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Planning information

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 guess work 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.

Finalizing 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.

Service Minimums

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.

Table Linens

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.

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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

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

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Breakfast Buffets

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

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

French Toast
Hand dipped French toast, fruit topping, whipped cream, butter and syrup. Served with bacon and chef’s choice potatoes
6.85 per person

TGI Brunch
Chef inspired frittata, seasonal coffee cake and mimosas
6.90 per person

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

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BREAKS
Breakout Sessions

Some menu choices may require a minimum count

Basic Break
Regular and decaf coffee, hot tea selections and ice water
2.10 per person

Snack Attack
Choose Your Beverage:
Regular and decaf coffee, hot tea selections
Cold beverages
Punch, lemonade or iced tea

Choose Your Cookie:
Calvin gourmet, signature, tea or scrumptiously filled
3.00 per person (add two beverages for 1.00 more)

Good and Healthy
Vegetable tray with dip
Fruit tray
Hummus and pita chips
Lemonade, iced tea and water
3.50 per person

The Campfire
S'more dip served with cold beverages and pretzels, vanilla wafers and fruit to dip
2.10 per person

Take a Dip
Fruit, vegetables and pretzels to dip in our lemon, Nutella and confetti dips
5.44 per person

Build your own Fruit Pizzas
Fruit, assorted nuts and frosting to top our bakery fresh sugar cookies served with cold beverages or coffee
4.50 per person

Punch and Cake
Choose from vanilla, chocolate or marble
3.90 per person
Add coffee for and additional 1.00 per person

Ice Cream Social
Vanilla ice cream with chocolate & strawberry sauce, two chef’s choice candy toppings, whipped cream and pitchers of water
3.90 per person

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<table>
<thead>
<tr>
<th>Breakout Sessions</th>
<th>Price Per Person</th>
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</thead>
<tbody>
<tr>
<td></td>
<td></td>
</tr>
<tr>
<td>Bag of chips</td>
<td>0.95</td>
</tr>
<tr>
<td>M&amp;M trail mix</td>
<td>0.75</td>
</tr>
<tr>
<td>Chex mix</td>
<td>0.75</td>
</tr>
<tr>
<td>Hummus and pita chips</td>
<td>1.30</td>
</tr>
<tr>
<td>Fruit tray</td>
<td>1.25</td>
</tr>
<tr>
<td>Vegetables with dip</td>
<td>1.10</td>
</tr>
<tr>
<td>Cheese and crackers</td>
<td>2.25</td>
</tr>
<tr>
<td>Mixed nuts</td>
<td>1.00</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Design your Own additions</th>
</tr>
</thead>
<tbody>
<tr>
<td>Price Per Dozen</td>
</tr>
<tr>
<td>Strawberry layer torte cake (1/2 sheet)</td>
</tr>
<tr>
<td>Cupcakes</td>
</tr>
<tr>
<td>Chocolate covered pretzel rods</td>
</tr>
<tr>
<td>Calvin cookies</td>
</tr>
<tr>
<td></td>
</tr>
<tr>
<td>Vegan</td>
</tr>
<tr>
<td>Signature</td>
</tr>
<tr>
<td></td>
</tr>
<tr>
<td>Scrumptiously filled</td>
</tr>
<tr>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Dessert bars and brownies, approximately 6 dozen</th>
</tr>
</thead>
<tbody>
<tr>
<td>Frosted brownies</td>
</tr>
<tr>
<td>M&amp;M brownies</td>
</tr>
<tr>
<td>Magic bars</td>
</tr>
<tr>
<td>No bake bars</td>
</tr>
<tr>
<td>Rice Krispies bars</td>
</tr>
<tr>
<td>Lemon bars</td>
</tr>
</tbody>
</table>

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Lunch Buffets

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

Buffets Include
- Dessert bars
- Cold Beverages

Baked Potato & Salad Bar
Baked potatoes with cheddar and parmesan cheese, steamed broccoli, bacon, caramelized onions, sour cream and butter. Spring mix greens and romaine with assorted toppings grilled chicken and dressings
11.00 per person

Pizza Buffet
Chef’s choice gourmet and traditional pizzas, fruit tray, freshly tossed Caesar salad, bosco bread sticks with marinara sauce
9.90 per person

Deli Buffet
Soup of the day, bakery breads and rolls, assorted meats and cheeses, lettuce and tomato, fruit tray, pasta salad, root chips and pickle spears
10.50 per person

Tailgater
Large gourmet subs, vegetable tray with dip and individual bags of chips
7.35 per person

Taqueria
Southwest salad, fruit bowl, seasoned beef, flour tortillas, rice, beans, chips, assorted toppings and salsa
10.00 per person

Veggie Delight Deli Buffet
Soup of the day, fruit tray, tofu ‘egg’ salad, roasted red pepper hummus, lettuce, tomatoes, cucumbers, olives, carrots, sauces, deli breads and rolls, chips and macaroni salad
9.55 per person

Falafel Bar (Vegetarian)
Crispy falafel, warm pitas, onions, cucumbers, tomatoes, feta cheese and tzatziki sauce, freshly cut chips
8.60 per person
Add gyro meat for 1.00 per person
**Pre-Set Lunches**

**Salads**

**Caesar**
Romaine lettuce, shaved parmesan cheese, toasted croutons topped with Caesar dressing and your choice of tofu or grilled chicken breast

**Roasted Vegetable**
Spinach tofu, carrots, edamame, tomatoes and green apple slices, topped with a pomegranate vinaigrette

**Lemon Fresh Quinoa**
Fresh kale and quinoa, red grapes, roasted red peppers, shaved parmesan and sunflower seeds, topped with a fresh lemon vinaigrette

**Calvin Country**
Spinach and spring mix with marinated asparagus, fresh beets, candied pecans and feta cheese topped with balsamic vinaigrette and your choice of tofu or grilled chicken breast

**California Ranch**
Spring mix lettuce with cheddar cheese, black beans, tomatoes and red onions, topped with a dollop of guacamole, picante ranch, crunchy tortilla chips and your choice of tofu or grilled chicken breast

**Meals Include**
- Fruit cup
- Rolls
- Cold beverages
- 9.66 per person

**Please limit order to two types**

**Other Options**

Turn any salad into a boxed meal
9.00 per person

Turn any salad into a build-your-own salad bar
10.92 per person

Add coffee and water service
1.30 per person

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### Pre-Set Lunches

#### Sandwiches

**The Veggie**
Vegetable bread, portobello mushroom, onions, spinach, swiss cheese and pesto aioli

**Chicken Salad**
Pretzel bun, chicken salad, provolone cheese, lettuce and tomato

**The Italian**
Sub bun, salami and pepperoni smoked gouda cheese, lettuce and pesto aioli

**Club Sub**
Sub bun, ham, turkey and bacon, lettuce, tomato, cheddar cheese and mayonnaise

**Southwest Wrap**
Spinach wrap, chicken, pepper jack cheese, lettuce, guacamole and sriracha sauce

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#### Meals Include
- Fruit cup
- Chips
- Pickle
- Cold beverages
  - 9.66 per person

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### Other Options

- Turn any preset meal into a boxed meal
  - 9.00 per person

- Turn any sandwich into a build-your-own bar
  - 10.92 per person

- Add coffee and water service
  - 1.30 per person

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Calvin Boxed Lunches

Uppercrust Style Sandwiches $8.85

The Veggie - Vegetable bread, Portobello mushroom, onions, spinach, Swiss cheese and pesto aioli

Chicken Salad - Pretzel bun, chicken salad, provolone cheese, lettuce and tomato

The Italian - Sub bun, salami and pepperoni smoked gouda cheese, lettuce and pesto aioli

Club Sub - Sub bun, ham, turkey and bacon, lettuce, tomato, cheddar cheese and mayonnaise

Southwest Wrap - Spinach wrap, chicken, pepper jack cheese, lettuce, guacamole and Sriracha sauce

Uppercrust Style Salads $8.85

Caesar - Romaine, parmesan cheese, croutons and Caesar dressing.

Lemon Fresh Quinoa - Spinach, quinoa, red grapes, apples, feta cheese, sunflower seeds and lemon vinaigrette

Southwest – Spinach, quinoa, red grapes, apples, feta cheese, sunflower seeds and lemon vinaigrette

Vegan Delight - Spinach tofu, carrots, edamame, tomatoes roasted red peppers, balsamic vinaigrette

Chef’s Choice Basic Sandwich or Salad $8.65

Chef Inspired Deluxe Sandwich or Salad $11.00

All Options Include:
- Bag of Chips
- Calvin Bakery Cookies
- Hand Fruit
- Condiments
- Wet Nap
- Napkin
- Cold Beverage

Pre-Set Chef Inspired Meals Include:
- Place mats
- Rolled Silverware
- Chips or Rolls
- Fruit Cup
- Condiments
- Cold Beverages
- Bakery Made Cookies
  $13.00
DINNER
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**Themed Dinner Buffets**

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

**Buffets Include**
- Dessert
- Cold beverages or Coffee/water service

Event prices include linens for buffet tables and disposable tableware.

If you would like additional linens for guest tables or china, we are happy to provide them. Please inquire for pricing.

**Tuscan Affair**
Chef made lasagna, chicken pesto pasta bake and seasonal vegetables.
parmesan cheese and garlic bread
Dessert: Tiramisu bars
14.50 per person

**Za’atar Buffet**
Curry chicken, basmati rice, your choice of samosas or pakoras, served with fresh vegetables and naan bread
Dessert: Chef choice
14.50 per person
Add: Hummus platter 3.50 per person

Darjeeling tea service 1.50 per person
Extra naan bread 2.00 per person

**Pacific Rim**
Choose from: teriyaki chicken, orange chicken, beef and broccoli, General Tso’s chicken or sweet and sour pork, served with stir fry style vegetables and rice
Dessert: Sliced oranges and fortune cookies
15.50 per person
Add: Crab rangoon 1.50 per person

Vegetable spring rolls 1.00 per person
Peking duck pot stickers 1.50 per person
Spicy vegetable stickers 1.50 per person

**Taqueria**
Your choice of 2 meats: chicken, beef or pork, southwest salad, fruit bowl, flour tortillas, tortilla chips, rice, beans, assorted toppings and salsa
Dessert: Churros
13.75 per person
Add: Jarritos soft drinks 1.45 per bottle
Knights Way
Dinner Buffet

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

Buffets Include
Garden fresh salad
Rolls and butter
Entrée
Starch
Fresh vegetable
Dessert
Beverage

Linen for buffet tables and disposable tableware

One entrée $15.50
Two entrées $18.00

If you would like additional linens for guest tables or china, we are happy to provide them. Please inquire for pricing.

Salads
Tossed garden salad
Fresh fruit salad
Caesar salad
Spinach salad

Entrées
Marinated grilled chicken
Prosciutto wrapped airline chicken
8-cut chicken with a gorgonzola cream sauce
Beef tenderloin (market price)
Roast beef
Roasted pork loin
Rosemary pork tenderloin
Salmon (market price)
Ancho spiced tofu
Pineapple, beet and quinoa medallion

Starch
Baked potato
Roasted redskins
Rice pilaf
Garlic redskin mashed potatoes
Farmhouse grains
Ancient grains

Vegetables
Let our chefs complete your buffet with the perfect vegetable

Beverage Choices
Ice cold soda and water
Coffee and water service
Lemonade and iced tea

Desserts
Fresh seasonal fruit tray
Bakery fresh pies
Seasonal cobbler
Cheese cake
Chocolate to live for (vegan)
Chocolate flourless torte

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<table>
<thead>
<tr>
<th><strong>Plated Meals</strong></th>
<th><strong>Meals Include</strong></th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Sautéed Chicken</strong>&lt;br&gt;Chicken breast with cheese tortellini, fresh roma tomatoes and basil tossed in a white wine garlic sauce&lt;br&gt;10.25 per person</td>
<td><strong>Plated Meals</strong>&lt;br&gt;10 person minimum&lt;br&gt;Smaller groups may require an additional charge or menu adjustment</td>
</tr>
<tr>
<td><strong>Bulgogi Yakitori</strong>&lt;br&gt;Japanese seasoned grilled chicken skewers, jasmine rice, asian vegetables and vegetable spring rolls&lt;br&gt;11.25 per person</td>
<td><strong>Meals Include</strong>&lt;br&gt;Preset salads&lt;br&gt;Rolls&lt;br&gt;Chef’s choice dessert&lt;br&gt;Coffee &amp; water</td>
</tr>
<tr>
<td><strong>Grilled Chicken</strong>&lt;br&gt;Marinated grilled chicken breast with demi-glace, wild mushrooms, harvest vegetable rice pilaf and vegetables&lt;br&gt;11.25 per person</td>
<td><strong>Airline Chicken Breast</strong>&lt;br&gt;Prosciutto wrapped roasted airline chicken breast, gorgonzola cream and risotto&lt;br&gt;14.40 per person</td>
</tr>
<tr>
<td><strong>Airline Chicken Breast</strong>&lt;br&gt;Prosciutto wrapped roasted airline chicken breast, gorgonzola cream and risotto&lt;br&gt;14.40 per person</td>
<td><strong>Beef Tenderloin</strong>&lt;br&gt;Sautéed beef tenderloin tips, roasted red pepper and sundried tomato demi-glace, redskin mashers, fresh vegetables&lt;br&gt;14.75 per person</td>
</tr>
<tr>
<td><strong>Braised Beef and Tortelacci</strong>&lt;br&gt;Braised beef in a porcini cream sauce, fresh vegetables&lt;br&gt;12.30 per person</td>
<td><strong>Braised Beef and Tortelacci</strong>&lt;br&gt;Braised beef in a porcini cream sauce, fresh vegetables&lt;br&gt;12.30 per person</td>
</tr>
<tr>
<td><strong>Pork Loin</strong>&lt;br&gt;Rosemary roasted pork loin, topped with a gorgonzola cream sauce. Served with parmesan mashed potatoes and fresh vegetables&lt;br&gt;12.00 per person</td>
<td><strong>Pork Loin</strong>&lt;br&gt;Rosemary roasted pork loin, topped with a gorgonzola cream sauce. Served with parmesan mashed potatoes and fresh vegetables&lt;br&gt;12.00 per person</td>
</tr>
<tr>
<td><strong>Pork Tenderloin</strong>&lt;br&gt;Grilled Snack River Farms Kurobuta pork tenderloin with a wild mushroom sauce. Served with rice, farmhouse grains and fresh vegetables&lt;br&gt;16.00 per person</td>
<td><strong>Pork Tenderloin</strong>&lt;br&gt;Grilled Snack River Farms Kurobuta pork tenderloin with a wild mushroom sauce. Served with rice, farmhouse grains and fresh vegetables&lt;br&gt;16.00 per person</td>
</tr>
</tbody>
</table>

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Salmon
Pan seared Atlantic salmon topped with arugula, tomatoes and onions. Served with wild rice pilaf and vegetables
15.00 per person

Barramundi
Barramundi lemon caper buerre blanc. Served with pasta and fresh vegetables
13.00 per person

Shrimp
Shrimp and smoked salmon pasta tossed in a cream sauce with fresh vegetables
13.50 per person

Tofu
Ancho spiced grilled tofu served with potatoes and the vegetable of the day
9.00 per person

Quinoa Medallion
Grilled pineapple, beet and quinoa medallion served with the vegetable of the day and greens
9.00 per person
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### Build a Better Cookout

**All cookout menus may be ordered throughout the year**

**Groups with less than 30 people may be required to modify the menu**

**Cookouts Include**
- Cold beverages
- Dessert
- Linen for buffets
- Disposable tableware

Grilled at your location when available 100.00

If you would like to have additional linens or centerpieces, we are happy to provide them. Please enquire for pricing.

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<table>
<thead>
<tr>
<th>Menu Description</th>
<th>Price per Person</th>
</tr>
</thead>
<tbody>
<tr>
<td>One meat, two salads, one side, one bread</td>
<td>13.99</td>
</tr>
<tr>
<td>Two meats, two salads, two sides, one bread</td>
<td>15.99</td>
</tr>
<tr>
<td>Two meats, three salads, two sides, one bread</td>
<td>17.99</td>
</tr>
<tr>
<td>Half pound angus burgers, Hebrew National hot dogs, pulled chicken, BBQ chicken, BBQ pork ribs (market price)</td>
<td></td>
</tr>
<tr>
<td>Seasonal tossed salad with dressings, coleslaw, potato salad, macaroni salad, fresh fruit salad</td>
<td></td>
</tr>
<tr>
<td>Mac and cheese, vegetarian baked beans, roasted potatoes, fresh cut potato chips with dill dip, corn on the cob</td>
<td></td>
</tr>
<tr>
<td>Garlic bread, bread sticks, corn bread, classic dinner rolls</td>
<td></td>
</tr>
<tr>
<td>Cookies, frosted brownies, Rice Krispies bars</td>
<td></td>
</tr>
<tr>
<td>Strawberry shortcake</td>
<td>3.25 per person</td>
</tr>
<tr>
<td>Assorted pies</td>
<td>2.25 per person</td>
</tr>
<tr>
<td>Cobbler</td>
<td>2.75 per person</td>
</tr>
<tr>
<td>Strawberry lemonade</td>
<td>1.75 per person</td>
</tr>
<tr>
<td>Calvin punch</td>
<td>1.25 per person</td>
</tr>
<tr>
<td>Upscale bottled beverages</td>
<td>Please inquire for price</td>
</tr>
</tbody>
</table>

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### Hot Appetizers

**Selections are per piece**

**Skewers (priced per skewer)**
- 1.40
  - Chicken tandoori—Indian style chicken with yogurt and spices
  - Chicken bulgogi yakitori—Korean BBQ
  - Beef teriyaki
  - Fish and chips—crusted cod and french fries

**Meatballs (four .5 oz meatballs per serving)**
- 1.20
  - Italian-rustic balsamic tomato sauce
  - Traditional BBQ
  - Korean-spicy Korean glaze
  - Swedish-classic sauce

**Handhelds (per piece)**
- 1.00
  - Vegetable spring rolls
  - Spicy vegetable pot stickers
  - Peking duck pot stickers
  - Seafood rangoon
  - Pakoras (vegan and gluten free)
  - Samosas (vegetarian)
  - Spanakopita
  - Mango chipotle shrimp empanada
  - Coconut shrimp
  - Mini quiches: lorraine, florentine, bacon and 3 cheese

- 1.00
  - Sausage stuffed mushroom caps
  - Vegetarian stuffed mushroom caps
  - Potato pancakes topped with bacon and pear compote
  - Coconut chicken
  - Pear, almond and brie puff pastry
  - Chicken wellington

- 1.50
  - Parmesan and goat cheese artichoke hearts
  - Curry Maui shrimp spring rolls
  - Bacon wrapped scallops
  - Beef wellington

- 2.00
  - Potato pancakes topped with bacon and pear compote
  - Coconut chicken
  - Pear, almond and brie puff pastry
  - Chicken wellington

### Cold Appetizer Trays

**Priced Per person**

**Fruit platter-sliced local and tropical fruit**
- 1.50

**Vegetable platter served with hummus or dill dip**
- 1.25

**Gourmet cheese platter served with crackers**
- 2.00

**Artisan cheese board served with crackers, fruit and preserves**
- 2.75

**Charcuterie board-cured meats, dried fruit, preserves, pickles, crackers and artisan cheese**
- 8.00

### Beverages

**Calvin punch**
- 1.25

**Coffee service**
- 2.00

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