

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 Fillet 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

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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

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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

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