

# EVENT MENU

SAGINAW VALLEY STATE UNIVERSITY





# INSPIRED EXPERIENCES.

## **CULINARY FORWARD**

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

## **THOUGHTFUL HOSPITALITY**

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

## **PEOPLE & PLANET**

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

## **INSPIRED EXPERIENCES**

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

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**VG** VEGAN

**EW** EAT WELL

**V** VEGETARIAN

**PF** PLANT FORWARD



# ALL-DAY PACKAGES

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

## ALL DAY DELICIOUS \$46.49

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 <b>v</b>	380-550 Cal each
Assorted Scones <b>v</b>	400-440 Cal each
Seasonal Fresh Fruit Platter <b>VG PF</b>	35 Cal/2.5 oz. serving
Assorted Juice	110-170 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 <b>v</b>	130-250 Cal each
Assorted Yogurt Cups	80-150 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 <b>VG</b>	120 Cal/3.75 oz. serving
Orange Fennel Spinach Salad <b>v EW</b>	210 Cal/3.2 oz. serving
Bakery-Fresh Rolls with Butter <b>v</b>	160 Cal each
Green Beans Gremolata <b>VG EW PF</b>	70 Cal/3 oz. serving
Three Pepper Cavatappi with Pesto <b>v EW</b>	280 Cal/7.5 oz. serving
Grilled Chicken and Artichokes with a Lemon Tarragon White Wine Sauce <b>EW</b>	210 Cal/5.75 oz. serving
New York Cheesecake <b>v</b>	360 Cal/slice
Iced Tea	0 Cal/8 oz. serving
Iced Water	0 Cal/8 oz. serving

### PM PICK ME UP

Chilled Spinach Dip with Tortilla Chips <b>v</b>	230 Cal/2.25 oz. serving
Grilled Vegetable Tray <b>VG EW PF</b>	70 Cal/3 oz. serving
Bakery-Fresh Brownies <b>v</b>	250 Cal/2.25 oz. serving
Iced Water	0 Cal/8 oz. serving
Gourmet Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

## MEETING WRAP UP \$40.89

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 <b>v</b>	80-120 Cal each
Miniature Danish <b>v</b>	140-170 Cal each
Miniature Scones <b>v</b>	100-110 Cal each
Yogurt Parfait Cups <b>v</b>	400-450 Cal each
Iced Water	0 Cal/8 oz. serving
Gourmet Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

### THE ENERGIZER

Donut Holes <b>v</b>	45-90 Cal each
Ripe Bananas <b>VG EW PF</b>	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

Chicken Caesar Wrap	630 Cal each
Pepper Jack Tuna Wrap	610 Cal each
Grilled Vegetable Wrap <b>v PF</b>	620 Cal each
Seasonal Fresh Fruit Salad <b>VG PF</b>	35 Cal/2.5 oz. serving
Choice of One (1) Salad:	
Classic Garden Salad with Balsamic Vinaigrette and Ranch <b>VG EW PF</b>	50 Cal/3.5 oz. serving
Grilled Vegetable Pasta Salad <b>VG</b>	120 Cal/3 oz. serving
House Made Kettle Chips <b>v</b>	160 Cal/1 oz. serving
Assorted Craveworthy Cookies <b>v</b>	210-260 Cal each
Bakery-Fresh Brownies <b>v</b>	250 Cal/2.25 oz. serving
Iced Tea	0 Cal/8 oz. serving
Iced Water	0 Cal/8 oz. serving

### MID-DAY MUNCHIES

Tortilla Chips <b>v</b>	260 Cal/3 oz. serving
Choice of Two (2) Salsas:	
Salsa Roja <b>VG</b>	20 Cal/1 oz. serving
Salsa Verde <b>VG</b>	5 Cal/1 oz. serving
Pico De Gallo <b>VG</b>	5 Cal/1 oz. serving
Assorted Whole Fruit <b>VG EW PF</b>	45-100 Cal each
Assorted Craveworthy Cookies <b>v</b>	210-260 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 \$30.39

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 <b>v</b>	240-500 Cal each
Assorted Bagels <b>v</b>	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 with Fresh Romaine and Sliced Tomato on Wheatberry Bread	520 Cal each
Ham and Swiss Sub	400 Cal each
Turkey and Swiss on Hearty Wheat Bread	520 Cal each
Fresh Mozzarella, Red Pepper, Balsamic and Kale Wrapped in a Flour Tortilla <b>v EW PF</b>	500 Cal each
House Made Kettle Chips <b>v</b>	160 Cal/1 oz. serving
Assorted Craveworthy Cookies <b>v</b>	210-260 Cal each
Bottled Water	0 Cal each

### MID-DAY MUNCHIES

Tortilla Chips <b>v</b>	260 Cal/3 oz. serving
Choice of Two (2) Salsas:	
Salsa Roja <b>vg</b>	20 Cal/1 oz. serving
Salsa Verde <b>vg</b>	5 Cal/1 oz. serving
Pico De Gallo <b>vg</b>	5 Cal/1 oz. serving
Assorted Whole Fruit <b>vg EW PF</b>	45-100 Cal each
Assorted Craveworthy Cookies <b>v</b>	210-260 Cal each
Iced Water	0 Cal/8 oz. serving
Gourmet Coffee, Decaf and Hot Tea	0 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.



# BREAKFAST

## BREAKFAST COLLECTIONS

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

### BASIC BEGINNINGS \$9.69

Choice of One (1) Breakfast Pastry:

Assorted Danish <b>v</b>	250-420 Cal each
Assorted Muffins <b>v</b>	380-550 Cal each
Assorted Scones <b>v</b>	400-440 Cal each
Assorted Bagels <b>v</b>	290-450 Cal each
Croissants <b>v</b>	370 Cal each

Iced Water

0 Cal/8 oz. serving

Gourmet Coffee, Decaf and Hot Tea

0 Cal/8 oz. serving

### QUICK START \$13.29

Choice of Three (3) Breakfast Pastries:

Assorted Danish <b>v</b>	250-420 Cal each
Assorted Muffins <b>v</b>	380-550 Cal each
Assorted Scones <b>v</b>	400-440 Cal each
Assorted Bagels <b>v</b>	290-450 Cal each
Croissants <b>v</b>	370 Cal each

Seasonal Fresh Fruit Platter **VG PF**

35 Cal/2.5 oz. serving

Assorted Juice

110-170 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 \$12.09

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

Individual Cereal Cups

190-230 Cal each

Milk

120 Cal each

Bananas **VG EW PF**

100 Cal each

Assorted Yogurt Cups

80-150 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** \$24.69 Per Dozen

290-450 Cal each

Cinnamon Rolls **v** \$24.29 Per Dozen

350 Cal each

Assorted Donuts **v** \$22.89 Per Dozen

240-500 Cal each

Seasonal Fresh Fruit Platter **VG PF** \$5.39 Per Person

35 Cal/2.5 oz. serving

Granola Bars **v** \$2.39 Each

130-250 Cal each

Assorted Yogurt Cups \$3.19 Each

80-150 Cal each

Assorted Scones served with Butter and Jam **v**  
\$18.99 Per Dozen

400-440 Cal each

Assorted Danish **v** \$18.99 Per Dozen

250-420 Cal each

Assorted Muffins served with Butter and Jam **v**  
\$18.99 Per Dozen

380-490 Cal each

# BREAKFAST

## HOT BREAKFAST

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

### AMERICAN BREAKFAST \$15.69

Choice of One (1) Breakfast Pastry:

Assorted Danish <b>v</b>	250-420 Cal each
Assorted Muffins <b>v</b>	380-550 Cal each
Assorted Scones <b>v</b>	400-440 Cal each
Assorted Bagels <b>v</b>	290-450 Cal each
Croissants <b>v</b>	370 Cal each
Breakfast Potatoes <b>v</b>	120-140 Cal/3 oz. serving
Crisp Bacon	60 Cal each
Breakfast Sausage	120-180 Cal each
Cage-Free Scrambled Eggs <b>v</b>	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 \$15.69

Seasonal Fresh Fruit Platter <b>VG PF</b>	35 Cal/2.5 oz. serving
Breakfast Potatoes <b>v</b>	120-140 Cal/3 oz. serving
Choice of Two (2) Sunrise Breakfast Sandwiches:	
Egg and Cheese English Muffin <b>v</b>	270 Cal each
Egg and Cheese Croissant <b>v</b>	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 <b>V PF</b>	440 Cal each
Spicy Southern Chicken Biscuit with Maple Sriracha Syrup	560 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

### TACOS FOR BREAKFAST \$14.59

Seasonal Fresh Fruit Platter <b>VG PF</b>	35 Cal/2.5 oz. serving
Flour Tortilla - 6" <b>VG</b>	90 Cal each
Corn Tortilla - 6" <b>VG</b>	35 Cal each
Scrambled Eggs <b>v</b>	140 Cal/4 oz. serving
Bacon and Eggs Scramble	140 Cal/4 oz. serving
Sauteed Peppers and Onions <b>VG</b>	40 Cal/2 oz. serving
Shredded Cheddar Cheese <b>v</b>	110 Cal/1 oz. serving
Hashbrown Potatoes <b>v</b>	120 Cal/3 oz. serving
Guacamole <b>VG</b>	100 Cal/4 oz. serving
Choice of Two (2) Salsas:	
Salsa Verde <b>VG</b>	5 Cal/1 oz. serving
Salsa Roja <b>VG</b>	10 Cal/1 oz. serving
Pico De Gallo <b>VG</b>	5 Cal/1 oz. serving
Sour Cream <b>v</b>	120 Cal/1 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.

### YOGURT PARFAIT BAR \$10.09 PER PERSON

Choice of Two (2) Yogurt Flavors:

Greek Yogurt <b>v</b>	60 Cal/4 oz. serving
Strawberry Yogurt <b>v</b>	80 Cal/4 oz. serving
Vanilla Yogurt <b>v</b>	80 Cal/4 oz. serving
Diced Pineapple <b>vg pf</b>	30 Cal/2 oz. serving
Fresh Strawberries <b>vg pf</b>	20 Cal/2 oz. serving
Walnuts <b>vg</b>	90 Cal/0.5 oz. serving
Honey <b>v</b>	40 Cal/0.5 oz. serving
Granola <b>v</b>	110 Cal/1 oz. serving

### GRITS BAR \$7.89 PER PERSON

Grits <b>v</b>	130 Cal/8 oz. serving
Bacon	60 Cal each
Cheddar Cheese <b>v</b>	110 Cal/1 oz. serving
Scallions <b>vg</b>	5 Cal/0.25 oz. serving
Butter <b>v</b>	100 Cal/0.5 oz. serving
Cinnamon Sugar <b>vg</b>	30 Cal/0.25 oz. serving
Raisins <b>vg</b>	40 Cal/0.5 oz. serving

### OATMEAL BAR \$4.79 PER PERSON

Oatmeal <b>vg</b>	140 Cal/8 oz. serving
Honey <b>v</b>	40 Cal/0.5 oz. serving
Maple Syrup <b>vg</b>	70 Cal/1 oz. serving
Dried Cranberries <b>vg</b>	50 Cal/0.5 oz. serving
Raisins <b>vg</b>	40 Cal/0.5 oz. serving
Brown Sugar <b>vg</b>	50 Cal/0.5 oz. serving
Cinnamon Sugar <b>vg</b>	30 Cal/0.25 oz. serving
Walnuts <b>vg</b>	90 Cal/0.5 oz. serving

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

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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 \$18.69

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

Choice of Two (2) Side Salads (pg 10)	20-240 Cal each
Assorted Baked Breads and Rolls <b>v</b>	110-230 Cal each
Deli Platter (Sliced Oven-Roasted Turkey, Sliced Roast Beef, Deli Ham and Tuna)	50-160 Cal/2 oz. serving
Cheese Tray (Cheddar and Swiss) <b>v</b>	110 Cal/1 oz. serving
Relish Tray (Lettuce, Tomato, Onion, Pickles, Peperoncini) <b>vg</b>	10 Cal/1 oz. serving
House Made Kettle Chips <b>v</b>	160 Cal/1 oz. serving
Chip Dip <b>v</b>	100 Cal/1 oz. serving
Assorted Craveworthy Cookies <b>v</b>	210-260 Cal each

### PREMIUM BOX LUNCHES

#### Asiago Roast Beef Focaccia \$16.59

Roast Beef, Asiago, Kale Spring Mix, Tomato and Onion on Focaccia with Spicy Mayonnaise	620 Cal each
Grilled Vegetable Pasta Salad <b>vg</b>	120 Cal/3 oz. serving
House Made Kettle Chips <b>v</b>	160 Cal/1 oz. serving
Bakery-Fresh Brownie <b>v</b>	250 Cal/2.25 oz. serving
Bottled Water	0 Cal each

#### Tuscan Flatbread \$15.59

Sun-Dried Tomato Spread, Grilled Zucchini, Roasted Peppers, Goat Cheese and Arugula Flatbread <b>v EW</b>	430 Cal each
Herbed Quinoa Side Salad <b>vg PF</b>	110 Cal/3.5 oz. serving
House Made Kettle Chips <b>v</b>	160 Cal/1 oz. serving
Bakery-Fresh Brownie <b>v</b>	250 Cal/2.25 oz. serving
Bottled Water	0 Cal each

#### Asian Chicken Salad \$16.59

Grilled Chicken, Romaine, Vegetables, Orange and Almonds tossed with a Sweet and Spicy Sesame Dressing <b>EW</b>	440 Cal/16.5 oz. serving
Bakery-Fresh Roll with Butter <b>v</b>	160 Cal each
Fresh Fruit Cup <b>vg PF</b>	35 Cal/2.5 oz. serving
Lemon Cheesecake Bar <b>v</b>	300 Cal/2.75 oz. serving
Bottled Water	0 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

### CLASSIC BOX LUNCH \$14.59

Your choice of Classic Sandwich served with Mustard, Mayo, House Made Kettle Chips, Assorted Craveworthy Cookies and Bottled Water

Choice of One (1) Classic Sandwich (See Below)	130-790 Cal each
House Made Kettle Chips <b>v</b>	160 Cal/1 oz. serving
Assorted Craveworthy Cookies <b>v</b>	210-260 Cal each
Bottled Water	0 Cal each

### CLASSIC SELECTIONS SANDWICH BUFFET \$18.69

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 (pg 10)	20-240 Cal each
Dill Pickle Slices <b>vg</b>	0 Cal/1 oz. serving
House Made Kettle Chips <b>v</b>	160 Cal/1 oz. serving
Choice of Three (3) Classic Sandwiches	130-790 Cal each
Assorted Craveworthy Cookies <b>v</b>	210-260 Cal each

### CLASSIC SANDWICH OPTIONS

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

California Turkey Sandwich with Avocado, Spinach, Cucumber, Tomato and Ranch Dressing	470 Cal each
Chicken Caesar Wrap	630 Cal each
Bavarian Ham and Swiss on Pretzel Roll	480 Cal each
Tuna Salad Sandwich with Fresh Romaine and Sliced Tomato on Wheatberry Bread	570 Cal each
Greek Salad Wrap with Crumbled Feta, Black Olives, Fresh Cucumbers, Plum Tomatoes and Red Onion <b>v</b>	430 Cal each
Grilled Vegetable Wrap with Provolone, Tomato, Lettuce and Pesto Mayo with Pine Nuts <b>v PF</b>	620 Cal each
Roast Beef and Cheddar Sandwich	530 Cal each
Roast Beef, Asiago, Lettuce, Tomato and Onion on Sour Dough Bread with Spicy Mayonnaise	430 Cal each
Deli Sliced Turkey and Swiss on Hearty Wheat Bread	490 Cal each
Mozzarella Balsamic Wrap <b>v</b>	500 Cal each

Additional premium box lunch options available upon request! Please contact your catering professional.

# 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 \$19.69

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

Choice of Two (2) Side Salads (pg 10)	30-240 Cal each
Dill Pickle Slices <b>vg</b>	0 Cal/1 oz. serving
House Made Kettle Chips <b>v</b>	160 Cal/1 oz. serving
Choice of Three (3) Executive Luncheon Sandwiches	310-790 Cal each
Assorted Craveworthy Cookies <b>v</b>	210-260 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	740 Cal each
Chicken Teriyaki Wrap with Pineapple Salsa on a Whole Wheat Tortilla	540 Cal each
Italian Sub with Fresh Lettuce, Tomato, Onion and Herbal Honey Dijon Sauce	600 Cal each
Deli-Style Turkey, Ham and Mozzarella with Pesto Mayo on a Baguette	680 Cal each
Roasted Beet and Ricotta Sandwich with Balsamic Roasted Beets, Honey Ricotta Spread, Arugula and Pesto <b>v pf</b>	540 Cal each
Sweet Potato Smash Wrap with Goat Cheese, Cranberry Sauce and Arugula in Whole Wheat Tortilla <b>v ew pf</b>	540 Cal each
Tuna and Apple Salad with Fresh Tomatoes and Arugula on Wheatberry Bread	600 Cal each
Turkey and Avocado Mayo on Multigrain	380 Cal each
Roast Beef, Swiss and Mushroom Sub	440 Cal each
Roast Pork with Apple Slaw Sub	440 Cal each

## SIDE SALAD SELECTIONS

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

Traditional Garden Salad with Ranch and Balsamic Vinaigrette Dressing <b>v ew pf</b>	50 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 <b>vg ew</b>	120 Cal/4 oz. serving
Red-Skinned Potato Salad with Egg, Celery and Spanish Onion in a Seasoned Mayonnaise Dressing <b>v</b>	240 Cal/4 oz. serving
Apple Bacon Coleslaw	150 Cal/3.25 oz. serving
Fresh Fruit Salad <b>vg pf</b>	35 Cal/2.5 oz. serving
Greek Pasta Salad tossed with Tomatoes, Cucumbers, Red Onions, Peppers, Fresh Baby Spinach, Feta Cheese and Black Olives <b>v</b>	80 Cal/3 oz. serving
Toasted Cranberry Apple Couscous with Apricots, Granny Smith Apples, Almonds, Red Onions, Fresh Spinach and Scallions <b>vg pf</b>	190 Cal/3 oz. serving
Grilled Vegetable Pasta Salad with a Balsamic Dressing <b>vg</b>	120 Cal/3 oz. serving
Ranch Pasta Salad <b>v</b>	110 Cal/3 oz. serving
Roasted Corn and Black Bean Salsa with Spanish Onions, Red Peppers, Jalapenos, Fresh Cilantro and Fresh Garlic <b>vg</b>	120 Cal/4 oz. serving

## PLATED SALADS

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

### CHICKEN CAESAR SALAD \$14.99

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 <b>v</b>	140 Cal each

### CLASSIC CHEF SALAD \$14.99

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 <b>v</b>	180 Cal/2 oz. serving
Artisan Roll <b>v</b>	140 Cal each

### MANDARIN CRANBERRY SALAD \$14.99

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 <b>vg</b>	180 Cal/2 oz. serving
Artisan Roll <b>v</b>	140 Cal each

# 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.

### SIZZLING SALAD BAR \$23.99

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

### TASTY TEX MEX \$22.99

Tortilla Chips <b>v</b>	260 Cal/3 oz. serving
Mexican Rice <b>vg</b>	130 Cal/3 oz. serving
Charro Beans <b>vg EW PF</b>	80 Cal/3 oz. serving
Southwest Roasted Corn Salad <b>vg</b>	70 Cal/3 oz. serving
Sauteed Peppers and Onions <b>vg</b>	140 Cal/2 oz. serving
Choice of Two (2) Types of Fajitas:	
Beef Fajitas with Tortillas, Shredded Cheddar and Sour Cream	680 Cal/5 oz. serving
Chicken Fajitas with Tortillas, Shredded Cheddar and Sour Cream	580 Cal/5 oz. serving
Citrus Braised Pork with Tortillas, Shredded Cheddar and Sour Cream	580 Cal/3 oz. serving
Vegan Chorizo with Tortillas and Vegan Cheese <b>vg</b>	380 Cal/2 oz. serving
Choice of Two (2) Salsas:	
Pico De Gallo <b>vg</b>	10 Cal/1 oz. serving
Salsa Verde <b>vg</b>	5 Cal/1 oz. serving
Salsa Roja <b>vg</b>	20 Cal/1 oz. serving
Cinnamon Crisps <b>v</b>	20 Cal each

### EASTERN INFLUENCES - CHILLED BUFFET \$24.29

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

### BUILD YOUR OWN BITE SIZED SOUTHERN BBQ \$22.99

Fresh Country Coleslaw <b>v EW</b>	150 Cal/3 oz. serving
Collard Greens	90 Cal/3 oz. serving
Vegetarian Baked Beans <b>vg PF</b>	220 Cal/4 oz. serving
Macaroni and Cheese <b>v</b>	250 Cal/4 oz. serving
Hush Puppies <b>v</b>	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
Pulled BBQ Pork	290 Cal/3 oz. serving
Anise Herbed Pulled Pork	220 Cal/3 oz. serving
Slider Buns <b>v</b>	80 Cal each
Assorted Craveworthy Cookies <b>v</b>	210-260 Cal each
Bakery-Fresh Brownies <b>v</b>	250 Cal/2.25 oz. serving

### PASTA TRIO BUFFET \$22.99

Caesar Salad	170 Cal/2.7 oz. serving
Garlic Breadsticks <b>v</b>	110 Cal each
Manicotti Marinara	130 Cal/3.25 oz. serving
Chicken and Broccoli Ravioli <b>EW</b>	320 Cal/8.75 oz. serving
Rigatoni and Meat Balls	290 Cal/7.5 oz. serving
Lemon Cheesecake Bars <b>v</b>	300 Cal/2.75 oz. serving

### BAKED POTATO BAR \$21.29

Classic Garden Salad with Balsamic Vinaigrette and Ranch <b>v EW PF</b>	50 Cal/3.5 oz. serving
Top Your Own Baked Potato with Warm Cheddar Cheese Sauce, Chili Con Carne, Steamed Broccoli, Crumbled Bacon, Shredded Cheddar Cheese, Scallions and Sour Cream	660 Cal/12 oz. serving
Choice of One (1) Dessert:	
Apple Cobbler <b>v</b>	350 Cal/4.75 oz. serving
Apple Pie <b>v</b>	410 Cal/slice

### 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.

### NORTHERN ITALIAN BUFFET \$26.39

Mediterranean Salad with a Greek Vinaigrette <b>v</b>	110 Cal/3.25 oz. serving
Garlic Breadsticks <b>v</b>	110 Cal each
Vegetable Medley <b>VG EW PF</b>	30 Cal/3 oz. serving
Grilled Lemon Rosemary Chicken <b>EW</b>	130 Cal/3 oz. serving
Shrimp Scampi	100 Cal/3 oz. serving
Vermicelli Pasta <b>VG</b>	140 Cal/3.25 oz. serving
Berry Panna Cotta <b>v</b>	340 Cal/5 oz. serving

### BASIC ITALIAN BUFFET \$21.99

Classic Garden Salad with Balsamic Vinaigrette and Ranch <b>v EW PF</b>	50 Cal/3.5 oz. serving
Fresh Seasonal Vegetables <b>VG</b>	20 Cal/4 oz. serving
Garlic Breadsticks <b>v</b>	110 Cal each
Home-Style Lasagna with Parmesan Cheese	340 Cal/7.25 oz. serving
Choice of One (1) Vegetarian Lasagna:	
Cauliflower Lasagna <b>v PF</b>	410 Cal/8.375 oz. serving
Vegetable Alfredo Lasagna <b>v</b>	470 Cal/11 oz. serving
Chocolate Mousse <b>v</b>	150 Cal/3 oz. serving

### BBQ NATION \$24.49

Choice of One (1) Salad:	
Potato Salad <b>v</b>	240 Cal/4 oz. serving
Sweet Potato Salad <b>VG PF</b>	290 Cal/4 oz. serving
Old-Fashioned Coleslaw <b>v EW PF</b>	150 Cal/4 oz. serving
Lexington Slaw <b>VG EW PF</b>	30 Cal/4 oz. serving
Choice of One (1) Bread:	
Corn Muffin <b>v</b>	220 Cal each
Southern Biscuits <b>v</b>	190 Cal each
Texas Toast <b>v</b>	120 Cal each
Choice of Two (2) Sides:	
Macaroni and Cheese <b>v</b>	210 Cal/4 oz. serving
BBQ Pinto Beans	150 Cal/4 oz. serving
Black-Eyed Peas	140 Cal/4 oz. serving
Bacon & Onion Green Beans <b>PF</b>	290 Cal/4 oz. serving
Choice of Two (2) Entrees:	
Smoked BBQ Pulled Pork	40-110 Cal/3 oz. serving
Sliced Beef Brisket	30-80 Cal/2 oz. serving
BBQ Spiced Shredded Chicken	160 Cal/3 oz. serving
BBQ Pulled Oats Sandwich <b>v PF</b>	430 Cal each
Nashville BBQ Pulled Pork Sandwich	500 Cal each
Bakery-Fresh Dinner Roll for Sandwich <b>v</b>	160 Cal each
Choice of Two (2) Sauces:	
Nashville BBQ Sauce	70 Cal/1 oz. serving
Carolina BBQ Sauce <b>VG</b>	20 Cal/1 oz. serving
Texas BBQ Sauce	50 Cal/1 oz. serving
Alabama BBQ Sauce <b>v</b>	160 Cal/1 oz. serving
BBQ Sauce <b>VG</b>	170 Cal/1 oz. serving
Assorted Craveworthy Cookies <b>v</b>	210-260 Cal each

### LATIN FLAVORS \$24.79

Citrus Tex -Mex Salad: Oranges, Tomatoes, Jicama, Romaine and Cilantro topped with Tortilla Straws served with Salsa Ranch <b>v EW PF</b>	110 Cal/2.4 oz. serving
Grilled Flatbread <b>v</b>	110 Cal each
Choice of One (1) Rice:	
Cilantro Lime White Rice <b>VG</b>	120 Cal/3 oz. serving
Cilantro Lime Brown Rice <b>VG EW</b>	140 Cal/3.5 oz. serving
Mexican Rice <b>VG</b>	130 Cal/3 oz. serving
Cumin Black Beans <b>VG EW PF</b>	90 Cal/3 oz. serving
Chipotle Orange Roasted Chicken	390 Cal/6 oz. serving
Carne Asada con Papas Ranchero	250 Cal/6 oz. serving
Sopaipillas <b>v</b>	70 Cal each

### HEARTLAND BUFFET \$23.49

Baby Spinach Salad with Bacon, Egg, Mushroom and Tomato and Balsamic Vinaigrette	180 Cal/3.75 oz. serving
Bakery-Fresh Rolls with Butter <b>v</b>	160 Cal each
Roasted New Potatoes <b>VG</b>	110 Cal/2.75 oz. serving
Fresh Herbed Vegetables <b>VG EW PF</b>	100 Cal/3.5 oz. serving
Grilled Lemon Rosemary Chicken <b>EW</b>	130 Cal/3 oz. serving
Oreo Blondies <b>v</b>	270 Cal/1.75 oz. serving

## AllergyEats BUFFETS

### CLEAN AND SIMPLE \$23.49

Tossed Salad with Light Italian Dressing <b>VG</b>	90 Cal/3 oz. serving
Herbed Orange Chicken	160 Cal/3 oz. serving
Roast Pork Adobo	200 Cal/3 oz. serving
Herb Roasted Red Potatoes <b>VG</b>	100 Cal/1/2 cup serving
Green Beans Gremolata <b>VG</b>	70 Cal/3 oz. serving
Chocolate Brownie <b>VG</b>	250 Cal each

### GREEK ACTUALLY \$25.99

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

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# 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 \$29.99

A choice of Two (2) Entrees, 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 \$27.99

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

### ENTREES

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
Bacon Wrapped Pork Tenderloin	260 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
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
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
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

### 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

### VEGETABLES

Seasonal Garden Vegetables ▼	30 Cal/4 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
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
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
Greek Salad with Crumbled Feta ▼	120 Cal/3 oz. serving

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# PLATED MEALS

## PLATED MEALS

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

### CLASSIC CHICKEN PICCATA \$22.89

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

Chicken Piccata with Lemon Caper Sauce	420 Cal/6 oz. serving
Angel Hair Pasta ▼	140 Cal/4 oz. serving
Seasonal Vegetables ▼	15 Cal/4 oz. serving
House Salad with Dressing ▼	100 Cal/3 oz. serving
Artisan Roll ▼	140 Cal each

### CRISPY ASIAGO-CRUSTED CHICKEN \$22.89

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

Crispy Asiago-Crusted Chicken	430 Cal/6 oz. serving
Spaghetti and Marinara ▼	170 Cal/3 oz. serving
Garden Vegetables ▼	15 Cal/4 oz. serving
Caesar Salad	80 Cal/3 oz. serving
Artisan Roll ▼	140 Cal each

### SVSU SIGNATURE LONDON BROIL \$24.19

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 \$34.99

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

### STUFFED PASTA SHELLS \$21.89

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	160 Cal/2 oz. serving
Artisan Roll ▼	140 Cal each
Added Chicken Breast	160 Cal each

### BACON WRAPPED PORK TENDERLOIN \$22.39

Bacon-Wrapped Pork Medallions served with Chipotle Orange BBQ, Potatoes Au Gratin and Steamed Broccoli. Served with House Salad and Artisan Roll.

Bacon Wrapped Pork Tenderloin with Chipotle Orange BBQ	180 Cal/6 oz. serving
Potato Au Gratin ▼	190 Cal/4 oz. serving
Broccoli ▼	40 Cal/4 oz. serving
House Salad with Dressing ▼	100 Cal/3 oz. serving
Artisan Roll ▼	140 Cal each

### LEMON DILL SALMON \$26.69

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

### CHICKEN RIESLING \$22.89

Grilled Chicken Breast topped with Sauteed 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 serving
Garlic Mashed Potatoes ▼	120 Cal/4 oz. serving
Bistro Salad with Dressing ▼	100 Cal each
Artisan Roll ▼	140 Cal each

### MISO CHICKEN \$22.89

Boneless Sauteed 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 serving
Salad with Dressing ▼	130 Cal each
Artisan Roll ▼	140 Cal each

### CHICKEN MADEIRA \$22.89

Lightly Breaded Chicken Breast, Melty Mozzarella Cheese, Fresh Asparagus and Fluffy Mashed Potatoes all bathed in a rich Madeira Mushroom Sauce. Served with Artisan Rolls and Classic Caesar Salad.

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

### BISTRO CHICKEN \$22.89

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 serving
Potatoes ▼	130 Cal/4 oz. serving
Vegetable ▼	20 Cal/3 oz. serving
House Salad with Dressing ▼	120 Cal each
Artisan Roll ▼	140 Cal each

# PLATED MEALS

## VEGETARIAN MEALS

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

### MUSHROOM BOURGIGNON \$21.89

Fresh Portobello and Cremini Mushrooms, Dry Red Wine, Diced Onions and a variety of Herbs and Spices served over Pureed Parsnips. Served with Salad and Artisan Rolls.

Bourgignion and Parsnips ▼	200 Cal serving
Salad ▼	60-100 Cal each
Artisan Roll ▼	140 Cal each

### TOFU TIKKA BOWL \$21.89

Tofu Tikka Masala served with Pickled Red Onions and Basmati Rice. Served with Salad and Warm Naan Bread.

Tofu Tikka Bowl ▼	540 Cal serving
Salad ▼	60-100 Cal each
Naan Bread ▼	150 Cal 2 pieces

### CREAMY LEMON PASTA \$21.89

Fettuccine Pasta with Lemon Cream Sauce, Sauteed Red Peppers, Mushrooms, and Shallots. Served with Salad and Artisan Rolls.

Pasta ▼	900 Cal serving
Salad ▼	60-100 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/8 oz. serving

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# RECEPTIONS

## HORS D'OEUVRES

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

### RECEPTION HORS D'OEUVRES (HOT)

Bacon Wrapped Scallops	\$5.89	40 Cal each
Chicken Quesadillas	\$5.49	50 Cal each
Coconut Shrimp	\$5.89	50 Cal each
Crab Cakes	\$5.69	35 Cal each
Boursin Mushroom Pinwheel	v \$4.79	70 Cal each
Duchesse Truffled Potato Bite	v \$5.19	20 Cal each
Mac n' Cheese Melts	v \$4.99	80 Cal each
Assorted Mini Quiche	\$4.89	70-100 Cal each
Spankopita Mushrooms	v \$5.19	30 Cal each
Creamy Tuscan Shrimp	MARKET PRICE	110 Cal each
Spanakopita	v \$4.79	70 Cal each
Potstickers (Choose from Pork, Chicken or Vegetable)	\$4.89	46-60 Cal each
Boneless Chicken Wings	\$5.39	400-460 Cal/4 oz. serving
(Choose from Buffalo, BBQ, Korean BBQ, Teriyaki, Mango Habanero or Plain)		
Meatballs	\$5.09	180-300 Cal/3 pieces
(Choose from Swedish, BBQ, or Sweet and Sour)		

### RECEPTION HORS D'OEUVRES (COLD)

Ricotta and Fig Flatbread	v \$4.59	70 Cal each
Goat Cheese and Beet Skewer	v \$4.89	35 Cal each
Veggie Hummus Cup	vg ew pf \$4.69	170 Cal each
Gazpacho Shooter	vg ew pf \$4.59	30 Cal/2 oz. serving
Traditional Tomato Bruschetta Crostini	v \$4.59	50 Cal each
Shrimp Cocktail	MARKET PRICE	70 Cal each
Scotch Egg with Honey Mustard	\$4.89	150 Cal/1/2 egg
Garden Pizza	v \$4.89	170 Cal each
Smoked Salmon Dip with Pita Chips	\$5.09	160 Cal/2 oz. serving
Salami Coronets	\$4.79	110 Cal each
Cherry Chicken Salad Bites	\$4.89	45 Cal each
Vietnamese Pork Baguette	\$4.89	60 Cal each
Assorted Sliders	\$5.09	120-170 Cal each
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.

## RECEPTION PLATTERS AND DIPS

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

### CLASSIC CHEESE TRAY \$5.79 PER PERSON

Classic Sliced Cheese Tray with Swiss, Cheddar and Pepper Jack Cheeses served with Crackers v 290 Cal/2.75 oz. serving

### FRESH GARDEN CRUDITÉS \$5.49 PER PERSON

Fresh Garden Crudités with Ranch Dill Dip v pf 120 Cal/5 oz. serving

### ANTIPASTO PLATTER \$7.69 PER PERSON

Antipasto Platter with Marinated Vegetables, Italian Meats and Cheese 260 Cal/5 oz. serving

### CHEF'S CHOICE CHARCUTERIE BOARD

#### MARKET PRICE PER PERSON

Charcuterie Board Calories Vary Per Assortment

### HOUSE-MADE SPINACH DIP \$4.19 PER PERSON

House-Made Spinach Dip served with Fresh Pita Chips v 230 Cal/2.25 oz. serving

### HUMMUS AND PITA \$4.39 PER PERSON

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

### SMOKED SALMON PLATTER \$8.29 PER PERSON

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 \$7.29 PER PERSON

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

Meringues and Topping v 60-140 Cal/serving

### FRESH SEASONAL FRUIT \$5.39 PER PERSON

Fresh Seasonal Fruit Tray vg 40 Cal/2.5 oz. serving

### GRILLED VEGETABLE MEZZE WITH HUMMUS AND GARLIC AIOLI \$6.69 PER PERSON

Grilled Vegetables vg 30 Cal/2 oz. serving  
Hummus vg 120 Cal/2 oz. serving  
Garlic Aioli v 200 Cal/1 oz. serving

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# RECEPTIONS

## RECEPTION STATIONS

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

### HAPPY HOUR \$19.79

Chilled Spinach Dip served with Pita Chips <b>v</b>	230 Cal/2.25 oz. serving
Mini Cheesesteaks	180 Cal each
Buffalo Chicken Tenders served with Blue Cheese Dip	560 Cal/6.75 oz. serving
Pretzels Bites with Beer Cheese <b>v</b>	410 Cal each
Assorted Craveworthy Cookies <b>v</b>	210-260 Cal each
Gourmet Dessert Bars <b>v</b>	300-370 Cal/2.75-3.25 oz. serving

### SOFT PRETZEL BAR \$7.79

Hot Pretzels <b>vg</b>	180 Cal each
Choice of Three (3) Dipping Sauces:	
Honey Mustard Sauce <b>v</b>	120 Cal/1 oz. serving
Spicy Mustard Sauce <b>vg</b>	30 Cal/1 oz. serving
Yellow Mustard Sauce <b>vg</b>	20 Cal/1 oz. serving
Nacho Cheese Sauce <b>v</b>	40 Cal/1 oz. serving
Vegan Cheddar Cheese Sauce <b>vg</b>	60 Cal/1 oz. serving
Cajun Cheese Sauce <b>v</b>	70 Cal/1 oz. serving
Buffalo Blue Sauce <b>v</b>	30 Cal/1 oz. serving
Chocolate Sauce <b>vg</b>	60 Cal/1 oz. serving
Caramel Sauce <b>v</b>	80 Cal/1 oz. serving

### TOP YOUR OWN POUND CAKE BAR \$10.39

Pound Cake Slices <b>v</b>	150 Cal each
Sugared Strawberries <b>v</b>	60 Cal/2 oz. serving
Apple-Brown Sugar Compote <b>v</b>	80 Cal/2 oz. serving
Cherry Compote <b>vg</b>	60 Cal/2 oz. serving
Fresh Blueberries <b>vg</b>	30 Cal/2 oz. serving
Chocolate Syrup <b>vg</b>	60 Cal/1 oz. serving
Whipped Cream <b>v</b>	50 Cal/0.5 oz. serving

### LOADED COOKIE "NACHOS" \$8.29

Cookie Crisps (6 per person) <b>v</b>	60 Cal each
Choice of Two (2) Sauces:	
Caramel Sauce <b>v</b>	80 Cal/1 oz. serving
Chocolate Syrup <b>vg</b>	60 Cal/1 oz. serving
Raspberry Sauce <b>vg</b>	70 Cal/1 oz. serving
Choice of Three (3) Toppings:	
Chocolate Chips <b>v</b>	140 Cal/1 oz. serving
Sliced Strawberries <b>vg</b>	10 Cal/1 oz. serving
Toasted Pecans <b>vg</b>	100 Cal/0.5 oz. serving
Toasted Coconut <b>vg</b>	80 Cal/0.5 oz. serving
Mini Marshmallows	90 Cal/1 oz. serving
Oreo® Cookie Crumbs <b>vg</b>	70 Cal/0.5 oz. serving
Rainbow Sprinkles <b>vg</b>	30 Cal/0.5 oz. serving
Whipped Topping <b>v</b>	30 Cal/1 oz. serving

## BREAKS

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

### SNACK ATTACK \$9.69

Roasted Peanuts <b>v</b>	180 Cal/1 oz. serving
Trail Mix <b>v</b>	290 Cal each
House Made Kettle Chips <b>v</b>	160 Cal/1 oz. serving
Chip Dip <b>v</b>	100 Cal/1 oz. serving
Assorted Craveworthy Cookies <b>v</b>	210-260 Cal each
Bakery-Fresh Brownies <b>v</b>	250 Cal/2.25 oz. serving

### BREADS AND SPREADS \$10.39

Tortilla Chips <b>v</b>	260 Cal/3 oz. serving
Pita Chips <b>v</b>	130 Cal/2 oz. serving
Crostini <b>vg EW</b>	40 Cal each
Choice of Four (4) Spreads:	
Korean Roja Guacamole <b>vg PF</b>	90 Cal/2 oz. serving
Ginger Verde Guacamole <b>vg PF</b>	80 Cal/2 oz. serving
Chilled Spinach Dip <b>v</b>	200 Cal/2 oz. serving
Feta and Roasted Garlic Dip <b>v</b>	260 Cal/2 oz. serving
Traditional Hummus <b>vg PF</b>	320 Cal/4 oz. serving
Artichoke and Olive Dip <b>v</b>	140 Cal/2 oz. serving
Seasonal Fresh Fruit Platter <b>vg PF</b>	35 Cal/2.5 oz. serving

### ORCHARD TREATS \$10.39

Apple Wedges <b>vg EW PF</b>	60 Cal each
Caramel Sauce <b>v</b>	100 Cal/1 oz. serving
Cinnamon Sugar Donuts <b>v</b>	240 Cal each
Maple Walnut Blondies <b>v</b>	300 Cal/2.38 oz. serving
Sliced Cheese served with Baguettes <b>v</b>	710 Cal/4.75 oz. serving

## SNACKS

### POTATO CHIPS AND DIP \$3.09

House Made Kettle Chips <b>v</b>	160 Cal/1 oz. serving
Ranch Dip <b>v</b>	200 Cal/2 oz. serving

### TRAIL MIX \$3.09

Sweet and Salty Snack Trail Mix Blend <b>v</b>	180 Cal/2 oz. serving
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### SNACK MIX \$2.99

Savory Snack Blend <b>v</b>	240 Cal/8 oz. serving
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### PRETZEL TWISTS \$2.39

Pretzels <b>v</b>	110 Cal/1 oz. serving
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### WHOLE FRUIT \$2.39

Apples <b>vg</b>	90 Cal each
Oranges <b>vg</b>	60 Cal each
Bananas <b>vg</b>	100 Cal each

### RICE KRISPIE TREATS \$2.39

Rice Krispie Treats <b>v</b>	170 Cal each
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# BEVERAGES & DESSERTS

## BEVERAGES

Includes appropriate accompaniments.

Regular/Decaffeinated Coffee and Hot Water with Assorted Tea Bags	\$3.69 Per Person	0 Cal/8 oz. serving
Hot Water with Assorted Tea Bags	\$20.79 Per Gallon	0 Cal/8 oz. serving
Regular or Decaf Coffee	\$25.29 Per Gallon	0 Cal/8 oz. serving
Starbucks Regular or Decaf Coffee	\$33.59 Per Gallon	0 Cal/8 oz. serving
Bottled Water	\$2.69 Each	0 Cal each
Assorted Sodas (Can)	\$2.69 Each	0-150 Cal each
Assorted Individual Fruit Juices	\$2.89 Each	110-170 Cal each
Sparkling Water	\$3.59 Each	0 Cal each
Hot Chocolate	\$25.49 Per Gallon	160 Cal/8 oz. serving
Hot or Cold Apple Cider	\$25.49 Per Gallon	160 Cal/8 oz. serving
Iced Tea	\$18.99 Per Gallon	0 Cal/8 oz. serving
Lemonade	\$18.99 Per Gallon	90 Cal/8 oz. serving
Assorted Fruit Juices	\$22.49 Per Gallon	120-130 Cal/8 oz. serving
Iced Water	\$10.89 Per Gallon	0 Cal/8 oz. serving
Players Punch	\$21.79 Per Gallon	70 Cal/6 oz. serving
Michigan Fizz	\$21.79 Per Gallon	160 Cal/8 oz. serving

## DESSERTS

Assorted Craveworthy Cookies	▼ \$19.99 Per Dozen	210-260 Cal each
Bakery-fresh Brownies	▼ \$19.99 Per Dozen	250 Cal/2.25 oz. serving
Chocolate Chip Cookie Brownies	▼ \$21.99 Per Dozen	280 Cal/2.6 oz. serving
Gourmet Dessert Bars	▼ \$22.49 Per Dozen	300-360 Cal/2.75-3.25 oz. serving
Sweet and Tangy Lemon Bars	▼ \$21.99	250 Cal/2 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 \$4.19

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 \$4.19

Choose from; Apple, Dutch Apple, Cherry, or Pumpkin

Apple Pie	▼	410 Cal/Slice
Dutch Apple Pie	▼	350 Cal/Slice
Cherry Pie	▼	380 Cal/Slice
Pumpkin Pie	▼	300 Cal/Slice

### DESSERT "MARTINIS" \$4.99

Delicious endings beautifully presented in martini glasses, choose from; Chocolate Mousse, Strawberry Shortcake, Tropical Fruit Panna Cotta, Fruit Martini with Chocolate Dipped Ladyfinger, or Angel Food Cake with Berries

Chocolate Mousse	▼	150 Cal each
Strawberry Shortcake	▼	260 Cal each
Tropical Fruit Panna Cotta	▼	320 Cal each
Fruit Martini with Chocolate Dipped Ladyfinger	▼	260 Cal each
Angel Food Cake with Berries	▼	320 Cal each

### SPECIALTY DESSERTS \$5.99

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

Creme Brulee with Fresh Berries	▼	400 Cal each
Key Lime Bistro Cake	▼	250 Cal each
Red Velvet Bistro Cake	▼	280 Cal each
Cheesecake	▼	440-520 Cal each
Tres Leches Cake	▼	430 Cal each

## 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

### 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.

**VG** VEGAN

**EW** EAT WELL

**V** VEGETARIAN


**PF** PLANT FORWARD



### Contact Us Today

989.964.4348  
events@svsu.edu

Prices effective until 07/01/2024  
Prices may be subject to change

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