

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 | \$19.00

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

Spicy Southwestern Style Quinoa | \$22.00

blend of quinoa, roasted corn, black beans, avocado, and topped with cilantro GF/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 V

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 Daganio 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 V

Grilled Watermelon and Fresh Mint Salad

grilled watermelon cubes with fresh mint, basil, feta cheese, and a balsamic drizzle GF/V

Cilantro-Kale Salad

with curly kale, black beans, corn, cilantro and honey-lime dressing GF/V

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

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 GF/V

Michigan Salad | \$3.00

mixed greens with sliced apples, dried cherries, fresh tarragon, and roasted pistachios GF/V

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Included Desserts (select one)

Strawberry Shortcake
with chantilly cream V

Affogato Trifle
with espresso mousse V

Chocolate Mousse Cake
with salted caramel sauce V

Cinnamon Donut Holes
with caramel sauce V

New York Style Cheesecake
with blueberry compote V

S'Mores Brownie Mashup V

Oreo Cookies and Cream Trifle V

Triple Berry Parfait GF/V

Apple Cranberry Crisp
with vanilla cream V

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

Fruit & Nut Chocolate Bark | \$4.00
dark chocolate, sea salted mixed nuts and dried fruit GF/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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