

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

Crudit  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.

GF- Gluten Friendly
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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

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.

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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.

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

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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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V- Vegetarian

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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**

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 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**

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.*

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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.

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

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

GF- Gluten Friendly
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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.

GF- Gluten Friendly
V- Vegetarian
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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



*Hor 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 V

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*

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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

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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

Cash Tiered Pricing \$7, \$9, \$11 per person

Hosted Tiered Pricing of \$6.50, \$8.50, \$10.50 per person with olives, limes, celery, crispy bacon, and cheese cubes.

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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 40; 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.