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.

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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 and 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 vegetable 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
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 1.50 per bottle
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Knights Way

Dinner Buffet

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

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

Buffets Include

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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