Items Included with all Wedding Receptions:

- Menu Selection of Your Choice
- Standard White Table Linen
- White Linen Napkins
- Hurricane Globe Centerpieces with Mirror
- Dance Floor
- Cake Service
- Complete Reception Arrangements
- Professional Service Staff

Enhancements to Your Special Day:

- Hors d'Oeuvres
- Bar Service
- Champagne Toast
- Upgraded Linen
- After Dinner Coffee Station
- Late Night Snacks

Please add applicable service charge and state sales tax to all food and beverage items.
Plated Dinner Selections

All Served Dinners Include a Choice of Salad | Fresh Rolls with Butter | 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 Pine Nuts and Balsamic Dressing

Poultry Selections

Wild Mushroom Chicken $21.50
Seasoned Chicken Pan-Fried and Topped with a Wild Mushroom Marsala Wine Sauce | Polenta Cakes | Fresh Steamed Broccolini

Grilled Jerk Chicken $21.50
Jerk Grilled Chicken Breast Topped with Mango Salsa | Roasted Redskin Potatoes | Sweet Corn and Okra

Chef’s Chicken Cordon Bleu $23.50
Chicken Breast with Ham and Swiss Cheese, Breaded and Pan-Fried, Topped a Dijon Cream Sauce | Mashed Red Skin Potatoes | Haricot Verts

Chicken Parmesan $22.50
Chicken Breast Breaded and Oven Baked, Topped with Marinara Sauce and Mozzarella Cheese | Orzo Pasta | Italian Vegetable Medley

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

Iberian Chicken $23
Airline Chicken Marinated in Olives, Tomatoes, Herbs and Wine | Herb Rice Pilaf | Broccolini with Roasted Tomatoes

Root Vegetable and Apple Chicken Roulade $23
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 $23
Airline Chicken Pan-Seared with Wilted Baby Spinach, Leeks, Bacon and Beets, Topped with a Michigan Cider Brandy Sauce | Roasted Fingerling Potatoes

Michigan Chicken $21.50
Grilled Chicken Breast with Michigan Cherry Sauce | Rosemary Roasted Red Skin Potatoes | Fresh Steamed Broccolini

Southern Fried Chicken $21.50
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 $22
Pecan Crusted Tenderloin Topped with Red Onion Marmalade and Pork Demi Glace | Root Vegetable Stuffing | Braised Swiss Chard

Grilled Flat Iron Steak $25
Grilled Flat Iron Steak with a Wild Mushroom Sauce | Roasted Fingerling Potatoes | Steamed Broccolini

Stuffed Flank Steak $24
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 $27
Grilled Steak with Rosemary Red Wine Demi Glace | Roasted Fingerling Potatoes | Green Beans Almondine

Grilled 8oz Filet Mignon $30
Grilled Filet Topped with a Woodland Mushroom Sauce | Mashed Potatoes | Asparagus and Squash Hash

Blue Ribbon Meatloaf $20
Chef's Extraordinary Home Made Meatloaf | Mashed Potatoes | Haricot Verts

Bone-In Pork Chop $23
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

Duo Selections

Petite Filet Mignon and Herb Breaded Chicken Breast $35
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 $36
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 $36
Strip Steak with a Brandy Butter Demi Glace and a Balsamic Glazed Salmon Fillet, Topped with Crispy Onions | Potato Croquettes | Chef Selection Vegetables

6oz 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
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Plated Dinner Selections

All Served Dinners Include a Choice of Salad | Assorted Rolls and Butter | Freshly Brewed Coffee and a Selection of Fine Teas

Seafood Selections

**Pan-Seared Trout** $23
Pan-Seared Trout Topped with Compound Rosemary Lemon Butter | Herb Rice Pilaf | Broccolini with Roasted Tomatoes

**Grilled Monkfish** $24
Grilled Monkfish with Fruit Salsa | Three Bean Rice with Peppers, Onions, Chimichurri and Chili Puree

**Balsamic Glazed Salmon** $25
Balsamic Glazed Salmon Fillet Topped with Crispy Onions | Roasted Fingerling Potatoes | Italian Squash Medley

**Pistachio Crusted Whitefish** $25
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

**Sautéed Canadian Walleye** $25
Sautéed Walleye Topped with Chardonnay Butter Sauce | Baby Spinach and Leeks | Mashed Potatoes

**Blackened Ahi Tuna** $29
Cajun Blackened Seared Ahi Tuna with Lemon Demi Glace | Jasmine Rice | Stuffed Tomato

Gluten and Major Eight Allergen-Free Selections

**Dumplings** $20
Seasonal Dumplings with Seasonal Puree and Slaw

**Creamy Polenta** $20
Creamy Polenta with Spanish Bean Cakes, Pico de Gallo and Avocado

**Sweet Potato and Quinoa Croquettes** $21.50
Sweet Potato, Quinoa, Caramelized Onions and Peppers, atop a Coconut Tomato Sauce

**Butternut Squash and Fig Ravioli** $22
Rice Flour Ravioli Served atop Baby Kale with Maple Tomato Sauce

**Hearts of Palm Cakes** $21.50
Vegan Hearts of Palm Cakes atop Braised Greens with a Cajun “Cream”
Vegetarian Selections

Chilaquiles $20.50
Oven Baked Corn Tortillas Tossed with Tomato Salsa and Cheddar Cheese | Cilantro Sour Cream | Black Beans

Three Cheese Macaroni $20
Pasta Tossed with Herbed Goat Cheese, Sharp Cheddar Cheese and Parmesan Cheese, Dusted with Rosemary, Thyme and Sage

Gnocchi Romano $22
Gnocchi Tossed with Parmesan Butter, Sage, Sun-Dried Tomatoes, Mushrooms and Romano Cheese

Spinach and Mushroom Ravioli $20
Spinach and Mushroom Ravioli | Tuscan White Bean and Sun-Dried Tomato Sauce

Wild Mushroom Strudel $21.50
Puff Pastry Stuffed with a Trio of Exotic Mushrooms Topped with a Roasted Red Pepper Coulis and a Julienne of Seasonal Vegetables

Risotto $22
Risotto with Baby Spinach, Mushrooms, Asparagus and Oven Roasted Tomatoes

Roasted Vegetable Goulash $20.50
Roasted Vegetable Medley, Tomato Ragout and Spaetzle

Children’s Plated Dinner Selections

All Served Children’s Dinners Include a Fruit Cup | Assorted Rolls and Butter
*Select One Option (Nine Years Old and Under)

Macaroni and Cheese $15
Macaroni and Cheese | Green Beans

Pecan Crusted Chicken Strips $15
Pecan Crusted Chicken Strips | French Fries | Buttered Corn Niblets

All Beef Hot Dog $12
All Beef Hot Dog | French Fries | Baby Carrots

Bacon Cheeseburger $15
Bacon Cheeseburger | French Fries | Green Beans

Four Cheese Ravioli $14
Choice of Marinara or Alfredo Sauce | Broccoli Florets
Dinner Buffet Selections

All Dinner Buffets Include Iced Water | Freshly Brewed Coffee and a Selection of Fine Teas

Coast to Coast Buffet $33
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

The Mediterranean Buffet $38
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

The Fire Starter Buffet $41
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

The Italian Buffet $35
Antipasto Platter with Grilled Vegetables, Kalamata Olives, Marinated Artichokes, Provolone and Salami | Caesar Salad with Crisp Romaine, Garlic Croutons, Parmesan Cheese and Creamy Caesar Dressing | Caprese Salad with Fresh Mozzarella, Roasted Tomatoes, Basil Chiffonade and Balsamic Drizzle | Traditional Chicken Parmesan | Pan-Seared Tilapia with Lemon, Leek and Tomato Fennel Sauce | Pan-Fried Italian Sausage Contadina | Italian Stuffed Flank Steak with a Red Wine Demi Glace | Pasta Rigatoni with a Mushroom Marsala Cream Sauce | Gorgonzola Polenta with Vegetable Ratatouille | Garlic Bread Sticks and Butter

The Signature Buffet $37
Mixed Greens with Dried Cranberries, Grape Tomatoes and Toasted Pecans with Balsamic Vinaigrette | Baby Spinach with Mixed Berries, Toasted Almonds and Goat Cheese with Raspberry Vinaigrette | Fresh Melon with Sweet Zinfandel Syrup | Chicken Breast with Tomato Basil Butter Sauce | Braised Beef Brisket with Caramelized Onion and Horseradish Demi Glace | Balsamic and Maple Glazed Salmon Fillet with Crispy Onions | Gnocchi with Parmesan Brown Butter Sage Sauce | Green Beans Almondine | Dauphinoise Potatoes | Assorted Rolls and Butter

The Stadium Buffet $32

Children’s Meal Any Buffet $15
(Nine Years Old and Under)

Please add applicable service charge and state sales tax to all food and beverage items 2015
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness
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

Soup Selections

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

Desserts

Ice Cream Sundae Bar $8.50
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 $8
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 $6
Your Childhood Camp-Fire Treat Presented in Four Ways
Chocolate, Marshmallow and Graham Cracker

Berry Good $6
Individual Strawberry Shortcakes | Raspberry Rhubarb Crisp | Blueberry Trifles

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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  $300 (serves 50)  
Salmon Lox | MI Lake Trout | Petite Shrimp | Served with Traditional Accompaniments

Enhanced Smoked Seafood Display  $400 (serves 50)  
Salmon Lox | MI Lake Trout | Petite Shrimp | Whole Poached Salmon | Served with Traditional Accompaniments

Antipasto Display  $230 (serves 50)  
Salami | Spicy Capicola | Prosciutto | Mortadella | Parmesan Cheese | Marinated Olives | Roasted Peppers | Grilled Mushrooms and Asparagus | Mostarda

Breads and Spreads  $130 (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  $125 (serves 25)  
Brie Garnished with Candied Nuts and Fresh Berries | Assorted Crackers
**Cold Hors d’Oeuvres**
Priced Per 50 Pieces

**Vegetarian**
- **Goat Cheese Truffle** $100 | Red Grapes Rolled in Goat Cheese and Spiced Pistachios
- **Sun-Dried Tomato Bruschetta** $85 | Bruschetta with Sun-Dried Tomato Relish
- **Tomato and Polenta Tartlets** $125 | Roma Tomato Stuffed with Polenta, Topped with Cilantro Cream
- **Roasted Apple, Goat Cheese, Micro Arugula, Caramel Vinaigrette Flatbread** $100
- **Chipotle Goat Cheese and Roasted Pepper Crostini** $95 | Chipotle Goat Cheese and Roasted Pepper Served on Crostini
- **Phyllo Cups with Vegetables** $90 | Phyllo Cups Filled with Boursin Cheese and Grilled Vegetables
- **Basil Gelee Cups** $120 | Basil Gelee | Mozzarella Pearls | Tomatoes | Balsamic Cream
- **Pimento Cheese with Breadsticks** $95 | Whipped Pimento Cheese | MSU Dairy Cheddar Cheese | Crunchy Mini Breadsticks
- **Mediterranean Skewers** $95 | 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** $125 | Duck and Goat Cheese Served on Sweet Potato Chips
- **Open Faced Lettuce Wraps** $110 | Smoked Chicken | Sliced Almonds | Scallions | Vinaigrette | Atop Iceberg Lettuce
- **Curried Chicken Salad** $110 | Curried Chicken Salad in English Cucumber Cups

**Pork**
- **Roasted Asparagus** $110 | Roasted Asparagus Wrapped with Prosciutto Ham
- **Pancetta and Wild Mushrooms** $100 | Italian Bacon, Wild Mushrooms and Smoked Cheddar on Toasted Baguettes
- **Mini Antipasto Cups** $95 | 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** $150 | Crusted Ahi Tuna on a Won Ton Crisp, Topped with Wasabi Cream
- **Citrus Salmon Nachos** $125 | Citrus Salmon Salsa Served on Tortilla Chips with Crème Fraîche
- **Smoked Salmon Tartare** $150 | 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** $100 | Tuna | Green Beans | Hard Boiled Eggs | Tomatoes | Onions | Capers | Olives | Potatoes
- **Chili and Crab Tostada** $100 | Crab and Chilies Topped with Fresh Mint, Served on a Tostada

**Combinations**
- **Tea Sandwiches** $100 | Dill Cucumber | Cherry Duck Breast | Horseradish Smoked Trout

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Hot Hors d’Oeuvre
Priced Per 50 Pieces

**Vegetarian**
- Zucchini Cakes with Feta Cheese $100 | Fried Zucchini with Feta Cheese and Dill Sauce
- Cheese Quesadilla Trumpets $100 | Cheese Quesadilla Rolled into Trumpets with Guacamole and Salsa
- Vegetarian Samosas $100 | Samosa Pockets with Curried Yogurt Dip
- Spanikopita $100 | Spinach and Feta Phyllo Triangles
- Vegetable Pot Stickers $125 | Pot Stickers with Hoisin Dipping Sauce
- Risotto Balls $100 | Risotto, Chopped Asparagus, Mushrooms, and Mozzarella with Smooth Marinara Sauce
- Mushroom Florentine $100 | Mushroom Caps Filled with a Delicate Blend of Spinach, Brie and Spices

**Poultry**
- Chicken Satay Skewers $110 | Chicken Skewers with Spicy Peanut Sauce
- Country Chicken Strips $120 | Country Breaded Chicken Strips with Honey Mustard
- Pecan Crusted Chicken Strips $120 | 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 $100 | Kalamata Olive & Tomato Diablo Sauce
- Cherry Duck Dumplings $125 | 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 $125
- Shrimp and Sausage Kebobs $100 | Shrimp, Andouille Sausage and Pepper Kebobs
- Mini Lamb Gyros $125 | Mini Pita, Braised Lamb Shank and a Tzatziki Sauce

**Beef**
- Mini Beef Tamales $115 | 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 $120 | Kobe Beef | Pickle | Crispy Shallots
- Irish Dinner Croquettes $110 | 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 $150 | Jumbo Scallops Wrapped with Bacon, Spicy Aioli
- Petite Maryland Crab Cakes $180 | Crab Cakes with Remoulade

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2015
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Snacks and Stations
Priced Per Display

Hot Dog Bar $210 | All Beef Hot Dogs | Buns | Ketchup | Brown & Yellow Mustard | Onion | Relish

Warm, Soft Pretzels $160 | Soft Pretzels | Warm Cheese | Mustard

Pizza Bread Station $225 | Cheese Bread with Pizza Sauce | Pepperoni | Sausage | Vegetables

Spartan Signature Sliders $265 | Choice of One Selection: Either Pulled Pork, Pulled Chicken or Hamburgers | Ketchup | Brown & Yellow Mustard | Mayo | BBQ Sauce | Pickles | Cheese | Mini Buns

Mini Brisket Station $230 | Sliced Beef Brisket | Horseradish Sauce | Crispy Onions | Mini Buns

Nacho Bar $135 | Ground Beef | Warm Cheese | Green Onion | Black Beans | Diced Tomatoes | Jalapenos | Shredded Lettuce | Guacamole | Salsa | Sour Cream | Tri-Color Tortilla Chips

Chips and Dip $85 | Kettle Chips | Bloody Mary Dip | Bacon and Bleu Cheese Dip | Garlic Dill Dip

Macaroni & Cheese Station $235 | Macaroni & Cheese | Chopped Bacon | Diced Chicken | Sautéed Mushrooms | Dungeness Crab | Meatballs

Breadsticks $60 | Cheese-Stuffed Breadsticks Topped with Garlic Butter | Marinara Sauce

À La Carte Snack Items

Party Sugar Cookies $2/Each
Individual Bags of Chips $1.25/Each
Individual Bags of White Cheddar Popcorn $1.25/Each
Individual Bags of Pretzels $1.25/Each
Mixed Nuts $15/per Pound
Chocolate Dipped Strawberries $2/Each

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À La Carte Beverage Service

Freshly Brewed Regular Coffee $2.50/per person
Freshly Brewed Decaffeinated Coffee $2.50/per person
Selection of Fine Teas $2.50/per person
Assorted Sodas $2.50/Each
20oz Bottled Water $2.75/Each
20oz Assorted Sobe Life Waters $3.25/Each
20oz Assorted Gatorades $3.25/Each
20oz Assorted Propel Zero $3.25/Each
20oz Bottled Lipton Brisk Lemonade $3.25/Each
16oz Bottled Lipton Iced Tea $3.25/Each
15oz Assorted Bottled Ocean Spray Juices $3/Each

Punch & Water Service

Fruit Punch $1.50/per Person
Cranberry & Pineapple Punch $2/per Person
Ginger ale, Pineapple and Lemon Punch $2/per Person
Water Station $1.25/per Person
Flavored Water Station $2/per Person Choice of One Flavor: Cucumber, Mint, and Lime | Summer Melon | Fresh Berry

*Punch Presented in a Punch Bowl or Aervoid

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Hosted Consumption Bar
Priced Per Drink
Call Brands $5.00 | Varietal Wines $4.75 | Premium Varietal Wines $5.75 | Seasonal Michigan & Imported Beer $5.50
Domestic Beer $4.75 | Soda & Juice $2.50
Hosted Bars are Subject to Applicable Service Charge and Sales Tax

Hosted Hourly Bar
Priced Per Person Per Hour
To Include: Call Brands | Varietal Wines | Domestic Beer | Soda & Juice

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Hosted Bars are Subject to Applicable Service Charge and Sales Tax

Cash Bar
Priced Per Drink
Call Brands $6.00 | Varietal Wines $5.00 | Premium Varietal Wines $6.00 | Michigan & Imported Beer $6.00
Domestic Beer $5.00 | Soda & Juice $3.00
Cash Bars are Inclusive of Service Charge and Sales Tax

Champagne
Priced Per Bottle
House Champagne $22.00 | Sparkling Juice $14.00
Subject to Applicable Service Charge and Sales Tax

Call Brands
Jim Beam | Seagram's Seven | Canadian Club | Dewar's White Label | Smirnoff | Beefeater | Bacardi Silver |
| Captain Morgan's Spiced Rum | Cuervo Gold | Christian Brothers Brandy | Kahlua | Peach Schnapps

Varietal & Premium Wines
Canyon Road & Premium Labels
Varietal Wines: Cabernet Sauvignon | Sauvignon Blanc | Chardonnay | Merlot | White Zinfandel |
Premium Wines: Black Star Farms Pinot Gris | Bombing Range Red

*All Wine Selections are subject to change*

Domestic & *Imported Beer
Budweiser | Bud Light | Miller Lite | *Seasonal MI Beer | *Heineken | *Labatt Blue

Spirited Punch – per Gallon
Mimosa $55 | Bloody Mary or Screwdriver $75

Bartender Fees and Requirements
A $75.00 Bartender Fee will be Assessed on Hosted or Cash Bar When Sales do not Exceed $250.00 per Bar | A $25.00 Fee will be Assessed on Hosted or Cash Beer and/or Wine Station/Service When Sales do not Exceed $150.00 per Bar | All Bars Require the Service of a Bartender | One Bartender will be Scheduled for Every 100 Guests | If Additional Bartenders are Requested, a Fee of $75.00 per Bartender will be Assessed | Spartan Signature Catering Reserves the Right to Refuse Alcohol Beverage Service to an Individual or Group | Alcohol Beverage Service will not Exceed Five Hours per Event

Soda Bars or Premium Bars are Available Upon Request. Please Consult Your Event Coordinator

Please add applicable service charge and state sales tax to all food and beverage items

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2015
Wedding Catering Policies

Event Requirements - All event requirements, menu, and beverage selections; should be confirmed no later than 14 days prior to the event date. Changes in event requirements within 12 hours of scheduled starting time will be subject to additional service charges.

Billing and Deposits - A non-refundable deposit be required at the time of the definite booking, based on the nature of the function. All cancellations must be received in writing. Accounts are to be paid in full, upon receipt of the billing. An unpaid balance is subject to a finance charge. Charges are expected to be settled prior to the event. Charges will automatically be applied to a credit card number or imprint on file. The credit card will also be used for any incidental charges incurred during the event.

Guarantee Policy - A preliminary (minimum) guarantee of attendance must be received six full business days prior to the event. This is the minimum number for which you will be charged. Increases in guaranteed attendance will be accepted up to a maximum of 24 hours prior to the event, subject to product availability. Spartan Signature Catering will provide 5% above the designated guaranteed count, not to exceed ten in number (see pricing for exceptions). The high estimate listed on the Banquet Event Order will apply as the guarantee if not revised three full business days prior to the event. Positively no reductions in guarantee will be accepted less than six full business days prior to the event.

Cancellation Policy and Reduction Policy - By signing the contract, you agree to pay a cancellation fee or reduction fee for the loss of business. The cancellation fee and reduction fee are outlined in your contract and will be due and payable upon invoice. The cancellation policy does not affect any non-refundable deposit, which must be paid under the contract.

Food and Beverage Service - All food and beverage must be supplied by Spartan Signature Catering. No food or beverage (alcoholic and non-alcoholic) is permitted to be brought into the MSU Union by a guest(s). No food prepared and served by Spartan Signature Catering will be permitted to leave the premises. Alcoholic beverage service will not exceed five hours per event at the MSU Union.

Equipment, Materials and Decorations - Due to limited storage: materials, equipment and decorations will need to be removed at the conclusion of your event. Glass enclosures are required for any candles. Glitter, confetti or metallic chips are not permitted. Decorations may not be hung from the ceiling or walls.

Labor/Bartender Charges - A bartender fee of $75.00 will be assessed on each Hosted or Cash Bar when sales do not exceed $250.00 per bar, or when an additional bartender is required. A $25.00 fee for each Hosted or Cash Beer and/or Wine Service, will apply, when sales do not exceed $150.00 per bar.

Pricing - An applicable service charge and Michigan State sales tax are additional to all food and beverage prices quoted. All Food and Beverage prices are subject to change per market fluctuation with notification. One entrée will be served per event. Substitutions may be made for dietary or religious purposes as long as the substituted entrees are less than 10% of the total guaranteed entrees. Any substitute entrees must be confirmed at the time of guarantee or an additional charge for the substituted entrée, as well as, the ordered entrée, will be assessed.

If multiple entrée selections are ordered, a $1.00 multiple entrée charge will be assessed for each selection when two entrees are ordered. If three entrees are ordered, a $2.00 multiple entrée charge will be assessed for each entrée selection. Multiple entrée selections will be prepared for the guarantee only (no 5% overage). Any change of entrée at time of the event will be charged, in addition to, the entrees guaranteed and prepared. The client will be responsible for providing place cards, which indicate entrée selections.

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Wedding Catering Policies

Banquet Room Liability - Spartan Signature Catering reserves the right to inspect and control all private functions. Liability for damages to the premises will be charged to the representative making the arrangements, based on actual repair or replacement cost. Labor charges will apply to functions if more than standard cleanup is required at the close of the function. Decorations, posters, signs, or banners may not be hung in the MSU Union.

Alcohol Service Policy - In keeping with our commitment to responsible service of alcohol in a university setting, Spartan Signature Catering will: A) card all guests who appear to be under the age of 25; B) not serve alcoholic beverages to guests without proper ID; and C) Not serve doubles, shots, shooters or multiple liquor drinks containing more than three liquors (i.e. Long Island Iced Tea). Single drinks will be dispensed to patrons. The Banquet Manager of Spartan Signature Catering reserves the right to refuse alcoholic beverage service to an individual or group. In addition, alcoholic beverage service will not exceed five hours per event.

Contracted Liability - Performance of the agreement is contingent upon the ability of spartan signature catering management to complete the same and is subject to labor troubles, disputes or strikes, accidents, government (federal, state or municipal) requisitions, restrictions or travel, transportation, foods, beverages or management preventing or interfering with performance. In no event will Spartan Signature Catering be liable for the loss of profit or consequential damages whether based on breach of contracts, warranty or otherwise.