



Priced Per Person

Minimum of 25
guests

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

Cookie Butter Braid with Nutella Glaze (V/*)

Cinnamon Twist with Espresso Glaze (V)

Mini Beignets Yuzu, Chocolate Caramel (V)

Fresh Fruit Salad (GF/VG)

Oatmeal (GF/VG) with Brown Sugar (GF/VG), Berries
(GF/VG), and Cream (GF/V)

Enhance Your Beverage Selection!

Brew Bar | \$8.50 (Up to Three Hours)

\$17 (Up to Eight Hours)

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



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Continental Enhancements

(Not available a la carte, these enhancements are available as a groupwide selection only)

Breakfast Quesadillas | \$5

*6" Flour Tortillas (VG) *Corn (GF/VG) Available Upon Request**

- Scrambled Eggs, House Cheese Blend, Roasted Peppers and Onions, and MSU Sausage
- Plant-Based Eggs, Plant-Based Cheese Blend, Roasted Peppers and Onions, and Spicy Simmered Black Beans
- Salsa (GF/VG), Guacamole (GF/VG), Sour Cream (GF/V), and Hot Sauce (GF/V)

Parfait Bar | \$7

Choose your Base:

- Strawberry Yogurt (GF/V)
- Vanilla Plant-Based Yogurt (GF/VG/*)

Top it Off:

- Berry Good: Summer Berries and Granola (GF/VG)
- Rocky Road: Milk Chocolate, Almonds, and Toasted Marshmallow (GF/V/*)
- Tropical Twist: White Chocolate, Coconut, Pineapple, and Mango (GF/V/*)

Biscuit Bar | \$9

- Buttered Buttermilk Biscuits (V)
- Sea Salt and Olive Oil Dip Biscuits (GF/VG)

Savory:

- Country Sausage Gravy
- Hot Sauce Selection (GF/VG)

Sweet:

- Brown Sugar Cinnamon Whipped Butter (GF/V), Masala Chai Plant-Based Spread (GF/VG)
- Drizzle Bar: Honeys (GF/V) and Agave (GF/VG)
- Spread Bar: Jams (GF/VG), Jellies (GF/VG), Marmalades (GF/VG), and Lemon Curd (GF/V)

The Bakery

Bagels (V) with Cream Cheeses, Butter, Preserves, and Toaster Station

- Savory Bagels | \$36/dozen
- Sweet Bagels | \$36/dozen

Cinnamon Rolls (V) Served Warm in a Skillet | \$30/dozen

Mini Donut Assortment (V) | \$18/dozen

Assorted Jumbo Muffins | \$36/dozen
(GF/V Available Upon Request)

Breakfast Buffets



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The Spartan | \$18

Fruit Salad with Melons and Berries (GF/VG)

French Toast Sticks with Syrup (V)

Scrambled Eggs with MSU Dairy Store Cheddar
Cheese (GF/V)

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 and Spice Crema (GF/VG)

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

Bacon (GF), **Sausage** (GF), and **Plant-Based
Impossible Pattiez** (GF/VG)

Signature Breakfast Potatoes (V)

Cheese Blintz with Lemon Curd, Blueberries, and
Candied Walnuts (V/*)

A La Carte Snacks



Assorted Cereal and Granola Bars (V) | \$36 per dozen

Assorted Great Lakes Kettle Chips (GF/V) | \$24 per dozen

Freshly Baked Assorted Cookies (V) | \$24 per dozen

Super Sparty Rice Krispy (GF/V) | \$100 serves 36

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

Custom Logo Sugar Cookies (V) | \$42 per dozen

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

Decorated Sheet Cake (V) | \$80

Whole Fruit (GF/VG) | \$2 each

Individual Yogurt Parfaits (GF/V) | \$6 each

French Vanilla Yogurt, Macerated Berries, and MSU Bakers Granola

Individual Snack Mix Assortment (V/*) | \$80 per 50 people

Assortment of Sweet, Salty, and Savory Individual Snacks

Energy Break | \$550 per 50 people

Mini Plates: Domestic Cheeses & Flatbreads (V), and Fresh Fruits & Berries (GF/VG)

Assorted: Cereal and Granola Bars (V)

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A La Carte Beverages



Assorted Juice | \$3.25 each

Assorted Soda | \$2.75 each

La Croix | \$2.75 each

Bottled Water | \$3.25 each

Bottled Iced Tea | \$4 each

Bottled Lemonade | \$4 each

Iced Tea Station | \$100 serves 25

- Make it Bright: Fresh Citrus Wheels
- Freshen it Up: Plucked Mint
- Sweetener Bar: Sugar, Honey, Agave, and House Berry Syrup

Lemonade Station | \$100 serves 25

- Punch it Up: Honeydew, Peach, Summer Berry
- Make it Dirty: Fresh Cream, Sweet Coconut, and Cold Foam
- Top it Off: Boba, Citrus, Berries

Unlimited Coffee and Tea Service

Half Day (Up to Four Continuous Hours) | \$4 per person

Full Day (Up to Eight Continuous Hours) | \$7 per person

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Brew Bar | \$10 per person

Minimum of 25 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

Available at Lunch Only



Priced Per Person

Minimum of 25
guests

Condiments are
served on the side.

Ice water and
Paramount Fair Trade
Organic Kellogg
Blend coffee and tea
are included.

A multiple entrée fee
will be applied for
additional selections.

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Served Lunch | \$20

Select One Wrap or Entrée Salad
Includes Kettle Chips (GF/VG) and One Side

Wraps – Served in a 12" Flour Wrap (GF Available
Upon Request)

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, Croutons, and Creamy Dressing
(Available as Entrée Salad)

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 (Choose One)

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 (GF/VG)

Baby Spinach with Grilled Chicken, Sliced
Cucumber, Strawberries, Toasted Pistachios,
Feta Cheese, and 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)

Soup Add for an additional | \$3.50 per person

Michigan Steak and Beer Chowder

Coconut Curry Lentil (GF/VG)

Chicken Enchilada (GF)

Fire Roasted Vegetable (GF/VG)

Tomato Bisque (GF/V)

Available at Lunch Only



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additional selections.

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Half-Sandwich, Soup, and Salad Buffet | \$24

Select Three Wraps, One Soup, and One Salad

Includes Kettle Chips (GF/VG) and MSU Bakers Cookies (V)

Wraps – Served in a 12" Flour Wrap (GF Available
Upon Request)

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, Croutons, and Creamy Dressing

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)

Salads - Upgrade to a Deconstructed Entrée Salad
for an additional \$6 per person

House Salad (GF/VG)

Caesar Salad

Fresh Fruit Salad (GF/VG)

Italian Pasta Salad (V)

Homestyle Potato Salad (GF/V)

Soups

Michigan Steak and Beer Chowder

Coconut Curry Lentil (GF/VG)

Chicken Enchilada (GF)

Fire Roasted Vegetable (GF/VG)

Tomato Bisque (GF/V)

Lunch Time Buffets



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water and
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Upperclassmen Bowl Buffet | \$25

Cucumber and Tomato 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/*)

Fresh Fruit Salad (GF/VG)

MBA Bowl Buffet | \$26

Tortilla Chips (GF/VG)

Cilantro Lime Rice (GF/VG)

Warm 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 and Sour Cream (GF/V)

Cheesecake Chimichangas (V)

Fresh Fruit Salad (GF/VG)

Lunch Time Buffets



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Underclassmen Buffet | \$28

BYO Classic Caesar Romaine, Shaved Parmesan, Garlic
Croutons, Creamy Dressing, Anchovies (GF/VG Available)

California Pasta Salad with Marinated Vegetables and
Fresh Herbs (VG)

Cheese Filled Breadsticks (V) and **Garlic Toast** (VG)

Classic Pepperoni Pizza

Ultimate Cheese Pizza (V)

BBQ Chicken Pinsa (GF)

Antipasto Pinsa (GF/VG)

Marinara (GF/VG), **Garlic Butter** (GF/V), **Ranch** (GF/V)

Fruit Salad (GF/VG)

Warm Jumbo Cookies (V)

Ph. D. Buffet | \$28

Spinach Salad with Tart Cherries, Sunflower Seeds,
Mandarin Oranges (GF/VG) with Blood Orange
Vinaigrette (GF/VG) and Buttermilk Ranch Dressing
(GF/V)

Fresh Fruit Salad with Melon and Berries (GF/VG)

Cavatappi and Cheese (V)

Kettle Chips (GF/VG)

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)

Lunch and Dinner Tiered Buffets



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Pan-Asian Buffet

Tier I | \$36

Chopped Romaine 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 Roasted Cauliflower, Spiced Garlic
Tomato Sauce, and Scallions (GF/VG)

Bombay Potatoes Marble Potatoes, Garam Masala,
Black Mustard, Parsley and Curry Ketchup (GF/VG)

Steamed Fragrant Rice (GF/VG)

Broccoli and Sweet Peppers with 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, and Boba
(GF/VG)

Tier II | \$56

Includes Tier I and the following

Brassica Chop with Cilantro, Mango and Pineapple, Toasted
Coconut, with Sesame Ginger Vinaigrette (VG)

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

BBQ Tofu with Broccolini, Kimchi, Scallion, and Sesame (VG)

Quinoa and Rice Stir Fry (GF/VG)

Stir-Fried Zucchini with Tamari, Sesame, Garlic, and Scallion
(GF/VG)

Lunch and Dinner Tiered Buffets



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Mediterranean and African Buffet

Tier I | \$38

Hearty Slaw Tomato, Sweet Onion, Cucumber, and
Lemon with Mango Dressing (GF/VG)

Chicken Thighs with Coconut and Peanut Curry,
Potatoes and Sweet Peppers, Toasted Sesame (GF)

Chickpeas and 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 and Parsley (GF/VG)

Roasted Squash Rondelles with Braised Collard
Greens (GF/VG)

Warm Pita with Classic Hummus (VG)

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

Fresh Fruit Salad Melons, Berries, Exotics, Pomegranate
and Mint (GF/VG)

Tier II | \$58

Includes Tier I and the following

Fattoush with Fried Pita, Cucumber, Tomato, Radish,
Romaine, Sumac and Pomegranate Molasses (VG)

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

Loaded Falafel with Grilled Artichokes, Roasted
Tomatoes, Olive Medley, Pickled Turnip, Tahini Yogurt,
Feta, and Fresh Herbs (V)

Mealie Pap with Chakalaka, Grilled Plant-Based Sausage
(GF/VG)

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

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

Pesto and Parmesan Chicken Breast with Pomodoro
and Roasted Broccolini (GF)

Wild Mushroom Marsala with Creamy Polenta,
Roasted Chickpeas, and Fresh Herbs (GF/VG)

Smashed Yukons and Redskins with Calabrian Spice
and EVOO (GF/VG)

Cavatappi and Alfredo with Tuscan Vegetables and
Slow Roasted Tomatoes (V)

Roasted Brussels and Sweet Peppers with Balsamic
Glaze (GF/VG)

Warm Breadsticks with Roasted Garlic, Olive Oil and
Fresh Herbs (VG)

Tiramisu Cake Espresso Sponge, White Mousse, and
Cocoa (V)

Macedonia de Frutta Melons, Berries, and Seasonals
(GF/VG)

Tier II | \$56

Includes Tier I and the following

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

Manzo Brasato with Horseradish Demi, Roasted
Peppers, Onions and Petite Carrots (GF)

Grilled Eggplant with Wild Mushroom Risotto, Herb
Pesto, and Toasted Pine Nuts (GF/VG)

Lasagna Roll with Marinara, Alfredo, Basil and Toasted
Parmesan (V)

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

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South American Buffet

Tier I | \$36

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

Pollo Verde with Roasted Sweet Potatoes and Charred White Corn and Chilis (GF)

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

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

Frijoles Refritos (GF/VG)

Grilled Summer Squashes (GF/VG)

Tortilla Chips with Salsa Roja and Salsa Verde (GF/VG)

Citrus Leche Cake with Berry Coulis, Tropical Fruits (V)

Fresh Fruit Salad Melons, Berries, Exotics, Coconut (GF/VG)

Tier II | \$54

Includes Tier I and the following

Roasted Sweet Potato with Blood Orange Chipotle Vinaigrette, Red Onion, Jalapeno, and Cilantro (GF/VG)

Costillas de Res Chili Braised Boneless Short Rib with Roasted Spiced Carrots and Mole Demi Glace (GF)

Roasted Red Cabbage with Salsa Verde, Pinto and Heirloom Tomato Ensalada, Tamarind Drizzle, and Toasted Pepitas (GF/VG)

Papas Chorreadas with Tomatoes, Sweet Onions, and Cotija (V)

Roasted Jicama and Lima Beans with White Corn, Sweet Peppers, and Cilantro (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)

Plant Based Southern Fried Nuggets with Wild
Mushroom Country Gravy, Pimento and Scallion (VG)

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

BBQ Quinoa and Rice with Rustic Roots and Zesty
Sassafras Drizzle (GF/VG)

Grilled Summer Squash with Herbs, Citrus, and
EVOO (GF/VG)

Garlic Toast with Secret Spice (V)

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

Fresh Fruit Salad 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, and Honey Mustard Vinaigrette (GF/V/*)

Slow Smoked Brisket with Root Beer BBQ and Brussels and
Sweet Peppers (GF)

Plant-Based Smoked Sausage with Yukon Mash and Peas
and Carrots (GF/V)

Roasted Sweet Potato Hash with Peppers, Onions, and
Maple and Spice (GF/VG)

Sweet Corn with Butter, Cracked Pepper, and Sea Salt (GF/V)

Lunch and Dinner Tiered Buffets



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Midwest Holiday Buffet

Tier I | \$40

MI Chopped Greens with Roasted Corn, Peppers, and
Black Beans, Scallions, Crushed Corn Chips, and Apple Cider
Vinaigrette (GF/VG)

Roasted Turkey with Gravy and Roasted Brussels and
Peppers (GF)

Loaded Cornmeal Cakes with Wild Mushroom and White
Bean Ragout and Broccolini (GF/VG)

Mashed Redskins with Sweet Cream Butter (GF/V)

Maple Roasted Sweet Potatoes with Glazed Pecans and
Toasted Mallow (GF/VG/*)

Green Beans with Wild Mushroom Sautée and Crispy
Onions (VG)

Assorted Dinner Rolls with Butter Balls (V)

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

Fresh Fruit Salad Berries, Grapes, and Melons (GF/VG)

Tier II | \$60

Includes Tier I and the following

Pasta Salad with Sweet Peas, Bacon, and Creamy Dressing

Corned Beef with Braised Cabbage and Horseradish Ale
Supreme (GF)

Plant-Based Meatballs with Cherry BBQ, Herb Trinity,
Pickled Red Onion, and Roasted Sunflower Seeds (GF/VG)

Pasty Dirty Rice with Ground Beef, Caramelized Onion,
Potato, Carrot, Rutabaga, and Roasted Tomatoes (GF)

Roasted Cauliflower, Sweet Corn, and Chilies with
Zesty Cream, Cornbread, Hot Honey, Scallion, and Sesame
(V)

Lunch and Dinner Tiered Buffets



Priced Per Person

Minimum of 50 guests

Buffets include ice water and Paramount Fair Trade Organic Kellogg Blend coffee and tea.

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Ultimate Tailgater

Tier I Stations | \$40

The Kobs Field Salad

- Tender Greens
- Top it Off (GF/VG Available): Tomatoes, Cucumber, Carrot, Toasted Sunflower Seeds, Shredded Cheddar, Crispy Bacon
- Dressings: Buttermilk Ranch (GF/V) and Balsamic Vinaigrette (GF/VG)

Beaumont Bound Salad Bar

- Greek Pasta Salad (V)
- Loaded Redskin Potato Salad (GF)
- Fresh Fruit Salad (GF/VG)
- Creamy Coleslaw (GF/V)
- Strawberry Fluff (GF/V)

Stadium Sausages

- MSU Sparty Franks and Bratwurst
- Plant-Based Bratwurst (GF/VG)
 - Brioche (V) and Pretzel Buns (VG) (GF Available Upon Request)
- Ketchup and Mustard Bar (GF/VG Available)
- Chilled Bar: Sweet Relish, Dill Relish, Sport Peppers, Tomatoes, Pickle Spears, Onions, Shredded Cheddar, Onion Sauce (GF/VG Available)
- Warm Bar: Coney, Cheese, Sauerkraut, Griddled Peppers and Onions, and Bacon (GF/VG Available)

Munn Field Mac n Cheese

- Toasted Breadcrumbs and Hot Sauce Bar (V)

Tier I Stations (Continued)

Jenison Jacket Potato Bar Baby Baker Potatoes, Loaded Southwest Chili, Plant-Based Crema, Plant-Based Shredded Cheese, and Scallions (GF/VG)

Breslin Black and White BBQ Baked Beans with Smoked Grapes and Sweet Onions (GF/VG)

Secchia Summer Medley Sweet Corn, Green Beans, and Petite Carrots (GF/VG)

MSU Bakers Sparty Cookies (V), Fudge Brownies (V), Swirl Cupcakes (V), Plant-Based Chocolate Chip Cookies (VG), and Sparty Krispies (GF/V)

Tier II Stations | \$60

Includes Tier I and the following

Grilled MSU Burgers

Grilled Chicken Breast

MSU Pulled Pork

Impossible Patties

- Sesame Brioche Buns (V) and Pretzel Buns (VG) (GF Available Upon Request)
- Sliced Cheeses (GF/V)
- Lettuce, Tomato, Onion, Sliced Pickle Selection (GF/VG)
- BBQ Bar

MSU Dairy Store Ice Cream Sundae Bar Top off your MSU Bakers spread!

Plated Lunch and Dinner Selections



Priced Per Person

Selections include one choice each of a side salad and dessert (see page 19), assorted dinner rolls with Spartan head butter, ice water, and Paramount Fair Trade Organic Kellogg Blend coffee and tea.

Minimum of 25 Guests

GF - Gluten Friendly

V - Vegetarian

VG - Vegan

***** - These items may contain nuts

Chicken

Indian Spiced Chicken Breast | \$30

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

Pesto and Parmesan Chicken Breast | \$28

with a Ricotta Lasagna Roll, Broccolini, Roasted Tomatoes, and Pomodoro Sauce

Pollo Verde | \$32

Pan Seared Chicken with Roasted Sweet Potato, Charred White Corn and Chilis, Grilled Summer Squashes, and Tomatillo Salsa (GF)

Mesquite BBQ Grilled Chicken Breast | \$32

with Pimento Dauphinoise, Grilled Asparagus, and Classic BBQ (GF)

Beef

Red Chili Braised Short Rib | \$40

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

Baharat Short Rib | \$38

with Turmeric Rice, Zaatar Roasted Carrots, and Roasted Tomato Demi (GF)

Slow Smoked Brisket | \$36

with Roasted Sweet Potato, Sweet Corn and Bell Peppers, Sassafras BBQ, and Scallions (GF)

Manzo Brasato | \$36

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

Plated Lunch and Dinner Selections



Priced Per Person

Selections include one choice each of a side salad and dessert (see page 19), assorted dinner rolls with Spartan head butter, ice water, and Paramount Fair Trade Organic Kellogg Blend coffee and tea.

Minimum of 25 Guests

GF - Gluten Friendly

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Fish

Pan Seared Salmon | \$38

with Brown Butter Gnocchi, Haricot Vert and Roasted Tomato, and Cannellini and Roasted Tomato Ragout (GF)

Churrascaria Salmon | \$36

with Potato Medley, Roasted Peppers and Onions, Broccolini and Lemon, and Chimichurri (GF)

Pan Seared Rainbow Trout | \$40

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

Plant Based

Stuffed Roasted Poblanos | \$28

with Quinoa and Sweet Potato, Black Beans, Spanish Grits, Salsa Verde, and Sweet Corn Relish (VG)

Eggplant Involtni | \$30

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

Pozole Rojo | \$26

Hominy, Pinto Beans, Aji Amarillo Rice, Chilies, Radish, Cilantro, and Lime Crema (GF/VG)

Tortelloni | \$32

Cheese Stuffed Tortelloni with Bleu Cheese Pesto Cream, Asparagus and Peas, Roasted Tomatoes, Artichokes, Peppers, and Olives (GF/V)

Plated Salads and Desserts



Included with
Entrée

Included Side Salads (One Selection)

Brassica Chop

with Cilantro, Mango and Pineapple, Toasted Coconut, and Sesame Ginger Vinaigrette (VG)

Romaine

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

Classic Caesar

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

Garden Salad

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

Harvest Greens

with Roasted Peaches, Sunflower Seeds, Scallions, and BBQ Vinaigrette (GF/VG)

Acadian Greens

with Roasted Apples, Glazed Pecans, Grilled Red Onion, and Honey Mustard Vinaigrette (GF/V/*)

MI Chopped Greens

with Roasted Sweet Potato, Corn, and Black Beans, Tart Cherries, Scallions and Hoop House Herbs, Crushed Corn Chips, and Apple Cider Vinaigrette (GF/VG)

Mixed Greens

with Fresh Berries, Goat Cheese, Glazed Pecans and Raspberry Vinaigrette (GF/V/*)

Included Desserts (Up to Two Selections)

Key Lime Torte

with Toasted Coconut and Caramel (V)

Mango Teardrop

with Genoise, White Chocolate Mango Mousse, Mango Gelee, and Fresh Raspberry (V)

Almond Torte

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

Tiramisu Cake

with Espresso Sponge, White Mousse, and Cocoa (V)

Citrus Leche Cake

with Berry Coulis and Tropical Fruits (V)

Carrot Cake

with Cream Cheese Mousse, Bourbon Caramel, and Praline Crumble (V/*)

Apple Bavarian Cheesecake

with Salted Caramel and Walnut Crunch (V/*)

Signature Chocolate Cake

with Chocolate Mousse, Chocolate Curls, Chocolate Sauce, and Raspberry (GF/V)

Cappuccino Torte

with Dark Chocolate Sauce and Mocha Dust (VG)

GF - Gluten Friendly

V - Vegetarian

VG - Vegan

***** - These items may
contain nuts

Reception Items



Priced per 50
guests

GF - Gluten Friendly

V - Vegetarian

VG - Vegan

* - These items may
contain nuts

Cold Appetizers

Chilled Noodles | \$150

Wheat Noodles, Cucumber, Red Cabbage, Carrot,
Scallion, and Sesame Ginger Vinaigrette (VG)

Texas Bruschetta | \$150

Grilled Texas Toast, Avocado Smash, Salsa Fresca, Cotija,
and Cilantro (V)

Cucumber Crisp | \$160

Tuna, Tamari and Honey, Spicy Mayo, Scallion, and Black
Sesame (GF)

Kinilaw Kabute | \$150

Exotic Mushrooms, Citrus, Mango, Scallion, and Cilantro
(GF/VG)

Watermelon Skewer | \$135

Cucumber Ribbons, Black Olive and Mint Tapenade,
Crushed Roasted Pistachio, and Agrodolce Glaze
(GF/VG/*)

Na-Na-Naan | \$200

Caramelized Onion Naan, Red Pepper Hummus, Spicy
Roasted Cauliflower, Crema, Cucumber and Beet Salsa,
and Micro Cilantro (V)

Sweet Treats

Fresh Baked Cookies and Gourmet Brownies | \$200

Mini Cupcake Assortment | \$150

Classic Spreads

Signature Vegetable Display | \$250

Grilled, Roasted and Raw Vegetables (GF/VG) served with
Buttermilk Ranch, Red Pepper Hummus, and Cucumber
Wasabi Dips (GF/V)

Perfect Pairs Charcuterie | \$400

-Soppressata (GF), Petite Brie (GF/V), Focaccia Crostini (V)
-Chorizo (GF), Manchego (GF/V), Pan de Barra (VG)
-Toscano Salami (GF), Pecorino Tartufo (GF/V), Cherry
Almond Linseed Toasts (GF/V/*)
-MI Jerky and Hunter Sticks (GF), Win Schuler and Co Jack
(GF/V), Everything Sits on a Ritz (V)

Finish it off:

-Candied, Roasted, and Chocolate Covered Nuts
(*GF/VG Available)
-Olive and Pickle Bar (GF/VG Available)
-Dried Fruits and Preserves Selection
(GF/VG Available)

BYO Fruit Boat | \$250

Variety of Melons, Berries, Seasonal Treats, and Exotic
Delights, with Bobas, Herbs, Chamoy, and Tajin (GF/VG)

Assorted Miniature Mousse Cups, Dessert Bars, and Mini Cheesecakes | \$300



Priced per 50
guests

Hot Appetizers

Quesadillas | \$120 Select One

Served with Sour Cream, Salsa Verde, Salsa Roja, and Guacamole

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)

GF - Gluten Friendly

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VG - Vegan

***** - These items may contain nuts

Egg Rolls | \$250 Select One

The Philly with Steak, Peppers, Mushrooms, Onions, American Cheese, and Sriracha Aioli

CBH Reuben with Corned Beef Hash, Sauerkraut, Caraway, Swiss, and Thousand Island

Southwest BBQ Chicken with Smoked Chicken, Chipotle Citrus BBQ, Pickled Red Onion, Pepper Jack, Cilantro, and Poblano Avocado Ranch

Burger Time with Plant-Based Burger and Cheeze, Pickles, Yellow Onion, Tomato, Burger Sauce (VG)

Potato Skins | \$200 Select One

Philly Roll with Roast Pulled Pork, Broccoli Rabe, Hot Peppers, and Sharp Provolone and Ale Cheese

Firehouse with Smokey Bacon, Five Alarm Cheese Blend, Cool Sour Cream, and Crisp Scallion

Augusta with Pimento Cheese, Fried Chicken, BBQ, and Scallion

Tikka with Cauliflower Tikka, Plant Based Yogurt Drizzle, Cilantro, and Crispy Jalapenos (VG)

MSU Signature Sliders | \$250 Select One

MSU Beef and Bacon with Dairy Store Cheese, Caramelized Onions, and Secret Sauce

MSU Pork with Dairy Store Cheese, BBQ, and Crispy Onions

MSU Chicken with Spicy Bleu Whip, Honey Buffalo, and Crispy Jalapeno

MSU Patteez with Spicy Aioli, Sweet and Spicy Pickle, and SOF Pesto (VG)



Priced per 50 guests

Individual Displays

Mediterranean Mezze | \$400

- Pita Chips (VG) and Grilled Pinsa (GF/VG)
- Crudit  Vegetables (GF/VG)
- Brine Cured Olive Medley, Roasted Tomatoes and Artichokes, and Marcona Almonds (GF/VG/*)
- Spicy Feta Dip (GF/V), Loaded Hummus with Roasted Cauliflower, Red Peppers, and Pine Nuts (GF/VG), and Fresh Tabbouleh (VG)
- Spinach Artichoke Dip (GF/V)
- Loaded Mini Falafel with Grilled Artichokes, Roasted Tomatoes, Olive Medley, Pickled Turnip, Tahini Yogurt, Feta, and Fresh Herbs (V)
- Baklava Bites (V/*)

GF - Gluten Friendly

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VG - Vegan

***** - These items may contain nuts

Nacho Boat Bars | \$450 Select One

Tex-Mex

- White Corn Tortilla Chips (GF/VG)
- Salsa Roja (GF/VG), Salsa Verde (GF/VG), Fire Roasted Jalapeno (GF/VG)
- Guacamole (GF/VG), Crema (GF/V), Warm Salsa con Queso (GF/V)
- Barbacoa (GF), Simmered Spicy Beans (GF/VG)
- Seven Layer Dip (GF/V)
- Raspberry Cream Chimichanga (V)

Mexicali

- Tri-Color Tortilla Chips (GF/VG)
- Margarita Salsa (GF/VG), Roasted Jalapeno and Tomatillo (GF/VG), Mango Salsa (GF/VG)
- Avocado (GF/VG), Cilantro Crema (GF/V), Hatch Chile Queso Blanco (GF/V)
- Chipotle Lime Shrimp (GF), Roasted Jackfruit (GF/VG)
- Chilled Street Corn Dip (GF/V)
- Horchata Bites (V)

BBQ

- Cracked Pepper Kettle Chips (GF/VG)
- Pico de Gallo (GF/VG), BBQ Trio (GF/VG), Pimento Crema (GF/V)
- Caramelized Onions, Roasted Peppers, and Black Beans and Sweet Corn
- Pulled Smoked Brisket (GF), Grilled Wild Mushrooms (GF/VG)
- Chilled Smokey Bacon Jalapeno Dip (V)
- Warm Donut Holes (V)



Priced per 50 guests

Individual Displays

Loaded Chilled Dippers Delight | \$450

- Bay City Sweet Corn (GF/V) with Salt, Pepper, Onion Kettle Chips (GF/VG)
- French Onion Dip (GF/V) with Wavy Potato Chips (GF/VG)
- Buffalo Bleu Dip (GF/V) with Tortilla Chips (GF/VG)
- Smokey Bacon Jalapeno (GF) with Sea Salt Croccantini (VG)
- Whitefish Dip (GF) with Everything Flatbread (VG)
- Red Pepper Hummus (GF/VG) with Pita Chips (VG)

Hot 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/VG)
- Buffalo Chicken Dip (GF) with Kettle Chips (GF)
- Bacon Cheeseburger Dip (GF) with Loaded Sesame Flatbread (VG)
- Cajun Cheddar Crab (GF) with Rosemary Croccantini (VG)

GF - Gluten Friendly

V - Vegetarian

VG - Vegan

* - These items may contain nuts

Gourmet Wings | \$300

Select One Variety

- Boneless Breaded Chicken
- Bone-In Chicken Wings (GF)
- Battered Cauliflower (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 and Pineapple Salsa (GF)
- Naked - Nada - Nothing

*All Flavors can be prepared Vegan

Select Three Dipping Sauces

- Ranch (GF)
- Bleu Cheese (GF)
- Cucumber Wasabi (GF)
- Sriracha Plant-Based Aioli (GF/VG)

Served with Carrot and Celery Sticks

Reception Stations



Minimum of 50
guests

Maximum serve
time of 90 minutes

GF - Gluten Friendly

V - Vegetarian

VG - Vegan

***** - These items may
contain nuts

Mashed Potato Sundaes | \$12 per person

The Perfect Parfait with Redskins, Ultimate Cheese Blend, Bacon, Beef Gravy, and Scallions (GF)

The Southern Sundae with Yukons, BBQ Pork, Baked Beans, and Coleslaw (GF)

The Hot Tin Roof with Sweet Potato, Wild Mushrooms, Roasted Spiced Peanuts, and Hot Agave (GF/VG/*)

Mac Bar | \$12 per person

- White Cheddar Mac (V)
- Pulled Pork (GF), Pulled Chicken (GF), Plant-Based Nuggetz (VG)
- BBQ, Hot Honey, Scallions (V)

Gumbo Bar | \$14 per person

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

Dim Sum | \$9 per person

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

Ramen Bar | \$12 per person

Choose your Base: Ramen Noodles (V) and Sweet Potato Noodles (GF/VG)

Pick a Broth: Tonkatsu Pork Broth and 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)

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, Seasonal Seltzer, and Seasonal Cider

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

Bud Light, Miller Lite

Soda, Sparklers, 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, Johnnie Walker Red Label Scotch

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, Seasonal Seltzer, and Seasonal Cider

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

Bud Light, Miller Lite

Soda, Sparklers, 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, Seasonal Seltzer, and Seasonal Cider

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

Bud Light, Miller Lite

Soda, Sparklers, and Juice | \$2.75 hosted | \$3 cash

Spirited Beverage Enhancements

A minimum guarantee of 25 is required

House Champagne Toast | \$25.00 per bottle

(approximately nine servings per bottle)

Mimosas | \$7.00 per drink

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

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



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

Hayes Chardonnay, California | \$29
Hayes Cabernet Sauvignon, California | \$29
Veuve du Vernay Brut Sparkling, France | \$25
Toi Toi Sauvignon Blanc, New Zealand | \$32
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
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

La Marca Prosecco, Italy | \$360
Black Star Farms Bedazzled Dry, Michigan | \$348
Domaine St. Michelle Brut, Washington | \$372
Mawby Blanc Brut, Michigan | \$468
Mawby Detroit, Michigan | \$378
Perrier-Jöuet Grand Brut Champagne, France | \$948