

Menu HORS D'OEUVRES

Appetizers and small bites to add to any event.



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CONTACT US

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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, espcially those with allergies or special diets. We are committed to providing delicious and varried menu options to accomodate any special diet, and have a registered dietitian on staff that reviews all allergy and special diet requests. We will accomodate any special dietary needs.

Services

This menu is priced for self-serve style events. Unless otherwise noted, prices include linens, food set-up, disposables 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 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 two business days prior to the event.



Hors d'Ouevres

HOT HORS D'OUEVRES

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

Mini Pepperoni Pizzas 9.50 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 13.95 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 9.50 per dozen Crispy bacon, melted cheese and olive spread on sliced cocktail rye.

Cocktail Swedish Meatballs 10.50 per dozen Our famous meatballs, bite-sized and swimming in a creamy Swedish inspired gravy. Barbecue Cocktail Meatballs 10.50 per dozen Bite-sized meatballs in a tangy barbeque sauce.

Smokies in Barbecue Sauce 8.50 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 11.50 per dozen A Chinese-American staple, light dough wrapped around a dollop of cream cheese. Chicken Drummies with Barbeque Sauce 11.95 per dozen Breaded drummies served with a sweet and smokey barbeque sauce.

Sweet Bacon 10.50 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 15.95 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 10.50 per dozen Mixed mushrooms sauteed with garlic and sherry on a toasted bagette slice.

Tomato Soup with Grilled Cheese Shooters 15.75 per dozen A shooter portion of our tomato pesto soup accomponied by a two-bite crispy grilled cheese sandwich.

Celebrated Zucchini Toast 10.50 per dozen Fresh zucchini sauteed with spices and dusted with parmesan cheese on a toasted baguette.

ADDITONAL SERVICE OPTIONS
China with Limited Service 2.50 per person
China with Full Service 4.50 per person
Bamboo Plates 1.50 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 10.50 per dozen Cheedar cheese pastries filled with creamy salmon salad.

Deviled Eggs 10.50 per dozen (12 egg halves) Classic deviled eggs enlivened with a touch of dill.

Lefse Rolls 10.50 per dozen Soft potato lefse rolled with butter and brown sugar.

Salami Cornets 10.50 per dozen Tasty trumpets of salamai with smooth cream cheeese filling.

Shrimp Cocktail Shooters 31.95 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 Crostini 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 10.50 per dozen Savory creamy sundried tomato spread on toasted baguette slices.

ADDITONAL SERVICE OPTIONS

China with Limited Service 2.50 per person China with Full Service 4.50 per person Bamboo Plates 1.50 per person

All hors d'oeuvres include standard disposable plates.

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 fragrent 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
0.95 per person
Puppy Chow
1.35 per person







HORS D'OUEVRE 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
23.50 serves up to 24 people
Creamy smoked salmon spread rolled in parsley and pecans, served with snack crackers.

Vegetable Platter
31.75 serves up to 20 people
Cauliflower florets, radishes, broccoli: florets, baby carrots,
and cucumber slices

Seasonal Fruit Platter 48.95 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
31.25 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 5.95 per pound

Assorted Crackers 7.95 per pound Potato Chips 5.95 per pound

Crostini 8.95 per pound

DIPS AND SPREADS

Savory Dips

Artichoke Dip served warm French Onion Dip 14.50 per qu 15.95 per quart

Hot Reuben Dip served warm Greek Dip
17.50per quart 20.25 per quart

Seven Layer Bean Dip Guacamole served warm 22.95 per quart 13.95 per quart

Bleu Cheese Dip 14.95 per quart 15.95 per quart

Ranch Dip BLT Dip 13.95 per quart 14.95 per quart

Zesty Dips

Chicken Buffalo Ranch Dip

25.25 per quart Joyce's Black Bean Salsa 11.50 per quart

Chili con Queso

22.25 per quart Picante Sauce 13.95 per quart

Classic Homemade Salsa 16.95per quart

Spicy Feta Dip 17.25 per quart

Fiesta Dip 17.95 per quart

Sweet Dips

Blueberry Fruit Dip 13.25 per quart Marshmallow Cream Dip 17.50 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

6.95 per dozen
Double Chip Cookies
Sugar Cookies
M&M Cookies
Chocolate Crinkle Cookies
Molasses Cookies
Oatmeal Raisin Cookies

Specialty Cookies

7.95 per dozen Mexican Wedding Cake Sour Cream Cookies Frosted Sugar Cookies

BARS

18.99 per two dozen
Brownies
Lemon Bars
Sour Cream Raisin Bars
Zebra Brownies
Carrot Bars
Pumpkin Bars
Rice Krispies

20.99 per two dozen Scotcheroo Bars

MINI DESSERTS

Mini Cheesecakes

17.95 per dozen (two dozen minimum) Chocolate Lace Cheesecake Chocolate Swirl Cheesecake German Chocolate Cheesecake Pumpkin Pecan Cheesecake Plain Cheesecake

Mini Pies

17.95 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 19.95 per dozen Norwegian Almond Cake 17.95 per dozen

CAKES

Sheet Cakes

Quarter Sheet (serves 24) 32.95 each Half Sheet (serves 48) 58.95 each Full Sheet (serves 96) 89.99

Two-Layer Round Cakes

Five-Inch Round (serves 4-6) 19.95 each Eight-Inch Round (serves 12) 32.95 each

*Add edible photo art to any cake for 15.00

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

13.25 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

