



Catering by CONCORDIA

Menu

PLATED SERVICE

Breakfast | Lunch | Dinner | Desserts

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Catering by Concordia

A TRADITION OF EXCELLENCE

Catering by Concordia combines the extensive knowledge and talents of our culinary and catering teams to meet a high standard of excellence established by decades of experience. We strive to make every event exceptional and 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 at no additional cost.

Services

This menu is priced to include service at a plated,

full-service meal. Our plated service includes linens, table settings and dedicated service staff. For more details, please refer to our catering guides and policies. 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 four 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 late fee in addition to the cost of the additional meals.

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 on the two business days prior to the event.



Catering by CONCORDIA



Breakfast

Served breakfasts include your choice of roasted red potatoes or Swiss rosti potatoes; a muffin (bran, blueberry, lemon poppyseed or banana chocolate chip); and coffee and hot tea.

BREAKFAST ENTRÉES

Quiche Lorraine

10.95 per person

Seasoned eggs baked with Swiss cheese, bacon, onions and cream in a light, flaky crust.

Egg Cheese Bake with Ham or Bacon

10.95 per person

A delightfully cheesy combination of eggs, cheddar cheese, and your choice of diced ham or bacon.

Breakfast Burrito

11.50 per person

A warm flour tortilla stuffed with savory sausage, diced red and green peppers, onions, cheddar cheese, potatoes and fluffy scrambled eggs.

Tofu Scramble

11.95 per person

A delicious scramble of spices, onion, red pepper and tofu. A hearty breakfast for vegans and non-vegans alike.

MORNING ADDITIONS

Fruit Juice

1.25 per person

Apple, orange or cranberry juice.

Add Protein

2.50 per person

Choose two slices of crispy bacon or two breakfast sausage links.

Seasonal Fruit

2.95 per person

A sweet blend of in-season fruit.



Lunch

ENTRÉE SALADS

Each salad includes coffee, assorted hot tea, iced tea and water.

*Add Shrimp, Chicken, Steak or Tofu to any salad for 2.00 per person.

Caribbean Salad (pictured)

9.95 per person

A refreshing and zesty combination of lime, cilantro, carrots, zucchini and mangos tossed with romaine lettuce and mango vinaigrette dressing.

*Suggested Protein: Shrimp

Mandarin Orange Salad

10.95 per person

Asian inspired vinaigrette drizzled atop crisp lettuce, red grapes, green onions, mandarin oranges and almonds.

*Suggested Protein: Chicken

Pesto Salad

10.95 per person

Mixed spring lettuce tossed in a creamy Italian dressing, topped with capellini pasta, roma tomatoes, basil pesto sauce and a dusting of shredded parmesan cheese.

*Suggested Protein: Chicken



Spinach and Apple Salad (pictured)

11.50 per person

Spinach with a fresh mix of apples, grapes, chopped walnuts and bleu cheese. Drizzled with a wild raspberry dressing.

*Suggested Protein: Chicken

Noce Di Pino Salad

12.50 per person

Toasted pine nuts, roma tomatoes, cilantro, garlic and goat cheese with a fantastic wild raspberry dressing.

*Suggested Protein: Chicken

Veggie Overload

11.50 per person

A colorful, fresh blend of romaine lettuce, red onions, carrots, olives, red and green bell peppers, and grape tomatoes.

*Suggested Protein: Tofu



SANDWICHES & WRAPS

Each sandwich or wrap includes chips and a pickle. Also includes coffee, assorted hot tea, iced tea and water.

Philly Wrap

12.75 per person

Roast beef, Swiss cheese, red onions, green peppers and creamy ranch wrapped in a salsa tortilla.

Caprese Ciabotta Sandwich

9.95 per person

Fresh basil, sliced mozzarella cheese and tomatoes, topped with aioli mayonnaise on a ciabotta.

*Add Chicken 2.25

Chicken Cordon Bleu on Ciabatta

9.95 per person

Juicy chicken breast encased in ham and swiss cheese, topped with mustard and mayonnaise, served on a ciabatta bun.

Chicken Salad Croissant

9.75 per person

A savory blend of chicken, hard boiled eggs and celery tossed with mayonnaise and spices atop a flaky croissant.

Cobb on French

9.75 per person

Bacon, turkey, lettuce, tomatoes, avocado, onion, olives, peppers and bleu cheese with mayonnaise and Dijon mustard on a delightful slice of French bread.

Mediterranean Turkey Sandwich

9.95 per person

Turkey breast and a tasty pairing of provolone and gouda cheese with fresh basil and hummus on focaccia bread.

Turkey Cranberry on Multigrain

9.95 per person

A tender turkey breast topped with spinach and provolone cheese paired with a creamy cranberry horseradish spread on a Breadsmith multigrain bun.

Chicken Ceasar Wrap

11.25 per person

Classic chicken ceasar wrap with romaine lettuce, grilled chicken breast, croutons, shredded parmesan cheese and ceasar dressing.

SANDWICHES & WRAPS

Continued

Teryaki Chicken Sandwich

11.50 per person

A tangy, marinated chicken breast grilled to perfection and served on ciabatta.

Bacon Apple Pear Sandwich

10.95 per person

A tempting mix of sweet and salty with bacon, apple, pear and bleu cheese on multigrain bread.

Muffaletta

11.25 per person

Italian charcuterie and spicy Creole olive salad with mozzarella and provolone cheese served on a soft sourdough bread.

Tuna Salad Sandwich

11.25 per person

Tuna, onions, pickles and spices blended together to create our perfectly balanced take on a classic.

B.L.A.S.T. Sandwich

11.50 per person

Bacon, lettuce, avocado, and sweet tomato. A guaranteed crowd pleaser.

Ham and Swiss Sandwich with Mornay Sauce

11.50 per person

An incredible cheddar and mushroom sauce drizzled on a hot ham and Swiss.

SIDES

Add any of these delectable sides to any sandwich or wrap meal.

Cup of Soup

2.95 per person

Tomato Pesto Soup

Minnesota Wild Rice Soup

Knephla Soup

Cobber Corn Chowder

White Chicken Chili

Celebration Soup

Side Salads

Grandma's Potato Salad | 2.50

Asiago Pasta Salad | 2.50

Confetti Slaw | 2.50

Green Salad | 2.95



Signature Entrées

Each plated entrée meal includes your choice of three sides, dinner rolls and coffee, assorted hot tea, iced tea and water.

SEAFOOD

Orange Pistachio Salmon

20.95 per person

Fresh Atlantic salmon fillet drizzled with a delightful orange and pistachio vinaigrette.

Cracker Crusted Walleye

19.95 per person

A regional favorite. Minnesota caught walleye coated in a golden, flaky, cracker crust.

Lemon Pepper Baked Cod

18.50 per person

Cod fillet seasoned with lemon zest and black pepper, baked to perfection.

PORK

Cinnamon Dusted Pork Medallions

16.75 per person

Chef carved pork medallions plated and coated with a savory black currant sauce.



Blueberry and Wild Mushroom Pork Loin

16.80 per person

Tender pork loin stuffed with a delectable blend of wild mushroom and blueberry topped with a red wine blueberry reduction.

Pork Tenderloin Medallions with Pepper Sweet Mustard Sauce

16.75 per person

Roasted pork medallions drizzled with a lovely, tangy mustard sauce.

BEEF

Beef Wellington

22.95 per person

Luscious beef tenderloin fillets wrapped in puff pastry and baked to perfection. Served with a rich brown mushroom sauce.

Braised Beef Tips

21.75 per person

Braised beef tips seared and cooked with bacon, mushrooms and a tempting array of seasonings reduced to an amazing gravy. Served over pasta or rice in a pastry shell.

Swedish Meatballs

15.95 per person

Savory beef and pork meatballs traditionally seasoned and served with a creamy Swedish inspired gravy.

Home-Style Meatloaf

15.50 per person

A tantalizing blend of beef and spices for a fresh take on a favorite.

Beef Medallions with Onion Port Marmalade

28.95 per person

Juicy, oven roasted beef tenderloin medallions in an exquisite, tangy marmalade.

POULTRY

Apricot Stuffed Chicken

19.75 per person

A tender boneless chicken breast stuffed with a tangy mixture of dried apricots and almonds and served with a light apricot dijon sauce.

Chicken Concordia

19.75 per person

Prosciutto and havarti stuffed chicken baked with a light bread coating and topped with a decadent harvarti cream sauce.

Chicken Breast Moutarde

17.95 per person

Chicken bathed in a simple and delicious French sauce consisting of butter, white wine and dijon mustard.

Chicken in Gjetost Sauce

17.95 per person

Chicken breast covered in an earthy, buttery Norwegian cheese sauce.





POULTRY

Continued

Caramelized Apple Stuffed Chicken

19.75 per person

Marinated chicken breast stuffed with a blend of caramelized apples, dried cherries and fontinella cheese. Served with a delightful red wine reduction.

Chicken Veronique

17.95 per person

Juicy, browned chicken breast ladled with a light-bodied white wine and shallot sauce accented with fresh green grapes.

Vegetable Stuffed Chicken

19.75 per person

Carrots and zucchini delicately seasoned with tarragon and garlic, stuffed in a tender chicken breast and drizzled with a light sauce.

Chicken Breast in Lemon Crème

17.95 per person

A moist chicken breast poached in seasoned broth and accented with an elegant lemon cream sauce.

MEATLESS ENTRÉES

Vegetarian and Vegan Meals

Vegetable and Alfredo Pasta Roll-Up

15.75 per person

Carrots, zucchini and red onions tossed in an irresistibly cheesy alfredo sauce and gently rolled inside pasta.

Eggplant Parmesan

14.95 per person

Sliced eggplant, marinara and parmesan cheese baked to perfection.

Portabella Ragout Wellington

18.00 per person

Flakey puffed pastry encasing a tender portabella mushroom in a rich vegetable ragout.

Signature Sides

Complete your meal. Each entrée includes your choice of three sides.

STARCHES

Creamy Yukon Gold Mashed Potatoes
Rosemary Roasted Potatoes
Mashed Sweet Potatoes
Yukon Gold Fingerlings
Smashed Potatoes
Tiny Potatoes
Vegetable Rice Pilaf
Rice Pilaf with Mushrooms and Almonds
Wild Rice Blend
Basil and Sundried Tomato Pasta Farfalle

SALADS

Garden Tossed Salad
Caesar Salad
Spring Greens with Tomato and Balsamic Syrup
Olive Branch Salad

VEGETABLES

Candied Carrots
California Blend
Grilled Zucchini
Steamed Broccoli
Roasted Bias Cut Carrots
Honey Roasted Root Vegetables

SIGNATURE SALADS

Pike Market Salad
Milan Salad
Spinach, Apple and Cranberry Salad
Blueberry Pear Salad
3.50 per person





Desserts

Indulge in one of Concordia's mouth-watering, house-made desserts. The perfect end to any meal.

BARS

2.25 per person

Brownies

Carrot Bars

Chocolate Mint Brownies

CAKE AND PIE

3.75 per person

Apple Pie

Cherry Pie

Creme de Menthe Pie

French Silk Pie

MINI DESSERT TRIOS

5.25 per person

Choose any three mini dessert. (24 person minimum)

Mini Chocolate Raspberry Tart

Mini Key Lime Pie

Mini Cheesecake

Mini Chocolate Lace Cheesecake

Mini Norwegian Almond Cake

DESSERTS

4.25 per person

Fudge Roll

Pumpkin Roll

Strawberry Apple Crisp

Chocolate Lush

PREMIUM DESSERTS

4.95 per person

Chocolate Lace Cheesecake

Chocolate Swirl Cheesecake

Fort Knox Pie

Key Lime Pie

Norwegian Almond Caramel Cake

Chocolate Raspberry Tart