

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

Sea Salt and Sage Marinated Chicken Breast | \$19.00
6oz grilled chicken breast with sauce chasseur, sour cream mashed potatoes and steamed broccoli GF

Grand Traverse Chicken | \$19.25
oven-roasted chicken breast topped with Herkner's Michigan cherry and blueberry sauce served with white and wild rice pilaf and a green bean and Bermuda onion medley **(contains Almond extract)**

Chipotle Chicken | \$19.75
marinated chicken breast with stewed black bean ragout served with sweet corn, tomatoes and cilantro GF

Chicken Milano | \$21.75
olive oil seared chicken breast with tomato pesto cream, Garlic and herb linguine and sautéed zucchini

Pork and Beef

Baked Meat Lasagna | \$19.00
topped with mozzarella and marinara sauce and served with balsamic broccoli florets **(GF)**

Marinated London Broil | \$21.75
topped with a wild mushroom demi-glace rested on roasted fingerling potatoes and fresh carrots **GF**

Roasted Pork Loin | \$21.75
twin sliced pork medallions with blueberry port wine reduction, celery root and parsnip puree and steamed broccolini **GF**

Braised Beef Short Rib | \$22.25
slow braised short rib with rosemary demi glace, cheddar and horseradish mashed potatoes, and broccoli florets **GF**

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Fish

Pan Seared Salmon | \$21.75

served atop a crispy polenta cake with chorizo infused ratatouille vegetables and basil scented olive oil GF

Lake Superior Whitefish Piccata| \$21.75

seared crisp and served with baby carrots

Baked Sole Florentine| \$23.00

spinach and mushroom stuffed baked sole with crème de cabernet sauce and saffren basmati rice GF

Vegetarian

Tomato-Basil Crema | \$21.75

served with garlic herb linguine, squash medley, and topped with sun-dried tomato pesto cream V
Add 4 Ounce Grilled Chicken Breast | \$5.00 GF

Mediterranean Stew | \$20.00

served with ratatouille vegetables, kidney beans, and pesto marinated tofu V/VG

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Sandwiches

Vegetarian Lavash Wrap | \$16.25

Soft lavash wrap filled with provolone cheese, sliced cucumber, tomato, red onion, marinated Portobello mushroom, spinach with Green Goddess Dressing with pickle spear V

Kellogg Club | \$17.50

Boarshead Cajun turkey breast, smokehouse bacon, crisp romaine lettuce, tomato, and avocado mayo on artisan ciabatta bread with pickle spear

Chicken Caesar Wrap | \$17.75

herb-grilled chicken, crisp romaine lettuce, parmesan cheese, and Caesar dressing in a tomato wrap with pickle spear

Deli Ruben Wrap | \$18.00

thin-sliced corned beef, Swiss cheese, sauerkraut, and thousand island dressing rolled in a whole wheat tortilla with pickle spear

Salad Enhancements (Based Upon One Serving)

4 oz. Portobello Mushroom | \$4.00 GF/V/VG

4 oz. Grilled Chicken Breast | \$5.00 GF

Salads

Kellogg Caesar Salad | \$16.00

crisp romaine lettuce, garlic croutons, parmesan cheese, and creamy Caesar dressing on the side with assorted rolls and butter

Kellogg Chicken Salad | \$17.50

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

Cobb Salad | \$18.00

gathered field greens, tomatoes, bacon, avocado, turkey, ham, and a boiled egg served with a red wine-Dijon mustard GF and ranch dressing with assorted rolls and butter

The Immune Booster Salad | \$18.25

kale-spinach and romaine lettuce tossed with dried cranberries, edamame, artichoke hearts, black beans, and sunflower seeds with house-made honey-lime vinaigrette GF/V with assorted rolls and butter

Greek Salad | \$18.25

Arcadia mixed greens, Kalamata olives, roma tomato, sliced beets, chopped green beans, crumbled feta cheese, garbanzo beans and Grecian style vinaigrette GF/V/VG with assorted rolls and butter

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Included Starters (select one)

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

Caesar Salad
with croutons and parmesan cheese V

Gathered Greens
with candied pecans, dried cranberries, and feta cheese GF/V

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

Lunch Soup Selections

Creamy Potato Leek Soup with Scallion GF/V

Portobello Mushroom and Mascarpone Bisque GF/V

Chicken Tortilla Soup

Vegetarian Tomato Basil Bisque GF/V/VG

Broccoli Cheddar Soup V

Included Desserts (select one)

Pineapple Upside-Down Cake V

Apple Spice Layer Cake V

Chocolate Mousse Cake V

Apple Pie V

New York Style Cheesecake with Raspberry Sauce V

Pecan Pie V

Espresso Mousse GF/V

Carrot Cake V

English Trifle 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 | \$3.50 GF/V

Raspberry Linzer Torte V | \$3.75

Chocolate Decadence Cake V | \$4.50

Salted Caramel Sensation Torte V | \$4.50

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