



## - Breakfast -

### International Coffee Break

Fresh brewed regular or decaf house blend coffee, and assorted hot teas accompanied by a freshly baked pastry. **\$4.00/person**

### The Morning Break

Fresh brewed regular or decaf house blend coffee, assorted hot teas and 10oz bottled juices served with a fresh fruit platter and an assortment of freshly baked pastries. **\$6.50/person**

### The VIP

Fluffy Scrambled eggs, bacon or sausage, seasoned home fried potatoes, accompanied by a fresh fruit platter, assorted pastries and muffins, regular and decaf house blend coffee, assorted hot teas and 10oz. bottled juices. **\$11.00/person**

### Healthy Start

Flavored yogurt parfait bar, cottage cheese, fresh seasonal fruit platter assorted 10oz bottled juice and an assortment of muffins and bagels. **\$7.50/person**

## - A La Carte -

|                                     |                |                                  |           |
|-------------------------------------|----------------|----------------------------------|-----------|
| Regular or Decaf house Blend Coffee | \$9.00/gallon  | Danish or Fried Rolls            | \$1.75 ea |
| Berry Flavored Coffee               | \$12.00/gallon | Donut Holes                      | \$.50ea   |
| Bulk Assorted Juice                 | \$12.00/gallon | Assorted Fresh Baked Scones      | \$1.50 ea |
| Assorted Bottled Juice (10 oz.)     | \$1.50 ea      | Assorted Fresh Baked Mini Scones | \$0.75 ea |
| Bottled Water (20oz.)               | \$1.50 ea      | Cinnamon Twists                  | \$1.50 ea |
| Fresh Water                         | \$1.00/gallon  | Assorted Large Muffins           | \$1.50 ea |
| Bottled Soda (20oz.)                | \$1.50ea       | Assorted Mini Muffins            | \$0.75ea  |
| Punch, Lemonade, or Iced Tea        | \$9.00/gallon  | Asst. Ind. Cold Cereal           | \$2.25ea  |
| Assorted Flavored Hot Teas          | \$0.95/ea      | Assorted Individual Yogurt       | \$1.50ea  |
| Assorted Donuts                     | \$1.00 ea      | Flavored Granola Bars            | \$1.00ea  |



## - Field of Greens -

Salads include a fresh baked roll and butter with an assortment of bars and cookies (1 per person). Beverages not included.

### **Traditional Caesar Salad**

Crisp romaine lettuce tossed with parmesan cheese, croutons, tomatoes and Caesar dressing. Add Chicken for \$1.00/person

**\$7.50/person**

### **Classic Chef Salad**

Fresh garden greens with julienne slices of turkey, ham, Swiss and American cheese, tomato wedges, cucumber slices, chopped eggs and croutons. Served with your choice of dressing.

**\$9.25/person**

### **California Cobb Salad**

A west coast classic with grilled chicken breast, fresh avocado slices, bacon, tomato, egg and bleu cheese crumble on a bed of fresh greens. Served with your choice of dressing.

**\$9.25/person**

### **Greek Salad (Vegetarian)**

A fresh blend of spinach and lettuce topped with kalamata olives, Vine ripe tomatoes, banana peppers, cucumbers and feta cheese. Served with citrus oregano vinaigrette.

**\$8.00/person**

### **A'viands Oriental Chicken Salad**

Spring mixed greens topped with Asian marinated chicken breast, sweet red peppers, sweet onions, slivered carrots, almonds and mandarin oranges. Served with a sesame oriental dressing.

**\$9.25/person**

## - Box Lunches -

Beverages not included.

### **The Classic Box Lunch**

Choice of thinly sliced turkey breast, shaved ham, roast beef or vegetarian with cheese, served on an assortment of breads accompanied by a bag of chips, whole fruit, cookie and condiments.

**\$9.00/person**

### **The Executive Box Lunch**

This is the "Classic Box Lunch" with the sandwich being served on gourmet Foccacia bread, Ciabatta roll or a Croissant and includes a side of the Chefs choice of pasta salad.

**\$9.50/person**



## - Fresh Baked Pizzeria -

All pizzas are 16" with 8 slices per pizza.

Add a Caesar Salad and Breadsticks for \$2.25/person. Beverages not included.

### **Deluxe Pizza**

Beef Pepperoni, Beef Sausage, olives, bell peppers, onion and mushroom **\$16.95**

### **Taco Pizza**

Re-fried beans, ground beef, black olive, tomatoes, jalapenos, shredded lettuce, salsa and sour cream **\$15.95**

### **Vegetarian Pizza**

(Bell Peppers, Onions, Mushrooms, Olives and Tomatoes) **\$14.95**

### **Traditional Cheese Pizza**

Start with the basics. Add any of the following items for \$1.00 each: **\$12.95**

Beef Pepperoni      Beef Sausage      Ground Beef      Ham      Chicken  
Extra Cheese

Add any of the following items for \$0.75 each:

Black Olives      Green Olives      Red Peppers      Green Peppers  
Onion      Tomato      Mushroom      Pineapple      Banana Peppers  
Jalapeños



## - Hot Starter Bites -

3 dozen minimum on items by the dozen.

|   |                      |
|---|----------------------|
| <b>Cheese Quesadilla</b> (serves 1-3 people)<br>Served with salsa and sour cream. Minimum order of 3.<br>Add Chicken or Beef for \$1.00 | <b>\$7.95 each</b>   |
| <b>Buffalo or Jamaican Jerk Chicken Wings</b><br>Served with Ranch or Bleu Cheese Dip   | <b>\$15.00/dozen</b> |
| <b>Parmesan Breaded Artichoke Hearts</b><br>(Served with a chipotle Aioli Spread)   | <b>\$12.95/dozen</b> |
| <b>Eggrolls</b><br>Served with sweet-n-sour sauce   | <b>\$19.00/dozen</b> |
| <b>Bacon Wrapped Water Chestnuts</b>  | <b>\$15.00/dozen</b> |
| <b>Beef Meatballs</b><br>Choose from Barbecue or Swedish style  | <b>\$14.00/dozen</b> |
| <b>Stuffed Mushroom Caps</b>  | <b>\$15.00/dozen</b> |
| <b>Cocktail Franks with Barbecue Sauce</b>  | <b>\$9.00/dozen</b>  |
| <b>Beef or Chicken Kabobs</b><br>Served with peppers and onions   | <b>\$30.00/dozen</b> |
| <b>Breaded Mozzarella Sticks</b><br>Served with marinara sauce  | <b>\$9.95/dozen</b>  |



## - Cold Starter Bites -

3 dozen minimum on items by the dozen. 2 quart minimum on items by the quart.

### **Fresh Fruit Kabobs**

Served with strawberry yogurt dipping sauce

**\$24.95/dozen**

### **Deviled Eggs**

**\$6.95/dozen**

### **Classic Shrimp Cocktail**

6 medium shrimp per cocktail. 3 cocktail minimum.

**\$9.95 each**

### **Cucumber Canapés with Asian Chicken Salad -**

**\$15.95/dozen**

### **Spinach Dip in a Bread Bowl**

Each bread bowl has 1 quart of dip

**\$15.95/each**

### **Tex Mex Seven Layer Dip** (Serves approx. 20 people)

Served with tortilla chips

**\$39.95/each**

### **Traditional Bruschetta**

Thinly sliced baguette topped with Roma tomato, fresh basil and fresh mozzarella

**\$17.95/dozen**

### **Ham wrapped Grilled Asparagus**

Served with Dijon Mayo dipping sauce

**\$12.95/dozen**

### **Chips and Queso**

**\$9.95/quart**

### **Chips and Salsa**

**\$9.95/quart**

### **French Onion Dip**

Served with kettle chips

**\$9.95/quart**

### **Cold Creamy Seafood Dip**

Served with baguettes or an assortment of crackers

**\$18.95/quart**



## - Premium Platters -

Platters are based on the following sizes:

Small serves approx. 15

Medium serves approx. 25

Large serves approx. 35

### **Fresh Vegetable Platter**

Chef's choice of vegetables including broccoli, cauliflower, cherry tomatoes, baby carrots, celery and cucumbers. Served with buttermilk ranch dip.

**Small - \$35.00**

**Medium - \$58.00**

**Large - \$78.00**

### **Fresh Fruit Platter**

Chef's choice of seasonal fruit and berries to including honeydew, cantaloupe, pineapple, watermelon, strawberries, raspberries, blueberries, blackberries and grapes. Honey poppy seed or Raspberry yogurt dipping sauce available upon request.

**Small - \$42.00**

**Medium - \$68.00**

**Large - \$98.00**

### **Cheese Platter**

Cheddar, Swiss, provolone and pepper jack cheeses, served with an assortment of crackers.

**Small - \$35.00**

**Medium - \$58.00**

**Large - \$78.00**

### **Finger Sandwich Platter (2 per person)**

Assortment of, turkey, ham, roast beef and vegetarian sandwiches. Sandwiches include cheese and tomato slices, served on an assortment of breads.

**Small - \$35.00**

**Medium - \$58.00**

**Large - \$78.00**



## - Buffet -

Beverages not included.

### **Italian Pasta Bar**

Chef's choice of 2 pastas, 2 meats, 2 sauces, a vegetable, family style Caesar salad, garlic bread sticks and Chef's choice dessert.

**\$13.95/person**

### **Build Your Own Taco Bar**

Hard and soft Shell tacos ground beef and chicken, refried beans, Spanish rice, and all of the fixings.

**\$12.95/person**

### **Chicken Parmesan**

Pan seared chicken breast, breaded baked to perfection, smothered in marinara and topped with mozzarella and parmesan cheese. Served with pasta marinara, a vegetable, and garlic bread sticks.

**\$14.95/person**

### **Baked Potato Bar**

A large baked Idaho potato served sour cream, salsa, butter and all of the fixings.

**\$9.95 /person**

### **Roasted Turkey Dinner**

Thinly sliced slow roasted breast of turkey served with garlic mashed potato, home-style pan gravy, Chef's choice of vegetable and a dinner roll.

**\$14.95/person**

### **Fresh Baked Honey Ham**

Thinly sliced baked honey ham drizzled with brown sugar glaze served with Au Gratin potato, Chef's choice of seasonal vegetables and a dinner roll.

**\$14.95/person**

### **Traditional Beef Lasagna**

Layers of pasta, fresh cooked ground beef, homemade marinara and a blend of Italian cheeses. Served with Caesar salad and garlic bread sticks.

**\$13.95/person**

### **Vegetarian Lasagna**

Layers of Pasta, Italian seasoned roasted vegetables, homemade marinara and a blend of Italian cheeses. Served with Caesar salad and garlic bread sticks.

**\$13.95/person**

### **Home-Style Meatloaf**

Freshly made home-style meatloaf with garlic mashed potatoes and fresh made beef gravy. Served with Chef's choice of seasonal vegetables and a dinner roll.

**\$13.95/person**

# Catering

**Normandale**  
community college



## **Deli Buffet**

An assortment of thinly sliced meats and cheese, with vine ripe tomatoes, onions, lettuce and pickles. Served with an assortment of breads and rolls, assorted spreads, chips and Chef's choice pasta salad.

**\$8.50/person**

## **Assorted Wrap Buffet**

A blend of meats, cheese and vegetables rolled in a variety of flavored tortillas. Served with chips, and Chef's choice pasta salad.

**\$8.50 /person**

## **The Spring Fever**

1/3 lb. Hamburgers, Garden Burgers (vegetarian) and 4oz Chicken Breast, served with your choice of Baked Beans, Pasta Salad, Potato Salad or Cole Slaw (choose two). Watermelon wedges and cookies also included.

**\$9.95 /person**

## **- Sweet Treats -**

|  |                     |
|--|---------------------|
| <b>Cheesecake with Fruit Topping</b>                   | <b>\$3.25/slice</b> |
| <b>Double Chocolate Decadence Cake</b>                 | <b>\$3.25/slice</b> |
| <b>Assorted Fruit Pies</b>                             | <b>\$2.95/slice</b> |
| <b>Pound Cake with Fresh Berries and Whipped Cream</b> | <b>\$3.25/slice</b> |
| <b>Carrot Cake with Cream Cheese Frosting</b>          | <b>\$3.50/slice</b> |
| <b>Assorted Cookies</b>                                | <b>\$0.95/each</b>  |
| <b>Assorted Gourmet Bars</b>                           | <b>\$0.95/each</b>  |
| <b>Homemade Brownies</b>                               | <b>\$1.25/each</b>  |
| <b>Iced Cupcakes</b>                                   | <b>\$1.25/each</b>  |

## **Build your own Sundae Bar - \$5.25/person**

Available for groups of 25 or more

Vanilla Ice Cream served with pineapple and strawberry topping, chocolate syrup, crushed Oreo cookies and crushed peanut butter cups, mini M&Ms, chopped nuts, coconut flakes and whipped cream.

**A'viands**  
FOOD & SERVICES MANAGEMENT



## **General Catering Information and Guidelines**

All catering orders subject to state, local and federal tax

## **Catering Arrangements for On-Campus Groups**

Arrangements for any catered event can be made by calling the Catering Manager at 952-487-7026 or by visiting the Campus Dining Office.

## **Perishable Food Policy**

In adherence with state and local health department regulations, it is our strict policy that there will be no credit given or carry out of perishable food not consumed by your event.

## **Service Ware**

At no time should service ware be removed from the original location of the event without permission from the Catering Department. Items removed with permission must be returned to Campus Dining within 2 business days or a \$15 charge plus the replacement cost will be assessed.

## **Linen and China Rental**

Linens can be added to any catering order for \$3.00 per linen. A'viands will provide disposable plates and plastic ware to all catered events. China and silverware can be added to any catering order for \$2.00 per person.

## **Guaranteed Count**

An estimated guest count is required at the time the event is scheduled. A final guaranteed count is required no later than 3 business days prior to the event. You will be billed for the guaranteed number or the actual guest count, whichever is greater.

## **Ordering and Delivery**

A minimum order of \$25 is required. All orders under \$25 will be charged the \$25 plus tax. An additional labor fee may apply to catered events scheduled on weekends or after 3:00pm on weekdays.

## **Pricing**

All items and prices are subject to change. Please contact the Catering Department for current pricing.

## **Cancellations**

In the event that catering services need to be canceled, a \$25 cancellation fee will be applied if the event is canceled within 3 business days of the scheduled event date. The Catering Department will charge for food and labor costs already incurred at the time of cancellation.