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.

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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
- Coffee and water service

**Tuscan Affair**
- Chef’s choice pasta served with alfredo and marinara sauce, Italian meatballs, sliced chicken, portabella mushrooms, roasted peppers and onions, parmesan cheese and garlic bread
- Dessert: Tiramisu bars
- 13.50 per person
- Add: Shrimp 5.00 per person
  - Substitute tortellini 3.00 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
- 11.50 per person
- Add: Jarritos soft drinks 1.45 per bottle

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Knights Way

Dinner Buffet

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Buffets Include

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

One entrée $15.50
Two entrées $18.00

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

Beverages
- Ice cold soda and water
- Coffee and water service
- Lemonade and iced tea

Desserts
- Bakery fresh pies
- Seasonal cobbler
- Cheese cake
- Chocolate to live for (vegan)
- Chocolate flourless torte
### Plated Meals

10 person minimum

Smaller groups may require an additional charge or menu adjustment

#### Chicken

**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

**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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Plated Meals

**Pork**

**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

**Fish**

**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

**Vegetarian**

**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

Meals Include

- Pre-set salads
- Rolls
- Chef’s choice dessert
- Coffee & water

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