

RISE & SHINE

(Includes small plates, napkins and knives when appropriate)

Mini Danishes (140-170 cal)	\$15/Dozen
Mini Muffins (80-120 cal)	\$10/Dozen
Bagels & Cream Cheese (170-360 cal)	\$20/Dozen
Whole Fruit (50-110 cal)	\$1.50/Each
Granola Bars (190 cal)	\$2/Each

SNACKS

Kettle Chips (150 cal/1oz)	\$10/16oz Bag
Tortilla Chips (140 cal/1oz)	\$8/16oz Bag
Snack Mix (200 cal/1.75oz)	\$12/32oz Bag
Butter Popcorn (20 cal/2oz)	\$9/12oz Bag
Salsa (20 cal/1oz)	\$5/Pint
Ranch (200 cal/2oz)	\$6/Pint

PARTY FAVORITES

Cheese Pizza	\$9/Pizza (330 cal/slice)
Additional Toppings	\$1/Per Topping
Boneless Chicken Wings	\$60/50 Wings Includes Red Hot, Ranch, & BBQ Sauce on side (120 cal/each)
Chicken Wings w/ Sauce on side	\$60/50 Wings Includes Red Hot, Ranch, & BBQ Sauce on side (160 cal/each)
Meatballs (BBQ, Korean, Teriyaki or Swedish)	\$50/ 50 Pieces (120 cal/each)
Vegetable Spring Rolls w/ Dipping Sauce	\$55/50 Pieces (170 cal/each)
Mac n’ Cheese Bites	\$80/50 Pieces (75 cal/each)
Mini Bavarian Pretzel Sticks	\$75/50 Pieces Includes Mustard & Beer Cheese Sauce (170 cal/each)

Tossed Salad w/ Dressing	\$50/Bowl (serves 25) (50 cal/3.5oz)
Hummus & Pita Chips	\$45/Bowl (serves 25) (220 cal/4.5oz)
Veggies & Ranch Dip	\$65/Bowl (serves 25) (120 cal/5oz)
Cheese & Crackers	\$60/Platter (serves 25) (290 cal/2.75oz)
Fresh Sliced Fruit	\$85/Platter (serves 25) (30 cal/2.25oz)
Chilled Spinach Dip & Pita Chips	\$65/Bowl (serves 25) (230 cal/2.25oz)

ENTREES

(Includes disposable service ware. Includes plates, silverware, napkins and serving utensils. 15 person minimum)

Mediterranean Buffet	\$15/Guest
Grilled Chicken Shawarma (240 cal/3oz) Fattoush (110 cal/cup) Hummus (70 cal/2tbsp) Diced Cucumber (10 cal/cup) Diced Tomatoes (30 cal/cup) Kalamata Olives (25 cal/1oz) Red Onions (20 cal/1oz) Tzatziki Sauce (15 cal/1oz) Pita (240 cal/each) Cookies or Brownies (180-250cal/each) Bottled Water or Canned Soda (0-150 cal/each) Add Vegan Pakora Shawarma (80 cal/2oz) \$3/person	
Mini Hot Dog Bar	\$8/Guest
Mini Beef Hot Dogs (90 cal/each) Mini Bakery Buns (60 cal/each) Beef Chili (150 cal/each) Shredded Cheese (110 cal/2oz) Pickle Relish (20 cal/1oz) Ketchup (20 cal/2 oz) Yellow Mustard (0 cal/1 oz) Diced Onion (5 cal/1 oz) Cookies or Brownie (180-250 cal/each) Bottled Water or Canned Soda (0-150 cal/each)	
Deli Bag	\$9/Guest
Ham & Swiss (480 cal/each) Roast Beef & Cheddar (460 cal) Turkey & Provolone (490 cal)/each Veggie Wrap (620 cal/each) Individual Bag of Chips (100-160 cal) Apples or Cookies (60-250 cal/each) Bottled Water or Canned Soda (0-150 cal/each)	

BYO Ramen Bowl	\$13/Guest
Choice of Protein: Slow Braised Pork (600 cal/5oz) Beef Sukiyaki (58 cal/5oz) Chicken Chashu (280 cal/5oz) Tofu Sukiyaki (135 cal/5oz) Japanese Noodles (115 cal/4oz) Miso Sake Tamari Broth (20 cal/3oz) (Vegan) Tonkotsu Broth (330 cal/3oz) Spinach (10 cal/2oz) Mushrooms (5 cal/2oz) Green Onion (5 cal/2oz) Sesame Seeds (55cal/1oz) Sesame Egg (80 cal/2oz) Bean Sprouts (5 cal/2oz) Cilantro (15 cal/1oz) Bok Choy (10 cal/2oz) Sweet Chili Sauce (40 cal/2oz) Limes (5 cal/each) Cookies or Brownies (180-250 cal/each) Bottled Water or Canned Soda (0-150 cal/each)	

Classic Cookout Dinner	\$9/Guest
Hamburgers with Buns (330 cal/each) Garnish Tray (10 cal/each) Kettle Chips (240 cal/1.25oz) Cookies or Brownies (180-250 cal/each) Bottled Water or Canned Soda (0-150 cal/each) Add Hot Dogs (310 cal/each) \$1.50/Person Add Veggie Burgers (320 cal/each) \$3.50/Person	

Pasta Feast	\$11/Guest
Herb Pappardelle (140 cal/2.75 oz) or Spaghetti (120 cal/2.75oz) Marinara Sauce (25 cal/1oz) or Alfredo Sauce (60 cal/1oz) Garlic Prmesan Breadsticks (180 cal/each) Cookies or Brownies (180-250 cal/each) Bottled Water or Canned Soda (0-150 cal/each) Add Ricotta Meatballs (50cal/each) \$2/Person	

Taco Bar	\$10/Guest
Flour Tortillas (80 cal/each) Seasoned Ground Beef (140 cal/2oz) Mexican Rice (200 cal/2oz) Shredded Cheese (110 cal/2oz) Shredded Lettuce (15 cal/3oz) Sour Cream (60 cal/2tbsl) Tortilla Chips (140 cal/1oz) Salsa (10 cal/ 2tbsl) Cookies or Brownies (180-250 cal/each) Bottled Water or Canned Soda (0-150 cal/each)	

Chicken Dinner	\$14/Guest
Rotisserie Chicken (200 cal/each) or Buttermilk Fried Chicken (430-440 cal/each) Mashed Potatoes (120 cal/3.75oz) & Gravy (35 cal/1oz) Mac n' Cheese (260 cal/4oz) Green Beans (30 cal/3oz) Honey Butter Cornbread (120 cal/each) Cookies or Brownies (180-250 cal/each) Bottled Water or Canned Soda (0-150 cal/each)	



SWEET TREATS

Brownies (250 cal/2.25oz)	\$20/Dozen
Cookies (250-310 cal/each)	\$16/Dozen
Krispie Treats (180 cal/each)	\$12/Dozen
Gourmet Dessert Bars (220 cal/2.5oz)	\$22/Dozen
Half Sheet Cake (320 cal/slice)	\$65/Each (Serves 30-40)
Full Sheet Cake (320 cal/slice)	\$110/Each (Serves 50-70)
Ice Cream Social	\$100/Package (Serves up to 50)
Select One Ice Cream:	
Vanilla Ice Cream (140 cal/.5 cup)	
Chocolate Ice Cream (160 cal/.5 cup)	
Chocolate Sauce (90 cal/2 tbs)	
Caramel Sauce (130 cal/2 tbs)	
Oreo Pieces (130 cal/.25 cup)	
Reese's Pieces (140 cal/1 oz)	
Sprinkles (20 cal/1 tsp)	
Nuts (160 cal/.25 cup)	

BEVERAGES

(Includes disposable cups and napkins)

Fresh Regular or Decaf Coffee (0 cal)	\$14/Gallon
Ice Water (0 cal)	\$3/Gallon
Hot Chocolate (610 cal/ 8oz)	\$12/10 Packets
Lemonade (90 cal/ 8oz)	\$14/Gallon
Iced Tea (0 cal/ 8oz)	\$10/Gallon
Canned Soda (0-150 cal/ 2oz)	\$1.50/Each
Bottle Water (0 cal)	\$1.50/Each
Hot Apple Cider (160 cal/ 8oz) (seasonal)	\$14/Gallon
Cold Apple Cider (160 cal/ 8oz) (seasonal)	\$14/Gallon
Fruit Punch (70-80 cal/ 8oz)	\$14/Gallon
Orange Juice (120 cal/ 8oz)	\$15/Gallon
Apple Juice (120 cal/ 8oz)	\$10/Gallon
Cranberry Juice (120 cal/ 8oz)	\$10/Gallon



5/31/19

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.

RENTAL ITEMS

White Round Table Linens	\$5/each
White Buffet Table Linens	\$5/each
Table Skirting	\$25/each
Hotbox	\$100/each
Wire Chafers with Sterno	\$20/each

CONSIDERATIONS

This student-only menu is the most economical option for your organization because you are responsible for set-up and clean-up. All orders are packed in disposable containers and appropriate serving utensils are included.

Orders can be placed and picked up in the Catering Office at 0101 Kirkhof Center. Orders can also be placed by phone at 616.331.3342 or preferred method by email at catering@gvsu.edu. For orders at the Alumni House and on the Pew Campus, please contact Conference and Event Planning.

Pew- 616.331.6620 Alumni House- 616.331.3353

Orders must be placed at least three business days prior to your event. There will be a 10% or \$10, whichever is larger, late fee for requests not made within three business days of your event. Please note that Saturday and Sunday are not standard business days.

Customized menus are available upon request. We specialize in themed meals and ethnic meals. Please ask if you have specific catering needs. Student Organizations may also order from our “Everyday Catering” menu.

Payments can be made through your University Account Number (FOAP), cash or Credit. Cash/Credit payments need to be paid three business days prior to event, if paying with a FOAP, we must have your Authorization Form prior to placing your order. Please visit Krista McFarland in Kirkhof Center 1110 with any funding questions.

Catering is also available through our campus national brands - Subway, Einstein’s, Panda Express, Erbert & Gerbet’s, Which Wich, and Qdoba. Please contact these locations for more information.

Catering Minimum Order Policy:

Weekdays, 5pm-8pm: \$125.00 Minimum Order
Saturday & Sunday, 8am-8pm: \$250.00 Minimum Order

CLASSIC FARE CATERING

Allendale	Pew
Phone: 616.331.3342	Phone: 616-331-6624
Fax: 616.331.3030	Fax: 616-331-6471
catering@gvsu.edu	dcevents@gvsu.edu
Office Hours: Monday-Friday 9am-4pm	
0101 Kirkhof Center	

