

EVENT MENU





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

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

ALL DAY DELICIOUS \$50.99

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 V	380-490 Cal each
Assorted Scones V	400-440 Cal each
Seasonal Fresh Fruit Platter VG PF	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 V	100-200 Cal each
Assorted Yogurt Cups V	40-80 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 VG	120 Cal/3.75 oz. serving
Orange Fennel Spinach Salad V EW	210 Cal/6.5 oz. serving
Bakery-Fresh Rolls with Butter V	160 Cal each
Green Beans Gremolata VG EW PF	70 Cal/3 oz. serving
Three Pepper Cavatappi with Pesto V EW	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 V	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 V	230 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
Starbucks Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

MEETING WRAP UP \$54.99

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 PERK UP	
Assorted Muffins V	250-420 Cal each
Assorted Danish V	380-490 Cal each
Assorted Scones V	400-440 Cal each
Yogurt Parfait Cups V	360-410 Cal each
Iced Water	0 Cal/8 oz. serving
Starbucks Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

THE ENERGIZER	
Mini Donuts V	45-70 Cal each
Apples VG EW PF	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	600 Cal each
Cran-Apple Turkey Wrap	660 Cal each
Grilled Vegetable Wrap V PF	620 Cal each
Seasonal Fresh Fruit Salad VG PF	35 Cal/2.5 oz. serving
Choice of One (1) Salad:	
Traditional Garden Salad with Fresh Seasonal Vegetables and Balsamic Vinaigrette and Ranch V EW PF	45 Cal/3.5 oz. serving
Grilled Vegetable Pasta Salad VG	120 Cal/3 oz. serving
Individual Bags of Chips V	100-160 Cal each
Assorted Craveworthy® Cookies V	210-230 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	260 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
Apples VG EW PF	100 Cal each
Assorted Craveworthy® Cookies V	210-230 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 \$36.49

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

SIMPLE CONTINENTAL

Assorted Mini Donuts v	240-540 Cal each
Assorted Danish v	250-420 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
Deli Sliced Ham with Honey Mustard Ciabatta	390 Cal each
Turkey and Swiss Sandwich	520 Cal each
Roasted Pepper and Mozzarella Ciabatta EW PF	500 Cal each
Individual Bag of Chips v	100-160 Cal each
Assorted Craveworthy® Cookies v	210-230 Cal each
Bottled Water	0 Cal each

MID-DAY MUNCHIES

Tortilla Chips	260 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
Apples vg EW PF	100 Cal each
Assorted Craveworthy® Cookies v	210-230 Cal each
Iced Water	0 Cal/8 oz. serving
Starbucks Coffee, Decaf and Hot Tea	0 Cal/8 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.



BREAKFAST

BREAKFAST COLLECTIONS

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

EUROPEAN CONTINENTAL \$18.99

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

Buttery Croissants **v**

370 Cal each

Seasonal Fresh Fruit Platter **VG PF**

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

QUICK START \$14.49

Choice of Three (3) Breakfast Pastries:

Assorted Danish **v**

250-420 Cal each

Assorted Muffins **v**

380-550 Cal each

Assorted Scones **v**

400-440 Cal each

Buttery Croissants **v**

370 Cal each

Seasonal Fresh Fruit Platter **VG PF**

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 \$12.49

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

Individual Cereal Cups

180-230 Cal each

Milk

120 Cal/8 oz. serving

Apples **VG EW PF**

100 Cal each

Assorted Yogurt Cups **v**

40-80 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 Muffins Served with Butter and Jam **v**

\$27.89 PER DOZEN

380-490 Cal each

Buttery Croissants Served with Butter and Jam **v**

\$27.59 PER DOZEN

370 Cal each

Assorted Danish **v** **\$27.59 PER DOZEN**

250-420 Cal each

Assorted Donuts **v** **\$27.99 PER DOZEN**

240-540 Cal each

Assorted Scones Served with Butter and Jam **v**

\$27.59 PER DOZEN

400-440 Cal each

Vegan Blueberry Banana Breakfast Bread **VG PF**

\$17.59 SERVES 12

250 Cal slice

Assorted Yogurt Cups **v** **\$2.99 EACH**

40-80 Cal each

Seasonal Fresh Fruit Platter **VG** **\$5.19 PER PERSON**

35 Cal/2.5 oz. serving

Assorted Red Plate Muffins (Allergen Free) **VG**

\$5.29 PER PERSON

370-400 Cal each

BREAKFAST

HOT BREAKFAST

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

ULTIMATE BREAKFAST \$19.99

Choice of Three (3) Breakfast Pastries:

Assorted Danish v	250-420 Cal each
Assorted Muffins v	380-490 Cal each
Assorted Scones v	400-440 Cal each
Buttery Croissants v	370 Cal each
Seasonal Fresh Fruit Platter VG PF	35 Cal/2.5 oz. serving
Cage-Free Scrambled Eggs v	180 Cal/4 oz. serving
Breakfast Potatoes v	120-140 Cal/3 oz. serving
Bacon	60 Cal each
Breakfast Sausage	120-180 Cal each
Cheddar and Onion Frittata v	270 Cal each
Pancakes v	50 Cal each
Maple Syrup VG	80 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

SUNNYSIDE SCRAMBLE \$15.99

Seasonal Fresh Fruit Platter VG PF	35 Cal/2.5 oz. serving
Breakfast Potatoes v	120-140 Cal/3 oz. serving
Breakfast Sausage	60 Cal each
Choice of One (1) Cage-Free Egg Scramble:	
Country Egg Scramble v	140 Cal/4 oz. serving
California Scramble	330 Cal/6 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
Starbucks Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

AMERICAN BREAKFAST \$15.99

Choice of One (1) Breakfast Pastry:

Assorted Danish v	250-420 Cal each
Assorted Muffins v	380-490 Cal each
Assorted Scones v	400-440 Cal each
Buttery Croissants v	370 Cal each
Breakfast Potatoes v	120-140 Cal/3 oz. serving
Bacon	60 Cal each
Breakfast Sausage	120-180 Cal each
Cage-Free Scrambled Eggs v	180 Cal/4 oz. serving
Iced Water	0 Cal/8 oz. serving
Starbucks Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

TACOS FOR BREAKFAST \$15.99

Seasonal Fresh Fruit Platter VG PF	35 Cal/2.5 oz. serving
Flour Tortilla - 6" VG	90 Cal each
Corn Tortilla - 6" VG	35 Cal each
Scrambled Eggs v	180 Cal/4 oz. serving
Vegan Chorizo	150 Cal/4 oz. serving
Sauteed Peppers and Onions VG	40 Cal/2 oz. serving
Shredded Cheddar Cheese v	110 Cal/1 oz. serving
Breakfast Potatoes v	120-140 Cal/3 oz. serving
Guacamole VG	35 Cal/1 oz. serving
Choice of Two (2) Salsas:	
Salsa Verde VG	5 Cal/1 oz. serving
Salsa Roja VG	10 Cal/1 oz. serving
Pico De Gallo VG	5 Cal/1 oz. serving
Sour Cream v	60 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. Vegan Sausage (150 Cal each) is available for all Hot Breakfasts for an additional \$2.99 per person,

*All packages include necessary accompaniments and condiments.

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BREAKFAST

BREAKFAST ENHANCEMENTS

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

JUST FRENCH TOAST \$7.19 PER PERSON

Orange Cinnamon French Toast v	100 Cal each
Maple Syrup vg	80 Cal/1 oz. serving
Butter	35 Cal each

BISCUITS IN SAUSAGE GRAVY \$5.19 PER PERSON

Biscuits and Gravy	570 Cal/7 oz. serving
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PARADISE BOWL \$10.59

Choice of One (1) Base:

Acai Sorbet vg	130 Cal/4 oz. serving
Greek Yogurt v	60 Cal/4 oz. serving
Strawberry Yogurt v	80 Cal/4 oz. serving
Vanilla Yogurt v	80 Cal/4 oz. serving

Choice of Two (2) Fruits:

Watermelon Cubes vg	10 Cal/1 oz. serving
Strawberries vg	20 Cal/2 oz. serving
Pineapple vg pf	30 Cal/2 oz. serving
Blueberries vg	20 Cal/1 oz. serving
Diced Mango vg pf	20 Cal/1 oz. serving
Bananas vg	30 Cal/1 oz. serving
Toasted Coconut vg	150 Cal/1 oz. serving

Choice of Two (2) Flavor Enhancements:

Honey v	50 Cal/1 oz. serving
Chocolate Syrup vg	80 Cal/1 oz. serving
Chia Quinoa Crunch vg	120 Cal/1 oz. serving
Granola v	110 Cal/1 oz. serving
Chia Seeds vg	140 Cal/1 oz. serving

BREAKFAST MEATS

Add Bacon, Sausage or Vegan Sausage to your Breakfast.

Bacon \$2.99 per person	60 Cal each
Sausage \$2.89 per person	120-180 Cal each
Vegan Sausage vg \$2.99 per person	150 Cal each

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

*All packages include necessary accompaniments and condiments.

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SANDWICHES & SALADS

CLASSIC COLLECTIONS

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

DELI EXPRESS \$16.99

Build your own Sandwich. Includes Two (2) Side Salads, Chips and Beverages.	
Choice of Two (2) Side Salads (pg 10)	20-240 Cal each
Great Lakes 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)	50-230 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	210-230 Cal each
Choice of Two (2) Beverages:	
Lemonade	80 Cal/8 oz. serving
Iced Tea	0 Cal/8 oz. serving
Iced Water	0 Cal/8 oz. serving

PREMIUM BOX LUNCHES

Chicken Cobb Salad with Grilled Chicken \$19.99	
Chicken Cobb Salad with Grilled Chicken, Bacon, Avocado, Egg and Blue Cheese on Salad Greens served with an Italian Vinaigrette	
Bakery-Fresh Roll with Butter v	450 Cal/12.25 oz. serving
Fresh Fruit Cup vg pf	160 Cal each
Dessert Bar v	35 Cal/2.5 oz. serving
Bottled Water	240-370 Cal each
	0 Cal each

Chicken, Blue Cheese and Apple Salad \$19.99	
Grilled Lemon Chicken on a Salad of Apple, Blue Cheese, Walnuts, Crisp Greens and Dijon Vinaigrette	
Bakery-Fresh Roll with Butter v	630 Cal/13.5 oz. serving
Fresh Fruit Cup vg pf	160 Cal each
Dessert Bar v	35 Cal/2.5 oz. serving
Bottled Water	240-370 Cal each
	0 Cal each

Mediterranean Quinoa Salad \$19.49	
Quinoa, Toasted Chickpeas, Cucumber, Tomato and Kalamata Olives with Hummus and Pita v ew pf	
Bakery-Fresh Roll with Butter v	560 Cal/15 oz. serving
Fresh Fruit Cup vg pf	160 Cal each
Dessert Bar v	35 Cal/2.5 oz. serving
Bottled Water	240-370 Cal each
	0 Cal each

Traditional Caesar Salad \$19.99	
Traditional Caesar Salad with Shredded Parmesan Cheese and Seasoned Croutons	
Bakery-Fresh Roll with Butter v	430 Cal/6 oz. serving
Fresh Fruit Cup vg pf	160 Cal each
Dessert Bar v	35 Cal/2.5 oz. serving
Bottled Water	240-370 Cal each
	0 Cal each

Additional premium box lunch options available upon request! Please contact your catering professional.

CLASSIC BOX LUNCH \$16.49

Your choice of Classic Sandwich served with Mustard, Mayo, Potato Chips, Assorted Craveworthy® Cookies and Bottled Water	
Choice of Three (3) Classic Sandwich (See Below)	130-790 Cal each
Individual Bag of Chips v	100-160 Cal each
Assorted Craveworthy® Cookies v	210-230 Cal each
Bottled Water	0 Cal each

CLASSIC SELECTIONS SANDWICH BUFFET \$19.49

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
Dill Pickle Slices vg	5 Cal/1 oz. serving
Great Lakes Kettle Chips v	160 Cal/1 oz. serving
Choice of Three (3) Classic Sandwiches	130-790 Cal each
Assorted Craveworthy® Cookies v	210-230 Cal each
Choice of Two (2) Beverages:	
Lemonade	80 Cal/8 oz. serving
Iced Tea	0 Cal/8 oz. serving
Iced Water	0 Cal/8 oz. serving

CLASSIC SANDWICH OPTIONS

(Available Sandwich choices for the Classic Boxed Lunch and Classic Selections Buffet)	
Bavarian Ham and Swiss on a Pretzel Roll	490 Cal each
Roast Beef with Tarragon Horseradish Spread on Wheatberry Bread	450 Cal each
Deli Sliced Turkey and Swiss on Hearty Wheat Bread	520 Cal each
Grilled Chicken Club with Bacon and Swiss on Toasted Wheat Bread	790 Cal each
Grilled Vegetable Wrap with Provolone, Tomato, Lettuce and Pesto Mayo with Pine Nuts v pf	620 Cal each

SANDWICHES & SALADS

CLASSIC COLLECTIONS

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

THE EXECUTIVE LUNCHEON \$22.49

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 Pickle Slices VG	5 Cal/1 oz. serving
Great Lakes Kettle Chips V	160 Cal/1 oz. serving
Choice of Three (3) Executive Luncheon Sandwiches	310-790 Cal each
Assorted Craveworthy® Cookies V	210-230 Cal each
Choice of Two (2) Beverages:	
Lemonade	80 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 Apple, Spinach and Caramelized Onions on Wheatberry Bread	720 Cal each
Gourmet Turkey Sandwich with Baby Arugula, Creamy Brie and Cranberry-Fig Jam	420 Cal each
Creamy Chicken Salad Croissant with Fresh Dill	660 Cal each
Roast Beef, Provolone, Artichoke Relish and Pesto Mayo Baguette	680 Cal each
Spicy Grilled Vegetable Wrap Bruschetta and Black Olives V PF	570 Cal each
Sweet Potato Smash with Goat Cheese, Cranberry Sauce and Arugula on Ciabatta V EW PF	500 Cal each
Ham, Turkey and Bacon with Cheese on a Hoagie Roll	430 Cal/1 oz. serving

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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
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
Chimichurri Potato Salad VG	120 Cal/3.5 oz. serving
Sweet Chili Cucumber Salad with Red Onion, Fresh Cilantro and a Sweet and Spicy Chili Sauce VG EW PF	20 Cal/3 oz. serving
Fresh Fruit Salad VG PF	35 Cal/2.5 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
Cilantro Peanut Noodle Salad in a Pesto Cilantro Sauce combined with Radishes, Scallions and Chopped Peanuts VG	230 Cal/3 oz. serving
Ranch Pasta Salad	110 Cal/3 oz. serving
White Bean Herb Salad with Bell Peppers, Green Onions, Fresh Basil and Parsley tossed in a Balsamic Vinaigrette VG EW PF	80 Cal/3.25 oz. serving

ADD SOUP \$52.59 PER GALLON

All soup is sold by the gallon. One gallon contains 20 servings. We do not sell partial gallons. Includes Crackers.

Soup Choices:	
Vegetable Beef Barley	120 Cal/8 oz. serving
Chicken Noodle	80 Cal/8 oz. serving
Broccoli Cheese	180 Cal/8 oz. serving
Vegan Chili VG	150 Cal/8 oz. serving
Minestrone VG	130 Cal/8 oz. serving
Garden Vegetable V	100 Cal/8 oz. serving
Tomato Basil VG	90 Cal/8 oz. serving

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.

BBQ NATION \$23.99

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 v	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	220 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	480 Cal each
BBQ Jackfruit VG PF	120 Cal/3 oz. serving
Add Third Entree for \$1.99 per person	
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
Barbecue Sauce VG	170 Cal/1 oz. serving
Assorted Craveworthy® Cookies v	210-230 Cal each

BAKED POTATO BAR \$22.59

Traditional Garden Salad with Fresh Seasonal Vegetables and Balsamic Vinaigrette and Ranch v EW PF	45 Cal/3.5 oz. serving
Baked Potatoes VG	220 Cal each
Chicken Mushroom Alfredo Topping	50 Cal/1 oz. serving
Vegan Chili Topping VG EW PF	150 Cal/8.6 oz. serving
Broccoli VG PF	20 Cal/2 oz. serving
Bacon Bits	80 Cal/0.5 oz. serving
Shredded Cheddar Cheese v	120 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 Caramel Bar v	300 Cal each
Assorted Craveworthy® Cookies v	210-230 Cal each
Add on Cheddar Cheese Sauce v \$1.99 per person	60 Cal/1 oz. serving

CLASSIC ITALIAN BUFFET \$23.49

Traditional Garden Salad with Fresh Seasonal Vegetables and Balsamic Vinaigrette and Ranch v EW PF	45 Cal/3.5 oz. serving
Garlic Breadsticks v	110 Cal each
Home-Style Lasagna with Parmesan Cheese	340 Cal/7.25 oz. serving
Vegetable Alfredo Lasagna v	470 Cal/11 oz. serving
Iced Lemon Craveworthy® Cookies v	260 Cal each

TASTY TEX MEX \$24.49

Tortilla Chips	260 Cal/3 oz. serving
Mexican Rice VG	130 Cal/3 oz. serving
Charro Beans VG EW PF	80 Cal/3 oz. serving
Sauteed Peppers and Onions VG	140 Cal/2 oz. serving
Choice of One (1) Type 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	490 Cal/6 oz. serving
Vegan Chorizo with Tortillas and Vegan Cheese v	440 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
Add Guacamole VG \$1.99 per person	35 Cal/1.25 oz. serving
Add Second Protein \$1.99 per person	Cal/2.75 oz. serving
Cinnamon Crisps v	250 Cal/2.75 oz. serving

ASIAN ACCENTS \$28.49

Peanut Lime Ramen Noodles v	230 Cal/3 oz. serving
Egg Rolls	180 Cal each
Choice of Two (2) Dipping Sauces:	
Sweet Soy Sauce v	50 Cal/1 oz. serving
Sweet and Sour Sauce VG	35 Cal/1 oz. serving
Chili Garlic Sauce VG	110 Cal/1 oz. serving
Choice of One (1) Rice:	
White Rice VG	130 Cal/3 oz. serving
Vegetable Fried Rice v	130 Cal/3 oz. serving
Steamed Brown Rice VG EW	110 Cal/2.75 oz. serving
Orange Chicken	190 Cal/3.9 oz. serving
Teriyaki Salmon with Lemon Green Beans EW	140 Cal/3 oz. serving
Fortune Cookies	20 Cal each

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.

LAKER PASTABILITIES \$20.99

Mesclun Salad with Fresh Orange, Kalamata Olives and Red Onion with a Balsamic Vinaigrette VG PF	60 Cal/2.25 oz. serving
Garlic Breadsticks V	110 Cal each
Choice of One (1) Pasta:	
Cavatappi Noodles V	180 Cal/4 oz. serving
Fettuccine Noodles V	240 Cal/5.5 oz. serving
Choice of Two (2) Vegetables:	
Broccoli VG PF	10 Cal/1 oz. serving
Onions VG	5 Cal/1 oz. serving
Tomatoes VG	10 Cal/1 oz. serving
Zucchini	10 Cal/1 oz. serving
Choice of Two (2) Proteins:	
Grilled Chicken EW	160 Cal/3 oz. serving
Italian Sausage	260 Cal/2 oz. serving
Shrimp	90 Cal/3 oz. serving
Tofu VG	80 Cal/2 oz. serving
Choice of Two (2) Sauces:	
Marinara Sauce VG EW	100 Cal/4 oz. serving
Pesto Primavera Sauce	120 Cal/4 oz. serving
Alfredo Sauce V	240 Cal/4 oz. serving
Hearty Meat Sauce	140 Cal/4 oz. serving
Choice of One (1) Dessert:	
Assorted Craveworthy® Cookies V	210-230 Cal each
Bakery-Fresh Brownies V	250 Cal each

A PLEASANT PENINSULA BUFFET \$26.59

Kale Salad with Blue Cheese, Raisins and Red Onion and a Lemon Vinaigrette EW PF	100 Cal/2 oz. serving
Bakery-Fresh Dinner Rolls with Butter V	160 Cal each
Potatoes au Gratin V	180 Cal/4.25 oz. serving
Roasted Brussels Sprouts VG EW PF	35 Cal/2 oz. serving
Hunter's Chicken EW	270 Cal/3.25 oz. serving
Triple Berry Crumble Bar V	330 Cal/3.6 oz. serving

MEDITERRANEAN ESCAPE - PLANT FORWARD BUFFET \$19.59

Traditional Greek Salad V	110 Cal/3.35 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	140 Cal each
Chicken Shawarma	180 Cal/3 oz. serving
Iced Lemon Gourmet Cookies V	260 Cal each

SOUP AND SALAD BUFFET \$21.49

Garden Fresh Mixed Greens VG	5 Cal/3 oz. serving
Sliced Red Onions VG	10 Cal/1 oz. serving
Tomatoes VG	5 Cal/1 oz. serving
Cucumbers VG	5 Cal/1 oz. serving
Shredded Carrots VG	10 Cal/1 oz. serving
Shredded Cheese V	120 Cal/1 oz. serving
Roasted Chickpeas VG	260 Cal/2 oz. serving
Sliced Grilled Chicken	160 Cal/3 oz. serving
Diced Ham	70 Cal/2 oz. serving
Ranch Dressing V	210 Cal/2 oz. serving
Italian Dressing VG	80 Cal/2 oz. serving
Croutons V	60 Cal/0.5 oz. serving
Bakery-Fresh Rolls with Butter V	160 Cal each
Soup Du Jour	140-240 Cal/8 oz. serving
Assorted Craveworthy® Cookies V	210-230 Cal each

ALL-AMERICAN PICNIC \$20.99

Traditional Potato Salad V	240 Cal/4.25 oz. serving
Fresh Country Coleslaw V EW	150 Cal/3 oz. serving
Great Lakes 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
Garnish Tray (Lettuce, Onions, Pickles and Tomatoes) VG	0-5 Cal/0.5 oz. serving
Assorted Craveworthy® Cookies V	210-230 Cal each
Bakery-Fresh Brownies V	250 Cal each
Add on Grilled Chicken Breast for \$1.99 per person	160 Cal/3 oz. serving

HEARTLAND BUFFET \$25.99

Baby Spinach Salad with Bacon, Egg, Mushroom and Tomato and Balsamic Vinaigrette EW	180 Cal/3.75 oz. serving
Bakery-Fresh Rolls with Butter V	160 Cal each
Roasted New Potatoes VG	110 Cal/2.75 oz. serving
Fresh Herbed Vegetables VG EW PF	100 Cal/3.5 oz. serving
Grilled Lemon Rosemary Chicken EW	130 Cal/4 oz. serving
Assorted Dessert Bars V	300-360 Cal/2.75-3.25 oz. serving

BUFFETS

THEMED BUFFETS

LETTUCE WRAP UP \$15.99

Build a Lettuce Wrap or Rice Bowl with Two (2) Bases, Two (2) Proteins, Five (5) Toppings, Two (2) Flavor Boosters, Two (2) Garnishes, Two (2) Bright Sides, Cookies, Choice of (2) Beverages: Iced Water, Lemonade, and Iced Tea. Available for 12 guests or more.

Bases (Included):	
Lettuce Leaves vg	0 Cal/1 oz. serving
Jasmine Rice vg	110 Cal/3 oz. serving
Choice of Two (2) Proteins:	
Roasted Diced Chicken	160 Cal/4 oz. serving
Vegan Crumbles Spiced with Sweet Chili Sauce, Scallions, Red Onion, Lime, Garlic and Cilantro vg	200 Cal/4 oz. serving
Chile Garlic Shrimp vg	130 Cal/4 oz. serving
Unagi Glazed Ahi Tuna w/ Sesame and Scallions*	130 Cal/4 oz. serving
*additional \$4.99 per person	
Choice of Five (5) Toppings:	
Diced Cucumber vg	5 Cal/1 oz. serving
Pickled Carrot & Daikon vg	15 Cal/1 oz. serving
Diced Mango vg	15 Cal/1 oz. serving
Sliced Radish vg	5 Cal/1 oz. serving
Sliced Fresh Jalapeno vg	10 Cal/1 oz. serving
Sliced Sweet Onion vg	10 Cal/1 oz. serving
Shredded Carrot vg	10 Cal/1 oz. serving
Pickled Ginger vg	0 Cal/1 oz. serving
Diced Avocado vg	50 Cal/1 oz. serving
Pickled Shiitake Mushrooms vg	80 Cal/1 oz. serving
Choice of Two (2) Flavor Boosters:	
Sweet Chili Sauce: Tangy Sweet Tomato Sauce with Shallot, Fresh Ginger, Garlic and Crushed Red Pepper vg	100 Cal/1 oz. serving
Unagi Soy Glaze: Soy, Caramelized Sugar and Molasses vg	70 Cal/1 oz. serving
Spicy Togarashi Mayo: Mayonnaise with Sriracha and Japanese Seven Spice v	180 Cal/1 oz. serving
Choice of Two (2) Garnishes:	
Sliced Scallions vg	5 Cal/.5 oz. serving
Crispy Onion vg	110 Cal/1 oz. serving
Tuxedo Sesame Seeds vg	80 Cal/.5 oz. serving
Bright Sides (Included):	
Chips v	100-160 Cal/1 oz. serving
Fruit Salad vg	35 Cal/3 oz. serving



BUFFETS

CREATE YOUR OWN BUFFET

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

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
Baby Spinach Salad with Bacon, Egg, Mushroom and Tomato and Balasmic Vinaigrette EW	180 Cal/3.75 oz. serving
Greek Salad with Crumbled Feta V	110 Cal/3.25 oz. serving
Traditional Hummus with Toasted Pita V	130 Cal/1.75 oz. serving
Mandarin Cranberry Salad V EW PF	190 Cal/4 oz. serving
Hedge Salad with Diced Avocado, Diced Bacon, Diced Tomatoes, Diced Egg, Shredded Cheddar, Sliced Green Onion and Chopped Romaine with Buttermilk Dressing	350 Cal/5.5 oz. serving
Spinach and Romaine Salad with Raspberries, Michigan Dried Bleberries, Cherries and Cranberries, Goat Cheese Crumbles with Berry Vinaigrette	350 Cal/5.5 oz. serving
Additional Buffet Starter \$5.29 PER PERSON	

BUFFET ENTREES

Michigan Cider Brined Chicken Breast: Apple Cider Marinated Chicken Breast, Grilled and Served with Fresh Local Apple Salsa \$25.49	280 Cal/4 oz. serving
Asiago Chicken in a Roasted Red Pepper Sauce \$27.49	300 Cal/5 oz. serving
Hunters Chicken: Breaded Chicken with a White Wine Mushroom Sauce and Fresh Herb \$24.99	270 Cal/8 oz. serving
Grilled Lemon Rosemary Chicken EW \$25.49	130 Cal/3 oz. serving
Chipotle Pork Loin Topped with a Pineapple Salsa \$25.49	210 Cal/3.75 oz. serving
Beef Tenderloin and Mushroom Ragout \$32.99	290 Cal/7.65 oz. serving
Vegetable Alfredo Lasagna V \$23.49	240 Cal/8 oz. serving
Grilled Salmon in a Moroccan Herb Sauce \$27.99	130 Cal/2.75 oz. serving
Additional Buffet Entree \$7.79 PER PERSON	
Additional Buffet Veggie Entree \$6.49 PER PERSON	

BUFFET SIDES

Roasted Root Vegetables VG EW PF	60 Cal/2 oz. serving
Fresh Herbed Vegetables VG EW PF	100 Cal/3.5 oz. serving
Italian Seasoned Green Beans V EW PF	40 Cal/3.25 oz. serving
Roasted Brussels Sprouts with Garlic and Pancetta	80 Cal/2.6 oz. serving
Buttermilk Mashed Potatoes V	120 Cal/3.75 oz. serving
Quinoa and Wild Rice Blend VG EW	80 Cal/2.75 oz. serving
Savory Herbed Rice VG	150 Cal/3.5 oz. serving
Butter Poached Heirloom Baby Potatoes with Thyme and 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
Artisan Mac and Cheese V	330 Cal/6.6 oz. serving
Additional Buffet Side \$5.59 PER PERSON	

BUFFET DESSERTS

New York-Style Cheesecake V	440 Cal slice
Dulce De Leche Brownie V	230 Cal/2.25 oz. serving
Spiced Carrot Cake V	350 Cal slice
Assorted Craveworthy® Cookies V	210-230 Cal each
Apple Caramel Bar V	300 Cal each
Flourless Chocolate Torte V	350 Cal slice
Vegan Lemon Raspberry Cheesecake VG	180 Cal slice
Assorted Dessert Shooters V	150-350 Cal each
Additional Buffet Finish \$5.59 PER PERSON	

***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.

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 \$58.99

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

GRILLED MAPLE GLAZED ATLANTIC SALMON \$38.99

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

CIDER BRINED CENTER CUT BONE-IN FRENCHED PORK CHOP \$38.99

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 v	170 Cal/6 oz. serving
Mixed Green Salad with Grape Tomatoes, Sliced	
Cucumber, Balsamic Dressing vg	180 Cal/4 oz. serving

SALT & HERB CRUSTED SIRLOIN \$46.49

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

HUNTER'S CHICKEN \$33.59

Breaded Chicken Breast	230 Cal/8 oz. serving
Wild Rice Blend v	300 Cal/6 oz. serving
Green Beans vg	15 Cal/3 oz. serving
Sauce Chasseur: White Wine Mushroom Sauce with	
Fresh Herbs	40 Cal/2 oz. serving
Mixed Green Salad with Grape Tomatoes, Sliced	
Cucumber, Balsamic Dressing vg	180 Cal/4 oz. serving

ASIAGO CHICKEN CAPRESE \$34.39

Chicken Breast	300 Cal/6 oz. serving
Roasted Red Pepper Sauce vg	300 Cal/6 oz. serving
Risotto v	300 Cal/6 oz. serving
Pan Roasted Vegetables vg	300 Cal/6 oz. serving
Mixed Green Salad with Grape Tomatoes, Sliced	
Cucumber, Balsamic Dressing vg	180 Cal/4 oz. serving

CHERRY ANCHO BBQ GRILLED CHICKEN BREAST \$34.39

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

LEMON THYME GARLIC SKIN-ON STUDDERED CHICKEN BREAST \$33.99

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

FIRE ROASTED POLENTA CAKE \$33.99

Fire Roasted Polenta Cake vg	160 Cal each
Pico De Gallo vg	20 Cal/3 oz. serving
Microgreens vg	20 Cal/0.5 oz. serving
Mixed Green Salad with Grape Tomatoes, Sliced	
Cucumber, Balsamic Dressing vg	180 Cal/4 oz. serving

PLATED DESSERTS

25 person minimum.

NEW YORK CHEESECAKE \$6.69

Cheesecake v	430 Cal slice
Choice of Garnish:	
Praline Garnish v	350 Cal/2 oz. serving
Chocolate Sauce v	200 Cal/2 oz. serving
Seasonal Berry Garnish vg	200 Cal/2 oz. serving

FLOURLESS CHOCOLATE TORTE \$6.69

Flourless Torte v	540 Cal each
Raspberry Coulis	160 Cal/2 oz. serving
Fresh Raspberry	25 Cal/2 oz. serving

TIRAMISU LAYER CAKE \$6.29

Tiramisu v	210 Cal each
Whipped Cream	15 Cal/1 oz. serving
Cocoa Powder	0 Cal/serving

CITRUS OLIVE OIL CAKE \$8.59

Olive Oil Cake v	400 Cal each
Citron Glaze	0 Cal/serving
Orange Peel	15 Cal/1 oz. serving

VEGAN LEMON RASPBERRY CHEESECAKE \$5.59

Vegan Cake vg	290 Cal each
Raspberry Coulis	80 Cal/1 oz. serving
Fresh Seasonal Fruit	30 Cal/2 oz. serving

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)

Beef Empanadas \$33.49	150 Cal each
Chili-Lime Chicken Kabobs \$42.29	40 Cal each
Crab Cakes \$42.49	35 Cal each
Crispy Asiago Asparagus v \$31.49	45 Cal each
Assorted Mini Quiche \$26.499	100 Cal each
Parmesan Artichoke Hearts v \$43.49	50 Cal each
Vegetable Samosas v \$43.49	40 Cal each
Vegetable Spring Rolls v \$43.49	50 Cal each
Wild Mushroom and Spinach Arancini v \$32.49	130 Cal each
Teriyaki Meatballs \$27.49	110 Cal each
BBQ Meatballs \$27.49	110 Cal each
Swedish Meatballs \$27.49	110 Cal each
Italian Marinara Meatballs \$27.49	110 Cal each
Beef Sirloin Kabobs \$48.99	40 Cal each
Bone in Wings (Buffalo, BBQ and Ranch) \$36.99	50 Cal each
Boneless Wings (Buffalo, BBQ and Ranch) \$32.49	260 Cal/4 oz. serving

RECEPTION HORS D'OEUVRES (COLD)

Tuna Poke Crisps EW \$25.79	80 Cal each
Mediterranean Antipasto Skewers v \$42.49	60 Cal each
Shrimp and Avocado Toast Points EW \$23.99	70 Cal each
Strawberry Ricotta Toast Points v PF \$22.99	60 Cal each
Margarita Flatbread \$35.49	200 Cal/2 oz. serving
Charcuterie Cones \$41.99	200 Cal/2 oz. serving
Tenderloin and Bacon Jam Crostini \$30.19	130 Cal each
Traditional Tomato Bruschetta Crostini vg \$20.49	50 Cal each
Shrimp Cocktail Market Price	50 Cal each
Balsamic Fig & Goat Cheese Flatbread \$35.99	80 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.

RECEPTION PLATTERS AND DIPS

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

CLASSIC CHEESE TRAY \$6.49 PER PERSON

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

FRESH GARDEN CRUDITÉS \$4.99 PER PERSON

Fresh Garden Crudités with Ranch Dill Dip v PF 120 Cal/5 oz. serving

FRESH GARDEN CRUDITÉS \$4.99 PER PERSON

Fresh Garden Crudités with Hummus and Pita Chips v 120 Cal/5 oz. serving

SEASONAL FRESH FRUIT PLATTER \$5.19 PER PERSON

Seasonal Fresh Fruit vG PF 35 Cal/2.5 oz. serving

CHEF'S CHOICE CHARCUTERIE BOARD \$179.00 SERVES 12

Charcuterie Board Calories Vary Per Assortment

HOUSE-MADE SPINACH DIP \$155.99 SERVES 50

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

BUFFALO CHICKEN DIP \$155.99 SERVES 50

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

CHEF-INSPIRED STATIONS

Please contact your catering professional for details. All prices are per person and available for 18 guests or more.

MEZZE DELIGHT \$13.49

Pita Chips v 140 Cal/2 oz. serving
Hummus vG PF 330 Cal/4.5 oz. serving
Red Pepper Kale Dip v 140 Cal/2 oz. serving
Tabbouleh Salad vG EW 120 Cal/3.5 oz. serving
Marinated Olives vG PF 150 Cal/2.75 oz. serving
Seasonal Vegetables vG EW PF 70 Cal/3 oz. serving
Baked Falafel v PF 45-260 Cal each

DIM SUM \$16.49

Egg Rolls 180 Cal each
Pot Stickers 45 Cal each
Choice of Two (2) Dipping Sauces:
Sweet Soy Sauce v 50 Cal/1.25 oz. serving
Sweet and Sour Sauce vG 35 Cal/1 oz. serving
Chili Garlic Sauce vG 110 Cal/1 oz. serving
Sweet and Spicy Boneless Chicken Wings 150 Cal each
with Celery Sticks 240-370 Cal each
Assorted Dessert Bars v

HAPPY HOUR \$23.49

Chilled Spinach Dip served with Pita Chips v 230 Cal/2.25 oz. serving
Mini Cheesesteaks 180 Cal each
Boneless Buffalo Wings served with Blue Cheese Dip 110 Cal each
Pretzels Bites with Beer Cheese v 390 Cal/6 oz. serving
Assorted Craveworthy® Cookies v 210-230 Cal each
Assorted Dessert Bars v 240-370 Cal each

SOFT PRETZEL BAR \$7.49

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 40 Cal/1 oz. serving
Vegan Cheddar Cheese Sauce vG 60 Cal/1 oz. serving
Cajun Cheese Sauce v 70 Cal/1 oz. serving
Buffalo Blue Sauce 30 Cal/1 oz. serving
Chocolate Sauce vG 80 Cal/1 oz. serving
Caramel Sauce v 110 Cal/1 oz. serving

RECEPTIONS

BREAKS

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

THE HEALTHY ALTERNATIVE \$10.49

Apple VG EW PF	60 Cal each
Orange VG EW PF	45 Cal each
Yogurt Cup V	40-80 Cal each
Trail Mix V	280 Cal each
Granola Bars V	100-200 Cal each

SNACK ATTACK \$9.49

Assorted Individual Bags of Chips V	100-160 Cal each
Roasted Peanuts V	180 Cal/1 oz. serving
Trail Mix V	280 Cal each
Assorted Craveworthy® Cookies V	210-230 Cal each
Bakery-Fresh Brownies V	250 Cal each

BREADS AND SPREADS \$7.29

Tortilla Chips	260 Cal/3 oz. serving
Pita Chips V	130 Cal/2 oz. serving
Crostini VG EW	40 Cal each
Choice of Four (4) Spreads:	
Traditional Guacamole VG PF	90 Cal/2 oz. serving
Chilled Spinach Dip V	200 Cal/2 oz. serving
Feta and Roasted Garlic Dip V	260 Cal/2 oz. serving
Traditional Hummus VG PF	330 Cal/4.5 oz. serving
Artichoke and Olive Dip V	140 Cal/2 oz. serving
Seasonal Fresh Fruit Platter VG PF	35 Cal/2.5 oz. serving

EXECUTIVE COFFEE BREAK \$7.49

Assorted Dessert Bars V	240-370 Cal each
Bakery-Fresh Brownies V	250 Cal each
Starbucks Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

HOT CHOCOLATE BAR \$29.99 PER GALLON

Hot Cocoa	160 Cal/8 oz. serving
Chocolate Syrup VG	80 Cal/1 oz. serving
Caramel Topping V	120 Cal/1 oz. serving
Whipped Cream V	50 Cal/1 oz. serving
Mini Marshmallows	50 Cal/0.5 oz. serving

BEVERAGES & DESSERTS

BEVERAGES

Includes appropriate accompaniments

Starbucks Regular Coffee \$30.39 PER GALLON	0 Cal/8 oz. serving
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Starbucks Decaffeinated Coffee \$30.39 PER GALLON	0 Cal/8 oz. serving
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Bottled Water \$2.69 EACH	0 Cal each
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Assorted Sodas (Can) \$2.39 EACH	0-150 Cal each
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Hot Water with Assorted Tea Bags \$26.19 PER GALLON	0 Cal/8 oz. serving
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Hot or Cold Apple Cider (Seasonal) \$27.19 PER GALLON	160 Cal/8 oz. serving
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Hot Chocolate \$27.19 PER GALLON	160 Cal/8 oz. serving
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Iced Tea \$22.19 PER GALLON	0 Cal/8 oz. serving
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Lemonade \$22.19 PER GALLON	80 Cal/8 oz. serving
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Assorted Fruit Juices \$24.19 PER GALLON	
Cranberry Juice	140 Cal/8 oz. serving
Orange Juice	110 Cal/8 oz. serving
Apple Juice	100 Cal/8 oz. serving

Sparkling Punch \$24.29 PER GALLON	
Cranberry Punch	80-100 Cal/8 oz. serving
Laker Punch	80-100 Cal/8 oz. serving
Sunshine Punch	80-100 Cal/8 oz. serving

Iced Water \$4.19 PER GALLON	0 Cal/8 oz. serving
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Infused Water \$13.09 PER GALLON	
Choice of One (1) Fruit Infused Water:	
Lemon Infused Water	0 Cal/8 oz. serving
Orange Infused Water	10 Cal/8 oz. serving
Apple Infused Water	20 Cal/8 oz. serving
Cucumber Infused Water	10 Cal/8 oz. serving
Grapefruit Infused Water	10 Cal/8 oz. serving

DESSERTS

Bakery-fresh Brownies V \$26.49 PER DOZEN	250 Cal each
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Gourmet Dessert Bars V \$26.49 PER DOZEN	240-370 Cal each
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Rice Krispy Treats \$22.99 PER DOZEN	200 Cal/2 oz. serving
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Allergen Free Cookie VG \$4.59	420 Cal each
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Assorted Craveworthy® Cookies V \$21.99 PER DOZEN	210-230 Cal each
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ORDERING INFORMATION

Lead Time

Notice of 5 business days is appreciated; however, we will do our best to accommodate all late orders that are received. We appreciate the importance of your function and will do whatever it takes to exceed your expectations.

Extras

If rental equipment, linens, or service staff are needed, we can take care of it for you with necessary charges. We are delighted to assist you with all of your event needs from rental equipment, and linens 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 can accommodate the top 9 allergens (sesame, peanuts, tree nuts, fish, shellfish, soy, wheat, milk, and eggs.) We rely on our vendors' allergy warnings and ingredient listings. Due to ingredient substitutions, recipe revision, and possible cross-contact with allergens, we cannot guarantee any food item will be completely free of allergens.

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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.

CATERING POLICIES

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, PEW Campus, DCIH, and CHS** orders - Contact Conference and Event Planning. Please contact Conference and Event Planning to locate the appropriate Event Coordinator for your location. Please see their contact information on the bottom of page 20.
- Full payment information is required three (3) business days prior to the event date. We accept credit cards or Workday tags. For Allendale Campus: Enter credit card information into Catertrax when placing your order or add it to your Catertrax online wallet. For PEW campus payment goes through Conference and Event Planning. Please contact your event planner to submit payment for events on PEW campus
- 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,
- 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
- The Student Menu is available to GVSU student organizations only. This menu is **for pick up only**. All items are packaged in disposable containers. It does not include heating elements. Compostable plates, napkins, silverware, and serving utensils are all included. The student organization placing the order is responsible for pickup, setup, and cleanup.
- A custom menu **involving ingredients not normally in inventory** must be placed twenty-one (21) days prior to the event. The guest count must meet a minimum of 32 guests. All custom order pricing starts at \$22 per person.
- **Wedding receptions** require a final menu **one month** preceding the event date. The final guest count must be submitted **two weeks in advance**.
- Changes in the guest count of 20%, more or less, within five (5) business days will be accommodated with a 30% late fee applied to the additional count.

Order Minimums

- Weekday events before 5pm: No minimum
- Weekday events from 5pm-8pm: \$200 minimum
- Saturday & Sunday events from 8am - 8pm: \$500 minimum
- Events with clean up time of 10 pm or later: \$100 service charge
- Please keep in mind that our menu items have minimum guest count requirements. Please see the catering menu for more information.

VG VEGAN

V VEGETARIAN

EW EAT WELL

PF PLANT FORWARD

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.

University Remote Status Cancellation

- In the event the University has gone to remote status on the day of your event, your catering order will be available according to your decision to proceed with the event or not.
- Check with your facility location and your Dean/Appointing Officer for your department's expectations.
- For events choosing to cancel, charges will be assessed only for perishable product that has been prepped, ready for service, and cannot be otherwise used.

Delivery

- A delivery charge of \$15 dollars will be added to events which take place outside of the Kirkhof or Devos buildings.
- Any subsequent delivery or additional clear requests will result in a \$10 fee each trip.

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, Shellfish, Tree Nuts, Peanuts, Wheat, Soybeans, and Sesame).
- 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 and China Service

- Linens are included for all food and beverage buffets required for the event.
- Additional linens will incur an additional charge of \$8 dollars 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.
- China Service is \$2.50 per person. Plated Meals INCLUDE China Service and Linens.

Contact Us Today

616.331.3342
catering@gvsu.edu
www.gvsu.edu/catering

For DCIH, CHS, Alumni House,
and PEW Campus contact:
Conference and Event Planning
gvsu.edu/meetatgvsu

Prices effective until 07/01/2026
Prices may be subject to change

Bar Setup

- Cups, ice water, and cocktail napkins are included in all bar setups. Choose from assorted Pepsi products, cranberry and orange juice OR lemonade and iced tea for \$3.50 per person.
- Stemmed glassware will be offered for all indoor bar setups, and compostable cups 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 for Pew Campus or Event Services in Allendale.

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 Waiver

- 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.
- Laker Food Co. Catering will NOT cater events which include food or beverage from an outside restaurant or caterer. When we approve a waiver, we waive our exclusive rights to cater in that event space. This also waves any liability from falling on Laker Food Co. and the university assumes liability.
- 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 buildings.
- For additional information and to submit a food waiver form please visit gvsu.edu/catering.
- If GVSU Event Organizer is serving, preparing, or staging food:
 1. You are required to have at least one ServSafe Certified person there while food is being served and/or available. (must provide verification)
 2. You must provide names of GVSU people responsible for food handling and serving.

National Brand Catering

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

We look forward to serving you. If you have questions, please do not hesitate to contact us. Contact our Catering Office at catering@gvsu.edu or 331-3342.
Office Hours M-F 9:00 am - 4:00 pm.