

EVENT MENU

SAGINAW VALLEY STATE UNIVERSITY





INSPIRED EXPERIENCES.

CULINARY FORWARD

Our food is locally sourced and globally inspired to connect you with community and fuel your best work.

THOUGHTFUL HOSPITALITY

Our people are genuine, passionate, and empowered to do what it takes to make your moment special.

PEOPLE & PLANET

Our common goodness considers the environmental, social, ethical and economic impact of everything we do.

INSPIRED EXPERIENCES

Our experiences create connection and culture, bringing desired and inspired spaces to life.

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VG VEGAN

V VEGETARIAN

EW EAT WELL

PF PLANT FORWARD



ALL-DAY PACKAGES

ALL DAY DELICIOUS \$49.00

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 24 guests or more.

DELICIOUS DAWN

Assorted Muffins v	360-450 Cal each
Assorted Scones v	400-440 Cal each
Seasonal Fresh Fruit Platter VG PF	35 Cal/2.5 oz. serving
Assorted Fruit Juice	100-150 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 v	100-200 Cal each
Assorted Yogurt Cups	50-100 Cal each
Iced Tea	0 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 VG	120 Cal/3.75 oz. serving
Orange Fennel Spinach Salad v EW PF	210 Cal/6.5 oz. serving
Bakery-Fresh Dinner Roll with Butter v	200 Cal each
Green Beans Gremolata VG EW PF	70 Cal/3 oz. serving
Three Pepper Pesto Cavatappi v EW PF	270 Cal/7.5 oz. serving
Grilled Chicken and Artichokes with a Lemon Tarragon White Wine Sauce EW	210 Cal/5.75 oz. serving
New York-Style Cheesecake	360 Cal/slice
Iced Tea	0 Cal/8 oz. serving
Iced Water	0 Cal/8 oz. serving

PM PICK ME UP

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

MEETING WRAP UP \$42.00

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 24 guests or more.

MORNING MINI

Mini Muffins v	80-120 Cal each
Mini Danish v	100-140 Cal each
Mini Scones v	100-110 Cal each
Yogurt Parfait Cups v	360-410 Cal each
Iced Water	0 Cal/8 oz. serving
Gourmet Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

THE ENERGIZER

Donut Holes v	45-70 Cal each
Ripe Bananas VG EW PF	100 Cal each
Iced Tea	0 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

Seasonal Fresh Fruit Salad VG PF	35 Cal/2.5 oz. serving
Chicken Caesar Wrap	630 Cal each
Pepper Jack Tuna Wrap	580 Cal each
Cran-Apple Turkey Wrap	660 Cal each
Grilled Vegetable Wrap PF	610 Cal each
Choice of One (1) Salad:	
Traditional Garden Salad with Balsamic Vinaigrette and Ranch v EW PF	50 Cal/3.5 oz. serving
Grilled Vegetable Pasta Salad VG	120 Cal/3 oz. serving
House Made Kettle Chips v	160 Cal/1 oz. serving
Assorted Craveworthy Cookies v	220-240 Cal each
Bakery-Fresh Brownies v	250 Cal each
Iced Tea	0 Cal/8 oz. serving
Iced Water	0 Cal/8 oz. serving

MID-DAY MUNCHIES

Tortilla Chips VG	280 Cal/3 oz. serving
Choice of Two (2) Salsas:	
Salsa Roja VG	20 Cal/1 oz. serving
Salsa Verde VG	5 Cal/1 oz. serving
Pico De Gallo VG	5 Cal/1 oz. serving
Choice of One (1) Fruit Accompaniment:	
Seasonal Fresh Fruit Platter VG PF	35 Cal/2.5 oz. serving
Assorted Whole Fruit VG PF	45-100 Cal each
Assorted Craveworthy Cookies v	220-240 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 \$33.00

Easy does it-casually tasteful fare. This All-Day Package includes three (3) of our favorites. All prices are per person and available for 24 guests or more.

SIMPLE CONTINENTAL

Assorted Donuts	240-540 Cal each
Assorted Bagels v	290-450 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 Two (2) Sandwiches:	
Tuna Salad Sandwich	500 Cal each
Deli Sliced Ham with Honey Mustard Sandwich	420 Cal each
Turkey and Swiss Sandwich	520 Cal each
Mozzarella, Red Pepper, Balsamic and Kale Sandwich EW PF	500 Cal each
House Made Kettle Chips v	160 Cal/1 oz. serving
Assorted Craveworthy Cookies v	220-240 Cal each
Bottled Water	0 Cal each

MID-DAY MUNCHIES

Tortilla Chips vg	280 Cal/3 oz. serving
Choice of Two (2) Salsas:	
Salsa Roja vg	20 Cal/1 oz. serving
Salsa Verde vg	5 Cal/1 oz. serving
Pico De Gallo vg	5 Cal/1 oz. serving
Choice of One (1) Fruit Accompaniment:	
Seasonal Fresh Fruit Platter vg PF	35 Cal/2.5 oz. serving
Assorted Whole Fruit vg PF	45-100 Cal each
Assorted Craveworthy Cookies v	220-240 Cal each
Iced Water	0 Cal/8 oz. serving
Gourmet Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving



ENJOY OUR ALL-DAY
PACKAGES TO
SUSTAIN YOUR GUESTS
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.

BASIC BEGINNINGS \$10.00

Choice of One (1) Breakfast Pastry:

Assorted Danish v	250-420 Cal each
Assorted Muffins v	360-450 Cal each
Assorted Scones v	400-440 Cal each
Assorted Bagels v	290-450 Cal each
Buttery Croissants v	370 Cal each

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

QUICK START \$13.00

Choice of Three (3) Breakfast Pastries:

Assorted Danish v	250-420 Cal each
Assorted Muffins v	360-450 Cal each
Assorted Scones v	400-440 Cal each
Assorted Bagels v	290-450 Cal each
Buttery Croissants v	370 Cal each

Seasonal Fresh Fruit Platter VG PF	35 Cal/2.5 oz. serving
Assorted Fruit Juice	100-150 Cal/8 oz. serving
Iced Water	0 Cal/8 oz. serving
Gourmet Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

HEALTHY CHOICE BREAKFAST \$12.00

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

Individual Cereal Cups	170-230 Cal each
Milk	120 Cal/8 oz. serving
Bananas VG EW PF	100 Cal each
Assorted Yogurt Cups	50-140 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 with Butter, Cream Cheese and Jam v \$26.00 PER DOZEN	290-450 Cal each
Assorted Muffins Served with Butter and Jam v \$22.00 PER DOZEN	360-450 Cal each
Assorted Danish v \$22.00 PER DOZEN	250-550 Cal each
Assorted Scones Served with Butter and Jam v \$22.00 PER DOZEN	400-440 Cal each
Seasonal Fresh Fruit Platter VG PF \$6.00 PER PERSON	35 Cal/2.5 oz. serving
Assorted Yogurt Cups \$3.00 EACH	40-80 Cal each
Assorted Cake Donuts v \$22.00 PER DOZEN	120-290 cal each
Assorted Premium Donuts v \$28.00 PER DOZEN	350-450 cal each
Granola Bars \$3.00 EACH	130-250 cal each

BREAKFAST

HOT BREAKFAST

All prices are per person and available for 24 guests or more. All appropriate condiments included.

AMERICAN BREAKFAST \$16.00

Choice of One (1) Breakfast Pastry:	
Assorted Danish ▼	250-420 Cal each
Assorted Muffins ▼	360-450 Cal each
Assorted Scones ▼	400-440 Cal each
Assorted Bagels ▼	290-450 Cal each
Buttery Croissants ▼	370 Cal each
Breakfast Potatoes ▼	120-140 Cal/3 oz. serving
Crisp 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
Gourmet Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

SOUTHERN SUNRISE \$16.00

Seasonal Fresh Fruit Platter VG PF	35 Cal/2.5 oz. serving
Cage-Free Scrambled Eggs ▼	180 Cal/4 oz. serving
Shredded Cheddar Cheese ▼	110 Cal/1 oz. serving
Choice of One (1) Breakfast Meat:	
Country Ham	70 Cal each
Crisp Bacon	60 Cal each
Choice of One (1) Southern-Style Breakfast Entrée:	
Biscuits and Gravy	570 Cal/7 oz. serving
Spicy Chicken 'n Waffle	990 Cal/10.5 oz. serving
Iced Water	0 Cal/8 oz. serving
Gourmet Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

SUNRISE SANDWICH BUFFET \$16.00

Seasonal Fresh Fruit Platter VG PF	35 Cal/2.5 oz. serving
Breakfast Potatoes ▼	120-140 Cal/3 oz. serving
Choice of Two (2) Sunrise Breakfast Sandwiches:	
Egg and Cheese English Muffin	270 Cal each
Egg and Cheese Croissant	370 Cal each
Sausage, Egg and Cheese Biscuit	490 Cal each
Ham, Egg and Cheese Biscuit	450 Cal each
Bacon, Egg and Cheese Bagel	410 Cal each
Spicy Bacon, Egg, Potato and Cheese Burrito	600 Cal each
Spicy Veggie Sausage Biscuit with Maple Sriracha Syrup V PF	450 Cal each
Spicy Southern Chicken Biscuit with Maple Sriracha Syrup	570 Cal each
Everything Salmon Biscuit with Smoked Salmon, Cream Cheese, Cucumber and Hard-Boiled Egg on a Everything-Spiced Biscuit	
	370 Cal each
Bacon, Lettuce, Tomato, Avocado and Egg Bagel	420 Cal each
Iced Water	0 Cal/8 oz. serving
Gourmet Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

SUNNYSIDE SCRAMBLE \$15.00

Seasonal Fresh Fruit Platter VG PF	35 Cal/2.5 oz. serving
Breakfast Potatoes ▼	120-140 Cal/3 oz. serving
Country Ham	60 Cal each
Choice of One (1) Cage-Free Egg Scramble:	
Country Egg Scramble ▼	140 Cal/4 oz. serving
California Scramble	330 Cal/5.9 oz. serving
Western Scramble	300 Cal/6 oz. serving
Chorizo and Egg Scramble	100 Cal/4 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

*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 ENHANCEMENTS

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

LOX AND BAGELS \$15.00 PER PERSON

Bagels **v** 290-450 Cal each

Smoked Salmon Platter with Hard-Boiled Eggs, Sliced Tomato, Cucumber, Slivered Red Onion, and Cream Cheese 280 Cal/9 oz. serving

YOGURT PARFAIT BAR \$10.00 PER PERSON

Choice of Two (2) Yogurt Flavors:

Greek Yogurt v	60 Cal/4 oz. serving
Strawberry Yogurt v	80 Cal/4 oz. serving
Vanilla Yogurt v	80 Cal/4 oz. serving
Diced Pineapple VG PF	30 Cal/2 oz. serving
Fresh Strawberries VG PF	20 Cal/2 oz. serving
Walnuts VG	90 Cal/0.5 oz. serving
Honey v	50 Cal/0.5 oz. serving
Granola v	110 Cal/1 oz. serving

OATMEAL BAR \$6.00 PER PERSON

Oatmeal VG	140 Cal/8 oz. serving
Honey v	50 Cal/0.5 oz. serving
Maple Syrup VG	100 Cal/1 oz. serving
Dried Cranberries VG	50 Cal/0.5 oz. serving
Raisins VG	40 Cal/0.5 oz. serving
Brown Sugar VG	50 Cal/0.5 oz. serving
Cinnamon Sugar VG	30 Cal/0.25 oz. serving
Walnuts VG	90 Cal/0.5 oz. serving

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

*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.

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SANDWICHES & SALADS

CLASSIC COLLECTIONS

Available for 12 guests or more, all prices are per person and based on 1.5 hours of service. Includes Standard Beverage Service.

DELI EXPRESS \$19.00

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

Choice of Two (2) Side Salads (pg 10)	20-240 Cal each
House Made Kettle Chips v	160 Cal/1 oz. serving
Assorted Baked Breads and Rolls v	110-230 Cal each
Deli Platter (Sliced Oven-Roasted Turkey, Sliced Roast Beef, Deli Ham and Choice of Tuna Salad, Egg Salad, Chicken Salad, or Hummus with Vegetables)	80-230 Cal/2-4.5 oz. serving
Cheese Tray (Cheddar and Swiss) v	110 Cal/1 oz. serving
Relish Tray (Lettuce, Tomato, Onion, Pickles, Pepperoncini) vg	10 Cal/1 oz. serving
Assorted Craveworthy Cookies v	220-240 Cal each

PREMIUM BOX LUNCHES

Your Choice of Entrée Salad served with a Bakery-Fresh Roll with Butter, Fruit Cup, Dessert Bar, and Bottled Water. Select a maximum of three (3) varieties.

Bakery-Fresh Roll with Butter v	200 Cal each
Fresh Fruit Cup vg pf	35 Cal/2.5 oz. serving
Dessert Bar v	200-420 Cal each
Bottled Water	0 Cal each

Traditional Caesar Salad with Grilled Chicken, Shredded Parmesan Cheese and Seasoned Croutons served with Caesar Dressing \$20.00	320 Cal/7.25 oz. serving
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Salmon Caesar Salad: Caesar Salad with Grilled Salmon, Shredded Parmesan Cheese and Seasoned Croutons served with Caesar Dressing \$21.00	640 Cal/10.5 oz. serving
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Fresh Baby Spinach and Apple Salad with Grilled Chicken Breast, Crumbled Goat Cheese, Diced Bacon and Country Apple Dressing \$20.00	540 Cal/10.5 oz. serving
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Asian Chicken Salad: Grilled Chicken, Romaine, Vegetables, Orange and Almonds tossed with a Sweet and Spicy Sesame Dressing \$20.00	440 Cal/16.5 oz. serving
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Peach BBQ Chicken Salad: Peaches, Grilled Chicken, Bacon, Broccoli Slaw, Almonds and Feta Cheese on Arugula and Quinoa and served with a BBQ Vinaigrette \$20.00	710 Cal/11.75 oz. serving
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Mediterranean Quinoa Salad: Quinoa, Toasted Chickpeas, Cucumber, Tomato and Kalamata Olives with Hummus and Pita v \$19.00	560 Cal/15 oz. serving
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Additional premium box lunch options available upon request! Please contact your catering professional.

CLASSIC BOX LUNCH \$15.00

Your choice of Classic Sandwich served with Mustard, Mayo, House Made Kettle Chips, Assorted Craveworthy Cookies and Bottled Water. Select a maximum of three (3) varieties.

Choice of One (1) Classic Sandwich (See Below)	150-770 Cal each
Housemade Kettle Chips v	160 Cal/1 oz. serving
Assorted Craveworthy Cookies v	220-240 Cal each
Bottled Water	0 Cal each

CLASSIC SELECTIONS SANDWICH BUFFET \$19.00

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

Choice of Two (2) Side Salads (pg 10)	20-240 Cal each
Dill Pickle Slices vg	5 Cal/1 oz. serving
Housemade Kettle Chips v	160 Cal/1 oz. serving
Choice of Three (3) Classic Sandwiches	150-770 Cal each
Assorted Craveworthy Cookies v	220-240 Cal each

CLASSIC SANDWICH OPTIONS

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

Tuna Salad on Hearty Wheatberry with Fresh Romaine and Sliced Tomato	500 Cal each
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Deli Sliced Turkey and Swiss on Hearty Wheat Bread	520 Cal each
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Turkey and Avocado Mayo on Multigrain	400 Cal each
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Grilled Vegetable Wrap with Provolone, Tomato, Lettuce and Pesto Mayo with Pine Nuts pf	610 Cal each
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Veggie and Hummus Lavash with Arugula, Plum Tomatoes, Cucumbers, Bell Pepper, Feta and Mint v pf	150 Cal each
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Roast Beef and Cheddar Sandwich on Wheatberry Bread	430 Cal each
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Bavarian Ham and Swiss on a Pretzel Roll	490 Cal each
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Roast Beef and Cheddar Sandwich	410 Cal each
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Chicken Caesar Wrap	680 Cal each
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SANDWICHES & SALADS

CLASSIC COLLECTIONS

Available for 12 guests or more, all prices are per person and based on 1.5 hours of service. Includes Standard Beverage Service.

THE EXECUTIVE LUNCHEON \$21.00

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

Choice of Two (2) Side Salads (pg 10)	30-240 Cal each
Dill Pickle Slices VG	5 Cal/1 oz. serving
House Made Kettle Chips V	160 Cal/1 oz. serving
Choice of Three (3) Executive Luncheon Sandwiches	320-800 Cal each
Assorted Craveworthy Cookies V	220-240 Cal each

EXECUTIVE LUNCHEON SANDWICHES

(Available Sandwich choices for The Executive Luncheon Buffet)

Ham and Brie with Fresh Pear, Spinach and Caramelized Onions on Wheatberry Bread	720 Cal each
Grilled Salmon, Jalapeno Coleslaw, Arugula, Tomato and Remoulade Wrap	710 Cal each
Creamy Chicken Salad Croissant with Fresh Dill	680 Cal each
Deli-Style Turkey, Ham and Mozzarella with Pesto Mayo on a Baguette	680 Cal each
Sliced Portobello Mushroom with Arugula and Olive Pesto Spread on a French Baguette V PF	670 Cal each
Roasted Beet and Ricotta Flatbread with Balsamic Roasted Beets, Honey Ricotta Spread, Arugula and Pesto V PF	520 Cal each
Sweet Potato Smash Flatbread with Goat Cheese, Cranberry Sauce and Arugula V EW PF	500 Cal each
Roast Beef, Swiss and Mushroom Sub	440 Cal each
Tuna and Apple Salad with Fresh Tomato and Arugula on Wheatberry Bread	600 Cal each
Chicken Teriyaki Wrap with Pineapple Salsa	540 cal each

STANDARD BEVERAGE SERVICE

Iced Tea	5 Cal/8 oz. serving
Iced Water	0 Cal/8 oz. serving
Lemonade	90 Cal/8 oz. serving
Gourmet Coffee/Decaf	0 Cal/8 oz. serving
Assorted Sodas	0-170 Cal/8 oz. serving

SIDE SALAD SELECTIONS

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

Traditional Garden Salad with a Balsamic Vinaigrette Dressing and Ranch V EW PF	45 Cal/3.5 oz. serving
Baby Spinach Salad with Bacon, Egg, Mushroom and Tomato and Balsamic Vinaigrette	90 Cal/3.75 oz. serving
Roasted Sweet Potato Salad with Green Chiles, Scallions, Celery, Red Peppers and Fresh Cilantro tossed in Spicy Caribbean Jerk Seasoning VG EW	120 Cal/4 oz. serving
Red-Skinned Potato Salad with Egg, Celery and Spanish Onion in a Seasoned Mayonnaise Dressing V	240 Cal/4 oz. serving
Asian Slaw with Red Peppers, Carrots, Scallions, Minced Fresh Mint and Cilantro in a Sesame Teriyaki Dressing VG EW PF	25 Cal/3 oz. serving
Traditional Coleslaw Finely Shredded with Carrots in a Mayonnaise and Celery Seed Dressing V EW	170 Cal/3.5 oz. serving
Apple Walnut Salad tossed in a Cinnamon-Spiced Honey Yogurt Dressing V PF	80 Cal/3.5 oz. serving
Greek Pasta Salad tossed with Tomatoes, Cucumbers, Red Onions, Peppers, Fresh Baby Spinach, Feta Cheese and Black Olives V	80 Cal/3 oz. serving
Toasted Cranberry Apple Couscous with Apricots, Granny Smith Apples, Almonds, Red Onions, Fresh Spinach and Scallions VG PF	190 Cal/3 oz. serving
Toasted Barley Orange Cranberry Salad with Red Onions, Honey and Cinnamon V PF	120 Cal/3.5 oz. serving
Ranch Pasta Salad V	110 Cal/3 oz. serving
Grilled Vegetable Pasta Salad with a Balsamic Dressing VG	120 Cal/3 oz. serving
Seasonal Fresh Fruit Salad VG PF	35 Cal/2.25 oz. serving
Chilled Dill Cucumber Salad with Onions Tossed in Italian Dressing VG EW PF	70 Cal/3.75 oz. serving

BUFFETS

THEMED BUFFETS

Available for 24 guests or more, all prices are per person and based on 1.5 hours of service. Includes Standard Beverage Service

CURRY AND SPICE \$26.00

Kachumber Salad VG EW PF	40 Cal/3.9 oz. serving
Potato Samosa VG	180 Cal each
Lemon-Ginger Basmati Rice VG	170 Cal/3.25 oz. serving
Sweet Potato Coconut Curry VG PF	150 Cal/4 oz. serving
Butter Chicken	220 Cal/4 oz. serving
Ginger-Spiced Rice Pudding V	190 Cal/4.5 oz. serving

MEDITERRANEAN ESCAPE - PLANT FORWARD BUFFET \$22.00

Greek Chickpea Salad V PF	110 Cal/3.25 oz. serving
Vegetable Platter V PF	120 Cal/5 oz. serving
Roasted Red Pepper Hummus VG EW PF	230 Cal/4 oz. serving
Greek Pita with Feta Cheese and a Red Wine Vinaigrette V EW PF	170 Cal each
Beef Kofta Pita with Tzatziki and Hummus EW PF	400 Cal each
Iced Craveworthy Lemon Cookies V	260 Cal each

LAZY SUMMER BBQ \$27.00

Old-Fashioned Coleslaw V EW	150 Cal/3 oz. serving
Cornbread Fiesta Muffins V	160 Cal each
Baked Beans	160 Cal/4.75 oz. serving
Macaroni and Cheese	210 Cal/4.25 oz. serving
Choice of Two (2) Entrees:	
BBQ Jackfruit VG PF	150 Cal/3 oz. serving
BBQ Chicken	370 Cal/6 oz. serving
BBQ Brisket	350 Cal/5 oz. serving
Assorted Craveworthy Cookies V	220-240 Cal each
Assorted Dessert Bars V	200-420 Cal each

BAKED POTATO BAR \$22.00

Traditional Garden Salad with Balsamic Vinaigrette and Ranch V EW PF	50 Cal/3.5 oz. serving
Baked Potatoes VG	220 Cal each
Warm Cheddar Cheese Sauce V	160 Cal/1 oz. serving
Chili Con Carne	60 Cal/2 oz. serving
Steamed Broccoli VG PF	20 Cal/2 oz. serving
Bacon Bits	70 Cal/0.5 oz. serving
Shredded Cheddar Cheese V	110 Cal/1 oz. serving
Scallions VG	0 Cal/0.25 oz. serving
Sour Cream V	60 Cal/1 oz. serving
Butter V	35 Cal each
Choice of One (1) Dessert:	
Apple Cobbler V	360 Cal/4.75 oz. serving
Apple Pie VG	410 Cal/slice





BUFFETS

THEMED BUFFETS

Available for 24 guests or more, all prices are per person and based on 1.5 hours of service. Includes Standard Beverage Service

BBQ NATION \$28.00

Choice of One (1) Salad:

Potato Salad v	240 Cal/4.25 oz. serving
Sweet Potato Salad v PF	290 Cal/3.5 oz. serving
Old-Fashioned Coleslaw v EW	150 Cal/3 oz. serving
Lexington Slaw vg EW PF	30 Cal/2.75 oz. serving

Choice of One (1) Bread:

Corn Muffin v	220 Cal each
Southern Biscuits v	190 Cal each
Texas Toast vg	120 Cal each

Choice of Two (2) Sides:

Macaroni and Cheese	210 Cal/4.25 oz. serving
BBQ Pinto Beans	150 Cal/3.5 oz. serving
Black-Eyed Peas	140 Cal/4.5 oz. serving
Bacon & Onion Green Beans PF	90 Cal/4 oz. serving

Choice of Two (2) Entrees:

Smoked BBQ Pulled Pork	210 Cal/3 oz. serving
Smoked Beef Brisket	170-210 Cal/3 oz. serving
BBQ Spiced Shredded Chicken	160 Cal/3 oz. serving
Nashville BBQ Pulled Pork Sandwich	510 Cal each
BBQ Jackfruit vg PF	150 Cal/3 oz. serving
BBQ Pulled Oats Sandwich vg PF	430 Cal each

Bakery-Fresh Dinner Roll for Sandwiches **v**

160 Cal each

Choice of Two (2) Sauces:

Nashville BBQ Sauce	70 Cal/1 oz. serving
Carolina BBQ Sauce vg	20 Cal/1 oz. serving
Texas BBQ Sauce	50 Cal/1 oz. serving
Alabama BBQ Sauce v	160 Cal/1 oz. serving
Sweet Baby Ray's BBQ Sauce vg	170 Cal/1 oz. serving

Assorted Craveworthy Cookies **v**

220-240 Cal each

GREEK ACTUALLY \$27.00

Grilled Vegetables **vg**

70 Cal/1/2 cup serving

Hummus **vg**

250 Cal/1/2 cup serving

Tortilla Wedges **v**

210 Cal/2 oz. serving

Greek Salad **v**

100 Cal/3 oz. serving

Mediterranean Pot Roast

340 Cal/5 oz. serving

Grilled Chicken

320 Cal/5 oz. serving

Garlic Potatoes **vg**

100 Cal/1/2 cup serving

Middle Eastern Roasted Carrots **v**

100 Cal/1/2 cup serving

Fruit Platter **vg**

40 Cal/1/2 cup serving

Strawberry Coulis **vg**

30 Cal/1 oz. serving

Melted Dark Chocolate **v**

170 Cal/1 oz. serving

STANDARD BEVERAGE SERVICE

Iced Tea	5 Cal/8 oz. serving
Iced Water	0 Cal/8 oz. serving
Lemonade	90 Cal/8 oz. serving
Gourmet Coffee/Decaf	0 Cal/8 oz. serving
Assorted Sodas	0-170 Cal/8 oz. serving

BUFFETS

THEMED BUFFETS

Available for 24 guests or more, all prices are per person and based on 1.5 hours of service. Includes Standard Beverage Service

BUILD YOUR OWN BITE SIZED SOUTHERN BBQ \$25.00

Old Fashioned Coleslaw V EW	150 Cal/3 oz. serving
Collard Greens	90 Cal/3 oz. serving
Vegetarian Baked Beans VG PF	220 Cal/4.75 oz. serving
Macaroni and Cheese	210 Cal/4.25 oz. serving
Hush Puppies V	70 Cal each
Choice of Two (2) Pulled Meats:	
Pulled BBQ Chicken	170 Cal/3 oz. serving
Cilantro-Lime Pulled Chicken	170 Cal/3 oz. serving
Carolina Pulled Pork	230 Cal/3.5 oz. serving
Anise Herbed Pulled Pork	250 Cal/3.5 oz. serving
Black Bean Slider V	190 Cal each
BBQ Jackfruit VG PF	150 Cal/3 oz. serving
Slider Buns V	80 Cal each
Assorted Craveworthy Cookies V	220-240 Cal each
Bakery-Fresh Brownies V	250 Cal each

ALL-AMERICAN PICNIC \$22.00

Traditional Potato Salad V	240 Cal/4.25 oz. serving
Old-Fashioned Coleslaw V EW	150 Cal/3 oz. serving
House Made Kettle Chips V	160 Cal/1 oz. serving
Grilled Hamburgers with Buns	320 Cal each
Vegetarian Burger VG PF	170 Cal each
Hot Dogs with Buns	300 Cal each
Cheese Tray	110 Cal/1 oz. serving
Assorted Craveworthy Cookies V	220-240 Cal each
Bakery-Fresh Brownies V	250 Cal each
Add on Grilled Chicken Breast for \$5.00	160 Cal/3 oz. serving

SIZZLING SALAD BAR \$26.00

Dinner Roll V	140 Cal each
Mixed Greens VG	15 Cal/3 oz. serving
Sliced Grilled Chicken	160 Cal/3 oz. serving
Teriyaki Salmon	60 Cal/2.25 oz. serving
Bacon	120 Cal/1 oz. serving
Shredded Cheese V	60 Cal/0.5 oz. serving
Feta Cheese V	70 Cal/0.5 oz. serving
Sliced Red Onions VG	10 Cal/1 oz. serving
Cucumbers VG	5 Cal/1 oz. serving
Shredded Carrots VG	10 Cal/0.5 oz. serving
Broccoli Florets VG	10 Cal/1 oz. serving
Roasted Chickpeas VG	210 Cal/2 oz. serving
Tomatoes VG	5 Cal/1 oz. serving
Croutons V	60 Cal/0.5 oz. serving
Chow Mein Noodles V	70 Cal/0.5 oz. serving
Ranch Dressing V	200 Cal/2 oz. serving
FF Italian Dressing VG	50 Cal/2 oz. serving
Balsamic Vinaigrette VG	120 Cal/2 oz. serving
Choice of Two (2) Soups:	
Chicken Noodle Soup	140 Cal/8 oz. serving
Broccoli Cheddar Soup V	240 Cal/8 oz. serving
Tomato Soup V	210 Cal/8 oz. serving
Assorted Dessert Bars V	300-370 Cal/2.75-3.25 oz. serving

TASTY TEX MEX \$25.00

Tortilla Chips VG	280 Cal/3 oz. serving
Mexican Rice VG	130 Cal/3 oz. serving
Charro Beans VG EW PF	80 Cal/3 oz. serving
Sautéed Peppers and Onions VG	40 Cal/2 oz. serving
Choice of Two (2) Types of Fajitas:	
Beef Fajitas with Tortillas, Shredded Cheddar and Sour Cream	670 Cal/9 oz. serving
Chicken Fajitas with Tortillas, Shredded Cheddar and Sour Cream	570 Cal/9 oz. serving
Citrus Braised Pork with Tortillas, Shredded Cheddar and Sour Cream	500 Cal/6.5 oz. serving
Plant-Based Chorizo with Tortilla and Vegan Cheese V	470 Cal/6.5 oz. serving
Choice of Two (2) Salsas:	
Pico De Gallo VG	10 Cal/1 oz. serving
Salsa Verde VG	5 Cal/1 oz. serving
Salsa Roja VG	20 Cal/1 oz. serving
Cinnamon Crisps VG	250 Cal/2.75 oz. serving

*All packages include necessary accompaniments and condiments.

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BUFFETS

THEMED BUFFETS

Available for 24 guests or more, all prices are per person and based on 1.5 hours of service. Includes Standard Beverage Service

LATIN FLAVORS \$25.00

Citrus Tex -Mex Salad: Oranges, Tomatoes, Jicama, Romaine and Cilantro topped with Tortilla Straws served with Salsa Ranch **V**

110 Cal/7.25 oz. serving
110 Cal each

Grilled Flatbread **VG**

Choice of One (1) Rice:

Cilantro Lime White Rice **VG**

120 Cal/3 oz. serving

Cilantro Lime Brown Rice **VG**

140 Cal/3.5 oz. serving

Mexican Rice **VG**

130 Cal/3 oz. serving

Cumin Black Beans **VG EW PF**

90 Cal/3 oz. serving

Chipotle Orange Roasted Chicken

370 Cal/6 oz. serving

Carne Asada con Papas Ranchero

250 Cal/6 oz. serving

Chili Relleno **V**

310 Cal/6 oz. serving

Sopapillas **VG**

130 Cal/1.5 oz. serving

HEARTLAND BUFFET \$25.00

Baby Spinach Salad with Bacon, Egg, Mushroom and Tomato and Balsamic Vinaigrette

90 Cal/3.75 oz. serving
200 Cal each

Bakery-Fresh Dinner Roll with Butter **V**

Fresh Herbed Vegetables **VG EW PF**

100 Cal/3.5 oz. serving

Roasted New Potatoes **VG**

110 Cal/2.75 oz. serving

Eggplant Parmesan **V PF**

390 Cal/7.7 oz. serving

Grilled Lemon Rosemary Chicken **EW**

130 Cal/4 oz. serving

Cookies & Cream Blondie **V**

270 Cal each

STANDARD BEVERAGE SERVICE

Iced Tea

5 Cal/8 oz. serving

Iced Water

0 Cal/8 oz. serving

Lemonade

90 Cal/8 oz. serving

Gourmet Coffee/Decaf

0 Cal/8 oz. serving

Assorted Sodas

0-170 Cal/8 oz. serving

BUFFETS

THEMED BUFFETS

Available for 24 guests or more, all prices are per person and based on 1.5 hours of service. Includes Standard Beverage Service

BASIC ITALIAN BUFFET \$23.00

Classic Caesar Salad v EW PF	170 Cal/2.7 oz. serving
Garlic Breadsticks v	110 Cal each
Homestyle Beef Lasagna with Parmesan Cheese	330 Cal/7.25 oz. serving
Fresh Seasonal Vegetables vg	20 Cal/4 oz. serving
Choice of One (1) Vegetarian Lasagna:	
Cauliflower Lasagna v	410 Cal/8.4 oz. serving
Vegetable Alfredo Lasagna v	460 Cal/11 oz. serving
Chocolate Mousse v	150 Cal/3 oz. serving

NORTHERN ITALIAN BUFFET \$28.00

Mediterranean Salad with a Greek Vinaigrette v	110 Cal/3.25 oz. serving
Garlic Breadsticks v	110 Cal each
Vegetable Medley vg EW PF	30 Cal/3 oz. serving
Grilled Lemon Rosemary Chicken EW	130 Cal/4 oz. serving
Shrimp Scampi	100 Cal/3 oz. serving
Vermicelli Pasta v	140 Cal/3.25 oz. serving
Lemon Bars	250 Cal/2 oz. serving

PASTA TRIO BUFFET \$25.00

Caesar Salad	240 Cal/5.5oz. serving
Garlic Breadsticks v	110 Cal each
Manicotti Marinara	140 Cal each
Chicken and Broccoli Ravioli EW	350 Cal/8.75 oz. serving
Rigatoni and Meatballs	290 Cal/7.5 oz. serving
Assorted Dessert Bars v	200-420 Cal each
Add on Grilled Chicken Breast for \$5.00	160 Cal/3 oz. serving



BUFFETS

CARDINAL BUFFET

Available for 24 guests or more, all prices are per person and based on 1.5 hours of service. Includes Standard Beverage service. Choose one starter, one entree, two sides, one dessert **\$28.00**

BUFFET STARTERS

Traditional Garden Salad with Balsamic Vinaigrette and Ranch V EW PF	45 Cal/3.5 oz. serving
Classic Caesar Salad	170 Cal/2.7 oz. serving
Caprese Salad PF	150 Cal/3 oz. serving
Mandarin Cranberry Salad V EW	130 Cal/4 oz. serving
Antipasto Salad PF	130 Cal/4 oz. serving
Seasonal Fresh Fruit Salad VG PF	35 Cal/2.25 oz. serving
Traditional Hummus with Pita Chips & Fresh Vegetables V EW PF	230 Cal/5 oz. serving
Greek Salad with Crumbled Feta V	110 Cal/3.25 oz. serving

Additional Starter \$4.00

BUFFET ENTREES

Lemon Artichoke Chicken Breast EW	210 Cal/5.75 oz. serving
Asiago Chicken in a Roasted Red Pepper Sauce	310 Cal/5 oz. serving
Grilled Lemon Rosemary Chicken EW	130 Cal/4 oz. serving
Chicken Mushroom Marsala EW	240 Cal/6.75 oz. serving
Chicken Stuffed with Sun-Dried Tomato and Basil Goat Cheese	260 Cal/4.5 oz. serving
Chipotle Pork Loin Topped with a Pineapple Salsa	210 Cal/3.75 oz. serving
Grilled Pork Chop with Apple Onion Soubise	240 Cal/5 oz. serving
Grilled Teriyaki Salmon	140 Cal/3 oz. serving
Grilled Montreal Cod	110 Cal/3 oz. serving
Mahi Mahi with Pineapple Salsa	190 Cal/5 oz. serving
Beef Pot Roast with Dijon Shallot Sauce	340 Cal/5 oz. serving
BBQ Beef Brisket	350 Cal/5 oz. serving
Vegetable Lasagna Alfredo V EW PF	470 Cal/11 oz. serving
Cavatappi A La Toscana with Zucchini, Spinach, Tomato and White Beans in a Pepper-Garlic Sauce V EW PF	410 Cal/15.75 oz. serving

Plant-Based Chorizo Stuffed Portobello Cap **VG PF** 330 Cal each

Additional Entree \$6.00

BUFFET SIDES

Pan Roasted Vegetables V PF	45 Cal/3 oz. serving
Roasted Root Vegetables VG EW PF	60 Cal/2 oz. serving
Fresh Herbed Vegetables VG EW PF	100 Cal/3.5 oz. serving
Fresh Asparagus VG EW PF	20 Cal/3 oz. serving
Maple Glazed Carrots V EW PF	110 Cal/2 oz. serving
Creamy Garlic Mashed Potatoes V	120 Cal/3.75 oz. serving
Mashed Sweet Potatoes V PF	100 Cal/4.25 oz. serving
Buttermilk Mashed Potatoes V	120 Cal/3.75 oz. serving
Oven-Roasted Fingerling Potatoes V	130 Cal/3.5 oz. serving
Roasted New Potatoes VG	110 Cal/2.75 oz. serving
Penne with Marinara Sauce VG	290 Cal/3 oz. serving
Macaroni and Cheese	210 Cal/4.25 oz. serving
Garlic Roasted Broccoli VG EW PF	40 Cal/1.75 oz. serving
Cranberry-Pecan Mixed Grains VG	160 Cal/3 oz. serving
Savory Herbed Rice VG	150 Cal/3.5 oz. serving

Additional Side \$3.00

BUFFET FINISHES

Bread Pudding with Caramel Apple Sauce V	360 Cal/6.75 oz. serving
Dulce De Leche Brownie V	230 Cal each
Pumpkin Crunch Mousse V	160 Cal/2.75 oz. serving
Assorted Craveworthy® Cookies V	220-240 Cal each
Bakery-Fresh Brownies V	250 Cal each
Assorted Dessert Bars V	200-420 Cal each
New York-Style Cheesecake	360 Cal slice
Apple Pie VG	410 Cal slice

Additional Dessert \$4.00

STANDARD BEVERAGE SERVICE

Iced Tea	5 Cal/8 oz. serving
Iced Water	0 Cal/8 oz. serving
Lemonade	90 Cal/8 oz. serving
Gourmet Coffee/Decaf	0 Cal/8 oz. serving
Assorted Sodas	0-170 Cal/8 oz. serving

*All packages include necessary accompaniments and condiments.
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PLATED MEALS

All prices are per person and available for 24 guests or more. Includes Standard Beverage Service.

CLASSIC CHICKEN PICCATA \$24.00

Boneless Chicken Breast with a White Wine Caper Sauce, Served with Seasonal Vegetable sauté, Angel Hair Pasta and House Salad

Chicken Breast with Sauce	250 Cal/6 oz. serving
Angel Hair Pasta v	140 Cal/4 oz. serving
Seasonal Vegetables v	15 Cal/3 oz. serving
House Salad with Dressing vg	60-100 Cal each
Artisan Roll v	140 Cal each

CHICKEN RIESLING \$24.00

Grilled chicken breast topped with Sautéed fresh spinach, Seasoned plum tomatoes, Artichoke hearts, White wine, and garlic, on a bed of Garlic Mashed Potatoes. Served with Artisan Rolls and Spring Mix Bistro Salad

Chicken Breast with Vegetables	260 Cal/6 oz. serving
Garlic Mashed Potatoes v	120 Cal/4 oz. serving
Bistro Salad with Dressing vg	100 Cal each
Artisan Roll v	140 Cal each

MISO CHICKEN \$24.00

Boneless Sautéed Chicken Breast, Roasted Carrots and Butternut Squash, Candied Almonds and Miso Ginger Grains. Served with Artisan Rolls and Cranberry Mandarin Salad

Chicken Breast, Vegetables, Grains and Almonds	700 Cal/6 oz. serving
Cranberry Mandarin Salad vg	60-100 Cal each
Artisan Roll v	140 Cal each

CHICKEN CAPRESE \$24.00

Grilled Chicken Breast topped with Fresh Mozzarella, Tomato and Fresh Basil. Finished with Balsamic Glaze . Served With Fresh Asparagus and Fluffy Mashed Potatoes served with Artisan Rolls and Classic Caesar Salad

Chicken Breast, Toppings and Sauce	520 Cal/6 oz. serving
Asparagus v	45 Cal/3 oz. serving
Mashed Potatoes v	120 Cal/4 oz. serving
Caesar Salad with Dressing	120 Cal each
Artisan Roll v	140 Cal each

BISTRO CHICKEN \$24.00

Boneless chicken breast topped with Provolone Cheese, Onions, Mushrooms and a Bacon Scallion Crumble. Served with Bistro sauce, Smoked Paprika Roasted Potatoes and Capri Blend Vegetables. Served with Artisan Rolls and House Salad

Chicken and Toppings	380 Cal/6 oz. serving
Potatoes v	130 Cal/4 oz. serving
Vegetable v	20 Cal/3 oz. serving
House Salad with Dressing vg	60-100 Cal each
Artisan Roll v	140 Cal each

CRISPY ASIAGO-CRUSTED CHICKEN \$24.00

Deep fried boneless chicken breast coated with a blend of Bread Crumbs, Asiago and Pepper. Served with Spaghetti and Marinara, Garden Vegetables and Caesar Salad

Chicken Breast	430 Cal/6 oz. serving
Spaghetti with Sauce v	170 Cal/4 oz. serving
Garden Vegetables v	15 Cal/3 oz. serving
Caesar Salad with Dressing	120 Cal each
Artisan Roll v	140 Cal each

BISTRO-STYLE FLANK STEAK WITH WILD MUSHROOM WINE SAUCE \$26.00

Marinated Flank Steak flame broiled with Wild Mushroom Red Wine Sauce. Served with Garlic Potato Puree, Garden Vegetables and Caesar Salad

Flank Steak with Red Wine Demi	430 Cal/6 oz. serving
Garlic Potato Puree v	120 Cal /4 oz. serving
Garden Vegetables v	15 Cal/3 oz. serving
Caesar Salad with Dressing	120 Cal each
Artisan Roll v	140 Cal each

BEEF TENDERLOIN \$37.00

Filet Mignon with Roasted Mushrooms, Cipollini Onions, Delmonico Potatoes and Garden Vegetables. Served with Classic Caesar Salad

Filet Mignon, Onions and Mushrooms	290 Cal each
Delmonico Potatoes v	210 Cal/4 oz. serving
Garden Vegetables v	15 Cal/3 oz. serving
Caesar Salad with Dressing	120 Cal each
Artisan Roll v	140 Cal each

OVEN ROASTED PORK TENDERLOIN MEDALLIONS \$25.00

Oven Roasted Pork Medallions served with Parsley Cream Sauce , Roasted Red Potatoes and Steamed Broccoli. Served with House Salad and Artisan Roll.

Pork Tenderloin with Parsley Cream Sauce	190 Cal/6 oz. serving
Red Potatoes v	120 Cal/4 oz. serving
Broccoli v	40 Cal/3 oz. serving
House Salad with Dressing vg	60-100 Cal each
Artisan Roll v	140 Cal each

LEMON DILL SALMON \$24.00

Grilled Garlic Herb Salmon served with a Creamy Lemon Dill Sauce, Confetti Brown Rice, Orange Ginger Glazed Carrots, Artisan Rolls and House Salad

Salmon with Sauce	170 Cal/6 oz. serving
Confetti Brown Rice v	120 Cal/4 oz. serving
Orange Ginger Carrots v	80 Cal/3 oz. serving
House Salad with Dressing vg	60-100 Cal each
Artisan Roll v	140 Cal each



PLATED MEALS

All prices are per person and available for 24 guests or more. Includes Standard Beverage Service.

VEGETARIAN PLATED MEALS

INDIAN BUTTER CHICKPEAS WITH RICE PILAF **\$23.00**

Tender Chickpeas simmered in a rich, creamy tomato-butter sauce infused with aromatic Indian spices like garam masala, cumin, and turmeric. Served over fragrant Basmati Rice Pilaf. Served with Salad and Artisan Rolls

Indian Butter Chickpeas v	705 Cal/8 oz. serving
House Salad with Dressings vg	60-100 cal each
Naan Bread v	150 Cal/2 pieces

CREAMY LEMON PASTA **\$23.00**

Fettuccine pasta with Lemon cream sauce, Sautéed red peppers, Mushrooms, and Shallots. Served with Salad and Artisan Rolls

Pasta with Vegetables v	900 Cal/8 oz. serving
House Salad with Dressings vg	60-100 cal each
Artisan Roll v	140 Cal each

ITALIAN RAVIOLI **\$23.00**

Cheese Ravioli with Spinach, Artichokes, Capers and Sun-Dried Tomatoes. Classic Caesar Salad and Artisan Roll. Add on Grilled Chicken Breast for \$5.00.

Italian Ravioli v	390 Cal/3 ravioli
Seasoned Broccoli v	120 Cal/3 oz. serving
Caesar Salad with Dressing	120 Cal each
Artisan Roll v	140 Cal each

ALLERGEN PLATED MEALS

HONEY GARLIC CHICKEN BREAST **\$23.00**

Grilled Marinated Chicken Breast served with Cauliflower Rice and Roasted Sweet Bell Peppers and Broccoli. Served with House Salad

Chicken with Glaze	220 Cal/6 oz. serving
Peppers and Broccoli vg	40 Cal/3 oz. serving
House Salad vg	60-100 Cal each
Cauliflower Rice vg	60 Cal/3 oz. serving

SLOW ROASTED BEEF **\$23.00**

Slow Cooked Beef and Demi Sauce served with Roasted Redskin Potatoes and Root Vegetables. Served with House Salad

Roasted Beef with demi sauce	320 Cal/6 oz. serving
Redskin Potato vg	110 Cal/4 oz. serving
Root Vegetables vg	90 Cal/3 oz. serving
House Salad vg	60-100 Cal each
Artisan Rolls v	140 Cal each

ROASTED PORTOBELLO STEAK **\$23.00**

Roasted Portobello served with Garlic Rice Pilaf and Roasted Vegetables. Served with Salad and Artisan Rolls

Roasted Portobello Steak vg	320 Cal each
House Salad with Dressings vg	60-100 Cal each
Naan Bread v	150 Cal/2 pieces

RECEPTIONS

HORS D'OEUVRES

Contact your catering team to discuss your options. Available for 24 guests or more and based on 1.5 hours of service. Priced per person.

RECEPTION HORS D'OEUVRES (HOT)

Bacon Wrapped Scallops	\$7.00	40 Cal each
Coconut Shrimp	\$7.00	50 Cal each
Crab Cakes	\$7.00	35 Cal each
Boursin Mushroom Pinwheels	v \$5.00	70 Cal each
Assorted Mini Quiche	\$5.00	100 Cal each
Spanakopita	v \$5.00	60 Cal each
Buffalo Cauliflower Wings	vg ew pf \$5.00	25 Cal/1.75 oz. serving
Boneless Wings	\$6.00	400-460 Cal/4 oz serving (Choose from Buffalo, BBQ, Teriyaki, Mango Habanero, and Plain)
Meatballs	\$6.00	180-300 Cal/3 pieces (Choose from Swedish, BBQ, and Italian)
Vegetable Spring Roll	v \$5.00	230 Cal each
Potstickers	\$6.00	40-60 Cal each (Choose from Pork, Chicken, and Vegetable v)
Creamy Tuscan Shrimp	market price	330 Cal/3 shrimp
Middle Eastern Falafel	vg \$6.00	130 Cal/3 pieces
Mac n' Cheese Melts	v \$5.00	160 Cal/2 pieces

RECEPTION HORS D'OEUVRES (COLD)

Ricotta and Fig Flatbread	v \$5.00	70 Cal each
Hot Miso Honey Root Vegetable Skewers	vg ew pf \$5.00	100 Cal each
Traditional Tomato Bruschetta Crostini	vg \$5.00	50 Cal each
Roasted Butternut Crostini	v ew pf \$5.00	100 Cal each
Cranberry Brie Crostini	\$5.00	170 Cal each
Shrimp Cocktail	market price	50 Cal each
Scotch Egg with Honey Mustard	\$5.00	180 Cal each
Garden Pizza	v \$5.00	170 Cal/2 pieces
Smoked Whitefish Dip with Pita Chip	\$5.00	160 Cal per serving
Cherry Chicken Salad Bites	\$6.00	360 Cal/3 cups
Candied Bacon	\$5.00	140 Cal/slice
Assorted Sliders	\$5.00	
Italian Deli		170 Cal each
Chicken Salad		160 Cal each
Grilled Vegetable	v	120 Cal each

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.

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RECEPTIONS

RECEPTION PLATTERS AND DIPS

All prices are per person and available for 24 guests or more.

CLASSIC CHEESE TRAY \$7.00 PER PERSON

Classic Sliced Cheese Tray with Swiss, Cheddar and Pepper Jack Cheeses served with Crackers, and Crostini **v**

300 Cal/2.75 oz. serving

FRESH GARDEN CRUDITÉS \$6.00 PER PERSON

Array of Carrots, Broccoli, Bell Peppers, Cauliflower, Squash, Grape Tomatoes, Celery, Mushrooms with Ranch Dill Dip **v PF**

120 Cal/5 oz. serving

SEASONAL FRESH FRUIT PLATTER \$6.00 PER PERSON

Seasonal Fresh Fruit **VG PF**

35 Cal/2.5 oz. serving

ANTIPASTO PLATTER \$8.00 PER PERSON

Antipasto Platter with Marinated Vegetables, Italian Meats and Cheese

260 Cal/5 oz. serving

CHEF CURATED CHARCUTERIE BOARD MARKET PRICE PER PERSON

Chef Curated Charcuterie Board

Calories Vary Per Assortment

SMOKED SALMON PLATTER \$9.00

Salmon and toppings
Assorted Crackers **v**

130 cal serving
60 Cal per serving

GRILLED VEGETABLE MEZZE WITH HUMMUS AND GARLIC AIOLI \$7.00

Grilled Vegetables **vg**
Hummus **vg**
Garlic Aioli **v**

30 Cal/2 oz. serving
120 Cal/2 oz. serving
200 Cal/1 oz. serving

HUMMUS AND PITA \$5.00

Traditional Hummus **vg**
Pita Bread **v**

120 Cal/2 oz serving
80 Cal/4 wedges

HOUSEMADE SPINACH DIP \$5.00

Housemade Spinach Dip and Tortilla Chips

230 Cal/2.25 oz. serving

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RECEPTIONS

CHEF-INSPIRED STATIONS

All prices are per person and available for 24 guests or more.

THE SWEET SPOT \$8.00

Select Two (2) Bases:	
Fudge Brownie v	200 Cal each
New York-Style Cheesecake	360 Cal slice
Pound Cake Slices v	150 Cal slice
Pumpkin Pie	310 Cal slice
Select Three (3) Toppings:	
Chocolate Syrup vg	150 Cal/1 oz. serving
Caramel Sauce v	120 Cal/1 oz. serving
Vegan Apple Compote vg	60 Cal/1 oz. serving
Cherry Compote vg	30 Cal/1 oz. serving
Gingersnap Cookie vg	30 Cal each
Oreo® Cookie Crumbs vg	140 Cal/1 oz. serving
Cinnamon Teddy Grahams® vg	90 Cal/0.75 oz. serving
Cinnamon Streusel v	130 Cal/1 oz. serving
Pretzel Topping vg	110 Cal/1 oz. serving
Candied Almonds and Walnuts vg	170 Cal/1 oz. serving
Candied Bacon Crumbles	370 Cal/1.75 oz. serving
Select Two (2) Extras:	
Whipped Cream v	50 Cal/1 oz. serving
Chocolate Chips v	70 Cal/0.5 oz. serving
Toasted Coconut vg	150 Cal/1 oz. serving

BRUSCHETTA BLISS \$7.00

Crostini vg EW	40 Cal each
Choice of Three (3) Spreads:	
Apple Chutney vg	35 Cal/1 oz. serving
Bacon Jam	150 Cal/1 oz. serving
Spicy Kale Pesto	130 Cal/1 oz. serving
Tomato Bruschetta Topping vg	20 Cal/1 oz. serving
Green Chili Relish vg	10 Cal/1 oz. serving
Blue Cheese and Chive Spread	130 Cal/1 oz. serving
Choice of Two (2) Toppings:	
Bacon-Scallion Topping	70 Cal/1 oz. serving
Chorizo and Chickpea Topping	80 Cal/1 oz. serving
Roasted Red Pepper Tapenade vg	50 Cal/1 oz. serving
Mushroom Sauté vg EW PF	30 Cal/1 oz. serving
Choice of Glaze(s):	
Honey Balsamic Glaze v	40 Cal/1 oz. serving
Chipotle Orange Glaze vg	70 Cal/1 oz. serving

SOFT PRETZEL BAR \$8.00

Hot Pretzels vg	180 Cal each
Choice of Three (3) Dipping Sauces:	
Honey Mustard Sauce v	50 Cal/1 oz. serving
Spicy Mustard Sauce vg	60 Cal/1 oz. serving
Yellow Mustard Sauce vg	25 Cal/1 oz. serving
Nacho Cheese Sauce v	40 Cal/1 oz. serving
Vegan Cheddar Cheese Sauce vg	60 Cal/1 oz. serving
Cajun Cheese Sauce v	60 Cal/1 oz. serving
Buffalo Blue Sauce	30 Cal/1 oz. serving
Chocolate Sauce vg	80 Cal/1 oz. serving
Caramel Sauce v	120 Cal/1 oz. serving

SLIDE INTO HOME \$9.00

Choice of Three (3) Sliders:	
Grilled Veggie Sliders vg PF	110 Cal each
Bacon-Blue Meatball Sliders	220 Cal each
Ham and Cheese Sliders	160 Cal each
Spicy Cauliflower Slider vg PF	170 Cal each
Shredded Pork and Slaw Sliders	300 Cal each
Cheeseburger Sliders	250 Cal each
Sriracha Fried Chicken Sliders	390 Cal each

HAPPY HOUR \$20.00

Spinach Dip served with Pita Chips v	250 Cal/2.25 oz. serving
Mini Cheesesteaks	180 Cal each
Buffalo Chicken Tenders served with Blue Cheese Dip	560 Cal/6.75 oz. serving
Pretzel Bites with Beer Cheese v	390 Cal/6 oz. serving
Assorted Craveworthy Cookies v	220-240 Cal each
Assorted Dessert Bars v	200-420 Cal each

RECEPTIONS

SNACKS

HOUSE MADE KETTLE CHIPS AND RANCH DIP \$3.00

Chips v	160 Cal/1 oz. serving
Dip v	200 Cal/1 oz. serving

TRAIL MIX \$3.00

Sweet and Salty Snack Blend v	180 Cal/1/4 cup serving
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SNACK MIX \$3.00

Savory Snack Blend v	240 Cal/1 cup serving
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PRETZELS \$2.00

Pretzel Twists v	240 Cal/1 cup serving
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APPLES, ORANGES, BANANAS \$3.00

Apples vg	90 cal each
Oranges vg	60 cal each
Bananas vg	100 cal each

ASSORTED NOVELTY ICE CREAM \$3.00

Assorted Novelty Ice Cream v	150 - 400 cal each
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BREAKS

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

TRAIL MIX STATION \$7.00

Granola v	220 Cal/2 oz. serving
Goldfish® Crackers v	260 Cal/2 oz. serving
Pretzel Thins v	350 Cal/2 oz. serving
Plain M&M'S® v	270 Cal/2 oz. serving
Pumpkin Crunch Topping v	140 Cal/1 oz. serving
Chocolate Peanut Butter Bark v	290 Cal/1 oz. serving
Raisins vg	90 Cal/1 oz. serving
Dried Cranberries vg	100 Cal/1 oz. serving
Almonds vg	170 Cal/1 oz. serving

SNACK ATTACK \$10.00

House Made Kettle Chips v	100-160 Cal each
Roasted Peanuts v	180 Cal/1 oz. serving
Trail Mix v	280 Cal each
Assorted Craveworthy Cookies v	220-240 Cal each
Bakery-Fresh Brownies v	250 Cal each

BREADS AND SPREADS \$11.00

Seasonal Fresh Fruit Platter vg pf	35 Cal/2.5 oz. serving
Tortilla Chips vg	280 Cal/3 oz. serving
Pita Chips v	160 Cal/2 oz. serving
Crostini vg ew	40 Cal each
Choice of Four (4) Spreads:	
Korean Roja Guacamole vg pf	70 Cal/2 oz. serving
Ginger Verde Guacamole vg pf	70 Cal/2 oz. serving
Chilled Spinach Dip v	200 Cal/2.25 oz. serving
Feta and Roasted Garlic Dip v	270 Cal/2 oz. serving
Traditional Hummus vg pf	330 Cal/4.5 oz. serving
Artichoke and Olive Dip v	140 Cal/2 oz. serving

HOT CHOCOLATE BAR \$7.00

Hot Chocolate Bar with Assorted Toppings
and Mix-Ins:

Hot Cocoa	160 Cal/8 oz. serving
Chocolate Syrup vg	80 Cal/1 oz. serving
Caramel Sauce v	100 Cal/1 oz. serving
Whipped Cream v	50 Cal/1 oz. serving
Mini Marshmallows	50 Cal/0.5 oz. serving

PURE MICHIGAN \$12.00

Cheese Slices v	120 Cal/1 oz. serving
Cheese Spread v	90 Cal/2 T
Summer Sausage	200 Cal/2 oz. serving
Michigan Fizz vg	160 Cal 8 oz. serving
Cherry Chunk Cookies v	280 Cal each
Apple Cider vg	120 Cal/8oz. serving
Cinnamon Doughnut vg	220 Cal each

THE CARDINAL BREAK \$9.00

Red & White Kettle Corn v	120 Cal/1 Cup
Licorice vg	30 Cal/1 piece
Tortilla Chips & Salsa vg	150 Cal/1 oz. Chips/1 oz. Salsa
Cherry Limeade vg	100 Cal/8 oz. serving
Red Velvet Cupcakes v	160 Cal each

BEVERAGES & DESSERTS

BEVERAGES

Includes appropriate accompaniments

Regular/Decaffeinated Coffee and Hot Water with Assorted Tea Bags	\$4.00 PER PERSON	0 Cal/8 oz. serving
Hot Water with Assorted Tea Bags	\$20.00 PER GALLON	0 Cal/8 oz. serving
Bottled Water	\$3.00 EACH	0 Cal each
Assorted Sodas (Can)	\$3.00 EACH	0-150 Cal each
Assorted Individual Fruit Juices	\$3.00 EACH	100-150 Cal each
Sparkling Water	\$4.00 EACH	0 Cal each
Hot Chocolate	\$26.00 PER GALLON	160 Cal/8 oz. serving
Iced Tea	\$20.00 PER GALLON	0 Cal/8 oz. serving
Lemonade	\$20.00 PER GALLON	90 Cal/8 oz. serving
Iced Water	\$10.00 PER GALLON	0 Cal/8 oz serving
Starbucks Regular or Decaf Coffee	\$35.00 PER GALLON	0 Cal/8 oz serving
Regular or Decaf Coffee	\$26.00 PER GALLON	0 Cal/8 oz serving
Hot or Cold Apple Cider	\$26.00 PER GALLON	160 Cal/8 oz serving
Assorted Fruit Juices (per gallon)	\$26.00 PER GALLON	120-130 Cal/8 oz serving

PUNCH

Players Punch	\$24.00 PER GALLON	
(Orange pineapple Juice, Ginger ale, and Sprite)		150 Cal/8 oz serving
Michigan Fiz	\$24.00 PER GALLON	
(Vernors and Traverse City Cherry Juice)		160 Cal/8 oz serving
Cranberry Fizz	\$24.00 PER GALLON	
(Sprite and Cranberry Juice)		110 Cal/8 oz serving

DESSERTS

Assorted Craveworthy Cookies ▼	\$21.00 PER DOZEN	220-240 Cal each
Bakery-fresh Brownies ▼	\$21.00 PER DOZEN	250 Cal each
Famous Mint Brownies ▼	\$24.00 PER DOZEN	230 Cal each
Assorted Dessert Bars ▼	\$25.00 PER DOZEN	200-420 Cal each
Chocolate Covered Strawberries ▼	\$26.00 PER DOZEN	40 Cal each
Sweet & Tangy Lemon Bars ▼	\$25.00 PER DOZEN	150 Cal each
Rice Krispie Treats ▼	\$21.00 PER DOZEN	120 Cal each

SPECIALTY DESSERTS

All prices are based per person and available for 24 guests or more. Groups of up to 50 guests may select one (1) dessert. Groups of 51-150 guests may select two (2) desserts. Groups of 151 or more may select three (3) desserts.

Assorted Cakes	\$5.00 EACH	
Chocolate Cake ▼		260 Cal slice
Yellow Cake ▼		320 Cal slice
Carrot Cake ▼		360 Cal slice
Red Velvet Cake ▼		500 Cal slice
White Cake ▼		380 Cal slice
Assorted Pies	\$5.00 EACH	
Apple Pie ▼		410 Cal slice
Blueberry Pie ▼		350 Cal slice
Cherry Pie ▼		380 Cal slice
Pumpkin Pie ▼		300 Cal slice
Dessert “Martini’s”	\$7.00 EACH	
Chocolate Mousse ▼		150 Cal each
Strawberry Shortcake ▼		180 Cal each
Angel Food Cake with Berries ▼		170 Cal each
Fruit Martini with Chocolate Dipped Ladyfinger ▼		110 Cal each
Specialty Desserts	\$7.00 EACH	
Tres Leche Cake		430 Cal each
Key Lime Bistro		250 Cal each
Red Velvet Bistro		280 Cal each
Cheesecake		440-520 Cal each

VG VEGAN

V VEGETARIAN

EW EAT WELL

PF PLANT FORWARD

ORDERING INFORMATION

Lead Time

A minimum of 2 weeks is appreciated; however, we will do our best to accommodate late orders that are received. We appreciate the importance of your function and will do whatever it takes to exceed your expectations. Please note, events booked less than one week out may incur late/rush fees.

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

Calorie & Nutrition

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.

Allergen

Please notify catering staff if you have any food allergies or ingredients questions. We rely on our vendors' allergy warnings and ingredient listings. Because ingredient substitutions, recipe revision as well as cross-contact with allergens are possible we cannot guarantee any food item will be completely free of allergens.

Contact Us Today

989.964.4348
conferencecenterevents@svsu.edu

Prices effective until 08/01/2026
Prices may be subject to change

