-food & broccoli salad and warm dinner rolls.

For dessert~~slices of gourmet cake

Served with assorted canned soda *or* water

Coffee served upon request

\$22.00 per person

Trays

Large Tray serves 50

Small Tray serves 25

Antipasto Tray-Large	\$65.00
Cheese and Cracker Tray-Large	\$45.00
Crudités Tray-Large	\$63.00
Crudités Tray-Small	\$32.00
Fresh Fruit Tray-Large	\$60.00
Fresh Fruit Tray-Small	\$30.00
Fruit and Cheese Tray-Large	\$55.00
Meat and Cheese Tray-Large	\$70.00
Meat and Cheese Tray-Small	\$36.00

Salads

Kale

Coleslaw

Macaroni

Pasta

Potato

Seafood Pasta

Spinach

Seasonal Fresh Fruit

Three quart containers serves 25 for \$25.50

Dips

Warm Crab Dip with Baguettes	\$45.00
Warm Artichoke Dip with Baguettes	\$45.00
Spinach Dip with Baguettes	\$30.00
Layered Southwestern Dip	\$22.75

Dips serve 25 guests



Bakery

Banana Bread	\$9.75 per dozen
Biscotti	\$19.00 per dozen
Brownies	\$12.75 per dozen
Cake Donuts	\$10.25 per dozen
Cinnamon Rolls	\$20.00 per dozen
Cookies	\$8.75 per dozen
Creampuffs	\$19.00 per dozen
Danish	\$10.25 per dozen
Éclairs	\$19.00 per dozen
Lemon Bars	\$12.75 per dozen
Lemon Zest Bread	\$10.25 per dozen
Muffins	\$18.00 per dozen
Pumpkin Bread	\$10.25 per dozen
Rice Krispy Bars	\$12.75 per dozen
Scones	\$21.00 per dozen
Zucchini Bread	\$10.25 per dozen



Delectables

Custom Cookie Pops	\$18.50 per dozen
Custom Cake Pops	\$18.50 per dozen
The Black and White Cookie	\$10.25 per dozen
Custom Cupcakes	\$24.00 per dozen
M-Tech Logo Cupcakes	\$18.50 per dozen
Custom Cakes—Whole Sheet	\$60.00
Custom Cakes-Half Sheet	\$30.00
Custom 3 Tiered Cake	Price Upon Request
Full Sheet Cake (Basic)	\$50.00
Half Sheet Cake (Basic)	\$28.00



APPETIZERS

Bacon Wrapped Shrimp	Market Price
Buffalo Cheese Sticks	\$10.00 per dozen
Cocktail Pasties	\$13.50 per dozen
Crab Cakes	\$12.00 per dozen
Crab and Dill Mini Puffs	\$12.00 per dozen
Crab Won-Tons	\$12.00 per dozen
Deviled Eggs	\$12.00 per dozen
Festive Roll-Ups	\$10.00 per dozen
Miniature Quiche	\$14.50 per dozen
Mozzarella Sticks	\$10.00 per dozen
Parmesan Crostini	\$10.00 per dozen
Pot Stickers	\$12.00 per dozen
Spicy Chicken Wings	\$12.00 per dozen
Spring Rolls	\$12.00 per dozen
Stuffed Mushroom Caps	\$13.50 per dozen
Sweet-n-Sour Meatballs	\$10.25 per dozen
Teriyaki Chicken Wings	\$12.00 per dozen

COFFEE~~TEA ~~HOT COCOA

Coffee & Tea	\$16.25 per gallon
HOT Tea	\$16.25 per gallon
Hot Cocoa	\$16.25 per gallon
Air Pot of Coffee/Hot Cocoa	\$16.25 per air pot
Air Pot Starbucks	\$21.00 per air pot

Upon request tea can be added to your Coffee Service. We provide a variety of teas for your enjoyment.

A gallon and the air pot serves approximately 10-12 guests.



FOUNTAIN & BOTTLED Beverages



Apple Juice	\$11.50 per gallon
Bottled Juice	\$2.00 per bottle
Bottled Water	\$1.50 per bottle
Canned Soda	\$1.00 per can
Fruit Punch	\$11.50 per gallon
Iced Tea	\$11.50 per gallon
Lemonade	\$11.50 per gallon
Orange Juice	\$11.50 per gallon
Pitcher of Juice	\$7.00 per pitcher

Candy Buffets

Small Buffet

50 ~ 100 guests (4~5 candies in 5 ~ 8 jars) \$4.75 per guest

Medium Buffet

100 ~ 200 guests (6~7 candies in 9 ~ 12 jars) \$5.00 per guest

Large Buffet

200 ~ 300 guests (8~9 candies in 13 ~ 18 jars) \$5.50 per guest

Cupcakes or Cake Pops can be added to any Buffet for additional charge.

24 Cupcakes or Cake Pop minimum.

OUR SERVICES INCLUDE

Variety of Unique Jars

Design of the candy buffet

Décor of the buffet

Linens for the table

Candy scoops and tongs

Candy bag or Take Out boxes-(can be customized for additional charge)

Theme Accessories – fabric, candles, floral

Delivery and set up of buffet



Event Planning

Congratulations on your event!!

Montana Tech Catering Services offers full service catering & event planning .

We pay close attention to detail to ensure our clients have a fabulous event every time!

We are dedicated to providing outstanding culinary excellence to all our clients and guests. Our combination of exquisite catering coupled with our passion for creating a perfect event makes us your one stop shop for an amazing event.

www.mtech.edu/dining_services



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