

LAKER FOOD CO CATERING PRESENTS

# WOOD & STONE

FLAVORS FROM THE HEARTH



09/01/25  
TO  
12/31/25

TO ORDER OR FOR MORE INFORMATION:

[CATERING@GVSU.EDU](mailto:CATERING@GVSU.EDU)

[GVSU.CATERTRAX.COM](http://GVSU.CATERTRAX.COM) | 616.331.3342

# OPEN TABLE

AVAILABLE FOR 12 OR MORE GUESTS  
\$29.19/guest

All buffets include water, iced tea, rolls -w- butter & assorted holiday cookies and bars.

## SALADS SELECT ONE

### MANDARIN CRANBERRY SALAD

Mandarin oranges, dried cranberries, sunflower seeds, greens, red onion and mustard poppyseed vinaigrette.  
260 cal per 6oz. serving **V EW**

### 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 5oz. serving **V PF**

### CAESAR SALAD

Fresh romaine lettuce, seasoned croutons and shredded Parmesan served with creamy Caesar dressing.  
240 cal per 6oz. serving

### GARDEN SALAD

Fresh iceberg and romaine lettuce, cucumber, tomato, carrot and bell pepper in balsamic vinaigrette.  
45 cal per 3oz. serving **VG EW PF**

*SELECT AN ADDITIONAL DRESSING*

Maple Vinaigrette 200 cal/2oz. **VG**  
Ranch Herb 180 cal / 2oz. **V**



## ENTRÉES SELECT ONE

### ROASTED HERBED TURKEY BREAST

Slow-roasted boneless turkey breast rubbed with sage and thyme.  
170 cal per 3oz. serving **EW**

*SELECT A GRAVY*

GARLIC SCALLION GRAVY 25 cal / 1oz.  
PEPPERED TURKEY GRAVY 70 cal / 2oz.

### CHICKEN SALTIMBOCCA-INSPIRED

Pan-seared chicken breast with crispy prosciutto and sage and lemon sauce.  
250 cal per 7oz. serving **EW PF**

### BACON WRAPPED PORK TENDERLOIN -W- WILD MUSHROOM CREAM SAUCE

Roasted pork tenderloin wrapped with crispy bacon.  
130 cal per 2oz. serving **PF**

### VEGAN SHEPHERD'S PIE

Savory plant-based sausage, onion, carrot and celery filling topped with mashed cauliflower and baked to golden brown.  
250 cal per 10oz. serving **VG EW PF**

### MAPLE DIJON SALMON

Grilled salmon brushed with maple honey mustard syrup.  
270 cal per 3oz. serving **EW**

### STUFFED SHELLS -W- BUTTERNUT SQUASH & ASIAGO SAUCE

Traditional cheese stuffed shells with a creamy roasted butternut squash and Asiago sauce.  
530 cal per 9oz. serving **PF**

### DIJON-HERB FLANK STEAK

Grilled flank steak marinated in a blend of Dijon mustard, cider vinegar and thyme.  
200 cal per 3oz. serving

### RATATOUILLE PENNE

Whole grain pasta, grilled eggplant, squash, bell peppers, tomatoes, garlic and herbs.  
250 cal per 9oz. serving **VG EW PF**

ADDITIONAL ENTRÉE FOR  
\$6.99 PER PERSON.

## SHAREABLES

Each platter or tray provides enough for 12 guests.

### SEASONAL BROWNIES & BLONDIES TRAY

\$26.39 230-350 each **V**

### SEASONAL COOKIE TRAY

\$21.89 250-260 each **V**

### CANNOLI TRAY

\$30.59 170-200 cal per serving **V**

### VINTAGE CHEESE PLATTER

Gruyere, gouda & bleu cheeses with grilled apple rings, balsamic berry jam and crackers.  
\$74.69 470 cal per 5oz. serving **V**

### CHEESE PLATTER

A selection of cheddar, pepper jack and Swiss cheeses served with pita wedges and crostini.  
\$69.09 290 cal per 3oz. serving **V**

### CRUDITE PLATTER

\$50.39 120 cal per 5oz. serving **V PF**

### SLICED FRESH FRUIT PLATTER

\$44.49 40 cal per 3oz. serving **V PF**

### PICKLED VEGETABLE PLATTER -W- HERBED RANCH

\$53.89 100 cal per 3oz. serving **V PF**

### CHEF CURATED CHARCUTERIE BOARD

Market Price Calories Vary

## SIDES SELECT FOUR

### GINGER HONEY GLAZED CARROTS

100 cal per 3oz. serving **V EW PF**

### GREEN BEANS GREMOLATA

70 cal per 3oz. serving **VG EW PF**

### BALSAMIC BACON BRUSSELS

130 cal per 3oz. serving **PF**

### ROASTED ROOT VEGETABLES WITH HERBED BUTTER

240 cal per 5oz. serving **V PF**

### TRADITIONAL HERB STUFFING

200 cal per 3oz. serving

### CITRUS-CHIMI ROASTED FINGERLINGS

150 cal per 3oz. serving **VG EW PF**

### BUTTERMILK MASHED POTATOES

120 cal per 4oz. serving **V**

### CREAMY GARLIC MASHED POTATOES

120 cal per 4oz. serving **V**

### MAC & CHEESE

210 cal per 4oz. serving

### GNOCCHI MAC & CHEESE

230 cal per 4oz. serving **PF**



# CUSTOM CREATIONS

We are excited to feature a range of culinary experiences for you and your guests. Each provides an interactive selection of amazing flavors to make any event even more special. Packages available for 12 or more.

## SAVORY & SWEET

### **BURRATA BOUTIQUE \$14.99** **460-690 CAL PER 6.5OZ SERVING**

A fresh and flavorful station centered around creamy burrata, paired with crisp crostini and a selection of Italian-inspired accompaniments.

### **CANNOLI KITCHEN \$8.49** **170-200 CAL EACH**

A festive variety of Cannoli Shells & Cannoli Chips and delicious fillings.

### **SOYDOUGH DESTINATION \$5.89** **260-370 CAL PER SLICE**

A warm and inviting station offering white and wheat soydough breads, served with a variety of gourmet butters including herb, sun-dried tomato herb, kimchi, maple, and pumpkin, plus olive oil, red pepper flakes and Parmesan cheese.

### **SWEET TOOTH \$8.79** **170-260 CAL EACH**

A sweet display of seasonal desserts and choice of two (2) seasonal beverages. Featuring Seasonal Flavors: Cranberry, Pumpkin Spice, Mint and Everyday Favorites of Chocolate and Caramel (approx 3 sweets per person)

## CLASSIC CHEER

### **HOT COCOA BAR \$6.89** **300-330 CAL PER 8OZ SERVING**

A cozy and comforting station featuring rich hot cocoa with a variety of sweet toppings.

### **CIDER BAR \$6.89** **220-300 CAL PER 8OZ SERVING**

A seasonal favorite featuring spiced caramel, mulled, and harvest apple ciders. Guests can enhance their warm drinks with a range of sweet delights.

**EAT WELL • EW**  
**PLANT-FORWARD • PF**  
**VEGETARIAN • V**  
**VEGAN • VG**

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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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