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

Continentials

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 your 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, seafood & 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, seafood & 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

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
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<tbody>
<tr>
<td>Antipasto Tray-Large</td>
<td>$65.00</td>
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<tr>
<td>Cheese and Cracker Tray-Large</td>
<td>$45.00</td>
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<tr>
<td>Crudités Tray-Large</td>
<td>$63.00</td>
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<tr>
<td>Crudités Tray-Small</td>
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<tr>
<td>Fresh Fruit Tray-Large</td>
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<td>Fresh Fruit Tray-Small</td>
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<tr>
<td>Fruit and Cheese Tray-Large</td>
<td>$55.00</td>
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<td>Meat and Cheese Tray-Large</td>
<td>$70.00</td>
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<tr>
<td>Meat and Cheese Tray-Small</td>
<td>$36.00</td>
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Salads
Kale
Coleslaw
Macaroni
Pasta
Potato
Seafood Pasta
Spinach
Seasonal Fresh Fruit

Three quart containers serves 25 for $25.50
# Dips

<table>
<thead>
<tr>
<th>Dips</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Warm Crab Dip with Baguettes</td>
<td>$45.00</td>
</tr>
<tr>
<td>Warm Artichoke Dip with Baguettes</td>
<td>$45.00</td>
</tr>
<tr>
<td>Spinach Dip with Baguettes</td>
<td>$30.00</td>
</tr>
<tr>
<td>Layered Southwestern Dip</td>
<td>$22.75</td>
</tr>
</tbody>
</table>

*Dips serve 25 guests*

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# Bakery

<table>
<thead>
<tr>
<th>Bakery</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Banana Bread</td>
<td>$9.75 per dozen</td>
</tr>
<tr>
<td>Biscotti</td>
<td>$19.00 per dozen</td>
</tr>
<tr>
<td>Brownies</td>
<td>$12.75 per dozen</td>
</tr>
<tr>
<td>Cake Donuts</td>
<td>$10.25 per dozen</td>
</tr>
<tr>
<td>Cinnamon Rolls</td>
<td>$20.00 per dozen</td>
</tr>
<tr>
<td>Cookies</td>
<td>$8.75 per dozen</td>
</tr>
<tr>
<td>Creampuffs</td>
<td>$19.00 per dozen</td>
</tr>
<tr>
<td>Danish</td>
<td>$10.25 per dozen</td>
</tr>
<tr>
<td>Éclairs</td>
<td>$19.00 per dozen</td>
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<tr>
<td>Lemon Bars</td>
<td>$12.75 per dozen</td>
</tr>
<tr>
<td>Lemon Zest Bread</td>
<td>$10.25 per dozen</td>
</tr>
<tr>
<td>Muffins</td>
<td>$18.00 per dozen</td>
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<tr>
<td>Pumpkin Bread</td>
<td>$10.25 per dozen</td>
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<tr>
<td>Rice Krispy Bars</td>
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</tr>
<tr>
<td>Scones</td>
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<tr>
<td>Zucchini Bread</td>
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**Delectables**

<table>
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<tr>
<th>Item</th>
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</thead>
<tbody>
<tr>
<td>Custom Cookie Pops</td>
<td>$18.50 per dozen</td>
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<tr>
<td>Custom Cake Pops</td>
<td>$18.50 per dozen</td>
</tr>
<tr>
<td>The Black and White Cookie</td>
<td>$10.25 per dozen</td>
</tr>
<tr>
<td>Custom Cupcakes</td>
<td>$24.00 per dozen</td>
</tr>
<tr>
<td>M-Tech Logo Cupcakes</td>
<td>$18.50 per dozen</td>
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<tr>
<td>Custom Cakes—Whole Sheet</td>
<td>$60.00</td>
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<tr>
<td>Custom Cakes—Half Sheet</td>
<td>$30.00</td>
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<tr>
<td>Custom 3 Tiered Cake</td>
<td>Price Upon Request</td>
</tr>
<tr>
<td>Full Sheet Cake (Basic)</td>
<td>$50.00</td>
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<tr>
<td>Half Sheet Cake (Basic)</td>
<td>$28.00</td>
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**Appetizers**

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

<table>
<thead>
<tr>
<th></th>
<th>Small Buffet</th>
<th>Medium Buffet</th>
<th>Large Buffet</th>
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</thead>
<tbody>
<tr>
<td>Guests</td>
<td>50 ~ 100</td>
<td>100 ~ 200</td>
<td>200 ~ 300</td>
</tr>
<tr>
<td>Candies</td>
<td>4<del>5 in 5</del>8</td>
<td>6<del>7 in 9</del>12</td>
<td>8<del>9 in 13</del>18</td>
</tr>
<tr>
<td>Jars</td>
<td>jars</td>
<td>jars</td>
<td>jars</td>
</tr>
<tr>
<td>Price</td>
<td>$4.75 per</td>
<td>$5.00 per</td>
<td>$5.50 per</td>
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</tbody>
</table>

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.

[Montana Tech Catering Services](http://www.mtech.edu/dining_services)

1300 West Park
Butte, Montana 59701
406-496-4589 or 496-4590