



Calvin Catering Services

Menu

23/
24

BEVERAGES

Alcohol service is available through a Prince-approved vendor for any event.

For more information, please contact Venues at Calvin.

Standard Coffee Service One service.

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

2.50

All Day Coffee Service (Only Available at PCC)

Initial service plus up to three refreshes within a 8-hour period. Includes regular, decaf & hot water with an assortment of bagged teas.

4.50

Bottled Water

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

Individual bottles (16 oz)
1.75

Case of 24
24

Infused Water

Chef's choice of flavor.
.50

Variety of Canned Pepsi Products

1.50

Variety of Canned Bubly Sparkling Water

1.50

Iced Tea

1.50

Bottled Juice

Orange, Cranberry or Apple
2

Juice

Lemonade,
Orange, Cranberry or Apple
1.50

Reception Mocktails

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

Strawberry Shrub



BREAKFAST

Plated or Self-Serve

Plated meal service only at Prince Conference Center. Plated & self-service breakfasts come with muffins & fresh-cut fruit. Ask about our Plant-Based options.

The Traditional

Cheesy scrambled cage-free eggs & hashbrowns with your choice of two sausage patties or three slices of bacon.
10

The Southern Stratta

Cage-free egg custard over biscuits, diced bacon, scallions & cheese with sausage gravy. Served with two sausage patties or three slices of bacon.
10

The Nor'Easter Hash

Scrambled cage-free eggs with a hash of diced Yukon & sweet potatoes, beets, Brussel sprouts, red onions, goat cheese & corned beef.
11

The Sweet Sunrise

Sour cream & chive-scrambled eggs, two sausage patties & Belgian pearl sugar waffles. Toppers of jam, syrup, honey & whipped butter to compliment.
10

Build-Your-Oats Bar

Lightly-salted kettle oatmeal with toppings of dried cranberries, pecans, pepitas & hemp hearts, sweet hawaij spice blend, brown sugar, honey & milk.
9

Yogurt Parfait Bar

Greek yogurt with fresh fruit, granola, toasted nuts, local maple syrup & honey.
8

À LA CARTE BREAKFAST ITEMS

Fruit Tray	3
Local cage-free hard-boiled eggs	1.25 each
Bagels with cream cheese	1.75 each
Cinnamon Swirl French toast	3
Breakfast sausage links or patties (2 per person)	2
Pecan-smoked bacon (3 per person)	3
Breakfast Potatoes	1.50

APPETIZERS

Duck Wonton

Served with aji verde sauce, pickled onions & fresh cilantro.
5.50

Smoked Whitefish Dip

Served with toast points & crackers, pickled onions, capers, olives & greens.
6

Shrimp Salad Boats

Avocado, fennel & citrus shrimp salad on crispy Belgian endive.
5

Vegetable Crudite

An assortment of vegetables served with hummus. Ranch dip can be added for an additional \$.50.
2.50

Baked Goat Cheese with Toppers

Served with toast points & crackers. Comes with with your choice of topper:
Lemon-basil caper & roasted cherry tomatoes
or
Harissa-Grilled eggplant.
5

Garlic Parmesan Pretzel Bites

Warm garlic parmesan pretzel bites served with warm Michigan beer cheese.
3

Rips & Dips Board

Naan, focaccia, & yeast rolls served with tomato-chili butter, spinach dip, htipiti & hummus with rainbow carrots, radishes, kalamata olives & marinated artichokes. Also includes coriander chutney & mango chutney.
7

Artisan Cheese Board

An assortment of hard & soft cheeses. Served with an assortment of crackers & garnished with grapes, fresh cucumbers, dried fruit & nuts.
5.50

Charcuterie Board*

An assortment of Chef-selected cured meats served with fresh crackers, arugula, olives, mustard & smoked almonds.
*does not include cheese.
6.50

Dessert Bars

Chef's choice of assortment.
2.25

Bakery Delights

Chefs choice of assorted muffins or pastries.
1.75

Fresh Fruit

An assortment of fresh-cut fruit.
3

Whole Fruit

Seasonal offerings.
1

Protein Bars

An assortment of Kind or Rx bars.
2/bar

Granola Bars

An assortment of Granola bars.
1/bar

Hand Snacks

Your choice of individually-packaged snacks. Chex Mix, pretzels, Kettle chips or Stacy's Pita Chips.
1.50/package

Traditional Trail Mix with M&M

1.75/package

Healthy Trail Mix

3/package

Assorted Cookies

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

Calvin Logo Cookies

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

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

SANDWICHES & SALADS

Maximum of two choices (not including dietary restrictions), comes self-served (pre-assembled), boxed, or plated.

Plated service only available at Prince Conference Center.

All sandwiches come with a pickle, Kettle Chips & water.

Add a side salad \$3 add'l. Add Chef's choice of soup (6 oz) \$4 add'l.

The Leland Sandwich

Grilled chicken breast, cucumber, greens, tomato, goat cheese & avocado-chimichurri mayo on pretzel bread.

11.5

The Rustic Sandwich

Cob-smoked ham, crispy prosciutto, pickles, tomato & greens with garlic-herb brie on focaccia.

11.5

The Chickpea Salad

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

11.5

The Avocado BLT

Avocado, pecan-smoked bacon & greens with parmesan garlic mayo & spiced summer tomato jam on Michigan Bread Co. multi-grain.

11.5

The Scandinavian

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

11.5

The Strawberry Hill Salad

Grilled chicken over spring mix with feta, red onion, candied pecans and strawberries.

Served with poppyseed dressing.

11.5

SELF-SERVICE DINING

Smorgasbord

Ham & turkey, assorted cheeses, breads & spreads, lettuce, tomato, onions & pickles. Served with Kettle chips, green salad with two dressings (Chef's choice) & fruit salad.

16

Baked Potato & Mini Salad Bar

Baked potatoes with the following toppings: butter, sour cream, chopped green onion, blanched broccoli & hot cheddar cheese sauce.

Also included a mini salad bar with croutons, red onions, tomatoes, cucumbers, ranch dressing & balsamic dressings.

Add beef or vegetarian chili (6 oz) for an add'l \$4.

16

Ciao!

Grilled sliced Italian chicken breast, pasta with alfredo & marinara sauce. Served with roasted vegetables, garlic bread & Caesar salad with Caesar dressing & Chef's choice of vinaigrette.

16

Pizza Bar

Your choice of three-14" pizza flavors.

Cheese, Pepperoni, All-Meat, Veggie or Supreme.

Your choice of two tossed sauce flavors of boneless wings.

Vindaloo, Korean BBQ, Jamaican Jerk, Garlic Parmesan, Traditional BBQ or Nashville Hot.

Also includes Caesar salad with Caesar & Italian dressings, Pasta salad & Breadsticks with Ranch & Marinara dipping sauces.

16

Just the Pie?

One 14" Pizza of your choice
Cheese, Pepperoni, or Veggie

15

All-Meat or Supreme

17

Caribbean

Your choice of Caribbean Jerk Chicken, Haitian-style pork shank griot or Trinidad-style goat curry served with Roti & Caribbean style rice with peas, Mango & Coriander chutneys.

Includes fruit salad & green salad.

Add Pumpkin soup (6 oz) for an add'l \$4.

21

Latin

Your choice of Ropa Vieja Beef, Pescado a la Veracruzana, Guasacaca

Chicken or Tikin Xic Grouper with amarillo rice &

black beans with fresh queso, lime wedges, cilantro & herbs.

Includes fruit salad, green salad & chips & salsa.

Add Posole Roja (6 oz) for an add'l \$4.

21

Mezze

Your choice of Chicken skewers, Kofta, Chermoula tuna salad or Merguez lamb sausage & your choice of two of the following:
classic hummus, beet hummus, Baba Ghanoush or Muhammara (red pepper-walnut spread).

Served with Falafel, flat bread, four veggies, garlic tahini & cucumber mint raita sauces, lemon & cilantro.

Includes green salad.

Add Leblebi (chickpea & harissa) soup (6 oz) for an add'l \$4.

21

Harvest & Hearth Salad Bar

Organic spring mix and spinach greens, toppings of bacon, feta, chopped eggs, cherry tomato, cucumber, red onion, and grilled asparagus. Complimented with almonds, pepitas, hemp hearts for crunch. Strawberries, blackberries and blueberries add a touch of sweet. 3 oz of grilled herb chicken and 3 oz of chermoula roast salmon.

Red wine vinaigrette and poppyseed dressing. Served with rolls.

21

FULL SERVICE DINING

Plated service only available at Prince Conference Center.

All entrees come with:

A house salad, Chef's choice of starch & vegetable, house baked rolls & bread with Chef's choice of two whipped butters (one plain & one flavored) or premium olive oil with herb pesto.

Calvin Herb Chicken

Chicken breast infused with fresh rosemary & jus lie sauce.

22

Cavatappi Arrabbiata

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

22

Yaji Chicken

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

22

Riverence Farms Steelhead Trout

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

22

Ossobuco

Braised pork shank ossobuco in white wine tomato sauce.

22

Beef Carbonnade

Flemish-style tender beef in local beer braise.

22

DESSERTS

Wild Berry Torte

6

Lemon Ricotta Cake

5

Dessert with a Purpose

The Father's Table
Red Velvet Cake Roll.

<https://thefatherstablefoundation.org/AboutUs>

3.50

Chocolate Mousse

Plant-based, Gluten-free, Dairy-free

5

Chocolate Decadence

Plant-based, dairy-free, gluten-free.

6

Ice Cream Bar

Buffet only; for groups of 20 or more.

One ice cream flavor (3 oz) with seven toppings;
Whipped topping, maraschino cherries, sprinkles,
caramel & chocolate sauces,
crushed Oreos & crushed English toffee.

Add add'l ice cream flavor (add'l \$/person)

Limit 2 flavors.

5

Disclaimer:

Prices &/or products are subject to change due to market availability &/or pricing fluctuations. We appreciate your patience & understanding. Please know that we will do our very best to provide the requested items, but we cannot make guarantees.

Sustainability Statement:

Calvin Dining Services is committed to upholding our sustainability mission in practicing recycling efforts & offering environmentally friendly products.

Legal Holidays:

Events scheduled for legal holidays require advance coordination & approval with the Catering Director. These include: New Year's Day, Good Friday, Memorial Day, Independence Day, Labor Day, Thanksgiving, Day after Thanksgiving, Christmas Eve, & Christmas.

Leftover Food:

Due to health department regulations, food & beverage items not consumed at an event cannot be released & taken out of the service area or removed from the facility. This policy applies to all food, including entrées, buffet items, boxed meals, plated meals &/or other food prepared/ordered for guaranteed guests unable to attend.

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

PCC Only:

All food and beverage provisions for events held at the Prince Conference Center are to be exclusively supplied by our establishment. Outside food or beverages are strictly prohibited, except for desserts procured from licensed facilities such as wedding cakes. In the event that a dessert is provided from an external source, a service charge of \$1.50 per person will be levied to offset associate service expenses. Additionally, a food waiver must be submitted and approved prior to the event. Rest assured, we will furnish the necessary service wares for your convenience.

For those occasions where guests choose to bring in cupcakes, personal cakes, or donuts, we are please to waive the aforementioned charge provided our plates & silverware remain unused. Please note that any outside food items must originate from a licensed bakery to comply with our quality & safety standards.

Cancellations &/or Changes:

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

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

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

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

Cancellations 10-business days or more prior to the event will incur no additional charges.

Cancellations/changes made fewer than 10-business days, not including the day of the event may result in additional charges &/or may not be accommodated.

Cancellations within 24 hours of the event may result in a charge of the full cost of the event.

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

Delays:

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

West Campus:

Catering on Calvin University West Campus is disposable/compostable ware only. Linen is included for the food &/or beverage tables only. Any additional requested linen will have an additional charge.

Plated Meals can be an option for the following locations with no additional fee:

The President's Office
Commons Annex
Hospitality Suite

There will be a non-refundable \$10 per person fee added for all other locations. This fee is to cover labor and breakage.

West Campus plated meal requests must have prior approval - no less than 10-business days prior to the event to avoid additional fees.

Billing:

All current Calvin University Faculty, Staff &/or Student Group(s) must provide a WorkDay Tag prior to the execution of catering service.

A Certificate of Liability Insurance must be on-file with Venues at Calvin prior to the event for all external groups, contact Venues at Calvin for further details Venues@Calvin.edu.

Audio Visual & Equipment Needs:

Contact Venues at Calvin Venues@Calvin.edu to assist with any AV & equipment.

FOR PRINCE CONFERENCE CENTER ONLY:

Standard linens are included for food &/or beverage tables for full &/or sit-down meal events. Any additional requested linen will be charged to the customer.

Pricing, Tax-Exempt Groups & Liability:

A service charge of 18% applies to all food & beverage as well as Michigan state sales tax of 6% to all charges.

Menu prices are subject to change due to market conditions. Menu prices will be guaranteed 60 days before your scheduled event.

Any group wishing to claim tax-exempt status must provide a hard copy of their tax-exempt form upon confirming space.

Room Décor:

Decorations brought in should tastefully reflect Calvin University. Glitter confetti & balloons are strictly prohibited inside the facility. If candles are desired, the flame must be enclosed in glass. Items may not be affixed to walls or ceiling.

Allergen Information:

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

Every effort is made to instruct our staff on the severity of food allergies.

In addition, we label items that are served with possible allergen-containing ingredients; however, there is always a risk of contamination. There is also a possibility that the manufacturers of the commercial foods we use could change the formulations at any time without notice.

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

The food allergens we label are:

Egg

Milk

Peanuts

Tree Nuts

Fish

Shellfish

Sesame

Soy

Wheat

Guests with Dietary Restrictions:

It is the responsibility of the client or individual ordering catering service to provide Calvin Dining Services with any guest(s) that may have food allergies or dietary restrictions.

These need to be confirmed 10-business days prior, not including the day of the event to ensure food will be available for said guest(s). Catering orders that have not indicated guest(s) with allergies &/or dietary restrictions cannot be guaranteed accommodating meals or food for their said guest(s). Every effort will be made to accommodate such occasions, but some menu &/or food items cannot be procured immediately or within the said event timeline.

Calvin Dining Services Exclusivity/Food Waiver Request:

Please note: No consideration shall be given to any Food Waiver Requests if received less than **15-business days** prior, not including the day of the actual food &/or beverage service activity/event.

Calvin Dining Services is dedicated in providing an exceptional & safe culinary experience for Calvin University students, faculty, staff & visitors. The purpose of this policy is to clearly define the pre-approval process for any/all departments, organizations or individuals to contract an on-campus food &/or beverage service activity/event outside of Calvin Dining Services.

Calvin Dining Services is the contracted food service provider. All food & beverage for campus events using Calvin University funds must be purchased & provided by Calvin Dining Services.

This ensures safety & compliance with state & local health regulations as well as campus policies & the best use of Calvin University funding & expenses.

Under special circumstances, food waivers are permitted for certain on-campus events at the discretion of Calvin Dining Services.

Calvin Dining Services has the first right of refusal of all Dining Services. No food or beverage may be provided by campus organizations or off-campus vendors unless a Food Waiver Request is completed & approved.

Food Waiver Requests must be submitted 15 business days prior to the event to the Director of Hospitality.

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

Calvin University has agreed to purchase & serve PepsiCo products exclusively. All Organizations & Departments must comply with PepsiCo.

These policies apply to all on-campus food &/or beverage service activities &/or events, including:

In all buildings & outdoor locations owned &/or operated by

Calvin University

&

Held by University students, employee/staff &/or visitors.

If the Food Waiver Request is approved, the client is responsible for all service wares, linen & clean-up in accordance with the Sustainability policies of Calvin University. Calvin Dining Services will not be held liable for any happenings at or related to the event. Each approved & signed Food Waiver will be kept on file in the Dining Services' Office. A Food Waiver Request is required for EACH event regardless of vendors or items/food(s) that have previously been approved for another event.

The Signed & Approved Food Waiver Request must be on display for each approved event. Once a Food Waiver Request is approved the Individual(s)/Organization(s)/Department(s) must abide by the following guidelines:

- Reserving Individual(s)/Organization(s)/Department(s) are responsible for seeing that all the policies of Calvin Dining Services are met.
- Reserving Individual(s)/Organization(s)/Department(s) assume liability for the event.
- Individually pre-wrapped food items from an approved facility (a commercial/retail establishment or restaurant) are okay for meetings & distribution as long as they remain pre-wrapped.
- All vendors must be approved (each time for each event) & their food license must be displayed.
- Purchase all food(s) from compliant provider(s) & specify the source of all food(s) to be served.
- Pick-up &/or carry-in food products from a public restaurant must be transported to campus in an enclosed vehicle, food must be kept at acceptable temperatures in accordance with safe-handling guidelines & must be consumed within two or fewer hours of being prepared &/or delivered.
- Food produced at home for general, public distribution/sale is absolutely prohibited.

Regarding the purchase of beverage(s) the following must be followed:

All Organizations & Departments must comply with PepsiCo.
Calvin University has agreed to purchase & serve PepsiCo products exclusively.

2023-24 Food Waiver Request Form

Enforcement:

Individuals &/or organizations that violate this policy are subject to an immediate cancellation of the event. Severe &/or repeated violations may also result in the revocation of the privilege to reserve space on campus for events that involve food &/or beverage activity.

Today's Date: _____ Event Date: _____ Event Name: _____
 (The date must be no later than 15 business days prior to the event)

Event RES#: _____ Event Location: _____
 (A confirmed space Reservation# issued from Calvin Venues must be obtained prior to the submission of The Food Waiver Request Form)

Name of Individual(s)/Organization(s)/Department(s): _____

Contact Person: _____ Phone Number: _____ Email Address: _____

Reason for Request: _____

Product(s) to be served (attach menu on separate sheet if needed): _____

Food(s)/Item(s) are (check one): Donated Purchased Name of Company/Vendor: _____

Phone Number: _____ Address: _____ Email Address: _____

***** A Copy of the Vendor's Food License must be attached *****

Will food preparation be required (check one)? Yes No

If "Yes", who will be preparing the food/items? _____ Who will be serving the food? _____

Describe how the food will be stored &/or kept at a safe temperature (hot or cold): _____

____ I have read and fully understand the Food Waiver. I will be solely responsible for the food/beverage service for the stated event. I will be solely responsible for set-up, clean-up of the room, composting/recycling and removal of all waste.

Client Signature: _____ Date: _____

----- To be Completed by Calvin Dining Services Only ----- To be Completed by Calvin Dining Services Only -----

Date Submitted/Received: _____ Event Date: _____ RES#: _____

Event Name: _____ Event Location: _____

Date of Approval: _____ Approved by: _____

Reason for Denial: Request submitted late First right of refusal per contract Other

***** The Signed & Approved Food Waiver Must be Displayed at the Event *****