

PRINCE  
CONFERENCE  
CENTER  
CATERING

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CALVIN  
UNIVERSITY

616-526-7201

[calvincatering@creativedining.com](mailto:calvincatering@creativedining.com)

# WELCOME

At Prince Conference Center, we believe that great food brings people together. We are a passionate team of hospitality professionals dedicated to crafting unforgettable experiences through thoughtfully prepared dishes and exceptional service. Whether it is an intimate gathering of friends, your next corporate retreat, or a milestone celebration, our mission is always the same: deliver flavors that delight and service that shines. Focusing on fresh ingredients, creative menus, and personalized attention, we bring your vision to life—one bite at a time.

Custom menus are available for plated dinner service only. Prices for custom menus begin at \$46 per person for a three-course meal.

Allergens:

Contains Wheat 

Contains Tree Nuts 

Vegan 

All items are subject to a 20% service charge and 6% sales tax. Prices and items are subject to change. Ask your server about menu items that are cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk for foodborne illness.

# ALL-DAY SERVICE

Breakfast, lunch, snack break and continuous beverage service.  
Available at Prince Conference Center only.  
45 per person

## Breakfast Service

Served with muffins and fresh-cut fruit

### **Choice of one:**

The Traditional

Farmer's Strata

French Toast Bar 

Chicken & Biscuits 

Buffalo Chicken Hash

## Lunch Service

Served with green salad & kettle chips

### **Choice of Two Sandwiches:**

Leland 


Italian 

Chicken Ranch BLT 

Vegan Wrap 

Crispy Chicken 

Grilled Turkey & Bacon 

Grilled Ham & Cheese 

## Continuous Beverage Service

Includes water station, regular and decaf coffee, assorted herbal and organic hot tea, cream and non-dairy creamer, assorted juice (am only), and assorted Pepsi products (pm only).

## Snack Break

### **Choice of Two:**

Kettle Chips

Chex Mix

Ritz Cheese Sandwich Crackers

Traditional Trail Mix 

Assorted Cookies 

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# BREAKFAST

All buffets include muffins, seasonal fruit, and complimentary water service.  
Items marked with an asterisk are available for plated service +\$1 per person.

## The Traditional\* 12

Scrambled eggs, choice of potato, choice of protein

## Farmer's Strata\* 12

Scrambled eggs, fried potatoes, bacon, peppers, onions, mushrooms, cheddar cheese; choice of one side protein

## French Toast Bar 12

Fluffy French toast sticks, syrup, whipped cream, fruit jam, chocolate and caramel sauces, chocolate chips;  
served with scrambled eggs and choice of one side protein

## Chicken & Biscuits\* 14

Buttermilk fried tenders, garlic cheddar biscuits, scrambled eggs, sausage gravy, chili maple glaze

## Buffalo Chicken Hash 12

Scrambled eggs, buffalo chicken breast, fried potatoes, celery, onions, tomatoes, cheddar cheese, jalapeño ranch

## Cold Oats Bar 10

Steel cut oats and chia seeds, fresh berries, toasted nuts, dried fruit, chocolate chips, brown sugar, pumpkin spice, honey

## Yogurt Parfait Bar 10

Greek yogurt, dried fruit, granola, fruit jam, toasted nuts

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# A LA CARTE BREAKFAST


## Breakfast Potatoes 2.50

Priced per person


Hash browns  
Fried potatoes  
Roasted red skins

## Breakfast Proteins 2.50

Priced per person





Smoked bacon  
Sausage links  
Spiral ham  
Turkey sausage  
Vegan sausage 

## Individual Yogurts

Greek yogurt 18/doz.  
Dairy free yogurt 20/8ct. 



## Bakery & Sweets 15

Served by the dozen

Coffee cake   
Bagels with whipped cream cheese   
Waffles with whipped cream & maple syrup   
Assorted donuts 

## Small Bites 24



Served by the dozen

Pigs in a Blanket   
Crustless Quiche  
Smoked Salmon  
Breakfast Empanada 

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# SNACK BREAKS

## Fresh Fruit

- Whole seasonal fruit 1.50 
- Seasonal fruit platters 3/person 

## Packaged Hand Snacks 2

- Kettle Chips 
- Chex Mix 
- Stacy’s Pita Chips
- Pretzels 
- Ritz Cheese Sandwich Crackers 
- Granola Bars 
- Traditional Trail Mix 

## Sweets

- Assorted Danish 2 
  - Coffee cake 15 
  - House-baked brownies 3 
  - Trio cupcakes 3 
  - Assorted cookies 1.50 
  - \*Logo cookies 3.50 
  - Sugar cookie with royal icing and your custom printed company logo
- \*Orders must be secured no less than 15-business days prior to your event to ensure order fulfillment.

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# LUNCH

## Entree Salads 14

All salads include fresh rolls, butter, and complimentary water service.

Boxed lunch service is available for all salads, which includes  
a disposable utensil kit & bottled water.

### The Michigan 🍷

Grilled chicken, spring mix lettuce, apples, blueberries, red onion,  
bacon lardon, candied walnuts, feta, blueberry vinaigrette

### Strawberry Hill 🍷

Grilled chicken, spring mix lettuce, strawberries, red onion,  
candied pecans, feta, poppyseed dressing

### Kale 🌿

Marinated tofu, three-kale mix, sweet potato, roasted garbanzo beans,  
pickled red onion, maple mustard vinaigrette

### Southwest 🌿

Blackened shrimp, romaine lettuce, roasted corn,  
cherry tomato, black olives, bell pepper, shredded cheese,  
tortilla strips, creamy cilantro lime dressing

### Chopped 🌿

Grilled chicken, romaine lettuce, cucumber, cherry tomato,  
shredded carrot, bell pepper, crunchy crouton, Italian dressing

## Enhancements

### Soup 4

Cream of tomato

Fire-roasted vegetable 🌿

Cream of potato & bacon

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# LUNCH

## Cold Sandwiches 14

All sandwiches include kettle chips, pickle, and complimentary water service.

Cold Sandwiches are available for boxed service, which includes whole fruit, chips, pickle, napkin, & bottled water.

Gluten-free bread +\$1.50

### The Leland 🌿

Grilled chicken, spring mix lettuce, cucumber, tomato, goat cheese, chimichurri mayo, pretzel bun

### The Italian 🌿

Prosciutto, pepperoni, salumi, tomato, fresh mozzarella, arugula, pickled red onion, pesto spread, ciabatta

### Chicken Caesar Wrap 🌿

Grilled chicken, romaine lettuce, tomato, red onion, parmesan, Caesar dressing

### West Michigan Club 🌿

Turkey, bacon, Colby Jack, lettuce, tomato, thousand island dressing, sourdough

### Chicken Ranch BLT 🌿

Grilled chicken, bacon, lettuce, tomato, cheddar cheese, ranch dressing, sourdough

### Vegan Wrap 🌿 🌱

Roasted red pepper hummus, spring mix lettuce, cucumber, tomato, avocado, shredded carrot, pickled red onion, vegan mayo, spring wrap

## Enhancements 4

### Soups

Cream of tomato, Fired roasted vegetable, or Cream of potato & bacon

### Side Salad

Spring mix lettuce, tomato, cucumber, red onion, shredded carrot

### Sides

French fries, Onion rings, or Sweet potato fries

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# LUNCH

## Hot Sandwiches 14

All sandwiches include kettle chips, pickle, and complimentary water service.

Hot sandwiches are available at Prince Conference Center only.

Gluten-free bread +\$1.50

### Crispy Chicken

Buttermilk & pickle brined fried breast, Colby Jack,  
lettuce, tomato, pickles, mayo, pretzel bun

### Grilled Turkey & Bacon

Lettuce, tomato, cheddar, thousand island dressing, sourdough

### Grilled Ham & Cheese

Smoked ham, Swiss cheese, lettuce, tomato, roasted garlic aioli, sourdough

### Classic Reuben

Corned beef, sauerkraut, Swiss cheese, thousand island dressing, marble rye

### Tuna Melt

Lettuce, tomato, pickled red onion, provolone cheese, marble rye

## Enhancements 4

### Soups

Cream of tomato, Fired roasted vegetable, or Cream of potato

### Side Salad

Spring mix lettuce, tomato, cucumber, red onion, shredded carrot

### Sides

French fries, Onion rings, or Sweet potato fries

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# DISPLAYS

Priced per person

## Charcuterie Boards 8 🌿

Chef's selection of cured meats, artisanal cheese, assorted crackers

## Vegetable Crudit  Spread 6 🌿

Fresh vegetables, hummus, vegetable dip, assorted crackers

## Cold Dips & Spreads

### Dipper Trio 8 🌿

Three dips served with accompanying dippers:  
roasted red pepper hummus, Cajun shrimp spread,  
French onion dip, pita chips, kettle chips, carrots & celery

### Spinach Artichoke Dip 4.25 🌿

Tomato, spring onion, pita chips

### Buffalo Chicken Dip 4.25 🌿

Spring onion, feta, pita chips

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# APPETIZERS

## COLD

Priced by the individual piece.  
Minimum order of 12 per item.

Shrimp Cocktail 1.5

Tangy cocktail sauce, lemon

Antipasti Skewer 2.5

Chef's selection of meat & cheese, pickled vegetable,  
balsamic glaze, fresh basil

Smoked Salmon Wonton Cup 3.75 🌿

Salmon mousse, whipped dill cream, capers, spring onion

Deviled Eggs 1.25

Whipped yolk, spring onion, fresh chive

Brioche Sliders 5 🌿

Choice of two per dozen: ham & cheddar, turkey & Swiss, roast beef & cheddar  
served with sides of lettuce, tomato, mayo, and mustard

## HOT

Priced by the individual piece.  
Minimum order of 12 per item.

Pretzel Bites 3.50 🌿

Warm garlic parmesan pretzel bites  
served with warm Michigan beer cheese.  
Priced per person.

Buttermilk Chicken 1.5 🌿

Crispy golden-brown tenders dusted with house seasoning;  
served with honey mustard and ranch

Chicken Dumplings 2 🌿

Steamed potsticker, spring onion, cilantro, sweet chili & soy sauces

Duck Wontons 2.75 🌿

Picked red onion, cilantro, aji sauce

Pierogies 1.5 🌿

Potato & cheese stuffed dumpling, dill crème fraîche,  
mustard, pickled red onion

Teriyaki Chicken Skewers 2.75

Toasted sesame, cilantro

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seafood, shellfish, or eggs may increase your risk for foodborne illness.

# SELF SERVICE DINING

Priced per person.

All buffets require a minimum of 20 persons.

## Smokehouse BBQ Bar 24

Smoked pulled pork and chicken breast, mac & cheese, pickles, Elote corn, potato salad, maple bacon baked beans, pickled red onion, corn bread muffins, cinnamon butter, and house salad. Served with traditional BBQ sauce and Carolina BBQ sauce

## East Meets Feast 24

General Tso's chicken, garlic shrimp, spring rolls, fried rice, vegetable stir fry, kimchi, cucumber salad, wonton strips, spring onion, cilantro

## Hawaiian Luau 24

Huli Huli chicken, grilled Mahi Mahi, coconut rice with dried fruit, macaroni salad, house salad with two dressings, sweet rolls, chips & pineapple salsa

## Bountiful Salad Bar 22

Grilled chicken, grilled salmon, spring mix lettuce, tomato, cucumber, shredded carrot, red onion, crouton, shredded cheese, chickpeas, sunflower seeds, hard-boiled egg, bacon bits, dried fruit, Chef's selection of two dressings

## Ciao! 20

Grilled Italian chicken breast, Italian sausage, cavatappi pasta, alfredo & marinara sauces; served with roasted vegetables, breadsticks, and Caesar salad

## The Burger Bar 22

Char-grilled patties, assorted cheeses, and all the fixings.  
Beef chili, potato wedges, French onion dip, potato chips, macaroni salad, house salad with two dressings

## Backyard Dog Bar 22

Founder's Scotch Ale bratwurst, all-beef franks, and all the fixings.  
Beef chili, potato wedges, French onion dip, crinkle chips, macaroni salad, house salad with two dressings

## Southern Comfort 24

Fried chicken, shrimp & yellow rice with red beans, mac & cheese, Southern style green beans, corn bread muffins, house salad with two dressings

## Polska Festival 24

Smoked kielbasa, pierogies, cabbage rolls, braised cabbage with bacon & apples, cucumber salad, kale & beetroot salad, dill crème fraîche, yeast rolls

## Mezze 22

Harissa chicken, hummus, muhammara, pakoras, naan bread, curry cauliflower, Harissa roasted carrots, feta, couscous salad, cucumber raita, garlic tahini, cilantro, house salad with two dressings

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# PIZZA PARTY

Includes choice of three 14" pizzas, breadsticks, House salad,  
two salad dressings, and complimentary water service.  
Each pizza serves 4 people.

20 / person  
Gluten-free dough +4 / pie  
Dairy-free cheese +4 / pie

Classic Pepperoni 🌿  
Mozzarella & tomato sauce

The Calvin 🌿  
Ham, pepperoni, bacon, bell pepper, mushroom,  
onion, mozzarella, tomato sauce

Four Cheese 🌿  
Parmesan, Feta, provolone, mozzarella, olive oil, tomato sauce

Meat Lovers 🌿  
Italian sausage, ham, pepperoni, bacon, mozzarella, tomato sauce

BBQ Chicken 🌿  
Grilled chicken, banana pepper, red onion, cheddar, mozzarella, BBQ sauce

Veggie Supreme 🌿  
Bell pepper, mushroom, red onion, spinach, olives, tomato,  
fresh basil, tomato sauce

## Enhancements

Priced per person

Chicken Tenders 5 🌿  
Ranch dressing and BBQ sauce; served with fries

Traditional Wings 6  
Choose 2: buffalo, garlic parmesan, lemon pepper, flaming hot honey, plain  
served with fries

Onion Rings 4 🌿

Mozzarella Sticks 4 🌿  
Marinara sauce and ranch dressing

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# DINNER

Includes dinner rolls, whipped butter, and complimentary water service.  
Choice of one salad + two sides + one entree  
24 per person

## Entrees

### Calvin Herb Chicken

Served au jus

### Chicken Marsala

Wild mushrooms & wine reduction

### Atlantic Salmon

Creamy lemon dill sauce

### Parmesan-Herb Crusted Cod 🌿

Chimichurri

### Beef Bourguignon

Tender braised chuck loin, mirepoix vegetables, red wine reduction

### Steak Diane

Grilled sirloin, served with a brandy cream sauce

### Tuscan Pork Roulade

Prosciutto stuffed loin, spinach, parmesan, creamy Tuscan sauce

### Bone-In Pork Chop

Grilled and simmered in a rich demi & onions

### Stuffed Portobello 🌿

Vegan ragu, fire roasted vegetables, quinoa

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# DINNER

Includes rolls, whipped butter, and complimentary water service.  
Choice of one salad + two sides + one entree

## Salads

### Garden

Spring mix lettuce, cucumber, tomato, red onion, shredded carrot;  
choice of two dressings

### Caesar

Romaine lettuce, red onion, cherry tomato, crouton, parmesan;  
Caesar and balsamic dressings

### Spinach

Strawberries, red onion, toasted almond, feta;  
choice of two dressings

### The Michigan

Spring mix lettuce, apple, blueberries, candied walnuts, feta, red onion;  
blueberry vinaigrette and ranch dressings

## Sides

### Vegetables

Seasonal medley  
Balsamic glaze green beans  
Seasonal Succotash  
Broccoli & cauliflower

### Starch

Roasted garlic mashed potatoes  
Herb roasted fingerling potatoes   
Au gratin potatoes  
Lemon herb rice pilaf 

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# DESSERT

Wild Berry Torte 6 🌿

White Chocolate Raspberry Cheesecake 6 🌿  
Whipped cream

Lemon Burst Cake 6 🌿  
Powdered sugar dust, fresh berries

Chocolate Decadence 6 🍷 🌿  
Flourless torte, black cherry sauce  
\*Gluten-free & dairy-free\*

Chocolate Chip Cookie Cake 6 🌿  
Served with vanilla ice cream

Ice Cream Novelties 2 🌿  
Selection of individual cups, bars, & popsicles

Ice Cream Sundae Bar 6  
Choice of one ice cream flavor;  
served with caramel & chocolate sauce, whipped cream, maraschino cherries,  
rainbow sprinkles, crushed Oreo, and M & M's.  
Minimum of 20 people

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# BEVERAGES

## Coffee Service 3

Regular, decaf, and an assortment of hot tea; cream & sugar

## All-Day Coffee Service 8

Initial service plus up to three refreshes within an 8-hour period.

Service offered only at Prince Conference Center

## Iced Tea 2

## Lemonade 2

## Juice 2.5

Orange, cranberry, or apple

## Mocktails 3

Blackberry-lavender lemonade

Peach-basil spritz

Calvin Punch

## Pepsi Products

Pepsi, Diet Pepsi, Cherry Pepsi, Pepsi Zero Sugar, Starry, Mountain Dew

Mug Root Beer, Bubly Lime, Bubly Grapefruit, Bubly seasonal rotation.

Choice of 3 soda and 2 Bubly

2 / 12oz. can

## Hydration Stations

### Calvin-branded bottled water

16 oz. - 2

Case of 24 - 36

### Seasonal Infused Water

1 / guest

Alcohol beverage service is available through pre-approved vendors only.

If your event requires alcohol service, please contact Prince Catering

prior to your event: [CalvinCatering@creativedining.com](mailto:CalvinCatering@creativedining.com)

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# MEET YOUR CATERING TEAM

**Ashley Broski**  
Catering Manager  
[abroski@creativedining.com](mailto:abroski@creativedining.com)



**Robert Rakowski**  
Executive Catering Chef  
[rrakowski@creativedining.com](mailto:rrakowski@creativedining.com)



**Robert Brummel**  
Hotel Manager  
[rbrummel@creativedining.com](mailto:rbrummel@creativedining.com)



**Peter Marantette**  
Food & Beverage Director  
[pmarantette@creativedining.com](mailto:pmarantette@creativedining.com)



# CATERING POLICIES

Calvin Dining Services is dedicated to providing an exceptional & safe culinary experience for Calvin University students, faculty, staff, & visitors. The purpose of these policies are to clearly define the process for all departments, organizations, or individuals to contract an on-campus food &/or beverage service event.

The policies set forth below apply to all on-campus food and/or beverage service activities and events; including in all buildings and outdoor locations owned or operated by Calvin University and held by university students, employees, and visitors.

Calvin University has agreed to exclusively purchase and serve PepsiCo. products. All organizations, departments, and contracted events must comply with this University agreement.

**Sustainability Statement:** Calvin Dining Services is committed to upholding Calvin University's Sustainability Commitments.

**Legal Holidays:** Events scheduled for legal holidays require advanced approval by the Food & Beverage Director. These holidays include: New Year's Day, Memorial Day, Good Friday, Independence Day, Labor Day, Thanksgiving, Day after Thanksgiving, Christmas Eve, and Christmas Day.

**Allergen Information:** Calvin Dining Services makes every effort to identify the top 9 ingredients that may cause allergic reactions for people with food allergies. Every effort is made to train our staff in proper food handling and allergen awareness. In addition, we label all items that are served with possible allergen-containing ingredients. However, there is always a risk of contamination. There is also a possibility that the manufacturers of the commercial foods we use could change the formulations at any time without notice. Guest concerned with food allergies should ask to speak with a manager.

The 9 food allergens we label are: egg, fish, milk, peanuts, sesame, shellfish, soy, tree nuts, and wheat.

**Guests with Dietary Restrictions:** It is the responsibility of the client or individual ordering catering service to provide Calvin Dining Services with any guest(s) that may have food allergies or dietary restrictions. To the best of the Client's ability, allergies and dietary restrictions need to be confirmed 10-business days prior to the event. Catering orders that have not indicated guest(s) with allergies and/or dietary restrictions cannot be guaranteed accommodating meals or food for the guest(s) in question. Every effort will be made to accommodate for such occasions.

**Leftover Food:** In accordance with Kent County Health Department, food and beverage items not consumed at an event shall not be released or removed from the facility.

This policy applies to all food and beverage provided by Calvin Dining Services.

# CATERING POLICIES

**External Foods:** Calvin Dining Services holds exclusive rights to all food and beverage services at Calvin University and Prince Conference Center. All external food and beverage for events held at Calvin University and Prince Conference Center are strictly prohibited. Clients may complete a Food Waiver Request form to permit external food for their event if a special circumstance exists. Waiver Requests must be submitted and approved no less than 15-business days prior to the date of the event. Waiver requests are considered for dessert only. The Director of Hospitality Operations and the Food & Beverage Director hold sole discretion to approve or deny all Waiver Requests. In the event that a dessert is provided from an external source, a service charge of \$4.00 per person, equal to the total number of guaranteed guests or guests in attendance - whichever is greater will be added to the Clients final charges. External foods must originate from a licensed commercial kitchen. [External Food Waiver Form.](#)

**Confirmations, Cancellations and/or Changes:** All catering orders must have final details confirmed no later than 10-business days prior to the scheduled event. These details include, but are not limited to: menu selections, event timeline and agenda, linens, guaranteed guest count, and all guest dietary restrictions. Calvin Dining Services will not be held responsible for any missing event details.

**Event Timeline and/or Agenda:** Client is responsible for providing a detailed timeline of their event no less than 10-business days prior to the scheduled event. If no timeline is provided, Calvin Dining Services reserves the right to dictate the service timeline to best fit operational needs of the Service Team. Also, Calvin Dining Services shall not be held responsible for any deterioration in food quality or temperature.

Calvin Dining Services cannot guarantee Catering orders made within 3-business days of the requested event date. Catering orders made within the 3-day window are subject to additional charges.

Calvin Dining Services will to the best of its ability try to accommodate any requests to change menu offering made within 10-business days of the event. Changes to the event within the 10-day window are subject to additional charges. Cancellations made 10-business days or more prior to the event will incur no additional charges.

Cancellations made fewer than 10-business days may result in additional charges. Cancellations made within 48-hours of the event may result in charges, up to and including the full cost of the event as reflected in the Event Confirmation.

Client will be held financially responsible for any cancellations to an event, regardless of notification window, in which Calvin Dining Services has ordered specialty product at the request of the Client for the event.

If additional guests beyond the agreed upon Guaranteed Guest Count are at the event, we will do our best to accommodate with the product that is available. Final charges will reflect Guaranteed Guest Count, or Actual Guest Attendance, whichever is greater.



# CATERING POLICIES

**West Campus:** Catering Services that are executed outside of Prince Conference Center are disposable/compostable wares only. Linen is included for all food and beverage tables only. Any additional needed linen must be requested no later than 10-business days prior to the event. Additional charges will be applied to final bill. Plated meals can be accommodated for the following locations only, with no additional charge: **The Presidents Office and DeWit Manor House**. There will be a non-refundable \$10 per person fee added to all plated events.

**Audio Visual & Equipment:** Please contact Calvin University's Venues Department to assist with any needs: [venues@calvin.edu](mailto:venues@calvin.edu).

**Pricing, Tax-Exempt Status, and Liability:** A service charge of 20% will be added to all food and beverage services. Michigan state sales tax of 6% will be added to all charges upon final billing. Menu prices are subject to change, without notice, due to market conditions and item availability. Menu prices will be guaranteed for 30 days before your scheduled event. Any group wishing to claim tax-exempt status must provide a hard copy of their tax-exempt form upon confirming event date and space, and prior to the execution of their event.

A Certificate of Liability Insurance must be on file with the Venue at Calvin Department prior to the event for all external groups. Contact Venues at Calvin for further details: [venues@calvin.edu](mailto:venues@calvin.edu).

**Billing:** All current Calvin University Faculty, Staff, and/or Student Group(s) must provide a WorkDay Tag prior to the execution of the catering service. If a WorkDay Tag is not provided prior to the event, the event organizer's department will be billed directly.

Client may be responsible for any specialty product and/or items that are ordered at the request of the Client for their event. Due to purchasing requirements and/or restrictions set forth by our vendor partners, this may include quantities more than what is reasonably needed for the Client's event.

**Room Decor:** All external decorations are subject to approval at the sole discretion of Prince Conference Center management. Decorations brought in should tastefully reflect Calvin University. Glitter and/or confetti are strictly prohibited inside the facility. If candles are requested, prior approval must be granted, and the flame must be enclosed in glass. Under no circumstance can items be affixed to walls, ceiling, floor, hearth, or any other physical aspect of the building. It is the Client's sole responsibility to clean and dispose of all external decorations immediately upon the conclusion of the event.