



Calvin

Catering Services

Catering Menu



Breakfast

Buffet service available for groups of 20 or more. Plated meals for groups under 20 or upon approval.
Plant-based options available.

Healthy and Simple

Plain or flavored Greek yogurt and granola, individual flavored overnight oat cups, local cage-free hard-boiled eggs, and fresh fruit with berries. Includes water. **9**

Frittata Cups

Savory custard and cheese filled with your choice of three toppings: broccoli, ham, onion, spinach, kale, tomato, bacon, and mushrooms. Additional toppings can be added at \$.50 each. Buffet comes complete with fresh fruit and berries. Includes water. **7**

Bananas Foster French Toast Casserole

Caramelized bananas, rum caramel, sausage and fresh fruit. Includes water. **10**

À La Cart Breakfast Items

Feel free to complement any of our breakfast options with these offerings.

Breakfast potato **0.75** | Local cage-free hard-boiled eggs **1.25** | Muffins **2** | Danish pastries **2** | Bagels with cream cheese **2**
Fresh fruit with berries **3** | Coffee cake **2** | Breakfast sausage links or patties **1.25** | Pecan-smoked bacon **3** | Cinnamon swirl French toast **3**

Breaks

Cheese Display

Assorted cheeses served with grapes, fresh cucumbers, dried fruit, nuts & a variety of crackers. Gluten-Free crackers, available upon request. **6**

Fresh Fruit

Pineapple, cantaloupe, honeydew melon, grapes, and berries. **3**

Whole fruit

Seasonal offerings. **1** (each)

Bakery Delights

Chef's choice of freshly baked assorted muffins, coffee cake, or assorted pastries. **1.50**

Energy Bites

Handcrafted nut-seed-fruit chewy granola bites. Chef's choice of one: Cherry-chocolate pecan, Paleo date, or Blueberry oat. **2**

Calvin Logo Cookies

Buttercream frosted sugar cookie with edible Calvin logo, individually wrapped. **2.50** (1 per person)

Assorted Cookies

Your choice of: Sugar, chocolate chip, M&M, double chocolate, oatmeal-raisin. **1.25**

Sunrise Scramble Buffet

Local cage-free scrambled eggs, breakfast potatoes, muffins and fresh fruit with berries. Includes water. **7**

Breakfast Burrito

Local cage-free scrambled eggs, hash brown, sautéed onion and peppers, bacon or sausage, and Cheddar cheese. Served with fresh fruit and berries. Includes water. **8.50**

Chips & Dip

Smoked avocado dip with tortilla chips, caramelized onion dip with kettle chips, or smoked Whitefish dip with crackers. Gluten-Free crackers, available upon request. **3.50**

Fresh Fruit Skewers

Pineapple, honeydew melon, strawberries, and oranges with honey-yogurt dipper. **3.50**

Hand snacks

Your choice of: Chex mix, healthy trail mix, traditional trail mix with M&M's, pretzels or kettle chips. **1.50**
Please specify individually wrapped or in bulk format.

Vegetable Crudité

Assorted vegetables served with hummus **2.50**
Add ranch dip for additional. **.50**

Dessert Bars

Served as an assortment

Your choice of: Chocolate chunk brownie, lemon bar, cheesecake bar, lime bar, raspberry sammies and/or other flavors. **2**

Individually Packaged Gluten-Free Cookies

Contains: Soy, egg, and milk. **2** (per cookie)

Vegan Cookies

Chef's choice of variety, includes but not limited to:

Oatmeal Raisin, Ranger Cookie, and Chocolate Chip. **1.25**



À La Carte Beverage

All selections are priced per person.

Standard Coffee Service

One Service

Includes regular, decaf, and hot water with an assortment of bag tea. **2.50**

All Day Standard Coffee Service

Initial service plus up to 2 refreshes within an 5 hr period

Includes regular, decaf, and hot water with an assortment of tea. **4**

Bottled water

As part of Calvin's sustainability initiative, we offer branded bottles of water, 16 oz

- Individual bottles **1.25**
- Case of 24 bottles **20**

Reception Mocktails

\$2.50 per person, minimum of 20 guests

Cranberry-pomegranate fizz | Cucumber-honeydew cooler | Sparkling ginger-lime | Blackberry-lavender lemonade

Strawberry crush | Traditional Calvin punch

Casual Meal Options

Buffet service available for groups of 20 or more. Plated meals for groups under 20 or upon approval. Any selection below can be a boxed meal. (Includes bottled water). Plant-based options available.

Cold Sandwiches come complete with kettle chips and water. Boxed meals, please add \$2 more

Croissant Sandwich

Your choice of: ham & cheddar, turkey & Provolone, or roast beef and Swiss cheese. Served with lettuce, tomato, and onion, horseradish-bistro sauce. **11**

Southwestern-Ancient Grains Wrap

Romaine lettuce, ancient grains, Cotija cheese, roasted vegetables, and cilantro-lime vinaigrette. **11**

Hot Sandwich Luncheon

Available at PCC only

Southwest Avocado and Chicken

Adobo grilled chicken, avocado, Provolone, chipotle mayo on local Beer City Bread Co. artisan cheese sub roll. **12**

Pear, Bacon, and Brie

Spiced pear chutney, pecan wood smoked bacon, Brie cheese, and fermented honey mayonnaise on a toasted pretzel roll. **12**

Variety of Canned Pepsi Products

1.50

Variety of Canned Bubly Sparkling Water

1.50

Infused Water

Chef's choice of flavors **1**

Bottled Juice

Orange, cranberry or apple. **2**

Served Juice

Orange, cranberry or apple. **1.50**

Chicken & Kale Wrap

Grilled chicken, kale, Parmesan cheese, chia seeds, and buttermilk-avocado green goddess dressing, spinach tortilla. **11.50**

Turkey & Havarti

On focaccia bread with lettuce, tomato, pesto aioli. **12**

Focaccia Caprese

Heirloom tomato, mozzarella, mixed greens, fresh herbs on top of lightly toasted focaccia. Served with a kalamata olive aioli. **12.00**
Add prosciutto for **1.25**



Appetizers

Selections are priced per person. Includes standard coffee service.

Cold Appetizers

Cheese Display

Soft and hard cheeses, grapes, fresh cucumbers, dried fruit, nuts, and crackers. Gluten-Free crackers available upon request. **5**

Chef's Toast App Bar

Chef's choice of selections, served as a 'create your own culinary adventure' on freshly grilled bread. **4.50**

Charcuterie Board

Assortment of cured meats: Salami, mortadella, prosciutto and pork rillettes. Grilled toast, arugula, olives, mustard, and smoked almonds. **6**

Coconut, Mango, and Chili Shrimp Shooter

Sweet and spicy mango-coconut sauce, toasted coconut, and fresh micro basil. **2.75**

Hot Appetizers

Arepas

Sweet corn flatbreads topped with coffee-infused black beans, queso fresco, and your choice of chicken, pork, or jackfruit. Garnished with cilantro and salsa roja. **2.50**

Arancini Bites

Available at PCC only

Traditional risotto, Mozzarella, breaded and fried golden brown. Served with your choice of sauce: Smoked tomato cream, spicy arrabiata or lemon-caper aioli. **3.50**

Bao Buns

Available at PCC only

Thinly sliced glazed Peking style duck breast, miso caramel pork belly, or Korean bbq jackfruit served with a spicy ginger carrot slaw, scallions, and toasted peanuts. **3**

BBQ Meatballs

Lean beef and pork, Ricotta and Romano cheese, sweet smoky BBQ. **2** (3 pieces)

Duck Bacon and Sweet Corn Potsticker

Available at PCC only

Served with aji verde sauce, pickled onions and fresh cilantro. **3**

Warm Spinach Artichoke Dip

with toasted bread points. **3**

Salad

Comes complete with fresh baked roll and water. Boxed meals, please add \$2 more

Southwest Salad

Corn, black beans, shredded cheese, diced tomatoes, corn chips, garden greens and served with zesty ranch dressing. **10**
Add chicken or tempeh. **2**

Chef's Chop Salad

Salad of cured ham, bacon, corn, roasted potato, local cage-free hard boiled egg, tomato, blue cheese, over romaine hearts, with red wine vinaigrette. **13**

Maple and Herb Chicken Salad

Maple rosemary grilled chicken, field greens, diced apples, pears, candied pecans, dried cherries, and served with bourbon barrel maple vinaigrette. **12**

Greek Pita Salad

Grilled chicken, field greens, cucumber, marinated Greek Gigantes beans, red onion, Feta cheese, sliced radish with a house-made Greek vinaigrette. **12**



Power Bowls

Boxed meals, please add \$2 more

Ahi Tuna Poke Bowl (chilled)

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

Jasmine rice, scallions, white onion, mango, avocado, cucumbers, jalapenos, lime wedge, sriracha-soy sauce, sesame seeds. **11**

Ginger Curry Buddha Bowl (chilled)

Shredded kale, carrots, beets, cucumbers, scallions, ginger, chickpeas. **8.50**

Add chicken for **2.50** or beef for **7**

Za'atar Grain Bowl (chilled)

Feta and mint couscous, baba ganoush spread, spinach, toasted chickpeas, cucumber, olives, tomatoes, grilled cauliflower, pickled onions and golden turmeric dressing.

Your choice of one: kefta beef kebab, pickled eggs, or falafel. **13**

Pad Thai Soba Noodle Bowl (warm)

Available at PCC only

Baby bok choy, broccoli, carrot sticks, shiitake mushrooms, edamame, scallions, radish, peanuts, onion broth. **8**

Add chicken for **2.50** or beef for **7**

Self Served Buffets

Options below are only available for groups of 20 or more. Plant-based options available.

Za'atar Bar

Middle Easter-Style Cuisine

The buffet includes: Chef's choice of assorted fresh, pickled and/or roasted vegetables, soft pita wedges, cucumber garlic sauce, garlic tahini sauce, and your choice of two spreads and two proteins. **16**

Spreads (pick two): Classic hummus, beet hummus, roasted carrot hummus, Baba ganoush, red pepper-walnut spread.

Protein (pick two): Grilled chicken skewer, kefta beef kebabs, pickled eggs, falafel, za'atar tuna salad.

Pad Thai Soba Noodle Bowl (warm)

Available at PCC only

Baby bok choy, broccoli, carrot sticks, shiitake mushrooms, edamame, scallions, radish, peanuts, onion broth. **8**

Add chicken for **2.50** or beef for **7**

Baked Potato and Mini Salad Bar

Toppings: butter, sour cream, chopped bacon, green onion, blanched broccoli, hot cheddar cheese sauce.

Mini salad bar: croutons, red onions, tomatoes, cucumber, ranch dressing and balsamic dressing. **15**

Add chili **2** (please specify beef or vegetarian chili)

Ciao!

American-Italian Cuisine

Grilled Italian chicken breast, penne pasta, Alfredo, marinara, vegetables, bread or breadsticks with butter, and Caesar salad. Other sauces available: pesto cream, puttanesca, Bolognese, or butternut-cauliflower cream. **15**

Pick Three

Your choice of half cold sandwich served with soup and mini salad bar. **16**

Choice of half sandwiches: turkey & provolone croissant, ham & cheddar croissant, chicken & kale wrap, Southwestern-ancient grains wrap.

Mini salad bar: Includes croutons, red onions, tomatoes, cucumbers, ranch dressing and balsamic dressing

Choice of soup: Hearty chili (please specify beef or vegetarian chili) or soup du jour. (Chef's choice)

Taqueria

American-Mexican Cuisine

Southwestern salad (corn, black beans, shredded cheese, diced tomatoes, corn chips, garden greens, & zesty ranch dressing) ground beef, beans, rice, flour tortilla and/or corn shells, sour cream, shredded cheese, tomatoes, lettuce, hot sauce, chips & salsa. **15.50**

Add guacamole for **.50** Add shredded chicken for **2**
Add Aguas Frescas or horchata for **1**



Entrées

Includes house salad, rolls with butter, Chef's choice of fresh vegetable and starch, water service.

Thai Curry Chicken

Gai yang marinated roast airline chicken breast. **18**

Calvin Herb Chicken

Chicken breast infused with fresh rosemary and jus lie sauce. **18**

Peppercorn Steak

Medium 5 oz steak, black pepper Cognac-cream sauce. **26**

Mustard Crusted Pork Loin

Demi-glace, faro, heirloom carrot salad with caraway dressing. **18**

Sweet & Spicy Glazed Atlantic Salmon

Cauliflower Bolognese, zucchini. **20**

Falafel Grain Bowl

Roasted vegetables, quinoa-lentil salad, roasted red pepper coulis (vegan, wheat-free). **18**

Harissa Chicken

Roasted tagine of leeks, chickpeas, and heirloom carrots with bulgur pilaf and pomegranate molasses yogurt sauce. **19**

Coq au vin

Braised and roasted airline chicken with red wine demi-glace. **21**

Cocoa-coffee Rubbed Top Sirloin

Medium 5 oz steak, Espagnole sauce. **26**

Caponata Grilled Pork Tenderloin

Tomato dressed gemelli pasta, oven charred cauliflower, pine nuts. **22**

Swordfish Steak

Served with a saffron-tomato broth. **20**

Cheese Sacchettini Pasta

Duo of sauce; brown butter sage, and Parmesan cream (vegetarian). **18**

Plated Desserts

Fruit plate

With fruit puree and small-batch chocolate. **5**

Chocolate Decadence

Vegan and Wheat-Free **5**

Butter Torte

Cinnamon caramel, whipped cream. **5**
Add ice cream for **1**

Petit Dessert Buffet

Available as buffet only (not plated)
Chef's choice, Gluten Free available upon request. **5**

Plated Sweet Send Off

Petit dessert portion. **3**. Select items available as pre-packaged for \$3.50, please inquire

Please pick one flavor:

- Chocolate-Avocado Mousse Shooter
- Zeppoli and Zabaglione
- Candied Nuts
- Cardamom Bread Pudding Bites
- Lemon-Wild Blueberry Pot de Creme

Vanilla Bean Cheesecake

Your choice of topping: Cinnamon-peach, strawberry glaze, or turtle, (Wheat-Free) **6**





www.calvin.edu/go/catering-services