



Priced Per Person  
Breakfast Selections  
Include Assorted  
Bottled Juice and  
Paramount Fair  
Trade Organic  
Kellogg Blend  
Coffee and Tea.

**GF** - Gluten Friendly  
**V** - Vegetarian  
**VG** - Vegan

\* - These items may  
contain nuts

## Kellogg Continental | \$15

**Assorted Fresh Baked Breakfast Pastries V/\***

**Assorted Fresh Baked Muffins V**

**Seasonal Warm Coffee Cake Skillet V**

**Fresh Fruit Salad GF/VG**

**Oatmeal GF/VG**

with Brown Sugar GF/VG, Berries GF/VG, and  
Cream GF/V

## Continental Enhancement

**Brew Bar** – Enhance your Beverage Selection | \$8.50  
per person—Minimum 20 guests, Maximum of 80 guests

### Coffee Offerings

Regular Drip Coffee, Decaf  
French Press Coffee – Made to Order  
Fresh Ground Beans – Featuring Rotating Coffee Blends  
Cold Brew Coffee  
Dairy/Plant Based Creamers Available

### Tea Offerings

Two Rotating Flavors of Freshly Steeped, Loose-Leaf Tea  
One Caffeinated Tea, One Herbal Tea

### Espresso Based Beverages

Single or Double Shot  
Americano, Cappuccino, Macchiato, Lattes  
Flavored Syrups Available – Rotating – Sugar Free option  
available

### Seasonal Sparklers

Two Rotating Inspired Flavors, and Sparkling Water  
Assorted Seasonal Toppings

## Continental Enhancements

(Not available a la carte)

**Breakfast Burritos** - Wrapped in 8" Flour Tortilla | \$6  
per person

Scrambled Eggs GF/V or Eggz GF/VG  
House Cheese Blend GF/V or House Cheeze Blend  
GF/VG  
Roasted Peppers and Onions GF/VG  
Sausage GF or Simmered Spicy Black Beans GF/VG  
Salsa GF/VG and Hot Sauce GF/V

**Parfait Bar** | \$7 per person

### Select your Base

Strawberry Yogurt GF/V  
Vanilla Nogurt GF/VG/\*

### Top it Off

Summer Berries + Granola GF/VG  
Milk Chocolate + Almonds + Toasted Marshmallow  
GF/V/\*  
White Chocolate + Coconut + Dried Fruits GF/V/\*

**Biscuits and Sausage Gravy** | \$8 per person

Buttermilk Biscuits V, Hard Fried Eggs V, Country  
Sausage Gravy, and Hot Sauce Selection GF/VG

# Breakfast Buffets



Priced Per Person

Breakfast Selections  
Include Assorted  
Bottled Juice and  
Paramount Fair  
Trade Organic  
Kellogg Blend  
Coffee and Tea.

Minimum 25 guests.

## **The Spartan | \$18**

**Fruit Salad with Melon and Berries GF/VG**

**French Toast Sticks with Syrup V**

**Scrambled Eggs GF/V**

with MSU Dairy Store Cheddar Cheese

**Choice of one**

Crispy Bacon GF

Sausage Links GF

**Signature Breakfast Potatoes V**

## **The Alumni | \$24**

**Fresh Fruit Display with Melons, Berries, and  
Exotics GF/VG**

**Fresh Baked Pastries and Muffins V**

**Belgian Pearl Sugar Waffles**

with Whipped Butter, Maple Syrup, Berry Compote,  
and Vanilla Chantilly V

**Individual Crustless Quiches**

Plant-Based Eggz, Southwest Blend, Pico de  
Gallo, Smoke + Spice Crema GF/VG

Fresh Eggs, MSU Meat Lovers, Sharp Cheddar,  
Roasted Peppers and Onions, Chive Crema GF

**Bacon GF, Sausage GF, and Impossible  
Patteez GF/VG**

**Signature Breakfast Potatoes V**

**Cheese Blintz, Lemon Curd, Blueberries, and  
Candied Walnuts V/\***

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## A La Carte Snacks

**Assorted Petite Danish V/\*** | \$36 per dozen

**Assorted Granola & Cereal Bars V** | \$36 per dozen

**Assorted Kettle Chips GF** | \$24 per dozen

**Assorted Muffins V** | \$36 per dozen

**Cinnamon Rolls V** | \$30/dozen

Served Warm in a Skillet

**MSU Bakers Assorted Bagels V** | \$36 per dozen

with Plain and Strawberry Cream Cheese

**MSU Bakers Assorted Cookies V** | \$24 per dozen

**MSU Bakers Sparty Sugar Cookies V** | \$36 per dozen

**MSU Bakers Custom Logo Sugar Cookies V** |

\$42 per dozen

**MSU Bakers Custom Logo Sugar Cookies Individually**

**Bagged V** | \$50 per dozen

**MSU Bakers Decorated Half Sheet Cake V** |

\$80 serves 35

**MSU Bakers Double Fudge Brownie V** | \$36 per dozen

**MSU Bakers Super Sparty Rice Krispy GF/V** |

\$100 serves 35

**Quality Dairy Donut Assortment V** | \$36 per dozen

**Whole Fruit GF/VG** | \$2.00 each

**Individual Assorted Fruit Yogurts GF/V** |

\$36 per dozen

**Individual Yogurt Parfaits GF/V** | \$60 per dozen

French Vanilla Yogurt, Macerated Berries and House Blend Granola

**Sliced Fruit and Berry Platter GF/VG** |

\$150 per 25 people

**Individual Snack Mix Assortment V/\*** |

\$80 per 48 people

Assortment of Sweet, Salty, and Savory Individual Snacks

**Sweet and Salty V** | \$100 per 48 people

Assorted Kettle Chips GF and MSU Bakers Assorted Cookies

**Energy Break** | \$550 per 48 people

Assorted Cheeses with Flatbread, Fresh Fruit Display, and Assorted Granola and Cereal Bars V

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## A La Carte Beverages

**Assorted Bottled Juice** | \$3.25 each

**Assorted Soda** | \$2.75 each

**La Croix** | \$2.75 each

**Bottled Water** | \$3.25 each

**Bottled Iced Tea** | \$4 each

**Iced Tea Station** | \$60 serves 25

**Fresh Brewed Coffee and Tea |  
By the Shuttle**

Small | \$35 serves 12

Large | \$100 serves 36

**Unlimited Service**

Freshly Brewed Coffee and Tea -

Half a Day, up to Four Continuous Hours  
| \$4 per person

Full Day, up to Eight Continuous Hours  
| \$7 per person

**Skim and 2% Milk Cartons** | \$24 per dozen

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**Brew Bar** | \$10 per person

Minimum 20 guests, Maximum of 80 guests

## Coffee Offerings

Regular Drip Coffee, Decaf

French Press Coffee - Made to Order

Fresh Ground Beans - Featuring Rotating  
Coffee Blends

Cold Brew Coffee

Dairy/Plant Based Creamers Available

## Tea Offerings

Two Rotating Favors of Freshly Steeped,  
Loose-Leaf Tea

One Caffeinated Tea, One Herbal Tea

## Espresso Based Beverages

Single or Double Shot

Americano, Cappuccino, Macchiato, Lattes

Flavored Syrups Available - Rotating -  
Sugar Free option available

## Seasonal Sparklers

Two Rotating Inspired Flavors, and Sparkling  
Water

Assorted Seasonal Toppings



Priced Per Person

Grab-N-Go Lunch  
Includes Bag of Kettle  
Chips, Whole Fruit,  
Cookie, and Bottled  
Water.

Served Option Includes  
Bag of Kettle Chips,  
Selection of One Side,  
Ice Water and  
Paramount Fair Trade  
Organic Kellogg Blend  
Coffee and Tea.

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## Grab-N-Go Lunch | \$17.50

Select up to Three Varieties

## Served Lunch | \$20

Select One Variety

### Wraps – Served in a 12" Flour Wrap

**Turkey and Provolone** with Lettuce, Tomato, Dijon,  
Mayonnaise and Horseradish Sauce

**Roast Beef and Cheddar** with Lettuce, Tomato,  
Dijon, Mayonnaise and Horseradish Sauce

**Ham and Swiss** with Lettuce, Tomato, Dijon,  
Mayonnaise and Horseradish Sauce

**Chicken Caesar** with Crisp Romaine, Shaved  
Parmesan, and Creamy Dressing  
(Also Available as Entrée Salad with Croutons)

**Tuna Salad** with Carrots, Celery, Red Onion, Fresh  
Herbs, Lettuce, Dijon and Mayonnaise

**Hoisin Glazed Black Beans** with Stir-Fried Shiitake,  
Jasmine Rice, Carrot, Scallion, Cilantro, Basil, Mint  
and Sesame Vinaigrette VG

**Herb Marinated Chickpeas** with Cucumber,  
Carrot, Radish, Avocado and Sprouts VG

### Sides (Select One for Served Option)

Fresh Fruit Salad GF/VG

Italian Pasta Salad V

Homestyle Potato Salad GF/V

### Entrée Salads

**Quinoa** with Roasted Corn, Black Beans, Roasted  
Peppers and Onions, Pico de Gallo and Cilantro  
Lime Vinaigrette VG/GF

**Baby Spinach** with Grilled Chicken, Sliced  
Cucumber, Strawberries, Toasted Pistachios,  
Feta Cheese with Apple Cider Vinaigrette GF/\*

**Spring Greens** with Grilled Chicken, Roasted  
Apples, Grapes, Sunflower Seeds, Scallions and  
Bleu Cheese Dressing GF

**Baby Kale** with Roasted Sweet Potato, Pickled  
Red Onion, Dried Cherries, Toasted Pepitas and  
Balsamic Vinaigrette VG

**Emerald Greens** with Hard Boiled Egg, Grilled  
Chicken, Cucumbers, Tomatoes, Scallions and  
Honey Mustard Dressing GF

**Add Starter to your Served Lunch** | \$3.50 per  
person (Select One Variety)

Chicken Tortilla GF

Coconut Curry Lentil GF/VG

Fire Roasted Vegetable GF/VG

Michigan Steak and Beer Chowder

Tomato Bisque GF/V

House Salad with Buttermilk Ranch Dressing  
and House Vinaigrette GF/VG

**Add Dessert to your Served Lunch** | \$6 per person  
(Select One Variety. See page 16)

# Lunch Time Spreads



Priced Per Person

Buffets Include Ice  
Water and  
Paramount Fair  
Trade Organic  
Kellogg Blend  
Coffee and Tea.

Minimum 25 guests.

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## Build your own Lunch Buffet | \$24

### Select Three Wraps

Wrap Options from our "Express" Luncheon  
Selections (See page 5)

### Select One Soup

Chicken Tortilla GF  
Coconut Curry Lentil GF/VG  
Fire Roasted Vegetable GF/VG  
Michigan Steak and Beer Chowder  
Tomato Bisque GF/V

### Select One Salad

Caesar Salad  
Fresh Fruit Salad GF/VG  
Homestyle Potato Salad GF/V  
House Salad GF/VG  
Italian Pasta Salad V

### Sandwich Buffet Includes

**Kettle Chips GF**

**MSU Bakers Assorted Cookies V**

## Upperclassmen Bowl Buffet | \$25

Israeli Salad GF/VG  
Steamed Rice GF/VG  
Pita Chips VG  
Seasoned Shredded Beef GF  
Pulled Garlic and Herb Chicken GF  
Falafel VG  
Tzatziki GF/V and Tahini Hummus GF/VG  
Olives, Tomatoes, Onion and Shredded Lettuce  
GF/VG  
Feta Cheese GF/V  
Baklava V and Fresh Fruit Salad GF/VG

## Masters Bowl Buffet | \$26

Tortilla Chips GF/VG  
Cilantro Lime Rice GF/VG  
Flour Tortillas V  
Classic Ground Beef GF  
Spicy Lime Pulled Chicken GF  
Slow Cooked Black Beans GF/VG  
Salsa Verde, Salsa Roja and Guacamole GF/VG  
Warm Queso Blanco GF/V  
Shredded Lettuce, Sliced Jalapenos, Diced  
Tomatoes and Diced Onion GF/VG  
Shredded Cheese GF/V  
Fiesta Ranch Dressing GF/V  
Sour Cream GF/V  
Cheesecake Chimichangas with Berry Coulis Sauce V  
Fresh Fruit Salad GF/VG

# Lunch Time Spreads



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## **Commuter Buffet | \$25**

### **Garden Salad GF/VG**

Spring Greens, Tomato Medley, English Cucumbers, and  
Matchstick Carrots with Balsamic Vinaigrette GF/VG and  
Buttermilk Ranch Dressing GF/V

### **Pan Seared Chicken Breast GF**

with Tart Cherry Sauce

### **Forestiere Risotto GF/VG**

with Wild Mushrooms, Roasted Tomatoes, Caramelized  
Shallots and Roasted Garlic

### **Sweet Corn, Green Beans and Baby Carrots GF/V**

### **Mashed Redskin Potatoes GF/V**

### **MSU Bakers Assorted Cookies V**

## **Ph. D. Buffet | \$28**

### **Spinach Salad**

with Tart Cherries, Sunflower Seeds, Mandarin  
Oranges GF/VG Cherry Vinaigrette GF/VG and  
Buttermilk Ranch Dressing GF/V

### **Cavatappi and Cheese V**

### **Kettle Chips GF**

### **Pulled Chicken GF**

### **Smoked Pulled Pork GF**

### **Mushroom Fricassee GF/VG**

### **Buffalo GF/V, Bleu Cheese GF/V, and BBQ Drizzles GF/VG**

### **Green Onions GF/VG and Toasted Bread Crumbs VG**

### **Key Lime Torte with Toasted Coconut and Caramel V**

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

# Lunch and Dinner Tiered Buffets



Priced Per Person

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Minimum 25 guests.

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## Pan Asian Buffet

### Tier I | \$36

**Chopped Romaine Salad** with Kachumber, Black Pepper, Toasted Cumin, Chili Powder, Citrus GF/VG

**Fire Braised Chicken Breast** with Coconut Curry Sauce, Roasted Cauliflower, Chickpeas and Bell Pepper GF

**Lasuni Gobi** Battered Cauliflower with Spiced Garlic Tomato Sauce and Scallions VG

**Bombay Potatoes** with Marble Potatoes, Garam Masala, Black Mustard, Parsley and Curry Ketchup GF/VG

**Steamed Fragrant Rice** GF/VG

**Broccoli** with Sweet Peppers and House Masala GF/VG

**Warm Naan** with Ghee, Garlic and Ginger V

**Mango Teardrop** Genoise, White Chocolate Mango Mousse, Mango Gelee and Fresh Raspberry V

**Fresh Fruit Salad** Melons, Berries, Exotics, Boba GF/VG

### Tier II | \$56

Includes Tier I and the following

**Brassica Chop** Cilantro Mango + Pineapple, Toasted Coconut, and Sesame Ginger Vinaigrette VG

**Gochujang Short Rib** Braised Black Beans + Sweet Corn with Toasted Sesame and Green Chili

**BBQ Tofu** Broccoli - Kimchi - Scallion - Sesame VG

**Quinoa + Rice Stir Fry** GF/VG

**Stir-Fried Zucchini** Tamari - Sesame - Garlic - Scallion GF/VG

### Tier III | \$82

Includes Tier I, Tier II and the following

#### **Dim Sum**

Edamame Potstickers with Ginger Tamari VG

BBQ Pork Bao with Coconut Tamari

Spring Roll with Sweet Chili VG

#### **Ramen Bar**

Select your Base

Ramen Noodles V

Sweet Potato Noodles GF/VG

Pick a Broth

Tonkatsu Pork Broth

Shiitake Miso Broth GF/VG

Top it Off

Shichimi Togarashi Pork Belly with Yuzu Glaze GF

Roasted Exotic Mushrooms with Pineapple Sesame Glaze GF/VG

Hard Boiled Egg GF/V Kimchi GF/VG

Bean Sprouts, Scallions, Bamboo

Shoots, Sweet Corn GF/VG

Furikake GF/V, Togarashi GF/V, Micro Cilantro GF/VG

Fried Chili Garlic Oil, Sesame Oil GF/VG

Lime, Pickled Ginger, Daikon GF/VG

#### **Mochi Small Plates**

Mango Mochi - Raspberry - Toasted Coconut

Matcha Mochi - Red Bean - Strawberry

Neapolitan Mochi - Chocolate - Blackberry VG



# Lunch and Dinner Tiered Buffets



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## Mediterranean Buffet

### Tier I | \$38

#### **Hearty Slaw**

with Tomato, Sweet Onion, Cucumber, Lemon and  
Mango Dressing GF/VG

#### **Chicken Thighs**

with Coconut, Peanut Curry, Potatoes + Sweet Peppers  
and Toasted Sesame GF

#### **Chickpeas + Brussels**

with Dates, Harissa, Pomegranate Molasses and Roasted  
Pumpkin Seeds GF/VG

#### **Loaded Vegetable Jollof Rice GF/VG**

**Roasted Creamer Potatoes** with Moroccan Spice  
Blend - Parsley GF/VG

**Roasted Squash Rondelles** with Braised Collard  
Greens GF/VG

**Warm Pita VG** with Classic Hummus GF/VG

#### **Almond Torte**

with White Chocolate Mousse, Caramelized Almond,  
Cinnamon Sugar Dust and Rum Caramel V/\*

#### **Fresh Fruit Salad**

With Melons, Berries, Exotics, Pomegranate and Mint  
GF/VG

### Mediterranean Tier II | \$58

Includes Tier I and the following

**Fattoush** Fried Pita, Cucumber, Tomato, Radish,  
Romaine, Sumac and Pomegranate Molasses VG

**Baharat Short Rib** with Roasted Sweet Potatoes, Bell  
Peppers and Onion GF

**Falafel** with Fried Egg, Roasted Tomato Sauce, Spice  
and Herbs V

**Couscous** with Pearl Onions, Fava Beans, Roasted  
Peppers, and Marinated Olives VG

**Zaatar Roasted Carrots** with Roasted Tomato, Citrus,  
and EVOO GF/VG

### Mediterranean Tier III | \$84

Includes Tier I, Tier II and the following

#### **Skewers**

Greek Shrimp Skewers - Feta + Oregano GF

Chicken Kabob - Roasted Vegetable Salata GF

Impossible Kofta - Cucumber Yogurt + Tahini GF/VG

#### **Wandering Pita**

Pita Chips VG

Seasoned Shredded Beef GF

Pulled Garlic and Herb Chicken GF

Falafel VG

Tzatziki GF/V and Tahini Hummus GF/VG

Olives, Tomatoes, Onion, and Shredded Lettuce GF/VG

Feta Cheese GF/V

#### **Sweet Street**

Baklava Bites - Chocolate + Walnut V/\*

Mini Malva Puddings - Raspberry + Sweet Creme VG

Vanilla Pound Cake - Lemon Curd - Toasted Peanuts V/\*

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# Lunch and Dinner Tiered Buffets



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## Italian Buffet

### Tier I | \$36

#### **Classic Caesar**

with Romaine, Shaved Parmesan, Garlic Croutons and  
Creamy Dressing V

#### **Pesto + Parmesan Chicken Breast**

with Pomodoro and Roasted Broccoli GF

#### **Wild Mushroom Marsala**

with Creamy Polenta, Roasted Chickpeas, Fresh Herbs  
GF/VG

#### **Smashed Yukons and Redskins** with Calabrian Spice and EVOO GF/VG

#### **Cavatappi + Alfredo**

with Tuscan Vegetables and Slow Roasted Tomatoes V

#### **Roasted Brussels + Sweet Peppers** with Balsamic Glaze GF/VG

#### **Warm Breadsticks** with Roasted Garlic, Olive Oil and Fresh Herbs VG

#### **Tiramisu** Espresso Sponge - White Mousse - Cocoa V

#### **Macedonia de Frutta**

Melons - Berries - Seasonals GF/VG

### Tier II | \$56

Includes Tier I and the following

**Focaccia Panzanella** Cucumber, Tomato, Sweet  
Peppers, Onions, Fresh Herbs, EVOO and Red Wine  
Vinegar VG

**Manzo Brasato** Horseradish Demi, Roasted  
Peppers, Onions and Petite Carrots GF

### Tier II (continued)

**Eggplant Involtini** Wild Mushroom Risotto, Vodka  
Sauce, Basil and Pine Nuts V

**Lasagna Roll** with Marinara, Alfredo, Basil and  
Toasted Parmesan V

**Roasted Cauliflower** with Charred Tomatoes,  
Capers, Crushed Almond and Green Onion GF/VG/\*

### Tier III | \$82

Includes Tier I, Tier II and the following

#### **Small Plates**

**Pan Seared Salmon** with Brown Butter Gnocchi,  
Cannellini and Roasted Tomato Ragout

**Broiled Flank** Grilled Sausage, Bell Peppers, Sweet  
Onions and Red Wine Demi GF

**Riso al Salto** with Braised Greens and Grilled  
Squashes GF/VG

#### **Caprese Station**

Mozzarellas: Pearls, Sliced, and Burrata GF/V

Tomatoes: Grape Medley GF/VG, Heirloom Variety  
GF/VG and Fried Green Tomatoes V

Basil: Sweet, Thai and Opal GF/VG

EVOO, Balsamic Glaze, Sea Salt Selection, Fresh  
Cracked Pepper GF/VG

#### **Sweets**

**Cannoli** Chocolate Dipped - Pistachio V/\*

**Olive Oil + Citrus Cake** Frangelico Mousse - Crushed  
Hazelnuts V/\*

**Limoncello Bar** with fresh Strawberry - Zest - Toasted  
Coconut V

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## South American Buffet

### Tier I | \$36

**Romaine with** Sweet Corn, Black Beans, Roasted Peppers and Onions, Queso Cotija, Tortilla Straws and Poblano Avocado Ranch GF/V

**Pollo Verde** with Smoked Sweet Potatoes, Charred White Corn and Chilis GF

**Pozole** with Hominy, Pinto Beans, Fire Roasted Tomato, Chilies, Radish, Cilantro and Lime Crema GF/VG

**Loaded Arroz Espanola** with Peppers, Onions, Roasted Tomatoes and Garlic GF/VG

**Frijoles Refritos** GF/VG

**Grilled Summer Squashes** GF/VG

**Tortilla Chips** with Salsa Roja, Salsa Verde GF/VG

**Citrus Leche Cake** with Berry Coulis, Tropical Fruits V

**Fresh Fruit Salad** with Melons, Berries, Exotics, Coconut GF/VG

### Tier II | \$54

Includes Tier I and the following

**Oaxaca Chop** Nopales, Heirloom Tomatoes, Sweet Onion and Cilantro Vinaigrette GF/VG

**Pescado a la Veracruzana** - Mahi, Olives, Fried Capers, Marinated Tomatoes and Fire Roasted Salsa GF

**Cheese Enchiladas** with Borracho Beans & Salsa Roja V

**Papas Chorreadas** with Tomatoes, Sweet Onions, Cotija V

**Roasted Carrots** with Crema, Cilantro, Pepitas, and Jalapeno GF/VG

### Tier III | \$84

Includes Tier I, Tier II and the following

#### **Small Plates**

**Aji Amarillo Shrimp** with Mashed Yukons, Micro Coriander and Limon GF

**Lomo Saltado** with Fried Potatoes, Scallions, Cotija and Cilantro Chimichurri

**Stuffed Jalapeno** with Creamy Polenta, Corn Salsa and Salsa Verde GF/VG

#### **Tamale Bar**

Pork, Chicken, Beef, and Black Bean Tamales GF

Salsa Roja, Salsa Verde, Pico de Gallo, Guacamole, Hot Sauce GF/VG

Crema, Cotija, Warm Queso GF/V

#### **Raspado Bar**

Shaved Ice GF/VG

Pick Your Flavor

Passion Fruit GF/VG, Strawberry GF/VG, Sweet Cream GF/V

Top it Off

Fresh Berries, Tropical Blend GF/VG

Shake it On

Tajin, Chamoy, Spiced Black Salt GF/VG

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## Taste of the South Buffet

### Tier I | \$36

**Harvest Greens** with Roasted Peaches, Sunflower Seeds, Scallions and BBQ Vinaigrette GF/VG

**Mesquite BBQ Grilled Chicken Breast** with Charred Corn, Beans, Sweet Peppers, Classic BBQ GF

**Southern Fried Cauliflower** with Wild Mushroom County Gravy, Pimento, Scallion VG

**Russet Dauphinoise** with Pimento Cheese, Louisiana Sweet Heat and Snipped Chives GF/V

**BBQ Quinoa + Rice** with Rustic Roots and Zesty Sassafras Drizzle GF/VG

**Grilled Summer Squash** Herbs, Citrus, EVOO GF/VG

**Garlic Toast** with Secret Spice V

**Carrot Cake** with Cream Cheese Mousse, Bourbon Caramel and Praline Crumble V/\*

**Fresh Fruit Salad** with Watermelon, Pineapple, Grapes, Peaches and Mandarins GF/VG

### Tier II | \$56

Includes Tier I and the following

**Acadian Greens** with Roasted Apples, Glazed Pecans, Grilled Red Onion, Honey Mustard Vinaigrette GF/V/\*

**Slow Smoked Brisket** with Root Beer BBQ - Brussels + Sweet Peppers GF

**Smoked Sausage** with Yukon Mash, Peas + Carrots GF/V

**Roasted Sweet Potato Hash** with Peppers, Onions, Maple + Spice GF/VG

**Sweet Corn** with Butter, Cracked Pepper, Sea Salt GF/V

### Tier III | \$92

Includes Tier I, Tier II and the following

#### **Mac Bar**

White Cheddar Mac V

Pulled Pork GF, Pulled Chicken GF, Nuggetz VG

BBQ, Hot Honey, Scallions V

#### **Gumbo Bar**

Gumbo with Okra, Red Beans, Trinity VG

Andouille GF, Blackened Shrimp GF, Wild

Mushrooms GF/VG

Jazzmen Rice GF/VG, Hot Sauce GF/VG, Hushpuppies V

#### **Skewers**

Chicken Breast with Citrus BBQ, Pickled Red Onion and Sesame GF

Boneless Pork Ribs with Golden BBQ, Pimento and Chives

Corn Ribs with White BBQ, Cilantro, Spice and Parmesan V

#### **Petite Dessert Assortment**

Rum Balls, Mini Cheesecakes, and Cookie Bars V

# Lunch and Dinner Tiered Buffets



Priced Per Person

Buffets Include Ice Water and Paramount Fair Trade Organic Kellogg Blend Coffee and Tea.

Minimum 25 guests.

**GF** - Gluten Friendly

**V** - Vegetarian

**VG** - Vegan

\* - These items may contain nuts

## Michigan Bounty Buffet

### Tier I | \$40

**MI Chopped Greens** with Roasted Sweet Potato, Corn, Black Bean, Tart Cherries, Scallions, Hoop House Herbs, Crushed Corn Chips and Apple Cider Vinaigrette GF/VG

**Dill Pickle Brined Chicken** with French Onion Supreme and Roasted Roots GF

**Stone Ground Grits** with Wild Mushroom, White Bean Ragout, Brussels Sprouts and Carrot Rondelles GF/VG

**Roasted Baby Bakers** with House Blend Spice and Scallions GF/V

**Fried Wild Rice** with Potatoes, Carrots, Rutabaga and Tart Cherry Tamari GF/VG

**Green Beans** with Sweet Onions, Peppers and EVOO GF/VG

**Assorted Dinner Rolls** with Butter Balls V

**Apple Bavarian Cheesecake** with Salted Caramel and Walnut Crunch V/\*

**Fresh Fruit Salad** with Berries, Grapes, Melons GF/VG

### Tier II | \$60

Includes Tier I and the following

**Quinoa and Wild Rice Salad** with Roasted Apples, Peppers, Onions, Pepitas, Cilantro and Molasses Vinaigrette GF/VG

**Pan Seared Rainbow Trout** with Braised Greens, Blistered Tomatoes and Hoop House Chimichurri GF

**Five Spice Meatballz** with Cherry BBQ, Herb Trinity, Pickled Red Onion and Roasted Sunflower Seeds GF/VG

### Tier II (Continued)

**Cheesy Potato Casserole** with Pinconning Cheese, Sour Cream and Chives GF/V

**Roasted Cauliflower** with Chilies Zesty Cream, Smoked Red Grapes, Green Onion and Sesame GF/VG

### Tier III | \$90

Includes Tier I, Tier II and the following

#### **Mashed Potato Bar**

**Hamtramck Hurricane** Cheesy Mash, Sauerkraut, Kielbasa, Pan Fried Noodles, Onions, Chive, Parsley and Sour Cream

**Marquettini** Potato, Carrot, Rutabaga Hash, Shaved Ribeye, Roasted Tomato Demi and Scallions GF

**Grand Traverse Gimlet** Sweet Potato, Wild Mushroom Sauté, Gin Spiked Tart Cherries, and Corn Chip Crunch GF/VG

#### **Dippers Delight**

Ale Cheese Dip V with Bavarian Pretzels V

Spinach and Artichoke Dip GF/V with Pita V

MI Street Corn Dip GF/V with Tortilla Chips GF/V

Buffalo Chicken Dip with Kettle Chips GF

#### **Sundae Bar**

**Vanilla and Chocolate Ice Cream** (Plant Based Available) GF/V

**Sauce:** Hot Fudge GF/V and Warm Caramel GF/V

**Fruit:** Berry Blend GF/VG, Tropical Blend GF/VG

**Crushed:** Oreos V, Peanut Butter Cups V, Brownie V

**On Top:** Sprinkles GF/VG, Cherries GF/VG, Whipped Cream GF/V

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 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.

# Served Lunch and Dinner Selections



Priced Per Person

Selections include one choice each of a side salad and dessert (see page 16). Served with assorted dinner rolls and Spartan head butter.

Includes Ice Water and Paramount Fair Trade Organic Kellogg Blend Coffee and Tea.

A labor charge of \$75.00 is applied to all served meals of less than 20 people.

**GF** - Gluten Friendly

**V** - Vegetarian

**VG** - Vegan

\* - These items may contain nuts

## Chicken

### **Indian Spiced Chicken Breast GF** | \$30

with Jeera Rice, Roasted Cauliflower, Chickpeas, Bell Pepper and Coconut Curry

### **Pesto + Parmesan Chicken Breast** | \$28

with a Ricotta Lasagna Roll, Broccolini and Roasted Tomato - Pomodoro Sauce

### **Pollo Verde GF** | \$32

Pan Seared Chicken with Smoked Sweet Potato, Charred White Corn + Chilis, Grilled Summer Squashes and Tomatillo Salsa

### **Mesquite BBQ Grilled Chicken Breast GF** | \$32

with Pimento Dauphinoise, Grilled Asparagus and Classic BBQ

### **Herb Marinated Chicken Breast GF** | \$28

with Mashed Redskins, Haricot Vert + Sweet Peppers and Michigan Cherry Sauce

## Beef

### **Red Chili Braised Short Rib GF** | \$40

with Korean Quinoa, Rice Stir Fry, Grilled Zucchini and Gochujang Sauce

### **Baharat Short Rib GF** | \$38

with Turmeric Rice, Zaatar Roasted Carrots and Roasted Tomato Demi

### **Slow Smoked Brisket GF** | \$36

with Roasted Sweet Potato, Sweet Corn + Bell Peppers, Sassafras BBQ and Scallion

### **Manzo Brasato GF** | \$36

Braised Beef with Creamy Parmesan Basil Polenta, Roasted Broccolini and Red Wine Demi

# Served Lunch and Dinner Selections



Priced Per Person

Selections include one choice each of a side salad and dessert (see page 16). Served with assorted dinner rolls and Spartan head butter.

Includes Ice Water and Paramount Fair Trade Organic Kellogg Blend Coffee and Tea.

A labor charge of \$75.00 is applied to all served meals of less than 20 people.

**GF** - Gluten Friendly

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## Seafood

### **Pan Seared Salmon** | \$38

with Brown Butter Gnocchi, Haricot Vert + Roasted Tomato, Cannellini and Roasted Tomato Ragout

### **Churrascaria Salmon GF** | \$36

with Potato Medley, Roasted Peppers + Onions, Broccolini + Lemon and Chimichurri

### **Seared Mahi GF** | \$36

with Aji Amarillo Rice, Roasted Summer Squash, Marinated Tomato, Olives, Capers and Salsa Veracruz

### **Pan Seared Rainbow Trout** | \$40

with Roasted Creamer Potatoes, Braised Greens + Blistered Tomatoes and Hoop House Chermoula

## Plant Based

### **Stuffed Roasted Poblanos GF/VG** | \$28

with Quinoa + Sweet Potato, Black Beans, Spanish Grits, Salsa Verde and Sweet Corn Relish

### **Eggplant Involtni V** | \$30

with Wild Mushroom Risotto, Roasted Butternut, Vodka Sauce, Basil and Pine Nuts

### **Pozole Rojo VG** | \$26

with Hominy, Pinto Beans, Aji Amarillo Rice, Chilies, Radish, Cilantro and Lime Crema

### **Impossible Kofta VG** | \$32

with Couscous, Fava Bean, Pearl Onion, Roasted Peppers, Marinated Olives, Summer Squash and Cucumber Raita



# Served Lunch and Dinner Selections



Priced Per Person

Selections include one choice each of a side salad and dessert. Served with assorted dinner rolls and Spartan head butter.

Includes Ice Water and Paramount Fair Trade Organic Kellogg Blend Coffee and Tea.

A labor charge of \$75.00 is applied to all served meals of less than 20 people.

**GF** - Gluten Friendly

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## Included Side Salads (select one)

### **Brassica Chop VG**

with Cilantro, Mango + Pineapple, Toasted Coconut and Sesame Ginger Vinaigrette

### **Romaine GF/V**

with Sweet Corn + Black Beans, Roasted Peppers + Onions, Queso Cotija, Tortilla Straws and Poblano Avocado Ranch

### **Classic Caesar V**

with Romaine, Shaved Parmesan, Garlic Croutons, and Creamy Dressing

### **Garden Salad GF/VG**

Spring Greens with Tomato Medley, English Cucumbers, Matchstick Carrots and Balsamic Vinaigrette GF/VG and Buttermilk Ranch Dressing GF/V

### **Harvest Greens GF/VG**

with Roasted Peaches, Sunflower Seeds, Scallions and BBQ Vinaigrette

### **Acadian Greens GF/V/\***

with Roasted Apples, Glazed Pecans, Grilled Red Onion and Honey Mustard Vinaigrette

### **MI Chopped Greens GF/VG**

with Roasted Sweet Potato + Corn, Black Beans, Tart Cherries, Scallions + Hoop House Herbs, Crushed Corn Chips and Apple Cider Vinaigrette

### **Mixed Greens GF/VG/\***

with Fresh Berries, Goat Cheese, Glazed Pecans and Raspberry Vinaigrette

## Included Desserts (select one)

### **Key Lime Torte V**

with Toasted Coconut and Caramel

### **Mango Teardrop V**

with Genoise, White Chocolate Mango Mousse, Mango Gelee and Fresh Raspberry

### **Almond Torte V/\***

with White Chocolate Mousse, Caramelized Almond, Cinnamon Sugar Dust and Rum Caramel

### **Tiramisu V**

with Espresso Sponge, White Mousse and Cocoa

### **Citrus Leche Cake V**

with Berry Coulis and Tropical Fruits

### **Carrot Cake V/\***

with Cream Cheese Mousse, Bourbon Caramel, Praline Crumble

### **Apple Bavarian Cheesecake V/\***

With Salted Caramel and Walnut Crunch

### **Signature Chocolate Cake V**

with Chocolate Mousse, Chocolate Curls, Chocolate Sauce and Raspberry



# Reception Selections



Cold and Hot  
Appetizers Priced  
per 50 pieces

Classic Spreads  
Priced per 50  
guests.

**GF** - Gluten Friendly  
**V** - Vegetarian  
**VG** - Vegan

\* - These items may  
contain nuts

## Cold Appetizers

### **Baharat Slider** | \$160

Jackfruit, Hummus, Israeli Salad on Pretzel Bun VG

### **Texas Bruschetta** | \$150

Grilled Texas Toast, Avocado Smash, Salsa Fresca, Cotija + Cilantro V

### **Cucumber Crisp** | \$160

Tuna, Tamari + Honey, Spicy Mayo, Scallion + Black Sesame GF

### **Kinilaw Kabute** | \$150

Exotic Mushrooms, Citrus, Mango, Scallion, Cilantro GF/VG

### **Watermelon Skewer** | \$135

Cucumber + Ginger Ribbons, Pickled Red Onion + Fresh Mint with Agrodolce Glaze GF/VG

## Classic Spreads

### **Signature Vegetable Display** GF/V | \$250

Grilled, Roasted and Raw Vegetables V served with Buttermilk Ranch Dressing GF/V, Roasted Garlic Hummus GF/VG and Cucumber Wasabi Dips GF/V

### **Charcuterie** | \$300

Assorted Cheeses, Cured Meats, Dried Fruits, Nuts and Flatbread

### **Fresh Fruit and Berries** GF/VG | \$250

Melons, Berries and Seasonal Delights GF/VG

## Hot Appetizers

### **Quesadillas** | \$110 Select One

**Chicken** with Peppers and Onions, Pepper Jack and Cotija  
**Sweet Corn and Black Bean** with Pepper Jack and Cotija V  
**Carnitas** with Peppers and Onions, Pepper Jack and Cotija

### **Meatballs** | \$120 Select One

**Stroganoff** with Wild Mushroom and Dill Cream Sauce  
**Pomodoro** with Fresh Basil, Parmesan, and Tomato Sauce  
**Korean-Style** with Gochujang, Sesame, and Scallion VG

### **Chicken Skewers** | \$150 Select One

**Thai Lemongrass** with Peanut Sauce and Sesame GF/\*  
**South African Piri Piri** with Mango Chutney and Crushed Peanuts GF/\*  
**Bayou Blackened** with Cajun Hot Sauce, Scallions and Pimento GF

### **MSU Signature Sliders** | \$250 Select One

**MSU Beef + Bacon** with Dairy Store Cheese, Caramelized Onions and Secret Sauce  
**MSU Pork** with Dairy Store Cheese, House BBQ and Crispy Onions  
**MSU Chicken** with Dairy Store Cheese, House Buffalo and Green Onions  
**MSU Patteez** with Spicy Aioli, House Pickle, SOF Pesto VG

# Reception Displays



Priced per 50  
guests

## **Individual Displays**

### **Tex-Mex | \$350**

Tortilla Chips GF/V  
Salsa Roja and Salsa Verde GF/V  
Seven Layer Dip GF/V  
Loaded Guacamole with Cowboy Caviar GF/V  
Warm Queso Blanco GF/V  
Sweet Corn and Black Bean Quesadillas with  
Pepper Jack and Cotija V  
Cheesecake Chimichangas with Berry Coulis Sauce V

### **Mediterranean Mezze V/\* | \$350**

Pita Chips  
Brine Cured Olives, and Marcona Almonds  
Spicy Feta Dip  
Loaded Hummus with Roasted Cauliflower, Red  
Peppers, and Pine Nuts  
Fresh Tabbouleh  
Mini Falafel with Tzatziki and Pickled Red Onion  
Baklava Bites

**GF** - Gluten Friendly

**V** - Vegetarian

**VG** - Vegan

**\*** - These items may  
contain nuts

### **Dippers Delight | \$500**

Ale Cheese Dip V with Bavarian Pretzels V  
Spinach and Artichoke Dip GF/V with Pita V  
MI Street Corn Dip GF/V with Tortilla Chips GF/V  
Buffalo Chicken Dip with Kettle Chips GF

### **Gourmet Wings | \$250**

#### **Choice of**

Boneless Breaded Chicken  
Bone-In Chicken GF  
Cauliflower Wings VG

#### **Select Three Flavors**

Carolina BBQ - Pickles - Pimientos GF  
Classic Buffalo - Dry Rub - Chives GF  
Tex Mex - Chili Aioli - Cilantro GF  
Sweet Chili - Scallion - Sesame GF  
Island Style - Jerk Rub - Mango + Pineapple Salsa GF  
Naked - Nada - Nothing

\*All Flavors can be prepared Vegan

#### **Select Three Dipping Sauces**

Ranch GF  
Bleu Cheese GF  
Cucumber Wasabi GF/V  
Sriracha Aioli GF—Can be prepared Vegan

## **Sweet Treats**

### **MSU Bakers Assorted Cookies and MSU Bakers**

**Double Fudge Brownies V | \$200**

**MSU Bakers Mini Cupcake Assortment V | \$150**

**Assorted Miniature Mousse Cups GF/V | \$175**

**Variety of Dessert Bars V | \$200**

**Selection of Mini Pastries V/\* | \$250**

# Reception Stations



Minimum  
Requirement of 50  
guests for  
Reception Stations.  
90 minute  
maximum serve  
time.

**GF** - Gluten Friendly

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**VG** - Vegan

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contain nuts

## **Caprese Station** | \$8 per person

Mozzarellas: Pearls, Sliced, and Burrata GF/V  
Tomatoes: Grape Medley GF/VG, Heirloom Variety  
GF/VG and Fried Green Tomatoes V  
Basil: Sweet, Thai and Opal GF/VG  
EVOO, Balsamic Glaze, Sea Salt Selection, Fresh  
Cracked Pepper GF/VG

## **Dim Sum** | \$9 per person

Edamame Potstickers - Ginger Tamari VG  
BBQ Pork Bao - Coconut Tamari  
Spring Roll - Sweet Chili VG

## **Gumbo Bar** | \$14 per person

Gumbo with Okra, Red Beans, Trinity VG  
Andouille GF, Blackened Shrimp GF, Wild  
Mushrooms GF/VG  
Jazzmen Rice, Hot Sauce GF/VG  
Hushpuppies V

## **Mac Bar** | \$12 per person

White Cheddar Mac V  
Pulled Pork GF, Pulled Chicken GF, Nuggetz VG  
BBQ, Hot Honey, Scallions V

## **Mashed Potato Bar** | \$12 per person

### **Hamtramck Hurricane**

Cheesy Mash + Sauerkraut, Kielbasa, Pan Fried  
Noodles + Onions, Chive + Parsley Sour Cream

### **Marquettini**

Potato + Carrot + Rutabaga Hash, Shaved Ribeye,  
Roasted Tomato Demi and Scallions GF

### **Grand Traverse Gimlet**

Sweet Potato, Wild Mushroom Sauté, Gin Spiked  
Tart Cherries, Corn Chip Crunch GF/VG

## **Tamale Bar** | \$12 per person

Pork, Chicken, Beef, and Black Bean Tamales GF  
Salsa Roja, Salsa Verde, Pico de Gallo,  
Guacamole, Hot Sauce GF/VG  
Crema, Cotija, Hot Sauce, Warm Queso GF/V

## **Wandering Pita** | \$12 per person

Pita Chips VG  
Seasoned Shredded Beef GF  
Pulled Garlic and Herb Chicken GF  
Falafel VG  
Tzatziki GF/V and Tahini Hummus GF/VG  
Olives, Tomatoes, Onion, and Shredded Lettuce  
GF/VG  
Feta Cheese GF/V

# Reception Stations



Minimum  
Requirement of 50  
guests for  
Reception Stations.  
  
90 minute  
maximum serve  
time.

**GF** - Gluten Friendly

**V** - Vegetarian

**VG** - Vegan

\* - These items may  
contain nuts

## **Ramen Bar** | \$12 per person

### Select your Base

Ramen Noodles V

Sweet Potato Noodles GF/VG

### Pick a Broth

Tonkatsu Pork Broth

Shiitake Miso Broth GF/VG

### Top it Off

Shichimi Togarashi Pork Belly with Yuzu Glaze GF

Roasted Exotic Mushrooms with Pineapple Sesame  
Glaze GF/VG

Hard Boiled Egg GF/V Kimchi GF/VG

Bean Sprouts, Scallions, Bamboo Shoots, Sweet  
Corn GF/VG

Furikake GF/V, Togarashi GF/V, Micro Cilantro  
GF/VG

Fried Chili Garlic Oil, Sesame Oil GF/VG

Lime, Pickled Ginger, Daikon GF/VG

## **Mochi Small Plates** | \$8 per person

**Mango Mochi** with Raspberry and Toasted  
Coconut

**Matcha Mochi** with Red Bean and Strawberry

**Neopolitan Mochi** with Chocolate and Blackberry  
VG

## **Raspado Bar** | \$8 per person

### Base

Shaved Ice GF/VG

### Pick Your Flavor

Passion Fruit GF/VG, Strawberry GF/VG, Sweet  
Cream GF/V

### Top it Off

Fresh Berries, Tropical Blend GF/VG

### Shake it On

Tajin, Chamoy, Spiced Black Salt GF/VG

## **Sundae Bar** | \$10 per person

**Vanilla and Chocolate Ice Cream** (Plant Based  
Available) GF/V

**Sauce:** Hot Fudge GF/V and Warm Caramel GF/V

**Fruit:** Berry Blend GF/VG, Tropical Blend GF/VG

**Crushed:** Oreos V, Peanut Butter Cups V,  
Brownie V

**On Top:** Sprinkles GF/VG, Cherries GF/VG,  
Whipped Cream GF/V



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 beverage requests subject to market pricing and availability.

See event policies for bartender fees.

## Kellogg House Beverage Package

**Kellogg House Brand Liquor** | \$8.50 hosted, \$9 cash

Tito's Handmade Vodka, Dewar's Scotch, Jack Daniel's Whiskey, Tanqueray Gin, Jim Beam Bourbon, Captain Morgan Spiced Rum, Sweet and Dry Vermouth, El Jimador Silver Tequila

**Varietal Wine** | \$6.75 hosted | \$7 cash

Chardonnay, Sweet White, Cabernet Sauvignon

**Premium Varietal Wine** | \$8.75 hosted | \$9 cash

Premium White, Premium Red

**Imported, Michigan & Craft Beer** | \$6.75 hosted | \$7 cash

Sam Adams, Stella Artois, Bell's Two Hearted Ale, Athletic Brewing Co. Non-Alcoholic Beer, and one seasonal seltzer or cider selection

**Domestic Beer** | \$5.75 hosted | \$6 cash

Bud Light, Miller Lite

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

## Kellogg Premium Beverage Package

**Kellogg Premium Brand Liquor** | \$10 hosted, \$11 cash

Grey Goose Vodka, Crown Royal Whiskey, Bombay Sapphire Gin, Maker's Mark Bourbon, Mt. Gay Eclipse Spiced Rum, Sweet and Dry Vermouth, 1800 Silver Tequila

**Varietal Wine** | \$6.75 hosted | \$7 cash

Chardonnay, Sweet White, Cabernet Sauvignon

**Premium Varietal Wine** | \$8.75 hosted | \$9 cash

Premium White, Premium Red

**Imported, Michigan, & Craft Beer** | \$6.75 hosted | \$7 cash

Sam Adams, Stella Artois, Bell's Two Hearted Ale, Athletic Brewing Co. Non-Alcoholic Beer, and one seasonal seltzer or cider selection

**Domestic Beer** | \$5.75 hosted | \$6 cash

Bud Light, Miller Lite

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



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 beverage requests subject to market pricing and availability.

See event policies for bartender fees.

## Kellogg Beer and Wine Only Package

**Varietal Wine** | \$6.75 hosted, \$7 cash

Chardonnay, Sweet White, Cabernet Sauvignon

**Premium Varietal Wine** | \$8.75 hosted | \$9 cash

Premium White, Premium Red

**Imported, Michigan, and Craft Beer** | \$6.75

hosted | \$7 cash

Sam Adams, Stella Artois, Bell's Two Hearted Ale, Athletic Brewing Co. Non-Alcoholic Beer, and one seasonal seltzer or cider selection

**Domestic Beer** | \$5.75 hosted | \$6 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

**Mimosas** | \$7.00 per drink

**Bloody Mary Bar** | tiered pricing of \$9, \$11 per person

with Olives, Limes, Celery, Crispy Bacon, and Cheese Cubes



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.

See event policies for bartender fees.

All wines subject to market pricing and product availability.

## House Beverages

Reserve St. Marc Chardonnay, France | \$29  
Reserve St. Marc Cabernet Sauvignon, France | \$29  
Veuve du Vernay Brut Sparkling, France | \$25  
Toi Toi Sauvignon Blanc, New Zealand | \$32  
Dark Horse Red Blend, California | \$35  
Black Star Farms Dry Riesling, Michigan | \$35  
Non-Alcoholic Sparkling Juice | \$14

## Fine White Wine by the Case

Honig Sauvignon Blanc, California | \$420  
Chateau St. Michelle Chardonnay, Washington | \$348  
Bowers Harbor Unwooded Chardonnay, MI | \$396  
Black Star Farms Dry Riesling, Michigan | \$420  
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

Foncalieu Le Versant Pinot Noir, France | \$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  
Domaine St. Michelle Brut, Washington | \$372  
Mawby Blanc Brut, Michigan | \$468  
Perrier-Jöuet Grand Brut Champagne, France | \$948