

# Served Breakfast Selections



*Priced per person.*

*Served breakfasts include a seasonal fruit cup, orange juice, freshly brewed coffee, and a selection of fine teas.*

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

## **The Red Cedar | \$15.75**

scrambled eggs with cheddar cheese, applewood smoked bacon, country sausage links, and breakfast potatoes GF

## **The Grand River | \$15.75**

brioche French toast topped with macerated strawberries and blueberries and whipped mascarpone cream

## **Scrambled Egg Poutine | \$16.00**

breakfast potatoes (GF) and scrambled eggs with MSU dairy cheese curds, and housemade sausage gravy

## **The Spartan Breakfast Wrap | \$16.25**

scrambled egg whites, diced tomato, red onion, yellow bell pepper and crumbled goat cheese. Wrapped in a warm spinach tortilla. Served with roasted sweet potatoes. Corn Tortilla available GF

## **Southwest Breakfast | \$16.25**

scrambled eggs with black beans, Monterey jack cheese, pico de gallo, and diced avocado. Served with hash brown potatoes GF

## **Artisan Quiche | \$16.50**

thin sliced prosciutto ham, Portobello mushroom, cheddar cheese, roma tomato and asparagus. Served with seasoned breakfast potatoes GF

## **Kellogg Taco Plate | \$16.75**

two flour tortillas filled with scrambled eggs, smoked beef brisket, caramelized onions, pepper jack cheese, charred tomato salsa and fresh cilantro. Served with country potatoes and peppers. Corn Tortilla available GF

GF- Gluten Friendly  
V- Vegetarian  
VG- Vegan

# Continental Breakfast Selections



*Priced per person.*

*Continental breakfast buffets include orange and V-8 juices, freshly brewed coffee, and a selection of fine teas.*

## **The Classic Continental | \$12.75**

Fresh Sliced Fruits and Seasonal Berries GF/V/VG

Variety of Bagels  
with butter, cream cheese, and fruit preserves V

Assorted Muffins and Fruit Danishes V

## **The Fresh Start Continental | \$14.50**

Fresh Sliced Fruits and Seasonal Berries GF/V/VG

Croissants  
with butter and fruit preserves V

Assorted Muffins and Fruit Danishes V

Assorted Yogurts GF V

Oatmeal  
with cinnamon, raisins, and brown sugar GF/V/VG

## **Enhancements (Based Upon One Serving)**

Hard Boiled Eggs | \$2.00 GF

Country Sausage Links (*two*) | \$3.00 GF

Bacon Slices (*two*) | \$3.50 GF

Assortment of Scones | \$3.25 V

Oatmeal | \$3.50  
with cinnamon, raisins, and brown sugar GF/V/VG  
(Minimum order of 25)  
add seasonal berries GF/V/VG | \$2.50

Fluffy Eggs | \$4.25  
scrambled with MSU Dairy cheddar GF

Breakfast Wheat Wrap | \$5.25  
with fluffy scrambled eggs, cheddar cheese, and bacon or sausage

Breakfast Spinach Wrap | \$4.25  
with fluffy scrambled eggs, and pepper jack cheese V

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# Breakfast Buffet Selections



*Priced per person.*

*Breakfast buffets include orange and V-8 juices, freshly brewed coffee and a selection of fine teas.*

*A minimum guarantee of 25 guests is required.*

## **The Kellogg Breakfast Buffet | \$21.50**

Sliced Seasonal Fruit GF/V/VG

Scrambled Eggs GF

Country Potatoes V/VG

Country Sausage Links GF

Applewood Smoked Bacon GF

Individual Yogurt with Granola V

Breakfast Pastries V

Variety of Bagels  
with cream cheese, butter, and fruit preserves V

## **Burrito Bowl Buffet | \$22.75**

Seasonal Fruit Display GF/V/VG

Cinnamon Sugar Donuts V

Scrambled Eggs GF

On the side: chorizo (GF), grilled chicken (GF), black beans, pico de gallo, jalapenos, guacamole, red onions, salsa roja GF/V/VG

Cotija cheese (GF), flour tortillas (V/VG), crispy sweet potatoes GF/V/VG

Farina (V/VG) served with dried mango and apricots  
GF/V/VG

## **The Centennial Breakfast Buffet | \$23.50**

Fluffy Eggs

scrambled with onion, sweet peppers, and cheddar cheese  
GF

Applewood Smoked Bacon GF

Country Sausage Links GF

Crisp Hash Brown Potatoes GF/V

Banana Nut French Toast  
with caramelized bananas and maple syrup

Sliced Seasonal Fruit GF/V/VG

Breakfast Pastries V

Variety of Bagels  
with cream cheese, butter, and fruit preserves V

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# Break Selections



**Cravings Popcorn Bar** | \$3 *per person*  
trio of Cravings dark and white chocolate drizzled caramel corn, dill pickle corn, and sweet and salty kettle corn (designed to serve a minimum of 25 guests) GF/V

**Crudité Cups** | \$3.50 *each*  
baby carrots, celery sticks, cucumber spears, and red pepper strips with ranch dressing (designed to serve a minimum of 25 guests) V

**Trail Mix Cups** | \$4.00 *each*  
cherries, cranberries, mixed nuts, chocolate chips, and M&Ms (designed to serve a minimum of 25 guests) V

**Cookie Jar Break** | \$7.75 *per person*  
assorted MSU Bakery cookies V, ice cold skim and 2% milk, assorted Coca-Cola soda, freshly brewed coffee and a selection of fine teas (designed to serve a minimum of 25 guests)

**Sweet & Salty Break** | \$8.75 *per person*  
bittersweet chocolate bark infused with walnuts, dried cherries, and crystallized ginger, assortment of salty snacks, ice cold skim and 2% milk, assorted Coca-Cola soda, freshly brewed coffee and a selection of fine teas (designed to serve a minimum of 25 guests) GF/V

## Beverages

**Ice Cold Skim and 2% Milk Half Pints** | \$1.75 *each*

**Lemonade** | \$2.50 *per serving*

**Assorted Coca-Cola Soda** | \$2.75 *each*

**Assorted La Croix** | \$2.75 *each*

**Freshly Brewed China Mist Iced Tea** | \$2.75 *per serving*

**Freshly Brewed Coffee and a Selection of Fine Teas** | \$2.75 *per serving*

**Create Your Own Selection of Kellogg Center Infused Water.** | \$3.25 *per serving. Pick two: Strawberry, Kiwi, Pineapple, Orange, Ginger, Cucumber, Apple, Lemon, Lime.*

**Orange and V-8 Juices** | \$3.25 *per serving*

**Kellogg Center Bottled Water** | \$3.25 *each*

**Joia Artisan Soda Selections** | \$4.00 *per bottle*

**Artisan Style Cold Brew Coffee** | \$4.25 *per serving*

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# Break Selections



- Whole Fruit | \$1.75 each  
bananas, oranges, and Michigan apples GF/V/VG
- Candy Bars | \$2.00 each V
- Salty Snack Assortment (individual bags) | \$2.00 each V
- White Cheddar Popcorn (individual bags) | \$2.00 each V
- String Cheese | \$2.00 each GF/V
- Fruit Yogurt Assortment | \$2.25 each GF/V
- Assortment of Danishes | \$2.75 each V
- Assortment of Bagels | \$2.75 each  
with Butter, cream cheese and fruit preserves V
- Assortment of Muffins | \$2.75 each V
- Gluten-Friendly Bagels | \$3.50 each  
with cream cheese GF/V
- Gluten-Friendly Muffins | \$3.50 each GF/V
- Selection of KIND granola bars | \$3.75 each V
- Seasonal Fruits and Berries | \$4.25 per serving GF/V/VG
- Assorted Doughnuts | \$30.00 per dozen V
- Coffee Cake | \$42.00 serves 16 V

- Chocolate Iced Brownies | \$2.50 each V
- Chocolate-Dipped Strawberries | \$2.75 each GF/V
- Assorted MSU Bakery Cookies | \$27.00 per dozen V
- MSU Bakery Game Day Cookies | \$42.00 per dozen  
Spartan "S" and Spartan head frosted sugar cookies V
- Custom Logo Cookies | \$42.00 per dozen  
sugar cookies V
- Custom Logo Cookies Individually Bagged | \$50 per dozen  
sugar cookies V
- Decorated Special Occasion Half Sheet Cake | \$135.00  
serves 35 V
- Decorated Special Occasion Sheet Cake | \$260.00  
serves 70 V

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# Served Luncheon Selections



*Priced per person.*

*Served luncheons include your choice of included starter and dessert.*

*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 20 guests.*

*For daily gluten-friendly and vegetarian options contact your conference services manager.*

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## Poultry

**Sea Salt and Sage Marinated Chicken Breast** | \$19.00  
6oz grilled chicken breast with sauce chasseur, sour cream mashed potatoes and steamed broccoli GF

**Grand Traverse Chicken** | \$19.25  
oven-roasted chicken breast topped with Herkner's Michigan cherry and blueberry sauce served with white and wild rice pilaf and a green bean and Bermuda onion medley (contains Almond extract)

**Chipotle Chicken** | \$19.75  
marinated chicken breast with stewed black bean ragout served with sweet corn, tomatoes and cilantro GF

**Chicken Milano** | \$21.75  
olive oil seared chicken breast with tomato pesto cream, Garlic and herb linguine and sautéed zucchini

## Pork and Beef

**Baked Meat Lasagna** | \$19.00  
topped with mozzarella and marinara sauce and served with balsamic broccoli florets (GF)

**Marinated London Broil** | \$21.75  
topped with a wild mushroom demi-glace rested on roasted fingerling potatoes and fresh carrots GF

**Roasted Pork Loin** | \$21.75  
twin sliced pork medallions with blueberry port wine reduction, celery root and parsnip puree and steamed broccolini GF

**Braised Beef Short Rib** | \$22.25  
slow braised short rib with rosemary demi glace, cheddar and horseradish mashed potatoes, and broccoli florets GF

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*Priced per person.*

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## Fish

### **Pan Seared Salmon | \$21.75**

served atop a crispy polenta cake with chorizo infused ratatouille vegetables and basil scented olive oil GF

### **Lake Superior Whitefish Piccata| \$21.75**

seared crisp and served with baby carrots

### **Baked Sole Florentine| \$23.00**

spinach and mushroom stuffed baked sole with crème de cabernet sauce and saffren basmati rice GF

## Vegetarian

### **Tomato-Basil Crema | \$21.75**

served with garlic herb linguine, squash medley, and topped with sun-dried tomato pesto cream V  
**Add 4 Ounce Grilled Chicken Breast | \$5.00 GF**

### **Mediterranean Stew | \$20.00**

served with ratatouille vegetables, kidney beans, and pesto marinated tofu V/VG

# Served Luncheon Selections



*Priced per person.*

*Served luncheons include your choice of included starter and dessert.*

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## Sandwiches

### **Vegetarian Lavash Wrap | \$16.25**

Soft lavash wrap filled with provolone cheese, sliced cucumber, tomato, red onion, marinated Portobello mushroom, spinach with Green Goddess Dressing with pickle spear V

### **Kellogg Club | \$17.50**

Boarshead Cajun turkey breast, smokehouse bacon, crisp romaine lettuce, tomato, and avocado mayo on artisan ciabatta bread with pickle spear

### **Chicken Caesar Wrap | \$17.75**

herb-grilled chicken, crisp romaine lettuce, parmesan cheese, and Caesar dressing in a tomato wrap with pickle spear

### **Deli Ruben Wrap | \$18.00**

thin-sliced corned beef, Swiss cheese, sauerkraut, and thousand island dressing rolled in a whole wheat tortilla with pickle spear

## **Salad Enhancements (Based Upon One Serving)**

### **4 oz. Portobello Mushroom | \$4.00 GF/V/VG**

### **4 oz. Grilled Chicken Breast | \$5.00 GF**

## Salads

### **Kellogg Caesar Salad | \$16.00**

crisp romaine lettuce, garlic croutons, parmesan cheese, and creamy Caesar dressing on the side with assorted rolls and butter

### **Kellogg Chicken Salad | \$17.50**

pulled chicken blended with herb dressing, dried cherries, and topped with toasted walnuts served atop a bed of blended spring greens garnished with fresh fruit and berries GF with assorted rolls and butter

### **Cobb Salad | \$18.00**

gathered field greens, tomatoes, bacon, avocado, turkey, ham, and a boiled egg served with a red wine-Dijon mustard GF and ranch dressing with assorted rolls and butter

### **The Immune Booster Salad | \$18.25**

kale-spinach and romaine lettuce tossed with dried cranberries, edamame, artichoke hearts, black beans, and sunflower seeds with house-made honey-lime vinaigrette GF/V with assorted rolls and butter

### **Greek Salad | \$18.25**

Arcadia mixed greens, Kalamata olives, roma tomato, sliced beets, chopped green beans, crumbled feta cheese, garbanzo beans and Grecian style vinaigrette GF/V/VG with assorted rolls and butter



# Served Luncheon Selections



*Priced per person.*

*Served luncheons include your choice of included starter and dessert.*

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

## Included Starters (select one)

**Kellogg House Mixed Greens**  
with carrot julienne, English cucumber, and grape tomatoes GF/V/VG

**Caesar Salad**  
with croutons and parmesan cheese V

**Gathered Greens**  
with candied pecans, dried cranberries, and feta cheese GF/V

*Select up to two dressing options:* House Vinaigrette GF, Ranch, Caesar, or Cherry Vinaigrette GF

## Lunch Soup Selections

**Creamy Potato Leek Soup with Scallion GF/V**

**Portobello Mushroom and Mascarpone Bisque GF/V**

**Chicken Tortilla Soup**

**Vegetarian Tomato Basil Bisque GF/V/VG**

**Broccoli Cheddar Soup V**

## Included Desserts (select one)

**Pineapple Upside-Down Cake V**

**Apple Spice Layer Cake V**

**Chocolate Mousse Cake V**

**Apple Pie V**

**New York Style Cheesecake with Raspberry Sauce V**

**Pecan Pie V**

**Espresso Mousse GF/V**

**Carrot Cake V**

**English Trifle V**

**Raspberry Tofu Mousse GF/V/VG**

**MSU Dairy Ice Cream**

*Select one flavor:* chocolate GF/V or vanilla GF/V

## Dessert Enhancements (Based Upon One Serving)

**À La Mode Enhancement | \$1.50**

*Select one flavor:* chocolate GF/V or vanilla GF/V served in a cup

**White Chocolate Mousse with Grand Marnier Berries | \$3.50 GF/V**

**Raspberry Linzer Torte V | \$3.75**

**Chocolate Decadence Cake V | \$4.50**

**Salted Caramel Sensation Torte V | \$4.50**

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# Luncheon Buffet Selections



*Priced per person.*

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

*A minimum guarantee of 25 guests is required.*

## **Kellogg Lunch Buffet | \$25.75**

### **Gathered Field Greens**

with bacon bits, shredded cheddar cheese, cherry tomatoes, sliced cucumbers, and croutons served with house vinaigrette, and ranch dressings

### **Farfalle Pasta Salad**

with sun-dried tomatoes, pesto, and farmer's market vegetables V/VG

### **Texas-Style Corn, Black Bean, and Cilantro Salad GF/V/VG**

### **Blackened Chicken**

served over wilted greens GF

### **Michigan Squash Lasagna**

with layered seasonal squash, mozzarella and parmesan cheese V

### **Red Wine-Braised Petit Flat Iron Steak**

with roasted pearl onion demi GF

### **Vegetable Rice Pilaf GF/V/VG**

### **Vegetable Medley GF/V/VG**

### **House-Made Petit Desserts**

including granola with berries and yogurt, mini trifles, cream puffs, and white and dark chocolate mousse (GF)

## **Deli Buffet | \$24.50**

### **Tomato Basil Soup GF/V/VG**

Sliced Roast Beef, Smoked Turkey Breast, Cured Ham, and Salami

Swiss, Cheddar, and Provolone Cheeses

Assorted Sliced Breads

Leaf Lettuce, Vine-Ripened Tomatoes, Sliced Onions, Olives, and Pickles GF/V/VG

Stone Ground and Classic Mustards, Mayonnaise, and Hot Sauces

Grilled Vegetable Salad GF/V

Confetti Orzo Pasta V

Dill Yogurt Cucumber Salad GF/V

No-Bake Cheesecake  
with raspberry sauce

Zesty Lemon Parfait V

Chocolate Mousse GF/V

### **Buffet Enhancement (Based Upon One Serving)**

**Buffalo Chicken Sliders | \$3.25**

pre-assembled buffalo seasoned chicken breast with coleslaw, sliced pickles and petit rolls

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# Luncheon Buffet Selections



## Fiesta Buffet | \$25.00

**Mixed Baby Greens**  
with roasted corn and pepper relish, fried tortilla strips,  
and New Mexico buttermilk dressing **V**

**Corn and Black Bean Salad with Cilantro GF/V/VG**

**Jicama, Corn, and Squash salad**  
with cilantro vinaigrette **V/VG**

**Blue and White Corn Tortilla Chips**  
with salsa roja, house-made guacamole, and sour cream  
**GF/ V**

**Grilled Chicken GF**

**Grilled Beef GF**

**Warm Corn and Flour Tortillas V/VG**

**Jalapeños, Shredded Lettuce, Diced Tomatoes,  
Chopped Onions, Cotija Cheese, and Cheddar Cheese**  
**GF/V**

**Two-Cheese Enchiladas**  
with tomatillo sauce **V**

**Brown Rice**  
with cilantro and lime **GF/V/VG**

**Vegetarian Borracho Beans V/VG**

**Cinnamon-Dusted Sopapillas V**

**House-Made Petit Desserts**  
including chocolate and peanut butter cookie trifles, mini  
fruit cups **GF/V/VG**, and margarita cake **V**

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**V-** Vegetarian  
**VG-** Vegan

*Priced per person.*

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

*A minimum guarantee of  
25 guests is required.*

## Italian Buffet | \$26.00

**Toasted Orzo Artichoke and Bell Peppers Pasta Salad V**

**Classic Caesar Salad**  
with croutons and creamy Caesar dressing

**Tomato Mozzarella Caprese GF/V**

**Jumbo Italian Meatballs**  
with smoky tomato sauce

**Chicken Piccata with Lemon Caper Sauce**

**Italian Vegetable Ragout**  
with chickpeas and tomatoes **GF/V/VG**

**Oven-Baked Ziti**  
with spinach, tomatoes, garlic, and pecorino Romano **V**

**Roasted Tomatoes**  
with herb crumb topping **V/VG**

**Garlic Bread and Butter V**

**Grilled Asparagus with Roasted Garlic GF/V/VG**

**Mini Cannoli V**

**House-Made Petit Desserts**  
including minimisu, toasted almond amaretto mousse, and  
Italian rum cake **V**

# Luncheon Buffet Selections



*Priced per person.*

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

*A minimum guarantee of 25 guests is required.*

## **Soup and Salad Buffet | \$16.75**

Vegetarian Potato and sweet corn chowder V

Smoked turkey and white bean soup with braised kale GF

Classic Caesar Salad with crisp romaine lettuce, garlic croutons, and parmesan cheese served with creamy Caesar dressing

Michigan Greens with julienne apples, walnuts, Michigan dried cherries, maple vinaigrette GF/V/VG and Ranch Dressing

Freshly Baked Rolls & Butter

House-Made Desserts including oreo mint mousse, peanut butter kitkat mousse, and white chocolate snickers mousse

## **Enhancements (Based Upon One Serving)**

4 oz. Portobello Mushroom | \$4.00 GF/V/VG

4 oz. Grilled Chicken Breast | \$5.00 GF

4 oz. Grilled Salmon Filet | \$5.50 GF

4 oz. Marinated Flank Steak | \$6.00 GF

## **Fit and Healthy Buffet | \$25.25**

Smoked turkey and white bean soup with braised kale GF

Minestrone Soup V/VG

Romaine Heart Salad with whole wheat croutons, shredded parmesan, and low-fat Caesar dressing

Grilled vegetable salad with crispy chickpeas GF/V/VG

Baked cauliflower and quinoa cakes with mango habanero relish GF/V/VG

Red Bean and Rice Salad with bell pepper and cilantro GF/V/VG

Grilled Breast of Chicken with natural jus lie GF

Oven-Roasted Squash and Peppers with garlic and fresh herbs GF/V/VG

White Wine-Poached Salmon with red cabbage apple and golden raisins GF

House-Made Petit Desserts including mini fruit cups, caramel apples, and chocolate WOW-dark chocolate bark infused with walnuts, dried cherries, and crystallized ginger V

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# Boxed Luncheons



*Priced per person.*

*Select up to three boxed luncheon varieties for your event.*

*Boxed luncheons include a sandwich, fresh fruit cup, freshly baked cookie, salty snack, and soda or bottled water.*

*Contact your conference services manager for a service style buffet.*

**Kellogg Chicken Salad Sandwich | \$16.75**  
with dried cherries, walnuts, lettuce, and tomato on wheat berry bread

**Veggie Delight | \$16.75**  
grilled Portobello mushroom, roasted red bell pepper, onion, spinach, and tomato with basil pesto wrapped in a honey wheat tortilla V/VG

**Cajun Turkey Wrap | \$17.75**  
Boar's Head Cajun turkey breast, lettuce, tomato, gardeniera, and remoulade wrapped in a spinach tortilla

**Caprese Sandwich | \$17.75**  
vine-ripened tomatoes, fresh mozzarella, field greens, sweet red onions, and balsamic vinaigrette on a pesto-rubbed rustic country sourdough V

**Kellogg Chicken Caesar Wrap | \$18.00**  
thinly-sliced chicken, parmesan cheese, romaine and kale Caesar salad, and red onion tucked in a whole wheat tortilla

**BLTA Wrap | \$18.75**  
thick cut bacon, lettuce, tomato, and sliced avocado folded into a tomato tortilla with roasted garlic aioli

**Barbeque Chicken Wrap | \$18.75**  
smoked barbeque chicken breast, grilled sweet onion, and cabbage coleslaw wrapped in a tomato tortilla

**Tender Shaved Roast Beef & Sharp Cheddar | \$19.25**  
with lettuce, tomato, and stone ground mustard on marble rye

## Enhancement (Based Upon One Serving)

**Gluten-Friendly Bread | \$1.25 Extra**

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# Roll-in Luncheon Buffets



*Priced per person.*

*Roll-in lunch buffets include: assorted soda, bottled water, freshly brewed coffee and a selection of fine teas.*

*Designed to serve a maximum of 25 guests.*

*A labor charge will be assessed for meal functions of less than 15 guests.*

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## Roasted Turkey Wrap | \$21.75

Roasted Turkey  
with lettuce, tomato, crisp bacon, and avocado aioli in a whole wheat wrap

Grilled Vegetable Salad GF/V/VG

Sliced Fresh Fruit GF/V/VG

Petite Fours

Chocolate-Dipped Strawberries GF/V

Assorted Coca-Cola Soda

Bottled Water

Freshly Brewed Coffee and a Selection of Fine Teas

## Rosemary Grilled Chicken Breast | \$22.50

Grilled Chicken  
with lettuce, tomato, smoked gouda, and herbed mayonnaise on a crusty cibbatta

Penne Pesto Pasta Salad V/VG

Bowl of Fresh Berries GF/V/VG

Mini Cheesecakes and Petite Fours

Assorted Coca-Cola Soda

Bottled Water

Freshly Brewed Coffee and a Selection of Fine Teas

## Soup Enhancements (Based Upon One Serving)

Potato and Sweet Corn Chowder (V) | \$3.25

Curried Carrot and Chickpea Bisque (GF/V) | \$3.25

Chicken Tortilla Soup | \$3.50

Smoked Ham and White Bean Soup | \$3.50

# Hors D'oeuvres



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

## Hot

**Edamame Pot Stickers (V) | \$100**  
with sweet chili sauce GF

**Angus Beef Meatballs | \$110**  
with choice of Italian, Swedish, or BBQ Sauce

**Country-Style Chicken Strips | \$115**  
with honey mustard and barbeque sauces

**Monterey Jack Cheese Quesadillas (V) | \$115**  
with black beans, sour cream, and salsa

**Butternut Squash Arancini (V) | \$115**

**Slow Cooked Black Bean Empanadas | \$115**

**Crab Rangoon | \$120**  
with sweet and sour sauce

**Spiced Sweet Potato Cake | \$125**  
with maple crème fraiche V

**Sesame Chicken Skewer | \$135**  
with sweet chili sauce GF

**Braised Chicken Arepa | \$135**  
with pico de gallo and fresh cilantro

**Atlantic Salmon Brochette | \$150**  
with hoisin-teriyaki drizzle

**Bacon-Wrapped Scallops (GF) | \$155**

**Roasted Poblano Pepper and Black Bean Cake | \$160**  
with cilantro infused sour cream GF

**Beef Polpette | \$165**  
stuffed with bleu cheese, caramelized onion, and bacon

**Miniature Crab Cakes | \$185**  
with spicy caper remoulade

**Slow Braised Short Rib Slider | \$200**  
with pickled red onion

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# Hors D'oeuvres



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

*Dessert selections are priced per dozen.*

## Cold

Curry Chicken Salad | \$110  
in an English cucumber cup GF

Smoked Whitefish Canapé | \$110

Plum Tomato, Mozzarella, and Basil Bruschetta | \$110 V

Wild Mushroom and Artichoke Bruschetta V/VG | \$110

Traditional and Roasted Red Pepper Hummus | \$120  
with toasted pita points V/VG

Apple, Dried Cherry and Walnut Compote | \$120  
served in a corn phyllo cup GF/V/VG

Mini Gazpacho Cups | \$145  
with marinated shrimp, fresh lime, and cilantro GF

Antipasto Kebab | \$160  
with mozzarella, sun-dried tomatoes, artichokes, and olives GF/V/VG

Crab and Sweet Corn Salad | \$185  
with corn tortilla chips GF

Roasted Fennel, Kalamata Olive and Caper Bruschetta | \$195 V/VG

Roasted Beef Tenderloin Bruschetta | \$215  
with tomato caper relish

Thai Style Shrimp Skewer | *Market Price*  
with lemongrass and sweet chili sauce GF

Jumbo Gulf Shrimp | *Market Price*  
with lemon and cocktail sauce GF

## Dessert

Petite Cheesecakes | \$30.00

Mousse-Filled Cream Puffs | \$24.00

Petite Fruit Tartlets | \$36.00

Mini Eclairs | \$24.00

Mini Gourmet Cupcakes | \$24.00

Chocolate-Dipped Fresh Strawberries GF/V | \$36.00

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Priced per display.

**Fresh Garden Vegetable Crudités Display GF**  
with house made ranch dip infused with fresh dill V  
\$180 serves 50 | \$95 serves 25

**Executive Breads and Spreads**  
trio of chickpea, roasted squash, and herb-yogurt hummus,  
warm spinach artichoke dip, olive tapenade with flatbread  
crackers, and roasted garlic and rosemary olive oil crostini  
\$180 serves 50

**Fresh Sliced Melon, Fruits, and Berries GF/V/VG**  
\$235 serves 50 | \$120 serves 25

**Antipasto Platter**  
olive oil and basil-scented grilled vegetables, Kalamata  
olives, artichokes, mushrooms, provolone cheese, and a  
selection of MSU charcuterie GF  
\$235 serves 50

**Butchers Board**  
salami, sopprasata, mortadella, Boar’s Head Deli Meat’s, Dill  
Havarti, Sage Derby, Smoked Gouda and Select MSU Dairy  
Cheeses with assorted crackers and sliced French bread  
\$235 serves 50

**Chef Carved Station Herb-Roasted Turkey Breast**  
with Michigan cherry compote and assorted petite rolls  
\$235 serves 40 | *Uniformed Chef \$75.00 fee*

**International and Domestic Cheese Display**  
with assorted crackers and sliced French bread  
\$255 serves 50 | \$135 serves 25

**Chef Carved Station Pepper-Crusted Tenderloin of Beef**  
with wild mushroom demi-glace GF  
\$325 serves 25 | *Uniformed Chef \$75.00 fee*

GF- Gluten Friendly  
V- Vegetarian  
VG- Vegan

# Reception Displays

**Jalapeno Popper Dip**  
warm mixture of Neufchatel cheese, jalapeno peppers,  
herbs and spices, topped with toasted bread crumbs,  
served with blue corn tortilla chips V  
\$155 serves 50

**Warm Spinach Artichoke Dip**  
with flatbread crackers, crusty bread, and pita chips V  
\$165 serves 50

**Warm Crab and Cream Cheese Dip**  
served with Chicago flatbread crackers and artisan ciabatta  
bread bites  
\$185 serves 50

**Jumbo Shrimp on Ice**  
with lemon wedges and cocktail sauce GF  
*Market Price serves 50*

**Large 16-Slice Pizza | \$30 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  
- vegetarian with green peppers, black olives,  
mushrooms, and onions  
- shrimp scampi, garlic, and mozzarella cheese (*price  
may vary for this selection based on market price*)

# Reception Stations



*Priced per person for a maximum of one hour.*

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

## **Mac 'n' Cheese Bar | \$11.50**

traditional cheese sauce, creamy white cheese sauce, elbow pasta, wild mushrooms, chopped bacon, Italian sausage (GF), blackened chicken, tomatoes (GF) (V), scallions (GF) (V), garlic bread crumbs (V), and shredded cheddar cheese (GF) (V)

## **Pasta Bar | \$13.75**

mesquite grilled chicken, Italian sausage (GF) (V), wild mushrooms (GF) (V), sun-dried tomatoes (GF) (V), vegetable pepper medley (GF) (V), spinach, parmesan cheese, and garlic bread (V)

*Select three pastas:* tri-color Rotini (V), orecchiette (V), whole wheat penne rigate, fusilli bucati (V), campanelle (V), penne rigate

*Select two sauces:* marinara GF, creamy alfredo GF, pesto GF, wild mushroom

## **Burrito Bowl Bar | \$15.50**

fajita marinated grilled chicken, slow-roasted pork shoulder (GF), stewed black beans (GF) (V) (VG), Spanish rice (GF) (V) (VG), cheddar cheese (GF) (V) shredded lettuce (GF) (V) (VG), mango salsa (GF) (V) (VG), pico de gallo (GF) (V) (VG), guacamole (GF) (V) (VG), sour cream (GF) (V), flour tortillas (V), and corn shells (GF) (V)

## **Slider Station | \$16.50**

braised beef short rib (GF) with bacon and pickled onions (GF) (V) (VG), roasted turkey breast (GF) with muenster cheese, smoked pulled pork with purple cabbage coleslaw (GF) (V) served with MSU bakers silver dollar rolls

## **Ice Cream Sundae Bar | \$8.75**

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

## **Petite Dessert Station | \$10.75**

mini cheesecake (V), chocolate éclairs (V), cream puffs, blueberry trifle, mini key lime pie, salted caramel fudge cake, petit cupcakes (V), petite fours (V), nut clusters (V), freshly brewed coffee, and a selection of fine teas (V)

## **Waffle Bar | \$14.00**

Nutella (V), Michigan honey (GF) (V), maple syrup (GF) (V) (VG), whipped cream (V), peanut butter (V), chocolate shavings, Oreo crumbs (V), grilled apple chicken sausage (GF), and mini Belgian waffles (V)

## **add Crispy Chicken | \$4.25**

GF- Gluten Friendly

V- Vegetarian

VG- Vegan

# Served Dinner Selections



*Priced per person.*

*Served dinners include your choice of included starter, dessert and rolls with butter.*

*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 20 guests.*

*For daily gluten-friendly and vegetarian options contact your conference services manager.*

GF- Gluten Friendly  
V- Vegetarian  
VG- Vegan

## Poultry

**Chipotle and Honey Glazed Chicken** | \$21.75  
pan seared and served with roasted sweet potatoes and sautéed haricot vert GF

**Cranberry Port Chicken** | \$21.75  
pan-roasted chicken topped with a cranberry port wine sauce served with wild rice and walnut pilaf, and Prince Edward medley GF

**Baked Cashew Curry-Crusted Chicken** | \$24.75  
served with a mango coconut sauce, basmati rice pilaf, green beans and julienne carrots

**Italian Stuffed Baked Chicken Breast** | \$25.00  
filled with prosciutto, Kalamata olives, and mozzarella cheese, topped with asiago cream sauce served with basil risotto and ratatouille vegetables GF

**Parmesan Crusted Chicken Breast** | \$25.75  
eight ounce chicken breast served with creamy basil gnocchi with sautéed bell peppers and teardrop tomatoes

**Garlic-Sage Roasted Airline Chicken Breast** | \$26.00  
six-ounce bone-in chicken breast with Meyer lemon and pistachio pesto and served with green-yellow squash panzanella

## Seafood

**Herb Panko-Crusted Lake Superior Whitefish** | \$27.00  
with mango butter sauce served with citrus pilaf, green beans, julienne carrots

**Grilled Filet of Salmon** | \$27.75  
with a peppercorn cream sauce, southern-style cheddar grits, wilted spinach and shiitake mushrooms GF

**Chesapeake Bay Crab Cakes** | \$31.50  
served with basmati rice pilaf, fresh steamed broccoli florets, and finished with a sweet corn relish

**Pan Seared Striped Bass** | \$33.00  
served with brown rice pilaf and lemon beurre blanc sauce with a fennel, artichoke and caper relish GF

**Michigan Honey and Balsamic-Glazed Sea Bass** | \$36.00  
with a tart red tomato chili jam, served with corn and roasted red pepper polenta and sautéed sesame snow peas GF

# Served Dinner Selections



*Priced per person.*

*Served dinners include your choice of included starter, dessert and rolls with butter.*

*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 20 guests.*

*For daily gluten-friendly and vegetarian options contact your conference services manager.*

GF- Gluten Friendly  
V- Vegetarian  
VG- Vegan

## Beef, Pork, and Lamb

### Red Wine-Braised Beef Brisket | \$27.00

served with caramelized onion whipped potatoes and roasted root vegetables GF

### Grilled Flat Iron Steak | \$28.75

served with wild mushroom and roasted garlic demi-glace, smashed fingerling potatoes and steamed broccolini GF

### Marinated London Broil | \$28.75

grilled flank steak served with a burgundy-infused brown sauce steamed parsley redskin potatoes, sautéed vegetable medley GF

### Braised Beef Short Ribs | \$30.00

served with creamy gorgonzola grits and maple glazed root vegetables GF

### Aromatic Braised Lamb Shanks | \$32.25

with a white truffle oil served with Yukon Gold potato puree, brussel sprouts and porcini mushrooms GF

### Grilled Filet Mignon | \$37.00

six-ounce choice filet mignon served with a red wine demi-glace, chive-whipped potatoes, steamed asparagus and pearl onions GF

### Apple and Sage Brined Pork Loin | \$37.00

served with an apple cider demi-glace, roasted fingerling potatoes, caramelized apples and cabbage GF

## Duets

### Chicken and Short Rib | \$35.50

pan-seared four-ounce breast of chicken with apple brandy cream sauce and four-ounce braised short rib with horse radish served with Yukon Gold whipped potatoes and steamed broccolini (GF)

### Mahi-Mahi and Steak | \$36.00

mahi-mahi with smoky tomato sauce and flat iron steak with mojo marinade, orzo pilaf, and herbed baby carrots

### Filet and Grilled Chicken | \$38.50

grilled petite filet mignon with peppercorn sauce and marinated grilled chicken breast with thyme white wine sauce, roasted garlic whipped potatoes, and asparagus GF

### Filet and Salmon | \$40.50

pan-seared center cut filet mignon with rosemary-accented demi-glace and seared Atlantic salmon with maple glaze, confetti couscous, and cubed squash medley GF

### Surf and Turf | Market Price

four-ounce filet mignon with Kellogg Center chop sauce and four-ounce lobster tail with butter and lemon, broccolini, and chive mashed potatoes GF

# Served Dinner Selections



*Priced per person.*

*Served dinners include your choice of included starter, dessert and rolls with butter.*

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

## Included Starters (select one)

**Kellogg House Mixed Greens**  
with carrot julienne, English cucumber, and grape tomatoes GF/V/VG

**Gathered Field Greens**  
with crumbled goat cheese and candied pecans GF/V

**Spinach Salad**  
with toasted almonds GF/V

**Organic Greens Salad**  
with dried cherries and roasted walnuts GF/V

**Caesar Salad**  
with croutons and parmesan cheese V

*Select up to two dressing options:* House Vinaigrette GF, Ranch, Caesar, Cherry Vinaigrette GF or Balsamic Vinaigrette GF

**Lemony Chicken and Orzo Soup GF**

**Cream of Asparagus Soup V**

**Roasted Squash Bisque GF/V**

**New England Clam Chowder**

## Included Desserts (select one)

**Black Forest Torte V**

**Pineapple Upside-Down Cake V**

**Chocolate Mousse Cake V**

**Chocolate Chip Cheesecake V**

**Strawberry Shortcake V**

**Apple Pie V**

**New York-Style Cheesecake with Raspberry Sauce V**

**Pecan Pie V**

**Chocolate Mousse GF/V**

**Carrot Cake V**

**Raspberry Tofu Mousse GF/V/VG**

**MSU Dairy Ice Cream**

*Select one flavor:* chocolate GF/V or vanilla GF/V

## Dessert Enhancements (Based Upon One Serving)

**À La Mode Enhancement | \$1.50**

*Select one flavor:* Chocolate GF/V or Vanilla GF/V served in a cup

**White Chocolate Mousse with Grand Marnier Berries GF | \$3.50**

**Chocolate Decadence Cake V | \$4.50**

**Salted Caramel Sensation Torte V | \$4.50**

GF- Gluten Friendly  
V- Vegetarian  
VG- Vegan

# Dinner Buffet Selections



*Priced per person.*

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

*A minimum guarantee of 25 guests is required.*

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. 22

# Dinner Buffet Selections



*Priced per person.*

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

*A minimum guarantee of 25 guests is required.*

GF- Gluten Friendly  
V- Vegetarian  
VG- Vegan

## **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

# Alcohol Service



*Priced per drink.*

*Hosted consumption bar prices are subject to applicable service charge and sales tax.*

*Cash bar prices are inclusive of sales tax.*

*All packages include appropriate mixers and garnishes.*

## **Kellogg Tier 1 Package**

**Kellogg Call Brand Liquor** | \$5.50 hosted, \$6 cash  
Sobieski Vodka, Cutty Sark Scotch, Seagram's 7 Whiskey, Beefeater Gin, Club Caribe Silver Rum, Sweet and Dry Vermouth

**Varietal Wine** | \$5.75 hosted, \$6 cash  
Chardonnay, Cabernet Sauvignon

**Premium Varietal Wine** | \$7.75 hosted | \$8 cash  
Premium White, Premium Red

**Michigan and Craft Beer** | \$5.75 hosted, \$6 cash  
Sam Adams, one Michigan/Craft Beer selection

**Domestic Beer** | \$4.75 hosted, \$5 cash  
Bud Light, Miller Lite

**Soda and Juice** | \$2.75 hosted, \$3 cash

## **Kellogg Tier 2 Package**

**Kellogg Premium Brand Liquor** | \$7.50 hosted, \$8 cash  
Absolut Vodka, Dewar's Scotch, Jack Daniel's Whiskey, Tanqueray Gin, Jim Beam Bourbon, Bacardi Silver Rum, Captain Morgan Spiced Rum, Sweet and Dry Vermouth

**Varietal Wine** | \$5.75 hosted, \$6 cash  
Chardonnay, Sweet White Blend, Cabernet Sauvignon, Merlot

**Premium Varietal Wine** | \$7.75 hosted, \$8 cash  
Premium White, Premium Red

**Imported, Michigan, and Craft Beer** | \$5.75 hosted, \$6 cash  
Sam Adams, Stella Artois, two Michigan/Craft Beer selections

**Domestic Beer** | \$4.75 hosted, \$5 cash  
Bud Light, Miller Lite

**Soda and Juice** | \$2.75 hosted, \$3 cash



# Alcohol Service



*Priced per drink.*

*Hosted consumption bar prices are subject to applicable service charge and sales tax.*

*Cash bar prices are inclusive of sales tax.*

*All packages include appropriate mixers and garnishes.*

## **Kellogg Tier 3 Package**

**Kellogg Top Shelf Brand Liquor** | *\$9 hosted, \$10 cash*  
Grey Goose Vodka, Johnny Walker Red Scotch, Crown Royal Whiskey, Bombay Sapphire Gin, Maker's Mark Bourbon, Bacardi Silver Rum, Mt. Gay Eclipse Spiced Rum, Sweet and Dry Vermouth

**Varietal Wine** | *\$5.75 hosted, \$6 cash*  
Chardonnay, Sweet White Blend, Sauvignon Blanc, Cabernet Sauvignon, Merlot, Red Blend

**Premium Varietal Wine** | *\$7.75 hosted, \$8 cash*  
Premium White, Premium Red

**Imported, Michigan, and Craft Beer** | *\$5.75 hosted, \$6 cash*  
Sam Adams, Stella Artois, two Michigan/Craft Beer selections, and one cider selection

**Domestic Beer** | *\$4.75 hosted, \$5 cash*  
Bud Light, Miller Lite, Leinenkugel's

**Soda and Juice** | *\$2.75 hosted, \$3 cash*

## **Kellogg Beer and Wine Only Package**

**Varietal Wine** | *\$5.75 hosted, \$6 cash*  
Chardonnay, Sweet White Blend, Cabernet Sauvignon, Merlot

**Premium Varietal Wine** | *\$7.75 hosted, \$8 cash*  
Premium White, Premium Red

**Imported, Michigan, and Craft Beer** | *\$5.75 hosted, \$6 cash*  
Sam Adams, Stella Artois, and two Michigan/Craft Beer selections

**Domestic Beer** | *\$4.75 hosted, \$5 cash*  
Bud Light, Miller Lite

**Soda and Juice** | *\$2.75 hosted, \$3 cash*

## **Michigan Bar Package**

**Michigan Liquor** | *\$9 hosted, \$10 cash*  
New Holland Pitchfork Wheat Whiskey, Red Cedar Spirits Gin, Two James 28 Island Vodka

**Michigan Wine** | *\$7.75 hosted, \$8 cash*  
Fenn Valley Capriccio Red Blend, Black Star Farms Dry Riesling

**Michigan Beer** | *\$5.75 hosted, \$6 cash*  
Atwater Vanilla Java Porter, Founder's Dirty Bastard

# Alcohol Service



*Priced per bottle and must be ordered by the case, excluding house beverages.*

## House Beverages

La Petite Vigne Chardonnay, France | \$25

Les Roucas Cabernet Sauvignon, France | \$25

Dark Horse Red Blend, California | \$35

Bowers Harbor Pinot Grigio, Michigan | \$35

Martini & Rossi Asti Spumante, Italy | \$29

Jaume Serra Arte Latino Brut Cava, Spain | \$25

Non-Alcoholic

Sparkling Juice | \$14

KC Fizz Punch | \$35 per gallon

with Sprite, cranberry juice, lemonade with lemon and orange slices

## Fine White Wines by the Case

Honing Sauvignon Blanc, California | \$27

Fenn Valley Riesling, Michigan | \$27

Chateau St. Michelle Chardonnay, Washington | \$29

The Loop Sauvignon Blanc, New Zealand | \$30

The Furst Riesling, France | \$30

Bowers Harbor Chardonnay, Michigan | \$31

Napa Cellars Chardonnay, California | \$33

Elk Cove Pinot Gris, Oregon | \$34

Mer Soliel Reserve Chardonnay, SLH, California | \$37

## Fine Red Wine by the Case

Mojo Cellars Pinot Noir, California | \$27

Vignamaggio 'Il Morino' Super Toscana, Italy | \$29

Foncalieu Le Versant Pinot Noir, France | \$30

Charles Smith 'Velvet Devil' Merlot, Washington | \$30

Belasco de Baquedano 'Llama' Malbec, Argentina | \$31

Chateau St. Michelle Cabernet Sauvignon, WA | \$33

Château Le Fleur Plaisance Bordeaux, France | \$37

The Fabelist Wine Co. Zinfandel, California | \$38

Field Recordings Fiction Red Blend, California | \$42

Kuleto Estate 'Native Son' Cabernet Blend, CA | \$43

Justin Cabernet Sauvignon, California | \$50

## Sparkling Wine

Black Star Farms Bedazzled Dry, Michigan | \$29

Domaine St. Michelle Brut, Washington | \$31

Mawby Blanc de Blanc, Michigan | \$39

Perrier-Jouet Grand Brut Champagne, France | \$79

## Spirited Bar Enhancements

Minimum of 20 people

Mimosa | \$7.00 per person

Butler service included

**Bloody Mary Bar** | Tiered Pricing of \$7, \$9, \$11 per person with olives, limes, celery, crispy bacon, and cheese cubes.

# Meeting and Event Policies

## Function Requirements

All meeting requirements, menu, and other food and beverage selections should be confirmed no later than 14 days prior to the function date. Changes in banquet or meeting room arrangements within 24 hours of scheduled starting time may be subject to additional labor charges.

## Food and Beverage Service

All food and beverage must be supplied by the Kellogg Hotel & Conference Center. Food and beverages (alcoholic and non-alcoholic) are not permitted to be brought into the conference or banquet areas by a guest(s) of the Kellogg Hotel & Conference Center. No food prepared and served by the Kellogg Hotel & Conference Center will be permitted to leave the premises. The Kellogg Hotel & Conference Center cannot guarantee that allergens were not introduced during another stage of the food supply chain process or, inadvertently, during preparation. GF indicates gluten-friendly menu selections, V indicates vegetarian menu selections, and VG indicates vegan selections.

## Food and Beverage Pricing

If the event is not held within the year that the estimate is given, food and beverage prices may be subject to a price increase of not more than 10% year over year.

## Alcohol Service Policy

In keeping with our commitment to responsible service of alcohol in a university setting, the Kellogg Hotel & Conference Center will: A) request identification from all guests who appear to be under the age of 25; B) not serve alcoholic beverages to guests without proper ID; and C) not serve doubles, shots, shooters, or multiple liquor drinks containing more than three liquors (e.g. Long Island Iced Tea). The banquet manager of the Kellogg Hotel & Conference Center reserves the right to refuse alcoholic beverage service to an individual or group. Alcoholic beverage service will not exceed five hours per event.

## Beverage Orders

The Kellogg Hotel & Conference Center provides extensive beverage options through its banquet menu selections. The event will be charged for all beverages that are ordered whether or not all bottles are used at the event, excluding house wine.

Wine is priced per bottle and must be ordered by the case, excluding house wine. Wine orders, with the exception of house wine, must be confirmed 10 days in advance; bottles will be ordered and billed based on this number. Any beverages, excluding liquor, not consumed during the event will be available to the on-site contact upon conclusion of the event. If an event requires beverages that are not available on the regular banquet menu, those beverage selections may be ordered through the Kellogg Hotel & Conference Center. All selections rotating on availability. Product substitutions based on supply will be equal to or greater than current product.

## Pricing

A service charge is added to food, beverage, and audio-visual prices to offset facility maintenance and administrative costs. Michigan sales tax is applicable to the service charge unless the entity is Michigan sales tax exempt. See booking contract for service charge rates. The service charge does not replace a gratuity for the servers and/or hotel staff. Service charge estimates are subject to increase. If the event is not held within the year that the estimate is given, service charges may be subject to an increase of not more than 10% year over year.

## Entrée Selection and Substitution

The Kellogg Hotel & Conference Center will provide entrée substitutions for dietary or religious purposes, provided that (A) the client supplies the requested number of substitution entrées not less than three business days before the catered event and (B) the number of substitute entrées requested is less than 10% of the minimum guarantee of attendance, as indicated in the booking contract with the Kellogg Hotel & Conference Center. If the client does not provide substitution requests in accordance with the timeline described above, the Kellogg Hotel & Conference Center has no obligation to provide substitute entrées. The Kellogg Hotel & Conference Center may try to accommodate these requests, however an additional charge for the substitute entrée and the main entrée will be assessed, along with any additional service charges.

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.

# Meeting and Event Policies

## Multiple Entrée Selections

If two entrée selections are ordered, a \$1.00 multiple entrée fee will be assessed for each selection. If three entrée selections are ordered, a \$2.00 multiple entrée fee will be assessed for each selection. Guest selections must be received 3 days prior with final guarantee. Multiple entrée selections will be prepared for the guarantee only (no 5% overage). Any changes to entrée selections at the time of the event will be charged in addition to the entrées guaranteed and prepared. The client will be responsible for providing nametags or place cards to indicate entrée selections.

## Labor Charges

A labor charge of \$50.00 will be assessed for meal functions of less than 20 people. A labor charge of \$20.00 per server, per hour will be assessed for butler-style served hors d'oeuvres.

## Bartender Charges

A bartender fee of \$75.00 will be assessed on each hosted or cash bar when sales do not exceed \$250.00 per bar, or when an additional bartender is requested. A bartender fee of \$25.00 will be assessed on each hosted or cash beer and/or wine service when sales do not exceed \$150.00 per bar.

## Damage, Repair, and Maintenance Charges

The Kellogg Hotel & Conference Center reserves the right to inspect and control all events held at facilities managed by the Kellogg Hotel & Conference Center. Costs arising from damage to the premises will be charged to the representative making the arrangements. Additional labor charges will be charged to events if more than standard clean-up is required. Fees will be assessed by the Kellogg Hotel & Conference Center at the close of the event.

## Equipment, Materials, and Decorations

Due to limited storage, the Kellogg Hotel & Conference Center cannot store flowers or cake. All materials, equipment, and decorations will need to be removed at the conclusion of your event. The Kellogg Hotel & Conference Center will assist with the setup of favors and place cards only. Glass enclosures are required for any candles. Glitter, feathers, confetti, or metallic chips are not permitted. Decorations may not be hung from the ceiling or walls.

## Event Signage and Banners

If the client would like a banner to be hung in the Kellogg Hotel & Conference Center, prior approval and coordination with the Kellogg Hotel & Conference Center staff is required. Please provide banners 24 hours in advance for proper hanging.

A list of daily events is posted throughout the Kellogg Hotel & Conference Center to direct guests to the correct banquet or meeting room. All banquet and meeting rooms have either a paper sign holder or digital signage outside of the room to indicate the event within. The Kellogg Hotel & Conference Center will include the name of the event on the signage as described on the booking contract. If more specific signage is desired, the client will be responsible for providing it.

No posters or signs may be located or hung in the Kellogg Hotel & Conference Center lobby without prior written permission from the Kellogg Hotel & Conference Center management. Scotch tape, nails, pushpins, or other potentially damaging fasteners may not be used to hang signs or other materials on walls of the Kellogg Hotel & Conference Center. Easels are available for rent on a limited basis for information purposes. Please contact your conference services manager should you have questions about a banner or signage.

## Audio-Visual and Equipment Needs

All special equipment and services can be arranged with our conference services department. For your convenience, the Kellogg Hotel & Conference Center provides full audio-visual services. The Kellogg Hotel & Conference Center requests that conference services be notified in advance of any equipment that will be provided by the client.

An audio and/or visual service fee of \$75.00 per room will be incurred for audio-visual equipment that is provided by the client. The fee includes an audio-visual cart, extension cord, and technical support. Audio-visual price estimates are subject to increase. If the event is not held within the year that the estimate is given, audio-visual prices may be subject to an increase of not more than 10% year over year.

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.

# Meeting and Event Policies

## Function Space

If the event's attendance numbers are significantly different than those described in the booking contract, the Kellogg Hotel & Conference Center reserves the right to adjust the room assignment based on actual attendance numbers. The event is required to observe the schedules described in the booking contract and the event must vacate its assigned rooms according to that schedule. The Kellogg Hotel & Conference Center reserves the right to charge for room usage outside of the scheduled times, plus additional service charges arising from such usage.

## Room Rates and Rental Fees

Event fees are based on attendance numbers provided by the client and bundled services provided by the Kellogg Hotel & Conference Center. Revisions in the event minimum attendance, times, date, or meal functions may necessitate the revision of the room rates and rental fees. Accordingly, the Kellogg Hotel & Conference Center reserves the right to revise the fees for the event if the event's commitments change.

## Outdoor Events

Tent rentals are available. Please contact your conference services manager for pricing. Events contracted on the East Patio are contingent on weather conditions. The Kellogg Hotel & Conference Center banquet department will communicate with the contracting party if the Kellogg Hotel & Conference Center determines the weather conditions are not safe to hold an event outdoors. The Kellogg Hotel & Conference Center reserves the right to delay or cancel the event up to two hours prior to event start time due to inclement weather.

## Security

The Kellogg Hotel & Conference Center reserves the right to require additional security services to monitor events held at facilities managed by the Kellogg Hotel & Conference Center at the client's expense. The Kellogg Hotel & Conference Center will provide advanced notice if security will be required and will invoice the event for the additional fees associated with security.

## Limitation of Liability

The Kellogg Hotel & Conference Center's performance under this agreement is subject to acts of God, war, government regulation, terrorism, strikes, civil disorder,

curtailment of transportation, or acts preventing the delivery of foods and beverages, or any other emergency of comparable nature beyond the control of the management of the Kellogg Hotel & Conference Center that in each case makes it impossible to perform its obligations under this agreement. The Kellogg Hotel & Conference Center shall not be responsible for the damage to, or loss of, any merchandise or articles left prior to, during, or following an event. In no event will the Kellogg Hotel & Conference Center be liable for the loss of profit or indirect or consequential damages whether based on breach of contracts, warranty, or otherwise.

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.