



Catering by CONCORDIA

Menu

HORS D'OEUVRES

Appetizers and small bites to add to any event.

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ConcordiaCaters.com



Catering by Concordia

A TRADITION OF EXCELLENCE

Catering by Concordia combines the talents of our culinary and catering teams to meet a high standard of excellence set by decades of experience. At every event we ensure each detail is exceptional. We look forward to serving you.

Sustainability

We've designed the menu to include sustainable and locally sourced foods whenever possible. We also use eco-friendly paper products and make every effort to reduce waste. For more information please visit concordiacollege.edu/ds.

Special Diets

It is exceptionally important to us to create a safe environment for everyone who dines with us, especially those with allergies or special diets. We are committed to providing delicious and varied menu options to accommodate any special diet, and have a registered dietitian on staff that reviews all allergy and special diet requests. We will accommodate any special dietary needs.

Services

This menu is priced for self-serve style events. Unless otherwise noted, prices include linens, food set-up and clean-up. Call our Catering

department for other service options for this menu. A 15 percent service charge is applied to all orders. On campus departments are exempt from the service charge.

Timelines

To ensure the highest quality service, we ask you contact Catering by Concordia at least two weeks before your event. The final guest count is required at noon at least three business days before an event. Any guest increases within three business days will result in a \$25 surcharge for the additional meals.

Minimum guest count for an off campus event is 50. Off campus events are subject to an 10 percent delivery fee.

Payments

All events must have a secured payment before they occur. Non-Concordia affiliated groups are required to make a deposit of 25 percent at the time the event is booked, 50 percent 30 days prior to the event and the final balance is due on the day prior to the event.



Hors d'Ouevres

HOT HORS D'OUEVRES

Simple, elegant and above all delicious hors d'oeuvres to make your event stand out. Minimum order for each item is two dozen.

Mini Pepperoni Pizzas

7.50 per dozen

Tiny pizzas topped with zesty pepperoni, mozzarella and smoked provolone cheese.

Rosemary Roasted Mushrooms

10.50 per dozen

Fresh rosemary and tender mushrooms roasted.

Chicken in Gjetost Sauce

11.50 per dozen

Tender bites of chicken served in a rich Norwegian Gjetost cheese sauce.

Traditional Sausage Stuffed Mushrooms

10.50 per dozen

Hollowed mushrooms packed full of sausage and cheese.

Cheddar Bacon Canape

7.50 per dozen

Crispy bacon, melted cheese and olive spread on sliced cocktail rye.

Cocktail Swedish Meatballs

9.50 per dozen

Our famous meatballs, bite-sized and swimming in a creamy Swedish inspired gravy.

Barbecue Cocktail Meatballs

9.50 per dozen

Bite-sized meatballs in a tangy barbeque sauce.

Smokies in Barbecue Sauce

7.50 per dozen

Link sausages in our delicious barbeque sauce.



Caramelized Onion & Goat Cheese Tartlets

18.95 per dozen

Tartlet shells filled with warm chevre and topped with savory browned onions and thyme.

Cream Cheese Wontons

10.50 per dozen

A Chinese-American staple, light dough wrapped around a dollop of cream cheese.

Chicken Drumsticks with Barbeque Sauce

10.50 per dozen

Breaded drumsticks served with a sweet and smokey barbeque sauce.

Sweet Bacon

9.50 per dozen

Applewood smoked bacon with a crispy caramelized brown sugar coating.

Herbed Cheese Stuffed Mushrooms

10.50 per dozen

Savory stuffed mushrooms oozing with melted cheese and herbs.

Spanakopita

13.95 per dozen

Tender triangles of crispy warm fillo dough filled with spinach and feta cheese.

Honey Drizzled Brie Toast

18.95 per dozen

Creamy brie cheese atop a toasted baguette slice and drizzled with honey.

Wild Mushroom & Aioli Toast

9.50 per dozen

Mixed mushrooms sauteed with garlic and sherry on a toasted baguette slice.

Tomato Soup with Grilled Cheese Shooters

15.75 per dozen

A shooter portion of our tomato pesto soup accompanied by a two-bite crispy grilled cheese sandwich.

Celebrated Zucchini Toast

9.50 per dozen

Fresh zucchini sauteed with spices and dusted with parmesan cheese on a toasted baguette.

ADDITIONAL SERVICE OPTIONS

China with Limited Service 2.00 per person

China with Full Service 3.00 per person

Bamboo Plates 1.15 per person

All hors d'oeuvres include standard disposable plates and silverware.





COLD HORS D'OEUVRES

Savory, sweet and delicious. These tempting hors d'oeuvres are served cool for any event. Minimum order for each is two dozen.

Salmon Filled Cheese Puffs

9.50 per dozen

Cheddar cheese pastries filled with creamy salmon salad.

Deviled Eggs

9.50 per dozen (12 egg halves)

Classic deviled eggs enlivened with a touch of dill.

Lefse Rolls

9.50 per dozen

Soft potato lefse rolled with butter and brown sugar.

Salami Cornets

9.50 per dozen

Tasty trumpets of salamai with smooth cream cheese filling.

Shrimp Cocktail Shooters

31.50 per dozen

Giant chilled cocktail shrimp with a tangy cocktail sauce.

Mini Fruit Kabobs

15.25 per dozen

Assorted bite-sized seasonal fresh fruits served kabob-style.



Chevre and Walnut Grapes

20.95 per dozen

Fresh green grapes wrapped in soft goat cheese and rolled in chopped walnuts.

Caprese Kabobs

20.95 per dozen

Grape tomatoes and basil leaves with fresh mozzarella drizzled with a balsamic reduction.

Turkey and Avocado Hye Rollers

23.75 per dozen

Soft cracker bread pinwheels filled with turkey breast, fresh spinach, avocado spread and crispy bacon.

Beef and Rosemary Toasts

26.25 per dozen

Shaved beef tenderloin, aioli and fresh rosemary served on toasted baguette slices.

Pork Tenderloin Cocktail Sandwich

23.75 per dozen

Thinly sliced pork on fresh wheat cocktail buns.



Veggie Hye Rollers

23.75 per dozen

Soft cracker bread pinwheels filled with spinach, tomatoes, mushrooms, carrots, artichokes and sunflower seeds.

Sundried Tomato and Goat Cheese Toasts

9.50 per dozen

Savory creamy sundried tomato spread on toasted baguette slices.

ADDITIONAL SERVICE OPTIONS

China with Limited Service

2.00 per person

China with Full Service

3.00 per person

Bamboo Plates

1.15 per person

All hors d'oeuvres include standard disposable plates and silverware.

Smorrebrod

Traditional Danish open-faced, bitesized sandwiches.

Cucumber and Carrot Smorrebrod

15.75 per dozen

Pumpernickel cocktail bread with cream cheese, cucumbers, fresh dill weed and carrot garnish.

Liverwurst and Bacon Smorrebrod

20.95 per dozen

Thinly sliced liverwurst topped with bacon, onions, and parsley atop sliced pumpernickel bread.

Shrimp and Dill Smorrebrod

20.95 per dozen

Zesty shrimp salad and fragrant dill weed on pumpernickel cocktail bread.

Salmon Cucumber Smorrebrod

20.95 per dozen

A delicious fusion of salmon, radishes, cucumbers and lemon flavors on pumpernickel bread.

SNACKS

Twelve person minimum.

Popcorn

0.85 per person

Pretzels

0.85 per person

Trail Mix

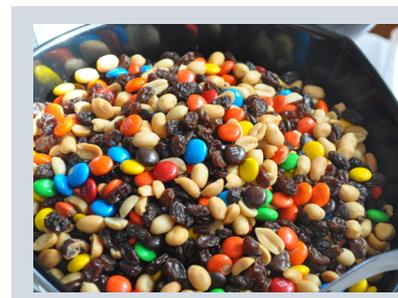
1.95 per person

Chex Party Mix

0.85 per person

Puppy Chow

1.35 per person





HORS D'OEUVRE PLATTERS

Large platters to share.

Brie and Fruit with Caramel Sauce

40.95 serves up to 12 people

Warm pastry-wrapped brie cheese served with fresh seasonal fruit and housemade caramel sauce.

Smoked Salmon Ball

17.50 serves up to 24 people

Creamy smoked salmon spread rolled in parsley and pecans, served with snack crackers.

Vegetable Platter

29.50 serves up to 20 people

Cauliflower florets, radishes, broccoli: florets, baby carrots, and cucumber slices

Seasonal Fruit Platter

59.50 serves up to 20 people

A mix of fresh seasonal fruits.

Cheese Ball

20.25 serves up to 24 people

Tangy cheddar cheese spread rolled in chopped walnuts, served with snack crackers.

Crab & Wild Mushroom Cheesecake

24.95 serves up to 20 people

A delicious savory cheesecake with green onion coulis, incredible with crackers or crostinis.

Veggie Pizza

48.95 serves up to 35 people

A regional favorite with flaky crust, cream cheese spread and fresh vegetable and cheese topping.

Cheese Tray

34.25 serves up to 20 people

Cheddar, Monterey jack, pepper jack and Swiss cheese.

CHIPS AND CRACKERS

Tri-Colored Tortilla Chips

5.50 per pound

Pita Chips

5.50 per pound

Assorted Crackers

7.50 per pound

Potato Chips

5.50 per pound

Crostini

8.75 per pound

DIPS AND SPREADS

Savory Dips

Artichoke Dip *served warm*

13.95 per quart

Hot Reuben Dip *served warm*

15.75 per quart

Seven Layer Bean Dip

served warm

13.95 per quart

Bleu Cheese Dip

15.75 per quart

BLT Dip

11.50 per quart

French Onion Dip

9.25 per quart

Greek Dip

20.25 per quart

Guacamole

22.50 per quart

Hummus

12.50 per quart

Ranch Dip

10.95 per quart

Zesty Dips

Chicken Buffalo Ranch Dip

served warm

23.95 per quart

Chili con Queso

16.75 per quart

Classic Homemade Salsa

19.25 per quart

Fiesta Dip

13.95 per quart

Joyce's Black Bean Salsa

11.50 per quart

Picante Sauce

13.95 per quart

Spicy Feta Dip

12.50 per quart

Sweet Dips

Blueberry Fruit Dip

13.25 per quart

Marshmallow Cream Dip

13.95 per quart





Bakery

Indulge in one of Concordia's mouth-watering, house-made baked goods. Each is carefully prepared on campus by our master bakers.

COOKIES

5.95 per dozen

Double Chip Cookies

Sugar Cookies

M&M Cookies

Chocolate Crinkle Cookies

Molasses Cookies

Oatmeal Raisin Cookies

Specialty Cookies

6.95 per dozen

Mexican Wedding Cake

Sour Cream Cookies

Frosted Sugar Cookies

BARS

16.99 per two dozen

Brownies

Lemon Bars

Sour Cream Raisin Bars

Zebra Brownies

Carrot Bars

Pumpkin Bars

Rice Krispies

19.99 per two dozen

Scotcheroo Bars

MINI DESSERTS

Mini Cheesecakes

15.95 per dozen *(two dozen minimum)*

Chocolate Lace Cheesecake

Chocolate Swirl Cheesecake

German Chocolate Cheesecake

Pumpkin Pecan Cheesecake

Plain Cheesecake

Mini Pies

15.95 per dozen *(two dozen minimum)*

Apple Pie

Blueberry Pie

Cherry Pie

Coconut Cream Pie

French Silk Pie

Key Lime Pie

Pecan Pie

Pumpkin Pie

Specialty Mini Desserts

(two dozen minimum)

Chocolate Raspberry Tartlets 17.95 per dozen

Norwegian Almond Cake 15.95 per dozen

CAKES

Sheet Cakes

Quarter Sheet (serves 24)

33.15 each

Half Sheet (serves 48)

50.00 each

Full Sheet (serves 96)

80.00

Two-Layer Round Cakes

Five-Inch Round (serves 4-6)

19.95 each

Eight-Inch Round (serves 12)

29.95 each

*Add edible photo art to any cake for 10.00

BREADS

14.95 per loaf

Apple Bread

Banana Bread

Carrot Bread

Pumpkin Bread

Sunshine Bread

Zucchini Bread

Specialty Breads

17.95 per loaf

Berry Bread

Lemon Poppyseed Bread

BREAKFAST

Muffins

12.50 per dozen

Banana Chocolate Chip Muffin

Bran Muffin

Rhubarb

Chai

14.50 per dozen

Blueberry Muffin

Brownie Muffin

Lemon Poppyseed Muffin

Frosted Banana Muffin

Carrot Cream Cheese

Morning Glory

15.75 per dozen

Mounds Muffin

Lemon Crumble

Scones

11.50 per dozen

Orange Scones

Blueberry Scones

Rolls

11.49 per dozen

(two dozen minimum)

Cinnamon Rolls with Cream Cheese Frosting

Caramel Rolls

Peanut Butter Rolls

Donuts

23.25 per dozen

Available Weekdays. Six dozen minimum, unless ordered on Wednesday.

Assorted Sandy's Donuts

Turnovers

12.50 per dozen

Apple Turnovers

Cherry Turnovers

Blueberry Turnovers

