# CATERING FROM THE HEARTH

# WOOD + STONE



PRESENTED BY CLASSIC FARE CATERING

## WINTER FEAST BUFFET

CHOICE OF 1 ENTREE + 1 SALAD + 3 SIDES + 2 BEVERAGES. INCLUDES ROLLS WITH BUTTER AND DESSERT | \$28.29

ADDITIONAL SIDE \$3.49 PER PERSON, ADDITIONAL ENTRÉE FOR \$6.99 PER PERSON.

## SELECT I ENTRÉE

OVEN-ROASTED BUTTERBALL® EW Slow roasted herbed rubbed turkey breast 170 CAL PER 3 OZ. SERVING

### CHOICE OF GRAVY

**GARLIC SCALLION GRAVY** PEPPERED TURKEY GRAVY LEMON SAGE GRAVY 25-70 CAL PER 1-2 OZ. SERVING

BRIE AND MUSHROOM CHICKEN Sautéed chicken breast with a creamy mushroom and brie sauce 310 CAL PER 7.5 OZ. SERVING

CRANBERRY-GLAZED PORK ROAST 🗪 220 CAL PER 3 OZ. SERVING

KALE PESTO CRUSTED COD W 140 CAL PER 3.25 OZ. SERVING

SQUASH, TOMATO AND 🚾 📦 "CHEESE" CASSEROLE Spaghetti squash, onions, roasted tomatoes & basil layered with vegan mozzarella 80 CAL PER 4.25 OZ. SERVING

**ENGLISH STYLE SHORT RIBS** Beef short ribs braised with vegetables 680 CAL PER 3.5 OZ. SERVING ADDITIONAL \$XX.XX PER PERSON

## SELECT 1 SALAD

MANDARIN CRANBERRY SALAD 🕔 🖦 Mandarin oranges, dried cranberries, sunflower seeds, greens, red onion and mustard poppyseed vinaigrette 260 CAL PER 5.5 OZ. SERVING

SWEET POTATO HARVEST QUINOA SALAD 🚺 Roasted sweet potatoes, roasted beets, pecans, dried cranberries & feta on a salad mix with maple pecan vinaigrette 290 CAL PER 5.25 OZ. SERVING

SEARED VEGAN CAESAR WEDGE SALAD VG W F Seared romaine lettuce wedge topped with sautéed butternut squash, vegan Caesar dressing and almond-based parmesan 110 CAL PER 4.6 OZ. SERVING

CAESAR SALAD 240 CAL PER 5.5 OZ. SERVING

GARDEN SALAD 🚾 🗪 👔 45 CAL PER 3.5 OZ. SERVING

#### ADDITIONAL DRESSING (SELECT ONE):

CITRUS BALSAMIC VINAIGRETTE VG MAPLE CIDER VINAIGRETTE VG RANCH HERB DRESSING V 80-190 CAL PER 2-1.5 OZ. SERVING

#### **ROLLS (INCLUDED):**

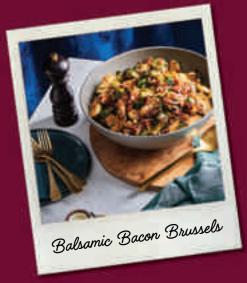
ASSORTED ROLLS V WITH BUTTER 30 CAL PER 1.78 OZ. SERVING

## **ADDITIONAL \$5.00 PER PERSON**

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# PACKAGES ARE AVAILABLE **FOR 12 OR MORE GUESTS**



## **DESSERTS**

ASSORTED HOLIDAY COOKIES AND DESSERT BARS INCLUDED 230-380 CAL FACH

## **SELECT 2 BEVERAGES**

HOT COCOA 160 CAL PER 8 OZ. SERVING

SPICED CARAMEL APPLE CIDER 150 CAL PER 8 OZ. SERVING

MULLED APPLE CIDER 160 CAL PER 8 OZ. SERVING

SPARKLING POMEGRANATE **GINGER PUNCH** 100 CAL PER 8 OZ. SERVING

**ICED WATER** O CAL PER 8 OZ. SERVING

## **SELECT 3 SIDES**

BALSAMIC BACON BRUSSELS 📦 130 CAL PER 2.6 OZ. SERVING

ROASTED ROOT VEGETABLES V 6 WITH HERBED BUTTER 240 CAL PER 4.5 OZ. SERVING

MAPLE ROASTED CARROTS (V) 🞉 110 CAL PER 2 OZ. SERVING

GREEN BEAN CASSEROLE V 100 CAL PER 4 OZ. SERVING

LEMON SAGE CORNBREAD DRESSING V 200 CAL PER 4 OZ. SERVING

CRANBERRIES & BROWN RICE 🚾 💏 🚾 160 CAL PER 3.74 OZ. SERVING

MUSHROOM FARRO V 6 WG 170 CAL PER 4 OZ. SERVING

SMOKEY SWEET POTATO AU GRATIN 🕡 140 CAL PER 4.25 OZ. SERVING

ROASTED GARLIC MASHED POTATOES 🕡 160 CAL PER 4.3 OZ. SERVING

FINGERLING POTATOES VG W F 120 CAL PER 2 OZ. SERVING



## SUGAR "N" SPICE

BUILD YOUR PERFECT HOLIDAY DESSERT | \$7.39

## SELECT 2 DESSERTS

FUDGE BROWNIE V 200 CAL EACH



**NEW YORK CHEESECAKE** 360 CAL EACH

POUND CAKE V 150 CAL EACH

**PUMPKIN PIE** 310 CAL EACH

## **SELECT 2 GARNISHES**

WHIPPED CREAM V 50 CAL PER 0.5 OZ. SERVING

CHOCOLATE CHIPS W 140 CAL PER 1 OZ. SERVING

TOASTED COCONUT VG 150 CAL PER 1 OZ. SERVING

POMEGRANATE SEEDS 🚾 🔐 40 CAL PER 1 OZ. SERVING

## SELECT 3 TOPPINGS

CHOCOLATE SYRUP VG 80 CAL PER 1 OZ. SERVING

CARAMEL V 60 CAL PER 1 OZ. SERVING

VEGAN APPLE COMPOTE VG 60 CAL PER 1 OZ. SERVING

CRANBERRY FIG JAM VG 80 CAL PER 1.25 OZ. SERVING

CHERRY PIE FILLING VG 30 CAL PER 1 OZ. SERVING GINGERSNAP COOKIE VG 90 CAL PER 0.74 OZ. SERVING

OREO® COOKIE CRUMBS VG 140 CAL PER 1 OZ. SERVING

CINNAMON TEDDY VG

**GRAHAMS®** 90 CAL PER 0.75 OZ. SERVING

CINNAMON STREUSEL V 130 CAL PER 1 OZ. SERVING PRETZEL TOPPING VG 110 CAL PER 1 OZ. SERVING

CANDIED ALMONDS VG AND WALNUTS 170 CAL PER 1 OZ. SERVING

CANDIED BACON **CRUMBLES** 210 CAL PER 1.77 OZ. SERVING



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

Menu Available 11/1/23-2/29/24

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.