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

**BEVERAGES**

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

- **Standard Coffee Service**
  - One service.
  - Includes regular, decaf & hot water with an assortment of bagged teas.
  - 2.50

- **All Day Standard Coffee Service**
  - (Only Available at PCC)
  - Initial service plus up to two refreshes within a 5-hour period.
  - Includes regular, decaf & hot water with an assortment of bagged teas.
  - 4

- **Bottled Water**
  - As part of Calvin’s sustainability initiative, we offer Calvin-branded bottles of water.
  - Individual bottles (16 oz)
    - 1.75
  - Case of 24
    - 24

- **Infused Water**
  - Chef’s choice of flavor.
    - 1.50

- **Variety of Canned Pepsi Products**
  - 1.50

- **Variety of Canned Bubbly Sparkling Water**
  - 1.75

- **Iced Tea**
  - 1.50

- **Bottled Juice**
  - Orange, Cranberry or Apple
    - 2
  - Juice
    - Lemonade, Orange, Cranberry or Apple
      - 1.50

- **Reception Mocktails**
  - Your choice of: Blackberry-Lavender Lemonade, Strawberry Shrub, Peach-Basil Spritzer or Traditional Calvin Punch.
    - 2.50

**Beverages**

- **Build-Your-Oats Bar**
  - Lightly-salted kettle oatmeal with toppings of dried cranberries, pecans, peppitas & hemp hearts, sweet Hawaiian spice blend, brown sugar, honey & milk.
    - 9

- **Yogurt Parfait Bar**
  - Greek yogurt with fresh fruit, granola, toasted nuts, local maple syrup & honey.
    - 8

**À LA CARTE BREAKFAST ITEMS**

- **Fruit Tray**
  - 3

- **Local cage-free hard-boiled eggs**
  - Bagels with cream cheese
    - 1.75 each

- **Cinnamon Swirl French toast**
  - 2

- **Breakfast sausage links or patties (2 per person)**
  - 2

- **Pecan-smoked bacon (3 per person)**
  - 1

- **Breakfast Potatoes**
  - 1.50

- **1.50 each**

- **2.75 each**

**APPETIZERS**

- **Duck Won ton**
  - Served with aji verde sauce, pickled onions & fresh cilantro.
    - 5.50

- **Smoked Whitefish Dip**
  - Served with toast points & crackers, pickled onions, capers, olives & greens.
    - 6

- **Shrimp Salad Boats**
  - Avocado, fennel & citrus shrimp salad on crispy Belgian endive.
    - 5

- **Vegetable Crudité**
  - An assortment of vegetables served with hummus.
  - Ranch dip can be added for an additional $1.50.
    - 2.50

- **Baked Goat Cheese with Toppers**
  - Served with toast points & crackers.
  - Comes with your choice of topper:
    - Lemon-basil caper & roasted cherry tomatoes
    - Harissa-Grilled eggplant.
    - 5

- **Garlic Parmesan Pretzel Bites**
  - Warm garlic parmesan pretzel bites served with warm Michigan beer cheese.
    - 3

- **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.
    - 6

- **Artisan Cheese Board**
    - 5.50

- **Charcuterie Board**
  - An assortment of Chef-selected cured meats served with fresh crackers, arugula, olives, mustard & smoked almonds.
    - *does not include cheese.
    - 6.50
The Leland Sandwich
Grilled chicken breast, cucumber, greens, tomato, goat cheese & avocado-chimichurri mayo on pretzel bread.
11.5

The Rustic Sandwich
Coh-smoked ham, crispy prosciutto, pickles, tomato & greens with garlic-herb brie on focaccia.
11.5

The Chickpea Salad
Plant-based chickpea salad on a bed of greens with roasted red pepper hummus.
11.5

Smoagashord
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 crostini, 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 & Breads with Ranch & Marinara dipping sauces.
16

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.

Calvin Herb Chicken
Chicken breast infused with fresh rosemary & jus lié sauce.
15

Cavatappi Arrabbiata
Plant-based ragu of smoked tempeh, Beyond Meat sausage & lentils with spinach & fresh basil over cavatappi pasta.
22

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

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.

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 Oreo’s & crushed English toffee. Add add’l ice cream flavor (add’l $.5/person)
Limit 2 flavors.

Riverence Farms Steelhead Trout
Salt & sugar brined trout, seared & roasted with yeasted cauliflower purée & lemon caper dressing.
22

Ossobuco
Braised pork shank ossobuco in white wine tomato sauce.
22

Beef Carbonnade
Flemish-style tender beef in local beer braise.
22

DESSERTS

Wild Berry Torte
6

Lemon Ricotta Cake
5

Chocolate Mousse
Plant-based, Gluten-free, Dairy-free
5

Chocolate Decadence
Plant-based, Dairy-free, Gluten-free
6

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 Oreo’s & crushed English toffee. Add add’l ice cream flavor (add’l $.5/person)
Limit 2 flavors.

Dessert with a Purpose
The Father’s Table
https://thefathersfoundation.org/dessert Baron
3.50
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:
Events scheduled for legal holidays require advance coordination & approval with the Catering Director. These include:

Leavesover 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.

PCC Only:
All food and beverage provisions for events held at the Prince Conference Center are to be exclusively supplied by our establishment. Outside food or beverages are strictly prohibited, except for desserts procured from licensed facilities such as wedding cakes. In the event that a dessert is provided from an external source, a service charge of $1.50 per person will be levied to offset associate service expenses.

Additionally, a food waiver must be submitted and approved prior to the event. Rest assured, we will furnish the necessary service ware/s for your convenience.

For those occasions where guests choose to bring in cupcakes, personal cakes, or donuts, we are pleased to waive the aforementioned charge provided our plates & silverware remain unused. Please note that any outside food items must originate from a licensed bakery to comply with our quality & safety standards.

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 &/or changed within 11-hours of the event are subject to a $5 fee.

Events &/or menu items cancelled &/or changed after order confirmation &/or made less than 3-business days prior to the day of the event, will be subject to the following charges:

Cancellations made within the day of the event will incur no additional charges.

Cancellations made prior to the day of the event will incur no additional charges.

Cancellations made within a week of the event may result in a charge of the full cost of the event.

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

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

Catering Services is the contracted food service provider. 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 addition, we label items that are served with possible allergen-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.

Guaranteed guests unable to attend. 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 allergen-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.

This fee is to cover labor and breakage.

Plated Meals can be an option for the following locations with no additional fee:

The President’s Office
Commencement
Hill Auditorium

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

This fee is to cover labor & breakage.

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 at least 48-hours prior to the event to the Director of Hospitality.

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

Calvin University has agreed to purchase & serve PepsiCo products exclusively.

These policies apply to all on-campus food & beverage service activities & events, excluding:

Allergen Information:
Calvin Dining Services makes every effort to identify the top 9 ingredients that may cause allergic reactions for those with food allergies.

In addition, we label items that are served with possible allergen-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.

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These policies apply to all on-campus food & beverage service activities & events, excluding:
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: _____________________

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