

SAGINAW VALLEY STATE UNIVERSITY



ALL-DAY PACKAGES

All-Day Delicious \$42.99

Relax. We'll keep the food coming! These Four (4) selections will keep your energy up throughout the day. All prices are per person and available for 12 guests or more.

Delicious Dawn

Assorted Muffins	400-510 Cal each
Assorted Scones	430-470 Cal each
Fresh Seasonal Sliced Fruit	40 Cal/2.5 oz. serving
Assorted Juice	110-170 Cal each
Bottled Water	0 Cal each
Gourmet Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

AM Perk Up

Granola Bars	190 Cal each
Assorted Individual Yogurt Cups	50-150 Cal each
Iced Tea	5 Cal/8 oz. serving
Bottled Water	0 Cal each
Gourmet Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

Power Up Lunch

Tomato and Cucumber	
Couscous Salad	120 Cal/3.75 oz. serving
Orange Fennel Spinach Salad	210 Cal/3.2 oz. serving
Bakery Fresh Rolls with Butter	160 Cal each
Green Beans Gremolata	70 Cal/3 oz. serving
Three Pepper Cavatappi with Pesto	310 Cal/7.5 oz. serving
Grilled Chicken with a Lemon Tarragon	
White Wine Sauce	200 Cal/5.75 oz. serving
New York Cheesecake	440 Cal/slice
Iced Tea	5 Cal/8 oz. serving
Bottled Water	0 Cal each

PM Pick Me Up

Chilled Spinach Dip with Tortilla Chips	230 Cal/2.25 oz. serving
Grilled Vegetable Tray	70 Cal/3 oz. serving
Freshly Baked Brownies	250 Cal/2.25 oz. serving
Bottled Water	0 Cal each
Gourmet Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

Meeting Wrap Up \$37.79

Serve these favorites and success is a wrap! This All-Day package includes the following Four (4) delights. All prices are per person and available for 12 guests or more.

Morning Mini

Miniature Muffins	80-120 Cal each
Miniature Danish	140-170 Cal each
Miniature Scones	110-120 Cal each
Yogurt Parfait Cups	370-400 Cal each
Bottled Water	0 Cal each
Gourmet Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

The Energizer

Donut Holes	45-90 Cal each
Bananas	110 Cal each
Iced Tea	5 Cal/8 oz. serving
Bottled Water	0 Cal each
Gourmet Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

It's a Wrap

Chicken Caesar Wrap	540 Cal each
Pepper Jack Tuna Wrap	590 Cal each
Cran-Apple Turkey Wrap	650 Cal each
Grilled Vegetable Wrap	620 Cal each
Fresh Seasonal Sliced Fruit	40 Cal/2.5 oz. serving
Choice of One (1) Salad:	
Traditional Garden Salad	50 Cal/3.5 oz. serving
Grilled Vegetable Pasta Salad	130 Cal/3 oz. serving
House Made Kettle Chips	160 Cal/1 oz. serving
Assorted Craveworthy Cookie	250-310 Cal each
Freshly Baked Brownies	250 Cal/2.25 oz. serving
Iced Tea	5 Cal/8 oz. serving
Bottled Water	0 Cal each

Mid-Day Munchies

Fresh Tortilla Chips served with choice of Two (2) Salsas: Salsa Roja, Salsa Verde or Pico De Gallo accompanied by a Fruit Bowl, Assorted Craveworthy Cookies, refresh of Coffee Service and Bottled Water

Tortilla Chips	90 Cal/1 oz. serving
Choice of Two (2) Salsas:	
Salsa Roja	20 Cal/1 oz. serving
Salsa Verde	20 Cal/1 oz. serving
Pico De Gallo	10 Cal/1 oz. serving
Assorted Fruit	50-110 Cal each
Assorted Craveworthy Cookies	250-310 Cal each
Bottled Water	0 Cal each
Gourmet Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

ALL-DAY PACKAGES

Simple Pleasures \$27.99

Easy does it-casually tasteful fare. This All-Day Package includes Three (3) of our favorites. All prices are per person and available for 12 guests or more.

Simple Continental

Assorted Donuts	190-490 Cal each
Assorted Bagels	170-360 Cal each
Orange Juice	120 Cal each/8 oz. serving
Bottled Water	0 Cal each
Gourmet Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

Box Lunch

Choice of Sandwich accompanied by Chips, Assorted Craveworthy Cookies and Bottled Water

Choice of One (1) Sandwich:

Tuna and Cheddar Flatbread	620 Cal each
Ham & Swiss Sub	380 Cal each
Turkey & Swiss Sandwich	490 Cal each
Veggie and Hummus Lavash	680 Cal each
House Made Kettle Chips	160 Cal/1 oz. serving
Assorted Craveworthy Cookies	250-310 Cal each
Bottled Water	0 Cal each

Mid-Day Munchies

Fresh Tortilla Chips served with choice of Two (2) Salsas: Salsa Roja, Salsa Verde or Pico De Gallo accompanied by a Fruit Bowl, Assorted Craveworthy Cookies, refresh of Coffee Service and Bottled Water

Tortilla Chips	90 Cal/1 oz. serving
Choice of Two (2) Salsas:	
Salsa Roja	20 Cal/1 oz. serving
Salsa Verde	20 Cal/1 oz. serving
Pico De Gallo	10 Cal/1 oz. serving
Assorted Fruit	50-110 Cal each
Assorted Craveworthy Cookies	250-310 Cal each
Bottled Water	0 Cal each
Gourmet Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving



Choose one of these 3 packages to sustain you throughout the day.

2000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information is available upon request.

In the interest of public health, please be aware that consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

BREAKFAST

Breakfast Collections

All prices are per person and available for 12 guests or more. Includes appropriate condiments.

Basic Beginnings \$8.59

Choice of One (1) Breakfast Pastry served with Butter, Jam and Cream Cheese, Iced Water and Gourmet Coffee, Decaf and Hot Tea

Choice of One (1) Breakfast Pastry:

- ✔ Assorted Danish 200-430 Cal each
- ✔ Assorted Muffins 400-510 Cal each
- ✔ Assorted Scones 430-470 Cal each
- ✔ Assorted Bagels 170-360 Cal each

Iced Water 0 Cal/8 oz. serving
Gourmet Coffee, Decaf and Hot Tea 0 Cal/8 oz. serving

Quick Start \$11.79

Choice of Three (3) Breakfast Pastries served with Butter, Jam and Cream Cheese, Fresh Seasonal Sliced Fruit, Assorted Juices, Iced Water and Gourmet Coffee, Decaf and Hot Tea

Choice of Three (3) Breakfast Pastries:

- ✔ Assorted Muffins 400-510 Cal each
- ✔ Assorted Danish 200-430 Cal each
- ✔ Assorted Scones 430-470 Cal each
- ✔ Assorted Bagels 170-360 Cal each
- ✔ Fresh Seasonal Sliced Fruit 40 Cal/2.5 oz. serving
- ✔ Assorted Juice 110-170 Cal each
- ✔ Iced Water 0 Cal/8 oz. serving
- ✔ Gourmet Coffee, Decaf and Hot Tea 0 Cal/8 oz. serving

Healthy Choice Breakfast \$10.79

Whether in combination with one of our other Breakfast Packages or alone, a healthy way to start your day

- ✔ Individual Cereal Cups 140-260 Cal each
- ✔ Milk 120 Cal each
- ✔ Bananas 110 Cal each
- ✔ Assorted Individual Yogurt Cups 50-150 Cal each
- ✔ Gourmet Coffee, Decaf and Hot Tea 0 Cal/8 oz. serving



A La Carte Breakfast

Includes appropriate condiments.

- ✔ Assorted Breakfast Breads including Banana Nut, Blueberry and Cranberry (serves 12) (120-180 Cal slice) \$15.59
- ✔ Granola Bars (190 Cal each) \$2.19 each
- ✔ Vegan Blueberry Banana Breakfast Bread (serves 12) (250 Cal slice) \$15.59
- ✔ Overnight Apple Cinnamon Oatmeal (200 Cal each) \$4.29 each
- ✔ Fresh Seasonal Sliced Fruit (40 Cal/2.5 oz. serving) \$4.29 Per Person
- ✔ Assorted Individual Yogurt Cups (50-150 Cal each) \$2.89 Per Person
- ✔ Assorted Bakery Donuts (190-490 Cal each) \$21.99 Per Dozen
- ✔ Assorted Bagels (170-360 Cal each) \$21.99 Per Dozen
- ✔ Assorted Muffins, Danish, Scones (Choice of one) (200-510 Cal each) \$15.99 Per Dozen

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Hot Breakfast

Available for 12 guests or more, all prices are per person and based on 1.5 hours of service.

Ultimate Breakfast \$17.29

Choice of Three (3) Breakfast Pastries:

• Assorted Danish	120-530 Cal each
• Assorted Muffins	400-510 Cal each
• Assorted Scones	430-470 Cal each
• Assorted Bagels	170-360 Cal each
• Fresh Seasonal Sliced Fruit	40 Cal/2.5 oz. serving
• Scrambled Eggs	180 Cal/4 oz. serving
• Breakfast Potatoes	130-150 Cal/3 oz. serving
Bacon	45 Cal each
Breakfast Sausage	130-220 Cal each
• Cheddar and Onion Frittata	270 Cal each
• Pancakes	50 Cal each
• Maple Syrup	70 Cal/1 oz. serving
Assorted Juices	110-170 Cal each
Iced Water	0 Cal/8 oz. serving
Gourmet Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

American Breakfast \$13.99

Choice of One (1) Breakfast Pastry:

• Assorted Danish	200-430 Cal each
• Assorted Muffins	400-510 Cal each
• Assorted Scones	430-470 Cal each
• Assorted Bagels	170-360 Cal each
• Breakfast Potatoes	130-150 Cal/3 oz. serving
Bacon	45 Cal each
Breakfast Sausage	130-220 Cal each
• Scrambled Eggs	180 Cal/4 oz. serving
Iced Water	0 Cal/8 oz. serving
Gourmet Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

Sunrise Sandwich Buffet \$13.99

• Fresh Seasonal Sliced Fruit	40 Cal/2.5 oz. serving
• Breakfast Potatoes	130-150 Cal/3 oz. serving

Choice of Two (2) Sunrise Breakfast Sandwiches:

• Egg and Cheese English Muffin	260 Cal each
• Egg and Cheese Croissant	370 Cal each
Sausage, Egg and Cheese Biscuit	520 Cal each
Ham, Egg and Cheese Biscuit	450 Cal each
Bacon, Egg and Cheese Bagel	370 Cal each
Spicy Bacon, Egg, Potato and Cheese Burrito	590 Cal each
• Spicy Veggie Sausage Biscuit	370 Cal each
Spicy Southern Chicken Biscuit	640 Cal each
Iced Water	0 Cal/8 oz. serving
Gourmet Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

BREAKFAST

Breakfast Additions

Available for 12 guests or more, all prices are per person and based on 1.5 hours of service.

Lox and Bagels \$10.79

• Bagels	170-360 Cal each
Smoked Salmon Platter with Hard-Boiled Eggs, Sliced Tomato, Cucumber, Slivered Red Onion, and Cream Cheese	120 Cal/3.25 oz. serving

Yogurt Parfait \$9.69

Choose Your Favorite:

• Blueberry Orange Yogurt Parfait	410 Cal each
• Apple, Raisin and Cranberry Yogurt Parfait	400 Cal each
• Honey Ginger Pear Yogurt Parfait	440 Cal each
• Strawberry Yogurt Parfait	370 Cal each

Eggs-Travaganza \$6.49

Delight your guests with individual Quiche-A-Dillas or Artisanal Frittatas. Choose Your Favorites!

Choice of Two (2) Egg Delights:

Lorraine Quiche Cup	390 Cal each
• Parmesan and Grilled Vegetable Quiche Cup	320 Cal each
• Spinach, Tomato and Mushroom Quiche Cup	330 Cal each
Egg White and Turkey Frittata	300 Cal each
• Mushroom, Pepper, Zucchini and Spinach Frittata	170 Cal each
• Broccoli, Cheddar and Swiss Frittata	120 Cal each

Egg Whites, Turkey Bacon and Turkey Sausage are available upon request - nominal fee may apply

SANDWICHES & SALADS

Classic Collections

Available for 12 guests or more, all prices are per person and based on 1.5 hours of service. Includes Standard Beverage Service.

Deli Express \$15.99

Choice of Two (2) Side Salads	25-330 Cal each
▼ House Made Kettle Chips	160 Cal/1 oz. serving
▼ Assorted Baked Breads & Rolls	110-160 Cal each
Deli Platter (Sliced Oven-Roasted Turkey, Sliced Roast Beef, Deli Ham and Tuna)	25-80 Cal/1 oz. serving
▼ Cheese Tray (Cheddar and Swiss)	110 Cal/1 oz. serving
ve Relish Tray (Lettuce, Tomato, Onion, Pickles, Pepperoncini)	20 Cal/1 oz. serving
▼ Assorted Craveworthy Cookies	250-310 Cal each
▼ Chip Dip	100 Cal/1 oz. serving

Premium Box Lunch

Chicken Caesar Baguette \$14.99

Grilled Chicken, Tomato Basil Topping, Asiago Cheese and Lettuce on a Baguette with Caesar Dressing	770 Cal each
ve Spiced Sweet Potato Salad	120 Cal/4 oz. each
▼ House Made Kettle Chips	160 Cal/1 oz. serving
▼ Bakery-Fresh Brownie	250 Cal/2.25 oz. serving
Bottled Water	0 Cal each

Tuscan Flatbread \$13.99

▼ Sun-Dried Tomato Spread, Grilled Zucchini, Roasted Peppers, Goat Cheese and Arugula Flatbread	440 Cal each
ve Herbed Quinoa Side Salad	110 Cal/3.5 oz. serving
▼ House Made Kettle Chips	160 Cal/1 oz. serving
▼ Bakery-Fresh Brownie	250 Cal/2.25 oz. serving
Bottled Water	0 Cal each

Harvest Chicken Salad \$14.99

Grilled Chicken, Fresh Baby Arugula, Roasted Red Potato, Cauliflower and Pumpkin Seeds tossed in a Kale Pesto Vinaigrette	640 Cal each
▼ Bakery-Fresh Roll with Butter	110 Cal/3.5 oz. serving
ve Fresh Fruit Cup	40 Cal/2.5 oz. serving
▼ Lemon Bar	300 Cal/2.75 oz. serving
Bottled Water	0 Cal each

Classic Box Lunch \$12.99

Your choice of up to Three (3) different Classic Sandwich Options-served with House Made Kettle Chips, Craveworthy Cookies and Bottled Water

Choice of One (1) Classic Sandwich	140-750 Cal each
▼ House Made Kettle Chips	160 Cal/1 oz. serving
▼ Assorted Craveworthy Cookies	250-310 Cal each
Bottled Water	0 Cal each

Classic Selections Buffet \$17.79

Choice of Three (3) Classic Sandwiches and Two (2) Side Salads accompanied by House Made Kettle Chips, Mayo and Mustard, Pickles, Assorted Craveworthy Cookies and Standard Beverage Service

Choice of Two (2) Side Salads	25-330 Cal each
ve Dill Pickle Slices	0 Cal/1 oz. serving
▼ House Made Kettle Chips	160 Cal/1 oz. serving
Choice of Three (3) Classic Sandwiches	140-750 Cal each
▼ Assorted Craveworthy Cookies	250-310 Cal each
▼ Chip Dip	100 Cal/1 oz. serving

Classic Sandwich Options

(Available Sandwich Choices for the Classic Boxed lunch and Classic Selections Buffet)

Chicken Caesar Wrap (630 Cal each)

Farmhouse Chicken Salad Sandwich (380 Cal each)

Bavarian Ham and Swiss on Pretzel Roll (480 Cal each)

Turkey Bacon Ranch Sub (380 Cal each)

Tuna Salad on Wheatberry Bread (240 Cal each)

Roast Beef with Tarragon Horseradish Spread on Whole Wheat (450 Cal each)

▼ Portobello Banh Mi Sub (300 Cal each)

Reuben Wrap (360 Cal each)

Deli Sliced Turkey and Swiss on Hearty Wheat Bread (490 Cal each)

▼ Greek Salad Wrap with Crumbled Feta, Black Olives, Fresh Cucumbers, Plum Tomatoes and Red Onion (430 Cal each)

BBQ Chicken Wrap (780 Cal each)

▼ Veggie and Hummus Lavash (680 Cal each)

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SANDWICHES & SALADS

Classic Collections

Available for 12 guests or more, all prices are per person and based on 1.5 hours of service.

Includes Standard Beverage Service.

The Executive Luncheon \$18.79

Choice of Three (3) Executive Sandwiches and Two (2) Side Salads accompanied by House Made Kettle Chips, Mayo and Mustard, Pickles, Assorted Craveworthy Cookies and Standard Beverage Service

Choice of Two (2) Side Salads	25-330 Cal each
🌱 Dill Pickle Slices	0 Cal/1 oz. serving
🍷 House Made Kettle Chips	160 Cal/1 oz. serving
Choice of Three (3) Executive Luncheon Sandwiches	370-760 Cal each
🍷 Assorted Craveworthy Cookies	250-310 Cal each
🍷 Chip Dip	100 Cal/1 oz. serving

Executive Luncheon Sandwiches

(Available Sandwich Choices for the Executive Luncheon Buffet)

Sweet Chili Salmon Wrap (450 Cal each)

Turkey and Avocado Mayo on Multigrain (380 Cal each)

Roast Beef, Swiss and Mushroom Sub (440 Cal each)

Chicken Salad Croissant (545 Cal each)

Grilled Herbed Chicken and Asiago with Garlic Mayonnaise Sub (490 Cal each)

Turkey, Ham and Ranch Club with Bacon, Lettuce and Tomato (580 Cal each)

🍷 Hummus Brown Rice Wrap (410 Cal each)

Side Salad Selections

(Included with Deli Express, Classic Selections, and Executive Luncheon Sandwich Buffets)

- 🌱 Traditional Garden Salad served with Ranch and Balsamic Vinaigrette Dressings (60-100 Cal/3.5 oz. serving)
- 🌱 Roasted Sweet Potato Salad with Green Chiles, Scallions, Celery, Red Peppers and Fresh Cilantro tossed in spicy Caribbean Jerk Seasoning (120 Cal/4 oz. serving)
- 🍷 Red-skinned Potato Salad with Egg, Celery and Spanish Onion in a Seasoned Mayonnaise Dressing (240 Cal/4 oz. serving)
- 🌱 Chilled Dill Cucumber Salad with Onions Tossed in Italian Dressing (60 Cal/3.75 oz. serving)
- 🌱 Fresh Fruit Salad (40 Cal/2.5 oz. serving)
- 🍷 Apple Walnut Salad tossed in a Cinnamon-Spiced Honey Yogurt Dressing (80 Cal/3.5 oz. serving)
- 🍷 Greek Pasta Salad tossed with Tomatoes, Cucumbers, Red Onions, Peppers, Fresh Baby Spinach, Feta Cheese and Black Olives (90 Cal/3 oz. serving)
- 🌱 Toasted Cranberry Apple Couscous with Apricots, Granny Smith Apples, Almonds, Red Onions, Fresh Spinach and Scallions (180 Cal/3 oz. serving)
- 🌱 Grilled Vegetable Pasta Salad with a Balsamic Dressing (130 Cal/3 oz. serving)
- 🌱 Herbed Quinoa Side Salad (100 Cal/3.5 oz. serving)

STANDARD BEVERAGE SERVICE

Iced Tea	5 Cal/8 oz. serving
Iced Water	0 Cal/8 oz. serving
Lemonade	90 Cal/8 oz. serving
Gourmet Coffee/Decaf	0 Cal/8 oz. serving
Assorted Sodas	0-170 Cal/12 oz. serving



SANDWICHES & SALADS

Plated Salads

All prices are per person and available for 12 guests or more. Includes Standard Beverage Service.

Southwest Chicken Salad \$13.99

Grilled Orange Herbed Chicken, Romaine, Roasted Corn, Black Beans, Tomatoes, and Tortilla Straws with Salsa Ranch Dressing

Southwest Chicken Salad	320 Cal/10 oz. serving
● Salsa Ranch Dressing	100 Cal/2 oz. serving
● Artisan Roll	140 Cal each

Chicken Caesar Salad \$13.99

Grilled Chicken on Fresh Romaine tossed with Creamy Caesar Dressing and Croutons

Chicken Caesar Salad	370 Cal/8 oz. serving
Creamy Caesar Dressing	210 Cal/1.5 oz. serving
● Artisan Roll	140 Cal each

Chicken and Grape Power Salad \$13.99

Grilled Chicken Breast, Kale and Spinach Salad Mix, Red Seedless Grapes, Farro, Baguette Chips, Blue Cheese and Toasted Almonds Tossed with a Grape Vinaigrette

Chicken and Grape Power Salad	370 Cal/10 oz. serving
● Grape Vinaigrette	100 Cal/1 oz. serving
● Artisan Roll	140 Cal each

Mandarin Cranberry Chicken Salad \$13.99

Grilled Chicken, Mandarin Oranges, Cranberries and Red Onion on Mixed Greens with Orange Vinaigrette

Mandarin Cranberry Chicken Salad	350 Cal/11 oz. serving
● Orange Vinaigrette	160 Cal/2 oz. serving
● Artisan Roll	140 Cal each

Mexican Street Corn Salad \$12.99

Roasted Corn, Radish, Tortilla Straws, Parmesan and Romaine Arugula Mix in Smoky Chile-Lime Dressing with Avocado

● Mexican Street Corn Salad	350 Cal/8 oz. serving
● Smoky Chile-Lime Dressing	30 Cal/2 oz. serving
● Artisan Roll	140 Cal each

Pork Banh Mi Salad \$13.99

Pork Loin, Pickled Vegetables, Cucumber, Cilantro, Romaine and Baguette Chips with Thai Lime Sriracha

Pork Banh Mi Salad	250 Cal/8 oz. serving
● Thai Lime Sriracha	110 Cal/1.5 oz. serving
● Artisan Roll	140 Cal each

Soba Noodle Chicken Salad \$13.99

Chicken, Soba Noodles, Cucumber, Carrot, Scallion & Kale Spring Mix with Sweet Chili Vinaigrette

Soba Noodle Chicken Salad	320 Cal/10 oz. serving
● Sweet Chili Vinaigrette	70 Cal/2 oz. serving
● Artisan Roll	140 Cal each

Classic Chef Salad \$13.99

Turkey, Ham, Cheddar, Swiss Cheese, Tomato, Cucumber and Egg on Mixed Greens with Herbed Ranch Dressing

Classic Chef Salad	230 Cal/11 oz. serving
● Herbed Ranch Dressing	180 Cal/2 oz. serving
● Artisan Roll	140 Cal each

Grain Bowls

Southwest Grain Bowl \$13.99

Chicken, Quinoa, and Brown Rice, Roasted Corn, Black Beans, Greens and Chipotle Vinaigrette and Seasoned Flatbread Southwest Grain Bowl and Flatbread 600 Cal/11 oz. serving

Hawaiian Pork Grain Bowl \$13.99

Pork, Kale, Grilled Pineapple, Red Pepper, Carrot and Almonds Tossed with a Hearty Grain Blend, Tropical Ginger Vinaigrette and Herbed Flatbread

Hawaiian Pork Grain Bowl and Flatbread 410 Cal/10 oz. serving

Asian Grain Bowl \$13.99

Chicken, Quinoa, Brown Rice, Kale, Garlic Broccoli, Edamame, Almonds and Carrot Ginger Dressing and Seasoned Flatbread Asian Grain Bowl and Flatbread 660 Cal/10 oz. serving

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Themed Buffets

Available for 24 guests or more, all prices are per person and based on 1.5 hours of service. Includes Standard Beverage Service.

Eastern Influences \$22.49

Teriyaki Salmon on Sweet Chile Cucumber Salad and Orange Glazed Chicken with Sesame Spinach served with Coriander Peanut Ramen Noodles, Szechuan Green Beans, Assorted Dessert Bars and choice of Beverages. Buffet served chilled.

✱ Coriander Peanut Ramen Noodles	200 Cal/3 oz. serving
✱ Szechuan Green Beans	110 Cal/4 oz. serving
Chilled Teriyaki Salmon on Sweet Chile Cucumber Salad	80 Cal/2.25 oz. serving
Orange Glazed Chicken with Sesame Spinach	230 Cal/5.5 oz. serving
✱ Gourmet Dessert Bars	300-370 Cal/2.75-3.25 oz. serving

Heartland Buffet \$19.99

Grilled Lemon Rosemary Chicken served with Baby Spinach Salad, Bakery Fresh Rolls with Butter, Fresh Herbed Vegetables, Roasted New Potatoes, Oreo Blondies and choice of Beverages

Baby Spinach Salad with Bacon	60 Cal/2.15 oz. serving
✱ Bakery-Fresh Rolls with Butter	160 Cal each
✱ Roasted New Potatoes	110 Cal/2.75 oz. serving
✱ Fresh Herbed Vegetables	100 Cal/3.5 oz. serving
Grilled Lemon Rosemary Chicken	130 Cal/3 oz. serving
✱ Oreo Blondies	270 Cal/1.75 oz. serving

Northern Italian Buffet \$23.49

Lemon Rosemary Chicken and Shrimp Scampi with Vermicelli Pasta served with Mediterranean Salad with a Greek Vinaigrette Dressing, Garlic Breadsticks, Roasted Mushrooms, Berry Panna Cotta and choice of Beverages

✱ Mediterranean Salad with a Greek Vinaigrette	120 Cal/3.25 oz. serving
✱ Garlic Breadsticks	110 Cal each
✱ Fresh Herbed Vegetables	100 Cal/3.5 oz. serving
Grilled Lemon Rosemary Chicken	130 Cal/3 oz. serving
Shrimp Scampi	100 Cal/3 oz. serving
✱ Vermicelli Pasta	150 Cal/3.25 oz. serving
✱ Berry Panna Cotta	330 Cal/5 oz. serving

BUFFETS

Latin Flavors \$21.99

Chipotle Orange Roasted Chicken and Carne Asada con Papas Rancheros served with Mexican Chopped Salad, Grilled Flatbread, Cumin Black Beans, Cilantro Lime Rice, Sopapillas and choice of Beverages

✱ Mexican Chopped Salad	40 Cal/2.4 oz. serving
✱ Grilled Flatbread	110 Cal each
✱ Cumin Black Beans	110 Cal/3 oz. serving
✱ Cilantro Lime Rice	120 Cal/3 oz. serving
Chipotle Orange Roasted Chicken	440 Cal/6 oz. serving
Carne Asada con Papas Ranchero	180 Cal/6 oz. serving
✱ Sopapillas	70 Cal each



STANDARD BEVERAGE SERVICE

Iced Tea	5 Cal/8 oz. serving
Iced Water	0 Cal/8 oz. serving
Lemonade	90 Cal/8 oz. serving
Gourmet Coffee/Decaf	0 Cal/8 oz. serving
Assorted Sodas	0-170 Cal/12 oz. serving

BUFFETS

Themed Buffets

Available for 24 guests or more, all prices are per person and based on 1.5 hours of service. Includes Standard Beverage Service.

Baked Potato Bar \$18.29

Top your own Baked Potatoes, served with a Garden Salad and choice of Apple Cobbler or Apple Pie for dessert

🍃 Classic Garden Salad	50 Cal/3.5 oz. serving
Top your own Baked Potato with Chili Con Carne, Steamed Broccoli, Crumbled Bacon, Shredded Cheddar Cheese, Scallions and Sour Cream	660 Cal/12 oz. serving
🍎 Apple Cobbler	350 Cal/4.75 oz. serving
🍎 Apple Pie	410 Cal/slice
Cheddar Cheese Sauce	60 Cal/1 oz. serving

Basic Italian Buffet \$19.49

🍃 Italian House Salad	50 Cal/3.5 oz. serving
🍎 Garlic Breadsticks	110 Cal each
🍎 Seasonal Garden Vegetable	20 Cal/4 oz. serving
Home-style Lasagna with Parmesan Cheese	330 Cal/7.25 oz. serving
🍎 Vegetable Alfredo Lasagna	230 Cal/5.5 oz. serving
🍎 Chocolate Mousse	150 Cal/3 oz. serving

Pasta Trio Buffet \$20.49

A Trio of Pasta Dishes and Sides

Caesar Salad	160 Cal/2.7 oz. serving
🍎 Garlic Breadsticks	110 Cal each
🍎 Manicotti Marinara	140 Cal/3.25 oz. serving
Chicken and Broccoli Ravioli	320 Cal/6 oz. serving
Rigatoni and Meat Balls	310 Cal/7.5 oz. serving
🍎 Lemon Bars	250 Cal/2 oz. serving

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Build Your Own Bite Sized Southern BBQ \$20.49

🍎 Fresh Country Coleslaw	170 Cal/3.5 oz. serving
🍎 Vegetarian Baked Beans	160 Cal/4 oz. serving
🍎 Collard Greens	90 Cal/3 oz. serving
🍎 Macaroni and Cheese	260 Cal/4 oz. serving
🍎 Hush Puppies	70 Cal each
Pulled BBQ Chicken	190 Cal/3 oz. serving
Pulled BBQ Pork	290 Cal/3 oz. serving
🍎 Slider Buns	80 Cal each
🍎 Assorted Craveworthy Cookies	250-310 Cal each
🍎 Bakery-Fresh Brownies	250 Cal/2.25 oz. serving

Tasty Tex Mex \$20.49

Create your own Fajitas with our Tex Mex Sides including choice of two (2) Salsas!

🍎 Tortilla Chips	90 Cal/1 oz. serving
🍃 Mexican Rice	130 Cal/3 oz. serving
🍎 Charro Beans	90 Cal/3 oz. serving
🍃 Southwest Roasted Corn Salad	70 Cal/3 oz. serving
Beef Fajitas with Tortillas, Shredded Cheddar and Sour Cream	590 Cal/5 oz. serving
Chicken Fajitas with Tortillas, Shredded Cheddar and Sour Cream	580 Cal/5 oz. serving
🍃 Pico De Gallo	10 Cal/1 oz. serving
🍃 Salsa Verde	10 Cal/1 oz. serving
🍃 Salsa Roja	20 Cal/1 oz. serving
🍎 Cinnamon Crisps	20 Cal each

Republic of Spice \$21.49

Kadai Jhinga Masala (Prawns in a Sauce) and Tandoori Chicken served over Lemon-Ginger Basmati Rice, Kachumber and Tikka Chaat Side Salads, Curry-Spiced Naan, toppings bar including Picked Red Onion, Shredded Carrot, Cilantro, Mango Chutney, Cucumber Mint Raita, and Tomato Chutney; Honey Lemon Rice Pudding.

🍃 Kachumber Salad	40 Cal/3 oz. serving
🍃 Tikka Chat Salad	70 Cal/3 oz. serving
🍎 Curry Spiced Naan	440 Cal each
🍃 Lemon-Ginger Basmati Rice	170 Cal/3.25 oz. serving
Kadai Jhinga Masala	120 Cal/4.5 oz. serving
Tandoori Chicken	150 Cal/3 oz. serving
🍃 Mango Chutney	45 Cal/1 oz. serving
🍃 Cucumber Mint Raita	15 Cal/1 oz. serving
🍃 Tomato Chutney	5 Cal/0.5 oz. serving
🍃 Pickled Red Onion	10 Cal/0.5 oz. serving
🍃 Shredded Carrot	10 Cal/0.5 oz. serving
🍃 Cilantro	0 Cal/0.125 oz. serving
🍎 Honey Lemon Rice Pudding	200 Cal/4.25 oz. serving

Themed Buffets

Available for 24 guests or more, all prices are per person and based on 1.5 hours of service. Includes Standard Beverage Service.

Sizzling Salad Bar \$21.99

Mixed Greens, Chopped Romaine with Ranch, Balsamic Vinaigrette and FF Italian Dressings, Sliced Grilled Chicken, Teriyaki Salmon, Bacon, Roasted Chickpeas, Sliced Red Onion, Shredded Cheese, Feta Cheese, Tomatoes, Cucumbers, Broccoli Florets, Shredded Carrots, Croutons, Chow Mein Noodles, Dinner Rolls, Choice of Two (2) Soups, and Assorted Dessert Bars.

✓ Dinner Roll	140 Cal each
✓ Mixed Greens	15 Cal/3 oz. serving
Sliced Grilled Chicken	160 Cal/3 oz. serving
Teriyaki Salmon	60 Cal/2.25 oz. serving
Bacon	120 Cal/1 oz. serving
✓ Shredded Cheese	60 Cal/0.5 oz. serving
✓ Feta Cheese	70 Cal/1 oz. serving
✓ Sliced Red Onions	10 Cal/1 oz. serving
✓ Cucumbers	5 Cal/1 oz. serving
✓ Shredded Carrots	10 Cal/0.5 oz. serving
✓ Broccoli Florets	10 Cal/1 oz. serving
✓ Roasted Chickpeas	210 Cal/2 oz. serving
✓ Tomatoes	5 Cal/1 oz. serving
✓ Croutons	60 Cal/0.5 oz. serving
✓ Chow Mein Noodles	70 Cal/0.5 oz. serving
✓ Ranch Dressing	200 Cal/2 oz. serving
✓ FF Italian Dressing	50 Cal/2 oz. serving
✓ Balsamic Vinaigrette	120 Cal/2 oz. serving
Choice of Two (2) Soups:	
Chicken Noodle Soup	140 Cal/8 oz. serving
✓ Broccoli Cheddar Soup	240 Cal/8 oz. serving
✓ Tomato Soup	210 Cal/8 oz. serving
✓ Assorted Dessert Bars	300-370 Cal/ 2.75-3.25 oz. serving

BUFFETS

Lazy Summer BBQ \$21.99

BBQ Chicken and Sliced Brisket served with Coleslaw, Cornbread Fiesta Muffins, Baked Beans, Macaroni and Cheese, Assorted Craveworthy Cookies and Assorted Dessert Bars.

✓ Cole Slaw	150 Cal/3 oz. serving
✓ Fiesta Cornbread Muffins	120 Cal each
Baked Beans	170 Cal/4.75 oz. serving
✓ Mac & Cheese	260 Cal/4 oz. serving
BBQ Chicken	430 Cal/6 oz. serving
Sliced Brisket	350 Cal/5 oz. serving
✓ Assorted Craveworthy Cookies	250-310 Cal each
✓ Assorted Dessert Bars	300-370 Cal/2.75-3.25 oz. serving

All American Picnic \$19.99

Grilled Hamburgers and Hot Dogs with Garnish Tray and Condiments served with Home-style Potato Salad, Fresh Country Coleslaw, House Made Kettle Chips, Assorted Craveworthy Cookies and Brownies.

✓ Cole Slaw	170 Cal/3.5 oz. serving
✓ Potato Salad	240 Cal/4 oz. serving
✓ House Made Kettle Chips	160 Cal/1 oz. serving
Hot Dogs with Buns	310 Cal each
Hamburgers with Buns	330 Cal each
Garnish Tray:	
✓ Lettuce	0 Cal/0.5 oz. serving
✓ Onion	10 Cal/1 oz. serving
✓ Pickles	0 Cal/1 oz. serving
✓ Tomato	100 Cal/3.5 oz. serving
✓ Ketchup PC	NA
✓ Mustard PC	NA
✓ Mayo PC	NA
✓ Relish PC	NA
✓ Assorted Craveworthy Cookies	250-310 Cal each
✓ Brownies	250 Cal/2.25 oz. serving

STANDARD BEVERAGE SERVICE

Iced Tea	5 Cal/8 oz. serving
Iced Water	0 Cal/8 oz. serving
Lemonade	90 Cal/8 oz. serving
Gourmet Coffee/Decaf	0 Cal/8 oz. serving
Assorted Sodas	0-170 Cal/12 oz. serving

BUFFETS

Classic Buffet Options

Available for 24 guests or more, all prices are per person and based on 1.5 hours of service. Includes Standard Beverage Service.

Evening Soiree \$28.49

A Choice of Two (2) Entrées, Three (3) Salads, Two (2) Starches, and One (1) Vegetable, Rolls (140 Cal each), Honey Butter (90 Cal/1 oz. serving), and Standard Beverage Service.

The Cardinal \$25.99

A Choice of Two (2) Entrées, Two (2) Salads, One (1) Starch, One (1) Vegetable, Rolls, Honey Butter, and Standard Beverage Service.

Entrées

Chicken Mushroom Marsala	240 Cal/6 oz. serving
Lemon Rosemary Chicken	160 Cal/6 oz. serving
Tequila Lime Chicken	300 Cal/6 oz. serving
Herb Roasted Chicken	220 Cal/6 oz. serving
Chicken Piccata	420 Cal/6 oz. serving
Roast Turkey	140 Cal/3 oz. serving
Grilled Turkey Breast seasoned with Rosemary and topped with Cranberry Molasses Sauce	200 Cal/4 oz. serving
Chicken and Shrimp Creole	240 Cal/9 oz. serving
Bacon Wrapped Pork Tenderloin	260 Cal/3 oz. serving
Chipotle Roasted Pork Loin with a Pineapple Salsa	180 Cal/4 oz. serving
Roasted Top Round of Beef	200 Cal/3 oz. serving
Swedish Style Meatballs	300 Cal/3 oz. serving
Beef Pot Roast with Dijon Shallot Sauce	330 Cal/5 oz. serving
Beef Lasagna	320 Cal/slice
Vegetable Lasagna	270 Cal/slice
Late Harvest Veggie Cavatappi with Sautéed Zucchini, Spinach, Tomato and White Beans in a Pepper Lemon-Garlic Sauce	220 Cal/7 oz. serving
Potato Crusted Salmon	320 Cal/4 oz. serving
Lightly Breaded Cod	160 Cal/4 oz. serving
London Broil (additional \$2.00 per person)	300 Cal/4 oz. serving

Starches

Mashed Potatoes and Gravy	230 Cal/4 oz. serving
Macaroni and Cheese	250 Cal/4 oz. serving
Rice Pilaf	150 Cal/4 oz. serving
Oven-Roasted Fingerling Potatoes	130 Cal/4 oz. serving
Marinated Roasted Red Potatoes	120 Cal/3 oz. serving
AuGratin Potatoes	180 Cal/4 oz. serving
Maple Mashed Sweet Potatoes	120 Cal/4 oz. serving
Penne with Marinara Sauce	100 Cal/3 oz. serving
Quinoa and Wild Rice Blend	110 Cal/3 oz. serving
Scalloped Potatoes	150 Cal/4 oz. serving
Broccoli Cheddar Rice	210 Cal/4 oz. serving
Mushroom Farro	190 Cal/4 oz. Serving

Vegetables

Seasonal Garden Vegetables	20 Cal/3 oz. serving
Honey Carrots	110 Cal/3 oz. serving
Fresh Green Beans	30 Cal/3 oz. serving
Steamed Broccoli	20 Cal/3 oz. serving
Seasoned Corn	100 Cal/3 oz. serving
Sweet Herbed Corn Pudding	350 Cal/4 oz. serving
Zucchini and Yellow Squash	70 Cal/3 oz. serving
Roasted Vegetables	60 Cal/3 oz. serving
California Blend	20 Cal/4 oz. serving
Brussels Sprouts with Almond Butter	20 Cal/3 oz. serving
Prince Edward Blend Vegetables	30 Cal/3 oz. serving

Salads

Fruit and Nut Bistro Salad	100 Cal/3 oz. serving
Garden Salad with Dressing	50 Cal/3 oz. serving
Classic Caesar Salad with Dressing	160 Cal/3 oz. serving
Pasta Salad	130 Cal/3 oz. serving
Seasonal Fresh Fruit Salad	50 Cal/3 oz. serving
Red Skin Potato Salad	240 Cal/4 oz. serving
Baby Spinach Salad with Bacon, Hard Boiled Eggs and Balsamic Vinaigrette	60 Cal/3 oz. serving
Waldorf Salad	70 Cal/3 oz. serving
Antipasto Salad	130 Cal/3 oz. serving
Greek Salad with Crumbled Feta	120 Cal/3 oz. serving

2000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information is available upon request.

In the interest of public health, please be aware that consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Plated Meals

All prices are per person and available for 24 guests or more.
Includes Standard Beverage Service.

Chicken Piccata \$20.49

Lightly Dusted Pan Fried Chicken Breast with Lemon Caper Sauce, Scallion Mashed Potatoes and Garden Vegetables. Served with Garden Salad

Chicken Piccata with Lemon Caper Sauce	420 Cal/6 oz. serving
✓ Scallion Mashed Potatoes	120 Cal/4 oz. serving
✓ Garden Vegetables	15 Cal/4 oz. serving
✓ Garden Salad with Dressing	100 Cal/3 oz. serving
✓ Artisan Roll	140 Cal each

Chicken with Bacon and Goat Cheese \$20.99

Chicken Breast Stuffed with Bacon and Goat Cheese topped with Romesco Sauce served with Parmesan Risotto, Lemon Broccoli, and Panzanella Salad

Stuffed Chicken Breast with Sauce	330 Cal/6 oz. serving
✓ Parmesan Risotto	270 Cal/4 oz. serving
✓ Lemon Broccoli	20 Cal/4 oz. serving
✓ Panzanella Salad	150 Cal/4 oz. serving
✓ Artisan Roll	140 Cal each

Grilled Lemon Rosemary Chicken \$20.49

Grilled Marinated Chicken Breast topped with Red Onion Marmalade served with Fingerling Potato Hash, Dill Green Beans and Cranberry Mandarin Salad

Grilled Marinated Chicken Breast topped with Red Onion Marmalade	160 Cal//6 oz. serving
✓ Red Onion Marmalade	35 Cal/1 oz. serving
✓ Fingerling Potato Hash	130 Cal/4 oz. serving
✓ Dill Green Beans	30 Cal/3 oz. serving
✓ Cranberry Mandarin Salad	130 Cal/3 oz. serving
✓ Artisan Roll	140 Cal each

STANDARD BEVERAGE SERVICE

Iced Tea	5 Cal/8 oz. serving
Iced Water	0 Cal/8 oz. serving
Lemonade	90 Cal/8 oz. serving
Gourmet Coffee/Decaf	0 Cal/8 oz. serving
Assorted Sodas	0-170 Cal/12 oz. serving

PLATED MEALS

Crispy Asiago-Crusted Chicken \$20.49

Deep Fried Boneless Chicken Breast coated with a blend of Bread Crumbs, Asiago and Pepper. Served with Penne Pesto Primavera, Garden Vegetables and a Caesar Salad

Crispy Asiago-Crusted Chicken	430 Cal//6 oz. serving
✓ Penne Pesto Primavera	150 Cal/4 oz. serving
✓ Garden Vegetables	15 Cal/4 oz. serving
Caesar Salad	80 Cal /3 oz. serving
✓ Artisan Roll	140 Cal each

Chicken Mushroom Marsala \$20.49

Sautéed Chicken with Mushrooms, Onions and Garlic in light Marsala Wine Sauce with Garlic Potato Puree and Roasted Italian Vegetables. Served with a Parmesan Pepper Garden Salad

Sautéed Chicken Breast with Mushroom Marsala Sauce	240 Cal//6 oz. serving
✓ Garlic Potato Puree	120 Cal/4 oz. serving
✓ Italian Vegetables	100 Cal/4 oz. serving
✓ Parmesan Pepper Salad	110 Cal/3 oz. serving
✓ Artisan Roll	140 Cal each



PLATED MEALS

Plated Meals

All prices are per person and available for 24 guests or more. Includes Standard Beverage Service.

SVSU Signature London Broil \$21.49

Marinated Flank Steak flame broiled with our Signature Zesty BBQ Sauce. Served with Garlic Potato Puree, Garden Vegetables and Spring Mix Bistro Salad with Raspberry Vinaigrette.

Flank Steak and Signature Zesty BBQ Sauce	320 Cal/6 oz. serving
▼ Garlic Potato Puree	120 Cal/4 oz. serving
▼ Garden Vegetables	15 Cal/4 oz. serving
▼ Bistro Salad	100 Cal/3 oz. serving
▼ Artisan Roll	140 Cal each

Beef Tenderloin \$26.99

Filet Mignon with Roasted Mushrooms, Cipollini Onions, Delmonico Potatoes and Garden Vegetables. Served with Classic Caesar Salad.

Filet Mignon, Onions and Mushrooms	290 Cal/6 oz. Serving
▼ Delmonico Potatoes	210 Cal/4 oz. serving
▼ Garden Vegetables	15 Cal/4 oz. serving
Caesar Salad	160 Cal/2 oz. serving
▼ Artisan Roll	140 Cal each

Grilled NY Strip \$25.89

Beef Sirloin Strip Steak char broiled and seasoned with Cracked Pepper and Sea Salt. Served with a Loaded Baked Potato, Grilled Asparagus and Parmesan Pepper Garden Salad.

Strip Steak	410 Cal/8 oz. serving
Loaded Baked Potato	370 Cal/7 oz. serving
▼ Asparagus	45 Cal/3 oz. serving
▼ Parmesan Pepper Salad	110 Cal/3 oz. serving
▼ Artisan Roll	140 Cal each

Orange Honey Turkey London Broil \$20.49

Oven Roasted Honey Glazed Turkey Breast served with Orange Salsa, Dijon Roasted Red Potatoes, California Blend Vegetables and Caesar Salad.

Honey Glazed Turkey Breast with Orange Salsa	180 Cal/3 oz. serving
▼ Dijon Red Potatoes	130 Cal/4 oz. serving
▼ California Blend	20 Cal/4 oz. serving
Caesar Salad	80 Cal/3 oz. serving
▼ Artisan Roll	140 Cal each

STANDARD BEVERAGE SERVICE

Iced Tea	5 Cal/8 oz. serving
Iced Water	0 Cal/8 oz. serving
Lemonade	90 Cal/8 oz. serving
Gourmet Coffee/Decaf	0 Cal/8 oz. serving
Assorted Sodas	0-170 Cal/12 oz. serving



Plated Meals

All prices are per person and available for 24 guests or more.
Includes Standard Beverage Service.

Stuffed Pasta Shells \$19.39

Stuffed Pasta Shells with Marinara, Seasoned Broccoli and Parmesan. Served with a Classic Caesar Salad and Artisan Roll
Add Chicken \$3.99

✓ Stuffed Shells with Marinara and Parmesan	310 Cal each
✓ Seasoned Broccoli	20 Cal/4 oz. serving
✓ Caesar Salad	80 Cal/3 oz. serving
✓ Artisan Roll	140 Cal each
Added Chicken Breast	160 Cal each

Bacon Wrapped Pork Tenderloin \$21.49

Bacon-Wrapped Pork Medallions served with Orange Dijon Sauce, Mashed Potatoes and Steamed Broccoli. Served with Spring Mix Salad and Artisan Roll.

Bacon Wrapped Pork Tenderloin with Orange Dijon	180 Cal/6 oz. serving
✓ Mashed Potatoes	120 Cal/4 oz. serving
✓ Broccoli	40 Cal/4 oz. serving
✓ Spring Mix Salad	100 Cal/3 oz. serving
✓ Artisan Roll	140 Cal each

Garden Salmon \$23.69

Oven Baked Salmon with Parmesan Vegetable Crumb Topping, Curried Jasmine Rice, Capri Blend Vegetables and Garden Salad

Oven Baked Salmon with Parmesan Vegetable Crumb Topping	230 Cal/6 oz. serving
✓ Curried Jasmine Rice	100 Cal/4 oz. serving
✓ Capri Blend Vegetables	20 Cal/4 oz. serving
✓ Garden Salad	100 Cal/3 oz. serving
✓ Artisan Roll	140 Cal each

Lemon Dill Salmon \$23.69

Grilled Garlic Herb Salmon served with a Creamy Lemon Dill Sauce, Confetti Brown Rice, Orange Ginger Glazed Carrots and Garden Salad

Grilled Garlic Herb Salmon with a Creamy Lemon Dill Sauce	170 Cal/6 oz. serving
✓ Confetti Brown Rice	120 Cal/4 oz. serving
✓ Orange Ginger Carrots	80 Cal/4 oz. serving
✓ Garden Salad	100 Cal/3 oz. serving
✓ Artisan Roll	140 Cal each

PLATED MEALS

Grilled Montreal Cod \$22.69

Grilled Cod seasoned with a blend of Cracked Black Pepper, Garlic and Spices. Served with AuGratin Potatoes, California Blend Vegetables and Spring Mix Bistro Salad with Raspberry Vinaigrette.

Grilled Cod	110 Cal/6 oz. serving
✓ AuGratin Potatoes	180 Cal/4 oz. serving
✓ California Blend Vegetables	20 Cal/4 oz. serving
✓ Spring Mix Salad	100 Cal/3 oz. serving
✓ Artisan Roll	140 Cal each

Vegetarian Meals

Butternut Squash Ravioli \$19.39

Butternut Squash Ravioli with Brown Butter and Pecans served with Baby Carrots, Spinach Salad and Artisan Roll

✓ Butternut Squash Ravioli with Brown Butter and Pecans	480 Cal each
✓ Baby Carrots	80 Cal/4 oz. serving
✓ Spinach Salad	60 Cal/4 oz. serving
✓ Artisan Roll	140 Cal each

Quinoa Cakes \$19.39

Quinoa Cakes with Tomato Ginger Chutney served with Seasonal Vegetables, Garden Salad and Artisan Roll

✓ Quinoa Cakes with Tomato Ginger Chutney	240 Cal/4.25 oz. serving
✓ Seasonal Vegetables	15 Cal/4 oz. serving
✓ Garden Salad	100 Cal/3 oz. serving
✓ Artisan Roll	140 Cal each

Polenta with Mushrooms \$19.39

Hearty Polenta Squares topped with Wild Mushroom Ragout, Goat Cheese and Red Onion Marmalade Served with Bistro Salad and Artisan Roll

✓ Polenta with Wild Mushroom Ragout, Goat Cheese and Red Onion Marmalade	520 Cal each
✓ Bistro Salad	100 Cal/3 oz. serving
✓ Artisan Roll	140 Cal each

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PLATED MEALS

Regional Favorites

All prices are per person and available for 24 guests or more. Includes Standard Beverage Service.

The Yooper \$19.39

Beef and Root Vegetables in Flaky Pastry with Brown Gravy served with Garden Salad and Mixed Berry Cobbler

Beef Pastry	400 Cal each
Brown Gravy	90 Cal/3 oz. serving
● Garden Salad	100 Cal/3 oz. serving
● Mixed Berry Cobbler	300 Cal/4 oz. serving

Michigan Almond Boneless Chicken (ABC) \$19.39

Crispy Chicken Breast, Savory Brown Mushroom Gravy, Sliced Almonds and Scallions over Chopped Iceberg Lettuce served with Jasmine Rice, Egg Drop Soup and Almond Cookies

Crispy Chicken Breast	330 Cal/6 oz. serving
Mushroom Gravy	90 Cal/3 oz. serving
● Almonds	40 Cal/0.25 oz. serving
● Scallions	0 Cal/serving
● Iceberg Lettuce	10 Cal/3 oz. serving
● Jasmine Rice	130 Cal/4 oz. serving
Egg Drop Soup	70 Cal/8 oz. serving
● Almond Cookies	280 Cal each

Locally Inspired Chicken Dinner \$19.39

Fried Chicken, Mashed Potatoes and Gravy, Dressing, Buttered Egg Noodles, Seasonal Vegetable, Cranberry Relish, Fresh Baked Breads, Creamy Cabbage Salad

Fried Chicken	630 Cal/6 oz. serving
Mashed Potatoes and Gravy	160 Cal/6 oz. serving
● Dressing	190 Cal/4 oz. serving
● Buttered Egg Noodles	110 Cal/4 oz. serving
● Seasonal Vegetables	15-40 Cal/4 oz. serving
● Cranberry Relish	60 Cal/1 oz. serving
● Fresh Baked Breads	120 Cal/slice
● Creamy Cabbage Salad	150 Cal/4 oz. serving

Zip Steak \$25.99

Beef Tenderloin Medallion with Detroit Zip Sauce and Mushrooms over Garlic Potato Puree with Seasonal Vegetable. Served with Artisan Rolls and Caesar Salad

Beef Tenderloin Medallion	260 Cal/6 oz. serving
Zip Sauce	100 Cal/2 oz. serving
● Mushrooms	45 Cal/1 oz. serving
● Garlic Potato Puree	120 Cal/4 oz. serving
● Seasonal Vegetable	15-40 Cal/4 oz. serving
● Artisan Roll	140 Cal each
● Caesar Salad	80 Cal/3 oz. serving

Great Lakes Seafood \$24.79

Choose from Pan fried Walleye, Yellow Perch, or Whitefish served with Fingerling Potato and Mushroom Ragout, Pea Puree and Lemon Crab Salad. Served with Michigan Crunch Salad and Artisan Rolls

Choice of One (1) Entrée:

Pan Fried Walleye	220 Cal/5 oz. serving
Yellow Perch	260 Cal/5 oz. serving
Whitefish	280 Cal/5 oz. serving
● Fingerling Potato and Mushroom Ragout	140 Cal/4 oz. serving
● Pea Puree	100 Cal/4 oz. serving
Lemon Crab Salad	40 Cal/4 oz. serving
● Michigan Crunch Salad	120 Cal/3 oz. serving
● Artisan Roll	140 Cal each

STANDARD BEVERAGE SERVICE

Iced Tea	5 Cal/8 oz. serving
Iced Water	0 Cal/8 oz. serving
Lemonade	90 Cal/8 oz. serving
Gourmet Coffee/Decaf	0 Cal/8 oz. serving
Assorted Sodas	0-170 Cal/12 oz. serving

2000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information is available upon request. In the interest of public health, please be aware that consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

REGIONAL FAVORITES

Regional Favorites

All prices are per person and available for 24 guests or more. Includes Standard Beverage Service.

Farm Raised Quail \$21.49

Roasted Quail with Peach Kale Salad and Michigan Cherry Compote Served with Sweet Potato Quinoa Leafy Salad with Maple Vinaigrette and Artisan Rolls

Roasted Quail	230 Cal each
🍷 Peach Kale Salad	60 Cal/4 oz. serving
🌱 Cherry Compote	140 Cal/1 oz. serving
🍷 Sweet Potato Quinoa Leafy Salad	120 Cal/3 oz. serving
🍷 Artisan Roll	140 Cal each

Lunch on Woodward \$19.49

Canadian Cheese Soup, Maurice Salad, Chocolate Chip Oatmeal Cookies

🍷 Canadian Cheese Soup	300 Cal/8 oz. serving
Maurice Salad	480 Cal/8 oz. serving
🍷 Chocolate Chip Oatmeal Cookies	400 Cal each
🍷 Artisan Roll	140 Cal each

Greektown Gyro Fajitas \$17.29

Grilled Chicken or Flank Steak Sautéed with Onions, Mushrooms, Zucchini and Greek Olives topped with Feta. Served with Greek Salad, Cucumber Yogurt Sauce, Sliced Tomato, and Pita

Choice of One (1) Protein:

Grilled Chicken	200 Cal/4 oz. serving
Flank Steak	340 Cal/4 oz. serving
🌱 Vegetable Mixture	30 Cal/2 oz. serving
🍷 Feta	60 Cal/1 oz. serving
🍷 Greek Salad	250 Cal/3 oz. serving
🍷 Cucumber Yogurt Sauce	25 Cal/1 oz. serving
🌱 Sliced Tomato	5 Cal/1 oz. serving
🍷 Pita	165 Cal each

Michigan Crunch Salad \$15.99

Garlic Herbed Chicken Breast with Maple Spiced Nut Crunch over Greens with Wheat Berries, Sweet Potato, Fresh Blueberries and Dried Cranberries. Served with Cider Vinaigrette and Artisan Rolls

Nut Crunch Salad	600 Cal/8 oz. serving
🍷 Artisan Roll	140 Cal each

Hot Fudge Cream Puff \$7.49

Jumbo Crème Puff filled with Vanilla Ice Cream and Smothered in Sanders Milk Chocolate Hot Fudge

🍷 Hot Fudge Cream Puff	1000 Cal each
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DUAL ENTRÉES

Dual Entrées

All prices are per person and available for 24 guests or more. Includes Standard Beverage Service.

Dressed to Impress \$46.49

Chilean Sea Bass topped with Lump Crab, Fresh Asparagus, Hollandaise and Lemon paired with Petit Beef Tenderloin Medallion and Wild Mushroom Demi. Served with Truffled Risotto, Spiral Turned Vegetables, House Salad and Crème Brûlée.

Sea Bass	120 Cal/4 oz. serving
Crab	20 Cal/1 oz. serving
▼ Hollandaise	200 Cal/3 Tbsp. serving
▼ Asparagus	15 Cal/3 oz. serving
Beef Tenderloin	150 Cal/4 oz. serving
Mushroom Demi	30 Cal/1 oz. Serving
Risotto	180 Cal/4 oz. serving
▼ Spiral Vegetables	15 Cal/3 oz. serving
▼ House Salad	100 Cal/3 oz. serving
▼ Artisan Roll	140 Cal each
▼ Crème Brûlée	400 Cal each

New York, New York \$39.99

Beef Sirloin Strip Steak char broiled and seasoned with Cracked Pepper and Sea Salt, paired with Chicken Piccata. Served with House Made Steak Sauce, Loaded Baked Potato, Asparagus Vegetable Sauté, Classic Spinach Salad with Hot Bacon Dressing and Mile High Apple Pie.

Sirloin Strip Steak	410 Cal/4 oz. serving
Chicken Piccata	420 Cal/4 oz. serving
Loaded Baked Potato	370 Cal each
▼ Asparagus Vegetable Sauté	15 Cal/3 oz. serving
Salad with Dressing	120 Cal/3 oz. serving
▼ Apple Pie	410 Cal/Slice
▼ Steak Sauce	25 Cal/1 oz. serving
▼ Artisan Roll	140 Cal each

Delmonicos \$41.99

Filet Mignon with Roasted Mushrooms, Cipollini Onions, Chicken Marsala, Delmonico Potatoes, and Creamed Spinach. Served with Classic Caesar Salad and Mixed Berry Sabayon.

Filet Mignon with Mushrooms and Onions	150 Cal/4 oz. serving
Chicken Marsala	240 Cal/6 oz. serving
▼ Delmonico Potatoes	210 Cal/4 oz. serving
▼ Creamed Spinach	80 Cal/4 oz. serving
Caesar Salad	210 Cal/2 oz. serving
▼ Mixed Berry Sabayon	75 Cal/4 oz. serving
▼ Artisan Roll	140 Cal each

San Antonio \$34.49

Marinated Flank Steak flame broiled with our Signature Zesty BBQ Sauce and Tequila Lime Chicken. Served with Garlic Potato Puree, Garden Vegetables, Southwest Caesar Salad and Strawberry Wonton Napoleon.

Flank Steak with Signature Zesty BBQ Sauce	160 Cal/4 oz. serving
Tequila Lime Chicken	300 Cal/4 oz. serving
▼ Garlic Potato Puree	120 Cal/4 oz. serving
▼ Garden Vegetables	15 Cal/4 oz. serving
Southwest Caesar Salad	170 Cal/4 oz. serving
▼ Strawberry Wonton Napoleon	150 Cal/4 oz. serving
▼ Artisan Roll	140 Cal each

Footloose \$32.29

Oven Roasted Honey Glazed Turkey Breast with Orange Salsa, Bacon Wrapped Pork Tenderloin, Dijon Roasted Red Potatoes, California Blend Vegetables, Waldorf Salad and Key Lime Bistro Cake

Honey Glazed Turkey Breast with Orange Salsa	180 Cal/4 oz. serving
Bacon Wrapped Pork Tenderloin	260 Cal/3 oz. serving
▼ Dijon Roasted Red Potatoes	130 Cal/4 oz. serving
▼ California Blend	20 Cal/4 oz. serving
▼ Waldorf Salad	70 Cal/4 oz. serving
▼ Key Lime Bistro Cake	150 Cal each
▼ Artisan Roll	140 Cal each

STANDARD BEVERAGE SERVICE

Iced Tea	5 Cal/8 oz. serving
Iced Water	0 Cal/8 oz. serving
Lemonade	90 Cal/8 oz. serving
Gourmet Coffee/Decaf	0 Cal/8 oz. serving
Assorted Sodas	0-170 Cal/12 oz. serving

Desserts

All prices are per person and available for 24 guests or more. Groups of 24-100 guests may select Two (2) Desserts. Groups of over 100 guests may select Three (3) Desserts.

Assorted Cakes \$3.69

Choose from the following Classic Dessert Treats; Chocolate with Fudge Icing, Yellow with Buttercream, Carrot with Cream Cheese, Red Velvet with Cream Cheese or White Cake with White Icing and Sprinkles

▼ Chocolate Cake with Fudge Icing	260 Cal/Slice
▼ Yellow Cake with Buttercream	320 Cal/Slice
▼ Carrot Cake with Cream Cheese	360 Cal/Slice
▼ Red Velvet Cake with Cream Cheese	500 Cal/Slice
▼ White Cake with White Icing and Sprinkles	380 Cal/Slice

Assorted Pies \$3.69

Choose from; Apple, Dutch Apple, Cherry, Blueberry, Pecan, Pumpkin, Oreo Cream or Chocolate Cream

▼ Apple Pie	410 Cal/Slice
▼ Dutch Apple Pie	350 Cal/Slice
▼ Cherry Pie	380 Cal/Slice
▼ Blueberry Pie	360 Cal/Slice
▼ Pecan Pie	450 Cal/Slice
▼ Pumpkin Pie	300 Cal/Slice
▼ Oreo Cream Pie	260 Cal/Slice
▼ Chocolate Cream Pie	300 Cal/Slice

Dessert "Martini's" \$4.49

Delicious endings beautifully presented in martini glasses, choose from; Chocolate Mousse, Oreo Brownie Parfait, Strawberry Shortcake, Tropical Fruit Panna Cotta, Lime Cheesecake Parfait with Fresh Blueberries

▼ Chocolate Mousse	150 Cal each
▼ Oreo Brownie Parfait	240 Cal each
▼ Strawberry Shortcake	260 Cal each
▼ Tropical Fruit Panna Cotta	320 Cal each
▼ Lime Cheesecake Parfait	330 Cal each

DESSERTS

Specialty Desserts \$5.39

Sure to make your event memorable, choose from the following house favorites; Crème Brûlée with Fresh Berries, Key Lime or Red Velvet Bistro Cakes, Tres Leche Cake, NY Cheesecake with Seasonal Topping

▼ Crème Brûlée with Fresh Berries	400 Cal each
▼ Key Lime Bistro Cake	250 Cal each
▼ Red Velvet Bistro Cake	280 Cal each
▼ New York Cheesecake	440-520 Cal each
▼ Tres Leches Cake	430 Cal each

Light and Refreshing \$4.29

Lighten up your next event with these fresh offerings. Choose from; Fresh Cut Fruit in Martini with Chocolate Dipped Ladyfinger, Angel Food Cake with Fresh Berries, Vegan Rice Pudding, Coconut Mango Rice Parfait, Lemon Yogurt Mousse or Goats Cheese, Fruit and Honey

▼ Fruit Martini with Chocolate Dipped Ladyfinger	110 Cal each
▼ Individual Angel Food Cake with Fresh Berries	170 Cal each
▼ Individual Vegan Rice Pudding	170 Cal each
▼ Coconut Mango Rice Parfait	240 Cal each
▼ Lemon Yogurt Mousse	240 Cal each
▼ Individual Goats Cheese, Fruit and Honey	250 Cal each

Miniatures \$3.19

Give your budget and your waistline a break with these mini's; Lemon Strawberry Parfait, Salted Caramel Mini Cupcake, Carrot Cake Mini Parfait, Rocky Road Brownie Bites, Pineapple Upside Down Parfait, Mini Elvis Cake

▼ Lemon Strawberry Parfait	70 Cal each
▼ Salted Caramel Cupcake	180 Cal each
▼ Carrot Cake Parfait	230 Cal each
▼ Rocky Road Brownie Bites	360 Cal each
▼ Pineapple Upside Down Parfait	220 Cal each
▼ Mini Elvis Cake	150 Cal each

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RECEPTIONS

Hors d'oeuvres

Available for 2+ guests or more, all prices are per person and based on 1.5 hours of service.

Hot Reception Hors d'oeuvres

Bacon Wrapped Scallops (20 Cal each) \$5.69

Chicken Quesadillas (50 Cal each) \$5.29

Coconut Shrimp (45 Cal each) \$5.69

Crab Cakes (30 Cal each) \$5.49

Assorted Mini Quiche (70-90 Cal each) \$4.69

Creamy Tuscan Shrimp (110 Cal each) \$5.69

Crab Rangoon (150 Cal each) \$4.79

▼ Spanakopita (70 Cal each) \$4.59

▼ Mac and Cheese Melts (50 Cal each) \$4.79

Potstickers (45-60 Cal each) \$4.69

Choose from Pork, Chicken or Vegetable

Boneless Chicken Wings (400-460 Cal/4 oz. serving) \$5.19

Choose from Buffalo, BBQ, Korean BBQ, Teriyaki, Mango Habanero or Plain

Meatballs (180-300 Cal/3 pieces) \$4.89

Choose from Swedish, BBQ, Sweet and Sour

Mesquite Chicken Quesadilla (110 Cal each) \$5.29

▼ Jalapeno Poppers (95 Cal each) \$4.79

▼ Middle eastern Falafel (130 Cal/3 pieces) \$4.79

Breaded Portabella Mushrooms (110 Cal/2 pieces) \$4.79

Cold Reception Hors d'oeuvres

▼ Gazpacho Shooter (30 Cal/2 oz. serving) \$4.39

▼ Bruschetta Crostini (50 Cal each) \$4.39

▼ Middle Eastern Chickpea Toast Points (70 Cal each) \$4.39

Shrimp and Avocado Toast Points (70 Cal each) \$5.19

Shrimp Cocktail (70 Cal each) \$5.69

Scotch Egg (150 Cal/1/2 egg) \$4.69

▼ Garden Pizza (170 Cal each) \$4.59

Smoked Salmon Dip (160 Cal/2 oz. serving) \$4.89

Pimento Cheese and Bacon Toast Points (110 Cal each) \$4.59

Salami Coronets (110 Cal each) \$4.59

Cherry Chicken Salad Bites (45 Cal each) \$4.69

Vietnamese Pork Baguette (60 Cal each) \$4.69

Candied Bacon (100 Cal each) \$4.49

▼ Veggie Hummus Cup (150 Cal each) \$4.49

Assorted Sliders (120-170 Cal each) \$4.89

Italian Deli, Chicken Salad or Garden Vegetable

UNSURE OF HOW MANY ITEMS AND HOW MUCH TO ORDER FOR YOUR RECEPTION?

Contact your catering events specialist to discuss the proper amounts needed for a reception.

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Reception Platters and Dips

Available for 12 guests or more, all prices are per person and based on 1.5 hours of service.

Hummus and Pita \$3.99

Traditional Hummus Dip with Pita

- Traditional Hummus 120 Cal/2 oz. serving
- Pita 80 Cal/4 wedges

Spinach Dip and Tortilla Chips \$3.79

Spinach, Water Chestnuts, Garlic and Green Onion in a Creamy Dip. Served with House Made Tortilla Chips

- Spinach Dip. 130 Cal/2 oz. serving
- House Made Tortilla Chips 90 Cal/1 oz. serving

Smoked Salmon Platter \$7.49

Fresh Smoked Salmon with Chive Cream Cheese, Tomato, Cucumber, Red Onion and Hard Cooked Egg served with Assorted Crackers.

- Salmon and Accompaniments 130 Cal/serving
- Assorted Crackers 60 Cal/serving

Pavlova Grazing Board \$6.49

Mini Meringues with Whipped Cream, Chocolate Sauce, Lemon Curd and Fresh Berries

- Meringues and Topping 60-140 Cal/serving

Southwest Dipping Trio \$5.99

Black Bean and Corn Salsa, Guacamole and Traditional Salsa with House Made Tortilla Chips

- Traditional Salsa 10 Cal/1 oz. serving
- Guacamole 50 Cal/1 oz. serving
- Black Bean and Corn Salsa 20 Cal/1 oz. serving
- House Made Tortilla Chips 90 Cal/1 oz. serving

Classic Cheese Tray \$5.19 Per Person

- Classic Cheese Assortment with Assorted Crackers (290 Cal/2.75 oz. serving)

RECEPTIONS

Fresh Garden Crudités \$5.09 Per Person

- Fresh Garden Crudités with Ranch Dill Dip (120 Cal/5 oz. serving)

Fresh Seasonal Fruit \$5.19 Per Person

- Fresh Seasonal Fruit Tray (40 Cal/2.5 oz. serving)

Antipasto Platter \$6.89 Per Person

Antipasto Platter with Marinated Vegetables, Italian Meats and Cheese (250 Cal/5 oz. serving) served with Assorted Crackers (60 Cal/serving)

Chef's Choice Charcuterie Board

Market Price Per Person

Chef's Choice Charcuterie Board
(Calories Vary Per Assortment)



RECEPTIONS

Snacks

Potato Chips and Dip \$2.99

House Made Kettle Chips and Ranch Dip

- House Made Kettle Chips 160 Cal/1 oz. serving
- Ranch Dip 200 Cal/2 oz. serving

Trail Mix \$2.69

Sweet and Salty Snack Trail Mix Blend

- Trail Mix 180 Cal/2 oz. serving

Snack Mix \$2.69

- Savory Snack Blend 240 Cal/8 oz. serving

Pretzel Twists \$2.19

- Pretzels 110 Cal/1 oz. serving

Whole Fruit \$2.19

- Apples 90 Cal each
- Oranges 60 Cal each
- Bananas 100 Cal each

Rice Krispie Treats \$2.19

- Rice Krispie Treats 170 Cal each

MAY WE SUGGEST A SERVED MEAL OR RECEPTION?

Our talented chefs are delighted to create special menus that accommodate your culinary preferences and budget. Please contact The Conference Center at SVSU at (989)964-4348 to arrange a personal consultation.

Reception Stations

Available for 12 guests or more, all prices are per person and based on 1.5 hours of service.

Dim Sum \$16.19

- Egg Rolls 190 Cal each
- Pork Potstickers 70 Cal each

Choice of Two (2) Dipping Sauces:

- Sweet Soy Sauce 50 Cal/1 oz. serving
- Sweet and Sour Sauce 40 Cal/1 oz. serving
- Chili Garlic Sauce 45 Cal/1 oz. serving

Sweet and Spicy Boneless Chicken Wings

- with Celery Sticks 600 Cal/7.5 oz. serving

- Gourmet Dessert Bars 300-370 Cal/2.75-3.25 oz. serving

Happy Hour \$17.69

Have a “pub” break with your favorite Happy Hour finger foods

- Chilled Spinach Dip with Tortilla Chips 230 Cal/2.25 oz. serving
- Mini Cheesesteaks 170 Cal each

Buffalo Chicken Tenders Served

- with Blue Cheese Dip 680 Cal/6.75 oz. serving

- Assorted Craveworthy Cookies 250-310 Cal each

- Gourmet Dessert Bars 300-370 Cal/2.75-3.25 oz. serving

Soft Pretzel Bar \$6.99

- Hot Pretzels 170 Cal each

Choice of Three (3) Dipping Sauces::

- Honey Mustard Sauce 130 Cal/1 oz. serving
- Spicy Mustard Sauce 30 Cal/1 oz. serving
- Yellow Mustard Sauce 20 Cal/1 oz. serving
- Nacho Cheese Sauce 40 Cal/1 oz. serving
- Vegan Cheddar Cheese Sauce 60 Cal/1 oz. serving
- Cajun Cheese Sauce 60 Cal/1 oz. serving
- Buffalo Blue Sauce 30 Cal/1 oz. serving
- Chocolate Sauce 70 Cal/1 oz. serving
- Caramel Sauce 100 Cal/1 oz. serving



RECEPTIONS

Breaks

Available for 12 guests or more, all prices are per person and based on 1.5 hours of service.

Snack Attack \$8.29

▼ House Made Kettle Chips	160 Cal/1 oz. serving
▼ Roasted Peanuts	190 Cal/1 oz. serving
▼ Trail Mix	290 Cal each
▼ Assorted Craveworthy Cookies	250-310 Cal each
▼ Bakery-fresh Brownies	250 Cal/2.25 oz. serving
▼ Chip Dip	100 Cal/1 oz. serving

Breads and Spreads \$8.59

▼ Tortilla Chips	190 Cal/2 oz. serving
▼ Pita Wedges	140 Cal/2 oz. serving
▼ Crostini	40 Cal each

Choice of Four (4) Spreads:

▼ Korean Roja Guacamole	90 Cal/2 oz. serving
▼ Ginger Verde Guacamole	90 Cal/2 oz. serving
▼ Chilled Spinach Dip	200 Cal/2 oz. serving
▼ Feta & Roasted Garlic Dip	260 Cal/2 oz. serving
▼ Traditional Hummus	80 Cal/2 oz. serving
▼ Artichoke & Olive Dip	140 Cal/2 oz. serving
▼ Fresh Fruit Tray	40 Cal/2.5 oz. serving

Rev'd Up and Ready to Go \$7.99

▼ Chocolate Orange Power Poppers	100 Cal each
▼ Fruit Skewers with Yogurt Honey Dip	100 Cal/6.5 oz. serving
▼ Carrots and Celery Sticks with Ranch Dip	100 Cal/6.5 oz. serving
▼ Cinnamon-Honey Granola	340 Cal/3 oz. serving

Coffee Break \$8.59

▼ Assorted Craveworthy Cookies	250-310 Cal each
Gourmet Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

Themed Breaks

Available for 12 guests or more, all prices are per person and based on 1.5 hours of service.

Pure Michigan \$10.79

Pinconning Cheese Platter Featuring the Original recipe Schulers Bar Scheeze and Local Summer Sausage. Michigan Fizz (Vernors Ginger Ale, Traverse City Cherry Juice and fresh Lime), Cherry Chunk Cookies, Hot or Cold Apple Cider and Cinnamon Doughnuts

▼ Cheese Cubes	120 Cal/1 oz. serving
▼ Schulers Bar Scheeze	90 Cal/1 oz. serving
Summer Sausage	200 Cal/2 oz. serving
▼ Michigan Fizz	680 Cal/6.75 oz. serving
▼ Cherry Chunk Cookies	280 Cal each
▼ Apple Cider (Hot or Cold)	120 Cal/8 oz. serving
▼ Cinnamon Doughnut	220 Cal each

The Cardinal \$8.59

Red Pride Celebration featuring gourmet Cherry and Vanilla Popcorn in customizable individual bags, Strawberry Licorice Sticks, Red, White and Blue Tortilla Chips with Salsa, Red Velvet Cupcakes and Cardinal Quencher (Cherry Limeade)

▼ Cherry and Vanilla Popcorn	120 Cal/4 oz. serving
▼ Licorice	30 Cal each
▼ Red, White and Blue Tortilla Chips and Salsa	150 Cal/1 oz. serving of each
▼ Cherry Limeade	100 Cal/8 oz. serving
▼ Red Velvet Cupcakes	160 Cal each

Harvest Orchard \$7.59

Hot Traverse City Cherry Cider, Iced Apple Cider, Cinnamon Sugar Doughnuts, and Fresh Apple Wedges with Caramel

▼ Hot Traverse City Cherry Cider	130 Cal/8 oz. serving
▼ Iced Apple Cider	120 Cal/8 oz. serving
▼ Doughnut	220 Cal each
▼ Apple Wedges	30 Cal/2 oz. serving
▼ Caramel	100 Cal/1 oz. serving

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BEVERAGES & DESSERTS

Beverages

Includes appropriate condiments

Regular Coffee, Decaf and Hot Water with Assorted Tea Bags (0 Cal/8 oz. serving) \$3.29 Per Person

Bottled Water (0 Cal each) \$2.39 Each

Assorted Sodas (Can) (0-150 Cal each) \$2.39 Each

Assorted Individual Fruit Juices (110-170 Cal each) \$2.59 Each

Sparkling Water (0 Cal each) \$3.29 Each

Hot Apple Cider (160 Cal/8 oz. serving) \$22.49 Per Gallon

Hot Chocolate (160 Cal/8 oz. serving) \$22.29 Per Gallon

Iced Tea (5 Cal/8 oz. serving) \$16.99 Per Gallon

Lemonade (90 Cal/8 oz. serving) \$16.99 Per Gallon

Assorted Fruit Juices (120-130 Cal/8 oz. serving) \$19.99 Per Gallon

Regular or Decaf Coffee (0 Cal/8 oz. serving) \$22.69 Per Gallon

Starbucks Regular or Decaf Coffee (0 Cal/8 oz. serving) \$29.99 Per Gallon

Hot Water with Assorted Tea Bags (0 Cal/8 oz. serving) \$18.99 Per Gallon

Tropical Slush Punch (130 Cal/6 oz. serving) \$23.79 Per Gallon

Players Punch (70 Cal/6 oz. serving) \$19.49 Per Gallon

Iced Water (0 Cal/8 oz. serving) \$9.69 Per Gallon

Desserts

✔ Assorted Craveworthy Cookies (250-310 Cal each) \$17.29 per dozen

✔ Bakery-Fresh Brownies (250 Cal/2.25 oz. serving) \$17.29 per dozen

✔ Gourmet Dessert Bars (300-370 Cal/2.75-3.25 oz. serving) \$19.99 Per Dozen

✔ Assorted Mini Cheesecakes (130 Cal each) \$17.29

✔ Sweet and Tangy Lemon Bars (250 Cal/2 oz. serving) \$19.99

ORDERING INFORMATION

Lead Time

Notice of 2 weeks is appreciated; however, we will do our best to accommodate all late orders that are received. We appreciate the importance of your function and will do whatever it takes to exceed your expectations.

Extras

If rental equipment, linens, or service staff are needed, we can take care of it for you with necessary charges. We are delighted to assist you with all of your event needs from rental equipment, linens, florals, to service staff and everything in between. – Additional fees may apply.

CONTACT US TODAY

989.964.4348

conferencecenterevents@svsu.edu

Prices effective until 07/01/2023

Prices may be subject to change

✔ Vegetarian ✔ Vegan ✔ Eat Well ✔ Plant Forward

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