



catering
MENU

EVENT MENU

GVSU

ALL-DAY PACKAGES

All Day Delicious \$46.29

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 Muffins	380-550 Cal each
✓ Assorted Scones	400-440 Cal each
✓ Seasonal Fresh Fruit Platter	35 Cal/2.5 oz. serving
Orange Juice	120 Cal/8 oz. serving
Iced Water	0 Cal/8 oz. serving
Starbucks Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

AM PERK UP

✓ Granola Bars	130-250 Cal each
✓ Assorted Yogurt Cups	80-150 Cal each
Iced Tea	0 Cal/8 oz. serving
Iced Water	0 Cal/8 oz. serving
Starbucks 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	280 Cal/7.5 oz. serving
Grilled Chicken and Artichokes with a Lemon Tarragon White Wine Sauce	210 Cal/5.75 oz. serving
✓ New York Cheesecake	360 Cal/slice
Iced Tea	0 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
Starbucks Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

Meeting Wrap Up \$51.99

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

✓ Miniature Muffins	80-120 Cal each
✓ Miniature Danish	140-170 Cal each
✓ Miniature Scones	100-110 Cal each
✓ Yogurt Parfait Cups	400-450 Cal each
Iced Water	0 Cal/8 oz. serving
Starbucks Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

THE ENERGIZER

✓ Donut Holes	45-90 Cal each
✓ Bananas	100 Cal each
Iced Tea	0 Cal/8 oz. serving
Iced Water	0 Cal/8 oz. serving
Starbucks Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

IT'S A WRAP

Chicken Caesar Wrap	630 Cal each
Pepper Jack Tuna Wrap	610 Cal each
Cran-Apple Turkey Wrap	660 Cal each
✓ Grilled Vegetable Wrap	620 Cal each
✓ Seasonal Fresh Fruit Salad	35 Cal/2.5 oz. serving

Choice of One (1) Salad:

✓ Classic Garden Salad with Fresh Seasonal Vegetables and Balsamic Vinaigrette and Ranch	50 Cal/3.5 oz. serving
✓ Grilled Vegetable Pasta Salad	120 Cal/3 oz. serving
✓ Potato Chips	190 Cal/1.25 oz. serving
✓ Assorted Craveworthy Cookies	210-260 Cal each
✓ Bakery-Fresh Brownies	250 Cal/2.25 oz. serving
Iced Tea	0 Cal/8 oz. serving
Iced Water	0 Cal/8 oz. serving

MID-DAY MUNCHIES

✓ Tortilla Chips	260 Cal/3 oz. serving
Choice of Two (2) Salsas:	
✓ Salsa Roja	20 Cal/1 oz. serving
✓ Salsa Verde	5 Cal/1 oz. serving
✓ Pico De Gallo	5 Cal/1 oz. serving
✓ Assorted Whole Fruit	45-100 Cal each
✓ Assorted Craveworthy Cookies	210-260 Cal each
Iced Water	0 Cal/8 oz. serving
Starbucks Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

ALL-DAY PACKAGES

Simple Pleasures \$33.99

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 Donuts	240-500 Cal each
Assorted Bagels	290-450 Cal each
Orange Juice	120 Cal/8 oz. serving
Iced Water	0 Cal/8 oz. serving
Starbucks 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 Two (2) Sandwiches:

Tuna Salad Ciabatta	520 Cal each
Ham and Swiss Sub	400 Cal each
Turkey and Swiss Sandwich	520 Cal each
Assorted Roasted Pepper and Mozzarella Ciabatta	500 Cal each
Individual Bag of Chips	100-160 Cal each
Assorted Craveworthy Cookies	210-260 Cal each
Bottled Water	0 Cal each

MID-DAY MUNCHIES

Tortilla Chips	260 Cal/3 oz. serving
Choice of Two (2) Salsas:	
Salsa Roja	20 Cal/1 oz. serving
Salsa Verde	5 Cal/1 oz. serving
Pico De Gallo	5 Cal/1 oz. serving
Assorted Whole Fruit	45-100 Cal each
Assorted Craveworthy Cookies	210-260 Cal each
Iced Water	0 Cal/8 oz. serving
Starbucks 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. All appropriate condiments included.

QUICK START \$12.99

Choice of Three (3) Breakfast Pastries:

✓ Assorted Danish	250-420 Cal each
✓ Assorted Muffins	380-550 Cal each
✓ Assorted Scones	400-440 Cal each
✓ Assorted Bagels	290-450 Cal each
✓ Croissants	370 Cal each
✓  Seasonal Fresh Fruit Platter	35 Cal/2.5 oz. serving
Orange Juice	120 Cal/8 oz. serving
Iced Water	0 Cal/8 oz. serving
Starbucks Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

EUROPEAN CONTINENTAL \$17.59



European Breakfast Charcuterie: Platter of Gruyere, Blue Cheese, Genoa Salami, Prosciutto, Orange Marmalade, Fig Cranberry Jam, Whole Grain Mustard, Hard-Boiled Egg, Red Grapes and Crostini	400 Cal/4.5 oz. serving
✓ Croissants with Butter and Jam	370 Cal each
✓  Seasonal Fresh Fruit Platter	35 Cal/2.5 oz. serving
Orange Juice	120 Cal/8 oz. serving
Iced Water	0 Cal/8 oz. serving
Starbucks Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

HEALTHY CHOICE BREAKFAST \$11.79

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

Individual Cereal Cups	190-230 Cal each
Milk	120 Cal each
✓   Bananas	100 Cal each
✓ Assorted Yogurt Cups	80-150 Cal each
Iced Water	0 Cal/8 oz. serving
Starbucks Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

À la Carte Breakfast

✓ Assorted Bagels with Butter, Cream Cheese and Jam \$26.09 Per Dozen	290-450 Cal each
✓ Assorted Muffins Served with Butter and Jam \$26.09 Per Dozen	380-550 Cal each
✓ Assorted Scones Served with Butter and Jam \$26.09 Per Dozen	400-440 Cal each
✓ Granola Bars \$2.59 Each	130-250 Cal each
✓  Vegan Blueberry Banana Breakfast Bread \$16.49 Serves 12	250 Cal/3 oz. serving
✓ Assorted Donuts (Per Dozen) \$29.99	350-700 Cal each
✓  Assorted Red Plate Muffins (Allergen Free) \$4.19 Each	370-400 Cal each

*All packages include necessary accompaniments and condiments

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BREAKFAST

Hot Breakfast

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

ULTIMATE BREAKFAST \$18.49

Choice of Three (3) Breakfast Pastries:

Assorted Danish	250-420 Cal each
Assorted Muffins	380-550 Cal each
Assorted Scones	400-440 Cal each
Assorted Bagels	290-450 Cal each
Croissants	370 Cal each
Seasonal Fresh Fruit Platter	35 Cal/2.5 oz. serving
Cage-Free Scrambled Eggs	180 Cal/4 oz. serving
Breakfast Potatoes	120-140 Cal/3 oz. serving
Bacon	60 Cal each
Breakfast Sausage	120-180 Cal each
Cheddar and Onion Frittata	270 Cal each
Pancakes	50 Cal each
Maple Syrup	70 Cal/1 oz. serving
Orange Juice	120 Cal/8 oz. serving
Iced Water	0 Cal/8 oz. serving
Starbucks Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

TACOS FOR BREAKFAST \$14.29

Seasonal Fresh Fruit Platter	35 Cal/2.5 oz. serving
Flour Tortilla - 6"	90 Cal each
Corn Tortilla - 6"	35 Cal each
Scrambled Eggs	140 Cal/4 oz. serving
Bacon and Egg Scramble	140 Cal/4 oz. serving
Sauteed Peppers and Onions	40 Cal/2 oz. serving
Shredded Cheddar Cheese	110 Cal/1 oz. serving
Hashbrown Potatoes	12 Cal/3 oz. serving
Guacamole	100 Cal/4 oz. serving
Choice of Two Salsas:	
Salsa Verde	5 Cal/1 oz. serving
Salsa Rojas	10 Cal/1 oz. serving
Pico De Gallo	5 Cal/1 oz. serving
Sour Cream	120 Cal/1 oz. serving
Iced Water	0 Cal/8 oz. serving
Starbucks Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

AMERICAN BREAKFAST \$14.29

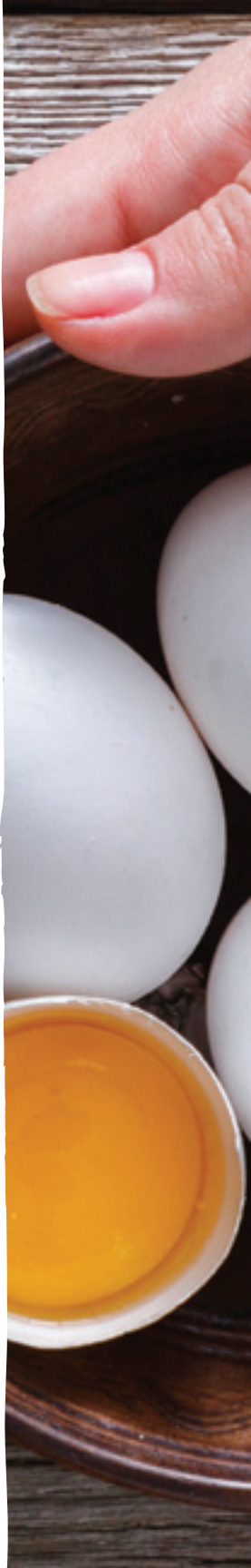
Choice of One (1) Breakfast Pastry:

Assorted Danish	250-420 Cal each
Assorted Muffins	380-550 Cal each
Assorted Scones	400-440 Cal each
Assorted Bagels	290-450 Cal each
Croissants	370 Cal each
Breakfast Potatoes	120-140 Cal/3 oz. serving
Bacon	60 Cal each
Breakfast Sausage	120-180 Cal each
Cage-Free Scrambled Eggs	180 Cal/4 oz. serving
Iced Water	0 Cal/8 oz. serving
Starbucks Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

FRENCH TOAST BUFFET \$14.29

Breakfast Potatoes	120-140 Cal/3 oz. serving
Bacon	60 Cal each
Breakfast Sausage	120-180 Cal each
Orange Cinnamon French Toast	100 Cal each
Maple Syrup	70 Cal/1 oz. serving
Iced Water	0 Cal/8 oz. serving
Starbucks 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.

YOGURT PARFAIT BAR \$10.99 Per Person

Choice of Two (2) Yogurt Flavors:

✓ Greek Yogurt	60 Cal/4 oz. serving
✓ Strawberry Yogurt	80 Cal/4 oz. serving
✓ Vanilla Yogurt	80 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
✓ Honey	40 Cal/0.5 oz. serving
✓ Granola	110 Cal/1 oz. serving

OATMEAL BAR \$5.99 Per Person

✓ Oatmeal	140 Cal/8 oz. serving
✓ Honey	40 Cal/0.5 oz. serving
✓ Maple Syrup	70 Cal/1 oz. serving
✓ Dried Cranberries	50 Cal/0.5 oz. serving
✓ Raisins	40 Cal/0.5 oz. serving
✓ Brown Sugar	50 Cal/0.5 oz. serving
✓ Cinnamon Sugar	30 Cal/0.25 oz. serving
✓ Walnuts	90 Cal/0.5 oz. serving

BISCUITS AND SAUSAGE GRAVY

\$4.89 Per Person	570 Cal/7 oz. serving
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Egg Whites, Turkey Bacon and Turkey Sausage are Available Upon Request - Nominal Fee May Apply

BREAKFAST ADDITIONS

Add French Toast \$5.99 per person	100 Cal each
Add Pancakes \$5.99 per person	50 Cal each
Add Bacon \$2.19 per person	60 Cal each
Add Sausage \$2.19 per person	120-180 Cal each

*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 \$15.19

Build your own Sandwich. Includes Two (2) Side Salads, Chips and Beverages.

Choice of Two (2) Side Salads (pg 10)	20-240 Cal each
✓ Potato Chips	190 Cal/1.25 oz. serving
✓ Assorted Baked Breads and Rolls	110-230 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
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✓ Relish Tray (Lettuce, Tomato, Onion, Pickles, Pepperoncini)	10 Cal/1 oz. serving
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✓ Assorted Craveworthy Cookies	210-260 Cal each
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Choice of Two (2) Beverages:

Lemonade	90 Cal/8 oz. serving
Iced Tea	0 Cal/8 oz. serving
Iced Water	0 Cal/8 oz. serving

PREMIUM BOX LUNCHES

Chicken, Blue Cheese and Pear Salad \$18.69

Grilled Lemon Chicken on a Salad of Pear, Blue Cheese, Walnuts, Crisp Greens and Dijon Vinaigrette

✓ Bakery-Fresh Roll with Butter	160 Cal each
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✓ Fresh Fruit Cup	35 Cal/2.5 oz. serving
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✓ Lemon Bar	300 Cal/2.75 oz. serving
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Bottled Water	0 Cal each
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Peach BBQ Chicken Salad \$18.69

Peaches, Grilled Chicken, Bacon, Broccoli Slaw, Almonds and Feta Cheese on Arugula and Quinoa and topped with a BBQ Vinaigrette

✓ Bakery-Fresh Roll with Butter	160 Cal each
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✓ Fresh Fruit Cup	35 Cal/2.5 oz. serving
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✓ Lemon Bar	300 Cal/2.75 oz. serving
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Bottled Water	0 Cal each
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Mediterranean Quinoa Salad \$18.69

✓ Quinoa, Toasted Chickpeas, Cucumber, Tomato and Kalamata Olives with Hummus and Pita

✓ Bakery-Fresh Roll with Butter	160 Cal each
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✓ Fresh Fruit Cup	35 Cal/2.5 oz. serving
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✓ Lemon Bar	300 Cal/2.75 oz. serving
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Bottled Water	0 Cal each
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CLASSIC BOX LUNCH \$15.69

Your choice of Three (3) Classic Sandwichs with Mustard, Mayo, Potato Chips, Assorted Craveworthy Cookies and Bottled Water

Choice of Three (3) Classic Sandwich (See Below)	130-790 Cal each
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✓ Individual Bag of Chips	100-160 Cal each
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✓ Assorted Craveworthy Cookies	210-260 Cal each
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Bottled Water	0 Cal each
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CLASSIC SELECTION SANDWICH BUFFET \$17.69

Choice of Three (3) Classic Sandwiches and Two (2) Side Salads accompanied by Chips, Mayo and Mustard, Pickles, Assorted Craveworthy Cookies and choice of Two (2) Beverages

Choice of Two (2) Side Salads (pg 10)	20-240 Cal each
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✓ Dill Pickles	0 Cal/1 oz. serving
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✓ Potato Chips	190 Cal/1.25 oz. serving
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Choice of Three (3) Classic Sandwiches	130-790 Cal each
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✓ Assorted Craveworthy Cookies	210-260 Cal each
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Choice of Two (2) Beverages:

Lemonade	90 Cal/8 oz. serving
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Iced Tea	0 Cal/8 oz. serving
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Iced Water	0 Cal/8 oz. serving
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CLASSIC SANDWICH OPTIONS

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

Bavarian Ham and Swiss on a Pretzel Roll	500 Cal each
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Roast Beef and Cheddar Sandwich	430 Cal each
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Deli Sliced Turkey and Swiss on Hearty Wheat Bread	520 Cal each
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Grilled Chicken Club with Bacon and Swiss on Toasted Wheat Bread	790 Cal each
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✓ Grilled Vegetable Wrap with Provolone, Tomato, Lettuce and Pesto Mayo with Pine Nuts	620 Cal each
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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 \$20.19

Choice of Three (3) Executive Sandwiches and Two (2) Side Salads accompanied by Chips, Mayo and Mustard, Pickles, Assorted Craveworthy Cookies and choice of Two (2) Beverages

Choice of Two (2) Side Salads (pg 10)	30-240 Cal each
✔ Dill Pickles	0 Cal/1 oz. serving
✔ Individual Bags of Chips	100-160 Cal each
Choice of Three (3) Executive Luncheon Sandwiches	310-790 Cal each
✔ Assorted Craveworthy Cookies	210-260 Cal each
Choice of Two (2) Beverages:	
Lemonade	90 Cal/8 oz. serving
Iced Tea	0 Cal/8 oz. serving
Iced Water	0 Cal/8 oz. serving

EXECUTIVE LUNCHEON SANDWICHES

(Available Sandwich choices for The Executive Luncheon Buffet)

Ham and Brie with Fresh Pear, Spinach and Caramelized Onions on Wheatberry Bread	740 Cal each
Turkey Feta Ciabatta with Spinach and Sun-Dried Tomato Aioli	610 Cal each
Roast Beef and Fontina Sub	660 Cal each
Grilled Herbed Chicken and Asiago with Garlic Mayonnaise Sub	490 Cal each
Turkey, Ham and Ranch Club with Bacon, Lettuce and Tomato	630 Cal each
✔ Spicy Grilled Vegetable Wrap Bruschetta and Black Olives	580 Cal each

SIDE SALAD SELECTIONS

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

✔ EW PP 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
✔ Chimichurri Potato Salad	120 Cal/3.5 oz. serving
✔ EW PP Sweet Chili Cucumber Salad with Red Onion, Fresh Cilantro and a Sweet and Spicy Chili Sauce	20 Cal/3 oz. serving
✔ PP Fresh Fruit Salad	35 Cal/2.5 oz. serving
✔ PP Apple Walnut Salad tossed in a Cinnamon-Spiced Honey Yogurt Dressing	80 Cal/3.5 oz. serving
✔ Greek Pasta Salad tossed with Tomatoes, Cucumbers, Red Onions, Peppers, Fresh Baby Spinach, Feta Cheese and Black Olives	80 Cal/3 oz. serving
✔ Cilantro Peanut Noodle Salad in a Pesto Cilantro Sauce combined with Radishes, Scallions and Chopped Peanuts	210 Cal/3 oz. serving
✔ PP Toasted Cranberry Apple Couscous with Apricots, Granny Smith Apples, Almonds, Red Onions, Fresh Spinach and Scallions	190 Cal/3 oz. serving
✔ EW PP White Bean Herb Salad with Bell Peppers, Green Onions, Fresh Basil and Parsley tossed in a Balsamic Vinaigrette	80 Cal/3.25 oz. serving

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BUFFETS

Themed Buffets

All prices are per person and available for 18 guests or more. Add \$2.00 per person for dinner. Dinner begins at 4pm. Choice of Two (2) Beverages; Iced Water, Lemonade and Iced Tea.

BBQ NATION \$21.99



Choice of One (1) Salad:

-  Potato Salad 240 Cal/4 oz. serving
-  Sweet Potato Salad 290 Cal/4 oz. serving
-  Old-Fashioned Coleslaw 150 Cal/4 oz. serving
-  Lexington Slaw 30 Cal/4 oz. serving



Choice of One (1) Bread:

-  Corn Muffin 220 Cal each
-  Southern Biscuits 190 Cal each
- Texas Toast 120 Cal each

Choice of Two (2) Sides:

-  Macaroni and Cheese 210 Cal/4 oz. serving
- BBQ Pinto Beans 150 Cal/4 oz. serving
- Black-Eyed Peas 140 Cal/4 oz. serving
-  Bacon & Onion Green Beans 90 Cal/4 oz. serving








Choice of Two (2) Entrees:

-  Smoked BBQ Pulled Jackfruit 40-110 Cal/3 oz. serving
- Sliced Beef Brisket 30-80 Cal/2 oz. serving
- BBQ Spiced Shredded Chicken 160 Cal/3 oz. serving
- Nashville BBQ Pulled Pork 500 Cal each
-  Bakery-Fresh Dinner Roll for Sandwiches 160 Cal each







Choice of Two (2) Sauces:

- Nashville BBQ Sauce 70 Cal/1 oz. serving
-  Carolina BBQ Sauce 20 Cal/1 oz. serving
- Texas BBQ Sauce 50 Cal/1 oz. serving
-  Alabama BBQ Sauce 160 Cal/1 oz. serving
-  Barbecue Sauce 170 Cal/1 oz. serving
-  Assorted Craveworthy Cookies 210-260 Cal each





ALL-AMERICAN PICNIC \$18.49

-  Traditional Potato Salad 240 Cal/4 oz. serving
-  Fresh Country Coleslaw 170 Cal/3.5 oz. serving
-  Potato Chips 190 Cal/1.25 oz. serving
- Grilled Hamburgers with Buns 330 Cal each
-  Vegetarian Burger 170 Cal each
- Hot Dogs with Buns 310 Cal each
-  Garnish Tray (Lettuce, Onions, Pickles and Tomatoes) 0-10 Cal/1 oz. serving
-  Assorted Craveworthy Cookies 210-260 Cal each
-  Bakery-Fresh Brownies 250 Cal/2.25 oz. serving
- Add on Grilled Chicken Breast for \$1.99 per person 160 Cal/3 oz. serving

MEDITERRANEAN ESCAPE - PLANT FORWARD BUFFET \$17.69

-  Greek Chickpea Salad 70 Cal/3.25 oz. serving
-  Vegetable Platter 70 Cal/3.25 oz. serving
-  Roasted Red Pepper Hummus 140 Cal/4 oz. serving
-  Greek Pita with Feta Cheese and a Red Wine Vinaigrette 150 Cal each
-  Beef Kofta Pita with Tzatziki and Hummus 380 Cal each
-  Iced Lemon Craveworthy Cookies 260 Cal each


CLASSIC ITALIAN BUFFET \$21.99

-  Classic Garden Salad with Fresh Seasonal Vegetables and Balsamic Vinaigrette and Ranch 50 Cal/3.5 oz. serving
-  Garlic Breadsticks 110 Cal each
- Home-Style Lasagna with Parmesan Cheese 340 Cal/7.25 oz. serving
-  Vegetable Alfredo Lasagna 470 Cal/11 oz. serving
-  Iced Lemon Craveworthy Cookies 190 Cal each





TASTY TEX MEX \$21.99

-  Tortilla Chips 260 Cal/3 oz. serving
-  Mexican Rice 130 Cal/3 oz. serving
-  Charro Beans 80 Cal/3 oz. serving
-  Sauteed Peppers and Onions 140 Cal/2 oz. serving

Choice of One (1) Type of Fajitas:

- Beef Fajitas with Tortillas, Shredded Cheddar and Sour Cream 680 Cal/5 oz. serving
- Chicken Fajitas with Tortillas, Shredded Cheddar and Sour Cream 580 Cal/5 oz. serving
- Citrus Braised Pork with Tortillas, Shredded Cheddar and Sour Cream 580 Cal/3 oz. serving
-  Vegan Chorizo with Tortillas and Vegan Cheese 380 Cal/2 oz. serving

Choice of Two (2) Salsas:

-  Pico De Gallo 10 Cal/1 oz. serving
-  Salsa Verde 5 Cal/1 oz. serving
-  Salsa Roja 20 Cal/1 oz. serving
-  Cinnamon Crisps 20 Cal each
- Add Guacamole \$1.99 per person 35 Cal/1.25 oz. serving
- Add Second Protein at \$1.99 per person



BUFFETS

Themed Buffets

All prices are per person and available for 18 guests or more. Add \$2.00 per person for dinner. Dinner begins at 4 pm. Choice of Two (2) Beverages; Iced Water, Lemonade and Iced Tea.

HEARTLAND BUFFET \$21.99

Baby Spinach Salad with Bacon, Egg,	
Mushroom and Tomato and Balsamic Vinaigrette	180 Cal/3.75 oz. serving
✓ Bakery-Fresh Dinner 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
✓ Assorted Dessert Bars	300-360 Cal/2.75-3.25 oz. serving

SOUP AND SALAD BUFFET \$18.49

✓ Garden Fresh Mixed Greens	15 Cal/3 oz. serving
✓ Sliced Red Onions	10 Cal/1 oz. serving
✓ Tomatoes	10 Cal/1 oz. serving
✓ Cucumbers	5 Cal/1 oz. serving
✓ Shredded Carrots	10 Cal/0.5 oz. serving
✓ Shredded Cheese	60 Cal/0.5 oz. serving
✓ Roasted Chickpeas	100 Cal/2 oz. serving
Sliced Grilled Chicken	160 Cal/3 oz. serving
Diced Ham	80 Cal/2 oz. serving
✓ Ranch Dressing	200 Cal/2 oz. serving
✓ Italian Dressing	80 Cal/2 oz. serving
✓ Croutons	60 Cal/0.5 oz. serving
✓ Bakery-Fresh Dinner Rolls with Butter	160 Cal each
Soup Du Jour	140-240 Cal/8 oz. serving
✓ Assorted Craveworthy Cookies	210-260 Cal each

BAKED POTATO BAR \$20.89

✓ 🍷 🍷 Classic Garden Salad with Fresh Seasonal	
Vegetables and Balsamic Vinaigrette and Ranch	50 Cal/3.5 oz. serving
Top your own Baked Potato with Chicken Mushroom	
Alfredo, Chili Con Carne, 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 Caramel Bar	410 Cal/slice
✓ Add on Cheddar Cheese Sauce, \$1.99 per person	60 Cal/1 oz. serving

ASIAN ACCENTS \$22.99

✓ Peanut Lime Ramen Noodles	210 Cal/3 oz. serving
Egg Rolls	180 Cal each
Choice of Two (2) Dipping Sauces:	
✓ Sweet Soy Sauce	50 Cal/1 oz. serving
✓ Sweet and Sour Sauce	40 Cal/1 oz. serving
✓ Chili Garlic Sauce	40 Cal/1 oz. serving
Choice of One (1) Rice:	
✓ White Rice	130 Cal/3 oz. serving
Vegetable Fried Rice	130 Cal/3 oz. serving
✓ 🍷 Steamed Brown Rice	210 Cal/5.5 oz. serving
General Tso's Chicken	370 Cal/8 oz. serving
🍷 Teriyaki Salmon with Lemon Green Beans	140 Cal/3 oz. serving
Fortune Cookies	20 Cal each

NORTHERN ITALIAN BUFFET \$23.69

✓ Mediterranean Salad with a Greek Vinaigrette	110 Cal/3.25 oz. serving
✓ Garlic Breadsticks	110 Cal each
✓ 🍷 🍷 Roasted Mushrooms	90 Cal/3 oz. serving
🍷 Lemon Rosemary Chicken	130 Cal/3 oz. serving
Shrimp Scampi	100 Cal/3 oz. serving
✓ Vermicelli Pasta	140 Cal/3.25 oz. serving
Berry Panna Cotta	340 Cal/5 oz. serving

TASTE OF SPAIN \$25.59

✓ Mesclun Salad	15 Cal/3 oz. serving
✓ Shallot Sherry Vinaigrette	80 Cal/1 oz. serving
✓ Rosemary Sea Salt Flatbread	220 Cal/2.25 oz. serving
✓ Spanish Rice	110 Cal/3.5 oz. serving
✓ 🍷 🍷 Steamed Asparagus	20 Cal/3 oz. serving
🍷 Paprika Chicken	200 Cal/5 oz. serving
Braised Pork	360 Cal/3.5 oz. serving
✓ Lemon Bar	300 Cal/2.75 oz. serving

*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.

*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.

BUFFETS








Create Your Own Buffet

All prices are per person and available for 18 guests or more. Add \$2.00 per person for dinner. Dinner begins at 4pm. Customize Your Own Buffet: Select (1) Starter, (1) Entrée, (2) Sides and (1) Dessert. Served with Assorted Rolls and Butter and choice of Beverages. Pricing is based on entrée selection.

BUFFET STARTERS

   Classic Garden Salad with Balsamic Vinaigrette and Ranch	50 Cal/3.5 oz. serving
Classic Caesar Salad	170 Cal/2.7 oz. serving
 Baby Spinach Salad with Bacon, Egg, Mushroom and Tomato and Balsamic Vinaigrette	180 Cal/3.75 oz. serving
 Greek Salad with Crumbled Feta	110 Cal/3.25 oz. serving
   Crudités with Tzatziki Sauce	40 Cal/5 oz. serving
 Traditional Hummus with Toasted Pita	130 Cal/1.75 oz. serving
 Hedge Salad	350 Cal/5.5 oz. serving
 Spinach and Romaine Salad	350 Cal/5 oz. serving
Add an Extra Buffet Starter \$4.99	40-250 Cal each










BUFFET ENTREES

Asiago Chicken in a Roasted Red Pepper Sauce \$22.99	300 Cal/5 oz. serving
 Grilled Lemon Rosemary Chicken \$22.99	130 Cal/3 oz. serving
 Oven-Roasted Seasoned Pork in a Brown Sugar-Pecan Sauce \$22.69	460 Cal/5 oz. serving
 Maple Dijon Salmon \$23.99	270 Cal/3.25 oz. serving
Beef Tenderloin and Mushroom Ragout \$29.99	290 Cal/7.65 oz. serving
Michigan Cider Brined Chicken Breast \$22.69	280 Cal/4 oz. serving
   Late Harvest Veggie Cavatappi with Zucchini, Spinach, Tomato and White Beans in a Pepper-Garlic Sauce \$22.99	420 Cal/15.75 oz. serving
  Vegan Chorizo Stuffed Portobello Cap with Mango Salsa \$22.19	320 Cal each

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
Roasted Brussels Sprouts with Garlic and Panchetta	80 Cal/4 oz. serving
 Toasted Orzo with Spinach and Cranberries	160 Cal/4 oz. serving
  Quinoa and Wild Rice Blend	80 Cal/2.75 oz. serving
 Buttermilk Mashed Potatoes	120 Cal/3.75 oz. serving
 Butter Poached Heirloom Baby Potatoes with Thyme & Roasted Garlic	220 Cal/7.5 oz. serving
 Parmigiano Reggiano Risotto with Fresh Herbs	360 Cal/8 oz. serving
 Mashed Michigan Yukon Gold Potatoes	120 Cal/4 oz. serving
Add an Extra Buffet Side \$4.99	40-350 Cal each

BUFFET FINISHES

  Apple Caramel Bar	410 Cal/slice
 New York-Style Cheesecake	440 Cal/slice
 Dulce De Leche Brownie	230 Cal/2.25 oz. serving
 Spiced Carrot Cake	350 Cal/slice
 Assorted Craveworthy Cookies	210-260 Cal each
 Flourless Chocolate Torte	350 Cal/slice
  Vegan Lemon Raspberry Cheesecake	180 Cal/slice
Assorted Dessert Shooters	150-350 Cal each
Add an Extra Buffet Finish? \$4.99	80-520 Cal each

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RECEPTIONS

Hors d'oeuvres

Hors d'oeuvres are priced per dozen. As appropriate, hors d'oeuvres are accompanied by delicious salsas, chutneys, remoulades and sauces. Contact your catering team to discuss your options.

RECEPTION HORS D'OEUVRES (HOT) Per Dozen

Beef Empanadas \$30.99	80 Cal each
Chili-Lime Chicken Kabobs \$40.99	40 Cal each
Crab Cakes \$39.99	35 Cal each
✓ Crispy Asiago Asparagus \$28.99	50 Cal each
✓ Mac n' Cheese Melts \$29.99	80 Cal each
✓ Parmesan Artichoke Hearts \$36.09	50 Cal each
✓ Vegetable Samosas \$36.09	40 Cal each
✓ Vegetable Spring Rolls \$41.99	50 Cal each
Meatballs with Choice of one (1) Sauce Teriyaki, BBQ, Swedish, Italian Marinara \$25.99	110 Cal each
Boneless BBQ Wings with Assorted Sauces Ranch, BBQ, Frank's Hot Sauce \$29.99	110 Cal each
✓ Wild Mushroom and Spinach Arancini \$29.99	130 Cal each
Beef Sirloin Kabobs \$46.99	70 Cal each

RECEPTION HORS D'OEUVRES (COLD) Per Dozen

Tenderloin and Bacon Jam Crostini \$28.99	130 Cal each
✓ Tuna Poke Crisp \$24.79	80 Cal each
✓ Mediterranean Antipasto Skewers \$40.99	60 Cal each
✓ Traditional Tomato Bruschetta Crostini \$19.19	50 Cal each
✓ Strawberry Ricotta Toast Points \$19.99	40 Cal each
Shrimp Cocktail Market Price	70 Cal each
Charcuterie Cones \$39.99	200 Cal each
✓ Margarita Flatbread \$34.49	20 Cal each
Shrimp and Avocado Toast Points \$21.79	70 Cal each
✓ Balsamic Fig & Goat Cheese Flatbread \$33.99	80 Cal each

Reception Platters and Dips

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

CLASSIC CHEESE TRAY \$5.59 Per Person

✓ Classic Sliced Cheese Tray with Swiss, Cheddar and Pepper Jack Cheeses served with Crackers, Pita Chips and Crostini 290 Cal/2.75 oz. serving

FRESH GARDEN CRUDITÉS \$4.49 Per Person

✓ PP Fresh Garden Crudités with Traditional Hummus and Pita Chips 120 Cal/5 oz. serving

SEASONAL FRESH FRUIT PLATTER \$4.49 Per Person

✓ Seasonal Fresh Fruit 35 Cal/2.5 oz. serving

HOUSE-MADE SPINACH DIP \$153.99 Serves 50

✓ House-Made Spinach Dip served with Fresh Pita Chips 230 Cal/2.25 oz. serving

BUFFALO CHICKEN DIP \$120.99 Serves 50

Buffalo Chicken Dip 250 Cal/2.62 oz. serving
✓ Tortilla Chips 260 Cal/3 oz. serving

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.

RECEPTIONS

Chef-Inspired Stations

Chef-Inspired Stations may require additional fees for a chef attendant. Please contact your catering professional for details. All prices are per person and available for 18 guests or more.

MEZZE DELIGHT \$12.19

✓ Pita Chips	130 Cal/2 oz. serving
✓ PF Hummus	320 Cal/4 oz. serving
✓ PF Baba Ghanoush	90 Cal/4 oz. serving
✓ GF Tabbouleh Salad	140 Cal/3.25 oz. serving
✓ PF Marinated Olives	150 Cal/2.75 oz. serving
✓ GF Seasonal Vegetables	70 Cal/3 oz. serving
✓ PF Falafel	35 Cal each

DIM SUM \$14.49

Egg Rolls	180 Cal each
Pot Stickers	45 Cal each
Choice of Two (2) Dipping Sauces:	
✓ Sweet Soy Sauce	40 Cal/1 oz. serving
✓ Sweet and Sour Sauce	30 Cal/1 oz. serving
✓ Chili Garlic Sauce	40 Cal/1 oz. serving
Sweet and Spicy Boneless Chicken Wings with Celery Sticks	590 Cal/7.5 oz. serving
✓ Gourmet Dessert Bars	300-370 Cal/2.75-3.25 oz. serving

HAPPY HOUR \$20.49

✓ Chilled Spinach Dip served with Pita Chips	230 Cal/2.25 oz. serving
Mini Cheesesteaks	180 Cal each
Buffalo Chicken Tenders served with Blue Cheese Dip	560 Cal/6.75 oz. serving
✓ Pretzels Bites with Beer Cheese	410 Cal each
✓ Assorted Craveworthy Cookies	210-260 Cal each
✓ Gourmet Dessert Bars	300-370 Cal/2.75-3.25 oz. serving

SOFT PRETZEL BAR \$6.89

✓ Hot Pretzels	180 Cal each
Choice of Three (3) Dipping Sauces:	
✓ Honey Mustard Sauce	120 Cal/1 oz. serving
✓ Spicy Mustard Sauce	30 Cal/1 oz. serving
✓ Yellow Mustard Sauce	20 Cal/1 oz. serving
Nacho Cheese Sauce	40 Cal/1 oz. serving
✓ Vegan Cheddar Cheese Sauce	60 Cal/1 oz. serving
✓ Beer Cheese Sauce	70 Cal/1 oz. serving
✓ Buffalo Blue Sauce	30 Cal/1 oz. serving
✓ Chocolate Sauce	60 Cal/1 oz. serving
✓ Caramel Sauce	80 Cal/1 oz. serving

*All packages include necessary accompaniments and condiments

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Breaks

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

THE HEALTHY ALTERNATIVE \$9.99

✓ Apple	60 Cal each
✓ Orange	45 Cal each
✓ Banana	100 Cal each
✓ Pear	90 Cal each
✓ Yogurt Cup	80-150 Cal each
✓ Trail Mix	290 Cal each
✓ Granola Bars	130-250 Cal each

SNACK ATTACK \$8.99

✓ Assorted Chips	100-160 Cal each
✓ Roasted Peanuts	180 Cal/1 oz. serving
✓ Trail Mix	290 Cal each
✓ Assorted Craveworthy Cookies	210-260 Cal each
✓ Bakery-Fresh Brownies	250 Cal/2.25 oz. serving

BREADS AND SPREADS \$6.79

✓ Tortilla Chips	260 Cal/3 oz. serving
✓ Pita Chips	130 Cal/2 oz. serving
✓ Crostini	40 Cal each
Choice of Four (4) Spreads:	
✓ Traditional 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	320 Cal/4 oz. serving
✓ Artichoke and Olive Dip	140 Cal/2 oz. serving
✓ Seasonal Fresh Fruit Platter	35 Cal/2.5 oz. serving

EXECUTIVE COFFEE BREAK \$6.79

✓ Assorted Dessert Bars	300-360 Cal/2.75 oz. serving
✓ Bakery-Fresh Brownies	250 Cal/2.25 oz. serving
Starbucks Coffee, Decaf and Hot Tea	0 Cal/8 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 Office at (616) 331-3342 to arrange a personal consultation. Please note Custom menu pricing starts at \$22 per person. Custom menu requests must be submitted 21 business days prior to the event.



PLATED MEALS

Plated Dinners include Assorted Dinner Rolls and Butter, Iced Water, Coffee Service, China Service, and Linens. Desserts are priced separately, please see our desserts list. 25 person minimum.

CHOICE BLACK ANGUS PAN ROASTED FILET \$51.99

7 oz. Filet	490 Cal/7 oz. serving
Red Wine Demi Glace	50 Cal/2 oz. serving
✓ Roasted Garlic Whipped Potatoes	280 Cal/6 oz. serving
✓ Local Vegetable Blend	25 Cal/3 oz. serving
✓ Mixed Green Salad with Grape Tomatoes, Sliced Cucumber, and Balsamic Dressing	180 Cal/4 oz. serving

GRILLED MAPLE GLAZED ATLANTIC SALMON \$35.99

8 oz. Salmon	420 Cal/8 oz. serving
✓ Maple Glaze	120 Cal/1 oz. serving
✓ Whipped Sweet Potatoes	520 Cal/6 oz. serving
✓ Roasted Baby Carrots	70 Cal/3 oz. serving
✓ Mixed Green Salad with Grape Tomatoes, Sliced Cucumber, and Balsamic Dressing	180 Cal/4 oz. serving

CIDER BRINED CENTER CUT BONE-IN FRENCHED PORK CHOP \$51.99

8 oz. Bone-In Pork Chop	480 Cal/8 oz. serving
Pomegranate Bacon Relish	25 Cal/1 oz. serving
Braised Cabbage	70 Cal/3 oz. serving
✓ Maple Mashed Sweet Potatoes	170 Cal/6 oz. serving
✓ Mixed Green Salad with Grape Tomatoes, Sliced Cucumber, and Balsamic Dressing	180 Cal/4 oz. serving

SALT AND HERB CRUSTED SIRLOIN \$41.99

8 oz. Sirloin	480 Cal/8 oz. serving
Peppercorn Demi Glace	50 Cal/2 oz. serving
✓ Mashed Yukon Gold Potatoes	190 Cal/6 oz. serving
✓ Roasted Root Vegetables	80 Cal/3 oz. serving
✓ Mixed Green Salad with Grape Tomatoes, Sliced Cucumber, and Balsamic Dressing	180 Cal/4 oz. serving

APPLE BRIE AND CRANBERRY STUFFED CHICKEN \$30.99

Stuffed Chicken	340 Cal each
✓ Wild Rice Blend	300 Cal/6 oz. serving
✓ Green Beans	15 Cal/3 oz. serving
Cider Chicken Jus	40 Cal/2 oz. serving
✓ Mixed Green Salad with Grape Tomatoes, Sliced Cucumber, and Balsamic Dressing	180 Cal/4 oz. serving

ASIAGO CHICKEN CAPRESE \$30.99

Chicken Breast with Melted Mozzarella, Roasted Tomatoes and Fresh Basil Roasted Garlic Pesto	230 Cal/8 oz. serving
✓ Roasted Red Pepper Sauce	60 Cal/2 oz. serving
✓ Risotto	260 Cal/6 oz. serving
✓ Pan Roasted Vegetables	90 Cal/3 oz. serving
✓ Mixed Green Salad with Grape Tomatoes, Sliced Cucumber, and Balsamic Dressing	180 Cal/4 oz. serving

CHERRY ANCHO BBQ GRILLED CHICKEN BREAST \$30.99

Chicken Breast	230 Cal/8 oz. serving
✓ Ancho BBQ Sauce	60 Cal/1 oz. serving
✓ Tri-Colored Tomato Salad	35 Cal/2 oz. serving
✓ Mashed Potatoes	180 Cal/6 oz. serving
✓ Fresh Herbed Vegetables	25 Cal/3 oz. serving
✓ Mixed Green Salad with Grape Tomatoes, Sliced Cucumber, and Balsamic Dressing	180 Cal/4 oz. serving

LEMON THYME GARLIC SKIN-IN STUDED CHICKEN BREAST \$30.99

Chicken Breast	230 Cal/8 oz. serving
Sherry Chicken Gravy	90 Cal/2 oz. serving
✓ Whipped Potatoes	260 Cal/6 oz. serving
✓ Roasted Root Vegetables	80 Cal/3 oz. serving
✓ Mixed Green Salad with Grape Tomatoes, Sliced Cucumber, and Balsamic Dressing	180 Cal/4 oz. serving

VEGAN CHORIZO STUFFED PORTOBELLO CAP \$26.99

✓ Vegan Chorizo Stuffed Portobello Cap	320 Cal each
✓ Wilted Kale	20 Cal/3 oz. serving
✓ Balsamic Glaze	20 Cal/0.5 oz. serving
✓ Mixed Green Salad with Grape Tomatoes, Sliced Cucumber, and Balsamic Dressing	180 Cal/4 oz. serving

PLATED DESSERT

25 person minimum.

NEW YORK CHEESECAKE \$5.99

- ✓

Cheesecake

430 Cal/slice
- Choice of Garnish:
- ✓

Praline Garnish

350 Cal/2 oz. serving
- ✓

Chocolate Sauce

200 Cal/2 oz. serving
- ✓

Seasonal Berry Garnish

200 Cal/2 oz. serving

FLOURLESS CHOCOLATE TORTE \$5.99

- ✓

Flourless Torte

540 Cal each

TIRAMISU LAYER CAKE \$5.49

- ✓

Tiramisu

210 Cal each

CITRUS OLIVE OIL CAKE \$7.99

- ✓

Olive Oil Cake

400 Cal each

VEGAN LEMON RASPBERRY CHEESECAKE \$4.99

- ✓

Vegan Cake

290 Cal each

BEVERAGES & DESSERTS

Beverages

Includes appropriate accompaniments

- Bottled Water \$2.49 Each
- 0 Cal each

- Assorted Sodas (Can) \$2.39 Each
- 0-150 Cal each

- Hot Water with Assorted Tea Bags
\$22.99 Per Gallon
- 0 Cal/8 oz. serving

- Hot or Cold Apple Cider \$24.99 Per Gallon
- 160 Cal/8 oz. serving

- Hot Chocolate \$22.99 Per Gallon
- 160 Cal/8 oz. serving

- Iced Tea \$20.99 Per Gallon
- 0 Cal/8 oz. serving

- Assorted Fruit Juices \$22.09 Per Gallon
- 120-130 Cal/8 oz. serving
- Choice of
- Cranberry Juice
- Orange Juice
- Apple Juice

- Hot Chocolate Bar \$25.99 Per Gallon
- 160-400 Cal/8 oz. serving
- Includes
- Hot Cocoa
- Chocolate Syrup
- Caramel Topping
- Whipped Cream
- Mini Marshmallows

- Iced Water \$3.99 Per Gallon
- 0 Cal/8 oz. serving

- Sparkling Punch \$22.99 Per Gallon
- 80-100 Cal/8 oz. serving
- Choice of
- Cranberry Punch
- Laker Punch
- Sunshine Punch

- Starbucks Regular Coffee
\$27.79 Per Gallon
- 0 Cal/8 oz. serving

- Starbucks Decaffeinated Coffee
\$27.79 Per Gallon
- 0 Cal/8 oz. serving

- Lemonade \$20.99 Per Gallon
- 90 Cal/8 oz. serving

Desserts

- ✓

Assorted Craveworthy Cookies

\$17.29 Per Dozen

210-260 Cal each

- ✓

Bakery-fresh Brownies \$19.69 Per Dozen

250 Cal/2.25 oz. serving

- ✓

Gourmet Dessert Bars \$21.99 Per Dozen

300-360 Cal/2.75-3.25 oz. serving

- ✓

Rice Krispie Treat (Per Dozen) \$21.99

160 Cal each

- ✓

Allergen Free Cookie \$4.39 Each

420 Cal each

Extras

- China Service \$2.50 Per Person

- White Linen 85 x 85 \$7 Each

- White Linen 52 x 114 \$7 Each

- Black Skirts \$25 Each

- ✓

Vegetarian

✓

Vegan

✓

Eat Well

✓

Plant Forward

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.



CATERING POLICY UPDATES 2023

Thank you for being a valued Classic Fare Catering customer. We'd like to share some important policy changes effective August 1st, 2023.

ORDERING METHODS

- Place orders on the Allendale Campus by using our ordering website, CaterTrax. For specific ordering questions please call 616.331.3342 or email catering@gvsu.edu (email is preferred).
- For **Alumni House** and **Pew Campus** orders – Please Contact Conference and Event Planning at 616.331.6620 or Meet@gvsu.edu for the appropriate Event Coordinator.
- Full payment information is required 3 business days prior to your event. Payment will be processed the following business day after the event. We accept Dining Dollars, Credit Cards, and FOAPs. (Link to CEP's policy page?)
- Please begin planning your event at least one month in advance. All order and event details must be **finalized by 12pm** at least **5 business days** prior to event date, please see chart below.
- There will be a 30% late fee for requests made with less than 5 business days' notice.
- Please note that Saturday and Sunday are not standard business days.
 - Minimum ordering deadlines to avoid charges:
 - Order by 12pm Monday for the following Monday
 - Order by 12pm Tuesday for the following Tuesday
 - Order by 12pm Wednesday for the following Wednesday
 - Order by 12pm Thursday for the following Thursday
 - Order by 12pm Friday for the following Friday, Saturday, or Sunday
- Custom menu requests** must be placed **21 business days** prior to the event. The guest count must meet a minimum of 32 guests. All custom order pricing starts at \$22 per person.
- Any **weddings or non-gvsu events** require a final menu **one month** preceding the event date. The final guest count must be submitted **two weeks in advance**.
- Changes in guest count, with 5 or less business days, of 20% (more or less) of guest count will result in a 30% late fee.

ORDER MINIMUMS

- Weekday events before 5pm: No minimum
- Weekday events from 5pm-8pm: \$200 minimum
- Saturday & Sunday events from 8am – 8pm: \$350 minimum
- Events with clean up time after 10pm: \$100 service charge
- Please keep in mind that our menu items have minimum guest count requirements. Please see the catering menu for more information.

CANCELLATIONS

- Services may be canceled at any time prior to the date of an event for any reason. If the cancellation is 5 business days or less prior to the event, a 50% fee will be charged. If the cancellation occurs within 2 business days of the event, a 100% event fee will be charged.

DELIVERY

- A delivery charge of \$25 dollars will be added to events which take place outside of the Kirhof or Devos buildings.
- Any subsequent delivery requests will result in a \$10 fee per trip. This is contingent on staff availability.

We look forward to serving you. If you have questions, please contact our Catering Office at catering@gvsu.edu or 331-3342. Office Hours 9:00 am – 4:00 pm.

Thank you,
The Management Team

ALLERGEN POLICY

- All allergen meal requests, and dietary restrictions must be submitted a minimum of **2 weeks** prior to the event.
- We can make accommodations for any of the top 9 food allergens (Milk, Eggs, Fish, Crustacean shellfish, tree nuts, peanuts, wheat, soybeans) and gluten.
- Please note we rely on our vendors' allergy warnings and ingredient listings. Because ingredient substitutions, recipe revisions as well as cross-contact with allergens are possible **we cannot guarantee** any food item will be completely free of allergens.

LINENS

- Linens are included for all food and beverage buffets required for the event.
- Please let your event coordinator know if additional linens are needed **at the time of booking**.
- Additional guest linens or skirted tables will incur an additional charge. Basic white guest tables are \$7 per table and additional skirted tables are \$25 each.
- Linens purchased without food or beverage must be picked up from the catering office.
- Specialty linens are available and are charged based on vendor market prices.

BAR SETUP

- Includes glassware, assorted Pepsi products, cranberry and orange juice, iced water and cocktail napkins for \$3.50 per person.
- Stemmed glassware will be offered for all indoor bar setups, and compostable glassware will be used for outdoor setups.
- Please note, alcohol and bartending services are a separate fee and will need to be coordinated with Conference and Event Planning or Event Services.

PROVIDING YOUR OWN CAKE

- A food waiver needs to be filled out and filed with the event coordinator.
- Cake cutting is \$1 per person, includes a catering staff member to cut the cake. Does not include plates, napkins & forks.
- Full-service cake cutting and plating is \$2 per person, includes China or compostable service and a catering staff member to cut and plate the cake.

FOOD WAIVERS

- Food Waivers must be submitted 4 weeks prior to the event date. Any Food Waivers submitted less than 4 weeks prior to the event **will not** be considered.
- Please allow 14 business days for processing.
- Classic Fare **will not** cater events which include food or beverage from an outside restaurant or caterer.
- Food Waivers will not be approved for any hot items prepared in someone's home. All hot food items must come from a licensed caterer or restaurant.
- Food Waivers are required for all events taking place on GVSU campus.

NATIONAL BRAND CATERING

- Catering is available through our campus national brands including Subway, Einstein's Bros. Bagels, Panda Express, Erbert & Gerbert's, and Starbucks. For further information, please contact these locations. Detailed contact information can be found at the following link, <http://gvsu.edu/catering/national-brand-catering-29.htm>.
- National brand catering accepts Dining Dollars or credit cards only.

CONTACT US TODAY

Allendale Campus
616.331.3342
catering@gvsu.edu
www.gvsu.edu/catering
Mon - Fri 9 am - 4 pm

PEW Campus/ Conference and Events Planning
616.331.6620
meet@gvsu.edu
www.gvsu.edu/meetatgvsu
Mon - Fri 9 am - 4 pm
Classic Fare Catering