

EVENT MENU

SAGINAW VALLEY STATE UNIVERSITY





INSPIRED EXPERIENCES.

CULINARY FORWARD

Our food is locally sourced and globally inspired to connect you with community and fuel your best work.

THOUGHTFUL HOSPITALITY

Our people are genuine, passionate, and empowered to do what it takes to make your moment special.

PEOPLE & PLANET

Our common goodness considers the environmental, social, ethical and economic impact of everything we do.

INSPIRED EXPERIENCES

Our experiences create connection and culture, bringing desired and inspired spaces to life.

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VG VEGAN

V VEGETARIAN

EW EAT WELL

PF PLANT FORWARD



ALL-DAY PACKAGES

ALL DAY DELICIOUS \$49.00

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 24 guests or more.

DELICIOUS DAWN

| | |
|---|---------------------------|
| Assorted Muffins v | 360-450 Cal each |
| Assorted Scones v | 400-440 Cal each |
| Seasonal Fresh Fruit Platter VG PF | 35 Cal/2.5 oz. serving |
| Assorted Fruit Juice | 100-150 Cal/8 oz. serving |
| Iced Water | 0 Cal/8 oz. serving |
| Gourmet Coffee, Decaf and Hot Tea | 0 Cal/8 oz. serving |

AM PERK UP

| | |
|-----------------------------------|---------------------|
| Granola Bars v | 100-200 Cal each |
| Assorted Yogurt Cups | 50-100 Cal each |
| Iced Tea | 0 Cal/8 oz. serving |
| Iced Water | 0 Cal/8 oz. serving |
| Gourmet Coffee, Decaf and Hot Tea | 0 Cal/8 oz. serving |

POWER UP LUNCH

| | |
|--|--------------------------|
| Tomato and Cucumber Couscous Salad VG | 120 Cal/3.75 oz. serving |
| Orange Fennel Spinach Salad v EW PF | 210 Cal/6.5 oz. serving |
| Bakery-Fresh Dinner Roll with Butter v | 200 Cal each |
| Green Beans Gremolata VG EW PF | 70 Cal/3 oz. serving |
| Three Pepper Pesto Cavatappi v EW PF | 270 Cal/7.5 oz. serving |
| Grilled Chicken and Artichokes with a Lemon Tarragon White Wine Sauce EW | 210 Cal/5.75 oz. serving |
| New York-Style Cheesecake | 360 Cal/slice |
| Iced Tea | 0 Cal/8 oz. serving |
| Iced Water | 0 Cal/8 oz. serving |

PM PICK ME UP

| | |
|--|--------------------------|
| Spinach Dip with Tortilla Chips v | 250 Cal/2.25 oz. serving |
| Grilled Vegetable Tray VG EW PF | 70 Cal/3 oz. serving |
| Bakery-Fresh Brownies v | 250 Cal each |
| Iced Water | 0 Cal/8 oz. serving |
| Gourmet Coffee, Decaf and Hot Tea | 0 Cal/8 oz. serving |

MEETING WRAP UP \$42.00

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 24 guests or more.

MORNING MINI

| | |
|-----------------------------------|---------------------|
| Mini Muffins v | 80-120 Cal each |
| Mini Danish v | 100-140 Cal each |
| Mini Scones v | 100-110 Cal each |
| Yogurt Parfait Cups v | 360-410 Cal each |
| Iced Water | 0 Cal/8 oz. serving |
| Gourmet Coffee, Decaf and Hot Tea | 0 Cal/8 oz. serving |

THE ENERGIZER

| | |
|-----------------------------------|---------------------|
| Donut Holes v | 45-70 Cal each |
| Ripe Bananas VG EW PF | 100 Cal each |
| Iced Tea | 0 Cal/8 oz. serving |
| Iced Water | 0 Cal/8 oz. serving |
| Gourmet Coffee, Decaf and Hot Tea | 0 Cal/8 oz. serving |

IT'S A WRAP

| | |
|--|------------------------|
| Seasonal Fresh Fruit Salad VG PF | 35 Cal/2.5 oz. serving |
| Chicken Caesar Wrap | 630 Cal each |
| Pepper Jack Tuna Wrap | 580 Cal each |
| Cran-Apple Turkey Wrap | 660 Cal each |
| Grilled Vegetable Wrap PF | 610 Cal each |
| Choice of One (1) Salad: | |
| Traditional Garden Salad with Balsamic Vinaigrette and Ranch v EW PF | 50 Cal/3.5 oz. serving |
| Grilled Vegetable Pasta Salad VG | 120 Cal/3 oz. serving |
| House Made Kettle Chips v | 160 Cal/1 oz. serving |
| Assorted Craveworthy Cookies v | 220-240 Cal each |
| Bakery-Fresh Brownies v | 250 Cal each |
| Iced Tea | 0 Cal/8 oz. serving |
| Iced Water | 0 Cal/8 oz. serving |

MID-DAY MUNCHIES

| | |
|---|------------------------|
| Tortilla Chips VG | 280 Cal/3 oz. serving |
| Choice of Two (2) Salsas: | |
| Salsa Roja VG | 20 Cal/1 oz. serving |
| Salsa Verde VG | 5 Cal/1 oz. serving |
| Pico De Gallo VG | 5 Cal/1 oz. serving |
| Choice of One (1) Fruit Accompaniment: | |
| Seasonal Fresh Fruit Platter VG PF | 35 Cal/2.5 oz. serving |
| Assorted Whole Fruit VG PF | 45-100 Cal each |
| Assorted Craveworthy Cookies v | 220-240 Cal each |
| Iced Water | 0 Cal/8 oz. serving |
| Gourmet Coffee, Decaf and Hot Tea | 0 Cal/8 oz. serving |

ALL-DAY PACKAGES

SIMPLE PLEASURES \$33.00

Easy does it-casually tasteful fare. This All-Day Package includes three (3) of our favorites. All prices are per person and available for 24 guests or more.

SIMPLE CONTINENTAL

| | |
|-----------------------------------|-----------------------|
| Assorted Donuts | 240-540 Cal each |
| Assorted Bagels v | 290-450 Cal each |
| Orange Juice | 120 Cal/8 oz. serving |
| Iced Water | 0 Cal/8 oz. serving |
| Gourmet Coffee, Decaf and Hot Tea | 0 Cal/8 oz. serving |

BOX LUNCH

| | |
|--|-----------------------|
| Choice of Sandwich accompanied by Chips, Mustard, Mayo, Assorted Craveworthy Cookies and Bottled Water | |
| Choice of Two (2) Sandwiches: | |
| Tuna Salad Sandwich | 500 Cal each |
| Deli Sliced Ham with Honey Mustard Sandwich | 420 Cal each |
| Turkey and Swiss Sandwich | 520 Cal each |
| Mozzarella, Red Pepper, Balsamic and Kale Sandwich EW PF | 500 Cal each |
| House Made Kettle Chips v | 160 Cal/1 oz. serving |
| Assorted Craveworthy Cookies v | 220-240 Cal each |
| Bottled Water | 0 Cal each |

MID-DAY MUNCHIES

| | |
|---|------------------------|
| Tortilla Chips vg | 280 Cal/3 oz. serving |
| Choice of Two (2) Salsas: | |
| Salsa Roja vg | 20 Cal/1 oz. serving |
| Salsa Verde vg | 5 Cal/1 oz. serving |
| Pico De Gallo vg | 5 Cal/1 oz. serving |
| Choice of One (1) Fruit Accompaniment: | |
| Seasonal Fresh Fruit Platter vg PF | 35 Cal/2.5 oz. serving |
| Assorted Whole Fruit vg PF | 45-100 Cal each |
| Assorted Craveworthy Cookies v | 220-240 Cal each |
| Iced Water | 0 Cal/8 oz. serving |
| Gourmet Coffee, Decaf and Hot Tea | 0 Cal/8 oz. serving |



ENJOY OUR ALL-DAY
PACKAGES TO
SUSTAIN YOUR GUESTS
THROUGHOUT THE DAY.

*All packages include necessary accompaniments and condiments.
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. All appropriate condiments included.

BASIC BEGINNINGS \$10.00

Choice of One (1) Breakfast Pastry:

| | |
|-----------------------------|------------------|
| Assorted Danish v | 250-420 Cal each |
| Assorted Muffins v | 360-450 Cal each |
| Assorted Scones v | 400-440 Cal each |
| Assorted Bagels v | 290-450 Cal each |
| Buttery Croissants v | 370 Cal each |

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

QUICK START \$13.00

Choice of Three (3) Breakfast Pastries:

| | |
|-----------------------------|------------------|
| Assorted Danish v | 250-420 Cal each |
| Assorted Muffins v | 360-450 Cal each |
| Assorted Scones v | 400-440 Cal each |
| Assorted Bagels v | 290-450 Cal each |
| Buttery Croissants v | 370 Cal each |

| | |
|---|---------------------------|
| Seasonal Fresh Fruit Platter VG PF | 35 Cal/2.5 oz. serving |
| Assorted Fruit Juice | 100-150 Cal/8 oz. serving |
| Iced Water | 0 Cal/8 oz. serving |
| Gourmet Coffee, Decaf and Hot Tea | 0 Cal/8 oz. serving |

HEALTHY CHOICE BREAKFAST \$12.00

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

| | |
|-----------------------------------|-----------------------|
| Individual Cereal Cups | 170-230 Cal each |
| Milk | 120 Cal/8 oz. serving |
| Bananas VG EW PF | 100 Cal each |
| Assorted Yogurt Cups | 50-140 Cal each |
| Iced Water | 0 Cal/8 oz. serving |
| Gourmet Coffee, Decaf and Hot Tea | 0 Cal/8 oz. serving |

À LA CARTE BREAKFAST

| | |
|--|------------------------|
| Assorted Bagels with Butter, Cream Cheese and Jam v \$26.00 PER DOZEN | 290-450 Cal each |
| Assorted Muffins Served with Butter and Jam v \$22.00 PER DOZEN | 360-450 Cal each |
| Assorted Danish v \$22.00 PER DOZEN | 250-550 Cal each |
| Assorted Scones Served with Butter and Jam v \$22.00 PER DOZEN | 400-440 Cal each |
| Seasonal Fresh Fruit Platter VG PF \$6.00 PER PERSON | 35 Cal/2.5 oz. serving |
| Assorted Yogurt Cups \$3.00 EACH | 40-80 Cal each |
| Assorted Cake Donuts v \$22.00 PER DOZEN | 120-290 cal each |
| Assorted Premium Donuts v \$28.00 PER DOZEN | 350-450 cal each |
| Granola Bars \$3.00 EACH | 130-250 cal each |

BREAKFAST

HOT BREAKFAST

All prices are per person and available for 24 guests or more. All appropriate condiments included.

AMERICAN BREAKFAST \$16.00

| | |
|-------------------------------------|---------------------------|
| Choice of One (1) Breakfast Pastry: | |
| Assorted Danish ▼ | 250-420 Cal each |
| Assorted Muffins ▼ | 360-450 Cal each |
| Assorted Scones ▼ | 400-440 Cal each |
| Assorted Bagels ▼ | 290-450 Cal each |
| Buttery Croissants ▼ | 370 Cal each |
| Breakfast Potatoes ▼ | 120-140 Cal/3 oz. serving |
| Crisp Bacon | 60 Cal each |
| Breakfast Sausage | 120-180 Cal each |
| Cage-Free 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 |

SOUTHERN SUNRISE \$16.00

| | |
|--|--------------------------|
| Seasonal Fresh Fruit Platter VG PF | 35 Cal/2.5 oz. serving |
| Cage-Free Scrambled Eggs ▼ | 180 Cal/4 oz. serving |
| Shredded Cheddar Cheese ▼ | 110 Cal/1 oz. serving |
| Choice of One (1) Breakfast Meat: | |
| Country Ham | 70 Cal each |
| Crisp Bacon | 60 Cal each |
| Choice of One (1) Southern-Style Breakfast Entrée: | |
| Biscuits and Gravy | 570 Cal/7 oz. serving |
| Spicy Chicken 'n Waffle | 990 Cal/10.5 oz. serving |
| Iced Water | 0 Cal/8 oz. serving |
| Gourmet Coffee, Decaf and Hot Tea | 0 Cal/8 oz. serving |

SUNRISE SANDWICH BUFFET \$16.00

| | |
|---|---------------------------|
| Seasonal Fresh Fruit Platter VG PF | 35 Cal/2.5 oz. serving |
| Breakfast Potatoes ▼ | 120-140 Cal/3 oz. serving |
| Choice of Two (2) Sunrise Breakfast Sandwiches: | |
| Egg and Cheese English Muffin | 270 Cal each |
| Egg and Cheese Croissant | 370 Cal each |
| Sausage, Egg and Cheese Biscuit | 490 Cal each |
| Ham, Egg and Cheese Biscuit | 450 Cal each |
| Bacon, Egg and Cheese Bagel | 410 Cal each |
| Spicy Bacon, Egg, Potato and Cheese Burrito | 600 Cal each |
| Spicy Veggie Sausage Biscuit with Maple Sriracha Syrup V PF | 450 Cal each |
| Spicy Southern Chicken Biscuit with Maple Sriracha Syrup | 570 Cal each |
| Everything Salmon Biscuit with Smoked Salmon, Cream Cheese, Cucumber and Hard-Boiled Egg on a Everything-Spiced Biscuit | |
| | 370 Cal each |
| Bacon, Lettuce, Tomato, Avocado and Egg Bagel | 420 Cal each |
| Iced Water | 0 Cal/8 oz. serving |
| Gourmet Coffee, Decaf and Hot Tea | 0 Cal/8 oz. serving |

SUNNYSIDE SCRAMBLE \$15.00

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|---|---------------------------|
| Seasonal Fresh Fruit Platter VG PF | 35 Cal/2.5 oz. serving |
| Breakfast Potatoes ▼ | 120-140 Cal/3 oz. serving |
| Country Ham | 60 Cal each |
| Choice of One (1) Cage-Free Egg Scramble: | |
| Country Egg Scramble ▼ | 140 Cal/4 oz. serving |
| California Scramble | 330 Cal/5.9 oz. serving |
| Western Scramble | 300 Cal/6 oz. serving |
| Chorizo and Egg Scramble | 100 Cal/4 oz. serving |
| Iced Water | 0 Cal/8 oz. serving |
| Gourmet Coffee, Decaf and Hot Tea | 0 Cal/8 oz. serving |

Egg Whites, Turkey Bacon and Turkey Sausage are Available Upon Request - Nominal Fee May Apply

*All packages include necessary accompaniments and condiments.

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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 ENHANCEMENTS

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

LOX AND BAGELS \$15.00 PER PERSON

Bagels **v** 290-450 Cal each

Smoked Salmon Platter with Hard-Boiled Eggs, Sliced Tomato, Cucumber, Slivered Red Onion, and Cream Cheese 280 Cal/9 oz. serving

YOGURT PARFAIT BAR \$10.00 PER PERSON

Choice of Two (2) Yogurt Flavors:

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|---------------------------------|------------------------|
| Greek Yogurt v | 60 Cal/4 oz. serving |
| Strawberry Yogurt v | 80 Cal/4 oz. serving |
| Vanilla Yogurt v | 80 Cal/4 oz. serving |
| Diced Pineapple VG PF | 30 Cal/2 oz. serving |
| Fresh Strawberries VG PF | 20 Cal/2 oz. serving |
| Walnuts VG | 90 Cal/0.5 oz. serving |
| Honey v | 50 Cal/0.5 oz. serving |
| Granola v | 110 Cal/1 oz. serving |

OATMEAL BAR \$6.00 PER PERSON

| | |
|-----------------------------|-------------------------|
| Oatmeal VG | 140 Cal/8 oz. serving |
| Honey v | 50 Cal/0.5 oz. serving |
| Maple Syrup VG | 100 Cal/1 oz. serving |
| Dried Cranberries VG | 50 Cal/0.5 oz. serving |
| Raisins VG | 40 Cal/0.5 oz. serving |
| Brown Sugar VG | 50 Cal/0.5 oz. serving |
| Cinnamon Sugar VG | 30 Cal/0.25 oz. serving |
| Walnuts VG | 90 Cal/0.5 oz. serving |

Egg Whites, Turkey Bacon and Turkey Sausage are Available Upon Request - Nominal Fee May Apply

*All packages include necessary accompaniments and condiments.

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

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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.

DELI EXPRESS \$19.00

Build your own Sandwich. Includes Two (2) Side Salads, Chips and Beverages.

| | |
|--|------------------------------|
| Choice of Two (2) Side Salads (pg 10) | 20-240 Cal each |
| House Made Kettle Chips v | 160 Cal/1 oz. serving |
| Assorted Baked Breads and Rolls v | 110-230 Cal each |
| Deli Platter (Sliced Oven-Roasted Turkey, Sliced Roast Beef, Deli Ham and Choice of Tuna Salad, Egg Salad, Chicken Salad, or Hummus with Vegetables) | 80-230 Cal/2-4.5 oz. serving |
| Cheese Tray (Cheddar and Swiss) v | 110 Cal/1 oz. serving |
| Relish Tray (Lettuce, Tomato, Onion, Pickles, Pepperoncini) vg | 10 Cal/1 oz. serving |
| Assorted Craveworthy Cookies v | 220-240 Cal each |

PREMIUM BOX LUNCHES

Your Choice of Entrée Salad served with a Bakery-Fresh Roll with Butter, Fruit Cup, Dessert Bar, and Bottled Water. Select a maximum of three (3) varieties.

| | |
|--|------------------------|
| Bakery-Fresh Roll with Butter v | 200 Cal each |
| Fresh Fruit Cup vg pf | 35 Cal/2.5 oz. serving |
| Dessert Bar v | 200-420 Cal each |
| Bottled Water | 0 Cal each |

| | |
|--|--------------------------|
| Traditional Caesar Salad with Grilled Chicken, Shredded Parmesan Cheese and Seasoned Croutons served with Caesar Dressing \$20.00 | 320 Cal/7.25 oz. serving |
|--|--------------------------|

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|--|--------------------------|
| Salmon Caesar Salad: Caesar Salad with Grilled Salmon, Shredded Parmesan Cheese and Seasoned Croutons served with Caesar Dressing \$21.00 | 640 Cal/10.5 oz. serving |
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|---|--------------------------|
| Fresh Baby Spinach and Apple Salad with Grilled Chicken Breast, Crumbled Goat Cheese, Diced Bacon and Country Apple Dressing \$20.00 | 540 Cal/10.5 oz. serving |
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|--|--------------------------|
| Asian Chicken Salad: Grilled Chicken, Romaine, Vegetables, Orange and Almonds tossed with a Sweet and Spicy Sesame Dressing \$20.00 | 440 Cal/16.5 oz. serving |
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|---|---------------------------|
| Peach BBQ Chicken Salad: Peaches, Grilled Chicken, Bacon, Broccoli Slaw, Almonds and Feta Cheese on Arugula and Quinoa and served with a BBQ Vinaigrette \$20.00 | 710 Cal/11.75 oz. serving |
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|---|------------------------|
| Mediterranean Quinoa Salad: Quinoa, Toasted Chickpeas, Cucumber, Tomato and Kalamata Olives with Hummus and Pita v \$19.00 | 560 Cal/15 oz. serving |
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Additional premium box lunch options available upon request! Please contact your catering professional.

CLASSIC BOX LUNCH \$15.00

Your choice of Classic Sandwich served with Mustard, Mayo, House Made Kettle Chips, Assorted Craveworthy Cookies and Bottled Water. Select a maximum of three (3) varieties.

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|--|-----------------------|
| Choice of One (1) Classic Sandwich (See Below) | 150-770 Cal each |
| Housemade Kettle Chips v | 160 Cal/1 oz. serving |
| Assorted Craveworthy Cookies v | 220-240 Cal each |
| Bottled Water | 0 Cal each |

CLASSIC SELECTIONS SANDWICH BUFFET \$19.00

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

| | |
|--|-----------------------|
| Choice of Two (2) Side Salads (pg 10) | 20-240 Cal each |
| Dill Pickle Slices vg | 5 Cal/1 oz. serving |
| Housemade Kettle Chips v | 160 Cal/1 oz. serving |
| Choice of Three (3) Classic Sandwiches | 150-770 Cal each |
| Assorted Craveworthy Cookies v | 220-240 Cal each |

CLASSIC SANDWICH OPTIONS

(Available Sandwich choices for the Classic Boxed Lunch and Classic Selections Buffet)

| | |
|--|--------------|
| Tuna Salad on Hearty Wheatberry with Fresh Romaine and Sliced Tomato | 500 Cal each |
|--|--------------|

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|--|--------------|
| Deli Sliced Turkey and Swiss on Hearty Wheat Bread | 520 Cal each |
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|---------------------------------------|--------------|
| Turkey and Avocado Mayo on Multigrain | 400 Cal each |
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|--|--------------|
| Grilled Vegetable Wrap with Provolone, Tomato, Lettuce and Pesto Mayo with Pine Nuts pf | 610 Cal each |
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|---|--------------|
| Veggie and Hummus Lavash with Arugula, Plum Tomatoes, Cucumbers, Bell Pepper, Feta and Mint v pf | 150 Cal each |
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|---|--------------|
| Roast Beef and Cheddar Sandwich on Wheatberry Bread | 430 Cal each |
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|--|--------------|
| Bavarian Ham and Swiss on a Pretzel Roll | 490 Cal each |
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|---------------------------------|--------------|
| Roast Beef and Cheddar Sandwich | 410 Cal each |
|---------------------------------|--------------|

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|---------------------|--------------|
| Chicken Caesar Wrap | 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 \$21.00

Choice of Three (3) Executive Sandwiches and Two (2) Side Salads accompanied by Chips, Mayo and Mustard, Pickles, and Assorted Craveworthy Cookies

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|---|-----------------------|
| Choice of Two (2) Side Salads (pg 10) | 30-240 Cal each |
| Dill Pickle Slices VG | 5 Cal/1 oz. serving |
| House Made Kettle Chips V | 160 Cal/1 oz. serving |
| Choice of Three (3) Executive Luncheon Sandwiches | 320-800 Cal each |
| Assorted Craveworthy Cookies V | 220-240 Cal each |

EXECUTIVE LUNCHEON SANDWICHES

(Available Sandwich choices for The Executive Luncheon Buffet)

| | |
|---|--------------|
| Ham and Brie with Fresh Pear, Spinach and Caramelized Onions on Wheatberry Bread | 720 Cal each |
| Grilled Salmon, Jalapeno Coleslaw, Arugula, Tomato and Remoulade Wrap | 710 Cal each |
| Creamy Chicken Salad Croissant with Fresh Dill | 680 Cal each |
| Deli-Style Turkey, Ham and Mozzarella with Pesto Mayo on a Baguette | 680 Cal each |
| Sliced Portobello Mushroom with Arugula and Olive Pesto Spread on a French Baguette V PF | 670 Cal each |
| Roasted Beet and Ricotta Flatbread with Balsamic Roasted Beets, Honey Ricotta Spread, Arugula and Pesto V PF | 520 Cal each |
| Sweet Potato Smash Flatbread with Goat Cheese, Cranberry Sauce and Arugula V EW PF | 500 Cal each |
| Roast Beef, Swiss and Mushroom Sub | 440 Cal each |
| Tuna and Apple Salad with Fresh Tomato and Arugula on Wheatberry Bread | 600 Cal each |
| Chicken Teriyaki Wrap with Pineapple Salsa | 540 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/8 oz. serving |

SIDE SALAD SELECTIONS

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

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|---|-------------------------|
| Traditional Garden Salad with a Balsamic Vinaigrette Dressing and Ranch V EW PF | 45 Cal/3.5 oz. serving |
| Baby Spinach Salad with Bacon, Egg, Mushroom and Tomato and Balsamic Vinaigrette | 90 Cal/3.75 oz. serving |
| Roasted Sweet Potato Salad with Green Chiles, Scallions, Celery, Red Peppers and Fresh Cilantro tossed in Spicy Caribbean Jerk Seasoning VG EW | 120 Cal/4 oz. serving |
| Red-Skinned Potato Salad with Egg, Celery and Spanish Onion in a Seasoned Mayonnaise Dressing V | 240 Cal/4 oz. serving |
| Asian Slaw with Red Peppers, Carrots, Scallions, Minced Fresh Mint and Cilantro in a Sesame Teriyaki Dressing VG EW PF | 25 Cal/3 oz. serving |
| Traditional Coleslaw Finely Shredded with Carrots in a Mayonnaise and Celery Seed Dressing V EW | 170 Cal/3.5 oz. serving |
| Apple Walnut Salad tossed in a Cinnamon-Spiced Honey Yogurt Dressing V PF | 80 Cal/3.5 oz. serving |
| Greek Pasta Salad tossed with Tomatoes, Cucumbers, Red Onions, Peppers, Fresh Baby Spinach, Feta Cheese and Black Olives V | 80 Cal/3 oz. serving |
| Toasted Cranberry Apple Couscous with Apricots, Granny Smith Apples, Almonds, Red Onions, Fresh Spinach and Scallions VG PF | 190 Cal/3 oz. serving |
| Toasted Barley Orange Cranberry Salad with Red Onions, Honey and Cinnamon V PF | 120 Cal/3.5 oz. serving |
| Ranch Pasta Salad V | 110 Cal/3 oz. serving |
| Grilled Vegetable Pasta Salad with a Balsamic Dressing VG | 120 Cal/3 oz. serving |
| Seasonal Fresh Fruit Salad VG PF | 35 Cal/2.25 oz. serving |
| Chilled Dill Cucumber Salad with Onions Tossed in Italian Dressing VG EW PF | 70 Cal/3.75 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

CURRY AND SPICE \$26.00

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|---|--------------------------|
| Kachumber Salad VG EW PF | 40 Cal/3.9 oz. serving |
| Potato Samosa VG | 180 Cal each |
| Lemon-Ginger Basmati Rice VG | 170 Cal/3.25 oz. serving |
| Sweet Potato Coconut Curry VG PF | 150 Cal/4 oz. serving |
| Butter Chicken | 220 Cal/4 oz. serving |
| Ginger-Spiced Rice Pudding V | 190 Cal/4.5 oz. serving |

MEDITERRANEAN ESCAPE - PLANT FORWARD BUFFET \$22.00

| | |
|--|--------------------------|
| Greek Chickpea Salad V PF | 110 Cal/3.25 oz. serving |
| Vegetable Platter V PF | 120 Cal/5 oz. serving |
| Roasted Red Pepper Hummus VG EW PF | 230 Cal/4 oz. serving |
| Greek Pita with Feta Cheese and a Red Wine Vinaigrette V EW PF | 170 Cal each |
| Beef Kofta Pita with Tzatziki and Hummus EW PF | 400 Cal each |
| Iced Craveworthy Lemon Cookies V | 260 Cal each |

LAZY SUMMER BBQ \$27.00

| | |
|---------------------------------------|--------------------------|
| Old-Fashioned Coleslaw V EW | 150 Cal/3 oz. serving |
| Cornbread Fiesta Muffins V | 160 Cal each |
| Baked Beans | 160 Cal/4.75 oz. serving |
| Macaroni and Cheese | 210 Cal/4.25 oz. serving |
| Choice of Two (2) Entrees: | |
| BBQ Jackfruit VG PF | 150 Cal/3 oz. serving |
| BBQ Chicken | 370 Cal/6 oz. serving |
| BBQ Brisket | 350 Cal/5 oz. serving |
| Assorted Craveworthy Cookies V | 220-240 Cal each |
| Assorted Dessert Bars V | 200-420 Cal each |

BAKED POTATO BAR \$22.00

| | |
|--|--------------------------|
| Traditional Garden Salad with Balsamic Vinaigrette and Ranch V EW PF | 50 Cal/3.5 oz. serving |
| Baked Potatoes VG | 220 Cal each |
| Warm Cheddar Cheese Sauce V | 160 Cal/1 oz. serving |
| Chili Con Carne | 60 Cal/2 oz. serving |
| Steamed Broccoli VG PF | 20 Cal/2 oz. serving |
| Bacon Bits | 70 Cal/0.5 oz. serving |
| Shredded Cheddar Cheese V | 110 Cal/1 oz. serving |
| Scallions VG | 0 Cal/0.25 oz. serving |
| Sour Cream V | 60 Cal/1 oz. serving |
| Butter V | 35 Cal each |
| Choice of One (1) Dessert: | |
| Apple Cobbler V | 360 Cal/4.75 oz. serving |
| Apple Pie VG | 410 Cal/slice |





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

BBQ NATION \$28.00

Choice of One (1) Salad:

| | |
|------------------------------------|--------------------------|
| Potato Salad v | 240 Cal/4.25 oz. serving |
| Sweet Potato Salad v PF | 290 Cal/3.5 oz. serving |
| Old-Fashioned Coleslaw v EW | 150 Cal/3 oz. serving |
| Lexington Slaw vg EW PF | 30 Cal/2.75 oz. serving |

Choice of One (1) Bread:

| | |
|----------------------------|--------------|
| Corn Muffin v | 220 Cal each |
| Southern Biscuits v | 190 Cal each |
| Texas Toast vg | 120 Cal each |

Choice of Two (2) Sides:

| | |
|-------------------------------------|--------------------------|
| Macaroni and Cheese | 210 Cal/4.25 oz. serving |
| BBQ Pinto Beans | 150 Cal/3.5 oz. serving |
| Black-Eyed Peas | 140 Cal/4.5 oz. serving |
| Bacon & Onion Green Beans PF | 90 Cal/4 oz. serving |

Choice of Two (2) Entrees:

| | |
|---------------------------------------|---------------------------|
| Smoked BBQ Pulled Pork | 210 Cal/3 oz. serving |
| Smoked Beef Brisket | 170-210 Cal/3 oz. serving |
| BBQ Spiced Shredded Chicken | 160 Cal/3 oz. serving |
| Nashville BBQ Pulled Pork Sandwich | 510 Cal each |
| BBQ Jackfruit vg PF | 150 Cal/3 oz. serving |
| BBQ Pulled Oats Sandwich vg PF | 430 Cal each |

Bakery-Fresh Dinner Roll for Sandwiches **v**

160 Cal each

Choice of Two (2) Sauces:

| | |
|--------------------------------------|-----------------------|
| Nashville BBQ Sauce | 70 Cal/1 oz. serving |
| Carolina BBQ Sauce vg | 20 Cal/1 oz. serving |
| Texas BBQ Sauce | 50 Cal/1 oz. serving |
| Alabama BBQ Sauce v | 160 Cal/1 oz. serving |
| Sweet Baby Ray's BBQ Sauce vg | 170 Cal/1 oz. serving |

Assorted Craveworthy Cookies **v**

220-240 Cal each

GREEK ACTUALLY \$27.00

| | |
|---|-------------------------|
| Grilled Vegetables vg | 70 Cal/1/2 cup serving |
| Hummus vg | 250 Cal/1/2 cup serving |
| Tortilla Wedges v | 210 Cal/2 oz. serving |
| Greek Salad v | 100 Cal/3 oz. serving |
| Mediterranean Pot Roast | 340 Cal/5 oz. serving |
| Grilled Chicken | 320 Cal/5 oz. serving |
| Garlic Potatoes vg | 100 Cal/1/2 cup serving |
| Middle Eastern Roasted Carrots v | 100 Cal/1/2 cup serving |
| Fruit Platter vg | 40 Cal/1/2 cup serving |
| Strawberry Coulis vg | 30 Cal/1 oz. serving |
| Melted Dark Chocolate v | 170 Cal/1 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/8 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

BUILD YOUR OWN BITE SIZED SOUTHERN BBQ \$25.00

| | |
|---------------------------------------|--------------------------|
| Old Fashioned Coleslaw V EW | 150 Cal/3 oz. serving |
| Collard Greens | 90 Cal/3 oz. serving |
| Vegetarian Baked Beans VG PF | 220 Cal/4.75 oz. serving |
| Macaroni and Cheese | 210 Cal/4.25 oz. serving |
| Hush Puppies V | 70 Cal each |
| Choice of Two (2) Pulled Meats: | |
| Pulled BBQ Chicken | 170 Cal/3 oz. serving |
| Cilantro-Lime Pulled Chicken | 170 Cal/3 oz. serving |
| Carolina Pulled Pork | 230 Cal/3.5 oz. serving |
| Anise Herbed Pulled Pork | 250 Cal/3.5 oz. serving |
| Black Bean Slider V | 190 Cal each |
| BBQ Jackfruit VG PF | 150 Cal/3 oz. serving |
| Slider Buns V | 80 Cal each |
| Assorted Craveworthy Cookies V | 220-240 Cal each |
| Bakery-Fresh Brownies V | 250 Cal each |

ALL-AMERICAN PICNIC \$22.00

| | |
|--|--------------------------|
| Traditional Potato Salad V | 240 Cal/4.25 oz. serving |
| Old-Fashioned Coleslaw V EW | 150 Cal/3 oz. serving |
| House Made Kettle Chips V | 160 Cal/1 oz. serving |
| Grilled Hamburgers with Buns | 320 Cal each |
| Vegetarian Burger VG PF | 170 Cal each |
| Hot Dogs with Buns | 300 Cal each |
| Cheese Tray | 110 Cal/1 oz. serving |
| Assorted Craveworthy Cookies V | 220-240 Cal each |
| Bakery-Fresh Brownies V | 250 Cal each |
| Add on Grilled Chicken Breast for \$5.00 | 160 Cal/3 oz. serving |

SIZZLING SALAD BAR \$26.00

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

TASTY TEX MEX \$25.00

| | |
|--|--------------------------|
| Tortilla Chips VG | 280 Cal/3 oz. serving |
| Mexican Rice VG | 130 Cal/3 oz. serving |
| Charro Beans VG EW PF | 80 Cal/3 oz. serving |
| Sautéed Peppers and Onions VG | 40 Cal/2 oz. serving |
| Choice of Two (2) Types of Fajitas: | |
| Beef Fajitas with Tortillas, Shredded Cheddar and Sour Cream | 670 Cal/9 oz. serving |
| Chicken Fajitas with Tortillas, Shredded Cheddar and Sour Cream | 570 Cal/9 oz. serving |
| Citrus Braised Pork with Tortillas, Shredded Cheddar and Sour Cream | 500 Cal/6.5 oz. serving |
| Plant-Based Chorizo with Tortilla and Vegan Cheese V | 470 Cal/6.5 oz. serving |
| Choice of Two (2) Salsas: | |
| Pico De Gallo VG | 10 Cal/1 oz. serving |
| Salsa Verde VG | 5 Cal/1 oz. serving |
| Salsa Roja VG | 20 Cal/1 oz. serving |
| Cinnamon Crisps VG | 250 Cal/2.75 oz. serving |

*All packages include necessary accompaniments and condiments.

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.



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

LATIN FLAVORS \$25.00

Citrus Tex -Mex Salad: Oranges, Tomatoes, Jicama, Romaine and Cilantro topped with Tortilla Straws served with Salsa Ranch **V**

110 Cal/7.25 oz. serving
110 Cal each

Grilled Flatbread **VG**

Choice of One (1) Rice:

Cilantro Lime White Rice **VG**

120 Cal/3 oz. serving

Cilantro Lime Brown Rice **VG**

140 Cal/3.5 oz. serving

Mexican Rice **VG**

130 Cal/3 oz. serving

Cumin Black Beans **VG EW PF**

90 Cal/3 oz. serving

Chipotle Orange Roasted Chicken

370 Cal/6 oz. serving

Carne Asada con Papas Ranchero

250 Cal/6 oz. serving

Chili Relleno **V**

310 Cal/6 oz. serving

Sopapillas **VG**

130 Cal/1.5 oz. serving

HEARTLAND BUFFET \$25.00

Baby Spinach Salad with Bacon, Egg, Mushroom and Tomato and Balsamic Vinaigrette

90 Cal/3.75 oz. serving
200 Cal each

Bakery-Fresh Dinner Roll with Butter **V**

Fresh Herbed Vegetables **VG EW PF**

100 Cal/3.5 oz. serving

Roasted New Potatoes **VG**

110 Cal/2.75 oz. serving

Eggplant Parmesan **V PF**

390 Cal/7.7 oz. serving

Grilled Lemon Rosemary Chicken **EW**

130 Cal/4 oz. serving

Cookies & Cream Blondie **V**

270 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/8 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

BASIC ITALIAN BUFFET \$23.00

| | |
|---|--------------------------|
| Classic Caesar Salad v EW PF | 170 Cal/2.7 oz. serving |
| Garlic Breadsticks v | 110 Cal each |
| Homestyle Beef Lasagna with Parmesan Cheese | 330 Cal/7.25 oz. serving |
| Fresh Seasonal Vegetables vg | 20 Cal/4 oz. serving |
| Choice of One (1) Vegetarian Lasagna: | |
| Cauliflower Lasagna v | 410 Cal/8.4 oz. serving |
| Vegetable Alfredo Lasagna v | 460 Cal/11 oz. serving |
| Chocolate Mousse v | 150 Cal/3 oz. serving |

NORTHERN ITALIAN BUFFET \$28.00

| | |
|---|--------------------------|
| Mediterranean Salad with a Greek Vinaigrette v | 110 Cal/3.25 oz. serving |
| Garlic Breadsticks v | 110 Cal each |
| Vegetable Medley vg EW PF | 30 Cal/3 oz. serving |
| Grilled Lemon Rosemary Chicken EW | 130 Cal/4 oz. serving |
| Shrimp Scampi | 100 Cal/3 oz. serving |
| Vermicelli Pasta v | 140 Cal/3.25 oz. serving |
| Lemon Bars | 250 Cal/2 oz. serving |

PASTA TRIO BUFFET \$25.00

| | |
|--|--------------------------|
| Caesar Salad | 240 Cal/5.5oz. serving |
| Garlic Breadsticks v | 110 Cal each |
| Manicotti Marinara | 140 Cal each |
| Chicken and Broccoli Ravioli EW | 350 Cal/8.75 oz. serving |
| Rigatoni and Meatballs | 290 Cal/7.5 oz. serving |
| Assorted Dessert Bars v | 200-420 Cal each |
| Add on Grilled Chicken Breast for \$5.00 | 160 Cal/3 oz. serving |



BUFFETS

CARDINAL BUFFET

Available for 24 guests or more, all prices are per person and based on 1.5 hours of service. Includes Standard Beverage service. Choose one starter, one entree, two sides, one dessert **\$28.00**

BUFFET STARTERS

| | |
|---|--------------------------|
| Traditional Garden Salad with Balsamic Vinaigrette and Ranch V EW PF | 45 Cal/3.5 oz. serving |
| Classic Caesar Salad | 170 Cal/2.7 oz. serving |
| Caprese Salad PF | 150 Cal/3 oz. serving |
| Mandarin Cranberry Salad V EW | 130 Cal/4 oz. serving |
| Antipasto Salad PF | 130 Cal/4 oz. serving |
| Seasonal Fresh Fruit Salad VG PF | 35 Cal/2.25 oz. serving |
| Traditional Hummus with Pita Chips & Fresh Vegetables V EW PF | 230 Cal/5 oz. serving |
| Greek Salad with Crumbled Feta V | 110 Cal/3.25 oz. serving |

Additional Starter \$4.00

BUFFET ENTREES

| | |
|---|---------------------------|
| Lemon Artichoke Chicken Breast EW | 210 Cal/5.75 oz. serving |
| Asiago Chicken in a Roasted Red Pepper Sauce | 310 Cal/5 oz. serving |
| Grilled Lemon Rosemary Chicken EW | 130 Cal/4 oz. serving |
| Chicken Mushroom Marsala EW | 240 Cal/6.75 oz. serving |
| Chicken Stuffed with Sun-Dried Tomato and Basil Goat Cheese | 260 Cal/4.5 oz. serving |
| Chipotle Pork Loin Topped with a Pineapple Salsa | 210 Cal/3.75 oz. serving |
| Grilled Pork Chop with Apple Onion Soubise | 240 Cal/5 oz. serving |
| Grilled Teriyaki Salmon | 140 Cal/3 oz. serving |
| Grilled Montreal Cod | 110 Cal/3 oz. serving |
| Mahi Mahi with Pineapple Salsa | 190 Cal/5 oz. serving |
| Beef Pot Roast with Dijon Shallot Sauce | 340 Cal/5 oz. serving |
| BBQ Beef Brisket | 350 Cal/5 oz. serving |
| Vegetable Lasagna Alfredo V EW PF | 470 Cal/11 oz. serving |
| Cavatappi A La Toscana with Zucchini, Spinach, Tomato and White Beans in a Pepper-Garlic Sauce V EW PF | 410 Cal/15.75 oz. serving |

| | |
|---|--------------|
| Plant-Based Chorizo Stuffed Portobello Cap VG PF | 330 Cal each |
|---|--------------|

Additional Entree \$6.00

BUFFET SIDES

| | |
|---|--------------------------|
| Pan Roasted Vegetables V PF | 45 Cal/3 oz. serving |
| Roasted Root Vegetables VG EW PF | 60 Cal/2 oz. serving |
| Fresh Herbed Vegetables VG EW PF | 100 Cal/3.5 oz. serving |
| Fresh Asparagus VG EW PF | 20 Cal/3 oz. serving |
| Maple Glazed Carrots V EW PF | 110 Cal/2 oz. serving |
| Creamy Garlic Mashed Potatoes V | 120 Cal/3.75 oz. serving |
| Mashed Sweet Potatoes V PF | 100 Cal/4.25 oz. serving |
| Buttermilk Mashed Potatoes V | 120 Cal/3.75 oz. serving |
| Oven-Roasted Fingerling Potatoes V | 130 Cal/3.5 oz. serving |
| Roasted New Potatoes VG | 110 Cal/2.75 oz. serving |
| Penne with Marinara Sauce VG | 290 Cal/3 oz. serving |
| Macaroni and Cheese | 210 Cal/4.25 oz. serving |
| Garlic Roasted Broccoli VG EW PF | 40 Cal/1.75 oz. serving |
| Cranberry-Pecan Mixed Grains VG | 160 Cal/3 oz. serving |
| Savory Herbed Rice VG | 150 Cal/3.5 oz. serving |

Additional Side \$3.00

BUFFET FINISHES

| | |
|---|--------------------------|
| Bread Pudding with Caramel Apple Sauce V | 360 Cal/6.75 oz. serving |
| Dulce De Leche Brownie V | 230 Cal each |
| Pumpkin Crunch Mousse V | 160 Cal/2.75 oz. serving |
| Assorted Craveworthy® Cookies V | 220-240 Cal each |
| Bakery-Fresh Brownies V | 250 Cal each |
| Assorted Dessert Bars V | 200-420 Cal each |
| New York-Style Cheesecake | 360 Cal slice |
| Apple Pie VG | 410 Cal slice |

Additional Dessert \$4.00

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/8 oz. serving |

*All packages include necessary accompaniments and condiments.
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.

CLASSIC CHICKEN PICCATA \$24.00

Boneless Chicken Breast with a White Wine Caper Sauce, Served with Seasonal Vegetable sauté, Angel Hair Pasta and House Salad

| | |
|-------------------------------------|-----------------------|
| Chicken Breast with Sauce | 250 Cal/6 oz. serving |
| Angel Hair Pasta v | 140 Cal/4 oz. serving |
| Seasonal Vegetables v | 15 Cal/3 oz. serving |
| House Salad with Dressing vg | 60-100 Cal each |
| Artisan Roll v | 140 Cal each |

CHICKEN RIESLING \$24.00

Grilled chicken breast topped with Sautéed fresh spinach, Seasoned plum tomatoes, Artichoke hearts, White wine, and garlic, on a bed of Garlic Mashed Potatoes. Served with Artisan Rolls and Spring Mix Bistro Salad

| | |
|--------------------------------------|-----------------------|
| Chicken Breast with Vegetables | 260 Cal/6 oz. serving |
| Garlic Mashed Potatoes v | 120 Cal/4 oz. serving |
| Bistro Salad with Dressing vg | 100 Cal each |
| Artisan Roll v | 140 Cal each |

MISO CHICKEN \$24.00

Boneless Sautéed Chicken Breast, Roasted Carrots and Butternut Squash, Candied Almonds and Miso Ginger Grains. Served with Artisan Rolls and Cranberry Mandarin Salad

| | |
|--|-----------------------|
| Chicken Breast, Vegetables, Grains and Almonds | 700 Cal/6 oz. serving |
| Cranberry Mandarin Salad vg | 60-100 Cal each |
| Artisan Roll v | 140 Cal each |

CHICKEN CAPRESE \$24.00

Grilled Chicken Breast topped with Fresh Mozzarella, Tomato and Fresh Basil. Finished with Balsamic Glaze . Served With Fresh Asparagus and Fluffy Mashed Potatoes served with Artisan Rolls and Classic Caesar Salad

| | |
|------------------------------------|-----------------------|
| Chicken Breast, Toppings and Sauce | 520 Cal/6 oz. serving |
| Asparagus v | 45 Cal/3 oz. serving |
| Mashed Potatoes v | 120 Cal/4 oz. serving |
| Caesar Salad with Dressing | 120 Cal each |
| Artisan Roll v | 140 Cal each |

BISTRO CHICKEN \$24.00

Boneless chicken breast topped with Provolone Cheese, Onions, Mushrooms and a Bacon Scallion Crumble. Served with Bistro sauce, Smoked Paprika Roasted Potatoes and Capri Blend Vegetables. Served with Artisan Rolls and House Salad

| | |
|-------------------------------------|-----------------------|
| Chicken and Toppings | 380 Cal/6 oz. serving |
| Potatoes v | 130 Cal/4 oz. serving |
| Vegetable v | 20 Cal/3 oz. serving |
| House Salad with Dressing vg | 60-100 Cal each |
| Artisan Roll v | 140 Cal each |

CRISPY ASIAGO-CRUSTED CHICKEN \$24.00

Deep fried boneless chicken breast coated with a blend of Bread Crumbs, Asiago and Pepper. Served with Spaghetti and Marinara, Garden Vegetables and Caesar Salad

| | |
|-------------------------------|-----------------------|
| Chicken Breast | 430 Cal/6 oz. serving |
| Spaghetti with Sauce v | 170 Cal/4 oz. serving |
| Garden Vegetables v | 15 Cal/3 oz. serving |
| Caesar Salad with Dressing | 120 Cal each |
| Artisan Roll v | 140 Cal each |

BISTRO-STYLE FLANK STEAK WITH WILD MUSHROOM WINE SAUCE \$26.00

Marinated Flank Steak flame broiled with Wild Mushroom Red Wine Sauce. Served with Garlic Potato Puree, Garden Vegetables and Caesar Salad

| | |
|--------------------------------|------------------------|
| Flank Steak with Red Wine Demi | 430 Cal/6 oz. serving |
| Garlic Potato Puree v | 120 Cal /4 oz. serving |
| Garden Vegetables v | 15 Cal/3 oz. serving |
| Caesar Salad with Dressing | 120 Cal each |
| Artisan Roll v | 140 Cal each |

BEEF TENDERLOIN \$37.00

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

| | |
|------------------------------------|-----------------------|
| Filet Mignon, Onions and Mushrooms | 290 Cal each |
| Delmonico Potatoes v | 210 Cal/4 oz. serving |
| Garden Vegetables v | 15 Cal/3 oz. serving |
| Caesar Salad with Dressing | 120 Cal each |
| Artisan Roll v | 140 Cal each |

OVEN ROASTED PORK TENDERLOIN MEDALLIONS \$25.00

Oven Roasted Pork Medallions served with Parsley Cream Sauce , Roasted Red Potatoes and Steamed Broccoli. Served with House Salad and Artisan Roll.

| | |
|--|-----------------------|
| Pork Tenderloin with Parsley Cream Sauce | 190 Cal/6 oz. serving |
| Red Potatoes v | 120 Cal/4 oz. serving |
| Broccoli v | 40 Cal/3 oz. serving |
| House Salad with Dressing vg | 60-100 Cal each |
| Artisan Roll v | 140 Cal each |

LEMON DILL SALMON \$24.00

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

| | |
|-------------------------------------|-----------------------|
| Salmon with Sauce | 170 Cal/6 oz. serving |
| Confetti Brown Rice v | 120 Cal/4 oz. serving |
| Orange Ginger Carrots v | 80 Cal/3 oz. serving |
| House Salad with Dressing vg | 60-100 Cal each |
| Artisan Roll v | 140 Cal each |



PLATED MEALS

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

VEGETARIAN PLATED MEALS

INDIAN BUTTER CHICKPEAS WITH RICE PILAF **\$23.00**

Tender Chickpeas simmered in a rich, creamy tomato-butter sauce infused with aromatic Indian spices like garam masala, cumin, and turmeric. Served over fragrant Basmati Rice Pilaf. Served with Salad and Artisan Rolls

| | |
|--------------------------------------|-----------------------|
| Indian Butter Chickpeas v | 705 Cal/8 oz. serving |
| House Salad with Dressings vg | 60-100 cal each |
| Naan Bread v | 150 Cal/2 pieces |

CREAMY LEMON PASTA **\$23.00**

Fettuccine pasta with Lemon cream sauce, Sautéed red peppers, Mushrooms, and Shallots. Served with Salad and Artisan Rolls

| | |
|--------------------------------------|-----------------------|
| Pasta with Vegetables v | 900 Cal/8 oz. serving |
| House Salad with Dressings vg | 60-100 cal each |
| Artisan Roll v | 140 Cal each |

ITALIAN RAVIOLI **\$23.00**

Cheese Ravioli with Spinach, Artichokes, Capers and Sun-Dried Tomatoes. Classic Caesar Salad and Artisan Roll. Add on Grilled Chicken Breast for \$5.00.

| | |
|----------------------------|-----------------------|
| Italian Ravioli v | 390 Cal/3 ravioli |
| Seasoned Broccoli v | 120 Cal/3 oz. serving |
| Caesar Salad with Dressing | 120 Cal each |
| Artisan Roll v | 140 Cal each |

ALLERGEN PLATED MEALS

HONEY GARLIC CHICKEN BREAST **\$23.00**

Grilled Marinated Chicken Breast served with Cauliflower Rice and Roasted Sweet Bell Peppers and Broccoli. Served with House Salad

| | |
|--------------------------------|-----------------------|
| Chicken with Glaze | 220 Cal/6 oz. serving |
| Peppers and Broccoli vg | 40 Cal/3 oz. serving |
| House Salad vg | 60-100 Cal each |
| Cauliflower Rice vg | 60 Cal/3 oz. serving |

SLOW ROASTED BEEF **\$23.00**

Slow Cooked Beef and Demi Sauce served with Roasted Redskin Potatoes and Root Vegetables. Served with House Salad

| | |
|------------------------------|-----------------------|
| Roasted Beef with demi sauce | 320 Cal/6 oz. serving |
| Redskin Potato vg | 110 Cal/4 oz. serving |
| Root Vegetables vg | 90 Cal/3 oz. serving |
| House Salad vg | 60-100 Cal each |
| Artisan Rolls v | 140 Cal each |

ROASTED PORTOBELLO STEAK **\$23.00**

Roasted Portobello served with Garlic Rice Pilaf and Roasted Vegetables. Served with Salad and Artisan Rolls

| | |
|--------------------------------------|------------------|
| Roasted Portobello Steak vg | 320 Cal each |
| House Salad with Dressings vg | 60-100 Cal each |
| Naan Bread v | 150 Cal/2 pieces |

RECEPTIONS

HORS D'OEUVRES

Contact your catering team to discuss your options. Available for 24 guests or more and based on 1.5 hours of service. Priced per person.

RECEPTION HORS D'OEUVRES (HOT)

| | | |
|----------------------------|-----------------|---|
| Bacon Wrapped Scallops | \$7.00 | 40 Cal each |
| Coconut Shrimp | \$7.00 | 50 Cal each |
| Crab Cakes | \$7.00 | 35 Cal each |
| Boursin Mushroom Pinwheels | v \$5.00 | 70 Cal each |
| Assorted Mini Quiche | \$5.00 | 100 Cal each |
| Spanakopita | v \$5.00 | 60 Cal each |
| Buffalo Cauliflower Wings | vg ew pf \$5.00 | 25 Cal/1.75 oz. serving |
| Boneless Wings | \$6.00 | 400-460 Cal/4 oz serving (Choose from Buffalo, BBQ, Teriyaki, Mango Habanero, and Plain) |
| Meatballs | \$6.00 | 180-300 Cal/3 pieces (Choose from Swedish, BBQ, and Italian) |
| Vegetable Spring Roll | v \$5.00 | 230 Cal each |
| Potstickers | \$6.00 | 40-60 Cal each (Choose from Pork, Chicken, and Vegetable v) |
| Creamy Tuscan Shrimp | market price | 330 Cal/3 shrimp |
| Middle Eastern Falafel | vg \$6.00 | 130 Cal/3 pieces |
| Mac n' Cheese Melts | v \$5.00 | 160 Cal/2 pieces |

RECEPTION HORS D'OEUVRES (COLD)

| | | |
|--|-----------------|---------------------|
| Ricotta and Fig Flatbread | v \$5.00 | 70 Cal each |
| Hot Miso Honey Root Vegetable Skewers | vg ew pf \$5.00 | 100 Cal each |
| Traditional Tomato Bruschetta Crostini | vg \$5.00 | 50 Cal each |
| Roasted Butternut Crostini | v ew pf \$5.00 | 100 Cal each |
| Cranberry Brie Crostini | \$5.00 | 170 Cal each |
| Shrimp Cocktail | market price | 50 Cal each |
| Scotch Egg with Honey Mustard | \$5.00 | 180 Cal each |
| Garden Pizza | v \$5.00 | 170 Cal/2 pieces |
| Smoked Whitefish Dip with Pita Chip | \$5.00 | 160 Cal per serving |
| Cherry Chicken Salad Bites | \$6.00 | 360 Cal/3 cups |
| Candied Bacon | \$5.00 | 140 Cal/slice |
| Assorted Sliders | \$5.00 | |
| Italian Deli | | 170 Cal each |
| Chicken Salad | | 160 Cal each |
| Grilled Vegetable | v | 120 Cal each |

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.

*All packages include necessary accompaniments and condiments.

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RECEPTIONS

RECEPTION PLATTERS AND DIPS

All prices are per person and available for 24 guests or more.

CLASSIC CHEESE TRAY \$7.00 PER PERSON

Classic Sliced Cheese Tray with Swiss, Cheddar and Pepper Jack Cheeses served with Crackers, and Crostini **v**

300 Cal/2.75 oz. serving

FRESH GARDEN CRUDITÉS \$6.00 PER PERSON

Array of Carrots, Broccoli, Bell Peppers, Cauliflower, Squash, Grape Tomatoes, Celery, Mushrooms with Ranch Dill Dip **v PF**

120 Cal/5 oz. serving

SEASONAL FRESH FRUIT PLATTER \$6.00 PER PERSON

Seasonal Fresh Fruit **VG PF**

35 Cal/2.5 oz. serving

ANTIPASTO PLATTER \$8.00 PER PERSON

Antipasto Platter with Marinated Vegetables, Italian Meats and Cheese

260 Cal/5 oz. serving

CHEF CURATED CHARCUTERIE BOARD MARKET PRICE PER PERSON

Chef Curated Charcuterie Board

Calories Vary Per Assortment

SMOKED SALMON PLATTER \$9.00

Salmon and toppings
Assorted Crackers **v**

130 cal serving
60 Cal per serving

GRILLED VEGETABLE MEZZE WITH HUMMUS AND GARLIC AIOLI \$7.00

Grilled Vegetables **vg**
Hummus **vg**
Garlic Aioli **v**

30 Cal/2 oz. serving
120 Cal/2 oz. serving
200 Cal/1 oz. serving

HUMMUS AND PITA \$5.00

Traditional Hummus **vg**
Pita Bread **v**

120 Cal/2 oz serving
80 Cal/4 wedges

HOUSEMADE SPINACH DIP \$5.00

Housemade Spinach Dip and Tortilla Chips

230 Cal/2.25 oz. serving

*All packages include necessary accompaniments and condiments.

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.

RECEPTIONS

CHEF-INSPIRED STATIONS

All prices are per person and available for 24 guests or more.

THE SWEET SPOT \$8.00

| | |
|---------------------------------------|--------------------------|
| Select Two (2) Bases: | |
| Fudge Brownie v | 200 Cal each |
| New York-Style Cheesecake | 360 Cal slice |
| Pound Cake Slices v | 150 Cal slice |
| Pumpkin Pie | 310 Cal slice |
| Select Three (3) Toppings: | |
| Chocolate Syrup vg | 150 Cal/1 oz. serving |
| Caramel Sauce v | 120 Cal/1 oz. serving |
| Vegan Apple Compote vg | 60 Cal/1 oz. serving |
| Cherry Compote vg | 30 Cal/1 oz. serving |
| Gingersnap Cookie vg | 30 Cal each |
| Oreo® Cookie Crumbs vg | 140 Cal/1 oz. serving |
| Cinnamon Teddy Grahams® vg | 90 Cal/0.75 oz. serving |
| Cinnamon Streusel v | 130 Cal/1 oz. serving |
| Pretzel Topping vg | 110 Cal/1 oz. serving |
| Candied Almonds and Walnuts vg | 170 Cal/1 oz. serving |
| Candied Bacon Crumbles | 370 Cal/1.75 oz. serving |
| Select Two (2) Extras: | |
| Whipped Cream v | 50 Cal/1 oz. serving |
| Chocolate Chips v | 70 Cal/0.5 oz. serving |
| Toasted Coconut vg | 150 Cal/1 oz. serving |

BRUSCHETTA BLISS \$7.00

| | |
|---------------------------------------|-----------------------|
| Crostini vg EW | 40 Cal each |
| Choice of Three (3) Spreads: | |
| Apple Chutney vg | 35 Cal/1 oz. serving |
| Bacon Jam | 150 Cal/1 oz. serving |
| Spicy Kale Pesto | 130 Cal/1 oz. serving |
| Tomato Bruschetta Topping vg | 20 Cal/1 oz. serving |
| Green Chili Relish vg | 10 Cal/1 oz. serving |
| Blue Cheese and Chive Spread | 130 Cal/1 oz. serving |
| Choice of Two (2) Toppings: | |
| Bacon-Scallion Topping | 70 Cal/1 oz. serving |
| Chorizo and Chickpea Topping | 80 Cal/1 oz. serving |
| Roasted Red Pepper Tapenade vg | 50 Cal/1 oz. serving |
| Mushroom Sauté vg EW PF | 30 Cal/1 oz. serving |
| Choice of Glaze(s): | |
| Honey Balsamic Glaze v | 40 Cal/1 oz. serving |
| Chipotle Orange Glaze vg | 70 Cal/1 oz. serving |

SOFT PRETZEL BAR \$8.00

| | |
|--------------------------------------|-----------------------|
| Hot Pretzels vg | 180 Cal each |
| Choice of Three (3) Dipping Sauces: | |
| Honey Mustard Sauce v | 50 Cal/1 oz. serving |
| Spicy Mustard Sauce vg | 60 Cal/1 oz. serving |
| Yellow Mustard Sauce vg | 25 Cal/1 oz. serving |
| Nacho Cheese Sauce v | 40 Cal/1 oz. serving |
| Vegan Cheddar Cheese Sauce vg | 60 Cal/1 oz. serving |
| Cajun Cheese Sauce v | 60 Cal/1 oz. serving |
| Buffalo Blue Sauce | 30 Cal/1 oz. serving |
| Chocolate Sauce vg | 80 Cal/1 oz. serving |
| Caramel Sauce v | 120 Cal/1 oz. serving |

SLIDE INTO HOME \$9.00

| | |
|---------------------------------------|--------------|
| Choice of Three (3) Sliders: | |
| Grilled Veggie Sliders vg PF | 110 Cal each |
| Bacon-Blue Meatball Sliders | 220 Cal each |
| Ham and Cheese Sliders | 160 Cal each |
| Spicy Cauliflower Slider vg PF | 170 Cal each |
| Shredded Pork and Slaw Sliders | 300 Cal each |
| Cheeseburger Sliders | 250 Cal each |
| Sriracha Fried Chicken Sliders | 390 Cal each |

HAPPY HOUR \$20.00

| | |
|---|--------------------------|
| Spinach Dip served with Pita Chips v | 250 Cal/2.25 oz. serving |
| Mini Cheesesteaks | 180 Cal each |
| Buffalo Chicken Tenders served with Blue Cheese Dip | 560 Cal/6.75 oz. serving |
| Pretzel Bites with Beer Cheese v | 390 Cal/6 oz. serving |
| Assorted Craveworthy Cookies v | 220-240 Cal each |
| Assorted Dessert Bars v | 200-420 Cal each |

RECEPTIONS

SNACKS

HOUSE MADE KETTLE CHIPS AND RANCH DIP \$3.00

| | |
|----------------|-----------------------|
| Chips v | 160 Cal/1 oz. serving |
| Dip v | 200 Cal/1 oz. serving |

TRAIL MIX \$3.00

| | |
|--------------------------------------|-------------------------|
| Sweet and Salty Snack Blend v | 180 Cal/1/4 cup serving |
|--------------------------------------|-------------------------|

SNACK MIX \$3.00

| | |
|-----------------------------|-----------------------|
| Savory Snack Blend v | 240 Cal/1 cup serving |
|-----------------------------|-----------------------|

PRETZELS \$2.00

| | |
|-------------------------|-----------------------|
| Pretzel Twists v | 240 Cal/1 cup serving |
|-------------------------|-----------------------|

APPLES, ORANGES, BANANAS \$3.00

| | |
|-------------------|--------------|
| Apples vg | 90 cal each |
| Oranges vg | 60 cal each |
| Bananas vg | 100 cal each |

ASSORTED NOVELTY ICE CREAM \$3.00

| | |
|-------------------------------------|--------------------|
| Assorted Novelty Ice Cream v | 150 - 400 cal each |
|-------------------------------------|--------------------|

BREAKS

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

TRAIL MIX STATION \$7.00

| | |
|---------------------------------------|-----------------------|
| Granola v | 220 Cal/2 oz. serving |
| Goldfish® Crackers v | 260 Cal/2 oz. serving |
| Pretzel Thins v | 350 Cal/2 oz. serving |
| Plain M&M'S® v | 270 Cal/2 oz. serving |
| Pumpkin Crunch Topping v | 140 Cal/1 oz. serving |
| Chocolate Peanut Butter Bark v | 290 Cal/1 oz. serving |
| Raisins vg | 90 Cal/1 oz. serving |
| Dried Cranberries vg | 100 Cal/1 oz. serving |
| Almonds vg | 170 Cal/1 oz. serving |

SNACK ATTACK \$10.00

| | |
|---------------------------------------|-----------------------|
| House Made Kettle Chips v | 100-160 Cal each |
| Roasted Peanuts v | 180 Cal/1 oz. serving |
| Trail Mix v | 280 Cal each |
| Assorted Craveworthy Cookies v | 220-240 Cal each |
| Bakery-Fresh Brownies v | 250 Cal each |

BREADS AND SPREADS \$11.00

| | |
|---|--------------------------|
| Seasonal Fresh Fruit Platter vg pf | 35 Cal/2.5 oz. serving |
| Tortilla Chips vg | 280 Cal/3 oz. serving |
| Pita Chips v | 160 Cal/2 oz. serving |
| Crostini vg ew | 40 Cal each |
| Choice of Four (4) Spreads: | |
| Korean Roja Guacamole vg pf | 70 Cal/2 oz. serving |
| Ginger Verde Guacamole vg pf | 70 Cal/2 oz. serving |
| Chilled Spinach Dip v | 200 Cal/2.25 oz. serving |
| Feta and Roasted Garlic Dip v | 270 Cal/2 oz. serving |
| Traditional Hummus vg pf | 330 Cal/4.5 oz. serving |
| Artichoke and Olive Dip v | 140 Cal/2 oz. serving |

HOT CHOCOLATE BAR \$7.00

Hot Chocolate Bar with Assorted Toppings
and Mix-Ins:

| | |
|---------------------------|------------------------|
| Hot Cocoa | 160 Cal/8 oz. serving |
| Chocolate Syrup vg | 80 Cal/1 oz. serving |
| Caramel Sauce v | 100 Cal/1 oz. serving |
| Whipped Cream v | 50 Cal/1 oz. serving |
| Mini Marshmallows | 50 Cal/0.5 oz. serving |

PURE MICHIGAN \$12.00

| | |
|-------------------------------|-----------------------|
| Cheese Slices v | 120 Cal/1 oz. serving |
| Cheese Spread v | 90 Cal/2 T |
| Summer Sausage | 200 Cal/2 oz. serving |
| Michigan Fizz vg | 160 Cal 8 oz. serving |
| Cherry Chunk Cookies v | 280 Cal each |
| Apple Cider vg | 120 Cal/8oz. serving |
| Cinnamon Doughnut vg | 220 Cal each |

THE CARDINAL BREAK \$9.00

| | |
|----------------------------------|---------------------------------|
| Red & White Kettle Corn v | 120 Cal/1 Cup |
| Licorice vg | 30 Cal/1 piece |
| Tortilla Chips & Salsa vg | 150 Cal/1 oz. Chips/1 oz. Salsa |
| Cherry Limeade vg | 100 Cal/8 oz. serving |
| Red Velvet Cupcakes v | 160 Cal each |

BEVERAGES & DESSERTS

BEVERAGES

Includes appropriate accompaniments

| | | |
|---|---------------------------|--------------------------|
| Regular/Decaffeinated Coffee and Hot Water with Assorted Tea Bags | \$4.00 PER PERSON | 0 Cal/8 oz. serving |
| Hot Water with Assorted Tea Bags | \$20.00 PER GALLON | 0 Cal/8 oz. serving |
| Bottled Water | \$3.00 EACH | 0 Cal each |
| Assorted Sodas (Can) | \$3.00 EACH | 0-150 Cal each |
| Assorted Individual Fruit Juices | \$3.00 EACH | 100-150 Cal each |
| Sparkling Water | \$4.00 EACH | 0 Cal each |
| Hot Chocolate | \$26.00 PER GALLON | 160 Cal/8 oz. serving |
| Iced Tea | \$20.00 PER GALLON | 0 Cal/8 oz. serving |
| Lemonade | \$20.00 PER GALLON | 90 Cal/8 oz. serving |
| Iced Water | \$10.00 PER GALLON | 0 Cal/8 oz serving |
| Starbucks Regular or Decaf Coffee | \$35.00 PER GALLON | 0 Cal/8 oz serving |
| Regular or Decaf Coffee | \$26.00 PER GALLON | 0 Cal/8 oz serving |
| Hot or Cold Apple Cider | \$26.00 PER GALLON | 160 Cal/8 oz serving |
| Assorted Fruit Juices (per gallon) | \$26.00 PER GALLON | 120-130 Cal/8 oz serving |

PUNCH

| | | |
|--|---------------------------|----------------------|
| Players Punch | \$24.00 PER GALLON | |
| (Orange pineapple Juice, Ginger ale, and Sprite) | | 150 Cal/8 oz serving |
| Michigan Fiz | \$24.00 PER GALLON | |
| (Vernors and Traverse City Cherry Juice) | | 160 Cal/8 oz serving |
| Cranberry Fizz | \$24.00 PER GALLON | |
| (Sprite and Cranberry Juice) | | 110 Cal/8 oz serving |

DESSERTS

| | | | |
|--------------------------------|---|--------------------------|------------------|
| Assorted Craveworthy Cookies | ▼ | \$21.00 PER DOZEN | 220-240 Cal each |
| Bakery-fresh Brownies | ▼ | \$21.00 PER DOZEN | 250 Cal each |
| Famous Mint Brownies | ▼ | \$24.00 PER DOZEN | 230 Cal each |
| Assorted Dessert Bars | ▼ | \$25.00 PER DOZEN | 200-420 Cal each |
| Chocolate Covered Strawberries | ▼ | \$26.00 PER DOZEN | 40 Cal each |
| Sweet & Tangy Lemon Bars | ▼ | \$25.00 PER DOZEN | 150 Cal each |
| Rice Krispie Treats | ▼ | \$21.00 PER DOZEN | 120 Cal each |

SPECIALTY DESSERTS

All prices are based per person and available for 24 guests or more. Groups of up to 50 guests may select one (1) dessert. Groups of 51-150 guests may select two (2) desserts. Groups of 151 or more may select three (3) desserts.

| | | |
|--|--------------------|------------------|
| Assorted Cakes | \$5.00 EACH | |
| Chocolate Cake | ▼ | 260 Cal slice |
| Yellow Cake | ▼ | 320 Cal slice |
| Carrot Cake | ▼ | 360 Cal slice |
| Red Velvet Cake | ▼ | 500 Cal slice |
| White Cake | ▼ | 380 Cal slice |
| Assorted Pies | \$5.00 EACH | |
| Apple Pie | ▼ | 410 Cal slice |
| Blueberry Pie | ▼ | 350 Cal slice |
| Cherry Pie | ▼ | 380 Cal slice |
| Pumpkin Pie | ▼ | 300 Cal slice |
| Dessert “Martini’s” | \$7.00 EACH | |
| Chocolate Mousse | ▼ | 150 Cal each |
| Strawberry Shortcake | ▼ | 180 Cal each |
| Angel Food Cake with Berries | ▼ | 170 Cal each |
| Fruit Martini with Chocolate Dipped Ladyfinger | ▼ | 110 Cal each |
| Specialty Desserts | \$7.00 EACH | |
| Tres Leche Cake | | 430 Cal each |
| Key Lime Bistro | | 250 Cal each |
| Red Velvet Bistro | | 280 Cal each |
| Cheesecake | | 440-520 Cal each |

VG VEGAN

V VEGETARIAN

EW EAT WELL

PF PLANT FORWARD

ORDERING INFORMATION

Lead Time

A minimum of 2 weeks is appreciated; however, we will do our best to accommodate late orders that are received. We appreciate the importance of your function and will do whatever it takes to exceed your expectations. Please note, events booked less than one week out may incur late/rush fees.

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

Calorie & Nutrition

The calorie and nutrition information provided is for individual servings, not for the total number of servings on each tray, because serving styles e.g. 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.

Allergen

Please notify catering staff if you have any food allergies or ingredients questions. We rely on our vendors' allergy warnings and ingredient listings. Because ingredient substitutions, recipe revision as well as cross-contact with allergens are possible we cannot guarantee any food item will be completely free of allergens.

Contact Us Today

989.964.4348
conferencecenterevents@svsu.edu

Prices effective until 08/01/2026
Prices may be subject to change

