

Menu Lunch and dinner buffets

Customizable Themed Buffets





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. 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.

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 have a registered dietitian on staff that reviews all allergy and special diet requests and will accommodate any special dietary needs for meals at no additional cost.

Services

This menu is priced to include buffet-style service which includes paper plates, plastic cutlery and napkins. Our staff will set-up the food station, keep it stocked while guests serve themselves and clean up the food station at the end of the event. A 15 percent service charge is applied to all orders. The

service charge is waived for on campus departments.

Additional serving options include:

China limited service upgrade 2.00 per person China full service upgrade 3.00 per person Bamboo upgrade 1.15 per person

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 on campus event is 12. Off campus events require 30 guests and 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.





Lunch and Dinner Buffets

BUILD-YOUR-OWN SANDWICH BUFFET

A variety of sliced meats, artisanal cheeses and gourmet breads arranged so guests can build their own delicious creations. Includes potato chips . 7.75 per person

Protein

Ham Roast Beef Turkey Breast Hummus

Breads

Croissant Onion Bun Rye Bread Sourdough Sub

Cheeses

Cheddar Cheese Swiss Cheese

Toppings

Lettuce Tomato Red Onion Pickles Mayo Dijon Mustard

Sandwich Buffet Additions

Add to Artisan or Build-Your-Own Sandwich Buffets

Salad 1.75 per person

Tossed or Caesar Salad

Fruit 2.95 per person

Soup Cup 1.75 per person

Tomato Pesto Soup, Minnesota Wild Rice Soup, Knephla Soup, Cobber Corn Chowder, White Chicken Chili, or Celebration Soup.

Pasta Salad 1.50 per person

Potato Salad 1.50 per person



SOUP AND CHILI

Includes a focaccia bread and your choice of soup bowl with toppings. 6.95 per person

Chili

A hearty, classic beef chili. Vegetarian chili also available.

Loaded Baked Potato Soup

A creamy crowd-pleaser with chunks of potato and ham.

Knephla Soup

A regional favorite, buttery with dumplings.

Chicken Noodle Soup

Always delicious. Chicken, noodles and vegetables.

BAKED POTATO BAR

Includes toppings and your choice of salad. 7.25 per person

Toppings

Bacon Bits
Butter
Cheese Sauce
Chili
Steamed Broccoli
Sour Cream
Green Onion

Celebration Soup

A tasty plant-based soup. Tender vegetables in a flavorful broth.

Tomato Pesto Soup

Creamy tomato soup with basil flakes.

Mix and Match

Add an additional soup 1.75 per person

Choose One Salad

Caesar Salad Olive Branch Salad Tossed Salad

SALAD BUFFET

Includes Focaccia bread or Breadsmith rolls. 9.50 per person

Choose Four Salads

Green Salads

Broccoli Salad
Caesar Salad
Caribbean Salad
Pesto Salad
Spinach and Apple Salad
Cranberry Bleu Cheese Salad
Napa Cabbage Salad
Olive Branch Salad

Ancient Grains

Mediterranean Salad Puclats Greek Salad Wild Rice Salad Perfect Protein Salad

Pasta Salads

Asiago Pasta Salad Asian Noodle Salad Black Bean Wild Rice Salad Grandma's Pasta Salad Orzo with Everything Pasta Salad

Add a Protein

1.60 per person
Grilled Chicken
Seared Beef
Steamed Shrimp
Tofu





Personally Crafted Buffet

LUNCH OR DINNER BUFFET

Each buffet includes dinner rolls and your choice of one entree and three sides. 12.25 per person

Choose One Entrée

Baked Ham Chicken in Lemon Sauce Chicken in Moutarde Sauce Chicken in Raspberry Sauce Chicken Veronique Homestyle Meatloaf Swedish Meatballs Rotisserie Chicken Bronzeville Pork Loin

Choose Three Sides

Starches

Creamy Yukon Gold Mashed Potatoes
Tiny Potatoes
Rosemary Roasted Potatoes
Golden Jewel Lemon Rice
Rice Pilaf
Thyme Scented Jasmine Rice
Basil Butter Rotini Pasta
Basil and Sun Dried Tomato Pasta

Vegetables

Winter Seasonal Blend Summer Seasonal Blend Steamed Broccoli Candied Carrots

Salads

Caesar Salad
Garden Tossed Salad
Olive Branch Salad
Organic Spring Greens with Balsamic Vinaigrette

Additions

Add an Entrée 2.75 per person Add a Side 1.75 per person



Themed Buffets

ASIAN AMERICAN FAVORITES BUFFET

Includes two entrées with white or fried rice and fortune cookies. 9.50 per person

Choose Two Entrées

General Tso's Chicken

Sweet and spicy sauce over fried chicken.

Hunan Vegetable Stir Fry

Vegetables and classic Hunan flavors stir-fried to perfection.

Sweet and Sour Chicken

Fried chicken with our house-made sweet and sour sauce.

PASTA BUFFET

Includes pasta, sauces and salad with garlic toast medallions. 7.50 per person

Choose Two Pastas

Penne Pasta Rotini Spaghetti Farfalla

Choose a Salad

Tossed Salad Caesar Salad Olive Branch Salad

Additions

Mini Vegetable Egg Rolls 16.50 per dozen Cream Cheese Wontons 9.50 per dozen Sweet and sour sauce included with both.

Choose Two Sauces

Alfredo Chunky Meat Sauce Spicy Marinara Pesto Alfredo

Add Protein

Grilled Chicken 1.95 per person **Mini Meatballs** 1.50 per person **Italian Sausage Coins** 1.50 per person

Other Additions
Beef Lasagna 65.95 per pan
Vegetable Lasagna 65.95 per pan

TACO BAR

Includes one protein, toppings bar and tortilla chips. 8.95 per person

Choose One Protein

Shredded Chicken Seasoned Ground Beef

Toppings Included

Best Black Beans
Black Olives
Diced Onion
Jalapenos
Lettuce
Picante Sauce

Shredded Cheese Soft Flour Tortillas Sour Cream Tomatoes Tortilla Chips

Additions

Add a Protein 1.25 per person Mexican Rice and Beans 1.50 per person Fresh Housemade Salsa 1.25 per person Avocado Salsa 1.25 per person Black Bean Salsa 1.25 per person





Picnics

The perfect food for an outdoor or indoor event. Price includes buns, condiments and your choice of two sides and two salads.

Choose an Entrée

Cheeseburger 8.95 per person
Grilled Chicken Breast 4 oz 9.25 per person
Grilled Chicken Breast 6 oz 11.25 per person
Quarter Pound Beef Hot Dog 8.95 per person
BBQ Beef Sandwich 9.75 per person
BBQ Pulled Pork 9.75 per person

Choose Two Sides

Chips
Corn on the Cob
Calico Beans
Veggie Crudites with Ranch Dip
Macaroni and Cheese
Fresh Sliced Watermelon
Parsley Buttered Potatoes

Choose Two Salads

Confetti Coleslaw Grandma's Pasta Salad Asiago Pasta Salad Joyce's Potato Salad Homecoming Fruit Salad Tossed Garden Salad



Additions

Additional Entree 2.95 per person Additional Side 1.95 per person Ribeye or Sirloin Steak Call for pricing

Box Lunches

\$5.50 per person

Includes chips and pickle spear

Choose Sandwich Protein

(Choose one for all box lunches)

Turkev

Ham

Roast Beef

Hummus

Egg Salad

Chicken Salad

Choose Sandwich Bread

(Choose one for all box lunches)

Croissant

Pita

Italian Rustic Bun

Marble Rye Bread

Choose Sandwich Cheese

(Choose one for all box lunches)

Cheddar

Swiss

Provolone

Pepper Jack

Add a Side 1.75 per person (Choose one for all box lunches)

Potato Salad

Pasta Salad

Whole Fruit

apple, banana or orange

Fresh Cut Fruit Salad 2.95 per person

Add a Dessert

Cookies

(Choose one for all box lunches)

1.05 per person

Chocolate Chip Cookies

Double Chip Cookies

Molasses Cookies

Peanut Butter Cookies

Sugar Cookies

Bars

(Choose one for all box lunches)

1.35 per person

Brownies

Lemon Bars

Rice Krispie Bars

Scotcheroo Bars

Zebra Brownies



Beverages

Add a beverage to any buffet. One gallon is 20 cups.

HOT BEVERAGES

Fair Trade Coffee 19.95 per gallon 5.25 per thermal (5 cups) Hot Chocolate 15.95 per gallon Apple Cider 15.95 per gallon Wassail Tea 21.95 per gallon

COLD BEVERAGES

Lemonade 14.25 per gallon
 Iced Tea 14.25 per gallon
 Fruit Juice 19.95 per gallon

 apple, orange, or cran-raspberry

 Canned Soft Drinks 1.00 per can

 Coke, Diet Coke, Sprite, Sprite Zero

 Bottled Water 1.35 per bottle
 Half Pint of Milk 1.05 per carton

 Skim or 2%

PUNCH

All punch is priced per gallon.

Apple Delight 15.50 Citrus Delight 15.50 Ruby Punch 15.50 Shamrock Punch 15.50 Pink Sherbert Spritzer 19.95 Red Paris Spritzer 19.95 Mock Sangria 21.95

BAR SERVICE

We serve a wide selection of beer and wine for on campus events. View our Bar Menu to learn more.









Desserts

Indulge in one of Concordia's mouth-watering, house-made desserts. Add it to any meal.

COOKIES

5.95 per dozen
Chocolate Chip Cookies
Double Chip Cookies
Molasses Cookies
Peanut Butter Cookies
Sugar Cookies

BARS

16.99 per two dozen

Brownies

Carrot Bars with Cream Cheese Frosting
Chocolate Mint Brownies
Lemon Bars
Pumpkin Bars with Cream Cheese Frosting
Rice Krispie Bars
Zebra Brownies

19.99 per two dozen **Scotcheroo Bars**

CAKES AND PIES

3.50 per person

German Chocolate Cake

Fudge Roll

Pumpkin Roll

DESSERT AND CHEESECAKE

3.95 per person
Chocolate Lace Cheesecake
Chocolate Swirl Cheesecake
Fort Knox Pie
Key Lime Pie
Norwegian Almond Caramel Cake
Cheesecake with Fruit Topping
Chocolate Raspberry Tart