

SNACK BOXES

Individually prepared boxes come with cutlery. 10 guest minimum.

Cheddar Cheese Bento Box | \$8.49

680 Cal/8.80 oz. serving
Snack box filled with cheddar cheese cubes, carrot & celery sticks with ranch dipping sauce, and apple slices.

Fruit & Nut Snack Box ^V | \$8.49

440 Cal/5.50 oz serving
Red seedless grapes, cheddar, provolone and Swiss cheese, wheat crackers and cranberry-nut mix.

Nutella & Pretzel Snack Box ^V | \$8.99

680 Cal/9.75 oz serving
Nutella, strawberries, pineapple & pretzels.

Curried Chicken & Hummus

Snack Box ^V | \$8.99

690 Cal/8.75 oz serving
Curry hummus, curried chicken & pickled curried vegetables with naan chips.

Taco Hummus Snack Box ^V | \$

380 Cal/7.50 oz serving
Taco hummus, pico de gallo, flatbread, and cucumber slices.

HAPPY HOUR BOXES

Individually prepared boxes come with cutlery. 10 guest minimum.

Charcuterie Board | \$16.49

760 Cal/12 oz. serving
Capicola, salami, soppressata, cherry peppers, pickles and mustard with garlic & olive oil crostini.

Bruschetta Toast Trio ^{VVG} | \$8.49

300 Cal/5.65 oz. serving
Three bruschetta toasts.

Classic Cheese Platter ^V | \$12.49

930 Cal/10.5 oz. serving
Gruyere, fontina & cheddar cheeses with grilled apple rings, balsamic berry jam and crackers.

Mediterranean Platter ^{VVG} | \$12.49

760 Cal/13 oz. serving
Hummus, tomato cucumber salad, feta cheese, Mediterranean olives, grilled asparagus & flatbread.

Petite Dessert Plate | \$12.49

1160 Cal/8.16 oz. serving
Raspberry - Dark Chocolate, Lemon Bar, Coconut - Butterscotch melt-away and Pecan Bar with a fresh strawberry.

Fruit Plate ^V | \$8.99

110 Cal/10 oz. serving
A refreshing snack of berries, pineapple, melon, kiwi and mango.



V = Vegetarian Vg = Vegan

CLASSIC FARE CATERING

(616) 331-3342

www.gvsu.edu/catering

catering@gvsu.edu

LIMITED CATERING
SELECTIONS

BREAKFAST BOXES

Hot Breakfast Box | \$15.59

Individually prepared boxes come with a Fruit Cup (40 Cal each), Yogurt Cup (50-150 cal each), and Choice of Bottled Water or Bottled Orange Juice (130 Cal each) and cutlery. 10 guest minimum.

Choice of Breakfast Sandwich

Egg and Cheese Bagel ^V	320 Cal each
Egg and Cheese Muffin ^V	270 Cal each
Bacon, Egg, and Cheese Bagel	400 Cal each
Bacon, Egg, and Cheese Muffin	360 Cal each
Sausage, Egg, and Cheese Bagel	500 Cal each
Sausage, Egg, and Cheese Muffin	450 Cal each

Choice of Beverage

Bottled Water ^{V VG}	0 cal/12 oz. serving
Bottled Orange Juice ^{V VG}	140 Cal/10 oz. serving

BOWL MEAL KITS

Individually prepared boxes come with cutlery, toppings/condiments and bottled water. 10 guest minimum.

BBQ Experience Bowls | \$15.49

Both bowls served with Crispy Hush Puppies and Macaroni & Cheese.

Choice of:

BBQ Spiced Beef Brisket	980 Cal/19.5 oz. serving
Grilled Beyond Sausage	1080 Cal/19 oz. serving

Includes:

S'more Brownie	330 Cal/2.5 oz. serving
Smartfood White Cheddar Popcorn	70 Cal each

Taco de Seoul Bowls | \$15.49

Both bowls served with cilantro-lime rice.

Choice of:

Green Chili Taco Bowl	880 Cal/14.7 oz. serving
Meatless "Beef" Taco Bowl	800 Cal/14 oz. serving

Includes:

Lemon Cheesecake Bar ^V	300 Cal/2.75 oz. serving
Chips & Ginger Verde Salsa	350 Cal/4.5 oz. serving

Medi Eats Bowls | \$15.49

Both bowls served with Lemon Couscous and Grilled Pita

Choice of:

Lemon Rosemary Chicken Bowl	480 Cal/15 oz. serving
Falafel Bowl	490 Cal/15.8 oz. serving

Includes:

Lemon Almond Sugar Cookie ^V	60 Cal each
Red Grapes ^{VG}	40 Cal/3oz. 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.

CHILLED BOXED MEALS

Individually prepared boxes come with cutlery and bottled water. 10 guest minimum.

Farm to Table Premium Box | \$15.99

Choice of:

Spring Green Goddess Salad ^V 210 Cal/6.1 oz. serving
Mixed greens with green cabbage, green peas, cucumbers & asparagus then tossed with herb ranch dressing and topped with pickled red onion, parmesan and za'tar spiced panko.

Superfood Crunch Salad 380 Cal/7.25 oz. serving
Roasted turkey on a red lentil & quinoa blend and lettuce with bok choy, broccoli, shredded carrots, blueberries, dried cranberries and feta cheese, then tossed in an oregano dressing, and topped with flaxseed crunch.

Chicken, Farro, Beet Bowl 590 Cal /11.25 oz. serving
Grilled chicken, roasted beets, goat cheese, farro and kale with honey mustard dressing.

Includes:

Turkey Pinwheel 340 Cal each
Roast turkey breast, baby spinach & everything spiced cream cheese rolled in a flour tortilla.

Roasted Strawberry 260 Cal/5.15 oz. serving
Coconut Chia Pudding ^V

Latin Experience Premium Box | \$15.49

Choice of:

Smoky Southern Cobb Salad 380 Cal/7.25 oz. serving
Grilled chicken, hard cooked egg, tomato, potato straws, carrot, and cheddar with BBQ ranch Greek yogurt dressing

Southwest Grain Bowl 480 Cal/10.5 oz. serving
Chicken, avocado, sweet potato, roasted corn, & tomato on brown rice quinoa topped with chili lime vinaigrette.

Santa Fe Corn & Black Bean Salad 470 Cal/13 oz. serving
Corn, black beans, Cheddar Jack, salsa and pepitas on romaine with chipotle ranch dressing.

Includes:

Mango Jicama Chili Lime Snack ^V 60 Cal/4.5 oz. serving
Dulce de Leche Brownie ^V 300 Cal/3 oz. serving

Vegetarian Delight Box | \$14.99

Spring Green Goddess Salad ^V 210 Cal/6.1 oz. serving
Mixed greens with green cabbage, green peas, cucumbers & asparagus then tossed with herb ranch dressing and topped with pickled red onion, parmesan and za'tar spiced panko.

Avocado Veggie Wrap ^V 180 Cal each
Avocado, feta, crisp vegetables and spicy red pepper spread rolled up in a whole grain tortilla

Fresh Orange ^{V VG} 45 Cal each
Beet Hummus Snack Cup ^V 200 Cal/4.6 oz. serving
Roasted Strawberry 260 Cal/5.15 oz. serving
Coconut Chia Pudding ^V

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.