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)
- Gathered Field Greens with Candied Pecans, Crumbled Goat Cheese and Red Wine Vinaigrette
- Classic Caesar Salad of Crisp Romaine, Garlic Croutons, Parmesan Cheese and Caesar Dressing
- Spinach Salad with Roasted Red Pepper, Red Onion, Romano Cheese, Toasted Almonds and Balsamic Dressing

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 Mousse Cake |
- MSU Dairy Store Ice Cream Cups (Only Available in the Huntington Club or the MSU Union Building)

Enhanced Dinner Salad Selections $4 Priced Per Person
- Mixed Berry Salad of Bibb Lettuce, Mixed Berries and Toasted Almonds with Raspberry Vinaigrette
- Steakhouse Wedge Salad with Grape Tomatoes, Shredded Carrots and Bleu Cheese Crumbles with Ranch Dressing
- Firecracker Salad of Mixed Greens, a Trio of Bell Peppers and Grape Tomatoes with Smoked Paprika Vinaigrette
- Beet Salad with Grilled Beets, Feta, Toasted Walnuts, Micro Arugula and a Citrus Vinaigrette
- Watermelon Salad of Watermelon and Roasted Tomatoes on Bibb Lettuce with Micro Basil and a Honey Vinaigrette
- Shaved Fennel Salad with Onion, Pancetta Crisps, Shaved Parmesan and a Champagne Vinaigrette
- Spartan Signature House Salad of Mixed Greens, Tomato and Cucumber Relish, Parmesan Olive Croutons with Balsamic Vinaigrette

Enhanced Dinner Dessert Selections $5 Priced 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 $23.50
Seasoned Chicken Pan-Fried and Topped with a Wild Mushroom Marsala Wine Sauce | Polenta Cakes | Fresh Steamed Broccolini

Grilled Jerk Chicken $22
Jerk Grilled Chicken Breast Topped with Mango Salsa | Roasted Redskin Potatoes | Sweet Corn and Okra

Chef’s Chicken Cordon Bleu $24.50
Chicken Breast with Ham and Swiss Cheese, Breaded and Pan-Fried, Topped a Dijon Cream Sauce | Mashed Redskin Potatoes | Haricot Verts

Chicken Parmesan $23.50
Chicken Breast Breaded and Oven Baked, Topped with Marinara Sauce and Mozzarella Cheese | Orzo Pasta | Italian Vegetable Medley

Garlic and Rosemary Chicken $22.50
Airline Chicken with Garlic, Rosemary and White Wine | Sage Gnocchi | Haricot Verts
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Poultry Selections

Root Vegetable and Apple Chicken Roulade $24
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 $24
Airline Chicken Pan-Seared with Wilted Baby Spinach, Leeks, Bacon and Beets, Topped with a Michigan Cider Brandy Sauce | Roasted Fingerling Potatoes

Michigan Chicken $24.25
Grilled Chicken Breast with Michigan Cherry Sauce | Rosemary Roasted Red Skin Potatoes | Fresh Steamed Broccolini

Panko Crusted Chicken $22
Two Breaded and Fried Chicken Medallions Smothered in Country Style Gravy | Down Home Stuffing | Asparagus and Squash Hash

Pork and Beef Selections

Roasted Pork Tenderloin $24
Pecan Crusted Tenderloin Topped with Red Onion Marmalade and Pork Demi Glace | Root Vegetable Stuffing | Braised Swiss Chard

Stuffed Pork Chop $24
Pork Chop Au Poivre Stuffed with a Wild Mushroom Stuffing | Additional Wild Mushroom Stuffing | French Beans with Bacon and Roasted Tomatoes

Bacon Wrapped Pork Loin $22
Maple Pork Loin Wrapped in Bacon | Sage Risotto | Cheesy Corn Gratin

Grilled Flat Iron Steak $27
Grilled Flat Iron Steak with a Wild Mushroom Sauce | Roasted Fingerling Potatoes | Steamed Broccolini

Stuffed Flank Steak $30
Flank Steak Rolled with Spinach, Mushrooms, Onions and Herbed Bread Crumbs, Topped with a Red Wine Demi Glace | Roasted Red Skin Potatoes | Roasted Root Vegetables

Rib-Eye Steak $30
Grilled Steak with Rosemary Red Wine Demi Glace | Roasted Fingerling Potatoes | Green Beans Almondine

Grilled 8oz Filet Mignon $35
Grilled Filet Topped with a Woodland Mushroom Sauce | Mashed Potatoes | Asparagus and Squash Hash

Braised Short Ribs $23
Slow Braised Boneless Short Ribs | Mashed Yukon Potatoes | Creamy Horseradish Beets
Seafood Selections

Fish and Chips $23
Beer Battered Cod Loins with Caper Tartar Sauce | Fried Potato Wedges | Sweet Corn Niblets

Pan-Seared Trout $24
Pan-Seared Trout Topped with Compound Rosemary Lemon Butter | Herb Rice Pilaf | Broccolini with Roasted Tomatoes

Balsamic Glazed Salmon $27
Balsamic Glazed Salmon Fillet Topped with Crispy Onions | Roasted Fingerling Potatoes | Italian Squash Medley

Pistachio Crusted Whitefish $25.50
Whitefish Fillet with Pistachio Crust and Coconut Béchamel Sauce | Cumin and Scallion Rice Pilaf | French Beans

Cilantro Marinated Jumbo Prawns $ MARKET PRICE
Jumbo Prawns Marinated in a Cilantro, Garlic and Lime Marinade, Topped with Creamy Pepper Jack Sauce | Tomato Couscous | Fresh Steamed Broccolini

Honey-Sage Walleye $29
Honey-Sage Walleye with a Tartar Smear | Lyonnaise Potatoes | Buttery Broccoli

Blackened Ahi Tuna $34
Cajun Blackened Seared Ahi Tuna with Lemon Demi Glace | Jasmine Rice | Stuffed Tomato

Duo Selections

Petite Filet Mignon and Herb Breaded Chicken Breast $36
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 $37
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 $37
Strip Steak with a Brandy Butter Demi Glace and a Balsamic Glazed Salmon Fillet, Topped with Crispy Onions | Potato Croquettes | Chef Selection Vegetables

4oz Filet of Beef and Chicken Wellington $37
Grilled Filet with Chicken and Duxelles Wrapped in Puff Pastry, Topped with Pinot Noir Demi | Duchess Potatoes | Roasted Asparagus Spears and Grape Tomatoes

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

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Vegetarian Selections

Chilaquiles $21
Oven Baked Corn Tortillas Tossed with Tomato Salsa and Cheddar Cheese | Cilantro Sour Cream | Black Beans

Three Cheese Macaroni $20.50
Pasta Tossed with Herbed Goat Cheese, Sharp Cheddar Cheese and Parmesan Cheese, Dusted with Rosemary, Thyme and Sage

Gnocchi Romano $22.50
Gnocchi Tossed with Parmesan Butter, Sage, Sun-Dried Tomatoes, Mushrooms and Romano Cheese

Spinach and Mushroom Ravioli $20.50
Spinach and Mushroom Ravioli | Tuscan White Bean and Sun-Dried Tomato Sauce

Wild Mushroom Strudel $22
Puff Pastry Stuffed with a Trio of Exotic Mushrooms Topped with a Roasted Red Pepper Coulis and a Julienne of Seasonal Vegetables

Risotto $22.50
Risotto with Baby Spinach, Mushrooms, Asparagus and Oven Roasted Tomatoes

Roasted Vegetable Goulash $21
Roasted Vegetable Medley, Tomato Ragout and Spaetzle

Major Eight Allergen-Free Selections

Dumplings $22
Seasonal Dumplings with Seasonal Puree and Slaw

Spanish Bean Cakes $21
Spanish Bean Cakes with Creamy Polenta, Pico de Gallo and Avocado

Sweet Potato and Quinoa Croquettes $23
Sweet Potato, Quinoa, Caramelized Onions and Peppers, atop a Coconut Tomato Sauce, served with Sofrito and Roasted Cauliflower

Butternut Squash and Fig Ravioli $23
Rice Flour Ravioli Served atop Baby Kale with Maple Tomato Sauce

Hearts of Palm Cakes $23
Vegan Hearts of Palm Cakes atop Braised Greens with a Cajun “Cream”

BBQ Airline Chicken $21.50
BBQ Airline Chicken Breast with Sweet Corn Polenta Cakes | Sautéed Baby Kale, Onions and Carrots
Coast to Coast Buffet  $34
Iceberg Lettuce, Bleu Cheese Crumbles and Bacon Crumbles with Honey Mustard Vinaigrette | Minnesota Wild Rice Salad with Apples and Brown Sugar | 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 | Steamed Michigan Asparagus | American Harvest Vegetable Medley | Assorted Rolls and Butter | New York Style Cheesecake

The Mediterranean Buffet  $39
Mediterranean Couscous Salad with Fresh Herbs | Hummus and Pita Chips | Greek Salad with Romaine Hearts, Tomato, Kalamata Olives and Feta with Greek Dressing | Iberian Roasted Chicken with Sun-Dried Tomatoes, Kalamata Olives and Artichoke Hearts in a Smoked Tomato Sauce | Mediterranean Marinated Flank Steak with Lemon and Garlic | Penne Pasta with a Basil Pesto Garlic Cream, Roasted Peppers and Olives | Broccolini with Fire Roasted Tomatoes and Olives | Assorted Rolls and Butter | Chef Selection Cakes and Pies

The Fire Starter Buffet  $42
Marinated and Grilled Seasonal Vegetable Platter with a Selection of Olives | Iceberg Wedge with Roma Tomatoes 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 | Steamed Redskin Potatoes Tossed in Butter and Fresh Herbs | Honey Glazed Carrots | Assorted Rolls and Butter | Chef Selection MSU Ice Cream

The American Buffet  $26
Tossed Garden Salad with Assorted Toppings and Dressings | Spartan Signature Potato Salad | BBQ Chicken Breast | Certified Angus Beef Hamburgers (Garden Burgers on Request) | Appropriate Buns | Cheddar and American Cheeses | Leaf Lettuce, Tomatoes, Sliced Onions and Pickles | Classic Mustard, Mayonnaise, Hot Sauces and Ketchup | House-Made Macaroni and Cheese Gratin | Corn Niblets with Sweet Cream Butter and Sea Salt | Apple Pie

The Sicilian Buffet  $21
Caesar Salad with Crisp Romaine, Garlic Croutons, Parmesan Cheese and Creamy Caesar Dressing | Traditional Chicken Parmesan | Baked Rigatoni with Marinara | Garlic Balsamic Roasted Asparagus | Assorted Rolls and Butter | Assorted Cookies

The Asian Buffet  $22
Asian Chicken Salad with Lettuce Wraps | Beef and Broccoli | Vegetable Stir-Fry | White Rice | Assorted Rolls and Butter | Fortune Cookies and Sugar Cookies

The Thai Buffet  $22
Thai Green Bean, Tomato and Cucumber Salad | Vegetable Pot Stickers with Ginger Soy | Chicken Pad Thai | Thai Basil Fried Rice | Assorted Rolls and Butter | Fortune Cookies and Sugar Cookies

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(Dinner Buffets Require a Minimum Guarantee of 30 Guests)

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 Traditional Buffet $22
Garden Salad with Ranch and Balsamic Dressings | Spartan Signature Meatloaf with Gravy | Mashed Potatoes | Green Beans | Assorted Rolls and Butter | Carrot Cake

The East-Coaster Buffet $20
Cole Slaw | Beer Battered Cod | Parsley Boiled Potatoes | Steamed Broccoli and Cauliflower | Assorted Rolls and Butter | Assorted Cookies

The German Buffet $21
House Green Salad with Ranch Dressing | Pork Schnitzel | Warm German Potato Salad | Braised Cabbage Wedges | Assorted Rolls and Butter | German Chocolate Cake

Thanksgiving Buffet $20
Iceberg Salad with Ranch Dressing | Roasted Turkey Breast | Mashed Potatoes with Gravy | Corn Niblets | Assorted Rolls and Butter | Pumpkin Pie

The Amalfi Coast Buffet $24
Tomato Caprese Salad | Balsamic Glazed Salmon | Rice Pilaf | Green Beans | Assorted Rolls and Butter | Cheesecake

The Southwest Buffet $20
Southwest Salad with Chopped Iceberg and Romaine Lettuce, Black Beans, Corn, Diced Tomatoes, Shredded Cheddar Cheese and a Chili Lime Vinaigrette | Fajita Chicken and Peppers | Flour Tortillas | Spanish Rice | Jalapeno Carrots | Assorted Rolls | Assorted Cookies

The Signature Buffet $28
Marinated Summer Vegetable Salad | Danish Potato Salad | Apple and Sage Pan-Seared Airline Chicken | Grilled Portobello Mushrooms with Red Wine and Roasted Fingerling Potatoes | Eggplant Pilaf and Pistachios | Roasted Cauliflower with Tomato Olive Relish | Assorted Rolls and Butter | Donut Bread Pudding with Caramel Cream Anglaise

The Spartan Buffet $26
Minestrone Pasta Salad | Mixed Greens with Tomatoes, Radishes and a Mustard Vinaigrette | Wild Mushroom Chicken Breast | Cherry Tomato Stuffed Peppers with Pearl Mozzarella, Grilled Tofu, Basil, Oregano and Topped with a Balsamic Reduction | Roasted Potato Wedges | Eggplant Steaks with Tomato and Mushroom Ragout | Assorted Rolls and Butter | Chef Selection of Panna Cotta and Macarons

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