



# Wedding Menus

KELLOGG HOTEL & CONFERENCE CENTER • KELLOGG CATERING

Congratulations on your engagement and thank you for choosing Michigan State University!

Our Wedding Specialist will help you plan your dream day with our all-inclusive 2022 wedding reception package. All of the items below are included with your choice of buffet or plated entrée.

Your choice of two hors d'oeuvres displays for cocktail hour

Four hours of beverage service

Cake cutting and service

Late night coffee station

Crushed oyster floor-length tablecloths

Selection of colored linen napkins

Dance floor

Complimentary parking

*available at the Kellogg Hotel & Conference Center only*

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

Complimentary overnight stay for the couple at the Kellogg Hotel & Conference Center

*complete with a bottle of chilled sparkling wine, chocolate truffles and two \$12 breakfast vouchers*

Wedding party scheduled access to stadium seating for photographs

*available at the Huntington Club only*

# Hors D'oeuvres Displays



Select two included hors  
d'oeuvres displays.

## Crudité Vegetables

with buttermilk ranch and roasted garlic hummus GF  
V +

## Adult Lunchable

with assorted domestic cheeses, cured meats, and  
crackers +

## Fresh Fruit and Berries

with melons, pineapples, grapes, and berries GF VG

## Tex-Mex

with tortilla chips, salsa roja and salsa verde, and your  
selection of two: seven layer dip, house made  
guacamole, and warm queso blanco GF V +

## Mediterranean Mezze

with pita chips, marinated feta, brine cured olives,  
and marcona almonds, and your selection of two:  
loaded hummus with roasted cauliflower, red  
peppers, and pine nuts, fresh tabbouleh, and  
babaganoush V \*

*GF - gluten friendly*

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*+ - may contain alcohol*

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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 | \$82

### 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

### Toasted Orzo Grilled and Roasted Vegetables

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

### Red Cedar Redskin Potato Salad GF V

### Creamy Spinach & 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 | \$85

### Classic Caesar Salad

with parmesan, croutons, creamy Caesar dressing and house vinaigrette

### Chilled Cavatappi Primavera

spring vegetables and basil vinaigrette GF +

### Antipasto Display

prosciutto, mortadella, capocollo, Genoa salami, buffalo mozzarella, and 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 sweet peppers, onions, and horseradish demi GF +

### Brown Butter Salmon

with Tuscan white bean sauce GF

### Wild Mushroom Risotto

with grilled artichokes, Parmesan, asparagus, and red peppers GF V +

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## Great Lakes Buffet | \$86

### Michigan Cherry Salad

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

### Cool Cucumber Toss

marinated cucumbers, heirloom tomatoes, sweet peppers and onions, and fresh herbs with Champagne-Dijon vinaigrette GF VG +

### Michigan Street Corn Bake

with sweet corn, roasted peppers and onions, and Colby jack cheese served with tortilla chips GF

### Chicken Forestiere

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

### Michigan Grilled Trout

dry-rubbed, hoop house pistou, and roasted vegetables GF \*

### Leelanau Wine-Braised Beef Short Rib

in a mushroom demi-glace GF +

### Pan Fried Pierogi

potato and cheddar with caramelized onions and sauerkraut and chive cream V

### Grilled Marinated Michigan Asparagus V

## Pacific Buffet | \$90

### Curried Cauliflower Chowder

with candied ginger and lime yogurt GF V

### Sunny Salad

kale, strawberries, crumbled cheese, toasted pine nuts, and orange clove vinaigrette GF V \* +

### Sweet Potato Salad

fresh arugula, caramelized sweet potatoes, apples, quinoa, red onion, coriander, and basil vinaigrette GF VG \*

### Baked Lump Crab Dip

with roasted peppers and onions and cotija served with guacamole and tortilla chips GF

### Cheese & Charcuterie Board

with local cheeses and cured meats with seasonal accoutrements

### Pan-Seared Duck Breast

braised lentils, baby arugula, golden raisin, and citrus gastrique GF

### Ginger Glazed Salmon

with lemongrass scented sticky rice

### Red Wine Beef Short Ribs

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

### Sweet Corn and Pepper Cakes

with wild mushroom sauté GF VG

### Roasted Mini Carrots GF VG

# Wedding Plated Selections



*Plated wedding packages include choice of salad, rolls and butter, fresh brewed coffee, tea, assorted soda, and iced water.*

## **Herb-Marinated Chicken Breast | \$70**

with Michigan cherry sauce, whipped potatoes, and steamed broccolini GF +

## **Prosciutto Wrapped Chicken | \$74**

with fried sage and roasted tomato sauce, wild mushroom polenta cakes, and haricot vert GF +

## **Musakhan Pan-Seared Airline Chicken | \$76**

with caramelized onion demi and toasted pine nuts, aromatic rice, and broccolini GF +

## **Pretzel Crusted Chicken | \$76**

with whole grain mustard cream, roasted fingerlings, and broccoli florets +

## **Ras el Hanout Duck Breast | \$78**

with tart cherry and grilled citrus glaze, butternut squash puree, roasted brussels, and potatoes dauphinoise +

## **Mesquite Pork Tenderloin | \$72**

with chipotle bbq glaze, apple and brie savory bread pudding, and green beans with wild mushrooms +

## **Slow-Braised Boneless Short Rib | \$78**

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

## **Garlic and Herb Crusted Bistro Steak | \$80**

with rosemary demi, smashed redskins, and roasted asparagus GF +

## **Filet Mignon | \$88**

with wild mushroom demi glace, roasted fingerling potatoes, and steamed broccolini with tomatoes confit GF +

## **Five-Spice Pan Seared Salmon | \$76**

with maple tamari glaze, steamed jasmine rice, and seasonal vegetables GF +

## **Grilled Rainbow Trout | \$80**

with chimichurri, cumin and molasses sweet potato mash, and seasonal vegetables +

## **Crab Cake and Shrimp | \$85**

with Cajun cream and fried capers, steamed rice, and seasonal vegetables +

## **Chana Tikki | \$70**

with jeera rice, cilantro mint drizzle, toasted sesame, and roasted cauliflower GF VG + \*

## **Michigan Biryani | \$72**

with forest mushrooms, pearl onions, sweet corn, and black beans, quinoa and wild rice, and roasted tomatoes GF VG +

## **Sweet Potato Chilaquiles | \$74**

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

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# Wedding Plated Selections



*Plated wedding packages include choice of salad, rolls and butter, fresh brewed coffee, tea, assorted soda, and iced water.*

**Grilled Salmon and Pan Seared Chicken** | \$83  
BBQ spiced salmon with golden BBQ and herb marinated chicken breast with country gravy, white cheddar hash brown cake, and seasonal vegetables GF +

**Bistro Steak Au Poivre and Grilled Shrimp** | \$90  
peppercorn crusted steak with cognac demi and garlic and herb marinated shrimp with citrus cream, loaded jacket potato, and buttery broccoli crowns GF +

**Grilled Salmon and Blackened Shrimp** | \$86  
spiced salmon filet with sweet corn relish and blackened shrimp with creole cream, steamed rice, and seasonal vegetables GF +

**Sesame Crusted Tuna and Coconut Shrimp** + | \$90  
seared tuna steak with roasted pineapple relish and crispy cornflake-coconut crusted shrimp with lime coconut creme, fried rice, and seasonal vegetables +

**Dry Rubbed Pork Tenderloin with Carnitas** | \$83  
cumin and cocoa scented pork with mole sauce and crispy braised pork with natural juices, paprika and garlic roasted fingerlings, and sweet corn zucchini sauté GF +

**Chicken Al Mattone and Braised Short Rib** | \$83  
marinated chicken, pan roasted and pressed, with lemony caper sauce and roasted artichokes, and tender short rib with wild mushroom demi, whipped potatoes, and seasonal vegetable medley GF +

**Grilled Garden and Creamy Risotto** | \$80  
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 +

**Curry Tofu Shakshuka and Roasted Brochettes** | \$80  
curry fried tofu, spicy tomato stew, and braised greens, with seasonal skewered vegetables drizzled with zesty zhug GF VG +

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## **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

### **Caprese Salad**

with fresh mozzarella, tomatoes, basil and balsamic GF V +

### **Gathered Field Greens**

Michigan apples, crumbled goat cheese, and toasted walnuts GF V \*

### **Harvest Salad**

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

### **Bibb, Baby Spinach, and Radicchio Salad**

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

*Select up to two dressing options:*

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

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# 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

Cheeseburger

Grilled Cheese V

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

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

## **Young Adult Wedding Package**

*For guests aged 10-20 years old. Includes the same adult meal selection with a \$14 discount off package price.*

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# Wedding Package Beverage Service



Wedding beverage service includes appropriate mixers and garnishes.

Additional spirits and specialty cocktails may be requested.

*Four hours of beverage service included in entrée price.*

## **Premium Brand Liquor**

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

## **Varietal and Premium Wines**

Chardonnay  
Sweet White  
Cabernet Sauvignon  
Premium Red Wine  
Premium White Wine

## **Imported, Craft and Michigan Beer**

Seasonal Sam Adams  
Stella Artois  
Bell's Two Hearted Ale  
One Seasonal Seltzer or Cider

## **Domestic Beer**

Bud Light  
Miller Lite

*Enhance your beverage service with an optional fifth hour.*

## **Hosted Consumption Bar**

*Prices are subject to applicable service charge and sales tax.*

*Priced per drink.*

Premium Brand Liquor | \$8.50  
Varietal Wines | \$6.75  
Premium Varietal Wines | \$8.75  
Michigan and Imported Beer | \$6.75  
Domestic Beer | \$5.75  
Soda & Juice | \$2.75

## **Cash Bar**

*Prices are inclusive of sales tax. Priced per drink.*

Premium Brand Liquor | \$9  
Varietal Wines | \$7  
Premium Varietal Wines | \$9  
Michigan and Imported Beer | \$7  
Domestic Beer | \$6  
Soda & Juice | \$3



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

Butler-style service available.

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### Hot Hors D'oeuvres

#### 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 +  
Keftedes with Artichokes, Tomatoes, and Citrus Jus VG +

#### Dim Sum | \$125 (select one)

Potsticker with Ginger Soy VG +  
Spring Roll with Sweet Chili VG +  
Gyoza Pork with Sesame Soy +

#### Chicken Skewers | \$150 (select one)

Thai Satay with Peanut Sauce and Sesame GF + \*  
Mesquite BBQ with Hot Sauce and Scallions GF +  
Lassooni with Raita and Coriander GF +

#### Beef Skewers | \$170 (select one)

Kushiyaki with Teriyaki and Sesame Trio +  
Suya with Peri Peri and Scallions GF + \*  
Anticucho with Roasted Pepper Sauce and Cilantro GF +

## Hors D'oeuvres Enhancements

### Cold Hors D'oeuvres

#### Sweet Hawaiian Slider | \$160

Huli Huli Portabella, Coconut Butternut Puree, and Creamy Spiced Slaw V +

#### Bruschetta | \$150

Butternut Puree, Wild Mushroom, and Thyme VG +

#### Cucumber Crisp | \$160

Tuna, Nori, Sesame, Tamari, and Scallions GF +

#### Roasted Cauliflower Cup | \$150

Za'atar, Hummus, Radish, Pine Nuts, and Scallions GF VG \*

#### Watermelon Skewer | \$125

Tomato, Kalamata Olive, Honey and Feta GF V

# 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  
featuring your favorite toppings

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

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

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

## **The Ultimate Nacho** | \$6 per person

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

## **Boneless Wing Bar** | \$150 per fifty pieces

your choice of buffalo, teriyaki, or BBQ boneless or  
bone-in wings served with trio of dipping sauces

## **Late Night Breakfast Bowl** | \$5 per person

sausage gravy, cheesy eggs, over country style hash  
browns with sriracha and ketchup

## **Sweet & Salty Station** | \$5 per person

warm buttered popcorn, kettle cooked potato chips  
with French onion dip, chocolate dipped pretzels, and  
Chocolate chip cookies V \*

## **Dessert Charcuterie** | \$6 per person

dark, milk, and white Chocolate “salumis” biscuits,  
sweet crostini, preserves, dried fruits, and candied  
nuts V \* +

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# Late Night Enhancements



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

*Priced per person.*

## Potato Boats | \$9.50

### The Great Lakes Freighter

whipped white cheddar potatoes, buttery steamed broccoli, rosemary demi GF +

### The Island Ferry

sweet potatoes with toasted marshmallows, candied pecans and crunchy pretzels, and tart cherry caramel V +

### The Riverboat

roasted redskin potatoes, sautéed mushrooms, blitzed cheese curds, and caramelized onion gravy GF VG +

## Walking Taco | \$9.50

Classic Taco Beef GF

Spicy Lime Pulled Chicken GF +

Slow Cooked Beans GF VG +

Crunchy Corn Chips GF VG

### Toppings

pico de gallo, avocado, shredded lettuce, sour cream, shredded cheese, and chunky salsa GF V +

## Mac & Cheese Bar | \$11

### Buffalo Mac +

Pulled Chicken, Buffalo Sauce, Bleu Cheese Drizzles, and Chives

### Smoked Mac +

Pulled Pork, Crispy Onions, BBQ Drizzle, Chives

### Mushroom Mac +

Mushroom Fricassee, Roasted Tomatoes, Toasted Bread Crumbs, Chives V

## Wandering Pita | \$10

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

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# Beverage Enhancements



*House beverages priced per bottle.*

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

## **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**

- Honing Sauvignon Blanc, California | \$420
- Chateau St. Michelle Chardonnay, Washington | \$348
- The Furst Riesling, France | \$360
- Bowers Harbor Unwooded Chardonnay, MI | \$396
- 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
- 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