

A LA CARTE BREAK ITEMS

Assorted Bakery Fresh Cookies	\$1.85 / dozen
Gluten Free Cookies	\$20.00 / dozen
Brownie Bites	\$1.75 / each
Granola Bars	\$1.85 / each
Fresh Vegetables and Dip gf, vg	\$80.00 / per 25
Domestic Cheese Assortment Served with an assortment of crackers.	\$125.00 / per 25
Regular and Caramel Popcorn gf	\$5.00 / person
Dry Snacks	\$3.00 / person
Dry Roasted Nuts	\$3.00 / person
Chips (Individually Bagged)	\$3.00 / person

THEMED BREAKS

The Energizer Assorted yogurts, granola bars, vegetables and dip and assorted juice. (Minimum 25 guests)	\$11.95 / person
Ball Park Special Peanuts, popcorn, caramel corn and pretzels.	\$8.50 / person
The Fresh Alternative Fresh whole fruit, assorted yogurts, trail mix and granola bars.	\$10.95 / person

BOXED LUNCHES

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

Traditional Boxed Lunch An offering of assorted sandwiches or salads, chips and a cookie. Choices include: ham, turkey, turkey bacon ranch, tavern club, BBQ stack, chicken salad, roasted tomato and cheddar, cobb salad or a garden salad. (Minimum 10 guests)	\$13.50 / person
The Laker Boxed Lunch Sandwich selections include: ham, turkey, turkey and bacon, vegetarian, chef salad or garden salad. All come with chips and your choice of hummus with veggies, potato salad or pasta salad and your choice of an apple or a cookie. *salads only come with apple or cookie. (Minimum 10 guests)	\$14.50 / person

LUNCH SANDWICH BUFFETS

All sandwiches and wrap lunches are served with coffee, hot tea, and iced water as well as your choice of pasta or potato salad and gourmet chips. Select up to three choices. Available until 2p.

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

Chicken Fajita Wrap Fajita chicken with sautéed peppers and onions, cheddar cheese, and lettuce.	\$14.50 / person
Chicken Caesar Wrap nf Grilled herb roasted chicken, Parmesan cheese, Romaine lettuce and Caesar dressing.	\$14.00 / person
Turkey Club Wrap nf Slow roasted turkey, crisp bacon, cheddar cheese, tomatoes, and lettuce.	\$14.25 / person
Peppered Steak Wrap Peppered Steak, Bleu cheese, tomatoes, lettuce and rosemary garlic aioli.	\$16.50 / person
Ham Wrap Ham, cheese, and lettuce.	\$14.00 / person
Turkey Wrap Turkey, cheese, and lettuce.	\$14.00 / person
Vegan Wrap Roasted vegetables, roma tomatoes, lettuce and hummus. Served with vegan pasta salad.	\$14.50 / person
Vegetarian Oriental Wrap vg Spring mix, chow mein noodles and marinated roasted oriental vegetables. Served with vegan pasta salad.	\$14.50 / person
Roasted Turkey Sandwich nf Thin slices of roasted turkey breast with Swiss cheese, lettuce and tomato on an eight-grain bread.	\$14.00 / person
Pesto Chicken Salad Croissant nf Seasoned chicken with celery, onions, apples mixed in a blend of pesto, mayo and Dijon mustard on a croissant bun.	\$14.00 / person
French Chicken Sandwich Herb de Provence grilled chicken, ham, brie, lettuce with mayonnaise and mustard on a croissant bun.	\$15.25 / person
Garden Fresh Sandwich gf, vg Chef's choice garden vegetables served on gluten free bread with a side of hummus. Served with vegan potato salad.	\$16.50 / person

L.V. EBERHARD CENTER

Robert C. Pew Grand Rapids Campus
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SPECIALTY LUNCH BUFFETS

All lunch buffets are served with coffee, hot tea, and iced water. All buffets have a minimum of 20 guests unless otherwise noted.

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

Soup, Sandwich or Wrap & Side Salad **\$19.25 / person**
Served with a deli sandwich or wrap and a garden side salad.

Wrap Sandwich with Soup **\$16.25 / person**
Served with an assortment of wraps, soup and your choice of pasta or potato salad and gourmet potato chips.

Soup & Salad **\$16.00 / person**
Served with our European fresh baked bread.

Soup By The Gallon **\$70.00 / gallon**
25 guests or less - 1 soup selection
26 to 59 guests - 2 soup selections
60 guests or more - 3 soup selections
Soup selections: Served with crackers
Chicken and Wild Rice *gf,nf* Black Bean *gf,vg,df,nf*
Tomato Bisque *gf,nf,v* Potato Cheese *gf,nf,v*
White Chicken Chili *gf,nf* Beef Vegetable *gf*
Chicken Noodle Texas Chili
Gumbo

Gourmet Salad Bar **\$17.85 / person**
Mixed greens and plentiful supply of topping to include: cucumber, shredded carrots, grape tomatoes, peppers, mushrooms, chopped hard boiled eggs, bacon, croutons, cheddar cheese, julienned red onion, Kalamata olives. Served with dressings and fresh baked European breads and butter.

The 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.

Wrap Sandwich Buffet nf **\$14.50 / person**
An assortment of wraps served with your choice of pasta or potato salad and gourmet potato chips.

Fajita Buffet nf **\$17.25 / 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, accompanied by tortilla chips and salsa.

Taco Buffet gf **\$16.50 / person**
Ground beef (*gf*) or diced chicken (*gf*) served with hard and soft tortilla shells, Spanish rice, refried beans, lettuce, tomatoes, shredded cheese and sour cream, served with chips and salsa.

Stir Fry Buffet **\$17.00 / person**
Stir fried strips of beef or chicken combined with sautéed oriental vegetables, rice, sweet and sour or teriyaki sauces.

Sticky Chicken or Pork Buffet **\$17.50 / person**
Grilled sticky chicken or sticky pork served with bib lettuce cup and flour tortillas, power blend slaw with lime vinaigrette and cilantro coconut rice.

Burger Buffet **\$16.00 / 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.
Add vegan burger \$2.50 / person

Midwest Mac & Cheese nf **\$16.00 / person**
Gourmet noodles and four cheese sauce with bacon, onion, asparagus and tomato. Served with a garden salad and European breads.

Italian Festival Buffet nf **\$18.00 / person**
Pasta with marinara sauce with Italian sausage, pasta with pesto sauce and roasted vegetables, and pasta with Alfredo sauce and chicken; served with Caesar salad and fresh European breads.
Substitute Cajun Chicken Pasta +\$1.50 / person

Baked Potato and Salad Bowl Buffet gf **\$16.00 / person**
Hot baked potatoes served with sour cream, butter, cheddar cheese, bacon, steamed broccoli, and sautéed mushrooms. Accompanied by a salad bowl of gourmet greens, topped with assorted garden vegetables and served with European breads
Double baked potato toppings +\$4.75 / person

Build Your Own Lunch Buffet
Includes garden or Caesar salad and European breads and butter. (Minimum 25 guests)

One Entrée with Two Sides **\$22.00 / person**
Two Entrées with Two Sides **\$25.25 / person**

Entree Selections:
Lemon Herb Chicken *gf* Asian Flank Steak
Fire Roasted Apple Chicken Bistro Steak *gf*
Pesto Chicken *gf, nf* Savory Sliced Pork Loin
Piccata Chicken *gf, nf* Midwest Mac & Cheese *nf*
Cajun Chicken Pasta Chardonnay Chicken
Chicken Pesto Primavera

Side Selections:
Green Beans Amandine *gf, df, vg*
Roasted Brussel Sprouts, Bacon and Onion *gf, df*
Primavera Vegetable Medley *gf, nf, v*
Honey Tarragon Glazed Carrots *gf, nf, v*
Garlic Mashed Potatoes *gf, v*
Rosemary Garlic Redskin Potatoes *gf, vg, df, nf*
Mashed Sweet Potato
Four cheese Cavatappi *v* (+\$2.00 / person)
Vegetable Risotto *gf, vg, df, nf* (+\$2.00 / person)
Rosemary and Sage Yukon Potatoes
Rice Pilaf

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HORS D'OEUVRES

All hors d'oeuvres have a minimum order of 25 pieces unless otherwise noted.

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

- Satay Chicken gf** **\$3.25 / person**
Served with sweet chili sauce (gf) and a peanut dipping sauce.
- Buffalo Wonton* nf** **\$3.25 / person**
Buffalo seasoned chicken, bleu cheese wrapped in a wonton sprinkled with bleu cheese dust.
- Chicken Lollipops gf** **\$3.25 / person**
Frenched chicken wings with your choice of sauce, choose from traditional buffalo, peppercorn or sweet Asian.
- Southwestern Eggroll*** **\$3.25 / person**
Seasoned chicken, black bean corn salsa, aged cheddar cheese and southwestern ranch.
- Blackened Beef Tenderloin Crostini*** **\$4.25 / person**
Blackened beef tenderloin with horseradish cream sauce, Danish bleu cheese and green onion.
- Sesame Beef Satay** **\$3.25 / person**
Asian marinated tender beef and sesame seeds
- Roasted Meatballs nf** **\$1.75 / person**
Choose from BBQ, Marsala or Marinara.
- Beef Carpaccio*** **\$3.50 / person**
Thinly sliced beef, crostini, garlic herbed cheese and arugula.
- Mini BLT*** **\$3.25 / person**
Bacon, fresh tomato, arugula, aioli on a house made mini biscuit.
- Bacon Wrapped Chorizo Dates* nf** **\$2.00 / person**
Sweet California dates filled with Mexican chorizo sausage and wrapped with bacon and finished with a spicy sweet Thai glaze.
- Mini Ham Biscuit*** **\$2.75 / person**
Slow roasted southern ham, arugula, preserves and brie on a house made mini biscuit.
- Chipotle Hummus Canape gf, v** **\$3.25 / person**
Chipotle hummus on a cucumber round with brunoise vegetables and cumin sour cream.
- Fig and Prosciutto Skewer** **\$3.00 / person**
Dried fig, prosciutto and grilled crunchy Italian bread.

- Charcuterie Board gf** **\$225.00 / per 25**
Assorted cured meats, cheeses, pickled items, baguette and crackers.
- Jalapeno Bacon Wrapped Shrimp* gf** **\$3.25 / person**
Jalapeno bacon wrapped shrimp with a barbeque glaze.
- Steamed Shrimp gf, nf** **\$3.00 / person**
Steamed shrimp served with traditional cocktail sauce.
- Smoked Salmon gf** **\$225.00 / per 40**
Smoked salmon, arugula, fine diced red onion, boiled egg, creamed cheese, baguette slices, capers.
- Smoked Salmon Mousse gf** **\$2.65 / person**
Salmon mousse with roasted red pepper, red onion and capers on a crisp cucumber slice.
- Maryland Crab Cakes nf** **\$3.25 / person**
Maryland crab cake served with a lemon dill cream.
- Tuna Wonton*** **\$3.25 / person**
Seared tuna, micro greens and wasabi aioli top a sesame wonton.
- Pomegranate and Pistachio Crostini v** **\$3.25 / person**
Crunchy crostini topped with whipped goat cheese, chopped pistachios, pomegranate arils, orange-honey coulis and a hint of dark chocolate.
- Goat Cheese & Mushroom Crostini* nf** **\$2.65 / person**
crostini, goat cheese and wild mushrooms
- Caprese Skewer* gf, nf** **\$2.95 / person**
A skewer of fresh mozzarella cheese, fresh basil and tomato served with a balsamic glaze.
- Vegetarian Quesadilla v** **\$2.50 / person**
Black bean and roasted corn served with sour cream and salsa.
- Chicken Quesadilla** **\$3.35 / person**
Chicken, black bean and roasted corn served with sour cream and salsa.
- Steak Quesadilla** **\$3.35 / person**
Steak with roasted peppers served with sour cream and salsa.
- Beef Barbacoa** **\$3.00 / person**
Beef barbacoa served with black bean salsa, cilantro and onion in a plantain cup.
- Tomato Bruschetta gf, nf, v** **\$3.00 / person**
served with toast points.
- Loaded Potato Skins** **\$3.25 / person**
Potato skins with cheddar cheese, bacon, scallions and sour cream.

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Stuffed Mushroom Caps nf	\$2.25 / person
Choose from Italian sausage (gf), veggie or cheese stuffed.	
Mini Meatloaf Cupcakes	\$3.25 / person
Topped with your choice of mashed potato or mashed sweet potato "icing" and a smoky ketchup.	
Mini Spinach Pie v	\$3.00 / person
Creamy spinach and sundried tomatoes in a mini pastry shell.	
Mini Stuffed Sweet Peppers* gf	\$2.95 / person
Mini sweet peppers, goat cheese, jalapeno, bacon and red pepper marmalade.	
Spring Rolls vg, nf	\$2.75 / person
Oriental spring rolls served with a sweet chili sauce.	
Domestic Cheese Assortment gf, nf	\$125.00 / per 25
Domestic cheeses served with an assortment of crackers.	
Gourmet Cheese Assortment gf, nf	\$150.00 / per 25
Imported and domestic gourmet cheeses served with an assortment of crackers.	
Fresh Seasonal Fruit gf, vg, df, nf	\$95.00 / per 25
A seasonal fresh fruit display with fruit dip.	
Vegetable Crudit� with Dip gf, vg, df, nf	\$80.00 / per 25
A variety of garden fresh vegetables accompanied by vegetable dip.	
Pinwheel Platter*	\$95.00 / per 25
Roast beef and garlic herbed cheese, turkey, cranberry and walnut and ham, Swiss, arugula and honey mustard.	
Hummus Platter gf, vg, df	\$90.00 / per 25
Choose two of the following: Sun dried tomato, edamame, or traditional hummus served with pita chips and sliced cucumbers.	
Spinach and Artichoke Dip nf	\$80.00 / per 25
Signature three cheese artichoke spinach dip served with pita chips.	
Smoked Whitefish Dip	\$90.00 / per 25
Smoked whitefish dip with cracker assortment and cucumber slices.	
Fondue	\$105.00 / per 25
chevre fondue and cognac fondue served with artisan breads.	
Beer Cheese and Pretzels	\$90.00 / per 25
Cheddar mascarpone and Perrin Black served with soft pretzel bites.	

SLIDERS

Minimum 25 guests

Pulled Pork Slider nf	\$4.00 / person
Shredded pork with Cuban mojo or sweet baby rays bbq sauce.	
Burger Slider	\$4.00 / person
Cheese, ketchup, mustard and mayo.	
Tandoori Chicken Slider nf	\$4.25 / person
Tandoori chicken, hummus, red onion, cucumber, and lettuce.	
Mini Croissant Sandwich	\$4.00 / person
Tarragon chicken salad	
Mini Lobster Roll	\$4.25 / person
House made lobster salad in a bite-sized brioche bread bowl	

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 entr e plus 25%.

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BEEF SELECTIONS

Beef Tenderloin gf	\$36.50 / person
Six ounce hand carved filet of beef topped with gourmet mushroom demi-glace or peppercorn sauce.	
Peppercorn Encrusted NY Strip gf	\$35.00 / person
NY Strip encrusted with our signature peppercorn mignonette served with Guinness Danish bleu cheese cream.	
Bistro Steak gf	\$30.50 / person
Select beef topped with a red wine demi-glace.	
Hickory Smoked Beef Brisket gf	\$30.50 / person
Slow roasted sliced hickory smoked beef brisket topped with a cherry chutney.	
Braised Beef Roast gf	\$30.50 / person
Beef roast with natural Jus Lie.	
Asian Flank Steak	\$30.50 / person
Braised flank steak with a sweet Asian sauce.	

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PORK SELECTIONS

Savory Bacon Wrapped Pork Tenderloin \$27.00 / person
Pork tenderloin wrapped in hickory smoked bacon seared with a bacon, apple, and onion jus

Pork Tenderloin Medallions \$27.00 / person
Pork tenderloin medallions with brandy cream sauce.

Southwest Pork Belly \$28.50 / person
Topped with fresh black bean corn salsa and house made BBQ sauce.

POULTRY SELECTIONS

All of our poultry selections are hormone and anti-biotic free.

Chicken Florentine gf, nf \$26.50 / person
Grilled chicken breast smothered in our fresh spinach cheese mixture, topped with sundried tomatoes and served over a roasted garlic cream sauce.

Great Lakes Chicken \$26.50 / person
Chicken breast set atop a white wine cream sauce, accented with dried cherries, apples, pecans and garnished with creamed brie.

Chicken Marsala gf \$26.50 / person
Chicken breast grilled and topped with Marsala demi sauce made with gourmet mushrooms.

Pesto Chicken gf, nf \$26.50 / person
Grilled chicken breast smothered in basil pesto, marinated tomato medley and served with garlic cream sauce.

Fire Roasted Apple Chicken \$26.50 / person
Chicken breast with a fuji apple chutney.

Autumn Chicken \$26.50 / person
Chicken breast with a Michigan autumn demi sauce with bacon, apple and onion.

Chardonnay Chicken, gf \$26.50 / person
Chicken breast with a mushroom chardonnay sauce

Jerusalem Chicken \$26.50 / person
Chicken breast grilled and topped with artichokes, mushrooms, garlic, and sundried tomatoes.

SEAFOOD SELECTIONS

Salmon with Tomato Relish gf \$30.50 / person
Salmon filet, fresh tomato relish, herbed cheese.

Blackened Salmon gf \$32.00 / person
Fresh blackened salmon seared and crowned with a Danish bleu cream sauce.

Mahi Mahi gf \$30.50 / person
Grilled Mahi Mahi with a pineapple mango salsa.

Grilled Mediterranean Swordfish gf \$30.00 / person
Grilled marinated swordfish topped with heirloom grape tomatoes, artichokes, fennel, charred leeks, capers, and shaved garlic, tossed in white wine lemon butter.

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 \$26.50 / 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, nf, \$25.75 / person
Arborio Risotto with blistered tomatoes, gourmet mushrooms, onions and asparagus.

Stuffed Portobello gf, vg, nf \$25.75 / person
Portobello mushroom stuffed with kale and white bean.

Meatloaf vg \$30.50 / person
Vegan meatloaf seasoned with Italian flavoring, presented with a pomodoro sauce.

Tagine vg \$30.50 / 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 \$15.25 / person
Served with mashed potatoes, green beans and accompanied with ketchup and ranch dressing.

Grilled Chicken Breast gf, nf \$15.25 / person
Served with mashed potatoes and green beans.

Burger Sliders nf \$15.25 / person
Two sliders served with potato chips.

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DINNER BUFFETS

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

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df - dairy free *v - vegetarian*

Two Entrées with Two Sides

32.00 / person

Buffet Entrée Selections:

Bistro Steak with Demi-glace gf
Braised Beef Roast with Natural Jus Lie gf
Flank Steak with sweet Asian sauce
Hickory Smoked Beef Brisket with Cherry Chutney gf
Savory Bacon Wrapped Pork Tenderloin
Sliced Pork Loin with Brandy Cream Sauce
Chicken Florentine gf
Chicken Marsala gf
Pesto Chicken gf
Chardonnay Chicken gf
Fire Roasted Chicken
Autumn Chicken
Jerusalem Chicken
Mahi Mahi with Pineapple Mango Salsa gf
Stuffed Portobello gf, vg, nf
Tagine vg
Seared Polenta Cakes

Chef Carved Entrée Selections (+\$8.00 / person):

Beef Tenderloin
Prime Rib
Slow Roasted Turkey Breast
Ham

Vegetable Side Selections:

Green Beans Amantine gf, vg, df
Asparagus with Lemon Butter gf, v
Oven Roasted Brussel Sprouts, Bacon & Onion gf, df
Chef's Primavera Vegetable Medley gf, nf, v
Honey Tarragon Glazed Carrots gf, nf, v
Roasted Carrots and Onion gf, nf, v
Roasted Root Vegetables gf, vg, df, nf

Starch Side Selections:

Loaded Mashed Potatoes with Bacon, Cheddar, Green Onion gf, nf
Garlic Mashed Potatoes gf, v
Roasted Fingerling Potatoes gf, v
Rosemary Garlic Roasted Redskin Potatoes gf, vg, df, nf
Rosemary and Sage Yukon Potatoes
Dauphinoise Potatoes gf, v, nf
Rice Pilaf gf, df
Vegetable Risotto gf, vg, df, nf (+\$2.00 / person)
Twice Baked Potato (+2.00 / person)
Four Cheese Cavatappi (+\$2.00 / person)

STROLLING STATIONS

Beverages are not included with strolling stations but can be added for an additional charge. Chef attended stations are \$35 per service hour, per chef.

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Gourmet Salad Station

\$7.25 / person

Served with European breads and butter. Gourmet mixed field greens, assorted toppings, a parmesan crisp, ranch and balsamic vinaigrette.

Pasta Station

\$12.00 / person

Served with garlic bread, parmesan and your choice of two of our Chef's specialty pastas:

House made gnocchi with brown butter sage sauce (chef attended)

Cavatappi pasta with pesto and primavera vegetables

Rigatoni with Italian sausage and tomato cream sauce

Farfelle Carbonara with bowtie pasta, chicken, peas, bacon and onion tossed in a rich cream sauce

Build-Your-Own-Pasta (chef attended) \$14.50 / person

Includes garlic bread and parmesan cheese. Select two pastas, two sauces, two proteins and six mix-ins:

Pasta (choose two): farfalle, penne, rigatoni, cavatappi, elbow macaroni

Sauces (choose two): roasted garlic cream, alfredo, marinara, Bolognese, tomato cream, pesto, pesto cream, garlic butter sauce, four cheese brandy, beef demi- glace or mushroom cream.

Protein (choose two): Italian sausage, bacon, Italian meatballs, diced grilled chicken, mini shrimp, beef tips, salami, or pepperoni

Mix-ins (choose six): caramelized onions, peas, mushrooms, diced tomatoes, gourmet tomato medley, broccoli florets, bell peppers, cauliflower florets, primavera vegetable medley, roasted garlic, artichokes, baby spinach, bleu cheese crumbles

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Carving Station (chef attended) \$12.50 / person
Please select one item. Each additional selection +\$7.00 / person.

Stuffed Pork Loin gf roasted pork loin with port wine sauce stuffed with spinach, gourmet mushrooms, and Applewood smoked bacon.

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 a mint jelly

Taco Station \$11.75 / person

Served with salsa, cilantro sour cream, flour or corn tortillas, and your choice of two protein:

Shredded & Spiced Chicken Thighs gf

Barbacoa gf

Gaucho Style Sirloin with Chimichurri Sauce gf

Mojo Shredded Pork

Mediterranean Station \$12.00 / person

Choose two from the following:

Chicken Souvlaki Gyros pita wraps, shredded lettuce, diced tomatoes, and tzatziki sauce

Mediterranean Lamb & Vegetable Kabobs gf

Greek Salad with Spiced Chicken gf

Grilled Shrimp Skewer gf served with fresh tomato and bell pepper and sprinkled with feta

Vegetarian Moussaka gf

Taste of Asia Station \$12.00 / person

Includes fortune cookie. Choose two from the following:

Lettuce Wrap gf choice of sticky pork or beef, bibb lettuce, lime vinaigrette and Asian power slaw.

Stir Fry gf chicken, beef, or vegetable with cilantro-coconut rice

Spring Rolls vg

Sesame Beef Skewer tender marinated grilled flank steak sprinkled with sesame seeds

Glazed Pork Belly grilled and glazed with traditional Vietnamese sauce

Build-Your-Own Crostini Station \$10.75 / person

Fresh Toasted Crostini

House Made Tomato Jam

Sauteed Gourmet Mushroom Blend with Onion and Herbs

Blackened Beef Tenderloin

Smoked Salmon

Whipped Goat Cheese

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DESSERT MENU

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Gourmet Cookie Selection v \$1.85 / person

Homemade Brownie v \$4.50 / person
Dark Chocolate with double chocolate chips topped with Chantilly whipped cream.

Chocolate Coconut Custard gf,vg \$5.50 / person
Chocolate coconut custard, toasted coconut topped with coconut whipped cream.

Chocolate Decadence gf, v \$6.75 / person
A classic flourless chocolate cake made with Peruvian and Venezuelan chocolate served with strawberry or raspberry cooli.

Carrot Cake v \$5.50 / person
Rich Carrot Cake topped with a smooth cream cheese icing.

Brownie Bites v \$1.75 / person
Dark chocolate brownie with a fruit garnish.

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

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

Key Lime Tart v \$6.75 / person
Classic key lime filling with a graham cracker crust.

New York Style Cheesecake \$6.75/ person
Traditional New York Style Cheesecake served with a choice of Strawberry cooli, raspberry cooli or blueberry compote.

Vanilla Bean Cheesecake Brulee gf, v \$7.25 / person
Vanilla bean cheesecake garnished with fresh berries.

Mixed Berry Crisp v \$6.50 / person
Mixed berries served in an individual cup, served warm. **Gluten free available for + \$.75 / person**

Dessert Table v \$11.25 / person
Chef's assortment of desserts that may include pies, mini desserts, variety of cheesecakes, cookies and flavored mousses.



Miniature Dessert Assortment v **\$7.00 / person**
Our chef's ever evolving variety of custom designed miniature desserts. (three per serving)

Berry Explosion gf, vg, df **\$7.00 / person**
Fresh berries, white balsamic reduction and fresh mint. (available 5/1-10/30)

Citrus Explosion gf, vg, df **\$7.00 / person**
Assorted citrus fruits, pomegranate seeds, lime vinaigrette and fresh mint. (available 11/1 – 4/30)

Dessert Bars v **\$2.25 / person**
An assortment of Oreo dream bars, caramel apple grannies, lemon berry jazz bars, and marble cheese truffle bars.

Summer Shortcake Bar **\$7.25 / person**
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 / person

Food and Beverage services are subject to a 6% Michigan State sales tax, and a 20% service charge. All prices are subject to change without notice. Updated 1/23/2020.

ANCILLARY ITEMS TO ENHANCE YOUR EVENT

Votive Candles **\$1.00 / each**

Colored Linen Napkins **\$1.00 / each**

Accent Tablecloth **\$5.00 / each**

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

Linen and Skirting **\$20.00 / each**
For any non-food and beverage related tables

Up-lighting **Custom Quote**

Dessert Service Fee **\$2.00 / each**

L.V. EBERHARD CENTER

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