

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

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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.

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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

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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

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