

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 20 guests.

Classic Breakfast | \$15.75

scrambled eggs with Monterey jack & chives, Applewood smoked bacon, and breakfast potatoes GF

Breakfast Sandwich | \$15.75

scrambled eggs with mushrooms and Swiss cheese on Ciabatta bread served with breakfast potatoes

Corned Beef Hash | \$16.00

crispy corned beef hash with onions, potatoes topped with scrambled eggs

Blue Cornmeal Johnny Cakes | \$16.25

cakes with caramelized pecans and blueberry compote, grilled chicken sausage, and Pure Michigan maple syrup

Breakfast Tacos | \$16.75

chorizo, mushrooms, cilantro, and fresh tomatoes folded with scrambled eggs and cheddar cheese wrapped in a flour tortilla served with Pico de Gallo and breakfast potatoes. Corn tortilla available upon request 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

That's a Wrap Continental | \$13.50

Fresh Sliced Fruits and Seasonal Berries GF/V/VG

Breakfast Wheat Wrap

with fluffy scrambled eggs, cheddar cheese, and bacon

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

The Happy Continental | \$14.50

Fresh Sliced Fruits and Seasonal Berries GF/V/VG

Assorted Coffee Cakes V

Hard Boiled Eggs GF

Assorted Yogurts GF/V

Enhancements (Based Upon One Serving)

Hard Boiled Eggs GF | \$2.00

Country Sausage Links (two) GF | \$3.00

Bacon Slices (two) GF | \$3.50

Assortment of Scones | \$3.25

with butter, cream cheese, and fruit preserves V

Oatmeal | \$3.50

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

(designed to serve a minimum of 25 guests)

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

Breakfast Spinach Wrap | \$4.25

with fluffy scrambled eggs and pepper jack cheese V

Mini Vegetable Frittata GF/V | \$5.00

GF - gluten friendly

V - vegetarian

VG - vegan

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.

Keep it Classic 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

Southern Belle Buffet | \$23.50

Fresh Seasonal Fruit

with Julep drizzle GF/V/VG

Scrambled Eggs GF

Charleston Style Biscuits

with country gravy

Smoked Ham

with mustard glaze GF

Southern Comfort French Toast

with Whiskey Anglaise

Sweet Potato and Kale Skillet Hash V

Pecan Coconut Granola with Greek Yogurt V

Fried Green Tomato Casserole V

Left Coast Buffet | \$25.50

Fruits of the Season GF/V/VG

Egg White Brioche Sliders

with spinach and roasted tomatoes

Scrambled Eggs

with Cyprus grove goats cheese GF

Crisp Waffles

with Washington apple compote, toasted California almonds, and syrup V

Rustic Breakfast Potatoes GF/V

Sonoma Valley Style Chicken Sausage

Avocado Bruschetta

with pepitas pesto and teardrop tomatoes V

Goji Bowl

with blueberries, strawberries, raspberries, bananas, almond butter, maca powder, hemp seeds, granola, and coconut shavings V

Assorted Muffins and Fruit Danishes

with butter and fruit preserves V

GF - gluten friendly

V - vegetarian

VG - vegan

Break Selections



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

- Chocolate Iced Brownies V | *\$2.50 each*
- Chocolate-Dipped Strawberries GF/V | *\$2.75 each*
- Assorted MSU Bakery Cookies V | *\$27.00 per dozen*
- 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 V | *\$135.00*
serves 35
- Decorated Special Occasion Sheet Cake V | *\$260.00*
serves 70

GF - gluten friendly
V - vegetarian
VG - vegan

Break Selections



Designed to serve a
minimum of 25 guests

Cravings Popcorn Bar | \$6.00 *per person*

trio of Cravings dark and white chocolate drizzled caramel corn, dill pickle corn, and sweet and salty kettle corn, with assorted Coca-Cola soda, freshly brewed coffee, and a selection of fine teas GF/V

Crudit  Cups | \$6.50 *each*

baby carrots, celery sticks, cucumber spears, and red pepper strips with ranch dressing and assorted Coca-Cola soda, freshly brewed coffee, and a selection of fine teas V

Trail Mix Cups | \$7.00 *each*

cherries, cranberries, mixed nuts, chocolate chips, and M&Ms, assorted Coca-Cola soda, freshly brewed coffee, and a selection of fine teas V

Chips n' Dips | \$7.00 *per person*

tortilla chips, salsa, guacamole, assorted Coca-Cola soda, freshly brewed coffee, and a selection of fine teas GF/V/VG

Cookie Jar Break | \$7.75 *per person*

assorted MSU Bakery cookies, ice cold skim and 2% milk, assorted Coca-Cola soda, freshly brewed coffee, and a selection of fine teas

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 GF/V

Smoothie Station (Select One)

Strawberry Banana Smoothie | \$6.00 *per person*
with plain yogurt V

Mango Smoothie | \$6.00 *per person*
with plain yogurt V

Green Smoothie | \$6.00 *per person*
with spinach, banana, pineapple, kale, and plain yogurt V

(designed to serve a minimum of 25 and a maximum of 100 guests)

GF - gluten friendly

V - vegetarian

VG - vegan

Break Selections



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 Fine Teas | \$2.75 per serving

Orange Juice | \$3.25 per serving

V-8 Juice | \$3.25 per serving

Kellogg Center Bottled Water | \$3.25 each

Create Your Own Selection of Kellogg Center Infused Water | \$62.50 per gallon. Serves 25. *Pick two: Strawberry, Kiwi, Pineapple, Orange, Ginger, Cucumber, Apple, Lemon or Lime*

The Warming Hut Beverage Service V | \$7.50 per person
freshly brewed regular coffee, hot chocolate, and cider with cream, sugar, honey, chocolate bark, crushed peppermint candy, marshmallows, ginger spice syrup, caramel sauce, whipped cream, and sugar cookies

Non-Alcoholic Fruity Punch

Red Punch | \$40 serves 20

crushed ice, peach nectar, cranberry juice, grenadine, lemonade and lime twist

Orange Punch | \$40 serves 20

orange juice, pineapple juice, cranberry juice, and grenadine

Yellow Punch | \$40 serves 20

mango puree, orange juice, lime juice, and club soda

Green Punch | \$40 serves 20

honeydew melon, celery stalks, granny smith apple, fresh ginger, sparkling water and salt

Blue Punch | \$40 serves 20

pineapple juice, Sprite, Torani Curacao Syrup and lime juice

Purple Punch | \$40 serves 20

grape juice, cranberry juice, sweet and sour mix, lemonade and club soda

KC Fizz Punch | \$35 per gallon

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

GF - gluten friendly

V - vegetarian

VG - vegan

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

V - vegetarian

VG - vegan

Poultry

Savory Chicken | \$19.00

braised chicken thighs with tomatoes, mushrooms, bacon and red wine served with gnocchi and peas

Sea Salt and Sage Marinated Chicken Breast | \$20.00

6oz grilled chicken breast with sauce chasseur, sour cream mashed potatoes, and steamed broccoli GF

Chicken Scaloppini | \$22.00

chicken breast with a lemon caper sauce, lemon chive risotto, asparagus, and cherry tomatoes GF

Chicken Arrabbiata | \$22.00

chicken breast served with pappardelle pasta, parmesan and basil

Pork and Beef

Pork Souvlaki | \$22.00

pork cutlet with a lemon oregano drizzle, rice pilaf, Greek salad, and pita bread

BBQ Brisket of Beef | \$23.00

beef brisket served with Dijon sauce, roasted redskins and broccolini GF

Grilled Marinated Steak | \$23.00

steak with a chimichurri sauce, tri-color carrots, and roasted fingerling potatoes GF

Slow Braised Short Rib of Beef | \$23.50

short rib with caramelized shallot demi-glace served with bleu polenta, and roasted asparagus GF

Fish

Lake Superior Whitefish Piccata | \$21.75

fresh whitefish with a lemon caper sauce, wild rice pilaf and baby carrots GF

Blackened Salmon | \$23.00

salmon with a orange beurre blanc sauce, roasted corn and black eyed pea succotash GF

Chesapeake Bay Crab Cakes | \$26.00

crab cakes with a roasted red pepper sauce, Cajun spiced hush puppies and a mélange of blistered tomatoes and grilled asparagus tips

Vegetarian

Tomato-Basil Crema | \$16.75

served with garlic herb linguine, squash medley topped with sun-dried tomato pesto cream V

Fresh Vegan Bowl | \$22.00

sweet potatoes, chickpeas, avocado, grilled asparagus, and quinoa tossed with house-made Tahini dressing V/VG

Spicy Southwestern Style Quinoa | \$22.00

blend of quinoa, roasted corn, black beans, avocado, and topped with cilantro 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.

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

Sandwiches

Caprese Sandwich | \$16.25

with balsamic drizzle, fresh mozzarella, tomatoes, and basil on ciabatta served with fresh sliced fruit

Oven Roasted Turkey Wrap | \$17.75

fresh turkey, crispy bacon, gruyere cheese, baby greens, and roasted red pepper basil pesto served in a flour tortilla, with fresh sliced fruit

Chicken Caesar Wrap | \$17.75

herb-grilled chicken, crisp romaine lettuce, parmesan cheese, and Caesar dressing in a tomato wrap, served with fresh sliced fruit

Smoked Striploin of Beef Sandwich | \$18.50

beef topped with horseradish cream and MSU Daganos cheese on ciabatta served with fresh sliced fruit

Salads

Kellogg Chicken Salad | \$17.75

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

Traditional Chicken Caesar Salad | \$21.00

with grilled chicken, shaved parmesan, and focaccia croutons and Caesar dressing served with assorted rolls and butter

Greek Chicken Salad | \$21.00

grilled chicken, chopped lettuce, feta cheese, cucumbers, peppers, and olives with Greek yogurt dressing served with assorted rolls and butter

Tossed Kellogg Cobb Salad | \$22.00

Romaine, spinach, crisp bacon, smoked turkey, eggs, avocado, tomatoes, bleu cheese, and red wine vinaigrette served with assorted rolls and butter



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.

GF - gluten friendly

V - vegetarian

VG - vegan

Included Starters (Select One)

Kellogg House Mixed Greens

mixed greens tossed with carrot julienne, English cucumber, and grape tomatoes GF/V/VG

Crisp Caesar Salad

romaine hearts, shaved parmesan-Reggiano, and garlic croutons

Tomato and Grilled Bread Salad

marinated tomatoes and grilled bread tossed in red wine vinaigrette

Grilled Watermelon and Fresh Mint Salad

grilled watermelon cubes with fresh mint, basil, feta cheese, and a balsamic drizzle

Cilantro-Kale Salad

with curly kale, black beans, corn, cilantro and honey-lime dressing

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

Soup of the Day

Monday — Chicken Tortilla Soup

Tuesday — Tomato Basil Bisque GF/V/VG

Wednesday — Classic Beef Barley Soup GF

Thursday — Minestrone Soup

Friday — Butternut Squash Bisque GF/V

Saturday — Wild Mushroom Cream Soup GF/V

Sunday — Hearty Lentil Soup GF/V

Served Luncheon Selections

Starter Enhancements (Based Upon One Serving)

Broccoli Citrus | \$3.00

mixed greens with sliced radishes, broccoli, orange segments, fresh dill, and goat cheese

Michigan Salad | \$3.00

mixed greens with sliced apples, dried cherries, fresh tarragon, and roasted pistachios

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 Desserts (select one)

Strawberry Shortcake
with chantilly cream

Affogato Trifle
with espresso mousse

Chocolate Mousse Cake
with salted caramel sauce

Cinnamon Donut Holes
with caramel sauce

New York Style Cheesecake
with blueberry compote V

S'Mores Brownie Mashup

Oreo Cookies and Cream Trifle

Triple Berry Parfait GF

Apple Cranberry Crisp
with vanilla cream

MSU Dairy Ice Cream
Select one flavor: chocolate GF/V or vanilla GF/V

Lemon or Raspberry Sorbet GF/V/VG

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 | \$3.50
with Grand Marnier berries GF/V

Raspberry Linzer Torte V | \$3.75

Fruit & Nut Chocolate Bark | \$4.00
dark chocolate, sea salted mixed nuts and dried fruit V/VG

Chocolate Decadence Cake V | \$4.50

Salted Caramel Sensation Torte V | \$4.50

Strawberry Balsamic Sorbetto GF/V/VG | \$6.00

GF - gluten friendly

V - vegetarian

VG - vegan

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.

New York Deli Buffet | \$20.00

East Side Soup
with chicken and matzo

Creamy Cole Slaw
with caraway seeds GF/V

NY Style Potato Salad
with carrots and parsley

Hot Pastrami Reuben Action Station
with corned beef, pastrami, turkey, ham, Swiss cheese American cheese, leaf lettuce, tomatoes, onions, pickles, sauerkraut, Russian dressing, mayonnaise, Rye, wheat, and white breads

Bronx Sweets
cannoli filled doughnut holes

Park Avenue Delight
red velvet cupcakes with cheesecake frosting

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 Salad
with Corn, Black Bean, and Cilantro 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 - gluten friendly

V - vegetarian

VG - vegan

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 | \$17.75

Vegetarian Potato and Sweet Corn Chowder GF/V

Smoked Turkey and White Bean Soup with Braised Kale GF

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

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 GF/V/VG | \$4.00

4 oz. Grilled Chicken Breast GF | \$5.00

4 oz. Grilled Salmon Filet GF | \$5.50

4 oz. Marinated Flank Steak GF | \$6.00

Bourbon Street Buffet | \$26.00

Strawberry Field Salad
with field greens, fresh strawberries, candied walnuts, crumbled boursin, and house vinaigrette GF/V

Mardi Gras Slaw
with purple cabbage, gold peppers, green peppers, and blood orange dressing GF/V

High Country Gumbo
with Shrimp, andouille, brown roux, trinity, tasso and rice

Blackened Bayou Chicken
with crawfish cream GF

Southern Fried Catfish Fillets
with lemon cream

Rice and Beans & Smothers Okra
with bacon and tomatoes GF

Build your Own Po' Boy Action Station
freshly baked French bread, fried shrimp, oysters, pickles, lettuce, hot sauce and remoulade

Philly Cheese Steak
sirloin steak topped with melted provolone cheese, onions, green peppers and mushrooms

Bananas Foster Bread Pudding
with vanilla cream

Pecan Pie
with candied pecans, short crust, molasses, bourbon and chips

GF - gluten friendly
V - vegetarian
VG - vegan

Please add applicable service charge and state sales tax to all food and beverage items. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness. We cannot guarantee that allergens may not have been introduced during another stage of the food chain process or, even inadvertently, during preparation. 12

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.

GF - gluten friendly

V - vegetarian

VG - vegan

Abbracci Buffet | \$28.00

Antipasto Salad

with field greens, fresh mozzarella, tomatoes, turkey, salami, olives, red onion, pepperoncini, artichokes, and Italian dressing GF

Tuscan Panzanella Salad

with tomatoes, croutons, and basil vinaigrette V

White Bean Soup

with crisp pancetta GF

Braised beef Brasato al Vino Rosso

slow braised beef, fresh herbs, garlic, tomatoes, and red wine GF

Salmone Toscano del Burro

pan seared salmon with garlic, butter, tomatoes, and spinach GF

Braised Chicken Arrabbiata

boneless chicken slowly braised with five peppers and tomatoes GF

Herbed Conchiglie

pasta shells with asparagus and broccolini V

Broccolini

with balsamic reduction and parmesan V

Build your own Sweets Action Station

pumpkin-mascarpone custard, espresso mousse, chocolate mousse, lady fingers, rum soaked pound cake, chocolate shavings, salted caramel, gingersnaps, strawberries, and limoncello V

East Meets West Buffet | \$30.00

Texas Cowboy Salad

with bacon, beef, sweet corn, tomatoes, and pinto beans GF

Carrot, Cucumber, and Rajma Salad

with crisp roasted lentils GF/V

Jicama Cole Slaw

with julienned jicama cabbage, shaved carrots, fresh cilantro, and red onions GF/V

Slow-Roasted Beef Brisket

with whiskey BBQ sauce and crispy onions

Chicken Tikka Masala

chicken marinated in yogurt and spice GF

Colorado Casserole

with spicy ground beef, cheddar cheese, chilies, and tater tots

Western Fish Tacos

with lime crema

Naan-chos

with spicy paneer, mango salsa, Indian basmati rice, and slow cooked beans V

Bronco Bark

with dark chocolate, pretzels, Oreos, toffee and almonds

Kheer

Indian style rice pudding

Chuck Wagon Satays

with grilled pineapple, coconut and caramel

Grab n' Go Luncheon Selections



Priced per person.

Select up to three grab n' go varieties for your event. Placed in individual bags and served in meeting room only.

Grab n' go luncheons include a sandwich, fresh fruit cup, freshly baked cookie, salty snack, and soda or bottled water.

Very Veggie Wrap | \$16.75

with roasted red peppers, red onion, tomato, cucumber, spinach, and hummus on spinach wrap V/VG

Marinated Portobello Mushroom | \$17.75

Portobello mushroom, herb roasted tomatoes, bocconcini and arugula on a pesto rubbed baguette V

Grilled Cajun Teriyaki Chicken | \$17.75

Cajun teriyaki chicken with bacon, peppers, and smoked Gouda on ciabatta bread

Oven Roasted Turkey Breast | \$17.75

herb roasted tomatoes, provolone, bacon, avocado, and buttermilk ranch on a pretzel bun

Italiano | \$18.50

ham, salami, roasted peppers, fresh mozzarella, fresh basil leaves with balsamic glaze on ciabatta bread

Barbeque Chicken Wrap | \$18.75

smoked barbeque chicken breast, grilled sweet onion, and cabbage coleslaw wrapped in a tomato tortilla

Roasted Beef Bhan Mi | \$19.25

roasted beef, red onion, tomato, pickled carrot salad, Sriracha, and hoisin sauce on French baguette

Enhancement (Based Upon One Serving)

Gluten-Friendly Bread | \$1.25 per person

GF - gluten friendly

V - vegetarian

VG - vegan

Roll-in Luncheon Buffets



Priced per person.

Designed to serve a maximum of 25 guests.

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

Turkey Club Roll-In | \$21.75

Turkey Club Wrap

thinly sliced smoked turkey, bacon, aged cheddar, tomato and cranberry mayonnaise in a tortilla wrap

Antipasto Pasta Salad

Bowl of Fresh Fruit GF/V/VG

Dark Chocolate Bark

with pretzels, Oreos, toffee, and almonds

Petite Fours

Assorted Coca-Cola Soda

Bottled Water

Freshly Brewed Coffee and a Selection of Fine Teas

Tuscan Chicken Breast Roll-In | \$22.50

Grilled Chicken Sandwich

grilled chicken with olive tapenade, basil, parmesan and roasted pepper on a ciabatta roll.

Tomato, Corn, and Avocado Salad GF/V/VG

Bowl of Fresh Berries GF/V/VG

Dark Chocolate Bark

with pretzels, Oreos, toffee, and almonds

Petite Fours

Assorted Coca-Cola Soda

Bottled Water

Freshly Brewed Coffee and a Selection of Fine Teas

Soup Enhancements (Select One)

Butternut Squash Soup | \$3.00

with Toasted Quinoa

Curry Lentil Soup | \$3.00

with Turmeric

Vegan Chickpea Soup V/VG | \$4.00

Tortellini en Brodo | \$5.00

GF - gluten friendly

V - vegetarian

VG - vegan

Please add applicable service charge and state sales tax to all food and beverage items. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness. We cannot guarantee that allergens may not have been introduced during another stage of the food chain process or, even inadvertently, during preparation. 15

Hors D'oeuvres



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

Hot

Crispy Tator Tots | \$100.00
with bacon and jalapeno

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

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

Chicken Quesadillas | \$115.00
with chipotle sour cream

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

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

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

Flank Steak Kebab | \$140.00
with chimichurri sauce GF

Salmon Brochette | \$165.00
with hoisin teriyaki drizzle

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

Cold

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

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

Tomato Caper Bruschetta | \$115.00
with balsamic reduction V

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

Smoked Chicken Salad | \$125.00
with crisp phyllo cup

Smoked Salmon Rolls | \$135.00
with cream cheese GF

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

Scallop Ceviche | \$175.00
with pepper lime garnish GF

Dessert Cups

Strawberry Shortcake V | \$24.00 per dozen

Lemon Lush V | \$24.00 per dozen

Chocolate Peanut Butter V | \$36.00 per dozen

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

GF - gluten friendly

V - vegetarian

VG - vegan

Reception Displays



Priced per display.

Vegetable Garden GF/V

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

\$200 serves 50 | \$125 serves 25

Spartan Spread

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

\$200 serves 50 | \$125 serves 25

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

\$235 serves 50 | \$120 serves 25

Antipasto Platter

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

\$235 serves 50 | \$135 serves 25

Charcuterie Board

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

\$235 serves 50 | \$135 serves 25

Artisan Cheeses

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

\$255 serves 50 | \$135 serves 25

Warm Spinach Artichoke Dip

with flatbread crackers, crusty bread, and pita chips V

\$165 serves 50 | \$110 serves 25

Jumbo Shrimp on Ice

with lemon wedges and cocktail sauce GF

Market Price serves 50

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

select up to three pizza varieties for your event:

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

Mediterranean Flatbread | \$15 per pizza

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

GF - gluten friendly

V - vegetarian

VG - vegan

Reception Displays



Priced per display.

Dijon Thyme Rubbed Turkey Breast GF | Chef Carved Station

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

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

Roast Leg of Lamb GF | Chef Carved Station

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

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

Bourbon and Maple Glazed Virginia Ham GF | Chef Carved Station

served with spicy mustard and buttermilk biscuits

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

Roasted Striploin GF | Chef Carved Station

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

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

Pepper-Crusted Tenderloin of Beef | Chef Carved Station

served with wild mushroom demi-glace and silver dollar rolls

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

Whole Roasted Beef Tenderloin GF | Chef Carved Station

served with horseradish sauce and silver dollar rolls

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

GF - gluten friendly

V - vegetarian

VG - vegan

Reception Stations



Priced per person for a maximum of one hour.

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

Pasta Station (select two) | \$15.00

Penne a la Vodka

penne pasta sautéed in a creamy tomato vodka sauce V

Farfalle Porcini

farfalle pasta topped with a creamy porcini mushroom sauce V

Cavatelli Bolognese

catavelli pasta topped with a meat ragu

Gnocchi Pesto

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

Garlic Breadsticks

Umami Bar | \$15.00

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

Burrito Bowl Bar | \$16.00

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

Slider Station (select two) | \$18.00

Mini Beef and Cheddar Sliders

with dill pickles, and caramelized onions

Pulled Pork Sliders

with creamy coleslaw and sweet BBQ sauce

Southwestern Grilled Chicken Sliders

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

Grilled Vegetable Sliders

with roasted red pepper aioli V

GF - gluten friendly

V - vegetarian

VG - vegan

Reception Stations



Priced per person for a maximum of one hour.

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

Crepe Station | \$12.00

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

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

Ice Cream Sundae Bar | \$8.75

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

Street-Style Food Stations (select two)

Grilled & Roasted Veggie Sliders | \$18.00

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

Pork Carnitas | \$18.00

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

Chicken Tinga | \$18.00

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

Carne Asada | \$18.00

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

GF - gluten friendly

V - vegetarian

VG - vegan

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

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

Herb Crusted Chicken Breast | \$23.75

herb chicken breast with a parmesan cream sauce served with sundried tomatoes, wild mushrooms, Italian herbs, and risotto

Apple Brandy Chicken | \$23.75

French chicken served with an apple brandy sauce with apple and brie bread pudding, and sautéed green beans

Pan Seared Pistachio Chicken | \$24.00

chicken served with pistachios, salt spring island goat cheese, garlic mashed potatoes, seasonal vegetables topped with sun dried fig reduction GF

Roasted Italian Chicken | \$24.00

roasted chicken with a white wine tarragon chicken jus with fennel, roasted artichoke and broccolini with blistered tomatoes, and mashed Yukon gold potatoes GF

Crispy Stuffed Chicken | \$25.00

prosciutto stuffed chicken with mushrooms and goat cheese with grilled asparagus, sherry red pepper coulis, and creamy risotto GF

Roasted Duck Breast | \$28.00

duck breast served with cherry gastrique with roasted shallot couscous, and broccolini (minimum order of 50)

Beef, Pork, and Lamb

Red Wine-Braised Beef Brisket | \$28.00

beef brisket with red wine demi served with rosemary roasted fingerling potatoes, and broccolini GF

Medallions of Pork Tenderloin | \$28.00

pork with a honey-barbeque demi glace, sweet potato puree, andouille sausage, and roasted vegetable relish GF

Mojo Flat Iron Steak | \$29.00

flat iron steak served with orange, lime and oregano drizzle, blistered tomatoes, grilled squash, and roasted fingerling potatoes GF

Braised Short Rib | \$30.00

short rib served with a charred tomato demi, herb new potatoes, and buttered baby carrots GF

Four Pepper Seared NY Strip Steak | \$32.00

strip steak with a maître d'hôtel butter sauce, torn Brussels sprouts with crispy bacon, roasted carrot puree, and horse radish smashed red potatoes GF

Colorado Lamb Loin | \$35.00

with fresh herb jus, artichoke and olives, with roasted Greek potatoes, and a teardrop tomato medley GF

Filet Mignon Medallions | \$36.00

with a red wine demi glace, whipped potatoes, and roasted asparagus 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

Seafood and Fish

Sweet and Savory Salmon | \$28.00
salmon with a honey garlic glaze sauce, balsamic grilled asparagus, and basmati rice pilaf **GF**

Grilled Mahi | \$30.00
served with Tasso and crawfish ragout, basmati rice, and broccolini **GF**

Pan Seared New England Cod American | \$30.00
fresh cod with a citrus cream sauce, wasabi mashed potatoes, and seasonal vegetables **GF**

Branzini with Fennel Puree | \$33.00
served with nicoise olives and saffron orange emulsion, with risotto, and sautéed kale

Pecan Encrusted Red Snapper | \$34.00
red snapper with a Cajun butter sauce, wheat berries, and roasted roots

Seared Diver Scallops | \$40.00
with a lemongrass beurre blanc sauce, black Thai rice, and braised baby bok choy **GF**

Vegetarian

Ghanta Tarkari | \$20.75
butternut squash, potatoes, zucchini, cucumber, and coconut curry **GF/V/VG**

Flake Mushroom and Gruyere Tarts | \$21.00
mixed greens with citrus dressing **V**

Wild Mushroom & Garlic Potato Napoleon | \$22.00
wilted arugula, truffle scented mushrooms, bean cassoulet, and yellow pepper coulis **V/VG**

Duets

Mediterranean Chicken and Oven Roasted Cod | \$32.00
served with sun dried tomato cream, blistered tomatoes, and broccolini with toasted quinoa **GF**

Braised Beef Short Rib and Atlantic Salmon | \$36.00
short rib with a red wine demi glace and bbq glazed salmon with honey glazed carrots, and roasted asparagus with pureed potato

Grilled Chicken Breast and Petite Filet Mignon | \$40.00
chicken with a mustard sauce and filet mignon with a pepper corn sauce, fennel and roasted artichoke, rosemary, and caramelized shallot mashed Yukon gold potatoes **GF**

Beef Tenderloin Medallion and Jumbo Shrimp | \$42.00
beef tenderloin with a rosemary demi glace and garlic buttered jumbo shrimp, mashed sweet potatoes, and roasted asparagus **GF**

Petite Filet and Pan Seared Scallops | \$45.00
served with herb demi glace with garlic whipped potatoes, and haricot vert **GF**

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.

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.

GF - gluten friendly
V - vegetarian
VG - vegan

Included Starters (Select One)

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

Crisp Caesar Salad
romaine hearts, shaved parmesan-Reggiano, and garlic croutons

Tomato and Grilled Bread Salad
marinated tomatoes and grilled bread tossed in red wine vinaigrette

Grilled Watermelon and Fresh Mint Salad
grilled watermelon cubes with fresh mint, basil, feta cheese, and a balsamic drizzle

Cilantro-Kale Salad
with curly kale, black beans, corn, cilantro and honey-lime dressing

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

Soup of the Day

Monday — Chicken Tortilla Soup

Tuesday — Tomato Basil Bisque **GF/V/VG**

Wednesday — Classic Beef Barley Soup **GF**

Thursday — Minestrone Soup

Friday — Butternut Squash Bisque **GF/V**

Saturday — Wild Mushroom Cream Soup **GF/V**

Sunday — Hearty Lentil Soup **GF/V**

Starter Enhancements (Based Upon One Serving)

Broccoli Citrus | \$3.00
mixed greens with sliced radishes, broccoli, orange segments, fresh dill, and goat cheese

Michigan Salad | \$3.00
mixed greens with sliced apples, dried cherries, fresh tarragon, and roasted pistachios

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 Desserts (select one)

Strawberry Shortcake
with chantilly cream

Affogato Trifle
with espresso mousse

Chocolate Mousse Cake
with salted caramel sauce

Cinnamon Donut Holes
with caramel sauce

New York Style Cheesecake
with blueberry compote V

S'Mores Brownie Mashup

Oreo Cookies and Cream Trifle

Triple Berry Parfait GF

Apple Cranberry Crisp
with vanilla cream

MSU Dairy Ice Cream

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

Lemon or Raspberry Sorbet GF/V/VG

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 | \$3.50
with Grand Marnier berries GF/V

Raspberry Linzer Torte V | \$3.75

Fruit & Nut Chocolate Bark | \$4.00

dark chocolate, sea salted mixed nuts and dried fruit V/VG

Chocolate Decadence Cake V | \$4.50

Salted Caramel Sensation Torte V | \$4.50

Strawberry Balsamic Sorbetto | \$6.00

GF - gluten friendly

V - vegetarian

VG - vegan

Please add applicable service charge and state sales tax to all food and beverage items. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness. We cannot guarantee that allergens may not have been introduced during another stage of the food chain process or, even inadvertently, during preparation. 24

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

American Bounty Buffet | \$38.00

Low Country She Crab Soup
with hints of California dry sherry GF

Oregon Salad
with baby spinach, Oregon bleu cheese, dried cranberries, caramelized hazelnuts, and Oregon mustard infused balsamic vinaigrette GF/V

Vermont Country Salad
with greens, bacon, Vermont cheddar, and Maple apple cider vinaigrette GF

California Grilled Watermelon Salad
with cucumber, cilantro, and lime GF/V/VG

Oklahoma Style Chicken Fried Steak
with jalapeno cream gravy

Hawaiian Style Grilled Salmon
with citrus, ginger, and pineapple salsa GF

Michigan U.P. Pasties
with beef, onions, and potatoes

New Orleans Red Beans and Rice GF/V

Texas Roadhouse Country Green Beans GF/V

Grilled Michigan Asparagus GF/V

Carolina Roasted Sweet Potatoes GF/V

House-Made Desserts including mini Boston Cream pies, mini Florida key lime pies, and Michigan blueberry buckle

The Barbeque Buffet | \$39.50

White Chicken Chili
with corn tortilla strips

Grilled Stone Fruit Salad
with arugula, feta, and toasted almonds GF

Black Bean and Corn Salad
with chipotle-honey vinaigrette GF/V

Kale & Brussels Sprout Salad
with walnuts, parmesan and lemon-mustard dressing GF/V

Caroline BBQ Pork Sliders
with creamy coleslaw

Slow Cooked Texas Brisket
in a tangy Texas barbeque sauce GF

Chili Lime Marinated Grilled Salmon
with citrus crema GF

Mexican Street Corn Pasta
with farfalle pasta, corn, avocado, cotija cheese, and cilantro

Grilled Vegetable Kebabs GF/V

Northern Michigan Whipped Potatoes GF/V

Assorted Rolls and Butter

House-Made Petit Desserts including chocolate covered pretzels, peanut butter squares, assorted mini cupcakes, and an angel food cake trifle

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

Nuevo Latino Buffet | \$40.00

Soup de Tortilla

signature tortilla soup with grilled chicken and fried tortilla

De el Jardin

with organic spring mix greens, grape tomatoes, grapes, cucumbers, and lime vinaigrette **GF/V**

Grilled Watermelon and Jicama

with burrata, lemon arugula, and champagne vinaigrette **GF/V**

Churrasco

grilled skirt steak with chimichurri sauce **GF**

Harissa con Pollo

four pepper roasted chicken and harissa romesco **GF**

Camarones Bohemios

shrimp sautéed in a lime and tequila sauce with sweet peppers, onion, cilantro, and parsley **GF**

Macarrones Carbonara

penne pasta with mushroom, parmesan, and bacon sauce

Chili Lime Malanga Latkes V

Grilled Corn

with smoked paprika butter **GF/V**

Tres Leche Budin de Pan

classic bread pudding, walnuts, and a tres leches with a hint of cinnamon and a splash of rum **V**

Churros Canela

salsa de chocolate con tacita de chocolate caliente **V**

The Bistro Buffet | \$42.00

Porcini Mushroom Soup

with truffle cream **GF/V**

Bistro Green

with young field greens, granny smith apples, goat cheese, candied walnuts, and cider vinaigrette **GF/V**

Heirloom Tomato

with burrata, pickled red onion, basil, and cracked pepper **GF/V**

Flatbread

with prosciutto di Parma, caramelized onion, provolone, truffle oil, and mascarpone

Chicken Cassoulet

with tomatoes, cannellini beans, and spicy sausage **GF**

Red Wine Braised Short Ribs

with root vegetables aromatics **GF**

Roasted Salmon

glazed with brown sugar, and mustard **GF**

Barigoule of Fresh Vegetables

with vanilla-scented broth **GF/V**

Bistro Fries V

Pomme Caramel Feuilletée

with cinnamon sugar, and caramelized apples crisp pastry **V**

Veloute au Chocolate

with whipped crème fraîche **V**

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, 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, Chivas Regal 12 year, 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, Sauvignon Blanc, Cabernet Sauvignon, Merlot, Malbec

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, 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 and one cider selection

Domestic Beer | \$4.75 hosted, \$5 cash

Bud Light, Miller Lite

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

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
Jaume Serra Arte Latino Brut Cava, Spain | \$25
Tisdale Merlot, California | \$25
Ornella Molon Pinot Grigio, Italy | \$29
Casa Smith ViNo Moscato, Washington | \$29
The Loop Sauvignon Blanc, New Zealand | \$30
Belasco de Baquedano 'Llama' Malbec, Argentina | \$31
Dark Horse Red Blend, California | \$35
Bowers Harbor Dry Riesling, Michigan | \$35
Non-Alcoholic Sparkling Juice | \$14

Fine White Wines by the Case

Honing Sauvignon Blanc, California | \$27
Chateau St. Michelle Chardonnay, Washington | \$29
The Furst Riesling, France | \$30
Bowers Harbor Chardonnay, Michigan | \$31
Black Star Farms Dry Riesling, Michigan | \$33
Napa Cellars Chardonnay, California | \$33
King Estate Pinot Gris, Oregon | \$34
Bowers Harbor Pinot Grigio, Michigan | \$36
J Vineyards Russian River, California | \$42
Cakebread Chardonnay Napa, California | \$74

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
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
Keenan Cabernet Napa, California | \$99

Sparkling Wine by the Case

Black Star Farms Bedazzled Dry, Michigan | \$29
Martini & Rossi Asti Spumante, Italy | \$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 drink*
Butler service included

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

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 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 20/25 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.