DAVENPORT DINING SERVICES

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We are happy to customize any menus*
• Davenport Dining Services is required to dispose of all food offered on buffets due to health and sanitation requirements. Food that sits out beyond a safe amount of time and that is exposed to multiple people may become harmful if consumed especially if not cooled, stored or re-heated properly. There is also the threat of spreading germs and bacteria from one person to another. Davenport University and Davenport University Dining Services is liable for any issues that arise due to food-borne illness. It is our responsibility to limit risk and to properly maintain a safe dining environment for our hosts and guests.

• We appreciate your understanding and assistance by following this protocol as well as informing your guests and associates about this policy.

• Any questions may be sent directly to Jessy Snyder Catering Manager. Our staff has also been informed to redirect questions to Jessy rather than engaging in discussions of policy on the fly.

• **All leftovers are the property of Davenport University Dining Services, including both perishable and nonperishable foods and all disposables.**

• Any food taking from a event will be charged at final bill.

• All bottled beverages ordered al cart will be charged by consumption.
POLICIES

- Amount of beverages giving at a buffet will be based on your number of guest. Any beverages taken beyond that number will be charged at final bill.

- All external clients are charged a 10% service charge

- Off site catering includes a delivery charge

- Catering request less than 48 hours in advance of the event may not get the menu they prefer, but we will do our best to accommodate.

- All buffets are priced with recycled paper products. China is $2.00 per setting.

- All food consumed in Davenport University facilities must be provided by Davenport University Dining Services. Permission from the Food Service Director must be received for any exemptions.
SPECIAL CATERING

*buffets can be catered to specifically match your event, including vegetarian and vegan options. Please be sure to share any special dietary needs with the event coordinator when booking your event.

*buffets can also be served as a plated meal (unless noted). If interested please ask when booking your event for pricing and availability.
ALLERGEN INFORMATION

(E) Contains Eggs
(P) Contains Peanuts
(F) Contains Fish
(C) Contains Shellfish
(G) Contains Gluten
(S) Contains Soy
(D) Contains Milk/Dairy
(T) Contains Tree nuts

Davenport dining services makes every attempt to identify ingredients that may cause allergic reactions for those with food allergies. Every effort is made to instruct our food production staff on the severity of food allergies. In addition, we label items with possible allergen-containing ingredients; however, there is always a risk of contamination. There is also a possibility that manufacturers of the commercial foods we use could change the formulation at any time, without notice. Customers concerned with food allergies need to be aware of this risk.
GOOD MORNING
LIGHT BREAKFAST

Continental Breakfast (E)
Freshly brewed regular and decaffeinated coffee, hot tea selection (on request), chilled juices, assorted pastries and yogurt with granola
$4.25
Add fruit for $1.50
Add hard boiled eggs for $.75

Parfait Bar (G, T, D)
2 yogurts, granola, 2 fruit toppings & raisin
$3
Add $1.50 for Greek yogurt

Bagel Bar
Assorted bagels and cream cheese
Served with cut up fruit and coffee service
$4.25

A la Cart

Scrambled egg (E) $1.50
Bacon or Sausage $1.25
Breakfast Potatoes (G,S) $1.50
Toast (G,S, D) or English muffin (G) $1.10
Bagel (G,S) with Cream Cheese (D) $2.00
Individual Greek Yogurt (D) $1.75
Fruit Cup $1.75
Hard Boiled Egg (E) $.75
Parfait (D,G,T) $2.80
GOOD MORNING

Design your own quiche (E,D,G)
Choice of three items: Mushroom, tomato, onion, pepper, bacon, ham, sausage, broccoli or spinach. Served with mini muffins, fresh fruit and freshly brewed coffee, and orange juice.
Hot tea selection on request
$7.50

Rise and Shine (E,D,G)
Fresh fruit, scrambled eggs, roasted herb potatoes, freshly brewed coffee and orange juice
Hot tea selection on request
Add Breakfast meat for $2
$5.45

Hearty Scramble (E,D,G)
Scrambled eggs, Roasted herb potatoes, Choice of bacon or sausage, Choice of French toast (TSDEG), muffins (G), or pancakes (G,D). Choice of fruit or yogurt. Served with syrup and butter, freshly brewed coffee and orange juice.
Hot tea selection on request
$7.50
REFRESHMENT BREAKS

Coffee Service
Freshly brewed regular and decaffeinated coffee, and hot tea selection on request
$2.00

Eye Opener
Freshly brewed regular and decaffeinated coffee, and chilled juices
Hot tea selection on request
$2.25

Thirst Quencher
Freshly brewed coffee, hot tea selection (on request), bottled water and assorted canned sodas
$2.50

Good’n Healthy (G,D)
Fresh vegetable tray, dip, fruit tray & hummus with pita chips, bulk lemonade and water
$4.50

Quick Break (G)
Your choice of freshly baked cookies*, muffins or combination or both with freshly brewed coffee, hot tea selection (on request) and Bulk lemonade and water
$4.25

*cookies may have been processed in a plant with peanuts
A sandwich or wrap with your choice of two sides. Included fresh baked cookie*, candy bar, mint and can of pop or water

**Sandwich:**
- **Grilled Chicken (D,G)** ~ Chicken topped with tomato, lettuce provolone and creamy Dijon mustard served on ciabatta.
- **Turkey Wrap (G,S,D)** ~ Turkey, Swiss, creamy cucumber dressing, lettuce, tomato, and onion.
- **Roast beef Club (G,D)** ~ Roast beef, turkey, bacon, cheddar, lettuce and tomato on a ciabatta.
- **Garden vegetable Wrap (G,D)** ~ Fresh vegetables, roasted red pepper hummus, and cheddar cheese.

**Sides:** pasta salad (G,S,D), potato salad (E,S), fruit salad, or chips

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A deli sandwich or wrap with your choice or a variety of meat, cheese, bread and one side, fresh baked cookie and can of pop or bottled water

**Meat:** ham, turkey, roast beef, chicken salad (S,E), tuna salad (E,F,S), or veggie (hummus spread with fresh veggies in a wrap)

**Cheese:** Swiss (D), pepper jack (D), cheddar (D), or provolone (D)

**Bread:** white (G,S,D), wheat (G,S), croissant (G,S,D), pretzel bread (G), wrap (G,S)

**Sides:** pasta salad (G,S,D), potato salad (E,S), fruit salad or Chips

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Salad Bar (F,S,D, G,) $7
Choice of two pre-made salads
Caesar, tossed (cucumbers, tomatoes, onion), cilantro lime (pico di gallo, roasted corn & black beans, and tortilla strips with honey lime vinaigrette), Spinach (strawberries, mandarin oranges, toasted almonds, in raspberry dressing)
Served with rolls, cookies and beverages
  Add chicken $2
  Add salmon $3.50
  Scoop of tuna $2
  Add soup $2

Sandwich deli buffet
Your choice of three meats, 2 cheeses, and 2 salads accompanied with assortment of breads(G) and condiments
  Meats: ham, turkey, and roast beef
  Cheeses(D): Swiss, Cheddar, Provolone, and Pepper Jack
Salads: potato salad(E,S), fresh fruit, pasta salad(G,D), macaroni –salad(G,E,S), broccoli salad(P,T,D,E,S), Homemade chips/dip, Tossed salad
$8.45
  Add soup $2
  Add scoop of hummus $1.75
*you may also get pre-made sandwiches on a tray. Please ask if you would like this option*

Pizza Buffet (G,D)
Assorted pizzas with cookies
$6.15

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LUNCH BUFFETS

**Italian Buffet**
Choose one protein: Chicken Parmesan (G,D,E), Breaded Italian Chicken breast (E,D,S,G), Grilled
Italian chicken breast (D), or Meatballs (S,W,D)
Choose one Sauce: Pesto Alfredo (D,G), Classic Alfredo (D,G), Carbonara (G,D,E), Marinara, or Marsala
Choose one noodle (G,E): Fettuccini, Penne, Spaghetti, or Gluten Free (add $1.50)
Choose one side: Caesar salad (D,F), Tossed Salad, or Garlic bread (G,S,D)
Buffet $8.70
Plated $9.50

**Tex-Mex Buffet**
Choose 1 entrée item and 2 sides. This buffet comes with cookies (G,E,D,S) and pop/water
Choose 1:
Nachos, tacos, wet burritos (G,D), enchiladas (G,D) and chicken or beef fajitas (G,S,D).
Choose 2:
Vegan Black beans, Mexican rice, refried beans, Cilantro lime rice.
Buffet $8.70
Plated $9.50
Add Guacamole $1.50
Add second entrée $2

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**All buffets come with bulk lemonade, ice tea, water and cookies. Add $1 for pop or bottle water**

*plated is served on china*
The Far East
This buffet comes with egg rolls(G,S,E), cookies, and pop/water.
Choose one protein: Grilled chicken breast, beef strips, breaded chicken(G), or tofu (S)
Choose one sauce: Teriyaki(G,S), General Tso(G,S), Orange Ginger(G,S) , Sweet & Sour, or Schezwan(G,S)
Choose one side: White rice, vegetable fried rice(E), lo mien
Buffet $8.70
Plated $ 9.5

Barbecue Buffet
Choose 2 entrées and 2 sides. This buffet comes with cookies and pop/water
Choose 2:
Hamburgers(G), hotdogs(G), BBQ chicken breast, brats(G) and garden burgers(G,S)
Choose 2:
Tossed salad, broccoli salad(P,T,D,E,S), potato salad(G,S), baked beans, corn on the cob, coleslaw, and homemade chips and dip
Buffet $8.70
Plated $9.5

All buffets come with bulk lemonade, ice tea, water and cookies. Add $1 for pop or bottle water

*plated is served on china*

*cookies may have been processed in a plant with peanuts*
**PLATED SALAD**

<table>
<thead>
<tr>
<th>Salad</th>
<th>Description</th>
<th>Prices</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Sesame chicken Salad (G,T)</strong></td>
<td>Crisp lettuce topped with crunchy fried chicken or grilled chicken breast,</td>
<td>Plated $8.50</td>
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<td></td>
<td>toasted almonds, crunchy fried noodles and sesame seeds, served with honey-sesame dressing</td>
<td>Buffet $8.50</td>
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<tr>
<td></td>
<td>Plated $8.50</td>
<td>Boxed $8</td>
</tr>
<tr>
<td><strong>Cilantro Lime Chicken Salad (D)</strong></td>
<td>Crisp Romaine and spring mix topped with pico di gallo, roasted corn &amp; black beans, chicken, and tortilla strips.</td>
<td>Plated $8.50</td>
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<tr>
<td></td>
<td>Served with Honey lime vinaigrette</td>
<td>Buffet $8.50</td>
</tr>
<tr>
<td></td>
<td>Plated $8.50</td>
<td>Boxed $8</td>
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<tr>
<td></td>
<td>Add guacamole $1.50</td>
<td></td>
</tr>
<tr>
<td><strong>Cobb Salad</strong></td>
<td>Chopped blend of romaine and mixed greens with julienne ham, turkey, bacon,</td>
<td>Plated $8.50</td>
</tr>
<tr>
<td></td>
<td>crumbled bleu cheese and cherry tomatoes with honey mustard dressing</td>
<td>Buffet $8.50</td>
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<tr>
<td></td>
<td>Plated $8.50</td>
<td>Boxed $8</td>
</tr>
<tr>
<td><strong>Southwestern taco salad</strong></td>
<td>Tossed romaine and iceberg lettuce with your choice of seasoned chicken breast or seasoned beef topped with black olives, diced tomatoes, chopped green pepper, shredded cheese, green scallions with salsa ranch dressing garnished with tortilla chips.</td>
<td>Plated $8.50</td>
</tr>
<tr>
<td></td>
<td>Plated $8.50</td>
<td>Boxed $8</td>
</tr>
<tr>
<td></td>
<td>Add guacamole $1.50</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Add edible tortilla bowl $1.5</td>
<td></td>
</tr>
</tbody>
</table>

**NEW!**

All plated meals come with bulk lemonade, ice tea and water. Add $1 for pop or bottle water.
PLATED SANDWICHES

**Turkey Tortilla(G,D,S)**
Deli sliced turkey, Swiss cheese, creamy cucumber dressing, lettuce, tomato, and onion in a fresh flour tortilla. Served with chips and fruit garnish
- Plated $8.50
- Buffet $8.50
- Boxed $8

**Chicken sandwich(G,D)**
Baked chicken topped with tomato, lettuce and provolone cheese, served on a soft pretzel roll with creamy Dijon mustard. Presented with potato chips, pickle spear and fruit garnish
- Plated $8.50
- Buffet $8.50
- Boxed $8

**Garden Vegetable Wrap(G,S,D)**
Flour tortilla rolled with fresh garden vegetables (tomato, onion, green pepper, spinach, lettuce), hummus, and feta cheese. Served with chips and fruit garnish
- Plated $8.50
- Buffet $8.50
- Boxed $8

**Catalina Chicken wrap(G,D)**
Grilled chicken, basil hummus, bell peppers, feta cheese on a wrap. Served with chips and fruit garnish
- Plated $8.50
- Buffet $8.50
- Boxed $8

**Club(G,D)**
Ham, turkey, bacon, Swiss, lettuce and tomato on toasted wheat bread with pesto mayo. Served with chips and fruit garnish
- Plated $8.50
- Buffet $8.50
- Boxed $8

All plated meals come with bulk lemonade, ice tea and water. Add $1 for pop or bottle water
Vegetarian

**Veg-Head Sloppy Joes**
Tangy, meatless sloppy Joes served on sour dough roll with pasta salad and chips
- Plated $8.50
- Buffet $8.50

**Veggie Delight Deli Buffet**
Seasonal vegetable soup served with freshly sliced fruit, pasta salad, hummus, and an eggless (tofu) salad with lettuce, tomatoes, cucumbers, olives, carrots, vegan sauces and deli bread.
- Buffet $8.50

**Southwest Veggie Wrap**
Tex-mex grilled tofu and onion accompanied by grated yellow squash, hummus, baby spinach, black beans and salsa. Served with tortilla chips
- Platted $8.50
- Boxed $8

*plated is served on china*

*All meals come with bulk lemonade, ice tea and water
Add $1 for pop or bottle water*
SPECIALTY PLATED DINNERS
Classic Risotto *(Vegetarian)* (D)
Classic Italian risotto made with onion, garlic, seared mushrooms and seasonal vegetables
$10.25
Add Chicken $2 or shrimp (F, C) $3

Flank Steak
Marinated and grilled flank steak skillet roasted peppers and onion and ancho demi served with roasted potatoes and seasonal vegetables
$12

Southwest Lime Chicken (G, S, E, D)
Grilled chicken breast smothered with sharp cheddar and creamy Monterey jack cheese. Served with cilantro lime rice and black beans
$10.25

Parmesan Crusted Tilapia (D, F)
Parmesan crusted tilapia served on herbed garlic rice with seasonal vegetables
$10.95

Bulgogi Yakitori
Japanese seasoned grilled chicken skewers over jasmine rice and Asian vegetables with a spring roll
$10.25

Citrus Glazed Salmon (F)
Atlantic salmon filet grilled and glazed with a citrus sauce. Topped with pineapple salsa and served with wild rice pilaf and fresh seasonal vegetables
$12

Wild mushroom Ravioli (G, D)
Mushroom ravioli with light white wine herb cream sauce
$10.25

*plated is served on for china*

* dinner selections include tossed salad, dinner rolls with butter, cake, and lemonade, ice tea*
## PARTY TRAYS

<table>
<thead>
<tr>
<th>Item</th>
<th>Small (20ppl)</th>
<th>Med (35ppl)</th>
<th>Large (50ppl)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Fresh Fruit tray</td>
<td>$35</td>
<td>$50</td>
<td>$65</td>
</tr>
<tr>
<td>Fresh Vegetable Tray</td>
<td>$35</td>
<td>$50</td>
<td>$65</td>
</tr>
<tr>
<td>Domestic Cheese and Cracker Tray (D,G)</td>
<td>$40</td>
<td>$55</td>
<td>$80</td>
</tr>
<tr>
<td>Combination Tray (fruit, cheese, vegetables) (D,G)</td>
<td>$40</td>
<td>$55</td>
<td>$80</td>
</tr>
<tr>
<td>Gourmet Meat and Cheese Tray (D,G)</td>
<td>$50</td>
<td>$65</td>
<td>$90</td>
</tr>
<tr>
<td>Antipasto Platter (D,G)</td>
<td>$50</td>
<td>$65</td>
<td>$90</td>
</tr>
</tbody>
</table>

*Salami and Italian Meats, cheese, assorted marinated vegetables, fresh mozzarella cheese and tomatoes

**Chilled Shrimp Cocktail (C)**

Served with cocktail sauce

$150.00 serves 50
Hot Spinach Artichoke Dip(S) with toasted pitas $2
Crab Dip with assorted crackers (F,D)$2.10
Hot Buffalo Chicken Dip with tortilla chips(D,E,S) $2.10
Salsa and Chips $1 Add Guacamole $1.50
Hummus with toasted pitas(S,G) $1.75
Bruschetta Dip(G)
*Thinly sliced French bread served with diced tomatoes, minced basil, tossed with extra virgin olive and balsamic vinegar in a bowl $2
Homemade chips and French Onion Dip (D,S,E)$1
Smoked Salmon Spread (F,D) $3
Queso Dip (D,S) with tortilla chips $1.5
HORS D’OEUVRES

Stuffed Mushroom caps(D,G,S) (sausage, crab(F,C), or Vegetable) $1.75

Chicken or Beef Satay(S,G) $1.75

Meatballs (BBQ, Sweet and Sour, or Teriyaki) (S,W,D) $1

Boneless Wings or Bone in wing (BBQ and Buffalo(D)) $2

Tangy Cajun Maple Salmon Skewers(F,D) $2.25

Vegetarian Egg Rolls with Sweet and sour(S,G,D) $1.5

Roasted Vegetable Kabobs $1.75
**INDIVIDUAL BEVERAGES**

*PRICED PER ITEM*

- Assorted Canned Coke products $1.25
- 20 oz. bottled assorted sodas $1.75
- Assorted bottled fruit juices $1.50
- 20 oz. bottled water $1.75
- 8 oz. bottled water $1.25

**SWEET AND SALTY**

*PRICED PER PERSON*

- Mixed Nuts $1.80
- Assorted Cookies $.80
- Trail Mix $1.80
- Hand Dipped Strawberries $2
- Chips $1.10
- Gourmet Dessert Bars $1.80
- Chex Mix $1.00
- Strawberry Shortcake $1.50
- Pretzels $.75
- New York Style Cheese Cake $2.25
- Carrot Cake $2.25
- German chocolate cake $2.25
- Chef’s choice (48 hours before event)

**BULK BEVERAGES**

*PRICED PER GALLON (12 PEOPLE)*

- Orange or Apple Juice $8.25
- Iced Tea (unsweetened) $6.15
- Lemonade $6.15
- Sparkling Punch $8.25
- Caribbean Punch $8.25
- Regular/decaf coffee $8.25
- Hot chocolate $9.25
- Hot Apple Cider $9.25