



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

Continental Enhancements

(Not available a la carte)

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

Scrambled Eggs GF/V or Plant-Based Eggz GF/VG
House Cheese Blend GF/V or Plant-Based 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

Includes

Strawberry Yogurt GF/V
Plant-Based Vanilla Nogurt GF/VG/*

Toppings include

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 + Plant-Based Spice Crema GF/VG
Fresh Eggs, MSU Meat Lovers, Sharp Cheddar, Roasted Peppers and Onions, Chive Crema GF

Bacon GF, Sausage GF, and Plant-Based 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 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 | \$150 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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contain nuts

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

Condiments served on the side.

Buffet Includes Kettle Chips GF, MSU Bakers

Assorted Cookies V, Ice Water and Paramount Fair Trade Organic Kellogg Blend Coffee and Tea.

Minimum 25 guests.

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Build your own Lunch Buffet | \$25

Select Three Wraps or Entrée Salads

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

Select One Salad

Caesar Salad

Fresh Fruit Salad GF/VG

Homestyle Potato Salad GF/V

House Salad GF/VG

Italian Pasta Salad 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

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

Lunch Time Buffets



Priced Per Person

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

Minimum 25 guests.

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Upperclassmen Bowl Buffet | \$25

Tomato and Cucumber Salad GF/VG

Steamed Rice GF/VG

Pita Chips VG

Seasoned Shredded Beef GF

Pulled Garlic and Herb Chicken GF

Falafel GF/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

Raspberry Cheesecake Chimichangas V

Fresh Fruit Salad GF/VG

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.

Lunch Time Buffets



Priced Per Person

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

Minimum 25 guests.

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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/VG

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

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

Minimum 25 guests.

GF - Gluten Friendly

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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



Priced Per Person

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

Minimum 25 guests.

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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 GF/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

Plant-Based Impossible Kofta - Cucumber Yogurt + Tahini GF/VG

Wandering Pita

Pita Chips VG

Seasoned Shredded Beef GF

Pulled Garlic and Herb Chicken GF

Falafel GF/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



Priced Per Person

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

Minimum 25 guests.

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Italian Buffet

Tier I | \$36

Classic Caesar

with Romaine, Shaved Parmesan, Garlic Croutons and Creamy Dressing

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 Involtni 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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Lunch and Dinner Tiered Buffets



Priced Per Person

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Minimum 25 guests.

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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 Plant-Based 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

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.

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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

Plant Based 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, Plant-Based 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

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Minimum 25 guests.

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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

Plant-Based 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, Plant-Based 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

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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.

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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, Broccoli 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 Broccoli 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

V - Vegetarian

VG - Vegan

* - These items may contain nuts

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

Plant-Based 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.

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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

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/V/*

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 GF/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

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contain nuts

Cold Appetizers

Baharat Slider | \$160

Jackfruit, Hummus, Tomato and Cucumber 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 Plant-Based Meatballz 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/
Plant-Based

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
Raspberry Cheesecake Chimichangas V

Mediterranean Mezze V/* | \$350

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

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

GF - Gluten Friendly

V - Vegetarian

VG - Vegan

***** - These items may
contain nuts

Gourmet Wings | \$250

Select One Variety

Boneless Breaded Chicken
Bone-In Chicken GF
Cauliflower Wings VG

Select Three Flavors

Carolina BBQ - Pickles - Pimentos 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



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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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, Plant-Based 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 GF/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

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* - 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-Jouet Grand Brut Champagne, France | \$948