

# HORS D'OEUVRES

All hors d'oeuvres have a minimum order of 25 pieces unless otherwise noted.

*gf - gluten free*    *vg - vegan*    *nf - nut free*  
*df - dairy free*    *v - vegetarian*

**Satay Chicken gf**    **\$2.95 / person**  
Served with sweet chili sauce (gf) and a peanut dipping sauce.

**Buffalo Wonton\* nf**    **\$2.95 / person**  
Buffalo seasoned chicken, bleu cheese wrapped in a wonton sprinkled with bleu cheese dust.

**Chicken Lollipops gf**    **\$2.70 / person**  
Frenched chicken wings with your choice of sauce, choose from traditional buffalo, peppercorn or sweet Asian.

**Southwestern Eggroll\***    **\$2.95 / person**  
Seasoned chicken, black bean corn salsa, aged cheddar cheese and southwestern ranch.

**Blackened Beef Tenderloin Crostini\***    **\$3.50 / person**  
Blackened beef tenderloin with horseradish cream sauce, Danish bleu cheese and green onion.

**Sesame Beef Satay**    **\$2.95 / person**  
Asian marinated tender beef and sesame seeds

**Roasted Meatballs nf**    **\$1.45 / person**  
Choose from BBQ, Marsala or Marinara.

**Beef Carpaccio\***    **\$3.25 / person**  
Thinly sliced beef, crostini, garlic herbed cheese and arugula.

**Mini BLT\***    **\$2.95 / person**  
Bacon, fresh tomato, arugula, aioli on a house made mini biscuit.

**Bacon Wrapped Chorizo Dates\* nf**    **\$1.95 / person**  
Sweet California dates filled with Mexican chorizo sausage and wrapped with bacon and finished with a spicy sweet Thai glaze.

**Mini Ham Biscuit\***    **\$2.50 / person**  
Slow roasted southern ham, arugula, preserves and brie on a house made mini biscuit.

**Chipotle Hummus Canape gf, v**    **\$3.00 / person**  
Chipotle hummus on a cucumber round with brunoise vegetables and cumin sour cream.

**Fig and Prosciutto Skewer**    **\$2.75 / person**  
Dried fig, prosciutto and grilled crunchy Italian bread.

**Jalapeno Bacon Wrapped Shrimp\* gf**    **\$3.00 / person**  
Jalapeno bacon wrapped shrimp with a barbeque glaze.

**Steamed Shrimp gf, nf**    **\$2.70 / person**  
Steamed shrimp served with traditional cocktail sauce.

**Smoked Salmon gf**    **\$205.00 / per 40**  
Smoked salmon, arugula, fine diced red onion, boiled egg, creamed cheese, baguette slices, capers.

**Smoked Salmon Mousse gf**    **\$2.50 / person**  
Salmon mousse with roasted red pepper, red onion and capers on a crisp cucumber slice.

**Maryland Crab Cakes nf**    **\$3.00 / person**  
Maryland crab cake served with a lemon dill cream

**Tuna Wonton\***    **\$2.95 / person**  
Seared tuna, micro greens and wasabi aioli top a sesame wonton.

**Pomegranate and Pistachio Crostini v**    **\$3.00 / person**  
Crunchy crostini topped with whipped goat cheese, chopped pistachios, pomegranate arils, orange-honey coulis and a hint of dark chocolate.

**Goat Cheese & Mushroom Crostini\* nf**    **\$2.50 / person**  
crostini, goat cheese and wild mushrooms

**Caprese Skewer\* gf, nf**    **\$2.70 / person**  
A skewer of fresh mozzarella cheese, fresh basil and tomato served with a balsamic glaze.

**Vegetarian Quesadilla v**    **\$2.00 / person**  
Black bean and roasted corn served with sour cream and salsa.

**Chicken Quesadilla**    **\$3.00 / person**  
chicken, black bean and roasted corn served with sour cream and salsa.

**Steak Quesadilla**    **\$3.00 / person**  
steak with roasted peppers served with sour cream and salsa.

**Beef Barbacoa**    **\$2.75 / person**  
Beef barbacoa served with black bean salsa, cilantro and onion in a plantain cup.

**Tomato Bruschetta gf, nf, v**    **\$2.75 / person**  
served with toast points.

**Loaded Potato Skins**    **\$2.95 / person**  
Potato skins with cheddar cheese, bacon, scallions and sour cream.

## L.V. EBERHARD CENTER

Robert C. Pew Grand Rapids Campus  
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- Stuffed Mushroom Caps nf** **\$2.00 / person**  
Choose from Italian sausage (gf), veggie or cheese stuffed.
- Mini Meatloaf Cupcakes** **\$3.00 / person**  
Topped with your choice of mashed potato or mashed sweet potato "icing" and a smoky ketchup.
- Mini Spinach Pie v** **\$2.70 / person**  
Creamy spinach and sundried tomatoes in a mini pastry shell.
- Mini Stuffed Sweet Peppers\* gf** **\$2.70 / person**  
Mini sweet peppers, goat cheese, jalapeno, bacon and red pepper marmalade.
- Spring Rolls vg, nf** **\$2.50 / person**  
Oriental spring rolls served with a sweet chili sauce.
- Domestic Cheese Assortment gf, nf** **\$105.00 / per 25**  
Imported and domestic cheeses served with an assortment of crackers.
- Gourmet Cheese Assortment gf, nf** **\$130.00 / per 25**  
Imported and domestic gourmet cheeses served with a cracker assortment.
- Fresh Seasonal Fruit gf, vg, df, nf** **\$84.00 / per 25**  
A seasonal fresh fruit display with fruit dip.
- Vegetable Crudité with Dip gf, vg, df, nf** **\$72.00 / per 25**  
A variety of garden fresh vegetables accompanied by vegetable dip.
- Pinwheel Platter\*** **\$84.00 / per 25**  
Roast beef and garlic herbed cheese, turkey, cranberry and walnut and ham, Swiss, arugula and honey mustard.
- Hummus Platter gf, vg, df** **\$80.00 / per 25**  
Choose two of the following: Sun dried tomato, edamame, or traditional hummus served with pita chips and sliced cucumbers.
- Spinach and Artichoke Dip nf** **\$72.00 / per 25**  
Signature three cheese artichoke spinach dip served with pita chips.
- Smoked Whitefish Dip** **\$78.00 / per 25**  
Smoked whitefish dip with cracker assortment and cucumber slices.
- Fondue** **\$97.50 / per 25**  
chevre fondue and cognac fondue served with artisan breads.
- Beer Cheese and Pretzels** **\$78.00 / per 25**  
Cheddar mascarpone and Perrin Black served with soft pretzel bites.

## SLIDERS

Minimum 25 guests

- Pulled Pork Slider nf** **\$3.75 / person**  
Shredded pork with Cuban mojo or sweet baby rays bbq sauce.
- Burger Slider** **\$3.75 / person**  
Cheese, ketchup, mustard and mayo.
- Tandoori Chicken Slider nf** **\$3.95 / person**  
Tandoori chicken, hummus, red onion, cucumber, and lettuce.
- Mini Croissant Sandwich** **\$3.50 / person**  
Tarragon chicken salad
- Mini Lobster Roll** **\$3.95 / person**  
House made lobster salad in a bite-sized brioche bread bowl

## PLATED DINNERS

All dinners include your choice of one vegetable and one starch; please see the dinner buffet for side selections. All dinners are also accompanied by a fresh garden side with European breads with butter, coffee, hot tea, and iced water.  
Dual entrees – higher priced entrée plus 25%.

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## BEEF SELECTIONS

- Beef Tenderloin gf** **\$32.50 / person**  
Six ounce hand carved filet of beef topped with gourmet mushroom demi-glace or peppercorn sauce.
- Peppercorn Encrusted NY Strip gf** **\$31.50 / person**  
NY Strip encrusted with our signature peppercorn mignonette served with Guinness Danish bleu cheese cream.
- Bistro Steak gf** **\$27.00 / person**  
Select beef topped with a red wine demi-glace.
- Hickory Smoked Beef Brisket** **\$27.00 / person**  
Slow roasted sliced hickory smoked beef brisket topped with a cherry chutney.
- Braised Beef Roast gf** **\$27.00 / person**  
Beef roast with demi-glace.
- Asian Flank Steak** **\$27.00 / person**  
Braised flank steak with a sweet Asian sauce.

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## PORK SELECTIONS

**Savory Bacon Wrapped Pork Tenderloin**      **\$24.00 / person**  
Pork tenderloin wrapped in hickory smoked bacon seared with a bacon, apple, and onion jus

**Pork Tenderloin Medallions**      **\$24.00 / person**  
Pork tenderloin medallions with brandy cream sauce.

**Hickory Smoked Pork Belly**      **\$24.00 / person**  
Topped with fresh black bean corn salsa and house made BBQ sauce.

## POULTRY SELECTIONS

All of our poultry selections are hormone and anti-biotic free.

**Chicken Florentine gf, nf**      **\$22.50 / person**  
Grilled chicken breast smothered in our fresh spinach cheese mixture, topped with sundried tomatoes and served over a roasted garlic cream sauce.

**Great Lakes Chicken**      **\$22.50 / person**  
Chicken breast set atop a white wine cream sauce, accented with dried cherries, apples, pecans and garnished with creamed brie.

**Chicken Marsala gf**      **\$22.50 / person**  
Chicken breast grilled and topped with Marsala demi sauce made with gourmet mushrooms.

**Pesto Chicken gf, nf**      **\$22.50 / person**  
Grilled chicken breast smothered in basil pesto, marinated tomato medley and served with garlic cream sauce.

**Fire Roasted Apple Chicken**      **\$22.50 / person**  
Chicken breast with a Fuji apple chutney.

**Autumn Chicken**      **\$22.50 / person**  
Chicken breast with a Michigan autumn demi sauce with bacon, apple and onion.

## SEAFOOD SELECTIONS

**Salmon with Tomato Relish gf**      **\$26.50 / person**  
Salmon filet, fresh tomato relish, herbed cheese.

**Blackened Salmon gf**      **\$27.50 / person**  
Fresh blackened salmon seared and crowned with a Danish bleu cream sauce.

**Mahi Mahi gf**      **\$27.00 / person**  
Grilled Mahi Mahi with a pineapple mango salsa.

## VEGETARIAN / VEGAN SELECTIONS

These are complete meals therefore they do not include your choice of one vegetable and one starch.

**Seared Polenta Cake gf, v**      **\$24.00 / person**  
Seared polenta cake with grilled asparagus, fresh grape tomatoes, goat cheese and mushroom blend served with marinara sauce. Can be made vegan upon request.

**Vegetable Risotto gf, vg, nf, df**      **\$23.00 / person**  
Arborio Risotto with blistered tomatoes, gourmet mushrooms, onions and asparagus.

**Stuffed Portobello gf, vg, nf**      **\$23.00 / person**  
Portobello mushroom stuffed with kale and white bean.

**Meatloaf vg**      **\$27.00 / person**  
Vegan meatloaf seasoned with Italian flavoring, presented with a pomodoro sauce.

**Tagine vg**      **\$27.00 / person**  
An amazing array of middle eastern spices, cilantro, squash, zucchini, tomatoes, garbanzo beans and dried apricots served in a half acorn squash bowl.

## CHILDREN'S SELECTIONS

The perfect choice for children under the age of 12. All children's meals are served plated and include a fruit cup as the first course. Please choose one selection below.

**Chicken Fingers**      **\$12.95 / person**  
Served with mashed potatoes, green beans and accompanied with ketchup and ranch dressing.

**Grilled Chicken Breast gf, nf**      **\$12.95 / person**  
Served with mashed potatoes and green beans.

**Burger Sliders nf**      **\$12.95 / person**  
Two sliders served with potato chips.

## DINNER BUFFETS

All dinner buffets are served your choice of a garden or Caesar side salad as well as coffee, hot tea, and iced water.

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Two Entrées with Two Sides	26.50 / person
Two Entrées with Three Sides	28.50 / person
Two Entrées with Four Sides	30.00 / person
Three Entrées with Three Sides	30.50 / person
One Entrée, One Chef Carved, Two Sides	32.50 / person

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### Buffet Entrée Selections:

Bistro Steak with Demi-glaze gf  
Braised Beef Roast with gourmet mushroom demi-glaze gf  
Flank Steak with sweet Asian sauce  
Hickory Smoked Beef Brisket with Cherry Chutney gf  
Savory Bacon Wrapped Pork Tenderloin  
Sliced Pork Loin with Brandy Cream Sauce  
Chicken Florentine gf  
Chicken Marsala gf  
Pesto Chicken gf  
Great Lakes Chicken  
Fire Roasted Chicken  
Autumn Chicken  
Mahi Mahi with Pineapple Mango Salsa gf  
Blackened Salmon  
Stuffed Portobello gf, vg, nf  
Tagine vg

### Chef Carved Entrée Selections (+\$7.00 / person):

Beef Tenderloin  
Prime Rib  
Slow Roasted Turkey Breast  
Ham

### Vegetable Side Selections:

Green Beans Amandine gf, vg, df  
Asparagus with Lemon Butter gf, v  
Oven Roasted Brussel Sprouts, Bacon & Onion gf, df  
Broccolini with Herbs and Butter gf, v  
Chef's Primavera Vegetable Medley gf, nf, v  
Honey Tarragon Glazed Carrots gf, nf, v  
Roasted Carrots and Onion gf, nf, v  
Roasted Root Vegetables gf, vg, df, nf

### Starch Side Selections:

Four Cheese mashed Potato gf, nf, v  
Garlic Mashed Potatoes gf, v  
Roasted Fingerling Potatoes gf, v  
Rosemary Garlic Roasted Redskin Potatoes gf, vg, df, nf  
White Cheddar Potatoes Gratin gf, nf, v  
Sweet Potato Mash  
Rice Pilaf  
Cilantro Coconut Rice gf, vg, df, nf, soy free  
Vegetable Risotto gf, vg, df, nf (+\$1.50 / person)  
Twice Baked Potato (+2.00 / person)  
Four Cheese Cavatappi (+\$2.00 / person)

## DESSERT MENU

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### Gourmet Cookie Selection v **\$1.75 / person**

A variety including some of the following: chocolate chip, sugar, peanut butter, double chocolate, raspberry filled, chocolate truffle filled, and peanut butter filled.

### Homemade Brownie v **\$4.25 / person**

Dark Chocolate with double chocolate chips topped with Chantilly whipped cream.

### Chocolate Coconut Custard gf,vg **\$4.75 / person**

Chocolate coconut custard, toasted coconut topped with coconut whipped cream.

### Chocolate Decadence gf, v **\$6.00 / person**

A classic flourless chocolate cake made with Peruvian and Venezuelan chocolate served with strawberry or raspberry cooli.

### Carrot Cake v **\$4.75 / person**

Rich Carrot Cake topped with a smooth cream cheese icing.

### Brownie Bites v **\$1.50 / person**

Dark chocolate brownie with a fruit garnish.

### Lemon Bars with Fresh Berries v **\$4.75 / person**

Lemony tart bar topped with powdered sugar and lemon zest with fresh seasonal berries.

### Triple Berry Cobbler v **\$4.75 / person**

A traditional old style berry cobbler finished with a raspberry sauce and fresh seasonal berries.

### Key Lime Tart v **\$6.00 / person**

Classic key lime filling with a graham cracker crust.

### New York Style Cheesecake **\$6.00 / person**

Traditional New York Style Cheesecake served with a choice of Strawberry cooli, raspberry cooli or blueberry compote.

### Vanilla Bean Cheesecake Brulee gf, v **\$6.50 / person**

Vanilla bean cheesecake garnished with fresh berries.

### Mixed Berry Crisp v **\$5.75 / person**

Mixed berries served in an individual cup, served warm.

**Gluten free available for + \$ .75 / person**

### Dessert Table v **\$9.75 / person**

Chef's assortment of desserts that may include pies, mini desserts, variety of cheesecakes, cookies and flavored mousses.

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**Miniature Dessert Assortment v** **\$6.50 / person**  
Our chef's ever evolving variety of custom designed miniature desserts. (Three per serving)

**Berry Explosion gf, vg, df** **\$6.50 / person**  
Fresh berries, white balsamic reduction and fresh mint. (available 5/1-10/30)

**Citrus Explosion gf, vg, df** **\$6.50 / person**  
Assorted citrus fruits, pomegranate seeds, lime vinaigrette and fresh mint. (available 11/1 – 4/30)

**Dessert Bars v** **\$2.00 / person**  
An assortment of Oreo dream bars, caramel apple grannies, lemon berry jazz bars, and marble cheese truffle bars.

**Summer Shortcake Bar** **\$6.75 / person**  
Choose grilled angel food cake or pound cake, served with whipped cream and mixed macerated fresh berries. Groups of 75 or less may choose one, groups of 75 or more may choose both.  
**Substitute gluten free apple cake \$1 / person**

## BAR MENU

A variety of beverages may be arranged to enhance any occasion. All mixes, ice, garnishes, glassware, bar set-up and bartenders are included. You may choose to offer a hosted or a cash bar. All bars are charged on consumption.

### BEER SELECTIONS

**Domestic** **\$4 bottle / \$250 Keg**  
Miller Lite  
Coors Light

**Microbrew** **\$5 bottle / \$325 Keg**  
Founder's Rotating / Seasonal Selections  
Bell's Rotating / Seasonal Selections

### WINE SELECTIONS

**House Wines** **\$5 glass / \$26 bottle**  
Moscato  
Chardonnay  
Sauvignon Blanc  
Cabernet Sauvignon  
Merlot

**Premium Wines** **custom quote**  
Champagne **\$28 bottle**  
Non-Alcoholic Champagne **\$14 bottle**

### LIQUOR SELECTIONS

**House Brands** **\$5 glass / \$75 bottle**  
Castillo Silver Rum  
Popov Vodka  
Gordon's Gin  
Canada House Whiskey  
Ten High Bourbon  
Lauder's Scotch

**Call Brands** **\$6 glass / \$85 bottle**  
Bacardi Superior Rum  
Captain Morgan Spiced Rum  
Smirnoff Vodka  
Seagram's Gin  
Seagram's Seven Crown Whiskey  
J & B Scotch

**Premium Brands** **\$7 glass / \$95 bottle**  
Bacardi Superior Rum  
Kracken Spiced Rum  
Tito's Vodka  
Beefeater Gin  
Jack Daniel's Whiskey  
Dewar's White Label Scotch

*Food and Beverage services are subject to a 6% Michigan State sales tax, and a 20% service charge. All prices are subject to change without notice. Updated 9/11/19.*

*Per University policy we do not serve any "shots" or drinks on the rocks*

*Grand Valley State University is authorized by the Michigan Liquor Control Commission to provide licensed beverage services at The Eberhard Center. Cocktails, beer and wine are available to patrons of scheduled events. Licensed beverages are provided in conformance with the requirements of the Michigan Liquor Control Commission. Grand Valley State University is responsible for all liquor provisions and sales; no alcohol may otherwise be made available or brought on the premises.*

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