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.

<table>
<thead>
<tr>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Individual bottles (16 oz)</td>
<td>1.75</td>
</tr>
<tr>
<td>Case of 24</td>
<td>24</td>
</tr>
</tbody>
</table>

**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.

<table>
<thead>
<tr>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Bottled Water</td>
<td>4</td>
</tr>
</tbody>
</table>

**Bottled Water**
As part of Calvin’s sustainability initiative, we offer Calvin-branded bottles of water.

<table>
<thead>
<tr>
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</tr>
</thead>
<tbody>
<tr>
<td>Individual bottles (16 oz)</td>
<td>1.75</td>
</tr>
<tr>
<td>Case of 24</td>
<td>24</td>
</tr>
</tbody>
</table>

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

<table>
<thead>
<tr>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Blueberry</td>
<td>5.50</td>
</tr>
<tr>
<td>Raspberry</td>
<td>5.50</td>
</tr>
</tbody>
</table>

**Variety of Canned Pepsi Products**

<table>
<thead>
<tr>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Orange</td>
<td>1.50</td>
</tr>
<tr>
<td>Cranberry</td>
<td>1.50</td>
</tr>
<tr>
<td>Apple</td>
<td>1.50</td>
</tr>
</tbody>
</table>

**Bottled Juice**
Orange, Cranberry or Apple

<table>
<thead>
<tr>
<th>Description</th>
<th>Price</th>
</tr>
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<tbody>
<tr>
<td>Individual bottles (16 oz)</td>
<td>1.75</td>
</tr>
<tr>
<td>Case of 24</td>
<td>24</td>
</tr>
</tbody>
</table>

**Served Juice**
Orange, Cranberry or Apple

<table>
<thead>
<tr>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Individual bottles (16 oz)</td>
<td>1.75</td>
</tr>
<tr>
<td>Case of 24</td>
<td>24</td>
</tr>
</tbody>
</table>

**Reception Mocktails**
Minimum of 20 guests
Your choice of:
- Cranberry-Pomegranate Fizz
- Cucumber-Honeydew Cooler
- Sparkling Ginger-Lime
- Blackberry-Lavender Lemonade
- Strawberry Crush
- Lemon-Basil Spritzer or Traditional Calvin Punch.

<table>
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<tr>
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<tr>
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</table>

**APPETIZERS, BOARDS, & BREAKS**

**Breakfast Board**
Prince Conference Center Only
For groups of 20 & under.

- Quiche, sausage links, pearl sugar waffles, pancakes, English muffins, fresh fruit, jam, syrup & honey.

**À LA CARTE BREAKFAST ITEMS**

<table>
<thead>
<tr>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Fruit Tray</td>
<td>3</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>
</tr>
<tr>
<td>Cinnamon Swirl French toast</td>
<td>1</td>
</tr>
<tr>
<td>Breakfast sausage links or patties (2 per person)</td>
<td>2</td>
</tr>
<tr>
<td>Pecan-smoked bacon (3 per person)</td>
<td>3</td>
</tr>
<tr>
<td>Breakfast Potatoes</td>
<td>1.50</td>
</tr>
</tbody>
</table>

**APPETIZERS**

- **Duck Wonton with Aji Verde**
  Served with aji verde sauce, pickled onions & fresh cilantro.
  $5.50

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

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

- **Prince Conference Center Only**
  Baked Goat Cheese with Toppers
  Baked goat cheese dip with your choice of topping:
  - Lemon-basil caper & toasted cherry tomatoes
  - Harissa-Grilled eggplant
  - Served with toasted points & crackers.
  $5

- **Garlic Parmesan Pretzel Bites**
  Warm garlic parmesan pretzel bites served with warm Michigan beer cheese.
  $5

- **BOARDS**
  **Rips & Dips Board**
  An assortment of breads served with premium herb-flavored olive oil, three Chef-selected spreads & one house butter with an assortment of vegetables & condiments.
  $7

- **Artisan Cheese Board**
  An assortment of hard & soft cheeses. Served with an assortment of crackers & garnished with grapes, fresh cucumbers, dried fruit & nuts.
  $5.50

- **Charcuterie Board**
  An assortment of Chef-selected cured meats served with grilled toast, arugula, olives, mustard & smoked almonds.
  $6.50

- **Prince Conference Center Only**
  For groups of 20 & under.
  The Brunch Board
  Everything bagels, cresps, pecan-smoked bacon, smoked salmon, duck prosciutto, caper mayo, jammy eggs, arugula, brie cheese spread, fresh fruit, jam & honey.
  $8

**BREAKS**

- **Breakfast Potatoes**
  $1.50 each

- **Healthy Trail Mix**
  $3 per package

- **Assorted Cookies**
  Chef’s choice of sugar, chocolate chip, M&M’s, double chocolate or oatmeal-raisin cookies.
  $1.25 each

- **Kakookies**
  $4 each

- **Calvin Logo Cookies**
  Individually-wrapped buttercream-frosted sugar cookie with an edible sugar logo Calvin logo.
  "A 7-business day lead time required. Please note: A one-time logo setup fee of $20 will be added to any new logo request.
  $2.75 each

**Breakfast**

- **Cheesy scrambled cage-free eggs & hashbrowns with your choice of two sausage patties or three slices of pecan-smoked bacon.**
  $10

- **The Southern Stratta**
  Cage-free egg custard over biscuits, diced bacon, scallions & cheese with sausage gravy. Served with two sausage patties or three slices of pecan-smoked bacon.
  $10

- **The Nor’Easter Hash**
  Scrambled cage-free eggs with a hash of diced Yukon & sweet potatoes, beets, Brussel sprouts, red onions, goat cheese & corned beef.
  $11

- **Hawaij Baked Oats**
  Oats, hemp & pumpkin seeds combined with Yemeni coffee spice & served with Greek yogurt, honey & toasted nuts.
  $8

- **Buffet Only**
  Available for groups of 20 or more.
  Yogurt Parfait Bar
  Greek yogurt with fresh fruit, granola, toasted nuts, local maple syrup & honey.
  $8
COLD SANDWICHES
Maximum of two choices (not including dietary restrictions).
Cold sandwiches come with Kettle Chips & bottled water.
Boxed sandwiches come with Kettle chips & bottled water.
Add a side salad $3 add'l. Add Chef’s choice of soup (6 oz) $4 add'l.

Buffet, Boxed or Plated
Buffet service for groups of 20 or more.
Plated service only available at Prince Conference Center.
Boxed sandwiches $3.25 additional.

The Leland Sandwich
Grilled chicken breast, cucumber, green, tomato, goat cheese & avocado-chimichurri mayo on pretzel bread.
$11

The Rustic Sandwich
Smoked ham, crispy prosciutto, pickles, tomato & greens with garlic-herb brie on a toasted baguette.
$11

The Chickpea Salad
Vegan chickpea salad on a bed of lettuce with lemon vinaigrette dressing.
$8.49

HOT SANDWICHES
Maximum of two choices (not including dietary restrictions).
Hot sandwiches come with Kettle chips & water.

The Avocado BLT
Avocado, pecan-smoked bacon & greens with parmesan garlic mayo & spiced summer tomato jam on Michigan Bread Co. multi-grain.
$12

The Scandinavian
Sliced turkey, Dill Havarti, pickled red onions, cucumbers, tomato & greens with peppercorn-horseradish mayo on Michigan Bread Co. marble rye.
$12

CLASSIC BUFFETS
For groups of 20 or more.

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创utons, red onions, tomatoes, cucumbers, ranch dressing & balsamic dressings.
Add beef or vegetarian chili (6 oz) for an add'l $4.

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.
$15

Pizza Buffet
Your choice of three 4” 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/rolls with Ranch & Marinara dipping sauces.
Add a side salad $3 add'l. Add Chef's choice of soup (6 oz) $4 add'l.

Just the Pie!
One 4” Pizza of your choice Cheese, Pepperoni, or Veggie
$5
All-Meat or Supreme
$20

BUFFETS

Prince Conference Center Only
WORLD BUFFETS
For groups of 20 or more.

Caribbean
Your choice of Caribbean Jerk Chicken, Haitian-style pork shank griot or Trinidad-style goat curry served with Roti & Caribbean style rice with peas, Mango & Coirander chutney.
Includes fruit salad, green salad, Iced Sorrel Tea & Hummingbird cake for dessert.
Add Pumpkin soup (6 oz) for an add'l $4.
$26

Latin
Your choice of Ropa Vieja Beef, Pescado a la Veracruzana, Guasacaca Chicken or Tikin Xik & Grilled with amarillo rice, black beans with fresh queso, lime wedges, cilantro & herbs.
Includes fruit salad, green salad, bottled jarritos & loopy churros with chocolate sauce for dessert.
Add Pavo Roja (6 oz) for an add'l $4.
$22

Meeza
Your choice of Chicken Shawarma, Kofta, Chermonula tuna salad or Merguez lamb sausage & your choice of two of the following: classic hummus, beet hummus, Baba Ghanoush or Muhammara (red pepper-walnut spread).
Served with Falafel, flat bread, four veggies, pickled eggs, garlic tahini & cucumber mint raita sauce, lemon & cilantro.
Includes green salad, iced mint tea & Tahini cookies for dessert.
Add Leblebi (chickpea & harissa) soup (6 oz) for an add'l $4.
$26

ENTRÉES
Can be made into a buffet for groups of 20 or more. Plated service only available at Prince Conference Center.
All entrees come with 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 & juis lie sauce.
$21

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

Riverview Farms Steelhead Trout
Salt & sugar brined trout, seared & roasted with roasted cauliflower purée & lemon caper dressing.
$20

Osso Buco
Braised pork shank ossobuco in white wine tomato sauce.
$23

DESSERTS

Housemade Crumble
Chef’s choice of seasonal fruit.
$5

Housemade Butter Torte
Chef’s seasonal choice.
$5

Housemade Banana Foster Bread Pudding
Caramelized bananas & pecans with rum caramel sauce.
$5

Ice Cream Novelties
Chef’s choice of assortment.
$4

Chocolate Decadence
Chef’s choice.
$6

Housemade Butter Torte
Chef’s choice of season.
$5

Ice Cream Bar
Buffet only; for groups 20 or more.
One ice cream flavor (3 oz) with seven toppings:
Whipped topping, maraschino cherries, sprinkles, caramel & chocolate sauce, crushed Oreos & crushed English tuffle.
Add add'l ice cream flavor (add'l $1/person)
Limit 2 flavors.
$5

Housemade Banana Foster Bread Pudding
Caramelized bananas & pecans with rum caramel sauce.
$5

Housemade Crumble
Chef’s choice of season.
$5

Ice Cream Bar
Buffet only; for groups 20 or more.
One ice cream flavor (3 oz) with seven toppings:
Whipped topping, maraschino cherries, sprinkles, caramel & chocolate sauce, crushed Oreos & crushed English tuffle.
Add add'l ice cream flavor (add'l $1/person)
Limit 2 flavors.
$5
2023-24 CALVIN CATERING POLICIES

Catering on Calvin University West Campus is disposable/compostable ware only. Linen is included for any dietary restrictions no later than 10-business days prior to the scheduled event to ensure its success. A minimum of 20 people is required for buffet service. All events under 20 people will be plated or get the menu requested & may result in additional charges &/or may not be accommodated. Due to health department regulations, food & beverage items not consumed at an event cannot be removed from the facility. If candles are desired, the flame must be enclosed in glass. Items may not be affixed to walls or ceiling. If additional guests are at the event, we will do our best to accommodate the product that is available &/or additional fees may apply.

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 48 hours of the event are subject to a $45 fee. Cancellations &/or Changes:

All catering orders must have final details confirmed – menu, linens, guest count & any dietary restrictions no later than 10-business days prior to the scheduled event to ensure its success.

Plated Meals can be an option for the following locations with no additional fee:
- Commons Annex
- West Campus: Catering on Calvin University West Campus is disposable/compostable ware only. Linen is included for the food &/or beverage tables only. Any additional requested linen will have an additional charge.

Audio Visual & Equipment Needs:
- Calvin University has agreed to purchase & serve PepsiCo products exclusively.
- Calvin Dining Services make 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.

Linen is included for food &/or beverage tables for full &/or sit-down meal events.

BUFFETS:
A minimum of 20 people is required for buffet service. All events under 20 people will be plated or boxed meals that are offered on the menu. If a buffet is still requested for under 20 people, there will be an additional fee.

Cancellations &/or Changes:

All dining events must have final details confirmed – menu, linens, guest count & any dietary restrictions no later than 10-business days prior to the scheduled event to ensure its success.

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Audio Visual & Equipment Needs:
- Calvin University has agreed to purchase & serve PepsiCo products exclusively.

Pricing, Tax-Exempt Groups & Liability:

A service charge of 8% 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 60 days before your scheduled event.

Any group wishing to claim tax-exempt status must provide a hard copy of their tax-exempt form upon confirming space.

Room Decor:

Decorations brought in should tastefully reflect Calvin University. Glitter confetti & balloons are strictly prohibited inside the facility. If candles are desired, the flame must be enclosed in glass. Items may not be affixed to walls or ceiling.

FOR PRINCE CONFERENCE CENTER ONLY:

Standard linens are included for food & beverage tables for full &/or sit-down meal events. Any additional requested linen will be charged to the customer.

BILLS:

All current Calvin University Faculty, Staff &/or Student Group(s) must provide a WorkDay Tag prior to the execution of catering service. 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 15 business days prior to the event to the Director of Hospitality.

FOR PRINCE CONFERENCE CENTER ONLY:

Standard linens are included for food & beverage tables for full &/or sit-down meal events. Any additional requested linen will be charged to the customer.

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2023-24 Food Waiver Request Form

Enforcement:

Individuals &/or organizations that violate this policy are subject to an immediate cancellation of the event.

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 **********