



NMU EVENT SERVICES **2021-2022**
WILDCAT SUITE MENU

	PRICE	QUANTITY	TOTAL
ALL-AMERICAN GRILL PACKAGE served on Brioche and Brat Buns	\$215.00		
Proteins (check two) <input type="checkbox"/> Angus Beef Patties GF DF <input type="checkbox"/> Beyond Burger V GF <input type="checkbox"/> Grilled Chicken Breast GF DF <input type="checkbox"/> All Beef Hot Dogs GF DF <input type="checkbox"/> BBQ Pulled Pork GF DF <input type="checkbox"/> Beer Brats DF			
Topping Bar (included) GF Cheddar, American, Swiss, Leaf Lettuce, Sliced Tomato, Red Onion, Pickles, Ketchup, Mustard, and Mayonnaise			
Sides (check two) <input type="checkbox"/> Classic Mustard Potato Salad GF <input type="checkbox"/> Fresh Fruit Salad GF V <input type="checkbox"/> Kettle Chips V GF <input type="checkbox"/> Vegetable Crudité GF V <input type="checkbox"/> Creamy Coleslaw GF			
Sweet (check one) <input type="checkbox"/> Assorted Mini Cookies VEG <input type="checkbox"/> Brownies VEG GF <input type="checkbox"/> Mousse Shooters VEG <input type="checkbox"/> Assorted Dessert Bites VEG			
SLIDERS PACKAGE served on Hawaiian Rolls with Assorted BBQ Sauces	\$215.00		
Proteins (check two) <input type="checkbox"/> Pulled Pork GF DF <input type="checkbox"/> BBQ Chicken GF DF <input type="checkbox"/> Cudighi GF <input type="checkbox"/> Beyond Burger V GF			
Sides (check two) <input type="checkbox"/> Classic Mustard Potato Salad GF <input type="checkbox"/> Fresh Fruit Salad GF V <input type="checkbox"/> Kettle Chips GF V <input type="checkbox"/> Vegetable Crudité GF V <input type="checkbox"/> Creamy Coleslaw GF			
Sweet (check one) <input type="checkbox"/> Assorted Mini Cookies VEG <input type="checkbox"/> Brownies VEG GF <input type="checkbox"/> Mousse Shooters VEG <input type="checkbox"/> Assorted Dessert Bites VEG			
WINGS PACKAGE	\$215.00		
Wings <input type="checkbox"/> Chicken (Boneless) <input type="checkbox"/> Cauliflower VEG			
Wing Sauce (check one) <input type="checkbox"/> Classic Buffalo VEG <input type="checkbox"/> Honey Sriracha VEG <input type="checkbox"/> "Naked"			
Dipping Sauces (check two) <input type="checkbox"/> Ranch GF <input type="checkbox"/> Blue Cheese GF <input type="checkbox"/> Honey Mustard GF <input type="checkbox"/> Sweet Thai Chili GF			
Sides (check two) <input type="checkbox"/> Classic Mustard Potato Salad GF <input type="checkbox"/> Fresh Fruit Salad GF V <input type="checkbox"/> Kettle Chips GF V <input type="checkbox"/> Vegetable Crudité GF V <input type="checkbox"/> Creamy Coleslaw GF			
Sweet (check one) <input type="checkbox"/> Assorted Mini Cookies VEG <input type="checkbox"/> Brownies VEG GF <input type="checkbox"/> Mousse Shooters VEG <input type="checkbox"/> Assorted Dessert Bites VEG			

All menu items are made to serve 12.

V=Vegan **VEG**=Vegetarian **GF**=Gluten Free **DF**=Dairy Free



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NACHO BAR PACKAGE with Fresh Fried Tortilla Chips	\$230.00		

Proteins (check one)

- Beef **GF DF** Chicken **GF DF** Tofu Sofrito **V GF**

Topping Bar (included) **GF**

Bell Peppers **DF**, Black Beans **DF**, Tomatoes **DF**, Black Olives **DF**, Jalapeños **DF**, Nacho Cheese Sauce, Guacamole **DF**, Sour Cream

Sides (check two)

- Classic Mustard Potato Salad **GF** Fresh Fruit Salad **GF V** Kettle Chips **GF V**
 Vegetable Crudité **GF V** Creamy Coleslaw **GF**

Sweet (check one)

- Assorted Mini Cookies **VEG** Brownies **VEG GF** Mousse Shooters **VEG** Assorted Dessert Bites **VEG**

DELI CLASSIC PACKAGE	\$230.00		
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Sandwiches (check two)

- Roast Beef
White Cheddar, Garlic Aioli, and Arugula
- California
Green Goddess Dressing, Grilled Chicken, Avocado, Tomato, and Spinach
- Roasted Turkey
Swiss Cheese, Spring Greens, Tomato, Red Onion, and Honey Mustard
- Club
Turkey, Bacon, Ham, Green Leaf Lettuce, Tomato, Red Onion, American Cheese, and Mayonnaise
- Caprese
Fresh Mozzarella, Tomatoes, Pesto, and Spinach
- Roasted Vegetable **VEG**
Sundried-Tomato Pesto, Eggplant, Zucchini, Roasted Red Pepper, and Chevre
- Chickpea **V**
Hummus, Roasted Red Pepper, Spinach, Red Onion, and Tomato
- Sicilian Tuna **DF**
Fennel, Black Olives, Lemon, Garlic Aioli, and Arugula
- Deli Classic (circle one) **DF**
Turkey, Ham, or Roast Beef
with Lettuce, Tomato, Red Onion.

Bread (check two)

- Pretzel Bun Croissant Sliced Bread (White, Wheat, Sour Dough, or Rye) **V**

Sides (check two)

- Crudité Display with Hummus **GF V** Fresh Fruit Display **GF V** House-made Herb Chips **GF**
 Vegetable Antipasto Salad **GF** Classic Mustard Potato Salad **GF** Terra Vegetable Chips **GF V**
 Garden Salad with choice of dressings **GF V** (circle two) Ranch, House Vinaigrette **GF V**, Italian **GF V**, or Blue Cheese

Dessert (check one)

- Assorted Mini Cookies **VEG** Brownies **VEG GF** Mousse Shooters **VEG** Assorted Dessert Bites **VEG**

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HOT DIPS & BITES	Price	Quantity	Total
Mesquite Chicken Quesadilla Rolls with Monterey Jack Cheese, Jalapeño Peppers, and Onions	\$45.00		
Chorizo Queso Blanco with House-Fried Tortilla Chips	\$40.00		
Cheese Curds served with Ranch Dipping Sauce (check one) <input type="checkbox"/> White Cheddar VEG <input type="checkbox"/> Jalapeño White Cheddar VEG	\$40.00		
Boneless Chicken Wings (check one) <input type="checkbox"/> Classic Buffalo with Ranch and Blue Cheese Dipping Sauce <input type="checkbox"/> Honey Sriracha with Sweet Thai Chili Dipping Sauce <input type="checkbox"/> "Naked" with Honey Mustard Dipping Sauce	\$55.00		
Cauliflower Bites VEG (check one) <input type="checkbox"/> Classic Buffalo with Ranch and Blue Cheese Dipping Sauce <input type="checkbox"/> Honey Sriracha with Sweet Thai Chili Dipping Sauce <input type="checkbox"/> "Naked" with Honey Mustard Dipping Sauce	\$55.00		
Chili served with Crackers, Onions, and Cheese (check one) <input type="checkbox"/> Classic Beef and Bean GF DF <input type="checkbox"/> Chicken and White Bean GF DF <input type="checkbox"/> Classic Red Chili V	\$48.00		
Macaroni and Cheese Bites with Ranch Dipping Sauce VEG	\$35.00		
Nacho Bar with Bell Peppers, Black Beans, Tomatoes, Black Olives, Jalapeños, Nacho Cheese Sauce, and Tortilla Chips Protein (check one) <input type="checkbox"/> Beef GF <input type="checkbox"/> Chicken GF <input type="checkbox"/> Tofu Sofrito V	\$52.00		
Crispy Thai Spring Rolls served with Sweet Thai Chili Sauce V	\$30.00		

DISPLAYS	PRICE	QUANTITY	TOTAL
Artisan Cheese Display	\$45.00		
Charcuterie Board A display of assorted meats, cheeses, pickled things, nuts, and crackers	\$65.00		

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BRATS, HOT DOGS, & SLIDERS	PRICE	QUANTITY	TOTAL
Vollwerth's Brats served with Buns, Sauerkraut, Onions, and Mustard (check one) <input type="checkbox"/> Jalapeño Cheddar GF <input type="checkbox"/> Original	\$55.00		
Vollwerth's All-Beef Dogs (check one) GF DF <input type="checkbox"/> Classic served with Buns, Ketchup, Mustard, Onions, and Relish <input type="checkbox"/> Chicago Style served with Poppy Seed Buns, Mustard, Relish, Sport Peppers, Tomatoes, Pickles, and Chopped Onions	\$55.00		
Sliders (check one) <input type="checkbox"/> Pulled Pork GF DF <input type="checkbox"/> BBQ Chicken GF DF <input type="checkbox"/> Cudighi GF <input type="checkbox"/> Beyond Burger V	\$55.00		

PIZZA & BREADSTICKS				
Artisan Flatbread Pizza (check one) <input type="checkbox"/> Pesto Artichoke VEG Pesto, Artichoke Hearts, Kalamata Olives, Pine Nuts, and Five Cheese Blend <input type="checkbox"/> Prosciutto and Arugula Olive Oil, Five Cheese Blend, Prosciutto, Arugula, Parmesan, and Garlic Aioli <input type="checkbox"/> Grand Italian Genoa, Capicola, Mortadella, Pepperoni, Yellow Peppers, Five Cheese Blend, and Pomodoro Sauce <input type="checkbox"/> Chicken Florentine Garlic Aioli, Five Cheese Blend, Chicken, Spinach, Red Onion, and Roasted Tomatoes <input type="checkbox"/> Margarita VEG Fresh Mozzarella, Basil, and Roasted Tomatoes drizzled with Extra Virgin Olive Oil		\$20.00		
Parmesan Breadsticks & Pizza Dipping Sauce VEG		\$15.00		
14" Hand Tossed Pizza	# of Toppings			
Toppings (check chosen amount) <input type="checkbox"/> Feta <input type="checkbox"/> Pepperoni <input type="checkbox"/> Green Peppers <input type="checkbox"/> Ham <input type="checkbox"/> Jalapeño <input type="checkbox"/> Banana Peppers <input type="checkbox"/> Bacon <input type="checkbox"/> Pineapple <input type="checkbox"/> Black Olives <input type="checkbox"/> Sausage <input type="checkbox"/> Tomatoes <input type="checkbox"/> Onion <input type="checkbox"/> Mushrooms		One-Two	\$10.00	
		Three-Four	\$12.00	
		Five-Six	\$14.00	

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COLD DIPS & BITES	PRICE	QUANTITY	TOTAL
Hummus v GF (check one) <input type="checkbox"/> Original <input type="checkbox"/> Red Pepper Served with (check two) <input type="checkbox"/> Crudité v GF <input type="checkbox"/> Pita Chips v <input type="checkbox"/> Tortilla Chips v GF <input type="checkbox"/> Kettle Chips v GF <input type="checkbox"/> Grilled Vegetables (Cold) v GF	\$25.00		
Roasted Garlic and Caramelized Onion VEG GF Served with (check two) <input type="checkbox"/> Crudité v GF <input type="checkbox"/> Pita Chips v <input type="checkbox"/> Tortilla Chips v GF <input type="checkbox"/> Kettle Chips v GF <input type="checkbox"/> Grilled Vegetables (Cold) v GF	\$22.00		
Tres Salsas v GF Fire Roasted, Mojo, and Pico de Gallo Served with (check two) <input type="checkbox"/> Crudité v GF <input type="checkbox"/> Pita Chips v <input type="checkbox"/> Tortilla Chips v GF <input type="checkbox"/> Kettle Chips v GF <input type="checkbox"/> Grilled Vegetables (Cold) v GF	\$20.00		
Guacamole v GF Served with (check two) <input type="checkbox"/> Crudité v GF <input type="checkbox"/> Pita Chips v <input type="checkbox"/> Tortilla Chips v GF <input type="checkbox"/> Kettle Chips v GF <input type="checkbox"/> Grilled Vegetables (Cold) v GF	\$35.00		
Loaded Guacamole topped with Bacon, Pepitas, Pico de Gallo and Queso Fresco GF Served with (check two) <input type="checkbox"/> Crudité v GF <input type="checkbox"/> Pita Chips v <input type="checkbox"/> Tortilla Chips v GF <input type="checkbox"/> Kettle Chips v GF <input type="checkbox"/> Grilled Vegetables (Cold) v GF	\$45.00		
Ranch GF Served with (check two) <input type="checkbox"/> Crudité v GF <input type="checkbox"/> Pita Chips v <input type="checkbox"/> Tortilla Chips v GF <input type="checkbox"/> Kettle Chips v GF <input type="checkbox"/> Grilled Vegetables (Cold) v GF	\$30.00		

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MORE COLD DIPS & BITES	PRICE	QUANTITY	TOTAL
Blue Cheese GF Served with (check two) <input type="checkbox"/> Crudité V GF <input type="checkbox"/> Pita Chips V <input type="checkbox"/> Tortilla Chips V GF <input type="checkbox"/> Kettle Chips V GF <input type="checkbox"/> Grilled Vegetables (Cold) V GF	\$30.00		
The Big Cat - 26" Grinder Genoa Salami, Capicola, Mortadella, Provolone, Mozzarella, Shredded Lettuce, Tomato, Red Onion, and Italian Dressing on Italian Bread.	\$35.00		
Garden Vegetable - 26" Grinder VEG Hummus, Cucumber, Roasted Red Peppers, Mozzarella, Provolone, Shredded Lettuce, Tomato, and Red Onion on Italian Bread.	\$30.00		
Potato Salad GF	\$35.00		
Antipasto Salad GF	\$35.00		
Garden Salad with choice of dressing (check one) GF <input type="checkbox"/> Ranch <input type="checkbox"/> House Vinaigrette <input type="checkbox"/> Italian <input type="checkbox"/> Blue Cheese	\$38.00		

SNACKS	PRICE	QUANTITY	Total
Wildcat Snack Mix VEG	\$15.00		
Popcorn VEG	\$15.00		
Green & Gold Caramel Corn VEG (order lead time: 2 weeks)	\$17.00		

SWEETS	PRICE	QUANTITY	TOTAL
Assorted Mini Cookies VEG Chocolate Chip, Peanut Butter, and Sugar Cookie	\$25.00		
Brownies VEG GF	\$30.00		
Blondies VEG	\$30.00		
Green & Gold Cupcakes VEG	\$30.00		
Fresh Cut Fruit and Yogurt Dipping Sauce VEG	\$35.00		
Assorted Dessert Bites VEG Oreo, Caramel Apple, and Lemon	\$30.00		
Mousse Shooters VEG (check one) <input type="checkbox"/> Chocolate <input type="checkbox"/> Vanilla <input type="checkbox"/> Key Lime <input type="checkbox"/> Raspberry	\$35.00		
Mini Cheesecakes VEG	\$45.00		
Chocolate Chip Cannolis VEG	\$25.00		

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BEVERAGES	PRICE	QUANTITY	TOTAL
Coffee (check one) <input type="checkbox"/> Regular <input type="checkbox"/> Decaf	\$17.00		
Hot Chocolate	\$17.00		
Lemonade (check one) <input type="checkbox"/> Regular <input type="checkbox"/> Strawberry	\$17.00		
Iced Tea	\$17.00		
Bottled Water	\$1.50/bottle		
Soda Pepsi, Diet Pepsi, Mountain Dew, Diet Mountain Dew, Pepsi Zero, Wild Cherry Pepsi, Sierra Mist, Diet Sierra Mist, Mug Root Beer, Diet Mug Root Beer	\$1.50/can		
Juice Apple, Orange, or Cranberry	\$1.50/each		
ORDER TOTAL			\$


**Prices include delivery, paper products and appropriate condiments.

**Please place food orders five business days prior to the game.

Game Date: _____	Delivery Time: _____
Wildcat Suite Name: _____	Suite #: _____
Suite Host Name: _____	Phone #: _____
Suite Host Signature: _____	Fax #: _____
Special Instructions: _____	

Please email order form to northerncenter@nmu.edu
 or fax order to Northern Center & Event Services at (906) 227-2518.

Thank you for your order! Please call (906) 227-2623 with any questions.

OFFICIAL USE ONLY:	
Date ordered & time recieved: _____	 NORTHERN CENTER & EVENT SERVICES
Order recieved by: _____	
Method of order: <input type="checkbox"/> Email <input type="checkbox"/> Fax <input type="checkbox"/> Phone	

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