

Catering and Special Events Montana Technological University

Welcome to Montana Technological University's Catering and Events menu!

We are committed to providing high quality food at a reasonable price. We are able to accommodate special requests and dietary requirements.

For your catering needs contact:

Sam Hedrick, Director of Dining Services Whedrick@mtech.edu 406-496-4590

Booking your Room:

Contact the Student Union Desk or 406-496-4458 to reserve Montana Tech facilities.

- A deposit may be required for facility use
 - Fee includes room, tables, and chairs
- Reservations must be made a minimum of 14 days in advance and payment is due within 30 days of the event; past due payments may be subject to late charges.
- All details, menu items, and guest counts must be finalized at least three business days prior to an event. Any changes requested after that point, if it is possible to make them at all, may incur additional charges.
- We understand cancellations may be unavoidable, however if less than 72 hours' notice is given the client will still be liable for the full cost of the event.
- Linen Fees:
 - Table Clothing or Covering: \$5.00/table Table Skirting: \$10.00/table
 - Colored Linen and Napkins price is based on request
- Catering services available Monday through Saturday, 6:00 am to 9:00pm, service outside these hours will incur additional labor and service charges
- Catering events outside of the Student Union Building, Mill Building, or South Campus could incur additional labor charges



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POLICIES

Guarantees

Final attendance must be confirmed with Catering seven (7) business days in advance, or the expected number will be used for the guarantee. On your final billing, you will be charged for 100% of the guaranteed number or the number served, whichever is higher. Please note that all scheduled events on the campus will not exceed 12:00am.

Event Confirmation

An event contract form will be sent to you for your review. Please carefully review all details for accuracy. After you approve your contract via a confirmation e-mail, Montana Tech Catering will begin preparations for your event. **If you have not returned a signed copy of your menu/contract, your event has not been scheduled.**

Delivery Charge

Minimum amount for any catering outside the SUB is \$50 -for china service an additional \$2.00/person fee will apply. Services requested off-campus will incur \$2.50/mile for delivery.

Cancellations

Seven business days before event is requested; three days is mandatory.

Leftovers

In compliance with State Health Code Catering cannot allow any leftovers to be taken by guests. However, Items ordered by quantity, but not temperature sensitive such as dozens of cookies, pastries, breakfast breads, and other baked goods, may be taken after an event if the clients or guests so desire. Clients must provide their own boxes or zip lock bags.



Payment

An invoice will be sent to you following the event. Full payment should be within 30 days of receiving the invoice. All invoices over the 30 days are subject to a monthly financial charge.

Custom or Personalized Menus

We are happy to design menus for our clients, but price such menus on a case by case basis.

Equipment Loans

Dining Services is not able to loan or rent equipment for events not presented by our staff. Similarly, we are not able to provide paper plates, cups, plastic ware, or other disposable goods for events not presented by MT Catering and Special Events. We would recommend anyone needing equipment for staging private events contact Party Tyme Rentals at (406) 723-4369.

Alcohol

Any group or organization that desires to have alcohol at their event must complete the Alcohol Request Form. At that time ALL forms will be reviewed and signed by the Chancellor. All events that desire alcohol need to have a licensed vendor cater the event. You can contact the Student Union Desk or 406-496-4458 or visit <https://www.mtech.edu/student-life/sub/alcohol-request-form.pdf> for the form. It is the Vendor's responsibility to bus/clear/clean tables at the event of single use containers purchased from their establishment. i.e.: empty beer cans/bottles, bottle caps and can tabs, cups for drinks, stir sticks, serving napkins, etc. Montana Tech catering staff are not allowed to remove any containers or get alcohol.

Allergens and Dietary Restrictions

Montana Tech Catering will work diligently to ensure any food allergies or sensitivities are met and addressed. We ask that all clients proactively reach out to their guests early to identify any guests who might have special needs due to religion, personal preference, or dietary necessity. Note that deviations from the menu may incur additional costs and in certain cases may not be possible. **Please note that any specific dietary needs must be addressed in advance, as we have limited ability to respond to such requests while serving your event.**



****Food provided by Montana Tech Catering and Special Events may have been produced in a facility that may be cross-contaminated with tree nuts, peanuts, soy, milk, eggs, wheat, shellfish, and other potential allergens.****

BEVERAGES

Coffee (Regular or Decaf.)\$18.00 per gallon
Hot Tea Service – (10 tea bags per gallon)\$14.00 per gallon
Iced Tea\$14.00 per gallon
Mulled Apple Cider – (Minimum 2 gallons)\$20.00 per gallon
Hot Chocolate\$18.00 per gallon
Hot Water \$ 5.00 per gallon
Iced Water\$15.00 per five gallon
Orange Juice\$19.00 per gallon
Lemonade & Fruit Punch\$17.00 per gallon
Sparkling Punch (carbonated)\$19.00 per gallon
Bottled Water (20 oz bottle)\$1.00 each
Canned Pepsi Products (12 oz)\$1.00 each
Assorted Bottled Juice (16 oz)\$2.00 each

BAKERY ITEMS

Pastries & Doughnuts



- Raised Doughnuts\$14.00 per dozen
- Danishes (assorted fillings)\$17.50 per dozen
- Petite Cinnamon Rolls\$ 12.00 per dozen
- Scones (*Gluten Free option available with advance notice*)\$15.00 per dozen
- Breakfast Breads (Banana, Lemon Poppy Seed, Cranberry-Orange, Pumpkin)\$12.00 per loaf
(12 slices)
- Assorted Muffins (*Gluten Free option available with advance notice*) ...\$12.50 per dozen
- Full Sized Cinnamon Rolls\$17.50 per dozen

Cookies, Brownies, & Bars *Minimum One Dozen unless otherwise noted*

**May contain nuts, coconut, or other allergens*

- Assorted Cookies\$10.00 per dozen
- Brownies\$14.00 per dozen
- Desserts Bars\$16.00 per dozen
- Lemon Bars
- Blondie Bars
- Cereal Bars (Rice Krispies, Cocoa Puffs, etc)
- Molly’s Fruit Bars
- Black & White Bars
- Assorted Gourmet Bars\$18.00 per dozen

Assorted Desserts

- Chocolate-dipped Cannoli – (*minimum 3 dozen*)\$18.00 per dozen
- Mini Cannoli- (*minimum 3 dozen*)\$12.00 per dozen
- Cream Puffs\$18.00 per dozen
- Chocolate Éclairs (*minimum 4 dozen*)\$18.00 per dozen
- Petit Fours (*minimum 5 dozen*)\$18.00 per dozen
- Tarts - Individual (*3.5” tarts, minimum 3 dozen*)
 - Caramel Chocolate\$3.50 each
 - Fresh Fruit\$3.75 each
 - Coconut Cream\$3.00 each
- Chocolate Dipped Strawberries (*minimum 3 dozen*)\$12.00 per dozen
- Miniature Cheesecake Bites (*minimum 2 dozen*)\$12.00 per dozen
- Chocolate Mousse (*minimum 2 dozen*)\$5.00 per serving
- Filled Chocolate Cordial Cups (*minimum 4 dozen*)\$18.00 per dozen



Strawberry Shortcake Bar

\$4.50 per person

Pound Cake, strawberries, and fresh whipped cream are not only delicious, but provide a very colorful dessert presentation!

Specialty Cakes – 10” Round, serves 16

- New York Style Cheesecake with fruit drizzle (serves 16).....\$38.00 per cake
 - Fresh fruit compote\$ 1.25 per serving
- Boston Cream – White cake, filled with pastry cream and glazed with a thin layer of chocolate ganache\$32.00 each

Sheet Cakes - White or chocolate buttercream frosting

- 1/4 sheet, 20 servings.....\$35.00 each
- 1/2 sheet, 40 servings.....\$50.00 each
- Full sheet, 80 servings.....\$93.00 each
 - White
 - Chocolate
 - Marble
 - Lemon
 - Chocolate Chip
 -
- Upgrade Frosting to Cream Cheese Frosting or Whipped Cream Frosting for an additional fee
 - 1/4 sheet.....\$3.00
 - 1/2 sheet.....\$5.00
 - Full Sheet.....\$10.00

Specialty Sheet Cakes**

- Full Sheet only, 80 servings.....\$98.00 each



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- Black Forest – chocolate cake with black cherries and whipped cream frosting topped with chocolate shavings and black cherries
- Carrot Cake with cream cheese frosting
- German Chocolate (contains nuts)
- Pecan Praline
- Piña Colada (pineapple and coconut)
- Lemon Poppyseed w/ Raspberry filling

**Note: Wedding cakes and other custom pastries and decorating available upon request. Please speak with the Catering Manager. Additional fees may apply

BREAKFAST

CONTINENTAL BREAKFAST BUFFETS

Minimum of 12 guests

*All continental breakfasts come with regular & decaf coffee, orange juice, and hot tea service.
Buffets served with disposable, compostable plates, utensils and napkins.*

The Gallatin

\$6.95 per person

Your choice of two selections from the following bakery items:
Raised doughnuts, breakfast bread, coffee cake, bagels, scones or muffins

The Jefferson

\$7.50 per person

Fresh seasonal diced fruit, yogurt, and
your choice of two selections from the following list:
Raised doughnuts, breakfast bread, coffee cake,
mini croissants, bagels, scones or muffins



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HOT BREAKFAST BUFFETS

Minimum of 24 Guests

All hot breakfast buffets include coffee, decaf, hot tea service, and orange juice, and are served with disposable, compostable plates, forks, knives and napkins.

Events that do not meet the minimum guest count will be charged an additional \$2.50 per person

The Silver Bow

\$8.75 per person

Select one of our flavorful scrambles, sausage links, bacon, or breakfast ham, and your choice of breakfast potatoes.

The Blackfoot

\$9.00 per person

Add to your favorite breakfast scramble our French toast bread pudding, breakfast ham, bacon, or sausage links, and your choice of breakfast potato.

The Yellowstone

\$9.25 per person

Biscuits & country gravy, two sausage links, choice of potatoes, and fresh diced seasonal fruit.

The Madison

\$9.25 per person

Your choice of breakfast scramble, cheese blintz with fresh fruit, family-style yogurt, granola, and seasonal diced fruit.

The Missouri

\$9.50 per person

Your choice of a breakfast scramble, breakfast ham, bacon, or sausage links, choice of breakfast potato, assorted medium breakfast muffins, family-style yogurt with granola, and fresh seasonal diced fruit.

The Charlie Russell Burrito Bar

\$9.50 per person

Fluffy scrambled eggs, fried potatoes and Pepper Jack cheese wrapped in a warm tortilla with your choice of either breakfast sausage, chorizo, or vegetarian with potatoes, beans and sweet peppers. Served with all your favorite toppings – vegetarian green chili, shredded



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cheddar cheese, salsa, sour cream, and jalapeños,
and topped off with fresh diced seasonal fruit.

Choose one of the following scrambled egg casseroles and one potato dish:

Egg Dishes

- Three Cheese
- Spinach Florentine
- Denver with ham, onions, & green peppers
- Southwest- green chile and pepper jack cheese with salsa
- Benedict- ham with hollandaise sauce
- Montana Benedict- a poached egg with sausage patty on a biscuit
- Cheddar cheese and bacon

w/ hollandaise

Potatoes

- Potatoes O'Brien with onions and peppers
- Sweet Potatoes O'Brien with onions and peppers
- Shredded Hash Browns
- Roasted Red Potato Slices

LUNCH

BOXED LUNCHES

Minimum of 12 Guests

Excellent for a working lunch or a short break.

Served with a choice of a bottled water or canned Pepsi product.

The Bull Run Boxed Lunch

\$8.50 each



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(Add \$2 for two sandwiches)

Your choice of sandwich/wrap, whole fruit, a bag of chips, and one cookie.

Sandwiches are served on your choice of whole grain wheat bread or a tortilla wrap, with lettuce and tomato on the side.

Gluten-free bread is available for a minimal charge upon request.

- Slow-roasted beef and mild cheddar cheese
- Smoked ham and Monterey Jack cheese
- Deli turkey and Swiss cheese
- Fresh, sliced vegetables and hummus

The Bitterroot Boxed Lunch

\$12.50 each

For a more upscale lunch-on-the-go, try our Bitterroot Boxed Lunch.

Inspired combinations with artisan breads, lettuce and tomato, salad du jour, diced seasonal fruit, and bakers-choice specialty mousse.

- Slow-Roasted beef with bleu cheese and caramelized shallots on a flaky croissant
- Shaved deli turkey with avocado and bacon on sourdough bread
- Hummus, artichokes, feta cheese, black olives, sun dried tomatoes, and basil pesto on a croissant (vegetarian)
- Traditional turkey club sandwich on 100% whole grain wheat bread
- Turkey, provolone cheese, artichoke hearts, and feta cheese on focaccia bread

Cold Luncheon Buffets

Served with eco-friendly compostable plates, utensils, and napkins.

Choice of bottled waters and/or canned soda.

Minimum of 24 Guests

Deli Sandwich Buffet

\$12.95 per person

Add Soup \$1.50 per person



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Create your own deli sandwich from assorted breads; smoked ham, deli turkey breast, and slow-roasted beef; sliced provolone, cheddar, Monterey jack, Swiss, and pepper jack cheese, lettuce, tomato, onions, and pickles.

Also served with a choice of salad, bags of chips, choice of bars or cookies, and a beverage.

Choose one salad:

- Tossed Garden Salad - assorted lettuce w/ toppings and three dressings
- Pasta Salad du Jour - Chef's choice, made fresh
- Potato - Chef's choice, made fresh
- Mixed greens - arugula, red leaf, radicchio, romaine, and baby spinach with cucumbers, carrots, tomatoes, and two dressings

Wraps Buffet

\$12.95 per person

Add Soup \$1.50 per person

Choose from the following selection of wraps, seasonal diced fruit salad, salad du jour, and choice of bars or cookies.

- Chicken Caesar- strips of seasoned chicken breast with romaine lettuce, parmesan cheese, and Caesar dressing
 - Cajun Chicken- spicy strips of chicken breast, romaine lettuce, tomato, and spicy Cajun dressing
- Club - Sliced turkey breast, bacon, lettuce, tomato, and Swiss cheese
- Beef - Slow-roasted beef, cheddar cheese, lettuce and tomato
- Vegetarian - Green and red cabbage, bell peppers, red onion, sun-dried tomatoes, basil, olive oil, garlic, parmesan cheese, and balsamic vinegar with a pesto cream cheese spread



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PRE-PLATED SALAD & SANDWICH LUNCHEONS

** Minimum of 16 guests**

Service includes uniformed staff, set-up, table service and clean up. Served on china with glassware, flatware, linen tablecloths and napkins. Luncheons also include dinner rolls and butter, carafes of iced tea and water. Does NOT include dessert.

Cobb Salad.....\$14.25 per person

This traditional favorite is served with crisp romaine lettuce, diced tomato, smoked bacon, chicken breast, chopped egg, and avocado accompanied by ranch or Italian dressing.

Chef Salad.....\$13.95 per person

This traditional favorite is served with lettuce, julienne cheddar and pepper-jack cheeses, julienne turkey and ham, hard boiled egg, black olives, cherry tomatoes, sliced radishes and sliced cucumbers accompanied by ranch or Italian dressing.

Fried Chicken Salad.....\$14.25 per person

Crispy popcorn chicken on a bed of romaine lettuce, topped with candied pepper bacon and waffle croutons, served with a maple vinaigrette.

Steak Salad.....\$15.50 per person

Marinated grilled flank steak over romaine lettuce with cherry tomatoes, bleu cheese, carrot and squash spiral shoestrings, and thinly sliced red onions and bacon ranch dressing.

Shrimp Louie\$14.25 per person

Marinated, steamed shrimp arranged artfully around a fresh avocado fan, with hard boiled egg, crispy bacon, tomato wedges, green onion, and topped with tangy Remoulade sauce.

Spinach Salad with Shrimp.....\$15.50 per person

Fresh spinach laid with artichoke hearts, red onion, fresh strawberry, candied pecans, bleu cheese crumbles, and croutons. Topped with grilled Jumbo Shrimp and served with Honey Balsamic dressing.

Mandarin Chicken Salad.....\$13.95 per person

Shredded chicken with toasted almonds, mandarin orange wedges, crispy wonton noodles, and a sesame-ginger dressing

Asian Lettuce Wraps.....\$13.95 per person



Grilled, chilled, and spicy chicken with shredded carrots, julienned snow peas, bamboo shoots, and mushrooms, served with a sesame-soy-ginger dressing.

Roast Turkey, Bacon & Swiss\$12.95 per person

Sliced turkey with crispy bacon and Swiss cheese, topped with fresh avocado on hearty multigrain bread.

Tech Triple Decker.....\$13.25 per person

Sliced turkey and ham on the first layer and a BLT on the second, cut in quarters on sourdough toast.

The Wedge.....\$10.95 per person

Our version of a submarine sandwich- sliced ham, turkey, and hard salami with Swiss and pepper jack cheese, all piled on French bread and cut in easy to manage wedges.

Sandwich & Soup or Salad (*buffet only*).....\$12.95 whole sandwich
.....11.25 half sandwich

Your choice of ham, turkey, or roast beef with your choice of cheese on multigrain, sourdough, or marble rye, accompanied by your choice of a small salad or cup of soup.

Budget Friendly Buffets

****Minimum 16 guests****

\$10.95 per person

All buffets come with choice of iced tea or water and either brownies or cookies

Last Best BBQ-

Barbecued chicken or pork ribs with corn coblettes, and your choice of potato or pasta salad.

Mexicali Taco Bar-

Seasoned ground beef with crispy corn taco shells, fiesta corn, and a full fixins' bar including shredded lettuce, diced onions, shredded cheddar, and diced tomatoes.

Roman Holiday-



Marinara with your choice of Italian beef, sausage, or diced chicken, served with spaghetti noodles, Tuscan vegetable medley, garlic bread, and shredded parmesan cheese.

Pizza Party-

Two topping pizza- \$10.25 Additional Toppings- \$1.00 each

HOT LUNCHEON BUFFETS

****Minimum 16 guests****

****Available until 2:00pm. For meals served after 2pm, add \$2.00 per person****

Service includes uniformed staff, delivery, set-up and pick-up, real china, glassware, flatware linen tablecloths, and napkins. Beverages include carafes of iced tea and water.

Entrée Choices

Beef Entrées

- Slow roasted Beef with Au Jus - Lightly dried rubbed beef round, slow cooked until tender\$13.95
- Marinated, Grilled Flank Steak - Lightly marinated flank steak, grilled and thinly sliced...\$15.95
- Traditional Butte Pastys- beef chuck and red potatoes wrapped in tender pastry crust, served with rich brown gravy...\$13.95

Poultry Entrées...\$13.95

- Grilled Chicken with Sundried Tomato Cream Sauce - Flame kissed chicken with a sundried tomato, garlic, basil and a champagne cream sauce
- Tequila Lime Chicken - Breast of chicken marinated, then broiled over an open flame.
- Chicken Alfredo with Pasta - chicken breast in a creamy alfredo sauce (*buffet only*)
- Chicken Marsala - Seared chicken with sautéed mushrooms in a Marsala butter sauce, served with Parmesan polenta and creamed fresh spinach
- Smoked Breast of Turkey with a sherried mushroom cream sauce

Seafood Entrées...\$16.95

- Shrimp Scampi with Pasta - Served with a white wine, garlic and basil sauce (*buffet only*)
- Parmesan Salmon - Baked Salmon filet with a crisp parmesan cheese crust
- Grilled Maple-Mustard Salmon - Baked salmon filets with a tangy teriyaki glaze



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Pork Entrées...\$13.95

- Dijon Glazed Pork Loin - Lean pork loin flame broiled, kissed with a sweet dijon glaze
- Almond-encrusted Pork Tenderloin with Brandied Flathead Cherry Sauce

Vegetarian Entrées...\$13.95

- Stuffed Portobello Mushrooms Caprice- with fresh mozzarella, heirloom tomatoes and fresh basil
- Vegetarian Pasties- Honeyed Sweet Potato, Spinach, and Garbanzo Beans (Vegan), baked in a pastry crust.
- Cheese and Spinach Ravioli - Served in a tomato and basil sauce
- Pasta Primavera - Fresh vegetables in a rich tomato sauce with pasta (*buffet only*)

Choice of Salad (Choose One)

- Tossed Garden Salad w/ dressing and toppings
- Pasta Salad du Jour
- Romaine or Iceberg Wedge- w/ bacon, tomato, red onion & choice of dressing
- Potato Salad - Chef's choice, made fresh
- Carrot Salad - Shredded carrots with pineapple, raisins, and a creamy dressing

Choice of Starch (Choose One)

- Wild and Brown Rice Pilaf
- Cilantro Lime Rice
- Moroccan Couscous
- Garlic Mashed Red Potatoes
- Roasted and Glazed Sweet Potatoes
- Rosemary and Thyme Baby Gold Potatoes
- Garlic Roasted Red Potatoes
- Potatoes Au Gratin

Choice of Vegetable (Choose One)

- Chef's Choice- allows the chef to choose the freshest veggies in season
- Calibacitas- zucchini, yellow squash, mild green chile, fresh corn, and cheddar cheese baked in a casserole
- Stuffed Baked Tomatoes
- Fresh Steamed Broccoli
- Asparagus with Hollandaise or Balsamic Vinegar reduction (in season)
- Curried Cauliflower



Dessert Choices (Choose One)

- Assorted brownies
- Assorted cookies
- Cream Puffs (4 dozen per flavor minimum)*
- Fruit Cobbler*
- Fruit Crisp*
- Sheet Cake*
- Assorted Pies*
- New York Cheesecake with fruit drizzle

Premium Desserts *(Prices may vary)*

Including but not limited to:

- Apple Dumplings with Caramel Sauce
- Tiramisu Italian Cheesecake
- Assorted Mousses and Semifredos
- Triple Chocolate Mousse Cake

Casual Munchies

(15 servings per quart)

Chips and Salsa...\$1.50 per person

(Minimum 15 servings)

Add Guacamole- \$1.00 per person

Seven Layer Dip - Refried beans, tomatoes, guacamole, shredded cheese, sour cream, diced tomatoes, and black olives, served with corn tortilla chips...\$2.50 per person

(Minimum 15 servings)

Chili con Queso - Creamy cheese sauce with fresh tomatoes and chilies, served with corn tortilla chips...\$2.50 per person

(Minimum 15 servings)

Nacho Bar - Chili con queso, salsa verde, pico de gallo, guacamole, with corn tortilla chips...\$3.25 per person

(Minimum 24 servings)



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Hummus (serves 15)- with oven toasted pita points...\$22.50

- Traditional Hummus
- Curried Hummus
- Sun Dried Tomato Hummus

Baked Bread Bowl Dips (serves 15)...\$25.00

- Artichoke
- Spinach

CHEESES

Baked Brie - \$30.00

(12 portions per wheel)

- Plain, with fresh seasonal fruit
- Almonds and Honey
- Artichoke and Feta Cheese
- Caramel and Pecans
- Cherry and Cranberry

Cheese Terrine - Soft, blended cheeses molded in a terrine served with an assortment of fruits, nuts and crackers- \$25.00

(15 servings per terrine)

- With nuts- encrusted with your choice of almonds, pecans, pistachio, or mixed nuts
- With veggies- an assortment of seasonal veggies herb-garlic seasoning
- Dried Fruits & Nuts- a delightful combination of dried cherries, apricots, and other fruits encrusted with your choice of nuts

Cheese Tray - Cheddar, Swiss, Provolone, Monterey Jack, and Pepper Jack served with an assortment of crackers- \$3.50 per person

Minimum 15 servings



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Fruit & Cheese Display- A beautiful display of fresh fruit and domestic cheeses, served with an assortment of crackers- \$3.75 per person

Minimum 15 servings

SNACKS

RECEPTION PLATTERS

Fresh Vegetables Platter-accompanied by buttermilk ranch dip- \$2.00 per person

Minimum 10 servings

Antipasto Tray - Assorted olives and pepperoncini, salami, pepperoni, fresh mozzarella, artichoke hearts, hearts of palm, roasted red pepper, gherkins....\$3.95 per person

Minimum 10 servings

Served with crackers or baguette slices

Fresh Sliced Fruit Display - Seasonal Selections....\$2.25 per person

Minimum 10 servings

Kebabs Caprice - Fresh basil, mozzarella balls, and cherry tomatoes on a skewer, drizzled with a balsamic vinegar glaze....\$2.50 per person

Minimum 10 servings

Shrimp Cocktail - Seasoned jumbo shrimp served with house made cocktail sauce...\$4.95 per person

Minimum 15 servings

Tea Sandwiches ... \$12.50 per dozen

Finger sandwiches with a choice of:

- Cucumber and Cream Cheese
- Ham Salad
- Chicken Salad
- Tuna Salad



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Minimum 24 servings

HOT SNACKS

Cordon Bleu Bites - \$3.50 per serving

Chicken Wings ...\$4.95 per person

Served hot, a traditional favorite mix of drumettes and wings, choice of buttermilk ranch or bleu cheese dressing

- Choices of Sauce
 - Traditional Buffalo Wings
 - Sweet Chile Thai
 - Teriyaki Wings
 - Pineapple- Coconut
 - Plain Wings- Unsauced

Minimum 20 servings

Egg Rolls - \$3.50 per person

- Your choice of pork or vegetarian *Minimum 20 servings, 3 per person*

Stuffed Mushroom Caps- \$2.75 per person

- Your choice of vegetable or cheese stuffing

Minimum 20 servings, 3 per person

Pot Stickers - \$3.50 per person

Stuffed and crimped Asian dumplings, fried and served with dipping sauce. Your choice of:

- Pork
- Chicken
- Vegetarian

Minimum 20 servings, 3 per person

Jalapeno Poppers - \$3.75 per person

Jalapeño pepper stuffed with cream cheese and sausage, wrapped in bacon and baked till crispy

Minimum 20 servings



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