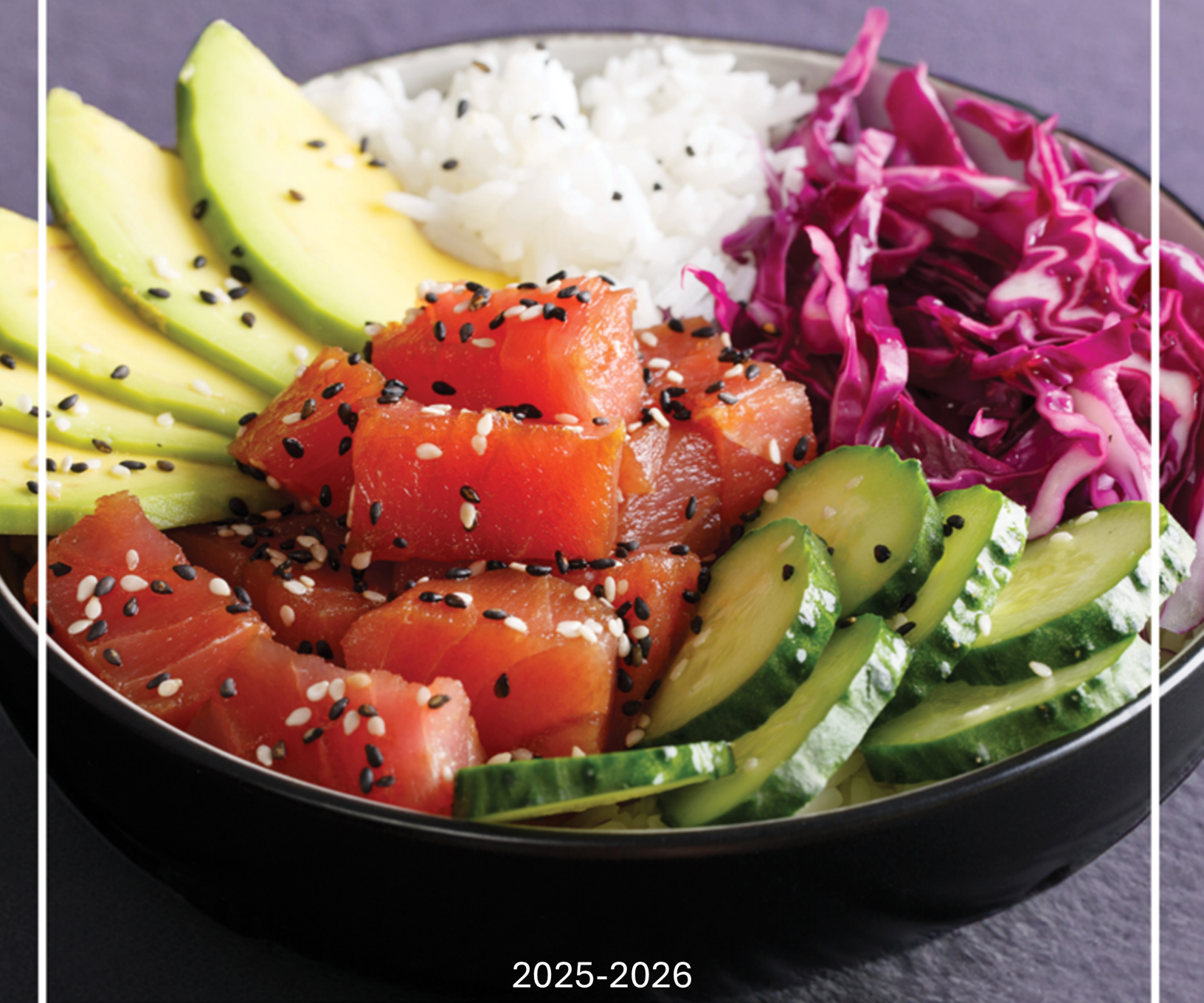


# CARVED + CRAFTED *Catering*

Events Menu



2025-2026



# Welcome

to Carved + Crafted by E|Dining

There are both big decisions and little details to attend to as you prepare for your upcoming catered event. Let Carved + Crafted guide you, from designing the perfect menu to personalizing all the details of your unique gathering. Our catering services can accommodate any size, theme or individual requirements, on or off campus.

We'll work with you to create a custom menu, inspired by your unique needs, that will leave a lasting impression on your guests. All menus will follow the culinary philosophy: Authentic recipes using the freshest, seasonal ingredients.

Waiter service, buffet, small plates and international-inspired specialty stations, all served in your style! And because you've entrusted your event to E|Dining, the food will be unmatched, the service spectacular and the event will be unforgettable!

The Catering Team at Eastern Michigan University  
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# The Morning Start

\*12 person minimum for all Morning Start options

## Traditional Breakfast

Cinnamon French toast or buttermilk pancakes (160-170 Cal.)  
Scrambled eggs (190 Cal.)  
Bacon and pork sausage links (turkey sausage links available upon request) (70-140 Cal.)  
Seasoned breakfast potatoes (120 Cal.)  
Assorted fresh breakfast pastries (100-260 Cal.)  
Regular and decaf coffee and assorted hot teas (0 Cal.)  
Orange juice and iced water (0-120 Cal.)

18.69 per person

## Continental Breakfast

Assorted fresh breakfast pastries (100-370 Cal.)  
Seasonal fresh fruit tray (70 Cal.)  
Regular and decaf coffee and assorted hot teas (0 Cal.)  
Orange juice and iced water (0-120 Cal.)

11.59 per person







### Country Breakfast

Fresh garden vegetable scramble (90 Cal.)  
 Roasted red skin potatoes with peppers and onions (100 Cal.)  
 House-baked biscuits and sausage gravy (310 Cal.)  
 Choice of ham, bacon, turkey sausage or pork links (90-180 Cal.)  
 Regular and decaf coffee and assorted hot teas (0 Cal.)  
 Orange juice and iced water (0-70 Cal.)

### Breakfast Taco Bar

Choice of flour or corn tortillas  
 Scrambled eggs  
 Refried pinto beans  
 Fajita veggies  
 Shredded cheddar cheese  
 Sour cream, salsa, hot sauce and ketchup  
 Add guacamole

### Pick 2

- Pork chorizo
- Vegan chorizo
- Bacon
- Crumbled breakfast sausage

17.59 per person

15.99 per person

2.89 per person







# A la Carte

Fresh seasonal fruit tray (70 Cal.)  
large serves 25, small serves 10-12

Sour Cream coffee cake (serves 16) (190 Cal.)

Mini cinnamon rolls (450 Cal.)

Pre-Assorted freshly baked muffins (220-230 Cal.)  
If you would like to select your own assortment-  
discuss with your coordinator

Assorted local bagels and spreads (340-370 Cal.)  
Served with plain cream cheese and butter  
Add jam

Assorted local donuts (190-300 Cal.)

Petite croissants (100 Cal.)

Petite Danish (135 Cal.)

Freshly-baked breakfast bread (220-240 Cal.)  
Ask your coordinator for the available flavors

Overnight oats (220 Cal.)  
Served cold for cinnamon and sugar

Greek yogurt (120 Cal.)  
5.3 oz Individual cups

Yoplait yogurt (120-160 Cal.)  
6 oz Individual cups

Bacon, pork sausage, turkey sausage or ham  
(70-180 Cal.)

Seasoned breakfast potatoes (120 Cal.)

Hard boiled eggs (80 Cal.)

96.79 large tray  
45.99 small tray

50.19 per cake

11.89 per dozen

31.79 per dozen

28.09 per dozen

.79 per person

22.49 per dozen

24.69 per dozen

16.89 per dozen

16.89 per loaf

3.49 each

2.99 each

2.09 each

3.19 per person

2.19 per person

1.09 each



# Balanced Breaks

## Hummus Duet

Roasted red pepper hummus and classic hummus served with fresh vegetable crudité for dipping and pita chips (195 Cal.)

5.39 per person

## Soft Pretzels

Classic soft pretzel nuggets served with house-made honey mustard and beer cheese (175 Cal.)

2.69 per person

## Chips + Dip

House-made chips with a French Onion dip (190-230 Cal.)

2.69 per person







# Balanced Breaks

Assorted dessert bars to include coconut, peanut butter and chocolate, cookies and cream (300-370 Cal.)

Lemon bars (400 Cal.)

Assorted miniature desserts to include chocolate eclairs, cream cannoli's, petit fours (40-480 Cal.)

Assorted macaroons (choice of one per dozen) (177 Cal.)

Chocolate chunk brownies (320 Cal.)

Assorted freshly baked cookies (180-210 Cal.)  
Chocolate chip, sugar and oatmeal

Rice krispy treats (180 Cal.)

Kettle chips (210-290 Cal.)  
Individual bags of Miss Vickie's traditional, salt and vinegar, jalapeño, sweet BBQ

Lay's chips (choice of one flavor per order) (230-240 Cal.)  
Individual bags of regular, BBQ, sour cream and onion

Granola snack bars (190 Cal.)

Fresh whole fruit (80-110 Cal.)  
Apples, oranges, bananas

**40.39 per dozen**

**40.39 per dozen**

**44.89 per tray**

**31.99 per dozen**

**30.39 per dozen**

**18.09 per dozen**

**19.69 per dozen**

**2.59 each**

**2.59 each**

**2.29 each**

**1.79 each**

# Beverages

Freshly brewed regular or decaffeinated coffee (0 Cal.)

Hot chocolate with mini marshmallows (80 Cal.)

Hot water and assorted teas (0 Cal.)

Hot apple cider (seasonal) (110 Cal.)

Sparkling lemonade (100 Cal.)

Orange or apple juice (available for Student Center and McKenny events only) (110-120 Cal.)

Freshly brewed iced tea (5 Cal.)

Lemonade (90 Cal.)

Fruit-infused iced water (0 Cal.)

Bottled juice (off premise catering only - orange juice, apple juice and cranberry juice) (220 Cal.)

Bottled Pure Leaf iced tea (sweetened and unsweetened) (0-160 Cal.)

Bottled soda - 20 oz (Pepsi, Diet Pepsi, Sierra Mist) (0-240 Cal.)

Aquafina bottled water - 20 oz (0 Cal.)

**26.69 per gallon**

**26.69 per gallon**

**12.29 per half gallon**

**19.09 per gallon**

**18.09 per gallon**

**25.89 per gallon**

**16.89 per gallon**

**16.89 per gallon**

**11.59 per gallon**

**2.99 each**

**2.89 each**

**2.79 each**

**2.79 each**





### Classic Deli Buffet

This buffet is accompanied by fresh lettuce, tomato, pickles, sliced red onion, classic mayonnaise and mustard. Served with assorted freshly baked breads and Miss Vickie's kettle chips. (500-810 Cal.) Includes iced water and your choice of iced tea or lemonade. (5-90 Cal.) Made without gluten rolls available upon request. 20 guest minimum - under 20, please consult your coordinator.

17.69 per person

#### Pick 3

- Smoked ham (140 Cal.)
- Turkey (120 Cal.)
- Salami (380 Cal.)
- Roast beef (100 Cal.)
- Chicken salad (100 Cal.)
- Roasted vegetables (45 Cal.)
- Tuna salad (70 Cal.)

#### Pick 2

- American (80 Cal.)
- Swiss (80 Cal.)
- Provolone (70 Cal.)
- Pepperjack (80 Cal.)
- Cheddar (90 Cal.)

#### Pick 1

- Creamy coleslaw (300 Cal.)
- Potato salad (130 Cal.)
- Fruit salad (70 Cal.)
- Caesar salad (280 Cal.)
- Garden salad with ranch and Italian dressings (85-150 Cal.)

#### Pick 1

- Classic brownies (400 Cal.)
- Assorted house-made cookies (180-210 Cal.)

**Upgrade options available on Page 24.**

# Lunch Buffets



### Artisan Sandwich Board

Your choice of 3-sandwiches served with house-made chips, side and dessert. (640-1710 Cal.) Served with iced water and your choice of iced tea or lemonade. (5-90 Cal.) Add soup for an additional 4.19 per person. (50-240 Cal.) 20 guest minimum - under 20, please consult your coordinator.

18.69 per person

#### Pick 2-3 20-25 guests pick 2, 26+ guests pick 3

- Grilled vegetable sandwich with tapenade on a deli baguette (600 Cal.)
- Ham and Swiss with Dijon on a baguette (610 Cal.)
- Turkey and cheddar with lettuce, tomato, mayonnaise on French bread (520 Cal.)
- Italian sub with ham, salami, pepperoni, provolone, tomato, banana peppers and lettuce on a baguette (580 Cal.)
- Bistro beef with charred vegetables and pesto hummus on brioche (460 Cal.)
- Roasted turkey, spinach and roasted red pepper aioli on sourdough bread (500 Cal.)
- The club sub with turkey, ham, bacon, tomato, provolone and mayonnaise on a sub bun (660 Cal.)
- Chicken salad sandwich croissant
- Garden vegetable hummus wrap (540 Cal.)
- Roasted Italian vegetables on focaccia (200 Cal.)
- Made without gluten turkey and cheddar (420 Cal.)

#### Add: Pick 1

- Creamy coleslaw (300 Cal.)
- Fingerling potato salad (130 Cal.)
- Fruit salad (70 Cal.)
- Pasta salad (210 Cal.)
- Caesar salad (280 Cal.)
- Garden salad with ranch and Italian dressings (85-150 Cal.)

#### Pick 1

- Classic brownies (400 Cal.)
- Assorted house-made cookies (180-210 Cal.)

**Upgrade options available on Page 24.**



# Boxed Lunches

## Express Box Lunch (12 guest minimum)

All sandwiches served on a French sub bun with individually bagged plain chips, chocolate chip cookie, bottled water and condiments. (450-530 Cal.)

14.49 per person



*Pick 2-4* 12-25 guests pick 2, 26-75 guests pick 3, 75+ pick 4

- Turkey breast and cheddar cheese with lettuce and tomato (520 Cal.)
- Ham and Swiss cheese with lettuce and tomato (590 Cal.)
- Roast beef and cheddar with lettuce and tomato (500 Cal.)
- Tuna salad on a croissant (400 Cal.)
- Chicken salad on a croissant (450 Cal.)
- Italian sub with ham, salami, pepperoni, provolone, sliced tomato, banana peppers and lettuce (580 Cal.)
- Hummus wrap with vegetables on a spinach wrap (540 Cal.)

## Made without gluten turkey boxed lunch

Includes turkey and cheddar cheese sandwich on made without gluten bread, condiment packet, made without gluten potato chips, fruit cup and bottled water. (710-800 Cal.)

14.49 per person



# Boxed Salads

All salads include a fresh baked roll and butter, dressing on the side, chocolate chip cookie, bottled water and disposable cutlery. (390-540 Cal.) 12 guest minimum - under 12, please consult your coordinator.

16.29 per person

*Pick 2-4* 12-25 guests pick 2, 26-75 guests pick 3, 75+ pick 4

## **Turkey Avocado Cobb Salad**

Crisp greens with turkey, applewood-smoked bacon, fresh avocado, cage-free hard-boiled egg, black olives, onion, ranch dressing and house-made croutons (490 Cal.)

## **Chicken Caesar Salad**

Chopped romaine lettuce, chicken, grated Parmesan cheese and house-made croutons with Caesar dressing (420 Cal.)

## **Traditional Chef's Salad**

Crisp greens, turkey, ham, cheddar, cage-free hard-boiled egg, tomatoes and cucumbers with creamy ranch dressing (280 Cal.)

## **Greek Salad with Grilled Chicken**

Crisp greens with grilled chicken, tomatoes, cucumbers, kalamata olives, feta cheese, red bell pepper, pepperoncini and red onion with a balsamic vinaigrette (350 Cal.)

## **Michigan Salad**

Crisp greens with walnuts, Michigan sun-dried cherries and blue cheese with raspberry vinaigrette dressing (360 Cal.)

## **Vegan Made Without Gluten Spinach Salad**

Baby spinach, strawberries, blueberries, mandarin oranges, red onion, slivered almonds and quinoa with made without gluten raspberry vinaigrette. Includes a gluten free snack bar and whole fruit (470-500 Cal.)



# Little Italy

Served with garlic bread, Caesar salad and house-made cookies. (600-630 Cal.) Includes iced water and choice of iced tea or lemonade. (5-90 Cal.) 20 guest minimum - under 20, please consult your coordinator.

## Pick 1

Fettuccini alfredo (400 Cal.)  
Tortellini primavera (290 Cal.)  
Spaghetti with marinara (240 Cal.)  
Pesto ravioli (353 Cal.)

Pick one entree: 25.89 per person  
Pick two entrees: 28.99 per person

## Pick 1

Green beans (36 Cal.)  
Roasted vegetables (46 Cal.)

## Pick 1

Chicken piccata (420 Cal.)  
Chicken marsala (530 Cal.)  
Chicken parmesan (470 Cal.)  
Chicken scampi (318 Cal.)





# Taste of the South



## Pick 1 - 2

Classic Carolina pulled pork served with slider buns (200 Cal.)

Classic fried chicken (480 Cal.)

BBQ bone-in chicken (450 Cal.)

BBQ pork ribs (614 Cal.)

Tomato braised okra gumbo with brown rice (160 Cal.)

Pick one entree: 19.69 per person

Pick two entrees: 22.79 per person

All entrees served with BBQ baked beans or macaroni and cheese, creamy coleslaw, cornbread and apple crisp (1170 Cal.) Includes iced water and a choice of iced tea or lemonade. (5-90 Cal.) 20 guests minimum - under 20, please consult your coordinator.

# Picnic Buffet

18.69  
per person

Served with assorted buns, lettuce, tomatoes, onions, pickles, assorted cheeses and condiments. (320-390 Cal.) Includes iced water and choice of iced tea or lemonade. (5-90 Cal.) 20 guest minimum - under 20, please consult your coordinator.

## Pick 2

- Quarter pound hamburgers (340 Cal.)
- All-beef large hot dogs (480 Cal.)
- BBQ chicken (630 Cal.)
- Garden burgers (280 Cal.)

## Pick 1

- Potato salad (160 Cal.)
- Pasta salad (270 Cal.)
- Creamy coleslaw (260 Cal.)
- Macaroni and cheese (230 Cal.)

## Pick 1

- Assorted house-made cookies (180-210 Cal.)
- Classic brownies (400 Cal.)
- Sliced watermelon (45 Cal.)

\*Add 12 garden burgers for 41.39 (208 Cal.)





# Mediterranean

Grilled shawarma chicken served with roasted sweet potatoes and cauliflower in harissa sauce.

19.99  
per person

## *Sides: Pick 1*

- Falafel and tahini
- Grilled pita and hummus

## *Dessert: Pick 1*

- Cookies
- Brownies
- Fresh sliced fruit

Served with mujadara rice and Mediterranean salad with crispy chick peas. Add lemon chicken orzo soup for 4.19 per person. Includes iced water and choice of iced tea or lemonade. (5-90 Cal.) 20 guest minimum - under 20, please consult your coordinator.





# Southwest

## Pick 2 - 3

Steak fajitas (210 Cal.)

Grilled chicken fajitas (150 Cal.)

Grilled tofu vegetable fajitas (175 Cal.)

Pick two entrees: 19.29 per person

Pick three entrees: 22.99 per person

## Pick 2

Cilantro lime rice (120 Cal.) (made without gluten)

Spanish rice (110 Cal.)

Pinto beans (140 Cal.) (Vegan and made without gluten)

Black beans (110 Cal.) (Vegan and made without gluten)

Served with flour tortillas. (Corn shells available upon request) Southwest salad with chipotle ranch, sour cream, salsa, tortilla chips, shredded cheese and assorted cookies. (880 Cal.) Includes iced water and choice of iced tea or lemonade. (5-90 Cal.) 20 guest minimum - under 20, please consult your coordinator.





# Asian Buffet

Pick one entree: 19.29 per person  
Pick two entrees: 22.99 per person

## Pick 1 - 2

General Tso's chicken (210 Cal.)  
Beef and broccoli (185 Cal.)  
Sweet and sour Chicken (170 Cal.)  
Soy vegetable stir fry (110 Cal.)  
Orange chicken stir fry (224 Cal.)

## Pick 1

Fried rice (170 Cal.)  
White rice (160 Cal.)  
Sesame broccoli (59 Cal.)  
Vegetable lo mein (340 Cal.)

Served with vegetable egg rolls, sweet and sour sauce, fortune cookies and assorted house-made cookies. (340-370 Cal.) Includes iced water and a choice of iced tea or lemonade. (5-90 Cal.) 20 guest minimum - under 20, please consult your coordinator.



# Soup & Salad

19.29  
per person

## Pick 1

Baby kale (30 Cal.)  
Spring mix (10 Cal.)  
Spinach (20 Cal.)  
Romaine (15 Cal.)

## Pick 2

Shredded cheddar (230 Cal.)  
Shredded mozzarella (180 Cal.)  
Parmesan (220 Cal.)

## Pick 1

Assorted house-made cookies (180-210 Cal.)  
Classic brownies (400 Cal.)  
Lemon bars (210 Cal.)  
Seasonal fruit (70 Cal.)

## Pick 2

Grilled chicken (220 Cal.)  
Grilled steak (340 Cal.)  
Grilled tofu (90 Cal.)  
Grilled shrimp (70 Cal.)

## Pick 2

Ranch (230 Cal.)  
Italian (110 Cal.)  
Caesar (220 Cal.)  
Balsamic vinaigrette (130 Cal.)

## Pick 1

Broccoli cheddar  
Chicken noodle  
Garden vegetable  
Southwest tortilla  
Lemon chicken orzo  
Vegetarian Minestrone  
Tomato Basil Bisque

Accompaniments include tomatoes, cucumbers, carrots, onions, croutons, and freshly baked rolls and butter. (400 Cal.) Includes iced water and choice of iced tea or lemonade. (5-90 Cal.) 20 guest minimum - under 20, please consult your coordinator.





# Hors d'Oeuvres

Served Hot



Signature crab dip served with crackers (serves 25) (270 Cal.)	134.59
Pork sliders with vinegar coleslaw (24 pieces) (400 Cal.)	99.99
Beef sliders with American cheese (24 pieces) (190 Cal.)	93.19
Mini Beef Wellington (24 pieces) (230 Cal.)	108.79
Chicken potstickers (25 pieces) (150 Cal.)	26.89
Vegetable spring rolls with sweet and sour sauce (25 pieces) (120 Cal.)	51.79
Queso with pico de gallo garnish Served with tortilla chips (serves 25) (285 Cal.)	69.39
Spinach and artichoke dip served with pita chips (serves 25) (340 Cal.)	72.49
Spanakopita (25 pieces) (110 Cal.)	64.19
Chicken tenders served with ranch and BBQ (25 pieces) (870 Cal.)	55.19
All beef 1 oz meatballs with BBQ, demi-glaze, marinara or sweet and sour sauce (50 pieces) (120-140 Cal.)	62.49
Broccoli cheddar bites, served with Cajun remoulade (25 pieces) (200 Cal.)	43.19
Fried brie with side of raspberry sauce (25 pieces) (120 Cal.)	64.19
Chicken wings (5 lbs.) (serves approx. 10-20) (120 Cal.) Served with ranch and choice of sauce	81.99

## Pick 1

- Buffalo
- Sesame
- Teriyaki
- Sweet thai chili
- Garlic parmesan
- Dry lemon pepper
- Dry bbq rub

# Hors d'Oeuvres

Served Cold

Grilled shrimp with tropical marmalade (25 pieces) (40 Cal.)

88.09

Antipasto skewers

Tortellini, salami, cheese, olive and cherry tomato (25 pieces) (100 Cal.)

43.39

Caprese skewer

Cherry tomato, fresh mozzarella, basil and balsamic glaze (25 pieces) (120 Cal.)

47.59

Fruit kabobs (25 pieces) (25 Cal.)

42.49

Basket of pita chips (serves 25) (150 Cal.)

28.09

Tortilla chips and salsa (serves 25) (250 Cal.)

23.79

Sliders

Turkey club slider (12 pieces)

35.99

Ham, swiss and apricot jam slider (12 pieces)

35.99

Caprese pesto slider (12 pieces)

35.99





# Hors d'Oeuvres



## Mezze Spreads

Served with crisp vegetables and pita (40-80 Cal.)

Classic hummus (60 Cal.)

Red pepper hummus (50 Cal.)

Tabbouleh (50 Cal.)

103.59 per tray

## Domestic Cheese Platter

Served with crackers and fresh fruit garnish

(serves 25) (440 Cal.)

98.39 per tray

## Pick Two Platters

Your choice of two - vegetable crudite, domestic cheeses or seasonal fruit

Served with crackers and/or dip when applicable  
(serves 25)

97.29 per tray

## Seasonal Fresh Fruit Platter

Seasonal fruit and berries (serves 25) (70 Cal.)

96.79 per tray

## Vegetable Crudite Platter

Seasonal vegetables served with ranch dipping sauce (serves 25) (150 Cal.)

82.89 per tray

## Hummus

Plain or roasted red pepper served with pita chips  
(serves 25) (150 Cal.)

51.79 per tray

## VIP Charcuterie Platter

Assorted chef's choice cured meats, imported and domestic cheeses, pickled accoutrements, olives, mustards and jam served with crackers (minimum of 25 guests)  
(1900 Cal.)

7.19 per person

# Green Package

Served with iced water and your choice of iced tea or lemonade (5-90 Cal.)

Served with rolls and butter

20 guest minimum - under 20, please consult your coordinator

Groups under 20 can be accommodated in the Student Center and McKenny Hall only



## Entrees: Pick 1-2

- Chicken Marsala (available breaded or grilled) (530 Cal.)
- Chicken piccata (available breaded or grilled) (420 Cal.)
- Chicken florentine (available breaded or grilled) (420 Cal.)
- Grilled chicken scampi (318 Cal.)
- Braised pot roast (210 Cal.)
- Roasted turkey (140 Cal.)
- Roasted glazed ham (160 Cal.)
- Roasted vegetable paella (230 Cal.)
- Bourbon braised beef tips (260 Cal.)

Pick one entree: 21.79 per person  
Pick two entrees: 27.99 per person

## Sides: Pick 2

- Mashed potatoes (180 Cal.)
- Roasted red skin potatoes (130 Cal.)
- Rice pilaf (130 Cal.)
- Classic macaroni and cheese (150 Cal.)
- Tortellini primavera (150 Cal.)
- Penne with alfredo sauce (320 Cal.)
- Buttered penne (110 Cal.)
- Steamed broccoli (45 Cal.)
- Buttered baby carrots (140 Cal.)
- Green beans (60 Cal.)
- Seasonal roasted vegetables (45 Cal.)

## Salad: Pick 1

- Garden salad served with choice of two dressings:
  - Ranch (110 Cal.)
  - Italian (50 Cal.)
  - Balsamic vinaigrette (130 Cal.)
- Caesar salad with traditional dressing (280 Cal.)

\*All dressings served on the side.

## Dessert: Pick 1

- Cheesecake with strawberry sauce (435 Cal.)
- Chocolate cake (310 Cal.)
- Carrot cake (300 Cal.)

For additions to your existing buffet order, please see the Enhancement options on Page 24.



# White Package

Served with iced water and your choice of iced tea or lemonade. (5-90 Cal.)

Served with rolls and butter

20 guest minimum - under 20, please consult your coordinator.

Groups under 20 can be accommodated in the Student Center and McKenny Hall only.



## Entrees: Pick 1-2

- Asiago chicken with pommerey mustard sauce (600 Cal.)
- Roasted salmon with charred red pepper pesto (280 Cal.)
- Sliced roast beef with mushroom demi glaze (340 Cal.)
- Stuffed breaded chicken with smoked gouda, prosciutto and lemon garlic butter sauce (770 Cal.)
- Balsamic grilled chicken with tomato basil relish
- Maple dijon glazed pork loin
- Cioppino
- Classic beef london broil
- Roasted vegetable paella with vegan chorizo (230 Cal.)

Pick one entree: 29.99 per person

Pick two entrees: 33.09 per person

## Sides: Pick 2

- Cheddar scalloped potatoes (200 Cal.)
- Yukon gold mashed potatoes (100 Cal.)
- Roasted red skin potatoes (130 Cal.)
- Italian mac and cheese with cherry tomatoes and basil (230 Cal.)
- Wild rice pilaf (130 Cal.)
- Tortellini primavera (180 Cal.)
- Pesto green beans (60 Cal.)
- Roasted baby carrots (70 Cal.)
- Creamed spinach (60 Cal.)
- Seasonal roasted vegetables (45 Cal.)

## Dessert: Pick 1

- Cheesecake with strawberry sauce (435 Cal.)
- Chocolate cake (310 Cal.)
- Carrot cake (300 Cal.)
- Chocolate chip cannoli
- Boston cream pie

## Salad: Pick 1

- Garden salad served with choice of two dressings:
  - Ranch (110 Cal.)
  - Italian (50 Cal.)
  - Balsamic vinaigrette (130 Cal.)
- Caesar salad with traditional dressing (280 Cal.)

\*All dressings served on the side.

For additions to your existing buffet order, please see the Enhancement options on Page 24.

# Seated Dining

Includes choice of classic Caesar or garden salad and choice of carrot cake, cheesecake or chocolate cake. (340-545 Cal.) Served with coffee, hot tea, iced water and your choice of lemonade or iced tea.

Roasted ribeye with au jus served with mashed potatoes and asparagus (560 Cal.)

42.39 per person

Petite filet mignon with whipped honey-spiced sweet potatoes, roasted asparagus and wild mushrooms served with sherry demi glaze (650 Cal.)

45.49 per person

Roasted salmon with roasted red pepper pesto, served with wild rice pilaf and green beans (465 Cal.)

31.09 per person

Bourbon beef tips with mashed potatoes and broccolini

29.99 per person

Chicken parmesan served with pasta in marinara and fresh steamed broccoli (610 Cal.)

30.99 per person

Chicken picatta served with wild rice pilaf and green beans (610 Cal.)

30.99 per person

Chicken Marsala served with roasted red skin potatoes and seasonal roasted vegetables (680 Cal.)

30.99 per person

Roasted pork loin with sherry demi sauce and apple sage compote served with mashed potatoes and green beans (570 Cal.)

28.99 per person

Wild mushroom and asiago farro risotto with grilled asparagus

28.99 per person

Roasted vegetable paella with vegan chorizo  
seasonal vegetables mixed with saffron rice (230 Cal.) (Vegan)

21.69 per person

**Made without gluten options available upon request.**





# Enhancements

Wow your guests by adding one of our specialty enhancements to your buffet.

## *Carving Stations - 25 person minimum*

Served with assorted freshly baked rolls and butter. (160-620 Cal.)

- Roast beef (260 Cal.)
- Roasted pork loin (190 Cal.)
- Herb-roasted breast of turkey (210 Cal.)
- Roasted prime rib of beef with horseradish (720 Cal.)
- Boneless glazed ham (80 Cal.)

12.29 per person  
12.29 per person  
15.69 per person  
22.79 per person  
11.89 per person

Choice of one accompanying sauce:

- Burgundy wine beef gravy (25 Cal.)
- Bordelaise sauce (90 Cal.)
- Hollandaise sauce (430 Cal.)
- Roasted turkey gravy (15 Cal.)
- Brown gravy (50 Cal.)
- Au jus (0 Cal.)

## *Pasta Stations - 25 person minimum*

Served with breadsticks. (170 Cal.)

- Orecchiette with broccoli rabe (730 Cal.)
- Rotini with mushrooms (680 Cal.)
- Rigatoni mezzi with Italian sausage (310 Cal.)
- Eggplant Pomodoro with spaghetti (410 Cal.)
- Pasta fagioli (120 Cal.)
- Tortellini a la bolognese (240 Cal.)
- Penne with marinara (190 Cal.)
- Penne with alfredo (320 Cal.)

Pick one: 13.99 per person  
Pick two: 16.49 per person

Add grilled chicken to any pasta for an additional 5.09 per guest. (170 Cal.)



# Enhancements

Wow your guests by adding one of our specialty enhancements to your buffet.



## Premium Salads

### Wedge Salad

Iceberg lettuce, blue cheese crumbles, bacon, roasted tomatoes, scallions and Parmesan croutons with blue cheese vinaigrette (270 Cal.)

### Caprese Salad

Heirloom tomatoes, mozzarella cheese and fresh basil with a balsamic glaze (190 Cal.)

### Harvest Salad

Crisp greens and arugula topped with sliced pears, apples, dried cranberries, walnuts and goat cheese with honey mustard dressing (220 Cal.)

### Pear and Gorgonzola

Crisp greens, sliced pears, pepitas and gorgonzola with apple cider vinaigrette (330 Cal.)

### Spinach Field Salad

Spinach, strawberries, almonds and goat cheese topped with raspberry vinaigrette (250 Cal.)

## *A la Carte Sides* 15 per minimum

Potatoes au gratin (270 Cal.)

Butternut squash risotto (90 Cal.)

Mashed sweet potatoes with pecan butter (170 Cal.)

Mashed potatoes (180 Cal.)

Roasted potatoes (130 Cal.)

Macaroni and cheese (150 Cal.)

Basmati rice pilaf (370 Cal.)

Roasted brussels sprouts with balsamic drizzle (70 Cal.)

Parmesan roasted carrots (90 Cal.)

## Soup

- Chicken noodle (80 Cal.)
- Tomato bisque (160 Cal.)
- Broccoli and cheese (220 Cal.)
- Vegetable garden (60 Cal.)
- Vegetarian minestrone (75 Cal.)
- Southwest tortilla
- Lemon chicken orzo

5.99 per person

5.99 per person

4.99 per person

5.39 per person

6.29 per person

3.99 per person

3.99 per person

4.99 per person

3.09 per person

2.29 per person

3.99 per person

2.29 per person

3.49 per person

2.99 per person

4.19 per person



# Desserts

## Shortcake Station

Buttermilk shortcake served with strawberries, raspberries and peach (choice of fresh or compote) and whipped cream (420-460 Cal.)

8.99 per person

## Tiramisu

Delicate coffee flavored ladyfinger cookies layered with cream and chocolate (340 Cal.)

5.09 per person

## Marshmallow Delight

Individually wrapped brown butter and sea salt chewy marshmallow treat (470 Cal.)

3.39 per person

## Apple Crisp

Warm spiced apples with cinnamon sugar oat topping and whipped cream (350 Cal.)  
Serves 25, available with buffet only

60.99 per pan

## Smores Brownie

Served with brownie topping

4.49 per person



# Plan Your Event

We are dedicated to assisting you in making your event a memorable and successful one. Our catering services can accommodate any size, theme or individual requirements on or off campus. Let Carved + Crafted guide you, from designing the perfect menu to personalizing all the details of your event. We'll work with you to create a menu, inspired by your unique needs, that will leave a lasting impression on you and your guests. All menus will follow our culinary philosophy: Authentic recipes using the freshest, seasonal ingredients.

E|Dining Catering is the exclusive caterer on Eastern Michigan University's campus. We, E|Dining, will provide food services for all University-sponsored events and events sponsored by external groups using University facilities. E|Dining may grant approvals for appropriate off-campus vendors to provide food service when it does not have the capacity to meet the request or there are special circumstances that warrant an exception. All events are booked through our campus Conference and Event Services (CES) Office at 734.487.4108

## Our Ordering Process

To ensure optimal selection, the best possible service and a creative cutting-edge culinary experience, we kindly ask that the event be booked within 10 business days for all standard service catered events, including estimated attendance and menu. We understand that events arise unexpectedly and we will do our best to accommodate late orders, but we cannot guarantee these requests.

Rush charges will occur as follow for late orders:

5 business days prior, \$50

3 business days prior, \$100

Less than 24 hours prior, \$150

We kindly request a confirmed number of guests to be specified 5 business days prior to the event. This number is considered the guaranteed guest count. Increases to the confirmed number placed less than 5 days prior may not be guaranteed the same menu choices.





**Cancellations:**

Cancellations must be made 5 business days prior to the event.

- Cancellations made less than 5 business days prior will be billed for 50% of the total
- Cancellations made less than 2 business days prior to the event will be billed for 100% of the total

Extreme and inclement weather cancellations are excluded. This occurs when the university is closed due to weather.

Cancellations of this nature are reviewed on a case-by-case basis.

**Payment:**

All events must be paid in full 5 days prior to your event. Payment is based on your guaranteed number of guests. All University account customers must provide their University account billing information 5 days prior to the event date. Michigan state tax is applied to all events. A tax-exempt certificate must be provided prior to an event in order to receive tax-exemption status.

**Service charges:**

- Off-menu requests are subject to a \$75 menu creation fee
- 17% service fee and 6% Michigan state tax will be charged in addition to all food and beverage prices quoted
- Specialty items requiring local pick-up are subject to a \$25 service charge per item
- Events that do not meet the minimum for food service will be charged the per-person minimum
- \$100/bar setup fee will be applied for any bar service
  - \$25/hour bartender fee will be added for every hour of service
  - \$50/hour bartender fee will be added for events requiring premium bar service
- \$150/90 minutes on-site Chef fee will be added for events requesting an Enhancement Station

Delivery fees for orders outside the Student Center and McKenny will be assessed as follows:

- \$40 minimum for events under \$1,000
- For events over \$1,000, a 5% delivery fee will be applied per event order
- \$250 minimum applies to food and beverage charges for off-campus events (excludes box lunch drop-offs)
- Suites 2 or more \$20 each, 1 suite \$40 delivery fee
- \$30 fee will be charged to groups that do not meet the 20-guest minimum

Prices may be subject to change per market fluctuations with notifications.

### **Special dietary requests:**

EMU Catering does offer dietary restrictive menus. Arrangements for these meals must be made at a minimum of 10 business days in advance to receive a price quote and to allow for special orders. If an unforeseen special diet accommodation is needed during the event, the Catering staff will do their best to fulfill the request. The entree will be chosen at the discretion of the catering chef.

### **Tasting sessions:**

Tastings are only offered for large-scale or major events of 150 people or more and for customized menus (exceptions are subject to approval by the sales team and executive chef). For each tasting, there is a nominal charge of \$200 for no more than 4 guests. All fees will be applied toward your event when you confirm your catering order and have secured your event date, by payment of the required deposit and signed contract.

### **Linens:**

Served and buffet-style service includes tablecloths for food service tables. Linen tablecloths and napkins are available, contact the CES office for specific colors. Tablecloths for tables other than food tables will be charged at \$4 each. For down-to-the-ground tablecloths, there is an additional \$12 charge(i.e. DJ, gift, place cards, registration).

### **Cake table:**

A 50-cent-per-guest cake fee applies to all cakes being brought into an event. This fee covers the use of plates, utensils and linens. If you would like a catering attendant to slice your cake, a fee of \$50 for an attendant can be added or if you would like the catering staff to slice and serve the cake to guests, a fee of \$100 would be added.

### **Water service:**

All off-premise events will be required to order bottled water only. All Student Center and McKenny Hall events will be charged an additional fee for water when the event does not require food service. Replenishment throughout the event will be assessed an attendant fee per hour of \$16.00.

### **Off-premise events:**

EMU Catering does not have keys to campus buildings other than the Student Center and McKenny Hall. It is the group's responsibility to make sure the facilities are opened as arranged with EPO and EMU Catering for efficient setup and tear down for the event. The group is responsible for providing tables and trash cans for events. In the event that tables and trash cans are not readily available and EMU Catering is required to set up the event, an extra fee will be applied to your total bill.

