



Catering from

KALAMAZOO VALLEY COMMUNITY COLLEGE'S CULINARY EXPERIENCE TEAM

Price Per Person, 10 Person Minimum

To ensure an exceptional guest experience and the highest quality of service, we kindly request a minimum of 6 days notice for all orders.

Beverage service - Hot coffee and tea service, infused water - 5

Perfect Pairing - Assorted Baked Goods. Includes beverage service - 8

Yogurt Bar - Baked Granola, Cultured Vanilla Yogurt, Fruit Toppings, Includes beverage service - 12

For personalized food and beverage offerings tailored to your event, please contact our culinary specialist @ catering@kvcc.edu. We offer creative, sustainable and interactive options to suit every budget and occasion.

Grazing Table— Rustic dish comprised of student made bread, and a selection which might include artisanal cheese, dips, salads, sauces, and house made pickles. Includes beverage service – 15

Sandwich Fare - Sandwich assortment, two house made salads, dessert, and beverage service - 15

- Southwestern Sweet Potato
- Curry Cauliflower
- Oven Roasted Turkey
- Roast Beef
- Classic Ham

Sides

- Seasonal Legume Salad - Seasonal Slaw - Roasted Beet Salad
- Pinto Bean Fudge - Baked Dessert - Fresh Fruit - Kettle Chips

- Guaranteed numbers for attending guests must be made at least 48 hours prior to the event.
- Consuming raw or undercooked food may increase your risk of foodborne illness.
- Not all ingredients are listed on menu.
- Please inform us of dietary restrictions and we will do our best to accommodate your requests