



Classic Fare
CATERING

Grand Valley State University



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General Information

Event Attendance & Guaranteed Guest Count

Classic Fare Catering requires a final guest count, that may not be adjusted, three business days prior to your event. If a final count is not received three business days prior to the event, the last communicated guest count will be used. All catering functions will be billed at 100% of the final guest count.

Event Cancellations

Classic Fare Catering will allow you to cancel your event up to five business days prior to the scheduled time of the event at no charge. Events cancelled with less than five business days notice will be billed for costs incurred up to 100% of the total bill.

Catering Delivery Minimum Order

Weekdays, 7am-5pm: \$25.00 minimum order

Weekdays, 5pm-8pm: \$125.00 minimum order

Saturday & Sundays, 8am-8pm: \$250.00 minimum order

Catering services required outside the stated hours of operation will be considered on a case-by-case basis.

Service Fees / Other Charges

An 18% service charge will be added to all events not related to GVSU activities. Late charges will occur when catered events are planned less than three business days in advance. These charges will be 10% of the total cost of the event with a minimum of \$10.00. Classic Fare Catering will assess additional charges to users requiring additional staff and materials not already included in the priced menu selections. Additional fees will be communicated at the time of the initial proposal.

Customized Menus

Classic Fare Catering encourages customized menus. Our talented and professional staff will accommodate the special needs for your event.

Breakfast Buffets

Sunrise Stroll

Toasted English Muffin Basket, Country Fresh Yogurt, Harvest Granola, Fresh Strawberries, Melon Slices and Skim Milk.

\$8.95

Western Continental

Warm Muffins, Bagels, Mini Croissants, Fresh Sliced Seasonal Fruit, Cream Cheese, Butter and Natural Preserves.

\$9.95

Maple Island Breakfast

Texas French Toast, Crisp Smoked Bacon, Fresh Fruit Tray, Maple Syrup and Butter.

\$11.95

O'Malley Starter

Corned Beef Hash, Scrambled Egg Skillet with Bell Pepper, Onion and Cheese, English Muffins, Butter and Natural Preserves.

\$11.95

All American Breakfast

Scrambled Eggs, Country Potatoes, Crisp Smoked Bacon, Sausage Links, Grilled Texas Toast, Butter and Natural Preserves.

\$11.95

Wall Street Breakfast*

Eggs Benedict of Poached Eggs, Smoked Ham, English Muffin and Hollandaise Sauce. Served with Pan Fried Potatoes and Melon Slices.

\$14.95

Prices include Coffee, Orange Juice and Water

Prices are Per Guest

25 Guest Minimum

*Can be cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.





Continental Breakfast

Priced per Dozen

Bakery Fresh Bagels **\$16.95**
Includes Cream Cheese, Butter and Preserves

Jumbo Muffins **\$16.95**

Jumbo Cinnamon Rolls **\$16.95**
Served warm with Vanilla Icing

Donuts **\$12.95**

Blueberry or Cranberry Scones **\$12.95**

Mini Croissants **\$8.95**
Includes Butter and Preserves

Mini Muffins **\$8.95**

Mini Cinnamon Rolls **\$8.95**

Yogurt and Granola **\$2.50**
Priced per Guest

Gold Luncheon Buffets

Classic Deli Display

\$11.25

- Sliced Oven Roasted Turkey Breast, Smoked Ham, Herbed Roast Beef, Sliced Swiss and Cheddar Cheese
- Lettuce, Tomato and Red Onion
- Breads, Baguettes and Croissants
- Pasta Salad, Potato Chips and Fresh Fruit Salad

Salad Sensation

\$12.95

- Mixed Greens, Romaine Lettuce, Ripe Tomatoes, Black Olives, Roasted Peppers, Diced Cucumber, Broccoli, Shredded Carrots, Garbanzo Beans, Chopped Egg, Diced Ham, Diced Turkey, Sliced Chicken Breast, Shaved Parmesan, Shredded Cheese, Croutons and three Dressings
- Whole Apples, Oranges and Bananas
- Includes bread station of Hard Rolls, Soft Rolls, Cut Baguette with flavored Oils and Butters

Gourmet Sandwich Display

\$12.95

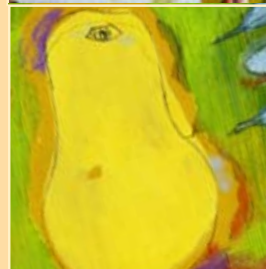
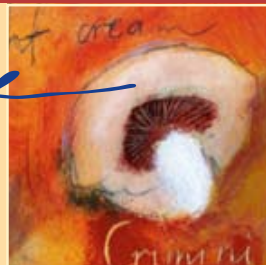
- Grilled Chicken Caesar Wraps with Romaine, Parmesan and Tomato
- Roast Beef, Boursin and Tomatoes on a Baguette
- Classic Turkey Club on Wheat with Bacon, Cheddar, Lettuce, Tomato and Mayonnaise on Wheat Bread
- Served with Fresh Fruit Salad and Marinated Vegetable Salad
- Homemade Potato Chips and Pretzels

Add Soup to any Buffet for \$1.95 per guest

Prices include Coffee, Iced Tea and Water

Prices are Per Guest

25 Guest Minimum





Warm Luncheon Buffets

Country Style Meatloaf

\$12.95

Served with Au Gratin Potatoes and Seasoned Green Beans with Carrots.



Rotisserie Style Baked Chicken

\$13.95

Served with Mashed Potatoes, Gravy and Buttered Corn.

Rosemary Pork Loin

\$13.95

Served with Mushroom Pan Sauce, Oven Roasted Red Skin Potatoes and Seasoned Vegetables.



Simply Italian

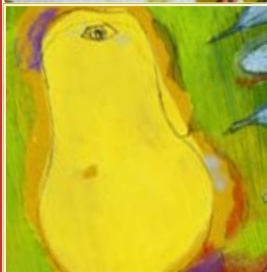
\$13.50

Caesar Salad with Diced Tomato, Parmesan and Croutons. Warm Pasta tossed with Olive Oil and Pesto and served with Classic Marinara and Alfredo Sauce. Toppings include Sautéed Mushrooms, Broccoli, Black Olives, Diced Tomato, Bell Peppers and Grated Cheese. Served with Garlic Bread.

Jump Asian Cuisine

\$13.95

Choice of General Tso Chicken, Orange Chicken or Sweet and Sour Chicken. Select Steamed Rice, Fried Rice or Stir Fried Vegetables. Served with Egg Rolls.



Butter Basted Roast Turkey Breast

\$13.95

Mashed Potatoes and Gravy, Corn Bread Stuffing and Broccoli with Cheese Sauce.

Baked Potato Bar

\$11.95

Includes Chopped Smoked Bacon, Butter, Sour Cream, Diced Ham, Broccoli, Shredded Cheese, Cheese Sauce and House Chili. Served with Bread Display, flavored Butters and Oils.



All Buffets served with Tossed Salad, Dressing Duo, Warm Rolls and Butter

Add Soup to any buffet for \$1.95

Price includes Coffee, Iced Tea and Water

Prices are Per Guest

25 Guest Minimum

Served Luncheon Entrees

Chicken Salad Plate

Traditional Chicken Salad served on a Bed of Lettuce, with Fresh Cucumbers, Tomatoes, Baby Carrots, Strawberries and Flatbread.

\$10.95

Southwest Chicken Salad

Grilled Mesquite Chicken Breast sliced and served over a Bed of Mixed Greens. Garnished with Tortilla Chips, Grape Tomatoes, Fire Roasted Bell Peppers and Grilled Onions served with Salsa Ranch Dressing.

\$11.95

Pecan Encrusted Chicken Salad

Pecan coated Chicken Breast over Mixed Greens topped with Dried Cherries, Mandarin Oranges, Crumbled Bleu Cheese. Served with Signature Raspberry Vinaigrette.

\$11.95

Fresh Baked Quiche

Customize any selection of Quiche. Served with Sliced Seasonal Fruit.

\$10.95

Caribbean Grilled Chicken

Marinated in Crushed Chilies, Garlic and Fresh Lime. Char grilled and served with Fresh Fruit Salsa, Confetti Rice Pilaf and Seasoned Vegetables.

\$13.95

Chicken and Broccoli En Phyllo

Chicken Breast and Fresh Broccoli wrapped in flaky Phyllo and baked golden brown. Served with a Swiss Mushroom Sauce.

\$14.95

Yankee Pot Roast

Slow roasted with Carrots, Celery and Onions. Served with Chive Mashed Potatoes and Pan Gravy.

\$12.95

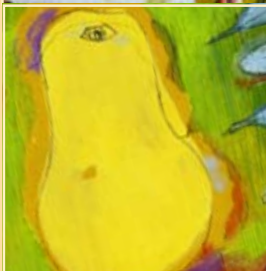
All Entrees are served with Soup or Salad and Rolls and Butter

Price includes Coffee, Iced Tea & Water

Prices are Per Guest

25 Guest Minimum





Outdoor Picnics & BBQ

Ballpark Fare*

\$8.95

Quarter Pound Hamburgers and Hotdogs with Lettuce, Tomato, Onions, Ketchup, Mustard, Mayonnaise and Fresh Bakery Buns. Served with Potato Chips, Watermelon Slices and Cookies.

Stadium Style Tailgater*

\$11.95

Quarter Pound Hamburgers and Hot Dogs, Bratwurst with Grilled Onions. Lettuce, Tomato, Onions, Ketchup, Mustard, Mayonnaise and Fresh Bakery Buns. Served with Potato Salad, Baked Beans, Potato Chips, Watermelon Slices and Cookies.

The Alumni Selection

\$13.95

Grilled Boneless Chicken Breast, Italian Sausage with Roasted Peppers and Grilled Onions, Lettuce, Tomato, Ketchup, Mustard, Mayonnaise and Fresh Bakery Buns. Served with Whole Fresh Fruit, Corn on the Cob, Pasta Salad, Potato Salad and Brownies.

Ultimate Grill Out*

\$15.95

Grilled Boneless Chicken Breast, Quarter Pound Hamburgers, Bratwurst with Grilled Onions. Lettuce, Tomato, Onions, Ketchup, Mustard, Mayonnaise and Fresh Bakery Buns. Roasted Potato Wedges, Coleslaw, Watermelon, Potato Chips, Cookies and Brownies.

Laker Back Yard BBQ

\$19.95

BBQ Chicken and Baby Back Ribs served with Steamed Red Skin Potatoes, Corn on the Cob, Baked Beans, Coleslaw, Rolls and Butter. Served with Apple Pie.

The Great Steak Out*

\$28.95

Chef grilled New York Strip Steak. Baked Potato Bar with Butter, Sour Cream, Bacon Bits, Green Onions and Cheddar Cheese. Tossed Salad with Cucumbers, Tomatoes and Croutons. Buttered Green Beans with Carrots. Served with Apple Pie.

Price includes Coffee, Iced Tea & Water

Prices are Per Guest

25 Guest Minimum

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On the Go

Bag Lunch

Sliced Turkey Breast, Deli Ham or Roast Beef Sandwich with Whole Piece of Fruit, Chips, Cookie and Soda.

\$7.95

Classic Bistro Box

Your choice of Overstuffed Turkey, Bacon and Swiss on Sourdough or Shaved Roast Beef with Boursin on a French Baguette or Honey Cured Ham and Sliced Cheddar on a Butter Croissant. Served with Lettuce, Tomato and Pickle on the side, Fresh Fruit, Pasta Salad, Chips, Cookie and Soda.

\$10.95

Subway Party Subs

Freshly-baked, Braided Breads, filled with your choice of Cold Deli Meats or Seafood, Sliced Cheeses and all the Veggies. Available in three and six foot lengths.

\$12.50
per foot

Salad Garden Box

Your choice of Classic Fare Grilled Chicken Caesar, Pecan Chicken Salad with Raspberry Vinaigrette or Turkey Club Salad. Served with Cookie and Soda.

\$10.95

The Executive Box

Grilled, marinated Chicken Breast with Seasonal Vegetables. Served on a Bed of Cheese Tortellini Pasta Salad. Includes Chocolate Mousse Parfait, Fresh Strawberries and Bottled Water.

\$12.95

Pizza Party

Choose up to three toppings for each Pie. Tossed Salad Bowl with Ranch Dressing, Cookie and Soda. Serve Papa John's Pizza for \$1.00 more per person.

\$6.95

Baked Pasta Box

Choice of Ziti or Lasagna. Served with Small Salad tossed with Italian Dressing, Garlic Bread, Cookie and Soda.

\$11.95

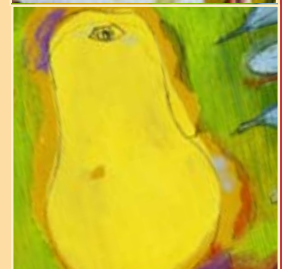
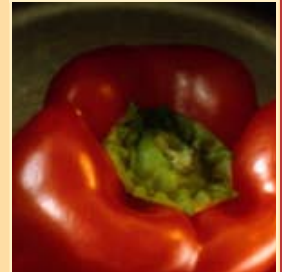
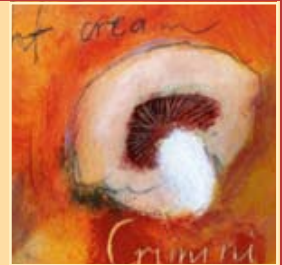
Drop Off Service Only

A Complete Meal with Disposable Utensils, Napkins and Condiments

Prices are Per Guest

10 Guest Minimum

Bottled Water may be substituted for Canned Soda upon request





Hot Hors D'oeuvres

Bruschetta

\$65.00

Garlic toasted Vienna Bread topped with Fresh Pesto, Sliced Roma Tomatoes, Virgin Olive Oil and melted Provolone. Served with House Amogio.

Thai Chicken and Vegetable Spring Roll

\$65.00

Napa Cabbage, Celery, Carrots, Peppers, Spices, Sesame, served with Garlic-Ginger Soy Sauce.

Spinach and Artichoke Dip

\$72.00

Flavored with Parmesan, Garlic and Fresh Chopped Herbs. Served hot with Pita Points.

Classic Meatballs

\$64.00

Choice of Swedish, BBQ or Sweet and Sour Sauce.

Basted Chicken Wings

\$65.00

Traditional Style Buffalo Wings with Red Hot Butter Sauce. Served with Bleu Cheese Dressing and Celery Sticks on the side.

Mini Pizza Quiche

\$62.00

Bite size Tart Shells filled with Italian Sausage, Pepperoni, Mushrooms, Peppers and Onion in a zesty Sauce and Mozzarella Cheese.

Potato and Cheese Pierogi

\$62.00

Tender Pasta filled with a blend of Mashed Idaho Potatoes and Wisconsin Aged Cheddar. Served with Chive Sour Cream.

Prices are based on 50 pieces

Custom Orders and Platters are our Specialty

Ask your Catering Associate for Details

Gold Hors D'oeuvres

Calypso Shrimp

Marinated Gulf Shrimp grilled in a Spicy Mango BBQ glaze. Chilled and served with an Exotic Slaw.

\$105.00

Silver Dollar Sandwiches

A selection of Cured Ham, Roasted Turkey Breast and Sliced Roast Beef Sandwiches topped with Cheddar or Swiss, Lettuce and Tomato.

\$85.00

Crostini Platter

Toasted Baguette Rounds topped with Boursin Cheese, Fresh Asparagus and Roasted Peppers.

\$82.00

Sunami Chef Made Sushi*

Choose from a variety made by our Sushi Chef. Platter includes Chop Sticks, Pickled Ginger and Wasabi. Contains raw seafood.

\$89.00

Jamaican Jerked Chicken

Boneless Chicken Breast sliced and displayed over Fresh Fruit Salsa.

\$82.00

Tomato, Basil and Fresh Mozzarella

Served with Olives and Roasted Peppers, drizzled with aged Balsamic Vinegar and Extra Virgin Olive Oil.

\$79.00

Southwest Style Roll Ups

Lavash Breads filled with Spiced Chicken, Cilantro Cream Cheese, Tomatoes, Green Onions and Black Beans. Served with Guacamole.

\$75.00

Prices are based on 50 pieces

Custom Orders and Platters are our Specialty

Ask your Catering Associate for Details

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Culinary Displays



The Ultimate Display

\$4.95

Chefs selection of Imported and Domestic Cheeses. Served with Dried Fruits, Mixed Nuts, Flat Bread and Gourmet Crackers. Accented by a cascading Grape Center Piece and Strawberries.

Total Ultimate Display

\$6.95

Add Fresh Vegetables and Fresh Seasonal Fruit to the Ultimate Display.

Fresh Fruit Tree

\$4.95

An artistic display of Melon, Strawberries, Pineapple, Bananas, Mangoes and Coconuts.

Bread Display

\$2.95

An assortment of Soft Rolls, European Hard Rolls and Breads. Whole Bread center pieces like Ciabatta, Sour Dough, Cheese Loaves and Cracked Wheat are displayed, sliced and offered with a variety of flavored Oils, Sauces and Pestos.

Seafood Display

\$175.00

Customized ice carving designed by our Executive Chef and filled with your favorite Shellfish.

Crab Claws

\$19.50 per lb.

Medium Cocktail Shrimp

\$14.00 per lb.

Large Cocktail Shrimp

\$19.50 per lb.

Snap and Eat Snow Crab Legs

\$14.00 per lb. (5 lb. min)

Blue Point Shucked Oysters*

\$18.00 per dozen (50 piece min.)

Mediterranean Crostini Bar

\$4.95

Toasted Bread Rounds and Grilled Flat Breads served with Pesto Hummus, Chopped Tomatoes with Basil and Olive Oil, Tabbouleh, Feta and Olives, Sundried Tomato Spread, Artichoke and Red Pepper Cream Cheese and Marinated Mushrooms.

All Prices are Per Person. 50 Guest Minimum.

Our Executive Chef will meet with you to design and sculpt any Ice Sculpture to your specifications.

Ask about Floral Displays by Ostman's.

*Contains raw seafood. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Dinner Buffets

All Dinner Buffets are served with one additional entree, two salad and two sides choices. Options are listed on the following page.

Chef Carved Prime Rib* \$24.95
Slow cooked and served with Au Jus and Creamy Horseradish.

Stuffed Pork Loin \$22.95
Stuffed with Dried Cherries, Pecans, Scallions and topped with Port Demi Glace.

Seared Atlantic Salmon* \$24.95
Served on a bed of Steamed Spinach with Lemon Caper Sauce.

Chef Carved Round of Beef \$21.95
Served with Au Jus and Creamy Horseradish.

Lemon Rosemary Grilled Chicken \$20.95
With Fresh Scallions and Roasted Peppers.

Asiago Encrusted Breast of Chicken \$20.95
Served with Basil Marinara and Fresh Herbs.

French Quarter Chicken \$20.95
Pan seared with Herbed Bread Crumbs and Garlic Cream.

Breast of Chicken Marsala \$20.95
Served with Sauteed Mushrooms in Marsala Wine Sauce.

Includes Coffee, Iced Tea and Water
Prices are Per Guest
50 Guest Minimum

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Dinner Buffet Choices

Select One Additional Entree

Rotisserie Style Chicken
Baked Lasagna
Herb Roasted Pork Loin
Basted Turkey Breast

Baked Mostaccioli
Sliced Ham
Vegetarian Lasagna
Boneless Pork Chops

Swedish Meatballs
Chicken Jambalaya
Sliced Roast Beef
Oven Fried Chicken

Select Two Salads

Tossed Salad with Dressing Duo
Italian Pasta Salad
Red Skin Potato Salad
Greek Village Salad

Traditional Caesar Salad
Fresh Veggie Salad
Cottage Cheese
Fresh Cut Seasonal Fruit

Southern Style Coleslaw
Seasoned Tomatoes and Basil
Mandarin and Spinach Salad
American Potato Salad

Select Two Sides

Steamed Red Skins
Garlic Mashed Potatoes
Oven Roasted Yukon Golds
Confetti Rice Pilaf

Parmesan Risotto
Bohemian Yellow Rice
Smashed Red Skins
Glazed Carrots

Green Beans & Carrots
Chefs Seasonal Medley
Broccoli, Carrots and Squash
Pasta Marinara or Alfredo

Served Dinners

Breast of Chicken Tosca

\$19.95

Coated with an Herb and Romano blend and sauteed. Topped with Prosciutto, Asparagus and melted Provolone and a savory sauce of Plum Tomatoes, Leeks, Fresh Basil and Artichokes.

Jamaican Seared Chicken

\$18.95

Boneless Chicken Breast marinated in a Jamaican Spice Blend and pan seared. Served with Caribbean Salsa, Grilled Vegetables and Cilantro Rice.

Chicken Cypress

\$19.95

Boneless Chicken Breast stuffed with Feta, Artichokes and Caramelized Onion. Served with Sundried Tomato and Basil Cavatappi Pasta and Boursin Cream Sauce.

Chicken Penne Trattoria

\$18.95

Marinated and seared Boneless Breast of Chicken served over Penne Rigate tossed with Grilled Vegetables, Roasted Garlic and a Smoked Pomodoro Sauce.

Grilled Lemon Rosemary Chicken Breast

\$18.95

Lightly glazed and char grilled Boneless Chicken Breast. Garnished with Roasted Peppers and Scallions and served with your choice of Roasted Potatoes or Pasta with Seasoned Vegetables.

Chicken and Broccoli Au Gratin

\$18.95

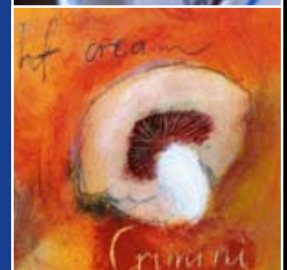
Boneless Breast of Chicken topped with Broccoli and Cheddar and served on a bed of Confetti Rice Pilaf.

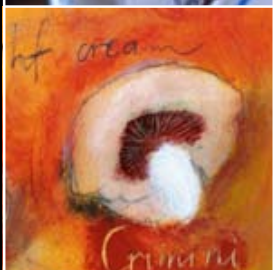
Chili Lime Chicken

\$18.95

Boneless Chicken Breast marinated in Roasted Garlic, Fresh Lime and Chili. Served with Herbed Rice Pilaf and Roasted Corn Salsa.

Served with Tossed Salad, Rolls and Butter
Price includes Coffee, Iced Tea or Lemonade
25 Guest Minimum
Prices are Per Guest





Served Dinners

Rosemary Roasted Pork Loin

\$20.95

Slow roasted Pork Loin, served with Steamed Garlic-Dill Redskins, Seasonal Vegetables and a Madeira Mushroom Demi Glace.

Montreal Grilled Top Sirloin*

\$22.95

Presented on a Bed of Mushrooms, Bell Peppers and Braised Onions. Served with Garlic Basted New Potatoes and Seasonal Vegetables.

Scallopini of Pork Tenderloin

\$22.95

Topped with Prosciutto, Roasted Peppers, Melted Provolone Cheese and Natural Pan Sauce. Served with Basil Pomodoro Pasta and Seasonal Vegetables.

Filet Mignon*

\$26.95

Seasoned and char grilled Center Cut Beef Tenderloin. Served with Twice Baked Potato, Parmesan Roasted Tomato and Seasonal Vegetables.

Veal Saltimboca

\$26.95

Tender Scaloppini pounded with Fresh Sage and pan fried, topped with Prosciutto and melted Provolone. Served on a bed of Steamed Spinach with Sauce Fenesca.

Ossobuco

\$24.95

Braised Veal Shank with Natural Pan Jus. Served with Roasted Pinenut Risotto and Broccoli Polanaise.

Braised Beef Shortribs

\$19.95

Seasoned and Braised in a Sassafras Demi Glace. Served with Garlic Mashed Potatoes and Grilled Vegetables.

Served with Tossed Salad, Rolls and Butter
Price includes Coffee, Iced Tea or Lemonade
25 Guest Minimum
Prices are Per Guest

*Can be cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Served Dinners

Grilled Portabella Mushrooms

Marinated, grilled and served with Marinara, Steamed Vegetable Medley and Potato du Jour.

\$16.95

Salmon and Asparagus En Croute

Fresh Atlantic Salmon stuffed with Boursin cheese and Fresh Asparagus wrapped in flakey Puff Pastry and baked golden. Served with a roasted Shallot and Red Pepper Coulis.

\$23.95

Stuffed Roasted Pepper

Roasted Red Bell Pepper filled with Confetti Cous Cous. Served on a bed of Seasonal Vegetables with Mushroom and Chive Saute.

\$16.95

Classic Shrimp Scampi

Gulf Shrimp sauteed with Fresh Chopped Garlic, White Wine, Lemon Zest and Butter. Garnished with Bell Pepper, Scallion and Mushroom.

\$23.95

Grilled Vegetable Jambalaya

Marinated and grilled Red Onion, Bell Peppers, Summer Squash, Zucchini and Carrots blended with Long Grain Rice and Spices.

\$16.95

Roasted Snapper

Fresh Pacific Snapper seasoned with Lemon, Garlic, Tarragon, Thyme and Cracked Pepper. Served with Yukon Gold Potatoes and Seasonal Vegetables, grilled Onion and caramelized Shallot Buerre Blanc.

\$22.95

Served with Tossed Salad, Rolls and Butter
Price includes Coffee, Iced Tea or Lemonade
25 Guest Minimum
Prices are Per Guest





Sweet Endings



Lemon Mimosa

\$3.50

French Lemon Curd on a Shortdough Crust dusted with Powdered Sugar, served on a Raspberry Glaze.

Creme Brulee

\$4.25

Vanilla infused Custard with a Hard Sugar Crust. Served with Seasonal Berries and Fresh Mint.

Traditional Cheese Cake

\$3.95

Served with a Wild Berry Medley.



Dutch Chocolate Bundt Cake

\$3.50

Individual Mini Cake with Strawberries, Whipped Cream and Mint.

Angel Food Cake

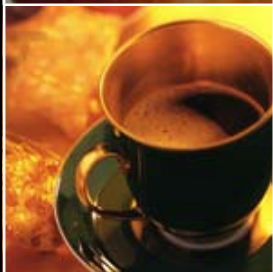
\$3.25

Served with Fresh Fruit Compote and Raspberry Yogurt Sauce.

Warm Apple Dumpling

\$3.95

Cinnamon, Nutmeg and Sugar wrapped in a flaky Dough and drizzled with Caramel Sauce.



Ice Cream Social

\$4.95

Your choice of hand dipped Ice Cream with Chocolate and Caramel Sauce, Strawberries, Cherries, Whipped Cream and Nuts. *Priced per guest.*

Sweet Treat Buffets

\$7.95

Chef's selection of assorted Tortes, Pies and Mousse with platters of Mini Cannoli, Cookies and Strawberries with Chocolate Sauce. *Priced per guest.*

\$5.95 per guest with meal service



Custom orders are our specialty. We can create a special menu for your event. Ask a Catering Associate about Wedding Cakes from Suzi's Cakery.

Break Services

Priced per Dozen

Gourmet Cookies	\$12.50
Rice Krispy Treats	\$11.25
Fudge Brownies	\$12.50
Chocolate Strawberries	\$19.00
Warm Breadsticks with Marinara Sauce	\$12.50

Priced per Guest

Celery Sticks with Peanut Butter	\$1.25
Baby Carrots with Ranch Dip	\$1.25
Veggies and Dip	\$3.50
Fresh Whole Fruit	\$1.00
Individual Bag of Popcorn	\$1.25
Granola Bars	\$1.25
Cheese and Crackers	\$3.50
Hummus with Pita Crisps	\$3.25
Tortilla Chips and Salsa	\$2.50
Tortilla Chips and Mex Dip	\$3.50
Individual Bag of Chips	\$1.25
Mixed Nuts	\$2.25
Mini Pretzels	\$1.25
Snack Mix	\$2.25



Beverages

Priced per Gallon

Premium Coffee / Decaf	\$12.00
Gourmet Coffee	\$20.00
Hot Tea Assortment	\$9.00
Juice Apple, Orange, Cranberry	\$16.00
Ice Water	\$3.00
Party Punch Tropical, Sunshine, Cranberry or Sparkling	\$16.00

Priced Individually

Dole Juices 16oz	\$2.25
Milk Pints	\$2.00
Pepsi Products	\$1.50
Aquafina Water 12oz	\$1.50
Spring Water 12oz	\$1.50



Classic Fare Catering
Allendale Campus: 616.331.3342 | Pew Campus: 616.331.6475
catering@gvsu.edu