

# Dinner Buffet Selections



*Priced per person.*

*Beverage service during meal includes iced water, freshly brewed coffee, a selection of fine teas and soda.*

*A labor charge will be assessed for meal functions of less than 25 guests.*

GF- Gluten Friendly  
V- Vegetarian  
VG- Vegan

## Italian Dinner Buffet | \$37.50

### Antipasto Platter

with grilled vegetables, Kalamata olives, artichokes, mushrooms, and provolone GF/V/VG

### Classic Caesar Salad

### Italian Bread Salad

with marinated cucumber, tomatoes, and balsamic and Italian dressings on the side V/VG

### Orecchiette and Grilled Vegetable Pasta Salad V/VG

### Fresh Mozzarella and Roasted Tomatoes

with balsamic drizzle GF/V

### Traditional Chicken Parmesan

### Grilled Salmon

with parsley butter sauce GF

### Porchetta-Roasted Pork Loin

with garlic rosemary demi GF

### Cheese Tortellini Alfredo V

### Risotto

with sautéed mushrooms, asparagus, and bell peppers GF/V/VG

### Ratatouille Vegetables GF/V/VG

### Crusty Italian Bread, Tomato Focaccia and Butter V

### Mini Cannoli, Chocolate Biscotti, and House-Made

Petit Desserts including Minimis, Toasted Almond Amaretto Mousse, and Italian Rum Cake

## American Bounty Buffet | \$39.50

### Michigan Organic Salad

with mixed field greens, bleu cheese crumbles, crisp applewood smoked bacon, with honey mustard (GF) and ranch dressings

### Black Bean and American Corn Belt Salad

with cilantro dressing GF/V/VG

### Minnesota Wild Rice Salad

with apples and brown sugar GF/V/VG

### California Walnut and Mandarin Orange Salad

with citrus vinaigrette V/VG

### St. Louis-Style Barbeque Pork Ribs

slow-roasted with maple barbeque sauce

### Lake Superior Whitefish

topped with toasted pecans and mango cream sauce GF

### Oregon-Style Chicken

with pinot noir and cranberries GF

### Idaho Potato Gnocchi

with fresh herbs, roasted garlic, and peppers V

### Steamed Michigan Asparagus GF/V/VG

### American Harvest Vegetable Medley GF/V/VG

### Carolina Red Sweet Potato Mashers GF/V

### Assorted Rolls and Butter

### Petite Fours and House-Made Petit Desserts including

Raspberry Pie, Salted Caramel Fudge Cake, Blueberry Trifle, and White and Dark Chocolate Mousse

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.

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## **The Barbeque Buffet | \$41.00**

### **Tossed Garden Salad**

with cucumbers, carrots, radish, zesty barbeque vinaigrette (GF) and ranch dressing V

### **Summer Sweet Corn Salad**

with roasted peppers, sweet onion, and basil GF/V/VG

### **Grilled Watermelon Salad**

with shaved fennel, freshly picked mint, and honey-lime vinaigrette GF/V

### **Bacon-Wrapped Pork Loin**

with Michigan cherry bourbon barbeque glaze GF

### **Smoked Ribeye of Beef**

with house-made Cajun rub GF

### **Hawaiian Salmon Brochettes**

with pineapple, peppers, and red onions GF

### **Wood-Grilled Array of Seasonal Vegetables GF/V/VG**

### **Baked Potatoes in their Jackets**

accompanied with sour cream and butter GF/V

### **Mini Corn Muffins V**

### **Assorted Rolls and Butter**

**House-Made Petit Desserts** including Dutch Apple Pie, Salted Caramel Fudge, Blueberry Trifle, and Margarita Fruit Cups

## **The State of Michigan Buffet | \$43.00**

### **MSU Student Organic Farms Mixed Greens**

with Michigan apple cider vinaigrette (GF) and ranch dressing V/VG

### **Grilled Okemos Shrimp Cocktail**

with citrus aioli GF

### **Michigan Dried Cherry and Apple Salad**

with red wine vinegar GF/V/VG

### **Pan-Seared Michigan Chicken**

with Michigan apple cider glaze GF

### **Lake Michigan Whitefish Almandine**

in a beurre noisette

### **Leelanau Wine-Braised Beef Short Rib**

in a Michigan morel mushroom demi-glace GF

### **Michigan Asparagus & Sautéed Baby Tomatoes**

GF/V/VG

### **Northern Michigan Whipped Potatoes GF/V**

### **Michigan Squash Lasagna**

with layered seasonal squash, mozzarella and parmesan cheese V

### **Assorted Rolls and Butter**

### **Petite Fours and House-Made Petit Desserts** including

Raspberry Pie, Salted Caramel Fudge Cake, Blueberry Trifle, and White and Dark Chocolate Mousse