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 2 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 enquire 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.

### Build a Better Cookout

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

<table>
<thead>
<tr>
<th>Cookouts Include</th>
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<tbody>
<tr>
<td>Cold beverages</td>
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<tr>
<td>Dessert</td>
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<tr>
<td>Linen for buffets</td>
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<tr>
<td>Disposable tableware</td>
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Grilled at your location when available 50.00

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

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**Two meats, one side, one salad, one bread**

13.99 per person

<table>
<thead>
<tr>
<th>Two meats, two sides, two salads, one bread</th>
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<td>15.99 per person</td>
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<table>
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<tr>
<th>Two meats, two sides, three salads, one bread</th>
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<td>17.99 per person</td>
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**Meats:**

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

**Sides:**

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

**Salads:**

- Seasonal tossed salad with dressings, coleslaw, potato salad, macaroni salad, fresh fruit salad

**Breads:**

- Garlic bread, bread sticks, corn bread, classic dinner rolls

**Dessert:**

- Cookies, frosted brownies, Rice Krispies bars

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**Additional Desserts:**

- Strawberry shortcake 3.25 per person
- Assorted pies 2.25 per person
- Cobbler 2.75 per person

**Additional Beverages:**

- Strawberry lemonade 1.50 per person
- Calvin punch 1.25 per person
- Upscale bottled beverages please enquire for price

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All cookout menus may be ordered throughout the year