



local/sustainable offerings

University Catering is committed to protecting and improving the environment. We work to reduce our environmental footprint while providing University of Minnesota students, staff and faculty with a wide variety of food and beverage options. University Catering develops and implements environmental stewardship programs and policies within the areas of sustainable food, responsible procurement, energy and water conservation, transportation and waste stream management.

In support of local agriculture, University Catering has developed an on-going partnership with Midwest Food Alliance, an organization providing certification of products grown with environmentally friendly and socially responsible agricultural practices.

LOCAL PARTNERS

Axdahl Garden Farms – *Stillwater, MN*
Andrew Boss Meat Lab – *University of Minnesota*
Captain Ken's – *St. Paul, MN*
Compart Family Farms – *Nicolett, MN*
Ed Field Farms – *Anoka, MN*
Eichten Hidden Acres – *Center City, MN*
Franklin Street Bakery – *Minneapolis, MN*
Minnesota Landscape Arboretum – *Chaska, MN*
Nuto Farms – *Rice Lake, WI*
Pahl's Market – *Apple Valley, MN*
Pepin Heights Orchard – *Lake City, MN*
Rob's Gourmet Greens – *Hoolandale, MN*
Salsa Lisa's – *St. Paul, MN*
Student Cornercopia – *University of Minnesota*
Svihel Farms – *Foley, MN*
Thousand Hills Cattle Company – *Cannon Falls, MN*
Vine Valley Farms – *Stewart, MN*



BAKERY

Assorted Pastries, Donuts and Danish

Homemade Minnesota Berry Muffins and Tops

Minnesota Apple Strudel

per dozen

\$9.99

\$13.99

\$11.99

HOT BREAKFAST

\$10.99 per person

Eggs Benedict served over a Ciabatta Roll with Canadian Bacon, eggs and Bearnaise Sauce.

Northern Star Roasted Breakfast Potatoes. Served with Juice, Fair Trade Coffee and Water.

HOT BREAKFAST BUFFET

\$13.99 per person

Roasted Vegetable Strata with Eggs, Smoked Gouda Cheese, Choice of: Gopher Gold

Cottage Bacon, Arboretum Maple Breakfast Links, or Breakfast Patties with Wild Rice and

Northern Star Shredded Hash Browns. Served with Juice, Fair Trade Coffee and Water.

BOXED LUNCH

\$11.49 per person

Grilled Minnesota Chicken Breast on a Ciabatta Roll with Northern Lite Bleu Cheese, Minnesota

Apple, Apricot Chutney and Organic Walnut, with Wild Rice Salad, Whole Fruit and Homemade

Seven-layer Bar and Canned Soda.



APPETIZERS — Serves 50

Beef and Wild Rice Meatballs — <i>with local mushroom gravy</i>	\$74.99
Minnesota Walleye Fingers — <i>with spring cucumber-lemon aioli</i>	\$74.99
Roasted Root Vegetable and Potato Croquette — <i>with local herbed sour cream</i>	\$74.99
Chipotle-Gouda and Chicken Puff Pastry	\$84.99
Profiterole — <i>stuffed with smoked Minnesota trout salad</i>	\$99.99
Large Meat and Cheese Tray — <i>local artisan assorted cheese tray with assorted charcuterie meats, with bread crostinis and crackers</i>	\$99.99
House Smoked Firecracker Salmon Satays — <i>with Salsa Lisa's pineapple ginger salsa</i>	\$114.99
Grilled Local Vegetable Crudités Platter — <i>with homemade herbed ranch dressing</i>	\$119.99

BUFFET

\$12.99 per person

Salsa Lisa's Chipotle Potato Salad, Homemade Onion Rings, Captain Ken's Baked Beans, Turkey Brats, Cheddar Brats, Ground Beef Patties and Boneless Pork Chops with Accompaniments and Bread Rolls, Grilled Corn on the Cob with Honey Butter, Minnesota Landscape Arboretum Apple Dumplings with Caramel Dipping Sauce. Served with Fair Trade Coffee, Iced Tea and Water.

*All prices may vary based on product seasonal availability.



ENTREES

To include: Organic Spring Mix with Dressing, Local Artisan Breads, Iced Tea, Water and Fair Trade Coffee

per person

Minnesota Walleye Sandwich — Breaded and friend walleye <i>with bacon, organic spring mix and homemade tartar sauce; on wild rice hoagie bun with fresh cut fries</i>	\$14.99
Seared Chicken Breast — <i>with Minnesota Ratatouille, homemade herbed gnocchi, mushroom puree</i>	\$18.99
Grilled Hanger Steak — <i>with fried onion straws and Northern Lite bleu cheese, Northern Star potato puree with local seasonal vegetable</i>	\$24.99
Beef Tenderloin — <i>with wild rice and vegetable flan, homemade squash ravioli and creamed Minnesota wild mushrooms</i>	Market Price
Minnesota Pot Roast — <i>chuck roast braised with local root vegetables and Minnesota wine, served with potato puree, braised vegetables and sauce reduction</i>	\$18.99

SERVICEWARE — Plate, Cup, Fork, Knife, Spoon, Napkin, Serving Utensils, Tablecloth

per person

Reusable: \$4.00 Compostable: \$1.50 Return Compostable Waste Pick-up Service: \$15.00

Compostable serviceware is available from University Catering. We have collection sites located at Coffman Union, Continuing Education Conference Center, Carlson School of Management and St. Paul Student Center.

For more information on University Dining Services' sustainability programs, go to www.umn.edu/dining/awareness.html

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