Alcohol service is available through a Prince-approved vendor for any event. For more information, please contact Venues at Calvin.

**Variety of Canned Bubly Sparkling**
- Blackberry-Lavender Lemonade
- Orange, Cranberry or Apple
- Peach-Basil Spritzer or Reception Mocktails

Variety of Canned Pepsi Products
- Blackberry-Lavender Lemonade
- Orange, Cranberry or Apple

**Typical Calvin Punch**
- Strawberry Shrub
- Assorted Cookies

**Smoked Whitefish Dip**
Served with tea points & crackers. Comes with your choice of toppers:
- Lemon-basil caper & roasted cherry tomatoes
- Harissa-Grilled eggplant.

**Garlic Parmesan Pretzel Bites**
Warm garlic parmesan pretzel bites served with warm Michigan beer cheese.

**Rips & Dips Board**
Naan, focaccia, & yeast rolls served with tomato-chili butter; spinach dip, htipiti & hummus with rainbow carrots, radishes, kalamata olives & marinated artichokes. Also includes coriander chutney & mango chutney.

**Artisan Cheese Board**
An assortment of hard & soft cheeses. Served with an assortment of crackers & garnished with grapes, fresh cucumbers, dried fruit & nuts.

**Charcuterie Board**
An assortment of Chef-selected cured meats served with fresh crackers, arugula, olives, mustard & smoked almonds.

*does not include cheese.

**Appetizers Menu**

**Breakfast**

Plated or Self-Serve
Plated meal service only at Prince Conference Center. Plated & self-service breakfasts come with muffins & fresh-cut fruit. Ask about our Plant-Based options.

<table>
<thead>
<tr>
<th>Description</th>
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</tr>
</thead>
<tbody>
<tr>
<td>Yogurt Parfait Bar</td>
<td>Greek yogurt with fresh fruit, granola, toasted nuts, local maple syrup &amp; honey.</td>
</tr>
</tbody>
</table>

**À La Carte Breakfast Items**

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<tbody>
<tr>
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<td>3.00</td>
</tr>
<tr>
<td>Local cage-free hard-boiled eggs</td>
<td>1.25 each</td>
</tr>
<tr>
<td>Bagels with cream cheese</td>
<td>1.75 each</td>
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<tr>
<td>Cinnamon Swirl French toast</td>
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</tr>
<tr>
<td>Breakfast sausage links or patties (2 per person)</td>
<td>2.00</td>
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<tr>
<td>Pecan-smoked bacon (3 per person)</td>
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<td>Breakfast Potatoes</td>
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**Beverages Menu**

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<td>Shrimp Salad Boats</td>
<td>Avocado, fennel &amp; citrus shrimp salad on crispy Belgian endive.</td>
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**Breakfast Menu**

- Chefs choice of assortment.
- Bagels with cream cheese.
- Cinnamon Swirl French toast.
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<td>Build-your-own Oats Bar</td>
<td>Lighly-salted kettle oatmeal with toppings of dried cranberries, pecans, pepitas &amp; hemp hearts, sweet hawaij spice blend, brown sugar, honey &amp; milk. Served with muffins &amp; fruit.</td>
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SANDWICHES & SALADS

Maximum of two choices (not including dietary restrictions), comes self-served (pre-assembled), boxed, or plated.
Plated service only available at Prince Conference Center.
Boxed sandwiches $2.25 additional.
All sandwiches come with a pickle, Kettle Chips & water.
Add a side salad $3 add'l. Add Chef’s choice of soup (6 oz) $4 add'l.

The Leland Sandwich
Grilled chicken breast, cucumber, greens, tomato, goat cheese & avocado-chimichurri mayo on pretzel bread.

5.5

The Avocado BLT
Avocado, pecan-smoked bacon & greens with parmesan garlic mayo & spiced summer tomato jam on Michigan Bread Co. multi-grain.

11.5

The Rustic Sandwich
Coh-smoked ham, crispy prosciutto, pickles, tomato & greens with garlic-herb brie on focaccia.

5.5

Served with roasted vegetables, garlic bread & Caesar salad with Caesar & Italian dressings, green salad with two dressings (Chef’s choice) & fruit salad.

The Chickpea Salad
Plant-based chickpea salad on a bed of greens with roasted red pepper hummus.

5.5

The Strawberry Hill Salad
Grilled chicken over spring mix with feta, red onion, candied pecans and strawberries.

Served with poppyseed dressing.

11.5

Smorgasbord
Ham & turkey, assorted cheeses, breads & spreads, lettuce, tomato, onions & pickles. Served with Kettle chips, green salad with two dressings (Chef’s choice) & fruit salad.

16

Baked Potato & Mini Salad Bar
Baked potatoes with the following toppings: butter, sour cream, chopped green onion, blanched broccoli & hot cheddar cheese sauce.
Also included a mini salad bar with croutons, red onions, tomatoes, cucumbers, ranch dressing & balsamic dressings.
Add beef or vegetarian chili (6 oz) for an add’l $4.

16

Ciao!
Grilled sliced Italian chicken breast, pasta with Alfredo & marinara sauce.
Served with roasted vegetables, garlic bread & Caesar salad with Caesar dressing & Chef’s choice of vinaigrette.

16

Pizza Bar
Your choice of three-14" pizza flavors.
Cheese, Pepperoni, All-Meat, Veggie or Supreme.
Your choice of two tossed sauce flavors of boneless wings.
Vindaloo, Korean BBQ, Jamaican Jerk, Garlic Parmesan, Traditional BBQ or Nashville Hot.
Also includes Caesar salad with Caesar & Italian dressings.
Pasta salad & Breadsticks with Ranch & Marinara dipping sauces.

16

Just the Feet?
One 14” Pizza of your choice
Cheese, Pepperoni, or Veggie
All-Meat or Supreme

15

DESSERTS

Wild Berry Torte
6

Lemon Ricotta Cake
5

Dessert with a Purpose
The Father’s Table
Red Velvet Cake Roll.
https://thefathersmealfoundation.org/dessert/

3.50

Chocolate Mousse
Plant-based, Gluten-free, Dairy-free

5

Chocolate Decadence
Plant-based, dairy-free, gluten-free

6

FULL SERVICE DINING

Plated service only available at Prince Conference Center.

A house salad, Chef’s choice of starch & vegetable, house baked rolls & bread

with Chef’s choice of two whipped butters (one plain & one flavored) or premium olive oil with herb pesto.

Smorgasbord
Ham & turkey, assorted cheeses, breads & spreads, lettuce, tomato, onions & pickles.

16

Caviar
Plant-based ragu of smoked tempeh, Beyond Meat sausage & lentils with Grilled sliced Italian chicken breast, pasta with alfredo & marinara sauce.

16

Plant-based, Gluten-free, Dairy-free

Cavatappi Arrabbiata
Plant-based ragu of smoked tempeh, Beyond Meat sausage & lentils with spinach & fresh basil over cavatappi pasta.

22

The Avocado BLT
Avocado, pecan-smoked bacon & greens with parmesan garlic mayo & spiced summer tomato jam on Michigan Bread Co. multi-grain.

11.5

The Scandinavian
Sliced turkey, Dill Havarti, pickled red onions, cucumbers, tomato & greens with peppercorn-honey dijon mayo on Michigan Bread Co. marble rye.

11.5

The Strawberry Hill Salad
Grilled chicken over spring mix with feta, red onion, candied pecans and strawberries.

Served with poppyseed dressing.

11.5

Braised pork shank ossobuco in white wine tomato sauce.

22

Calvin Herb Chicken
Chicken breast infused with fresh rosemary & jus lie sauce.

22

The Rustic Sandwich
Coh-smoked ham, crispy prosciutto, pickles, tomato & greens with garlic-herb brie on focaccia.

5.5

Yaji Chicken
Buttermilk brined, West African spiced grilled chicken suya-style with marinated tomatoes & red onion (may be spicy to some).

22

Riverine Farms Steelhead Trout
Salt & sugar brined trout, seared & roasted with roasted cauliflower purée & lemon caper dressing.

22

Osso bucco
Braised pork shank ossobuco in white wine tomato sauce.

22

Beef Carbonnade
Flemish-style tender beef in local beer braise.

22

Ice Cream Bar
Buffet only; for groups of 20 or more.
One ice cream flavor (3 oz) with seven toppings;
Whipped topping, maraschino cherries, sprinkles, caramel & chocolate sauces,
crushed Oreos & crushed English toffee.
Add add’l ice cream flavor (add’l $/person)

Limit 2 flavors.

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5
2023-24 CALVIN CATERING POLICIES

Disclaimer:
Prices &/or products are subject to change due to market availability &/or pricing fluctuations. We appreciate your patience & understanding. Please know that we will do our very best to provide the requested items, but we cannot make guarantees.

Sustainability Statement:
Calvin Dining Services is committed to upholding our sustainability mission in practicing recycling efforts & offering environmentally friendly products.

Legal Holidays:

Leffler Food:
Due to health department regulations, food & beverage items not consumed at an event cannot be released & taken out of the service area or removed from the facility. This policy applies to all food, including entrées, buffet items, boxed meals, plated meals &/or other food prepared/ordered for guaranteed guests unable to attend.

All leftovers are the property of Calvin Dining Services, including both perishable & nonperishable food &/or beverages as well as all disposables.

Cancellations &/or Changes:
All catering orders must have final details confirmed – menu, linen, guest count & any dietary restrictions no later than 2-day business days prior to the scheduled event to ensure its success.

Catering ordered less than 3-business days in advance, not including the day of the event may not get the menu requested & may result in additional charges &/or may not be accommodated.

Catering ordered 8/ or changed within 48 hours of the event is subject to a $25 fee.

Events 8/ or menu items cancelled 8/ or changed after order confirmation &/or made 8-business days prior to the day of the event, will be subject to the following charges:

Cancellations 8-business days or more prior to the event will incur no additional charges.

Cancellations/changes made fewer than 3-business days, not including the day of the event may result in additional charges &/or may not be accommodated.

Cancellations within 24 hours of the event may result in a charge of the full cost of the event.

If additional guests are at the event, we will do our best to accommodate the product that is available & additional fees may apply.

Delays:
Calvin Dining Services cannot be held responsible for food quality due to delays of 30 minutes or more within the scheduled start time of an event.

West Campus:
Catering on Calvin University West Campus is disposable/compostable ware only. Linen is included for the food 8/ or beverage tables only. Any additional requested linen will have an additional charge.

Plated Meals can be an option for the following locations with no additional fee:
The President’s Office
Commons Annex
Hospitality Suite

There will be a non-refundable tax per person fee added for all other locations.

This fee is to cover labor and breakage.

West Campus plated meal requests must have prior approval - no less than 5-business days prior to the event to avoid additional fees.

Billing:
All current Calvin University Faculty, Staff 8/ or Student Group(s) must provide a Workday Log prior to the execution of catering service.

A Certificate of Liability Insurance must be on file with Venues at Calvin prior to the event for all external groups, contact Venues at Calvin for further details Venues@Calvin.edu.

Audio Visual & Equipment Needs:
Contact Venues at Calvin Venues@Calvin.edu to assist with any AV & equipment.

FOR PRINCE CONFERENCE CENTER ONLY:
Standard linens are included for food 8/ or beverage tables for full 8/ or sit-down meal events. Any additional requested linen will be charged to the customer.

Pricing, Tax-Exempt Groups & Liability:
A service charge of 18% applies to all food & beverage as well as Michigan state sales tax of 6% to all charges.

Menu prices are subject to change due to market conditions. Menu prices will be guaranteed 5-days before your scheduled event.

Any group wishing to claim tax-exempt status must provide a hard copy of their tax-exempt form above 10-business days prior to the event to avoid additional fees.

Food Waiver Requests must be submitted 15 business days prior to the event to the Director of Hospitality.

The food allergens we label are:
- Egg
- Milk
- Peanuts
- Tree Nuts
- Fish
- Shellfish
- Sesame
- Soy
- Wheat

Allergens Information:
Calvin Dining Services makes every effort to identify the top 9 ingredients that may cause allergic reactions for those with food allergies. Every effort is made to instruct our staff on the severity of food allergies. In addition, we label items that are served with possible allergens containing ingredients; however, there is always a risk of contamination. There is also a possibility that the manufacturers of the commercial foods we use could change the formulations at any time without notice.

Guests concerned with food allergies need to be aware of the risk.

Guests with Dietary Restrictions:
It is the responsibility of the client or individual ordering catering service to provide Calvin Dining Services with any guest(s) that may have food allergies or dietary restrictions.

In all buildings & outdoor locations owned &/or operated by Calvin University, students, faculty, & staff are responsible for their own allergies &/or dietary restrictions cannot be guaranteed accommodating meals or food for their said guest(s). Every effort will be made to accommodate such occasions; however, some menu &/or food items cannot be procured immediately or within the said event timeline.

Calvin Dining Services Exclusivity/Food Waiver Request:
Please note: No consideration shall be given to any Food Waiver Requests if received less than 8-business days prior, not including the day of the actual food 8/ or beverage service/activity event.

Calvin Dining Services is dedicated in providing an exceptional & safe culinary experience for Calvin University students, faculty, staff & visitors. The purpose of this policy is to clearly define the pre-approval process for any all departments, organizations or individuals to contract an on-campus food 8/ or beverage service/activity event outside of Calvin Dining Services.

Calvin Dining Services is the contracted food service provider. All food & beverage for campus events using Calvin University funds must be purchased & provided by Calvin Dining Services.

This ensures safety & compliance with state & local health regulations as well as campus policies & the best use of Calvin University funding & expenses.

Under special circumstances, food waivers are permitted for certain on-campus events at the discretion of Calvin Dining Services.

Calvin Dining Services has the first right of refusal of all Dining Services. No food or beverage may be provided by campus organizations or off-campus vendors unless a Food Waiver Request is completed & approved.

Food Waiver Requests must be submitted 8-business days prior to the event to the Director of Hospitality.

Federal event requires a current signed & approved Food Waiver Request regardless of whether the vendor 8/ or items have previously been approved for another event.

Calvin University has agreed to purchase & serve PepsiCo products exclusively. All Organizations & Departments must comply with PepsiCo.

These policies apply to all on-campus food 8/ or beverage service activities &/or events, including:

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These policies apply to all on-campus food 8/ or beverage service activities &/or events, including:

In all buildings & outdoor locations owned &/or operated by Calvin University

Calvin University

Held by University students, employees/staff &/or visitors.
2023-24 FOOD WAIVER REQUESTS

If the Food Waiver Request is approved, the client is responsible for all service wares, linen & clean-up in accordance with the Sustainability policies of Calvin University. Calvin Dining Services will not be held liable for any happenings at or related to the event. Each approved & signed Food Waiver will be kept on file in the Dining Services’ Office. A Food Waiver Request is required for EACH event regardless of vendors or items/food(s) that have previously been approved for another event.

The Signed & Approved Food Waiver Request must be on display for each approved event.

Once a Food Waiver Request is approved the Individual(s)/Organization(s)/Department(s) must abide by the following guidelines:

-Reserving Individual(s)/Organization(s)/Department(s) are responsible for seeing that all the policies of Calvin Dining Services are met.
-Reserving Individual(s)/Organization(s)/Department(s) assume liability for the event.

-Individually pre-wrapped food items from an approved facility (a commercial/retail establishment or restaurant) are okay for meetings & distribution as long as they remain pre-wrapped.
-All vendors must be approved (each time for each event) & their food license must be displayed.
-Purchase all food(s) from compliant provider(s) & specify the source of all food(s) to be served.
-Pick-up &/or carry-in food products from a public restaurant must be transported to campus in an enclosed vehicle, food must be kept at acceptable temperatures in accordance with safe-handling guidelines & must be consumed within two or fewer hours of being prepared &/or delivered.
-Food produced at home for general, public distribution/sale is absolutely prohibited.

Regarding the purchase of beverage(s) the following must be followed:

-All Organizations & Departments must comply with PepsiCo.
-Calvin University has agreed to purchase & serve PepsiCo products exclusively.

2023-24 Food Waiver Request Form

Enforcement:

Individuals &/or organizations that violate this policy are subject to an immediate cancellation of the event. Severe &/or repeated violations may also result in the revocation of the privilege to reserve space on campus for events that involve food &/or beverage activity.

Today’s Date: ____________ Event Date: _____________ Event Name: __________________________________
(The date must be no later than 15 business days prior to the event)

Event RES#: ____________________ Event Location: _________________________________________________
(A confirmed space Reservation# issued from Calvin Venues must be obtained prior to the submission of The Food Waiver Request Form)

Name of Individual(s)/Organization(s)/Department(s): ________________________________________________

Contact Person: ___________________________ Phone Number: ___________________________ Email Address: ________________________________________

Reason for Request: ___________________________________________________________________________

Product(s) to be served (attach menu on separate sheet if needed): ________________________________________________________________________________

Food(s)/Item(s) are (check one):        Donated____     Purchased ____   Name of Company/Vendor: _____________________________________________________
Phone Number: ________________________ Address: _________________________________ Email Address: _____________________________________________

*** A Copy of the Vendor’s Food License must be attached ***

Will food preparation be required (check one)?        Yes____ No ____

If “Yes”, who will be preparing the food/items? _______________________________ Who will be serving the food? ______________________________________

Describe how the food will be stored &/or kept at a safe temperature (hot or cold): __________________________________________________________________
___________________________________________________________________________________________________________________________________________

___ I have read and fully understand the Food Waiver. I will be solely responsible for the food/beverage service for the stated event. I will be solely responsible for set-up, clean-up of the room, composting/recycling and removal of all waste.

Client Signature: ___________________________________ Date: _____________________

-------- To be Completed by Calvin Dining Services Only -------- To be Completed by Calvin Dining Services Only --------

Date Submitted/Received: ____________         Event Date: ____________           RES#: ___________________  

Event Name: _____________________________________Event Location: ____________________________

Date of Approval: ____________ Approved by: __________________________________________

Reason for Denial: _____Request submitted late _____First right of refusal per contract _____Other

********** The Signed & Approved Food Waiver Must be Displayed at the Event **********