

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 Chef Attendant at \$75 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

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

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.

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

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

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.

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

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

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)

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

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

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.