

Hors D'oeuvres



*Hors d'oeuvres are priced
per fifty pieces.*

Hot

Crispy Tator Tots | \$100.00
with bacon and jalapeno

Edamame Pot Stickers | \$110.00
with sesame soy dipping sauce V

Angus Beef Meatballs | \$110.00
with garlicky-smoked ketchup GF

Chicken Quesadillas | \$115.00
with chipotle sour cream

Thai Cashew Chicken Spring Rolls | \$120.00
with spicy peanut dipping sauce

Pecan-Crusted Chicken Tenders | \$120.00
with maple-honey mustard

Marinated Chicken Skewers | \$130.00
with tequila, lime and sea salt GF

Flank Steak Kebab | \$140.00
with chimichurri sauce GF

Salmon Brochette | \$165.00
with hoisin teriyaki drizzle

Bacon-Wrapped Scallops | \$175.00
with a grilled pineapple chipotle glaze GF

Cold

Deviled Eggs | \$110.00
with smoked paprika dusting GF/V

Wild Mushroom Crostini | \$110.00
with pine nuts and truffle essence V

Tomato Caper Bruschetta | \$115.00
with balsamic reduction V

Tortellini Fresh Mozzarella Skewer | \$120.00
with balsamic syrup V

Smoked Chicken Salad | \$125.00
with crisp phyllo cup

Smoked Salmon Rolls | \$135.00
with cream cheese GF

Sliced Beef Tenderloin | \$150.00
with focaccia toast and caramelized shallots

Scallop Ceviche | \$175.00
with pepper lime garnish GF

Dessert Cups

Strawberry Shortcake V | \$24.00 per dozen

Lemon Lush V | \$24.00 per dozen

Chocolate Peanut Butter V | \$36.00 per dozen

Cinnamon Apple Tortilla Crisp V/VG | \$36.00 per dozen

GF - gluten friendly

V - vegetarian

VG - vegan

Reception Displays



Priced per display.

Vegetable Garden GF/V

fresh vegetables including broccoli, radishes, cucumber, grape tomatoes, carrots, cauliflower, celery, and vegetables of the season served with buttermilk ranch, roasted garlic hummus, and bleu cheese dipping sauces

\$200 serves 50 | \$125 serves 25

Spartan Spread

hummus and Baba Ghanoush with pita bread, fresh guacamole, and salsa with tortilla chips, and olive tapenade and parmesan artichoke dip with Ciabatta bread

\$200 serves 50 | \$125 serves 25

Fresh Sliced Melon, Fruits, and Berries GF/V/VG

\$235 serves 50 | \$120 serves 25

Antipasto Platter

bocconcini stuffed sweet peppers, prosciutto de parma, old forrest salami, cornichon pickles, country marinated olives, caper berries, and balsamic grilled asparagus

\$235 serves 50 | \$135 serves 25

Charcuterie Board

salami, sopprasata, mortadella, Boar's Head Deli Meats, dill Havarti, sage derby, smoked Gouda and select MSU Dairy cheeses. Served with flatbread crackers and sliced French bread

\$235 serves 50 | \$135 serves 25

Artisan Cheeses

variety of domestic and international farm cheeses, candied nuts, dried fruits, Michigan sour cherry preserves, lavash, and baguettes

\$255 serves 50 | \$135 serves 25

Warm Spinach Artichoke Dip

with flatbread crackers, crusty bread, and pita chips V

\$165 serves 50 | \$110 serves 25

Jumbo Shrimp on Ice

with lemon wedges and cocktail sauce GF

Market Price serves 50

Pizza Party | \$30 per pizza (12 slices per pizza)

select up to three pizza varieties for your event:

- four cheese
- pepperoni, sausage, and mushroom
- ham and pineapple
- sun-dried tomato, grilled vegetables, and goat cheese
- BBQ chicken, caramelized red onions, and sweet peppers

Mediterranean Flatbread | \$15 per pizza

- flatbread pizza with roasted pears and gorgonzola
- flatbread pizza with sausage and pesto

GF - gluten friendly

V - vegetarian

VG - vegan

Reception Displays



Priced per display.

Dijon Thyme Rubbed Turkey Breast GF | Chef Carved Station

served with selection of mayonnaise, mustards, and mini cheddar biscuits

\$235.00 serves 25 | Chef attendant required \$75.00 fee

Roast Leg of Lamb GF | Chef Carved Station

served with garlic, lemon, and oregano rub, apricot dill chutney, roasted garlic-dill Greek yogurt and toasted sesame pita chips

\$250.00 serves 25 | Chef attendant required \$75.00 fee

Bourbon and Maple Glazed Virginia Ham GF | Chef Carved Station

served with spicy mustard and buttermilk biscuits

\$260.00 serves 25 | Chef attendant required \$75.00 fee

Roasted Striploin GF | Chef Carved Station

served with selection of mayonnaise, creamy horseradish, and Grain mustard with silver dollar rolls

\$275.00 serves 25 | Chef attendant required \$75.00 fee

Pepper-Crusted Tenderloin of Beef | Chef Carved Station

served with wild mushroom demi-glace and silver dollar rolls

\$325 serves 25 | Chef attendant required \$75.00 fee

Whole Roasted Beef Tenderloin GF | Chef Carved Station

served with horseradish sauce and silver dollar rolls

\$375.00 serves 25 | Chef attendant required \$75.00 fee

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V - vegetarian

VG - vegan

Reception Stations



Priced per person for a maximum of one hour.

A labor charge will be assessed for less than 25 guests.

Pasta Station (select two) | \$15.00

Penne a la Vodka

penne pasta sautéed in a creamy tomato vodka sauce V

Farfalle Porcini

farfalle pasta topped with a creamy porcini mushroom sauce V

Cavatelli Bolognese

catavelli pasta topped with a meat ragu

Gnocchi Pesto

gnocchi tossed with a basil pesto sauce and finished with shaved parmesan cheese

Garlic Breadsticks

Umami Bar | \$15.00

pan-fried dumplings, grilled Thai chicken satay with peanut sauce, spicy crab rangoons, vegetarian spring rolls with sweet and sour sauce, and Asian rice noodle salad with sesame dressing

Burrito Bowl Bar | \$16.00

cilantro-lime marinated chicken, spicy beef strips, onions, assorted peppers, scallions, jalapenos, pepperoncini, cheddar cheese (GF) (V), pico de gallo (GF) (V) (VG), guacamole (GF) (V) (VG), sour cream (GF) (V), nacho cheese and queso served in a tortilla bowl (V)

Slider Station (select two) | \$18.00

Mini Beef and Cheddar Sliders

with dill pickles, and caramelized onions

Pulled Pork Sliders

with creamy coleslaw and sweet BBQ sauce

Southwestern Grilled Chicken Sliders

with grilled tomatoes, roasted chili, pepper jack cheese, and chipotle mayo

Grilled Vegetable Sliders

with roasted red pepper aioli V

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VG - vegan

Reception Stations



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Crepe Station | \$12.00

sweet Crepes with Strawberries, local honey, ricotta, Nutella spread, whipped cream, powdered sugar, and chocolate sauce V

savory Crepes with sautéed chicken, sautéed mushrooms, creamed baby spinach, caramelized onions, creamy leek sauce, and crumbled feta

Ice Cream Sundae Bar | \$8.75

chocolate and vanilla MSU Dairy ice cream (GF) (V), chocolate, strawberry, and caramel sauces crushed Oreo pieces, toasted walnuts, peanuts, mini M&Ms, maraschino cherries, rainbow sprinkles, whipped cream, freshly brewed coffee, and a selection of fine teas

Street-Style Food Stations (select two)

Grilled & Roasted Veggie Sliders | \$18.00

veggie burger with roasted red pepper olive tapenade, pickled fennel, crispy haystack potatoes, and spinach leaves V/VG

Pork Carnitas | \$18.00

crispy roasted pork, pickled red onions, fresh cilantro, pineapple and chipotle crema, served with corn tortilla shells

Chicken Tinga | \$18.00

braised chicken in chipotle tomato sauce with green cabbage, cilantro, taco sauce, and feta cheese in a white corn tortilla with avocado cream served with taco shells, tortilla chips and fresh salsa

Carne Asada | \$18.00

grilled steak, fresh pico de gallo, avocado, shredded iceberg, and cheddar jack cheese served with corn tortilla shells

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V - vegetarian

VG - vegan

Please add applicable service charge and state sales tax to all food and beverage items. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness. We cannot guarantee that allergens may not have been introduced during another stage of the food chain process or, even inadvertently, during preparation.