Alcohol service is available through a Prince-approved vendor for any event. For more information, please contact Venues at Calvin.

**Standard Coffee Service**
One service.
Includes regular, decaf & hot water with an assortment of bagged teas.

**All Day Coffee Service**
(Only Available at PCC)
Initial service plus up to three refreshes within a 8-hour period. Includes regular, decaf & hot water with an assortment of bagged teas.

**Bottled Water**
As part of Calvin's sustainability initiative, we offer Calvin-branded bottles of water.

**Infused Water**
Chef’s choice of flavor.

**Variety of Canned Pepsi Products**

**Variety of Canned Bubly Sparkling Water**

**Iced Tea**

**Bottled Juice**
Orange, Cranberry or Apple

**Juice**
Lemonade, Orange, Cranberry or Apple

**Reception Mocktails**
Your choice of:
Blackberry Lavender Lemonade, Strawberry Shrub, Peach Basil Spritzer or Traditional Calvin Punch.

**Build-Your-Oats Bar**
Lightly-salted kettle oatmeal with topings of dried cranberries, pecans, pepitas & hemp hearts, sweet hawaij spice blend, brown sugar, honey & milk.

**Yogurt Parfait Bar**
Greek yogurt with fresh fruit, granola, toasted nuts, local maple syrup & honey.

### BREAKFAST

#### The Traditional
Cheesy scrambled cage-free eggs & hashbrowns with your choice of two sausage patties or three slices of bacon.

#### The Southern Strata
Cage-free egg custard over biscuits, diced bacon, scallions & cheese with sausage gravy. Served with two sausage patties or three slices of bacon.

#### The Nor Easter Haas
Scrambled cage-free eggs with a hash of diced Yukon & sweet potatoes, beets, Brussel sprouts, red onions, goat cheese & corned beef.

#### The Sweet Sunrise
Sour cream & chive-scrambled eggs, two sausage patties & Belgian pearl sugar waffles. Toppers of jam, syrup, honey & whipped butter to compliment.

#### APPETIZERS

**Duck Wonton**
Served with aji verde sauce, pickled onions & fresh cilantro.

**Smoked Whitefish Dip**
Served with toast points & crackers, pickled onions, capers, olives & greens.

**Shrimp Salad Boats**
Avocado, fennel & citrus shrimp salad on crispy Belgian endive.

**Vegetable Crudite**
An assortment of vegetables served with hummus. Ranch dip can be added for an additional $.50.

**Baked Goat Cheese with Toppers**
Served with toast points & crackers. Comes with your choice of topper: Lemon-basil caper & roasted cherry tomatoes or Harissa-Grilled eggplant.

**Garlic Parmesan Pretzel Bites**
Warm garlic parmesan pretzel bites served with warm Michigan beer cheese.

**Artisan Cheese Board**
An assortment of hard & soft cheeses. Served with an assortment of crackers & garnished with grapes, fresh cucumbers, dried fruit & nuts.

**Charcuterie Board**
An assortment of Chef-selected cured meats served with fresh crackers, arugula, olives, mustard & smoked almonds.

*A 7-business day lead time required. Please note: A one-time logo setup fee of $20 will be added to any new logo request.

**À LA CARTE BREAKFAST ITEMS**

<table>
<thead>
<tr>
<th>Item</th>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Fruit Tray</td>
<td>A selection of seasonal fresh fruits</td>
<td>$3.00</td>
</tr>
<tr>
<td>Local cage-free hard-boiled eggs</td>
<td>Lightly-salted eggs with toppers</td>
<td>$1.25</td>
</tr>
<tr>
<td>Bagels with cream cheese</td>
<td>A selection of seasonal bagels with toppers</td>
<td>$0.75</td>
</tr>
<tr>
<td>Cinnamon Swirl French toast</td>
<td>A selection of seasonal collection</td>
<td>$2.00</td>
</tr>
<tr>
<td>Breakfast sausage links or patties (2 per person)</td>
<td>Lightly-salted sausage with toppers</td>
<td>$2.00</td>
</tr>
<tr>
<td>Pecan-smoked bacon (3 per person)</td>
<td>Lightly-salted bacon with toppers</td>
<td>$3.00</td>
</tr>
<tr>
<td>Bacon</td>
<td>A selection of seasonal bacon with toppers</td>
<td>$2.75</td>
</tr>
<tr>
<td>Breakfast Potatoes</td>
<td>A selection of seasonal potatoes with toppers</td>
<td>$2.25</td>
</tr>
<tr>
<td><strong>Dessert Bars</strong></td>
<td>Chef's choice of assortment</td>
<td>$2.25</td>
</tr>
<tr>
<td><strong>Bakery Delights</strong></td>
<td>Chef's choice of assorted muffins or pastries.</td>
<td>$1.75</td>
</tr>
<tr>
<td><strong>Fresh Fruit</strong></td>
<td>An assortment of fresh-cut fruit.</td>
<td>$3.00</td>
</tr>
<tr>
<td><strong>Whole Fruit</strong></td>
<td>Seasonal offerings.</td>
<td>$1.00</td>
</tr>
<tr>
<td><strong>Protein Bars</strong></td>
<td>An assortment of Kind or Rx bars.</td>
<td>$2.00</td>
</tr>
<tr>
<td><strong>Granola Bars</strong></td>
<td>An assortment of Granola bars.</td>
<td>$0.50</td>
</tr>
<tr>
<td><strong>Hand Snacks</strong></td>
<td>Your choice of individually-packaged snacks.</td>
<td>$2.50</td>
</tr>
<tr>
<td>Chex Mix, pretzels, Kettle chips or Stacy’s Pita Chips.</td>
<td>An assortment of individually-packaged snacks.</td>
<td>$1.50/package</td>
</tr>
<tr>
<td><strong>Traditional Trail Mix with M&amp;M</strong></td>
<td>An assortment of seasonal snacks</td>
<td>$1.75/package</td>
</tr>
<tr>
<td><strong>Healthy Trail Mix</strong></td>
<td>An assortment of seasonal snacks.</td>
<td>$3/package</td>
</tr>
<tr>
<td><strong>Assorted Cookies</strong></td>
<td>Chef’s choice of sugar, chocolate chip, M&amp;M’s, double chocolate or oatmeal raisin cookies.</td>
<td>$1.25 each</td>
</tr>
<tr>
<td><strong>Calvin Logo Cookies</strong></td>
<td>Individually-wrapped buttercream-frosted sugar cookie with an edible sugar wafer Calvin logo.</td>
<td>$2.75 each</td>
</tr>
</tbody>
</table>
SANDWICHES & SALADS

Maximum of two choices (not including dietary restrictions), comes self-served (pre-assembled), boxed, or plated.

Plated service only available at Prince Conference Center.

All sandwiches come with a pickle, Kettle Chips & water.

Add a side salad $3 add'l. Add Chef’s choice of soup (6 oz) $4 add'l.

The Leland Sandwich
Grilled chicken breast, cucumber, greens, tomato, goat cheese & avocado-chimichurri mayo on pretzel bread.  11.5

The Rustic Sandwich
Coh-smoked ham, crispy prosciutto, pickles, tomato & greens with garlic-herb brie on focaccia.  11.5

The Chickpea Salad
Plant-based chickpea salad on a bed of greens with roasted red pepper hummus.  11.5

The Avocado BLT
Avocado, pecan-smoked bacon & greens with parmesan garlic mayo & spiced summer tomato jam on Michigan Bread Co. multi-grain.  11.5

The Scandinavian
Sliced turkey, Dill Havarti, pickled red onions, cucumbers, tomato & greens with peppercorn-honeyerdish mayo on Michigan Bread Co. marble rye.  11.5

The Strawberry Hill Salad
Grilled chicken over spring mix with feta, red onion, candied pecans and strawberries. Served with poppyseed dressing.  11.5

SELF-SERVICE DINING

Smorgasbord
Ham & turkey, assorted cheeses, breads & spreads, lettuce, tomato, onions & pickles. Served with Kettle chips, green salad with two dressings (Chef’s choice) & fruit salad.  10

Baked Potato & Mini Salad Bar
Baked potatoes with the following toppings: butter, sour cream, chopped green onion, blanched broccoli & hot cheddar cheese sauce. Also included a mini salad bar with croustons, red onions, tomatoes, cucumbers, ranch dressing & balsamic dressings. Add beef or vegetarian chili (6 oz) for an add’l $4.  16

Ciao!
Grilled sliced Italian chicken breast, pasta with alfredo & marinara sauce. Served with roasted vegetables, garlic bread & Caesar salad with Caesar dressing & Chef’s choice of vinaigrette.  16

Pizza Bar
Your choice of three-14” pizza flavors. Cheese, Pepperoni, All-Meat, Veggie or Supreme. Your choice of two seasoned sauce flavors of boneless wings. Vindaloo, Korean BBQ, Jamaican Jerk, Garlic Parmesan, Traditional BBQ or Nashville Hot. Also includes Caesar salad with Caesar & Italian dressings, Pasta salad & Breadsticks with Ranch & Marinara dipping sauces.  16

Bakery

Just the Pie?
One 14” Pizza of your choice Cheese, Pepperoni, or Veggie 15
All-Meat or Supreme 17

FULL SERVICE DINING

Plated service only available at Prince Conference Center.

A house salad, Chef’s choice of starch & vegetable, house baked rolls & bread with Chef’s choice of two whipped butters (one plain & one flavored) or premium olive oil with herb pesto.

Calvin Herb Chicken
Chicken breast infused with fresh rosemary & jus lie sauce.  11.5

Cavatappi Arrabbiata
Plant-based ragu of smoked tempeh, Beyond Meat sausage & lentils with spinach & fresh basil over cavatappi pasta.  12

Yaji Chicken
Buttermilk brined, West African spiced grilled chicken suya-style with marinated tomatoes & red onion (may be spicy to some).  12

Riverfront Farms Steelhead Trout
Salt & sugar brined trout, seared & roasted withusted cauliflower purée & lemon caper dressing.  22

Ossobuco
Braised pork shank ossobuco in white wine tomato sauce.  22

Beef Carbonnade
Flemish-style tender beef in local beer braise.  22

DESSERTS

Wild Berry Torte
6

Dessert with a Purpose
The Father’s Table
https://thefathersfoodfoundation.org/dessert-five
3.50

Chocolate Mousse
Plant-based, Gluten-free,Dairy-free 5

Lemon Ricotta Cake
5

Chocolate Decadence
Plant-based, dairy-free, gluten-free. 6

Ice Cream Bar
Buffet only; for groups of 20 or more.
One ice cream flavor (3 oz) with seven toppings; Whipped topping, marachino cherries, sprinkles, caramel & chocolate sauces, crushed Oreos & crushed English toffee. Add add’l ice cream flavor (add’l $/person) Limit 2 flavors.  5
**2023-24 CALVIN CATERING POLICIES**

**Disclaimers:**
Prices &/or products are subject to change due to market availability &/or pricing fluctuations. We appreciate your patience & understanding. Please know that we will do our very best to provide the requested items, but we cannot make guarantees.

**Sustainability Statement:**
Calvin Dining Services is committed to upholding our sustainability mission in practicing recycling efforts & offering environmentally friendly products.

**Legal Holidays:**
Events scheduled for legal holidays require advance coordination & approval with the Catering Director. These include:
- New Year’s Day
- Good Friday
- Memorial Day
- Independence Day
- Labor Day
- Thanksgiving
- Day after Thanksgiving
- Christmas Eve
- Christmas

**Leaves of Absence:**
Due to health department regulations, food & beverage items not consumed at an event cannot be released & taken out of the service area or removed from the facility. This policy applies to all food, including entrées, buffet items, bread, meals, plated meals &/or other food prepared/ordered for guaranteed guests unable to attend.

All leaves of absence are the property of Calvin Dining Services, including both perishable & nonperishable food &/or beverages as well as all disposables.

**PCC Only:**
No food & beverage provisions for events held at the Prince Conference Center are to be exclusively supplied by our establishment. Outside food or beverages are strictly prohibited, except for desserts procured from licensed facilities, such as wedding cakes. In the event a dessert is provided from an external source, a service charge of $10.00 per person will be levied to offset associated service expenses. Additionally, a food waiver must be submitted and approved prior to the event. Rest assured, we will furnish the necessary service wares for your convenience.

For these occasions where guests choose to bring in cupcakes, personal cakes, or desserts, we are pleased to waive the aforementioned charge provided our plates & silverware remain unused. Please note that any outside food items must originate from a licensed bakery to comply with our quality & safety standards.

**Cancellations & Changes:**
Food waives are an option for the following locations with no additional fee:

- Plated Meals can be an option for the following locations with no additional fee:
  - The President’s Office
  - Commons
  - Alumni Hall

There will be no refundable fee per-person fee added for all other locations. This fee is to cover labor and breakage.

**West Campus:**
Catering on Calvin University West Campus is disposable/compostable ware only. Linen is included for the food &/or beverage tables only. Any additional requested linen will have an additional charge.

Plated Meals can be an option for the following locations with no additional fee:

- The President’s Office
- Commons
- Alumni Hall
- Hospitality Suite
- West Campus plated meal requests must have prior approval - no less than 10-business days prior to the event to avoid additional fees.

**Billings:**

- All current Calvin University Faculty, Staff &/or Student Group(s) must provide a WorkDay Tag prior to the execution of catering service.

A Certificate of Liability Insurance must be on file with Venues at Calvin prior to the event for all external groups, contact Venues at Calvin for further details Venues@Calvin.edu.

**Audio Visual & Equipment Needs:**
Contact Venues at Calvin Venues@Calvin.edu to assist with any AV & equipment.

**FOR PRINCE CONFERENCE CENTER ONLY:**
Standard linens are included for food &/or beverage tables for full &/or sit-down meal events.

Any additional requested linen will be charged to the customer.

**Pricing, Tax-Exempt Groups & Liability:**
A service charge of 18% applies to all food & beverage as well as Michigan state sales tax of 6% to all charges.

Menu prices are subject to change due to market conditions. Menu prices will be guaranteed 60 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 space.

**Room Decor:**
Decorations brought in should tastefully reflect Calvin University. Glitter confetti & balloons are strictly prohibited inside the facility. If candles are desired, the flame must be enclosed in glass. Items may not be affixed to walls or ceiling.

**Allergens Information:**
Calvin Dining Services makes every effort to identify the top 9 ingredients that may cause allergic reactions for those with food allergies. Every effort is made to inform our staff on the severity of food allergies. In addition, we label items that are served with possible allergens 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. Guests concerned with food allergies need to be aware of this.

**The food allergens we label are:**
- Egg
- Milk
- Peanuts
- Tree Nuts
- Fish
- Shellfish
- Sesame
- Soy
- 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. These need to be confirmed 10-business days prior, not including the day of the event to ensure food will be available for said guest(s). Catering orders that have not indicated guest(s) with allergies &/or dietary restrictions cannot be guaranteed accommodating meals or food for their said guest(s). Every effort will be made to accommodate such occasions, but some menu &/or food items cannot be processed immediately or within the said event timeline.

**Pricing, Tax-Exempt Groups & Liability:**

- Allergens Information:
  - Egg
  - Milk
  - Peanuts
  - Tree Nuts
  - Fish
  - Shellfish
  - Sesame
  - Soy
  - Wheat

**Food Waiver Request:**
Please note: No consideration shall be given to any Food Waiver Requests if received less than 4-business days prior, not including the day of the actual food &/or beverage service event/day.

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

Calvin Dining Services is the contracted food service provider. All food & beverage for campus events using Calvin University funds must be purchased & provided by Calvin Dining Services.

This ensures safety & compliance with state & local health regulations as well as campus policies & the best use of Calvin University funding & expenses.

Under special circumstances, food waivers are permitted for certain on-campus events at the discretion of Calvin Dining Services.

Calvin Dining Services has the first right of refusal of all Dining Services. No food or beverage may be provided by campus organizations or off-campus vendors unless a Food Waiver Request is completed & approved.

Food Waiver Requests must be submitted on business days prior to the event to the Director of Hospitality.

Food/Event Waiver requests require a current signed & approved Food Waiver Request regardless of whether the vendor is/are items have previously been approved for another event.

**Calvin University has agreed to purchase & serve PepsiCo products exclusively.**

All Organizations & Departments must comply with PepsiCo.

These policies apply to all on-campus food &/or beverage service activities & events, including:

- In all buildings & outdoor locations owned &/or operated by Calvin University
- Held by University students, employee/staff &/or visitors.

Legal Holidays:
Events scheduled for legal holidays require advance coordination & approval with the Catering Director. These include:
- New Year’s Day
- Good Friday
- Memorial Day
- Independence Day
- Labor Day
- Thanksgiving
- Day after Thanksgiving
- Christmas Eve
- Christmas
2023-24 Food Waiver Request Form

Enforcement:

Individuals &/or organizations that violate this policy are subject to an immediate cancellation of the event. Severe &/or repeated violations may also result in the revocation of the privilege to reserve space on campus for events that involve food &/or beverage activity.

Today’s Date: ____________ Event Date: _____________ Event Name: __________________________________
(The date must be no later than 15 business days prior to the event)

Event RES#: ____________________ Event Location: _________________________________________________
(A confirmed space Reservation# issued from Calvin Venues must be obtained prior to the submission of The Food Waiver Request Form)

Name of Individual(s)/Organization(s)/Department(s): ________________________________________________

Contact Person: ___________________________ Phone Number: ___________________________ Email Address: ________________________________________

Reason for Request: ___________________________________________________________________________

Product(s) to be served (attach menu on separate sheet if needed): ________________________________________________________________________________

Food(s)/Item(s) are (check one):        Donated____     Purchased ____   Name of Company/Vendor: _____________________________________________________

Phone Number: ________________________ Address: _________________________________ Email Address: _____________________________________________

*** A Copy of the Vendor's Food License must be attached ***

Will food preparation be required (check one)?        Yes____ No ____

If “Yes”, who will be preparing the food/items? _______________________________ Who will be serving the food? ________________________________________

Describe how the food will be stored &/or kept at a safe temperature (hot or cold): __________________________________________________________________
___________________________________________________________________________________________________________________________________________

___ I have read and fully understand the Food Waiver. I will be solely responsible for the food/beverage service for the stated event. I will be solely responsible for set-up, clean-up of the room, composting/recycling and removal of all waste.

Client Signature: ___________________________________ Date: _____________________

--- To be Completed by Calvin Dining Services Only ---

Date Submitted/Received: ____________         Event Date: ____________           RES#: ___________________

Event Name: _____________________________________Event Location: ____________________________

Date of Approval: ____________ Approved by: __________________________________________

Reason for Denial: _____Request submitted late _____First right of refusal per contract _____Other

******* The Signed & Approved Food Waiver Must be Displayed at the Event *******