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.
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.
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.
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.

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
Breakfast Buffets

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

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

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.
BREAKS
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.

### 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
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.

**Breakout Sessions**

<table>
<thead>
<tr>
<th>Price Per Person</th>
</tr>
</thead>
<tbody>
<tr>
<td>Bag of chips</td>
</tr>
<tr>
<td>M&amp;M trail mix</td>
</tr>
<tr>
<td>Chex mix</td>
</tr>
<tr>
<td>Hummus and pita chips</td>
</tr>
<tr>
<td>Fruit tray</td>
</tr>
<tr>
<td>Vegetables with dip</td>
</tr>
<tr>
<td>Cheese and crackers</td>
</tr>
<tr>
<td>Mixed nuts</td>
</tr>
</tbody>
</table>

**Design your Own additions**

<table>
<thead>
<tr>
<th>Price Per Dozen</th>
</tr>
</thead>
<tbody>
<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>m&amp;m, sugar, peanut butter, oatmeal, chocolate chip</td>
</tr>
<tr>
<td>Vegan</td>
</tr>
<tr>
<td>Signature</td>
</tr>
<tr>
<td>monster, cappuccino, tropical fruit, craisins</td>
</tr>
<tr>
<td>Scrumptiously filled</td>
</tr>
<tr>
<td>fudge, peanut butter, coconut and raspberry</td>
</tr>
</tbody>
</table>

**Dessert bars and brownies, approximately 6 dozen**

<table>
<thead>
<tr>
<th>Dessert items</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>
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.
**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

---

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.
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

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

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.
Pre-Set Lunches
Sandwiches

Please limit order to two types

Meals Include
Fruit cup
Chips
Pickle
Cold beverages
9.66 per person

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

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

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.
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.

**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**
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.
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

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.
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.

**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

---

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.
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.

Plated Meals
10 person minimum
Smaller groups may require an additional charge or menu adjustment

Meals Include
Preset salads
Rolls
Chef's choice dessert
Coffee & water

Sautéed Chicken
Chicken breast with cheese tortellini, fresh roma tomatoes and basil tossed in a white wine garlic sauce
10.25 per person

Bulgogi Yakitori
Japanese seasoned grilled chicken skewers, jasmine rice, asian vegetables and vegetable spring rolls
11.25 per person

Grilled Chicken
Marinated grilled chicken breast with demi-glace, wild mushrooms, harvest vegetable rice pilaf and vegetables
11.25 per person

Airline Chicken Breast
Prosciutto wrapped roasted airline chicken breast, gorgonzola cream and risotto
14.40 per person

Beef Tenderloin
Sautéed beef tenderloin tips, roasted red pepper and sundried tomato demi-glace, redskin mashers, fresh vegetables
14.75 per person

Braised Beef and Tortelacci
Braised beef in a porcini cream sauce, fresh vegetables
12.30 per person

Pork Loin
Rosemary roasted pork loin, topped with a gorgonzola cream sauce. Served with parmesan mashed potatoes and fresh vegetables
12.00 per person

Pork Tenderloin
Grilled Snack River Farms Kurobuta pork tenderloin with a wild mushroom sauce. Served with rice, farmhouse grains and fresh vegetables
16.00 per person
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.

**Plated Meals Continued**

**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
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.

COOKOUTS
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.

One meat, two salads, one side, one bread
13.99 per person

Two meats, two salads, two sides, one bread
15.99 per person

Two meats, three salads, two sides, one bread
17.99 per person

Meats:
Half pound angus burgers, Hebrew National hot dogs, pulled chicken, BBQ chicken, BBQ pork ribs (market price)

Salads:
Seasonal tossed salad with dressings, coleslaw, potato salad, macaroni salad, fresh fruit salad

Sides:
Mac and cheese, vegetarian baked beans, roasted potatoes, fresh cut potato chips with dill dip, corn on the cob

Breads:
Garlic bread, bread sticks, corn bread, classic dinner rolls

Dessert:
Cookies, frosted brownies, Rice Krispies bars

Additional Desserts:
- Strawberry shortcake 3.25 per person
- Assorted pies 2.25 per person
- Cobbler 2.75 per person

Additional Beverages:
- Strawberry lemonade 1.75 per person
- Calvin punch 1.25 per person
- Upscale bottled beverages please inquire for price

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.