

Continental Breakfast Selections

Priced Per Person

All Continental Breakfasts Include Fresh Orange Juice |
Freshly Brewed Coffee and a Selection of Fine Teas

The Continental \$9.75

Assorted Bagels with Cream Cheese (vt) | Selection of Fruit and Nut Breads (vt)

The Breslin \$9.75

Assorted Breakfast Pastries (vt) | Fruit Salad (vg/gf)

Go White \$11.75

Assorted Yogurts (vt/gf) | Assorted Cereal and Granola Bars (vt) | Assorted Breakfast Pastries (vt) | Assorted Bagels with Cream Cheese (vt) | Fruit Salad (vg/gf)

Go Green \$10.75

Assorted Bagels with Cream Cheese (vt) | Assorted Breakfast Pastries (vt) | Fruit Salad (vg/gf)

Breakfast Buffet Selections

Priced Per Person

All Breakfast Buffets Include Fresh Orange Juice |
Freshly Brewed Coffee and a Selection of Fine Teas
(Breakfast Buffets Require a Minimum Guarantee of 30 Guests)

The Undergrad \$18.50

Fresh Fruit Salad (vg/gf) | Assorted Breakfast Pastries (vt) | Scrambled Eggs (gf) | Breakfast Sausage Links | Spartan Signature Breakfast Potatoes (vg/gf)

The Graduate \$21

Fresh Fruit Salad (vg/gf) | Spinach and Cheese Quiche (vt) | Breakfast Sausage Links | Spartan Signature Breakfast Potatoes (vg/gf)

The Alumni \$24

Healthy Granola Mix (vg) | Assorted Yogurts (vt/gf) | Assorted Breakfast Pastries (vt) | Breakfast Sausage Links | Egg Strata Supreme with Potatoes, Mushrooms, Ham, Onion, Peppers and Sharp Cheddar Cheese (gf) | Spartan Signature Breakfast Potatoes (vg/gf) | Cinnamon Swirl French Toast with Caramelized Apples and Warm Maple Syrup

2016 Please add applicable service charge and state sales tax to all food and beverage items.

VG: Vegan Item, VT: Vegetarian Item, GF: Gluten Free Item

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Brunch Buffet and Station Selections

Priced Per Person

All Brunch Buffets Include Fresh Orange Juice |
Freshly Brewed Coffee and a Selection of Fine Teas
(Brunch Buffets Require a Minimum Guarantee of 50 Guests)

The Tower Brunch \$32

Assorted Muffins and Danishes (vt) | Imported and Domestic Cheese Display (vt/gf) with Assorted Crackers | Baby Spring Lettuce Salad with Balsamic Vinaigrette (vg/gf) | Scrambled Eggs (gf) | Breakfast Sausage Links | Cinnamon Swirl French Toast with Warm Maple Syrup | Bloody Mary Braised Salmon with a Pepper Medley (gf) | Chef Selection Sautéed Vegetables (vg/gf) | Assorted Rolls and Butter | Assorted Miniature Desserts (vg)

The Southwest Brunch \$20

Chorizo and Eggs | Cheddar and Eggs | Warm Flour and Warm Corn Tortillas | Chipotle Breakfast Potatoes (vg/gf) | Salsa (vg/gf) | Black Bean Relish (vg/gf) | Guacamole (vg/gf) | Cinnamon Chips with Fresh Fruit Salsa

Station Enhancements to Breakfast or Brunch Buffets

Omelet Station \$8.50

(Requires a Minimum Guarantee of 40 Guests)

Requires a Chef Attendant at \$75 per Chef per 50 Guests per Hour

Eggs (gf) | Egg Whites (gf) | Egg Beaters (gf) | Ham (gf) | Bacon (gf) | Sausage (gf) | Green Onion (vg/gf) | Pepper Medley (vg/gf) | Mushrooms (vg/gf) | Spinach (vg/gf) | Tomatoes (vg/gf) | Cheddar and Swiss Cheese (vt/gf)

Oatmeal Bar \$8

(Requires a Minimum Guarantee of 40 Guests)

Rolled Oats (vg) | Steel-Cut Oats (vg) | Brown Sugar | Maple Syrup | Honey | Cinnamon | Berries (vg) | Chocolate Chips | Cream

À La Carte Food Items

- Whole Fruit (vg/gf) **\$1.75/Each**
 Sliced Fruits and Berries of the Season (vg/gf) **\$3.50/per Person**
 Assorted Yogurts - Greek (gf) **\$2/Each** or Regular **\$1.50/Each**
 Assorted Dry Cereals (vt) with Whole and Skim Milk **\$3/per Person**
 Hard Boiled Eggs (gf) **\$11/Dozen**
 Assorted Muffins (vt) **\$2.75/Each**
 Cinnamon Coffee Cake (vt) **\$2.75/per Piece**
 Assorted Scones (vt) **\$2.50/Each**
 Assorted Miniature Breakfast Breads (vt) **\$2.75/per Piece**
 Assorted Breakfast Pastries and Miniature Danish (vt) **\$3/Each**
 Assorted Bagels with Cream Cheese (vt) **\$2.75/Each**
 Assorted Cereal Bars (vt) **\$2/Each**
 Assorted Granola Bars (vt) **\$2/Each**
 Rice Krispie Treats (vt) **\$2/Each** *Minimum Order of 50 Pieces Required.
 Assorted Cookies (vt) **\$1.75/Each** Includes: Chocolate-Chocolate Chip, Oatmeal Raisin, and Sugar
 Sparty Sugar Cookies (vt) **\$2.50/Each**
 Lemon Bars with Coconut (vt) **\$1.75/Each**
 Fudge Brownies (vt) **\$3/Each**
 Chocolate Dipped Strawberries (vt/gf) **\$2.50/Each**
 String Cheese (vt/gf) **\$2/Each**
 Individual Bags of Chips (vg/gf) **\$1.50/Each**
 Individual Bags of White Cheddar Popcorn or Chex Mix or Pretzels **\$1.75/Each**
 Mixed Nuts (vg/gf) **\$16/per Pound**
 Assorted Candy Bars **\$2.50/Each**
 Cravings® Caramel Corn (One order equals 1.5 pounds / serves 25 people) (vg/gf) **\$25**
 Cravings® White Cheddar Popcorn (One order equals 1.5 pounds / serves 25 people) (vg/gf) **\$25**

À La Carte Beverage Service

- Freshly Brewed Regular Coffee, Decaffeinated Coffee and a Selection of Fine Teas **\$3/per Person**
 Assorted Sodas **\$2.75/Each**
 Canned Flavored Sparkling Water **\$2.75/Each**
 20oz Bottled Water **\$3.25/Each**
 20oz Assorted Gatorades **\$3.50/Each**
 Canned Lemonade **\$2.75/Each**
 16oz Bottled Iced Tea **\$3.50/Each**
 Whole and Skim Milk Half Pints **\$2/Each**
 5.5oz Assorted Canned Juices **\$1.50/Each**
 Fresh Orange Juice **\$1.50/per Person**

Punch and Water Service

- Raspberry Lemonade **\$2/per Person**
 Cranberry & Pineapple Punch **\$2.50/per Person**
 Ginger ale, Pineapple and Lemon Punch **\$2.50/per Person**
 Water Station **\$1.75/per Person**
 Flavored Water Station **\$2.50/per Person** Choice of One Flavor: Cucumber, Mint, and Lime | Summer Melon | Fresh Berry

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Boxed Lunch Selections

All Boxed Lunches Include Chips | Apple | Bottled Water
A Maximum of Three Selections Allowed Per Order

Sandwich Selections

Roast Beef on Wheat \$11

Roast Beef, Cheddar Cheese, Lettuce, Tomato, Crispy Onions, Mayo and Mustard

Turkey on White \$11

Sliced Turkey, Cheddar, Lettuce, Tomato and Mayo

Ham on White \$11

Sliced Ham, Swiss Cheese, Lettuce, Tomato, Mayo and Mustard

Chef's PB & J on White \$11

Peanut Butter and Raspberry Preserves with Fresh Sliced Strawberries

Chicken Salad \$11

SSC Chicken Salad with Lettuce and Tomato on a Flaky Croissant

Wrap Selections

All Wrap Selections are Presented in a Flour Tortilla

Tuna Salad \$11

All White Meat Tuna Tossed in a Spiced Aioli and Mixed with Fresh Basil, Celery, Red Onion and Tomatoes, with Romaine Lettuce

Chicken Caesar \$11

Garlic & Herb Grilled Chicken Breast with Romaine Lettuce, Tomatoes and Parmesan Cheese, Tossed in Creamy Caesar Dressing

Roasted Vegetables \$11

Grape Tomato, Zucchini, Red Onion, Mushrooms and Muenster Cheese, Drizzled with Balsamic Vinegar

Beef Salad \$11

Seasoned Roast Beef, Tomatoes, Red Onion, Red Pepper, Mixed Greens, Cheddar Cheese and Dill Pickle, Tossed in Dijon Mayo

Greek Salad \$11

Romaine Lettuce, Tomatoes, Cucumbers, Red Onion, Kalamata Olives, Feta Cheese and Fresh Oregano Tossed in Greek Dressing

Chicken Salad \$11

SSC Chicken Salad with Lettuce and Tomatoes

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Boxed Lunch Selections

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A Maximum of Three Selections Allowed Per Order

Upgraded Selections

Grilled Chicken Croissant \$12

Garlic and Herb Grilled Chicken Breast with Havarti Cheese, Sliced Cucumber, Tomato, Lettuce, Mayo and Mustard on a Flaky Croissant

The Italian \$12

Sliced Ham, Salami, Pepperoni, Roasted Red Pepper Giardiniera, Lettuce, Tomato and Provolone Cheese on Tomato Focaccia

The Steak House \$12.75

Sliced Beef Tenderloin, Smoked Cheddar Cheese, Roasted Red Pepper Giardiniera, Crispy Onions and Horseradish Mayo on an Onion Roll

Boxed Salad Lunch Selections

All Boxed Salad Lunches Include an Apple | Bottled Water
A Maximum of Three Selections Allowed Per Order

Salad Selections

Chicken or Portobello Caesar \$11

Caesar Salad with Crisp Romaine, Garlic Croutons, Parmesan Cheese, Peppadews and Choice of Grilled Chicken Breast or Grilled Portobello Mushroom, with a Creamy Caesar Dressing

Cobb \$12

Diced Romaine and Iceberg Lettuces Topped with Turkey, Diced Egg, Tomato, Onion, Bacon and Bleu Cheese Crumbles, with a Ranch Dressing

Mixed Berry Spinach (vt) \$11

Fresh Spinach, Goat Cheese, Mixed Berries and Toasted Almonds with Pomegranate Vinaigrette

Super Food Salad (Allergen-Free) (vg) \$12

Tri-Color Quinoa with Chia Seeds, Pumpkin Seeds, Coconut, Baby Kale, and Dried Blueberries, Topped with a Mandarin Orange and Pomegranate and a Spiced Apple Vinaigrette

Quinoa Blend (Allergen-Free) (vg) \$11

Quinoa Blend with Asparagus, Peppers, Onions, Fresh Herbs and Whole Olives

Mediterranean Chicken Salad (gf) \$12

Greek Seasoned Grilled Chicken with Romaine and Iceberg, Feta Cheese, Kalamata Olives, Red Onion, Chick Peas, Tomatoes, and Cucumbers with a Red Wine Vinaigrette

Vegetarian Hummus Plate (vg/gf) \$10

Red Pepper Hummus with Carrots, Celery, Broccoli, Olives and Pita Chips

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Plated Lunch Selections

All Served Lunches Include a Garden Salad of Gathered Field Greens, English Cucumbers, Grape Tomatoes and Choice of Dressing | Assorted Rolls and Butter | Choice of Dessert | Freshly Brewed Coffee, and a Selection of Fine Teas

Lunch Dessert Selections (Select One)

New York Style Cheesecake with Raspberry Coulis | Apple Pie | Blueberry Pie | Cherry Pie | German Chocolate Cake | Boston Cream Pie | Carrot Cake | Chocolate Cupcake | Banana Split Kabob (vg/gf) | Fresh Fruit Cup (vg/gf)
 MSU Dairy Store Ice Cream Cups (Only Available in the Huntington Club or the MSU Union Building)

Poultry Selections

Michigan Chicken (gf) \$17.50

Grilled Chicken Breast with Michigan Cherry Sauce | Rosemary Roasted Red Skin Potatoes | Fresh Steamed Broccolini

Grilled Jerk Chicken (gf) \$17.50

Jerk Grilled Chicken Breast Topped with Mango Salsa | Paprika Roasted Sweet Potatoes | Sweet Corn and Okra

Chicken Parmesan \$17.50

Chicken Breast Breaded and Oven Baked, Topped with Marinara Sauce and Mozzarella Cheese | Orzo Pasta | Italian Vegetable Medley

Garlic and Rosemary Chicken \$18

Chicken Breast with Garlic, Rosemary and White Wine | Sage Gnocchi | Haricot Verts

Wild Mushroom Chicken (gf) \$18.50

Seasoned Chicken Pan-Fried and Topped with a Wild Mushroom Sauce | Polenta Cakes | Fresh Steamed Broccolini

Pork and Beef Selections

Roasted Pork Tenderloin \$22

Pecan Crusted Pork Tenderloin Topped with Red Onion Marmalade | Roasted Sweet Potatoes | Asparagus and Squash Hash

Blue Ribbon Meatloaf \$16

Chef's Extraordinary Home Made Meatloaf | Mashed Potatoes | Haricot Verts

Grilled Flat Iron Steak (gf) \$25

Grilled Flat Iron Steak Topped with Wild Mushroom Sauce | Rosemary Roasted Fingerling Potatoes | Steamed Broccolini

Plated Lunch Selections

All Served Lunches Include a Garden Salad of Gathered Field Greens, English Cucumbers, Grape Tomatoes and Choice of Dressing | Assorted Rolls and Butter | Choice of Dessert | Freshly Brewed Coffee, and a Selection of Fine Teas

Seafood Selections

Pan-Seared Trout (gf) \$19

Pan-Seared Trout Topped with Rosemary Lemon Compound Butter | Herb Rice Pilaf | Broccolini with Roasted Tomatoes

Balsamic Glazed Salmon \$23

Balsamic Glazed Salmon Fillet Topped with Crispy Onions | Roasted Fingerling Potatoes | Italian Squash Medley

Pistachio Crusted Whitefish \$21

Whitefish Fillet with Pistachio Crust and Coconut Béchamel Sauce | Cumin and Scallion Rice Pilaf | Haricot Verts

Vegetarian Selections

Chilaquiles (gf) \$14

Oven Baked Corn Tortillas Tossed with Tomato Salsa and Cheddar Cheese | Cilantro Sour Cream | Black Beans

Three Cheese Macaroni \$14

Pasta Tossed with Herbed Goat Cheese, Sharp Cheddar Cheese and Parmesan Cheese, Dusted with Rosemary, Thyme and Sage | Roasted Tomatoes

Gnocchi Romano \$15

Gnocchi Tossed with Parmesan Butter, Sage, Sun-Dried Tomatoes, Mushrooms and Romano Cheese

Spinach and Mushroom Ravioli \$15

Spinach and Mushroom Ravioli | Tuscan White Bean and Sun-Dried Tomato Sauce

Risotto (gf) \$15

Risotto with Baby Spinach | Mushrooms | Asparagus | Oven Roasted Tomatoes

Easy Vegetable Curry (vg) \$15

Stew of Curried Shallots, Celery Root, Bell Peppers, Zucchini, Cauliflower, Broccoli, and Tomato Topped with a Dollop of Yogurt and Served over Steamed White Rice

Poutine \$14

Waffle Fries Covered with a Vegetable Gravy and Cheese Curds | Side of Grilled Asparagus

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Plated Lunch Selections

All Served Lunches Include a Garden Salad of Gathered Field Greens, English Cucumbers, Grape Tomatoes and Choice of Dressing | Choice of Dessert | Freshly Brewed Coffee, and a Selection of Fine Teas

Major Eight Allergen-Free Selections

Dumplings \$14

Seasonal Dumplings | Seasonal Puree | Slaw

Spanish Bean Cakes \$14

Spanish Bean Cakes | Creamy Polenta | Pico de Gallo | Avocado

Sweet Potato and Quinoa Croquettes \$15

Sweet Potato, Quinoa, Caramelized Onions and Peppers, atop a Coconut Tomato Sauce | Sofrito | Roasted Cauliflower

Ratatouille Stuffed Peppers \$15

Mediterranean Ratatouille Stuffed Peppers with Green Onion Polenta

Paella \$14

Soyrizo Sausage, Peppers, Onions, Artichokes, and Peas with Saffron Rice

Avocado and Black Bean Sope \$15

Sope with Refried Black Beans, Topped with Peppers, Tomatoes, Onion, Vegan Sour Cream and Shredded Kale | Salsa Verde

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Lunch Buffet Selections

All Lunch Buffets Include Freshly Brewed Coffee, a Selection of Fine Teas, and Bottled Iced Tea
(Lunch Buffets Require a Minimum Guarantee of 30 guests)

Soup Addition to Any Buffet: \$2.50 Per Person

Vegetarian Roasted Tomato Basil Bisque | Butternut Squash Bisque | Minestrone Soup | Potato and Leek Soup |
Rosemary Chicken Noodle Soup | SSC Lentil Soup | Chicken Tortilla Soup | Beef Barley Soup | Gazpacho

Mini Sandwich Buffet \$16

Spartan Signature Pasta Salad (vt) | An Assortment of Miniature Sandwiches to Include:
Tuna Salad, Turkey and Cranberry Cream Cheese, Ham and Cheddar, Cucumber and Avocado | Hummus
(vg/gf) with Assorted Vegetables (vg/gf) | Assorted Miniature Desserts (vt)

SSC Buffet \$15

Iceberg and Romaine Mix with Tomato, Bacon, Bleu Cheese (gf) and Ranch Dressing | Braised Beef Brisket (gf) |
Roasted Fingerling Potatoes (vg/gf) | Honey Glazed Carrots (vg/gf) | Assorted Rolls & Butter | Apple Crisp (vt)

Thanksgiving Buffet \$14

Spinach Salad with Dried Cranberries, Candied Pecans and Balsamic Vinaigrette (vg/gf) | Roasted Turkey
Breast (gf) | Mashed Potatoes (vt/gf) with Gravy | Corn Niblets (vt/gf) | Assorted Rolls & Butter | Pumpkin Pie (vt)

The Southwest Buffet \$15.50

Southwest Salad with Chopped Iceberg and Romaine Lettuce, Black Beans, Corn, Diced Tomatoes, Shredded
Cheddar Cheese and a Chili Lime Vinaigrette (vt/gf) | Fajita Chicken and Peppers (gf) | Flour Tortillas and
Tortilla Chips | Spanish Rice (vt/gf) | Jalapeno Carrots (vg/gf) | Sour Cream (vt/gf) | Guacamole (vt/gf) | Cinnamon
Chips with Fresh Fruit Salsa (vt)

Potato Bar Buffet \$14

Baked Potatoes (vt/gf) | Spartan Signature No-Bean Chili (gf) | Warm Cheese Sauce | Broccoli (vg/gf) | Shredded
Cheddar Cheese, Bacon Crumbles, Black Olives, Chives, Whipped Butter and Sour Cream | Chicken Noodle
Soup | Assorted Rolls & Butter | Assorted Cookies (vt)

The Sicilian Buffet \$16

Caesar Salad with Crisp Romaine, Garlic Croutons, Parmesan Cheese and Creamy Caesar Dressing (vt) |
Chicken Marsala (gf) | Baked Rigatoni with Marinara (vt) | Garlic Balsamic Roasted Asparagus (vg/gf) |
Breadsticks & Butter | Assorted Cookies (vt)

The Asian Buffet \$16

Asian Chicken Salad with Lettuce Wraps | Beef and Broccoli (gf) | Vegetable Stir-Fry (vg/gf) | White Rice (vg/gf)
Assorted Rolls & Butter | Fortune Cookies and Sugar Cookies (vt)

The Hometown Buffet \$16

Cole Slaw (vt/gf) | Fried Chicken with White and Dark Meat | Stuffing with Country Gravy | Green Bean
Casserole (vt) | Assorted Rolls & Butter | Apple Pie (vt)

The Picnic Buffet \$16

Spartan Signature Potato Salad (vt/gf) | All Beef Hot Dogs (gf) and Stadium Bratwurst with Ketchup, Mustard,
Relish, Tomatoes & Onions | SSC Baked Beans | Roasted Mini Carrots (vg/gf) | Assorted Cookies (vt)

The Super Picnic Buffet \$19

Watermelon Basil Salad (vg/gf) | Angus Hamburgers and Pulled Pork (gf) with Sliced Cheddar, Sliced Tomatoes,
Sliced Pickles, Lettuce, Ketchup, Mustard, BBQ Sauce and Onion Buns | Seasoned Potato Wedges (vt/gf) | SSC
Baked Beans | Fudge Brownies (vt)

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Build Your Own Lunch Buffet Selections

All Tier Lunch Buffets Include Assorted Rolls and Butter |
Freshly Brewed Coffee, a Selection of Fine Teas, and Bottled Iced Tea
(Lunch Buffets Require a Minimum Guarantee of 30 guests)

spartan signature catering

Tier One Buffet \$17

Select One Item From Each Section

Salad/Side

Garden Greek Pasta Potato Cole Slaw

Protein

Michigan Chicken Grilled Jerk Chicken Roasted Pork Loin Smoked Beef Brisket

Starch

Mashed Potatoes Roasted Redskins Rice Pilaf Baked Pasta Stuffing

Vegetable

Sweet Corn Green Beans Vegetable Medley Broccoli

Dessert

Brownies Assorted Cookies Fruit Pie

Tier Two Buffet \$20

Select One Item From Each Section
(Including Items Listed in Tier One)

Salad/Side

Spinach Broccoli Mixed Berry Caesar Watermelon Basil
Asian Chicken Lettuce Wraps

Protein

Mushroom Chicken Mushroom Flat Iron Balsamic Salmon

Starch

Polenta Cakes Gnocchi Romano Mac and Cheese Roasted Fingerling Potatoes
Dauphinoise Potatoes Vegetarian Risotto

Vegetable

Broccolini Honey Mini Carrots Asparagus/Squash Hash Roasted Cauliflower

Dessert

Boston Cream NY Cheesecake Carrot Cake German Chocolate

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Plated Dinner Selections

All Served Dinners Include a Choice of Salad | Assorted Rolls with Butter | Choice of Dessert | Freshly Brewed Coffee and a Selection of Fine Teas

Included Dinner Salad Selections (Select One)

Garden Salad of Mixed Greens, English Cucumbers, Grape Tomatoes and Choice of Dressing (vg/gf)
 Gathered Field Greens with Candied Pecans, Crumbled Goat Cheese and Red Wine Vinaigrette (vt/gf)
 Classic Caesar Salad of Crisp Romaine, Garlic Croutons, Parmesan Cheese and Caesar Dressing (vt)
 Spinach Salad with Roasted Red Pepper, Red Onion, Romano Cheese, Toasted Almonds and Balsamic Dressing (vt/gf)

Included Dinner Dessert Selections (Select One)

New York Style Cheesecake with Raspberry Coulis | Apple Pie | Blueberry Pie | Cherry Pie |
 German Chocolate Cake | Boston Cream Pie | Carrot Cake | Chocolate Cupcake |
 Banana Split Kabob (vg/gf) | Fresh Fruit Cup (vg/gf)
 MSU Dairy Store Ice Cream Cups (Only Available in the Huntington Club or the MSU Union Building)

Enhanced Dinner Salad Selections \$4 Per Person

Mixed Berry Salad of Bibb Lettuce, Mixed Berries and Toasted Almonds with Raspberry Vinaigrette (vg/gf)
 Beet Salad with Grilled Beets, Feta, Toasted Walnuts, Micro Arugula and a Citrus Vinaigrette (vt/gf)
 SSC House Salad of Mixed Greens, Tomato & Cucumber Relish, Parmesan Olive Croutons with Balsamic Vinaigrette

Enhanced Dinner Dessert Selections \$6 Per Person

Tiramisu | White Chocolate Mousse, Fresh Berries | Italian Lemon Berry Cake
 Chocolate Mousse Torte | Loaded Peanut Butter Brownie | Turtle Cheesecake | Pumpkin Cheesecake (seasonal)

Poultry Selections

Wild Mushroom Chicken \$24

Seasoned Chicken Pan-Fried and Topped with a Wild Mushroom Sauce | Polenta Cakes | Fresh Steamed Broccolini

Chicken Parmesan \$24

Chicken Breast Breaded and Oven Baked, Topped with Marinara Sauce and Mozzarella Cheese | Orzo Pasta | Italian Vegetable Medley

Garlic and Rosemary Chicken \$24

Chicken Breast with Garlic, Rosemary and White Wine | Sage Gnocchi | Haricot Verts

Root Vegetable and Apple Chicken Roulade \$25

Chicken Breast Stuffed with Root Vegetable and Apples, Breaded and Topped with a Cider Demi Glace | Duchess Potatoes | Haricot Vert with Caramelized Onions and Roasted Red Peppers

Pan-Seared Airline Chicken \$25

Airline Chicken Pan-Seared with Wilted Baby Spinach, Leeks, Bacon and Beets, Topped with a Michigan Cider Brandy Sauce | Roasted Fingerling Potatoes

Michigan Chicken \$24

Grilled Chicken Breast with Michigan Cherry Sauce | Rosemary Roasted Red Skin Potatoes | Fresh Steamed Broccolini

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Plated Dinner Selections

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Pork and Beef Selections

Roasted Pork Tenderloin \$25

Pecan Crusted Tenderloin Topped with Red Onion Marmalade and Pork Demi Glace | Root Vegetable Stuffing | Braised Swiss Chard

Bacon Wrapped Pork Loin \$22

Maple Pork Loin Wrapped in Bacon with Pork Demi Glace | Mashed Potatoes | Fresh Steamed Broccolini

Grilled Flat Iron Steak (gf) \$28

Grilled Flat Iron Steak with a Wild Mushroom Sauce | Roasted Fingerling Potatoes | Fresh Steamed Broccolini

Rib-Eye Steak \$32

Grilled Steak with Rosemary Red Wine Demi Glace | Roasted Redskin Potatoes | Green Beans Almondine

Grilled 8oz Filet Mignon \$36

Grilled Filet Topped with a Woodland Mushroom Sauce | Mashed Potatoes | Asparagus and Squash Hash

Braised Boneless Short Ribs \$24

Slow Braised Boneless Short Ribs | Mashed Yukon Potatoes | Haricot Verts

Duo Selections

Petite Filet Mignon and Herb Breaded Chicken Breast \$37

Pan-Roasted Filet Mignon and a Herb Breaded Chicken Breast Served in Pinot Noir Demi and Boursin Cheese Sauces | Dauphinoise Potatoes | Wild Mushroom, Pepper and French Bean Medley

Petite Flat Iron Steak and Shrimp Scampi (gf) \$38

Grilled Flat Iron Steak with Herb Butter Served with Shrimp in a White Wine Butter Sauce | Herb Rice Pilaf | Asparagus and Squash Hash

Chef Cut Strip Steak and Glazed Salmon \$38

Strip Steak with a Brandy Butter Demi Glace and a Balsamic Glazed Salmon Fillet, Topped with Crispy Onions | Potato Croquettes | Chef Selection Vegetables

Plated Dinner Selections

All Served Dinners Include a Choice of Salad | Assorted Rolls with Butter | Choice of Dessert | Freshly Brewed Coffee and a Selection of Fine Teas

Seafood Selections

Basil-Pesto Crusted Salmon \$27

Basil-Pesto Crusted Salmon over Portobello Mushrooms and Asparagus Orzo Pasta

Balsamic Glazed Salmon \$27

Balsamic Glazed Salmon Fillet Topped with Crispy Onions | Roasted Fingerling Potatoes | Italian Squash Medley

Pistachio Crusted Whitefish \$26

Whitefish Fillet with Pistachio Crust and Coconut Béchamel Sauce | Cumin and Scallion Rice Pilaf | Haricot Verts

Grilled Tuna Steak (gf) \$34

Grilled Ahi Tuna with a Northern White Bean, Celery, Onion, Carrot, and Dried Tomato Ragout

Vegetarian Selections

Three Cheese Macaroni \$16

Pasta Tossed with Herbed Goat Cheese, Sharp Cheddar Cheese and Parmesan Cheese, Dusted with Rosemary, Thyme and Sage | Roasted Tomatoes

Gnocchi Romano \$17

Gnocchi Tossed with Parmesan Butter, Sage, Sun-Dried Tomatoes, Mushrooms and Romano Cheese

Spinach and Mushroom Ravioli \$18

Spinach and Mushroom Ravioli | Tuscan White Bean and Sun-Dried Tomato Sauce

Risotto (gf) \$20

Risotto with Baby Spinach | Mushrooms | Asparagus | Oven Roasted Tomatoes

Roasted Vegetable Goulash \$19

Roasted Vegetable Medley | Tomato Ragout | Spätzle

Easy Vegetable Curry \$14

Stew of Curried Shallots, Celery Root, Bell Peppers, Zucchini, Cauliflower, Broccoli, and Tomato topped with a Dollop of Yogurt and Served over Steamed White Rice

Poutine \$14

Waffle Fries Covered with a Vegetable Gravy and Cheese Curds | Side of Grilled Asparagus

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Plated Dinner Selections

All Served Dinners Include a Choice of Salad | Choice of Dessert |
Freshly Brewed Coffee and a Selection of Fine Teas

Major Eight Allergen-Free Selections

Dumplings \$22

Seasonal Dumplings | Seasonal Puree | Slaw

Spanish Bean Cakes \$21

Spanish Bean Cakes | Creamy Polenta | Pico de Gallo | Avocado

Sweet Potato and Quinoa Croquettes \$23

Sweet Potato, Quinoa, Caramelized Onions and Peppers, atop a Coconut Tomato Sauce | Sofrito | Roasted Cauliflower

Ratatouille Stuffed Peppers \$19

Mediterranean Ratatouille Stuffed Peppers with Green Onion Polenta

Paella \$18

Soyrizo Sausage, Peppers, Onions, Artichokes, and Peas with Saffron Rice

Avocado and Black Bean Sope \$18

Sope with Refried Black Beans, Topped with Peppers, Tomatoes, Onion, Vegan Sour Cream and Shredded Kale | Salsa Verde on the Side

spartan signature catering

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Dinner Buffet Selections

All Dinner Buffets Include Assorted Rolls and Butter | Freshly Brewed Coffee and a Selection of Fine Teas
(Dinner Buffets Require a Minimum Guarantee of 30 Guests)

Coast to Coast Buffet \$35

Iceberg Lettuce, Bleu Cheese Crumbles and Bacon Crumbles with Honey Mustard Vinaigrette (gf) | Wild Rice Salad with Apples and Brown Sugar (vg/gf) | Slow Roasted St. Louis Style Baby Back Ribs with Maple BBQ Sauce | Southern Fried Chicken with Louisiana Onion Gravy on the Side | Carolina Red and Sweet Potato Mashers (vg/gf) | Steamed Michigan Asparagus (vt/gf) | Vegetable Medley (vg/gf) | NY Cheesecake (vt)

The Mediterranean Buffet \$40

Couscous Salad with Fresh Herbs (vt/gf) | Hummus (vg/gf) and Pita Chips | Greek Salad with Romaine, Tomato, Kalamata Olives and Feta with Greek Dressing (vt/gf) | Iberian Roasted Chicken with Sun-Dried Tomatoes, Kalamata Olives and Artichoke Hearts in a Smoked Tomato Sauce (gf) | Mediterranean Marinated Flank Steak with Lemon and Garlic (gf) | Penne Pasta with a Basil Pesto Garlic Cream, Roasted Peppers and Olives (vt) | Broccoli with Fire Roasted Tomatoes (vg/gf) | Chef Selection Cakes and Pies (vt)

The Fire Starter Buffet \$42

Marinated and Grilled Vegetable Platter with a Selection of Olives (vg/gf) | Iceberg Wedge with Roma Tomatoes (vg/gf) and Ranch Dressing | Smoked Pepper Pork Loin with Fruit Chutney, Beer Braised Onions and Pickled Jalapenos | Honey-Sage Fried Walleye with Lemon Wedges, Tartar and Apple Slaw | Wild Mushroom Polenta (vt/gf) | Steamed Redskin Potatoes Tossed in Butter & Fresh Herbs (vt/gf) | Honey Glazed Carrots (vg/gf) | Chef Selection Desserts

The American Buffet \$28

Tossed Garden Salad with Assorted Toppings (vt/gf) and Dressings | Spartan Signature Potato Salad (vt/gf) | BBQ Chicken Breast (gf) | Certified Angus Beef Hamburgers | Appropriate Buns | Cheddar and American (vt) Cheeses | Leaf Lettuce, Tomatoes, Sliced Onions and Pickles (vg/gf) | Classic Mustard, Mayonnaise, Hot Sauces and Ketchup | House-Made Macaroni and Cheese Gratin (vt) | Corn Niblets (vg) | Apple Pie (vt)

The Sicilian Buffet \$22

Caesar Salad with Crisp Romaine, Garlic Croutons, Parmesan Cheese and Creamy Caesar Dressing (vt) | Chicken Marsala (gf) | Baked Rigatoni with Marinara (vt) | Garlic Balsamic Roasted Asparagus (vg) | Breadstick & Butter | Assorted Cookies (vt)

Allergen-Free Buffet \$33

Heirloom Tomato, Cucumber, Red Onion and Red Pepper Salad over Greens | Roasted Yukon Potato Salad with Vinaigrette | Braised Boneless Short Ribs with Peppers and Onions | Pan-Seared Chicken with Wilted Greens and Lyonnaise Sauce | Roasted Cauliflower with a Garlic Drizzle | Quinoa Pilaf | Roasted Potato Medley | Coconut Milk Dark Chocolate Mousse | Berry Rhubarb Crisp

The Southwest Buffet \$21

Southwest Salad with Chopped Iceberg and Romaine Lettuce, Black Beans, Corn, Diced Tomatoes, Shredded Cheddar Cheese and a Chili Lime Vinaigrette (vt/gf) | Fajita Chicken and Peppers (gf) | Flour Tortillas and Tortilla Chips | Spanish Rice (vg/gf) | Jalapeno Carrots (vg/gf) | Sour Cream (vt/gf) | Guacamole (vg/gf) | Cinnamon Chips with Fresh Fruit Salsa (vg/gf)

The Signature Buffet \$28

Marinated Summer Vegetable Salad (vg/gf) | Danish Potato Salad (vt/gf) | Apple and Sage Pan-Seared Airline Chicken | Grilled Portobello Mushrooms with Red Wine and Roasted Fingerling Potatoes (vg/gf) | Eggplant Pilaf and Pistachios Ragout (v/gf) | Roasted Cauliflower with Tomato Olive Relish (vg/gf) | Donut Bread Pudding with Caramel Cream Anglaise (vt/gf)

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Build Your Own Dinner Buffet Selections

All Tier Dinner Buffets Include Assorted Rolls and Butter |
 Freshly Brewed Coffee, a Selection of Fine Teas
 (Dinner Buffets Require a Minimum Guarantee of 30 guests)

Tier One Buffet \$23

Select One Item From Each Section

Salad/Side

Garden Mixed Berry Caesar Spinach

Protein

Michigan Chicken Mushroom Chicken Balsamic Salmon Braised Short Ribs
 Bacon Wrapped Pork

Starch

Mashed Potatoes Rice Pilaf Sage Risotto Roasted Redskins

Vegetable

Asparagus Green Beans Corn and Okra Vegetable Medley

Dessert

Carrot Cake Assorted Pies Boston Cream Pie NY Cheesecake Cookies/Brownies
 Spartan Cupcakes German Chocolate Cake

Tier Two Buffet \$33

Select One Item From Each Section
 (Including Items Listed in Tier One)

Side/Salad

Antipasto Display Couscous Heirloom Tomato Wild Rice Salad

Protein

Ribs Grilled Flat Iron Pan Seared Trout Pork Tenderloin Iberian Chicken
 Mushroom Ravioli Garlic & Rosemary Chicken

Starch

Quinoa Pilaf Carolina Mashers Mac and Cheese Gnocchi Romano
 Roasted Fingerling Potatoes Dauphinoise Potatoes Sweet Corn Polenta Cakes

Vegetable

Broccolini Honey Mini Carrots Asparagus/Squash Hash Roasted Cauliflower

Dessert

Lemon Berry Cake Red Velvet Cake Tiramisu Turtle Cheesecake

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Chef & Staff Attended Stations

Herb Roasted Turkey Breast \$7

Requires a Chef Attendant at \$75 per Chef per 50 Guests per Hour

Turkey Carved and Served with a Herb Demi | Whole Grain Mustard | Petite Rolls

Caribbean Style BBQ Pork Loin \$10

Requires a Chef Attendant at \$75 per Chef per 50 Guests per Hour

Caribbean Pork Loin Carved and Served with Pineapple Mango Salsa | Petite Rolls

Scampi Sauté \$ MARKET PRICE

Requires a Chef Attendant at \$75 per Chef per 50 Guests per Hour

Jumbo Shrimp Sautéed with Garlic, White Wine and Citrus Juices

Pepper Crusted Tenderloin of Beef \$13

Requires a Chef Attendant at \$75 per Chef per 50 Guests per Hour

Pepper Crusted Tenderloin Carved and Served with Wild Mushroom Demi Glace | Petite Rolls

Chef's Salad Bar (vg/gf) \$9

Require a Staff Attendant at \$25 per Attendant per 50 Guests per Hour

Mesclun Greens | Baby Spinach | Iceberg Lettuce | Bacon | Tomato | Onion | Cucumber | Smoked Cheddar | Feta | Bleu Cheese | Olives | Sliced Almonds | Dried Cherries | Croutons | Raspberry and Balsamic Vinaigrettes, Ranch and Caesar Dressings

Mashed Potato Martini Bar \$8

Require a Staff Attendant at \$25 per Attendant per 50 Guests per Hour

Choice of Cheese and Herb Mashed Red Skin Potatoes, Roasted Garlic Mashed Yukon Potatoes, and Mashed Sweet Potatoes | Top with Sour Cream, Cheddar Cheese, Bacon Crumbles, Fresh Chives, Brown Sugar, Honey-Butter and Veal Demi Glace

Asian Noodle Bar \$14

Require a Staff Attendant at \$25 per Attendant per 50 Guests per Hour

Ramen, Pho and Udon Noodles | Sprouts, Chopped Herbs, Chilies, Bamboo Shoots, Sweet Corn, Asian Greens, Scallions | Veggie, Pork and Duck Broths | Skewered and Grilled Pork Belly, Duck and Shrimp

Mac n' Cheese \$10

Require a Staff Attendant at \$25 per Attendant per 50 Guests per Hour

Elbow Pasta | Cheddar, Swiss, Asiago, Fontina, Parmesan Cheeses | Herbed Bread Crumbs | Caramelized Onions | Wild Mushrooms | Sun-Dried Tomatoes | Roasted Bell Pepper | Broccoli | Tomatoes | Bacon Crumbles | Andouille Sausage

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Self-Serve Stations

Nacho Bar (gf) \$9

Spicy Lime Pulled Chicken | Ground Taco Meat | Manchego Cheese Sauce | Jalapenos | Diced Tomatoes | Black Bean Relish | Diced Onion | Shredded Lettuce | Guacamole, Salsa and Sour Cream | House-Made Tortilla Chips

Mini Slider Station \$13

Brisket with Horseradish | Caribbean Chicken | Cuban Pulled Pork

BBQ Art \$15

Pulled Pork Donuts with BBQ Glaze | Bacon Wrapped BBQ Shrimp Stuffed Jalapeno | Corn Bread Tart with Braised Short Rib | Cole Slaw Minis

Short Stop \$9

Individual Bags of Popcorn, Potato Chips, Pretzels and M&M's | Assorted Sodas | Freshly Brewed Coffee and a Selection of Fine Teas

Hot Chocolate Bar \$7

Hot Chocolate | Hot Cider | Crushed Mints | Whipped Cream | Caramel | Cinnamon Sticks | Sliced Ginger | Chocolate Bar | Assorted Cookies

Ice Cream Sundae Bar \$10

MSU Dairy Store Vanilla and Chocolate Ice Cream | Chocolate Sauce | Caramel Sauce | Crushed Strawberries | Crushed Peanuts | Sprinkles | Whipped Cream | Maraschino Cherries

Chef's Miniature Dessert Station \$11

Miniature Cheesecakes | Assorted Petit Fours | Double Chocolate Mousse | Assorted Truffles | Chocolate Dipped Strawberries | Fresh Fruit Display | Freshly Brewed Coffee with Lemon Zest | Whipped Cream | Shaved Chocolate

Chef's S'mores \$9

Your Childhood Camp-Fire Treat Presented in Four Ways
Chocolate, Marshmallow and Graham Cracker

International and Domestic Cheese Display \$190 (serves 50) or **\$110** (serves 25)
Assorted Crackers (vt/gf) and French Bread

Garden Fresh Crudités \$125 (serves 50) or **\$65** (serves 25) | Buttermilk Ranch Dip (vg/gf)

Fresh Fruit Display \$185 (serves 50) or **\$100** (serves 25) (vg/gf)

Roma Tomato Caprese Display \$100 (serves 50)
Roma Tomatoes with Fresh Mozzarella and Fresh Basil (vt/gf) | Balsamic Drizzle

Smoked Seafood Display \$375 (serves 50)
Salmon Lox | MI Lake Trout | Petite Shrimp | Served with Traditional Accompaniments (gf)

Antipasto Display \$275 (serves 50)
Salami | Spicy Capicola | Prosciutto | Mortadella | Parmesan Cheese | Marinated Olives | Roasted Peppers | Grilled Mushrooms and Asparagus | Mostarda

Breads and Spreads \$175 (serves 50) (vt)
Hummus | Olive Tapenade | Warm Spinach and Artichoke Dip | Walnut Cinnamon Honey Butter | Roasted Garlic and Rosemary Infused Olive Oil | Assorted Artisan Breads and Pita Chips

Roasted Vegetable Display \$150 (serves 50) (v/gf)
Roasted Red and Yellow Peppers | Zucchini | Yellow Squash | Roma Tomatoes | Eggplant | Mushrooms | Roasted Garlic Aioli and Served Cold

Hot Dips

Chipotle Dip \$75 (serves 50)
Chipotle Cheddar Chicken Dip | Assorted Artisan Breads

Baked Crab Dip \$75 (serves 50)
Baked Crab Dip | Assorted Artisan Breads

Spring Vegetable Dip \$75 (serves 50)
Spring Vegetable Dip | Assorted Artisan Breads

Spinach & Artichoke Dip \$75 (serves 50)
Creamy Spinach and Artichoke Dip | House-Made Tortilla Chips

Desserts Priced Per 50 Pieces

Desserts

Miniature Desserts \$140
Assorted Cheesecakes | Petit Fours | Chocolate Mousse | Truffles | Chocolate Dipped Strawberries

Individual Strawberry Shortcakes \$150
House-made Shortcake | Fresh Strawberries | Whipped Cream | Mint | Caramel Sauce

Assorted Miniature Tarts \$150
Chef Selection Seasonal Miniature Tarts

MSU Bakery Miniature Cupcakes \$200
Spartan Spirit | Raspberry Cream | Peanut Butter | Chocolate Orange | Mocha Cream | Anne Marie | Mt. Dew | Spice

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Vegetarian

Goat Cheese Truffle \$125 | Red Grapes Rolled in Goat Cheese and Spiced Pistachios (gf)

Sun-Dried Tomato Bruschetta \$100 | Bruschetta with Sun-Dried Tomato Relish Dip

Tomato and Polenta Tartlets \$150 | Tomato Stuffed with Polenta, Topped with Cilantro Cream (gf)

Roasted Apple, Goat Cheese, Micro Arugula, Caramel Vinaigrette Flatbread \$125

Chipotle Goat Cheese and Roasted Pepper Crostini \$100 | Chipotle Goat Cheese and Roasted Pepper Served on Crostini

Phyllo Cups with Vegetables \$100 | Phyllo Cups Filled with Boursin Cheese and Grilled Vegetables

Basil Gelee Cups \$140 | Basil Gelee | Mozzarella Pearls | Tomatoes | Balsamic Cream (gf)

Pimento Cheese with Breadsticks \$100 | Whipped Pimento Cheese | MSU Dairy Cheddar Cheese | Crunchy Mini Breadsticks

Mediterranean Skewers \$100 | Cherry Tomato | Mozzarella | Olive | Artichoke Hearts with Olive Oil Drizzle (gf)

Watermelon Globes \$200 | Watermelon | Roasted Cherry Tomatoes | Micro Basil | Honey Vinaigrette (vg/gf)

Poultry

Cherry Braised Duck with Goat Cheese \$135 | Duck and Goat Cheese Served on Sweet Potato Chips (gf)

Open Faced Lettuce Wraps \$130 | Smoked Chicken | Sliced Almonds | Scallions | Vinaigrette | Atop Iceberg Lettuce (gf)

Curried Chicken Salad \$110 | Curried Chicken Salad in English Cucumber Cups (gf)

Pork

Roasted Asparagus \$120 | Roasted Asparagus Wrapped with Prosciutto Ham (gf)

Pancetta and Wild Mushrooms \$125 | Italian Bacon | Wild Mushrooms | Smoked Cheddar on Toasted Baguettes

Mini Antipasto Cups \$100 | Roasted Vegetables | Tortellini | Assorted Cheeses | Salami

Pork Belly Kebobs \$150 | Pork Belly | Roasted Jalapeno | Watermelon | Lime Wedge (gf)

Seafood

Smoked Trout Crostini \$100 | Smoked Trout with Grilled Fennel and Red Onion Served on Crostini

Shrimp Ceviche Shooters \$MARKET | Roasted Vegetables | Rock Shrimp | Lime | Cilantro | Corn Salad (gf)

Shrimp Cocktail Spoons \$MARKET | Classic Shrimp Cocktail Presented in a Spoon (gf)

Black Sesame Crusted Ahi Tuna \$200 | Crusted Ahi Tuna on a Won Ton Crisp, Topped with Wasabi Cream

Citrus Salmon Nachos \$150 | Citrus Salmon Salsa with Tortilla Chips and Crème Fraiche

Smoked Salmon Tartare \$175 | Smoked Salmon Tartare with Avocado Cream on Toasted Bagel Chips

Jumbo Gulf Shrimp \$MARKET | Shrimp with Cocktail Sauce and Lemon Wedges (gf)

Mini Nicoise Salad Cups \$125 | Tuna | Green Beans | Hard Boiled Eggs | Tomatoes | Onions | Capers | Olives | Potatoes (gf)

Chili and Crab Tostada \$130 | Crab and Chilies Topped with Fresh Mint, Served on a Tostada (gf)

Combinations

Tea Sandwiches \$110 | Dill Cucumber | Cherry Duck Breast | Horseradish Smoked Trout

Vegetarian

- Zucchini Cakes with Feta Cheese \$110 | Fried Zucchini with Feta Cheese and Dill Sauce
 Cheese Quesadilla Trumpets \$110 | Cheese Quesadilla Rolled into Trumpets with Guacamole and Salsa
 Vegetarian Samosas \$110 | Samosa Pockets with Curried Yogurt Dip
 Spanikopita \$110 | Spinach and Feta Phyllo Triangles
 Vegetable Pot Stickers \$125 | Pot Stickers with Hoisin Dipping Sauce
 Risotto Balls \$150 | Risotto, Chopped Asparagus, Mushrooms, and Mozzarella with Smooth Marinara Sauce
 Mushroom Florentine \$150 | Mushroom Caps Filled with a Delicate Blend of Spinach, Brie and Spices

Poultry

- Chicken Satay Skewers \$120 | Chicken Skewers with Spicy Peanut Sauce (gf)
 Country Chicken Strips \$150 | Country Breaded Chicken Strips with Honey Mustard
 Pecan Crusted Chicken Strips \$125 | Pecan Crusted Chicken Strips with Pomegranate BBQ Sauce
 BBQ Chicken and Pepper Kebobs \$100 | Kebobs with a Teriyaki Glaze
 Chicken and Cashew Spring Rolls \$100 | Fried Spring Rolls with Chili Dipping Sauce
 Buffalo Fried Chicken Wings \$100 | Chicken Wings with Bleu Cheese Dip
 Tuscan Grilled Chicken Brochettes \$110 | Kalamata Olive & Tomato Diablo Sauce (gf)
 Cherry Duck Dumplings \$150 | Braised Duck Wrapped in Dumpling Dough with Chili Basil Dipping Sauce

Pork and Lamb

- Rosemary & Garlic Grilled Lamb Chops \$225 | Lamb Chops with Mint Pesto Aioli (gf)
 Crispy Five Spice Asian Ribs with Wasabi Rice Puffs \$150
 Shrimp and Sausage Kebobs \$MARKET PRICE | Shrimp, Andouille Sausage and Pepper Kebobs (gf)
 Mini Lamb Gyros \$125 | Mini Pita, Braised Lamb Shank and a Tzatziki Sauce

Beef

- Mini Beef Tamales \$125 | Shredded Beef | Queso Fresca | Cilantro Sour Cream (gf)
 House-made Reuben Puffs \$100 | Corned Beef | Sauerkraut | Swiss Wrapped in Puff Pastry | 1000 Island
 Miniature Beef Wellington \$165 | Beef Wellington Wrapped in Puff Pastry with Rosemary Demi Glace
 Roasted Meatballs \$100 | Angus Beef Meatballs with Brandy Pepper Sauce *Minimum Order of 100 Pieces Required.
 Irish Dinner Croquettes \$125 | Corned Beef, Bubble and Squeak with a Horseradish Cream

Seafood

- Crab Rangoon's \$100 | Fried Crab Rangoon's with Sweet and Sour Sauce
 Shrimp and Sausage Kebobs \$ MARKET PRICE | Shrimp, Andouille Sausage and Pepper Kebobs
 Bacon Wrapped Scallops \$200 | Jumbo Scallops Wrapped with Bacon, Spicy Aioli (gf)
 Petite Maryland Crab Cakes \$180 | Crab Cakes with Remoulade

Reception Packages

Priced Per Person

(Packages Require a Minimum Guarantee of 50 guests)
(Reception Packages are based on 90 Minutes)

Packages Include Freshly Brewed Coffee and a Selection of Fine Teas |
Raspberry Lemonade | Water Station

Reception Package I \$18

International and Domestic Cheese Display (vt/gf)

Assorted Crackers and French Bread

Fresh Fruit Platter (vg/gf)

Breads and Spreads (vt/gf)

Hummus | Olive Tapenade | Warm Spinach and Artichoke Dip | Walnut Cinnamon Honey Butter | Roasted Garlic and Rosemary Infused Olive Oil | Assorted Artisan Breads and Pita Chips

Vegetable Pot Stickers (One per Person) | Pot Stickers with Hoisin Dipping Sauce (vt/gf)

Pecan Crusted Chicken Strips (One per Person) | Pecan Crusted Chicken Strips with Pomegranate BBQ Sauce

Reception Package II \$22

International and Domestic Cheese Display (vt/gf)

Assorted Crackers and French Bread

Garden Fresh Crudités (vt/gf) | Buttermilk Ranch Dip

Breads and Spreads (vt)

Hummus | Olive Tapenade | Warm Spinach and Artichoke Dip | Walnut Cinnamon Honey Butter | Roasted Garlic and Rosemary Infused Olive Oil | Assorted Artisan Breads and Pita Chips

Miniature Beef Wellington (Two per Person) | Beef Wellington Wrapped in Puff Pastry with Rosemary Demi Glace

Chicken Satay Skewers (One per Person) | Chicken Skewers with Spicy Peanut Sauce (gf)

Reception Package III \$ MARKET PRICE DUE TO SHRIMP ITEM

Roasted Vegetable Platter | Roasted Red and Yellow Peppers | Zucchini | Yellow Squash | Roma Tomatoes | Eggplant | Mushrooms | Roasted Garlic Aioli and Served Cold (vg/gf)

Antipasto Display | Salami | Spicy Capicola | Prosciutto | Mortadella | Parmesan Cheese | Marinated Olives | Roasted Peppers | Grilled Mushrooms and Asparagus | Mostarda (gf)

Spinach & Artichoke Dip | House-Made Tortilla Chips (vt/gf)

Italian Shrimp Cocktail Spoons (One per Person) | Parmesan Breaded Shrimp Cocktail with Marinara (gf)

Tuscan Grilled Chicken Brochettes (Two per Person) | Kalamata Olive & Tomato Diablo Sauce (gf)

Risotto Balls (Two per Person) | Risotto, Chopped Asparagus, Mushrooms, and Mozzarella with Smooth Marinara Sauce

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