MSU Staff Retirement Reception



Priced per person.

Reception food served individually, single-service plates.

GF - gluten friendly V - vegetarian VG - vegan

+ - may contain alcohol

* - may contain nuts

Go Green Package | \$25.00 (based on two hours)

International and Domestic Cheese Display V

With Assorted Crackers

Mediterranean Spread V *

Marinated Feta, Brine Cured Olives, Marcona Almonds, Loaded Hummus with Roasted Cauliflower, Red Peppers, and Pine Nuts, and Fresh Tabbouleh served with Pita Chips

Watermelon Skewers GF, V

With Tomato, Kalamata Olive, Honey and Feta

Bruschetta VG +

Butternut Puree, Wild Mushroom, and Thyme

Meatballs Stroganoff +

All Beef Meatballs with Wild Mushroom and Dill Cream Sauce

Lassooni Chicken Skewers GF/+

with Raita and Coriander

Choice of MSU Bakery Decorated Sheet Cake

or MSU Bakery Logo Cookies

Freshly Brewed Coffee and a Selection of Fine

Teas Assorted Sodas

Podium and Microphone

Specialty Cake Table and Cake Cutting

Fasels for Photos and Memorabilia

Beer and Wine Cash Bar

Go White Package | \$25.00 (based on two hours)

Fresh Fruit and Berry Display GF, VG

Tex-Mex Spread GF, V +

Salsa Roja, Salsa Verde, Guacamole, and Warm Queso Blanco served with Tortilla Chips

Roasted Cauliflower Cup GF, VG, *

Za'atar, Hummus, Radish, Pine Nuts, and Scallions

Bruschetta VG +

Butternut Puree, Wild Mushroom, and Thyme

Mesquite BBQ Chicken Skewers

Grilled Chicken Skewers with Classic BB9 Sauce and Scallion

Meatballs Pomodoro +

with Fresh Basil, Parmesan and Tomato Sauce

Choice of MSU Bakery Decorated Sheet Cake or MSU Bakery Logo Cookies

Freshly Brewed Coffee and a Selection of Fine Teas

Assorted Sodas

Podium and Microphone

Specialty Cake Table and Cake Cutting

Easels for Photos and Memorabilia

Beer and Wine Cash Bar

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 1 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.