



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.

TABLE OF CONTENTS

Hot Hors d'Oeuvres	3
Cold Hors d'Oeuvres	5
Snacks	6
Hors d'Oeuvre Platters	7
Chips and Dips	8
Desserts	9

CONTACT US

Catering by Concordia
901 8th St S, Moorhead, MN 56562
218.299.4217 | catering@cord.edu
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 buffet linens, food set-up, disposables and clean-up. Call our Catering

department for other service options for this menu. A 18 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 three weeks before your event. The final guest count is required at noon four business days before an event. Any guest increases within three business days will result in a \$25 fee.

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 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 two dozen.

Mini Pepperoni Pizzas

10.95 per dozen

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

Rosemary Roasted Mushrooms

11.95 per dozen

Fresh rosemary and tender mushrooms roasted.

Chicken in Gjetost Sauce

15.50 per dozen

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

Traditional Sausage Stuffed Mushrooms

12.95 per dozen

Hollowed mushrooms packed full of sausage and cheese.

Cheddar Bacon Canape

10.95 per dozen

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

Cocktail Swedish Meatballs

11.95 per dozen

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

Barbecue Cocktail Meatballs

11.95 per dozen

Bite-sized meatballs in a tangy barbeque sauce.

Smokies in Barbecue Sauce

9.95 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

12.95 per dozen

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

Chicken Drummies with Barbeque Sauce
17.95 per dozen
Breaded drummies served with a sweet and smokey barbeque sauce.

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

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

Spanakopita
22.25 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
12.95 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
11.95 per dozen
Fresh zucchini sauteed with spices and dusted with parmesan cheese on a toasted baguette.

ADDITIONAL SERVICE OPTIONS

China with Limited Service 3.50 per person

China with Full Service 6.50 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 two dozen.

Salmon Filled Cheese Puffs

11.95 per dozen

Cheedar cheese pastries filled with creamy salmon salad.

Deviled Eggs

11.95 per dozen (12 egg halves)

Classic deviled eggs enlivened with a touch of dill.

Lefse Rolls

11.95 per dozen

Soft potato lefse rolled with butter and brown sugar.

Salami Cornets

11.95 per dozen

Tasty trumpets of salamai with smooth cream cheese filling.

Shrimp Cocktail Shooters

32.95 per dozen

Giant chilled cocktail shrimp with a tangy cocktail sauce.

Mini Fruit Kabobs

15.95 per dozen

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



Chevre and Walnut Grapes

21.95 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

24.50 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.

Pork Tenderloin Cocktail Sandwich

23.95 per dozen

Thinly sliced pork on fresh wheat cocktail buns.



Veggie Hye Rollers

24.50 per dozen

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

Sundried Tomato and Goat Cheese Toasts

11.95 per dozen

Savory creamy sundried tomato spread on toasted baguette slices.

Smorrebrod

Traditional Danish open-faced, bitesized sandwiches.

Cucumber and Carrot Smorrebrod

15.95 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

0.95 per person

Pretzels

0.95 per person

Trail Mix

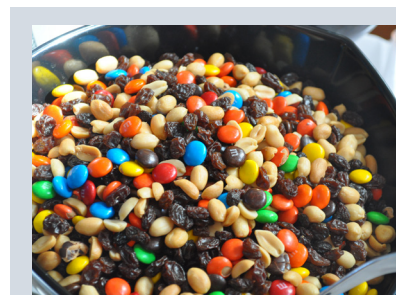
1.95 per person

Chex Party Mix

1.25 per person

Puppy Chow

1.35 per person



ADDITIONAL SERVICE OPTIONS

China with Limited Service

3.50 per person

China with Full Service

6.50 per person

Bamboo Plates

2.00 per person

All hors d'oeuvres include standard disposable plates.





HORS D'OEUVRE PLATTERS

Large platters to share.

Brie and Fruit with Caramel Sauce

57.95 serves up to 12 people

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

Smoked Salmon Ball

25.50 serves up to 24 people

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

Vegetable Platter

49.95 serves up to 35 people

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

Seasonal Fruit Platter

52.95 serves up to 35 people

A mix of fresh seasonal fruits.

Cheese Ball

29.95 serves up to 24 people

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

Crab & Wild Mushroom Cheesecake

34.95 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

39.95 serves up to 20 people

Cheddar, Monterey jack, pepper jack and Swiss cheese.

CHIPS AND CRACKERS

Tri-Colored Tortilla Chips
8.95 per pound

Pita Chips
6.95 per pound

Assorted Crackers
10.95 per pound

Potato Chips
10.95 per pound

Crostini
12.95 per pound

DIPS AND SPREADS

Savory Dips

Artichoke Dip served warm
15.50 per qu

Hot Reuben Dip served warm
18.50per quart

Seven Layer Bean Dip
served warm
14.95 per quart

Bleu Cheese Dip
16.95 per quart

BLT Dip
15.95 per quart

French Onion Dip
16.95 per quart

Greek Dip
21.25 per quart

Guacamole
22.95 per quart

Hummus
15.95 per quart

Ranch Dip
14.95 per quart

Zesty Dips

Chicken Buffalo Ranch Dip
26.25 per quart

Chili con Queso
23.25 per quart

Classic Homemade Salsa
17.95per quart

Fiesta Dip
18.95 per quart

Joyce's Black Bean Salsa
12.50 per quart

Picante Sauce
14.95 per quart

Spicy Feta Dip
18.25 per quart

Sweet Dips

Blueberry Fruit Dip
14.25 per quart

Marshmallow Cream Dip
18.50 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

8.50 per dozen

- Double Chip Cookies
- Sugar Cookies
- M&M Cookies
- Chocolate Crinkle Cookies
- Molasses Cookies
- Oatmeal Raisin Cookies

Specialty Cookies

9.50 per dozen

- Mexican Wedding Cake
- Sour Cream Cookies
- Frosted Sugar Cookies

BARS

19.95 per two dozen

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

21.95 per two dozen

- Scotcheroo Bars

MINI DESSERTS

Mini Cheesecakes

19.95 per dozen (two dozen minimum)

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

Mini Pies

19.95 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 21.95 per dozen
- Norwegian Almond Cake 19.95 per dozen

CAKES

Sheet Cakes

Quarter Sheet (serves 24)

34.95 each

Half Sheet (serves 48)

62.95 each

Full Sheet (serves 96)

95.99

Two-Layer Round Cakes

Five-Inch Round (serves 4-6)

21.95 each

Eight-Inch Round (serves 12)

35.95 each

*Add edible photo art to any cake for 16.00

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

13.50 per dozen

Orange Scones

Blueberry Scones

Rolls

15.25 per dozen

(two dozen minimum)

Cinnamon Rolls with Cream Cheese Frosting

Caramel Rolls

Peanut Butter Rolls

Donuts

25.25 per dozen

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

Assorted Sandy's Donuts

Turnovers

13.50 per dozen

Apple Turnovers

Cherry Turnovers

Blueberry Turnovers

