Welcome to the 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 and happy to assist you with all the details to make your event a success.
BREAKFAST SELECTIONS

JUST BEVERAGES
Freshly brewed Fair Trade Simpatico coffee, hot tea selection orange and cranberry juice.
2.25

CONTINENTAL BREAKFAST
Freshly brewed Fair Trade Simpatico coffee, hot tea selection and orange juice and cranberry juice. Fresh fruit slices. Choice of one: Sweetwater's donuts, pastries, muffins or bagels.
4.50

TWIST OF THE ORDINARY
Freshly brewed Fair Trade Simpatico coffee, hot tea selections, orange and cranberry juice. Served with bakery made breakfast breads and whole fruit.
5.00

HEALTHY MORNING ENERGIZER
Freshly brewed Fair Trade Simpatico coffee, hot tea selection, orange and cranberry juice. Served with assorted yogurts with bakery-made granola and seasonal fresh fruit tray.
5.50

FRENCH CONNECTION
Freshly brewed Fair Trade Simpatico coffee and hot tea selections. Served with a fresh croissant with butter and assorted jam, fresh fruit tray, and gourmet cheeses.
5.50

OATMEAL BAR
Freshly brewed Fair Trade Simpatico coffee, hot tea selections, orange and cranberry juice. Served with house made oatmeal with gourmet dried fruit and nut accompaniments.
4.75

HOT BREAKFAST SANDWICH
A large bagel stacked with cheese, egg, and a choice of one: ham, sausage, or bacon. Served with fresh fruit slices and freshly brewed Fair Trade Simpatico coffee, hot tea selections, and orange juice.
4.75
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 brewed Fair Trade Simpatico coffee, hot tea selection, orange and cranberry juice.
7.00

KALAMAZOO'S FAVORITE BREAKFAST BUFFET
Farm fresh scrambled eggs,
Bacon
Mackenzie's Bakery coffee cake
Mini scones and jams
Fresh fruit slices
Freshly brewed Fair Trade Simpatico coffee, hot tea selection, orange and cranberry juice.
7.25

DESIGN-YOUR-OWN QUICHE
Choice of three Items:
mushroom, tomato, onion, pepper, bacon, ham, sausage, broccoli or spinach.
Served with muffins
Fresh fruit slices
Freshly brewed Fair Trade Simpatico coffee, hot tea selection, orange and cranberry juice.
6.95

CEREAL BAR
Assorted cereals: Special K, Crackling Oat Bran, Crispix, and Honey Nut Cheerios with pitchers of skim, half percent, and soy milk. Served with Fresh bananas and a seasonal fruit topping.
4.25
DELIGHTFUL K’ZOO DONUTS

Choose your passion below and we'll have it ready for you the next day.

SWEETWATER’S SPEALTY ASSORTED 19.75 a dozen

Long Johns – Bismarks – Yeast Raised Rings – Fried Cinnamon – Bear Claws – Apple Fritters – Cake Donuts

SWEETWATER’S CAKE DONUTS 9.00 a dozen

Also available in custom orange and black icing for your special event
Go Hornets!

SWEETWATER’S DONUT HOLES 3.50 a dozen
Available in glazed, sugar, plain or powdered sugar.

Please allow at least 1 business day to process your order.
Please call the Catering office before 3:00 p.m
DESIGN YOUR OWN BREAK

MORNING BREAKS
Priced per person,
Includes Freshly Brewed Fair Trade Simpatico Coffee or Tea.

Freshly brewed Fair Trade Simpatico coffee and hot tea selection .......................... 1.75
Hot chocolate ........................................................................................................ 1.00
Assorted bottled juices ......................................................................................... 1.95
Orange juice, dispenser or punch bowl ......................................................... 1.25
Ice water pitchers, per 50 people ........................................................................ 5.00
Boxed Water Is Better ......................................................................................... 1.25
French toast sticks and syrup ............................................................................... 1.25
Mini quiche ........................................................................................................... 1.50
Hot apple crescents .............................................................................................. 1.20
Hot breakfast mini croissant ................................................................................ 1.60
Big Apple Bagels, butter and cream cheese ..................................................... 1.75
Mini croissants, jams and butter ........................................................................ 1.25
Granola bars ......................................................................................................... 0.75
Cold cereal selection with milk .......................................................................... 1.50
Muffins, Mini-size ................................................................................................ 1.00
Muffins, Regular-size ............................................................................................ 1.25
Euro Danish .......................................................................................................... 0.75
Sweetwater's Donuts ............................................................................................ 1.20
Scones .................................................................................................................... 1.25
Sweet breads ......................................................................................................... 1.00
Whole fruits (including Michigan Apples) ....................................................... 0.75
Fresh fruit parfait with yogurt and granola ...................................................... 1.75
### DESIGN YOUR OWN BREAK

#### AFTERNOON BREAKS

*Priced per person*

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</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>$1.00</td>
</tr>
<tr>
<td>Assorted bottled juices</td>
<td>$1.95</td>
</tr>
<tr>
<td>Orange juice, dispenser or punch bowl</td>
<td>$1.25</td>
</tr>
<tr>
<td>Ice water pitchers, per 50 people</td>
<td>$5.00</td>
</tr>
<tr>
<td>Boxed Water Is Better</td>
<td>$1.25</td>
</tr>
<tr>
<td>Michigan Apple Cider (in season)</td>
<td>market price</td>
</tr>
<tr>
<td>Classic cookie selection</td>
<td>$0.75</td>
</tr>
<tr>
<td>Chocolate chip, oatmeal raisin, sugar, peanut butter</td>
<td></td>
</tr>
<tr>
<td>Gourmet cookies selection</td>
<td>$0.95</td>
</tr>
<tr>
<td>Chocolate chunk, macaroon, white chocolate macadamia nut, triple</td>
<td></td>
</tr>
<tr>
<td>chocolate chunk</td>
<td></td>
</tr>
<tr>
<td>Dessert bar and cookie selection</td>
<td>$1.25</td>
</tr>
<tr>
<td>Housemade Cupcakes</td>
<td>$0.95</td>
</tr>
<tr>
<td>Trail mix</td>
<td>$1.25</td>
</tr>
<tr>
<td>Chex Mix</td>
<td>$0.85</td>
</tr>
<tr>
<td>Dried fruits</td>
<td>$1.00</td>
</tr>
<tr>
<td>Pretzels</td>
<td>$0.75</td>
</tr>
<tr>
<td>Potato chips</td>
<td>$1.25</td>
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<tr>
<td>Tortilla chips</td>
<td>$0.75</td>
</tr>
<tr>
<td>Salsa</td>
<td>$0.75</td>
</tr>
<tr>
<td>Mixed nuts and mints</td>
<td>$1.25</td>
</tr>
<tr>
<td>Granola bars</td>
<td>$0.75</td>
</tr>
<tr>
<td>Power Bars</td>
<td>$1.50</td>
</tr>
<tr>
<td>Build Your Own Trail Mix Bar</td>
<td>$3.75</td>
</tr>
<tr>
<td>Whole fruits (including Michigan Apples)</td>
<td>$0.75</td>
</tr>
<tr>
<td>Assorted wrapped candy</td>
<td>$1.00</td>
</tr>
<tr>
<td>Ice cream novelties, advance notice needed</td>
<td>$1.25</td>
</tr>
<tr>
<td>Assorted Cookies and skim, two percent, and soy milk</td>
<td>$4.25</td>
</tr>
</tbody>
</table>

See appetizer menu for more ideas!

#### PUNCH & COOKIES

**Punch bowl**

- Classic cookie selection. Choice of chocolate chip, oatmeal raisin, sugar, peanut butter, coconut crisp: $2.25
- add Fair Trade Simpatico coffee: $1.00
BRUNCH BUFFET

Choice of scrambled eggs or breakfast casserole
Choose one: Bacon, ham or sausage
Carved pit ham – please add .50
Carved beef roast – please add .75
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 cranberry
10.75

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

Lunch will include a sandwich selection and a choice of two salads: potato salad, pasta salad, Cole slaw or fresh fruit salad. Chips, freshly baked cookie and a choice of one bottled beverage complete your meal—please limit beverage selections to two varieties.

Special dietary menus available.

Boxed lunches include disposable silverware

Plated lunches are available for smaller groups. Please inquire for price.

CHICKEN CAESAR WRAP
Grilled chicken breast diced and tossed with romaine, black olives and red onion with a zesty Caesar dressing
8.00 Boxed to go
8.50 Buffet

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

RICHARDSON ON DELI ROLL
Grilled chicken with spinach, red onion, red bell pepper, havarti cheese and basil pesto mayo
8.25 Boxed to go
8.75 Buffet

TURKEY CRANBERRY
Smoked turkey with cranberry relish, smoked Gouda, red onion and lettuce on a deli roll or Pretzel Bun
8.00 Boxed to go
8.50 Buffet

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

APPLE WALNUT TURKEY WRAP
Sliced turkey, granny smith apples, walnuts, raisins, chopped celery and mayo dressing in a whole wheat wrap
8.00 Boxed to go
8.50 Buffet

CATALINA CHICKEN WRAP
Grilled chicken strips, hummus, roasted red bell peppers, feta cheese, fresh basil, in whole wheat wrap
8.00 Boxed to go
8.50 Buffet

COBB SALAD CROISSANT OR BAGEL
Tomato, bacon, ham, lettuce, hardboiled egg with horseradish mayonnaise spread on a large croissant or Big Apple Bagel
8.00 Boxed to go
8.50 Buffet
LUNCH

SELECTIONS

Lunch will include a sandwich selection and a choice of two salads: potato salad, pasta salad, Cole slaw or fresh fruit salad. Chips, freshly baked cookie and a choice of one bottled beverage complete your meal—please limit beverage selections to two varieties.

Special dietary menus available.

Plated lunches are available for smaller groups. Please inquire for price

SAVORY TUNA BAGEL
Tuna salad with water chestnuts and roasted red bell pepper, lettuce, green onions and celery on a Big Apple Bagel
8.25 Boxed to go
8.75 Buffet

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

THE HORNET CLUB
Smoked turkey, crisp bacon, deli ham, lettuce, tomato, and honey mustard mayonnaise on deli bread
8.00 Boxed to go
8.50 Buffet

THE K-CLUB
A hearty combination! Crusty French bread, chilled beef tenderloin, red pepper aioli, lettuce, tomato, and red onion. Gourmet salad greens topped with craisins, sugared pecans and balsamic dressing.
8.50 Boxed to go
9.00 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.
8.50 Boxed to go
9.00 Buffet

BAKED POTATO AND SALAD BAR
Top your spud with: Cheddar and parmesan cheeses, steamed broccoli, bacon bits, caramelized onions, sour cream, and butter. Accompanied by your own creation of a side salad: Spring mixed greens and romaine, ranch and balsamic vinaigrette dressings, and all the toppings you could ever want!
9.75

PIZZA
Chef’s selection of gourmet and traditional pizzas served with a Caesar salad, warm breadsticks with marinara sauce, and seasonal fruit display.
8.50
BUILD YOUR OWN DELI BUFFET
Premium deli meat tray of honey-cured ham and smoked turkey breast
Assorted sliced deli cheeses
Fresh sliced tomato and lettuce
Garden tossed salad and dressings
Choice of one deli specialty salad
Seasonal vegetable tray and dip
Seasonal fresh fruit salad
Bakery breads and rolls
Beverages
Dessert Bars or Cookies
10.00

Add Hummus .50
Add Deli Roast Beef 1.25
Add a soup selection 1.75
Add two deli salads 2.00

BUILD YOUR GOURMET SALAD BAR
Create your own combination of garden fresh items to your liking.
Includes beverages, dinner rolls with butter, garden fresh greens which include a mixture of chopped romaine and field greens.
5.00 base price, per person

Choose your toppings:
Cherry tomatoes, red onions, green peas, cucumbers, beets, radishes, mushrooms black olives, kidney beans - 0.25 ea
Pineapple, shredded carrots, croutons, broccoli florets, sunflower seeds, Shredded parmesan cheese, feta cheese, fresh mozzarella - 0.50 ea
Dried cranberries, dried cherries, green bell peppers, hardboiled eggs, Raisins, chick peas, tofu - 0.95 ea
Diced ham, diced turkey, diced chicken, avocado, artichoke hearts, sliced Strawberries, walnuts, pecans - .75 per person

Select two dressings (included in base price)
Balsamic, Ranch, Caesar, Italian, Bleu Cheese, Thousand Island, Tomato Bacon, Peppercorn Ranch, French, or Poppyseed. 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, cole slaw, carrot raisin broccoli salad, potato salad, cottage cheese, fresh fruit salad 1.25 each per person
LUNCH SELECTIONS

GOURMET SALAD SELECTIONS

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

All salads available in vegan or vegetarian option

LUNCH

MICHIGAN HARVEST SALAD
Mixed greens, romaine and iceberg, topped with grilled chicken breast, shredded Parmesan cheese, Michigan apple slices, Michigan dried cherries, sugared whole pecans and Poppyseed dressing.
8.50 Boxed to go
8.50 Plated
9.00 Buffet

SOUTHWESTERN TACO SALAD
Tossed romaine and iceberg lettuce in an edible bowl with your choice of seasoned chicken breast, seasoned beef strips or ground beef. Topped with black olives, diced tomatoes, chopped green pepper, shredded cheese, chopped green scallions, tortilla chips, jalapeno slices and Housemade salsa ranch dressing.
8.50 Boxed to go
8.50 Plated
9.00 Buffet

BLT CHICKEN SALAD
Tossed romaine and iceberg lettuce, tomatoes, Applewood smoked bacon, hardboiled eggs and grilled chicken strips in a tangy BBQ Ranch dressing.
8.50 Boxed to go
8.50 Plated
9.00 Buffet

CALIFORNIA SPINACH SALAD
Organic Baby spinach with cauliflower florets, green pepper, radishes, mandarin oranges, fresh berries (in season) and cashews, with a citrus vinaigrette.
8.50 Boxed to go
8.50 Plated
8.50 Buffet

ASPARAGUS AND PEAR SALAD
Mixed greens topped with asparagus and a pear Waldorf salad
8.00 Boxed to go
8.50 Plated
add grilled chicken 1.00
9.50 Buffet with chicken

AVOCADO MANDARIN TOSSED SALAD
Mixed greens tossed with fresh avocado, mandarin oranges and toasted pecans with Italian vinaigrette
8.00 Boxed to go
8.00 Plated
add grilled chicken 1.00
9.50 Buffet with chicken

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

**GOURMET SALAD SELECTIONS**

**AVAILABLE BOXED, PLATED, OR BUFFET**

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

All salads available in vegan or vegetarian option.

**ARTICHOKE SPINACH SALAD**
Fresh baby spinach with button mushroom, artichokes, water chestnuts and hardboiled egg with honey mustard vinaigrette
8.50 Boxed to go
8.50 Plated
add grilled chicken 1.00
9.50 Buffet with chicken

**DELI BLUE PLATE PLATTER**
Tuna salad, our famous curry chicken salad and red skin potato salad – with seasonal fruit garnish and two small mini croissants or whole grain bread.
9.00 Boxed to go
9.00 Plated
9.50 Buffet

**BALSAMIC GRILLED CHICKEN SALAD**
Spring mix organic greens, topped with a balsamic marinated grilled chicken strip salad with tomato, basil and red onion.
8.50 Boxed to go
8.50 Plated
9.00 Buffet

**BOW TIE GRILLED CHICKEN PASTA SALAD**
Grilled chicken strips served on a bed of romaine lettuce with chilled bow tie pasta, Parmesan cheese, tomatoes, black olives, red onion, hard-boiled egg and Parmesan peppercorn dressing.
8.50 Boxed to go
8.50 Plated
9.00 Buffet

**ASIAN GRILLED CHICKEN SALAD**
Hawaiian marinated chicken sliced and placed on shredded cabbage with mandarin oranges, scallions, pea pods, toasted almonds, toasted sesame seeds, chow mien noodles and sesame dressing.
8.50 Boxed to go
8.50 Plated
9.00 Buffet

**COBB SALAD**
Chopped blend of romaine and mixed greens with julienne ham, turkey, bacon, crumbled bleu cheese and cherry tomatoes with honey mustard dressing.
8.50 Boxed to go
8.50 Plated
9.00 Buffet
LUNCH SELECTIONS

HOT ENTREES

Accompanied with Chef’s choice of side salad, house made kettle chips and beverage. You may add soup du jour to any selection.

TILAPIA WITH MANGO SALSA
Oven baked seasoned tilapia with fresh Mango salsa on a bed of Jasmine rice.
10.25

STIR-FRY
Choice of seasoned beef, chicken or tofu, sautéed with fresh crisp vegetables, steamed rice, egg roll, fresh fruit cup and beverages.
9.00

MEDITERRANEAN GRILLED CHICKEN
Herbed marinated grilled chicken breast and linguine pasta in a light lemon-herb sauce, with cherry tomatoes, feta cheese, spinach, and olives.
10.50

CHICKEN MONTEREY
Grilled chicken breast with mushroom-herb sauce. Served with Jasmine rice, a fresh fruit cup, bakery rolls and beverages.
10.25

CHEESY PENNE PASTA CASSEROLE
Sweet Italian sausage, fresh basil, penne pasta in ricotta and fresh tomato sauce with a fresh fruit cup and beverage.
9.00
LUNCH

SELECTIONS

VEGAN AND VEGETARIAN

VEG-HEAD SLOPPY JOES
Tangy, meatless Sloppy Joes served on sour dough rolls served with pasta salad, Pickles, and Kettle chips. 6.50

THREE ALARM CHILI
Lots of veggies and beans, inspired by just a little heat, served with freshly baked corn bread. 4.20

VEGGIE DELIGHT DELI BUFFET
Seasonal vegetable soup served with a freshly sliced fruit, pasta salad, hummus, and an eggless (tofu) salad with lettuce, tomatoes, cucumbers, sprouts, olives, carrots, vegan sauces, and deli breads and rolls. 7.75

SOUTHWEST WRAP
Tex-Mex grilled tofu and onion accompanied by grated yellow squash, hummus, baby spinach, black beans, and salsa. Served with tortilla chips. 6.50

GINGER SOBA NOODLES
Cold buckwheat noodles tossed with a creamy soy-ginger dressing. Topped with crispy tofu, scallions and toasted pumpkin seeds. 6.50

See our Lunch Selections salads for more great vegan and vegetarian options!
COOKOUTS

Includes cold beverages and bakery fresh signature cookies.

Have a different idea for a cookout? Just let us know.

TWIST OF THE DOG
Chicago-Style hotdogs with chipotle chili cheese. Served with guacamole and chips, seasonal fruit tray, vegetable tray with dill dip, and individual bags of chips.

7.75

BBQ
Pulled pork sandwiches and BBQ beef ribs, served with grilled sweet potatoes with lime and cilantro, seasonal fruit tray, mango slaw, and grilled vegetables.

11.50

CLASSIC COOKOUT
Hamburgers with all the toppings and BBQ chicken, served with pasta salad, gourmet baked beans, macaroni and cheese, and watermelon.

11.25

SLIDER BAR
An international spin on the traditional American mini-burger

GREEK SLIDERS
Top your lamb burger with Feta cheese, Tzatziki sauce and grilled eggplant

CUBAN SLIDERS
Ham, Swiss cheese and pickles top this slider. Grilled summer vegetables with Caribbean seasonings.

BROOKLYN SLIDERS
Chili burgers with smoky BBQ served with Bacon Apple Slaw

MUMBAI SLIDERS
Baby grilled vegetables with cucumber-mint yogurt and spicy chutney

10.50
COOKOUTS

Includes cold beverages and bakery fresh signature cookies.

Have a different idea for a cookout? Just let us know.

THE WORKS
- Grilled brats
- Marinated grilled chicken breast
- Vegetarian burgers
- Corn on the cob
- Dinner rolls and buns
- Potato or pasta salad choice
- Fresh fruit salad
- Relish tray and dip
- Cookies and brownies
- Condiments
- Iced tea, lemonade, and water
- Paper products
- Includes picnic decorations
- 12.25

BURGERS AND DOGS
- Grilled hot dogs
- Grilled hamburgers
- Vegetarian burgers
- Potato or pasta salad choice
- Fresh fruit salad
- Relish tray and dip
- Chips
- Cookies and brownies
- Condiments
- Iced tea, lemonade, and water
- Paper products
- Includes picnic decorations
- 9.75
HORS D’ŒUVRES
Selections individually priced per person, 1.5 pieces per person

HOT HORS D’ŒUVRES
Garden stuffed mushroom caps ........................................... 1.75
Spinach artichoke dip .......................................................... 1.75
Buffalo chicken dip with pita chips ..................................... 1.25
Queso fundido and tortilla chips .......................................... 1.25
Mini quiche ......................................................................... 1.25
Grilled vegetables and goat cheese in wonton cup .................. 1.25
Tenderloin sliders with horseradish cream ............................. 2.75
Apricot Bacon Wrap ............................................................ 1.25
Quesadilla with smoked chicken .......................................... 1.75
Applewood bacon-wrapped dates ....................................... 1.15
Meatballs (marinara, mushroom-herbed or soy-ginger glazed) 1.25
Spinach phyllo triangles ......................................................... 1.15
Chicken drummies with ranch and bleu cheese ..................... 1.15
Chicken satay with sweet chili and peanut sauces ............... 1.35
Roast Vegetable Satay with herbed aioli .............................. 1.00

COLD HORS D’ŒUVRES
Gazpacho shooters ............................................................. 1.25
with shrimp ........................................................................ 2.00
Fresh sushi (maki rolls) ....................................................... 2.00
Seared ahi tuna in wonton cup, wasabi mayo ....................... 1.75
Roasted vegetable bruscetta with feta ................................. 1.15
Caprese bruscetta (mozzarella, fresh basil, grape tomato) .... 1.25
Smoked salmon bruscetta, with cucumber and capers .......... 2.00
Caprese skewers (mozzarella, fresh basil, grape tomato) ........ 1.15
Antipasto skewers (olives, pepperoncini, salami, grape tomato) 1.25
Prosciutto melon skewers ..................................................... 1.30
BLT cherry tomato bites ...................................................... 1.25
Seasonal fruit kabobs vanilla yogurt dip ............................. 1.35
Fresh gourmet vegetable crudités with dill dip .................... 1.75
Selection mini croissant sandwiches ................................... 2.00
Tangy fruit salsa with cinnamon chips ................................ 1.75
House-made tortilla chips and fresh salsa ......................... 1.25
Fiesta corn salsa ................................................................. 1.00
Domestic cheese board and crackers .................................. 2.75
Gourmet cheese board and flatbreads ................................. 4.00
Hummus with pita chips ..................................................... 1.75
Dip Trio (hummus, tapenade, tzatziki) with pita chips ........... 3.00
**DINNER SELECTIONS**

**PASTA**

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

**SPAGHETTI**
Choose marinara sauce, hearty meat sauce or roasted vegetable puttenesca sauce. Your dinner selection includes a garden salad and dressings, dinner rolls with butter and beverages.
8.50

**LASAGNA**
Choose from traditional beef/sausage sauce or roasted vegetable marinara, filled and topped with three-cheeses. Your dinner selection includes a garden salad and dressings, dinner rolls with butter and beverages.
9.95

**PASTA RUSTICA**
Penne pasta with pancetta, chopped tomato and vegetable pomodoro sauce. Your dinner selection includes a garden salad and dressings, dinner rolls with butter and beverages.
8.00 Add chicken 2.00

**WILD MUSHROOM RAVIOLI**
With a light white wine-herb cream sauce. Your dinner selection includes a garden salad and dressings, dinner rolls with butter and beverages.
10.25 Add chicken 2.00

Crusty artisan bread with olive oil-herb dipping sauce
Add 1.25
DINNER SELECTIONS

BEEF

All entrees are served with soup or garden salad, your choice of potato or rice, a seasonal vegetable, bakery fresh rolls, and lemonade, iced tea and water.

SLICED ROASTED SIRLOIN AU NATURAL
Slow roasted for maximum tenderness and served with natural au jus
12.25

HERBED SEASONED PRIME RIB
Eight-ounce slice of beef served with a demi-glace
Market price

TENDERLOIN MEDALLIONS
A tender filet of beef seasoned with an herb du provence rub and pinot noir sauce
Market Price

PEPPER STEAK
Sliced rib eye beef braised with demi-glace and flavored with red and green peppers
12.25
DINNER

SELECTIONS

POULTRY

Featuring fresh, locally produced
Otto’s Chicken And
Michigan Turkey

All entrees are served with soup or garden salad, your choice of potato or rice, a seasonal vegetable, bakery fresh rolls, and lemonade, iced tea and water.

SPINACH BOURSIN CHICKEN
Roasted bone-in, Garlic, herbs, fresh spinach and Boursin sauce.
11.95
Boneless breast 13.75

CHICKEN SANTORI
Roasted bone-in breast with wing, Aromatic herbs, artichoke hearts, baby bella mushrooms, and tomatoes.
11.95
Boneless breast 13.75

PECAN CRUSTED CHICKEN
Roasted bone-in, encrusted with pecans with a sweet and savory apple cider-cinnamon reduction.
11.95
Boneless breast 13.75

GRILLED CHICKEN
Boneless breast. sautéed baby bella mushrooms, white wine, fresh herbs and capers.
13.75

SPANISH SMOKED PAPRIKA ROASTED CHICKEN
Roasted bone-in, paprika rubbed with saffron veloute.
13.75

ROASTED BREAST OF MICHIGAN TURKEY
Corn bread stuffing with green onions, orange-cranberry chutney.
12.95

ROASTED MICHIGAN TURKEY MEDALLIONS
Fresh corn and garden vegetable succotash
12.95
DINNER

SELECTIONS

PORK

All entrees are served with soup or garden salad, your choice of potato or rice, a seasonal vegetable, bakery fresh rolls, and lemonade, iced tea and water.

SAIGON PORK
Marinated roasted pork loin with zesty green chili citrus sauce 13.95

PORK MILANESE
Thinly sliced roasted pork on tortellini and tossed with braised spinach, tomatoes, pine nuts and savory tomato cream. 14.95

ROSEMARY ENCRUSTED PORK LOIN
Roasted pork loin encrusted with rosemary herb Du Provence 13.95
THE BANQUET FAVORITE
Fresh garden salad selection with choice of dressings
Seasonal sliced fresh fruit
Potato selection
Vegetable selection
Dinner rolls and butter
Freshly brewed Fair Trade Simpatico Coffee, lemonade and iced tea
14.95

SELECTION OF TWO ENTREES:
Beef or roasted vegetable lasagna
Rosemary crusted roasted pork loin with au jus
Roast turkey and orange-cranberry chutney
Sliced roast beef with au jus
Chicken Santori
Spinach Boursin chicken
Tilapia with mango salsa

OPTIONS
Fresh Roasted Salmon with Roasted Lemon and Honey, 2.50
Carved Roast Sirloin, 2.50
Carved Roasted Pork Loin or Turkey Breast, 1.50

Vegan, 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, Scalloped Potatoes, whipped sweet potatoes, jasmine rice pilaf, wild rice/quinoa blend, mashed sweet potatoes

Vegetables
We strive to serve the best of the season. Please inquire what is available from our local vendors.

Garden Salads
Garden dinner salad, Michigan harvest salad, Caesar salad, spinach salad, Michigan waldorf salad
ALCOHOLIC BEVERAGES

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.
MINI CHOCOLATE LAVA BUNDT
Dark chocolate fudge Bundt with a warm chocolate ganache center
3.25

ITALIAN ALMOND CREAM TORTE
Rum-soaked almond pound cake layers filled and frosted with an amaretto mascarpone cream, and garnished with caramelized almonds and powdered sugar.
3.75

MANGO TEARDROP
Yellow sponge cake, white chocolate mango mousse garnished with mango fruit.
4.50

KALAMZOO TIRAMISU
Traditional Italian mascarpone mousse layered with coffee infused sponge cake layers; dusted with dark cocoa
3.75

CARROT CAKE
Signature recipe! Rich cream cheese frosting
3.75

FRUIT PIES
Apple, peach, blueberry, cherry
2.25

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

CARROT CAKE
Signature recipe! Rich cream cheese frosting
3.50

CHOCOLATE MOUSSE CUPS
A delicate dark chocolate cup filled with white or chocolate mousse.
2.00

MINI DESSERT SHOOTERS
An assortment of four delicious handcrafted, all-natural, individual dessert duos: Crème Caramel, Raspberry, Lemon, Cappuccino Chocolate and Double Chocolate
1.95

ASSORTED GOURMET MINIS
1.25 each
DESSERT SELECTIONS

CREME BRULEE
Velvety, sinfully rich crème Brulee, sprinkled with sugar and torch to finish and rich with the taste of real vanilla, cream and eggs. 3.95

MACAROONS
Classic Persian macaron: Vanilla, Chocolate, lemon, raspberry and coffee. 1.25

DOUBLE CHOCOLATE BROWNIE BITES
Chunks of extra-moist brownies with chocolate bits surrounded in a rich, semi-sweet chocolate batter served with whipped topping. 1.75

GOURMET COOKIES
House-baked, chocolate macaroon, white chocolate macadamia nut, chocolate chunk. 7.00 per dozen 0.75 per person

ICE CREAM SUNDAE BAR
West Michigan’s own Hudsonville Ice Cream Choice of two flavors: chocolate vanilla or strawberry Hot Fudge sauce and caramel sauce Strawberry topping Whipped topping Nuts, sprinkles and cherries A minimum of 20 people is needed for this selection. 3.95

WEST MICHIGAN’S OWN:
HUDSONVILLE ICE CREAM
Ask us for today’s specialty flavors. 2.00

MICHIGAN MADE:
PALAZOLO’S GELATO AND SORBETTO
Assorted flavors available. 1 day advanced notice, please. 3.75

DESSERT BARS
Brownies, lemon bars, Rice Krispie treats, magic bars, pecan bars, cream cheese brownies, oatmeal carmalitas, gourmet cheesecake bar selection. 12.95 per dozen 1.25 per person
STUDENT ORGANIZATION

STUDENT ORGANIZATION MENU

BREAKFAST ON THE GO
Delivered boxed meal
Honey wheat Big Apple bagel
Cream cheese & jam
Seasonal fruit cup
Bottled juice
4.25

HORNET DISPLAY
Fresh veggies, seasonal fruit, cheese and crackers
Served with fruit dip and dill dip
All on one tray
Cold beverages
3.25

RIO GRANDE
Mini cheese quesadillas
Tortilla chips
7-layer dip
Salsa, guacamole and sour cream
Lemonade and iced tea
4.00

SWEET & SALTY
Individual bags of chips
Assorted cookies
Assorted cold beverages
2.75

PIZZA & SUPPLIES
Hot plain cheese or pepperoni pizza
Plates and napkins
3.25
GROCERIES AND SUPPLIES LIST
Why travel off campus? Simply place a call to our catering department for all your grocery shopping needs. We have it all, from paper products to potato chips priced to fit any budget.

The products listed below are an example of what is available. If you don’t see what you require, please call today! We will be happy to assist you in your event planning. All paper products are environmentally friendly.

Disposable Tableware
Beverage Cold Cups (16oz. 50 Per Sleeve) ........................................... $4.25
Beverage Hot Cups (12oz. 50 Per Sleeve) ........................................... $5.00
Beverage Punch Cup (5oz. 50 Per Sleeve) ........................................... $4.30
Disposable Dinner Plates 6” Plates (125 Ct) ........................................... $4.50
10” Plate (125 Ct) ..................................................................................... $5.50
Fork (50 Ct) .......................................................................................... $2.15
Knife (50 Ct) ......................................................................................... $2.15
Spoon (50 Ct) ........................................................................................ $2.15
Disposable Bowls (6” 125 Per Sleeve) .................................................. $5.00
Linen Rental (114’s, 54’s, 72’s, 85’s, 90’s) .............................................. $4.00
Napkins (per piece) ................................................................................ $0.50

Table-Top Grill (per grill) ................................................................. $10.00

JUICES
Orange Juice Concentrate (Make 5 Gallons) ....................................... $19.00
Apple Juice Concentrate (Make 5 Gallons) .......................................... $20.00
Lemonade Concentrate (Make 5 Gallons) ............................................. $16.00

JUICE BOTTLES
Apple, Grape, Cranberry, 100% Orange ............................................ $16.00

POP
Liter of Pepsi products ........................................................................ $1.95

SNACKS
Animal Crackers (Snack Size) .............................................................. $0.75
Cheetos (Snack Size) ............................................................................ $0.25
Cheese Nips (Snack Size) .................................................................... $0.40
Combos (Snack Size) ........................................................................... $0.40
Doritos ......................................................................................... (Snack Size) $0.30
Fritos (Snack Size) ................................................................................ $0.35
Fruit Snacks (Snack Size) .................................................................... $0.30
Gold Fish Crackers (Snack Size) ......................................................... $0.15
Granola Bars (Snack Size) ................................................................. $0.25
Tortilla Chips (Large 3lb Bag) ............................................................. $4.30
STUDENT ORGANIZATION

STUDENT ORGANIZATION

MENU

Salsa (Gallon) ................................................................................................. $10.00
Pretzels (2lb. Bag) ...................................................................................... $3.00
Gardettos (2lb. Bag) .................................................................................... $4.00
Kettle Chips (Large Bags) ........................................................................... $4.00
Whole Fruit Selection (including Michigan apples) per Piece .. $0.60
Bakery Cookies (Gourmet) .......................................................................... $4.50 Dz.
Cookies (Classic) ......................................................................................... $3.00 Dz.

GRILL YOUR OWN
Brats (50 Per Case) ........................................................................................ $19.00
Hot Dogs (80 Per Case) .............................................................................. $14.00
Chicken Breasts (48 Per Case) ................................................................... $27.00
Hamburgers (60 Per Case) .......................................................................... $31.00
Garden Burgers (48 Per Case) .................................................................... $42.00
Buns (hamburger or hot dog per Dozen) .................................................... $2.00
Condiment Tray (Per Person) ...................................................................... $0.75
Includes Lettuce, Tomato, Sliced Cheese, Ketchup, Mustard, Mayo

SIDES
Chips And Dips Platter (Per Person) ............................................................. $0.75
Vegetable Tray And Dip Platter (Per Person) ................................................. $0.90
Assorted Cookie Platter (Per Person) ........................................................... $0.75
Fresh Fruit Pics And Dip (Per Person) ......................................................... $0.95
Hummus and Pita (Per Person) .................................................................... $1.50
Breadsticks and Marinara (Per Person) ....................................................... $1.75
(2) Liters of Pop ........................................................................................... $1.95

RECEPTIONS
Student Recital (Per Person) ........................................................................ $3.00
Includes Punch Bowl, Assorted Cookies, Nuts And Mints, delivered and set up at your location

Punch Bowl, Nuts And Mints (Per Person) ................................................... $1.10

Frosted Brownie Platter (Per Person) ........................................................... $0.85

Ice Cream Social (Per Person) ...................................................................... $4.00
West Michigan’s Own Hudsonville vanilla ice cream served with chocolate and strawberry sauce, two candy toppings, and whipped cream. Pitchers of water included.

Hornet Crunch (Per Person) .......................................................................... $3.90
Fresh Vegetables, seasonal fruit, cheese, and crackers served with fruit dip and dill dip.

Lemonade Stand (Per Person) ...................................................................... $4.00
Old fashioned lemonade, pink lemonade, key lime bars, and lemon bars.