

## RISE & SHINE

*(Includes small plates, napkins and knives when appropriate)*

<b>Mini Danishes</b> 140-170 cal	\$12/Dozen
<b>Mini Muffins</b> 80-120 cal	\$10/Dozen
<b>Bagels &amp; Cream Cheese</b> 170-360 cal	\$16/Dozen
<b>Whole Fruit</b> 50-110 cal	\$1/Each
<b>Granola Bars</b> 190 cal	\$2/Each

## SNACKS

<b>Kettle Chips</b> 150 cal/1 oz	\$6/16oz Bag
<b>Tortilla Chips</b> 140 cal/1 oz	\$5/16oz Bag
<b>Snack Mix</b> 200 cal/1.75 oz	\$9/32oz Bag
<b>Butter Popcorn</b> 20 cal/2 oz	\$6/12oz Bag
<b>Salsa</b> 20 cal/1 oz	\$4/Pint
<b>Ranch</b> 200 cal/2 oz	\$5/Pint

## PARTY FAVORITES

<b>Cheese Pizza</b> 330 cal/slice	\$9/Pizza
Additional Toppings	\$1/Per Topping
<b>Boneless Chicken Wings</b> 120 cal each	\$50/50 Wings
<b>Chicken Wings w/ Sauce on side</b> 160 cal each	\$50/50 Wings
<b>Meatballs (BBQ or Swedish)</b> 120 cal each	\$50/ 50 Pieces
<b>Vegetable Spring Rolls w/ Dipping Sauce</b> 170 cal each	\$55/50 Pieces
<b>Mozzarella Sticks w/ Marinara Sauce</b> 130 cal each	\$50/50 Pieces
<b>Mac n' Cheese Bites</b> 75 cal each	\$60/50 Pieces

**Assorted Mini Sandwiches w/ Condiments** ..... \$85/50 Pieces  
Ham/Roast Beef/Turkey  
260-320 cal

**Tossed Salad w/ Dressing** ..... \$40/Bowl (serves 25)  
50 cal/3.5oz

**Hummus & Pita Chips** ..... \$40/Bowl (serves 25)  
220 cal/4.5 oz

**Veggies & Ranch Dip** ..... \$45/Bowl (serves 25)  
120 cal/5 oz

**Cheese & Crackers** ..... \$50/Platter (serves 25)  
290 cal/2.75 oz

**Fresh Sliced Fruit** ..... \$50/Platter (serves 25)  
30 cal/ 2.25 oz

**Chilled Spinach Dip & Pita Chips** ..... \$65/Bowl (serves 25)  
230 cal/2.25 oz

## ENTREES

*(Includes disposable service ware. Includes plates, silverware, napkins and serving utensils. 15 person minimum)*

**Pancake Breakfast** ..... \$9/Guest  
Silver Dollar Pancakes (50 cal/each)  
Syrup (70 cal)  
Scrambled Eggs (180 cal/4oz)  
Sausage Links (130 cal/each)  
Bottled Water or Canned Soda (0-150 cal)

**Mediterranean Buffet** ..... \$11/Guest  
Grilled Chicken Shawarma (240 cal/3oz)  
Pakora Shawarma (80 cal/2oz)  
Fattoush (110 cal/cup)  
Hummus (70 cal/2 tbsp)  
Cucumber (10 cal/cup)  
Tomatoes (30 cal/cup)  
Kalamata Olives (25 cal/per 3)  
Red Onions (20 cal/1 oz)  
Pita (240 cal/each)  
Cookies or Brownies (180-250)  
Bottled Water or Canned Soda (0-150 cal)

**Deli Bag** ..... \$8/Guest  
Ham & Swiss (480 cal)  
Roast Beef & Cheddar (460 cal)  
Turkey & Provolone (490 cal)  
Veggie Wrap (620 cal)  
Chips (100-160 cal)  
Apples or Cookies (60-250)  
Bottled Water or Canned Soda (0-150 cal)

**Classic Cookout Dinner** ..... \$9/Guest  
Hamburgers with Bun (330 cal/each)  
Garnish Tray (10 cal/each)  
Kettle Chips (240 cal/1.25 oz)  
Cookies or Brownies (180-250)  
Bottled Water or Canned Soda (0-150 cal)  
Add Hot Dogs(310 cal/each) \$1.25/Person  
Add Veggie Burgers (320 cal/each) \$2/Person

**Asian Buffet** ..... \$10/Guest  
General Tso's Chicken (370 cal/8 oz)  
Fried Rice (230 cal/1 cup)  
Veggie Spring Rolls with Sauce on Side (170 cal/each)  
Cookies or Brownies (250-310 cal/each)  
Bottled Water or Canned Soda (0-150 cal)

**Pasta Feast** ..... \$11/Guest  
Fettuccine Noodles (120 cal/2.75 oz)  
Marinara Sauce (25 cal/1 oz)  
Meat Sauce (30 cal/1 oz) or Alfredo Sauce (60 cal/1 oz)  
Garlic Bread (180 cal/each)  
Bottled Water or Canned Soda (0-150 cal)  
Cookies or Brownies (180-250)

**Taco Bar** ..... \$9/Guest  
Flour Tortilla (80 cal/each)  
Ground Beef (140 cal/2 oz)  
Mexican Rice (200 cal/2 oz)  
Shredded Cheese (110 cal/2 oz)  
Shredded Lettuce (15 cal/3 oz)  
Sour Cream (60 cal/2 tbs)  
Tortilla Chips (140 cal/1 oz)  
Salsa (10 cal/2 tbs)  
Cookies or Brownies (180-250)  
Bottled Water or Canned Soda (0-150 cal)

**Chicken Dinner** ..... \$9/Guest  
Rotisserie Chicken (200 cal/each) or  
Buttermilk Fried Chicken (430-440 cal/6 oz)  
Mashed Potatoes (120 cal/3.75 oz)  
Gravy (35 cal/1 oz)  
Mac n' Cheese (260 cal/4 oz)  
Green Beans (30 cal/3 oz)  
Honey Butter Cornbread (120 cal/each)  
Brownies or Cookies (180-250 cal)  
Bottled Water or Canned Soda (0-150 cal)



## SWEET TREATS

<b>Brownies</b> 250 cal/2.25 oz .....	\$10/Dozen
<b>Cookies</b> 250-310 cal/each .....	\$8/Dozen
<b>Krispie Treats</b> 180 cal/each .....	\$8/Dozen
<b>Gourmet Dessert Bars</b> 220 cal/2.5 oz .....	\$12/Dozen
<b>Half Sheet Cake</b> 320 cal/slice .....	\$55/Each (Serves 30-40)
<b>Full Sheet Cake</b> 320 cal/slice .....	\$105/Each (Serves 50-70)
<b>Ice Cream Social</b> .....	\$85/Package (Serves up to 50)
Select One Ice Cream:	
Vanilla Ice Cream (140 cal/1/2 cup)	
Chocolate Ice Cream (160 cal/1/2 cup)	
Chocolate Sauce (90 cal/2 tbs)	
Caramel Sauce (130 cal/2 tbs)	
Oreo Pieces (130 cal/1/2 cup)	
Reese's Pieces (140 cal/1 oz)	
Sprinkles (20 cal/1 tsp)	
Nuts (160 cal/1/2 cup)	

## BEVERAGES

*(Includes disposable cups and napkins)*

<b>Fresh Regular or Decaf Coffee</b> 0 cal .....	\$14/Gallon
<b>Ice Water</b> 0 cal .....	\$3/Gallon
<b>Hot Chocolate</b> 160 cal/8 oz .....	\$12/10 Packets
<b>Lemonade</b> 90 cal/8 oz .....	\$10/Gallon
<b>Iced Tea</b> 0 cal/8 oz .....	\$10/Gallon
<b>Canned Soda</b> 0-150 cal/2 oz .....	\$1.50/Each
<b>Bottle Water</b> 0 cal .....	\$1.50/Each
<b>Hot Apple Cider</b> 160 cal/8 oz (seasonal) .....	\$14/Gallon
<b>Cold Apple Cider</b> 160 cal/8 oz (seasonal) .....	\$14/Gallon
<b>Sparkling Punch</b> 70-80 cal/8 oz .....	\$12/Gallon
<b>Orange Juice</b> 120 cal/8 oz .....	\$10/Gallon
<b>Apple Juice</b> 120 cal/8 oz .....	\$10/Gallon
<b>Cranberry Juice</b> 120 cal/8 oz .....	\$10/Gallon



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 include your risk of foodborne illness, especially if you have certain medical conditions.

## CONSIDERATIONS

This student-only menu is the most economical option for your organization because you are responsible for set-up and clean-up. All orders are packed in disposable containers and appropriate serving utensils are included.

Orders can be placed and picked up in the Catering Office at 0101 Kirkhof Center. Orders can also be placed by phone at 616.331.3342 or preferred method by email at catering@gvsu.edu. For orders at the Alumni House and on the Pew Campus, please contact Conference and Event planning.

Pew- 616.331.6620 Alumni House- 616.331.3353

Orders requiring equipment include a \$25 deposit which is removed from your final bill once the equipment is returned to 0101 Kirkhof Center. Larger equipment may cost more.

Orders must be placed at least three business days prior to your event. There will be a 10% or \$10, whichever is larger, late fee for requests not made within three business days of your event. Please note that Saturday and Sunday are not standard business days.

Customized menus are available upon request. We specialize in theme meals and ethnic meals. Please ask if you have specific catering needs. Student Organizations may also order from our "Everyday Catering" menu.

Payments can be made through your University Account Number (FOAP), cash or credit. Cash/credit payments need to be paid three business days prior to event, if paying with a FOAP, we must have your Authorization Form prior to placing your order. Please visit Krista McFarland in Kirkhof Center 1110 with any funding questions.

Catering is also available through our campus national brands - Subway, Papa Johns, Einstein's, Panda Express, Erbert & Gerbet's, Which Wich, and Qdoba. Please contact these locations for more information.

*Catering Minimum Order Policy:*

Weekdays, 7am-5pm: \$25.00 Minimum Order

Weekdays, 5pm-8pm: \$125.00 Minimum Order

Saturday & Sunday, 8am-8pm: \$250.00 Minimum Order

## CLASSIC FARE CATERING

### Allendale

Phone: 616.331.3342

Fax: 616.331.3030

catering@gvsu.edu

Office Hours: Monday-Friday 9am-4pm

0101 Kirkhof Center

### Pew

Phone: 616-331-6624

Fax: 616-331-6471

dcevents@gvsu.edu



# STUDENT CATERING MENU

GVSU LOW COST CATERING FOR  
STUDENT ORGANIZATIONS