



L.V. EBERHARD CENTER CATERING MENU

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BEVERAGES

Water Service	\$0.50 / person
Iced water provided at a beverage station with compostable cups. Iced water is included with a coffee and tea station.	
Assorted Chilled Juices	\$10.00 / carafe
Bottled Water (regular and flavored)	\$2.50 / each
Canned Soda (assorted Pepsi products)	\$2.50 / each
Freshly Brewed Coffee	\$30.00 / gallon
Regular and decaffeinated, served with hot tea and iced water.	
Iced Tea	\$25.00 / gallon
Lemonade	\$25.00 / gallon
Apple Cider (seasonal availability)	\$30.00 / gallon
Hot Cocoa (individual packets)	\$2.50 / each

BREAKFAST BUFFETS

There are no beverages included with breakfast selections. Beverages are available for an additional charge.

gf - gluten free *vg - vegan* *nf - nut free*
df - dairy free *v - vegetarian*

Continental Breakfast	\$7.50 / person
Assorted fresh baked Belgian pastries, muffins, and mini croissants with spreads. (Minimum 20 guests)	
Supreme Continental Breakfast	\$11.00 / person
Assorted fresh baked Belgian pastries, muffins and mini croissants with spreads, fresh fruit bowl, and hard-boiled eggs. (Minimum 20 guests)	
Traditional Breakfast Buffet (gf, nf)	\$14.25 / person
Scrambled eggs, bacon or sausage, lyonnaise potatoes, and assorted muffins. (Minimum 20 guests)	
Breakfast Burrito Buffet (nf)	\$11.50 / person
A selection of breakfast burritos that include bacon or sausage and cheese, vegetable and cheese, or both. Served with salsa and a seasonal fresh fruit bowl. (Minimum 20 guests)	
Breakfast Muffin Sandwich Buffet (nf)	\$10.25 / person
English muffins filled with egg, cheese and bacon or sausage served with a seasonal fresh fruit bowl. (Minimum 20 guests)	

Protein Lift (gf)	\$14.50 / person
A power breakfast of hard-boiled eggs, yogurt, seasonal fresh fruit bowl, assorted cheeses and crackers. (Minimum 20 guests)	
Traditional Quiche	\$16.25 / person
Choose from vegetable or bacon quiche, sausage links or bacon, lyonnaise potatoes and a seasonal fruit bowl. (Minimum 16 guests)	
French Toast Casserole (nf)	\$14.00 / person
French toast casserole served with your choice of bacon or sausage and a seasonal fresh fruit bowl. (Minimum 20 guests)	
Vegan Banana Bread (gf, vg)	\$7.50 / person
Two slices of gluten free banana bread with peanut butter and jelly.	
Breakfast Casserole (gf)	\$14.50 / person
Choose one from the following: Vegetarian: eggs, roasted vegetables, and cheese Italian: eggs, sausage, sauteed peppers, and onions Mediterranean: eggs, spinach, feta, and tomato Meat Lovers: eggs, bacon, sausage, ham, and cheddar cheese French: eggs, bacon, mushrooms, onion, spinach, and goat cheese Accompanied by sausage links or bacon and lyonnaise potatoes. (Minimum 20 guests)	

Waffle Station	\$15.00 / person
One Belgian waffle per guest with fruit compote, maple syrup, chocolate shavings, whipped cream, and butter.	
French Toast Station	\$13.75 / person
Two slices of cinnamon French toast served with maple syrup, seasonal fruit compote, whipped cream, powdered sugar, and butter.	

A LA CARTE BREAKFAST

Assorted Pastries (v)	\$32.50 / dozen
Assorted Muffins (v)	\$27.25 / dozen
Hard-Boiled Eggs (gf, nf, v)	\$15.00 / dozen
Fresh Fruit Bowl (gf, vg, v, df)	\$4.25 / person
(Minimum 20 guests)	
Vegan Breakfast Sausage (gf, vg)	\$6.00 / person
Two per serving. (Minimum 5 servings)	
Individual Yogurt Cups (gf, v)	\$3.25 / person
(Minimum 20 guests)	
Yogurt Parfait and Muffin Box (v)	\$10.00 / person
Vanilla Greek yogurt with granola, berries, and a muffin conveniently packed in a grab-and-go container. (Minimum 20 guests)	

SNACK BREAK ITEMS

Gourmet Cookie Selection (v) Minimum order of one dozen cookies.	\$2.00 / each
Brownie Bites (v)	\$1.75 / each
Granola Bars	\$1.85 / each
Vegetables and Dip (gf, vg, v, nf, df)	\$80.00 / per 25
Domestic Cheese Assortment Served with an assortment of crackers.	\$125.00 / per 25
Dry Snacks	\$3.00 / person
Dry Roasted Nuts	\$3.00 / person
Chips (Individually Bagged)	\$3.00 / person
Popcorn and Caramel Corn	\$8.50 / person

BOXED LUNCHES

There are no beverages included with boxed lunch selections. Beverages are available for an additional charge.

Traditional Boxed Lunch	\$15.65 / person
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An offering of assorted sandwiches or salads, chips, and a cookie.

Selections include:

Ham, turkey, turkey bacon ranch, tavern club, BBQ stack, chicken salad sandwich, roasted tomato and cheddar, cobb salad or a garden salad. (Minimum 10 guests – Maximum 100 guests)

The Laker Boxed Lunch	\$14.75 / person
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Minimum of 20 orders required per boxed lunch selection. All sandwiches include gourmet potato chips and a cookie.

Selections include:

Ham Sandwich – ham, lettuce, cheddar cheese on sourdough
 Turkey Sandwich – turkey, lettuce, Swiss cheese on croissant bun
 Turkey and Bacon Sandwich – turkey, bacon, lettuce, cheddar cheese on croissant bun with ranch dressing on the side
 Vegetarian Sandwich – roasted mixed vegetables on eight-grain bread with balsamic dressing
 Garden Salad (gf) – served with assorted dressing options (salads only include an apple or cookie)

Add side selection +\$2.00 / person

Selection will be the same for the entire group. Choose one:

Hummus with carrots and celery (gf, df, v, vg)
 Potato Salad (gf)
 Pasta Salad

LUNCH SANDWICH AND WRAP BUFFETS

There are no beverages included with lunch selections. Beverages are available for an additional charge.

All sandwiches and wrap lunches are served with your choice of pasta salad (v) or potato salad (gf) and gourmet potato chips.

Select up to three choices. Minimum of 20 wraps or sandwiches must be ordered per selection. Available until 2:00pm.

gf - gluten free *vg – vegan* *nf - nut free*
df - dairy free *v - vegetarian*

Ham Wrap	\$14.25 / person
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Ham, cheese, and lettuce.

Turkey Wrap	\$14.25 / person
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Turkey, cheese, and lettuce.

Chicken Caesar Wrap (nf)	\$14.25 / person
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Grilled herb roasted chicken, Parmesan cheese, Romaine lettuce, and Caesar dressing.

Turkey Club Wrap (nf)	\$14.75 / person
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Slow roasted turkey, bacon, cheddar cheese, tomatoes, and lettuce.

Chicken Fajita Wrap	\$15.00 / person
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Fajita chicken with sautéed peppers and onions, cheddar cheese, and lettuce.

Vegan Wrap (v, vg)	\$15.00 / person
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Roasted vegetables, roma tomatoes, lettuce, and hummus. Served with vegan pasta salad.

Pesto Chicken Salad Croissant (nf)	\$14.25 / person
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Seasoned chicken with celery, onions, and apples mixed in a blend of pesto, mayo, and Dijon mustard on a croissant bun.

Roasted Turkey Croissant	\$14.25 / person
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Thin slices of roasted turkey breast with Swiss cheese, lettuce, and tomato on a croissant bun.

Garden Fresh Sandwich (gf, vg)	\$17.00 / person
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Chef's choice garden vegetables served on a gluten free baguette with a side of hummus and vegan potato salad.



SPECIALTY LUNCH BUFFETS

All buffets have a minimum of 20 guests unless otherwise noted. There are no beverages included with lunch selections.

Beverages are available for an additional charge.

gf - gluten free *vg - vegan* *nf - nut free*

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Deli Sandwich Buffet \$14.50 / person

An assortment of pre-assembled sandwiches served with your choice of pasta or potato salad and gourmet potato chips.

Deli Sandwich Buffet with Soup \$16.85 / person

An assortment of pre-assembled sandwiches, your choice of soup selections, pasta or potato salad, and gourmet potato chips.

Wrap Sandwich Buffet (nf) \$14.50 / person

An assortment of wraps served with your choice of pasta or potato salad and gourmet potato chips.

Wrap Sandwich Buffet with Soup \$16.85 / person

An assortment of wraps, your choice of soup selections, pasta or potato salad, and gourmet potato chips.

Soup and Salad \$16.25 / person

Gourmet soups served with salad and European bread selection.

Soup, Sandwich or Wrap, with Side Salad \$19.75 / person

Your choice of gourmet soup served with either deli sandwiches or wraps and a garden side salad.

Soup by the Gallon \$70.50 / gallon

25 guests or less - 1 soup selection

26 to 59 guests - 2 soup selections

60 guests or more - 3 soup selections

Soup selections:

All served with crackers

Texas Chili served with sour cream and shredded cheese

Loaded Potato Cheese served with bacon on the side (gf, nf, v)

Black Bean (gf, vg, v, df, nf)

Chicken and Wild Rice (gf, nf)

Tomato Bisque (gf, nf, v)

White Chicken Chili (gf, nf)

Beef Vegetable (gf)

Chicken Noodle

Gumbo

Gourmet Salad Bar (gf, nf, v, vg, df) \$18.25 / person

Mixed greens and a plentiful supply of toppings including cucumbers, shredded carrots, grape tomatoes, peppers, chopped hard boiled eggs, bacon, croutons, cheddar cheese, julienned red onion, Kalamata olives. Served with dressings and fresh baked European breads and butter.

Add cold grilled chicken +\$2.50 / person

Baked Potato and Salad Buffet (gf, v) \$16.50 / person

Hot baked potatoes served with sour cream, butter, cheddar cheese, bacon, steamed broccoli, and green onions. Accompanied by a salad bowl of gourmet greens topped with assorted garden vegetables. Served with European breads and butter.

Double baked potato toppings +\$4.75 / person

Burger Buffet \$16.50 / person

Build your own burger with all the trimmings including cheese, lettuce, tomato, onion, and assorted condiments. Served with potato chips and your choice of pasta or potato salad.

Substitute vegan burger +\$3.00 / person

Taco Buffet \$17.75 / person

Ground beef (gf) or chicken al pastor (gf) served with soft tortilla shells, Spanish rice, refried beans, lettuce, tomatoes, shredded cheese, and sour cream. Served with chips and salsa.

Add corn taco shells +\$0.65 / each

Fajita Buffet (nf) \$17.75 / person

Seasoned flank steak (gf) or seasoned chicken (gf) combined roasted peppers and onions served with six-inch flour tortillas, shredded cheese, sour cream, and Spanish rice. Served with chips and salsa.

Stir Fry Buffet \$18.00 / person

Stir-fried strips of beef or chicken combined with sautéed oriental vegetables and rice. Served with Asian cucumber salad.

Italian Festival Buffet (nf) \$18.75 / person

Cheese tortellini with marinara sauce, pasta with pesto sauce and roasted vegetables, and pasta with Alfredo sauce and chicken. Served with Caesar salad and breadsticks.

Build Your Own Lunch Buffet

Includes Garden salad and European breads and butter. Plated salad for \$0.50 additional per person. (Minimum 25 guests)

One Entrée with Two Sides \$22.85 / person

Two Entrées with Two Sides \$26.50 / person

Entree Selections:

Lemon Herb Grilled Chicken (gf, df, nf)

Pesto Chicken (gf, nf)

Piccata Chicken (gf, nf)

Chardonnay Chicken (gf, df)

Bistro Steak (gf)

Stuffed Pork Loin (nf, df)

Side Selections:

Rice Pilaf (gf, v)

Green Beans (gf, nf, df, vg, v)

Roasted Brussel Sprouts with Bacon and Onion (gf, df)

Chef's Primavera Vegetable Medley (gf, nf, vg, v)

Honey Tarragon Glazed Carrots (gf, df, v, nf)

Garlic Mashed Potatoes (gf, v, nf)

Roasted Fingerling Potatoes (gf, vg, v, nf)

Cheddar Potato Gratin (gf, v, nf)

Smoked Cheese Cavatappi with crispy topping (v) (+\$2.00 / person)

Vegetable Risotto (gf, vg, v, df, nf) (+\$2.00 / person)



**GRAND VALLEY
STATE UNIVERSITY**

CONFERENCE AND EVENT
PLANNING

Food and Beverage services are subject to a 6% Michigan sales tax and a 20% service charge. There is a minimum service charge of \$30 for all food and beverage services.

All prices are subject to change without notice. Updated 11/7/2024.

www.gvsu.edu/meetatgvsu (616) 331-6620

HORS D'OEUVRES

All hors d'oeuvres have a minimum order of 25 pieces unless otherwise noted. **Notates butler passed options

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Satay Chicken (gf) **\$3.30 / piece**
 Served with sweet chili sauce (df) or peanut dipping sauce (not gf).

Chicken Lollipops (gf) **\$3.25 / piece**
 Frenched chicken wings with your choice of traditional buffalo, peppercorn, or sweet Asian sauce.

Southwestern Eggroll** **\$3.30 / piece**
 Seasoned chicken, black bean corn salsa, aged cheddar cheese, and southwestern ranch.

Pork El Pastor Eggroll (nf) **\$3.15 / piece**
 Al Pastor shredded pork and pickled red onion with buffalo ranch.

Blackened Beef Tenderloin Crostini** **\$4.25 / piece**
 Blackened beef tenderloin with horseradish cream sauce, Danish bleu cheese, and green onion.

Mongolian Beef Satay **\$3.30 / piece**
 Asian marinated tender beef and sesame seeds

Roasted Meatballs (nf) **\$1.80 / piece**
 Italian style meatballs with your choice of BBQ, Marsala, or Marinara sauce.

Chicken Meatballs (nf) **\$2.00 / piece**
 Chicken meatballs with your choice of Marsala, Asian, Marinara, BBQ, or Buffalo sauce.

Bacon Wrapped Chorizo Dates (nf)** **\$2.25 / piece**
 Sweet California dates filled with Mexican chorizo sausage and wrapped with bacon and finished with a spicy sweet Thai glaze.

Fig and Prosciutto Skewer** **\$3.00 / piece**
 Dried fig, prosciutto and grilled crunchy Italian bread.

Spring Rolls (vg, nf, v, df) **\$2.75 / piece**
 Served with a sweet chili sauce.

Tuscan Sampler (nf)** **\$3.00 / piece**
 Fresh mozzarella, salami, olive, tomato, and cheese tortellini drizzled with an herb vinaigrette.

Maki Cup (gf, nf, df)** **\$3.55 / piece**
 A twist on California style sushi. Lumb crab, sriracha mayo, avocado, and pickled onion served in a cucumber cup.

Lettuce Cup (vg, v, gf, nf, df) **\$3.00 / piece**
 Fried cauliflower, water chestnuts, pickled ginger, and green onions in a bibb lettuce cup.

Bacon Wrapped Shrimp (gf)** **\$3.25 / piece**
 Choice of Hickory or Jalapeno bacon wrapped shrimp with a barbeque glaze.

Steamed Shrimp (gf, nf) **\$3.00 / piece**
 Steamed shrimp served with traditional cocktail sauce.

Mini Stuffed Sweet Peppers (gf)** **\$2.95 / piece**
 Filled with goat cheese, jalapeno, bacon, and red pepper marmalade.

Maryland Crab Cakes (nf) **\$3.25 / piece**
 Maryland crab cake served with a lemon dill cream.

Tuna Wonton** **\$3.25 / piece**
 Seared tuna, micro greens, and wasabi aioli atop a sesame wonton.

Pomegranate and Pistachio Crostini (v)** **\$3.25 / piece**
 Crostini topped with whipped goat cheese, chopped pistachios, pomegranate arils, orange-honey coulis, and a hint of dark chocolate.

Mushroom Goat Cheese Crostini (nf, v)** **\$2.65 / piece**
 Crostini topped with goat cheese and wild mushrooms.

Caprese Skewer (gf, nf, v)** **\$2.95 / piece**
 A skewer of fresh mozzarella cheese, fresh basil and tomato served with a balsamic glaze.

Vegetarian Quesadilla (v) **\$2.50 / piece**
 Black bean and roasted corn with sour cream and salsa.

Chicken Quesadilla **\$3.35 / piece**
 Chicken, black bean, and roasted corn with sour cream and salsa.

Mini Vegan Beef Quesadilla (vg, v, df) **\$3.90 / piece**
 Southwestern seasoned vegan meat and vegan cheese on tortilla.

Tomato Bruschetta (gf, nf, vg, v, df) **\$3.25 / piece**
 Served with toast points.

Loaded Potato Skins **\$3.25 / piece**
 Potato skins with cheddar cheese, bacon, scallions, and sour cream.

Stuffed Mushroom Caps (gf, nf) **\$2.50 / piece**
 Choose from Italian sausage (gf), pizza stuffed (gf), or cheese (v, gf).

Crab Stuffed Mushroom Caps (df, nf) **\$3.00 / piece**
 Rich crab stuffing in a mushroom cap.

Mini Meatloaf Cupcakes **\$3.25 / piece**
 Topped with mashed potato "icing" and a smoky ketchup.

Mini Ham Biscuit** **\$3.30 / piece**
 Slow roasted ham, arugula, apricot preserves, and brie on a house made mini biscuit.

Beef Carpaccio** **\$3.60 / piece**
 Thinly sliced beef, crostini, garlic herbed cheese, and arugula.



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Smoked Salmon (gf) **\$228.00 / per 40**
Smoked salmon, arugula, fine diced red onion, boiled egg, creamed cheese, baguette slices, and capers.

Seared Tuna Platter **\$96.00 / per 30**
Crusted seared tuna presented with micro greens, wasabi aioli, and wonton chips.

Domestic Cheese Assortment (gf, nf, v) **\$125.00 / per 25**
Domestic cheeses served with an assortment of crackers.

Gourmet Cheese Assortment (gf, nf, v) **\$160.00 / per 25**
Imported and domestic gourmet cheeses served with an assortment of crackers.

Charcuterie Board (gf) **\$225.00 / per 25**
Assorted cured meats, cheeses, pickled items, and crackers.

Fresh Seasonal Fruit (gf, vg, df, nf) **\$95.00 / per 25**
A seasonal fresh fruit display with fruit dip.

Vegetable Crudité with Dip (gf, vg, df, nf, v) **\$80.00 / per 25**
A variety of fresh vegetables accompanied by vegetable dip.

Pinwheel Platter** **\$95.00 / per 25**
Roast beef and garlic herbed cheese; turkey, cranberry and walnut; and grilled chicken with avocado. Served as an assortment.

Hummus Platter (gf, vg, v, df) **\$90.00 / per 25**
Sun dried tomato and traditional hummus served with pita chips and sliced cucumbers.

Goat Cheese Fondue (gf, v) **\$96.00 / per 25**
Creamy goat cheese fondue with sweet potato chips.

Elote Dip (gf, nf, v) **\$85.00 / per 25**
Creamy Mexican corn dip served with tortilla chips.

Crab Rangoon Dip **\$90.00 / per 25**
Hot dip served with fried wonton chips and sweet and sour sauce.

Spinach and Artichoke Dip (nf) **\$80.00 / per 25**
Three cheese artichoke spinach dip served with pita chips.

Smoked Whitefish Dip **\$90.00 / per 25**
Smoked whitefish dip with assorted crackers and cucumber slices.

Beer Cheese and Pretzels (v) **\$90.00 / per 25**
Chilled beer cheese dip with soft pretzel bites and pretzel rods.

Seven Layer Dip (gf, nf) **\$96.00 / per 25**
Served with tortilla chips.

Pizza Dip (gf) **\$80.00 / per 25**
Pepperoni and tomato sauce dip served with a garlic breadstick.

SLIDERS

Minimum 25 guests

Pulled Pork Slider (nf) **\$4.00 / piece**
Shredded pork with Cuban mojo or sweet baby rays BBQ sauce with coleslaw and a roll.

Burger Slider **\$4.00 / piece**
Char-grilled burger, cheese, ketchup, mustard, and mayo.

Mini Croissant Sandwich **\$4.00 / piece**
Tarragon chicken salad.

Mini Lobster Roll **\$4.25 / piece**
House made lobster salad in a mini roll.

PLATED DINNERS

All dinners include your choice of one vegetable and one starch. Please see the dinner buffet for side selections. All dinners are also accompanied by a fresh garden side with European breads with butter, coffee, hot tea, and iced water.

Dual entrees – higher priced entrée plus 25%.

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BEEF SELECTIONS

Steak Choices

Bistro Steak **\$32.50 / person**
Kobe Sizzler **\$33.75 / person**
NY Strip **\$39.75 / person**
Beef Tenderloin **\$41.00 / person**
Ribeye **\$45.75 / person**

Sauce Choices:

Redwine Demi-Glace (gf, nf)
Olive oil garlic herb marinade (gf, df, nf)
Brown butter tallow (gf, nf)
Peppercorn and tallow cream sauce (gf, nf)
Burgundy mushrooms (gf, df, nf)

Hickory Smoked Beef Brisket (gf, nf) **\$32.00 / person**
Slow roasted sliced hickory smoked beef brisket with cherry chutney.

Braised Beef Roast (gf) **\$32.00 / person**
Beef roast with natural Jus Lie.

Marinated Grilled London Broil (gf) **\$32.00 / person**
London broil with a robust bordelaise sauce.



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POULTRY SELECTIONS

All poultry selections are hormone and anti-biotic free.

Chicken Cordon Bleu **\$26.50 / person**

Chicken breast stuffed with prosciutto and gruyere. Breaded and fried with white cheddar cream sauce.

Chicken Florentine (nf) **\$26.50 / person**

Breaded chicken breast stuffed with garlic herb cheese, fresh spinach, and sundried tomatoes with a white wine cream sauce.

Chicken Marsala (gf) **\$26.50 / person**

Chicken breast grilled and topped with Marsala demi sauce made with gourmet mushrooms.

Chicken Diane (gf, nf) **\$26.50 / person**

Grilled chicken breast served with a shallot, mushroom, mustard, and cognac cream sauce.

Pesto Chicken (gf, nf) **\$26.50 / person**

Grilled chicken breast smothered in basil pesto, marinated tomato medley, and served with garlic cream sauce.

Bruschetta Chicken (gf, nf) **\$26.50 / person**

Grilled chicken breast, melted provolone, fresh tomato basil bruschetta, and a balsamic reduction. Can be made dairy free.

Chicken Paprikash (gf, nf) **\$26.50 / person**

Braised chicken in a creamy, rich paprika sauce.

SEAFOOD SELECTIONS

Salmon (gf) **\$30.00 / person**

Grilled fresh salmon with marinated roasted tomatoes (gf) or piperade sauce made with tomato and grilled red pepper (gf).

Wild Caught Cod Filet (df, nf) **\$30.00 / person**

Served with a saffron tomato broth, Spanish chorizo, and fresh tomatoes.

Sword Fish Skewers (gf, nf) **\$32.50 / person**

Line caught sword fish with tomatoes and fresh lemon. Grilled with a lemon caper pesto sauce.

PORK SELECTIONS

Stuffed Pork Loin (nf, df) **\$29.00 / person**

Served with an apple, fig, and apricot stuffing and port wine demi.

Grilled Frenched Pork Chop (gf) **\$31.25 / person**

Served with a ginger apple chutney.

VEGETARIAN / VEGAN SELECTIONS

These are complete meals therefore they do not include your choice of one vegetable and one starch.

Seared Polenta Cake (gf, v) **\$27.25 / person**

Seared polenta cake with grilled asparagus, fresh grape tomatoes, goat cheese and mushroom blend served with marinara sauce. Can be made vegan upon request.

Vegetable Risotto (gf, vg, v, nf, df) **\$26.50 / person**

Arborio Risotto with blistered tomatoes, gourmet mushrooms, onions, and asparagus.

Stuffed Portobello (gf, vg, v, nf, df) **\$26.50 / person**

Portobello mushroom stuffed with kale and white bean.

Vegetable Tagine (gf, vg, nf) **\$31.25 / person**

An amazing array of middle eastern spices, cilantro, squash, zucchini, tomatoes, garbanzo beans, and dried apricots served in a half acorn squash bowl.

CHILDREN'S SELECTIONS

The perfect choice for children under the age of 12.

All children's meals are served plated and include a fruit cup as the first course. Please choose one selection below.

Chicken Fingers **\$15.50 / person**

Served with mashed potatoes, green beans and accompanied with ketchup and ranch dressing.

Grilled Chicken Breast (gf, nf) **\$15.50/ person**

Served with mashed potatoes and green beans.

Burger Sliders (nf) **\$15.50 / person**

Two sliders served with potato chips.



DINNER BUFFETS

All dinner buffets are served your choice of a garden or Caesar side salad. Coffee, hot tea, and iced water are included.

gf - gluten free *vg* – vegan *nf* - nut free
df - dairy free *v* – vegetarian

Two Entrées with Two Sides	\$30.75 / person
Additional Entrée Selection	\$5.50 / person
Additional Side Selection	\$2.75 / person
Children’s Priced Buffet	\$15.50 / person

Available for children under the age of 12 to eat at a standard buffet with two entrées and two sides. Additional fees will apply for carving stations and additional entrée or side selections.

Buffet Entrée Selections:

Please review the full description of each entrée selection under “Plated Dinners” on pages 6 and 7.

Bistro Steak, London Broil, or Sizzler (choose one) with sauce choice of red wine demi-glace (gf, nf), olive oil garlic herb marinade (gf, df, nf), peppercorn tallow cream (gf, nf), or burgundy mushroom (gf, df, nf) (choose one)
Braised Beef Roast with Natural Jus Lie (gf)
Hickory Smoked Beef Brisket with Cherry Chutney (gf, nf)
Stuffed Pork Loin (nf, df)
Grilled Frenched Pork Chop with Ginger Apple Chutney (gf)
Chicken Florentine (nf)
Chicken Marsala (gf)
Pesto Chicken (gf, nf)
Chicken Diane (gf, nf)
Bruschetta Chicken (gf, nf)
Chicken Cordon Bleu
Chicken Paprikash (gf, nf)
Salmon with Marinated Roasted Tomatoes or Piperade Sauce (gf)
Cod Filet with Saffron Tomato Broth, Chorizo, Tomatoes (df, nf)
Pesto Primavera
Vegetable Risotto (gf, df, v, vg, nf)
Vegetable Tagine (gf, df, v, vg, nf)
Seared Polenta Cakes (gf, v)

Chef Carved Entrée Selections

Additional \$8.25 / person

Upgrades one entrée to a carving station. Requires a chef attendant fee of \$35 per service hour per chef.

Beef Tenderloin (gf)
Slow Roasted Turkey Breast (gf)

Vegetable Side Selections:

Green Beans (gf, df, vg, v, nf)
Asparagus with Lemon Butter (gf, v, nf)
Oven Roasted Brussel Sprouts, Bacon, and Onion (gf, df)
Chef’s Primavera Vegetable Medley (gf, df, vg, v, nf)
Honey Tarragon Glazed Carrots (gf, df, v, nf)
Roasted Heirloom Carrots (gf, df, vg, v, nf)
Roasted Root Vegetables (gf, df, vg, v, nf)
Garlic Butter and Red Pepper Roasted Flaked Broccolini (gf, v, nf)

Starch Side Selections:

Loaded Mashed Potatoes - Bacon, Cheddar, Green Onion (gf, nf)
Garlic Mashed Potatoes (gf, v, nf)
Roasted Fingerling Potatoes (gf, vg, v, nf)
Cheddar Potatoes Gratin (gf, v, nf)
Baked Potato with Butter and Sour Cream (gf, v, nf)
Rice Pilaf (gf, df)
Vegetable Risotto (gf, vg, v, df, nf) (+\$2.00 / person)
Smoked Cheese Cavatappi with crispy topping (v) (+\$2.00 / person)



STROLLING STATIONS

Strolling stations are the perfect way to provide your guests with a dinner style menu while not forcing formalities. Stations will keep guests mingling and networking yet still leave your guests satisfied.

A minimum of three stations must be selected. Chef attended stations are an additional \$35 per service hour per chef.

When ordering stations, guest tables are not set with flatware, ice water, or napkins. Small plates, appropriate flatware, and beverage napkins will be provided at each individual strolling station.

Beverages are not included with strolling stations but can be added for an additional charge.

gf - gluten free *vg - vegan* *nf - nut free*
df - dairy free *v - vegetarian*

Gourmet Salad Station **\$7.50 / person**
 Served with European breads and butter. Gourmet mixed field greens, assorted toppings, and parmesan crisp with ranch and vinaigrette dressings.

Pasta Station **\$12.25 / person**
 Served with garlic bread, parmesan cheese, and your choice of two of our Chef's specialty pastas:

Cavatappi with pesto and primavera vegetables (nf, v)
Penne with marinara, Andouille sausage, peppers, and onions
Fettuccine Chicken Alfredo
Substitute Cheese Tortelli pasta + \$0.50 / person
Add a Caesar salad bowl + \$2.50 / person

Build-Your-Own-Pasta Station **\$15.00 / person**
 (chef attended)

Served with garlic bread, parmesan cheese, and your choice from the following:

Pasta (choose two): farfalle, penne, cavatappi, or cheese tortellini
Sauces (choose two): roasted garlic cream, alfredo, marinara, Bolognese, tomato cream, pesto, pesto cream, four cheese brandy, or beef demi-glace
Protein (choose two): Italian sausage, bacon, Italian meatballs, sliced grilled chicken, mini shrimp, beef tips, or Andouille sausage
Mix-ins (choose six): caramelized onions, peas, mushrooms, gourmet tomato medley, broccoli florets, bell peppers, primavera vegetable medley, roasted garlic, artichokes, baby spinach, or bleu cheese crumbles

Build-Your-Own Crostini Station **\$11.00 / person**
 Served with fresh toasted crostini, house made tomato jam, blackened beef tenderloin, smoked salmon, whipped goat cheese, and everything seasoning

Carving Station (chef attended) **\$13.00 / person**
 Select one from the following:
 Each additional selection +\$7.50 / person

Oven Roasted turkey Breast (gf) served with traditional gravy
Slow Roasted Prime Rib (gf) with choice of au jus or chipotle aioli
Roasted Leg of Lamb (gf, nf, df) served with mint jelly
Stuffed Pork Loin (gf) roasted pork loin with port wine sauce stuffed with spinach, gourmet mushrooms, and applewood smoked bacon

Nacho Bar Station **\$10.25 / person**
 Served with corn tortilla chips, Mexican spiced shredded beef, hot queso cheese, Cotija cheese, pickled red onions, salsa, and jalapenos

South of the Border Station **\$12.00 / person**
 Served with salsa, sour cream, flour or corn tortillas, and your choice of two from the following:

South of the Border Lasagna with seasoned beef or chicken (choose one), cheese, grilled corn, crema, and enchilada sauce
Steak Fajita (gf, nf) with marinated steak, peppers, and onions
Pork Carnita (gf, nf) with fork tender braised pork shoulder
Chicken El Pastor (gf, nf, df) marinated in warm seasoning and braised in rich chili sauce
Elote Dip (gf, nf, v) served with tortilla chips

Mediterranean Station **\$12.25 / person**
 Choose two from the following:

Vegetarian Moussaka (v, gf)
Greek Salad with Spiced Chicken (gf)
Chicken Souvlaki Gyros with pita wraps, shredded lettuce, diced tomatoes, and tzatziki sauce.
Kefta Tagine slow braised mediterranean vegetables with kefta meatballs in a red sauce

Taste of Asia Station **\$12.25 / person**
 Choose two from the following:

Sweet and Sour Pork Belly (df, nf) with grilled pineapple and sweet and sour sauce
Beef and Broccoli (df, nf) with stir-fried tender steak and broccoli in a Chinese style rich brown sauce
Vietnamese Spring Roll (vg, v, df) with sweet and sour sauce
Vegetable Fried Rice (df) with traditional style fried rice and vegetables (add chicken for + \$2.00 / person)
Asian Cucumber Salad (gf, vg, v, df)
Crab Rangoon Dip with Wonton chips and sweet and sour sauce

DESSERT MENU

gf - gluten free vg – vegan nf - nut free
df - dairy free v – vegetarian

Dessert Service Fee **\$2.00 / person**
Required fee for all wedding/social event desserts brought onsite from an external licensed bakery or licensed kitchen. This fee includes napkins, flatware, and plates. It also includes a cake cutting service, onsite staff for serving and clearing empty plates, and a replenishing service for dessert display tables.

Dessert Table (v) **\$11.50 / person**
Chef's assortment of desserts that may include pies, mini desserts, variety of cheesecakes, cookies, and flavored mousses.

Miniature Dessert Assortment (v) **\$7.25 / person**
Our chef's ever evolving variety of custom designed miniature desserts. (three pieces per serving)

Brownie Bites (v) **\$1.75 / each**
Dark chocolate brownie with a fruit garnish. (one per serving)

Gourmet Cookie Selection (v) **\$2.00 / each**
Minimum order of one dozen cookies. (one per serving)

Dessert Bars (v) **\$2.25 / each**
An assortment dessert bars. (one per serving)

Homemade Brownie (v) **\$4.50 / each**
Dark chocolate with double chocolate chips topped with Chantilly whipped cream.

Chocolate Coconut Custard (gf, vg) **\$5.50 / each**
Chocolate coconut custard, toasted coconut topped with coconut whipped cream.

Chocolate Decadence (gf, vg) **\$7.00 / each**
A classic flourless chocolate cake made with Peruvian and Venezuelan chocolate served with strawberry or raspberry coulis.

Carrot Cake (vg, v) **\$5.50 / each**
Rich carrot cake topped with a smooth cream cheese icing.

Lemon Bars with Fresh Berries (v) **\$5.50 / each**
Lemony tart bar topped with powdered sugar and lemon zest with fresh seasonal berries.

Triple Berry Cobbler (v) **\$5.50 / each**
A traditional old style berry cobbler finished with a raspberry sauce and fresh seasonal berries.

Key Lime Tart (v) **\$7.00 / each**
Classic key lime filling with a graham cracker crust.

New York Style Cheesecake (v) **\$7.00 / each**
Traditional New York Style Cheesecake served with a choice of strawberry coulis, raspberry coulis, or blueberry compote.

Brulee Vanilla Bean Cheesecake (gf, v) **\$7.50 / each**
Gluten free cheesecake garnished with fresh berries.

Mixed Berry Crisp (v) **\$6.50 / each**
Mixed berries served in an individual cup, served warm.
Gluten free available for an additional \$0.75 / person

Berry Explosion (gf, vg, v, df) **\$7.25 / each**
Fresh berries, white balsamic reduction, and fresh mint.
(Seasonally available May 1st through October 31st)

Citrus Explosion (gf, vg, v, df) **\$7.25 / each**
Assorted citrus fruits, pomegranate seeds, lime vinaigrette, and fresh mint.
(Seasonally available November 1st through April 30th)

Summer Shortcake **\$7.50 / each**
Choose grilled angel food cake or pound cake, served with whipped cream and mixed macerated fresh berries.
Groups of 75 or less may choose one.
Groups of 75 or more may choose both.
Substitute gluten free apple cake +\$1.50 / each

ANCILLARY ITEMS TO ENHANCE YOUR EVENT

Up-lighting **Custom Quote**

Votive Candles **\$1.00 / each**

Silver Plate Chargers **\$2.00 / each**

Linen and Table Skirting **\$25.00 / each**
All catering-related table linens are included complimentary.
Inquire with your event coordinator for further linen details.



GRAND VALLEY STATE UNIVERSITY

CONFERENCE AND EVENT PLANNING

Food and Beverage services are subject to a 6% Michigan sales tax and a 20% service charge. There is a minimum service charge of \$30 for all food and beverage services.

All prices are subject to change without notice. Updated 11/7/2024.

www.gvsu.edu/meetatgvsu (616) 331-6620