

Boxed Lunch Selections

All Boxed Lunches Include Chips | Assorted Whole Fruit | Cookie | Bottled Water
A Maximum of Three Selections Permitted Per Order

Sandwich Selections

Roast Beef on Wheat \$11

Roast Beef, Cheddar Cheese, Lettuce, Tomato, Crispy Onions, Mayo and Mustard

Turkey on White \$11

Sliced Turkey, Cheddar Cheese, Lettuce, Tomato and Mayo

Ham on White \$11

Sliced Ham, Swiss Cheese, Lettuce, Tomato, Mayo and Mustard

Chef's PB & J on White \$11

Peanut Butter and Raspberry Preserves with Fresh Sliced Strawberries

Chicken Salad \$11

SSC Chicken Salad with Lettuce and Tomato on a Flaky Croissant

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, with Romaine Lettuce

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

Chicken Salad \$11

SSC Chicken Salad with Lettuce and Tomato

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Upgraded Selections

Grilled Chicken Croissant \$12

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

The Italian \$12

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

Boxed Salad Lunch Selections

All Boxed Salad Lunches Include an Apple | Cookie | Bottled Water
A Maximum of Three Selections Allowed Per Order

Salad Selections

Chicken or Portobello Caesar Salad \$11

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 Salad \$12

Diced Romaine and Iceberg Lettuce Topped with Turkey, Diced Egg, Tomato, Onion, Bacon and Bleu Cheese Crumbles, with a Ranch Dressing

Mixed Berry Spinach Salad (vt) \$11

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

Super Food Salad (Allergen-Friendly) (vg) \$12

Tri-Color Quinoa with Chia Seeds, Pumpkin Seeds, Coconut, Baby Kale, and Dried Blueberries, Mandarin Orange Segments, and Pomegranate Arils with a Spiced Apple Vinaigrette

Quinoa Blend (Allergen-Friendly) (vg) \$11

Quinoa Blend with Asparagus, Peppers, Onions, Fresh Herbs and Whole Olives

Mediterranean Chicken Salad (gf) \$12

Greek Seasoned Grilled Chicken with Romaine and Iceberg, Feta Cheese, Kalamata Olives, Red Onion, Chick Peas, Tomatoes, and Cucumbers with a Red Wine Vinaigrette

Vegetarian Hummus Plate (vg/gf) \$10

Red Pepper Hummus with Carrots, Celery, Broccoli, Olives and Pita Chips

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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, and a Selection of Fine Teas

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 Cupcake | Banana Split Kabob (vg/gf) | Fresh Fruit Cup (vg/gf)
 MSU Dairy Store Ice Cream Cups (Only Available in the Huntington Club or the MSU Union Building)

Poultry Selections

Michigan Chicken (gf) \$17.50

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

Grilled Jerk Chicken (gf) \$17.50

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

Chicken Parmesan \$17.50

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

Garlic and Rosemary Chicken \$18

Chicken Breast with Garlic, Rosemary and White Wine | Sage Gnocchi | Haricot Verts

Wild Mushroom Chicken (gf) \$18.50

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

Pork and Beef Selections

Roasted Pork Tenderloin \$22

Pecan Crusted Pork Tenderloin Topped with Red Onion Marmalade | Roasted Sweet Potatoes | Roasted Brussels Sprouts

Blue Ribbon Meatloaf \$16

Chef's Extraordinary Home Made Meatloaf | Mashed Potatoes | Haricot Verts

Grilled Flat Iron Steak (gf) \$25

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

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Seafood Selections

Pan-Seared Trout (gf) \$19

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

Balsamic Glazed Salmon \$23

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

Pistachio Crusted Whitefish \$21

Whitefish Fillet with Pistachio Crust and Coconut Béchamel Sauce | Cumin and Scallion Rice Pilaf | Haricot Verts

Vegetarian Selections

Chilaquiles (gf) \$14

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

Three Cheese Macaroni \$14

Pasta Tossed with Herbed Goat Cheese, Sharp Cheddar Cheese and Parmesan Cheese, Dusted with Rosemary, Thyme, and Sage | Roasted Tomatoes

Gnocchi Romano \$15

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

Spinach and Mushroom Ravioli \$15

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

Risotto (gf) \$15

Risotto with Baby Spinach | Mushrooms | Asparagus | Oven Roasted Tomatoes

Easy Vegetable Curry (vg) \$15

Stew of Curried Shallots, Celery Root, Bell Peppers, Zucchini, Cauliflower, Broccoli, and Tomato Topped with a Dollop of Yogurt and Served over Steamed White Rice

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Major Eight Allergen-Friendly Selections

(Major Eight: Soy, Eggs, Milk, Fish, Shellfish, Wheat (Gluten), Tree Nuts, Peanuts)

Dumplings \$14

Seasonal Dumplings | Seasonal Puree | Slaw

Spanish Bean Cakes \$14

Spanish Bean Cakes | Creamy Polenta | Pico de Gallo | Avocado

Sweet Potato and Quinoa Croquettes \$15

Sweet Potato, Quinoa, Caramelized Onions, and Peppers, atop a Coconut Tomato Sauce | Sofrito | Roasted Cauliflower

Ratatouille Stuffed Peppers \$15

Mediterranean Ratatouille Stuffed Peppers with Green Onion Polenta

Avocado and Black Bean Sope \$15

Sope with Refried Black Beans, Topped with Peppers, Tomatoes, Onion, Vegan Sour Cream, and Shredded Kale | Salsa Verde

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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)

Soup Addition to Any Buffet: \$2.50 Per Person

Vegetarian Roasted Tomato Basil Bisque | Butternut Squash Bisque | Minestrone Soup | Potato and Leek Soup |
Rosemary Chicken Noodle Soup | SSC Lentil Soup | Chicken Tortilla Soup | Beef Barley Soup | Gazpacho

Mini Sandwich Buffet \$16

Spartan Signature Pasta Salad (vt) | Potato Chips (vg/gf) | An Assortment of Miniature Sandwiches to Include:
Tuna Salad, Turkey and Cranberry Cream Cheese, Ham and Cheddar Cheese, Cucumber and Avocado |
Hummus (vg/gf) with Assorted Vegetables (vg/gf) | Assorted Miniature Desserts (vt)

SSC Buffet \$15

Iceberg & Romaine Mix with Tomato, Bacon, Bleu Cheese (gf) with Ranch and Italian Dressings | Braised Beef
Brisket (gf) | Roasted Fingerling Potatoes (vg/gf) | Honey Glazed Carrots (vg/gf) | Rolls & Butter | Apple Crisp (vt)

Thanksgiving Buffet \$14

Spinach Salad with Dried Cranberries, Candied Pecans and Balsamic Vinaigrette (vg/gf) | Roasted Turkey
Breast (gf) | Mashed Potatoes (vt/gf) with Gravy | Corn Niblets (vt/gf) | Assorted Rolls & Butter | Pumpkin Pie (vt)

The Southwest Buffet \$15.50

Southwest Salad with Chopped Iceberg and Romaine Lettuce, Black Beans, Corn, Diced Tomatoes, Shredded
Cheddar Cheese and a Chili Lime Vinaigrette (vt/gf) | Fajita Chicken and Peppers (gf) | Flour Tortillas and
Tortilla Chips | Spanish Rice (vt/gf) | Jalapeno Carrots (vg/gf) | Sour Cream (vt/gf) | Guacamole (vt/gf) | Salsa (vg/gf) |
Churros with Sweet Cream

Potato Bar Buffet \$14

Baked Potatoes (vt/gf) | Spartan Signature No-Bean Chili (gf) | Warm Cheese Sauce | Broccoli (vg/gf) | Shredded
Cheddar Cheese, Bacon Crumbles, Black Olives, Chives, Whipped Butter, and Sour Cream | Chicken Noodle
Soup | Assorted Rolls & Butter | Assorted Cookies (vt)

The Sicilian Buffet \$16

Caesar Salad with Crisp Romaine, Garlic Croutons, Parmesan Cheese and Creamy Caesar Dressing (vt) |
Chicken Marsala (gf) | Baked Rigatoni with Marinara (vt) | Garlic Balsamic Roasted Asparagus (vg/gf) | Buttered
Breadsticks | Assorted Cookies (vt)

The Asian Buffet \$16

Asian Chicken Salad with Lettuce Wraps | Beef and Broccoli (gf) | Vegetable Stir-Fry (vg/gf) | White Rice (vg/gf)
Assorted Rolls & Butter | Fortune Cookies and Sugar Cookies (vt)

The Hometown Buffet \$16

Cole Slaw (vt/gf) | Fried Chicken with White and Dark Meat | Stuffing with Country Gravy | Green Bean
Casserole (vt) | Assorted Rolls & Butter | Apple Pie (vt)

The Picnic Buffet \$16

Spartan Signature Potato Salad (vt/gf) | All Beef Hot Dogs (gf) and Stadium Bratwurst with Ketchup, Mustard,
Relish, and Onions | SSC Baked Beans | Roasted Mini Carrots (vg/gf) | Assorted Cookies (vt)

The Super Picnic Buffet \$19

Watermelon Basil Salad (vg/gf) | Angus Hamburgers and Pulled Pork (gf) | Sliced Cheddar, Tomatoes, Pickles,
Onion, and Lettuce | Ketchup, Mustard and BBQ Sauce | Onion Buns | Seasoned Potato Wedges (vt/gf) | SSC
Baked Beans | Fudge Brownies (vt)

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Build Your Own Lunch Buffet Selections

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

spartan signature catering

Tier One Buffet \$17

Select One Item From Each Section

Salad/Side

Garden Greek Pasta Potato Cole Slaw

Protein

Michigan Chicken Grilled Jerk Chicken Roasted Pork Loin Smoked Beef Brisket

Starch

Mashed Potatoes Roasted Redskins Rice Pilaf Baked Pasta Stuffing

Vegetable

Sweet Corn Green Beans Vegetable Medley Broccoli

Dessert

Brownies Assorted Cookies Fruit Pie

Tier Two Buffet \$20

Select One Item From Each Section
(Including Items Listed in Tier One)

Salad/Side

Spinach Broccoli Mixed Berry Caesar Watermelon Basil
Asian Chicken Lettuce Wraps

Protein

Mushroom Chicken Mushroom Flat Iron Steak Balsamic Salmon

Starch

Polenta Cakes Gnocchi Romano Macaroni and Cheese Roasted Fingerling Potatoes
Dauphinoise Potatoes Vegetarian Risotto

Vegetable

Broccolini Honey Mini Carrots Roasted Brussels Sprouts Roasted Cauliflower

Dessert

Boston Cream NY Cheesecake Carrot Cake German Chocolate

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