

A top-down view of a roasted turkey in a silver tray, garnished with carrots and rosemary. The turkey is sliced, and the tray is surrounded by fresh herbs and red berries. The background is a dark, textured surface.

# WOOD + STONE

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CATERING FROM THE HEARTH  
SEPTEMBER 1ST - DECEMBER 31ST

PRESENTED BY LAKER FOOD CO CATERING

# FIRESIDE FEAST

Choice of One (1) Salad, One (1) Entrée, Four (4) Sides, and Two (2) Beverages.

Includes assorted holiday cookies and bars.

Available for 12 or more guests. \$29.19 per person.

## SOUP

\$3.00 per person

Butternut Squash  
Bisque *V PF*  
120 Cal/8 oz. serving  
Hungarian Mushroom  
Soup *V PF*  
210 Cal/8.5 oz. serving

## SALAD (SELECT 1)

Mandarin Cranberry Salad *EW V*  
Sweet Potato Harvest Quinoa Salad *V PF*  
Searched Vegan Caesar Wedge Salad *EW VG PF*  
Caesar Salad  
Garden Salad *EW V PF*

### Additional Dressings:

- Maple Cider Vinaigrette *VG*  
- Ranch Herb Dressing *V*

260 Cal/5.5 oz. serving  
290 Cal/5.3 oz. serving  
320 Cal/13.8 oz. serving  
240 Cal/5.5 oz. serving  
45 Cal/3.5 oz. serving

## ENTRÉE (SELECT 1)

Roasted Herbed Turkey Breast *EW*  
Choice of Gravy:  
- Garlic Scallion Gravy  
- Peppered Turkey Gravy  
- Lemon Sage Gravy  
Chicken Mushroom Marsala *EW*  
Maple Glazed Pork Chops with Apple Chutney *EW*  
Maple Dijon Salmon *EW*  
Vegan Shepherd's Pie *EW VG PF*

150 Cal/3 oz. serving  
25 Cal/1 oz. serving  
35 Cal/1 oz. serving  
25 Cal/1 oz. serving  
240 Cal/6.8 oz. serving  
290 Cal/6 oz. serving  
220 Cal/3.25 oz. serving  
250 Cal/9.83 oz. serving

## SIDES (SELECT 4)

Caesar Brussels Sprouts *EW PF*  
Roasted Root Vegetables with Herbed Butter *WG V PF*  
Maple Roasted Carrots *EW V PF*  
Green Bean Casserole *V*  
Lemon Sage Cornbread Dressing *V*  
Traditional Herb Stuffing  
Cranberries & Brown Rice *WG VG PF*  
Smokey Sweet Potato Au Gratin *V*  
Creamy Garlic Mashed Potatoes *V*  
Fingerling Potatoes *EW VG PF*  
Delmonico Potatoes *V*  
Pimento Mac & Cheese *V*  
Classic Creamy Mac & Cheese *V*

150 Cal/1.5 oz. serving  
240 Cal/4.5 oz. serving  
110 Cal/2 oz. serving  
100 Cal/4 oz. serving  
200 Cal/4 oz. serving  
190 Cal/3.5 oz. serving  
160 Cal/3.7 oz. serving  
140 Cal/4.3 oz. serving  
120 Cal/3.7 oz. serving  
120 Cal/2 oz. serving  
200 Cal/4 oz. serving  
240 Cal/4 oz. serving  
210 Cal/4 oz. serving

Additional Side for \$4.00/person. Additional Entrée for \$7.50/person.

# CREATE YOUR OWN STATIONS

Elevate your Event with an Action Station.

Available for 12 or more guests.

## NOODLE NOOK \$12.49 per person

Cavatappi *VG*  
Cheese Tortellini *V*  
Tomato Sauce *VG*  
Pesto Alfredo Sauce *V*  
Grilled Herbed Orange Chicken  
Shrimp & Garlic Sauté  
Roasted Portobello Mushrooms *VG PF*  
Broccoli Rabe with Garlic *EW VG PF*

90 Cal/2 oz. serving  
160 Cal/3 oz. serving  
15 Cal/2 oz. serving  
45 Cal/1 oz. serving  
60 Cal/1 oz. serving  
30 Cal/1 oz. serving  
10 Cal/1 oz. serving  
60 Cal/4 oz. serving

## BRUSCHETTA BLISS \$10.89 per person

Crostini *VG*

40 Cal/each

### Choice of three (3) Spreads:

- Apple Chutney *VG*  
- Bacon Jam  
- Spicy Kale Pesto *V*  
- Tomato Bruschetta Topping *VG*  
- Green Chili Relish *VG*  
- Blue Cheese and Chive Spread  
Choice of two (2) Toppings:  
- Bacon-Scallion Topping  
- Chorizo and Chickpea Topping  
- Roasted Red Pepper Tapenade *VG*  
- Green Chili Relish *VG*  
- Mushroom Sauté *EW VG PF*

35 Cal/1oz. serving  
150 Cal/1 oz. serving  
130 Cal/1 oz. serving  
20 Cal/1 oz. serving  
10 Cal/1 oz. serving  
130 Cal/1 oz. serving  
70 Cal/1 oz. serving  
100 Cal/1 oz. serving  
50 Cal/1 oz. serving  
10 Cal/1 oz. serving  
30 Cal/1 oz. serving

### Includes two (2) Glazes:

Honey Balsamic *V*  
Chipotle Orange *VG*

40 Cal/1 oz. serving  
60 Cal/1 oz. serving



## The Mash-up

Potato station for \$12.49 per person also available

*EW* = Eat Well, *WG* = Whole Grain, *V* = Vegetarian, *VG* = Vegan, *PF* = Plant Forward

# CLASSIC CHEER

Each classic cheer includes toppings and mix ins.

\$6.49 per person

## HOT CHOCOLATE BAR

## SPICED CARAMEL

APPLE CIDER 150 Cal/8oz. serving

## MULLED APPLE CIDER

Warm apple cider spiced with cinnamon, clove and nutmeg

160 Cal/8oz. serving

## HARVEST CIDER

Pumpkin spice infused cider

160 Cal/8oz. serving



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# LIMITED TIME OFFER

MENU AVAILABLE SEPTEMBER 1ST - DECEMBER 31ST 2024



**TO ORDER OR FOR MORE INFORMATION:**

CATERING@GVSU.EDU  
WWW.GVSU.CATERTRAX.COM  
616.331.3342

**PLACE YOUR ORDER TODAY!**

2,000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutritional information available upon request. The calorie and nutrition information provided is for individual servings, not for the total number of servings on each tray, because serving styles (i.e., trays/bowls used) vary significantly, in order to accommodate numbers of guests that can range from single digits to thousands. Due to our desire and ability to provide custom solutions, we do not offer standard serving containers. If you have any questions, please contact your catering manager directly.

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# GOLDEN HARVEST GATHERING

Choice of One (1) Platter, Two (2) Hot Hors D'oeuvres and Two (2) Ambient Hors D'oeuvres.

Includes Iced Water and Holiday Punch.

Available for 12 or more guests. \$29.69 per person.

## PLATTERS (SELECT 1)

Vintage Cheese Platter	470 Cal/5 oz. serving
Cheese Platter	290 Cal/3 oz. serving
Crudite Platter with Ranch Dill Dip <i>VPF</i>	120 Cal/5 oz. serving
Fresh Fruit Salad <i>VGPF</i>	40 Cal/2.5 oz. serving
Pickled Vegetable Platter with Herbed Ranch <i>VPF</i>	100 Cal/3 oz. serving
Maryland Style Crab Dip with Crostini & Chips	100 Cal/1 oz. serving
Goat Cheese and Sun Dried Tomato Dip with Crostini & Chips <i>V</i>	50 Cal/1 oz. serving

## HOT HORS D'OEUVRES (SELECT 2)

Savory Butterball Turkey Meatballs with Cranberry Mustard Glaze	90 Cal/each
Butterball Turkey Marsala Meatballs <i>PF</i>	80 Cal/each
Swedish Meatballs	100 Cal/each
Mini Beef Wellingtons	120 Cal/each
Chicken and Waffle Bites with Spicy Syrup	45 Cal/each
Nashville Hot Cauliflower Bites <i>V</i>	50 Cal/each
Vegan Chorizo Stuffed Mushrooms <i>VGPF</i>	50 Cal/each
Spanakopita Mushrooms <i>V</i>	35 Cal/each
Duchess Truffled Potato Bites <i>V</i>	20 Cal/each
Harissa Topped Sweet Potato Croquettes <i>EWVPF</i>	20 Cal/each

## AMBIENT HORS D'OEUVRES (SELECT 2)

Sun Dried Tomato and Goat Cheese Pinwheels (also available hot) <i>V</i>	60 Cal/each
Boursin Mushroom Pinwheels (also available hot) <i>V</i>	70 Cal/each
Candied Bacon Topped Deviled Eggs	80 Cal/each
Goat Cheese and Beet Skewers <i>V</i>	35 Cal/each
Smoked Salmon Mousse Cucumber Rounds	70 Cal/each
Cranberry Brie Bites	170 Cal/each
Hot Miso Honey Root Vegetable Skewers <i>V</i>	100 Cal/each
Beet Hummus & Pistachio Crostinis <i>EWVPF</i>	110 Cal/each
Crab Dip Crostinis	40 Cal/each

## SWEET TOOTH STATION \$5.89 per person

Assortment of Seasonal Brownies & Blondies, Seasonal Cookies, and Mini Parfaits *V*

180-350 Cal/each