



*Priced per person.*

*Served luncheons include your choice of starter and dessert, iced water, assorted soda, freshly brewed coffee, and a selection of fine teas.*

*A labor charge will be assessed for meal functions of less than 20 guests.*

*For daily gluten-friendly and vegetarian options contact the wedding specialist.*

*GF - gluten friendly*

*V - vegetarian*

*VG - vegan*

*+ - may contain alcohol*

*\* - may contain nuts*

## Served Luncheon Selections

### Grilled Chicken Salad | \$17.75

with baby spinach, sliced cucumber, strawberries, toasted pistachios, and feta cheese GF \*

### Quinoa Salad | \$17.75

with chopped romaine, roasted corn, black beans, roasted peppers and onions, and pico de gallo GF VG +

### Fresh Vegan Bowl | \$19

sweet potatoes, chickpeas, avocado, grilled asparagus, and quinoa tossed with house-made tahini dressing GF VG

### Herb Marinated Chicken | \$20

grilled chicken breast with tart cherry demi, roasted redskins, and haricots verts GF +

### Lake Superior Whitefish Piccata | \$21.75

fresh whitefish with a lemon caper sauce, wild rice pilaf, and baby carrots GF

### Grilled Salmon | \$23

salmon with a lemon dill beurre blanc sauce, creamy risotto, and grilled asparagus +

# Shower Celebration Selections

## Starter Selections *(select one)*

### Spinach Salad

with mixed berries, goat cheese, toasted almonds GF V \*

### Spring Greens

with candied walnuts, tart cherries, feta GF V \*

*Select up to two dressing options: House Vinaigrette GF +, Ranch, Caesar +, and Italian +*

### Chicken Tortilla Soup

topped with tortilla strips

### Tomato Basil Bisque

garnished with fresh basil and grated parmesan GF VG

## Dessert Selections *(select one)*

### Strawberry Fields

layer cake, white chocolate and fresh mint mousse, dulce de leche, candied almond crunch, and macerated strawberries V \*

### Whipped Cheesecake

with lemon curd, fresh berries, and candied almonds V \*

### Key Lime Mousse Cake

with medjool date and oat crust, blackberry lavender compote, citrus mint chimichurri, and coconut dulce de leche GF VG +

# Rehearsal Dinner Buffet Selections



*Buffets include fresh brewed coffee, a selection of fine teas, assorted soda, and iced water. Priced per person.*

*A minimum guarantee of 25 is required.*

## **Family Favorite Buffet | \$20**

**Caesar Salad**  
with parmesan, lemon, garlic croutons, and creamy Caesar dressing +

**Baked Ziti Alfredo**  
with artichokes and baby spinach V

**Vegetarian Pizza**  
with marinated tomato, red onion, button mushroom, sweet bell pepper, and roasted garlic cloves V

**Meat Lovers Pizza**  
with pepperoni, bacon, sausage, beef brisket, grilled chicken, mozzarella cheese, and cheddar cheese

*Gluten friendly pizza available upon request*

**Freshly Baked Parmesan Breadsticks**  
with marinara dipping sauce V

**Assorted MSU Bakers Cookies and Brownies V**

## **Sweet and Simple Buffet | \$31**

**Very Berry Salad**  
with gathered field greens, toasted almonds, fresh berries and raspberry cider vinaigrette dressing  
GF VG + \*

**Roasted Pomegranate Chicken Breast**  
pan seared chicken breast topped with a citrus, pomegranate and garlic glaze GF

**Pacific Rim Salmon GF**  
with a ginger soy glaze

**Roasted Vegetable Wellington V**

**Yukon Gold Smashed Potatoes GF V**

**Orange Scented Jasmine Rice GF V**

**Fresh Asparagus**  
with Lemon Butter Drizzle GF V

**White Chocolate Mousse**  
with a peanut butter toffee crunch GF V \*

**Lemon Cake**  
with raspberry coulis V

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# Rehearsal Dinner Plated Selections



*Priced per person.*

*Served dinners include your choice of starter and dessert, iced water, assorted soda, freshly brewed coffee, and a selection of fine teas.*

*A labor charge will be assessed for meal functions of less than 20 guests.*

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## Served Dinner Selections

### Herb Marinated Chicken | \$28

grilled breast with tart cherry demi, roasted redskins, and steamed broccolini GF +

### Cornflake Crusted Chicken | \$28

with country gravy, sour cream and scallion mashed potatoes, and roasted asparagus +

### Sweet Potato Chilaquiles | \$28

with fire roasted salsa, black beans, sweet corn, roasted red peppers, and caramelized sweet onions, topped with radish, jalapeno, cotija, and cilantro crema GF V +

### Slow-Braised Boneless Short Rib | \$32

with roasted jalapeno zhug, saffron tahchin, and za'atar carrots GF +

### Churrascaria Salmon | \$32

with chimichurri, potato medley with roasted peppers and onions, and steamed seasonal vegetables GF +

### Cider Brined Pork Flat Iron | \$32

grilled with fenugreek and clove rub, baked macaroni and cheese, and charred cauliflower GF +

## Starter Selections *(select one)*

### Iceberg Wedge

with roasted tomatillo guacamole, pico de gallo, cilantro crema, cotija and tortilla straws V +

### Spinach Salad

with mixed berries, goat cheese, toasted almonds GF V \*

### Classic Caesar

with crisp romaine, shaved parmesan, garlic croutons V

### Spring Greens

with candied walnuts, tart cherries, feta GF V \*

*Select up to two dressing options: House Vinaigrette GF +, Ranch, Caesar +, and Italian +*

## Dessert Selections *(select one)*

### Strawberry Fields

layer cake, white chocolate and fresh mint mousse, dulce de leche, candied almond crunch, and macerated strawberries V \*

### Whipped Cheesecake

with lemon curd, fresh berries, and candied almonds V \*

### Key Lime Mousse Cake

with medjool date and oat crust, blackberry lavender compote, citrus mint chimichurri, and coconut dulce de leche GF VG +

# Wedding Brunch Buffet Selections



Continental and buffets include fresh brewed coffee, a selection of fine teas, orange and pomegranate juices, and iced water. Priced per person.

A minimum guarantee of 25 is required.

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## Classic Continental | \$10

### Fresh Baked Muffin

with butter, cream cheese, and fruit preserves V

### Fresh Fruit Salad GF VG

### Individual Yogurt

with Granola V \*

## “I Do” Continental | \$18

### Fresh Sliced Fruits and Seasonal Berries GF VG

### Individual Yogurt with Granola V \*

### Breakfast Wraps

with fluffy scrambled eggs, cheddar cheese, and bacon

### Assorted Muffins V

### Fruit Danishes V \*

## Wedding Bells Brunch Buffet | \$30

### Fresh Fruit Display

with cantaloupe, honeydew, pineapple, strawberries, oranges, grapes, and a strawberry yogurt cream cheese dipping sauce GF V

### Scrambled Eggs

with Bailey Hoop House herbs and MSU Dairy Store cheese GF V

### Crisp Bacon and Sausage Links GF

### Breast of Chicken

filled with goat cheese and fresh herbs with white wine cream sauce GF +

### French Toast Casserole

served with warm maple syrup V

### Diced Breakfast Potatoes

with sautéed bell peppers and onions V

### Broccoli Casserole V

### Variety of Bagels

with cream cheese, butter, and fruit preserves V

### Assorted Muffins and Fruit Danishes

with butter and fruit preserves V \*

# Wedding Brunch Plated Selections



*Plated selections include fresh brewed coffee, a selection of fine teas, orange and pomegranate juices, and iced water. Priced per person.*

## **Honeymoon Sweet | \$14**

petite white chocolate studded waffles, Parisienne melon and fresh berry salad, and creamsicle maple syrup V

## **Mint to Be Together | \$14**

field greens and fresh mint, summer berries, honeyed chevre, citrus quinoa, and candied almonds with mimosa vinaigrette GF V \*

## **Wedding Bells | \$16**

sweet red peppers stuffed with Spanish rice, scrambled eggs, chorizo, and cotija, with salsa verde and crema GF

## **Union Between Two Meals | \$18**

egg strata with wild mushrooms, bell peppers, and spinach, with country fried chicken strips smothered in sausage gravy

## **Only Fish in the Sea | \$18**

griddled English muffins topped with hard cooked eggs, sweet corn and pimento studded salmon cakes, and garlic chive drizzle, with a side of bacon braised greens

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# Simply Sweet Micro Wedding Packages



*Micro wedding packages include fresh brewed coffee and herb-infused water.*

*Priced per person.*

*A minimum guarantee of 25 is required.*

*A \$400 rental fee is required for use of the Kellogg Center's East Patio and includes three hours for setup, ceremony, and reception.*

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## **All You Need is Love | \$10**

Skewered Fresh Fruit

Crudité Cups  
with roasted garlic and dill dip

Chocolate-Covered Strawberries

## **Donut Mind if I Do | \$20**

Glazed and Cinnamon-Sugar Donut Hole Skewers

Fresh Fruit Globes

Freshly Baked Assorted Mini Danish

French Toast Finger Sandwiches  
with ham or turkey and Swiss cheese served warm

Chocolate-Covered Strawberries

Skim and 2% milk

## **Happily Ever After | \$30**

Fresh Fruit Globes

Crudité Cups  
with roasted garlic and dill dip

Chicken Salad Finger Sandwiches  
served on mini croissants

Smoked Salmon Finger Sandwiches  
with cucumber served on sour dough bread

Chocolate Truffles and Chocolate-Covered  
Strawberries

## **Written in the Stars | \$40**

Fresh Fruit Globes

Crudité Cups  
with roasted garlic and dill dip

Beef Meatball Skewers  
with peppercorn-infused demi-glace

Atlantic Salmon Skewers  
with Chardonnay Beurre Blanc

Chicken Salad Finger Sandwiches  
served on mini croissants

Chocolate Truffles and Chocolate-Covered  
Strawberries

# Food Truck Experiences



*Custom menu selections and Chef consultations available. Contact your conference services manager for more information.*

*A \$250 minimum rental fee is required for use of the food truck and includes two hours of service. A \$500 maximum rental fee includes four hours of service.*

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## Sample Menu

### Breakfast Burrito

scrambled eggs, chorizo sausage, and diced potatoes in a flour tortilla

### French Toast

egg-battered brioche bread with blueberry compote

### Summer Strawberry Salad

mixed greens with strawberries, feta, spiced lentils, red onion, cucumber, and balsamic glaze

### Spartan Cobb Salad

iceberg lettuce with chicken, bacon, grape tomatoes, cucumber, eggs, red onion, and ranch dressing

### Chicken or Beef Tacos

taco seasoned chicken or beef with queso fresco in a flour tortilla

### Burrito Bowls

taco seasoned chicken or beef, seasoned black beans, shredded lettuce, pico de gallo, and queso fresco

### Gourmet Grilled Cheese

Texas toast griddled crisp with a blend of five melty cheeses

### Beef Sliders

two griddled Angus beef patties with cheese on soft slider buns

### Chicken Caesar Pita

grilled chicken, romaine lettuce, parmesan cheese, and Caesar dressing on pita

### Fresh Fried Chicken Wings

bone-in or boneless

### Jalapeno Poppers

### Mac and Cheese Bites

### Fresh Brewed Coffee and Tea

### Infused Water

### Mocktails

# Wedding Catering Packages



*We proudly serve a variety of unique locations on campus and across greater Lansing.*

*All of the items below are included with your choice of buffet or plated entrée.*

**Cake cutting and service**

**Centerpieces**

**Standard white tablecloths**

**Selection of colored linen napkins**

**Professional service staff**

*Wedding catering packages at the MSU Union also include:*

**Dance floor**

**Reception arrangements and setup**

**Special hotel rates for your overnight guests at the Kellogg Hotel & Conference Center**

*Enhance your special day with optional*

**Hors d'oeuvres**

**Beverage service**

**Champagne toast**

**Crushed oyster floor-length tablecloths**

**Specialty colored linen napkins**

**Late night coffee station**

**Late night snacks**

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# Wedding Buffet Selections



Wedding buffets include assorted rolls and butter, freshly brewed coffee, a selection of fine teas, assorted soda and iced water. Priced per person.

Custom buffet and strolling dinner options available. See Wedding Specialist for more information.

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## Banks of the Red Cedar Buffet | \$35

### White Chicken Chili

with southwest crema, tortilla strips, and pepper jack GF

### Cobb Field Salad

with shaved MSU ham, eggs, cucumber, tomato, and dagano GF with garlic crostini and buttermilk ranch

### Trotolle with Grilled and Roasted Vegetables

bailey urban farm herb vinaigrette and toasted pine nuts VG \*

### Red Cedar Redskin Potato Salad GF V

### Creamy Lump Crab & Artichoke Heart Dip GF

with MSU Baker's pumpernickel loaf

### Slow Smoked Sliced Beef Brisket GF

### Cajun Rubbed Shredded Pork Shoulder GF

### Spicy Pulled Chicken GF

complete with classic, chipotle, and golden BBQs

### S'Mac Talk

cavatappi with house cheese blend and crunchy gratinee V

### Bootleg Beans

great northern and black beans with smoked grapes and bourbon BBQ GF VG +

### Corner Route Casserole

sweet corn with caramelized peppers and onions topped with jalapeno cheddar cornbread V

## Little Italy Buffet | \$36

### Classic Caesar Salad

with parmesan, croutons, creamy Caesar dressing and house vinaigrette

### Little Gems Salad

bacon, avocado, and tear drop tomatoes served with Dijon dressing GF +

### Antipasto Display

Parma ham, mortadella, capocollo, Milano salami, buffalo mozzarella, green and black olives with a selection of preserved vegetables, bell peppers, aubergines, artichokes, sun-dried tomatoes and mushrooms served with bruschetta and focaccia \*

### Pancetta-Wrapped Chicken

agro dolce GF

### Brasato al Barolo

braised beef with roasted cremini and horseradish gremolata +

### Brown Butter Snapper

fagioli in umido GF

### Pappardelle Bolognese

Pecorino Romano, broccolini balsamico with sautéed greens, garlic and chilies Focaccia and extra virgin olive oil

# Wedding Buffet Selections



Wedding buffets include assorted rolls and butter, freshly brewed coffee, a selection of fine teas, assorted soda and iced water. Priced per person.

Custom buffet and strolling dinner options available. See Wedding Specialist for more information.

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## Great Lakes Buffet | \$40

### Michigan Cherry Salad

spinach, mesclun mix, dried Michigan cherries, toasted pecans, gorgonzola served with raspberry vinaigrette dressing GF V \* +

### MSU Panzanella Salad

MSU Baker brioche and Michigan heirloom tomatoes served with Champagne-Dijon vinaigrette V +

### Grilled and Chilled Okemos Shrimp

with fresh MSU hoop house herbs GF

### Chicken Forestiere

braised chicken thighs served with tomatoes, mushrooms, bacon, and red wine GF +

### Michigan Lake Trout

Roulade of lake trout, whitefish mousse, and citrus beurre blanc GF

### Leelanau Wine-Braised Beef Short Rib

in a Michigan morel mushroom demi-glace GF +

### Michigan Squash Lasagna

with layered seasonal squash, mozzarella, and parmesan cheese V

### Grilled Marinated Michigan Asparagus V

### Sweet Potato Duchess

with parmesan cheese V

## Pacific Buffet | \$43

### Stuffed Mushroom Soup

with cappuccino truffle foam

### Sunny Salad

kale, strawberries, manchego cheese, and a pine nut vinaigrette GF V \* +

### Sweet Potato Salad

fresh arugula, caramelized sweet potatoes, apples, quinoa, red onion, coriander, and parmesan with basil pesto GF V \*

### Left Coast Acai Bowl

acai berries, blueberries, strawberries, raspberries, banana, toasted almond, granola, and coconut shavings VG \*

### Avocado Toast

chevre, crab, and focaccia

### Cheese & Charcuterie Board

with local cheeses and cured meats with seasonal accoutrements

### Duck Leg Confit

smoked duck breast, braised lentils, and baby arugula GF

### Ginger Glazed Salmon

with lemongrass scented sticky rice GF

### Red Wine Beef Short Ribs

with pinot noir, aromatic herbs, and roots GF \*

### Fontal Polenta Mushroom Sautee VG

### Roasted Carrot Trio GF VG

# Wedding Package I Plated Selections



*Plated wedding packages include choice of salad, rolls and butter, choice of vegetable, choice of starch, fresh brewed coffee, tea, assorted soda, and iced water | \$27 per person*

**Garlic and Herb Breaded Chicken Breast**  
with rosemary scented jus GF

**Black Cherry Chicken Breast**  
with black cherry gastrique GF \*

**Pan Roasted Chicken Breast**  
with mushrooms, kale, bacon, and Arabiatta sauce  
GF + \*

**Piedmontese Flank Steak**  
grilled flank steak with Madeira demi glaze wine  
sauce stuffed with prosciutto and fontina cheese GF +

**Grilled Marinated Flank Steak**  
with whole grain mustard demi GF +

**Alsatian Pork Shank**  
crisp braised pork shank with natural jus, cannellini  
bean ragout and root vegetable medley GF +

**Sole Provencal**  
fresh sole with preserved lemon and sauce meuniere  
GF

**Wild Alaskan Black Cod**  
with hoisin and ginger GF

**Florentine Pesto Ravioli**  
with Arabiatta sauce V + \*

**Tuscan Risotto**

on a bed of caramelized onions, roasted peppers, wilted  
spinach, portabella mushroom, seasonal vegetables, and  
tomatoes confit GF VG \* +

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# Wedding Package II Plated Selections



*Plated wedding packages include choice of salad, rolls and butter, choice of vegetable, choice of starch, fresh brewed coffee, tea, assorted soda, and iced water | \$34 per person*

**Roasted Breast of Chicken**  
with Cipollini onions, pancetta crisp, and red wine jus GF +

**Michigan Apple Cider Chicken**  
brined organic chicken breast with Michigan apple jam demi GF

**Chile & Cumin Chicken**  
chile and cumin scented chicken breast with roasted tomato salsa, sweet corn and black beans GF

**Grilled Ribeye Steak**  
with Fleur de Sel and herbs GF

**Braised Short Rib**  
with Cabernet sauvignon and fresh aromatics GF +

**Braised Char Sui Pork Tenderloin**  
Chinese style BBQ with ginger, garlic, and tamari GF

**Olive Oil Poached Sea Bass**  
with lobster-mango cream GF

**Poached Salmon**  
with cherry tomato salad, white wine, fennel, and citrus broth GF +

**Duet of Chicken and Salmon**  
classic chicken cordon bleu with white wine cream sauce and oven-roasted salmon with balsamic-maple glaze and crispy onions +

**Duet of Filet Mignon & Chicken**  
pan-roasted petite filet mignon in a pinot noir demi and a herb-breaded chicken breast in boursin cheese sauce GF +

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# Wedding Package III Plated Selections



*Plated wedding packages include choice of salad, rolls and butter, choice of vegetable, choice of starch, fresh brewed coffee, tea, assorted soda, and iced water | \$40 per person*

## **Grilled Filet Mignon**

with sherry wine and oregano caper demi-glace GF +

## **Cognac Chicken**

herb marinated and grilled breast of chicken with creamy cognac morel mushroom sauce GF +

## **Garlic-Sage Roasted Airline Chicken Breast**

six-ounce bone-in chicken breast with Meyer lemon and pistachio pesto GF + \*

## **Pan-Roasted Rosemary Marinated Lamb Loin**

with lamb jus GF +

## **Oven-Roasted Halibut**

wrapped in bacon with BBQ demi GF

## **Chesapeake Bay Crab Cakes**

pan seared crab cakes with mustard and tarragon sauce

## **Filet Mignon Oscar**

lump crab meat béarnaise with demi-glace and grilled black angus N.Y. strip with ginger molasses jus GF +

## **Duet of Pan-Roasted Scottish Salmon & Braised Beef Short Ribs**

braised short rib with wild mushroom red wine sauce and pan-seared salmon with chardonnay cream sauce GF +

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# Wedding Plated Selections



Plated wedding packages include choice of salad, choice of vegetable, and choice of starch.

## Salad Selections (*select one*)

### Kellogg Fresh House Salad

mixed greens tossed with carrot julienne, English cucumber, and grape tomatoes GF VG

### Classic Caesar Salad

Romaine hearts, shaved parmesan-Reggiano, and garlic croutons V

### Fresh Mozzarella and Heirloom Tomato

with balsamic GF V +

### Gathered Field Greens

Michigan apples, maytag bleu cheese, and toasted walnuts GF V \*

### Harvest Salad

field greens with roasted beets, butternut squash, pickled red onion and candied walnuts GF V + \*

### Mache, Baby Spinach, and Radicchio

sun-dried cranberries, Gorgonzola cheese, and toasted pine nuts GF V \*

*Select up to two dressing options:*

House Vinaigrette GF +, Ranch, Caesar +, and Italian +

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## Vegetable Selections (*select one*)

Honey Caramelized Baby Carrots GF V

Asparagus GF VG

Broccolini GF VG

Haricot Vert GF VG

Roasted Brussels Sprouts GF VG

Sweet Corn, Edamame, and Pearl Onion Hash GF VG

Wilted Rainbow Chard with Garlic & Lemon GF VG +

Roasted Heirloom Carrots GF VG

Green Beans Almondine GF VG \*

## Starch Selections (*select one*)

Rosemary Cheddar Mashed Potatoes GF V

Dauphinoise Potatoes GF V

Roasted Fingerling Potatoes GF VG

Roasted Garlic and Fresh Herb Risotto GF V +

White Rice Pilaf with Aromatics GF VG

Smashed Yukon Gold Potatoes GF V

Cinnamon Allspice-Scented Basmati Rice GF VG

Steamed Gnocchi with Pecorino Cheese V

# Children's Menu



*Priced per person.*

*Children's entrées include assorted soda, milk, juice, and iced water.*

## **Children's Plated Entrée Selections | \$15**

*For children nine years old and younger. Includes a fruit cup GF VG, green beans GF VG and tater tots V.*

**Select one:**

House Recipe Macaroni and Cheese V

Crispy Fried Chicken Strips

Hot Dog

Grilled Cheese V

Cheese Pizza V

Beef Nachos GF

## **Children's Buffet | \$15**

*For children nine years old and younger. Includes the same selections as the buffet selected for the event.*

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Add variety to your special day with hors d'oeuvre enhancements. Priced per fifty pieces.

Butler-style service available.

### Hot Hors D'oeuvres

**Crispy Tator Tots** | \$100  
with bacon and jalapeño

**Meatballs** | \$110  
tossed in garlicky-smoked ketchup GF

**Edamame Potstickers** | \$110  
sesame soy dipping sauce GF V \*

**Thai Cashew Chicken Spring Rolls** | \$110  
spicy peanut sauce \*

**Chicken Quesadilla** | \$110  
with chipotle sour cream

**Marinated Chicken Skewers** | \$135  
with tequila, lime, and sea salt GF +

**Churrasco Steak Kebab** | \$145  
topped with chimichurri sauce GF

**Salmon Brochette** | \$150  
with hoisin teriyaki drizzle

**Bacon Wrapped Scallops** | \$160  
topped with grilled pineapple chipotle glaze GF

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## Hors D'oeuvres Enhancements

### Cold Hors D'oeuvres

**Tortellini Fresh Mozzarella Skewer** | \$110  
with balsamic syrup V

**Smoked Chicken Salad in a Crisp Phyllo Cup** | \$110

**Tomato Mozzarella Bites** | \$110  
with fresh basil and balsamic sauce GF V

**Tomato Caper Bruschetta** | \$110  
balsamic reduction V

**Wild Mushroom Crostini** | \$110  
with pine nuts and truffle essence V \*

**Creamy Hummus** | \$110  
with roasted pepper and marinated olives on toasted fiscelle V

**Shrimp & Gazpacho Shooter** | \$150  
with cilantro GF

**Smoked Salmon Rolls** | \$150  
with cream cheese on brioche

**Sliced Beef Tenderloin on Focaccia Toast** | \$150  
with caramelized shallots

**Scallop Ceviche** | \$160  
with cucumber cup with pepper lime garnish GF



# Late Night Enhancements



Keep the celebration going with snacks and desserts in the evening.

## Large 16-Slice Pizza | \$30 per pizza

select up to three pizza varieties for your event:

- four cheese V
- pepperoni, sausage, and mushroom
- ham and pineapple
- sun-dried tomato, grilled vegetables, and goat cheese V
- BBQ chicken, caramelized red onions, and sweet peppers
- Mediterranean with sun-dried tomatoes, artichokes, spinach, Kalamata olives, feta, and asiago cheese V
- vegetarian with green peppers, black olives, mushrooms, and onions V

## Gluten Friendly 12" Pizza | \$25 per pizza

### Slider Station | \$7 per person (select two)

grilled Angus sliders, pulled pork sliders, or fried green tomato sliders accompanied by homestyle French fries and sweet potato fries

### Cravings Popcorn Bar | \$3 per person

trio of Cravings dark and white chocolate drizzled caramel corn, dill pickle corn, and sweet and salty kettle corn GF V \*

### Boneless Wing Bar | \$5 per person

buffalo, teriyaki, and BBQ with trio of dipping sauces

## The Ultimate Nacho | \$4 per person

corn tortilla chips, chicken, beef, Zacateca beans, chili con queso, guacamole, pico de gallo, salsa roja, sour cream, red onions, black olives, pickled jalapeno, and shredded lettuce GF

## Sweet & Salty Station | \$4 per person

assorted mini chocolate candy bars, Cracker Jacks with peanuts, warm buttered popcorn, kettle cooked potato chips, chocolate dipped pretzels, chocolate-covered Oreos, and Chocolate chip cookies V \*

## Late Night Breakfast Station | \$6 per person

sausage, egg, and cheese on English muffins and crispy hash brown potatoes with sriracha and ketchup

## Cookie and Mousse Station | \$4 per person

chocolate chip, English Toffee, red velvet and fudge brownies, and raspberry, caramel, and chocolate mousse served in flavored cones with strawberry milk and chocolate milk V \*

## MSU Bakery Game Day Cookies | \$42 per dozen

Spartan "S" and Spartan head frosted sugar cookies V

## Chocolate-Dipped Strawberries GF V | \$2.75 per person

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# Beverage Enhancements



*Priced per drink.*

*Hosted consumption bar prices are subject to applicable service charge and sales tax.*

*Cash bar prices are inclusive of sales tax.*

*All packages include appropriate mixers and garnishes.*

*Additional spirits and specialty cocktails may be requested.*

## **Kellogg Tier 1 Package**

**Kellogg Call Brand Liquor** | \$5.50 hosted, \$6 cash  
Sobieski Vodka, Cutty Sark Scotch, Seagram's 7 Whiskey, Beefeater Gin, Club Caribe Silver Rum, Sweet and Dry Vermouth

**Varietal Wine** | \$5.75 hosted, \$6 cash  
Chardonnay, Cabernet Sauvignon

**Premium Varietal Wine** | \$7.75 hosted | \$8 cash  
Premium White, Premium Red

**Michigan and Craft Beer** | \$5.75 hosted, \$6 cash  
Sam Adams, one Michigan/Craft Beer selection

**Domestic Beer** | \$4.75 hosted, \$5 cash  
Bud Light, Miller Lite

**Soda and Juice** | \$2.75 hosted, \$3 cash

## **Kellogg Tier 2 Package**

**Kellogg Premium Brand Liquor** | \$7.50 hosted, \$8 cash  
Absolut Vodka, Dewar's Scotch, Jack Daniel's Whiskey, Tanqueray Gin, Jim Beam Bourbon, Captain Morgan Spiced Rum, Sweet and Dry Vermouth

**Varietal Wine** | \$5.75 hosted, \$6 cash  
Chardonnay, Sweet White, Cabernet Sauvignon

**Premium Varietal Wine** | \$7.75 hosted, \$8 cash  
Premium White, Premium Red

**Imported, Michigan & Craft Beer** | \$5.75 hosted, \$6 cash  
Sam Adams, Stella Artois, Bell's Two Hearted Ale and one seasonal seltzer or cider

**Domestic Beer** | \$4.75 hosted, \$5 cash  
Bud Light, Miller Lite

**Soda and Juice** | \$2.75 hosted, \$3 cash

# Beverage Enhancements



*Priced per drink.*

*Hosted consumption bar prices are subject to applicable service charge and sales tax.*

*Cash bar prices are inclusive of sales tax.*

*All packages include appropriate mixers and garnishes.*

*Additional spirits and specialty cocktails may be requested.*

## **Kellogg Tier 3 Package**

**Kellogg Top Shelf Brand Liquor** | \$9 hosted, \$10 cash

Grey Goose Vodka, Crown Royal Whiskey, Bombay Sapphire Gin, Maker's Mark Bourbon, Mt. Gay Eclipse Spiced Rum, Sweet and Dry Vermouth

**Varietal Wine** | \$5.75 hosted, \$6 cash

Chardonnay, Sweet White, Cabernet Sauvignon

**Premium Varietal Wine** | \$7.75 hosted, \$8 cash

Premium White, Premium Red

**Imported, Michigan, & Craft Beer** | \$5.75 hosted, \$6 cash

Sam Adams, Stella Artois, Bell's Two Hearted Ale and one seasonal seltzer of cider selection

**Domestic Beer** | \$4.75 hosted, \$5 cash

Bud Light, Miller Lite, Leinenkugel's

**Soda and Juice** | \$2.75 hosted, \$3 cash

## **Kellogg Beer and Wine Only Package**

**Varietal Wine** | \$5.75 hosted, \$6 cash

Chardonnay, Sweet White, Cabernet Sauvignon

**Premium Varietal Wine** | \$7.75 hosted, \$8 cash

Premium White, Premium Red

**Imported, Michigan, and Craft Beer** | \$5.75 hosted, \$6 cash

Sam Adams, Stella Artois, Bell's Two Hearted Ale and one seasonal seltzer of cider selection

**Domestic Beer** | \$4.75 hosted, \$5 cash

Bud Light, Miller Lite

**Soda and Juice** | \$2.75 hosted, \$3 cash

## **Spirited Beverage Enhancements**

*A minimum guarantee of 25 is required.*

**House Champagne Toast** | \$5.00 per drink

**Butlered Mimosas** | \$7.00 per drink

**Bloody Mary Bar** | tiered pricing of \$7, \$9, \$11 per person with olives, limes, celery, crispy bacon, and cheese cubes

# Beverage Enhancements



*House beverages priced per bottle.*

*Fine and sparkling wine priced twelve bottles per case.*

## House Beverages

- La Petite Vigne Chardonnay, France | \$29
- Les Roucas Cabernet Sauvignon, France | \$29
- Veuve du Vernay Brut Sparkling, France | \$25
- Ornella Molon Pinot Grigio, Italy | \$29
- The Loop Sauvignon Blanc, New Zealand | \$32
- Dark Horse Red Blend, California | \$35
- Bowers Harbor Dry Riesling, Michigan | \$35
- Non-Alcoholic Sparkling Juice | \$14

## Fine White Wine by the Case

- Honing Sauvignon Blanc, California | \$420
- Chateau St. Michelle Chardonnay, Washington | \$348
- The Furst Riesling, France | \$360
- Bowers Harbor Unwooded Chardonnay, MI | \$396
- Black Star Farms Dry Riesling, Michigan | \$420
- Olema Chardonnay, California | \$408
- King Estate Pinot Gris, Oregon | \$468
- Bowers Harbor Pinot Grigio, Michigan | \$420
- J Vineyards Russian River, California | \$504
- Cakebread Chardonnay Napa, California | \$888

## Fine Red Wine by the Case

- Mojo Cellars Pinot Noir, California | \$348
- Vignamaggio 'Il Morino' Super Toscana, Italy | \$348
- Foncalieu Le Versant Pinot Noir, France | \$360
- Charles Smith 'Velvet Devil' Merlot, Washington | \$360
- Chateau St. Michelle Cabernet Sauvignon, WA | \$396
- Storypoint Cabernet, California | \$420
- The Fabelist Wine Co. Zinfandel, California | \$456
- Brooks Pinot Noir, Willamette Valley, Oregon | \$600
- Justin Cabernet Sauvignon, California | \$600
- Keenan Cabernet Napa, California | \$1,188

## Sparkling Wine by the Case

- Black Star Farms Bedazzled Dry, Michigan | \$348
- Martini & Rossi Asti Spumante, Italy | \$348
- Domaine St. Michelle Brut, Washington | \$372
- Mawby Blanc Brut, Michigan | \$468
- Perrier-Jouet Grand Brut Champagne, France | \$948

# Things To Do at MSU



*With venues located directly on the campus of Michigan State University, your guests can enjoy the following attractions.*

## Celebrations with Kellogg Catering

- ◆ Wedding showers
- ◆ Rehearsal dinners
- ◆ Brunches
- ◆ Micro wedding packages
- ◆ Food truck experiences
- ◆ Offsite catering packages

## Dining & Shopping

- ◆ The State Room Restaurant
- ◆ Spartan Spirit Shops
- ◆ Campus Residential Hall and Food Court Dining
- ◆ MSU Bakers
- ◆ Downtown East Lansing

## Points of Interest

- ◆ Spartan Stadium
- ◆ W. J. Beal Botanical Gardens
- ◆ Beaumont Tower
- ◆ Sparty Statue and Bronze Sparty Statue
- ◆ Hall of History at the Breslin Center

## Entertainment

- ◆ Wharton Center for Performing Arts
- ◆ Eli & Edythe Broad Art Museum
- ◆ Michigan State University Museum
- ◆ Abrams Planetarium
- ◆ U Club Spa
- ◆ Ice Skating at Munn Ice Arena
- ◆ MSU Tours

## Recreation

- ◆ Forest Akers Golf Courses (*reference Wedding Group Package for Special Rates*)
- ◆ MSU Tennis Center
- ◆ Walking and biking trails (*hotel guests may rent bikes from the Kellogg Center*)
- ◆ IM Fitness Facilities
- ◆ Canoeing and kayaking on the Red Cedar River
- ◆ Demmer Shooting Sports Education & Training Center