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 guesswork 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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**Lunch Buffets**

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

**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 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

**Buffets Include**
Dessert bars
Cold Beverages
Disposable tableware
Buffet Linens
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**Calvin Boxed Lunches**

**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** – Spring mix, chicken, cheddar cheese, black beans, tomatoes red onions, guacamole, picante ranch and crunchy tortilla chips.

**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

**All Options Include:**

- Bag of Chips
- Calvin Bakery Cookies
- Hand Fruit
- Condiments
- Wet Nap
- Napkin
- Cold Beverage

**Pre-Set Chef Inspired Meals Include:**

- Place mats
- Rolled Silverware
- Chips or Rolls
- Fruit Cup
- Condiments
- Cold Beverages
- Bakery Made Cookies
- $13.00