Welcome to Kalamazoo College Dining Services Catering Guide, where food is an important part of any event. It is our mission to deliver excellent food and customer service, and we are pleased to assist you in planning your next special event.

This guide is designed to provide “food for thought” for your next event. If you are unable to find a menu that fits your needs or if you have other ideas, we welcome the opportunity to customize our menus to your liking.

Our Catering Manager and Chefs have many resources and endless capabilities! They are available to assist you with all the details to make your event a success.

Many of our catering do require service minimums however we are happy to accommodate a group of any size. If you do not meet the required minimum a service fee of 15.00 per hour will be applied to your event.

Buffet linens are included in the pricing for all events. If you would like to have additional linens we are happy to provide them. Please enquire for pricing.

A variety of local, domestic and international beer and wine selections are available for campus hosted events, occurring on the Kalamazoo College Campus.

Please allow us to assist you with your selections.

Campus events not officially hosted by Kalamazoo College, must have all alcohol provided and served by a State of Michigan licensed beverage caterer. No exceptions.

It is our pleasure to make introductions.
**JUST BEVERAGES**
Freshly brewed Fair Trade Simpatico Coffee, hot tea selection, orange juice and water.
2.25

**CONTINENTAL BREAKFAST**
Freshly brewed Fair Trade Simpatico Coffee, hot tea selection, orange juice and water. Served with freshly sliced fruit and assorted breakfast pastries.
5.75

**TWIST OF THE ORDINARY**
Freshly made regular or decaffeinated Fair Trade Simpatico Coffee, hot tea selections, orange juice and water. Served with fresh baked breakfast breads and whole fruit.
5.25

**HEALTHY MORNING ENERGIZER**
Freshly brewed regular or decaffeinated Fair Trade Simpatico Coffee, hot tea selection, and assorted juices. Served with assorted yogurts with house-made granola and a seasonal fresh fruit tray.
6.50

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
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</thead>
<tbody>
<tr>
<td>Freshly brewed Fair Trade Simpatico Coffee and hot tea selection</td>
<td>1.75</td>
</tr>
<tr>
<td>Hot chocolate</td>
<td>1.25</td>
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<tr>
<td>Assorted bottled juices</td>
<td>1.95</td>
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<tr>
<td>Orange juice, dispenser</td>
<td>1.50</td>
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<tr>
<td>Apple or cranberry juice, dispenser</td>
<td>1.50</td>
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<tr>
<td>Ice water pitchers, per 50 people</td>
<td>5.00</td>
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<tr>
<td>Assorted mini quiche</td>
<td>1.50</td>
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<tr>
<td>Hot breakfast mini croissant</td>
<td>1.75</td>
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<tr>
<td>Big Apple Bagels, butter and cream cheese</td>
<td>2.00</td>
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<tr>
<td>Mini croissants, jams and butter</td>
<td>1.50</td>
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<tr>
<td>Granola bars</td>
<td>1.00</td>
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<tr>
<td>Muffins, Mini-size</td>
<td>1.00</td>
</tr>
<tr>
<td>Muffins, Regular-size</td>
<td>1.50</td>
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<tr>
<td>Euro Danish</td>
<td>1.00</td>
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<tr>
<td>Scones</td>
<td>1.50</td>
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<tr>
<td>Sweet breads</td>
<td>1.25</td>
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<tr>
<td>Fresh baked breakfast bars</td>
<td>1.50</td>
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<tr>
<td>One dozen Sweetwater’s donuts</td>
<td>11.50</td>
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<tr>
<td>One dozen Sweetwater’s donut holes</td>
<td>4.50</td>
</tr>
<tr>
<td>Whole fruits (including Michigan Apples)</td>
<td>0.75</td>
</tr>
<tr>
<td>Fresh fruit parfait with yogurt and granola</td>
<td>2.25</td>
</tr>
</tbody>
</table>
SUN RISE BREAKFAST
Choice of one: pancakes, French toast or waffles
Served with farm fresh scrambled eggs
Hash browns
Sausage or bacon
Assorted breakfast breads
Fresh fruit slices
Freshly ground and brewed Fair Trade Simpatico Coffee, hot tea selection, orange juice and water
9.50

KALAMAZOO’S FAVORITE BREAKFAST BUFFET
Cage free farm fresh scrambled eggs,
Breakfast potatoes
Mackenzie's bakery breakfast pastries
Bacon or turkey sausage
Mini scones and jams
Fresh fruit slices
Freshly ground and brewed Fair Trade Simpatico Coffee, hot tea selection, orange juice and water
13.00

BUILD-YOUR-OWN QUICHE
Choice of three items:
Mushroom, tomato, onion, pepper, bacon, ham, sausage, broccoli or spinach
Served with muffins
Fresh fruit slices
Freshly ground and brewed Fair Trade Simpatico Coffee, hot tea selection, orange juice and water
8.25
BRUNCH BUFFET

Choice of scrambled eggs or breakfast casserole
Choose one: bacon, ham or sausage
Carved pit ham – please add .75
Carved beef roast – please add 1.25
Assorted breakfast pastries
Choose one: waffles, pancakes or French toast
Fresh fruit salad
Choose one: hash browns or American fries
Freshly ground and brewed Fair Trade Simpatico Coffee, hot tea selection
Three juices, apple, orange and grape
14.25

*CASSEROLE CHOICES
• Western egg strata
• Basil frittata with sausage and vegetables
• Roasted vegetable Frittata
• Stuffed blueberry French toast
• Broccoli, cheese and egg bake
LUNCH SELECTIONS

THE HORNET CLUB
Smoked turkey, crisp bacon, deli ham, lettuce, tomato, and honey mustard mayonnaise on twelve grain bread or pretzel bun.
9.00 Boxed to go
9.50 Buffet

GOURMET CALIFORNIA BLT
Guacamole mayo, Monterey jack cheese, applewood smoked bacon, red and yellow tomatoes, grilled chicken, Bermuda onion and romaine lettuce on sourdough bread.
9.00 Boxed to go
9.50 Buffet

HAM AND BRIE ON A PRETZEL BUN
Michigan ham, Brie cheese, apricot preserves and Dijon mustard with lettuce and tomato.
9.00 Boxed to go
9.50 Buffet

VEGETARIAN WHOLE GRAIN
Hummus, black beans, sliced tomatoes, roasted red bell peppers, and romaine on a whole grain roll.
8.00 Boxed to go
8.50 Buffet

CAPRESSE SPINACH WRAP
Baby spinach, fresh mozzarella, fresh basil, and sun-dried tomato pesto on whole wheat wrap.
8.00 Boxed to go
8.50 Buffet

CHICKEN CAESAR WRAP
Grilled chicken breast diced and tossed with romaine, tomato and red onion with a zesty Caesar dressing.
9.00 Boxed to go
9.50 Buffet

CATALINA CHICKEN WRAP
Grilled chicken strips, hummus, roasted red peppers, feta cheese, fresh basil, on whole wheat wrap.
9.00 Boxed to go
9.50 Buffet

Available buffet or boxed to-go.

Your lunch will include your sandwich selection, pasta salad, whole fruit or fresh fruit salad, chips, one bottled beverage.

Special diet menus available.
BUILD YOUR OWN DELI BUFFET
Premium deli meat tray of ham and turkey
Assorted sliced cheeses
Fresh sliced tomato, lettuce, red onion and pickles
Garden pasta salad
Seasonal fresh fruit salad
Bakery breads and rolls
Lemonade, iced tea and water
Dessert bars or cookies
10.00
Add hummus .75
Add deli roast beef 1.50
Add a soup selection 2.00
Add one deli salads 1.50

BUILD YOUR GOURMET SALAD BAR
Create your own combination of garden fresh items to your liking.
Includes beverages, dinner rolls with butter, assorted dessert bars, garden fresh greens which include a mixture of chopped romaine and field greens.
8.50 base price, per person
Toppings included:
Cherry tomatoes, cucumbers, shredded carrots, sunflower seeds, croutons and shredded cheese.
Choose additional toppings:
Red onions, green bell peppers, green peas, roasted beets, radishes, mushrooms, black olives, kidney beans, chick peas - 0.30 ea.
Dried cranberries, pineapple, broccoli florets, feta cheese and fresh mozzarella, walnuts - 0.55 ea.
Dried cherries, hardboiled eggs, marinated tofu, artichokes, sliced strawberries, bacon bits, candied pecans - 1.00 ea.
Marinated sliced chicken breast served warm, marinated sliced Portobello mushrooms served warm - 1.50
Select two dressings (included in base price)
Balsamic, oil and vinegar, ranch, Caesar, Italian, bleu cheese, mango chardonnay, raspberry vinaigrette, blackberry cabernet vinaigrette, chipotle honey, French, or poppy seed. 0.50 per person each additional dressing
Additional selections to complete the perfect lunch:
Curry chicken salad, chicken salad, tuna salad, egg salad, fruit salad, soup du jour, pasta salad, coleslaw, potato salad, cottage cheese, fresh fruit salad 1.50

LUNCH SELECTIONS
BUILD YOUR OWN SANDWICH BAR OR GOURMET SALAD BAR
Service requires a minimum of 20 people.
LUNCH SELECTIONS

GOURMET SALAD SELECTIONS

AVAILABLE PLATED OR BUFFET

All gourmet salads are served with sweet bread, dinner roll or muffin. Includes one dressing choice and beverage.

All salads available in vegan or vegetarian option.

MICHIGAN HARVEST SALAD
Mixed greens and romaine, topped with grilled chicken breast, shredded parmesan cheese, Michigan apple slices, Michigan dried cherries, tomatoes, sugared whole pecans and poppy seed dressing.
9.50 Plated
10.00 Buffet

BLT CHICKEN SALAD
Cobb-style, tossed romaine and iceberg lettuce, tomatoes, applewood smoked bacon, hardboiled eggs and grilled cubed chicken in a tangy ranch dressing.
9.50 Plated
10.00 Buffet

CALIFORNIA SPINACH SALAD
Baby spinach with cauliflower florets, green pepper, radishes, mandarin oranges, strawberries (in season) topped with a citrus vinaigrette.
9.50 Plated
10.00 Buffet

KALE CAESAR SALAD
Tossed romaine and kale, red onion, shaved parmesan, house-made croutons with Caesar dressing.
9.00 Plated
add grilled chicken 1.50
10.50 Buffet with chicken

ASPARAGUS AND PEAR SALAD
Mixed greens topped with asparagus and pear Waldorf.
9.00 Plated
add grilled chicken 1.50
10.50 Buffet with chicken

AVOCADO MANDARIN TOSSED SALAD
Mixed greens tossed with fresh avocado, mandarin oranges and toasted pecans with chipotle honey dressing.
9.00 Plated
add grilled chicken 1.50
10.50 Buffet with chicken

ASIAN GRILLED CHICKEN SALAD
Citrus soy marinated chicken sliced and placed on shredded cabbage with mandarin oranges, scallions, pea pods, toasted almonds, toasted sesame seeds, chow mien noodle and sesame dressing.
9.50 Plated
10.00 Buffet

COBB SALAD
Chopped blend of romaine and mixed greens with julienne ham, turkey, bacon, crumbled blue cheese and cherry tomatoes with honey mustard dressing.
9.50 Plated
10.00 Buffet
LUNCH SELECTIONS

VEGAN AND VEGETARIAN

VEGGIE DELIGHT DELI BUFFET
Vegan vegetable soup served with a fruit tray, pasta salad, roasted red pepper hummus, and spicy feta spread with grilled vegetable medley, lettuce, tomatoes, cucumbers, olives, carrots, vegan sauces, and deli breads and rolls.
8.50

TOFU AND SWEET POTATO MASSAMAN CURRY
Mild Thai peanut and coconut curry served with jasmine rice.
9.50

ORGANIC BLACKBEAN AND VEGETABLE MEDLEY SHEPHERD’S PIE
Organic veggie and black bean medley, topped with vegan mashed potatoes. Baked until golden brown, served in individual casserole dishes.
8.50

ORGANIC SPINACH LASAGNA
Layered organic spinach and béchamel cheese sauce, served with sautéed seasonal vegetables and garlic bread.
8.50

EGGPLANT PARMESAN
Breaded eggplant medallions topped with basil marinara, served with whole wheat penne pasta and a sautéed seasonal vegetable.
8.50

BLACK BEAN RIOJA ENCHILADAS
Black bean, cheese and red pepper stuffed enchilada topped with a roja sauce, served with cilantro lime brown rice and corn.
8.50
LUNCH OR
DINNER
BUFFETS

Service requires a minimum of 20 people.

MASHED OR BAKED POTATO BAR
Chipotle mashed or whole sweet potatoes, roasted garlic mashed or whole Yukon gold potatoes, bacon, blue cheese, cheddar cheese, caramelized inions, broccoli, sour cream, whipped butter, brown sugar and marshmallows. Served with a tossed garden salad with ranch and balsamic vinaigrette dressing. Fresh baked cookies, lemonade, iced tea and water.
add chili 1.50
8.50

PIZZA
Chef’s selection of gourmet and traditional pizzas served with a Caesar salad, fresh baked cookies and beverages.
8.50

WING BAR
Breaded chicken wings served with dipping sauces. Served with steak fries, celery and carrot sticks with ranch dip, cookies, lemonade, iced tea and water.
(5 wings per person)
8.50

PASTA BAR
Fettuccini and penne pasta, choice of two sauces, garden marinara, Bolognese, alfredo or pesto cream sauce. Fresh baked garlic bread, and your choice of Portobello mushrooms and one meat or two meat selections, meatballs, Italian sausage, grilled chicken breast. Served with a tossed garden salad with ranch and balsamic vinaigrette, assorted dessert bars, lemonade, iced tea and water.
10.50

ASIAN BUFFET
Crispy sesame orange chicken stir fry and a garlic ginger tofu vegetable stir fry. Served with jasmine rice, vegetable egg rolls, fortune cookies, lemonade, iced tea and water.
10.50

TACO BAR
Soft and hard taco shells, chicken, ground beef and refried beans. Lettuce, tomato, onion, shredded cheese, sour cream, salsa, jalapenos and black olives. Served with tortilla chips and salsa, Spanish rice, cookies, lemonade, iced tea and water.
add guacamole 1.00
10.50

GREEK GYRO BAR
Pita bread with beef and lamb or chicken gyro meat, tzatziki, tomatoes, red onions, kalamata olives and feta cheese. Served with hummus and pita chips, cookies, lemonade, iced tea and water.
10.50

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**LUNCH OR DINNER BUFFETS**

**THAI BUFFET**
Thai red curry chicken, and Thai vegetable green curry served with Jasmine rice, marinated cucumber salad, mango sticky rice, lemonade, iced tea and water.

- Add Thai iced tea 1.50
- 11.50

**SOUTHERN BUFFET**
Crispy fried chicken served with Franks RedHot. Served with collard greens, macaroni and cheese, buttermilk biscuits with honey, house-made banana pudding, sweet tea, lemonade and water.

- 11.50

**INDIAN BUFFET**
Chicken tikka masala, chana masala served with basmati rice, vegetable pakora, chutney, nann bread, cookies or dessert bars, lemonade, iced tea and water.

- 11.50

**ITALIAN BUFFET**
Eggplant parmesan, cheese tortellini, spinach fettuccini, basil marinara, breadsticks, cookies, lemonade, iced tea and water.

- 11.50

**ASIAN BUFFET**
Crispy sesame tofu and cashew stir fry, lo-mein noodles, vegetable fried rice, vegetable egg rolls, fortune cookies, lemonade, iced tea and water.

- Add guacamole 1.50
- 11.50

**MEXICAN BUFFET**
Black bean and vegetable enchiladas, cheese quesadillas, refried beans, cilantro lime brown rice, fire roasted corn and peppers, sour cream, pico de gallo, cookies, lemonade, iced tea and water.

- 11.50

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**VEGETARIAN LUNCH OR DINNER BUFFETS**

**VEGETARIAN**

**SOUTHERN BUFFET**
Crispy fried chicken served with Franks RedHot. Served with collard greens, macaroni and cheese, buttermilk biscuits with honey, house-made banana pudding, sweet tea, lemonade and water.

- 11.50

**INDIAN BUFFET**
Chicken tikka masala, chana masala served with basmati rice, vegetable pakora, chutney, nann bread, cookies or dessert bars, lemonade, iced tea and water.

- 11.50

**ITALIAN BUFFET**
Eggplant parmesan, cheese tortellini, spinach fettuccini, basil marinara, breadsticks, cookies, lemonade, iced tea and water.

- 11.50

**ASIAN BUFFET**
Crispy sesame tofu and cashew stir fry, lo-mein noodles, vegetable fried rice, vegetable egg rolls, fortune cookies, lemonade, iced tea and water.

- Add guacamole 1.50
- 11.50

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**Service requires a minimum of 20 people.**

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LUNCH SELECTIONS

HOT ENTREES

TROPICAL RUM GLAZED COD
Pan seared cod fillet drizzled with tropical rum glaze, served over wild rice and a seasonal vegetable medley.
11.50

MEDITERRANEAN GRILLED CHICKEN
Herbed marinated grilled chicken breast and linguine pasta in a light lemon-herb vinaigrette, with cherry tomatoes, feta cheese, spinach, and olives.
11.50

CHICKEN MONTEREY
Grilled chicken breast smothered with a Monterey jack cheese and mushroom supreme sauce, served with brown rice and a seasonal vegetable.
10.75

TOMATO BASIL CHICKEN SAUSAGE AND PESTO FARFALLE
Sautéed gourmet chicken sausage tossed with sundried tomatoes, fresh basil, pesto, and farfalle pasta served with fresh baked garlic bread.
10.50

BLACKBERRY CABERNET CHICKEN BREAST
Pan seared chicken breast topped with a blackberry cabernet and Dijon cream sauce, served with roasted red skin potatoes and sautéed seasonal vegetable medley.
10.75
LUNCH SELECTIONS

COOKOUTS
Includes cold beverages and bakery fresh signature cookies, lemonade, iced tea and water
Service requires a minimum of 20 people.
On site grilling is available please inquire for pricing.

MEMPHIS BBQ
Pulled pork sandwiches and BBQ spice rubbed chicken breast. Served with baked beans, potato salad, coleslaw, brownies in place of cookies.
12.50

CLASSIC COOKOUT
BBQ chicken, hamburgers, veggie burgers with buns, lettuce, tomato, onion, pickles, mayonnaise, ketchup and mustard. Served with pasta salad, gourmet baked beans, macaroni and cheese, and watermelon.
12.50

SLIDER BAR
Traditional American mini-burgers, vegan black bean mini-burgers. Served with sliced cheeses, buns, lettuce, tomato, onion, pickles, mayonnaise, ketchup and mustard. Fresh fruit salad, coleslaw, and potato chips.
9.00

THE WORKS
Marinated grilled chicken breast, BBQ country ribs, vegan Malibu burgers. Served with dinner rolls and buns, sliced cheeses, lettuce, tomato, onions, pickles, mayonnaise, ketchup, mustard. Potato or pasta salad choice, fresh fruit salad, and brownies.
13.50

BURGERS AND DOGS
Grilled hot dogs, hamburgers and veggie burgers with buns, lettuce, tomato, onion, pickles, mayonnaise, ketchup and mustard. Potato or pasta salad, fresh fruit salad and potato chips.
10.75

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### DESIGN YOUR OWN BREAK

**AFTERNOON BREAKS**

_priced per person_

- Freshly brewed Fair Trade Simpatico Coffee and hot tea selection ........................................ 1.75
- Hot chocolate............................................................................................................................... 1.25
- Assorted bottled juices .................................................................................................................. 1.95
- Sparkling punch, dispenser or punch bowl ..................................................................................... 1.25
- Ice water pitchers, per 50 people .................................................................................................... 5.00
- Beverage refresh ............................................................................................................................ 2.25
- Michigan Apple Cider (in season) .................................................................................................. 1.95

- Classic cookie selection ................................................................................................................ 0.75
- Chocolate chip, oatmeal raisin, sugar, peanut butter
- Assorted dessert bar selection ....................................................................................................... 1.50
- Dessert bar and cookie selection .................................................................................................. 1.25
- Cupcakes ........................................................................................................................................ 1.50
- Trail mix ........................................................................................................................................ 1.55
- Chex mix ........................................................................................................................................ 0.95
- Potato chips .................................................................................................................................. 1.25
- Tortilla chips .................................................................................................................................. 1.00
- Salsa ................................................................................................................................................ 1.00
- Guacamole .................................................................................................................................... 1.50
- Hummus and pita chips .................................................................................................................. 1.75
- Spicy feta dip and pita chips .......................................................................................................... 1.75
- Fresh fruit platter ............................................................................................................................ 2.00
- Fresh vegetable platter with ranch dip ............................................................................................ 2.00
- Cherry Berry nut mix ....................................................................................................................... 2.50
- Sweet and Spicy trail mix .............................................................................................................. 2.00
- Mixed nuts ...................................................................................................................................... 1.75
- Mixed nuts and chocolates ............................................................................................................. 2.50
- Granola bars ................................................................................................................................... 1.00
- Build your own trail mix bar ......................................................................................................... 4.25
- Whole fruits (including Michigan apples) ...................................................................................... 0.75

*See appetizer menu for more ideas!*

### PUNCH & COOKIES

- Punch bowl
  - Classic cookie selection. Choice of chocolate chip, oatmeal raisin, sugar, peanut butter ........ 2.25

- Add Fair Trade Simpatico coffee .................................................................................................. 1.25

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HORS D’OEUVRES

Selections individually priced per person, 1.5 pieces per person.

Service requires a minimum of 20 people.

HOT HORS D’OEUVRES

Garden stuffed mushroom caps .................................................. 1.95
Spinach and artichoke dip .............................................................. 2.00
Wild salmon and cheddar jalapeno bites ....................................... 2.00
Lobster bisque shooters with chive crème fraîche ......................... 2.25
Sweet chili and hoisin glazed pork belly buns ............................... 2.50
Michigan cherry mustard glazed pork belly bites ......................... 1.50
Mini tamales stuffed with duck confit topped with salsa rioja ........ 2.50
Indian Duck confit and corn fritters with red pepper peach jam .... 2.00
Tandoori masala chicken skewers ............................................... 1.75
Ginger teriyaki tempura chicken bites ........................................ 1.25
Tom kha gai chicken and coconut shooters .................................. 2.00
Pineapple and guajillo chili rubbed chicken skewers ...................... 2.00
Herbed crispy Michigan potato and cheese “poutine” bites .......... 1.50
Vietnamese pho broth shooters ................................................. 2.25
Indian vegetable pakora with tamarind chutney ......................... 1.25
Pan seared cheddar and potato perogie with chive crème fraîche ... 2.00
Chicken quesadilla cones ............................................................ 2.75
Bacon-wrapped almond stuffed dates ......................................... 1.25
Bacon-wrapped BBQ meatballs .................................................. 2.50
Coconut shrimp with Caribbean pineapple sauce ......................... 2.00
Artichoke parmesan puff ............................................................. 1.75
Chicken satay with sweet chili and peanut sauces ....................... 1.50

COLD HORS D’OEUVRES

Michigan vegetable gazpacho shooters .................................... 1.75
Shrimp cocktail shooters ............................................................ 2.00
Velvet butternut squash shooters with maple crème ..................... 1.75
Crispy quinoa and red pepper hummus cakes .............................. 1.50
Smoked Michigan white fish platter ........................................... 2.25
Assorted sushi (California, salmon, spicy tuna) ......................... 1.25
BLT cherry tomato bites ............................................................. 1.00
Seasonal fruit kabobs and dip ..................................................... 1.50
Fresh gourmet vegetable platter with dip ................................ 2.25
Selection mini croissant sandwiches ......................................... 2.50
Domestic cheese platter with crackers ...................................... 2.75
Gourmet local and international cheese platter with flatbreads .... 4.25

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DINNER SELECTIONS

LASAGNA
Choose from traditional beef/ sausage sauce or roasted vegetable marinara, filled and topped with three-cheeses. Your selection includes a garden tossed dinner salad and seasonal vegetable.
Dinner rolls and beverages included
10.75

PASTA RUSTICA
Penne pasta with pancetta, chopped tomato and vegetable pomodoro sauce. Your dinner selection includes a garden tossed salad, and seasonal vegetable.
Dinner rolls and beverages included
10.25  Add chicken 1.50

PORTOBELLO RAVIOLI
Portobello ravioli topped with a tomato and vodka cream sauce. Your dinner selection includes a garden tossed salad, and seasonal vegetable.
Dinner rolls and beverages included
14.50

WHOLE WHEAT PENNE AND PESTO CHICKEN PASTA
Whole wheat penne tossed with gourmet chicken sausage, red peppers, fresh spinach and pesto. Your dinner selection includes a garden tossed salad, and seasonal vegetable.
Dinner rolls and beverages included
16.50

BLACKENED SHRIMP AND SCALLOP FETTUCCINI
Blackened shrimp and scallop spinach fettuccini tossed with sun-dried tomato cream sauce. Your dinner selection includes a garden tossed salad, and seasonal vegetable.
Dinner rolls and beverages included
19.50

PASTA
All entrees are served with salad, bakery fresh rolls, and lemonade, iced tea and water.

Service requires a minimum of 20 people.
DINNER SELECTIONS

Seafood

All entrees are served with salad, bakery fresh rolls, and lemonade, iced tea and water.

Please inquire for chef suggested side pairings.

Service requires a minimum of 20 people.

FIVE SPICE SALMON
Five spice seared salmon with a balsamic and red wine reduction. Your dinner selection includes a garden tossed salad, choice of potato, rice or pasta and seasonal vegetable.
Dinner rolls and beverages included
22.50

SALMON EN CROUTE
Salmon in puff pastry with a leek and white wine cream sauce. Your dinner selection includes a garden tossed salad, choice of potato, rice or pasta and seasonal vegetable.
Dinner rolls and beverages included
22.50

TROPICAL RUM GLAZED SHRIMP AND COD DUET
A tropical rum glazed duet of pan seared cod and shrimp. Your dinner selection includes a garden tossed salad, choice of potato, rice or pasta and seasonal vegetable.
Dinner rolls and beverages included
19.50

LEMON PEPPER SOLE
Pan seared sole drizzled with a light lemon pepper sauce. Your dinner selection includes a garden tossed salad, choice of potato, rice or pasta and seasonal vegetable.
Dinner rolls and beverages included
19.50

JUMBO LUMP CRAB CAKE
Hand made jumbo lump crab cake drizzled with remoulade sauce. Your dinner selection includes a garden tossed salad, choice of potato, rice or pasta and seasonal vegetable.
Dinner rolls and beverages included
22.50

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DINNER SELECTIONS

BEEF

HERBED SEASONED PRIME RIB
Eight-ounce slice of beef served with au jus and horseradish sauce. Your dinner selection includes a garden tossed salad, choice of potato, rice or pasta, seasonal vegetable and dinner rolls.

26.50

TRUFFLED MARSALA BEEF TENDERLOIN
Truffle salt seasoned beef tenderloin medallions, served with a sautéed mushroom and marsala wine reduction. Your dinner selection includes a garden tossed salad, choice of potato, rice or pasta, seasonal vegetable and dinner rolls.

25.50

BEEF SHORT RIBS
Tender braised boneless beef short rib, served with a red wine demi glaze. Your dinner selection includes a garden tossed salad, choice of potato, rice or pasta, seasonal vegetable and dinner rolls.

22.50

SLOW ROASTED BEEF BRISKET
Dijon herbed seasoned and slow cooked over night, sliced and served with a peppercorn demi glaze. Your dinner selection includes a garden tossed salad, choice of potato, rice or pasta, seasonal vegetable and dinner rolls.

19.50

All entrees are served with salad, bakery fresh rolls, and lemonade, iced tea and water.

Please inquire for chef suggested side pairings.

Service requires a minimum of 20 people.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

K Dining Catering Office | 269-337-5811 | catering@kzoo.edu
**DINNER SELECTIONS**

**CHICKEN**

All entrees are served with salad, bakery fresh rolls, and lemonade, iced tea and water.

Please inquire for chef suggested side pairings.

Service requires a minimum of 20 people.

**OTTO’S LEMON & TRUFFLE HONEY GLAZED CHICKEN**
Pan seared Otto’s chicken breast with rosemary jus. Your dinner selection includes a garden tossed salad, choice of potato, rice or pasta and seasonal vegetable, dinner rolls and beverages included.
19.50

**OTTO’S SLOW ROASTED MOJO MARINATED CHICKEN BREAST**
Slow roasted Otto’s chicken breast stuffed with a chorizo queso stuffing then drizzled with a red pepper mojo sauce. Your dinner selection includes a garden tossed salad, choice of potato, rice or pasta and seasonal vegetable, dinner rolls and beverages included.
19.50

**SPINACH BOURSIN CHICKEN**
Boneless breast of chicken topped with a light garlic herbed boursin cheese sauce. Your dinner selection includes a garden tossed salad, your choice of potato, rice or pasta and seasonal vegetable, dinner rolls and beverages included.
14.95

**TUSCAN GRILLED CHICKEN BREAST**
Broiled chicken with Italian spices, seared crimini mushrooms and tomatoes. Your dinner selection includes a garden tossed salad, choice of potato, rice or pasta and seasonal vegetable, dinner rolls and beverages included.
15.50

**SPANISH SMOKED PAPRIKA ROASTED CHICKEN**
Paprika rubbed chicken breast with saffron veloute. Your dinner selection includes a garden tossed salad, choice of potato, rice or pasta and seasonal vegetable, dinner rolls and beverages included.
15.25

**PORCINI DUSTED CHICKEN BREAST**
Pan seared chicken cutlet with a sautéed Portobello and chardonnay reduction. Your dinner selection includes a garden tossed salad, choice of potato, rice or pasta and seasonal vegetable, dinner rolls and beverages included.
15.25
MICHIGAN CHERRY MUSTARD GLAZED PORK TENDERLOIN
Roasted pork tenderloin medallions with cherry demi glaze. Your dinner selection includes a garden tossed salad, choice of potato, rice or pasta and seasonal vegetable, dinner rolls and beverages included. 16.50

PORK MILANESE
Thinly sliced breaded pork loin with a lemon and roasted garlic cream sauce. Your dinner selection includes a garden tossed salad, choice of potato, rice or pasta and seasonal vegetable, dinner rolls and beverages included. 15.75

ROSEMARY ENCRUSTED PORK LOIN
Roasted pork loin encrusted with rosemary herb du provence. Your dinner selection includes a garden tossed salad, choice of potato, rice or pasta and seasonal vegetable, dinner rolls and beverages included. 16.00

SPINACH AND FETA STUFFED PORK LOIN
Roasted pork loin stuffed with feta, spinach and red peppers. Your dinner selection includes a garden tossed salad, choice of potato, rice or pasta and seasonal vegetable, dinner rolls and beverages included. 16.75

DINNER SELECTIONS

PORK
All entrees are served with salad, bakery fresh rolls, and lemonade, iced tea and water.

Please inquire for chef suggested side pairings.

Service requires a minimum of 20 people.
THE BANQUET FAVORITE BUFFET

Garden fresh side salad with choice dressing
Dinner rolls and butter
Potato selection
Vegetable selection
Freshly brewed Fair Trade Simpatico Coffee, lemonade, iced tea and water
16.50

SELECTION OF TWO ENTREES:
Beef or vegetable lasagna
Herb roasted pork tenderloin with rosemary au jus
Fiesta lime chicken with tri-colored chips
Chicken marsala
Spinach boursin chicken
Herbed broiled mahi mahi
Tilapia with mango salsa
Vegetarian and special diet options on request.

SIDE DISH SELECTIONS

Starch
Garlic red skin mashed potatoes, Asiago mashed potatoes, baked potato, fingerling potatoes, roasted redskins, roasted yukon gold potatoes, au gratin potatoes, yukon gold and redskins, sweet potatoes, wild rice blend, rice pilaf, penne pasta, orzo, fettucini

Vegetables
Green beans almandine, buttered corn, brown sugar carrots, root vegetable blend, asparagus, roasted cauliflower, steamed broccoli, green bean casserole, corn on the cob, yellow & green beans, sautéed zucchini and pepper mélange
We strive to serve the best of the season, Please inquire what is available from our local vendors.

Salads
Tossed garden salad, fruited salad, Caesar salad, Michigan Waldorf salad, spinach salad
DESSERT SELECTIONS

Service requires a minimum of 20 people.

CHOCOLATE TORTE WITH SALTED CARAMEL SAUCE
A richly multi layered chocolate cake, drizzled with a sea salt caramel sauce.
3.50

MICHIGAN APPLE CUSTARD TART
Four-inch hand made puff party shell filled with warm sugar glazed Michigan apples. 3.50

RASPBERRY MASCARPONE TORTE
Combining moist layers of vanilla sponge cake, Mascarpone mousse, and sweet red raspberries, then topped with a raspberry glaze and drizzled with white chocolate.
4.00

KALAMAZOO COFFEE TIRAMISU
Traditional Italian mascarpone mousse layered with coffee infused sponge cake layers, dusted with dark cocoa.
4.00

MICHIGAN APPLE CRUMBLE
Diced Michigan apples, slow cooked with cinnamon and sugar. Topped with local The Grainery oat crumble.
2.50

FRESH BERRIES AND CREAM
Fresh berries layered with a chantilly cream.
2.75

STRAWBERRY SHORTCAKE
Fresh baked pound cake topped with macerated strawberries and whipped cream.
2.75

PASSION FRUIT CHEESECAKE
Traditional New York cheesecake drizzled with passion fruit sauce.
3.25

FRUIT PIES
Apple, peach, blueberry, or cherry
2.50

GOURMET FRUIT PIES
Pecan, Key Lime, or Caramel apple high top
3.75

CHOCOLATE MOUSSE CUPS
A delicate dark chocolate cup filled with white or chocolate mousse.
2.25

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DESSERT SELECTIONS

MINI DESSERT SHOOTERS
An assortment of four delicious handcrafted, all-natural, individual dessert duos: Crème Caramel, Raspberry, Lemon, Cappuccino Chocolate and Double Chocolate
2.25

ASSORTED GOURMET MINIS
An assortment of crème brulee, lemon cream shortbread, apple tart tatin, crunchy chocolate coffee diamond, raspberry passion fruit and berry dacquois.
2.25