**Chef & Staff Attended Stations**
Require a Chef Attendant at $75 per Chef per Hour

<table>
<thead>
<tr>
<th>Item Name</th>
<th>Price</th>
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</thead>
<tbody>
<tr>
<td>Herb Roasted Turkey Breast</td>
<td>$6</td>
</tr>
<tr>
<td>Pasta Station with Choice of Marinara and Pesto Cream Sauces</td>
<td>$6.25</td>
</tr>
<tr>
<td>Pasta Station with Protein (Select One) Chicken, Shrimp, or Grilled Portobello Mushrooms</td>
<td>$7.25</td>
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<tr>
<td>Pasta Station with Two Proteins (Select Two) Chicken, Shrimp, or Grilled Portobello Mushrooms</td>
<td>$8.25</td>
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<tr>
<td>Caribbean Style BBQ Pork Loin</td>
<td>$8</td>
</tr>
<tr>
<td>Scampi Sauté</td>
<td>$ MARKET PRICE</td>
</tr>
<tr>
<td>Pepper Crusted Tenderloin of Beef</td>
<td>$12</td>
</tr>
<tr>
<td>Baked Potato Bar</td>
<td>$7</td>
</tr>
<tr>
<td>Chef's Salad Bar</td>
<td>$6</td>
</tr>
<tr>
<td>Mashed Potato Martini Bar</td>
<td>$7</td>
</tr>
<tr>
<td>Burrito Bowl Station</td>
<td>$13</td>
</tr>
<tr>
<td>Asian Noodle Bar</td>
<td>$13</td>
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</tbody>
</table>

**Chef Selection of Pastas Prepared with Choice of Marinara and Pesto Cream Sauces**
- Sautéed with Fresh Vegetables

**Pasta Station with Protein**
- Chicken, Shrimp, or Grilled Portobello Mushrooms

**Pasta Station with Two Proteins**
- Market Price if Shrimp Selected

- Carribbean Style BBQ Pork Loin Carved and Served with Pineapple Mango Salsa
- Scampi Sautéed with Garlic, White Wine and Citrus Juices
- Pepper Crusted Tenderloin Carved and Served with Wild Mushroom Demi Glace

**Chef’s Salad Bar**
- Salads Made to Order with Choice of 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

**Baked Potato Bar**
- Require a Staff Attendant at $25 per Attendant per Hour
- Sweet Potatoes and Russet Potatoes, No-Bean Chili, Broccoli, Sour Cream, Cheese Sauce, Bacon Crumbles, Fresh Chives, Brown Sugar, Honey Butter, Veal Demi Glace

**Mashed Potato Martini Bar**
- 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

**Burrito Bowl Station**
- Cilantro Lime Rice, Spicy Brown Rice and Mexican Risotto, Black Beans, Pinto Beans and Hominy, Pork Carintas, Skirt Steak and Chipotle Chicken, Pico de Gallo, Salsa Rojo, Salsa Verde, Guacamole, Corn Salad, Shredded Lettuce, Sour Cream and Manchego Cheese

**Asian Noodle Bar**
- 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

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Self-Serve Stations

Nacho Bar $8
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 | Tri-Color Tortilla Chips

There’s Always Room for Jello $6
Individual Basil Gelee Cups | Pink Lemonade, Chantilly and Fresh Berries | Lime with Pineapple Salsa

Mini Slider Station $12
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

Ice Cream Sundae Bar $9
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 $9
Miniature Cheesecakes | Assorted Petit Fours | Double Chocolate Mousse | Assorted Truffles | Chocolate Dipped Strawberries | Fresh Berries with Cinnamon Sour Cream Dip | Freshly Brewed Coffee with Lemon Zest | Whipped Cream | Shaved Chocolate

Chef’s S’mores $8
Your Childhood Camp-Fire Treat Presented in Four Ways
Chocolate, Marshmallow and Graham Cracker

Hot Chocolate Bar $7
Hot Chocolate | Hot Cider | Crushed Mints | Whipped Cream | Caramel | Cinnamon Sticks | Sliced Ginger | Chocolate Bar | Assorted Cookies

Berry Good $7
Individual Strawberry Shortcakes | Raspberry Rhubarb Crisp | Blueberry Trifles
International and Domestic Cheese Display $185 (serves 50) or $100 (serves 25)  
Assorted Crackers and French Bread

Garden Fresh Crudités $125 (serves 50) or $65 (serves 25)  
Buttermilk Ranch Dip

Fresh Fruit Platter $185 (serves 50) or $100 (serves 25)

Roma Tomato Caprese Platter $100 (serves 50)  
Roma Tomatoes with Fresh Mozzarella and Fresh Basil | Balsamic Drizzle

Smoked Seafood Display $350 (serves 50)  
Salmon Lox | MI Lake Trout | Petite Shrimp | Served with Traditional Accompaniments

Enhanced Smoked Seafood Display $450 (serves 50)  
Salmon Lox | MI Lake Trout | Petite Shrimp | Whole Poached Salmon | Served with Traditional Accompaniments

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)  
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 Platter $150 (serves 50)  
Roasted Red and Yellow Peppers | Zucchini | Yellow Squash | Roma Tomatoes | Eggplant | Mushrooms | Roasted Garlic Aioli and Served Cold

Baked Brie en Croûte $150 (serves 25)  
Brie Garnished with Candied Nuts and Fresh Berries | Assorted Crackers

Deli Platter $300 (serves 50)  
Sliced Ham, Turkey, and Roast Beef | Tuna Salad | Lettuce | Tomato | Onion | Relish Tray | Mustard | Mayonnaise | Swiss and Cheddar Cheeses | White and Wheat Breads

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

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**Vegetarian**

Goat Cheese Truffle $125  |  Red Grapes Rolled in Goat Cheese and Spiced Pistachios  
Sun-Dried Tomato Bruschetta $100  |  Bruschetta with Sun-Dried Tomato Relish  
Tomato and Polenta Tartlets $150  |  Tomato Stuffed with Polenta, Topped with Cilantro Cream  
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  
Pimento Cheese with Breadsticks $100  |  Whipped Pimento Cheese  | MSU Dairy Cheddar Cheese  | Crunchy Mini Breadsticks  
Mediterranean Skewers $100  |  Cherry Tomato, Mozzarella, Olive and Artichoke Hearts with Olive Oil Drizzle  
Watermelon Globes $200  |  Watermelon  | Roasted Cherry Tomatoes  | Micro Basil  | Honey Vinaigrette  

**Poultry**

Cherry Braised Duck with Goat Cheese $135  |  Duck and Goat Cheese Served on Sweet Potato Chips  
Open Faced Lettuce Wraps $130  |  Smoked Chicken  | Sliced Almonds  | Scallions  | Vinaigrette  | Atop Iceberg Lettuce  
Curried Chicken Salad $110  |  Curried Chicken Salad in English Cucumber Cups  

**Pork**

Roasted Asparagus $120  |  Roasted Asparagus Wrapped with Prosciutto Ham  
Pancetta and Wild Mushrooms $125  |  Italian Bacon, Wild Mushrooms and 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  

**Seafood**

Smoked Trout Crostini $100  |  Smoked Trout with Grilled Fennel and Red Onion Served on Crostini  
Shrimp Ceviche Shooters $ MARKET PRICE  |  Roasted Vegetables  | Rock Shrimp  | Lime  | Cilantro  | Corn Salad  
Shrimp Cocktail Spoons $ MARKET PRICE  |  Classic Shrimp Cocktail Presented in a Spoon  
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 Served on Tortilla Chips with Crème Fraîche  
Smoked Salmon Tartare $175  |  Smoked Salmon Tartare with Avocado Cream on Toasted Bagel Chips  
Jumbo Gulf Shrimp $ MARKET PRICE  |  Shrimp with Cocktail Sauce and Lemon Wedges  
Mini Nicoise Salad Cups $125  |  Tuna  | Green Beans  | Hard Boiled Eggs  | Tomatoes  | Onions  | Capers  | Olives  | Potatoes  
Chili and Crab Tostada $130  |  Crab and Chilies Topped with Fresh Mint, Served on a Tostada  

**Combinations**

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

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### 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
- **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
- **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
- **Crispy Five Spice Asian Ribs with Wasabi Rice Puffs** $150
- **Shrimp and Sausage Kebobs** $MARKET PRICE | Shrimp, Andouille Sausage and Pepper Kebobs
- **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
- **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.
- **Kobe Beef Sliders** $140 | Kobe Beef | Pickle | Crispy Shallots
- **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
- **Petite Maryland Crab Cakes** $180 | Crab Cakes with Remoulade
Reception Package I  $18

International and Domestic Cheese Display
Assorted Crackers and French Bread

Fresh Fruit Platter | Cinnamon Sour Cream Dip

Breads and Spreads
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

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

Reception Package II  $22

International and Domestic Cheese Display
Assorted Crackers and French Bread

Garden Fresh Crudités | Buttermilk Ranch Dip

Breads and Spreads
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

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

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

Baked Brie en Croûte | Brie Garnished with Candied Nuts and Fresh Berries | Assorted Crackers

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

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

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

Packages Include Freshly Brewed Coffee and a Selection of Fine Teas | Cranberry and Pineapple Punch | Water Station