

Catering Menu



MONTANA STATE UNIVERSITY

Beverages



Waters

Ice Water	5
Lemon Water	8
Lime Water	8
Cucumber Water	10
Orange Cucumber Mint Water	15

Iced Teas

Mango Green Tea	18
Hibiscus Tea (Indigenous)	18
Iced Green Tea	19
Iced Tea	19
<i>Add Flavor: Raspberry, Mango or Peach</i>	+3

Lemonades

Lemonade	18
<i>Add Flavor:</i>	+3
<i>Huckleberry, Guava, Peach, Raspberry, Strawberry, Blueberry, Watermelon</i>	
Herbal Lemonade	22

Juice

Apple Juice	25
Orange Juice	25
<i>Add Flavor: Passion Fruit or Mango</i>	+3

Hot Beverages

Hot Tea	16
Hot Apple Cider	24
Coffee	26
Decaf Coffee	26
Cold Brew	28
<i>Add Flavor: Vanilla or Caramel</i>	+3
Hot Chocolate	35

Individual Beverages

Canned Pepsi Products	2
Polar Seltzer Water	2
Bottled Water	2
Bottled Juice	3
<i>Apple, Orange, Cranberry</i>	

Mock-tails

Bobcat Sunrise	32
Mojito	34

*Beverages are priced per gallon.
1 gallon serves 13-15 guests (8oz per person).
Includes traditional condiments, high-quality
compostable cups, and beverage napkins.*



A breakfast spread on a wooden table. In the foreground, a white bowl is filled with fresh raspberries and blueberries. To its right, a white cup of coffee with a saucer is visible. In the background, there are several golden-brown croissants, a white bowl of granola, and a white plate with more raspberries and blueberries. A green semi-transparent banner is overlaid on the image, containing the text "Breakfast & Pastries".

Breakfast & Pastries

Continental 12

mini raised doughnuts, fruit tray, yogurt and Montana granola

Big Sky 15

choose your breakfast protein, potato style and customized egg option

Bridger 18

garden vegetable frittata or Italian frittata, served with your choice of breakfast meat and fruit salad

Sunrise 19

pancakes or French toast, served with berry compote, whipped topping, butter, maple syrup, breakfast meat and customized egg option

Breakfast Meats

choose 1
ham, sausage link or patty, chorizo, or bacon
Substitute Vegan Sausage +2.00

Farm House Scrambled Eggs

choose 1
cheesy, caprese, or ham & cheese
Tofu Scramble Available +3.00

Breakfast Potatoes

choose 1
country style potatoes or hashbrowns

*Breakfast buffets are priced per person.
25 person minimum order.*

Yogurt Parfait Bar 7

vanilla yogurt with blueberries or strawberries and Montana granola
Individual Parfaits +2.00

Loaded Scrambled Egg Bar 8

Montana scrambled eggs served with green onion, cheddar cheese and salsa
Add Meat +4.00

Waffle Bar 13

Belgian waffles served with fresh strawberries, whipped topping, butter and maple syrup
Add Fried Chicken Tenders +5.00
Add Traditional Fried Chicken +8.00



Spanish Peaks Burrito Bar

16

scrambled eggs, choice of breakfast meat, southwestern style potatoes, black beans, fajita vegetables, flour tortillas and toppings

Premade Burritos up to 25 ppl. +3.00

Add Guacamole +2.00

Plant Based Protein Available +2.00



Add ons

Berry Bowl

27

serves 10-15

blueberries, blackberries, strawberries, and raspberries

Based upon seasonal availability

Fruit Platter

68

serves 25

watermelon, cantaloupe, honeydew, pineapple, grapes, and strawberries

Based upon seasonal availability

per person

Biscuits & Gravy

7

per dozen

Hard Boiled Eggs

15

Mini Quiche

32

Mini Pastries & Doughnuts

per dozen

Doughnuts	11
Scones	16
Croissants	21
Caramel Rolls	21
Danishes	22
Bagels & Cream Cheese or Peanut Butter	28

Pastries & Doughnuts

per dozen

Assorted Cake Doughnuts	9
Assorted Raised Doughnuts	13
Assorted Sweet Breads	17
Scones	26
Coffee Bundt Cake serves 8-10 blueberry or plain	30
Assorted Bagels & Cream Cheese or Peanut Butter	33



Sandwiches & Wraps



Specialty Sandwiches

served with chips
minimum order 5 per type

Grilled Vegetable 11
sliced 9-grain bread, grilled eggplant, grilled summer squash, roasted red peppers, spinach, hummus and pesto

Ham & Cheese 17
sliced 9-grain bread, deli ham, white cheddar, arugula, pickled onion, and garlic aioli

Roast Beef 18
sliced 9-grain bread, thinly sliced roast beef, gorgonzola spread, leaf lettuce, pickled onions, and horseradish mayonnaise

Turkey Club 18
sliced 9-grain bread, turkey, bacon, cheddar, lettuce, tomato, and mayonnaise

Muffuletta 18
ham, genoa salami, sliced provolone, sliced Swiss, olive tapenade on focaccia

Build your Own - Buffet Style 18
assorted sliced breads, turkey, ham, roast beef, grilled eggplant, grilled squash, hummus, Swiss cheese, cheddar cheese, lettuce, tomato, roasted red peppers, pickles, pasta salad, and assorted chips

*Gluten free bread available at no charge.
Sandwiches & wraps have a 25 person minimum order.*



*Gluten free wrap and bread available at no charge.
Sandwiches & wraps have a 25 person minimum
order.*



Wraps

served with chips
minimum order 5 per type

Veggie 10
cucumbers, carrots, tomatoes, avocado,
roasted corn, bell peppers, baby spinach
and red cabbage drizzled with housemade
balsamic vinaigrette

Italian 11
sliced ham, Genoa salami, pepperoni,
provolone, shredded iceberg, diced
tomatoes and pepperoncinis drizzled with
tangy Italian dressing

Bacon, Chicken, Ranch 12
crumbled honey cured bacon, grilled
chicken breast, crispy chopped romaine,
diced tomatoes, cheddar and jack cheese,
topped with buttermilk ranch

Chicken Caesar 14
crisp romaine, parmesan cheese, grape
tomatoes and crunchy garlic croutons topped
with grilled chicken breast, served with creamy
Caesar dressing

Sandwich or Wrap Box

(minimum of 10 per kind, split order add \$5
per sandwich) served with chips, cookie, and
canned soda or bottled water

Deli Sandwich or Wrap Box 21

customize your sandwich, personal
condiments included

Bread

choose between Montana white, 9-grain,
or garlic herb wrap

Meat and Cheese

choose between roast beef and provolone,
turkey and Swiss, ham and cheddar, or
vegetarian

A close-up photograph of a bunch of fresh spinach leaves. The leaves are vibrant green and have a slightly crinkled texture. They are tied together at the bottom with a thin, light-colored rubber band. The bunch is resting on a dark, textured surface, possibly a black cloth or a dark countertop. The lighting is bright, highlighting the natural colors and textures of the spinach.

Salads

Signature Salads

served with a hearth roll and butter, minimum of 10 per kind, split order add \$5 per salad
Gluten free/dairy free dressing available upon request
Add Grilled Chicken +4.00

Roasted Corn 12

iceberg lettuce, tomato, roasted sweet corn, red onion, cilantro, with a creamy chipotle dressing and sunflower seeds

Sesame Mandarin 12

fresh greens & cabbage, Mandarin oranges, carrots, edamame, almonds, toasted sesame seed dressing, finished with sesame, cilantro & scallions

Feta & Spinach 12

spinach, feta, pickled onion, bacon, sliced almonds, and apple vinaigrette

Southwestern Quinoa 14

served with creamy lime cilantro vinaigrette, cheddar, tomatoes, olives & crunchy tri-colored tortilla topper

Chicken Caesar 14

crisp romaine, parmesan cheese, grape tomatoes and crunchy garlic croutons topped with grilled chicken breast, served with creamy Caesar dressing and a lemon wedge

Iceberg Wedge 15

wedge, topped with bacon, gorgonzola, roasted corn, tomato & finished with avocado ranch dressing and cracked black pepper

Chicken Burrata 17

mixed greens, tri colored tomatoes & fresh burrata drizzled with lemon oil & balsamic and served with grilled chicken breast

Smoked Salmon & Watercress 24

served with spinach, pickled red onions, blueberries, sunflower seeds and wild strawberry vinaigrette

Grilled Montana Sirloin Steak MP

fresh crispy greens topped with cherry tomatoes, shaved red onion, sliced radish, cranberries, Point Reyes bleu cheese and marinated flank steak, served with housemade balsamic vinaigrette

Chef Chipper's Seasonal Salad MP

chef's seasonal creation featuring fresh seasonal fruits & vegetables, ask for details

Salads have a 25 person minimum order.



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Soup, Salad & Sandwich Buffet 30

soup, house salad & sandwich served with cracked wheat dinner roll

Specialty sandwiches, wraps, signature salads and soups available for an additional fee

Salad Box

served with hearth roll, butter, cookie, and canned soda or bottled water, minimum of 10 per kind, split order add \$5 per salad

Caesar Salad 13

crisp romaine, parmesan cheese, grape tomatoes and crunchy garlic croutons topped with grilled chicken breast, served with creamy Caesar dressing and a lemon wedge

Spinach Salad 17

spinach, grilled chicken, feta, pickled onion, bacon, sliced almonds, served with house balsamic dressing

House Salad 18

spring mix, grilled chicken, shredded carrots, cherry tomatoes, cucumbers, and white balsamic vinaigrette

Add Assorted Dressing +3.00



Salad Bar 19 per person

Build your own

create a custom salad bar for your guests
choose from an assortment of items

Greens

choose 2: romaine, spinach, spring mix

Veggies

choose 4: grape tomato, shredded carrot, chopped green onion, sliced cucumber, chickpeas, artichoke heart, roasted red pepper, black olives

Protein

choose 2: hard boiled egg, ham, turkey, bacon

Add Grilled Chicken +4.00

Cheese

choose 2: feta, cheddar, blue, Swiss

Toppings

choose 2: croutons, sunflower seeds, pumpkin seeds, raisins

Dressings

personal dressing assortment included

A top-down view of a bowl of orange soup, likely pumpkin or butternut squash, garnished with croutons and pumpkin seeds. The bowl is white with a blue rim. A green semi-transparent overlay with the text "Soup & Chili" is positioned over the top left. A decorative silver spoon with a fan-like pattern is visible on the right side. The background is a light-colored, textured surface, possibly marble, with scattered pumpkin seeds and a slice of green vegetable.

Soup & Chili

Soup

served with crackers

Minestrone	4
Tomato Basil	4
White Bean & Kale	4
Smoked Chicken Chowder	5
Loaded Baked Potato Soup	5

Signature Soups

served with crackers

New England Clam Chowder	7
Beef Stew	7
Butternut Bisque	7
Bison Stew	9

Chili

served with corn bread

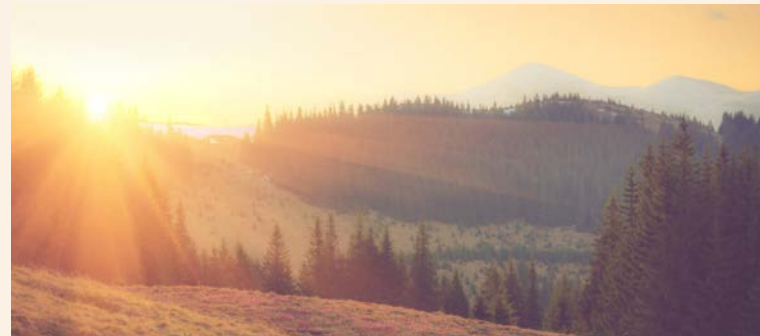
White Chicken Chili	7
Beef & Bean Chili	7
Three Sisters	7

soup with corn, beans, and summer squash

Add ons

Corn Bread	1
Fry Bread	1.25

All soup, chili, and add ons are priced per person and have a 20 person minimum order.



A close-up photograph of a taco filled with steak, pico de gallo, and cheese, served on a tortilla with a lime wedge on the side. The taco is the central focus, showing the texture of the meat and the freshness of the toppings. The background is slightly blurred, showing other tacos and more lime wedges, suggesting a buffet or a large serving of this dish. The overall aesthetic is clean and appetizing, with a focus on natural colors and textures.

Signature Buffets

Thai Bowl

11

jasmine rice, Thai style pulled pork, vegetarian egg roll, shredded purple cabbage, carrots, green onions, and peanut sauce

Substitute Tofu at no charge

Substitute Chicken +4.00

Potato Bar

13

choose baked potato or mashed potato, bacon, cheese, butter, sour cream, green onions, tossed green salad, and assorted dressings

Plant Based Protein Available +5.00

Los Tacos

14

Choice of Montana beef, chicken, or pork carnitas, black beans, shredded cheese, lettuce, tomatoes, onions, jalapeños, black olives, soft shell tacos, salsa, and sour cream

Add Spanish Rice +1.00

Add Cinnamon Sugar Churros +1.00

Add Protein or Fajita Veg +4.00

Plant Based Protein Available +5.00

When in Rome

17

baked vegetable ziti or beef lasagna, Caesar salad and garlic bread

Slider Bar

17

Montana beef sliders, fried onions, cheddar cheese, bacon, pickles, ketchup, mayonnaise, mustard, and pasta salad

Add Veggie Sliders +4.00

Signature buffets are priced per person and have a 25 person minimum order.

Backyard BBQ

12

Montana beef hamburgers & hot dogs served with sliced cheddar & Swiss cheese, lettuce, tomatoes, red onions, pickles, and a bag of chips

Add Gluten Free Buns at no charge

Add Veggie Burgers +3.00

Add Mac & Cheese +3.00

Add Macaroni Salad +3.00

Mac Attack Bar

18

three cheese macaroni, bacon, chicken, green onions, tomato, and a house salad served with white balsamic vinaigrette

Add Assorted Dressing +3.00

Pasta Bar

18

top your pasta bowl with seasonal vegetables, Parmesan cheese, marinara and alfredo sauce, served with a Caesar salad and garlic bread

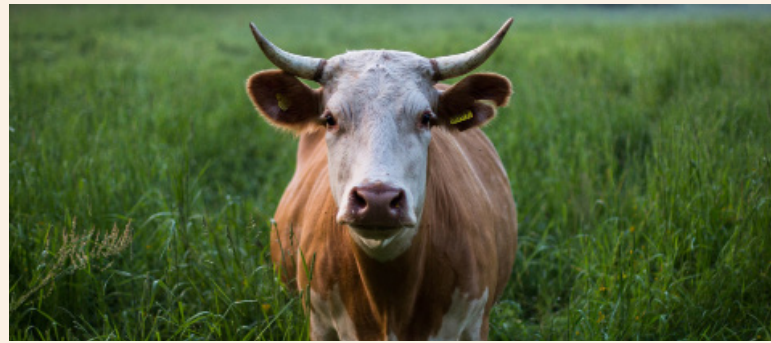
Add Gluten Free Pasta +1.00

Add Grilled Chicken +4.00

Add Meatballs +4.00

Add Vegan Meatballs +5.00





Asian Noodle Bowl

19

Yakisoba noodles, julienned chicken, vegetable broth, vegetarian egg roll, shredded carrots, snap peas, green onions, julienned bok choy, chopped cilantro, lime wedges, sesame oil, and gluten free tamari

Plant Based Protein Available +5.00

Sage Chicken

20

wild rice, broccolini, and a house salad served with white balsamic vinaigrette
Add Assorted Dressing +3.00

Lemon Herbed Chicken

20

roasted golden potatoes, asparagus, and a house salad served with white balsamic vinaigrette
Add Assorted Dressing +3.00

Indian Butter Chicken

21

Indian butter chicken thighs, coconut rice, naan, curried chickpeas, creamy cucumber salad
Add Mango Lassi +4.00

Mediterranean

28

Greek pork loin, ouzo au jus, fire-grilled zucchini, creamy Israeli couscous with marinated tomatoes, Greek feta & cucumber salad, pita bread and butter

Plains

36

cedar braised bison with wojape, Three sisters succotash, roasted acorn squash with wild rice, cherries and pecans and horseradish mashed potatoes

Great Western

sliders, bbq sauce, three cheese macaroni, coleslaw, corn bread, butter & honey pulled pork
smoked beef brisket

26

MP

Continental Divide

carved roasted meat with au jus, roasted garlic mashed potatoes, seasonal vegetables, tossed green salad with ranch dressing, dinner rolls and creamy horseradish sauce
pork prime rib
flank steak
peppercorn dijon-cruste beef prime rib

MP

MP

MP

Culinary Action Station

130 per station

on-site grilling
chef attendant fee

A wooden charcuterie board is presented on a dark, rustic wooden surface. The board is filled with an assortment of gourmet items: several slices of crusty baguette, round crackers, and a variety of cheeses including wedges of white cheese and slices of prosciutto. Fresh figs are cut into halves, and clusters of purple grapes are scattered around. A small white bowl containing a yellow-orange spread, possibly honey or jam, is garnished with fresh herbs. The entire scene is captured from a high-angle perspective, emphasizing the textures and colors of the food.

Signature Receptions

Receptions

each signature reception includes approximately 5-6 pieces per person

Bobcat

18

pretzel bites with queso, veggie tray with ranch, meat and cheese tray with crackers, fruit tray, salsa trio with chips

Great Northern

25

bison meatballs, Montana bacon platter, gourmet cheese board, seasonal sliced fruit, and crudité tray

Pacific Rim

26

chicken sate, pork potstickers, sushi, and sesame crusted ahi canape

Southwest

29

bison tamale bites, chipotle deviled eggs, traditional salsa, guacamole, corn tortilla chips, and fresh berries tossed in honey & herbs

*Signature receptions are priced per person.
25 person minimum order.*



A wooden platter filled with various cold appetizers. The main items are ceviche served on triangular tostitos, topped with sliced onions and fresh herbs. Interspersed among these are small round crackers topped with a white cream cheese spread and garnished with red and green specks. The platter is held by a person wearing a black and white striped shirt.

Cold Appetizers

Platters

serves 10-12

Salsa Trio Bar 38
traditional red, green tomatillo, spicy corn & black bean salsa served with corn tortilla chips

Add Guacamole +15.00

Hummus Bar 44
hummus made from Montana grown chick peas: original and roasted red pepper, served with house prepared pita chips

Assorted Sushi Platter 54
California roll, smoked salmon, cucumber roll, wasabi, pickled ginger, and gluten free tamari

Shrimp Cocktail 88
shrimp, house made cocktail sauce, and lemon wedges

serves 25

Vegetable Tray 44
served with ranch or red pepper hummus

Meat & Cheese Tray 103
selection of sliced meats and cheeses, served with crackers

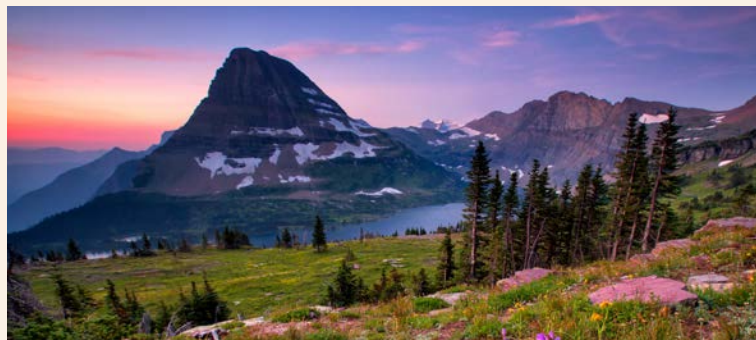
Fruit Tray 68
honeydew, cantaloupe, watermelon, pineapple, and strawberries

Gourmet Cheese Board 105
local and domestic gourmet cheeses, grapes, nuts, dried fruit, crackers and sliced baguette

Antipasto Tray 105
artisan charcuterie, assorted cheeses, pickled vegetables and olives

serves 50

Smoked Salmon MP
sliced cucumber, diced red onion, capers, lemon wedges, and crackers





Appetizer Pieces

sold per 3 dozen

Caprese Cones 50

fresh mozzarella, cherry tomato, basil, and balsamic vinegar

Chicken Curry Bite 50

flaky phyllo stuffed with chicken curry salad

Wild Mushroom Tartlet 66

wild mushrooms, ricotta cheese, parsley, and truffle oil

BLT Crostini 69

toasted baguette, garlic aioli, crispy pepper bacon, arugula, tomatoes, and truffle oil

Mini Bruschetta Crostini 75

tomato, basil and balsamic reduction

Smoked Salmon Cucumber Bite 82

smoked salmon, sliced cucumber, yogurt dill sauce

Honey Chevre Crostini 97

toasted baguette, chevre, local honey and micro greens

Sesame Crusted Ahi Canape 100

black and white sesame seeds, marjoram seasoned tuna, wonton crisp, and Thai chili

Herbed Marinated Beef & Tomato Crostini 132

shaved rare beef topped with tomato, creamy horseradish sauce and micro greens



Hot Appetizers



Big Timber Bacon Platter 11

per person
sizzling Montana candied, peppered
and traditional bacon

Starters

per 3 dozen

Risotto Croquettes 47

served with red Sicilian sauce

Chicken Wings 107

choose sauce: BBQ, citrus-soy, or classic
buffalo

choice of ranch or blue cheese to dip

Available Boneless

Chicken Sate 132

served with Thai peanut sauce or teriyaki

serves 25

Beef Meatballs 47

choose from Swedish, honey barbeque, or
zinfandel

Bison Meatballs 66

sweet and savory meatball, served with a
currant apple glaze

Bites

per 3 dozen

Falafel 44

served with tzatziki sauce

Bison Tamale 50

cilantro cream and enchilada drizzle

Zucchini Garlic 56

**Gorgonzola & Carmelized
Shallots Latke** 95

Stuffed Mushrooms 113

choice of spicy sausage or garlic parm

Beef Wellington 155

mini beef wellingtons served with spiced
demi sauce





Bites

serves 25

Pretzel

served with queso

BBQ Pork Slider

served on a sweet Hawaiian bun

Bacon Mac & Cheese

Buffalo Cauliflower

39

40

50

54

Dips & Bakes

approx 25 servings

Spinach Artichoke Dip

cream cheese, Swiss cheese, spinach, artichokes, herbs, and crostini

88

Buffalo Chicken Dip

chicken, ranch, cream cheese, buffalo sauce, and corn tortilla chips

94

Baked Brie

choose from wild cherry chutney and peppered pecans, green pesto and pine nuts, or sun-dried tomato served with crostini

100

Plated Entrées



Chef Chipper's Specialty Dishes

served with a dinner salad, roll and butter

Miso Glazed Tofu 18

tofu steak with Thai sweet chili and sesame seeds, garlic baby bok choy, and sticky rice

Vegan Yellow Curry 18

jasmine rice and seasonal vegetables

Pistachio Crusted Chicken 35

boursin mashed potatoes, roasted baby carrots and pesto cream sauce

Burgundy Bison or Beef Short Ribs 41

roasted root vegetables and char grilled asparagus

Entrées

all entrées include starch, vegetable and salad of your choice, dinner rolls & butter
Gluten Free Rolls Available at no charge

Flash Baked Walleye 24

white wine brown butter sauce

Pan Roasted Sage Chicken 26

sundried tomato cream sauce

Lemon Herb Chicken 26

grilled chicken with lemon, garlic and fresh herbs

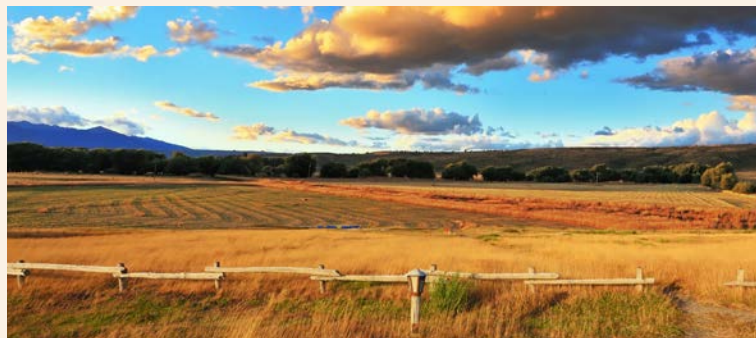
Caprese Chicken 33

balsamic marinated chicken breast topped with roma tomatoes, fresh mozzarella and basil

Sirloin Filet MP

seared local Montana beef with green peppercorn sauce

*Plated entrées are priced per person.
25 person minimum order.*



Plated entrées are priced per person.

Sweet and Spicy Pork Tenderloin 27

oven roasted pork tenderloin served with a sweet sriracha sauce

Bison Meatloaf 33

with mushroom demi glacé

Baked Salmon MP

baked salmon in white wine sauce

Beef Tenderloin MP

grilled 8oz filet of Montana beef with a port wine demi

Ribeye MP

grilled Montana 8 oz ribeye with sauce chasseur

Elk Ribeye or Bison Ribeye MP

hand-cut steaks grilled and served with mushroom juniper sauce

Char Grilled Flank Steak MP

sliced thin and served with chimichurri

French Lamb Chops MP

with wild mushroom demi



Vegetarian

Roasted Squash 23

stuffed with wild rice, cherries and pecans

Stuffed Portobello Mushroom 35

sauteed spinach and wild rice topped with pesto cream sauce

House Salad

spring mix, shredded carrots, cherry tomatoes, and shallot white balsamic vinaigrette

Spinach Salad

spinach, feta, pickled onion, pancetta, sliced almonds, and apple vinaigrette

Caesar Salad

crisp romaine, parmesan cheese, crunchy garlic croutons served with creamy Caesar dressing and a lemon wedge

Signature Salad

available for an additional price

Potato, Grain & Rice Selections

choice of one

Roasted Garlic Mashed Potatoes

Wild Rice Pilaf

Saffron Risotto

Lemon Herbed Orzo

Herbed Buttered Fingerlings

Butternut Squash Puree

White Cheddar Mac & Cheese

Oven Roasted Yukon Golds

Jasmine Rice

Vegetable Selections

choice of one

Chef's Choice Seasonal Vegetables +1

Broccolini

Asparagus

Baby Carrots

Steamed Broccoli & Cauliflower

Char Grilled Zucchini

Roasted Beets

Haricot Verts

Dessert

plated per person

Individual Cheesecake 6

Pie in a Jar 8

Flourless Chocolate Cake 9
with whipped cream and berry sauce

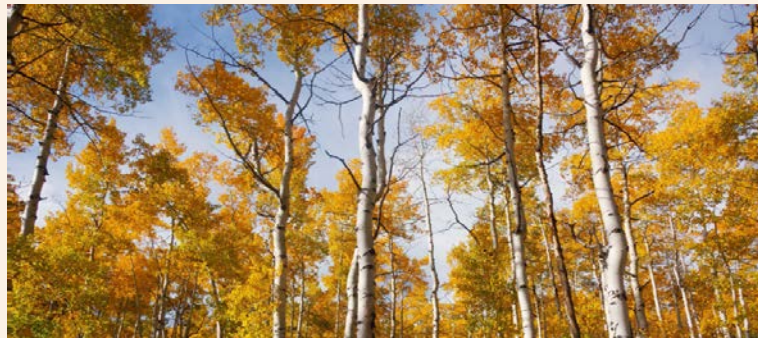
Vegan Meringue Berry Cloud 9

Key Lime Pie 9

Orange Blackberry 10

Panna Cotta
gluten free

Plated entrées are priced per person.





Snacks & Sweets

Snacks

Assorted Granola Bars 2

Whole Fruit Basket 24

serves 12
apples, oranges or bananas

per pound
Popcorn 10

Pretzels 11

Snack Mix 14

Bobcat Caramel Corn 17

Gardettos 17

Trailmix 18
M&M

Mixed Nuts 29

Build your own bar

per person

Candy Bar 7

total of 6 varieties of assorted gummy candies and chocolates

Trail Mix Bar 11

pumpkin seeds, almonds, dark chocolate chips, raisins, apricots, M&M's, peanuts, and pretzels





Cake

chocolate, white, yellow, or red velvet

Mini Cupcakes

13

minimum order 2 dozen per flavor

Cupcakes

19

per dozen

Decorated Half Sheet Cake

42

Decorated Full Sheet Cake

84

Individual Cheesecake

6

mocha, plain, raspberry swirl, lemon, maple pumpkin, gingerbread, or triple chocolate

Pie

20

serves 8

apple, dutch apple, blueberry, pecan, pumpkin, cherry, chocolate silk, or strawberry rhubarb

Cookies

per dozen

Indulge

22

Bobcat

26

Iced Cut-out Sugar

26

per dozen

Dessert Bars	11	Shot in Dark	25
		bite sized chocolate-espresso cup	
Cream Puffs	18	Truffles	25
		chocolate, lemon, or raspberry	
Eclaires	20	Chocolate Mousse Shooters	26
Mini Whoopie Pies	20	Cake Pops	32
chocolate		blue & gold, red velvet, strawberry, gluten free pumpkin or gluten free chocolate	
Pretzel Rods	22		
Gourmet Bars	22		
Gluten Free Brownies	22		
Hand Pies	27		
minimum order 1 dozen apple or cherry			
Whoopie Pie	29		
chocolate			
Huckleberry Cream Puffs	32		



Fall 2024

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Services