In order to ensure our standards for quality and food safety, foods not immediately consumed by guests are unable to be released and taken out of the service area. We thank you for your cooperation and understanding.
Welcome to the Calvin College Dining Services Catering Guide. Food is an important part of any event, and it is our mission to deliver excellent food products and services. We look forward to assisting you in planning your next catered event.

This guide is designed to help you take the guesswork out of planning. If you are unable to find a menu that fits your needs, our catering staff are always available and happy to assist you in customizing your event.

All events must be ordered and finalized 3 weeks prior to the planned date. We understand that last minute meals and meetings do come up, and if we are able to accommodate your group without compromising our other clients, we will be happy to work with you. An additional late fee may be applied.

Many of our menus do require service minimums, however we are happy to accommodate a group of any size. If your group does not meet the required minimum, a service charge may be applied to your event.

Event prices include linens for buffet tables and disposable tableware. If you would like additional linens or china, we are happy to provide them. Please inquire for pricing.
## Breakfast Selections

**Just Beverages**  
Regular and decaf coffee, hot tea selections and ice water  
2.10 per person

**Mini Continental**  
Regular and decaf coffee, hot tea selections and ice water. Served with a fruit bowl and your choice of pastries, muffins or donuts.  
3.80 per person

**Traditional Continental**  
Regular and decaf coffee, hot tea selections, chilled juices and ice water. Served with a fruit tray and your choice of a freshly baked good: biscotti, scones, muffins, pastries, or donuts.  
4.60 per person

**Deluxe Continental Breakfast**  
Regular and decaf coffee, hot tea selections, chilled juices and ice water. Served with a fruit tray, yogurt and granola. Choose a freshly baked good: biscotti, scones, muffins, pastries, or donuts.  
5.50 per person

**Smoothie Bowls**  
Greek and traditional yogurt served with granola, seasonal berries, and dried fruits  
5.00 per person

## À La Carte

**Priced Per Dozen**

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Bagels, butter and cream cheese</td>
<td>12.55</td>
</tr>
<tr>
<td>Mini croissants, jams and butter</td>
<td>8.85</td>
</tr>
<tr>
<td>Granola bars</td>
<td>12.55</td>
</tr>
<tr>
<td>Biscotti</td>
<td>12.55</td>
</tr>
<tr>
<td>Muffins, mini size</td>
<td>8.35</td>
</tr>
<tr>
<td>Muffins, regular size</td>
<td>14.85</td>
</tr>
<tr>
<td>Danish, mini size</td>
<td>10.45</td>
</tr>
<tr>
<td>Danish, regular size</td>
<td>15.70</td>
</tr>
<tr>
<td>Scones, mini size</td>
<td>9.00</td>
</tr>
<tr>
<td>Scones, regular size</td>
<td>15.00</td>
</tr>
<tr>
<td>Sweet breads (per loaf)</td>
<td>7.00</td>
</tr>
<tr>
<td>Donuts</td>
<td>8.00</td>
</tr>
<tr>
<td>Donut holes</td>
<td>4.70</td>
</tr>
<tr>
<td>Whole fruits</td>
<td>1.00</td>
</tr>
<tr>
<td>Hard boiled eggs</td>
<td>13.00</td>
</tr>
</tbody>
</table>

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**Breakfast Buffets**

**Groups with less than 20 people may be required to modify the menu**

<table>
<thead>
<tr>
<th>Buffets include</th>
<th>French Toast</th>
<th>TGI Brunch</th>
</tr>
</thead>
<tbody>
<tr>
<td>Fruit bowl</td>
<td>Hand dipped French toast, fruit topping, whipped cream, butter and syrup. Served with bacon and chef’s choice potatoes</td>
<td>Chef inspired frittata, seasonal coffee cake and mimosas</td>
</tr>
<tr>
<td>Coffee and water</td>
<td>6.85 per person</td>
<td>6.90 per person</td>
</tr>
<tr>
<td>Orange juice</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Disposable tableware</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Buffet Linens</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

**Buffets include**

- Fruit bowl
- Coffee and water
- Orange juice
- Disposable tableware
- Buffet Linens

**Quiche**

Garden vegetable, three cheese and meat lovers quiche, served with maple sausage, roasted red skin potatoes and onions

7.45 per person

**Morning Scramble**

Traditional scrambled eggs served with potatoes, bacon and English muffins

7.70 per person

**Oatmeal Bar**

Traditional Oatmeal served with brown sugar, butter, milk, raisins and cinnamon

*Pick two additional toppings:*

- Bacon Bits
- Dried cherries
- Dried pineapple
- Seasonal berries
- Nuts
- Chocolate chips
- Butterscotch chips

6.30 per person

Add three additional toppings for 1.00 per person

**Sides from the Kitchen**

**Priced Per Person**

- Hardwood smoked bacon (3 slices) 3.20
- Traditional breakfast sausage (2 links) 2.20
- Sliced ham (2 slices) 2.70
- Fried potatoes 2.50
- Hash browns 2.25