

# Hot Appetizers



*Priced per fifty pieces.*

*Contact your sales manager for butlered item pricing and presentation.*

## Meatballs

**Swedish** | \$110

black angus with supreme sauce

**Sweet and Sour** | \$110

heritage pork with grilled pineapple glaze

**Mushroom** | \$100

chickpea, sweet pea, sweet corn, and pimento GF/V/VG

## Dim Sum

**Vegetable Pot Sticker** | \$125

with ginger soy V

**Roasted Pork Bao** | \$135

with sweet coconut

**Hoisin Beef Steamed Bun** | \$140

with kimchee

## Skewers

**Brussels Sprouts** | \$100

with maple glaze, walnuts, and pecorino GF/V

**Chicken Satay** | \$130

with peanut sauce and scallion GF

**Beef Satay** | \$140

with teriyaki and sesame trio GF

## Quesadillas

*add fresh tortilla chips, salsa, and guacamole for \$5.00 per person*

**Pollo** | \$100

**Sweet Corn and Black Bean** | \$100 V

**Barbacoa** | \$110

GF - gluten friendly

V - vegetarian

VG - vegan

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## Croquettes

### **Reuben Wellington** | \$110

corned beef, sauerkraut, and Swiss with caraway crust and 1000 island dressing

### **Chasseur** | \$110

wild mushrooms, shallots, and Yukon puree with onion crust and fines herbes

### **Arancini** | \$110

risotto, sun-dried tomatoes, and asparagus with parmesan crust and basil-spiked marinara V

## Strips

### **Dill Pickle Brined Chicken Strips** | \$125

with Chipotle BBQ and Ranch

### **Southwest Crusted Chicken Tenderloin** | \$135

with Chipotle BBQ and Ranch

### **Country Fried Steak** | \$145

with peppercorn gravy

## Wings

### **Classic Trio** | \$110

Boneless: BBQ, Buffalo and Seasoned Breaded Wings with Carrots and Celery, Ranch and Bleu Cheese Dressings

### **Gourmet Trio** | \$130

Brined Bone-In: Golden BBQ, Chili Garlic, and Smoked Dry Rubbed with Carrots and Celery, Ranch and Bleu Cheese Dressings

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# Cold Appetizers



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## Crisps

**Tostada** | \$95

with roasted tomatillo, avocado, and pico de gallo  
GF/V/VG

**Veggie** | \$95

endive with roasted butternut squash, red pepper gelee, shiitake frites, and chive GF/V/VG

**Chicken & Biscuit** | \$100

with baby spinach, smoked chicken, and pimento cheese

**Pork on Pork** | \$110

Bagette with arugula, herb-crusted pork tenderloin, and tomato bacon jam

**English Cucumber** | \$125

with shrimp and caper salpicon, tarragon aioli, and smoked grape GF

**Crispy Wonton** | \$135

with crab salad, ponzu, spicy mayo, and green chili sauce

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## Cones

**Petite Waffle** | \$120

with chicken salad, pimento, and arugula

**Sweetie** | \$120

with chili-coconut sweet potato, crispy shiitake, and cilantro V/VG

**Cheesy** | \$135

with shaved chateaubriand, brie, violet mustard, and fines herbes

**Poke** | \$150

sesame tuna salad and micro rainbow chard

## Skewers

**Antipasto** | \$135

Artichoke, Tortellini, Kalamata Olive, Mozzarella, Tomato  
V

**MSU Meat and Cheese GF** | \$150

Selection of MSU's own Meat and Cheese

**BLT** | \$150

cool crisp iceberg, crunchy bacon, ripe tomatoes, Texas toast, and aioli

**Tropical Fruit** | \$200

Mango, Kiwi, Pineapple, Strawberry, Toasted Coconut and

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## Sliders

### **Grilled Portabella** | \$130

with carrot hummus and baby spinach, grape tomato, and sweet onion salad V

### **Mini Naan** | \$150

with curry spice shrimp, chili and mint chutney, and micro cilantro

### **Apple and Sage Fritter** | \$150

with smoked pork, tart cherry BBQ, and micro arugula

### **Black Pepper and Gruyere Gougeres** | \$150

with shaved turkey, pea shoots, and triple crème brie

### **Banh “MI”** | \$165

with lemongrass chicken, tart cherry aioli, pickled carrot, and petite baguette

## Little Cups

### **Heirloom Tomato and Avocado Gazpacho** | \$95

with cucumber watermelon salpicon GF/V/VG

### **Chilled Beet** | \$95

with ginger yogurt and candied pepita GF/V

### **Fire Roasted Ceviche** | \$150

with bay scallops, roasted corn salad, and micro cilantro GF

### **Aguachile** | \$150

with fresh shrimp and micro bulls blood GF

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# Dips



*Priced per 25 guests.*

## Cold

**Roasted Garlic Hummus | \$55**  
with pita crisps V/VG

**Mediterranean Tomato and Artichoke Relish | \$55**  
with bruschetta V

**Pimento Cheese | \$55**  
with sourdough crisps V

**Fiesta Seven Layer | \$55**  
with tortilla chips V

## Hot

**Spinach and Artichoke | \$55**  
with pita crisps V

**Craft Beer and White Cheddar | \$55**  
with salted pretzel sticks V

**Roasted Vegetable and Parmesan | \$55**  
onion, fennel, pepper, and shiitake with rustic breads V

**Buffalo Chicken and Bleu Cheese | \$55**  
with tortilla chips

**Bacon Cheeseburger | \$55**  
with toasted brioche wedges

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# Reception Selections



*Priced per person for a maximum of 90 minutes.*

*A labor charge will be assessed for meal functions of less than 25 guests.*

*Contact your sales manager for chef attendant required stations and pricing.*

**GF** - gluten friendly

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## **Potato Bar | \$8.50**

### **Mashtini**

whipped Yukons with juniper-scented demi GF

### **Tots Collins**

crispy tator tots with craft beer cheese V

### **Pint of Fries**

sweet potato fries with ancho caramel V

### **Garnishes**

bleu cheese, cheese curds, chives, bacon, sour cream, marshmallow crème, and candied walnuts GF/V

## **Walking Taco | \$8.50**

### **Classic Taco Beef GF**

### **Spicy Lime Pulled Chicken GF**

### **Borracho Beans GF/V/VG**

### **Crunchy Corn Chips GF/V/VG**

### **Toppings**

pico de gallo, avocado, shredded lettuce, sour cream, shredded cheese, and chunky salsa GF/V

## **Mac & Cheese Bar | \$10**

### **Buffalo Mac**

Crispy Boneless Wings, Hot Sauce and Bleu Cheese Drizzles, Chives

### **Smoked Mac**

Pulled Pork, Crispy Onions, BBQ Drizzle, Chives

### **Mushroom Mac**

Mushroom Fricassee, Roasted Tomatoes, Toasted Bread Crumbs, Chives

## **Skewer | \$12.50 (select two)**

### **Five-Spice Chicken**

with oolong, orange glaze, and scallion GF

### **Smoked Coconut-Dusted Shrimp**

with sweet and sour sauce and rice puff GF

### **Hunan Beef**

with Szechuan spiked honey and sesame GF

Includes:

### **Napa Cabbage and Iceberg**

with almonds, wonton crisps, carrots, cilantro, and sesame ginger dressing V/VG

### **Jasmine-Scented Rice GF/V/VG**

### **Kung Pao Vegetables GF/V/VG**

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## **Pasta Station | \$10.50**

**Pick Two:** Cavatappi V/VG, Tortellini V, Gnocchi V

**Pick Two:** Pesto Alfredo V, Basil Spiked Marinara V/VG, Spicy Tomato Vodka V

**Pick One:** Sliced Grilled Chicken or Steak

**Comes With:** Sautéed Wild Mushrooms, Shaved Asiago, Roasted Tomatoes, Roasted Red Peppers, Chives, Toasted Pine Nuts **GF/V/VG**

## **Biscuit Bar | \$12**

**Fresh Baked Buttermilk and Cheddar Garlic Biscuits**

**Choose Two:**

**Sliced Country Ham**

**Smoked Brisket**

**Crispy Fried Chicken**

**Sausage Gravy**

**Top it Off:**

Pimento Cheese, Zesty Pickles, Herbed Butter, Whole Grain Honey Mustard, Maple Spiked Hot Sauce, and Tangy BBQ

## **Off the Bone Carving**

**Salmon Wellington | \$13.25**

with lemon tarragon cream sauce **V**

**Coconut Cornflake-Crusted Pork | \$15**

with curry cream

**Fresh Herb-Rubbed Turkey Breast | \$15**

with pan gravy **GF**

**Beef Tenderloin au Poivre | \$17.50**

with a brandy butter sauce **GF**

**Includes:**

**Steamed Rice GF/V**

**Seasonal Vegetable Selection V**

**Petite Rolls and Butter V**

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## **Fruitastic | \$6**

**Strawberry, Pineapple, Blackberry Skewers**  
GF/V/VG

**Drizzle It:**  
Caramel, Chocolate Fudge, and White Chocolate Shells

**Top it Off:**  
Crunchy Peanuts, Rainbow Sprinkles, French Sea Salt, Krispies, and Toasted Coconut

## **Brulee Bar | \$10**

**Vanilla Bean and Dark Chocolate Custard GF/V**  
**Lemon Scented Sugar GF/V**

**Top it Off:**  
fresh berries, pineapple-mango-mint, lemon curd, and caramel fudge drizzle

## **Sundae Bar | \$10**

**MSU Dairy Store Ice Cream**  
chocolate and vanilla GF/V

**Double Chocolate Brownies V**

**Freshly Baked Sugar Cookies V**

**Toppings**  
rich hot fudge, whiskey caramel sauce, fresh berry compote, roasted Spanish peanuts, rainbow sprinkles, vanilla whipped cream, and a cherry on top GF/V

## **Cake Carving Enhancement (Based Upon One Serving—Minimum of 12)**

Choose Two | \$4

Triple Chocolate Layer V

Lemon Raspberry Swiss Roll

Vanilla Spartan Decorated Cake

Tiramisu

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# Reception Displays



Priced per 50 guests.

## Garden Fresh Crudites | \$130

fresh vegetables with buttermilk ranch, classic hummus, and roasted garlic aioli GF/V

## Roasted Vegetable Display | \$160

an assortment of fresh grilled vegetables and pesto aioli GF/V

## Fresh Fruit Display | \$190

fresh berries and seasonal fruits GF/V/VG

Upgrade to skewers | Additional \$25

## International and Domestic Cheese Display | \$225

with water crackers, nuts, and dried fruits V

## Adult Lunchable | \$250

a selection of MSU's very own cured meats and cheeses complemented with pickles, preserves, flatbreads, and locally baked breads

## The After-School Special | \$250

chocolate scotcheroos, warm PB&J dip with Texas toast points, MSU ham and dagano cheese pinwheels, and celery sticks with spiced walnut butter and Merlot macerated tart cherries

## Antipasto Display | \$280

an assortment of cured meats, cheeses, olives, grilled vegetables, and petite caprese salad GF

## Nice to Meat You | \$7 per person

assorted charcuterie skewers selected from the MSU Dairy Store and Meat Lab, mixed nuts, olive assortment, crackers, and chocolate-covered fruit

## Miniature Dessert Selections

Chocolate-Dipped Fruits | \$125 GF/V

Petite Cheesecake Verrines | \$100 V

Assorted Mousse Tarts | \$100 V

Chocolate Drizzled Cream Puffs | \$75 V

Miniature Cupcake Selection | \$75 V

Dessert Bar Assortment | \$90 V

*Make it an assortment V | \$150 per 50 servings*

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