



*Priced per person.*

*Continental breakfasts include orange and V-8 juices, freshly brewed coffee, and a selection of fine teas.*

*GF - gluten friendly*

*V - vegetarian*

*VG - vegan*

*+ - may contain alcohol*

*\* - may contain nuts*

### **Classic Continental | \$10**

#### **Fresh Baked Muffin**

with butter, cream cheese, and fruit preserves V

#### **Fresh Fruit Salad GF VG**

#### **Individual Yogurt**

with Granola V \*

### **BLT Bagel Continental | \$14**

#### **Breakfast Bagel**

everything bagel with applewood smoked bacon, sliced tomatoes, bibb lettuce, and cream cheese

#### **Fresh Fruit Salad GF VG**

### **Fresh Start Continental | \$14.50**

#### **Breakfast Wraps**

with fluffy scrambled eggs, cheddar cheese, and bacon on a whole wheat tortilla

#### **Fresh Fruit Salad GF VG**

#### **Individual Yogurt**

with Granola V \*

## **Continental Breakfast Selections**

### **Enhancements**

#### **Yogurt Parfaits | \$2 each**

French vanilla yogurt with macerated berries, granola, and almonds GF V + \*

#### **Hard Boiled Eggs GF | \$2 each**

#### **Dried Fruits and Nuts GF V \* | \$2.50 per serving**

#### **Fresh Baked Muffin V | \$2.75 each**

#### **Country Sausage Links (two) | \$3 per serving**

#### **Bacon Slices (two) | \$3.50 per serving**

#### **Gluten-Friendly Bagel GF V | \$3.50 each**

with butter, cream cheese, and fruit preserves

#### **Gluten-Friendly Muffin GF V | \$3.50 each**

with butter, cream cheese, and fruit preserves

#### **Oatmeal | \$3.50 per serving**

with cinnamon and brown sugar GF VG

add seasonal berries GF VG | \$4.25 per serving

# Served Breakfast Selections



*Priced per person.*

*Served breakfasts include a seasonal fruit cup, orange juice, freshly brewed coffee, and a selection of fine teas.*

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

## **Spartan Breakfast | \$15.75**

scrambled eggs with Monterey jack cheese and chives served with applewood smoked bacon and breakfast potatoes

## **Wild Side Bowl | \$16**

fresh eggs, wild mushrooms, roasted tomatoes, roasted peppers, and onions served with wilted greens and sausage

## **Sunrise Bowl | \$16.50**

spicy tomatoes, smoked paprika, eggplant, sweet peppers, black salt, and turmeric tofu served with crispy chickpeas and chives **GF VG**

## **Breakfast Tacos | \$16.75**

chorizo, mushrooms, cilantro, and fresh tomatoes folded with scrambled eggs and cheddar cheese and wrapped in a flour tortilla served with pico de gallo and breakfast potatoes

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# Breakfast Buffet Selections



*Priced per person.*

*Breakfast buffets include orange and pomegranate juices, freshly brewed coffee, and a selection of fine teas.*

*A minimum guarantee of 25 guests is required.*

## **Eighteen Fifty-Five | \$18.55**

**Variety of Whole Fruit GF VG**

**Mini Muffins, Croissants, and Breakfast Breads**  
with butter, cream cheese, and fruit preserves V \*

**Honey Lavender French Toast**  
brioche French toast drizzled with lavender honey V

**Lemon Crème Fraiche**  
with warm maple syrup

**Scrambled Eggs V**

**Chile Chorizo Breakfast Burrito**  
scrambled eggs, bell pepper, chorizo sausage, and green chile cheddar cheese folded into a flour tortilla

**Bacon Slices GF**

**Country Sausage Links GF**

**Country-Style Breakfast Potatoes V**

**Assorted Individual Cereals**  
with skim and 2% milks

**Assorted Individual Fruit Yogurts V**

## **Jump Start | \$19**

**Fresh Sliced Fruit Display**  
with seasonal berries and melons GF VG

**Assorted Bagels**  
with butter, cream cheese, and fruit preserves V \*

**Zucchini and Banana Tea Breads**  
with strawberry butter and wild berry and peach jams V

**Assorted Individual Cereals**  
with skim and 2% milks

**Assorted Individual Flavored Greek Yogurts**  
with homemade granola V

**Egg White Frittata**  
with mushrooms, asparagus, onion, and feta cheese served on a tomato slice GF V

**Breakfast Quesadilla**  
with scrambled eggs, zucchini, squash, onions, peppers, cheese, and salsa roja V

**Strawberry-Banana Smoothies**  
pre-made and individually cupped GF V

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# Brunch Buffet Selections



*Priced per person.*

*Brunch buffets include orange and pomegranate juices, freshly brewed coffee, and a selection of fine teas.*

*Carving enhancements based upon one serving.*

*A minimum guarantee of 25 guests is required.*

*GF - gluten friendly*

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## **The Red Cedar | \$26**

### **Fresh Sliced Fruit Display**

with seasonal berries, melons, and framboise-scented dip  
GF VG

### **Baby Shrimp Salad with Fresh Basil GF**

### **Grilled and Roasted Vegetable Salad**

with eggplant, red and yellow peppers, zucchini, wild mushrooms, squash, and balsamic crema GF VG +

### **Roasted Garlic and Pesto Orzo V \***

### **Assorted Bagels**

with butter, cream cheese, and fruit preserves V \*

### **Grilled Filet of Salmon**

over slowly braised chard with mustard barbeque glaze

### **Smoked Chicken**

slow-smoked with applewood and finished with cider-spiked chicken gravy

### **Wild Mushroom Gnocchi V**

### **Red Velvet Pancakes**

with sliced strawberries, marshmallows, and syrup V

### **Pepper Bacon Slices GF**

### **Sauteed Green Beans**

with toasted walnuts VG \*

### **Grilled Pound Cake**

with espresso mousse V

## **Carving Enhancements**

### **Beef Tenderloin au Poivre | \$16**

with a brandy butter sauce GF +

### **Cider Brined Pork Loin | \$14**

with tart cherry demi glace +

### **Fresh Herb-Rubbed Turkey Breast GF + | \$14**

with pan gravy

## **Enhancements include:**

**Steamed Rice or Mashed Potatoes GF V**

**Seasonal Vegetable Selection V**

**Petite Rolls with Butter V**

# Break Selections



*Priced per person.*

*Break selections, excluding a la carte items, include iced water, assorted soda, freshly brewed coffee, and a selection of fine teas.*

## Sweet & Salty | \$7

Great Lakes Kettle Chips

Assorted MSU Bakers Cookies

## Energy Break | \$8

Assorted Domestic Cheeses and Fresh Fruit  
served with flat bread crackers

KIND Bars V \*

## Snack Break | \$8

Seven Layer Dip  
served with blue corn tortilla chips GF V

Guacamole GF V

Salsa GF V

## Healthy Side | \$8

Loaded Hummus  
with roasted cauliflower, red peppers, and pine nuts  
GF VG \*

Pita Chips V

Marinated Feta V

Brine-cured Olives V

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## A La Carte Break Items

Skim and 2% Milk Cartons | \$1.75 each

Bottled Lemonade | \$2.50 per serving

Coca-Cola Soda | \$2.75 each

La Croix | \$2.75 each

Bottled Iced Tea | \$2.75 per serving

Fresh Brewed Coffee and Tea | \$2.75 per serving

Bottled Orange Juice | \$3.25 per serving

Bottled Water | \$3.25 each

Candy Bars V | \$2 each

Salty Snack Assortment V | \$2 each

White Cheddar Popcorn V | \$2 each

String Cheese GF V | \$2 each

Fruit Yogurt GF V | \$2.25 each

Assorted MSU Bakery Cookie V | \$2.25 each

MSU Bakery Double Fudge Brownie | \$2.50 each

KIND Bar V | \$3.50 each

MSU Bakery Game Day Cookie V | \$3.50 each

Spartan "S" and Spartan head frosted sugar cookies

Custom Logo Sugar Cookie V | \$3.50 each

Seasonal Fruits and Berries GF VG | \$4.25 per serving

## Served Luncheon Selections



*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 your conference services manager.*

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### **Fresh Vegan Bowl | \$19**

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

### **Teriyaki Chicken Bowl | \$20**

with sautéed seasonal vegetables, steamed basmati rice, sesame trio, and scallions +

### **Sea Salt and Sage Marinated Chicken Breast | \$20**

6oz grilled chicken breast with sauce chasseur, sour cream mashed potatoes, and fresh asparagus GF

### **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 +

### **BBQ Brisket of Beef | \$23**

beef brisket served with Dijon sauce, roasted redskins, and broccolini GF

### **London Broil | \$25**

marinated flank steak slow roasted and sliced thin with barley pilaf and seasonal vegetable medley

### **Chicken Roulade and Maple Glazed Salmon | \$26**

fontina chicken roulade with mushrooms, spinach, and marsala sauce and maple-glazed salmon with avocado and tomato relish served with broccolini and saffron rice pilaf +

### **Chicken Breast and Braised Beef Short Rib | \$28**

rotisserie Tuscan chicken breast and braised beef short ribs with rosemary balsamic and olive oil slow-cooked in a rich tomato sauce served with aromatic vegetables and redskin mashed potatoes

# Served Luncheon Selections



*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.*

*Sandwiches and entrée salads may be served as a grab and go option and include chips, fresh baked cookie, whole fruit, and soda or bottled water. Served in meeting room.*

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## Chilled Sandwiches

**Smoked Turkey and Provolone on Brioche** | \$15.75  
with lettuce, tomato, Dijon, mayonnaise, and horseradish sauce +

**Chicken Caesar Wrap** | \$15.75  
served in a flour tortilla with crisp romaine, shaved parmesan, creamy Caesar dressing, and croutons +

**Grilled Ratatouille Wrap** | \$15.75  
served in a flour tortilla with seasonal vegetables, sweet corn, basil pesto, baby greens, and marinated tomatoes **VG + \***

**Taco Salad Wrap** | \$17.75  
served in a flour tortilla with seasoned beef, chopped romaine, corn chips, salsa, black beans, and pepper jack cheese +

**Roast Beef and White Cheddar on Brioche** | \$18.75  
with lettuce, tomato, Dijon, mayonnaise, and horseradish sauce +

## Grilled Sandwiches

**Fried Chicken on Brioche** | \$16.75  
with Swiss cheese, pickled slaw, mayonnaise, and Dijon +

**BBQ Pulled Pork on Brioche** | \$17.75  
with pickles and crispy onions +

**Corned Beef on Ciabatta** | \$18.75  
with grilled onions and portobella, muenster cheese, and Dijon +

## Enhancements

**Gluten-Friendly Bread** | \$1.25 *per serving*

## Entrée Salads

**Baby Spinach Salad** | \$17.75  
with grilled chicken, sliced cucumber, strawberries, toasted pistachios, feta cheese **GF**

**Quinoa Salad** | \$17.75  
with chopped romaine, roasted corn, black beans, roasted peppers and onions, and pico de gallo **GF VG +**

# Served Luncheon Starter and Dessert Selections



*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.*

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## 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 +*

### Chicken Tortilla Soup

topped with tortilla strips

### Tomato Basil Bisque

garnished with fresh basil and grated parmesan  
GF VG

### Butternut Squash Bisque

garnished with crème fraiche and toasted pepitas  
GF V \*

## 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 \*

### Chocolate Decadence

layer cake with dark chocolate mousse, caramel fudge sauce, chocolate shavings, and raspberry coulis V

### Key Lime Mousse Cake

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

### Cinnamon Swirl Bread Pudding

with spiced streusel, cream cheese patisserie, maple drizzle, and peach preserves V \* +



# Luncheon Buffet Selections



*Priced per person.*

*Luncheon buffets include iced water, assorted soda, freshly brewed coffee, and a selection of fine teas.*

*A minimum guarantee of 25 guests is required.*

*For roll-in buffet options, contact your conference services manager.*

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## Michigan Made | \$22

### Michigan Bean Soup

great northern white beans, diced ham, carrots, onions, and fresh herbs GF

### Sparta Asparagus Salad

with wild mushrooms and lemon vinaigrette GF VG

### Vernors-Braised Pork Shoulder

seasoned pork shoulder slow-braised in Vernors ginger soda GF

### Detroit Coney Dogs

all beef hot dogs with no bean chili and diced onion

### Grand Rapids Burrito

ground beef burrito topped with Grand Rapids-style tomato gravy

### Assorted Mackinac Island Fudge V \*

### South Haven Blueberry Trifle

fresh Michigan blueberries layered with white chocolate mousse V

### Hudsonville Ice Cream Novelties V \*

## Lunch Hour Special | \$22

### Soup Selections (*select two*)

#### Butternut Squash Bisque

with maple chipotle sour cream GF V

#### Smoky Tomato Bisque

with garlic croutons VG

#### Bourbon Corn Chowder V

#### Harvest Vegetable Minestrone

with parmesan croute V

### Michigan Spring Salad

a baby spring mix with colorful beet and citrus fruit, goat cheese, and citrus vinaigrette GF V

### Haricot Vert and Red Potato Salad

with Dijon dressing GF VG

### Rustic Panini

with roasted vegetables, prosciutto, basil mayo, buffalo mozzarella, and tomato served on Italian peasant bread V

### Smoked Chicken Sandwich

with provolone and tomato aioli served on sourdough bread

### Grilled Veggie Wrap

grilled vegetables, lettuce, and roasted pepper olive tapenade served on spinach tortilla wraps V

### Chocolate-Dipped Rice Krispies Treats GF V

### Blondies V \*

# Luncheon Buffet Selections



*Priced per person.*

*Luncheon buffets include iced water, assorted soda, freshly brewed coffee, and a selection of fine teas.*

*A minimum guarantee of 25 guests is required.*

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## **Andiamo a Pranzo | \$26**

### **Insalata Caprese**

**Vine-Ripened Tomato Slices and Fresh Mozzarella** with basil and garlic-infused olive oil GF V

### **Classic Caesar Salad**

with crisp romaine lettuce, croutons, and aged parmesan cheese, and creamy Caesar dressing \*

### **Antipasto Pasta Salad**

with seashell pasta, Genoa salami, pepperoni, olives, peppers, asiago cheese, and fresh herb dressing \*

### **Chicken Saltimbocca**

with mushrooms, provolone, prosciutto ham, and port reduction

### **Lemon Sole Florentine**

filled with herbed crumbs, garlic, spinach, and citrus cream

### **Pan-Fried Gnocchi**

with brown butter, parmesan cheese, roasted peppers, and wild mushrooms sauté V

### **Crusty Italian Bread V**

### **Assorted Cannoli V \***

### **Tiramisu V +**

## **Flavors of Spain | \$28**

### **Potaje**

Spanish bean soup with chickpeas, chorizo, potatoes, and vegetables in a rich stock GF

### **Berenjena con Vinagreta**

grilled eggplant with tomato vinaigrette GF VG

### **Blistered Padrón Peppers**

sweet and mild dusted with sea salt GF VG

### **Marinated Olives**

with rosemary, red chili, orange, and paprika GF VG

### **Ensalada Mixta**

with tuna, white asparagus, and artichoke hearts GF

### **Crisp Chicken Croquetas**

with roasted garlic aioli

### **Classic Paella**

with shrimp and chorizo GF

### **Tortilla Española**

with Swiss chard, raisins, and almonds VG \*

### **Turrón**

with crisped rice cereal, two kinds of chocolate, and almonds GF V \*

### **Churros**

with fudge and caramel toppings V

# Reception Selections



*Priced per fifty pieces.*

## 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

## 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

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# Reception Selections



*Priced per person.*

## Staff-Attended Stations

### **Chips and Dips Plate | \$5**

seven layer dip, house made guacamole, tortilla chips, salsa roja, and salsa verde GF V +

### **Fruit & Cheese Plate | \$6**

with assorted cheeses, flat bread crackers, melon, grapes, and strawberries V

### **Hummus Plate | \$7**

loaded hummus with roasted cauliflower, red peppers, and pine nuts, fresh tabbouleh, pita chips, marinated feta, brine-cured olives, and marcona almonds V \*

### **Charcutier Plate | \$8**

with assorted domestic cheeses, cured meats, and flat bread crackers with fruit garnish

## Sweets

### **Cupcakes and Chocolate Dipped Strawberries | \$6**

vanilla and chocolate mini cupcakes

### **Cake Pops and Seasonal Mousse Verrines | \$6**

white chocolate, angel's food cake, and devil's food cake pops and white, dark chocolate, mango, and coconut and raspberry mousse verrines

### **Pies and Chocolate WOW | \$7**

mini Traverse City cherry pies and chocolate WOW

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# Reception Station Selections



*Priced per person.*

## Harvest Party | \$9

### Keftedes

with artichokes, tomatoes, and citrus jus VG +

### Sweet Corn and Black Bean Quesadillas

with pepper jack and cotija V

### Spring Rolls

with sweet chili VG +

## Garden Variety | \$10

### Sweet Corn Fritters

with chimichurri, shaved cucumber, red pepper, and scallion VG +

### Roasted Cauliflower Cups

with za'atar, hummus, radish, pine nuts, and scallions  
GF VG

### Summer Salad

with watermelon, tomato, Kalamata olive, honey, and feta GF V

## Skewers | \$10

### Teriyaki Marinated Beef Skewers

### Grilled Balsamic Portobello Mushroom Skewers

### Chipotle Honey Chicken Skewers

## Triple Threat Chicken Wings | \$10

### BBQ, Buffalo, and Garlic Herb Grilled Bone-In Wings

with blue cheese and ranch dips

## Mac & Cheese Three Ways | \$12

### Mac and Cheese

topped with crispy fried chicken, grilled wild mushrooms, and barbeque pulled pork

## Dim Sum | \$12

### Pork Potstickers

with sweet chili hoisin sauce

### Har Gow Shrimp

with miso plumb sauce

### Vegetable Dim Sum

with sweet and spicy gochujang V

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# Served Dinner Selections



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

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## Farm

### **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 +

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

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

### **Mesquite Smoked Brisket | \$32**

with sassafras BBQ, turmeric and spice roasted sweet potatoes, and sweet corn hash GF +

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

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

## Sea

### **Five Spice Tilapia | \$30**

with hoisin glaze, coconut and ginger fragrant rice, and seasonal vegetables GF +

### **Churrascaria Salmon | \$32**

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

### **Jumbo Crab Cake and Shrimp | \$36**

sweet corn, pimento, and scallion lump crab cakes, blackened shrimp, smoked cheddar grits, and seasonal vegetables GF +

# Served Dinner Selections



## Garden

### 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 +

### Thai Risotto | \$28

lemongrass, ginger, and edamame risotto with grilled seasonal vegetables, wild mushrooms, baby bok choy and toasted sesame GF VG +

## Duets

### Grilled Garden and Creamy Risotto | \$32

grilled romaine, radicchio, portobellos, peppers, onions, and asparagus with green goddess dressing and tomatillo relish and parmesan risotto with seasonal squashes and fresh herbs GF V +

### Grilled Salmon and Pan Seared Chicken | \$36

BBQ spiced salmon with golden BBQ, herb marinated chicken breast with country gravy, white cheddar hash brown casserole, and seasonal vegetables GF +

### Chicken Al Mattone and Braised Short Rib | \$40

marinated chicken pan roasted and pressed with lemony caper sauce and roasted artichokes, tender short rib with wild mushroom demi, whipped potatoes, and seasonal vegetable medley GF +

### Bistro Steak Au Poivre and Grilled Shrimp | \$42

peppercorn crusted steak with cognac demi, garlic and herb marinated shrimp with citrus cream, loaded jacket potato, and buttery broccoli crowns GF +

*Priced per person.*

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# Served Dinner Starter and Dessert Selections



*Priced per person.*

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## 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 **+***

### Chicken Tortilla Soup

topped with tortilla strips

### Tomato Basil Bisque

garnished with fresh basil and grated parmesan  
**GF VG**

### Butternut Squash Bisque

garnished with crème fraiche and toasted pepitas  
**GF V \***

## 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 \***

### Chocolate Decadence

layer cake with dark chocolate mousse, caramel fudge sauce, chocolate shavings, and raspberry coulis **V**

### Key Lime Mousse Cake

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

### Cinnamon Swirl Bread Pudding

with spiced streusel, cream cheese patisserie, maple drizzle, and peach preserves **V \* +**



# Dinner Buffet Selections



\$36 per person.

Dinner buffets include artisan rolls and butter, iced water, assorted soda, freshly brewed coffee, and a selection of fine teas.

A minimum guarantee of 25 guests is required.

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VG - vegan

+ - may contain alcohol

\* - may contain nuts

## Entrées (*select two*)

### Old-Fashioned Buttermilk and Honey-Fried Chicken

with honey mustard glaze

### Herb Grilled Chicken Breast

with spicy tomato relish GF

### Garlic-Ginger Marinated Chicken Breast

with spicy orange ginger glaze GF

### Slow-Braised Beef Short Ribs

with brown sugar and barbecue glaze

### Char-Grilled Flank Steak

with chimichurri sauce GF

### Twin Medallions of Beef

with wild mushroom cognac sauce GF +

### Brown Sugar-Glazed Salmon

with caramelized onions GF

### Grilled Mahi-Mahi

with lemongrass butter sauce GF

### Sole Roulades

with herbs and lemon GF

### Barbeque Smoked Pork Ribs

### Pappardelle

with mushrooms, garlic, shallots, and fresh herbs V

### Orecchiette

with chicken, smoked sausage, and arabiatta sauce \*

### Roasted Vegetable Wellington

with wilted greens, baby carrots, and sun-dried tomato sauce V

### Macaroni Cheese

with herb goat cheese, sharp cheddar, Parmigianino Reggiano, shitake and cremini mushrooms, rosemary, thyme, and sage V

# Dinner Buffet Selections



*Priced per person.*

*Dinner buffets include artisan rolls and butter, iced water, assorted soda, freshly brewed coffee, and a selection of fine teas.*

*A minimum guarantee of 25 guests is required.*

*GF - gluten friendly*

*V - vegetarian*

*VG - vegan*

*+ - may contain alcohol*

*\* - may contain nuts*

## Salad Selections *(select one)*

### Caesar Salad

chopped romaine, shaved parmesan, croutons, and Caesar dressing +

### Garden Salad

mixed greens, grape tomatoes, sliced cucumber, red onion, julienne carrots, and apple cider vinaigrette GF VG +

### Nicoise Salad

bibb lettuce, fingerling potatoes, haricot vert, tomatoes, red onion, hard boiled egg, capers, and lemon vinaigrette GF V +

## Side Selections *(select two)*

### Fresh Green Beans

with almonds GF V \*

### Four Cheese Macaroni V

### Sautéed Vegetable Medley GF VG

### Baked Pasta Gratin V

### Buttered Asparagus and Baby Carrots GF V

### Buttermilk Mashed Potatoes GF V

### Roasted Root Vegetable Hash GF VG

### Polenta Cakes V

### Herb-Roasted Fingerling Potatoes V

## Dessert Selections *(select two)*

### Pecan Pie V

### Apple Pie V

### Strawberry Cheesecake V

### Chocolate Mousse Cake V

### White Chocolate Raspberry Mousse V

### English Trifle V

### Cannoli V

### Blondies V

### Chocolate-Dipped Rice Krispies Treats GF V

# Alcohol Service



*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.*

## 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

# Alcohol Service



*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.*

## **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

# Alcohol Service



*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

# Children's Selections



*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.*

*GF - gluten friendly*

*V - vegetarian*

*VG - vegan*

*+ - may contain alcohol*

*\* - may contain nuts*

# Customizable 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.*

## Food Truck Experiences *(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