

Calvary Church

Culinary Menu



If there is something we can do to complete your dining experience here at Calvary Church, and it is not reflected in this menu, we welcome your request and will try to accommodate your need.

We also welcome and will try to accommodate any special dietary needs you may have

All prices are per person unless otherwise noted.

Hands to Work – Hearts to God

❧ Mornings ❧

For Starters...

Assorted muffins and bagels, orange juice, coffee, tea, water

4.00

Just a Little More...

Assorted muffins and bagels, fresh cut seasonal fruit, vanilla yogurt,
granola, orange juice, coffee, tea, water

7.00

Hot Breakfast...

Cheesy egg scramble, home style potatoes, sausage links, French toast
sticks, orange juice, coffee, tea, water

9.00

Add to any above...

Sausage gravy & biscuits, fresh cut fruit, fresh baked cinnamon rolls,
waffle bar with toppings

1.00

(per person, each item)

❧ Take a Break ❧

Mornings or Afternoons...

Assorted cereal bars, fresh baked cinnamon rolls, assorted sweet & salty snacks, bowls of whole fruit, chilled flavored waters, chilled canned soda, lemonade & ice water, coffee & tea

(Choose any two of the above)

3.00

❧ Deli Trays ❧

When the kitchen is closed...

Assorted muffins & bagels, assorted cheese cubes, veggies & dip, cookies, fresh cut fruit, sandwiches or wraps

(deli trays serve approximately 20 people)

25.00 per tray

❧ Simple to Elegant ❧

The following menu options, Simple to Elegant, are available for lunch or dinner and the can be interchanged and quoted for your event upon request.

Simple...

Soup, Salad & Sandwich

Chefs choice freshly made soup, salad and sandwich paired with kettle cooked chips, fresh baked cookies or brownies, lemonade & ice water

8.00

Mediterranean Platter

Fresh sliced cucumbers and tomatoes, fresh mozzarella pearls, sliced pepperoni, Greek olives, hummus with Naan bread, lemonade & ice water

8.00

On the Lighter Side Platter

Assorted fresh cut fruit, cut vegetables, cheese cubes, cottage cheese, crackers, lemonade & ice water

8.00

Baked Potato Bar*

Idaho potatoes baked with Kosher salt with a plentiful selection of toppings, salad bar, fresh baked cookies or brownies, lemonade & ice water

8.00

Continued...

Simple...

(Continued)

Taco Bar*

Tortilla bowls and chips, seasoned beef and chicken, seasoned rice, black & pinto beans with a plentiful selection of toppings, salad bar, fresh baked cookies or brownies, lemonade & ice water

8.00

Pasta Bar*

Pasta with marinara and alfredo sauces on the side along with a plentiful selection of toppings, salad bar, fresh cookies or brownies, lemonade & ice water

8.00

Burger & Brat Bar*

Hamburger and signature brats, baked beans, potato salad, kettle and cooked chips with a plentiful selection of toppings, fresh baked cookies or brownies, lemonade & ice water

10.00

A lighter version...

With choice of only one meat (burger, brats or hot dog) and choice of potato salad or baked beans

9.00

(require a minimum of 25 guests)*

...Elegant

Our Dinners include a punch table with nuts & mints as your guests arrive.

Each table will have a table cloth, water, coffee/tea, china table ware, water glasses and flatware and room for your centerpiece.

(If you would like to do any of the following in a less formal feel, with paper products, no table cloths, etc., prices can be quoted upon request)

Bronze

One salad selection and one casserole selection will be paired with a chef's choice vegetable, rolls & butter

12.00 + dessert

Silver

A plated salad and then one entrée selection and one starch selection will be paired with a chef's choice vegetable, rolls & butter

13.00 + dessert

Gold

A plated salad and then two entrée selections and one starch selection will be paired with a chef's choice vegetable, rolls & butter

15.00 + dessert

Platinum

(the platinum packages are limited to the Gathering Place only and also require a 50 guest minimum)

Our Platinum packages are "the works" where your guests can mingle freely among four different food stations

In the morning

An entrée station with a selection of breakfast main dish and side items, a juice, fruit & yogurt bar,

A waffle bar with made to order waffles with a selection of toppings and pastry station with muffins, bagels, etc.

14.00

In the evening

An entrée station with a selection of main dish items, a full soup & salad bar, an artisan pizza station and a dessert bar with a selection of decadent desserts

20.00

Salads, Starches & Entrée Selections.

Salads

Garden Salad

Salad greens with cucumber and tomato, dressings on the side

Greek Style Salad

Cucumber, tomato, Greek olives, feta cheese crumbles with a light Italian dressing

Cucumber & Tomato Salad

Cucumber, tomato and onions with a light Italian dressing

Calvary's Broccoli Salad

Broccoli, red onion, red cabbage, crumbled bacon, carrots, sunflower seeds,
golden raisins in a creamy dressing

Southwestern Salad

Salad greens, tomato, roasted corn, black beans, avocado with a southwestern ranch dressing

Potato Salad

Classic mustard potato salad

Coleslaw

Creamy style coleslaw

Starches

Oven roasted Yukon Gold Potatoes

Mashed Potatoes

Roasted Garlic "Smashed" Yukon Potatoes

Red skin potatoes, steamed, smashed, and seasoned with roasted garlic

Three Cheese Au Gratin Potatoes

Wild Rice Pilaf

Cilantro Lime Rice

Roasted Root Vegetable Medley

Roasted sweet potatoes, redskin potatoes, turnips, rutabaga, red onion and brussel sprouts

Casseroles

Chicken & Biscuit Pot Pie

Hearty chicken pot pie filling topped with golden buttermilk biscuits

Chicken Rotini Alfredo Bake

Rotini pasta and chicken in a creamy alfredo sauce

Beef & Egg Noodles

Chunks of tender beef in a rich gravy with dumpling style egg noodles

Chicken & Wild Rice

Roasted chicken, long grain wild rice in a creamy white sauce

Beef Shepherds Pie

Layers of ground beef, gravy, vegetables and mashed potatoes

Entrée Selections

Pork

Roasted Pork Loin

Lean pork loin, seasoned and slow roasted and served sliced

Maple Glazed Boneless "Unstuffed" Pork Chop

Served with a pecan and cornbread stuffing on the side

Beef

Savory Pot Roast

Tender chunks of beef in a rich pan gravy

Beef Medallions

Beef chuck tender medallions in a mushroom, caramelized onion and sundried tomato sauce

Mongolian Beef

Stir fried beef strips with a mild, sweet Asian sauce and scallions

Entrée Selections...continued

Poultry

Herb Roasted Bone-In Chicken Breast

Memphis Smothered Chicken

Boneless breast of chicken, smothered in grilled peppers, onions and bacon pieces in a smoked sweet tomato glaze

Caprese Chicken

Boneless balsamic marinated breast of chicken with petite tomatoes, basil and fresh mozzarella pearls

Lemon & Peppercorn Chicken

Boneless breast of chicken in a lemon butter sauce topped with green peppercorns

Smoked Turkey Tenderloin Medallions

Turkey tenderloins, biased sliced and topped with an apple salsa

Fish & Vegetarian

Baked Sole Piccata

Mild sole filets baked with a garlic lemon butter sauce with capers

Asian Barbecued Mahi Mahi

Pesto Tossed Penne Pasta

Cremini mushrooms, sundried tomatoes, roasted vegetables and blended Italian cheeses

Please Note

We are always available to talk about your menu and make suggestions with pairing of entrées, starches and vegetables.

If you are planning a special event and would like to serve something not on this menu we would be glad to discuss a custom menu.

Hors d'oeuvre Reception

Light Appetizer Buffet

Two cold selections, one hot selection

Punch, water, coffee/tea included

7

Full Appetizer Buffet

Three cold selections, two hot selections

Punch, water, coffee/tea included

8.50

Complete Appetizer Buffet

Four cold selections, three hot selections

Punch, water, coffee/tea included

10.00

Cold

Vegetable/Dip Platter

Fresh Cut Fruit

Fruit Salad

Cheese Cubes

Mini Pinwheel Sandwiches

Relish Tray

Layered Taco Dip with Chips

Hot

BBQ Meatballs

Swedish Meatballs

Sweet & Sour Meatballs

BBQ Chicken Wings

Garlic/Pesto Chicken Wings

Chicken Satay Skewers

Spinach & Artichoke Dip with Chips

Add Dessert to the Reception

A selection of premium desserts...cheesecakes, layered cakes, cupcakes and cookies

3.00

Desserts

Served individually, plated, to the table unless noted

Rustic Fruit Buckle

Choose mixed berry, peach, Michigan sweet cherry, or apples with cinnamon
2.00

Cheesecake

New York style cheesecake with your choice of caramel or raspberry sauce
3.00

Chocolate & Strawberry Skewers

Alternating chocolate cake balls with whole strawberries on a drizzle of chocolate sauce
3.00

Chocolate Truffle Bomb

A rich chocolate mini cake filled with a silky chocolate cream, smothered in a chocolate ganache and finished with chocolate curls
3.00

Dessert Table (buffet style)

A selection of premium desserts...cheesecakes, layered cakes, cupcakes and cookies
4.00