



Catering
by CONCORDIA

Menu

HORS D'OEUVRES

Appetizers and small bites to add to any event.

The background of the entire page is a close-up photograph of a silver tray filled with various appetizers. In the foreground, there are several round, golden-brown pastries or breads, some topped with a dollop of white cream and a small herb garnish. Other pastries are visible in the background, some with darker toppings. The lighting is warm and focused on the food.

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Catering by Concordia

A TRADITION OF EXCELLENCE

Catering by Concordia combines the expertise of our culinary and catering teams to deliver an exceptional standard of excellence, backed by decades of experience. From the first detail to the final presentation, we are committed to making every event memorable.

Special Diets

It is exceptionally important to us to create a safe and welcoming dining experience for everyone, especially guests with food allergies or special dietary needs.

To accommodate a wide range of dietary needs. Our registered dietitian reviews all allergy and special diet requests to ensure that each guest's needs are carefully considered. Please let us know about your dietary requirements so that our team can work with you to create a safe and enjoyable dining experience.

Services

This menu is priced for self-service-style events. Prices include buffet linens, food setup, disposable service ware, and cleanup.

Please contact our Catering Department for information about additional service options available for this menu.

An 18% service charge is applied to all orders. On-campus departments are exempt from the service charge.

Timelines

To ensure the highest quality of service, we ask that you contact Catering by Concordia at least three weeks before your event.

The final guest count is required by noon, four business days before the event. Any guest increases requested within three business days of the event will result in a \$25 fee.

The minimum guest count for an off-campus event is 50 guests. Off-campus events are subject to a 10% delivery fee.

Payments

All events must have secured payment arrangements in place before the event occurs. Non-Concordia-affiliated groups are required to make payments according to the following schedule:

25% deposit — due at the time the event is booked

50% payment — due 30 days prior to the event

Final balance — due four business days prior to the event



Hors d'Oeuvres

HOT HORS D'OEUVRES

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

Mini Pepperoni Pizzas

15.25 per dozen

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

Rosemary Roasted Mushrooms

15.00 per dozen

Fresh rosemary and tender mushrooms roasted.

Chicken in Gjetost Sauce

22.00 per dozen

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

Traditional Sausage Stuffed Mushrooms

15.75 per dozen

Hollowed mushrooms packed full of sausage and cheese.

Cheddar Bacon Canape

15.00 per dozen

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

Cocktail Swedish Meatballs

19.75 per dozen

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

Barbecue Cocktail Meatballs

22.75 per dozen

Bite-sized meatballs in a tangy barbeque sauce.

Smokies in Barbecue Sauce

18.50 per dozen

Link sausages in our delicious barbeque sauce.



Caramelized Onion & Goat Cheese Tartlets

20.95 per dozen

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

Cream Cheese Wontons

15.95 per dozen

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

Chicken Drumsticks with Barbecue Sauce
26.75 per dozen
Breaded drumsticks served with a sweet and smoky barbecue sauce.

Sweet Bacon
17.00 per dozen
Applewood smoked bacon with a crispy caramelized brown sugar coating.

Herbed Cheese Stuffed Mushrooms
15.75 per dozen
Savory stuffed mushrooms oozing with melted cheese and herbs.

Honey Drizzled Brie Toast
23.95 per dozen
Creamy brie cheese atop a toasted baguette slice and drizzled with honey.

Wild Mushroom & Aioli Toast
17.95 per dozen
Mixed mushrooms sautéed with garlic and sherry on a toasted baguette slice.

Tomato Soup with Grilled Cheese Shooters
17.75 per dozen
A shooter portion of our tomato pesto soup accompanied by a two-bite crispy grilled cheese sandwich.

Celebrated Zucchini Toast
15.50 per dozen
Fresh zucchini sautéed with spices and dusted with parmesan cheese on a toasted baguette.

ADDITIONAL SERVICE OPTIONS

China with Limited Service 3.00 per person

China with Full Service 6.00 per person

Bamboo Plates 2.00 per person

All hors d'oeuvres include standard disposable plates.





COLD HORS D'OEUVRES

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

Salmon Filled Cheese Puffs

16.75 per dozen

Cheedar cheese pastries filled with creamy salmon salad.

Deviled Eggs

21.00 per dozen (12 egg halves)

Classic deviled eggs enlivened with a touch of dill.

Lefse Rolls

15.75 per dozen

Soft potato lefse rolled with butter and brown sugar.

Shrimp Cocktail Shooters

46.75 per dozen

Giant chilled cocktail shrimp with a tangy cocktail sauce.

Mini Fruit Kabobs

24.00 per dozen

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



Chevre and Walnut Grapes

31.75 per dozen

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

Caprese Kabobs

25.25 per dozen

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

Turkey and Avocado Hye Rollers

29.75 per dozen

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

Beef and Rosemary Crostini

26.25 per dozen

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

Cocktail Sandwich, Turkey (6), Ham (4), and Roast Beef (2) 23.95 per dozen
Thinly sliced pork on fresh wheat cocktail buns.



Veggie Hye Rollers
29.75 per dozen
Soft cracker bread pinwheels filled with spinach, tomatoes, mushrooms, carrots, artichokes and sunflower seeds.

Sundried Tomato and Goat Cheese Toasts
15.00 per dozen
Savory creamy sundried tomato spread on toasted baguette slices.

ADDITIONAL SERVICE OPTIONS

China with Limited Service
3.00 per person
China with Full Service
6.00 per person
Bamboo Plates
2.00 per person

All hors d'oeuvres include standard disposable plates.

Smorrebrod

Traditional Danish open-faced, bitesized sandwiches.
Cucumber and Carrot Smorrebrod
22.50 per dozen
Pumpnickel cocktail bread with cream cheese, cucumbers, fresh dill weed and carrot garnish.

Liverwurst and Bacon Smorrebrod
37.50 per dozen
Thinly sliced liverwurst topped with bacon, onions, and parsley atop sliced bread.

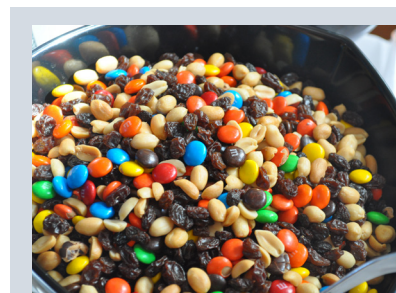
Shrimp and Dill Smorrebrod
37.50 per dozen
Zesty shrimp salad and fragrant dill weed on bread.

Salmon Cucumber Smorrebrod
24.50 per dozen
A delicious fusion of salmon, radishes, cucumbers and lemon flavors on bread.

SNACKS

Two quart minimum.

Popcorn
4.00 per quart
Trail Mix
18.75 per quart
Chex Party Mix
13.75 per quart
Puppy Chow
13.75 per quart





HORS D'OEUVRE PLATTERS

Large platters to share.

Brie and Fruit with Caramel Sauce

77.25 serves up to 12 people

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

Smoked Salmon Ball

35.50 serves up to 24 people

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

Vegetable Platter

63.75 serves up to 35 people

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

Seasonal Fruit Platter

62.75 serves up to 35 people

A mix of fresh seasonal fruits.

Cheese Ball

41.25 serves up to 24 people

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

Crab & Wild Mushroom Cheesecake

44.75 serves up to 20 people

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

Veggie Pizza

48.75 serves up to 35 people

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

Cheese Tray

39.75 serves up to 20 people

Cheddar, Monterey jack, pepper jack and Swiss cheese.

CHIPS AND CRACKERS

Tri-Colored Tortilla Chips
9.25 per pound

Pita Chips
10.25 per pound

Assorted Crackers
16.75 per pound

Potato Chips
12.50 per pound

Crostini
16.75 per pound

Pretzles
\$12.25 per pound

DIPS AND SPREADS

Savory Dips two quart minimum

Spinach \Artichoke Dip served warm
19.75 per qu

French Onion Dip
15.50 per quart

Hot Reuben Dip served warm
26.75 per quart

Greek Dip
22.25 per quart

Seven Layer Bean Dip
served warm
23.75 per quart

Guacamole
23.50 per quart

Spinach Dip
22.75 per quart

Hummus
19.50 per quart

BLT Dip
19.50 per quart

Ranch Dip
16.50 per quart

Zesty Dips two quart minimum

Chicken Buffalo Ranch Dip
41.75 per quart

Joyce's Black Bean Salsa
12.50 per quart

Chili con Queso
31.50 per quart

Picante Sauce
11.75 per quart

Classic Homemade Salsa
19.25per quart

Spicy Feta Dip
18.25 per quart

Fiesta Dip
22.75 per quart

Sweet Dips two quart minimum

Blueberry Fruit Dip
12.50 per quart

Marshmallow Cream Dip
16.75 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

9.75 per dozen two dozen minimum

- Double Chip Cookies
- Sugar Cookies
- M&M Cookies
- Chocolate Crinkle Cookies
- Molasses Cookies
- Oatmeal Raisin Cookies
- Peanut Butter Cookies
- Peanut Blossoms
- Mexican Wedding Cakes

Specialty Cookies

10.75 per dozen two dozen minimum

- Sour Cream Cookies
- Frosted Sugar Cookies

BARS

23.75 per pan of 24

- Brownies
- Lemon Bars
- Sour Cream Raisin Bars
- Zebra Brownies
- Carrot Bars
- Pumpkin Bars
- Rice Krispies

29.75 per pan of 24

- Scotcheroo Bars

MINI DESSERTS

Mini Cheesecakes

24.25 per dozen (four dozen minimum)

- Chocolate Lace Cheesecake
- Chocolate Swirl Cheesecake
- German Chocolate Cheesecake
- Pumpkin Pecan Cheesecake
- Plain Cheesecake

Mini Pies

24.25 per dozen (four dozen minimum)

- Apple Pie
- Blueberry Pie
- Cherry Pie
- Coconut Cream Pie
- French Silk Pie
- Key Lime Pie
- Pecan Pie
- Pumpkin Pie

Specialty Mini Desserts

(four dozen minimum)

- Raspberry Tartlets 29.25 per dozen
- Norwegian Almond Cake 22.25 per dozen

CAKES

Sheet Cakes

Quarter Sheet (serves 24)

38.95 each

Half Sheet (serves 48)

68.95 each

Full Sheet (serves 96)

104.95

Two-Layer Round Cakes

Five-Inch Round (serves 4-6)

17.95 each

Eight-Inch Round (serves 12)

38.95 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

Specialty Breads

17.95 per loaf

Berry Bread

Zucchini bread

Lemon Yogurt Bread

BREAKFAST

Muffins two dozen minimum

13.50 per dozen

Banana Chocolate Chip Muffin

Bran Muffin

16.50 per dozen two dozen minimum

Blueberry Muffin

Brownie Muffin

Frosted Banana Muffin

Carrot Cream Cheese

Rhubarb Muffin

Lemon Crumble

18.50 per dozen two dozen minimum

Mounds Muffin

Chai

Morning Glory

Scones

15.25 per dozen two dozen minimum

Orange Scones

Blueberry Scones

Rolls

19.25 per dozen two dozen minimum

Cinnamon Rolls

Cinnamon Rolls with Cream Cheese Frosting

Caramel Rolls

21.25 per dozen two dozen minimum

Peanut Butter Rolls

Donuts

25.25 per dozen

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

Assorted Sandy's Donuts

Turnovers

19.75 per dozen minimum two dozen

Apple Turnovers

Cherry Turnovers

Blueberry Turnovers

