

LAKER FOOD CO CATERING PRESENTS

SUMMER COLLECTIVE CRAFTED IN EMBERS

AVAILABLE MAY- AUGUST

ORDER NOW

TO ORDER OR FOR MORE INFORMATION, CONTACT:
CATERING@GVSU.EDU
GVSU.CATERTRAX.COM | 616.331.3342

CRAFTED & CHOPPED

AVAILABLE FOR 12 OR MORE GUESTS \$20.29/guest

Crunchy, colorful, made-your-way creations. Includes chips, choice of side salads, desserts and beverages.

(SELECT: 2 ENTREES, 2 SIDE SALADS, 1 DESSERT)

ENTRÉES

SELECT 2

SOUTHWEST CHOPPED SUB

Chopped ancho-lime chicken with peppers, onions, lettuce, cheddar and salsa ranch

400 Cal each **EW**

ITALIAN CHOPPED SUB

Diced ham, pepperoni, salami, tomato, red onion, banana peppers with provolone and pesto mayo

620 Cal each **PF**

BEEF BRISKET CLUB CHOPPED SALAD

Layered salad with chopped brisket, avocado, hard boiled eggs, black beans, red onion, tomato and blue cheese on a bed of greens

160 Cal/3 oz. serving

RAINBOW CHOPPED SALAD

Array of chopped bell peppers, tomato, red onion, cucumber, kalamata olives, carrots on a bed of farro and greens

45 Cal/5 oz. serving **VG EW PF**



FIRED UP FLAVOR

AVAILABLE FOR 12 OR MORE GUESTS \$25.79/guest

Bold flavors abound! Includes jalapeño cheddar cornbread, choice of entrées, sides, side salads, beverage, and dessert.

(SELECT: 2 ENTREES, 2 SIDES, 2 SIDE SALADS, 1 DESSERT)

ENTRÉES

SELECT 2

GRILLED LEMON PEPPER CHICKEN

Tender chicken breast seasoned and coated in bright lemon-pepper sauce

220 Cal/4 oz. serving **EW**

PEACH BBQ CHICKEN

Grilled ginger-peach marinated chicken breast glazed with a spiced peach barbecue sauce

130 Cal/3.5 oz. serving **EW**

HONEY BBQ SALMON

Fresh salmon fillet marinated and glazed with a smoky chipotle-honey BBQ sauce

130 Cal/3 oz. serving **EW**

MESQUITE BBQ BEEF TRI-TIP

Roasted angus beef tri-tip loin rubbed with mesquite BBQ spices and sauce

230 Cal/3 oz. serving

GOLDEN BBQ PORK WINGS

Pork shank fried and tossed with golden BBQ sauce

240 Cal/8 oz. serving

GRILLED JERK-MARINATED PORTOBELLO

Grilled portobello marinated with Caribbean jerk sauce

20 Cal each **VG PF**

SIDES

SELECT 2

SAUTEED ZUCCHINI & TOMATO

40 Cal/3.5 oz. serving **VG EW PF**

GRILLED CORN WITH ANCHO BUTTER

190 Cal/4 oz. serving **V PF**

MACARONI AND CHEESE

240 Cal/4 oz. serving

GRILLED RED POTATOES

180 Cal/3 oz. serving **VG EW**

LYONNAISE POTATOES

Pan-fried seasoned sliced potatoes and sauteed onions

120 Cal/3 oz. serving **VG**

V Vegetarian **VG** Vegan **EW** Eat Well **PF** Plant Forward

SIDE SALAD

SELECT 2

SUMMER PEACH AND BURRATA SALAD

\$1.50 UPCHARGE IF SELECTED

Creamy burrata and grilled peach slices on a bed of arugula with toasted crostini and balsamic drizzle

250 Cal/3.5 oz. serving **PF**

SUMMER FRUIT PLATTER

Melons, berries and tropical fruit

40 Cal/3 oz. serving **VG EW PF**

STREET CORN SALAD

Roasted corn, red onion, and jalapeño tossed with a cilantro lime crema and chili-lime seasoning

210 Cal/4 oz. serving **V EW PF**

SPICY DILL PICKLE PASTA SALAD

Pasta salad with diced tomato, red onion, dill pickle, cheddar cheese tossed in a spicy dill pickle aioli

140 Cal/2.5 oz. serving **V EW**

DEVILED EGG POTATO SALAD

A creamy blend of tender potatoes and chopped deviled eggs tossed in a tangy, seasoned dressing with mustard, paprika, and a hint of pickle

220 Cal/4 oz. serving **V EW**

CUCUMBER SALAD

Cucumber, feta, tomato, red onion tossed in light vinaigrette

100 Cal/4 oz. serving **V EW**

DESSERT

SELECT 1

DESSERT BARS

Caramel apple bars, lemonberry bars, Oreo dream bars, pecan chocolate chunk bars

240-370 Cal each **V**

ASSORTED PIES

A curated selection of fresh, seasonal pies

290-450 Cal per slice **V**

A LA CARTE & STATIONS

CURATED FAVS

(Each platter board serves 12)

GRILLED VEGGIE PLATTER \$53.89

80 CAL PER 4 OZ SERVING - V EW PF

Grilled summer vegetable platter with green goddess dressing

S'MORES BOARD \$46.39

350 CAL PER 3 OZ SERVING

Chocolate covered pretzel rods, toasted marshmallow dip, Nutella, strawberries, marshmallows, graham crackers and brownies

SUMMER FRUIT PLATTER \$46.39

40 CAL PER 3 OZ SERVING - VG EW PF

Melons, berries, and tropical fruit with toasted marshmallow dip

SUMMER DESSERT BARS \$26.39

240-370 CAL EACH - V

Caramel apple bars, lemonberry bars, Oreo dream bars, pecan chocolate chunk bars

OREO DREAM BARS \$26.39

390 CAL EACH - V

Dreamy layers of white 'n dark chocolate loaded with Oreo cookies

SUMMERRY STACK \$26.39

390 CAL EACH - V

Bright berries strewn across citrus flecked cake aswirl with cool tart key lime and creamy white chocolate

ASSORTED PIES \$15.69

290-310 CAL SLICE

SHORTCAKE SPOT

\$12.39/guest available for 12 or more

Stack up the flavors of summer with our build-your-own shortcake bar

| | | |
|--------------------|-------|-----------------|
| Shortcake | V | 160 Cal each |
| Strawberry Compote | V | 60 Cal per 2oz |
| Peach | VG PF | 30 Cal per 2oz |
| Cherries | VG | 60 Cal per 2oz |
| Blueberries | VG | 40 Cal per 2oz |
| Chocolate | V | 50 Cal per 2oz |
| Whipped Cream | V | 100 Cal per 2oz |

MAKE YOUR
S'MORE'S BOARD
INTO A S'MORES STATION
\$9.79/guest
available for 12 or more

LEMON & LEAF

\$7.39/guest available for 12 or more

Mix and match fresh fruits and herbs to craft your perfect infused lemonade or iced tea

ICED TEA OR LEMONADE 0-90 Cal per 8 oz

HERBAL & FLORAL INFUSIONS (SELECT 2)

| | |
|----------------|-----------------|
| Fresh Basil | 0 Cal per .5oz |
| Fresh Mint | 10 Cal per .5oz |
| Hibiscus Syrup | 90 Cal per 1oz |
| Lavender Syrup | 90 Cal per 1oz |

MIX-INS (SELECT 2)

| | | |
|--------------------|-------|----------------|
| Diced Pineapple | VG PF | 30 Cal per 2oz |
| Diced Watermelon | VG | 20 Cal per 2oz |
| Fresh Strawberries | VG | 20 Cal per 2oz |
| Blueberries | VG | 30 Cal per 2oz |
| Diced Mango | VG PF | 30 Cal per 2oz |

2,000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutritional information available upon request. The calorie and nutrition information provided is for individual servings, not for the total number of servings on each tray, because serving styles (i.e., 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.

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Apple Pie (of course)

The Party