**Menu**

**BEVERAGES**

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.

2.50

**All Day Standard Coffee Service**

(Only Available at PCC)

Initial service plus up to two refreshes within a 5-hour period. Includes regular, decaf & hot water with an assortment of bagged teas.

4

**Bottled Water**

As part of Calvin’s sustainability initiative, we offer Calvin-branded bottles of water.

Individual bottles (16 oz) 1.75

Case of 24 24

**Infused Water**

Chef’s choice of flavor.

.50

**Variety of Canned Pepsi Products** 1.50

**Variety of Canned Bubly Sparkling Water** 1.50

**Iced Tea**

1.50

**Bottled Juice**

Orange, Cranberry or Apple 2

**Juice**

Lemonade, Orange, Cranberry or Apple 1.50

**Reception Mocktails**

Your choice of:

Blackberry-Lavender Lemonade, Strawberry Shrub, Peach-Basil Spritzer or Traditional Calvin Punch. 2.50

**APPETIZERS**

**Duck Wonton**

Served with avocado sauce, pickled onions & fresh cilantro.

5.50

**Smoked Whitefish Dip**

Served with toast points & crackers. Comes with with your choice of topper:

Lemon-basil caper & roasted cherry tomatoes or Harissa-Glazed eggplant.

5

**Shrimp Salad Boats**

Avocado, fennel & citrus shrimp salad on crispy Belgian endive.

6

**Vegetable Crudite**

An assortment of vegetables served with hummus. Ranch dip can be added for an additional $1.50.

2.50

**Baked Goat Cheese with Toppers**

Served with toast points & crackers. Comes with with your choice of topper:

Lemon-basil caper & roasted cherry tomatoes or Harissa-Glazed eggplant.

5

**Garlic Parmesan Pretzel Bites**

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

3

**Rips & Dips Board**

Naan, focaccia, & yeast rolls served with tomato-chili butter; spinach dip, htipiti & hummus with rainbow carrots, radishes, kalamata olives & marinated artichokes.

Also includes coriander chutney & mango chutney.

3

**Artisan Cheese Board**

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

5.50

**Charcuterie Board**

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

"does not include cheese.

6.50

**DESSERTS & SWEETS**

**Calvin Logo Cookies**

Individually-wrapped buttercream-frosted sugar cookie with an edible sugar wafer Calvin logo.

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

2.75 each

**Bakery Delights**

Chefs choice of assorted muffins or pastries.

1.75

**Fresh Fruit**

An assortment of fresh-cut fruit.

3

**Whole Fruit**

Seasonal offerings.

1

**Protein Bars**

An assortment of Kind or Rx bars.

2/bar

**Granola Bars**

An assortment of Granola bars.

2/box

**Hand Snacks**

Your choice of individually-packaged snacks. Comes with pretzels, Kettle chips or Stacy’s Pita Chips.

1.50/package

**Tradtional Trail Mix with M&M**

1.50/package

**Healthy Trail Mix**

3/package

**Assorted Cookies**

Chef’s choice of sugar, chocolate chip, M&M’s, double chocolate or oatmeal-raisin cookies.

1.25 each

**Kakookies**

4 each

**Fruit Tray**

3

**Local cage-free hard-boiled eggs**

1.25 each

**Bagels with cream cheese**

1.75 each

**Cinnamon Swirl French toast**

3

**Breakfast sausage links or patties (2 per person)**

2

**Pecan-smoked bacon (3 per person)**

1.50

**Yogurt Parfait Bar**

Greek yogurt with fresh fruit, granola, toasted nuts, local maple syrup & honey.

8

**À LA CARTE BREAKFAST ITEMS**

**Build-Your-Oats Bar**

Lightly-salted kettle oatmeal with toppings of dried cranberries, pecans, pepitas & hemp hearts, sweet hawaij spice blend, brown sugar, honey & milk. Served with muffins & fruit.

9

**Traditional Coffee Service**

Includes regular, decaf & hot water with an assortment of bagged teas.

10

**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.

10

**The Not-Easter Hash**

Scrambled cage-free eggs with a hash of diced Yukon & sweet potatoes, beets, Brussel sprouts, red onions, goat cheese & corned beef.

11

**The Sweet Sunrise**

Sourdough cream & chive-scrambled eggs, two sausage patties, Belgian pearl sugar waffles with muffins & fruit. Toppers of jam, syrup, honey & whipped butter to compliment.

10

**Build-Your-Oats Bar**

Lightly-salted kettle oatmeal with toppings of dried cranberries, pecans, pepitas & hemp hearts, sweet hawaij spice blend, brown sugar, honey & milk. Served with muffins & fruit.

9

**Breakfast Potatoes**

1.50

**Plated or Self-Serve**

Plated meal service only at Prince Conference Center. Plated & self-service breakfasts come with muffins & fresh-cut fruit.

Ask about our Plant-Based options.

'23/24
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.
Boxed sandwiches $2.35 additional. 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.
16

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 Rustic Sandwich
Coh-smoked ham, crispy prosciutto, pickles, tomato & greens with garlic-herb brie on focaccia.
16

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

The Chickpea Salad
Plant-based chickpea salad on a bed of greens with roasted red pepper hummus.
16.5

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

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.
16

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 croutons, red onions, tomatoes, cucumbers, ranch dressing & balsamic dressings.
Add beef or vegetarian chili (6 oz) for an add'l $4.
16

Caio!
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 tossed 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

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.
All entrees come with:
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 pestos.

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

Riverine Farms Steelhead Trout
Salt & sugar brined trout, seared & roasted with yeasted cauliflower purée & lemon caper dressing.

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

Ossobuco
Braised pork shank osso buco in white wine tomato sauce.

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

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

DESSERTS

Wild Berry Torte
6

Lemon Ricotta Cake
5

Chocolate Mousse
Plant-based, Gluten-free, Dairy-free
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, maracaichino cherries, sprinkles, caramel & chocolate sauces, crushed Oreos & crushed English toffee.
Add add'l ice cream flavor (add'l $1/person) Limit 2 flavors.

Dessert with a Purpose
The Father’s Table
Red Velvet Cake Roll.
https://thefathersfoodfoundation.org/dessert-list
3 50

Chocolate Decadence
Plant-based, Dairy-free, Gluten-free
6

Limit 2 flavors. 
2023-24 CALVIN CATERING POLICIES

Disclaimer:
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:

Leaveoff Food:
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, boxed meals, plated meals &/or other food prepared/ordered for guaranteed guests unable to attend.

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

Cancellations &/or Changes:
All catering orders must have final details confirmed – menu, linen, guest count & any dietary restrictions no later than 10-business days prior to the scheduled event to ensure its success.

Catering ordered less than 3-business days in advance, not including the day of the event may not get the menu requested & may result in additional charges &/or may not be accommodated.

Catering ordered 8/10 or changed within 48 hours of the event are subject to a $45 fee.

Events &/or menu items cancelled 8/10 or changed after order confirmation &/or made 8/10 to business days prior to the day of the event, will be subject to the following charges:

- Cancellations 8/10 to business days or more prior to the event will incur no additional charges.
- Cancellations/changes made fewer than 8/10 to business days, not including the day of the event may result in additional charges &/or may not be accommodated.
- Cancellations within 24 hours of the event may result in a charge of the full cost of the event.

If additional guests are at the event, we will do our best to accommodate with the product that is available & additional fees may apply.

Delays:
Calvin Dining Services cannot be held responsible for food quality due to delays of 30 minutes or more within the scheduled start time of an event.

Catering services provided by Calvin University Dining Services.

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 Annex
- Hospitality Suite

There will be a non-refundable tax per person fee added for all other locations.

This fee is to cover labor and breakage.

West Campus plated meal requests must have prior approval - no less than 8-business days prior to the event to avoid additional fees.

Billing:
All current Calvin University Faculty, Staff &/or Student Group(s) must provide a WorkDay Log 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 via Venues@Calvin.edu.

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

FOR PRINCE CENTER ONLY:
Standard linen is 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 8% 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 10-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.

Delays:
Calvin Dining Services cannot be held responsible for food quality due to delays of 30 minutes or more within the scheduled start time of an event.

Calvin Dining Services makes every effort to identify the top 9 ingredients that may cause allergic reactions for those with food allergies.

In addition, we label 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.

Guests concerned with food allergies need to be aware of the risk.

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. It is the responsibility of the client or individual to contact 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 15-business days prior to the event to the Director of Hospitality.

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

Calvin University has agreed to purchase & serve PepsiCo products exclusively. These policies apply to all on-campus food &/or beverage service activities &/or events, including:

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

Allergen Information:
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 any/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 15-business days prior to the event to the Director of Hospitality.

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

Calvin University has agreed to purchase & serve PepsiCo products exclusively. These policies apply to all on-campus food &/or beverage service activities &/or events, including:

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