

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

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.

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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

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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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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)

spartan signature catering

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)

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Build Your Own Dinner Buffet Selections

All Tier Dinner Buffets Include Assorted Rolls and Butter |
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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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