



# WELCOME TO THE **GRCC** **CATERING GUIDE**

## **CONTACT INFORMATION**

Grand Rapids Community College  
122 Lyon St. NE.  
Grand Rapids, MI 49503

### **Abbie Bascom- Catering Contact**

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Providing great food and service is our passion, and we are dedicated to making sure your event is perfect in every way. Inspired by fresh, high-quality ingredients, commitment to the community, and environmental stewardship, our skilled culinary team creates cuisines ranging from simple to elegant, light-hearted to classical, cross-cultural to regional American.

We invite you to discover all that GRCC Catering has to offer. The Catering Guide is available to all college departments and student organizations. The menus in this catering guide have been designed with your needs in mind and can be customized to meet your specific vision. If you do not see something that you would like, please do not hesitate to ask.

Our creative and talented team looks forward to working with you to make your event successful. Contact our catering team today!

# Policies and Procedures

## Catering Service

Catering service and buffets include delivery, setup (not including tables, see below), food and beverages. Each event comes standard with white linen for buffet tables along with disposable wares, including plates, cups, cutlery, and napkins. Upscale disposables are available at \$2.50 extra per person, or compostables for \$.50 per person. For an additional \$4.50 per person your event can be upgraded to full china service.

## Allergens and Dietary Restrictions

Creative Dining will service any requests for special dietary provisions. We strongly encourage event planners to request dietary restrictions and needs from all attendees to ensure that all our guests have a positive dining experience. Please note we require a minimum of five business days for all special orders, including gluten-free. Creative Dining will label buffet-style service with the following allergens:

- Wheat
- Milk
- Egg
- Peanut
- Shellfish
- Fish
- Soy
- Tree Nut
- Sesame

## Final Counts

Guest counts and event start times are due a minimum of **three business days** out from the event. Once this information has been submitted, we are unable to change your total food/beverage order or delivery time. Please notify your event coordinator if you need to make an adjustment. Creative Dining will do our best to accommodate the request, within reason.

## Food Safety

Due to health department regulations, leftover perishable foods may not be removed from any event by anyone except for the Creative Dining staff. This policy addresses public safety concerns and is non-negotiable. However, non-perishable items such as whole fruit, baked goods, and canned beverages may be taken from events.

## Tables/Other Services & Policies

- Individuals requesting catering orders should use 25Live for reservations and table set-up needs. If you do not have access to 25Live, please email Bayard Brooks at [bbrooks@grcc.edu](mailto:bbrooks@grcc.edu).
- Orders need to be placed a minimum of **five business days** prior to the event to ensure all items ordered are as requested and available.
- All Buffets are 20 person minimum.
- After a 30 min. buffer of the agreed upon end time for an event, you are subject to a \$25 service fee (per employee staffed) for every half hour the event is extended.

## Catering Order Minimums

Monday-Friday; 7:00am-5:00pm - twenty-five dollars (\$25.00)

Monday-Friday; 5:00pm-8:00pm - two hundred dollars (\$200.00)

Saturday; 8:00am-3:00pm - four hundred dollars (\$400.00)

# Breakfast Buffets

*All selections are priced per person*

*All buffets come with Fresh Brewed Coffee, Iced Water, Seasonal Fruit & Assorted Pastries*

*Hot Tea & Orange Juice upon request*

*20 person minimum*

## **Yogurt Bar - \$12.00**

Plain Greek Yogurt, Honey, Dried Berries, Granola, Walnuts, & Fresh Berries

## **Sunrise Breakfast - \$14.00**

Scrambled Eggs, Breakfast Potatoes, Bacon, & Sausage

## **Scrambled Egg Bar - \$15.00**

Scrambled Eggs, Roasted Mushrooms, Onions, Spinach, Tomatoes, Breakfast Potatoes, Bacon, & Sausage

## **Breakfast Tacos - \$14.00**

Scrambled Eggs, Ground Chorizo, Breakfast Potatoes, Shredded Cheddar, Salsa, Sour Cream, & Flour Tortillas

## **The Great Bruncheon - \$15.00**

Spinach & Bacon Quiche, French Toast, Breakfast Potatoes, Bacon, & Sausage

## **Continental - \$9.00**

Seasonal Fruit & Assorted Pastries



## A la Carte

**Fresh Whole Fruit - \$1.00**

**Assorted Pastries - \$1.25**

**Muffins - \$2.50**

**Bagels with Cream Cheese - \$3.50**

**Greek Yogurt Cup - \$2.75**

**Fruit & Yogurt Parfait Cup - \$3.00**

**Donut Holes - \$1.00** (serving size 3 donuts)

**Van's Donuts - \$2.50** (minimum order of 20)

## Beverages

*All beverages serve 15 people per gallon unless noted otherwise.*

**Coffee - \$25.00 / Gal**

**Orange Juice - \$22.00 / Gal**

**Breakfast Punch - \$22.00 / Gal**

**Hot Water/Assorted Organic Tea - \$12.00**  
(serves 10)

*Ask your catering contact about allergens present in menu items & additional dietary options.*



# Lunch & Dinner Buffets

*All Buffets come with Chef Choice Cookie, Lemonade, & Iced Water*

*All selections are priced per person.*

*20 person minimum*

## **Deli Delights Buffet- \$15.00**

An assortment of Breads with Roasted Turkey Breast, Smoked Ham, Salami & Pepperoni, Swiss & Cheddar Cheese, Lettuce, Tomato, and Onion - served with Pickles, Deli Salad, & Kettle Chips

## **Raider Cookout - \$14.00**

All Beef Hot Dogs, ¼ lb. Beef Burgers, with Swiss & Cheddar Cheese, Lettuce, Tomato, and Onion - served with Deli Salad, & Kettle Chips

## **Gourmet Salad Bar - \$18.00**

Chopped Romaine Lettuce, Mixed Greens, Sliced Grilled Chicken Breast, Assorted Cheeses, with an abundance of assorted toppings - served with a Hummus Platter & Buttered French Rolls

## **Italian Inspirations- \$16.00**

Your choice of two - Traditional Meat Lasagna, Vegetarian Lasagna, Baked Chicken Alfredo, or Baked Vegetable Alfredo - served with Caesar or Garden Salad & Buttered French Rolls

## **Shawarma Bar- \$17.00**

Chicken Shawarma, Falafel, Naan Bread, Tzatziki Sauce, Pickled Onions, Cucumbers, Tomatoes, Banana Peppers, Lettuce, Olives, Feta cheese, & Hummus

## **Boursin Chicken - \$17.00**

Grilled Chicken with a Boursin Cheese Cream Sauce - served with a Chef Choice Vegetable, Roasted Potatoes, Caesar or Garden Salad, & Buttered French Rolls

*(Sub Marinated Flank Steak for an additional \$5 per person)*



# Lunch & Dinner Buffets Cont.

All Buffets come with Chef Choice Cookie, Lemonade, & Iced Water  
All selections are priced per person.  
20 person minimum

## **Down Home BBQ - \$16.00**

Smokey Pulled Pork or Chicken with Sweet Baby Rays BBQ sauce, Baked Beans, & Mac & Cheese - served with Deli Salad & Kettle Chips

## **Caribbean Buffet - \$16.00**

Island Spiced Grilled Chicken, Roasted Vegetables, Cilantro Lime Rice, Black Beans, & Tropical Slaw

## **Soup & Salad Bar - \$13.00**

Your choice of two soups (options listed below) - served with Garden Salad (with Ranch Dressing and Balsamic Vinaigrette), & Buttered French Rolls

## **Taco & Nacho Bar - \$17.00**

Seasoned Chicken & Ground Beef, Black Beans, Mexican Street Corn - served with Flour Tortillas, House-Fried Tortilla Chips, Lettuce, Tomato, Cheddar Cheese, Onion, Sour Cream, & Salsa

## **Pizza Buffet - \$15.00**

Custom pizzas served with Cheese Bread & your choice of Caesar Salad (with Caesar Dressing) or Garden Salad (with Ranch Dressing & Balsamic Vinaigrette)

### **Available toppings:**

- Red Bell Pepper
- Onion
- Tomato
- Banana Pepper
- Pineapple
- Pepperoni
- Bacon
- Ham
- Kalamata Olives
- Roasted Chicken

### **A La Carte**

**16" Pizza (12 Slices) - \$15.00 per pizza**  
**Cheesy Bread (24 Sticks) - \$15**

## Add Ons

### **Side Garden Salad - \$3.00**

Romaine Lettuce topped with Cucumbers, Tomatoes, Onions, & your choice of dressing

### **Side Caesar Salad - \$3.00**

Romaine Lettuce, Croutons, Parmesan Cheese, & Tomato

### **Soups - \$3.00**

Minestrone, Broccoli Cheddar, Chicken Noodle, White Chicken Chili, Cactus Chili, Tuscan Sausage & White Bean, Tomato Bisque

### **Salad Dressing Selection**

Ranch, Caesar, Greek, Balsamic Vinaigrette

**These options serve: Small-25 people / Medium-50 people / Large -100 people**

## Hors d'oeuvres

### **Boneless Wings - \$70/\$110/\$190**

Breaded Boneless Chicken Wings - served with Ranch Dressing, BBQ Sauce, & Buffalo Sauce

### **Bone In Wings - \$70/\$110/\$190**

Bone-In Chicken Wings - served with Ranch Dressing, BBQ Sauce, & Buffalo Sauce

### **BBQ Meatballs - \$70/\$110/\$190**

Homestyle Meatballs covered with Sweet Baby Rays Original BBQ Sauce

### **Chicken/Veggie Momos - \$60/\$90/\$170**

Himalayan Spiced Chicken & Vegetable Dumplings with a Curry Dipping Sauce

### **Vegetable Spring Rolls - \$60/\$90/\$170**

Crispy Spring Rolls filled with Cabbage, Carrot, Mushrooms, & Onions - served with Sweet Thai Chili Sauce

## Rips & Dips

\*available in Medium & Large Sizes only\*

### **Buffalo Chicken Dip - \$80/\$150**

Shredded Chicken, Cheddar, & Mozzarella mixed with Cream Cheese, Ranch Dressing & Buffalo Sauce - served with House-Fried Tortilla Chips

### **Stuffed Mushroom Dip - \$80/\$150**

Mushrooms, Cream Cheese, Caramelized Onions, & Parmesan Cheese - served with Ripped Artisanal Breads

### **Roasted Garlic - \$80/\$150**

Feta Cheese, Roasted Garlic, & Tomato - served with Ripped Artisanal Breads

### **Spinach & Artichoke Dip - \$80/\$150**

Spinach & Artichokes mixed with Parmesan Cheese, Garlic, & Cream Cheese - served with your choice of House Fried Pita or Tortilla Chips

### **Hummus Platter - \$60/\$120**

Hummus Drizzled with Olive Oil and topped with Seasoning, Banana Peppers, & Kalamata Olives - served with House-Fried Pita Chips

### **Chips, Salsa, & Queso - \$60/\$120**

Fire Roasted Salsa & Queso Blanco - served with House-Fried Tortilla Chips

## Platters and Boards

### **Grilled Marinated Veggies - \$60/\$90/\$170**

Marinated Grilled Vegetables served with Hummus & Pickled Vegetables

### **Fresh Seasonal Fruit - \$60/\$90/\$170**

Assorted Domestic & Tropical Fruit

### **Charcuterie Board - \$100/\$180/\$320**

Cured Meats, Artisanal Cheeses, Olives, Dried Fruits, Nuts, & Assorted Crackers

### **Artisanal Cheese Board - \$70/\$100/\$190**

Artisanal Gourmet Cheeses, Fresh Fruit, & Assorted Crackers

### **The Roma Platter - \$90/\$170/\$220**

Fresh Mozzarella, Grape tomatoes, Cucumbers, Kalamata Olives, Banana Peppers, Marinated Artichokes, Basil Pesto, & Artisanal Breads.

***If providing as a meal, we recommend selecting 3-5 options from this page to make sure enough food and variety is ordered to sustain your guests.***

*Ask your catering contact about allergens present in menu items & additional dietary options.*

# Boxed Lunches

**All selections are \$12.00 per person.**

**20 Guests and under - choice of 3 types of boxed lunches**

**Over 20 guests - choice of up to 5 types of boxed lunches**

*Each box includes Chips, Pasta Salad, Canned Soda, & Chef Choice Cookie*

## **Chicken Pesto Wrap**

Grilled Chicken Breast, Fresh Mozzarella, Romaine Lettuce, & Tomatoes, with Smokey Red Pepper Aioli on a Whole Wheat Wrap

## **Chicken Caesar Wrap**

Grilled Chicken Breast, Shredded Parmesan, Romaine Lettuce, & Tomatoes, with Caesar Dressing on a Whole Wheat Wrap

## **Roasted Vegetable Wrap**

Roasted Vegetables, Romaine Lettuce, Tomatoes, & Hummus on a Whole Wheat Wrap

## **Greek Salad**

Romaine Lettuce, Kalamata Olives, Red Onions, Cucumber, Banana Peppers, Tomatoes, & Feta Cheese, with Greek Dressing

## **Lemon Herb Lentil Quinoa Salad**

Lemon Herb Lentils & Quinoa with Hummus, Kalamata Olives, Cucumbers, Red Onion, Tomatoes, & Banana Peppers

## **Chef Salad**

Romaine Lettuce, Chopped Turkey & Ham, Hard-Boiled Eggs, Cucumber, Tomato, Red Onion, Swiss & Cheddar Cheese with Ranch Dressing or Balsamic Vinaigrette

## **Chicken Caesar Salad**

Romaine Lettuce, Grilled Chicken, Tomato, Shredded Parmesan, & Croutons with Caesar Dressing

## **Vegetarian Caprese**

Focaccia Bread topped with Thick-Sliced Tomato, Fresh Mozzarella, & Pesto

## **Italian**

Sliced Smoked Ham, Salami, Pepperoni, Banana Peppers, Romaine Lettuce, Tomatoes, & Swiss Cheese on a Whole Wheat Hoagie Bun

## **Pickled Pork**

Sliced Smoked Ham, Pickles, Caramelized Onions, Swiss Cheese, & Chipotle Mayo on Grilled Naan Bread

## **GR Club**

Sliced Oven-Roasted Turkey Breast, Bacon, Swiss Cheese, Romaine Lettuce, Tomato, & Chipotle Aioli on Sprouted Wheat Bread

## **Turkey Swiss**

Sliced Oven-Roasted Turkey Breast, Romaine Lettuce, Tomatoes, & Swiss Cheese on Sprouted Wheat Bread

## **Charcuterie Box**

Smoked Ham, Salami, Pepperoni, Cheddar & Swiss Cheese, Grapes, Grilled Naan Bread & Hummus (comes with a Cookie & Canned Soda)



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# Dessert

All selections are priced per person unless noted otherwise.

## Hot Chocolate Bar - \$3.00

Comes with Seasonal Syrups, Sprinkles, Marshmallows, & Whipped Cream

## Donut Hole Bar - \$5.00

Glazed, Sugar Powdered, and Cinnamon Powdered Donut Holes served with Salted Caramel Sauce, Spiced Chocolate Sauce, Sprinkles, Powdered Sugar, & Whipped Cream

*A la Carte desserts may be added to any buffet for an additional charge*

## A la Carte

**Caramel Drizzle Molten Brownie - \$2.50**

**Assorted Cheesecake - \$3.00**

**Lemon Bars - \$2.50**

**Assorted Mini Cheesecakes - \$1.50**

**Gourmet Filled Cupcake - \$2.50**

**Assorted Macarons - \$1.50**

**Flourless Chocolate Torte - \$3.50**



# Specialty Desserts

## Dessert Charcuterie

A variety of sweet treats with Assorted Nuts & Fresh or Dried Fruit

**Small - \$100 (serves 25)**

**Medium - \$180 (serves 50)**

**Large - \$320 (serves 100)**

## Sheet Cake

Your choice of Chocolate, White, or Marble Cake with Whipped Chocolate or Vanilla Buttercream Frosting

**Half-size - \$75.00 (serves approximately 40)**

**Full-size - \$135.00 (serves approximately 90)**

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# Snacks

*All selections are priced per person.*

**Kars Trail Mix - \$2.00**

**Ferris Nut Snacks - \$2.50**

**Assorted Bag Chips - \$1.50**

**Smart Pop Popcorn - \$1.50**

**RX Bar - \$2.50**

**Cookies - \$2.00**

**Granola Bars - \$1.50**

**Assorted Candy Bars - \$2.00**

**Gardetto's - \$1.50**

**Fuego Taki's - \$1.50**

# Beverages

*All beverages serve 15 people per gallon unless noted otherwise.*

**Coffee - \$25.00 / Gal**

**Assorted Teas - \$10.00 (serves 10)**

**Hot Chocolate - \$15.00 / Gal**

**Orange Juice/Breakfast Punch - \$22.00 / Gal**

**Lemonade/Iced Tea/Punch - \$15.00 / Gal**

**Lemonade w/syrups - \$17.00 / Gal**

**Mocktails - \$20.00 / Gal**

**House-Infused Water - \$5.00/ Gal**



## Specialty Beverages

*(Variety offered based off in-house availability)*

**Dasani Water - \$1.75**

**Smart Water - \$2.25**

**Gold Peak Tea - \$2.25**

**Monster - \$3.50**

**Vitamin Water - \$2.50**

**Body Armor - \$2.50**

**Core Power - \$4.00**

**Dunkin' Iced Coffee - \$3.00**

**Minute Maid Juice - \$2.00**

**Canned Beverages - \$1.50**

Coke, Diet Coke, Coke Zero, Cherry Coke, Sprite, Root Beer, Orange Soda, Pink Lemonade

**20 oz Bottle Beverages - \$2.50**

Coke, Diet Coke, Coke Zero, Cherry Coke, Sprite

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