

Catering Menu





Beverages

Waters

Ice Water	4
Lemon Water	7
Lime Water	7
Cucumber Water	10
Orange Cucumber Mint Water	15

Iced Teas

Mango Green Tea	18
Hibiscus Tea (Indigenous)	18
Iced Tea	19
Iced Green Tea	19

Lemonades

Lemonade	17
Herbal Lemonade	22
Huckleberry Lemonade	22

Juice

Orange Juice	25
--------------	----

Hot Beverages

Hot Tea	16
Hot Apple Cider	24
Coffee	25
Decaf Coffee	25
Hot Chocolate	34

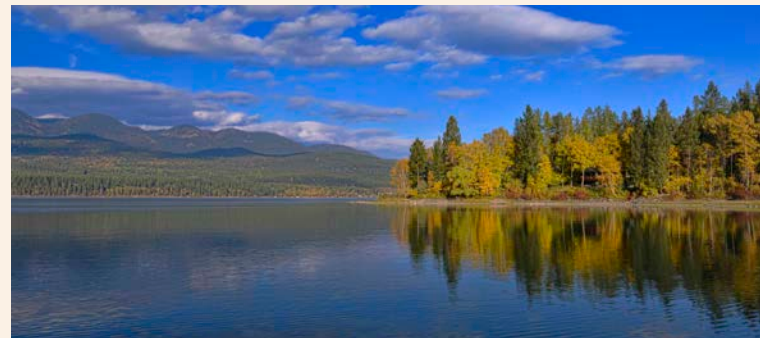
Individual Beverages

Canned Soda	2
Seltzer Water	2
Bottled Water	2
Bottled Juice	2

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 featuring croissants, raspberries, blueberries, granola, and coffee. The scene is set on a rustic 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, several golden-brown croissants are arranged on a white plate. To the left, a white bowl contains granola. 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 14

choose your breakfast protein, potato style and customized egg option

Bridger 17

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

Sunrise 18

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, hashbrowns, or roasted sweet corn hash

*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 12

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

Savory Crepe Bar 12

scrambled eggs, cheese, marinated tomatoes, spinach
Add Meat +4.00

Sweet Crepe Bar 15

whipped topping, blueberries, lemon curd, sliced almonds, sliced banana, PB & J, chocolate chips & coconut



Spanish Peaks Burrito Bar

15

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 +5.00



Add ons

Berry Bowl 26

Fruit Tray 65

per person

Blistered Baby Tomatoes 3

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	27

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
Bagel & Lox	MP





Snacks & Sweets

Snacks

Assorted Granola Bars	2	Individual Snack Pack	11
Whole Fruit Basket	24	choose 4	
serves 12		veggies or apple slices,	
apples, oranges or bananas		hummus or ranch,	
		cheese cubes, chex mix, Rice Krispie treats	
per pound		Bobcat Caramel Corn	16
Popcorn	9	per pound	
Pretzels	11	Build your own bar	
Snack Mix	13	per person	
Trailmix	17	Candy Bar	7
M&M		total of 6 varieties of assorted gummy	
Mixed Nuts	27	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

19

serves 8

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

Cookies

per dozen

Indulge

21

Bobcat

25

Iced Cut-out Sugar

25

per dozen

Dessert Bars	11	Shot in Dark	25
		bite sized chocolate-espresso cup	
Cream Puffs	18	Truffles	25
Eclaires	19	chocolate, lemon, or raspberry	
Mini Whoopie Pies	20	Chocolate Mousse Shooters	26
chocolate		Cake Pops	32
Pretzel Rods	21	blue & gold, red velvet, strawberry, gluten free pumpkin or gluten free chocolate	
Gourmet Bars	21		
Gluten Free Brownies	21		
Huckleberry Cream Puffs	22		
Hand Pies	26		
minimum order 1 dozen apple or cherry			
Whoopie Pie	28		
chocolate			



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 16
sliced 9-grain bread, deli ham, white cheddar, arugula, pickled onion, and garlic aioli

Roast Beef 17
sliced 9-grain bread, thinly sliced roast beef, gorgonzola spread, leaf lettuce, pickled onions, and horseradish mayonnaise

Turkey Club 17
sliced 9-grain bread, turkey, bacon, cheddar, lettuce, tomato, and mayonnaise

Muffuletta 17
ham, genoa salami, sliced provolone, sliced Swiss, olive tapenade on focaccia

Build your Own - Buffet Style 17
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 +2.00
Sandwiches & wraps have a 25 person minimum order.*



*Gluten free wrap and bread available +2.00
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 11

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

Chicken Caesar 13

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 20

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 13

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

Chicken Caesar 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

Iceberg Wedge 14

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

Chicken Burrata 16

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

Smoked Salmon & Watercress 23

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.



Salads have a 25 person minimum order.

Soup, Salad & Sandwich Buffet 29

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 16

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

House Salad 17

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

Add Assorted Dressing +3.00



Salad Bar 18 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 42

Tomato Basil 52

White Bean & Kale 55

Smoked Chicken Chowder 55

Loaded Baked Potato Soup 58

Signature Soups

served with crackers

New England Clam Chowder 84

Beef Stew 84

Butternut Bisque 84

Bison Stew 94

Chili

served with corn bread

White Chicken Chili 63

Beef & Bean Chili 68

Three Sisters 68

soup with corn, beans, and summer squash

Add ons

Corn Bread 20

Fry Bread 25

All soup, chili, and add ons serve 20.





Signature Buffets

Thai Bowl

10

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

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

Montana beef, and a choice of 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

16

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

Slider Bar

16

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

16

hamburgers served with sliced cheddar & Swiss cheese, lettuce, tomatoes, red onions, pickles, corn on the cob, macaroni or potato salad & kettle chips

Add Gluten Free Buns +1.00

Add Veggie Burgers +3.00

Add Hot Dogs +3.25

Mac Attack Bar

17

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

Add Assorted Dressing +3.00

Pasta Bar

17

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

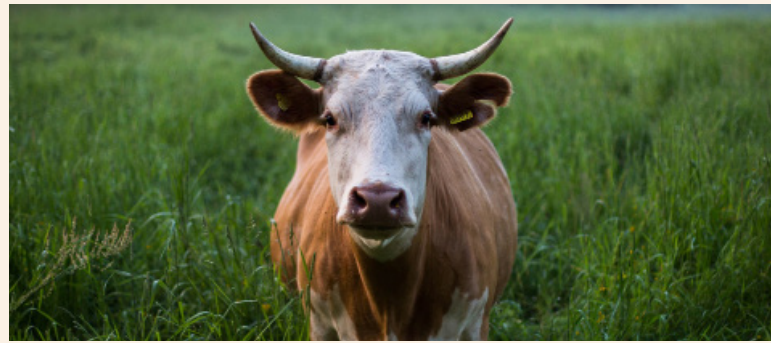
Add Gluten Free Pasta +1.00

Add Grilled Chicken +4.00

Add Meatballs +4.00

Add Vegan Meatballs +5.00





Asian Noodle Bowl 18
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 19
wild rice, broccolini, and a house salad served with white balsamic vinaigrette
Add Assorted Dressing +3.00

Lemon Herbed Chicken 19
roasted golden potatoes, asparagus, and a house salad served with white balsamic vinaigrette
Add Assorted Dressing +3.00

Indian Butter Chicken 20
Indian butter chicken thighs, coconut rice, naan, curried chickpeas, creamy cucumber salad
Add Mango Lassi +4.00

Mediterranean 27
Greek pork loin, ouzo au jus, fire-grilled zucchini, creamy Israeli couscous with marinated tomatoes, Greek feta & cucumber salad, pita bread and butter

Plains 35
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 25
smoked beef brisket 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 MP
flank steak MP
peppercorn dijon-crust beef prime rib MP

Culinary Action Station 125 per station
on-site grilling
chef attendant fee

A wooden charcuterie board is presented on a dark, weathered 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 bright orange chutney or jam is garnished with fresh herbs. The entire arrangement is framed by a semi-transparent green banner with the text "Signature Receptions" in white.

Signature Receptions

Receptions

each signature reception includes approximately 5-6 pieces per person

Bobcat

22

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

Pacific Rim

28

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

Great Northern

29

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

Southwest

31

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 wonton chips topped with a pinkish-red ceviche mixture, garnished with sliced onions and fresh green herbs. Interspersed among these are small round crackers topped with a white cream cheese spread and garnished with red and green specks. A person's hand is visible on the left side, holding the platter. They are wearing a black and white horizontally striped long-sleeved shirt. A semi-transparent green rectangular box is overlaid on the left side of the image, containing the text 'Cold Appetizers' in white font.

Cold Appetizers

Platters

serves 10-12

Salsa Trio Bar 37
traditional red, green tomatillo, spicy corn & black bean salsa served with corn tortilla chips

Add Guacamole +15.00

Hummus Bar 42
hummus made from Montana grown chick peas: original and roasted red pepper, served with house prepared pita chips

Assorted Sushi Platter 52
California roll, smoked salmon, cucumber roll, wasabi, pickled ginger, and gluten free tamari

Shrimp Cocktail 84
shrimp, house made cocktail sauce, and lemon wedges

serves 25

Vegetable Tray 42
served with ranch or red pepper hummus

Meat & Cheese Tray 98
selection of sliced meats and cheeses, served with crackers

Fruit Tray 65
honeydew, cantaloupe, watermelon, pineapple, and strawberries

Gourmet Cheese Board 100
local and domestic gourmet cheeses, grapes, nuts, dried fruit, crackers and sliced baguette

Antipasto Tray 100
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 48

fresh mozzarella, cherry tomato, basil, and balsamic vinegar

Chicken Curry Bite 48

flaky phyllo stuffed with chicken curry salad

Wild Mushroom Tartlet 63

wild mushrooms, ricotta cheese, parsley, and truffle oil

BLT Crostini 66

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

Mini Bruschetta Crostini 72

tomato, basil and balsamic reduction

Crudit  Cup 96

house-made ranch and crisp veg

Smoked Salmon Cucumber Bite 78

smoked salmon, sliced cucumber, yogurt dill sauce

Honey Chevre Crostini 93

toasted baguette, chevre, local honey and micro greens

Sesame Crusted Ahi Canape 96

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

Herbed Marinated Beef & Tomato Crostini 126

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



Hot Appetizers



Big Timber Bacon Platter 10

per person
sizzling Montana candied, peppered
and traditional bacon

Starters

per 3 dozen

Risotto Croquettes 45

served with red Sicilian sauce

Fried Green Tomatoes 66

served with chipotle aioli sauce

Chicken Wings 102

choose sauce: BBQ, citrus-soy, or classic
buffalo
choice of ranch or blue cheese to dip
Available Boneless

Chicken Sate 126

served with Thai peanut sauce or teriyaki

serves 25

Beef Meatballs 45

choose from Swedish, honey barbeque, or
zinfandel

Bison Meatballs 63

sweet and savory meatball, served with a
currant apple glaze

Bites

per 3 dozen

Falafel 42

served with tzatziki sauce

Bison Tamale 48

cilantro cream and enchilada drizzle

Zucchini Garlic 54

**Gorgonzola & Carmelized
Shallots Latke** 90

Pork Boa Buns 96

served with scallion hoisin sauce

Stuffed Mushrooms 108

choice of spicy sausage or garlic parm

Beef Wellington 150

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

38

39

47

52

Dips & Bakes

approx 25 servings

Spinach Artichoke Dip

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

84

Buffalo Chicken Dip

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

90

Baked Brie

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

95

Plated Entrées



Chef Chipper's Specialty Dishes

served with a dinner salad, roll and butter

Miso Glazed Tofu 17

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

Vegan Yellow Curry 17

jasmine rice and seasonal vegetables

Pistachio Crusted Chicken 33

boursin mashed potatoes, roasted baby carrots and pesto cream sauce

Burgundy Bison or Beef Short Ribs 39

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 +2.00 per person

Flash Baked Walleye 23

white wine brown butter sauce

Pan Roasted Sage Chicken 25

sundried tomato cream sauce

Lemon Herb Chicken 25

grilled chicken with lemon, garlic and fresh herbs

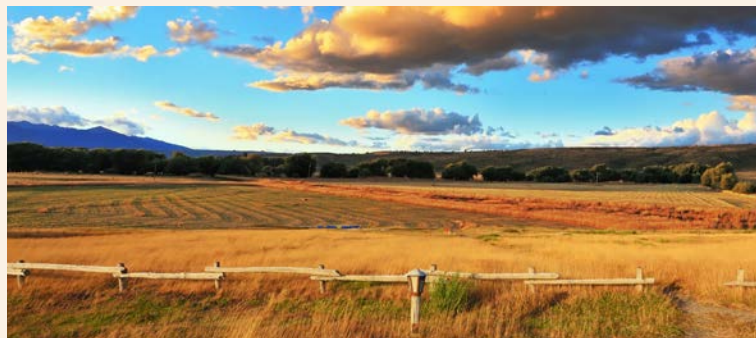
Caprese Chicken 32

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 26

oven roasted pork tenderloin served with a sweet sriracha sauce

Bison Meatloaf 31

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 22

stuffed with wild rice, cherries and pecans

Stuffed Portobello Mushroom 33

sautéed 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 7

Flourless Chocolate Cake 8
with whipped cream and berry sauce

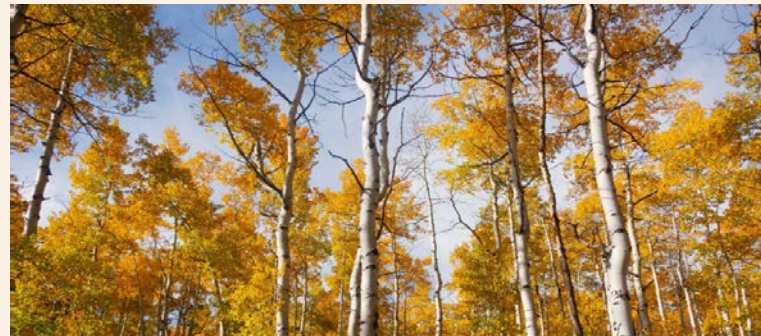
Vegan Meringue Berry Cloud 8

Key Lime Pie 9

Orange Blackberry 9

Panna Cotta
gluten free

Plated entrées are priced per person.



Fall 2023

University Catering
PO Box 172080
Bozeman, MT 59717-2080
T 406.994.3336 F 406.994.5019
msucatering@montana.edu
www.montana.edu/culinaryservices/catering



MONTANA
STATE UNIVERSITY

Culinary
Services