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.

Curried Chicken & Hummus Snack Box V $8.99
690 Cal/8.75 oz serving
Curry hummus, curried chicken & pickled curried vegetables with naan chips.

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.

HAPPY HOUR BOXES

Individually prepared boxes come with cutlery. 10 guest minimum.

Charcuterie Board $16.49
760 Cal/12 oz. serving
Capicollo, salami, soppressata, cherry peppers, pickles and mustard with garlic & olive oil crostini.

Mediterranean Platter V VG $12.49
760 Cal/13 oz. serving
Hummus, tomato cucumber salad, feta cheese, Mediterranean olives, grilled asparagus & flatbread.

Bruschetta Toast Trio V VG $8.49
300 Cal/5.65 oz. serving
Three bruschetta toasts.

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.

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.

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
### 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
<table>
<thead>
<tr>
<th>Item</th>
<th>Calories</th>
</tr>
</thead>
<tbody>
<tr>
<td>Egg and Cheese Bagel V</td>
<td>320 Cal each</td>
</tr>
<tr>
<td>Egg and Cheese Muffin V</td>
<td>270 Cal each</td>
</tr>
<tr>
<td>Bacon, Egg, and Cheese Bagel</td>
<td>400 Cal each</td>
</tr>
<tr>
<td>Bacon, Egg, and Cheese Muffin</td>
<td>360 Cal each</td>
</tr>
<tr>
<td>Sausage, Egg, and Cheese Bagel</td>
<td>500 Cal each</td>
</tr>
<tr>
<td>Sausage, Egg, and Cheese Muffin</td>
<td>450 Cal each</td>
</tr>
</tbody>
</table>

#### Choice of Beverage
<table>
<thead>
<tr>
<th>Item</th>
<th>Calories</th>
</tr>
</thead>
<tbody>
<tr>
<td>Bottled Water V VG</td>
<td>0 Cal/12 oz. serving</td>
</tr>
<tr>
<td>Bottled Orange Juice V VG</td>
<td>140 Cal/10 oz. serving</td>
</tr>
</tbody>
</table>

### CHILLED BOXED MEALS

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

**Farm to Table Premium Box** | $15.99  
Choice of:  
- Spring Green Goddess Salad V  
  Mixed greens with green cabbage, green peas, cucumbers & asparagus then tossed with herb ranch dressing and topped with pickled red onion, parmesan and za'atar spiced panko.  
- Superfood Crunch Salad  
  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  
  Grilled chicken, roasted beets, goat cheese, farro and kale with honey mustard dressing.  
Includes:  
- Turkey Pinwheel  
  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  
  Grilled chicken, hard cooked egg, tomato, potato straws, carrot, and cheddar with BBQ ranch Greek yogurt dressing  
- Southwest Grain Bowl  
  Chicken, avocado, sweet potato, roasted corn, & tomato on brown rice quinoa topped with chili lime vinaigrette.  
- Santa Fe Corn & Black Bean Salad  
  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  
Choice of:  
- Spring Green Goddess Salad V  
  Mixed greens with green cabbage, green peas, cucumbers & asparagus then tossed with herb ranch dressing and topped with pickled red onion, parmesan and za'atar spiced panko.  
- Avocado Veggie Wrap V  
  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

### 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 V  
  40 Cal/3oz. serving

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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.