



CLASSIC FARE CATERING





ALL-DAY PACKAGES

All Day Delicious \$39.49

Relax. We'll keep the food coming! These Four (4) selections will keep your energy up throughout the day. All prices are per person and available for 18 guests or more.

Delicious Dawn

Assorted Mini Muffins	80-120 Cal each
Assorted Mini Scones	110-120 Cal each
Fresh Seasonal Sliced Fruit	40 Cal/2.5 oz. serving
Orange Juice	100 Cal/8 oz. serving
Iced Water	0 Cal/8 oz. serving
Gourmet Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

AM Perk Up

Granola Bars	190 Cal each
Assorted Individual Yogurt Cups	50-150 Cal each
Iced Tea	5 Cal/8 oz. serving
Iced Water	0 Cal/8 oz. serving
Gourmet Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

Power Up Lunch

Tomato and Cucumber Couscous Salad	120 Cal/3.75 oz. serving
Orange Fennel Spinach Salad	210 Cal/3.2 oz. serving
Bakery-Fresh Rolls with Butter	160 Cal each
Green Beans Gremolata	70 Cal/3 oz. serving
Three Pepper Cavatappi with Pesto	310 Cal/7.5 oz. serving
Grilled Chicken with a Lemon Tarragon White Wine Sauce	200 Cal/5.75 oz. serving
New York Cheesecake	440 Cal/slice
Iced Tea	5 Cal/8 oz. serving
Iced Water	0 Cal/8 oz. serving

PM Pick Me Up

Chilled Spinach Dip with Tortilla Chips	230 Cal/2.25 oz. serving
Grilled Vegetable Tray	70 Cal/3 oz. serving
Bakery-Fresh Brownies	250 Cal/2.25 oz. serving
Iced Water	0 Cal/8 oz. serving
Gourmet Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

Meeting Wrap Up \$34.29

Serve these favorites and success is a wrap! This All-Day Package includes the following Four (4) delights. All prices are per person and available for 18 guests or more.

Morning Mini

Assorted Mini Muffins	80-120 Cal each
Assorted Mini Danish	140-170 Cal each
Assorted Mini Scones	110-120 Cal each
Yogurt Parfait Cups	370-400 Cal each
Iced Water	0 Cal/8 oz. serving
Gourmet Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

The Energizer

Donut Holes	45-90 Cal each
Bananas	110 Cal each
Iced Tea	5 Cal/8 oz. serving
Iced Water	0 Cal/8 oz. serving
Gourmet Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

It's a Wrap

Chicken Caesar Wrap	540 Cal each
Pepper Jack Tuna Wrap	590 Cal each
Cran-Apple Turkey Wrap	650 Cal each
Grilled Vegetable Wrap	620 Cal each
Fresh Seasonal Sliced Fruit	40 Cal/2.5 oz. serving
Choice of One (1) Salad:	
Traditional Garden Salad	50 Cal/3.5 oz. serving
Grilled Vegetable Pasta Salad	130 Cal/3 oz. serving
Individual Bag of Chips	100-160 Cal each
Assorted Craveworthy Cookies	250-310 Cal each
Bakery-Fresh Brownies	250 Cal/2.25 oz. serving
Iced Tea	5 Cal/8 oz. serving
Iced Water	0 Cal/8 oz. serving

Mid-Day Munchies

Fresh Tortilla Chips served with choice of Two (2) Salsas: Salsa Roja, Salsa Verde or Pico De Gallo accompanied by a Fruit Bowl, Assorted Craveworthy Cookies, refresh of Coffee Service and Iced Water

Tortilla Chips	90 Cal/2 oz. serving
Choice of Two (2) Salsas:	
Salsa Roja	20 Cal/1 oz. serving
Salsa Verde	20 Cal/1 oz. serving
Pico De Gallo	10 Cal/1 oz. serving
Assorted Fruit	50-110 Cal each
Assorted Craveworthy Cookies	250-310 Cal each
Iced Water	0 Cal/8 oz. serving
Gourmet Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving



ALL-DAY PACKAGES

Simple Pleasures \$25.89

Easy does it-casually tasteful fare. This All-Day Package includes Three (3) of our favorites. All prices are per person and available for 18 guests or more.

Simple Continental

Assorted Mini Muffins	80-120 Cal each
Assorted Mini Scones	110-120 Cal each
Orange Juice	120 Cal/8 oz. serving
Iced Water	0 Cal/8 oz. serving
Gourmet Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

Box Lunch

Choice of Sandwich accompanied by Chips, Mustard, Mayo, Assorted Craveworthy Cookies and Bottled Water

Choice of One (1) Sandwich:

Tuna Salad Ciabatta	540 Cal each
Ham and Swiss Sub	380 Cal each
Turkey and Swiss Sandwich	490 Cal each
Roasted Pepper and Mozzarella Ciabatta	530 Cal each
Individual Bag of Chips	100-160 Cal each
Craveworthy Cookie	250-310 Cal each
Bottled Water	0 Cal each

Mid-Day Munchies

Fresh Tortilla Chips served with choice of Two (2) Salsas: Salsa Roja, Salsa Verde or Pico De Gallo accompanied by a Fruit Bowl, Assorted Craveworthy Cookies, refresh of Coffee Service and Iced Water

Tortilla Chips	90 Cal/1 oz. serving
Choice of Two (2) Salsas:	
Salsa Roja	20 Cal/1 oz. serving
Salsa Verde	20 Cal/1 oz. serving
Pico De Gallo	10 Cal/1 oz. serving
Assorted Fruit	50-110 Cal each
Assorted Craveworthy Cookies	250-310 Cal each
Iced Water	0 Cal/8 oz. serving
Gourmet Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving



Choose one of these 3 packages to sustain you throughout the day.

*All packages include necessary accompaniments and condiments

2000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information is available upon request.

In the interest of public health, please be aware that consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.



BREAKFAST

Breakfast Collections

All prices are per person and available for 12 guests or more.

Basic Beginnings \$7.69

Choice of One (1) Breakfast Pastry served with Butter, Jam and Cream Cheese, Iced Water and Gourmet Coffee, Decaf and Hot Tea

Choice of One (1) Breakfast Pastry:

- Assorted Mini Danish 140-170 Cal each
- Assorted Mini Muffins 80-120 Cal each
- Assorted Mini Scones 110-120 Cal each
- Assorted Bagels 170-360 Cal each

Iced Water 0 Cal/8 oz. serving
Gourmet Coffee, Decaf and Hot Tea 0 Cal/8 oz. serving

Quick Start \$10.99

Choice of Three (3) Breakfast Pastries served with Butter, Jam and Cream Cheese, Fresh Seasonal Sliced Fruit, Choice of Juice, Iced Water and Gourmet Coffee, Decaf and Hot Tea

Choice of Three (3) Breakfast Pastries:

- Assorted Mini Danish 140-170 Cal each
- Assorted Mini Muffins 80-120 Cal each
- Assorted Mini Scones 110-120 Cal each
- Assorted Bagels 170-360 Cal each

■ Fresh Seasonal Sliced Fruit 40 Cal/2.5 oz. serving
Choice of Juice (Cranberry, Apple, Orange) 110-170 Cal each
Iced Water 0 Cal/8 oz. serving
Gourmet Coffee, Decaf and Hot Tea 0 Cal/8 oz. serving

Healthy Choice Breakfast \$8.69

Whether in combination with one of our other Breakfast Packages or alone, a healthy way to start your day

- Individual Cereal Cups 140-260 Cal each
- Milk 120 Cal each
- Bananas 110 Cal each
- Assorted Individual Yogurt Cups 50-150 Cal each
- Iced Water 0 Cal/8 oz. serving
- Gourmet Coffee, Decaf and Hot Tea 0 Cal/8 oz. serving

À la Carte Breakfast

- Assorted Bagels (170-360 Cal each) \$20.99 Per Dozen
- Assorted Mini Muffins (80-120 Cal each) \$19.99 Per Dozen
- Assorted Mini Scones (110-120 Cal each) \$19.99 Per Dozen
- Granola Bars (190 Cal each) \$1.79 Each
- Vegan Blueberry Banana Breakfast Bread (260 Cal/3 oz. serving) \$15.59 Serves 12
- Individual Greek Yogurt Cups (110-150 Cal each) \$3.49



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BREAKFAST

Hot Breakfast

All prices are per person and available for 12 guests or more.

Ultimate Breakfast \$15.79

Choice of Three (3) Breakfast Pastries:

■ Assorted Mini Danish	140-170 Cal each
■ Assorted Mini Muffins	80-120 Cal each
■ Assorted Mini Scones	110-120 Cal each
■ Assorted Bagels	170-360 Cal each
■ Fresh Seasonal Sliced Fruit	40 Cal/2.5 oz. serving
■ Scrambled Eggs	180 Cal/4 oz. serving
Breakfast Potatoes	130-150 Cal/3 oz. serving
Bacon	45 Cal each
Breakfast Sausage	130-220 Cal each
■ Cheddar and Onion Frittata	270 Cal each
■ Pancakes	50 Cal each
■ Maple Syrup	70 Cal/1 oz. serving
Assorted Juices	110-170 Cal each
Iced Water	0 Cal/8 oz. serving
Gourmet Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

American Breakfast \$11.99

Choice of One (1) Breakfast Pastry:

■ Assorted Mini Danish	140-170 Cal each
■ Assorted Mini Muffins	80-120 Cal each
■ Assorted Mini Scones	110-120 Cal each
■ Assorted Bagels	170-360 Cal each
Breakfast Potatoes	130-150 Cal/3 oz. serving
Bacon	45 Cal each
Breakfast Sausage	130-220 Cal each
■ Scrambled Eggs	180 Cal/4 oz. serving
Iced Water	0 Cal/8 oz. serving
Gourmet Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

Southern Sunrise \$11.99

■ Fresh Seasonal Sliced Fruit	40 Cal/2.5 oz. serving
■ Scrambled Eggs	180 Cal/4 oz. serving
■ Shredded Cheddar Cheese	120 Cal/1 oz. serving
Choice of One (1) Breakfast Meat:	
Country Ham	60 Cal each
Crisp Bacon	45 Cal each
Choice of One (1) Southern-Style Breakfast Entrée:	
Biscuits and Gravy	590 Cal/7 oz. serving
Spicy Chicken 'n Waffle	1070 Cal/10.5 oz. serving
Iced Water	0 Cal/8 oz. serving
Gourmet Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

Egg Whites, Turkey Bacon and Turkey Sausage are Available Upon Request - Nominal Fee May Apply





BREAKFAST

Breakfast Enhancements

All prices are per person and available for 12 guests or more.
Includes Iced Water.

Yogurt Parfait Bar \$8.49

Choice of Two (2) Yogurt Flavors:

■ Greek Yogurt	70 Cal/4 oz. serving
■ Strawberry Yogurt	100 Cal/4 oz. serving
■ Vanilla Yogurt	110 Cal/4 oz. serving
■ Diced Pineapple	30 Cal/2 oz. serving
■ Fresh Strawberries	20 Cal/2 oz. serving
■ Walnuts	90 Cal/0.5 oz. serving
■ Granola	110 Cal/1 oz. serving
Iced Water	0 Cal/8 oz. serving

Eggs-Travaganza \$4.59

Delight your guests with individual Quiche-A-Dillas or Artisanal Frittatas. Choose Your Favorites!

Choice of Two (2) Egg Delights:

Lorraine Quiche Cup	390 Cal each
■ Parmesan and Grilled Vegetable Quiche Cup	320 Cal each
■ Spinach, Tomato and Mushroom Quiche Cup	330 Cal each
Egg White and Turkey Frittata	300 Cal each
■ Mushroom, Pepper, Zucchini and Spinach Frittata	170 Cal each
■ Broccoli, Cheddar and Swiss Frittata	120 Cal each
Iced Water	0 Cal/8 oz. serving

Hand Wrapped Breakfast Burritos \$4.49

Choice of Two (2) Breakfast Burritos:

Meat Lover's Breakfast Burrito with Bacon, Sausage and Ham	810 Cal each
■ Potato, Cheese and Pico De Gallo Breakfast Burrito	440 Cal each
■ Florentine Breakfast Burrito	580 Cal each
■ Sweet Potato Burrito	470 Cal each
Iced Water	0 Cal/8 oz. serving

Egg Whites, Turkey Bacon and Turkey Sausage are Available Upon Request - Nominal Fee May Apply



**All packages include necessary accompaniments and condiments*

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SANDWICHES & SALADS

Classic Collections

All prices are per person and available for 12 guests or more.

Deli Express \$11.99

Choice of Two (2) Side Salads	25-330 Cal each
■ Individual Bags of Chips	100-160 Cal each
■ Assorted Baked Breads and Rolls	110-160 Cal each
Deli Platter (Sliced Oven-Roasted Turkey, Sliced Roast Beef, Deli Ham and Tuna)	
■ Cheese Tray (Cheddar and Swiss)	110 Cal/1 oz. serving
■ Relish Tray (Lettuce, Tomato, Onion, Pickles, Pepperoncini)	20 Cal/1 oz. serving
■ Assorted Craveworthy Cookies	250-310 Cal each
Iced Water	0 Cal/8 oz. serving
Choice of One (1) Beverage:	
Lemonade	90 Cal/8 oz. serving
Iced Tea	5 Cal/8 oz. serving

Premium Box Lunches

Mediterranean Quinoa Salad \$12.59

■ Quinoa, Toasted Chickpeas, Cucumber, Tomato and Kalamata Olives with Hummus and Pita	460 Cal each
■ Bakery-Fresh Roll with Butter	160 Cal each
■ Whole Fruit	50-110 Cal each
■ Bakery-Fresh Brownie	250 Cal/2.5 oz. serving
Bottled Water	0 Cal each

Southwestern Turkey Salad \$13.99

Southwest Turkey Salad with Tex Mex Vinaigrette	370 Cal each
■ Bakery-Fresh Roll with Butter	160 Cal each
■ Whole Fruit	50-110 Cal each
■ Bakery-Fresh Brownie	250 Cal/2.5 oz. serving
Bottled Water	0 Cal each

Grilled Chicken Chopped Salad \$13.99

Grilled Chicken Chopped Salad with Ranch Dressing	520 Cal each
■ Bakery-Fresh Roll with Butter	160 Cal each
■ Whole Fruit	50-110 Cal each
■ Bakery-Fresh Brownie	250 Cal/2.5 oz. serving
Bottled Water	0 Cal each

Classic Box Lunch \$10.59

Your choice of Classic Sandwich served with Mustard, Mayo, Potato Chips, Assorted Craveworthy Cookies and Bottled Water

Choice of One (1) Classic Sandwich	140-750 Cal each
■ Individual Bag of Chips	100-160 Cal each
■ Craveworthy Cookie	250-310 Cal each
Bottled Water	0 Cal each

Classic Selections Buffet \$16.09

Choice of Three (3) Classic Sandwiches and Two (2) Side Salads accompanied by Chips, Mayo and Mustard, Pickles, Assorted Craveworthy Cookies, Iced Water and choice of One (1) Beverage: Iced Tea or Lemonade

Choice of Two (2) Side Salads	25-330 Cal each
■ Dill Pickle Slices	0 Cal/1 oz. serving
■ Individual Bags of Chips	100-160 Cal each
Choice of Three (3) Classic Sandwiches	140-750 Cal each
■ Assorted Craveworthy Cookies	250-310 Cal each
Iced Water	0 Cal/8 oz. serving
Choice of One (1) Beverage:	
Lemonade	90 Cal/8 oz. serving
Iced Tea	5 Cal/8 oz. serving

Classic Sandwich Options

(Available Sandwich choices for the Classic Boxed Lunch and Classic Selections Buffet)

Bavarian Ham and Swiss on a Pretzel Roll (480 Cal each)

Roast Beef and Cheddar Sandwich (420 Cal each)

Deli Sliced Turkey and Swiss on Hearty Wheat Bread (490 Cal each)

Grilled Chicken Club with Bacon and Swiss on Toasted Wheat Bread (750 Cal each)

■ Mediterranean Veggie Ciabatta (480 Cal each)

Additional Premium Box Lunch options available upon request! Please contact your catering professional



SANDWICHES & SALADS

Classic Collections

All prices are per person and available for 12 guests or more.

The Executive Luncheon \$18.29

Choice of Three (3) Executive Sandwiches and Two (2) Side Salads accompanied by Chips, Mayo and Mustard, Pickles, Assorted Craveworthy Cookies, Iced Water and choice of One (1) Beverage: Iced Tea or Lemonade

Choice of Two (2) Side Salads	25-330 Cal each
■ Dill Pickle Slices	0 Cal/1 oz. serving
■ Individual Bags of Chips	100-160 Cal each
Choice of Three (3) Executive Luncheon Sandwiches	370-760 Cal each
■ Assorted Craveworthy Cookies	250-310 Cal each
Iced Water	0 Cal/8 oz. serving
Choice of One (1) Beverage:	
Lemonade	90 Cal/8 oz. serving
Iced Tea	5 Cal/8 oz. serving

Executive Luncheon Sandwiches

(Available Sandwich choices for The Executive Luncheon Buffet)

Turkey Feta Ciabatta with Spinach and Sun-Dried Tomato Aioli (620 Cal each)

Pepper Jack Tuna Wrap with Fresh Jalapenos and Plum Tomatoes (590 Cal each)

Roast Beef and Chimichurri Roll (530 Cal each)

Spicy Southwest Chicken Baguette with Monterey Jack Cheese and Pico De Gallo (600 Cal each)

Italian Sub with Fresh Lettuce, Tomato, Onion and Herbal Honey Dijon Sauce (560 Cal each)

■ Garden Vegetables with Boursin, Aged Provolone and Roasted Garlic Aioli on Ciabatta (570 Cal each)

Side Salad Selections

(Included with Deli Express, Classic Selections, and The Executive Luncheon Sandwich Buffets)

- Traditional Garden Salad with a Balsamic Vinaigrette Dressing (50 Cal/3.5 oz. serving)
- Red-Skinned Potato Salad with Egg, Celery and Spanish Onion in a Seasoned Mayonnaise Dressing (240 Cal/4 oz. serving)
- Traditional Coleslaw Finely Shredded with Carrots in a Mayonnaise and Celery Seed Dressing (170 Cal/3.5 oz. serving)
- Fresh Fruit Salad (40 Cal/2.5 oz. serving)
- Greek Pasta Salad tossed with Tomatoes, Cucumbers, Red Onions, Peppers, Fresh Baby Spinach, Feta Cheese and Black Olives (90 Cal/3 oz. serving)
- Toasted Cranberry Apple Couscous with Apricots, Granny Smith Apples, Almonds, Red Onions, Fresh Spinach and Scallions (180 Cal/3 oz. serving)
- Grilled Vegetable Pasta Salad with a Balsamic Dressing (130 Cal/3 oz. serving)
- Herbed Quinoa Salad (100 Cal/3.5 oz. serving)
- Chickpea Salad with Fresh Cucumbers, Red Onions, Green and Red Peppers, Celery and Garlic with a Hot Pepper Sauce and Lemon Seasoning (130 Cal/3.5 oz. serving)
- Roasted Corn and Black Bean Salsa with Spanish Onions, Red Peppers, Jalapenos, Fresh Cilantro and Fresh Garlic (120 Cal/4 oz. serving)

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BUFFETS

Themed Buffets

All prices are per person and available for 18 guests or more. Includes choice of Beverages. Add \$2 per person for Dinner. Dinner begins at 4:00pm.

Eastern Delights \$15.99

- Asian Chopped Salad with Ginger Miso 100 Cal/3 oz. serving
- Sesame Noodles with Vegetables 100 Cal/3 oz. serving
- Brown Rice 110 Cal/4 oz. serving
- Spicy Szechuan Shrimp with Broccoli, Carrots and Onion 80 Cal/3.75 oz. serving
- Fortune Cookies 30 Cal each
- Iced Water 0 Cal/8 oz. serving
- Choice of One (1) Beverage:
 - Lemonade 90 Cal/8 oz. serving
 - Iced Tea 5 Cal/8 oz. serving

Global Street Tacos \$15.99

- Tortilla Chips 90 Cal/1 oz. serving
- Choice of Two (2) Salsas:
 - Pico De Gallo 10 Cal/1 oz. serving
 - Salsa Roja 20 Cal/1 oz. serving
 - Salsa Verde 10 Cal/1 oz. serving
- Cumin Black Beans 110 Cal/3 oz. serving
- Cilantro Lime Rice 120 Cal/3 oz. serving
- Choice of Two (2) Tacos:
 - Korean Pork Taco with Kimchi 220 Cal each
 - Korean Shrimp Taco with Crema Fresca and Shredded Slaw 200 Cal each
 - Spicy Fish Taco with Watermelon Salsa and Spicy Slaw 160 Cal each
 - Green Chili Chicken Taco 230 Cal each
 - Black Bean and Kale Taco 190 Cal each
 - Mango Chicken Taco 270 Cal each
 - Roasted Vegetable Taco 210 Cal each
- Cinnamon Sugar Cookies 250 Cal each
- Iced Water 0 Cal/8 oz. serving
- Choice of One (1) Beverage:
 - Lemonade 90 Cal/8 oz. serving
 - Iced Tea 5 Cal/8 oz. serving

Springtime in Capri - Plant Forward Buffet \$13.99

- Tuscan White Bean Salad 80 Cal/4 oz. serving
- Caprese Salad 150 Cal/4 oz. serving
- Garlic Breadsticks 110 Cal each
- Penne with Fresh Vegetables 180 Cal/9.5 oz. serving
- Penne with Chicken and Kale 230 Cal/7 oz. serving
- Lemon Bars 250 Cal each
- Iced Water 0 Cal/8 oz. serving
- Choice of One (1) Beverage:
 - Lemonade 90 Cal/8 oz. serving
 - Iced Tea 5 Cal/8 oz. serving

Heartland Buffet \$16.29

- Baby Spinach Salad with Bacon 60 Cal/2.15 oz. serving
- Bakery Fresh Rolls with Butter 160 Cal each
- Roasted New Potatoes 110 Cal/2.75 oz. serving
- Fresh Herbed Vegetables 100 Cal/3.5 oz. serving
- Grilled Lemon Rosemary Chicken 130 Cal/3 oz. serving
- Apple Pie 410 Cal/slice
- Iced Water 0 Cal/8 oz. serving
- Choice of One (1) Beverage:
 - Lemonade 90 Cal/8 oz. serving
 - Iced Tea 5 Cal/8 oz. serving





BUFFETS

Themed Buffets

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Soup and Salad Buffet \$15.89

■ Garden Fresh Mixed Greens	15 Cal/3 oz. serving
■ Ranch Dressing	200 Cal/2 oz. serving
■ Italian Dressing	80 Cal/2 oz. serving
Sliced Grilled Chicken	160 Cal/3 oz. serving
Diced Ham	60 Cal/2 oz. serving
■ Roasted Chickpeas	210 Cal/2 oz. serving
■ Sliced Red Onions	10 Cal/1 oz. serving
■ Shredded Cheese	60 Cal/0.5 oz. serving
■ Tomatoes	5 Cal/1 oz. serving
■ Cucumbers	5 Cal/1 oz. serving
■ Shredded Carrots	10 Cal/0.5 oz. serving
■ Croutons	60 Cal/0.5 oz. serving
■ Bakery-Fresh Rolls with Butter	160 Cal each
Soup Du Jour	80-420 Cal/8 oz. serving
■ Assorted Craveworthy Cookies	250-310 Cal each
Iced Water	0 Cal/8 oz. serving
Choice of One (1) Beverage:	
Lemonade	90 Cal/8 oz. serving
Iced Tea	5 Cal/8 oz. serving

Lazy Summer BBQ \$18.79

■ Coleslaw	150 Cal/3 oz. serving
■ Cornbread Fiesta Muffins	120 Cal each
■ Macaroni and Cheese	260 Cal/4 oz. serving
Baked Beans	170 Cal/4.75 oz. serving
BBQ Chicken	430 Cal/6 oz. serving
Sliced Brisket	350 Cal/5 oz. serving
■ Assorted Craveworthy Cookies	250-310 Cal each
■ Gourmet Dessert Bars	300-370 Cal/2.75-3.25 oz. serving
Iced Water	0 Cal/8 oz. serving
Choice of One (1) Beverage:	
Lemonade	90 Cal/8 oz. serving
Iced Tea	5 Cal/8 oz. serving



Looking to create your own Themed Buffet or Unique Custom Buffet?

Contact us at catering@gvsu.edu / 616.331.3342 to explore more options and personalize your buffet to fit your event.

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Medi Eats Buffet \$18.09

- Israeli Couscous 120 Cal/3.5 oz. serving
- White Pita Flatbread 250 Cal each
- Whole Wheat Pita Flatbread 250 Cal each
- Roasted Eggplant with Sautéed Spinach 160 Cal/6 oz. serving
- Choice of One (1) Chicken Entrée:
 - Chicken Souvlaki Skewers 210 Cal each
 - Baked Paprikash Chicken 200 Cal/6 oz. serving
- Falafel 60 Cal each
- Tzatziki 15 Cal/1 oz. serving
- Assorted Dessert Bars 300-370 Cal/2.75-3.25 oz. serving
- Iced Water 0 Cal/8 oz. serving
- Choice of One (1) Beverage:
 - Lemonade 90 Cal/8 oz. serving
 - Iced Tea 5 Cal/8 oz. serving

Tasty Tex Mex \$17.79

- Tortilla Chips 90 Cal/1 oz. serving
- Mexican Rice 130 Cal/3 oz. serving
- Charro Beans 90 Cal/3 oz. serving
- Choice of One (1) Type of Fajitas:
 - Beef Fajitas with Tortillas, Shredded Cheddar and Sour Cream 590 Cal/5 oz. serving
 - Chicken Fajitas with Tortillas, Shredded Cheddar and Sour Cream 580 Cal/5 oz. serving
- Choice of Two (2) Salsas:
 - Pico De Gallo 10 Cal/1 oz. serving
 - Salsa Verde 10 Cal/1 oz. serving
 - Salsa Roja 20 Cal/1 oz. serving
- Cinnamon Crisps 20 Cal each
- Iced Water 0 Cal/8 oz. serving
- Choice of One (1) Beverage:
 - Lemonade 90 Cal/8 oz. serving
 - Iced Tea 5 Cal/8 oz. serving

Baked Potato Bar \$17.19

- Classic Garden Salad 50 Cal/3.5 oz. serving
- Top your own Baked Potato with Chicken Mushroom Alfredo, Vegan Chili, Steamed Broccoli, Crumbled Bacon, Shredded Cheddar Cheese, Scallions and Sour Cream 660 Cal/12 oz. serving
- Choice of One (1) Dessert:
 - Apple Cobbler 350 Cal/4.75 oz. serving
 - Apple Pie 410 Cal/slice
 - Iced Water 0 Cal/8 oz. serving
- Choice of One (1) Beverage:
 - Lemonade 90 Cal/8 oz. serving
 - Iced Tea 5 Cal/8 oz. serving
- Add on Cheddar Cheese Sauce for an additional \$1.00 per person 60 Cal/1 oz. serving





BUFFETS

Create Your Own Buffet

Customize Your Own Buffet: Select (1) Starter, (1) Entrée, (2) Sides and (1) Dessert. Served with Assorted Rolls and Butter and choice of Beverages. Available for 18 guests or more.

Buffet Starters

- Seasonal Garden Salad with Balsamic Vinaigrette (50 Cal/3.5 oz. serving)
 - Classic Caesar Salad (160 Cal/2.7 oz. serving)
 - Baby Spinach Salad with Bacon, Hard-Boiled Eggs and Balsamic Vinaigrette (60 Cal/2.15 oz. serving)
 - Greek Salad with Crumbled Feta (120 Cal/3.25 oz. serving)
 - Antipasto Salad (130 Cal/3 oz. serving)
 - Seasonal Fresh Fruit Salad (40 Cal/2.25 oz. serving)
- Add an extra Buffet Starter? \$4.29

Buffet Entrees

- Fried Chicken with Buttermilk Hot Sauce (530 Cal/5.6 oz. serving) \$18.09
- Lemon Artichoke Chicken Breast (200 Cal/5.75 oz. serving) \$18.09
- Pretzel-Crusted Cod (290 Cal/4 oz. serving) \$19.29
- Beef Tenderloin and Mushroom Ragout (290 Cal/7.65 oz. serving) \$23.39
- Fireside Herbed Steak Marinated in Dijon Mustard, Thyme and Cider Vinegar (170 Cal/3 oz. serving) \$19.99
- Chickpea Tagine with Couscous (430 Cal/10.26 oz. serving) \$17.49
- Late Harvest Veggie Cavatappi with Zucchini, Spinach, Tomato and White Beans in a Pepper-Garlic Sauce (440 Cal/15 oz. serving) \$16.99

Buffet Sides

- Roasted Root Vegetables (100 Cal/2.75 oz. serving)
- Fresh Herbed Vegetables (100 Cal/3.5 oz. serving)
- Italian Seasoned Green Beans (40 Cal/3.25 oz. serving)
- Garlic Roasted Broccoli (40 Cal/1.76 oz. serving)
- Buttermilk Mashed Potatoes (120 Cal/3.75 oz. serving)
- Roasted New Potatoes (110 Cal/2.75 oz. serving)
- Macaroni and Cheese (260 Cal/4 oz. serving)

Add an extra Buffet Side? \$4.29

Buffet Finishes

- Apple Pie (410 Cal/slice)
- New York-Style Cheesecake (440 Cal/slice)
- Spiced Carrot Cake (370 Cal/slice)
- Lemon Creme Cake (430 Cal/slice)
- Flourless Chocolate Cake (340 Cal/slice)
- Boston Cream Pie (250 Cal/slice)

Add an extra Buffet Finish? \$4.29





RECEPTIONS

Hors d'oeuvres

Hors d'oeuvres are priced per dozen.

Reception Hors d'oeuvres (Hot)

Balsamic, Fig, Bacon Goat Cheese Flatbread (80 Cal each) \$28.99

Chili-Lime Chicken Kabobs (40 Cal each) \$31.99

■ Crispy Asiago Asparagus (50 Cal each) \$27.99

■ Mac n' Cheese Melts (80 Cal each) \$26.99

■ Vegetable Spring Rolls with Dipping Sauce \$26.99

Vegetable Spring Rolls	15 Cal each
Ginger Soy	120 Cal/1 oz. serving
Sweet Chili	80 Cal/1 oz. serving

Meatballs with Choice of One (1) Sauce \$21.99

Choice of One (1) Sauce:

Meatballs	110 Cal each
Teriyaki Sauce	100 Cal/1 oz. serving
BBQ Sauce	100 Cal/1 oz. serving
Swedish Sauce	110 Cal/1 oz. serving

Boneless Chicken Wings with Assorted Sauces \$23.99

Boneless Chicken Wings	110 Cal each
Ranch	120 Cal/1 oz. serving
BBQ Sauce	70 Cal/1 oz. serving
Franks Hot Sauce	10 Cal/1 oz. serving

Beef Empanadas with Chimichurri \$27.99

Beef Empanadas	70 Cal each
Red Chimichurri	50 Cal/1 oz. serving
Green Chimichurri	50 Cal/1 oz. serving

Buffalo Style Chicken Spring Rolls with Dipping Sauce \$28.99

Buffalo Style Chicken Spring Rolls	25 Cal each
Buttermilk Bleu Cheese	140 Cal/1 oz. serving
Avocado Basil Mayo	70 Cal/1 oz. serving

Reception Hors d'oeuvres (Cold)

■ Mediterranean Antipasto Skewers (70 Cal each) \$33.99

■ Mushroom Profiterole (45 Cal each) \$29.99

■ Bruschetta Crostini (50 Cal each) \$22.99

Chicken Cobb Tartine (150 Cal each) \$24.99

Shrimp Cocktail (70 Cal each) Market Price

■ Mozzarella and Heirloom Tomato Flatbread (140 Cal each) \$30.99

**Unsure of how many items
and how much to order
for your reception?**

Contact your catering events specialist to discuss the
proper amounts needed for a reception.

*All packages include necessary accompaniments and condiments

2000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information is available upon request.

In the interest of public health, please be aware that consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.



RECEPTIONS

Reception Platters and Dips

All prices are per person and available for 18 guests or more.

Classic Sliced Cheese Tray \$3.99 Per Person

■ Classic Sliced Cheese Tray with Swiss, Cheddar and Pepper Jack Cheeses and Assorted Crackers (290 Cal/2.75 oz. serving)

Fresh Garden Crudités with Hummus and Pita Chips \$3.99 Per Person

■ Fresh Garden Crudites with Hummus 130 Cal/1.75 oz. serving

■ Pita Chips 45 Cal/.5 oz. serving

Fresh Seasonal Fruit \$3.99 Per Person

■ Fresh Seasonal Fruit Tray (40 Cal/2.5 oz. serving)

Chef's Choice Charcuterie Board

Market Price Per Person

Chef's Choice Charcuterie Board (Calories Vary Per Assortment)

Hot Spinach and Artichoke Dip \$129.99 Serves 50

■ Hot Spinach and Artichoke Dip 90 Cal/2.25 oz. serving

■ Pita Chips 45 Cal/.5 oz. serving



Hot Buffalo Chicken Dip \$99.99 Serves 50

Hot Buffalo Chicken Dip 270 Cal/2.25 oz. serving

■ Tortilla Chips 45 Cal/.5 oz. serving

May we suggest a Served Meal or Reception?

Our talented chefs are delighted to create special menus that accommodate your culinary preferences, dietary needs, and budget. Please contact our Catering Offices at Allendale: (616) 331-3342 or Pew: (616) 331-6642 to arrange a personal consultation.

*All packages include necessary accompaniments and condiments

2000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information is available upon request.

In the interest of public health, please be aware that consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.



RECEPTIONS

Reception Stations

All prices are per person and available for 12 guests or more.
Served with Iced Water.

Happy Hour \$16.09

- Chilled Spinach Dip served with Pita Chips 230 Cal/2.25 oz. serving
- Mini Cheesesteaks 170 Cal each
- Buffalo Chicken Tenders served with Bleu Cheese Dip 680 Cal/6.75 oz. serving
- Assorted Craveworthy Cookies 250-310 Cal each
- Gourmet Dessert Bars 300-370 Cal/2.75-3.25 oz. serving

Grown Up Mac and Cheese \$15.49

- Chipotle Macaroni and Cheese 460 Cal/8 oz. serving
- Choice of Three (3) Proteins:
 - Grilled Chicken Breast 160 Cal/3 oz. serving
 - Sautéed Shrimp 130 Cal/4 oz. serving
 - Pulled Pork 290 Cal/3 oz. serving
 - Diced Ham 60 Cal/2 oz. serving
- Roasted Mushrooms 90 Cal/3 oz. serving
- Peas 70 Cal/3 oz. serving
- Broccoli Bits 40 Cal/1.76 oz. serving
- Scallions 0 Cal/0.25 oz. serving

Tater Tot Poutine Bar \$11.99

- Tater Tot 280 Cal/4 oz. serving
- Choice of Two (2) Proteins:
 - Crumbled Bacon 90 Cal/0.5 oz. serving
 - Pulled Pork 290 Cal/3 oz. serving
 - Diced Ham 60 Cal/2 oz. serving
- Country Gravy 70 Cal/2 oz. serving
- Shredded Cheese 120 Cal/1 oz. serving
- Roasted Mushrooms 60 Cal/2 oz. serving
- Green Peppers 10 Cal/1 oz. serving
- Diced Tomatoes 5 Cal/1 oz. serving
- Onions 10 Cal/0.5 oz. serving
- Scallions 0 Cal/0.25 oz. serving

Breaks

The Healthy Alternative \$8.29

- Apples 60 Cal each
- Oranges 50 Cal each
- Bananas 110 Cal each
- Pears 100 Cal each
- Individual Yogurt Cups 50-150 Cal each
- Trail Mix 290 Cal each
- Granola Bars 190 Cal each

Snack Attack \$6.19

- Individual Bags of Chips 100-160 Cal each
- Roasted Peanuts 170 Cal/1 oz. serving
- Trail Mix 290 Cal each
- Assorted Craveworthy Cookies 250-310 Cal each
- Bakery-Fresh Brownies 250 Cal/2.25 oz. serving

Breads and Spreads \$6.99

- Tortilla Chips 190 Cal/2 oz. serving
- Pita Chips 140 Cal/2 oz. serving
- Crostini 40 Cal each
- Choice of Four (4) Spreads:
 - Korean Roja Guacamole 90 Cal/2 oz. serving
 - Ginger Verde Guacamole 90 Cal/2 oz. serving
 - Chilled Spinach Dip 200 Cal/2 oz. serving
 - Feta and Roasted Garlic Dip 260 Cal/2 oz. serving
 - Traditional Hummus 80 Cal/2 oz. serving
 - Artichoke and Olive Dip 140 Cal/2 oz. serving
- Fresh Fruit Tray 40 Cal/2.5 oz. serving





BEVERAGES & DESSERTS

Beverages

Includes appropriate accompaniments

Bottled Water (0 Cal each) \$1.99 Each

Assorted Sodas (Can) (0-150 Cal each) \$1.99 Each

Regular Coffee (0 Cal/8 oz. serving) \$20.99 Per Gallon

Decaf Coffee (0 Cal/8 oz. serving) \$20.99 Per Gallon

Hot Water with Assorted Tea Bags (0 Cal/8 oz. serving)
\$19.99 Per Gallon

Iced Tea (5 Cal/8 oz. serving) \$17.99 Per Gallon

Lemonade (90 Cal/8 oz. serving) \$17.99 Per Gallon

Infused Water \$8.99 Per Gallon

Choice of One (1) Fruit Infused Water:

Lemon Infused Water	0 Cal/8 oz. serving
Apple Infused Water	20 Cal/8 oz. serving
Cucumber Infused Water	10 Cal/8 oz. serving

Sparkling Punch (80-110 Cal/8 oz. serving) \$18.99 Per Gallon

Choice of One (1) Sparkling Punch:

Cranberry Punch	80 Cal/8 oz. serving
Laker Punch	110 Cal/8 oz. serving
Sunshine Punch	100 Cal/8 oz. serving

Fruit Juice (Choose 1) (120 Cal/8 oz. serving) \$18.99 Per Gallon

Choice of One (1) Fruit Juice:

Cranberry Juice	120 Cal/8 oz. serving
Orange Juice	120 Cal/8 oz. serving
Apple Juice	120 Cal/8 oz. serving



Pizza


Classic Fare Catering is now partnering with our local Jet's Pizza.


To place your pizza order, please contact the catering department or visit www.qvsu.catertrax.com


*Note: only available on the Allendale Campus


 Vegetarian  Vegan


Desserts

 Assorted Craveworthy Cookies (250-310 Cal each)
\$15.49 Per Dozen

 Bakery-Fresh Brownies (250 Cal/2.25 oz. serving)
\$15.99 Per Dozen

 Gourmet Dessert Bars (300-370 Cal/2.75-3.25 oz. serving)
\$17.29 Per Dozen

 Rice Krispie Treats (160 Cal each) \$16.99 Per Dozen

 Chocolate Crinkle Cookie (Vegan, Made without Gluten)
(240 Cal each) \$3.99 Each

Ordering Information

Lead Time

Notice of 72 hours is appreciated; however, we will do our best to accommodate all late orders that are received. We appreciate the importance of your function and will do whatever it takes to exceed your expectations.

Extras

If rental equipment, linens, or service staff are needed, we can take care of it for you with necessary charges. We are delighted to assist you with all of your event needs from rental equipment, linens, florals to service staff and everything in between. - Additional fees may apply

Contact Us Today

Allendale
616.331.3342
catering@gvsu.edu

Pew
616.331.6642
dcevents@gvsu.edu

www.gvsu.edu/catering

Prices effective until 08/01/2021
Prices may be subject to change

The calorie and nutrition information provided is for individual servings, not for the total number of servings on each tray, because serving styles e.g. trays/bowls used vary significantly, in order to accommodate numbers of guests that can range from single digits to thousands. Due to our desire and ability to provide custom solutions, we do not offer standard serving containers. If you have any questions, please contact your catering manager directly.