
PICK UP MENU

For guests seeking to keep overall catering costs to a minimum, UM Catering has designated various menu selections that can easily be picked up, rather than delivered and set, with no service fee. The location for pick-up orders is The Market on the first floor of the University Center. The Market's hours of operation during the academic year are

7 am – 9 pm M-F

9 am – 8 pm weekends

For breaks and holiday hours, refer to the schedule on the [UM Dining website](#).

Pick-up menu items are for groups ranging from 12 to 100 guests only.

All pick-up orders will be boxed or bagged and will include all necessary items including paper service, serving utensils, and napkins.

Breakfast

Seasonal Fresh Fruit Salad (GF)

\$2.25 per person

Greek Yogurt (V, GF)

\$3.50 per person

Choose between plain or honey.

FTC Cinnamon Raisin Granola (V, GF)

\$2.00 per person

Individual Yogurt Cups (V, GF)

\$2.00 per person

Assorted flavors.

Pastries

Muffins (V)

\$13.00 per dozen

Blueberry
Apple Streusel
Bran
Montana Pumpkin (FTC, seasonal)
Lemon Poppy Seed
Chocolate
Raspberry White Chocolate
Peach Almond

Danish (V)

\$14.50 per dozen

Blueberry
Lemon
Raspberry
Apple
Strawberry
Cream Cheese
Cherry

Cinnamon Rolls (V)

\$17.00 per dozen

Scones (V)

\$14.00 per dozen

Blueberry Lemon
Cherry Orange
Mexican Chocolate

Coffee Cake (V)

\$18.00 per dozen

Cinnamon and sugar with nuts.

Doughnuts (V)

\$18.00 per dozen

Breakfast Bar (V)

\$12.00 per dozen

Croissants

Fresh-Baked Plain (V)

\$18.00 per dozen full size, \$12.00 per mini dozen

Almond (V)

\$22.00 per dozen, \$12.00 per mini dozen

House-Made Pain Au Chocolat (V)

\$22.00 per dozen, \$12.00 per mini dozen

Ham and Cheese

\$22.00 per dozen, \$12.00 per mini dozen

Breakfast Breads (V)

\$15.00 per dozen

Banana
Montana Zucchini (FTC, seasonal)
Montana Pumpkin (FTC, seasonal)

Bagels

\$18.00 per dozen, with cream cheese

From Bagels on Broadway

Meals in Motion

Sandwiches

Sandwiches piled high with the finest ingredients on freshly baked bread. Meals include chips, whole fruit, cookie, and canned soda or bottled water.

Ham (FTC) & Swiss

\$12.00 per person

Local Redneck ham sliced thin with Swiss on a sub roll.

Turkey & Provolone

\$12.00 per person

Turkey breast layered with provolone on a sub roll.

Roast Beef & Cheddar

\$14.00 per person

Roasted beef served with sharp cheddar on a sub roll.

Club

\$14.50 per person

Locally produced ham (FTC), turkey, and bacon (FTC) with cheddar cheese and green leaf lettuce.

Italian

\$14.50 per person

Salami, capicola, pepperoni, provolone cheese, greens, tomato, and red onion.

Vegetarian Wrap (V)

\$14.50 per person

Basil pesto (FTC) with sprouts, tomatoes, grilled zucchini, provolone, and red onion in a garlic herb wrap.

Meals in Motion

Gluten Friendly Wraps

Loaded with fresh ingredients and wrapped in a gluten friendly wrap. Meals include chips, whole fruit, a gluten friendly cookie, and canned soda or bottled water.

Ham (FTC) & Swiss (GF)

\$12.50 per person

Local Redneck Ham sliced thin with Swiss.

Turkey & Provolone (GF)

\$12.50 per person

Turkey breast layered with provolone.

Roast Beef & Cheddar (GF)

\$14.50 per person

Roasted beef served with sharp cheddar.

Club (GF)

\$14.50 per person

Locally produced ham (FTC), turkey, and bacon (FTC) with cheddar cheese and green leaf lettuce.

Italian (GF)

\$14.50 per person

Salami, capicola, pepperoni, provolone cheese, greens, tomato, and red onion.

Vegetarian Wrap (V, GF)

\$14.50 per person

Basil pesto (FTC) with sprouts, tomatoes, grilled zucchini, provolone, and red onion.

Add a Salad to Your Meal!

Pasta salad (V)

\$2.50 per person

Perfectly cooked pasta tossed with fresh vegetables and vinaigrette dressing.

Potato Salad (V, GF)

\$2.50 per person

Freshly prepared potatoes (FTC), onions, celery, and eggs (FTC) folded into a seasoned mayonnaise dressing.

Veggies & Dip (V, GF)

\$2.50 per person

The freshest veggies available, procured locally or from our campus gardens whenever possible. Served with ranch dressing.

Garden Salad (V, GF)

\$2.50 per person

Crisp lettuce, tomatoes, cucumbers, and carrots. Served with vinaigrette.

Montana Grain Salad

\$2.50 per person

An assortment of Montana grains, served chilled.

Broccoli Salad

\$2.50 per person

Broccoli florets, shaved red onion, cheddar cheese, Daily's bacon (FTC), dried cranberries, and sunflower seeds, tossed with a light dressing.

Salads on the Go

Fresh salads, individually prepared. Each entrée salad includes a roll, butter, cookie, and canned soda or bottled water. Add grilled chicken to any salad for \$3.50 per person.

Caesar

\$8.00 per person

Crisp romaine, Parmesan, lemon wedges, and croutons, dressed with tangy Caesar.

Spinach Salad (GF)

\$9.00 per person

Spinach, dried cranberries, sliced almonds, diced bacon (FTC), blue cheese, and poppy seed dressing.

Garden Salad (VGN, GF)

\$8.00 per person

Spring mix, carrots, cucumbers, tomatoes, sunflower seeds, and balsamic dressing.

Heartland Salad (GF)

\$9.00 per person

Iceberg lettuce with crisp bacon (FTC), hardboiled egg (FTC), green onion, and cheddar cheese with ranch dressing.

Southwest Salad (V)

\$9.50 per person

Crisp romaine, roasted corn, black beans, red onion, tomato, cheddar cheese, and chipotle lime vinaigrette.

Platters

Cold Dips

Hummus with Olive Oil (VGN, GF)

Small \$10.00; Medium \$24.00; Large \$39.00

Served with pita.

Southwestern Bean (VGN, GF)

Small \$15.00; Medium \$35.00; Large \$55.00

Served with tortilla chips.

Loaded Baked Potato (GF)

Small \$15.00; Medium \$35.00; Large \$55.00

Served with potato chips.

Sundried Tomato and Feta (V, GF)

Small \$25.00; Medium \$55.00; Large \$100.00

With pita.

Composed Salads

All composed salads are accompanied by a fresh roll and butter and include lemonade or iced tea. Add grilled chicken to any salad for \$3.50.

Southwest Salad (V)

\$9.50 per person

Crisp romaine, roasted corn, black beans, red onion, tomato, cheddar cheese, and chipotle lime vinaigrette.

Caesar

\$8.00 per person

Crisp romaine, Parmesan, lemon wedge, and croutons, dressed with tangy Caesar.

Italian Chopped Salad

\$11.50 per person

Romaine lettuce, fresh mozzarella, shaved red onion, garbanzo beans, diced salami, roasted red bell peppers, and garlic parmesan vinaigrette.

Baby Arugula Salad

\$11.50 per person

Baby arugula with Daily's crisp bacon (FTC), shaved red onion, grape tomatoes, cheddar cheese, and sweet peppercorn vinaigrette.

Baby Spinach Salad (V)

\$10.00 per person

Baby spinach with dried cranberries, shaved red onion, candied walnuts, and goat cheese (FTC).

Desserts

Fresh and decadent house-made desserts, from our executive pastry chef and full-service bakery. Menu items marked "FTC" feature foods from our UM Farm to College Program and include products from Montana farmers, ranchers, and food producers.

Fresh, House-Made Cookies

\$8.50 per dozen

Sugar

Chocolate Chip

Gingersnap

Snickerdoodle

Peanut Butter

Fudge

Oatmeal raisin

Specialty Cookies

\$10.50 per dozen

Sugar Glazed "Griz"

"UM" Cookies

Sugar Glazed Montana Cookies

Coconut Macaroon

Brownies

Choose full-size or demi-cut.

Full-size \$14.00 per dozen; demi-cut \$8.00 per dozen

Assorted

Fudge

Cream Cheese Marbled

Blondies

Caramel

Toffee

Macaroon

Bars

Choose full-size or demi-cut.

Full-size \$14.00 per dozen; demi-cut \$8.00 per dozen

Assorted: A combination of all our bars

Rice Crispy: The American classic

Magic: Chocolate chips, walnuts, and coconut on a graham cracker crust

Pumpkin: Traditional pumpkin bar topped with cream cheese frosting

Lemon White Chocolate: Tangy lemon filling on a shortbread crust

Princess Bar: Sweet fruit jam with streusel

Peanut Butter and Jelly: Savory peanut butter and sweet jelly

Petite Cream Puffs

\$16.00 per dozen

A delicate pate a choux filled with chocolate or vanilla cream.

One-Bite Tartlets*

\$18.00 per dozen

Bite-sized, house-made, individual tarts.

Apple Crumb

Chocolate Pecan

Mixed Berry

Lemon

Flathead Cherry Frangipane (FTC)

** Gluten-friendly available on request.*

One-Bite Cheesecakes

\$18.00 per dozen

Rich, creamy, and delightful.

Plain

Raspberry Marbled

Chocolate Marbled

Montana Huckleberry (FTC, seasonal) - *\$19.00 per dozen*

Cupcakes

\$18.00 per dozen

Personalized for your special occasion. Specialty flavors available upon request.

Vanilla

Chocolate

Carrot

Red Velvet

French Macarons

\$20.00 per dozen

A traditional sweet meringue confection.

Raspberry

Lemon

Chocolate Caramel

Vanilla Almond

Hand-Crafted Truffles

\$20.00 per dozen

Perfectly balanced chocolate confections.

Milk Chocolate Citrus

Dark Chocolate Raspberry

White Chocolate Almond

Espresso

Pound Cake

\$2.50 per person

Rich pound cake served with berry compote and whipped cream.

Vanilla

Chocolate Lemon Poppy Seed

Almond Brown Butter Cake

\$3.00 per person

Almond brown butter cake with Chantilly cream and fresh strawberries.

Chocolate Flathead Cherry Cake

\$3.50 per person

Two divine layers of chocolate cake with decadent chocolate mousse filling.

Individual Tartlet

\$3.50 per person

Chocolate Strawberry

Lemon Huckleberry

Blackberry Coconut Mousse

Raspberry Hazelnut Mousse

Pumpkin Pecan

Vegan Chocolate Cake

\$3.50 per person

Served with seasonal berries.

Individual Cheesecake

\$3.50 per person

Turtle (chocolate, caramel, pecans)

Strawberry Citrus

Montana Huckleberry Swirl

Caramelized Apple and Walnut

Fruit Crisp

\$3.00 per person

Baked fruit with a sweet crumble topping.

Blueberry

Apple Huckleberry (FTC seasonal)

Strawberry Rhubarb

Cherry