Lunches

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Lunch Buffets

Lunch buffets include clothed food and beverage tables, and all buffets include cold beverages. Add coffee service to your buffet for additional $2.00 per guest. In order to guarantee service we require two weeks notice for buffet requests if possible.

**Sandwich Buffet**

$9.50 per person  
Gluten Free Buns $2.50 each  
Gluten Free Cookies $1.10 each

Includes: turkey, ham, chicken, sliced Swiss, Colby & Cheddar cheese, lettuce, tomato slices, assorted breads and buns. Served with chips, mustard, mayo, and white bean basil spread, assorted bars or cookies, canned soda and iced water with Eco Paper Products. Gluten free options available.

**Sandwich with Soup or Salad**

$11.50 per person  
Gluten Free Buns $2.50 each  
Gluten Free Cookies $1.10 each

Includes all Sandwich Buffet Menu options and your choice of one option: Chicken Wild Rice Soup, Homemade Vegan Soup, Beef Burgundy Soup, Butternut Squash Bisque Soup or Mixed Green Salad with Ranch, Catalina, or raspberry vinaigrette dressings, Caesar salad, fresh cut fruit, or fresh veggies and dip. May order two salad or soup options to split with 50 guest minimum.

**Sub Platter Buffet**

$10.00 per person  
$12.00 with Soup or Salad per person

Sold in packages for groups of 12 guests. 24 piece assorted sub platter includes: 3 Vegetable, 9 Italian, 12 American Sub, and 2 turkey sandwiches on Gluten Free bread, with condiments, Parmesan Bulldog Chips, assorted cookies including 2 Gluten Free cookies, canned pop and iced water with Eco Paper products. Add either Mixed Green Salad with assorted dressing (ranch, Catalina, or raspberry vinaigrette) Caesar Salad, fresh vegetable cup with dip, fresh fruit cup, or or one of the following soup choices: Chicken Wild Rice Soup, Homemade Vegan Soup, Beef Burgundy Soup, Butternut Squash Bisque Soup, Tomato Baisl Bisque, or Roasted Garden Vegetable Soup for additional charge.
**Pasta Buffet** $11.50 per person
Tossed salad with assorted dressing, green beans & roasted peppers, penne pasta, meatless spaghetti sauce, Alfredo sauce, homemade Italian meatballs or Italian sausage, grated Parmesan cheese, freshly baked bread stick, assorted bars, canned soda, and iced water with light weight dishes and linen napkins. 24 guest minimum please.

**Lasagna Buffet** $11.00 per person
Tossed salad with assorted dressing, green beans & roasted peppers, choice of meat, cheese, or vegetable lasagna, freshly baked bread stick, assorted bars, canned soda, and iced water with light weight dishes and linen napkins. 16 guest minimum please.

**Chicken Caesar Salad Buffet** $9.50 per person
Julienne grilled chicken breast, romaine lettuce, thinly sliced red onions, shredded Parmesan cheese, croutons. Caesar dressing, freshly baked bread stick, assorted bars, canned soda and iced water with light weight dishes and linen napkins. 8 guest minimum please.

**Chef Salad Buffet** $12.00 per person
Fresh cut fruit, mixed salad with assorted dressings, broccoli & cauliflower buds, sliced cucumbers & tomatoes, sliced red onions, chopped eggs, shredded carrots, cheddar cheese, sunflower seeds, croutons. Julienne turkey & ham, min garlic breadstick, assorted bars, canned soda, and iced water with Eco Paper products. Add homemade soup for just $2 extra. 20 guest minimum please.

**Soup & Salad Buffet** $8.50 per person

**Chili with Toppings Buffet** $8.50 per person
Beef, chicken, or vegan chili, shredded cheddar cheese, chopped onions, sour cream, mini garlic bread stick, canned soda and iced water with Eco Paper products. May order two chili options to split with 50 guest minimum. 15 guest minimum please.

**Grill Buffet** $12.50 per person
Includes choice of meat options: hamburgers, bratwurst, or grilled chicken breast, veggie burgers available. homemade coleslaw, baked beans, lettuce leaves & tomato slices, (when appropriate, onions & pickles, cheese slices, condiments, Rice Krispy Bars, lemonade & ice water with Eco Paper products. Chef grilling on site, additional $50 fee minimum. We grill on Kirby Terrace, weather permitting.
Asian Buffet $12.00 per person
Includes mini vegetarian egg rolls served with sweet and sour sauce & hot mustard, vegetarian fried rice, vegetarian stir fry, sesame chicken, soy sauce, fortune cookies, and canned soda, & iced water. Light weight dishes & linen napkins are also included. Add 64 piece sushi platter at $60.00 for additional cost of $60.00 20 guest minimum please.

Cowboy Buffet $10.50 per person
Includes housemade coleslaw, choice of BBQ chicken, BBQ beef or BBQ pork, with Kaiser bun, vegetarian baked beans, corned muffins, brownies, canned pop, and iced water with Eco Paper products. 15 guest minimum please. choose two meat options to split with 50 guests minimum.

Pizza Buffet $10.50 per person
Includes tossed salad, with ranch, Catalina, or raspberry vinaigrette dressing, choice of either cheese, pepperoni, sausage or vegetarian pizza, fresh baked bread sticks, brownies, canned pop and iced water with Eco Paper products. Gluten free crust pizza available upon request. 8 guest minimum please. We figure two slices per guest.

Homestyle Buffet $12.50 per person
Homemade coleslaw, fresh cut fruit, herb roasted rotisserie chicken, garlic mashed potatoes, dinner roll, assorted cookies, canned soda and iced water with light weight dishes and linen napkins. 16 guest minimum please.

Southwest Taco Buffet $12.00 per person
Hard and soft tortillas, seasoned beef OR chicken meat, shredded lettuce, chopped tomatoes, shredded cheddar cheese, vegetarian refried beans, Spanish rice, sour cream, taco sauce, assorted cookies, canned soda and iced water with Eco Paper products. Two meat choices may be selected to split with a 50 guest minimum. 12 guest minimum please.

Taste of the North Buffet $17.00 per person
Roasted panzanella salad with caramelized leek vinaigrette, cranberry scented wild rice, seasonal vegetables, lemon-asiago crusted Lake Superior whitefish, dinner roll, apple pie with whipped topping, canned soda and iced water with light weight dishes and linen napkins. 15 guest minimum please.
Served Lunches

All served lunches include Duluth Coffee beverage service and Crystal Light Iced Tea, lightweight dishes, and linen napkins and table cloths.

Please see our Bakery and Dessert Menu to add dessert to your meal.

To guarantee service, we require two weeks notice for served lunch requests, if possible.

**Turkey-Avocado Club Sandwich**

Slow smoked sliced turkey, crisp bacon, fresh avocado club, sprouts, roasted tomato and mayo on a toasted whole grain bun. Served with Bulldog Chips and seasonal fresh fruit.

$12.00 per person

**Dijon Ham Sandwich**

Sliced honey ham, port poached pears, bibb lettuce, aged cheddar and Dijon aioli on a whole grain hoagie. Served with Bulldog Chips and seasonal fresh fruit.

$10.00 per person

**Steak and Blue Sandwich**

Sliced grilled flank steak, caramelized onions, roasted grape tomatoes, and mixed greens with blue cheese dressing, served on a baguette. Served with Bulldog Chips and seasonal fresh fruit.

$12.50 per person

**Chicken and Brie Sandwich**

Grilled chicken, Brie cheese, organic arugula, and cherry marmalade on fresh cranberry-wild rice bread. Served with Bulldog Chips and seasonal fresh fruit.

$12.50 per person

**Apple-Grape Walnut Salad**

Iceberg lettuce, sliced apples, grapes, and candied walnuts with blue cheese dressing. Served with dinner rolls.

$12.00 per person

**Grilled Chicken and Strawberry Salad**

Arcadian mixed greens topped with sliced grilled chicken, fresh strawberries, almonds, and feta cheese with a wild berry balsamic vinaigrette. Served with fresh dinner rolls.

$12.00 per person

**Smoked Salmon Salad**

Mixed greens, citrus scented wild rice, shredded Monterey Jack, and house smoked salmon with a raspberry vinaigrette. Served with fresh dinner rolls.

$12.00 per person
Seared Spaghetti Timbale $16.00 per person
Seared pasta cakes laden with Romano cheese, egg, and basil pesto, pan seared and seared with a garden tomato ratatouille. Served with your choice of house or Caesar salad and fresh dinner roll.

Baked Cavatapi with Vodka Sauce $18.00 per person
Roasted chicken, fresh tomatoes, crimini mushrooms, red peppers and basil. Mixed with cavitapi pasta and fresh mozzarella and baked to a golden brown. Served with your choice of house or Caesar salad and fresh dinner roll.

Wild Rice Stuffed Lake Superior Whitefish $23.00 per person
Delicate whitefish stuffed with Wisconsin wild rice, broiled and drizzled with a cognac-cranberry cream sauce. Served with your choice of House or Caesar salad, chef’s choice of season vegetables, and fresh dinner roll.

Grilled Chicken Bruschetta $20.00 per person
Plump chicken breast smothered with tomato compote mozzarella cheese and drizzled with a balsamic vinegar and roasted garlic mashed potatoes. Served with your choice of house or Caesar salad, chef’s choice of seasonal vegetables and fresh dinner roll.

Breaded Chicken Dijon $20.00 per person
Tender breast of chicken coated with panko bread crumbs and toasted golden brown with roasted baby red potatoes. Served with your choice of house or Caesar salad, chef’s choice of seasonal vegetables and fresh dinner roll.

Rotisserie Southwestern Chicken Quarters $15.00 per person
Slow roasted chicken rubbed with Tex-Mex spices, tangy barbecue sauce, with roasted mashed potatoes. Served with your choice of house or Caesar salad, chef’s choice of seasonal vegetables, and fresh dinner rolls.

Thyme Crusted Roasted Pork Loin $20.00 per person
Thyme and garlic encrusted pork loin with a brandy apple chutney with honey roasted sweet potatoes. Served with your choice of house or Caesar salad, chef’s choice of seasonal vegetables and fresh dinner roll.

Slow Roasted Sirloin of Beef $24.00 per person
Tender herb and garlic marinated beef sliced and set upon roasted garlic mashed potatoes, and finished with a burgundy-mushroom cream sauce. Served with your choice of house or Caesar salad, chef’s choice of seasonal vegetables, and fresh dinner roll.
Bagged & Boxed Lunches

Subs, Chips, and Pop $8.50 Each
Includes subs on freshly baked sub buns, bag of potato chips, and choice of canned soda or bottled water, utensils, appropriate condiments, and napkins. Sandwich Choices: American Sub, Italian Sub, or Vegetable Sub. Please limit your choices to the options listed. Free delivery to campus on Sub orders that do not require use of a vehicle. Minimum 6 guests please.

Boxed Lunches $10.00 Each
With Fresh Fruit Cup $12.50 Each
Your choice of sandwich, wrap, or salad, bag of potato chips, freshly baked cookie, and 12oz can of soda or 12oz bottled water. Includes utensils, appropriate condiments, and napkins. Please limit your choices to the options listed. Free delivery to campus on Box Lunch orders that do not require use of a vehicle. Minimum 6 guests please.

Sandwich Choices
Turkey and Provolone: Multi grain bun with turkey & provolone cheese with lettuce and tomato.
Vegetarian: Whole wheat croissant with sour cream, lettuce, tomato, sliced red and green peppers, sliced cucumbers, and sprouts.
Salami and Colby: salami and Colby cheese on a pretzel bun with lettuce and tomato.

Wrap Choices
Bulldog Wrap: plain wrap with chicken breast, bacon, lettuce, tomato, cheddar cheese, and Miracle Whip.
Honey Ham Wrap: tomato basil wrap with ham, lettuce/spinach, onion, cheddar cheese, and honey Dijon dressing.
Fresca Vegan White Bean Wrap: spinach wrap with sundried tomatoes, basil white bean puree, onions, and balsamic glaze.

Salad Choices
Chef's Salad: lettuce, carrots, eggs, cherry tomatoes, shredded cheese, turkey and ham, with your choice of ranch or French dressing.
Garden Vegetable Salad: lettuce, broccoli, cauliflower, cherry tomatoes, and shredded cheese, with your choice of ranch or French dressing.

Chicken Wild Rice Soup $20+tax per gallon
UMD’s famous homemade soup comes cold in a disposable container for you to take home. Just warm up for an easy dinner your family will love. Does not include utensils.