MYSTIC CATERING
AT BISMARCK STATE COLLEGE

Breakfast

Breakfast Buffets

Breakfast buffets include ice water and coffee are included. Priced per person.

Early Bird $12

Scrambled eggs with bacon and cheese, seasoned cube potatoes, and choice of ham, or sausage (Links, patties, or country style)

Build Your Own Breakfast Sandwich $12

Fried egg with choice of bacon or sausage patty, and choice of cheddar or American cheese on a croissant square.

Ham, Egg and Cheese Breakfast Burrito's $14

Warm flour tortilla's filled with ham, eggs, potato hash, shredded cheddar cheese

Served with potato hash and salsa.

Continental Breakfast $12

Fresh fruit and assorted pastries

'A la Carte

Mystic Breakfast Pizza $22
16" One Topping
(Scrambled Eggs, Ham or Bacon)

Per Dozen

Petite Caramel Roll $40

Petite Cinnamon Sweet Roll $40

Assorted Donuts $28

Assorted Muffins $42

Assorted Breakfast Breads $40

Gluten-Free Muffins $6 each

Fruits and Yogurts

Per Person

Whole Fresh Fruit (Apples or Cuties) $2

Yogurt, Fruit, and Granola $7

Lunch Menu

Sandwiches

Mystic Box $16

Our box lunch includes kaiser sandwich choice of ham, turkey, roast beef or egg salad, pasta salad, chips, cookie, and bottled water.

Make Your Own Sandwich, Soup, Salad $20

Assortment of breads, assorted meats & cheeses, toppings, and condiments to create your perfect sandwich, served with soup, salad, asst. chips, dessert bar, water, your choice of coffee or lemonade.

Hot Pulled Pork $18

Pulled pork on a kaiser bun, coleslaw, assorted chips, dessert bar, water, your choice of coffee or lemonade.

Buffet or Served Lunches

All meals are served with ice water and your choice of coffee or lemonade. Priced per person. Add house salad for $2.00.

Mystic White Mac N' Cheese $18

Cheesy Mac N' Cheese with choice of popcorn chicken or pulled pork with shredded cheddar cheese and scallions, accompanied by buffalo and BBQ sauces. Additional meat is $3.00 per person.

Tarragon Chicken Salad Healthy Plate $18

Tarragon chicken salad, cottage cheese, fresh cut fruit, and croissants

Taco Bar $19

Taco beef or seasoned chicken, roasted black beans and corn, served with tri colored tortilla chips, shredded lettuce, cheddar cheese, sour cream, black olives, tomatoes, and our signature salsa ranch. Additional meat is $3.00 /pp.

Orange Chicken $19

Served with yakisoba noodles, asian green beans and fortune cookies.

Beef & Broccoli $20

Served with jasmine rice, vegetable eggroll and fortune cookies.

Baked Potato Bar $18

Large baked potatoes served with pulled pork or chicken carnitas, steamed broccoli, cheddar cheese, sour cream butter, ranch, and bacon bits. Additional meat is $3.00 per person.

Italian Pasta $20

served with vegetable du jour, yeasty dinner roll or garlic breadstick

Grilled chicken breast or sausage served with penne pasta, topped with creamy alfredo or homestyle marinara. Additional meat is $3.00 per person.

*Gluten Free ravioli available upon request

Dinner Menu

Buffet or Served Dinners

All meals are served with ice water and your choice of coffee or lemonade. Priced per person. Add house salad for $2.00.

Bourbon Chicken $20

served with vegetable du jour, yeasty dinner roll or garlic breadstick

Bourbon grilled chicken breast served with red skin mashed potatoes.

Airline Chicken $25

served with vegetable du jour, yeasty dinner roll or garlic breadstick

Frenched, oven roasted chicken breast marinated in classic herbs and spices

Served with red skin mashed potatoes

Italian Pasta $20

served with vegetable du jour, yeasty dinner roll or garlic breadstick

Penne pasta, choice of creamy alfredo or homestyle marinara, choice of grilled chicken breast or sausage, Additional meat is $3.00 per person.

*Gluten Free ravioli available upon request

Salisbury Meatballs $20

served with vegetable du jour, yeasty dinner roll or garlic breadstick

Fresh meatballs smothered in a beef and mushroom sauce served with red skin mashed potatoes.

Roast Beef $22

served with vegetable du jour, yeasty dinner roll or garlic breadstick

Tender roast beef with jus-lie and served with red skin mashed potatoes.

Signature Shrimp Stir-fry $26

Pineapple shrimp and asian green and served with jasmine rice and fortune Cookie.

Hors d' Oeuvres

Mystic Bone-in Chicken Wings with Celery or Cucumbers – buffalo, BBQ or stinging honey garlic dip - per pound $22

(5-6 pieces per pound)

Cocktail Meatballs - BBQ or sweet & sour - per pound $22

Grilled Chicken Skewers w/ stinging honey garlic dip $5ea

Pulled Pork Sliders - per dozen $32

Chorizo Queso & Chips -serves 30 $40

Classic Queso Dip & Chips - serves 30 $35

Roasted Red Pepper Hummus and Pita Chips - serves 30 $35

Fruit Tray -Small $55, Large $115

Small serves 20 – Large serves 50

Vegetable and Dip Tray -Small $50, Large $100

Small serves 20 – Large serves 50

Classic Meat & Cheese Tray with Crackers -Small $60, Large $120

Small serves 20 – Large serves 50

Merlin's Favorite Meats and Cheeses Tray – Small $70, Large $140

Served with mixed nuts and seasonal fruit

Small serves 20 – Large serves 50

Pizza

16" Supreme or 3-Meat Pizza or Veggie $24

16" Shrimp Alfredo $26

16" One Topping Pizza $22

(Pepperoni, Sausage, or Chicken)

16" Cheese Pizza $22

12" Gluten-Free Cauliflower Crust

(Can be substituted for any pizza)

Snacks

Dessert bars $39/dozen

Assorted cookies $23/dozen

Pretzels $2.50

Trail Mix $2.50

Popcorn $2.50

Granola bars $2.50

Chips $2.50

Gluten Free Brownie $5

Dessert Menu

Vanilla Cheesecake $8

A graham cracker crust with cheesecake and one choice of topping.
(Chocolate, Strawberry, caramel)

Triple Chocolate Tiger Cake $7

Rich, decadent chocolate cake with white chocolate and rich dark chocolate buttercream

Black Forest Cake $7

Black forest cake, chocolate and cherries

Lemon Cream Shortcake $7

Moist shortcake layered with tangy lemon preserves and whipped cream.

Gluten-Free Strawberry Dream Cake $8

A sponge cake layered with strawberries and cream cheese.

Cold Beverages

Juice – Apple or Orange by the gallon $25

Lemonade by the gallon $25

Mystic Lemonade Slushies by the gallon $35

Mystic Water 20oz. bottle $2

Soft Drinks – 12oz. can $2

Water per gallon without food order $4

Hot Beverages

Coffee, Tea Carafe, serves five $14

Coffee by the gallon $28

Hot Chocolate or Hot Apple Cider by each $2

Events with BSC

Guidelines and Policies

For Room Reservation contact BSC Buildings and Grounds:
Monday-Friday 8:00-4:30 contact Karen Sayler karen.sayler@bismarckstate.edu

BSC Catering Office Hours
Monday-Friday 8:00-4:30
Catering Office: 701-224-2654 – bsc.catering@bismarckstate.edu
Catering Manager's Cell: 701-319-7403

Room & Event Scheduling
BSC Catering has the first right of refusal for all events on BSC Campus

Planning Your Event: Sufficient time to plan is critical for the success of an event. We pride ourselves on being able to provide you with the best catering experience possible. We ask for a minimum of 10 business days advanced notice for new events.

Catering event hours: 7:30AM – 4:30PM

If you require catering services outside of these hours, additional fees may apply. Contact us to inquire about availability and for any questions you may have. For ordering purposes final food/guest counts are required 5 business days prior to the event. If you cannot provide final counts within that timeframe, we may not be able to accommodate last minute changes/additions.

Some meal option restrictions may apply for events larger than 100 guests. Contact BSC catering to discuss options.

Additional Charges
Delivery Fee: For External groups outside of the NECE building. $1/ Person

Late Fees: Any event changes or new events made less than 5 business days prior to the event date may be subject to a late fee of $25. We will do our best to accommodate your menu changes or selections within this time frame.

Service Times: Since delays in services of a meal affect the quality of the food, our continuing desire is to serve you promptly at the scheduled time of your event. Therefore, if your event's start or end time is delayed, additional labor fee of $30 per hour per server/attendant or $50 per hour per professional staff may be assessed according to the size of the event. Catering meal time is an hour and a half, unless otherwise stated.

Staffing: If your event requires additional staffing, additional fees may apply at these rates:

Servers/Attendants	$30.00/hr.
Professional Staff	$50.00/hr.

Food Safety/Food Removal

Due to food safety considerations, BSC Catering does not permit excess food items to be removed from event site. BSC Catering does not permit the mixing of buffet food with personal items or other catering businesses. Food Safety of pick-up orders is the responsibility of the customer once it leaves the BSC Dining/Catering.

Service Options

Higher quality plastic plate $2.50/person.

China service $5.00/person at NECE building only.
*Include plates, cups, silverware, water glasses & linen napkins.

Wine Glass Rental $1.00/ person.

Custom Menus

BSC Catering can accommodate custom menus but requires a minimum of 30-day notice for planning these menus.

Linens

Tablecloths, white linens, $5, black linens, $6 per day.

Use of Catering Equipment

All BSC catering equipment at your catering event must be returned in the condition that it was delivered. Missing or damaged equipment will be added to the final bill at replacement costs.

Dietary Needs

Please let our catering office know in advance if any of your guests have dietary restrictions or food allergies. We will work with our team to do our best to accommodate your dining needs.

Food Allergy Disclaimer: BSC Dining and Catering makes every attempt to identify ingredients that may cause allergic reactions for those with food allergies or intolerances. However, there is always a risk of contamination. BSC Dining and Catering will not assume any liability for adverse reactions to foods consumed, or items that one may come in contact with while eating at BSC establishments.

Cancellations & Closings

Any event canceled less than 48 business hours prior to the event will be billed at 50 percent of the retail cost of your catering order. Any event canceled less than 24 business hours prior to the event will be billed at full retail cost of your catering order. If any special-order food/other items were purchased for your event, full cost will be billed for these items.

Storm Closings

If BSC is closed due to inclement weather or other similar circumstances, all catered events will be automatically canceled.

BSC Catering has a minimum catering order of 25 people for evening events, and a minimum catering order of 10 people for lunch events. Some exceptions may apply, see Catering Manager. Contact Catering for weekend availability.

Updated November 2026