



SwiftTM

C E N T E R



Catering Menu

Breakfast Buffet

Swiftel Continental

Assorted Pastries and Muffins. Served with seasonal whole fruits, orange juice, and fresh brewed coffee.
\$7.25

Dakota Standard

Scrambled eggs, ham or sausage, home fries, biscuits with country gravy, and fresh baked muffins, served with orange juice, and fresh brewed coffee.
\$7.95

Exhibition Kitchen “Omelet Experience”

Made to order omelets with a selection of meats, vegetables and cheeses.
Served with home fries and seasonal sliced fruits.
\$9.25

California Lite

Yogurt, granola, seasonal sliced vine fruits, oat bran muffin, with fruit preserves.
Served with orange juice and fresh brewed coffee.
\$6.75

Breakfast Entrees

All Entrees served with fresh brewed coffee.

Triple Stack

Choice of three mouth watering buttermilk pancakes with Maple syrup.
Served with a choice of bacon, sausage or ham.
\$5.95

Stuffed French Toast

Strawberry Cream Cheese Stuffed French Toast served with choice of bacon, sausage or ham.
\$6.95

Breakfast Croissant

Top a flaky croissant with a fried egg, sausage or bacon and Cheddar cheese.
\$6.50

Ham & Egg Burrito

Scrambled egg and diced ham wrapped in a flour tortilla. Served with sliced fruit.
\$6.50

Midlands

Scrambled eggs, home fries and your choice of bacon, sausage or ham.
\$7.50

Above prices subject to 17% service charge and 7% applicable sales tax.
Menu items and prices are subject to change.

Coffee Breaks

Selection of Hot Herbal Teas

\$.85 (per bag)

Assorted Pepsi products

Pepsi, Diet Pepsi, Root Beer, Mountain Dew, Diet Mountain Dew, Sierra Mist

\$1.25 (12oz) ~ \$1.95 (20oz)

Bottled water

Small \$1.50 (16.9oz) ~ Large \$1.95 (20oz)

Iced Tea or Lemonade

\$12.50 (per gallon)

Orange Juice

\$14.00 (per gallon)

Coffee; regular or decaf

\$20.00 (per gallon)

Hot Chocolate

\$20.00 (per gallon)

A la Carte

Assorted Rolls

\$24.00 (per dozen)

Assorted Pastries

\$24.00 (per dozen)

Assorted Muffins

Jumbo – \$24.00 (per dozen)

Standard - \$15.00 (per dozen)

Assorted Bagels with plain and flavored cream cheese

\$30.00 (per dozen)

Assorted granola or candy bars

\$1.25 (each)

Fresh popped popcorn

\$1.25 (per person)

Individual pretzels, chips or trail mix (choose one)

\$1.50 (per bag)

Assorted jumbo cookies

\$21.00 (per dozen)

Rice krispy treats

\$21.00 (per dozen)

Lemon Bars

\$23.00 (per dozen)

Giant pretzels with mustard and cheese

\$24.00 (per dozen)

Frosted Fudge Brownies

\$24.00 (per dozen)

Tortilla chips with pico de gallo

\$2.95 (per person)

Bowl of hard candy

\$4.50 (per pound)

Selection of whole seasonal fruits

\$1.50 (each)

Above prices subject to 17% service charge and 7% applicable sales tax.

Menu items and prices are subject to change.

Snack Theme Breaks

Executive Break

Assorted Cookies, coffee, pop, and bottled water
\$5.95 (per person)
(substitute brownie for cookies \$6.95)

7th Inning Stretch

Giant Pretzels with honey mustard and cheese, fresh popped popcorn, pop and bottled water
\$5.95

Ice Cream Shoppe

SDSU Ice Cream with variety of toppings, assorted cookies, coffee and bottled water
\$6.95 (per person)

Fiesta Break

Tri-Colored Tortilla Chips, served with pico de gallo, diced tomatoes, onions, jalapenos,
black olives and sour cream, pop and bottled water
\$6.25

Above prices subject to 17% service charge and 7% applicable sales tax.
Menu items and prices are subject to change.

Lunch Buffet

(Minimum of 25 people)

All buffets are served with water and lemonade.

Soup and Sandwich

Build your own deli sandwich on hoagie bread from a selection of smoked turkey, roast beef, or ham, with sliced cheeses, lettuce, tomatoes, onion, mayo and mustard. Served with Chef's soup of the day.

\$8.95

The Fiesta

Build your own tacos or taco salad choosing from shredded lettuce, diced tomatoes, minced onions, refried beans, cheddar cheese, black olives, jalapenos, sour cream, nacho cheese sauce, pico de gallo and beef taco meat.

\$9.25

(add chicken fajita strips for \$1.25)

Camp Fire Barbeque

Smoked beef brisket and grilled chicken fillet. Served with baked beans, house-made potato salad and fresh buns. Accompanied by BBQ sauce and horseradish.

\$9.50

Roasted Chicken

Roasted rosemary and garlic bone in chicken. Served with mashed potatoes, herbed green beans, chicken gravy, and mixed greens.

\$9.50

Chicken Parma

Pan seared Parmesan coated chicken breast. Penne pasta tossed with roasted vegetables and garlic oil. Served with mixed greens and garlic bread.

\$9.95

Pasta Buffet

Your choice of two noodles and two sauces. Served with Caesar salad and garlic bread.

\$9.25

(add Italian sausage and grilled sliced chicken breast \$1.50)

Seafood Buffet

Steamed Cod and Popcorn shrimp served with seafood linguini with scallops, shrimp and crab in an alfredo sauce. Served with tossed salad and garlic bread.

\$12.95

Roasted Garlic Pork Loin

Oven roasted medallions of pork seasoned with garlic and rosemary served with rice pilaf and green beans.

\$12.95

Above prices subject to 17% service charge and 7% applicable sales tax.
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Plated Lunch Entrées

All entrées served with water and lemonade.

Italian Meatball Sandwich

This classic dish is served on hoagie bread and served with a side Caesar salad.

\$7.95

Meatloaf

Savory house-made meatloaf served with mashed potatoes, gravy and chef's choice of vegetable.

\$8.25

California Cobb Salad

Diced chicken breast, with bacon, olives, avocado, hard-boiled eggs, tomatoes and shredded cheddar served a top of a bed of crisp greens. Served with garlic bread.

\$8.50

Grilled Chicken Caesar

Tender morsels of breast meat, tossed with crisp Romaine and Caesar dressing, then topped with croutons and shredded Parmesan. Wrap served with potato salad.

\$9.00 (choose salad or wrap)

Honey Chicken Salad

Grilled sliced chicken, sliced apples, celery candied pecans on a bed of lettuce tossed in honey ranch dressing.

Served with garlic bread.

\$8.50

Hot Cowboy Sandwich

Thinly sliced roast beef is served open face on Texas toast with mashed potatoes, corn and savory beef gravy.

\$8.95

Salad Wrap

Home made chicken, tuna, or ham salad tossed with lettuce and tomato, then wrapped in a flour tortilla.

Served with fresh fruit on the side.

\$8.95

Boxed Lunch

Select from roast beef, smoked turkey or honey ham with cheddar or Swiss cheese, lettuce and tomatoes on hoagie bread.

Served with whole fruit, cookie and soda.

\$8.95

Heartland Hoagie

Hoagie bread layered with thin slices of smoked turkey, ham, bacon, and cheddar cheese.

Tomatoes, lettuce, and onions on the side, and served with Chef's Choice of Soup.

\$9.25

Lasagna

Three cheeses layered between sheets of fresh pasta. Served with garlic bread and a Caesar salad.

Select from traditional vegetarian or Italian sausage.

\$9.75

Above prices subject to 17% service charge and 7% applicable sales tax.

Menu items and prices are subject to change.

Swiftel Traditional Buffets

(minimum of 30 people)

All buffets are served with water and lemonade.
And accompanied by a tossed salad, dinner rolls and butter.

Buffet One - \$12.95

1 meat, 1 accompaniment, 1 vegetable

Buffet two - \$15.25

2 meats, 2 accompaniments, 1 vegetable

Buffet Three - \$16.95

3 meats, 2 accompaniments, 1 vegetable

Entrees

Honey Brown Sugar Pit Ham

Grilled Chicken Breast

Choose From:

Light Pan Sauce

BBQ Sauce

Teriyaki Sauce

Bourbon Sauce

Smothered

Oven Roasted Turkey and Dressing

Roast Sirloin of Beef

Sliced Pork Loin

Accompaniments

Rice Pilaf

Oven Roasted Yukon Gold Potatoes

Pasta with Light Cream Sauce

Garlic or Creamy Mashed Potatoes

Long Grain and Wild Rice

Buttered Baby Reds

Twice Baked Potatoes

Vegetables

Sweet Baby Carrots

Herbed Green Beans

Fresh Buttered Corn

Fresh Grilled Vegetables

*Chef carving station available for additional fee of \$25.00/station

Above prices subject to 17% service charge and 7% applicable sales tax.
Menu items and prices are subject to change.

Plated Dinner Entrées

Served with water and lemonade. Accompanied by a tossed salad, dinner rolls and butter.

Roast Turkey Dinner

Oven roasted turkey breast, mashed potatoes, green beans, dressing and giblet gravy
\$12.95

Lasagna

Three cheeses layered between sheets of fresh pasta. Served with garlic bread and a Caesar salad.
Select from traditional vegetarian or Italian sausage.
\$12.95

Stuffed Pork Chop

Giant Iowa center cut pork chop with savory cornbread stuffing, Sweet potato and glazed carrots
\$13.75

Chicken Marsala

Pan seared chicken breast with a Portobello pan sauce, And Roasted Yukon Potatoes.
\$14.95

Chicken Vera Cruz

Sautéed chicken breast, sweet peppers and onion, served with a white wine jus and rice pilaf.
\$14.95

Beef, Chicken and Shrimp Kabobs

Sweet peppers, onions and pineapple and marinated meats on a skewer , gently grilled and brushed with honey thai sauce.
Served with rice pilaf.
\$14.95

Chicken Oscar

Chicken Breast stuffed with crab meat and asparagus on a bed of wild rice. Served with hollandaise sauce.
\$15.95

Walleye Filet

Filet baked in lemon pepper butter. Served with a twice baked potato and herbed green beans.
\$16.95

Prime Rib of Beef or Roasted New York Strip

Roasted to perfection and served with au jus and horseradish, baked potato and fresh broccoli.
\$17.95

Grilled Filet of Beef

Grilled filet of beef with garlic mashed potatoes, broccoli and a wild mushroom sauce.
\$22.95

Surf and Turf

An 8 oz. certified angus sirloin, grilled garlic shrimp with garlic mashed potatoes and herbed green beans.
\$24.95

Above prices subject to 17% service charge and 7% applicable sales tax.
Menu items and prices are subject to change.

Kids Meals

Available for children up to 12 years old, and only one choice per event

Chicken Strips and French Fries

\$5.95

Spaghetti & Meatballs with Garlic Toast

\$5.95

Grilled Cheese and French Fries

\$5.95

Mini Corndogs and French Fries

\$5.95

Above prices subject to 17% service charge and 7% applicable sales tax.
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Cold Appetizers

Ham, roast beef, turkey or taco pin wheels

\$140.00 per 100 pieces

Silver Dollar Sandwiches (chicken, roast beef or ham; chicken or egg salad)

\$125.00 per 100 pieces

Black bean dip with grilled flatbread

\$185.00 per 100 pieces

Tortilla Chips with Pico De Gallo

\$110.00 per 100 servings

Ham and Pickle Rolls

\$120.00 per 100 pieces

Sun dried Cream Cheese Roma Tomatoes

\$165.00 per 100 pieces

Grilled Foccocia with Spinach Artichoke Dip

\$225.00 per 100 pieces

Hot Appetizers

Cheese stuffed jalapenos wrapped in bacon

\$170.00 per 100 pieces

Bacon Wrapped Water Chestnuts in Teriyaki Sauce

\$140.00 per 100 pieces

Beef Filled Empanaditas

\$200.00 per 100 pieces

BBQ or Swedish Meatballs

\$140.00 per 160 pieces

Spicy Italian or Crab Stuffed Mushrooms

\$185.00 per 100 pieces

Cocktail Franks

\$140.00 per 500 pieces

Bruschetta

\$200.00 per 100 pieces

Chicken Wings – Hot, BBQ, Teriyaki, Bourbon or Honey Thai

*Boneless Wings Also Available

\$125.00 per 100 pieces

Above prices subject to 17% service charge and 7% applicable sales tax.
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Display Trays

(Each Tray Serves 100 people)

Meat & Cheese Platter

\$290.00 (10 pounds)

Cheese Dip & Cracker Platter

\$125.00 (5 pounds)

Fruit Tray with Cream Cheese Dip

\$225.00 (20 pounds)

Vegetable Tray with Ranch Dip

\$165.00 (15 pounds)

Shrimp Cocktail

\$200.00 (client specify size)

Taco Dip & Chips Platter

\$170.00 (10 pounds)

Desserts

Apple Pie

Cherry Pie

Lemon Bars

New York Style Cheesecake

Carrot Cake

Double Chocolate Layer Cake

SDSU Ice Cream with assorted toppings

Red Velvet Cake with Cream Cheese Icing

\$3.00 (per person)

(ala mode add \$1.00)

Apple Spice Cake

Black Forrest Cake with Chocolate Lava Sauce

Puff Pastry Filled with White Chocolate Mousse

Caramel Fudge Pecan Cake

Raspberry White Chocolate Cheesecake

Decadent Chocolate Cake

\$4.95 (per person)

Above prices subject to 17% service charge and 7% applicable sales tax.
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Bar Service

Cocktails

We are proud to serve only premium brand beverages
\$4.75 (per 14oz glass)

Domestic Bottled Beer

(Bud Light, Budweiser, Coors Light, Michelob Golden Light,
Mike's Hard Lemonade and Cranberry, Miller Light, O'Douls)
\$3.75 (12 oz bottles)

Wine Selections

(featuring J Lohr's Cypress Creek)

Merlot, Chardonnay, White Zinfandel, Cabernet Sauvignon
\$4.25 (per 9oz glass)

16 Gallon Domestic Keg

(serves approximately 115 16-oz servings)
\$215.00

Imported & Specialty Kegs available – ask for pricing

Bar Soda

\$2.00 (16 oz glass)

Host Bar

~ billed upon consumption ~

Drink Tickets

~ billed upon ticket redemption for value of drink received ~

Reception Packages

Punch Bowl with Red Fruit Juice Punch*

\$12.50/gallon

Punch Bowl with Raspberry Sherbet Punch

\$18.00/gallon

Punch Fountain with 8 gallons Red Fruit Juice Punch*

(during reception only)

\$125.00

*Or you may provide your own punch recipe, and we will provide a quote

Coffee Station

3 gallons of coffee, with assorted flavored creamers
(Hazelnut, French vanilla, Irish crème and Amaretto creamers)

\$49.95

Mixed Nuts

\$11.95 (per pound)

Chocolate Covered Strawberries

\$75.00 (50 pieces)

Toasting Selections

Wine

(featuring J Lohr's Cypress Creek)

Merlot, Chardonnay, White Zinfandel, Cabernet Sauvignon

\$18.00 (per bottle)

Asti Spumanti Champagne

\$17.00 (per bottle)

Above prices subject to 17% service charge and 7% applicable sales tax.
Menu items and prices are subject to change.