



Classic Fare Catering



breakfast

breakfast collections

All prices are per person (25 person minimum)

BASIC BEGINNINGS \$7.49

Assorted Danish, Gourmet Coffee, Decaf and Hot Tea

QUICK START \$10.49

Assorted Muffins, Danish and Scones, with Fresh Seasonal Sliced Fruit, Fresh Assorted Juices, Gourmet Coffee, Decaf and Hot Tea

À LA CARTE BREAKFAST

Assorted Bagels with Butter, Cream Cheese and Preserves **\$1.79**

Fresh Seasonal Sliced Fruit **\$3.49**

Fresh Assorted Juices **\$1.49**

Regular and Decaffeinated Coffee and Tea Service **\$1.99**

16oz Dole Juice Variety **\$2.29**



hot breakfast

*All prices are per person
(25 person minimum)*

FRENCH TOAST BUFFET \$11.99

Orange Cinnamon French Toast served with Crisp Bacon, Sausage Links or Sausage Patties, choice of Breakfast Potato, Condiments, Gourmet Coffee, Decaf and Hot Tea

LAKER BREAKFAST \$11.99

Scrambled Eggs, Bacon or Sausage, American Fries and Assorted Pastries

QUICHE BREAKFAST \$13.99

Individually Baked Quiche, Bacon or Sausage, American Fries and Assorted Pastries

Eggbeaters may be substituted for real Eggs upon request

breakfast additions

*All prices are per person
(25 person minimum)*

YOGURT PARFAIT BAR \$6.99

Your choice of two Low-fat Yogurts, Granola, three Seasonal Fruits, and two Toppings served with Banana Bread Croutons to build your ideal Parfait

STRATA \$3.99

Choose from: Eggbeater Strata with Feta, Spinach and Tomato; Vegetable Cheese Strata; or Bacon, Onion and Swiss Strata

HAND WRAPPED BREAKFAST BURRITOS \$3.99

Your choice of Meat Lover's Pick Up, Pico Pick Up or Florentine Pick Up

Eggbeaters may be substituted for real Eggs upon request



plated meals

plated meals

All prices are per person

Includes House Salad, Fresh Rolls, Butter, Water and Coffee Service

All plated meals are described in three courses, with the appetizer and dessert selections listed underneath the entrée plate.

ROSEMARY LAMB WITH AUTUMN VEGETABLES AND CRANBERRY DEMI-GLACE

\$32.99

Served with Pan Seared Scallops and Grilled
Strawberry Shortcake

HOISIN MANGO RIBS WITH ASIAN SLAW

\$28.99

Served with Potstickers with Sweet Soy Dipping
Sauce and Ginger Crème Brûlée

ROASTED VEGETABLE PARMESAN QUICHE

\$22.99

Served with Mushroom and Gruyère Cheese Polenta
Cake and Raspberry Almond Coconut Bar

ASIAGO CHICKEN WITH ARTICHOKE

WHIPPED POTATOES \$26.99

Served with Assorted Dips and Flat Breads and
Tiramisu

GRILLED BEEF TENDERLOIN WITH CARROT

YUKON MASH \$33.99

Served with Bacon Saffron Fritters and Peach
Cobbler Napoleon

OVEN ROASTED SALMON WILD RICE PILAF

\$28.99

Served with Warm Goat Cheese Croquette and
Cinnamon Dolce Bread Pudding



classic collections

DELI EXPRESS \$11.99

Sliced Oven-roasted Turkey, Roast Beef, Black Forest Ham and Genoa Salami; Swiss, Provolone and Cheddar Cheeses; Leaf Lettuce, Sliced Tomatoes and Pickles; Assorted Baked Breads and Rolls

Served with Choice of Two Salads and Assorted Beverages

SANDWICH BUFFET 1 \$13.99

Please choose three (3) of the following

Deli Sliced Turkey and Provolone on Hearty Wheat Bread

Traditional Turkey Club with Bacon, Lettuce and Tomato on 12 Grain Bread

Roast Beef and Cheddar with Bacon, Lettuce and Tomato on Toasted 12 Grain Bread

Honey Mustard Ham and Swiss on Pretzel Roll

Balsamic Marinated Vegetable Wrap with Feta Cheese and Mixed Greens

Includes Assorted Beverages, Cookies, Potato Chips, Condiments and Choice of Two Salads

SANDWICH BUFFET 2 \$14.99

Please choose three (3) of the following

Turkey Breast with Mesclun Green and Sage Cream Cheese on Ciabatta Bread

Classic Italian Sub with Ham, Pepperoni, Salami, Sun Dried Tomato Pesto on a Whole Wheat Sub

Roast Beef with Fontina, Chipotle Mayo, Sun-dried Tomatoes and Grilled Spanish Onions on a Baguette

Avocado Chicken Salad with Plum Tomatoes and Green Leaf Lettuce on a Buttered Croissant

Ham with Black Bean Spread, Roasted Corn Salad and Barbecue Chipotle Dressing on Focaccia Roll

Tuna and Apple Salad with Fresh Tomatoes and Arugula on Ciabatta Bread

Balsamic Marinated Vegetable Wrap with Feta Cheese and Mixed Greens

Includes Assorted Beverages, Cookies, Potato Chips, Pickles, Condiments and Choice of Two Salads

PICNIC BASKETS \$13.99

Mini Sandwiches

Turkey with Mayonnaise

Roast Beef and Cheddar

Fresh Mozzarella and Tomato

Ham with Honey Mustard Spread

Includes Assorted Beverages, Cookies, Potato Chips, Pickles, Condiments and Choice of Two Salads

WRAP BASKET \$13.99

Gourmet Wraps

Chicken Caesar

Ham, Apple and Honey Mustard

Tuna, Vegetable and Pesto

Includes Assorted Beverages, Cookies, Potato Chips, Pickles, Condiments and Choice of Two Salads



lunch & buffet

classic collections

THE EXECUTIVE LUNCHEON \$14.99

Please choose three (3) of the following

Roasted Turkey Breast with Cranberry Spread on a French Baguette

Sliced Turkey Breast and Ham with Swiss Cheese, Red Onions, Romaine, Tomato and Pesto Spread on Ciabatta

Ham with Chive Cream Cheese Spread and Mesclun Greens on Ciabatta

Roast Beef with Fontina, Chipotle Mayo, Sun-dried Tomatoes, and Grilled Spanish Onions on a Baguette

Roast Beef with Boursin, Aged Provolone and Roasted Garlic Aioli on Ciabatta

Sliced Portobello Mushrooms with Arugula and Sun-dried Tomato Olive Pesto Spread on a French Baguette

Includes Assorted Beverages, Cookies, Potato Chips, Pickles, Condiments and Choice of Two Salads

SALAD SELECTIONS

(Included with Sandwich Buffets)

Traditional Garden Salad with Fresh Seasonal Vegetables and Assorted Dressings

Greek Penne Salad tossed with Tomatoes, Cucumbers, Red Onions, Peppers, Fresh Baby Spinach, Feta Cheese and Black Olives

Toasted Cranberry Apple Couscous with Apricots, Granny Smith Apples, Almonds, Red Onions, Fresh Spinach and Scallions

Roasted Sweet Potato Salad with Green Chiles, Scallions, Celery, Red Peppers and Fresh Cilantro tossed in spicy Caribbean Jerk Seasoning

White Bean Herb Salad with Cannellini Beans, Red Peppers, Celery, Scallions, Fresh Basil and Parsley in a Balsamic Dressing

Chickpea Salad with Fresh Cucumbers, Red Onions, Green and Red Peppers, Celery and Garlic with a Hot Pepper Sauce and Lemon Seasoning

Chilled Dill Cucumber Salad with Red Onions tossed in Italian Dressing

Grilled Vegetable Rotini Pasta Salad with a Balsamic Dressing

Red Skinned Potato Salad with Egg, Celery, and Spanish Onion in a Seasoned Mayonnaise Dressing



buffets

*Served with Assorted Rolls with Butter, Ice Water and Coffee
(25 person minimum)*

SOUTHERN BBQ \$14.99

Barbecued Baked Beans, Cheddar Bacon Mashed Potatoes, Coleslaw, Biscuits with Honey Butter, choice of Oven-roasted Chicken or Honey-stung Chicken, and Brownies

WOK THIS WAY \$15.99

Asian Slaw, Szechuan Green Beans, Egg Rolls with Assorted Dipping Sauces, Vegetable Fried Rice, Cashew Chicken with Broccoli, Beef and Broccoli, and Fortune Cookies

TASTY TEX MEX \$14.99

Chips and Fresh Salsa, Tortillas, Pico De Gallo, Mexican Rice, Refried Beans, Beef or Chicken Fajitas and Cinnamon Crisps

SIMPLY ITALIAN \$14.99

Caesar Salad, Broccoli with Lemon Zest, Fresh Garlic Bread, choice of Chicken Parmesan or Sausage and Peppers, Rotini Marinara and Biscotti



lunch & buffet

buffets

BAKED POTATO BAR \$13.99

Potato Bar with Tossed Garden Salad, Baked Potatoes, Chili, Chicken and choice of Cobbler, Pie or Apple Dumpling

EASTERN INFLUENCES \$15.99

(Chilled Buffet)

Coriander Peanut Ramen Noodles, Szechuan Green Beans, Teriyaki Salmon on Sweet Chile Cucumber, Orange Glazed Chicken with Sesame Spinach, and Assorted Dessert Bars

FANTASTIC FRIO \$16.99

(Chilled Buffet)

Corn and Black Bean Salsa, Spiced Sweet Potato Salad, Salmon Veracruz with Chile Lime Cucumber Dressing, Mexican Chopped Chicken Salad, Grilled Marinated Flatbread and Flore de Latte



buffets

SIZZLING SALAD BAR \$18.99

(Chilled Buffet)

Seasonal Salad Bar with Teriyaki Salmon, Freshly Grilled Flatbreads and Assorted Gourmet Cookies

A TASTE OF ITALY \$19.99

(Chilled Buffet)

Grilled Rosemary Chicken, Grilled Fennel Tuna, Pesto Tortellini, Italian White Bean Salad, Caesar Salad, Seasonal Vegetables, Mini Ciabattas with Basil Oil, and Italian Ices

CHILLED TUSCAN \$16.99

(Chilled Buffet)

Assorted Italian Meats and Cheeses, Spinach, Orange and Feta Salad, Grilled Vegetable Orzo Salad, Assorted Breads and Oils and Tiramisu

DON'T SEE WHAT YOU'D LIKE?

Our talented chefs are delighted to create special menus that accommodate your culinary preferences and budget. Please contact our Catering Office at (616) 331-3342 to arrange a personal consultation.



receptions

receptions

COLD HORS D'OEUVRES

Smoked Salmon Roll on Cucumber Round
Wild Mushroom and Goat Cheese Crostini
Roasted Vegetables and Curried Hummus on Pita Crisp
Buffalo Mozzarella and Prosciutto Skewers
Stuffed Cherry Tomato and Hummus
Spinach Dip with Pita Chips

HOT HORS D'OEUVRES

Goat Cheese and Spinach Stuffed Cremini Mushrooms
Thai Chicken Satay with Peanut Sauce
Coconut Shrimp with Tropical Salsa
Vegetarian Spring Rolls with Ginger-Soy Dipping Sauce
Spanikopita
Maryland Crab Cakes with Cajun Rémoulade
Skewered Beef with Teriyaki Sauce
Parmesan Artichoke Heart with Goat Cheese

BUTLERED HORS D'OEUVRES

(Based on a One Hour Reception)

Choose six (6) hors d'oeuvres for **\$15.99 per person**
Choose eight (8) hors d'oeuvres for **\$19.99 per person**

STATIONARY HORS D'OEUVRES

(Based on a One Hour Reception)

Choose six (6) hors d'oeuvres for **\$15.99 per person**
Choose eight (8) hors d'oeuvres for **\$19.99 per person**

Waiters may be required at an additional charge

ADDITIONS

International and Domestic Cheeses Served with Crackers, Grissini Breadsticks and Flatbreads **\$3.99**

Fresh Garden Crudités Served with Ranch Hummus and/or Artichoke Lemon Dip, and Grilled Pita Triangles **\$3.99**

Fresh Seasonal Fruit with Domestic and Imported Cheeses Served with Assorted Gourmet Crackers **\$6.99**

Seasonal Vegetables and Domestic and Imported Cheeses Served with Dip and Assorted Gourmet Crackers **\$6.99**

Antipasto Platter Served with Marinated Vegetables, Assorted Italian Meats and Gourmet Cheeses **\$7.99**

Assorted Mini Sandwiches Including Ham, Roast Beef, Turkey and Mozzarella served on Artisanal Breads and Rolls **\$4.99**



reception stations

*All prices are per person
(25 person minimum)*

MEDITERRANEAN \$7.99

Seasonal Roasted Vegetables, Tabbouleh Salad, Marinated Olives, Greek Salad, and Hummus with Pita Chips

DIM SUM \$10.99

Egg Rolls, Potstickers and Sweet and Spicy Boneless Chicken Wings served with Assorted Dipping Sauces, including Sweet Chile and Cucumber Vinaigrette, and Gourmet Dessert Bars

HAPPY HOUR \$8.99

Have a "pub" break with your favorite Happy Hour finger foods, including: Chilled Spinach Dip with Pita Chips, Mini Cheesesteaks, Buffalo Chicken Tenders served with Celery and Blue Cheese Dip, and Cookies and Dessert Bars

AMERICAN TEA \$7.99

Assorted Gourmet Tea Sandwiches and Scones served with Jam, Honey, Cream Cheese, Assorted Petits Fours and Shortbread Cookies



breaks

breaks

COFFEE BREAK \$6.99

Gourmet Regular and Decaffeinated Coffee Service with Hot Tea, Coconut Macaroons, Lemon Bars, Brownie Bars and Raspberry Bars

ASSORTED COOKIES & BROWNIES \$1.99

ASSORTED DESSERT BARS \$2.99

ASSORTED ENERGY BARS \$2.99

Raise the bar with an assortment of Granola, Fruit and Breakfast Bars

SNACK MIX \$2.29

Custom Item Description

GOURMET MIXED NUTS \$2.49

Custom Item Description

HUMMUS WITH PITA CHIPS \$3.49

Custom Item Description

*All prices are per person
(10 person minimum)*

contact us today

616.331.3342

catering@gvsu.edu

Prices effective until 12/31/2009