



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





WMU CATERING  
A la Carte

◊ FRESH FROM OUR BAKERY ■ ❖

Bagels (Mini Tray) <i>Includes cream cheese, butter and jam</i>	(36)	\$26	\$28
Bagels (House Assorted)	(10)	\$14	\$17
Bagels (House Plain)	(5)	\$10	\$18
Brownies (Ghiradelli® Frosted)	(12)	\$12	\$15
Brownies (Java) <i>Chocolate with a hint of coffee and cream cheese</i>	(12)	\$12	\$15
Brownies (Magic Bars) <i>Chocolate brownies with sweetened condensed milk, coconut and walnuts</i>	(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) <i>Lemon, raspberry or chocolate streusel</i>	(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 <i>Donut holes (24), mini fruit danishes (12), and mini muffins (12)</i>		\$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) <i>2% and chocolate</i>	(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
Garden of Eatin'® Garden of Eatin'®	(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 <i>In Bernhard Center only. Includes one attendant for 3 hours. Also included popcorn, oil, bags and scoop.</i>	(per 3 hours)	\$125	n/a

■ Bernhard Center Full-service

❖ Drop-off/Pick-up

*Recyclable serveware, fiber plates, paper napkins and plastic silverware.*

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



W M U 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	Pancakes <i>Includes syrup</i>	Bacon Strips
Hashbrown Potatoes <i>Includes ketchup</i>	Fruit Bowl	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*

<b>PACKAGE 1</b> Donut Holes Mini Muffins Mini Danish	<b>PACKAGE 2</b> Cinnamon Twists Strudel Bites Fruit Bowl	<b>PACKAGE 3</b> Fruit Turnovers Assorted Scones Fruit Bowl	<b>PACKAGE 4</b> Mini Bagels Cub Paw Pastries Fruit Bowl
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		■	❖
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.

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.



W M U C A T E R I N G  
Lunch

**LUNCH-TO-GO**

<p><b>BUDGET BUSTER BAGS</b></p> <p>Kaiser Buns Ham, Turkey or Veggie Sandwich Potato Chips Cookie \$5.75</p> <p><b>BOX LUNCH</b></p> <p>Whole Grain Bread Ham, Turkey or Veggie Sandwich Chef's Choice Side Salad Potato Chips Gourmet Cookie Apple \$8.75</p>	<p><b>GOURMET BOX LUNCH</b></p> <p>Turkey, Chicken Fajita, Chicken Caesar or Tuscan Wrap Chef's Choice Side Salad Potato Chips Gourmet Cookies (2) Apple \$9.75</p> <p><b>HEALTHY BOX</b></p> <p>Choice of Gluten-Free Chicken Wrap or Gluten-Free Vegetable Wrap Quinoa Side Salad Falafel Chips Apple</p>
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*Additional side or choice of side 75¢ per person  
No substitutions on bread types*

**COLD DELI PACKAGES**

<p><b>DELI SANDWICH TRAYS</b></p> <p>Ham Turkey Hummus Swiss and cheddar cheeses Green leaf lettuce Tomatoes Onions Pickles Breads Mayo and Mustard</p>	<p><b>WRAP TRAYS (Choice of wrap)</b></p> <table border="0"> <tr> <td>Chicken Caesar</td> <td>Fajita Chicken</td> </tr> <tr> <td>Chicken BLT</td> <td>Pecan Chicken</td> </tr> <tr> <td>Turkey and Swiss Cheese</td> <td>Smoked Turkey</td> </tr> <tr> <td>Ham and Cheddar Cheese</td> <td>Italian</td> </tr> <tr> <td>Reuben</td> <td>Tuscan</td> </tr> <tr> <td>Mediterranean</td> <td>Fruit and Walnut</td> </tr> </table>	Chicken Caesar	Fajita Chicken	Chicken BLT	Pecan Chicken	Turkey and Swiss Cheese	Smoked Turkey	Ham and Cheddar Cheese	Italian	Reuben	Tuscan	Mediterranean	Fruit and Walnut
Chicken Caesar	Fajita Chicken												
Chicken BLT	Pecan Chicken												
Turkey and Swiss Cheese	Smoked Turkey												
Ham and Cheddar Cheese	Italian												
Reuben	Tuscan												
Mediterranean	Fruit and Walnut												

  

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

*Michigan state sales tax and service charge not included.*



W M U 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 serveware, fiber plates and napkins*

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

Vegetable Tray	(small) \$34	❖ \$44	Hummus and Pitas	(petite) \$24	■ n/a
	(large) \$64	\$74		(small) \$34	\$44
				(large) \$60	\$74
Cheese Tray	(small) \$54	\$64	Seasonal Fruit Bowl	(small) \$44	\$60
	(large) \$94	\$104	<i>Served with "The Best of the Season"</i>	(large) \$80	\$100
Fruit Tray	(small) \$44	\$54	Tropical Fruit Bowl	(small) \$40	\$50
	(large) \$74	\$84	<i>(Pineapple, papaya, mango, kiwi, melon and coconut)</i>	(large) \$64	\$74
Any Combo Tray	(small) \$54	\$64	Wheel of Strawberry	(serves 40 to 50)	\$64
	(large) \$84	\$94	Pecan Brie en Croute		\$74
Anti-pasta Tray	(petite) \$30	\$40	<i>Served with gourmet crackers</i>		
	(small) \$40	\$50	Wheel of Sun-dried Tomato	(serves 40 to 50)	\$70
	(large) \$70	\$90	Spinach Brie en Croute		\$80
Chef's Bruschetta	(petite) \$24	\$34	<i>Served with gourmet crackers</i>		
	(small) \$34	\$44	Mini Sandwiches	(small) \$44	\$64
	(large) \$54	\$74	<i>A selection of turkey, ham and hummus</i>	(large) \$80	\$100
Seven Layer Bean Dip	(5 pound bowl) \$38	\$44	Jumbo Shrimp Cocktail	(small 2 pounds)	\$70
<i>Served with tortilla chips</i>				(large 4 pounds)	\$134
Tortilla Chips and Salsa	(petite) \$14	\$21	<i>Served with cocktail sauce and lemons</i>		\$144
	(small) \$20	\$30	Caprese Skewers		\$1 per person
	(large) \$34	\$44			

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



W MU 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 serveware, fiber plates and napkins*

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

<b>Bacon Water Chestnuts</b> <i>Served with sweet chili dipping sauce</i>	(petite)	■ \$34	❖ n/a	<b>Petite Quiche Medley</b> <i>Lorraine, spinach and veggie</i>	(small)	■ \$54	❖ \$64
	(small)	\$64	\$74		(large)	\$100	\$114
	(large)	\$94	\$104				
<b>Mini Pork Egg Rolls</b> <i>Served with sweet and sour dipping sauce</i>	(petite)	■ \$44	❖ n/a	<b>Spinach and Artichoke Dip</b> <i>Served with toasted pita triangles</i>	(small)	■ \$44	❖ \$60
	(small)	\$74	\$84		(large)	\$80	\$100
	(large)	\$134	\$150				
<b>Mini Beef Wellingtons</b> <i>Served with red wine demi-glaze</i>	(small)	■ \$80	❖ \$85	<b>Meatballs</b> <i>Barbecue, mushroom marsala or Swedish style</i>	(petite)	■ \$30	❖ \$40
	(large)	\$150	\$160		(small)	\$50	\$60
					(large)	\$84	\$94
<b>Beef Empanadas</b> <i>Served with garlic mayo dipping sauce</i>	(small)	■ \$44	❖ \$54	<b>Spinach-Asiago Mushroom Caps</b>	(small)	■ \$40	❖ n/a
	(large)	\$84	\$94		(large)	\$74	n/a
<b>Petite Raspberry Cashew Brie en Croute</b>	(small)	■ \$64	❖ \$74	<b>Salmon Satay</b> <i>Served with ginger-lime teriyaki sesame glaze</i>	(petite)	■ \$34	❖ n/a
	(large)	\$114	\$124		(small)	\$54	\$64
					(large)	\$104	\$110
<b>Chicken Satay</b> <i>Served with tandoori, barbecue and Asian peanut sauces</i>	(small)	■ \$70	❖ \$80	<b>Mini Cuban Sandwiches</b> <i>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</i>	(small)	■ \$54	❖ \$64
	(large)	\$124	\$134		(large)	\$104	\$110
<b>Falafel</b> <i>Middle Eastern chick pea fritters</i>	(small)	■ \$24	❖ \$30	<b>Grilled Portobello Sandwiches</b> <i>Served with radicchio and boursin cheese</i>			\$2 per person
	(large)	\$34	\$44				
<b>Chicken Wing Dings</b> <i>Served with plain, honey-barbecue or buffalo sauces</i>	(small)	■ \$60	❖ \$70	<b>Crepes Aubergine (Eggplant Rolls)</b> <i>Filled with ricotta cheese, herbs</i>			\$2 per person
	(large)	\$104	\$120				
<b>Fried Chicken Breast Strips</b> <i>Served with barbecue and ranch sauces</i>	(small)	■ \$50	❖ \$60				
	(large)	\$94	\$104				

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



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**



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 chafers, 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

**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

**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

**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

**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

**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 chafers, 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

**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

**BARBECUE BUFFET**

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

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

**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



WMU CATERING  
*RSO Breaktime Packages*

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*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.*

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**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.*



WMU CATERING  
*Wedding Packages*

**SILVER WEDDING PACKAGE**

Our Silver Wedding Package includes: decorative presentations of crudité's 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.*



W MU 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'OEUVRES**

**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 Forestier**

**Chicken Cordon Bleu**

**Salmon Piccata**

**Ginger Crusted Tuna**

**Beef Strip Loin à la 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.*



W MU 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    Mini Quiche | \$1.00 per person  
Chicken Satay | \$1.50 per person    Meatballs | \$0.50 per person  
Bruschetta | \$0.75 per person    Cranberry Pineapple Punch | \$22.00 per gallon  
Hummus and Pitas | \$1.00 per person

**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)



W MU 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*



W MU 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	(half gallon)	\$15	n/a
Western Grounds and	(1 gallon)	\$20	\$25
Decaf Coffee	(5 gallons)	\$95	n/a
Hot Chocolate	(1 gallon)	\$20	\$25
Chilled or Hot Spiced Cider	(1 gallon)	\$13	\$18
<i>Seasonal</i>	(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	(12-ounce can)	\$1.50	\$1.50
<i>Coke, Diet Coke, Coke Zero, Caffeine-free Diet Coke, Sprite and Sprite Zero</i>			
Ice Water	(1 gallon)		\$20
<i>Carry-out box</i>			

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



W MU CATERING  
*Beverages*

**COCKTAIL SERVICE**

**FULL-SERVICE HOSTED and CASH BAR**

**HOSTED BAR**

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

**CASH BAR**

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

**ADDITIONAL BEVERAGES**

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

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.

## 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.

## 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.

## 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

## 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