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 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.

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.
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

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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**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 or butterscotch chips
6.30 per person
Add three additional toppings for 1.00 per person

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
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<tbody>
<tr>
<td>Hardwood smoked bacon (3 slices)</td>
<td>3.20</td>
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<tr>
<td>Traditional breakfast sausage (2 links)</td>
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<tr>
<td>Sliced ham (2 slices)</td>
<td>2.70</td>
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<tr>
<td>Fried potatoes</td>
<td>2.50</td>
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<tr>
<td>Hash browns</td>
<td>2.25</td>
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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

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### Price Per Person
- Bag of chips: $0.95
- M&M trail mix: $0.75
- Chex mix: $0.75
- Hummus and pita chips: $1.30
- Fruit tray: $1.25
- Vegetables with dip: $1.10
- Cheese and crackers: $2.25
- Mixed nuts: $1.00

### Price Per Dozen
- Strawberry layer torte cake (1/2 sheet): $60.00 (1/2 sheet)
- Cupcakes: $24.00 per dozen
- Chocolate covered pretzel rods: $12.00 per dozen

**Cookies**
- Calvin cookies: $5.25 per dozen
  - m&m, sugar, peanut butter, oatmeal, chocolate chip
- Vegan: $7.00 per dozen
- Signature: $6.25 per dozen
  - monster, cappuccino, tropical fruit, craisin
- Scrumptiously filled: $7.25 per dozen
  - fudge, peanut butter, coconut and raspberry

### Dessert bars and brownies, approximately 6 dozen
- Frosted brownies: $30.00
- M&M brownies: $38.00
- Magic bars: $63.00
- No bake bars: $32.00
- Rice Krispies bars: $28.00
- Lemon bars: $34.00
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**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
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**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

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

Fruit cup
Rolls
Cold beverages 9.66 per person
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**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

Turn any pre set 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

Cold beverages
9.66 per person
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**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
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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

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

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Pre-set 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
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**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

**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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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

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.