

Catering

Guide

Capitol Cafe



General Information

Catering Services

Our catering service requests vary widely. Linens for the food table(s), disposable ware (plus delivery, set up and retrieval are included in all delivered continental breakfast, business lunches, coffee & beverage breaks and other side-table, drop-off items.

Prices & Menu

Our menu prices are based on current market conditions. We reserve the right to make changes when necessary. Price quotations will be guaranteed 30 days prior to the event. Prices do not include state sales taxes when applicable, additional rental items requested, or minimum or delivery charge. All off-capitol services will include a \$15.00 delivery charge.

Confirmations & Guarantees

Final guarantees for the number of attendants at the event must be received at least 5 business days prior to your function so that we can make final arrangements. For coffee orders 2 days notice is all that is required. Please **do not** send coffee orders a month in advance.

Staffing Fees

During normal business hours, catering is self serve only. Ask about after hours charges. Some exceptions apply.

Client Responsibilities

Clients are responsible for reserving the room in which the catered event is to be held. All room preparations must be made by the client, this includes responsibility for tables and chairs delivery and arrangement with Facilities Management prior to the event. This will ensure the catering setup is completed on time. Any arrangements not made by client—left to or requested of catering services—will be subject to additional service charges. Capitol Clients will receive an invoice after the event. Please state your tax status when asking for a quote. Non-Capitol clients are to discuss payment arrangements with the Catering Coordinator at the time of booking each event.

Contact Information

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A top-down view of a breakfast spread. In the upper left, a dark brown cup of coffee sits on a wooden surface. To its right is a white plaid napkin with brown and tan patterns. Below the coffee and napkin, a wooden cutting board holds several cinnamon rolls. The rolls are golden-brown with a thick white icing drizzle. One roll is partially cut, revealing the spiral filling. The background is a light-colored wooden surface.

Breakfast



BAKERY

Note: final counts needed the week before in order to have items ordered on time

Breakfast Basket

\$14.00 per dozen

Baker's choice of a fresh assortment of mini muffins, petite cinnamon rolls, petite caramel rolls, cinnamon twists, Danish, or sliced breakfast bread.

Breakfast Bread

\$14.00 per dozen slices

Petite Cinnamon/Caramel Rolls

\$14.00 per dozen

Assorted Mini Muffins

\$14.00 per dozen

• Breakfast •

A vertical photograph of a wooden table. At the top is a loaf of bread with seeds. Below it is a white bowl with a green rim, filled with fresh raspberries. At the bottom is a white coffee cup. A teal diagonal banner is at the bottom left, containing the word 'Breakfast' in white script.

BREAKFAST BUFFETS

The following breakfast packages are setup buffet style (self-service) that include paper and plastic service, linens for buffet tables, thermal beverage servers and serving utensils.

Breakfast on the Run

\$10.50 per person

Granola Bar
Assorted Muffins
Fruit Cup
Bottle Juice

Continental Breakfast

\$11.50 per person

Freshly Baked Breakfast Pastries
Assorted Juices
Regular Coffee

Deluxe Continental Breakfast

\$12.50 per person

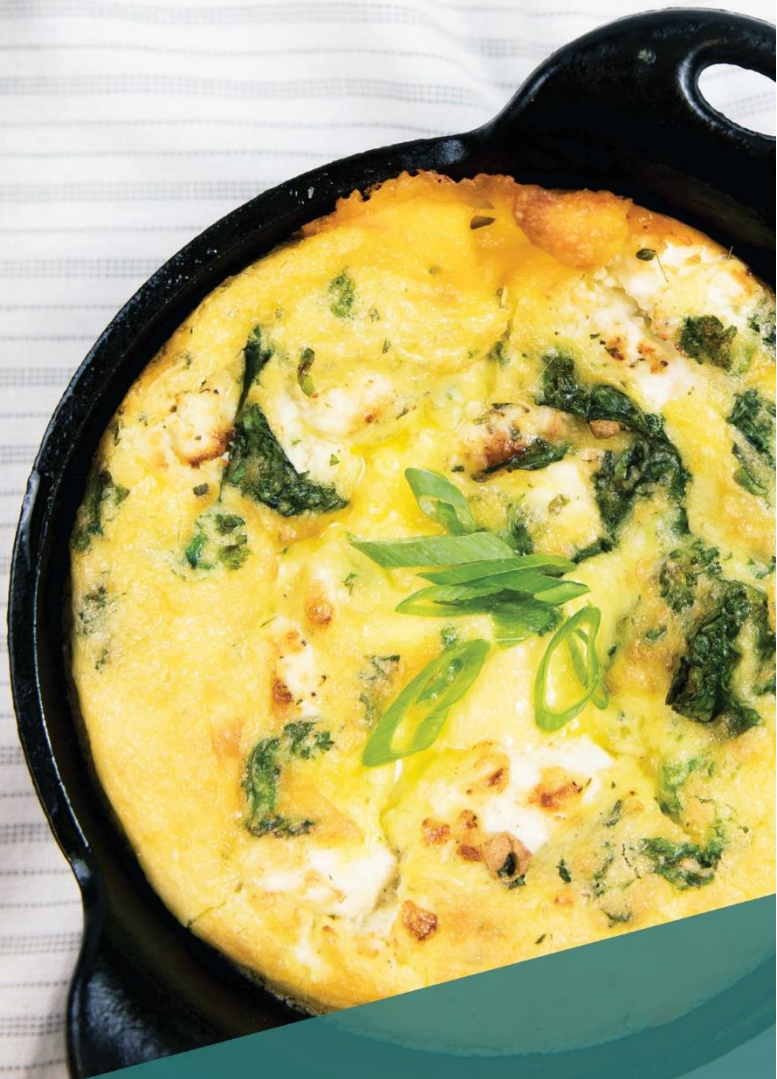
Freshly Baked Breakfast Pastries
Fresh Sliced Fruit
Assorted Juices
Regular and Decaffeinated Coffee

New Yorker

\$13.50 per person

Assorted Granola Bars
Freshly Baked Breakfast Pastries
Fresh Sliced Fruit and Berries
Assorted Juices
Regular and Decaffeinated Coffee

• Breakfast •



Healthy Start

\$13.50 per person

Fresh Baked Muffins
Whole Fresh Fruit
Granola and Assorted Yogurts
Assorted Juices
Regular and Decaffeinated Coffee

Breakfast Buffet

\$15.50 per person

Setup buffet style. All tables are linen covered.
Served with breakfast breads & Pastries, juice, and coffee

CHOICE OF ONE

Scrambled Eggs
Biscuits & Gravy

CHOICE OF TWO

Sausage Links
Bacon
Country Ham Slices
Home fried Potatoes
Yogurt Parfait

Add a Fresh Fruit Bowl for \$1.00 per person

• Breakfast •

A wooden crate filled with several sandwiches, with the text "Boxed Lunch" overlaid in a cursive font. The sandwiches are made with crusty bread and filled with lettuce, tomatoes, and other ingredients. The crate is made of light-colored wood and has a handle on the side.

Boxed Lunch



EXPRESS BOXED LUNCHES

\$12.50 per person

All box lunches include sandwich, chips, cookie, condiments.

NO SUBSTITUTIONS

CHOICE OF MEAT

Smoked Turkey Breast
Smoked Lean Ham
Roasted Vegetables
Tuna Salad
Chicken Salad
Egg Salad

CHEESE

American

CHOICE OF BREAD

Multigrain
Sourdough

• *Boxed Lunch* •



DELUXE DELI BUFFET

\$15.95 per person

Assorted sliced bread, cheese, lettuce, tomatoes, pickles, onions, condiments, and cookies.

CHOICE OF FOUR

Smoked Turkey Breast

Chicken Salad

Roasted Chicken Breast

Smoked Pit Ham

Roasted Vegetables

Egg Salad

Tuna Salad

CHOICE OF TWO

Fresh Fruit Salad

Potato Salad

Creamy Cole Slaw

Italian Tossed Salad

Assorted Chips

Pasta Salad

• *Boxed Lunch* •



Appetizers

& Hors d'Oeuvres



APPETIZERS

Fresh Fruit Platter

\$3.99 per person

Sliced fresh seasonal fruit.

Fresh Garden Vegetable Platter

\$3.99 per person

Selection of seasonal vegetables served bite-sized, with a ranch-style dipping sauce.

Hummus Dip

(Ask about flavors)

\$3.99 per person

Served with seasoned Pretzels.

Mini Yogurt Parfait

(Strawberry, Blueberry, Raspberry)

\$2.95 per person

Served with cinnamon granola.

• Appetizers •

Buffets





THEME BUFFETS

(minimum of 25 guests required)

Indian Tacos

\$16.95 per person

- Fry Bread
- Taco Meat
- Lettuce
- Tomato
- Onion
- Black Olives
- Jalapenos
- Shredded Cheese
- Sour Cream
- Salsa
- Dessert(can be discussed what kind)

Nacho Bar

\$16.95 per person

- Fajita Chicken
- Taco Meat
- Black Beans
- Lettuce
- Tomato
- Onion
- Black Olives
- Jalapenos
- Shredded Cheese
- Sour Cream
- Salsa
- Dessert(can be discussed what kind)

• Buffets •



PICNIC BUFFETS

\$16.95 per person

(minimum of 15 guests required)

Buffet includes fresh baked buns, cheeses, lettuce, tomato, pickles, red onions and condiments.

CHOICE OF TWO MAIN COURSES

Hamburgers

Veggie Burgers

Hot Dogs

Bratwurst

Grilled Chicken Breast

Fried Chicken

BBQ Chicken

CHOICE OF TWO SIDES

Baked Beans

Potato Salad

Pasta Salad

Corn on the Cob

Macaroni & Cheese

Fruit Salad

Potato Chips

Cole Slaw

Tossed Salad with Dressing

Watermelon

• Buffets •



SOUP & SLIDER

\$14.00 per person

(minimum of 8 guests required)

(Crackers and cookies included)

CHOICE OF SOUP (1 CHOICE PER 25 GUESTS)

Knoephla

Chicken Wild Rice

Red Pepper Gouda

Tomato Basil Bisque

Chili

Tomato Soup (regular or creamy)

Thai Chicken

CHOICE OF TWO MEATS

Ham

Turkey

Sloppy Joe

Chicken Salad

Tuna Melt

Roasted Veggies

• Buffets •

A close-up photograph of several brownies on a piece of parchment paper. The brownies are dark chocolate and are decorated with a thick, glossy chocolate drizzle. The background is dark and out of focus.

Sweets & Snacks



Assorted Cookies

\$12.00 per dozen

Chocolate Chip
Sour Cream Sugar
Monster
Oatmeal Raisin
Peanut Butter

Assorted Brownies/Bars

\$1.75 each

Cheesecake slice/Kuchen

\$3.25 each

Blueberry
Strawberry
New York

Kuchen options can be discussed

Rice Krispy Treats/Scotcheroos

\$1.75 each

Decorated Cupcakes

\$24.00 per dozen

• Sweets •



• Snacks •

SNACKS

Potato Chips with Dip	\$8.95 per lb.
Snack Mix	\$8.95 per lb.
Pretzels	\$8.95 per lb.
Tortilla Chips with Salsa	\$8.95 per lb.
Fresh Whole Fruit	\$1.25 each
Individual Bags of Chips	\$1.75 each

BEVERAGES

Lemonade & Fruit Punch
\$20.00 per container

Bottled Sodas
\$2.50 per bottle
Pepsi or Coke products

Bottled Water
\$2.50 per bottle

Bottled Juice
\$2.25 per bottle

Freshly Brewed Coffee
\$12.99 (10 cups)
\$22.99 (20 cups)
\$32.99 (40 cups)
Regular or Decaffeinated

Hot Tea (assorted)
\$12.99 per airpot

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Director of Dining Services

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