

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

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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

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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 GF/V/VG | \$6.00

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