

Luncheon Buffet Selections



Priced per person.

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

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

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

GF- Gluten Friendly

V- Vegetarian

VG- Vegan

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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 and Butter V

Grilled Asparagus with Roasted Garlic GF/V/VG

Mini Cannoli V

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

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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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