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 $1.50 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 1.50 | 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&Ms, 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
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. Alcohol service is available through a Prince preferred vendor for any event.

<table>
<thead>
<tr>
<th>Standard Coffee Service</th>
<th>Variety of Canned Pepsi Products</th>
</tr>
</thead>
<tbody>
<tr>
<td>One Service</td>
<td>1.50</td>
</tr>
<tr>
<td>Includes regular, decaf, and hot water with an assortment of tea. 2.50</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>All Day Standard Coffee Service</th>
<th>Variety of Canned Bubly Sparkling Water</th>
</tr>
</thead>
<tbody>
<tr>
<td>Initial service plus up to 2 refreshes within a 5 hr period</td>
<td>1.50</td>
</tr>
<tr>
<td>Includes regular, decaf, and hot water with an assortment of tea. 4</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Bottled water</th>
<th>Infused Water</th>
</tr>
</thead>
<tbody>
<tr>
<td>As part of Calvin's sustainability initiative, we offer branded bottles of water, 16 oz</td>
<td>Chef's choice of flavors 1</td>
</tr>
<tr>
<td>Individual bottles 1.25</td>
<td></td>
</tr>
<tr>
<td>Case of 24 bottles 20</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Bottled Juice</th>
<th>Served Juice</th>
</tr>
</thead>
<tbody>
<tr>
<td>Orange, cranberry or apple. 2</td>
<td>Orange, cranberry or apple. 1.50</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Reception Mocktails</th>
</tr>
</thead>
<tbody>
<tr>
<td>$2.50 per person, minimum of 20 guests</td>
</tr>
<tr>
<td>Cranberry-pomegranate fizz</td>
</tr>
<tr>
<td>Strawberry crush</td>
</tr>
</tbody>
</table>

| 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 | |

<table>
<thead>
<tr>
<th>Croissant Sandwich</th>
<th>Chicken &amp; Kale Wrap</th>
</tr>
</thead>
<tbody>
<tr>
<td>Your choice of: ham &amp; cheddar, turkey &amp; Provolone, or roast beef and Swiss cheese. Served with lettuce, tomato, and onion, horseradish-bistro sauce. 11</td>
<td>Grilled chicken, kale, Parmesan cheese, chia seeds, and buttermilk-avocado green goddess dressing, spinach tortilla. 11.50</td>
</tr>
</tbody>
</table>

| Southwestern-Ancient Grains Wrap | |
|---------------------------------| |
| Romaine lettuce, ancient grains, Cotija cheese, roasted vegetables, and cilantro-lime vinaigrette. 11 | |

| Hot Sandwich Luncheon | | |
|----------------------|------------------|
| Available at PCC only. Add a side salad for $2 per person and/or a cup of soup for $2 per person. | |

<table>
<thead>
<tr>
<th>Southwest Avocado and Chicken</th>
<th>Turkey &amp; Havarti</th>
</tr>
</thead>
<tbody>
<tr>
<td>Adobo grilled chicken, avocado, Provolone, chipotle mayo on local Beer City Bread Co. artisan cheese sub roll. 12</td>
<td>On focaccia bread with lettuce, tomato, pesto aioli. 12</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Pear, Bacon, and Brie</th>
<th>Focaccia Caprese</th>
</tr>
</thead>
<tbody>
<tr>
<td>Spiced pear chutney, pecan wood smoked bacon, Brie cheese, and fermented honey mayonnaise on a toasted pretzel roll. 12</td>
<td>Heirloom tomato, mozzarella, mixed greens, fresh herbs on top of lightly toasted focaccia. Served with a kalamata olive aioli. 12.00</td>
</tr>
<tr>
<td>Add prosciutto for 1.25</td>
<td></td>
</tr>
</tbody>
</table>

---
Appetizers
Selections are priced per person.

Cold Appetizers

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

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

**Grape and Fresh Cucumbers**

**Chef’s Toast App Bar**
Chef’s choice of selections, served as a ‘create your own culinary adventure’ on freshly grilled bread. $4.50

**Coconut, Mango, and Chili Shrimp Shooter**
Sweet and spicy mango-coconut sauce, toasted coconut, and fresh micro basil. $2.75

Hot Appetizers

**Cheese Display**
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

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

**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

**Arancini Bites**
Available at PCC only
Traditional risotto, Mozzarella, breaded and fried golden brown. Served with your choice of sauce: Smoked tomato cream, spicy arrabbiata or lemon-caper aioli. $3.50

**Duck Bacon and Sweet Corn Potsticker**
Available at PCC only
Served with aji verde sauce, pickled onions and fresh cilantro. $3

**British Buttermilk Chicken and Smoked Bacon Arancini**
Available at PCC only
Traditional risotto, Mozzarella, breaded and fried golden brown. Served with your choice of sauce: Smoked tomato cream, spicy arrabbiata or lemon-caper aioli. $3.50

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

**Warm Spinach Artichoke Dip**
with toasted bread points. $3

**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

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

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)

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

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, puttanescia. Bolognese, or butternut-cauliflower cream. 15
**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

**Harissa Chicken**
19

**Calvin Herb Chicken**
Chicken breast infused with fresh rosemary and jus lèe sauce. 18

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

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

**Cocoa-coffee Rubbed Top Sirloin**
Medium 5 oz steak, Espagnole sauce. 26

**Mustard Crusted Pork Loin**
18

**Caponata Grilled Pork Tenderloin**
22

**Sweet & Spicy Glazed Atlantic Salmon**
Cauliflower Bolognese, zucchini. 20

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

**Falafel Grain Bowl**
(vegan, wheat-free). 18

**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

**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

**Chocolate Decadence**
Vegan and Wheat-Free 5

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

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

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

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