Sandwich Selections

Roast Beef on Wheat  $10.75
Roast Beef, Cheddar Cheese, Lettuce, Tomato, Crispy Onions, Horseradish Mayo and Mustard

Turkey on White  $10.75
Sliced Turkey, Lettuce, Tomato and Mayo

Ham on White $10.75
Sliced Ham, Swiss Cheese, Lettuce, Tomato, Horseradish Mayo and Mustard

Chef’s PB & J on White  $10.75
Peanut Butter and Raspberry Preserves with Fresh Sliced Strawberries

BLT on Wheat  $10.75
Bacon, Lettuce, Tomato and Mayo

Wrap Selections
All Wrap Selections are Presented in a Flour Tortilla

Tuna Salad $11
All White Meat Tuna Tossed in a Spiced Aioli and Mixed with Fresh Basil, Celery, Red Onion and Tomatoes

Chicken Caesar $11
Garlic & Herb Grilled Chicken Breast with Romaine Lettuce, Tomatoes and Parmesan Cheese Tossed in Creamy Caesar Dressing

Roasted Vegetables $11
Grape Tomato, Zucchini, Red Onion, Mushrooms and Muenster Cheese, Drizzled with Balsamic Vinegar

Beef Salad $11
Seasoned Roast Beef, Tomatoes, Red Onion, Red Pepper, Mixed Greens, Cheddar Cheese and Dill Pickle Tossed in Dijon Mayo

Greek Salad $11
Romaine Lettuce, Tomatoes, Cucumbers, Red Onion, Kalamata Olives, Feta Cheese and Fresh Oregano Tossed in Greek Dressing

Tandoori Chicken Salad $11
Ginger Roasted Chicken Breast with Seasoned Yogurt and Mixed Greens

Reuben $11
Sliced Corn Beef, Swiss Cheese, Thousand Island, Cole Slaw, and Tomatoes

Caprese $11
Grape Tomatoes, Fresh Basil, Pearl Mozzarella, Mixed Greens and Balsamic Vinaigrette
Upgraded Selections

Vegetarian Muffaletta $12
Grilled Portabella Caps with Roasted Red Peppers, Squash Ribbons, Provolone, and an Olive Spread on a Flaky Croissant

Grilled Chicken Croissant $12.75
Garlic and Herb Grilled Chicken Breast with Havarti Cheese, Sliced Cucumber, Tomato, Lettuce, Mayo and Mustard on a Flaky Croissant

The Italian $12.75
Sliced Ham, Salami, Pepperoni, Roasted Red Pepper Giardiniera, Lettuce, Tomato and Provolone Cheese on Tomato Focaccia

The Steak House $12.75
Sliced Beef Tenderloin, Smoked Cheddar Cheese, Roasted Red Pepper Giardiniera, Crispy Onions and Horseradish Mayo on an Onion Roll

Caprese BLT $12.75
Bacon, Lettuce, Tomato, Fresh Mozzarella, Mayo, and Fresh Basil with Balsamic Vinaigrette on Honey Wheat

Boxed Salad Lunch Selections
All Boxed Salad Lunches Include Bottled Water

Salad Selections

Chicken or Portobello Caesar $10
Caesar Salad with Crisp Romaine, Garlic Croutons, Parmesan Cheese, Peppadews and Choice of Grilled Chicken Breast or Grilled Portobello Mushroom, with a Creamy Caesar Dressing

Cobb $10
Diced Romaine and Iceberg Lettuces Topped with Turkey, Diced Egg, Tomato, Onion, Bacon and Bleu Cheese Crumbles, with a Ranch Dressing

Mixed Berry Spinach $10
Fresh Spinach, Goat Cheese, Mixed Berries and Toasted Almonds with Pomegranate Vinaigrette

Super Food Salad (Allergen-Free) $12
Tri-Color Quinoa with Chia Seeds, Pumpkin Seeds, Coconut, Baby Kale, and Dried Blueberries, Topped with a Mandarin Orange and Pomegranate and a Spiced Apple Vinaigrette

Quinoa Blend (Allergen-Free) $10.50
Quinoa Blend with Asparagus, Peppers, Onions, Fresh Herbs and Whole Olives

Texas Caviar (Allergen-Free) $10.50
Grilled Tofu atop a Bean Medley with Corn, Herbs and Vinaigrette

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Plated Lunch Selections

All Served Lunches Include a Garden Salad of Gathered Field Greens, English Cucumbers, Grape Tomatoes and Choice of Dressing | Assorted Rolls and Butter | Choice of Dessert | Freshly Brewed Coffee, a Selection of Fine Teas, and Iced Tea

Lunch 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)

Poultry Selections

Panko Crusted Chicken $17
Two Breaded and Fried Chicken Medallions Smothered in Country Style Gravy | Down Home Stuffing | Asparagus and Squash Hash

Michigan Chicken $17
Grilled Chicken Breast with Michigan Cherry Sauce | Rosemary Roasted Red Skin Potatoes | Fresh Steamed Broccolini

Grilled Jerk Chicken $17
Jerk Grilled Chicken Breast Topped with Mango Salsa | Paprika Roasted Sweet Potatoes | Sweet Corn and Okra

Chef’s Chicken Cordon Bleu $19
Chicken Breast with Ham and Swiss Cheese, Breaded and Pan-Fried, Topped with Dijon Cream Sauce | Mashed Red Skin Potatoes | Haricot Verts

Root Vegetable and Apple Chicken Roulade $18.50
Chicken Breast Stuffed with Root Vegetable and Apples, Breaded and Topped with a Cider Demi Glace | Duchess Potatoes | Root Vegetable Hash

Pan-Seared Airline Chicken $18.50
Airline Chicken Pan-Seared with Wilted Baby Spinach, Leeks, Bacon and Beets, Topped with a Michigan Cider Brandy Sauce | Roasted Fingerling Potatoes

Chicken Parmesan $18
Chicken Breast Breaded and Oven Baked, Topped with Marinara Sauce and Mozzarella Cheese | Orzo Pasta | Italian Vegetable Medley

Garlic and Rosemary Chicken $17.50
Airline Chicken with Garlic, Rosemary and White Wine | Sage Gnocchi | Haricot Verts

Wild Mushroom Chicken $18
Seasoned Chicken Pan-Fried and Topped with a Wild Mushroom Sauce | Polenta Cakes | Fresh Steamed Broccolini

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Plated Lunch Selections

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Pork and Beef Selections

Blue Ribbon Meatloaf $15.50
Chef’s Extraordinary Home Made Meatloaf | Mashed Potatoes | Haricot Verts

Roasted Pork Tenderloin $20.50
Pecan Crusted Pork Tenderloin Topped with Red Onion Marmalade | Roasted Sweet Potatoes | Asparagus and Squash Hash

Bone-In Pork Chop $18.50
Pork Chop Rubbed with Cocoa, Coffee and Paprika, Topped with Red Eye Gravy | Garlic Smashed Red Skin Potatoes | Sautéed Broccolini with Oven Roasted Grape Tomatoes

Grilled Flat Iron Steak $23.25
Grilled Flat Iron Steak Topped with Wild Mushroom Sauce | Rosemary Roasted Fingerling Potatoes | Steamed Broccolini

6oz Grilled Filet Mignon $32
Grilled Filet Topped with a Woodland Mushroom Sauce | Mashed Potatoes | Asparagus and Squash Hash

Seafood Selections

Fish and Chips $18.50
Beer Battered Cod Loins with Caper Tartar Sauce | Fried Potato Wedges | Sweet Corn Niblets

Pan-Seared Trout $18.50
Pan-Seared Trout Topped with Compound Rosemary Lemon Butter | Herb Rice Pilaf | Broccolini with Roasted Tomatoes

Buffalo Salmon $22
Hot Sauce Crusted Salmon with a Creamy Bleu Cheese Sauce | Mashed Redskin Potatoes | Sautéed Carrots and Celery

Balsamic Glazed Salmon $22.50
Balsamic Glazed Salmon Fillet Topped with Crispy Onions | Roasted Fingerling Potatoes | Italian Squash Medley

Pistachio Crusted Whitefish $20.50
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

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Plated Lunch Selections

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Vegetarian Selections

Chilaquiles $16
Oven Baked Corn Tortillas Tossed with Tomato Salsa and Cheddar Cheese | Cilantro Sour Cream | Black Beans

Three Cheese Macaroni $15.50
Pasta Tossed with Herbed Goat Cheese, Sharp Cheddar Cheese and Parmesan Cheese, Dusted with Rosemary, Thyme and Sage

Gnocchi Romano $17.50
Gnocchi Tossed with Parmesan Butter, Sage, Sun-Dried Tomatoes, Mushrooms and Romano Cheese

Spinach and Mushroom Ravioli $15.50
Spinach and Mushroom Ravioli | Tuscan White Bean and Sun-Dried Tomato Sauce

Wild Mushroom Strudel $17
Puff Pastry Stuffed with a Trio of Exotic Mushrooms Topped with a Roasted Red Pepper Coulis and a Julienne of Seasonal Vegetables

Risotto $17.50
Risotto with Baby Spinach, Mushrooms, Asparagus and Oven Roasted Tomatoes

Roasted Vegetable Goulash $16
Roasted Vegetable Medley, Tomato Ragout and Spaetzle
Plated Lunch Selections

All Served Lunches Include a Garden Salad of Gathered Field Greens, English Cucumbers, Grape Tomatoes and Choice of Dressing | Assorted Rolls and Butter | Choice of Dessert | Freshly Brewed Coffee, a Selection of Fine Teas, and Iced Tea

Major Eight Allergen-Free Selections

Dumplings $15.50
Seasonal Dumplings with Seasonal Puree and Slaw

Spanish Bean Cakes $15.50
Spanish Bean Cakes with Creamy Polenta, Pico de Gallo and Avocado

Sweet Potato and Quinoa Croquettes $17
Sweet Potato, Quinoa, Caramelized Onions and Peppers, atop a Coconut Tomato Sauce, served with Sofrito and Roasted Cauliflower

Butternut Squash and Fig Ravioli $17.50
Rice Flour Ravioli Served atop Baby Kale with Maple Tomato Sauce

Hearts of Palm Cakes $17
Vegan Hearts of Palm Cakes atop Braised Greens with a Cajun “Cream”

BBQ Airline Chicken $18
BBQ Airline Chicken Breast with Sweet Corn Polenta Cakes | Sautéed Baby Kale, Onions and Carrots

Lemon & Parsley Short Rib $20
Lemon and Parsley Grilled Short Rib | Spinach and Herb Rice Pilaf | Grilled Asparagus

Steak and Chicken Sopè $17
Grilled Skirt Steak and Citrus Chicken Sopè Duo | Spanish Rice | Borracho Beans

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Lunch Buffet Selections

All Lunch Buffets Include Freshly Brewed Coffee, a Selection of Fine Teas, and Bottled Iced Tea

Soup Addition to Any Buffet: Priced Per Person

Broccoli and Cheddar Soup $1 | Butternut Squash Bisque $2 | Minestrone Soup $1.50 | Potato and Leek Soup $1.50 | Grilled Chicken and Rosemary Soup $1 | Southwestern Chicken Tortilla Soup $1 | Beef Barley Soup $1.50 | Vegetarian Roasted Tomato Basil Bisque $1 | New England Clam Chowder $2 | Gazpacho $2.25

Deli Lunch Buffet $18.50
Fresh Fruit Salad | Spartan Signature Potato Salad | Tomato and Cucumber Salad Over Mixed Greens with a Basil Vinaigrette | Smoked Turkey Breast, Ham and Salami | Swiss and Cheddar Cheeses | Sliced Breads | Relish Tray of Leaf Lettuce, Tomatoes, Sliced Onions, Olives and Pickles | Classic Mustard and Mayonnaise | Brownies and Cherry Pie

Healthy Style Buffet $15
Self-Serve Salad Bar to Include: Mixed Greens, Baby Spinach, Sliced Mushrooms, Grape Tomatoes, Onions, Cucumbers, Roasted Peppers, and Croutons with Ranch, Greek and Raspberry Vinaigrette Dressings | Tuna Salad | Chicken Salad | Toast Points | Assorted Rolls and Butter | Fresh Fruit Salad

The German Buffet $16
House Green Salad with Ranch Dressing | Pork Schnitzel | Warm German Potato Salad | Braised Cabbage Wedges | Assorted Rolls and Butter | German Chocolate Cake

The Greek Buffet $14.50
Cucumber, Tomato, and Feta Salad | Chicken Breast Marinated in Olives, Tomatoes, and Oregano | Roasted Yukon Potatoes with Feta Cheese | Roasted Eggplant and Peppers | Assorted Rolls and Butter | Baklava

SSC Buffet $14.50
Iceberg Wedge Salad with Ranch Dressing | Braised Beef Brisket | Roasted Fingerling Potatoes | Honey Glazed Carrots | Assorted Rolls and Butter | Apple Crisp

The Middle Eastern Buffet $18.50
Hummus and Pita Chips | Israeli Couscous Salad | Lox and Bagels | Potato Leek Soup | Assorted Rolls and Butter | Assorted Cookies

Thanksgiving Buffet $14
Iceberg Salad with Ranch Dressing | Roasted Turkey Breast | Mashed Potatoes with Gravy | Corn Niblets | Assorted Rolls and Butter | Pumpkin Pie

The Amalfi Coast Buffet $19
Tomato Caprese Salad | Balsamic Glazed Salmon | Rice Pilaf | Green Beans | Assorted Rolls and Butter | Cheesecake

The Southwest Buffet $15
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 and Butter | Cinnamon Chips with Fresh Fruit Salsa
Lunch Buffet Selections

All Lunch Buffets Include Freshly Brewed Coffee, a Selection of Fine Teas, and Bottled Iced Tea
(Lunch Buffets Require a Minimum Guarantee of 30 guests)

The Italian Buffet  $15
Spartan Signature Pasta Salad | Chicken Piccata | Garlic Parmesan Broccoli Florets | Garlic Bread Sticks and Butter | Assorted Cookies

The Sicilian Buffet  $14.50
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  $16.50
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  $16.50
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

The Hometown Buffet  $15
Cole Slaw | Fried Chicken with White and Dark Meat | Stuffing with Country Gravy | Green Bean Casserole | Assorted Rolls and Butter | Apple Pie

The Salad Buffet  $17
Deconstructed Cobb Salad with Chopped Iceberg Lettuce, Tomatoes, Green Onions, Cucumbers, Bacon, Turkey, and Eggs with Ranch Dressing | BBQ Chicken Breast | Spartan Signature Mac and Cheese | Corn Niblets | Assorted Rolls and Butter | Fudge Brownies

The Traditional Buffet  $16
Garden Salad with Ranch and Balsamic Dressings | Spartan Signature Meatloaf with Gravy | Mashed Potatoes | Green Beans | Assorted Rolls and Butter | Carrot Cake

The Picnic Buffet  $15
Spartan Signature Potato Salad | All Beef Hot Dogs and Stadium Bratwurst with Ketchup, Mustard, Relish, Tomatoes and Onions | Spartan Signature Baked Beans | Roasted Mini Carrots | Assorted Rolls and Butter | Assorted Cookies

The Super Picnic Buffet  $18
Watermelon Basil Salad | Angus Hamburgers and Pulled Pork with Buns, Sliced Cheddar, Sliced Tomatoes, Sliced Pickles, Lettuce, Ketchup, Mustard, BBQ Sauce and Onion Buns | Seasoned Potato Wedges | Spartan Signature Baked Beans | Assorted Rolls and Butter | Fudge Brownies

The East-Coaster Buffet  $15
Cole Slaw | Beer Battered Cod | Parsley Boiled Potatoes | Steamed Broccoli and Cauliflower | Assorted Rolls and Butter | Assorted Cookies

Potato Bar Buffet  $14
Baked Potatoes | Spartan Signature No-Bean Chili | Warm Cheese Sauce | Broccoli | Shredded Cheddar Cheese, Bacon Crumbles, Black Olives, Chives, Whipped Butter and Sour Cream | Chicken Noodle Soup | Assorted Rolls and Butter | Assorted Cookies

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