



LUNDA CENTER

CATERING MENU



LUNDA

C E N T E R

Corporate and Community Training Center



LUNDA CENTER

CATERING MENU

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LUNDA CENTER

CATERING MENU

BREAKFAST | BEVERAGES

CONTINENTAL BREAKFASTS

For continental breakfasts, we ask for a minimum of 12 people. We would be happy to serve less than 12 for an additional flat fee of \$50.

Linen service is \$2.00 per person and includes tablecloth and cloth napkin along with our china, flatware, and glassware.

COFFEE AND PASTRY SPECIAL \$7.50/PERSON

Freshly-brewed medium roast coffee (regular and decaf), ice water, and two bakery items.

MEETING STARTER \$9.50/PERSON

Assorted bakery items, choose two options, fresh-cut seasonal fruit, freshly-brewed medium roast coffee (regular and decaf), hot tea, ice water, and assorted chilled juices.

Bakery item options include:

- assorted fruit breads
 - bagels and cream cheese
 - assorted mini-muffins
 - assorted Danish
 - cinnamon streusel coffee cake, or apple coffee cake
 - cinnamon rolls
 - mini scones
- Gluten free cookies and pastries available upon request.

BEVERAGES

Beverage Station: Includes freshly-brewed coffee (regular and decaf), ice water \$4.50/person

Add assorted canned soda \$1.75/person

All day beverages will be charged an additional fee depending on the additional catering order.

ADDITIONS TO CONTINENTAL BREAKFASTS:

Assorted canned soda	\$1.75/person
Juice	\$1.75/person
Fresh-cut seasonal fruit	\$3.00/person
Yogurt w/granola and raisins	\$4.00/person
Hard boiled eggs	\$2.00/person
Oatmeal with toppings	\$3.75/person



LUNDA CENTER

CATERING MENU

BREAKFAST

HOT BREAKFAST BUFFETS

For hot breakfast buffets, we require at least 20 people. We would be happy to serve less than 20 people for an additional flat fee of \$100.

Linen service is \$2.00 per person and includes tablecloth and cloth napkin along with our china, flatware, and glassware.

ALL AMERICAN BREAKFAST \$14.25/PERSON

Includes scrambled eggs (plain and Denver style), sausage and bacon, fresh-cut seasonal fruit, breakfast potatoes, assorted bakery items, up to four options, see **Bakery item options** on page one, freshly-brewed medium roast coffee (regular and decaf), hot tea, ice water, and assorted chilled juices.

BREAKFAST BURRITO \$13.95/PERSON

A build-your-own breakfast burrito featuring warm tortillas, scrambled eggs, chorizo, sausage, bacon, and all of the toppings, including cheddar cheese, salsa, hot sauce, and sour cream. Breakfast includes fresh-cut seasonal fruit, breakfast potatoes, assorted bakery items up to four options, see **Bakery item options** on page one, freshly-brewed medium roast coffee (regular and decaf), hot tea, ice water, and assorted chilled juices.

EGG BAKE \$13.95/PERSON

Crispy hash browns topped with peppers, onions, tomatoes, cheddar cheese, and eggs baked until golden brown. Comes with sausage and bacon, fresh-cut seasonal fruit, assorted pastries up to four options, see **Bakery item options** on page one, freshly-brewed medium roast coffee (regular and decaf), hot tea, ice water, and assorted chilled juices.

EGGS BENEDICT \$13.95/PERSON

Poached eggs and Canadian bacon on a toasted English muffin smothered in our homemade hollandaise sauce. Includes fresh-cut seasonal fruit, breakfast potatoes and assorted pastries up to four options, see **Bakery item options** on page 1, freshly-brewed medium roast coffee (regular and decaf), hot tea, ice water, and assorted chilled juices.

QUICHE \$13.95/PERSON

Your choice of ham and cheese or vegetarian quiche in our flaky pie crust. Comes with sausage and bacon, fresh-cut seasonal fruit, breakfast potatoes and assorted pastries up to four options, see **Bakery item options** on page one, freshly-brewed medium roast coffee (regular and decaf), hot tea, ice water, and assorted chilled juices.

ADDITIONS TO ANY HOT BREAKFAST BUFFET-

Belgian waffles \$3.00/person

includes: whipped butter, warm syrup, whipped cream

Caramel french toast bake \$4.00/person

includes: whipped butter, warm syrup, whipped cream



LUNDA CENTER

CATERING MENU

LUNCH

LUNCH BUFFETS

For hot lunch buffets, we require at least 20 people. We would be happy to serve less than 20 people for an additional flat fee of \$100. Linen service is \$2.00 per person and includes tablecloth and cloth napkins along with our china, flatware, and glassware.

MEXICAN **\$14.95/PERSON**

Mexican buffet includes create-your-own tacos and taco salads with Mexican beef and chicken, black beans(vegetarian), Spanish rice, shredded lettuce, cheddar cheese, salsa, sour cream, diced tomatoes, black olives and jalapenos. Includes homemade cookies, ice water.

ITALIAN PASTA **\$14.95/PERSON**

Create your own pasta dish with penne noodles, marinara and alfredo sauce, seasoned chicken, crumbled Italian sausage and roasted seasonal vegetables. Includes bread sticks, homemade cookies, ice water.

Add on to your buffet-
ceasar salad or house salad **\$3.00/person**
fresh fruit tray **\$3.00/person**

SOUP AND SALAD **\$14.95/PERSON**

A lighter lunch option that includes a build-your-own salad with mixed lettuce, cheddar cheese, cucumbers, tomatoes, croutons, sunflower seeds, eggs, broccoli, cauliflower, diced ham, chicken, and a variety of dressings. Buffet includes your choice of soup (chicken dumpling, cream of garlic rice and bacon, cream of broccoli, or vegan vegetable) Includes bread sticks, homemade cookies, ice water.

Add on to your buffet-
hot grilled chicken breast **\$2.00/person**
ceasar salad **\$3.00/person**
fresh fruit tray **\$3.00/person**

PIZZA AND SALAD **\$14.95/PERSON**

(Maximum of 100 people)
Assorted home-baked pizzas in many varieties, coupled with a build-your-own salad bar of mixed lettuce, cheddar cheese, cucumbers, tomatoes, croutons, sunflower seeds, shredded carrots, and a variety of dressings. Includes homemade cookies, ice water.

PICNIC **\$15.95/PERSON**

Choose between two of the following meats:
Third pound hamburgers, grilled boneless chicken breast, beef brisket or seasoned and slow roasted pulled pork with BBQ sauce on the side. Hamburgers and chicken breasts will be accompanied by lettuce, tomato slices, and cheese. All sandwiches will have fresh baked buns, onions and pickles. Buffet includes your choice of creamy coleslaw, potato salad or fresh cut fruit. Includes Lay's potato chips, homemade cookies, ice water.

CREATE-YOUR-OWN DELI SANDWICH **\$15.95/PERSON**

Choose between three of the following meats: turkey, ham, roast beef, salami, tuna salad, chicken salad, or hummus and two of the following cheeses: Swiss, provolone, cheddar, and American. Served with assorted breads, leaf lettuce, sliced tomatoes, and onions to create your deli sandwich. Buffet includes your choice of home-style potato salad, creamy coleslaw or fresh-cut fruit. Includes Lay's potato chips, pickle spears, homemade cookies, ice water.

MARINATED GRILLED CHICKEN BREAST **\$15.95/PERSON**

Marinated grilled chicken served with your choice of mashed potatoes or rice pilaf, seasonal roasted vegetables, and warm rolls. Includes homemade cookies, ice water.

ADDITIONS TO LUNCH BUFFETS

Salad that includes romaine lettuce, cheddar cheese, tomatoes, cucumbers, croutons, sunflower seeds and dressing.

Salad **\$3.75/person**

Assorted cans of soda or bottled water **\$1.75/person**

Coffee - Medium roast coffee regular and decaf **\$4.50/person**

Soup of the day **\$3.50/person**

Homemade potato chips with southwest dip **\$3.50/person**

Include assorted bars with your cookies **\$2.00/person**

Plated/served **\$3.00/person**



LUNDA CENTER

CATERING MENU

LUNCH

All sandwiches in this section are made on a hearty wheat-
berry bread and leaf lettuce. (No condiments on sandwiches
but, are included) **ask about our gluten free option.**

BOX LUNCHESES TO GO **\$10.50**

Choose between the following options. All served on wheat
berry bread with leaf lettuce.

- Ham and Swiss
- Turkey and Provolone
- Roast Beef and Cheddar
- Veggie Wrap (includes cheese)
- Vegan Wrap (no cheese)

Includes: Lay's chips, apple, homemade chocolate chip cookie, pickle
spear, napkins, and condiments.

ADDITIONAL

Assorted canned soda	\$1.75/person
Bottled water	\$1.75/person
12 oz. bowl of Chef's soup of the day	\$3.00/person

PREMIUM SALADS **\$11.50 EACH**

- Classic chef salad
- Strawberry balsamic grilled chicken salad
- Caesar salad with grilled chicken breast
- Greek grilled chicken salad
- Vegan garden salad with an apple - no cookie
- Vegetarian chef salad with hard boiled egg & cheese

Includes: a home made chocolate chip cookie, salad dressing
packet (FF Ranch, Ranch, FF French, French, Italian) and a
silverware packet

EXECUTIVE BOX LUNCHESES TO GO **\$12.95**

Choose between the following sandwiches

CROISSANTS

- Tuna Salad
- Chicken Salad
- Ham and Swiss

WRAPS

- Chicken Caesar
- Turkey Bacon Ranch
- Bacon Lettuce Tomato
- Vegan or Veggie Wrap

SUBS

Subs can be made on a gluten free sub bun and a gluten free
cookie will be substituted.

- Roast Beef and Cheddar
- Ham and Swiss
- Turkey and Provolone
- Veggie Wrap or Vegan Wrap

Includes: Lay's chips, potato salad or fruit cup, homemade cookie,
pickle spear, napkins, and condiments

- 10 or less - choose 2 types of sandwiches
- 10 - 25 - choose 3 types of sandwiches
- 25 or more - choose 4 types of sandwiches



LUNDA CENTER

CATERING MENU

DINNER

For dinner entrees, we require at least 20 people. We would be happy to serve less than 20 people for an additional flat fee of \$100. Linen service is \$2.00 per person and includes tablecloth and cloth napkins along with our china, flatware, and glassware. All entree pricing is for one entree selection. Please inquire with our Catering Department for pricing for more than one entree. Dinner includes preset ice water, house salad, and rolls/butter. Entree comes with one starch and one vegetable choice.

PREMIUM SALADS

CAESAR SALAD **\$1.50/EXTRA**

Romaine lettuce tossed with Asiago cheese, croutons, and creamy Caesar dressing.

STRAWBERRY SPINACH **\$2.00/EXTRA**

Fresh strawberries, chevre, candied nuts, red onions, and strawberry balsamic dressing.

ORIENTAL SALAD **\$2.00/EXTRA**

Mixed greens, chow mein noodles, mandarin oranges, tuxedo blend sesame seeds, oriental dressing.

STARCH CHOICES

Mashed Potatoes

Penne Pasta with Alfredo Sauce

Couscous

Loaded Mashed Potatoes

Herb Roasted Yukon Gold Potatoes

Garlic Smashed Yukon Gold Potatoes

Wild Rice Pilaf

Twice Baked Potatoes

Wild Mushroom Risotto
(\$1 extra)

VEGETABLE CHOICES

Roasted Seasonal Vegetables Green Beans Almandine

California Blend Glazed Carrots

Broccoli Au Gratin

CHICKEN

CHICKEN MARSALA **\$22.95/PERSON**

Lightly breaded chicken breast topped with a buttery Marsala wine reduction and fresh mushrooms.

LEMON HERB CHICKEN **\$22.95/PERSON**

Chicken breast marinated with fresh lemon, thyme, and olive oil.

SESAME CHICKEN **\$22.95/PERSON**

Grilled chicken breast marinated with our homemade sesame sauce.

CHICKEN CORDON BLEU **\$23.95/PERSON**

Marinated chicken stuffed with ham and herbed cheese and breaded with a fine panko crust topped with a dill cheese sauce.

BRUSCHETTA CHICKEN **\$23.95/PERSON**

Lemon-oregano marinated grilled chicken breast topped with bruschetta, fresh pearl mozzarella balls and garlic bread crumbs.



LUNDA CENTER

CATERING MENU

DINNER

PORK

PORK TIPS

WITH CRIMINI MUSHROOMS \$23.95/PERSON

Slow roasted pork tips, fresh crimini mushrooms in a creamy brown sauce over noodles or rice.

HERB RUBBED PORK TENDERLOIN \$23.95/PERSON

Pork tenderloin encrusted with fresh herbs and slow roasted to perfection.

SLOW ROASTED

PORK TENDERLOIN \$23.95/PERSON

Pork tenderloin rubbed with our house seasoning and slow roasted to perfection. Topped with a sweet cherry demi-glace.

HOUSE SMOKED PORK LOIN \$23.95/PERSON

Salt brined pork loin slow smoked and served with Chef's house BBQ sauce.

FISH

HERB CRUSTED TILAPIA \$22.95/PERSON

Tilapia fillet lightly breaded with a blend of Italian herbs, served with a side of homemade tartar sauce.

COD AND PRAWNS \$22.95/PERSON

A cod fillet topped with dijonnaise, artichoke, and shrimp and broiled with Havarti cheese.

KEY WEST

RED SNAPPER MARKET PRICE ON EVENT DATE

Broiled red snapper topped with tomatoes, capers, shallots, fresh basil and lemon.

BEEF

BEEF TIPS \$23.95/PERSON

Slow roasted beef tips in a creamy brown sauce over noodles with seared fresh mushrooms.

BURGUNDY PETITE

TENDER OF BEEF MARKET PRICE ON EVENT DATE

A petite tender grilled and topped with our burgundy demi-glace. Guests must RSVP for either medium or well done

SHORT RIBS MARKET PRICE ON EVENT DATE

Seared short ribs braised in red wine and finished with fresh herbs and balsamic jus.

VEGETARIAN AND VEGAN

STUFFED

PORTABELLA MUSHROOMS \$22.95/PERSON

Marinated portabella mushroom caps filled with wilted spinach, roasted red peppers, and feta cheese.
(can be made vegan)

PASTA PRIMAVERA \$22.95/PERSON

A seasonal blend of vegetables, pine-nuts and olive oil tossed with a penne pasta. (Vegan)

ASPARAGUS GNOCCHI \$23.95/PERSON

Potato gnocchi pasta tossed with herbed butter, asparagus, shiitake, portobella and oyster mushrooms.

VEGETARIAN RAVIOLI \$23.95/PERSON

Portabella mushroom and gorgonzola cheese stuffed ravioli with a rich alfredo sauce.

EGGPLANT PARMESAN \$22.95/PERSON

Breaded eggplant topped with marinara sauce, fresh basil, and mozzarella cheese.

RICOTTA CHEESE

STUFFED MANICOTTI \$23.95/PERSON

Ricotta cheese stuffed manicotti topped with a generous portion of classic marinara sauce, fresh basil and mozzarella cheese.



LUNDA CENTER

CATERING MENU

DINNER

DINNER BUFFETS

Our standard dinner buffets offer a nicely priced option. In order to keep the prices low for you, we do not offer substitutions on these menus. For dinner buffets, we are happy to serve groups under 20 people for an additional flat fee of \$100. For health and presentation purposes, we allow a buffet to be served for a maximum of one hour. Includes ice water. Please see the beverage & dessert menu for additional options.

MEXICAN DINNER BUFFET \$19.95/PERSON

The dinner Mexican buffet includes create-your-own taco and taco salads and your choice of beef or chicken enchiladas. Your entrée can be topped with shredded lettuce, cheddar cheese, salsa, sour cream, diced tomatoes, and black olives. Served with a side of Spanish rice, black beans, and guacamole.

ITALIAN DINNER BUFFET \$20.95/PERSON

Create your pasta dish:

Pick two pastas: Penne, spaghetti, cheese tortellini, stuffed manicotti

Pick two sauces: Alfredo, pesto, or marinara

Pick two meats: Home-made meatballs, Italian sausage, or seasoned chicken

Served with a side salad, seasonal roasted vegetables, and garlic bread sticks

ASIAN DINNER BUFFET \$19.95/PERSON

Create your own Asian dish:

Pick two starches: white jasmine rice, chicken fried rice, or vegetable lo mein.

Pick two entrees: beef with broccoli, cherry blossom chicken, tempura orange chicken, or grilled teriyaki chicken.

Pick one side dish: egg rolls, pork pot stickers, or crab rangoon.

PICNIC BUFFET \$20.95/PERSON

Build your own third pound hamburger and grilled chicken breast sandwich. Toppings include hardwood smoked bacon, a variety of sliced cheese, leaf lettuce, fresh tomatoes, red onion, sliced dill pickles. Served with homemade potato chips and dip and fresh cut fruit salad.

BBQ \$21.95/PERSON

Slow-roasted pulled pork sandwiches and hand breaded chicken tenders. Includes fresh baked buns, both our Carolina mustard sauce and our sweet and tangy BBQ. Sides include waffle fries, coleslaw, beans, and cornbread muffin.

BEEF STROGANOFF \$20.95/PERSON

Marinated beef tip stroganoff over egg noodles or jasmine rice. Served with our fresh roasted vegetables and dinner rolls.

SOUP & SALAD BUFFET \$20.95/PERSON

Build-your-own salad with mixed lettuce, cheddar cheese, cucumbers, tomatoes, croutons, sliced eggs, shredded carrots, sunflower seeds, topped with a grilled, warm chicken breast. Served with a variety of dressings. Includes your choice of soup (chicken dumpling, cream of wild rice and bacon, cream of broccoli, or vegan vegetable) and garlic bread sticks.

Add to your buffet:
fresh fruit tray

\$3.00/person

SMOKED SLICED TURKEY \$20.95/PERSON

Smoked sliced turkey. Includes gravy, mashed potatoes, dinner roll, and your choice of green beans or roasted vegetables.

BUFFET – COMBINATION DINNER

PICK 2 \$23.95/PERSON

PICK 3 \$25.95/PERSON

These include your choice of starch and your choice of vegetable. See page 5.

- | | |
|-----------------------------------|-----------------------------|
| Grilled Chicken Breast | Meatballs in Gravy |
| Beef Tips | Cherry Demi Pork Tenderloin |
| Chicken Marsala | Lemon Herb Chicken |
| Sesame Chicken | Herb Crusted Tilapia |
| Pasta Primavera (Vegetarian) | |
| Herb Rubbed Pork Tenderloin | |
| Pork Tips with Crimini Mushrooms | |
| Sliced house smoked turkey breast | |



LUNDA CENTER

CATERING MENU

BREAKOUTS

BREAKOUTS

SWEET ANYTIME **\$7.25/PERSON**

Includes ice water and your choice of two beverages and our homemade cookies. Upgrade to brownies/bars/cupcakes for an additional \$1.00/person.

LIVE WELL **\$7.25/PERSON**

Includes ice water and your choice of two beverages to along with whole fruit and Nutri-grain® bars.

DESIGN YOUR OWN BREAKOUT **\$9.00/PERSON**

Includes ice water and your choice of two beverages to go along with three of the following:

- | | |
|---------------------------|--|
| Whole fruit | Homemade cookies |
| Brownies | Rice krispy bars
optional-drizzled with chocolate |
| Popcorn (individual bags) | Pretzels (individual bags) |
| Gardetto's | Lay's® potato chips |
| Nutri-grain® bars | Cupcakes |

See our hors d'oeuvres menu for additional premium items for your break.

MAKE MINE HEALTHY **\$9.50/PERSON**

Assorted individual yogurt, cut fresh fruit tray, assorted nutragrain/granola bars, bottled juices, fresh brewed coffee, hot tea and ice water.

BEVERAGES

Beverage Station: Includes freshly-brewed coffee (regular and decaf), water

Coffee and Ice Water \$4.50/person

Add soda \$1.75/person

All day beverages will be charged an additional fee depending on the additional catering order.



LUNDA CENTER

CATERING MENU

DESSERTS | HORS D'OEUVRES

DESSERTS

Prices are with entrée purchase

Assorted bars, cookies, and cupcakes \$3.25/person

Bar Options - toll house, lemon, pumpkin with cream cheese frosting, frosted brownies, scotcheroos, rice krispy bars, expresso brownies

Cookies - chocolate chip, sugar, oatmeal raisin, M&M, oatmeal chocolate chip, snicker doodle, Gluten Free sugar or chocolate chip

Cupcakes - chocolate, white or marble cake, frostings-chocolate, white or colored

Strawberry Rhubarb Bar-Has Nuts \$3.95/person

Fresh baked pie (apple, cherry, or peach) \$3.95/person

Raspberry Lasagna Dessert \$4.50/person

Chocolate mousse \$4.50/person

Carrot cake with cream cheese frosting \$5.00/person

Cheesecake \$5.00/person

Gluten-free chocolate cake \$3.95/person

Gluten free cookies and pastries available upon request

HORS D'OEUVRES

Please note that for health and presentation concerns, we allow 2 hours for service, from the agreed upon food starting time, for any of the products listed below.

A SELECTION OF FRESH-CUT SEASONAL FRUIT

20 servings	\$70
40 servings	\$140
80 servings	\$280

FRESH VEGETABLE TRAY WITH DILL DIP

Baby carrots, broccoli, and cauliflower with homemade veggie dip.

20 servings	\$60
40 servings	\$120
80 servings	\$240

CHEESE AND MEAT TRAY WITH ASSORTED CRACKERS

Cheddar, Swiss, and Genoa salami with an assortment of crackers.

20 servings	\$70
40 servings	\$140
80 servings	\$280

PETITE DELI HAM AND TURKEY SANDWICHES

A petite selection of ham and turkey sandwiches on our freshly-baked wheat ranch rolls.

(serving consists of 2 sandwiches per person)

20 servings	\$90
40 servings	\$180
80 servings	\$360

CHILLED SHRIMP COCKTAIL WITH COCKTAIL SAUCE

(serving consists of 2 shrimp)

20 servings	\$120
40 servings	\$240
80 servings	\$480

VEGETABLE PIZZA

(serving consists of 2 slices)

20 servings	\$70
40 servings	\$140
80 servings	\$280

FRESH FRUIT PIZZA

Sugar cookie dough topped with fresh fruit and berries and covered in sweet orange glaze.

(serving consists of 2 pieces)

20 servings	\$80
40 servings	\$160
80 servings	\$320



LUNDA CENTER

CATERING MENU

HORS D'OEUVRES

ITALIAN BRUSCHETTA

Grilled Italian bread topped with freshly-cut tomatoes, basil, and garlic. (serving consists of 2 pieces)

20 servings	\$70
40 servings	\$140
80 servings	\$280

HUMMUS AND PITA CHIPS

Ground chickpeas and tahini served with our homemade garlic pita chips.

20 servings	\$75
40 servings	\$150
80 servings	\$300

HOMEMADE POTATO CHIPS AND DIP

Our fresh, homemade potato chips served with southwest dip.

20 servings	\$65
40 servings	\$130
80 servings	\$260

CHOCOLATE-DIPPED STRAWBERRIES

Fresh strawberries dipped in a rich milk chocolate. (Seasonal prices and availability apply) (serving consists of 2 pieces)

20 servings	\$80
40 servings	\$160
80 servings	\$320

NACHO BAR

Fresh corn tortilla chips, zesty nacho cheese, black olives, tomatoes, salsa, green onions, red onions, sour cream, taco beef, ancho chicken.

20 servings	\$140
40 servings	\$280
80 servings	\$560

STUFFED MUSHROOMS

Baby belle mushrooms stuffed with pork sausage, bread crumbs, green onion and gouda cheese and baked until lightly brown. (serving consists of 2 Caps per person)

20 servings	\$80
40 servings	\$160
80 servings	\$320

MASHED POTATO BAR

Sweet potatoes, Idaho mashed potatoes, and garlic smashed yukon golds, bacon, shredded cheddar cheese, white cheddar cheese sauce, red and green onion, butter, gravy and broccoli.

20 servings	\$140
40 servings	\$280
80 servings	\$560

CHEESE CURDS

WITH MARINARA AND RANCH DIPPING SAUCE

(serving consists of a 4 oz. portion)

20 servings	\$80
40 servings	\$160
80 servings	\$320

MINI SLIDER BURGERS

Small sliders served on our homemade wheat ranch rolls. (serving consists of 1.5 burgers)

20 servings	\$120
40 servings	\$240
80 servings	\$480

WARM ARTICHOKE DIP AND PITA CHIPS

40 servings	\$170
80 servings	\$340



LUNDA CENTER

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HORS D'OEUVRES | CARVING STATION

BACON-WRAPPED WATER CHESTNUTS

(serving consists of 3 pieces)

20 servings	\$70
40 servings	\$140
80 servings	\$280

PORK POT STICKERS AND DIPPING SAUCE

Steamed pot stickers served with our ginger-soy dipping sauce.
(serving consists of 2 pieces)

20 servings	\$75
40 servings	\$150
80 servings	\$300

HAND-BREADED CHICKEN TENDERS AND DIPPING SAUCE

Marinated lightly breaded and served with our southwest ranch dipping sauce. (serving consists of 2 pieces)

20 servings	\$100
40 servings	\$200
80 servings	\$400

CRISPY BREADED CHEESE RAVIOLI

Breaded ravioli served with our house marinara.
(serving consists of 3 pieces)

20 servings	\$75
40 servings	\$150
80 servings	\$300

COCKTAIL MEATBALLS

Choose from sweet & sour, stroganoff, or BBQ
(serving consists of 3 pieces)

20 servings	\$85
40 servings	\$170
80 servings	\$340

PORK, CHICKEN, OR VEGETABLE EGG ROLLS

(serving consists of 2 1/2 pieces)

20 servings	\$75
40 servings	\$150
80 servings	\$300

VEGETARIAN STUFFED MUSHROOM

Baby belle mushrooms stuffed with boursin cheese, spinach, red bell pepper and chives. Baked until lightly browned.

20 servings	\$80
40 servings	\$160
80 servings	\$320

TRAIL MIX

A mix of nuts, dried fruit, M&Ms, white chocolate chips, and sesame sticks.

20 servings	\$75
40 servings	\$150
80 servings	\$300

CARVING STATION

GLAZED HAM

Hickory smoked and glazed in spices and honey.
Served with wheat rolls & dijonnaise mustard.

40 servings	\$325
80 servings	\$650

ROASTED TURKEY

Whole turkey deboned, slow roasted, and smoked.
Served with wheat rolls & garlic aioli sauce.

40 servings	\$400
80 servings	\$800

PRIME RIB

The king of beef. Rubbed with our special beef rub and maplewood smoked. Served with wheat rolls & horseradish sauce.

40 servings	Current market price.
80 servings	Current market price.

**TO ADD BEVERAGES OR DESSERTS PLEASE
SEE PAGES 1 & 8.**

Lunda Center



Western
Technical College