



Menu

LUNCH AND DINNER BUFFETS

Customizable Themed Buffets

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TABLE OF CONTENTS

Lunch and Dinner Buffets	4
Personally Crafted Buffet	7
Themed Lunch or Dinner Buffets	8
Picnics	10
Box Lunches	11
Beverages and Desserts	12

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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. 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, especially 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 main course 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 2.50 per person

China full service upgrade 4.50 per person

Bamboo upgrade 1.25 per person

Timelines

To ensure the highest quality service, we ask you contact Catering by Concordia at four weeks prior to your event. Final guest counts are required at noon at least four business days before an event. Any guest increases within four business days will result in a \$25 fee plus the cost of additional meals.

Minimum guest count for an on campus event is 12 to 24. Off campus events require 30 guests when using disposables and 50 guests when using china and a \$400.00 minimum with additional 10 % delivery fee and 15% service charge.

Payments

All events must have a secured payment before they occur. Non-Concordia affiliated groups are required to make a booking payment 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 .

8.95 per person On campus minimum 12 guests Off campus minimum 30 guests.

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 2.50 per person

Tossed or Caesar Salad

Fruit 3.25 per person

Soup Cup 3.95 per person

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

Pasta Salad 2.95 per person

Potato Salad 2.95 per person



SOUP AND CHILI

Includes artisan bread

7.95 per person On campus minimum 24 guests Off campus minimum 30 guests.

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.

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 2.95 per person

BAKED POTATO BAR

Includes toppings and your choice of salad.

9.50per person On campus minimum 24 guests Off campus minimum 30 guests.

Toppings

Bacon Bits

Butter

Cheese Sauce

Chili

Steamed Broccoli

Sour Cream

Green Onion

Choose One Salad

Caesar Salad

Olive Branch Salad

Tossed Salad

SALAD BUFFET

Includes artisan bread

11.95 per person On campus minimum 24 guests Off campus minimum 30 guests.

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

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

Grilled Chicken
Steamed Shrimp
Tofu

One protein 3.00
Two protein 3.50
Three protein 4.00





Personally Crafted Buffet

LUNCH OR DINNER BUFFET

Each buffet includes dinner rolls and your choice of one entree and three sides.
\$14.95 per person. On campus minimum 24 guests Off campus minimum 30 guests.

Choose One Entrée

Baked Ham
Chicken with Lemon Sauce
Chicken with Moutarde Sauce
Chicken with Raspberry Sauce
Chicken Veronique
Chicken with Honey Balsamic Sauce

Chicken Parmesan
Homestyle Meatloaf
Swedish Meatballs
Rotisserie Chicken
Barbeque Rubbed Pork Loin

Choose Three Sides

Starches
Creamy Yukon Gold Mashed Potatoes
Tiny Potatoes
Rosemary Roasted Potatoes
Vegetable Rice Pilaf
Mushroom and Almond Rice Pilaf
Thyme Scented Jasmine Rice
Butter Pasta with Poppyseeds
Basil and Sun Dried Tomato Pasta

Vegetables
Steamed Broccoli
Candied Carrots
Roasted Carrots
Ginger and Garlic Green Beans

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

Additions

Add an Entrée 3.50 per person
Add a Side 2.25 per person



Themed Buffets

ASIAN AMERICAN FAVORITES BUFFET

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

12.75 per person On campus minimum 24 guests Off campus minimum 30 guests.

Choose Two Entrées

General Tso's Chicken

Hunan Vegetable Stir Fry

Sweet and Sour Chicken

Additions

Mini Vegetable Egg Rolls 9.25 per dozen

Cream Cheese Wontons 10.25 per dozen

Sweet and sour sauce included with both.

PASTA BUFFET

Includes pasta, sauces and salad with garlic toast medallions.

\$10.95 per person

Choose Two Pastas

Penne Pasta

Rigatoni

Gemelli

Bowtie

Choose a Salad

Tossed Salad

Caesar Salad

Olive Branch Salad

Organic Spring Greens with Balsamic Vinaigrette

Other Additions

Beef Lasagna 99.00 per pan

Vegetable Lasagna 99.00 per pan

Choose Two Sauces

Alfredo

Chunky Meat Sauce

Spicy Marinara

Pesto Alfredo

Add a Protein

Grilled Chicken, Poached Shrimp, Mini Meatballs,
Italian Sausage Coins, and Roasted Mushroom

Medley

One protein 3.00

Two protein 4.50

Three protein 5.50

TACO BAR

Includes one protein, toppings bar and tortilla chips.

10.25 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 2.75 per person
Mexican Rice and Beans 2.25per person
Spanish Rice \$2.25per person
Pablano Rice \$2.25 per person
Fresh Housemade 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 11.95 per person
Grilled Chicken Breast 4 oz 11.25 per person
Grilled Chicken Breast 6 oz 12.75 per person
Quarter Pound Beef Hot Dog 11.50 per person
Bratwurst 11.95
BBQ Pulled Pork 10.95 per person

Choose Four Sides

Chips
Corn on the Cob
Calico Beans
Veggie Crudites with Ranch Dip
Macaroni and Cheese
Fresh Sliced Watermelon
Parsley Buttered Potatoes
Confetti Coleslaw
Grandma's Pasta Salad
Asiago Pasta Salad
Joyce's Potato Salad
Tossed Garden Salad

* Homecoming Fruit Salad \$1.00 per person upcharge when selected as one of your sides.



Additions

Additional Entrée 3.25 per person
Additional Side 2.25 per person
Ribeye or Sirloin Steak Call for pricing

Box Lunches

\$8.50 per person

Choose Sandwich Protein

(Choose up to three protein choices)

Turkey
Ham
Roast Beef
Hummus
Egg 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 2.25 per person

(Choose one for all box lunches)

Potato Salad
Pasta Salad
Whole Fruit

Apple, banana or orange 1.50 per person

Fresh Cut Fruit Salad 3.25 per person

Add a Dessert

(Choose one for all box lunches)

Cookies

(Choose one for all box lunches)

1.25 per person

Chocolate Chip Cookies
Double Chip Cookies
Molasses Cookies
Peanut Butter Cookies
Sugar Cookies

Bars

(Choose one for all box lunches)

1.45 per person

Brownies
Lemon Bars
Rice Krispie Bars
Zebra Brownies

1.75 per person
Scotcheroo Bars



Beverages

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

HOT BEVERAGES

Fair Trade Coffee 23.95 per gallon
7.95 per thermal (5 cups)

Hot Chocolate 20.95 per gallon
Apple Cider 28.95 per gallon
Wassail Tea 32.95 per gallon

COLD BEVERAGES

Apple Juice 21.95 per gallon
Lemonade 16.95 per gallon
Iced Tea 14.95 per gallon
Orange Juice 23.95 per gallon
Cran Apple Juice 23.95 per gallon
Apple Juice 28.95 per gallon
Canned Soft Drinks 1.25 per can
Coke, Diet Coke, Sprite, Sprite Zero
Bottled Water 1.25 per bottle
Half Pint of Milk .95 per carton
Skim or 2%

PUNCH

All punch is priced per gallon.

Apple Delight 28.95
Citrus Delight 23.95
Ruby Punch 23.95
Shamrock Punch 23.95
Pink Sherbert Spritzer 28.95
Red Paris Spritzer 28.95
Mock Sangria 34.95

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

7.25 per dozen (Two dozen minimum of each variety ordered.)

Chocolate Chip Cookies
Double Chip Cookies
Molasses Cookies
Peanut Butter Cookies
Sugar Cookies

BARS

19.99 per Per Pan (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

23.99 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