

EVENT MENU



Laker
FOOD_{co}
Catering



INSPIRED EXPERIENCES.

CULINARY FORWARD

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

THOUGHTFUL HOSPITALITY

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

PEOPLE & PLANET

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

INSPIRED EXPERIENCES

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

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VG VEGAN

V VEGETARIAN

EW EAT WELL

PF PLANT FORWARD



ALL-DAY PACKAGES

ALL DAY DELICIOUS \$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	360-450 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
Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

AM PERK UP	
Granola Bars V	100-230 Cal each
Assorted Yogurt Cups V	60-110 Cal each
Iced Tea	0 Cal/8 oz. serving
Iced Water	0 Cal/8 oz. serving
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 Dinner Roll with Butter V	100 Cal each
Green Beans Gremolata VG EW PF	70 Cal/3 oz. serving
Three Pepper Pesto Cavatappi (Hot or Chilled) V EW PF	270 Cal/7.5 oz. serving
Grilled Chicken and Artichokes with a Lemon Tarragon White Wine Sauce EW	210 Cal/5.75 oz. serving
New York-Style Cheesecake V	360 Cal/slice
Iced Tea	0 Cal/8 oz. serving
Iced Water	0 Cal/8 oz. serving

PM PICK ME UP	
Spinach Dip (Warm Or Chilled) with Pita 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
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 MINI	
Mini Muffins V	80-120 Cal each
Mini Danish V	100-140 Cal each
Mini Scones V	100-110 Cal each
Yogurt Parfait Cups V	360-410 Cal each
Iced Water	0 Cal/8 oz. serving
Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

THE ENERGIZER	
Mini Donuts V	45-70 Cal each
Ripe Bananas VG EW PF	100 Cal each
Iced Tea	0 Cal/8 oz. serving
Iced Water	0 Cal/8 oz. serving
Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

IT'S A WRAP	
Seasonal Fresh Fruit Salad VG PF	35 Cal/2.5 oz. serving
Chicken Caesar Wrap	630 Cal each
Pepper Jack Tuna Wrap	580 Cal each
Curried Turkey & Apple Wrap	660 Cal each
Grilled Vegetable Wrap V PF	610 Cal each
Choice of One (1) Salad:	
Traditional Garden Salad with Balsamic Vinaigrette and Ranch V EW PF	45 Cal/3.5 oz. serving
Grilled Vegetable Pasta Salad VG	120 Cal/3 oz. serving
Individual Bag of Chips V	100-160 Cal each
Assorted Craveworthy Cookies V	220-240 Cal each
Bakery-Fresh Brownies V	250 Cal each
Iced Tea	0 Cal/8 oz. serving
Iced Water	0 Cal/8 oz. serving

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

ALL-DAY PACKAGES

SIMPLE PLEASURES \$37.99

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

Mini Donuts v	250-420 Cal each
Assorted Danish v	170-300 Cal each
Orange Juice	120 Cal/8 oz. serving
Iced Water	0 Cal/8 oz. serving
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 with Fresh Romaine and Sliced Tomato	500 Cal each
Deli Sliced Ham with Honey Mustard Dressing	420 Cal each
Deli-Sliced Turkey and Swiss Sandwich	520 Cal each
Mozzarella, Red Pepper, Balsamic and Kale EW PF	500 Cal each
Individual Bag of Chips v	100-160 Cal each
Assorted Craveworthy Cookies v	220-240 Cal each
Bottled Water	0 Cal each

MID-DAY MUNCHIES

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



ENJOY OUR ALL-DAY
PACKAGES TO SUSTAIN YOUR
GUESTS THROUGHOUT THE DAY.

*All packages include necessary accompaniments and condiments.
2000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information is available upon request.
In the interest of public health, please be aware that consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.



BREAKFAST

BREAKFAST COLLECTIONS

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

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

410 Cal/4.75 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

Coffee, Decaf and Hot Tea

0 Cal/8 oz. serving

QUICK START \$14.99

Choice of Three (3) Breakfast Pastries:

Assorted Danish **V**

250-420 Cal each

Assorted Scones **V**

400-440 Cal each

Assorted Muffins **V**

360-450 Cal each

Mini Donuts **V**

130 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

Coffee, Decaf and Hot Tea

0 Cal/8 oz. serving

HEALTHY CHOICE BREAKFAST \$12.99

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

Individual Cereal Cups

170-230 Cal each

Milk

120 Cal/8 oz. serving

Bananas **VG EW PF**

100 Cal each

Assorted Yogurt Cups **V**

60-110 Cal each

Iced Water

0 Cal/8 oz. serving

Coffee, Decaf and Hot Tea

0 Cal/8 oz. serving

YOGURT PARFAIT BAR \$9.09

Choice of Two (2) Yogurt Flavors:

Greek Yogurt **V**

70 Cal/4 oz. serving

Strawberry Yogurt **V**

80 Cal/4 oz. serving

Vanilla Yogurt **V**

80 Cal/4 oz. serving

Diced Pineapple **VG PF**

30 Cal/2 oz. serving

Fresh Strawberries **VG PF**

20 Cal/2 oz. serving

Walnuts **VG**

90 Cal/0.5 oz. serving

Honey **V**

90 Cal/1 oz. serving

Granola **V**

110 Cal/1 oz. serving

BREAKFAST

HOT BREAKFAST

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

ULTIMATE BREAKFAST \$19.99

Choice of Three (3) Breakfast Pastries:	
Assorted Danish v	250-420 Cal each
Assorted Muffins v	360-450 Cal each
Assorted Scones v	400-440 Cal each
Mini Donuts v	130 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 vg	120-140 Cal/3 oz. serving
Bacon	60 Cal each
Breakfast Sausage	110-180 Cal each
Cheddar and Onion Frittata v	260 Cal each
Silver Dollar Pancakes v	40 Cal each
Maple Syrup vg	80 Cal/1 oz. serving
Orange Juice	120 Cal/8 oz. serving
Iced Water	0 Cal/8 oz. serving
Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving
Substitute Turkey Sausage or Turkey Bacon	
for \$0.99 per person	30-90 Cal each
Substitute Vegan Breakfast Sausage vg for \$1.99 per person	230 Cal each

SOUTHERN SUNRISE \$15.89

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

À LA CARTE BREAKFAST

Assorted Muffins Served with Butter and Jam v \$27.99 PER DOZEN	360-450 Cal each
Buttery Croissants Served with Butter and Jam v \$27.99 PER DOZEN	370 Cal each
Assorted Danish v \$27.99 PER DOZEN	250-420 Cal each
Assorted Mini Donuts v \$27.99 PER DOZEN	130 Cal each
Assorted Local Bakery Donuts v \$31.29 PER DOZEN (4 Dozen Donut Minimum)	Calories Vary by Assortment

AMERICAN BREAKFAST \$16.49

Choice of One (1) Breakfast Pastry:	
Assorted Danish v	250-420 Cal each
Assorted Muffins v	360-450 Cal each
Assorted Scones v	400-440 Cal each
Mini Donuts v	130 Cal each
Buttery Croissants v	370 Cal each
Breakfast Potatoes vg	120-140 Cal/3 oz. serving
Bacon	60 Cal each
Breakfast Sausage	110-180 Cal each
Cage-Free Scrambled Eggs v	180 Cal/4 oz. serving
Iced Water	0 Cal/8 oz. serving
Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving
Substitute Turkey Sausage or Turkey Bacon	
for \$0.99 per person	30-90 Cal each
Substitute Vegan Breakfast Sausage vg for \$1.99 per person	230 Cal each

TACOS FOR BREAKFAST \$16.49

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
Cage-Free Scrambled Eggs v	180 Cal/3 oz. serving
Vegan Chorizo vg	150 Cal/4 oz. serving
Sautéed Peppers and Onions vg	40 Cal/2 oz. serving
Shredded Cheddar Cheese v	110 Cal/1 oz. serving
Breakfast Potatoes vg	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	20 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
Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving
Substitute Turkey Sausage or Turkey Bacon	
for \$0.99 per person	30-90 Cal each
Substitute Vegan Breakfast Sausage vg for \$1.99 per person	230 Cal each

Substitute Turkey Sausage or Bacon for \$0.99 per person	30-90 Cal each
Substitute Plant-Based Breakfast Sausage vg for \$1.99 per person	230 Cal each

Assorted Scones Served with Butter and Jam v \$27.99 PER DOZEN	400-440 Cal each
Blueberry Banana Breakfast Bread vg \$18.99 SERVES 12	260 Cal slice
Assorted Yogurt Cups v \$2.99 EACH	60-110 Cal each
Seasonal Fresh Fruit Platter vg pf \$5.49 PER PERSON	35 Cal/2.5 oz. serving
Allergen Free Muffins \$5.29 PER PERSON	130 Cal each

BREAKFAST

HOT BREAKFAST

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

EARLY BIRD BRUNCH \$16.39

Seasonal Fresh Fruit Platter VG PF	35 Cal/2.5 oz. serving
Breakfast Potatoes VG	120-140 Cal/3 oz. serving
Pick your Egg Dish (2)	
Three Cheese & Ham Strata	290 Cal/6.25 oz. serving
Asparagus, Spinach & Feta Strata V	300 Cal/7 oz. Serving
Spinach Parmesan Egg White Bite	290 Cal each
Lorraine Egg Bite	100 Cal each
Pick your Proteins (1)	
Maple Chipotle Bacon	80 Cal each
Turkey Sausage Patty	90 Cal each
Plant-Based Sausage Patty VG	230 Cal each
Select One (1) Toast Station:	
Sweet Toast Station:	
Grilled Baguette Slices VG	100 Cal each
Ricotta Cheese V	40 Cal/1 oz. serving
Honey V	90 Cal/1 oz. serving
Strawberry Preserves VG	75 Cal/1 oz. serving
Blueberries VG	15 Cal/1 oz. serving
Sliced Almonds VG	170 Cal/1 oz. serving
Chia Quinoa Crunch VG	130 Cal/1 oz. serving
Savory Toast Station:	
Grilled Baguette Slices V	100 Cal each
Dressed Rocket Greens PF	40 Cal/1.4 oz. serving
Smashed Avocado Spread VG	40 Cal/1 oz. serving
Avocado Pea Spread VG	45 Cal/1 oz. serving
Grape Tomatoes VG	10 Cal/1 oz. serving
Sliced Radish VG	5 Cal/1 oz. serving
Pickled Red Onion VG PF	25 Cal/1 oz. serving
Green Scallions VG PF	5 Cal/0.5 oz. serving
Add Cheese (1)	
Feta Cheese Crumbles V	80 Cal/1 oz. serving
Crumbled Goat Cheese V	80 Cal/1 oz. serving
Spice it Up	
Crushed Red Pepper VG	25 Cal/0.25 oz. serving
Everything Spice VG	25 Cal/0.25 oz. serving
Iced Water	0 Cal/8 oz. serving
Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

BREAKFAST ENHANCEMENTS

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

YOGURT PARFAITS \$5.39 EACH (NO MINIMUM)

Choose Your Favorite:	
Blueberry Orange Yogurt Parfait V	400 Cal each
Apple, Raisin and Cranberry Yogurt Parfait V PF	410 Cal each
Honey Ginger Pear Yogurt Parfait V PF	460 Cal each
Strawberry Yogurt Parfait V	360 Cal each

GRIDDLE FAVORITES \$6.69 PER PERSON

Choice of One (1) Griddle Favorite:	
Belgian Waffles V	90 Cal each
Silver Dollar Pancakes V	40 Cal each
Orange Cinnamon French Toast V	100 Cal each

Choose One (1) Fruit Toppings (may include Strawberry, Peach, Blueberry, Strawberry-Peach, Apple Cinnamon) VG	20 Cal/1 oz. serving
Whipped Cream V	50 Cal/1 oz. serving
Maple Syrup VG	80 Cal/1 oz. serving
Butter V	35 Cal each
Powdered Sugar VG	55 Cal/0.5 oz. serving

BREAKFAST MEATS \$2.99 PER PERSON

Add Bacon, Sausage or Vegan Sausage to your Breakfast.	
Choice of One (1) Breakfast Meat:	
Bacon	60 Cal each
Breakfast Sausage	110-180 Cal each
Plant-Based Sausage Patty VG	230 Cal each

BISCUITS AND SAUSAGE GRAVY \$5.19 PER PERSON

Biscuits and Sausage Gravy	570 Cal/7 oz. serving
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Egg Whites, Turkey Bacon and Turkey Sausage are Available Upon Request - Nominal Fee May Apply

*All packages include necessary accompaniments and condiments.
2000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information is available upon request.
In the interest of public health, please be aware that consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

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 Side Salads, Chips Iced Water and choice of Lemonade or Iced Tea	
Choice of Two (2) Side Salads (pg 10)	20-240 Cal each
Choice of Two (2) Lunch Meats:	
Sliced Oven-Roasted Turkey, Sliced Roast Beef, or Deli Ham	80-230 Cal/2-4.5 oz. serving
Choice of One (1) Salad	
Tuna Salad	XXX Cal/xxx oz. serving
Egg Salad	XXX Cal/xxx oz. serving
Chicken Salad	XXX Cal/xxx oz. serving
Hummus with Vegetables	XXX Cal/xxx oz. serving
Cheese Tray (Cheddar and Swiss) ▼	110 Cal/1 oz. serving
Relish Tray (Lettuce, Tomato, Onion, Pickles, Pepperoncini) ▼	10 Cal/1 oz. serving
Great Lakes Potato Chips ▼	160 Cal/1 oz. serving
Assorted Baked Breads and Rolls ▼	110-230 Cal each
Assorted Craveworthy Cookies ▼	220-240 Cal each
Iced Water	0 Cal/8 oz. serving
Choice of Two (2) Beverages:	
Lemonade	90 Cal/8 oz. serving
Iced Tea	0 Cal/8 oz. serving

PREMIUM BOX LUNCHES

Your Choice of Entrée Salad served with a Bakery-Fresh Roll with Butter, Fruit Cup, Dessert Bars, and Bottled Water	
Bakery-Fresh Roll with Butter ▼	100 Cal each
Fresh Fruit Cup ▼	35 Cal/2.5 oz. serving
Assorted Dessert Bars ▼	240-370 Cal each
Bottled Water	0 Cal each
Chicken Cobb Salad with Grilled Chicken, Bacon, Avocado, Egg and Blue Cheese on Salad Greens served with an Italian Vinaigrette \$20.49	
	440 Cal each
Chicken, Blue Cheese and Apple Salad \$19.99	
	620 Cal each
Mediterranean Quinoa Salad: Quinoa, Toasted Chickpeas, Cucumber, Tomato and Kalamata Olives with Hummus and Pita ▼ EW PF \$19.99	
	560 Cal each
Traditional Caesar Salad: Romaine, Shredded Parmesan Cheese and Seasoned Croutons served with Caesar Dressing \$18.99	
	430 Cal each
Add One (1) Protein \$1.99:	
Salmon	240 Cal/4 oz. serving
Chicken	170 Cal/5 oz. serving
Flank Steak	200 Cal/4 oz. serving

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

LAKER SELECTIONS BOX LUNCH \$16.49

Your choice of Laker Selections Sandwich served with Mustard, Mayo, Chips, Assorted Craveworthy Cookies and Bottled Water	
Choice of Three (3) Laker Selection Sandwiches (See Below)	150-770 Cal each
Individual Bag of Chips ▼	100-160 Cal each
Assorted Craveworthy Cookies ▼	220-240 Cal each
Bottled Water	0 Cal each

LAKER SELECTIONS SANDWICH BUFFET \$20.09

Choice of Laker Selections Sandwich and Side Salads accompanied by Chips, Mayo, and Mustard, Pickles, Assorted Craveworthy Cookies Includes Iced Water and choice of Lemonade or Iced Tea	
Choice of Two (2) Side Salads (pg 10)	20-240 Cal each
Dill Pickle Spears ▼	5 Cal each
Great Lakes Potato Chips ▼	160 Cal/1 oz. serving
Choice of Three (3) Laker Selection Sandwiches	150-770 Cal each
Assorted Craveworthy Cookies ▼	220-240 Cal each
Iced Water	0 Cal/8 oz. serving
Choice of Two (2) Beverages:	
Lemonade	90 Cal/8 oz. serving
Iced Tea	0 Cal/8 oz. serving

LAKER SANDWICH SELECTION OPTIONS

(Available Sandwich choices for the Laker Selections Boxed Lunch and Laker Selection Sandwich Buffet)	
Bavarian Ham and Cheddar on a Pretzel Roll	490 Cal each
Roast Beef and Cheddar Sandwich	410 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	
	770 Cal each
Veggie and Hummus Lavash: Hummus, Arugula, Plum Tomatoes, Cucumbers, Bell Pepper, Feta and Mint ▼ PF	
	150 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 Includes Iced Water and choice of Lemonade or Iced Tea	
Choice of Two (2) Side Salads (pg 10)	30-240 Cal each
Dill Pickle Spears VG	5 Cal each
Great Lakes Potato Chips V	100-160 Cal each
Choice of Three (3) Executive Luncheon Sandwiches	320-800 Cal each
Assorted Craveworthy Cookies V	220-240 Cal each
Iced Water	0 Cal/8 oz. serving
Choice of Two (2) Beverages:	
Lemonade	90 Cal/8 oz. serving
Iced Tea	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
Roast Beef, Provolone, Artichoke Relish and Pesto Mayo Baguette	680 Cal each
Gourmet Turkey Sandwich with Baby Arugula, Creamy Brie and Cranberry-Fig Jam	440 Cal each
Creamy Chicken Salad Croissant with Fresh Dill	680 Cal each
Turkey and Ham Club Sub with Bacon, Swiss Cheese and Honey Dijon Dressing	400 Cal each
Grilled Vegetable Wrap Bruschetta and Black Olives V PF	570 Cal each
Sweet Potato Smash Ciabatta with Goat Cheese, Cranberry Sauce and Arugula V EW PF	500 Cal each

*All packages include necessary accompaniments and condiments.

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SIDE SALAD SELECTIONS

(Included with Deli Express, Laker Sandwich Selections and The Executive Luncheon Sandwich Buffets)	
Traditional Garden Salad with Balsamic Vinaigrette 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
Red-Skinned Potato Salad with Egg, Celery and Spanish Onion in a Seasoned Mayonnaise Dressing V	240 Cal/4 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
Cilantro Peanut Noodle Salad in a Pesto Cilantro Sauce combined with Radishes, Scallions and Chopped Peanuts VG	240 Cal/3 oz. serving
Toasted Cranberry Apple Couscous with Apricots, Granny Smith Apples, Almonds, Red Onions, Fresh Spinach and Scallions VG PF	190 Cal/3 oz. serving
Roasted Vegetable Pasta Salad V EW PF	200 Cal/3.75 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 \$59.00 PER GALLON

All soup is sold by the gallon. One gallon contains 20 servings. We do not sell partial gallons. Includes Crackers.	
Vegetable Beef Barley	120 Cal/8 oz. serving
Chicken Noodle	80 Cal/8 oz. serving
Broccoli Cheese V	180 Cal/8 oz. serving
Vegan Chili VG	130 Cal/8 oz. serving
Butternut Squash V	240 Cal/ 8 oz. serving
Tomato Basil V	245 Cal/8 oz. serving
Loaded Baked Potato	240 Cal/8 oz. serving
Choice of Three (3) Soup Toppings - \$1.99 per person:	
Sour Cream V	60 Cal/1 oz. serving
Croutons VG	30 Cal/1 oz. serving
Shredded Cheese V	110 Cal/2 oz. serving
Chives VG	0 Cal/0.5 oz. serving
Bacon Bits	30 Cal/0.5 oz. serving

BUFFETS

THEMED BUFFETS

All prices are per person and available for 18 guests or more.
Includes Iced Water and Choice of Lemonade or Iced Tea.
Add \$2.00 Per Person for dinner. Dinner begins at 4 PM.

BBQ NATION \$23.99

Choice of One (1) Salad:	
Potato Salad V	240 Cal/4.25 oz. serving
Sweet Potato Salad V PF	190 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
Garlic Texas Toast V	140 Cal each
Brioche Slider Roll V	90 Cal each
Choice of Two (2) Sides:	
Macaroni and Cheese V	210 Cal/4.25 oz. serving
BBQ Pinto Beans V	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:	
Pulled Pork	210 Cal/3.5 oz. serving
Smoked Beef Brisket	170 Cal/3 oz. serving
BBQ Spiced Shredded Chicken	250 Cal/4 oz. serving
BBQ Jackfruit VG PF	150 Cal/3 oz. serving
Choice of Two (2) Sauces:	
Nashville BBQ Sauce V	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 VG	160 Cal/1 oz. serving
Sweet Baby Ray's BBQ Sauce VG	55 Cal/1 oz. serving
Assorted Craveworthy Cookies V	220-240 Cal each

LOUIE'S FARMSTEAD FEAST \$26.59

Baby Spinach Salad with Bacon, Egg, Mushroom and Tomato and Balsamic Vinaigrette	90 Cal/3.75 oz. serving
Bakery-Fresh Dinner Roll with Butter V	100 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	240-370 Cal each

3RD COAST COLLECTIONS \$19.89

Seasonal Fresh Fruit Platter VGPF	35 Cal/2.5 oz. serving
Hummus Platter with Toasted Pita Wedges and Fresh Vegetables V PF	230 Cal/4.5 oz. serving
Choice of Two (2) Salad Platters	
Thai Beef Noodle Salad Platter	320 Cal/6 oz. serving
Sesame Chicken Salad with Mandarin Platter	160 Cal/5 oz. serving
Southwest Kale Salad Platter EW	220 Cal/5 oz. serving
Teriyaki Salmon Salad Platter	180 Cal/4 oz. serving
Smoky Coconut -Lime Portobello Salad Platter VG PF	70 Cal/4 oz. serving
Plant Forward Street Corn Salad Platter VG EW	220 Cal/3.3 oz. serving
Assorted Craveworthy Cookies V	220-240 Cal each

POWER BOOST BOWLS \$24.49

Choice of One (1) Grain:	
Lemon Herbed Farro VG EW PF	150 Cal/3.5 oz. serving
Quinoa and Lentils VG EW PF	90 Cal/3 oz. serving
Choice of One (1) Greens:	
Kale Mix VG PF	10 Cal/1.25 oz. serving
Romaine Arugula Mix VG PF	5 Cal/1.25 oz. serving
Choice of Two (2) Proteins:	
Lemon Garlic Chicken	130 Cal/3 oz. serving
Hard-Cooked Egg V	80 Cal each
Grilled Sumac Salmon	120 Cal/2.75 oz. serving
Choice of Three (3) Toppings:	
Spicy Roasted Broccoli VG EW PF	45 Cal/1.5 oz. serving
Sliced Avocado VG	90 Cal/2 oz. serving
Turmeric Roasted Cauliflower VG EW PF	35 Cal/2 oz. serving
Garbanzo Beans VG	140 Cal/3 oz. serving
Roasted Butternut Squash VG EW PF	80 Cal/2 oz. serving
Herb-Roasted Mushrooms VG EW PF	90 Cal/3 oz. serving
Shredded Beets VG	25 Cal/2 oz. serving
Edamame VG	80 Cal/2 oz. serving
Choice of Two (2) Sauces:	
Greek Yogurt Ranch Dressing V	90 Cal/1 oz. serving
Pesto Vinaigrette V	120 Cal/1 oz. serving
Tahini Tzatziki Dressing V	30 Cal/1 oz. serving
Choice of Two (2) Garnishes:	
Feta Cheese Crumbles V	80 Cal/1 oz. serving
Pickled Red Onion VG	25 Cal/1 oz. serving
Toasted Walnuts VG	180 Cal/1 oz. serving
Shaved Parmesan	110 Cal/1 oz. serving
Brown Butter Pumpkin Seeds V	170 Cal/1 oz. serving

BAKED POTATO BAR \$22.59

Traditional Garden Salad with Balsamic Vinaigrette and Ranch V EW PF	45 Cal/3.5 oz. serving
Baked Potatoes VG	220 Cal each
Chicken Mushroom Alfredo Topping	100 Cal/2 oz. serving
Vegan Chili Topping VG EW PF	30 Cal/2 oz. serving
Broccoli VG PF	20 Cal/2 oz. serving
Bacon Bits	75 Cal/0.5 oz. serving
Shredded Cheddar Cheese V	110 Cal/1 oz. serving
Green Scallions VG PF	5 Cal/0.5 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	220-240 Cal each
Add on Cheddar Cheese Sauce V \$1.99 per person	40 Cal/1 oz. serving



BUFFETS

THEMED BUFFETS

All prices are per person and available for 18 guests or more.
Includes Iced Water and Choice of Lemonade or Iced Tea.
Add \$2.00 Per Person for dinner. Dinner begins at 4 PM.

TASTY TEX MEX \$24.49

Includes Hot Sauce

Tortilla Chips VG	280 Cal/2 oz. serving
Mexican Rice VG	130 Cal/3 oz. serving
Cumin Black Beans VG	30 Cal/1 oz. serving
Sautéed Peppers and Onions VG	40 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	500 Cal/6.5 oz. serving
Vegan Chorizo with Tortilla, Cheddar Cheese and Sour Cream VG	440 Cal/6.5 oz. serving
Choice of Two (2) Salsas:	
Pico De Gallo VG	5 Cal/1 oz. serving
Salsa Verde VG	5 Cal/1 oz. serving
Salsa Roja VG	20 Cal/1 oz. serving
Dulce de Leche Brownie VG	230 Cal/2.25 oz. serving
Add Guacamole VG \$1.99 per person	35 Cal/1 oz. serving
Add Second Protein \$1.99 per person	

REPUBLIC OF SPICE \$29.49

Kachumber Salad VG EW PF	40 Cal/3.9 oz. serving
Tikka Chaat Salad VG EW PF	70 Cal/3 oz. serving
Curry-Spiced Naan VG	450 Cal each
Choice of One (1) Base:	
Brown Rice VG EW	110 Cal/2.75 oz. serving
Lemon-Ginger Basmati Rice VG	170 Cal/3.25 oz. serving
Choice of One (1) Vegetarian Entrée:	
Sweet Potato Coconut Curry VG PF	150 Cal/4 oz. serving
Cauliflower Cashew Vindaloo VG EW PF	110 Cal/3.5 oz. serving
Yellow Dal VG EW PF	110 Cal/4.25 oz. serving
Choice of One (1) Entrée:	
Kadai Jhinga Masala (Shrimp Curry) EW	120 Cal/4.5 oz. serving
Tandoori Chicken EW	140 Cal/3 oz. serving
Butter Chicken	220 Cal/4 oz. serving
Pickled Red Onion VG	10 Cal/0.5 oz. serving
Shredded Carrot VG	5 Cal/0.5 oz. serving
Cilantro VG	0 Cal/0.125 oz. serving
Choice of Two (2) Sauces:	
Mango Chutney VG	45 Cal/1 oz. serving
Cucumber Mint Raita V	15 Cal/1 oz. serving
Tomato-Onion Chutney VG	140 Cal/2 oz. serving
Honey Lemon Rice Pudding V	200 Cal/4.25 oz. serving

BUFFETS

THEMED BUFFETS

All prices are per person and available for 18 guests or more.
Includes Iced Water and Choice of Lemonade or Iced Tea.
Add \$2.00 Per Person for dinner. Dinner begins at 4 PM.

ALL-AMERICAN PICNIC \$20.99

Old-Fashioned Coleslaw V EW	150 Cal/3 oz. serving
Traditional Potato Salad V	240 Cal/4.25 oz. serving
Great Lake Potato Chips V	160 Cal/1 oz. serving
Hot Dogs with Buns	300 Cal each
Grilled Hamburgers with Buns	320 Cal each
Vegetarian Burger VG	170 Cal each
Cheese Tray V	110 Cal/1 oz. serving
Garnish Tray (Lettuce, Onions, Pickles and Tomatoes) VG	5 Cal/1 oz. serving
Assorted Craveworthy Cookies V	220-240 Cal each
Bakery-Fresh Brownies V	250 Cal each
Add on Grilled Chicken Breast for \$1.99 per person	160 Cal/3 oz. serving

LAKER LASAGNA EXTRAVAGANZA \$24.49

Classic Caesar Salad	170 Cal/2.7 oz. serving
Garlic Breadsticks V	110 Cal each
Homestyle Beef Lasagna with Parmesan Cheese	330 Cal/7.25 oz. serving
Vegetable Alfredo Lasagna V	460 Cal/11 oz. serving
Tiramisu	210 Cal slice

ASIAN INSPIRATIONS \$28.49

Peanut Lime Ramen Noodles VG	240 Cal/3 oz. serving
Vegetable Egg Rolls V	180 Cal each
Choice of Two (2) Dipping Sauces:	
Sweet Soy Sauce V	50 Cal/1.25 oz. serving
Sweet and Sour Sauce VG	30 Cal/1 oz. serving
Chile Garlic Sauce VG	45 Cal/1 oz. serving
Choice of One (1) Rice:	
White Rice VG	130 Cal/3 oz. serving
Vegetable Fried Rice V PF	130 Cal/3.25 oz. serving
Steamed Brown Rice VG EW	110 Cal/2.75 oz. serving
General Tso's Chicken	380 Cal/6.25 oz. serving
Teriyaki Salmon with Lemon Green Beans EW	130 Cal/3 oz. serving
General Tso's Tofu VG EW	120 Cal/3.6 oz. serving
Coconut Mango Rice Dessert V	220 Cal each

SOUP AND SALAD BUFFET \$22.49

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 Cheddar Cheese V	110 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	190 Cal/2 oz. serving
Italian Dressing VG	80 Cal/2 oz. serving
Croutons V	60 Cal/0.5 oz. serving
Bakery-Fresh Dinner Roll with Butter V	100 Cal each
Soup Du Jour	140-240 Cal/8 oz. serving
Crackers	70 Ca/packet
Assorted Craveworthy Cookies V	220-240 Cal each

LAKER PASTABILITIES \$21.99

Garlic Breadsticks V	110 Cal each
Choice of One (1) Salad:	
Mesclun Salad with Fresh Orange, Kalamata Olives and Red Onion with a Balsamic Vinaigrette VG PF	60 Cal/2.25 oz. serving
Classic Caesar Salad	170 Cal/2.7 oz. serving
Traditional Garden Salad with Balsamic Vinaigrette and Ranch V EW PF	45 Cal/3.5 oz. serving
Choice of One (1) Pasta:	
Cavatappi Pasta V	180 Cal/4 oz. serving
Fettuccine Noodles V	240 Cal/6 oz. serving
Choice of Two (2) Vegetables:	
Broccoli VG PF	10 Cal/1 oz. serving
Onions VG	10 Cal/1 oz. serving
Tomatoes VG	5 Cal/1 oz. serving
Zucchini VG	5 Cal/1 oz. serving
Choice of Two (2) Proteins:	
Grilled Chicken EW	160 Cal/3 oz. serving
Italian Sausage	230 Cal/2 oz. serving
Shrimp	95 Cal/3 oz. serving
Tofu VG	85 Cal/2 oz. serving
Choice of Two (2) Sauces:	
Marinara Sauce VG PF	100 Cal/4 oz. serving
Pesto Primavera Sauce V	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	220-240 Cal each
Bakery-Fresh Brownies V	250 Cal each

*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.

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. Includes Iced Water and Choice of Lemonade or Iced Tea. Pricing is based on entrée selection. Add \$2.00 Per Person for Dinner. Dinner begins at 4 PM.

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 Balsamic Vinaigrette	90 Cal/3.75 oz. serving
Greek Salad with Crumbled Feta V	110 Cal/3.25 oz. serving
Mandarin Cranberry Salad V EW	190 Cal/4 oz. serving
Traditional Hummus with Pita Chips & Fresh Vegetables	230 Cal/4.5 oz. serving
Hedge Salad with Diced Avocado, Diced Bacon, Diced Tomatoes, Diced Egg, Shredded Cheddar, Sliced Green Onion and Chopped Romaine with Buttermilk Dressing	300 Cal/5.5 oz. serving
Spinach and Romaine Salad with Raspberries, Michigan Dried Blueberries. Cherries and Cranberries, Goat Cheese Crumbles with Berry Vinaigrette V	345 Cal/5 oz. serving
Add an Extra Buffet Starter? \$5.29	45-345 Cal each

BUFFET ENTREES

Grilled Lemon Rosemary Chicken EW \$25.49	130 Cal/3 oz. serving
Brie and Mushroom Chicken \$26.69	310 Cal/7.5 oz. serving
Chicken Saltimbocca \$23.39	250 Cal/6.5 oz. serving
Hunter’s Chicken: Breaded Chicken with a White Wine Mushroom Sauce and Fresh Herb \$25.49	270 Cal/8 oz. serving
Michigan Cider Brined Chicken Breast: Apple Cider Marinated Chicken Breast Grilled and Served with Fresh Local Apple Salsa \$24.99	280 Cal/4 oz. serving
Chipotle Pork Loin Topped with a Pineapple Salsa EW \$25.49	210 Cal/3.75 oz. serving
Grilled Salmon in a Moroccan Herb Sauce \$27.99	130 Cal/2.75 oz. serving
Beef Tenderloin and Mushroom Ragout \$32.99	290 Cal/7.65 oz. serving
Vegetable Alfredo Lasagna V \$23.49	470 Cal/11 oz. serving
Gnocchi with Seasonal Vegetables V \$23.49	537 Cal/8 oz. serving
Add Additional Buffet Entrée? \$7.79	80-680 Cal each
Add Additional Buffet Vegetable Entrée? \$6.49	80-680 Cal each

BUFFET SIDES

Roasted Root Vegetables VG EW PF	120 Cal/4 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
Smoky Sweet Potato Au Gratin V	140 Cal/4.25 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 V	120 Cal/3.75 oz. serving
Artisan Mac and Cheese V	330 Cal/6 oz. serving
Mashed Michigan Yukon Gold Potatoes V	125 Cal/4 oz. serving
Add an Extra Buffet Side? \$5.59	40-350 Cal each

BUFFET FINISHES

Berry Panna Cotta	340 Cal each
New York-Style Cheesecake V	360 Cal slice
Assorted Mini Parfaits V	190-240 Cal each
Lemon Poppyseed with Strawberries Thimble Cake V	90 Cal each
Chocolate Cake V	320 Cal slice
Ginger Coconut Chia Pudding	150 Cal each
Flourless Chocolate Torte V	350 Cal slice
Vegan Lemon Raspberry Cheesecake VG	180 Cal slice
Add an Extra Buffet Finish? \$5.59	80-520 Cal each

*All packages include necessary accompaniments and condiments.
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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.

PLATED MEALS

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 Glaze	50 Cal/2 oz. serving
Roasted Garlic Whipped Potatoes v	260 Cal/6 oz. serving
Local Vegetable Blend vg	25 Cal/3 oz. serving
Mixed Green Salad vg	15 Cal/1 oz. serving
Grape Tomatoes vg	5 Cal/3 Tomatoes
Sliced Cucumber vg	5 Cal/3 slices
Balsamic Dressing vg	110 Cal/1 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
Savory Rice Pilaf vg	154 Cal/4 oz. serving
Roasted Baby Carrot v	70 Cal/3 oz. serving
Mixed Green Salad vg	15 Cal/1 oz. serving
Grape Tomatoes vg	5 Cal/3 Tomatoes
Sliced Cucumber vg	5 Cal/3 slices
Balsamic Dressing vg	110 Cal/1 oz. serving

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

8 oz. Bone In Pork Chop	460 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 vg	15 Cal/1 oz. serving
Grape Tomatoes vg	5 Cal/3 Tomatoes
Sliced Cucumber vg	5 Cal/3 slices
Balsamic Dressing vg	110 Cal/1 oz. serving

SALT & HERB CRUSTED SIRLOIN \$46.49

8 oz. Sirloin	480 Cal/8 oz. serving
Peppercorn Demi Glaze	50 Cal/2 oz. serving
Mashed Yuokon Golds v	190 Cal/6 oz. serving
Roasted Root Vegetables v	80 Cal/3 oz. serving
Mixed Green Salad vg	15 Cal/1 oz. serving
Grape Tomatoes vg	5 Cal/3 Tomatoes
Sliced Cucumber vg	5 Cal/3 slices
Balsamic Dressing vg	110 Cal/1 oz. serving

HUNTER'S CHICKEN \$33.59

Stuffed Chicken	xxx Cal each
Sause Chasseur v	xxx Cal/2 oz. serving
Wild Rice Blend v	xxx Cal/6 oz. serving
Green Beans vg	xxx Cal/3 oz. serving
Mixed Green Salad vg	15 Cal/1 oz. serving
Grape Tomatoes vg	5 Cal/3 Tomatoes
Sliced Cucumber vg	5 Cal/3 slices
Balsamic Dressing vg	110 Cal/1 oz. serving

ASIAGO CHICKEN CAPRESE \$34.39

Chicken Breast	230 Cal each
Roasted Red Pepper Sauce vg	60 Cal/2 oz. serving
Risotto v	260 Cal/6 oz. serving
Pan Roasted Vegetables vg	90 Cal/3 oz. serving
Mixed Green Salad vg	15 Cal/1 oz. serving
Grape Tomatoes vg	5 Cal/3 Tomatoes
Sliced Cucumber vg	5 Cal/3 slices
Balsamic Dressing vg	110 Cal/1 oz. serving

CHERRY ANCHO BBQ GRILLED CHICKEN BREAST \$34.39

Chicken Breast	230 Cal each
Ancho BBQ Sauce vg	60 Cal/1 oz. serving
Tri-Colored Tomatoes Salad vg	35 Cal/2 oz. serving
Mashed Potatoes v	180 Cal/6 oz. serving
Fresh Herbed Vegetable vg	25 Cal/3 oz. serving
Mixed Green Salad vg	15 Cal/1 oz. serving
Grape Tomatoes vg	5 Cal/3 Tomatoes
Sliced Cucumber vg	5 Cal/3 slices
Balsamic Dressing vg	110 Cal/1 oz. serving

LEMON THYME GARLIC SKIN-IN STUDDERED CHICKEN BREAST \$34.99

Chicken Breast	230 Cal each
Sherry Chicken Gravy	90 Cal/2 oz. serving
Whipped Potatoes vg	260 Cal/6 oz. serving
Roasted Root Vegetables v	xxx Cal/3 oz. serving
Mixed Green Salad vg	15 Cal/1 oz. serving
Grape Tomatoes vg	5 Cal/3 Tomatoes
Sliced Cucumber vg	5 Cal/3 slices
Balsamic Dressing vg	110 Cal/1 oz. serving

GNOCCHI WITH SEASONAL VEGETABLES \$28.99

Ingredients vary by season. Please inquire about our current offerings.

PLATED DESSERTS

PLATED DESSERTS

All prices are per person.

NEW YORK CHEESECAKE \$6.99

Cheesecake v	430 Cal each
Choice of One (1) Garnish:	
Praline Garnish v	350 Cal/2 oz. serving
Chocolate Sauce v	200 Cal/2 oz. serving
Seasonal Berry Garnish vg	25 Cal/2 oz. serving

FLOURLESS CHOCOLATE TORTE \$6.99

Flourless Torte v	350 Cal each
Raspberry Coulis vg	160 Cal/2 oz. serving
Fresh Raspberry vg	25 Cal/2 oz. serving

TIRAMISU LAYER CAKE \$6.99

Tiramisu	190 Cal each
Whipped Cream v	15 Cal/1 oz. serving
Cocoa Powder vg	0 Cal/pinch

POUND CAKE WITH SEASONAL FRUIT \$6.99

Pound Cake v	290 Cal/3 oz. serving
Seasonal Fruit vg	30 Cal/2 oz. serving
Whipped Cream v	15 Cal/1 oz. serving

VEGAN LEMON RASPBERRY CHEESECAKE \$6.99

Vegan Cake vg	180 Cal each
Raspberry Coulis vg	80 Cal/1 oz. serving
Fresh Seasonal Fruit vg	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 \$33.99	120 Cal each
Beef Sirloin Kabobs \$48.99	40 Cal each
Meatballs with choice of One (1) sauce: (BBQ, Swedish or Teriyaki) \$27.99	100 Cal each
Buffalo Style Chicken Spring Rolls \$28.49	100 Cal each
Chili-Lime Chicken Kabobs \$43.99	70 Cal each
Bone-In Wings served with Buffalo, BBQ and Ranch \$36.99	50 Cal each
Boneless Wings served with Buffalo, BBQ and Ranch \$36.99	260 Cal/4 oz. serving
Coconut Shrimp \$34.79	75 Cal each
Crispy Asiago Asparagus v \$37.39	45 Cal each
Assorted Mini Quiche \$26.99	100 Cal each
Vegetable Samosas v \$43.69	110 Cal each
Vegetable Spring Rolls v \$43.69	80 Cal each
Plant-Based Chorizo Stuffed Mushrooms vg PF \$25.39	50 Cal each
Truffle & Wild Mushroom Arancini v \$37.99	60 Cal each

RECEPTION HORS D'OEUVRES (COLD)

Tenderloin and Bacon Jam Crostini \$31.99	130 Cal each
Caprese Skewer \$30.59	50 Cal each
Mediterranean Antipasto Skewers v \$42.99	60 Cal each
Ratatouille Crostini vg \$30.59	60 Cal each
Traditional Tomato Bruschetta Crostini vg \$22.59	50 Cal each
Roasted Butternut Crostini v EW PF \$18.69	95 Cal each
Shrimp and Avocado Toast Points EW \$22.59	70 Cal each
Chicken Walnut Salad Bites EW \$22.59	80 Cal each
Margarita Flatbread v \$35.99	200 Cal/2 oz. serving
Charcuterie Cones \$42.99	200 Cal/2 oz. serving
Balsamic Fig & Goat Cheese Flatbread v \$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.

RECEPTIONS

CHEF-INSPIRED STATIONS

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

DIM SUM \$16.99

Vegetable Egg Rolls v	180 Cal each
Pork Potstickers	45 Cal each
Choice of Two (2) Dipping Sauces:	
Sweet Soy Sauce v	50 Cal/1.25 oz. serving
Sweet & Sour Sauce vg	30 Cal/1 oz. serving
Chile Garlic Sauce vg	45 Cal/1 oz. serving
Sweet and Spicy Boneless Chicken Wings	
with Celery Sticks	120 Cal each
Assorted Dessert Bars v	240-370 Cal each

SOFT PRETZEL BAR \$7.99

Hot Pretzels vg	180 Cal each
Choice of Three (3) Dipping Sauces:	
Honey Mustard Sauce v	45 Cal/1 oz. serving
Spicy Mustard Sauce vg	40 Cal/1 oz. serving
Yellow Mustard Sauce vg	15 Cal/1 oz. serving
Nacho Cheese Sauce v	40 Cal/1 oz. serving
Plant-Based Cheddar Cheese Sauce vg	60 Cal/1 oz. serving
Beer Cheese v	120 Cal/8 oz. serving
Buffalo Blue Sauce	30 Cal/1 oz. serving
Chocolate Sauce vg	55 Cal/1 oz. serving
Caramel Sauce v	75 Cal/1 oz. serving

WING BAR \$14.09

Carrot Sticks vg	50 Cal/4 oz. serving
Celery Sticks vg	15 Cal/4 oz. serving
Choice of Wing:	
Crispy Chicken Wings	90 Cal each
Baked Chicken Wings pf	80 Cal each
Boneless Baked Chicken Wings	70 Cal each
Boneless Crispy Chicken Wings	90 Cal each
Choice of Two (2) Seasonings:	
Garlic Parmesan Seasoning	100 Cal/1 oz. serving
Lemon Pepper and Salt vg	55 Cal/1 oz. serving
Buffalo Ranch Seasoning v	70 Cal/1 oz. serving
Caribbean Jerk Seasoning vg	60 Cal/1 oz. serving
Choice of Three (3) Sauces:	
Buffalo Sauce vg	10 Cal/1 oz. serving
Barbecue Sauce vg	55 Cal/1 oz. serving
Sweet Garlic Teriyaki vg	60 Cal/1 oz. serving
Nashville Hot Oil vg	240 Cal/1 oz. serving
Hot Honey Garlic Sauce v	90 Cal/1 oz. serving
Ranch Dressing v	95 Cal/1 oz. serving
Blue Cheese Dressing v	140 Cal/1 oz. serving
Sweet Chili Sauce vg	35 Cal/1 oz. serving
Jalapeño Ranch Dressing v	90 Cal/1 oz. serving

ALL-STAR SLIDERS \$15.49

Choice of Three (3) Sliders:

Grilled Veggie Sliders vg pf	110 Cal each
Bacon-Blue Meatball Sliders	220 Cal each
Ham and Cheese Sliders	160 Cal each
Spicy Cauliflower Slider vg	170 Cal each
Shredded Pork and Slaw Sliders	300 Cal each
Cheeseburger Sliders	250 Cal each
Sriracha Fried Chicken Sliders	390 Cal each

LOUIE'S TAILGATE TREATS \$23.99

Chilled Spinach Dip served with Pita Chips v	230 Cal/2.25 oz. serving
Swedish Meatballs	110 Cal each
Boneless Chicken Wings served with BBQ, Buffalo and Ranch	260 Cal each
Hot Pretzels vg	180 Cal each
Assorted Craveworthy Cookies v	220-240 Cal each
Assorted Dessert Bars v	240-370 Cal each

GLOBAL DOG \$8.19

Hot Dog Bun vg	130 Cal each
Beef Hot Dog	170 Cal each
Grilled Bratwurst	430 Cal each
Sauerkraut vg pf	10 Cal/2 oz. serving
Diced Onions vg	10 Cal/1 oz. serving
Banana Peppers vg	15 Cal/1 oz. serving
Pickles vg	5 Cal/1 oz. serving
Yellow Mustard vg	10 Cal/0.5 oz. serving
Sweet Pickle Relish vg	10 Cal/0.5 oz. serving
Ketchup vg	20 Cal/0.5 oz. serving

RECEPTIONS

RECEPTION PLATTERS AND DIPS

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

CLASSIC CHEESE TRAY \$6.99 PER PERSON

Classic Sliced Cheese Tray with Swiss, Cheddar and Pepper Jack Cheeses served with Crackers **V** 300 Cal/2.75 oz. serving

SEASONAL VEGETABLE TRAY \$5.29 PER PERSON

Array of Vegetables with Ranch Dill Dip **V PF** 120 Cal/5 oz. serving

SEASONAL FRESH FRUIT PLATTER \$5.49 PER PERSON

Seasonal Fresh Fruit **VG PF** 35 Cal/2.5 oz. serving

SOUTHWEST DIPPING DUO \$5.59 PER PERSON

Cold Mexicali Dip **V** 117 Cal/1 oz. serving
Hot Queso **V** 320 Cal/1 oz. serving
Tortilla Chips **VG** 260 Cal/3 oz. serving

TRADITIONAL HUMMUS WITH PITA CHIPS & FRESH VEGETABLES \$5.29 PER PERSON

Traditional Hummus with Pita Chips & Fresh Vegetables **V EW PF** 230 Cal/4.5 oz. serving

HOUSEMADE SPINACH DIP SERVED WITH PITA CHIPS & FRESH VEGETABLES \$164.99 SERVES 50

Housemade Spinach Dip served with Pita Chips & Fresh Vegetables **V** 230 Cal/2.25 oz. serving

BUFFALO CHICKEN DIP \$164.99 SERVES 50

Buffalo Chicken Dip 250 Cal/2.62 oz. serving
Tortilla Chips **VG** 260 Cal/3 oz. serving

CHEF CURATED CHARCUTERIE BOARD \$179.00 SERVES 12

Chef Curated Charcuterie Board Calories Vary Per Assortment

BREAKS

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

BREADS AND SPREADS \$7.49

Seasonal Fresh Fruit Platter **VG PF** 35 Cal/2.5 oz. serving
Tortilla Chips **VG** 280 Cal/2 oz. serving
Pita Chips **V** 130 Cal/2 oz. serving
Crostoni **VG EW** 40 Cal each
Choice of Four (4) Spreads:
Traditional Guacamole **VG** 35 Cal/1 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
Mexicali Dip **V** 120 Cal/1 oz. serving

SUGAR AND SPICE \$8.39

Craveworthy Sugar Cookies **V** 230 Cal each
Gummy Bears 440 Cal/4 oz. serving
Popcorn **VG EW PF** 110 Cal/1.25 oz. serving
Great Lakes Potato Chips **V** 160 Cal/1 oz. serving
Savory Snack Mix **V** 240 Cal/2 oz. serving

ORCHARD TREATS \$11.39

Apple Wedges **VG EW PF** 10 Cal each
Caramel Sauce **V** 75 Cal/1 oz. serving
Cinnamon Sugar Donuts **V** 240 Cal each
Maple Walnut Blondies **V** 300 Cal each
Cheese Sticks **V** 110 Cal each

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 Chocolate Bar with Assorted Toppings and Mix-Ins 160-430 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.

BEVERAGES & DESSERTS

BEVERAGES

Includes appropriate accompaniments

Bottled Water	\$2.69 Each	0 Cal each
Assorted Sodas (Can)	\$2.59 Each	0-170 Cal each
Regular Coffee	\$31.99 Per Gallon	0 Cal/8 oz. serving
Decaffeinated Coffee	\$31.99 Per Gallon	0 Cal/8 oz. serving
Hot Water with Assorted Tea Bags and Honey	\$26.99 Per Gallon	0 Cal/8 oz. serving
Iced Tea with Sugar Packets	\$22.99 Per Gallon	0 Cal/8 oz. serving
Lemonade	\$22.99 Per Gallon	90 Cal/8 oz. serving
Iced Water	\$4.99 Per Gallon	0 Cal/8 oz. serving
Infused Water	\$13.99 Per Gallon	
Choice of One (1) Fruit Infused Water:		
Lemon Infused Water		0 Cal/8 oz. serving
Orange Infused Water		15 Cal/8 oz. serving
Apple Infused Water		20 Cal/8 oz. serving
Cucumber Infused Water		0 Cal/8 oz. serving
Grapefruit Infused Water		20 Cal/8 oz. serving
Hibiscus Lemonade	\$24.99 Per Gallon	120 Cal/8 oz. serving
Hot Chocolate	\$27.19 Per Gallon	160 Cal/8 oz. serving
Hot Chocolate Bar with Assorted Mix-Ins and Toppings	\$29.99 Per Gallon	160-430 Cal/8 oz. serving
Hot or Cold Apple Cider	\$27.19 Per Gallon	160-310 Cal/8 oz. serving
Sparkling Cranberry Punch	\$24.99 Per Gallon	80-100 Cal/8 oz. serving
Sparkling Laker Punch	\$24.99 Per Gallon	80-100 Cal/8 oz. serving
Sparkling Sunshine Punch	\$24.99 Per Gallon	80-100 Cal/8 oz. serving
Orange Juice	\$24.99 Per Gallon	110 Cal/8 oz. serving
Cranberry Juice	\$24.99 Per Gallon	140 Cal/8 oz. serving
Apple Juice	\$24.99 Per Gallon	100 Cal/8 oz. serving

DESSERTS

Assorted Craveworthy Cookies ▼	\$23.99 Per Dozen	220-240 Cal each
Bakery-fresh Brownies ▼	\$26.99 Per Dozen	250 Cal each
Lemon Bars ▼	\$26.99 Per Dozen	250 Cal each
Assorted Dessert Bars ▼	\$26.99 Per Dozen	240-370 Cal each
Rice Krispy Treat	\$22.99	200 Cal/2 oz. serving
Allergen Free Cookies ▼	\$4.59 Per Dozen	420 Cal each
Raspberry Almond Shortbread ▼	\$26.99 Per Dozen	280 Cal/1 piece

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, linens, florals to service staff and everything in between. - Additional fees may apply

Calorie and Nutrition: The calorie and nutrition information provided is for individual servings, not for the total number of servings on each tray, because serving styles e.g. trays/bowls used vary significantly, in order to accommodate numbers of guests that can range from single digits to thousands. Due to our desire and ability to provide custom solutions, we do not offer standard serving containers. If you have any questions, please contact your catering manager directly.

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

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 ordering at **City Campus, Alumni House, DCIH, and CHS** – Contact Conference and Event Planning to find the right Event Coordinator for your event venue.
- 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 City campus payment goes through Conference and Event Planning. Please contact your event planner to submit payment for events on City 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 Simple takeaways 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 person or organization placing the order is responsible for pick up setup and cleanup.

VG VEGAN

EW EAT WELL

V VEGETARIAN

PF PLANT FORWARD

- A custom menu **involving ingredients not normally in inventory** must be placed twenty-one (21) days prior to the event. 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**.
- An increase or decrease in guest count of 20% within (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.

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.
- 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 Kirhof 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, Wheat, Soy Sesame, Tree nuts and Peanuts.)
- 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.

Contact Us Today

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

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

Prices effective until 07/01/2027

Prices may be subject to change

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.
- Any room that isn't a premium space downtown (Exhibition Hall, Regency Room, Gordon Gallery, Seidman Forum, & Seidman/DeVos Boardrooms) will incur a \$2.50 per person China fee

Bar Setup:

- Glassware, Ice Water, assorted Pepsi products and cocktail napkins are included in all bar setups. Choose cranberry and orange juice OR iced tea and lemonade.
- 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 City 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 Waivers:

- Food Waivers must be submitted 2 weeks prior to the event date. Any Food Waivers submitted less than 2 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 www.gvsu.edu/catering.
 - National brand catering accepts Dining Dollars or credit cards only.
- We look forward to serving you. If you have questions for the Valley Campus, please contact our Catering Office at catering@gvsu.edu or 331-3342. Office Hours 9:00 am – 4:00 pm. For City Campus, please contact Conference and Event Planning at meet@gvsu.edu or 331-6620.