WMU CATERING

150 Bernhard Center ■ Kalamazoo, MI 49008-5408 ■ (269) 387-4868

WMU CATERING
A la Carte

FRESH FROM OUR BAKERY

		■	❖
Bagels (Mini Tray) *Includes cream cheese, butter and jam*	(36)	$26	$28
Bagels (House Assorted)	(10)	$14	$17
Bagels (House Plain)	(5)	$10	$18
Brownies (Ghiradelli® Frosted)	(12)	$12	$15
Brownies (Java) *Chocolate with a hint of coffee and cream cheese*	(12)	$12	$15
Brownies (Magic Bars) *Chocolate brownies with sweetened condensed milk, coconut and walnuts*	(12)	$12	$15
Brownies (Traditional)	(12)	$10	$13
Cereal (Individual Assorted)	(6)	$18	$20
Cinnamon Swirl Buns	(12)	$15	$18
Cinnamon Twists	(12)	$12	$16
Cookies (Gourmet Assorted)	(12)	$13	$15
Cookies (Muffin Assorted)	(12)	$8	$13
Cookies (Regular Assorted)	(12)	$6	$8
Cookies (Bar Style) *Lemon, raspberry or chocolate streusel*	(12)	$14	$16
Cookies (Buttered Tea)	(24)	$9	$11
Cookies (Snickerdoodles)	(12)	$6	$8
Danishes (Mini)	(12)	$12	$15
Donut Holes	(36)	$10	$12
Donuts (Assorted)	(12)	$12	$15
Donuts (Glazed)	(6)	$8	$10
Fruit Turnovers (Assorted)	(12)	$11	$14
Many Minis Trays *Donut holes (24), mini fruit danishes (12), and mini muffins (12)*		$22	$25
Muffins (Mini)	(12)	$8	$10
Oatmeal (Individual Cups)		$3	$3.50
Peanut Butter Rice Crispy Squares	(12)	$11	$13
Pecan Pie Bars	(12)	$15	$17
Pumpkin Cake Squares	(12)	$10	$12
Rice Crispy Squares	(12)	$10	$12
Scones (Assorted)	(12)	$12	$15
Strudel Bites (Mini)	(24)	$8	$13

DAIRY/FRUIT

		■	❖
Fruit (Fresh Bowl)		$44	$60
Fruit (Individual Whole)	(12)	$10	$12
Milk (Pints) *2% and chocolate*	(12)	$10	$11
String Cheese Sticks	(12)	$12	$14
Yogurts (Assorted)	(12)	$23	$26
Yogurt Bowl		$11	$13

SWEET AND SALTY SNACKS

		■	❖
Fruit Bars (Assorted)	(12)	$10	$12
Gardetto's®	(2 pounds)	$13	$15
Goldfish® Crackers	(2 pounds)	$10	$12
Granola Bars (Assorted)	(12)	$9	$11
Mixed Nuts	(2.5 pounds)	$15	$17
Pretzels	(1.5 pound bowl)	$5	$8
Popcorn Machine Rental *In Bernhard Center only. Includes one attendant for 3 hours. Also included popcorn, oil, bags and scoop.*	(per 3 hours)	$125	n/a

■ Bernhard Center Full-service

❖ Drop-off/Pick-up

Recyclable serviceware, fiber plates, paper napkins and plastic silverware.

Free delivery will apply to orders exceeding $100. All other orders will include a $25 delivery fee.

150 Bernhard Center | Kalamazoo, MI 49008-5408 | (269) 387-4868

WMU CATERING *Breakfast*

HOT BREAKFAST BUFFET

■ **Full-service in the Bernhard Center**
Linen and china service

❖ **Drop-off Plus**
Buffet set-up, recyclable chafer, plates, napkins and silverware

Scrambled Eggs
Hashbrown Potatoes *Includes ketchup*
Pancakes *Includes syrup*
Fruit Bowl
Bacon Strips
Assorted Pastries

Includes a Beverage Station with regular and decaffeinated coffee, and orange juice

		■	❖
Small	*(Serves 15 to 25)*	*$170*	*$270*
Large	*(Serves 26 to 35)*	*$240*	*$395*

CONTINENTAL BREAKFAST BUFFET

■ **Full-service in the Bernhard Center**
Linen, china service, regular and decaffeinated coffee, and orange juice

❖ **Drop-off Plus**
Buffet set-up, recyclable chafer, plates, cups, napkins, silverware, regular and decaffeinated coffee, and orange juice

PACKAGE 1	PACKAGE 2	PACKAGE 3	PACKAGE 4
Donut Holes	Cinnamon Twists	Fruit Turnovers	Mini Bagels
Mini Muffins	Strudel Bites	Assorted Scones	Cub Paw Pastries
Mini Danish	Fruit Bowl	Fruit Bowl	Fruit Bowl

		■	❖
Small	*(Serves 15 to 25)*	*$130*	*$150*
Large	*(Serves 26 to 35)*	*$195*	*$215*

BREAKFAST BURRITOS

All breakfast burritos include a side of hashbrowns, bacon, regular and decaffeinated coffee, and orange juice

Ham and Cheese
Scrambled eggs, Canadian bacon and cheddar cheese

Philly Beef
Scrambled eggs, hot sliced beef, onions, green peppers and swiss cheese

Veggie
Scrambled eggs, seasonal vegetables and Monterey jack cheese

		■	❖
Small	*(Serves 15 to 25)*	*$130*	*$200*
Large	*(Serves 26 to 35)*	*$175*	*$225*

No substitutions allowed for all breakfast packages.

150 Bernhard Center | Kalamazoo, MI 49008-5408 | (269) 387-4868

WMU CATERING *Lunch*

PLATED WRAPS

■ **Full-service in the Bernhard Center**

Linen and china service

Full-service plated wrap meals includes choice of up to three flavors. Split counts for each flavor are due five days prior to event with final count, otherwise Chef's Choice.

Plate includes wrap, chips, dill pickle spear, pasta salad and a brownie for $9.99 per person.
Beverages are available à la carte.

Chicken Caesar
Marinated chicken, romaine, tomato, Parmesan and Caesar dressing

Fajita Chicken
Seasoned chicken breast, grilled peppers with onions and cheddar jack cheese

Chicken BLT
Bacon, lettuce, tomato, mayo and chicken breast

Turkey and Swiss
Deli turkey, Swiss cheese, lettuce, tomatoes and Dijon mayo

Honey Smoked Turkey
Smoked Turkey, cranberry dijon sauce, swiss cheese, lettuce and tomato

Ham and Cheddar
Premium ham, cheddar cheese, horsey mayo, lettuce and tomatoes

Italian
Pepperoni, ham, capicola, provolone cheese, lettuce and tomatoes

Tuscan (vegetarian)
Tomatoes, Parmesan cheese, artichokes, red onions, mixed greens and pesto mayo

Garden (vegetarian)
Lettuce, tomatoes, broccoli, carrots, onions, peppers and peppercorn ranch

Mediterranean (vegetarian)
Hummus, cucumbers, red onion, lettuce, tomatoes and olives

Fruit and Walnut (vegetarian)
Walnuts, cream cheese, honey, apples, strawberries and granola

Ferguson Special (vegetarian)
Lettuce, cucumber, tomatoes, pesto mayo, onions, Swiss and cheddar cheese

Michigan state sales tax and service charge not included.

WMU CATERING *Lunch*

LUNCH–TO–GO

BUDGET BUSTER BAGS
Kaiser Buns
Ham, Turkey or Veggie Sandwich
Potato Chips
Cookie
$5.75

BOX LUNCH
Whole Grain Bread
Ham, Turkey or Veggie Sandwich
Chef's Choice Side Salad
Potato Chips
Gourmet Cookie
Apple
$8.75

GOURMET BOX LUNCH
Turkey, Chicken Fajita, Chicken Caesar or Tuscan Wrap
Chef's Choice Side Salad
Potato Chips
Gourmet Cookies (2)
Apple
$9.75

HEALTHY BOX
Choice of Gluten-Free Chicken Wrap or Gluten-Free
Vegetable Wrap
Quinoa Side Salad
Falafel Chips
Apple

Additional side or choice of side 75¢ per person
No substitutions on bread types

COLD DELI PACKAGES

DELI SANDWICH TRAYS
Ham
Turkey
Hummus
Swiss and cheddar cheeses
Green leaf lettuce
Tomatoes
Onions
Pickles
Breads
Mayo and Mustard

Petite	*(serves 10 to 15)*	*$75*	*$90*
Small	*(serves 20 to 30)*	*$130*	*$145*
Large	*(serves 40 to 60)*	*$250*	*$275*

WRAP TRAYS (*Choice of wrap*)
Chicken Caesar
Chicken BLT
Turkey and Swiss Cheese
Ham and Cheddar Cheese
Reuben
Mediterranean
Fajita Chicken
Pecan Chicken
Smoked Turkey
Italian
Tuscan
Fruit and Walnut

Petite	*(serves 10 to 15)*	*2 flavors $85*
Small	*(serves 20 to 30)*	*3 flavors $160*
Large	*(serves 40 to 60)*	*4 flavors $315*

Michigan state sales tax and service charge not included.

150 Bernhard Center | Kalamazoo, MI 49008-5408 | (269) 387-4868

WMU CATERING *Appetizers*

CHILLED SELECTIONS

■ **Full-service in the Bernhard Center**
Linen and china service

■ **Off-site Events**
Choose paper and plastic for $1 per guest or china and linen for $5 per guest

❖ **Drop-off Plus**
Recyclable serviceware, fiber plates and napkins

***Petite** (serves 10 to 15)* ***Small** (serves 20 to 30)* ***Large** (serves 40 to 60)*

		■	❖
Vegetable Tray	(small)	*$34*	*$44*
	(large)	*$64*	*$74*
Cheese Tray	(small)	*$54*	*$64*
	(large)	*$94*	*$104*
Fruit Tray	(small)	*$44*	*$54*
	(large)	*$74*	*$84*
Any Combo Tray	(small)	*$54*	*$64*
	(large)	*$84*	*$94*
Anti-pasta Tray	(petite)	*$30*	*$40*
	(small)	*$40*	*$50*
	(large)	*$70*	*$90*
Chef's Bruschetta	(petite)	*$24*	*$34*
	(small)	*$34*	*$44*
	(large)	*$54*	*$74*
Seven Layer Bean Dip *Served with tortilla chips*	(5 pound bowl)	*$38*	*$44*
Tortilla Chips and Salsa	(petite)	*$14*	*$21*
	(small)	*$20*	*$30*
	(large)	*$34*	*$44*

		■	❖
Hummus and Pitas	(petite)	*$24*	*n/a*
	(small)	*$34*	*$44*
	(large)	*$60*	*$74*
Seasonal Fruit Bowl *Served with "The Best of the Season"*	(small)	*$44*	*$60*
	(large)	*$80*	*$100*
Tropical Fruit Bowl *(Pineapple, papaya, mango, kiwi, melon and coconut)*	(small)	*$40*	*$50*
	(large)	*$64*	*$74*
Wheel of Strawberry Pecan Brie en Croute *Served with gourmet crackers*	(serves 40 to 50)	*$64*	*$74*
Wheel of Sun-dried Tomato Spinach Brie en Croute *Served with gourmet crackers*	(serves 40 to 50)	*$70*	*$80*
Mini Sandwiches *A selection of turkey, ham and hummus*	(small)	*$44*	*$64*
	(large)	*$80*	*$100*
Jumbo Shrimp Cocktail	(small 2 pounds)	*$70*	*$80*
Served with cocktail sauce and lemons	(large 4 pounds)	*$134*	*$144*
Caprese Skewers	$1 per person		

Minimum order of $250 required for Full-service
Off-site paper and plastic or a $75 labor charge will apply.

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WMU CATERING

Appetizers

HOT SELECTIONS

■ **Full-service in the Bernhard Center**
Linen and china service

■ **Off-site Events**
Choose paper and plastic for $1 per guest or china and linen for $5 per guest

❖ **Drop-off Plus**
Recyclable serviceware, fiber plates and napkins

Petite *(serves 10 to 15)* ***Small*** *(serves 20 to 30)* ***Large*** *(serves 40 to 60)*

		■	❖
Bacon Water Chestnuts *Served with sweet chili dipping sauce*	(petite)	***$34***	*n/a*
	(small)	***$64***	*$74*
	(large)	***$94***	*$104*
Mini Pork Egg Rolls *Served with sweet and sour dipping sauce*	(petite)	***$44***	*n/a*
	(small)	***$74***	*$84*
	(large)	***$134***	*$150*
Mini Beef Wellingtons *Served with red wine demi-glaze*	(small)	***$80***	*$85*
	(large)	***$150***	*$160*
Beef Empanadas *Served with garlic mayo dipping sauce*	(small)	***$44***	*$54*
	(large)	***$84***	*$94*
Petite Raspberry Cashew Brie en Croute	(small)	***$64***	*$74*
	(large)	***$114***	*$124*
Chicken Satay *Served with tandoori, barbecue and Asian peanut sauces*	(small)	***$70***	*$80*
	(large)	***$124***	*$134*
Falafel *Middle Eastern chick pea fritters*	(small)	***$24***	*$30*
	(large)	***$34***	*$44*
Chicken Wing Dings *Served with plain, honey-barbecue or buffalo sauces*	(small)	***$60***	*$70*
	(large)	***$104***	*$120*
Fried Chicken Breast Strips *Served with barbecue and ranch sauces*	(small)	***$50***	*$60*
	(large)	***$94***	*$104*

		■	❖
Petite Quiche Medley *Lorraine, spinach and veggie*	(small)	***$54***	*$64*
	(large)	***$100***	*$114*
Spinach and Artichoke Dip *Served with toasted pita triangles*	(small)	***$44***	*$60*
	(large)	***$80***	*$100*
Meatballs *Barbecue, mushroom marsala or Swedish style*	(petite)	***$30***	*$40*
	(small)	***$50***	*$60*
	(large)	***$84***	*$94*
Spinach-Asiago Mushroom Caps	(small)	***$40***	*n/a*
	(large)	***$74***	*n/a*
Salmon Satay *Served with ginger-lime teriyaki sesame glaze*	(petite)	***$34***	*n/a*
	(small)	***$54***	*$64*
	(large)	***$104***	*$110*
Mini Cuban Sandwiches *Sliced ham, seasoned and roasted pulled pork, white cheese, sliced dill pickles and Dijon on a soft roll, pressed on a butter seasoned grill until piping hot*	(small)	***$54***	*$64*
	(large)	***$104***	*$110*
Grilled Portobello Sandwiches *Served with radiccio and boursin cheese*	$2 per person		
Crepes Aubergine (Eggplant Rolls) *Filled with ricotta cheese, herbs*	$2 per person		

Minimum order of $250 required for Full-service
Off-site paper and plastic or a $75 labor charge will apply.

150 Bernhard Center | Kalamazoo, MI 49008-5408 | (269) 387-4868

WMU CATERING

Banquet Meals

BANQUET MEALS

$19 per Guest for Buffet Style Service
Choose two entrées, three sides and one dessert

$17 per Guest for Plated Style Service
Choose one entrée, two sides and one dessert

■ **Full-service in the Bernhard Center** *(includes linen and china service)*

› **Off-site Full-service** *(additional charges for linens and china apply)*

Beverage service, a salad choice of house or garden salad, and fresh dinner rolls are included. Not available as off-site paper and plastic.

ENTRÉES

Garlic Ginger Center-cut Pork Loin
6-ounce slice marinated and slow roasted (15 order minimum)

Chicken Supreme
Twin, 4-ounce chicken breasts, pan-seared and topped with a light thyme stock cream sauce.

Foccacia Chicken Parmesan
5-ounce chicken, rolled in herbed bread crumbs, deep fried and served with marinara sauce.

Champagne Chicken Forestiere
Twin, 4-ounce seared tender chicken breasts with sautéed wild mushrooms in a sparkling wine and cream sauce.

Herb Grilled Salmon
6-ounce marinated salmon in citrus-herb olive oil and char-grilled.

Beef Burgundy Strip Loin
6-ounce of slow roasted choice beef with red wine demi-glaze (Price subject to change according to market standards) (15 order minimum)

Pesto Cheese Tortellini
Tricolored tortellini with light Mediterranean pesto sauce

SIDES

Key West Vegetable Blend
Orange and yellow carrots, green beans and red peppers

Green Beans
Served with a choice of almonds or red peppers

Garden Medley
Fresh seasonal vegetables

Roasted Garlic Potatoes

Mashed Sweet Potatoes

Herb Seasoned Wild Rice Pilaf

Roasted Parmesan Red Skin Potatoes

Broccoli Sunflower Nut Salad *(Buffet only)*

Macaroni and Cheese *(Buffet only)*

Cavatappi Casserole *(Buffet only)*

DESSERTS

Cheesecake (Assorted)

Fruit Pie (Assorted)

Fruit Cup

Homemade Sheet Cake *(chocolate or raspberry)*

Choose any additional entrée for $3 more per guest (minimum 50 guests)

Choose any additional side or dessert for $1 more per guest (minimum 50 guests)

Full-service Bernhard Center pricing does not include 20% service charge and applicable 6% sales tax

Minimum order of $250 required for Full-service

› Service charges apply to Off-site Full-service catering

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WMU CATERING

Banquet Meals

THEMED BUFFETS

■ **Full-service in the Bernhard Center**
Linen, china service, iced tea and lemonade

❖ **Drop-off Plus**
Buffet set-up, recyclable chafer, plates, napkins and silverware, iced tea and lemonade

***Small** serves 15 to 25* ***Large** serves 26 to 35*

TACO BUFFET
Seasoned Ground Beef with Hard and Soft Taco Shells
Spanish Rice
Seven Layer Bean Dip
Tortilla Chips and Salsa Fresca
Shredded Cheddar, Sour Cream, Jalapeños, Black Olives, Guacamole and Onions
Cookies and Brownies

■		❖	
Small	*$190*	Small	*$275*
Large	*$275*	Large	*$405*

ITALIAN BUFFET
Garden Salad Bowl with Italian Dressing
Baked Cavatappi with Marinara and Mozzarella
Pasta du Jour with Marinara, Alfredo and Meat Sauces
Green Beans, Olives, Onions, Tomatoes and Garlic
Parmesan Breadsticks
Cookies and Brownies

■		❖	
Small	*$175*	Small	*$310*
Large	*$295*	Large	*$385*

HOMESTYLE BUFFET
Chicken Quarters
Macaroni and Cheese
Mashed Potatoes and Gravy
Green Bean Mushroom Casserole
Cornbread and Honey Butter
Cookies and Brownies

■		❖	
Small	*$175*	Small	*$250*
Large	*$265*	Large	*$330*

ASIAN BUFFET
Sweet and Sour Chicken Stir-Fry
Sesame Cabbage Salad
Vegetable Egg Rolls
Fried Rice with Vegetables and Egg
Steamed Rice
Stir-Fry Vegetables in Teriyaki
Cookies and Brownies

■		❖	
Small	*$165*	Small	*$225*
Large	*$240*	Large	*$315*

COOKOUT BUFFET
Hamburgers (1/3 pound) with Kaiser Buns
Hot Dogs (1/5 pound) with Buns
Mustard, Ketchup and Mayo
Pickles, Onions, Lettuce and Tomatoes
Real Cheddar and Swiss Cheese Slices
Potato Salad
Potato Chips
Seasonal Fruit Bowl
Cookies and Brownies

■		❖	
Small	*$175*	Small	*$320*
Large	*$285*	Large	*$415*

DELI BUFFET
Sliced Turkey, Ham and Hummus
Assorted Breads
Potato Chips
Potato Salad, Macaroni Salad
Pickles, Mayo, Mustard, Lettuce, Tomatoes, Onions, Swiss and Cheddar Cheese Slices
Veggie Tray with Ranch Dip
Cookies and Brownies

■		❖	
Small	*$200*	Small	*$300*
Large	*$305*	Large	*$390*

Themed Buffets Continued

WMU CATERING

Banquet Meals

THEMED BUFFETS CONTINUED

■ **Full-service in the Bernhard Center**
Linen, china service, iced tea and lemonade

❖ **Drop-off Plus**
Buffet set-up, recyclable chafer, plates, napkins and silverware, iced tea and lemonade

***Small** serves 15 to 25* *Large serves 26 to 35*

PIZZA BUFFET

Assorted Meat and Vegetarian Pizzas
Garden Salad
Ranch and Italian Dressings
Fresh Fruit Bowl
Potato Chips
Cookies and Brownies

■	❖
Small *$210*	Small *$220*
Large *$290*	Large *$320*

BARBECUE BUFFET

Barbecue Beef
Pulled Pork
Buns
Baked Beans
Coleslaw
Cornbread
Cookies and Brownies

■	❖
Small *$330*	Small *$385*
Large *$400*	Large *$425*

WRAP BUFFET

Assorted Meat and Vegetarian Wraps
Broccoli Nut Salad
Tabouli Salad
Potato Chips
Dill Pickle Spears
Cookies and Brownies

■	❖
Small *$265*	Small *$275*
Large *$345*	Large *$360*

BAKED POTATO BAR

Foil Wrapped Potatoes
Garden Salad
Ranch and Italian Dressings
Cheddar Cheese
Bacon
Butter
Sour Cream
Steamed Broccoli
Sautéed Mushrooms
Cookies and Brownies

■	❖
Small *$110*	Small *$170*
Large *$180*	Large *$210*

Due to the special value pricing of these packages, we request no substitutions
Full-service Bernhard Center pricing does not include 20% service charge and applicable 6% sales tax
Groups of 70 people or more will be charged on a per person basis

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WMU CATERING

RSO Breaktime Packages

All packages serve 10-15 people. No substitutions.

All packages are for paper and plastic service. No service charge added.

Payment is expected 5 days in advance.

RSO discounts are for full-service Banquet meals only. Price inclusive of sales tax and service charge.

PACKAGE 1
Gardettos®
Potato Chips and French Onion Dip
Lemonade and Iced Water
$25

PACKAGE 2
Salsa and Queso with Tortilla Chips
Brownie (1 per person)
Lemonade and Iced Water
$30

PACKAGE 3
Mini Cocktail Sandwiches
Potato Chips and Pickle Spears
Chocolate Chip Cookie (1 per person)
Lemonade and Iced Water
$40

PACKAGE 4
Fruit and Cheese Tray with Crackers
Chocolate Chip Cookie (1 per person)
Lemonade and Iced Water
$35

PACKAGE 5
Pepperoni and Cheese Pizzas
Chocolate Chip Cookie (1 per person)
Lemonade and Iced Water
$30

PACKAGE 6
Beef Empanadas
Black Beans and Rice
Tropical Fruit Bowl
Chocolate Chip Cookie (1 per person)
Lemonade and Iced Water
$45

PACKAGE 7
Chicken Wings
Garden Salad
Brownie (1 per person)
Lemonade and Iced Water
$40

PACKAGE 8
Hummus and Pitas
Fattoush Salad
Falafel
Brownie (1 per person)
Lemonade and Iced Water
$30

PACKAGE 9
Quinoa Salad
Grilled Marinated Veggies
Oatmeal Cranberry Cookie (1 per person)
Lemonade and Iced Water
$40

Available until 9 p.m. only. Carry-out not available. Bernhard Center only.

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WMU CATERING

Wedding Packages

SILVER WEDDING PACKAGE

Our Silver Wedding Package includes: decorative presentations of crudités with ranch dip, freshly cut fruits, cheese with crackers, served garden salad and ranch, dinner rolls, assorted beverages, a coffee station and white chocolate mousse with dark chocolate shards

Plated $24 per Guest Buffet $27 per Guest

CHOOSE TWO ENTRÉES

Baked Ham with Hawaiian Salsa
Garlic Ginger Pork Loin
Rosemary Lemon Pepper Chicken
Spanakopita with Lemon Cream Sauce
Sliced Roast Top Round with Gravy
Grilled Chicken Italiano with Tomato Boursin® Cream Sauce
Foccacia Chicken Parmesan
Jumbo Mushroom Ravioli with Mediterranean Sauce

CHOOSE ONE STARCH

Classic Mashed Potatoes
Roasted Garlic Mashed Potatoes
Parmesan Roasted Red Skins
Cavatappi Marinara
Parsley-buttered Boiled Red Skins
Herb Seasoned Rice Pilaf

CHOOSE ONE VEGETABLE

Monaco Blend
Baby carrots, yellow and green beans

Garden Medley
Zucchini, yellow squash and julienne peppers

Antigua Blend
Red peppers, green beans, broccoli, cauliflower and carrots

Green Beans Almondine
Green beans with toasted almonds

COMPLIMENTARY AMENITIES

Black tie service staff
Mirror, votive and hurricane centerpieces
Skirted and decorated head, cake and gift tables
Placement of favors and name cards
Hardwood sectional dance floor
Experienced catering professionals for personalized assistance
Complimentary cake cutting

Pricing does not include 20% service charge and applicable 6% sales tax. Additional charges apply for Off-premise weddings.

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WMU CATERING

Wedding Packages

GOLD WEDDING PACKAGE

Our Gold Wedding Package includes: decorative presentations of crudités with ranch dip, freshly cut fruits, cheese with crackers, dinner rolls, assorted beverages, a coffee station and white chocolate mousse with dark chocolate shards

Plated $30 per Guest Buffet $33 per Guest

CHOOSE TWO HORS D'OUEVRES

Mini Pork Egg Roll
With sweet and sour sauce and hot mustard

Honey Glazed or Spicy Buffalo Wings
With ranch

Barbecue or Mushroom Marsala Meatballs

Mini Assorted Quiche

CHOOSE ONE SALAD

House
Mixed greens, Mandarin oranges, walnuts and Balsamic vinaigrette

Caesar
Romaine, tomatoes, croutons and Parmesan dressing

Garden
Mixed greens, cucumbers, tomatoes and ranch

CHOOSE TWO ENTRÉES

Champagne Chicken Forestierre

Chicken Cordon Bleu

Salmon Piccata

Ginger Crusted Tuna

Beef Strip Loin a lá Burgundy

Jumbo Striped Cheese Ravioli

Plus any selections from the Silver Package

CHOOSE ONE STARCH

Classic Mashed Potatoes

Roasted Garlic Mashed Potatoes

Parmesan Roasted Red Skins

Cavatappi Marinara

Parsley-buttered Boiled Red Skins

Herb Seasoned Rice Pilaf

CHOOSE ONE VEGETABLE

Monaco Blend
Baby carrots, yellow and green beans

Garden Medley
Zucchini, yellow squash and julienne peppers

Antigua Blend
Red peppers, green beans, broccoli, cauliflower and carrots

Green Beans Almondine
Green beans with toasted almonds

COMPLIMENTARY AMENITIES

Black tie service staff

Mirror, votive and hurricane centerpieces

Skirted and decorated head, cake and gift tables

Placement of favors and name cards

Hardwood sectional dance floor

Experienced catering professionals for personalized assistance

Complimentary cake cutting

Pricing does not include 20% service charge and applicable 6% sales tax. Additional charges apply for Off-premise weddings.

150 Bernhard Center | Kalamazoo, MI 49008-5408 | (269) 387-4868

WMU CATERING

Wedding Packages

A LA CARTE

Our A La Carte Package includes: garden or house salad, one entrée, two sides.
Includes dinner rolls, butter and banquet beverage service.

Plated $17 per Guest **Buffet $19 per Guest**

Additional entrées may be added for $3.00 per person

CHOOSE ONE ENTRÉE

Beef Burgundy Strip Loin
Champagne Chicken Forestiere
Foccacia Chicken Parmesan
Garlic Ginger Pork Loin
Herb Grilled Salmon
Pesto Cheese Tortellini
Pecan Crusted or Garlic Herb Tilapia
Vegetable Kababs

CHOOSE TWO SIDES

Antigua Blend
Classic Mashed Potatoes
Garden Medley
Green Beans Almondine
Garlic Mashed Potatoes
Herb Seasoned Rice Pilaf
Monaco Blend
Parmesan Roasted Red Skins

APPETIZERS: MINIMUM ORDER 50 PER ITEM

Appetizers available as an accompaniment to any dinner selection.

Fruit, Vegetable and Cheese Array | $3 per person
Chicken Satay | $1.50 per person
Bruschetta | $0.75 per person
Hummus and Pitas | $1.00 per person
Mini Quiche | $1.00 per person
Meatballs | $0.50 per person
Cranberry Pineapple Punch | $22.00 per gallon

EXTRAS

Bartender fee $25 per hour
(minimum two bartenders for 3 hours)
Centerpieces | $5 per table
(mirror w/candles)
Colored Linens | $5 each
Colored Linen Napkins | $0.50 each
Coffee Station | $20 per gallon
Cut and Serve Cake | $2 per person
Dance Floor and DJ Setup on Riser | $200
Extra Tables Clothed and Skirted | $10
(gift, cake, name card tables, etc.)
Head Table on a Riser | $35
Ice Sculpture | $375
Decorated Tables | $25 per table
Setting of Favors | $1 per person
White Chocolate Mousse | $2.50 per person
(served with cake)

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WMU CATERING

Wedding Packages

WEDDING BEVERAGE SELECTIONS

ADULT PUNCH

Margarita
Strawberry Daiquiri
(Controlled service, $35 per gallon, approximately 30 4-ounce servings)

CHAMPAGNE OR SPARKLING TOAST

House Asti Spumante
$16.95 per bottle

Sparkling Grape Juice
$10.95 per bottle
(Controlled service, 8 to 10 servings per bottle)

HOUSE WINES

Chardonnay, Merlot and White Zinfandel
$15.95 per 750ml bottle

FULL SERVICE HOSTED AND CASH BAR

Please refer to the beverage and cocktail section for additional information. Includes trained bartenders, garnishes, glassware, bottled domestic and imported beer, house wine, alcohol and mixers charged per consumption.
$100 per hour minimum

WMU CATERING Beverages

À LA CARTE

■ **Full-service in the Bernhard Center**

or Full-service Off-site Events
Additional charge for Off-site glassware

❖ **Drop-off**
Recyclable cups, beverage napkins and condiments. Bulk beverages only available in carry-out boxes.

		■	❖
Freshly Brewed Western Grounds and Decaf Coffee	(half gallon)	*$15*	*n/a*
	(1 gallon)	*$20*	*$25*
	(5 gallons)	*$95*	*n/a*
Hot Chocolate	(1 gallon)	*$20*	*$25*
Chilled or Hot Spiced Cider	(1 gallon)	*$13*	*$18*
Seasonal	(5 gallons)	*$59*	*n/a*
Herbal Tea	(1 gallon)	*$13*	*$18*
Orange Juice	(1 carafe, *Bernhard Center only*)	*$8*	*n/a*
	(1 gallon)	*$13*	*$15*
Cranberry Juice	(1 carafe, *Bernhard Center only*)	*$8*	*n/a*
	(1 gallon)	*$22*	*$25*
Cranberry-pineapple Punch	(1 gallon)	*$22*	*$25*
Simply Red Punch, Lemonade or Ice Tea	(1 gallon)	*$9*	*n/a*
Minute Maid® Lemonade	(2 liter)	*n/a*	*$5*
Nestea®	(2 liter)	*n/a*	*$5*
Apple, Grape, or Orange Juice	(10-ounce bottle)	*$1.50*	*$1.50*
DASANI® Water	(12-ounce bottle)	*$1.50*	*$1.50*
	(20-ounce bottle)	*$2*	*$2*
Coca-Cola® Products *Coke, Diet Coke, Coke Zero, Caffeine-free Diet Coke, Sprite and Sprite Zero*	(12-ounce can)	*$1.50*	*$1.50*
Ice Water *Carry-out box*	(1 gallon)		*$20*

Approximately 20 servings per gallon, 10 servings per 2 liter.

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WMU CATERING

Beverages

COCKTAIL SERVICE

FULL-SERVICE HOSTED and CASH BAR

HOSTED BAR

Premium Brand Liquors	*$4 per drink*
House Brand Liquors	*$3.50 per drink*
Martinis/Manhattans	*$4.50 per drink*
Cordials	*$5 per drink*
Domestic Bottled Beer	*$3.25 per bottle*
Specialty Bottled Beer	*$4 per bottle*
Chardonnay, Merlot, White Zinfandel	*$4.50 per glass*
Soft Drinks and Juices	*$1.50 per glass*
12-ounce Bottled Waters	*$1.50 each*

CASH BAR

Premium Brand Liquors	*$4.25 per drink*
Martinis/Manhattans	*$4.75 per drink*
Cordials	*$5.25 per drink*
Domestic Bottled Beer	*$3.50 per bottle*
Specialty Bottled Beer	*$4.25 per bottle*
Chardonnay, Merlot, White Zinfandel	*$5 per glass*
Soft Drinks and Juices	*$2 per glass*
12-ounce Bottled Waters	*$2 each*

ADDITIONAL BEVERAGES

House Wines	*$23 per 1.5 liter bottle* *$14.95 per 750 ml. bottle*
Sparkling Juice	*$10.95 per 750 ml. bottle*
Champagne or Wine Punch	*$35 per gallon*
Non-alcoholic Punch	*$22 per gallon*
Specialty Kegs Available Upon Request	*$250 per keg*
Domestic Keg	*$225 per keg*

Off-site bartending service available for $25 per hour, per bartender with a minimum of three hours.

A $25 hourly charge per bartender will be assessed if sales do not average $100 per hour per bartender.

Please review alcohol policy information for regulations on alcohol service.

Prices do not reflect service charges or sales tax.

Specialty items available with three weeks advance notice.

150 Bernhard Center | Kalamazoo, MI 49008-5408 | (269) 387-4868

WMU CATERING *Policies*

BOOKING INFORMATION

Room Reservations in the Bernhard Center

Please call (269) 387-4860 if you would like to hold your event at the Bernhard Center. Details concerning your contact information, type of event, event date and time, estimated number of guests, and basic room set up will be discussed at this time. A "Room Agreement" contract will be provided for your approval and signature, which will reserve your space in the Bernhard Center, blocked for the times requested based on availability. Room charges may apply.

Once the initial basic event information is completed via phone, a catering salesperson will contact you regarding food and beverage requirements. More complex events will require a "face to face" meeting with a catering salesperson to coordinate service style, menu, linens, A/V needs, detailed timing, etc.

Catering Contract

Upon completion of the major event details, a "Catering Event Contract" will be provided for your approval and signature. It is *imperative* this contract is reviewed thoroughly to ensure correctness. It will list all arrangements, timing, menu and estimated charges. Until the contract is signed and returned, WMU Catering is under no obligation to provide services. Once this contract is signed and returned, your event will be designated a "Definite Contract" and subsequent changes will be subject to WMU Catering Policies.

Off-premises Catering

Clients may request the services of WMU Catering outside of the Bernhard Center. These Requests are considered on a "first come, first served" basis and WMU Catering reserves the right to decline business outside of the Bernhard Center.

It is the responsibility of the client to contact the event location's Building Director prior to the event to ensure the site/room reservation. (We recommend a minimum of three weeks.) Often the timing for the event is not within the standard hours of operation for the building. Therefore, it is also the responsibility of the client to ensure that we will have timely access to the building and the room location within.

Additionally, it is the client's responsibility to provide all necessary tables and chairs through an outside source. WMU Catering can provide the equipment rental services for an additional fee. Site must provide access to running water, electricity, and a food staging/service area deemed acceptable per State and Federal Food Safety/Building Occupancy Codes.

If you wish your event to include alcohol service, please refer to Western Michigan University's Alcohol policy for specific regulations located on the last page of this section.

Styles of Service

WMU Catering offers many styles of service from *Drop-off* to *Full-service* with china. Our menu offers choices to fit any budget. Rather than begin the event planning process with a preconceived idea for the service style of your event, let our experienced sales staff recommend the best possible style for your budget.

Full-service with Linen and China

- The *Full-service* style event is defined as one in which our staff prepares for the event, maintains service throughout the event and provides clean-up after the event. *Full-service* catering is available in the Bernhard Center, on campus and in the community. The minimum order for *Full-service* events is $250 or a $75 labor charge will apply, plus a service charge of 20%.
- Events held in the Bernhard Center includes white linen table covers, white linen napkins, as well as china, stainless silverware and glassware.

WMU CATERING *Policies*

BOOKING INFORMATION (2)

- Events not held in the Bernhard Center are subject to an "*Off-site China*" fee. Paper/plastic serviceware **is** an option available for Off-site buffets. Plated off-site events, however, must use "*Off-site China.*" Additionally, *Off-site Full-service* events scheduled for more than two hours are subject to an additional flat rate per hour service charge.

Drop-off Service

- WMU Catering offers an informal option for dining that maintains our excellent standards for food quality and value. Most of our menu items are available as "*Drop-offs,*" served with recyclable serviceware, fiber plates, and paper napkins with no delivery/service fees. **Free Delivery** is available for on-campus orders exceeding $100 and Off-site locations within five miles of the Bernhard Center. However, a small $25 *Drop-off* charge will be added for orders less than $100 to cover the cost of delivery labor and vehicle expenses.

Pick-up Service

- We welcome pick-up orders! There will be **no** service charges assessed for *Pick-up* from the WMU Catering office in the Bernhard Center (room 150) from 8 a.m. to 5 p.m., Monday through Friday.

Seating

Standard banquet seating in the Bernhard Center is round tables with eight chairs. Special requests for less than eight may be made but nine guests per table is not advised for guest comfort and safety.

Linens

White tablecloths and napkins are provided for all *Full-service* meal functions. It is standard policy to cloth all seating tables and cloth and skirt all food and beverage service tables. Tablecloths may be rented for any non-food event in the Bernhard Center or elsewhere on campus for non-food and non-full service events (breaks, meetings, etc.). Standard sizes available include 52"x 120", 8 foot banquet table, 81" x 81", and 5 to 6 foot rounds. Colored linens of varying sizes and shapes are available for rental as well, but must be ordered two weeks prior to your event. Please contact a WMU Catering salesperson for current pricing and information.

Guaranteed Final Count

We appreciate any estimate you can provide ten days prior to your event for food procurement and staffing purposes. A Final Count guaranteed number of guests is required five working days prior to your event. WMU Catering offers a grace margin of 5% above the Final Count figure on all *Full-service* meals, up to a maximum of 15 additional guests.

Substantial increases in the guest count/Final Count within five days of the event may necessitate WMU Catering to alter the menu based on product availability.

Note: All food orders placed, finalized or changed within 72 hours of the event MAY BE subject to a billing rate of 1.5 times the originally quoted or menu price. Final billing on "per person" events will be based on the actual number of guests in attendance or the Final Count whichever is greater.

WMU CATERING *Policies*

BOOKING INFORMATION (3)

Special Dietary Requests

WMU Catering will provide alternate menu choices for those guests that have special dietary needs. However, we must receive those requests seven days prior to the event. It is prudent that the event organizer solicit those requests well in advance to ensure guest satisfaction and avoid a potential medical emergency.

Deposit and Payment

Deposits vary per event and client type. Please refer to your individual contract for specific details. Final payment for your event is to be made seven days prior to the date of your event, unless your organization has prearranged and has been approved for direct billing, or is using a Fund and Cost center number for campus groups. For direct bill accounts, payment must be made within 30 days of invoice receipt or a finance charge will be applied. Please call the Bernhard Center office with billing questions, 387-4860. All prices are subject to applicable service charges and Michigan sales tax. Tax exempt organizations must provide a copy of the State Exemption Certificate.

Price Changes

Due to fluctuations in market prices, WMU Catering reserves the right to adjust prices accordingly.

Property Liability

Any decorations provided by the client need to be coordinated with the Bernhard Center Building Coordinator. Glitter and confetti are not allowed in the Bernhard Center. Masking tape, scotch tape, nails, tacks, etc. are **not** to be used on any painted or veneer surface. Please ask for our assistance in hanging banners, posters, etc. If the rules are violated by guests, members or outside groups contracted by the client, the client is responsible for any damage to the premises or equipment. Damage charges will be assessed and charged to the client and/or group to cover the necessary repairs.

The Bernhard Center and WMU Catering assume no responsibility for damage and/or loss to any merchandise and/or personal items left behind. This applies to the set-up time (prior to the event), during the event and after its conclusion.

Cancellations/Weather

Event cancellations on the part of the client must be made no later than 14 working days prior to the event to avoid service/room charges, food preparation and/or labor charges.

WMU Catering and the Bernhard Center are considered "Essential Services" of the University and the Bernhard Center will remain open regardless of weather related cancellations that affect other departments and/or buildings. Extreme weather conditions, however, may result in building closures where your *Off-site* event is planned. Our office will contact you with a cancellation deadline time. Additionally, we would appreciate notification as soon as possible if your group cancels their event, and if it will be rescheduled.

Food Safety Regulations

In compliance with Federal and State food safety regulations, all leftover food from WMU Catering events remains the property of WMU Catering and **may not** leave the premises of the event. Additionally, food prepared outside of the Bernhard Center/WMU Catering/Dining Services kitchen is prohibited.

Policies updated February 2013

WMU CATERING *Policies*

ALCOHOL POLICY INFORMATION

Legal Use

- The service of alcoholic beverages is governed by state, federal and local laws, as well as the WMU Board of Trustees.
- WMU Catering is required by University policy to control and handle all aspects of alcohol service.

Restrictions

- Student groups and Registered Student Organizations are prohibited by University policies from hosting events that include alcohol.
- Western Michigan University, at our discretion, reserves the right to refuse the privilege of alcoholic service to groups.
- Individual guests may not bring in their own alcoholic beverages to any event catered by Western Michigan University. If beverages are brought into the event site, the host of the event will be notified. Beverages will be confiscated by WMU Catering personnel.
- No alcoholic beverages provided by WMU Catering may be removed from the event site.
- University policy does not permit the serving of alcohol to University departments on campus until 5 p.m., Monday through Friday. During working hours, the campus shall remain alcohol-free unless approved by the WMU Office of Business and Finance.

Facilities

- The Bernhard Center, Gilmore Theatre and Miller Auditorium are licensed facilities, therefore all alcoholic beverages in these facilities must be purchased and served through WMU Catering.
- It is the responsibility of the client to obtain written permission from the WMU Office of Business and Finance to include alcohol service for catered events held on campus in any other building or location.
- For locations other than the Bernhard Center, Gilmore Theatre and Miller Auditorium, WMU Catering is required to serve alcoholic beverages provided by the client. Applicable corkage fees will apply.

Responsibility

- WMU Catering does not serve pitchers of alcoholic beverages, “shots”, “shooters”, or “double” cocktails.
- WMU Catering bartenders are trained in alcohol awareness and safety procedures.
- Alcoholic bars may be closed early at the discretion of WMU Catering management.
- The host of the event will be notified of intoxicated attendees for appropriate action to be taken.

Policies updated February 2013

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