



EVERYDAY MENU

CLASSIC FARE CATERING

ALL-DAY PACKAGES

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

ALL DAY DELICIOUS \$37.99

Relax. We'll keep the food coming! These 4 selections will keep your energy up throughout the day. Available for 15 guests or more. Includes appropriate condiments.

DELICIOUS DAWN

Assorted Mini Muffins	80-120 Cal each
Assorted Scones	430-470 Cal each
Fresh Seasonal Sliced Fruit	60 Cal/2.5 oz. serving
Orange Juice	120 Cal/8 oz. serving
Iced Water	0 Cal/8 oz. serving
Gourmet Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

AM PERK UP

Granola Bars	190 Cal each
Assorted Individual Yogurt Cups	50-150 Cal each
Iced Tea	5 Cal/8 oz. serving
Iced Water	0 Cal/8 oz. serving
Gourmet Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

POWER UP LUNCH

Tomato and Cucumber Couscous Salad	120 Cal/3.75 oz. serving
Orange Fennel Spinach Salad	210 Cal/3.2 oz. serving
Bakery Fresh Rolls	160 Cal each
Green Beans Gremolata	70 Cal/3 oz. serving
Three Pepper Cavatappi with Pesto	310 Cal/7.5 oz. serving
Grilled Chicken with a Lemon Tarragon White Wine Sauce	200 Cal/5.75 oz. serving
New York Cheesecake	440 Cal/slice
Iced Tea	5 Cal/8 oz. serving
Iced Water	0 Cal/8 oz. serving

PM PICK ME UP

Chilled Spinach Dip with Tortilla Chips	230 Cal/2.25 oz. serving
Grilled Vegetable Tray	70 Cal/3 oz. serving
Freshly Baked Brownies	250 Cal/2.25 oz. serving
Iced Water	0 Cal/8 oz. serving
Gourmet Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving



ALL-DAY PACKAGES

MEETING WRAP UP \$32.99

Serve these favorites and success is a wrap! This All-Day package includes the following 4 delights. Available for 15 guests or more. Includes appropriate condiments.

MORNING MINI

■ Miniature Muffins	80-120 Cal each
■ Miniature Danish	140-170 Cal each
■ Miniature Scones	110-120 Cal each
■ Yogurt Parfait Cups	370-400 Cal each
Iced Water	0 Cal/8 oz. serving
Gourmet Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

THE ENERGIZER

■ Donut Holes	45-90 Cal each
■ Ripe Bananas	110 Cal each
Iced Tea	5 Cal/8 oz. serving
Iced Water	0 Cal/8 oz. serving
Gourmet Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

IT'S A WRAP

Includes choice of salad.

Chicken Caesar Wrap	540 Cal each
Pepper Jack Tuna Wrap	590 Cal each
Cran-Apple Turkey Wrap	650 Cal each
■ Grilled Vegetable Wrap	620 Cal each
■ Fresh Seasonal Sliced Fruit	40 Cal/2.5 oz. serving
■ Traditional Garden Salad	50 Cal/3.5 oz. serving
■ Grilled Vegetable Pasta Salad	130 Cal/3 oz. serving
■ Individual Bag of Chips	100-160 Cal each
■ Assorted Craveworthy Cookies	250-310 Cal each
■ Freshly Baked Brownies	250 Cal/2.25 oz. serving
Iced Tea	5 Cal/8 oz. serving
Iced Water	0 Cal/8 oz. serving

MID-DAY MUNCHIES

Fresh Tortilla Chips served with two (2) Salsas: Salsa Roja, Salsa Verde or Pico De Gallo accompanied by a Fruit Bowl, Assorted Craveworthy Cookies and Beverages

■ Tortilla Chips	90 Cal/1 oz. serving
■ Salsa Roja	20 Cal/1 oz. serving
■ Salsa Verde	20 Cal/1 oz. serving
■ Pico De Gallo	10 Cal/1 oz. serving
■ Assorted Fruit	50-110 Cal each
■ Assorted Craveworthy Cookies	250-310 Cal each
Iced Water	0 Cal/8 oz. serving
Gourmet Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

SIMPLE PLEASURES \$24.89

Easy does it-Casually tasteful fare. This All-Day package includes 3 of our favorites. Available for 15 guests or more. Includes appropriate condiments.

SIMPLE CONTINENTAL

■ Assorted Mini Muffins	80-120 Cal each
■ Assorted Scones	430-470 Cal each
Orange Juice	120 Cal/8 oz. serving
Iced Water	0 Cal/8 oz. serving
Gourmet Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

BOX LUNCH

Choice of Sandwich accompanied by Chips, Assorted Craveworthy Cookies and Bottled Water

Tuna Salad Ciabatta	540 Cal each
Ham and Swiss Pretzel Roll	380 Cal each
Turkey and Swiss Ciabatta	490 Cal each
■ Roasted Pepper and Mozzarella Ciabatta	530 Cal each
■ Individual Bag of Chips	100-160 Cal each
■ Assorted Craveworthy Cookies	250-310 Cal each
Bottled Water	0 Cal each

MID-DAY MUNCHIES

Fresh Tortilla Chips served with two (2) Salsas: Salsa Roja, Salsa Verde or Pico De Gallo accompanied by a Fruit Bowl, Assorted Craveworthy Cookies and Beverages

■ Tortilla Chips	90 Cal/1 oz. serving
■ Salsa Roja	20 Cal/1 oz. serving
■ Salsa Verde	20 Cal/1 oz. serving
■ Pico De Gallo	10 Cal/1 oz. serving
■ Assorted Fruit	50-110 Cal each
■ Assorted Craveworthy Cookies	250-310 Cal each
Iced Water	0 Cal/8 oz. serving
Gourmet Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

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. Includes appropriate condiments.

BASIC BEGINNINGS \$7.69

Choice of one (1) Breakfast Pastry served with Iced Water, Gourmet Coffee, Decaf and Hot Tea

■ Assorted Danish	200-430 Cal each
■ Assorted Mini Muffins	80-120 Cal each
■ Assorted Scones	430-470 Cal each
■ Assorted Bagels	170-360 Cal each
Iced Water	0 Cal/8 oz. serving
Gourmet Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

QUICK START \$10.99

Choice of three (3) Breakfast Pastries served with Fresh Seasonal Sliced Fruit, Fresh Assorted Juices, Iced Water, Gourmet Coffee, Decaf and Hot Tea

■ Assorted Mini Muffins	80-120 Cal each
■ Assorted Danish	200-430 Cal each
■ Assorted Scones	430-470 Cal each
■ Assorted Bagels	170-360 Cal each
■ Fresh Seasonal Sliced Fruit	40 Cal/2.5 oz. serving
Choice of Juice (Cranberry, Apple, Orange)	110-170 Cal/8 oz. serving
Iced Water	0 Cal/8 oz. serving
Gourmet Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

HEALTHY CHOICE BREAKFAST \$8.69

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

■ Individual Cereal Cups	140-260 Cal each
Milk	120 Cal each
■ Bananas	110 Cal each
■ Assorted Individual Yogurt Cups	50-150 Cal each
Iced Water	0 Cal/8 oz. serving
Gourmet Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

À LA CARTE BREAKFAST

Includes appropriate condiments

- Assorted Bagels (170-360 Cal each) \$20.99 Per Dozen
- Assorted Mini Muffins (80-120 Cal each) \$19.99 Per Dozen
- Assorted Danish (200-430 Cal each) \$19.99 Per Dozen
- Granola Bars (190 Cal each) \$1.79 Each
- Whole Fruit (50-110 Cal each) \$1.29 Each
- Vegan Blueberry Banana Breakfast Bread (260 Cal/3 oz. serving) \$15.59 Serves 12

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BREAKFAST

HOT BREAKFAST

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

ULTIMATE BREAKFAST \$15.79

Cheddar and Onion Frittata and Pancakes with Butter and Syrup accompanied by Scrambled Eggs, Crisp Bacon, Breakfast Sausage, Breakfast Potatoes, choice of three (3) Breakfast Pastries with Butter, Jam and Cream Cheese, Fresh Seasonal Sliced Fruit, Assorted Juices and Iced Water, Gourmet Coffee, Decaf and Hot Tea

Assorted Mini Muffins	80-120 Cal each
Assorted Danish	200-430 Cal each
Assorted Scones	430-470 Cal each
Assorted Bagels	170-360 Cal each
Fresh Seasonal Sliced Fruit	40 Cal/2.5 oz. serving
Scrambled Eggs	180 Cal/4 oz. serving
Breakfast Potatoes	130-150 Cal/3 oz. serving
Bacon	45 Cal each
Breakfast Sausage	130-220 Cal each
Cheddar and Onion Frittata	270 Cal each
Pancakes	50 Cal each
Maple Syrup	70 Cal/1 oz. serving
Assorted Juices	110-170 Cal each
Iced Water	0 Cal/8 oz. serving
Gourmet Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving



AMERICAN BREAKFAST \$11.99

Scrambled Eggs, Breakfast Potatoes, Crisp Bacon, Breakfast Sausage, choice of one (1) Breakfast Pastry, Iced Water, Gourmet Coffee, Decaf and Hot Tea

Assorted Mini Muffins	80-120 Cal each
Assorted Danish	200-430 Cal each
Assorted Scones	430-470 Cal each
Assorted Bagels	170-360 Cal each
Scrambled Eggs	180 Cal/4 oz. serving
Breakfast Potatoes	130-150 Cal/3 oz. serving
Bacon	45 Cal each
Breakfast Sausage	130-220 Cal each
Iced Water	0 Cal/8 oz. serving
Gourmet Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

LATIN BREAKFAST \$11.89

Choice of Chilaquiles Rojo with Eggs or Chorizo Breakfast Quesadilla served with Salsa, Sausage, Spicy Cheddar Grits with Roasted Red Peppers, Strawberry Melon Salad, Orange Juice and Iced Water, Gourmet Coffee, Decaf and Hot Tea

Chilaquiles Rojo with Eggs	340 Cal/6.875 oz. serving
Chorizo Breakfast Quesadilla	700 Cal/10.875 oz. serving
Zesty Salsa	20 Cal/1 oz. serving
Sausage Links	130 Cal each
Spicy Cheddar Grits with Roasted Red Peppers	100 Cal/3 oz. serving
Strawberry Melon Salad	40 Cal/3 oz. serving
Orange Juice	120 Cal/8 oz. serving
Iced Water	0 Cal/8 oz. serving
Gourmet Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

Egg Whites, Turkey Bacon and Turkey Sausage are available upon request - nominal fee may apply



BREAKFAST

BREAKFAST ENHANCEMENTS

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

YOGURT PARFAIT BAR \$8.49

Choose two (2) Yogurt flavors served with a variety of toppings

■ Greek Yogurt	70 Cal/4 oz. serving
■ Strawberry Yogurt	100 Cal/4 oz. serving
■ Vanilla Yogurt	110 Cal/4 oz. serving
■ Diced Pineapple	30 Cal/2 oz. serving
■ Fresh Strawberries	20 Cal/2 oz. serving
■ Walnuts	90 Cal/0.5 oz. serving
■ Granola	110 Cal/1 oz. serving

OATMEAL BAR \$7.19

Try our delicious Oatmeal served with a variety of toppings

■ Oatmeal	150 Cal/8 oz. serving
■ Dried Cranberries	20 Cal/0.5 oz. serving
■ Raisins	40 Cal/0.5 oz. serving
■ Walnuts	90 Cal/0.5 oz. serving
■ Maple Syrup	70 Cal/1 oz. serving

EGGS-TRAVAGANZA \$4.59

Delight your guests with individual Quiche-a-dillas or Artisanal Frittatas. Choose from the following selections!

Lorraine Quiche Cup	390 Cal each
■ Parmesan and Grilled Vegetable Quiche Cup	320 Cal each
■ Spinach, Tomato and Mushroom Quiche Cup	330 Cal each
Egg White and Turkey Frittata	300 Cal each
■ Mushroom, Pepper, Zucchini and Spinach Frittata	170 Cal each
■ Broccoli, Cheddar and Swiss Frittata	120 Cal each

Egg Whites, Turkey Bacon and Turkey Sausage are available upon request - nominal fee may apply

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SANDWICHES & SALADS

CLASSIC COLLECTIONS

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

DELI EXPRESS \$11.89

Create your own Deli Sandwich creation accompanied by your choice of two (2) Side Salads, Chips, Assorted Craveworthy Cookies, Ice Water and Choice of Beverage

Side Salads	25-330 Cal each
■ Individual Bags of Chips	100-160 Cal each
■ Assorted Baked Breads and Rolls	110-160 Cal each
Deli Platter (Turkey, Roast Beef, Ham, Tuna)	25-80 Cal/1 oz. serving
■ Cheese Tray (Cheddar and Swiss)	110 Cal/1 oz. serving
■ Relish Tray (Lettuce, Tomato, Onion, Pickles, Pepperoncini)	20 Cal/1 oz. serving
■ Assorted Craveworthy Cookies	250-310 Cal each
Lemonade	90 Cal/8 oz. serving
Iced Tea	5 Cal/8 oz. serving
Iced Water	0 Cal/8 oz. serving

PREMIUM BOX LUNCHES

Southwestern Turkey Salad \$13.99

Southwest Turkey Salad with Tex Mex Vinaigrette	370 Cal each
■ Bakery Fresh Roll with Butter	160 Cal each
■ Whole Fruit	50-110 Cal each
■ Bakery Fresh Brownie	250 Cal/2.5 oz. serving
Bottled Water	0 Cal each

Sesame Tofu Garden Salad \$11.99

■ Grilled Tofu, Bell Pepper, Carrot and Cucumber on Greens with Balsamic Vinaigrette	290 Cal each
■ Bakery Fresh Roll with Butter	160 Cal each
■ Whole Fruit	50-110 Cal each
Bakery Fresh Brownie	250 Cal/2.5 oz. serving
Bottled Water	0 Cal each

Grilled Chicken Chopped Salad \$13.99

Grilled Chicken Chopped Salad with Ranch Dressing	520 Cal each
■ Fresh Bakery Roll with Butter	160 Cal each
■ Whole Fruit	50-110 Cal each
Bakery Fresh Brownie	250 Cal/2.5 oz. serving
Bottled Water	0 Cal each

CLASSIC BOX LUNCH \$10.49

Your choice of Classic Sandwich - served with Potato Chips, Craveworthy Cookies and Bottled Water

Classic Selection Sandwich	140-750 Cal each
■ Individual Bag of Chips	100-160 Cal each
■ Assorted Craveworthy Cookies	250-310 Cal each
Bottled Water	0 Cal each

CLASSIC SELECTIONS BUFFET \$15.99

Your Choice of three (3) Sandwiches and two (2) Side Salads accompanied by Potato Chips, Mayo and Mustard, Pickles, Assorted Craveworthy Cookies, Ice Water and Choice of Beverage

Side Salads	25-330 Cal each
■ Dill Pickle Slices	0 Cal/1 oz. serving
■ Individual Bags of Chips	100-160 Cal each
Classic Selection Sandwiches	140-750 Cal each
■ Assorted Craveworthy Cookies	250-310 Cal each
Lemonade	90 Cal/8 oz. serving
Iced Tea	5 Cal/8 oz. serving
Iced Water	0 Cal/8 oz. serving

CLASSIC SANDWICH OPTIONS

(Available Sandwich Choices for the Classic Boxed Lunch and Classic Selections Buffet)

Grilled Chicken Club with Bacon and Swiss on Toasted Wheat Bread (750 Cal each)

■ Greek Salad Wrap with Crumbled Feta, Black Olives, Fresh Cucumbers, Plum Tomatoes and Red Onion (430 Cal each)

Turkey Breast with Mesclun Greens and Sage Cream Cheese on Ciabatta Bread (420 Cal each)

Roast Beef and Cheddar Ciabatta (420 Cal each)

Bavarian Ham and Swiss on a Pretzel Roll (480 Cal each)

**ADDITIONAL PREMIUM BOX LUNCH
OPTIONS AVAILABLE UPON REQUEST!**

Please contact your catering professional!



SANDWICHES & SALADS

CLASSIC COLLECTIONS

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

THE EXECUTIVE LUNCHEON \$18.29

Choice of three (3) Sandwiches and two (2) Side Salads accompanied by Potato Chips, Mayo and Mustard, Pickles, Assorted Craveworthy Cookies, Ice Water and Choice of Beverage

Side Salads	25-330 Cal each
■ Dill Pickle Slices	0 Cal/1 oz. serving
■ Individual Bags of Chips	100-160 Cal each
Executive Luncheon Sandwiches	370-760 Cal each
■ Assorted Craveworthy Cookies	250-310 Cal each
Lemonade	90 Cal/8 oz. serving
Iced Tea	5 Cal/8 oz. serving
Iced Water	0 Cal/8 oz. serving

EXECUTIVE LUNCHEON SANDWICHES

(Available Sandwich Choices for the Executive Luncheon Buffet)

■ Garden Vegetables with Boursin, Aged Provolone and Roasted Garlic Aioli on Ciabatta (570 Cal each)

Turkey Feta Ciabatta with Spinach and Sun-Dried Tomato Aioli (620 Cal each)

Italian Sub with Fresh Lettuce, Tomato, Onion and Herbal Honey Dijon Sauce (560 Cal each)

Pepper Jack Tuna Wrap with Fresh Jalapenos and Plum Tomatoes (590 Cal each)

Southwest Smoked Turkey Ciabatta with Fresh Spinach and Chipotle Mayo (500 Cal each)

Spicy Southwest Chicken Baguette with Monterey Jack Cheese and Pico De Gallo (600 Cal each)

Roast Beef and Chimichurri on Ciabatta (530 Cal each)

SIDE SALAD SELECTIONS

(Included with Deli Express, Classic Selections, and Executive Luncheon Sandwich Buffets)

■ Greek Pasta Salad tossed with Tomatoes, Cucumbers, Red Onions, Peppers, Fresh Baby Spinach, Feta Cheese and Black Olives (90 Cal/3 oz. serving)

■ Toasted Cranberry Apple Couscous with Apricots, Granny Smith Apples, Almonds, Red Onions, Fresh Spinach and Scallions (180 Cal/3 oz. serving)

■ Tabbouleh with Ground Bulgur, Tomatoes, Parsley and Scallions combined in an Olive Oil Mix (330 Cal/3.25 oz. serving)

■ Roasted Corn and Black Bean Salsa with Spanish Onions, Red Peppers, Jalapenos, Fresh Cilantro and Fresh Garlic (120 Cal/4 oz. serving)

■ Chickpea Salad with Fresh Cucumbers, Red Onions, Green and Red Peppers, Celery and Garlic with a Hot Pepper Sauce and Lemon Seasoning (130 Cal/3.5 oz. serving)

■ Sweet Chili Cucumber Salad with Red Onion, Fresh Cilantro and a Sweet and Spicy Chili Sauce (25 Cal/3 oz. serving)

■ Red-skinned Potato Salad with Egg, Celery and Spanish Onion in a Seasoned Mayonnaise Dressing (240 Cal/4 oz. serving)

■ Traditional Coleslaw finely shredded with Carrots in a Mayonnaise and Celery Seed Dressing (170 Cal/3.5 oz. serving)

■ Traditional Garden Salad with a Balsamic Vinaigrette Dressing (50 Cal/3.5 oz. serving)

■ Fresh Fruit Salad (40 Cal/2.5 oz. serving)

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BUFFETS

THEMED BUFFETS

18 Person Minimum. Includes appropriate condiments and Ice Water and Choice of Beverage. Add \$2.00 per person for dinner, dinner begins at 4pm.

EASTERN INFLUENCES \$18.79

■ Coriander Peanut Ramen Noodles	200 Cal/3 oz. serving
Szechuan Green Beans	110 Cal/4 oz. serving
Teriyaki Salmon on Sweet Chile Cucumber	80 Cal/2.25 oz. serving
Orange Glazed Chicken with Sesame Spinach	230 Cal/5.5 oz. serving
■ Gourmet Dessert Bars	300-370 Cal/2.75-3.25 oz. serving
Lemonade	90 Cal/8 oz. serving
Iced Tea	5 Cal/8 oz. serving
Iced Water	0 Cal/8 oz. serving

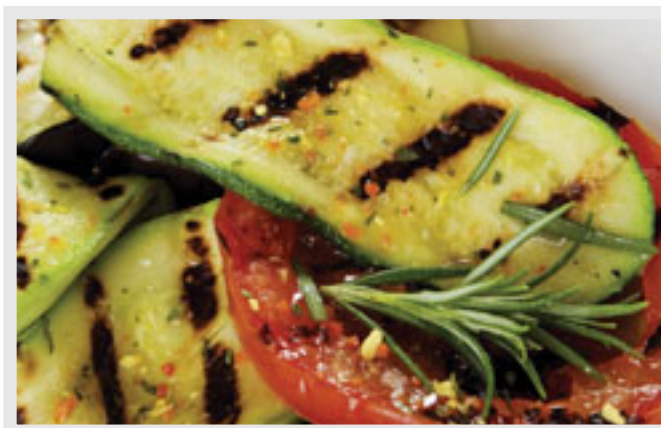
ALL-AMERICAN PICNIC \$14.89

■ Home-style Potato Salad	240 Cal/4 oz. serving
■ Fresh Country Coleslaw	170 Cal/3.5 oz. serving
House-made Kettle Chips	240 Cal/1.25 oz. serving
Grilled Hamburgers with Buns	330 Cal each
Hot Dogs with Buns	310 Cal each
■ Garnish Tray (Lettuce, Onions, Pickles and Tomatoes)	0-10 Cal/1 oz. serving
■ Assorted Craveworthy Cookies	250-310 Cal each
■ Bakery-fresh Brownies	250 Cal/2.25 oz. serving
Lemonade	90 Cal/8 oz. serving
Iced Tea	5 Cal/8 oz. serving
Iced Water	0 Cal/8 oz. serving
■ Add Veggie Burgers for an additional \$2.00 per person	320 Cal each

MEDI EATS BUFFET \$17.79

Falafel with Tzatziki and choice of Chicken Souvlaki Skewers or Baked Paprikash Chicken and Sides

■ Israeli Couscous	120 Cal/3.5 oz. serving
■ White Pita Flatbread	250 Cal each
■ Whole Wheat Pita Flatbread	250 Cal each
■ Roasted Eggplant with Sautéed Spinach	160 Cal/6 oz. serving
Chicken Souvlaki Skewers	210 Cal each
Baked Paprikash Chicken	200 Cal/6 oz. serving
Falafel	60 Cal each
■ Tzatziki	15 Cal/1 oz. serving
■ Assorted Dessert Bars	250-320 Cal/2.5 oz. serving
Lemonade	90 Cal/8 oz. serving
Iced Tea	5 Cal/8 oz. serving
Iced Water	0 Cal/8 oz. serving



BUFFETS

THEMED BUFFETS

18 Person Minimum. Includes appropriate condiments and Ice Water and Choice of Beverage. Add \$2.00 per person for dinner, dinner begins at 4pm.

TASTY TEX MEX \$17.79

Choice of Fajitas (Beef or Chicken) with our Tex Mex Sides including choice of two (2) Salsas!

■ Tortilla Chips	90 Cal/1 oz. serving
■ Mexican Rice	130 Cal/3 oz. serving
■ Charro Beans	90 Cal/3 oz. serving
Beef Fajitas with Tortillas, Shredded Cheddar and Sour Cream	590 Cal/5 oz. serving
Chicken Fajitas with Tortillas, Shredded Cheddar and Sour Cream	580 Cal/5 oz. serving
■ Pico De Gallo	10 Cal/1 oz. serving
■ Salsa Verde	10 Cal/1 oz. serving
■ Salsa Roja	20 Cal/1 oz. serving
■ Assorted Dessert Bars	250-320 Cal each
Lemonade	90 Cal/8 oz. serving
Iced Tea	5 Cal/8 oz. serving
Iced Water	0 Cal/8 oz. serving

HEARTLAND BUFFET \$15.99

Baby Spinach Salad	60 Cal/2.15 oz. serving
■ Bakery Fresh Rolls	160 Cal each
■ Roasted New Potatoes	110 Cal/2.75 oz. serving
■ Fresh Herbed Vegetables	100 Cal/3.5 oz. serving
Grilled Lemon Rosemary Chicken	130 Cal/3 oz. serving
■ Apple Pie	410 Cal/slice
Lemonade	90 Cal/8 oz. serving
Iced Tea	5 Cal/8 oz. serving
Iced Water	0 Cal/8 oz. serving



LOOKING TO CREATE YOUR OWN THEMED BUFFET OR UNIQUE CUSTOM BUFFET?

Contact us at catering@gvsu.edu / 616.331.3342 to explore more options and personalize your buffet to fit your event.

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BUFFETS

THEMED BUFFETS

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SOUP AND SALAD BUFFET \$15.89

Create your own Salad Sensation served with Dinner Rolls, Soup du Jour and Assorted Craveworthy Cookies

■ Garden Fresh Mixed Greens	15 Cal/3 oz. serving
■ Ranch Dressing	200 Cal/2 oz. serving
■ Italian Dressing	80 Cal/2 oz. serving
Sliced Grilled Chicken	160 Cal/3 oz. serving
Diced Ham	60 Cal/2 oz. serving
■ Roasted Chickpeas	210 Cal/2 oz. serving
■ Sliced Red Onions	10 Cal/1 oz. serving
■ Shredded Cheese	60 Cal/0.5 oz. serving
■ Tomatoes	5 Cal/1 oz. serving
■ Cucumbers	5 Cal/1 oz. serving
■ Shredded Carrots	10 Cal/0.5 oz. serving
■ Croutons	60 Cal/0.5 oz. serving
■ Dinner Rolls	160 Cal each
Soup du Jour	80-420 Cal/8 oz. serving
■ Assorted Craveworthy Cookies	250-310 Cal each
Lemonade	90 Cal/8 oz. serving
Iced Tea	5 Cal/8 oz. serving
Iced Water	0 Cal/8 oz. serving

LAZY SUMMER BBQ \$18.79

■ Coleslaw	150 Cal/3 oz. serving
■ Cornbread Fiesta Muffins	120 Cal each
■ Macaroni and Cheese	260 Cal/4 oz. serving
Baked Beans	170 Cal/4.75 oz. serving
BBQ Chicken	430 Cal/6 oz. serving
Sliced Brisket	350 Cal/5 oz. serving
■ Assorted Craveworthy Cookies	250-310 Cal each
■ Gourmet Dessert Bars	300-370 Cal/2.75-3.25 oz. serving
Lemonade	90 Cal/8 oz. serving
Iced Tea	5 Cal/8 oz. serving
Iced Water	0 Cal/8 oz. serving

BAKED POTATO BAR \$16.89

Top your own Baked Potatoes with a Garden Salad and choice of Apple Cobbler or Apple Pie for Dessert

■ Classic Garden Salad	50 Cal/3.5 oz. serving
Top your own Baked Potato with Chicken Mushroom Alfredo, Vegan Chili, Steamed Broccoli, Crumbled Bacon, Shredded Cheddar Cheese, Scallions and Sour Cream	660 Cal/12 oz. serving
■ Apple Cobbler	350 Cal/4.75 oz. serving
■ Apple Pie	410 Cal/slice
Lemonade	90 Cal/8 oz. serving
Iced Tea	5 Cal/8 oz. serving
Iced Water	0 Cal/8 oz. serving
■ Add on Cheddar Cheese Sauce	60 Cal/1 oz. serving
Additional \$1 per person	



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, Ice Water and Choice of Beverage. Includes appropriate condiments.

BUFFET STARTERS

- Seasonal Garden Salad with Balsamic Vinaigrette (50 Cal/3.5 oz. serving)
- Classic Caesar Salad (160 Cal/2.7 oz. serving)
- Baby Spinach Salad with Bacon, Hard Boiled Eggs and Balsamic Vinaigrette (60 Cal/2.15 oz. serving)
- Greek Salad with Crumbled Feta (120 Cal/3.25 oz. serving)
- Traditional Hummus with Toasted Pita (130 Cal/1.75 oz. serving)
- Seasonal Fresh Fruit Salad (40 Cal/2.25 oz. serving)

Add an Extra Buffet Starter \$4.29 per person

BUFFET ENTREES

- Grilled Chicken Breast with Cider Marinade (120 Cal/3 oz. serving) \$17.99
- Asiago Chicken in a Roasted Red Pepper Sauce (310 Cal/5 oz. serving) \$17.99
- Cavatappi with Grilled Chicken, Chorizo, Tomatoes, Mushrooms, Roasted Peppers and Beans (770 Cal/18 oz. serving) \$16.99
- Honey Mustard Pork Loin (220 Cal/4 oz. serving) \$18.89
- Grilled Salmon in a Moroccan Herb Sauce (120 Cal/2.75 oz. serving) \$19.99
- Pesto Flank Steak (250 Cal/3 oz. serving) \$19.99
- Chickpea Tagine with Couscous (430 Cal/10.26 oz. serving) \$17.49

BUFFET SIDES

- Quinoa and Wild Rice Blend (110 Cal/2.6 oz. serving)
- Ginger Honey Glazed Carrots (110 Cal/3.25 oz. serving)
- Garlic Spinach and Kale (60 Cal/3.25 oz. serving)
- Mashed Sweet Potatoes (110 Cal/4.25 oz. serving)
- Fresh Herbed Vegetables (100 Cal/3.5 oz. serving)
- Buttermilk Mashed Potatoes (120 Cal/3.75 oz. serving)
- Roasted New Potatoes (110 Cal/2.75 oz. serving)

Add an Extra Buffet Side \$4.29 per person

BUFFET FINISHES

- Apple Pie (410 Cal/slice)
 - New York-Style Cheesecake (440 Cal/slice)
 - Individual Chocolate Ganache Bundt Cake (320 Cal each)
 - Spiced Carrot Cake (370 Cal/slice)
 - Flourless Chocolate Cake (340 Cal/slice)
 - Lemon Creme Cake (430 Cal/slice)
- Add an Extra Buffet Finish \$4.29 per person

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.

RECEPTIONS

HORS D'OEUVRES

Hors d'oeuvres are priced per dozen. Includes appropriate condiments.

RECEPTION HORS D'OEUVRES (HOT)

Balsamic Fig and Goat Cheese Flatbread (80 Cal each) \$27.99

Beef Empanadas (70 Cal each) \$27.99

Buffalo Style Chicken Spring Rolls (25 Cal each) \$28.99

Chili-Lime Chicken Kabobs (40 Cal each) \$31.99

Coconut Shrimp (45 Cal each) \$31.99

Crab Cakes (30 Cal each) \$30.99

■ Crispy Asiago Asparagus (50 Cal each) \$27.99

■ Mac N Cheese Melts (80 Cal each) \$26.99

■ Vegetable Spring Rolls (15 Cal each) \$26.99

RECEPTION HORS D'OEUVRES (COLD)

■ Mediterranean Antipasto Skewers (70 Cal each) \$33.99

■ Mushroom Profiteroles (45 Cal each) \$29.99

■ Gazpacho Shooter (30 Cal/2 oz. serving) \$28.99

■ Bruschetta Crostini (50 Cal each) \$22.99

Shrimp Cocktail (70 Cal each) Market Price

■ Mozzarella and Heirloom Tomatoes Flatbread (140 Cal each) \$30.99

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

RECEPTION PLATTERS AND DIPS

CLASSIC SLICED CHEESE TRAY \$3.99 Per Person

■ Classic Sliced Cheese Tray with Swiss, Cheddar and Pepper Jack Cheeses, Assorted Crackers (290 Cal/2.75 oz. serving)

FRESH SEASONAL FRUIT \$3.99 Per Person

■ Fresh Seasonal Fruit Tray (40 Cal/2.5 oz. serving)

HUMMUS WITH PITA CHIPS \$4.09 Per Person

■ Hummus with Pita Chips (220 Cal/4.5 oz. serving)

FRESH GARDEN CRUDITÉS \$3.99 Per Person

■ Fresh Garden Crudités with Hummus (120 Cal/5 oz. serving)

■ Pita Chips (45 Cal/0.5 oz. serving)

HOT SPINACH AND ARTICHOKE DIP \$129.99 Per Pan of 50

■ Hot Spinach and Artichoke Dip (190 Cal/2.25 oz. serving)

■ Pita Chips (45 Cal/0.5 oz. serving)

HOT BUFFALO CHICKEN DIP \$99.99 Per Pan of 50

Buffalo Chicken Dip (270 Cal/2 oz. serving)

■ Tortilla Chips (190 Cal/2 oz. serving)

MAY WE SUGGEST A SERVED MEAL OR RECEPTION?

Our talented chefs are delighted to create special menus that accommodate your culinary preferences, dietary needs, and budget. Please contact our Catering Office at (616) 331-3342 to arrange a personal consultation.

2000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information is available upon request.

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RECEPTIONS

RECEPTION STATIONS

Reception Stations may require additional fees for a chef attendant. Please contact your catering professional for details. All prices are per person and available for 18 guests or more. Includes appropriate condiments. Served with Ice Water.

HAPPY HOUR \$16.09

Have a "pub" break with your favorite Happy Hour finger foods

■ Chilled Spinach Dip with Pita Chips	230 Cal/2.25 oz. serving
■ Mini Cheesesteaks	170 Cal each
■ Buffalo Chicken Tenders served with Blue Cheese Dip	680 Cal/6.75 oz. serving
■ Assorted Craveworthy Cookies	250-310 Cal each
■ Gourmet Dessert Bars	300-370 Cal/2.75-3.25 oz. serving
■ Iced Water	0 Cal/8 oz. serving

TRADITIONAL CARVING STATIONS

Choice of one (1) Fresh Meats Selection served with House-made Condiments and Fresh Rolls

■ Carved Roasted Turkey	\$16.49	130 Cal/3 oz. serving
■ Carved Roasted Ham	\$16.79	170 Cal/3.5 oz. serving
■ Carved Roasted Beef	\$16.99	200 Cal/3 oz. serving
■ Bakery Fresh Rolls		160 Cal each
■ Sun-Dried Tomato Aioli		200 Cal/1 oz. serving
■ Cranberry-Mandarin Relish		60 Cal/1 oz. serving
■ Mesquite Mayonnaise		220 Cal/1 oz. serving
■ Iced Water		0 Cal/8 oz. serving

SOFT PRETZEL BAR \$5.49

Crisp on the outside and soft on the inside, try our Hot Pretzels served with your choice of Three (3) Dipping Sauces; Sweet or Salty, the choice is Yours!

■ Hot Pretzels	170 Cal each
■ Honey Mustard Sauce	130 Cal/1 oz. serving
■ Spicy Mustard Sauce	30 Cal/1 oz. serving
■ Yellow Mustard Sauce	20 Cal/1 oz. serving
■ Nacho Cheese Sauce	40 Cal/1 oz. serving
■ Vegan Cheddar Cheese Sauce	60 Cal/1 oz. serving
■ Cajun Cheese Sauce	60 Cal/1 oz. serving
■ Buffalo Blue Sauce	30 Cal/1 oz. serving
■ Chocolate Sauce	70 Cal/1 oz. serving
■ Caramel Sauce	100 Cal/1 oz. serving
■ Iced Water	0 Cal/8 oz. serving

BREAKS

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

THE HEALTHY ALTERNATIVE \$8.29

Get healthy with our heart-happy break

■ Apples	60 Cal each
■ Oranges	50 Cal each
■ Bananas	110 Cal each
■ Pears	100 Cal each
■ Individual Yogurt Cups	50-150 Cal each
■ Trail Mix	290 Cal each
■ Granola Bars	190 Cal each

SNACK ATTACK \$6.19

The perfect blend of sweet and salty to get you through your day!

■ Individual Bags of Chips	100-160 Cal each
■ Roasted Peanuts	190 Cal/1 oz. serving
■ Trail Mix	290 Cal each
■ Assorted Craveworthy Cookies	250-310 Cal each
■ Bakery-fresh Brownies	250 Cal/2.25 oz. serving

BREADS AND SPREADS \$6.99

Looking for a variety of flavors to spice up your meeting? Try dipping our Tortilla Chips, Pita Chips and Crostini into your choice of four (4) spreads, accompanied by a Fresh Fruit Tray

■ Tortilla Chips	190 Cal/2 oz. serving
■ Pita Chips	140 Cal/2 oz. serving
■ Crostini	40 Cal each
■ Korean Roja Guacamole	90 Cal/2 oz. serving
■ Ginger Verde Guacamole	90 Cal/2 oz. serving
■ Chilled Spinach Dip	200 Cal/2 oz. serving
■ Feta and Roasted Garlic Dip	260 Cal/2 oz. serving
■ Traditional Hummus	80 Cal/2 oz. serving
■ Artichoke and Olive Dip	140 Cal/2 oz. serving
■ Fresh Fruit Tray	40 Cal/2.5 oz. serving

BEVERAGES & DESSERTS

BEVERAGES

Includes appropriate accompaniments

Bottled Water (0 Cal each) \$1.99 Each

Assorted Sodas (Can) (0-150 Cal each) \$1.99 Each

Regular Coffee (0 Cal/8 oz. serving) \$20.99 Per Gallon

Decaf Coffee (0 Cal/8 oz. serving) \$20.99 Per Gallon

Hot Water with Assorted Tea Bags (0 Cal/8 oz. serving)
\$19.99 Per Gallon

Hot Chocolate (160 Cal/8 oz. serving) \$19.99 Per Gallon

Iced Tea (5 Cal/8 oz. serving) \$17.99 Per Gallon

Lemonade (90 Cal/8 oz. serving) \$17.99 Per Gallon

Iced Water (0 Cal/8 oz. serving) \$1.99 Per Gallon

Sparkling Punch \$18.99 Per Gallon

Cranberry Punch 80 Cal/8 oz. serving

Laker Punch 110 Cal/8 oz. serving

Sunshine Punch 100 Cal/8 oz. serving

PIZZA



Classic Fare Catering is now partnering with our local Jet's Pizza. To place your pizza order, please contact the catering department or visit www.gvsu.catertrax.com

*Note: only available on the Allendale Campus

■ VEGETARIAN ■ VEGAN

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.

DESSERTS

■ Blondie Toffee Crunch Bar (420 Cal each)
\$17.99 Per Dozen

■ Assorted Craveworthy Cookies (250-310 Cal each)
\$15.49 Per Dozen

■ Bakery-fresh Brownies (250 Cal/2.25 oz. serving) \$15.99 Per Dozen

■ Gourmet Dessert Bars (300-370 Cal/2.75-3.25 oz. serving)
\$17.29 Per Dozen

■ Vegan/Made without Gluten Cheesecake (360 Cal/slice)
\$22.99 per Cake (serves 4)

ORDERING INFORMATION

LEAD TIME

Notice of 72 hours 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

CONTACT US TODAY

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

Pew
616.331.6624
dcevents@gvsu.edu

Prices effective until 07/01/2020
Prices may be subject to change