GVSU STUDENT CATERING MENU POLICIES

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

ORDERING

Orders can be picked up in the catering office, located in the lower level of Kirkhof, room 0101. Orders can be placed at gysu.catertrax. com. For orders at the Alumni House and on the Pew Campus, please contact Conference and Event Planning.

ORDERING DEADLINE AND CANCELLATIONS

Orders must be placed by 12pm at least five business days prior to your event. There will be a 30% late fee for requests not made within five business days of your event. Any changes in guest count, within in the five days, of 20% (more or less) will result in a 30% late fee. Please note that Saturday and Sunday are not standard business days. You may cancel any of the Services at any time prior to the date of an event for any reason. If the cancellation is done within the five business days prior to the event, a 50% fee will be charged. If the Cancellation occurs within 2 business days of the event, a 100% event charge will be charged.

CUSTOM MENU REQUESTS

Customized menus are available upon request. A custom menu involving ingredients not normally in inventory, including culturally inspired and themed meals, must be placed twenty-one (21) days prior to the event. The guest count must meet a minimum of 32 guests. Please ask if you have specific catering needs. Student Organizations may also order from our "Everyday Catering" menu.

PAYMENTS

Payments can be made through your University Workday tag or with a credit card. Credit payments need to be paid three days prior to event and can be entered into Catertrax. If paying with Workday, we must have your authorization form on file 3 business days prior to your event date or your order will be subject to cancellation. Please contact Bri Slager at slagerbr@gvsu.edu or within the Office of Student Life with any questions on the funding process.

NATIONAL BRAND CATERING

Catering is also available through our campus national brands – Einstein's, Panda Express, Erbert & Gerbert's, Qdoba, and Starbucks. Please contact these locations for more information. When ordering from these locations, please note they only accept dining dollars or credit cards for payments.

MINIMUM ORDER POLICY

Weekdays, 5pm-8pm: \$200 Minimum Order Saturday & Sunday, 8am – 8pm: \$500 Minimum Order

LINEN

Linens are available for pick up. They must be picked up from the catering office located in the lower level of Kirkhof, room 0101.

Linens must be picked up Monday – Friday between 9am – 4pm.

Every linen order will include bags for the soiled linen. Linens must be returned to the catering office in the bags provided, immediately after the event ends. Linens are \$8 each.

DESIGNED FOR THE ULTIMATE IN CONVENIENCE, THIS CATERING MENU OFFERS A VARIETY OF FRESHLY PREPARED SNACKS, MEALS AND DRINKS.

Helpful Hints for Party Planning

FOOD QUANTITIES

The time of day and purpose of the occasion will influence the quantity of food you will need. If you are serving light snacks or refreshments during or near meal times, you will typically need a larger quantity than between meal periods. The quantities planned for per person events are average size portions. We can help you determine the appropriate amounts for your group.

ALLERGEN INFORMATION

Please notify catering staff if you have any food allergies or ingredients questions. Please notify us with any special dietary needs and allergens at least 7 business days prior to your event date. 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.

Catering

STUDENT ORG MENU

FRESH & DELICIOUS

Laker Food Co. Catering is committed to providing affordable catering services for your special events. Many styles of catering services are available. Please contact the catering office for other menu selections and pricing.

Rise and Shine!

These selections are packaged and ready to go first thing in the morning. Each selection is specially priced and sold by the dozen unless otherwise noted.

Assorted Danish v \$22.99 PER DOZEN	250-420 Cal each
Assorted Muffins V \$15.99 PER DOZEN	360-450 Cal each
Assorted Donuts \$19.29 PER DOZEN	240-540 Cal each

THIRSTY?

Each selection is specially priced and sold by the gallon. 1 gallon = twenty 6oz. servings.

Assorted Fruit Juice \$19.89 PER GALLON	100-150 Cal/8 oz. serving
Lemonade \$19.89 PER GALLON	90 Cal/8 oz. serving
Bottled Soda \$1.99 EACH	0-280 Cal each
Bottled Water \$2.39 EACH	0 Cal each
Iced Water \$2.99 PER GALLON	0 Cal/8 oz. serving
Hot Chocolate \$22.69 PER GALLON	160 Cal/8 oz. serving
Hot or Cold Apple Cider \$22.69 PER GALLON	160 Cal/8 oz. serving

ON THE GO?

Wrapped, sacked, and packed to go. Minimum order of five.

THE DELI BAG \$11.99 EACH

Choice of Sandwich with Chips, Fruit and Bottled Water Choice of One (1) Sandwich:

Ham and Swiss Sandwich	540 Cal each
Roast Beef and Cheddar Sandwich	410 Cal each
Turkey and Swiss Sandwich	520 Cal each
Veggie and Cheese Sandwich v	600 Cal each
Tuna Salad Sandwich	500 Cal each
Chicken Salad Sandwich EW	520 Cal each
ndividual Bag of Chips v	100-160 Cal each
Vhole Fruit vg ew pf	45-100 Cal each
Sottled Water	0 Cal each

Planning an Event

Call the Laker Food Co. Catering Office at 616.331.3342 or visit our ordering website at gvsu.catertrax.com. This brochure was developed to assist in planning events and contains some of the most popular items for student events. Our catering manager can help you plan any type of event from start to finish. If you have a particular request, just ask & we will be happy to develop custom menus for any occasion.

VG VEGAN

EW EAT WELL

V VEGETARIAN

PF PLANT FORWARD

Snack Time

Great munchies to go. Sold in increments of 10 servings. All other items are sold per person.

FRESH VEGGIE TRAY \$29.49 SERVES 10

Seasonal Vegetables served with Ranch Dressing for Dipping **V PF**

120 Cal/5 oz. serving

SEASONAL FRESH FRUIT PLATTER \$29.49 SERVES 10

Seasonal Fruit Tray **vg PF**Yogurt Dipping Sauce **v**35 Cal/2.5 oz. serving
20 Cal/1 oz. serving

CHEESE AND CRACKER TRAY \$29.49 SERVES 10

Classic Cheese Tray: Swiss, Cheddar and Pepper Jack Cheeses served with Assorted Crackers V

300 Cal/2.75 oz. serving

BONELESS WINGS \$9.99 PER PERSON

Boneless Wings (6 per person) with Buffalo, BBQ and Ranch 260 Cal/4 oz. serving

BONE-IN WINGS \$10.69 PER PERSON

Bone-In Wings (6 per person) with Buffalo. BBQ and Ranch

50 Cal each

FRIES \$2.99 PER PERSON

Fries **v** 110 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.

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.

Party Favorites

Ice Cream Social are priced as marked. All other party favorites are priced per dozen.

Assorted Craveworthy Cookies **v \$19.19**

220-240 Cal each

Bakery-Fresh Brownies **v \$23.59** 250 Cal each Rice Krispies Treats **\$13.99** 210 Cal each

ICE CREAM SOCIAL \$5.59 PER PERSON

Vanilla Ice Cream v
Chocolate Syrup ve
Cal/1 oz. serving
Caramel Sauce v
Whipped Cream v
Sprinkles ve
Chopped Peanuts ve
110 Cal/1 oz. serving
120 Cal/1 oz. serving
130 Cal/0.5 oz. serving
40 Cal/0.25 oz. serving

CHIPS AND DIPS!

Chips are priced by the pound and dips by the pint.

 Home-Style Potato Chips v \$8.99
 190 Cal/1.5 oz. serving

 Tortilla Chips v6 \$8.59
 280 Cal/3 oz. serving

 Savory Snack Mix v \$13.29
 240 Cal/2 oz. serving

 Salsa v6 \$5.59
 10 Cal/1 oz. serving

 Ranch Dip v \$6.29
 90 Cal/1 oz. serving

 Spinach Dip v \$6.89
 200 Cal/2 oz. serving

 Guacamole v6 \$8.59
 35 Cal/1 oz. serving

Dinner in a Hurry All you have to do is pickup and serve. Priced per person with a minimum order of 10. Includes choice of brownies or assorted Craveworthy cookies.

CLASSIC COOK OUT \$10.59 PER PERSON

Grilled Hamburgers with Buns	330 Cai each
Lettuce vg	0 Cal/0.5 oz. serving
Onion vg	10 Cal/1 oz. serving
Pickles vg	5 Cal/1 oz. serving
Tomato v g	5 Cal/1 oz. serving
Sliced Cheese	110 Cal/1 oz. serving
Assorted Chips v	100-160 Cal each
Choice of One (1) Dessert:	
Bakery-Fresh Brownies v	250 Cal each
Assorted Craveworthy Cookies v	220-240 Cal each
Bottled Water	0 Cal each

TEX MEX TACOS \$11.49 PER PERSON

Choice of One (1) type of Taco:	
Chicken Tacos	220 Cal each
Beef Tacos	220 Cal each
Salsa vg	5 Cal/1 oz. serving
Sour Cream v	60 Cal/1 oz. serving
Refried Beans vg pf	110 Cal/3.75 oz. serving
Mexican Rice vg	130 Cal/3 oz. serving
Shredded Lettuce	10 Cal/2 oz. serving
Shredded Cheese	110 Cal/1 oz. serving
Hard Tortillas - 6"	90 Cal each
Soft Tortillas - 6"	35 Cal each
Choice of One (1) Dessert:	
Bakery-Fresh Brownies v	250 Cal each
Assorted Craveworthy Cookies v	220-240 Cal each
Bottled Water	0 Cal each
Add Guacamole \$1.99	

THE GREAT PASTA FEAST \$12.59 PER PERSON

Choice of One (1) Pasta:	
Fettuccine with Marinara Sauce vo	170 Cal/5 oz. serving
Fettuccine with Meat Sauce	190 Cal/5 oz. serving
Fettuccine with Alfredo Sauce v	250 Cal/5 oz. serving
Tossed Salad vg EW PF	45 Cal/3.5 oz. serving
Ranch Dressing v	200 Cal/2 oz. serving
Italian Dressing vs	80 Cal/2 oz. serving
Garlic Bread v	110 Cal each
Choice of One (1) Dessert:	
Bakery-Fresh Brownies v	250 Cal each
Assorted Craveworthy Cookies V	220-240 Cal each
Bottled Water	0 Cal each

LOOKING FOR MORE?

Need catering for a large event, or a more formal affair? We are here for you! We offer many impressive appetizers and full-scale meals for any occasion in our traditional catering menu.

CONTACT US TODAY

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

ROTISSERIE CHICKEN DINNER \$11.89

Rotisserie Chicken

Rousserie Officier	000 001/0 02 301 11119
Buttermilk Mashed Potatoes 🗸	120 Cal/3.75 oz. serving
Country Gravy v	30 Cal/ 1 oz serving
Herbed Vegetables v	100 Cal/3.5 oz. serving
Bakery Fresh Roll v	160 Cal each
Butter	35 Cal/each
Choice of:	
Bakery Fresh Brownies v	250 Cal each
Assorted Craveworthy Cookies v	220-240 Cal each
Bottled Water	0 Cal each

330 Cal/6 oz serving

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