We at Campus Dining believe that food is the key to bringing a community together. We strive to provide a service that is favorable and food that is unforgettable. It is our focus to better serve our campus as a whole, while staying relevant to the Grand Rapids food scene. Our menu was crafted with our customers in mind. If you can’t find quite what you’re looking for, contact us and we will be happy to create a custom menu that will best fit your event.

We are also willing to work with any allergen requests. With anything from Ferris Nut & Coffee snacks, to campus favorites like the sunrise breakfast buffet, or creating with you through our custom menu. Here at GRCC Campus Dining the possibilities are endless. We are excited to create a menu that best fits your event and look forward to serving you.

all orders include appropriate disposables

upgrade to bamboo disposables

2 - add our china service

3 -
BEVERAGES

-Hot Beverages-

regular & decaf coffee
pump pot serves 8
14 -

water with assorted organic
loose leaf tea & hot cocoa
10 -

-Cold Beverages-

canned coke products-
coke, diet coke, sprite, fresca,
minute maid lemonade,
dasani sparkling water
1.5 -

bottled water
10 oz
1 -

lemonade, strawberry-lemonade,
iced tea, sweet tea
15/GAL -

house infused water
5 -
Boxed lunches

Includes bottled water, cookie and choice of 2 of the following: deli salad, veggie cup, chips, apple or fruit cup

All lunches:

- Grand Traverse
  Turkey breast, bacon, smoked gouda, lettuce, tomato & roasted red pepper aioli on sprouted wheat

- Greek Quinoa Crunch
  Quinoa lentil salad with fiesty feta spread, black olives, cucumber, red onion, lettuce & tomato in a tomato wrap

- Italian Yooper
  Smoked ham, salami, pepperoni, provolone cheese, lettuce, tomato and dijon aioli on a hoagie

- Farmers Market Wrap
  Cucumber, roasted red peppers, red onion, tomato, cheddar cheese with sun dried tomato aioli in a tomato wrap

- Turkey Pesto Wrap
  Turkey breast with pesto aioli, lettuce & tomato in a spinach wrap

- Plain Soo Locks
  Turkey breast with swiss cheese, lettuce & tomato on sprouted wheat bread

- Ontonagon
  Smoked ham with cheddar cheese, lettuce & tomato on sprouted wheat bread

- Black Bean Wrap
  Black beans, corn, tomato, red onion, lettuce & southwest seasonings in a tomato wrap
BOXED LUNCHES

- chicken caesar -
mixed greens with grilled chicken, red onion, tomato & parmesan cheese with caesar dressing

- chicken taco salad -
mixed greens with fajita chicken, black beans, red onion, tomato, cheddar cheese & doritos with rancho dressing

- greek salad -
mixed greens with black olives, feta cheese, red onion, cucumber, pepperoncini & diced tomato with a mediterranean feta dressing

- classic chef salad -
mixed greens with turkey and ham, hard-boiled egg, cucumber, tomato, red onion, swiss & cheddar cheese with ranch or italian dressing

- antipesto -
mixed greens with cucumber, roasted red pepper, artichoke, red onion, tomato, pepperoni & provolone with italian dressing

- spinach caprese -
spinach, tomato, basil and mozzarella with a balsamic vinagrette

- southwest buddah bowl -
brown rice topped with black beans, corn, tomato, sweet potato, smashed avocado and salsa

- mediterranean buddah bowl -
couscous topped with kalamata olives, artichoke, chickpeas, cucumber, red onion, tomato and hummus with sundried tomato pesto

- soup and a roll -
choice of chili, vegan chili or in-house soup of the week
**BUFFETS**

- **Breakfast** -
  all breakfast buffets include a coffee service with assorted breakfast confections and fresh seasonal fruit. Other breakfast beverages are available upon request.

- **continental** -
  breakfast confections, fresh seasonal fruit tray, regular coffee and orange juice
  8 -

- breakfast taco -
  scrambled eggs, chorizo, sweet potatoes, cheddar cheese, salsa, guacamole and flour tortillas
  10 -

- sunrise breakfast -
  scrambled eggs, bacon & sausage, potatoes
  12 -

- scrambled egg bar -
  eggs with cheese and assorted mix-ins, bacon & sausage
  12 -

- **Lunch/Dinner** -
  all buffets include water, lemonade & iced tea and a chef's choice dessert

- soup & salad -
  chef's choice soup and salad with artisinal rolls
  10 -

  +baked potato bar
  4 -

- deli delight -
  assorted boxed lunch sandwiches with deli salad and kettle chips
  12 -
BUFFETS

- raider cookout -
all beef hot dogs and hamburgers with cheese and appropriate condiments, kettle chips and potato salad
12 -

- pizza buffet -
assorted topping pizzas served with bread sticks and a garden salad
12 -

- personalized pizza -
choice of sauce: pizza, pesto, bbq or other upon request
toppings include: pepperoni, ham, bacon, chicken, artichokes, bell pepper, onion, black olives, mushrooms, tomatoes, pineapple and jalepeno
10 -

- caribbean buffet -
island spiced chicken, roasted sweet potatoes, roasted vegetable skewers, coconut rice and tropical slaw
14 -

- down home bbq -
pulled pork or chicken with baked beans, mac and cheese, homemade coleslaw and kettle chips
14 -

- italian inspirations -
choice of two: traditional meat lasagna, vegetarian lasagna, mostaccioli or chicken alfredo
served with a salad and bread sticks
14 -

- asian fusion -
choice of general tso chicken, teriyaki beef or curry shrimp
served with stir fried vegetables, white or brown rice, spring rolls or crab rangoons
14 -

- taco bar -
ground beef & grilled chicken with black beans, mexican-street corn, tomatoes, onions cheese, lettuce, salsa, sour cream, guacamole and chips. served with corn and flour tortillas
14 -
HORS D’ŒUVRES

-Tray Displays-
serves: 25/50/100
- seasonal fruit with dip - 50/80/160
- crudité board - 45/70/100 + hummus 8 -
- artisanal cheese & crackers - 60/90/180
- combination - 80/110/220
- charcuterie board - market price

-Cold-
priced per person
- deli spirals - 2 -
- chips/salsa/guacamole - 1.5 -
- caprese skewers - 2 -
- bruschetta bites - 2 -
HORS D’ŒUVRES

- Hot -
  serves:
  25/50/100

- bone-in or boneless wings -
  45/90/180 -

- bbq meatballs -
  50/80/160 -

- stuffed mushrooms -
  50/80/160 -

- spring rolls -
  50/80/160 -

- buffalo chicken dip with tortilla chips -
  35/60/120 -

- elotes dip with tortillas chips -
  35/60/120 -

- spinach and artichoke dip with fried pita chips -
  35/60/120 -
A LA CARTE
priced per piece

- Breakfast Delights -

assorted bagels
with appropriate condiments
2.5 -
assorted breakfast confections
2 -
fresh donuts
1 -
fresh muffins
2 -

-Fruit-

whole fruit
1 -
yogurt parfait with fresh berries
and granola
3 -

-Ferris Nut & Coffee Snacks-

cashews
almonds
cherries berries & nuts
cranberry crunch
rocky mountain mix
dark chocolate almonds
2 -
A LA CARTE

-Snacks-

bagged chips
1.5 -
chips/salsa/guac
4 -
granola bars
1.5 -

-Desserts-
serves:
20/35/50

- brownies -
assorted flavors
45/60/70 -

dessert bars -
48/62/72 -

- assorted cookies -
1 -

- ice cream social -
vanilla ice cream and
assorted toppings
4 -

-sheet cake-
1/2 sheet cake
serves 36
full sheet cake
serves 72
CUSTOM MENU

Here at GRCC Campus Dining, we’d love to work with you in collaboration of a menu that would best fit your event. When we create a menu together, we are more capable of getting locally sourced products and cater specifically to your food and beverage wants and needs. We love working with our customers one-on-one because we like to create a menu that is special to each event. Allow us to collaborate with you and let us show you all the different possibilities that could come from our kitchen. We look forward to creating with you!