Catering Guide

Capitol Cafe

A'viands
an elior company
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 $10.00 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 order 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
Robert Massie
612-599-3132 (Cell)
701-223-8766 (Office)
ndcapitol@aviands.com
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 BUFFETS

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

Breakfast on the Run
$7.25 per person
Granola Bar
Assorted Muffins
Fruit Cup
Bottle Juice

Continental Breakfast
$7.00 per person
Freshly Baked Breakfast Pastries
Assorted Juices
Regular Coffee

Deluxe Continental Breakfast
$7.50 per person
Freshly Baked Breakfast Pastries
Fresh Sliced Fruit
Assorted Juices
Regular and Decaffeinated Coffee

New Yorker
$7.75 per person
Assorted Granola Bars
Freshly Baked Breakfast Pastries
Fresh Sliced Fruit and Berries
Assorted Juices
Regular and Decaffeinated Coffee
Healthy Start
$8.75 per person
Fresh Baked Muffins
Whole Fresh Fruit
Granola and Assorted Yogurts
Assorted Juices
Regular and Decaffeinated Coffee

Breakfast Buffet
$8.50 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
Boxed Lunch
All box lunches include a bag of chips and 2 cookies. Ask about dietary restrictions before ordering. Final count need the week before, for proper ordering.

SIDE
Bag of Chips

DESSERT
2 Cookies

Chicken BLT Wrap
$8.75 per person
Grilled chicken, shredded lettuce, tomato and bacon on a spinach wrap with ranch dressing.

Turkey Club
$8.75 per person
Smoked turkey, ham, cheese, lettuce, tomato.

Veggie
$8.75 per person
Provolone cheese, cucumber, sweet red onion, lettuce and tomato.

Roast Beef or Ham
$8.75 per person
Roast beef sandwich with cheese, lettuce and tomato.

Chicken Salad
$8.75 per person

Tuna Salad
$8.75 per person

Egg Salad
$8.75 per person
EXPRESS BOXED LUNCHES

$8.75 per person

All box lunches include sandwich, chips, cookie, condiments.
*NO SUBSTITUTIONS*

**CHOICE OF MEAT**
Smoked Turkey Breast
Smoked Lean Ham
Tender Roast Beef
Roasted Vegetables

**CHOICE OF CHEESE**
Swiss
Provolone
American
Cheddar
Pepper Jack

**CHOICE OF BREAD**
Multigrain
Sourdough
Rye
**DELUXE DELI BUFFET**

*$12.95 per person*

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

**CHOICE OF FOUR**
- Smoked Turkey Breast
- Chicken Salad
- Roasted Chicken Breast
- Smoked Pit Ham
- Roasted Vegetables
- Roast Beef
- Egg Salad
- Corned Beef Brisket
- Tuna Salad

**CHOICE OF TWO**
- Fresh Fruit Salad
- Tabbouleh
- Potato Salad
- Creamy Cole Slaw
- Italian Tossed Salad
- Assorted Chips
- Pasta Salad

**Boxed Lunch**
Appetizers & Hors d’Oeuvres
APPETIZERS

Fresh Fruit Platter
$3.50 per person
Sliced fresh seasonal fruit display served with fruit yogurt dip.

Fresh Garden Vegetable Platter
$3.50 per person
Selection of seasonal vegetables served bite-sized, with a ranch-style dipping sauce.

Spinach Artichoke Dip
$3.75 per person
Served with crackers.

Southwestern Dip
$3.25 per person
Served with chips.

Hummus Dip
(Ask about flavors)
$3.25 per person
Served with toasted pita chips.
DINNER BUFFET
$19.95-$25.95 Per Person
(minimum of 25 guests required)

All dinner buffets include dinner rolls and butter.

**ENTREES**
Choice of Two
- Roast Top Round of Beef
- Vegetarian Lasagna
  *Alfrendo or Marinara*
- Marinated Beef Tips
  *with Mushroom Sauce*
- Italian Chicken Breast
- Honey-Baked Pit Ham
- Grilled Pork Chops
  *with Apricot demi-glaze*
- Seafood Cavatelli
  *in a Red Pepper Cream Sauce*
- Chicken Marsala
- Chicken Cordon Bleu
- Bourbon-Glazed Salmon
- Fried Chicken
- Roast Pork Loin
- Roast Turkey Breast
- Marinated Grilled Chicken Breast

**SALADS**
Choice of Two
- House Garden
- Marinated Veggie
- Classic Caesar
- Fresh Fruit
- Traditional Spinach Tabbouleh
- Creamy Cole Slaw
- American-Style Potato

**ACCOMPANIMENTS**
Choice of Two
- Fresh Vegetable Medley
- Butter Corn
- Fresh Green Beans/Southern Almandine Green Beans
- Long Grain & Wild Rice Blend
- Broccoli Florets
- Glazed Baby Carrots

**POTATO**
- Gratin
- Scalloped
- Garlic Mashed
- Herb Roasted Red
PREMIUM DINNER BUFFET
$25.95-$29.95 Per Person (minimum of 25 guests required)

All dinner buffets include dinner rolls and butter, dessert, coffee and lemonade.

**ENTREES**
Choice of Two
- Jumbo Shrimp Seafood Pasta
- Roasted Sirloin of Beef with a red wine reduction, demi-glaze and mushroom garnish
- Grilled Salmon with balsamic tomato and cucumber relish
- Baked Tilapia topped with lump crabmeat butter
- Chicken Breast Stuffed with pancetta, spinach and smoked gouda
- Chicken Roulade stuffed with sun-dried tomatoes, spinach, mushroom ragout and mushroom jus
- House Roasted Pork Loin
- Portobello Steaks with chipotle potatoes and fried onion straws

**SALAD**
A gourmet composed salad of chef’s choice that best complements your dinner selections.

**ACCOMPANIMENTS**
Choice of Two
- Roasted Yukon Gold Potatoes
- Wild Rice with asparagus tips and shiitake mushrooms
- Grilled Asparagus Spears
- Roasted Root Vegetables
- Roasted Vegetable Tart with asiago cheese

**DESSERT**
Choice of One
- Chocolate Cheesecake with chocolate covered strawberries
- Southern Pecan Pie
- Selection of Hot Pies
- French Almond Cake with fresh strawberries
- Granny Smith Apple Crunch Pie
- Variety or Cheesecake
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
$15.95 per person
Fajita Chicken
Taco Meat
Black Beans
Lettuce
Tomato
Onion
Black Olives
Jalapenos
Shredded Cheese
Sour Cream
Salsa
Nacho Cheese
Guacamole
Dessert (can be discussed what kind)
PICNIC BUFFETS

$12.50 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
Sweets & Snacks
Assorted Cookies
$10.00 per dozen
Chocolate Chip
Sour Cream Sugar
Monster
Oatmeal Raisin
Peanut Butter

Assorted Brownies/Bars
$1.50 each

Cheesecake slice
$2.95 each
Blueberry
Strawberry
New York
Chocolate Truffle
Candy Topping

Rice Krispy Treats/Scotcharoos
$1.50 each

Decorated Cupcakes
$18.00 per dozen
SNACKS

Potato Chips with Dip $7.95 per lb.
Snack Mix $7.95 per lb.
Pretzels $7.95 per lb.
Tortilla Chips with Salsa $7.95 per lb.
Fresh Whole Fruit $1.00 each
Individual Bags of Chips $1.25 each

BEVERAGES

Lemonade & Fruit Punch
$10.00 per container

Single Serving Sodas
$1.99 per bottle
Pepsi or Coke products

Bottled Water
$1.99 per bottle

Bottled Juice
$1.00 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