

Summer Breakfast Selections

June 1-August 31



Priced per person.

A minimum guarantee of 12 guests is required.

Add orange juice, freshly brewed coffee, and an assortment of fine teas for \$3.00 per person.

Yogurt Bar | \$6.00

Greek Yogurt V

Mixers

cinnamon caramel swirl GF V, summer berry and mint GF V, and amaretto peach V

Garnish

flaky pastry bites V, graham crumble V, candied pecans GF V, white chocolate chips GF V, toasted coconut GF V, and fresh berries GF V

Bakery | \$5.00

Parties under 30 guests, select two. Parties 30+, full selection.

MSU Bakery Bagels

with plain, raspberry, and cinnamon sugar whipped cream cheeses V

Raspberry Danish

with lime glaze V

Cinnamon Roll

with tart cherry glaze V

Lemonade Glazed Pound Cake

with tea drizzle V

Croissants

with cinnamon caramel whipped butter V

GF - gluten friendly

V - vegetarian

VG - vegan

House-Made Energy Bars | \$3.50

Parties under 30 guests, select two. Parties 30+, full selection.

Pineapple, Coconut, and Quinoa GF V

Milk Chocolate, Raspberry, and Walnut GF V

Cashew, Lemon, and Almond GF V

Grab and Go (Disposable) | \$10.00

Upgraded To-Go Coffee (96 oz.)

Tea Display (96 oz.)

Seasonal Juice Blend (8 x 8 oz.)

Fancy wrapped cutlery

Select two breakfast items:

Papas Fritas Casserole

with chorizo and jalapenos GF

Bruschetta Strata

with fresh mozzarella V

Donut Bread Pudding

with espresso crème patisserie V

Panna Cotta

honey laced Greek yogurt panna cotta with raspberry curd, dark chocolate pretzel and marshmallow bark, and toasted spiced oats V

Summer Buffet Selections

June 1-August 31



Summer buffets contain seasonal ingredients that may not be available at all times. Priced per person.

A minimum guarantee of 25 is required.

GF - gluten friendly

V - vegetarian

VG - vegan

Soup Sandwich Salad | \$22.00

Gazpacho

with tomatillo, avocado, and scallion GF V

Roasted Corn Chowder

with crispy bacon and new potatoes GF

Assorted Petite Rolls

Grilled Eggplant and Mushroom

with tender greens, roasted peppers, tomatoes, and white bean and tarragon spread on a flour wrap V

Herb-Marinated Grilled Chicken

with tart cherry and cardamom preserve, baby arugula, and rainbow carrot slaw on a brioche bun

Romaine Hearts

with grilled peppers and onions, fresh farmer's cheese, tortilla straw, avocado and southwest buttermilk dressing GF V

Marinated Cucumbers and Baby Tomatoes

with shaved red onion, sesame and mint GF V

Seasonal Fruit

melon and berry V

Fresh Tortilla Chips

with roasted tomatillo guacamole V

Individual Lemon Meringue Pie

Buffet | \$28.00

Romaine Hearts

with grilled peppers and onions, fresh farmer's cheese, tortilla straw, avocado, and southwest buttermilk dressing GF V

Marinated Cucumbers and Baby Tomatoes

with shaved red onion, sesame, and mint GF V

Summer Squash Risotto GF V

New Potato Hash

with mushrooms and scallions GF V

Petite Carrots and Sugar Snap Peas

with sumac and honey GF V

Grilled Summer Squash and Baby Tomatoes GF V

Grilled Pork Chop

with pineapple ginger glaze and kimchi GF

Sun Tea-Brined Chicken Breast

with white barbeque sauce, pimento, and scallion GF

Gazpacho

with tomatillo, avocado, and scallion GF V

Roasted Corn Chowder

with crispy bacon and new potatoes GF

Assorted Breads V

Amaretto Spiked Peach Cobbler and Banana Split

Icebox Cake V

Summer Served Selections

June 1-August 31



Served selections include your choice of included starter and dessert, dinner rolls and Spartan head butter, iced water, freshly brewed coffee, and a selection of fine teas. Priced per person.

Entrée Selections

Twin BBQ Baby Back Ribs | \$26.00
with charred scallion and cheddar mashed potatoes and haricot vert GF

Cornmeal Dusted Perch | \$24.00
with remoulade and capers, wild rice, quinoa, and jasmine, and carrots, greens, and sweet onions

Grilled Chicken and Romaine Spears | \$18.00
with grilled peppers and onions, fresh farmer's cheese, tortilla straw, avocado, and southwest buttermilk dressing

Toasted Ancient Grain Pilaf | \$18.00
with grilled summer squash, smoked tomato sauce, and sweet corn pesto GF VG

Included Starter Selections (select one)

Romaine Spears
with grilled peppers and onions, fresh farmer's cheese, tortilla straw, avocado, and southwest buttermilk dressing
GF V

Marinated Cucumbers and Baby Tomatoes
with shaved red onion, sesame and mint GF V

Tender Greens
with summer berries, tart cherries, candied pecans, bleu cheese, and sangria vinaigrette V

Included Dessert Selections (select one)

Summer Berry Buckle
with cinnamon Chantilly V

Grilled Pound Cake
with warm peach compote, raspberry drizzle, and lemon Chantilly V

Crunchy Meringue
with glazed blackberries, peppermint Chantilly, and limeade gelee GF V

GF - gluten friendly

V - vegetarian

VG - vegan



Priced per person.

Midwest Boil | \$12.00

Includes a uniformed chef. A minimum guarantee of 25 guests is required.

Midwest Lower Peninsula Boil

Corn Cobettes, New Potatoes, and Scallions

Vienna Sausage and Beer Bratwurst

Caprese Pasta Salad

Individual Icebox Cake

Summer Reception Selections

June 1-August 31

Mini Dessert Wall | \$7.00

Summer Berry Buckle

with cinnamon Chantilly V

Crunchy Meringue

with glazed blackberries verrine GF V

Grilled Pound Cake

with warm peach compote, raspberry drizzle, and lemon Chantilly V

Dark Chocolate Bark

with raspberry, graham, and toasted marshmallow V

Icebox Cake

with blackberry, orange, and candied lime V

GF - gluten friendly

V - vegetarian

VG - vegan

Please add applicable service charge and state sales tax to all food and beverage items. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness. We cannot guarantee that allergens may not have been introduced during another stage of the food chain process or, even inadvertently, during preparation.