Our 2017 packages include:

Choice of buffet or plated entrée
Standard white tablecloths
Selection of colored napkins
Centerpieces
Dance floor
Cake cutting and service
Parking for your guests
Complete reception arrangements and setup
Professional service staff
Special hotel rates for your overnight guests at the Kellogg Hotel & Conference Center

Enhancements to your special day:

Hors d'oeuvres
Bar service
Champagne toast
Late night coffee station
Late night snacks
Wedding Buffets include assorted rolls and butter, freshly brewed coffee, and a selection of fine teas.

A minimum guarantee of 30 guests is required. Priced per person.

<table>
<thead>
<tr>
<th>Coast to Coast Buffet</th>
<th>$35</th>
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</thead>
<tbody>
<tr>
<td>Iceberg Lettuce</td>
<td></td>
</tr>
<tr>
<td>with bleu cheese and bacon crumbles with honey mustard vinaigrette GF</td>
<td></td>
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<tr>
<td>Wild Rice Salad</td>
<td></td>
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<tr>
<td>with apples and brown sugar GF V</td>
<td></td>
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<tr>
<td>Slow-Roasted St. Louis Style Baby Back Ribs</td>
<td></td>
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<tr>
<td>with maple barbeque sauce</td>
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<tr>
<td>Southern Fried Chicken</td>
<td></td>
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<tr>
<td>with Louisiana onion gravy on the side</td>
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<tr>
<td>Carolina Red and Sweet Potato Mashers GF V</td>
<td></td>
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<tr>
<td>Steamed Michigan Asparagus GF V</td>
<td></td>
</tr>
<tr>
<td>Vegetable Medley GF V</td>
<td></td>
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</tbody>
</table>

<table>
<thead>
<tr>
<th>The Mediterranean Buffet</th>
<th>$40</th>
</tr>
</thead>
<tbody>
<tr>
<td>Couscous Salad</td>
<td></td>
</tr>
<tr>
<td>with fresh herbs GF V</td>
<td></td>
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<tr>
<td>Hummus GF V</td>
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<tr>
<td>with pita chips</td>
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<tr>
<td>Greek Salad</td>
<td></td>
</tr>
<tr>
<td>with romaine, tomato, Kalamata olives, and feta with Greek dressing GF V</td>
<td></td>
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<tr>
<td>Iberian Roasted Chicken</td>
<td></td>
</tr>
<tr>
<td>with sun-dried tomatoes, Kalamata olives, and artichoke hearts in a smoked tomato sauce GF</td>
<td></td>
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<tr>
<td>Mediterranean Marinated Flank Steak</td>
<td></td>
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<tr>
<td>with lemon and garlic GF</td>
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<tr>
<td>Penne Pasta</td>
<td></td>
</tr>
<tr>
<td>with a basil pesto garlic cream, roasted peppers, and olives V</td>
<td></td>
</tr>
<tr>
<td>Broccolini with Fire Roasted Tomatoes GF V</td>
<td></td>
</tr>
</tbody>
</table>

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The Fire Starter Buffet | $42
Marinated and Grilled Vegetable Platter with a selection of olives GF V
Iceberg Wedge with bleu cheese, roma tomatoes, and ranch dressing GF V
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 GF V
Steamed Redskin Potatoes tossed in butter and fresh herbs GF V
Honey Glazed Carrots GF V

The American Buffet | $28
Tossed Garden Salad with assorted toppings and two dressings GF V
Spartan Signature Potato Salad GF V
BBQ Chicken Breast GF
Certified Angus Beef Hamburgers Appropriate Buns
Cheddar and American Cheeses V
Leaf Lettuce, Tomatoes, Sliced Onions, and Pickles GF V
Classic Mustard, Mayonnaise, Hot Sauces and Ketchup
House-Made Macaroni and Cheese Gratin V
Corn Niblets V
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Wedding Buffets include assorted rolls and butter, freshly brewed coffee, and a selection of fine teas.

A minimum guarantee of 30 guests is required. Priced per person.

Wedding Buffet Selections

The Sicilian Buffet | $22
Caesar Salad
with crisp romaine, garlic croutons, parmesan cheese and creamy Caesar dressing  V
Chicken Marsala  GF
Baked Rigatoni with Marinara V
Garlic Balsamic Roasted Asparagus V
Buttered Breadsticks

The Southwest Buffet | $21
Southwest Salad
with chopped iceberg and romaine lettuce, black beans, corn, diced tomatoes, shredded cheddar cheese, and a chili lime vinaigrette  GF V
Fajita Chicken and Peppers  GF
Flour Tortillas and Tortilla Chips
Spanish Rice  GF V
Jalapeno Carrots  GF V
Sour Cream  GF V
Guacamole  GF V
Salsa  GF V

The Sicilian Buffet

Caesar Salad
with crisp romaine, garlic croutons, parmesan cheese and creamy Caesar dressing  V
Chicken Marsala  GF
Baked Rigatoni with Marinara V
Garlic Balsamic Roasted Asparagus V
Buttered Breadsticks
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**Wedding Buffet Selections**

The Signature Buffet | $28
Marinated Summer Vegetable Salad GF V
Danish Potato Salad GF V
Apple and Sage Pan-Seared Airline Chicken
Grilled Portobello Mushrooms with red wine and roasted fingerling potatoes GF V
Eggplant Pilaf and Pistachios GF V
Roasted Cauliflower with tomato olive relish GF V

Allergen-Friendly Buffet | $33
Greens Salad with heirloom tomato, cucumber, red onion, and red pepper
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

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Wedding buffets include assorted rolls and butter, freshly brewed coffee, and a selection of fine teas.

A minimum guarantee of 30 guests is required.
Priced per person.
Plated wedding packages include choice of salad, assorted rolls and butter, freshly brewed coffee, and a selection of fine teas.

A minimum guarantee of 20 guests is required. Priced per person.

Poultry Selections

Wild Mushroom Chicken | $24
pan-fried seasoned chicken breast topped with a wild mushroom sauce, polenta cakes, and fresh steamed broccolini

Chicken Parmesan | $24
chicken breast breaded and oven baked topped with marinara sauce and mozzarella cheese, orzo pasta, and an Italian vegetable medley

Garlic and Rosemary Chicken | $24
chicken breast with garlic, rosemary, and white wine, sage gnocchi, and haricot verts

Root Vegetable and Apple Chicken Roulade | $25
chicken breast stuffed with root vegetable and apples breaded and topped with a cider demi-glace, Duchess potatoes, and haricot vert with caramelized onions and roasted red peppers

Pan-Seared Airline Chicken | $25
airline chicken pan-seared with wilted baby spinach, leeks, bacon, and beets topped with a Michigan cider brandy sauce and roasted fingerling potatoes

Michigan Chicken | $24
grilled chicken breast with Michigan cherry sauce, rosemary roasted red skin potatoes, and fresh steamed broccolini

Pork and Beef Selections

Roasted Pork Tenderloin | $25
pecan-crusted tenderloin topped with red onion marmalade and pork demi-glace, root vegetable stuffing, and braised Swiss chard

Bacon-Wrapped Pork Loin | $22
maple pork loin wrapped in bacon with pork demi-glace, mashed potatoes, and fresh steamed broccolini

Grilled Flat Iron Steak | $28
grilled flat iron steak with a wild mushroom sauce, roasted fingerling potatoes, and fresh steamed broccolini GF

Rib-Eye Steak | $32
grilled steak with rosemary red wine demi-glace, roasted redskin potatoes, and green beans almandine

Grilled 8oz Filet Mignon | $36
grilled filet topped with a woodland mushroom sauce, mashed potatoes, and roasted Brussels sprouts

Braised Boneless Short Ribs | $24
slow-braised boneless short ribs, mashed Yukon potatoes, and haricot verts

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Seafood Selections

Basil-Pesto Crusted Salmon | $27
basil-pesto crusted salmon over Portobello mushrooms and asparagus orzo pasta

Balsamic Glazed Salmon | $27
balsamic glazed salmon fillet topped with crispy onions, roasted fingerling potatoes, and Italian squash medley

Pistachio Crusted Whitefish | $26
whitefish fillet with pistachio crust and coconut béchamel sauce, cumin and scallion rice pilaf, and haricot verts

Grilled Tuna Steak | $34
grilled ahi tuna with a northern white bean, celery, onion, carrot, and dried tomato ragout GF

Duo Selections

Petite Filet Mignon and Herb Breaded Chicken Breast | $37
pan-roasted filet mignon and an 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 | $38
grilled flat iron steak with herb-butter served with shrimp in a white wine butter sauce, herb rice pilaf, and roasted Brussels sprouts GF

Chef Cut Strip Steak and Glazed Salmon | $38
strip steak with a brandy butter demi-glace and a balsamic glazed salmon fillet topped with crispy onions, potato croquettes, and Chef’s selection of vegetables

Plated wedding packages include choice of salad, assorted rolls and butter, freshly brewed coffee, and a selection of fine teas.

A minimum guarantee of 20 guests is required.

Priced per person.

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Priced per person.

Vegetarian Selections

Three Cheese Macaroni | $16
pasta tossed with herbed goat cheese, sharp cheddar cheese, and parmesan cheese dusted with rosemary, thyme, and sage, and roasted tomatoes V

Gnocchi Romano | $17
gnocchi tossed with parmesan butter, sage, sun-dried tomatoes, mushrooms, and Romano cheese V

Spinach and Mushroom Ravioli | $18
spinach and mushroom ravioli with Tuscan white bean and sun-dried tomato sauce V

Risotto | $20
risotto with baby spinach, mushrooms, asparagus, and oven-roasted tomatoes GF V

Roasted Vegetable Goulash | $19
roasted vegetable medley, tomato ragout, and spätzle V

Easy Vegetable Curry | $14
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 V

Major Eight Allergen-Friendly Selections

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

Dumplings | $22
seasonal dumplings, seasonal puree, and slaw

Spanish Bean Cakes | $21
Spanish bean cakes, 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, sofrito, and roasted cauliflower

Ratatouille Stuffed Peppers | $19
Mediterranean ratatouille stuffed peppers with green onion polenta

Avocado and Black Bean Sope | $18
sope with refried black beans topped with peppers, tomatoes, onion, vegan sour cream, and shredded kale with salsa verde on the side

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Plated wedding packages include choice of salad, assorted rolls and butter, freshly brewed coffee, and a selection of fine teas.

A minimum guarantee of 20 guests is required.

Plated Wedding Packages

**Included Salad Selections (select one)**
- selection of two dressings: house vinaigrette, ranch, Caesar, red wine vinaigrette, raspberry vinaigrette, or balsamic vinaigrette

**Garden Salad**
- with mixed greens, English cucumbers, grape tomatoes, and choice of dressing GF V

**Gathered Field Greens**
- with candied pecans, crumbled goat cheese, and red wine vinaigrette GF V

**Classic Caesar Salad**
- with crisp romaine, garlic croutons, parmesan cheese, and Caesar dressing V

**Spinach Salad**
- with roasted red pepper, red onion, Romano cheese, toasted almonds, and balsamic dressing GF V

**Enhanced Salad Selections | $4 per person**

**Mixed Berry Salad**
- with Bibb lettuce, mixed berries, toasted almonds, and raspberry vinaigrette GF V

**Beet Salad**
- with grilled beets, feta, toasted walnuts, micro arugula, and citrus vinaigrette GF V

**SSC House Salad**
- with mixed greens, tomato and cucumber relish, parmesan olive croutons, and balsamic vinaigrette

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Children’s Menu

Children’s Plated Entrée Selections | $15
includes a fruit cup, green beans and baby carrots, and French fries
Macaroni and Cheese V
Chicken Strips
All Beef Hot Dog
Cheeseburger

Children’s Buffet | $15
includes the same selections as the buffet selected for the event

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A minimum guarantee of 50 guests is required. Priced per person.

Chef & Staff Attended Stations

Herb Roasted Turkey Breast | $7
requires a Chef attendant at $75 per Chef per 50 guests per hour
turkey carved and served with an herb demi and
whole grain mustard with petite rolls

Caribbean Style BBQ Pork Loin | $10
requires a Chef attendant at $75 per Chef per 50 guests per hour
Caribbean pork loin carved and served with pineapple
mango salsa and petite rolls

Scampi Sauté | $MARKET PRICE
requires a Chef attendant at $75 per Chef per 50 guests per hour
jumbo shrimp sautéed with garlic, white wine, and
citrus juices

Pepper Crusted Tenderloin of Beef | $13
requires a Chef attendant at $75 per Chef per 50 guests per hour
pepper crusted tenderloin carved and served with
wild mushroom demi-glace and petite rolls

Chef’s Salad Bar | $9
requires a staff attendant at $25 per Chef per 50 guests per hour
mesclun greens, baby spinach, iceberg lettuce, bacon,
tomato, onion, cucumber, smoked cheddar cheese,
fecta, bleu cheese, olives, sliced almonds, dried cherries,
croutons, raspberry and balsamic vinaigrettes, and
ranch and Caesar dressings GF V

Mashed Potato Martini Bar | $8
requires a staff attendant at $25 per Chef per 50 guests per hour
choice of: cheese and herb mashed red skin potatoes,
roasted garlic mashed Yukon potatoes, or mashed
sweet potatoes, topped with sour cream, cheddar
cheese, bacon crumbles, fresh chives, brown sugar,
honey-butter, and veal demi-glace

Asian Noodle Bar | $14
requires a staff attendant at $25 per Chef per 50 guests per hour
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

Mac n’ Cheese | $10
requires a staff attendant at $25 per Chef per 50 guests per hour
elbow pasta, cheddar, Swiss, asiago, fontina, and
parmesan cheeses, herbed bread crumbs, caramelized
onions, wild mushrooms, sun-dried tomatoes, roasted
bell pepper, broccoli, tomatoes, bacon crumbles, and
andouille sausage

add chicken or ham | $2
add steak | $4
add lobster or shrimp | $MARKET PRICE

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Self-Serve Stations

Nacho Bar | $9
spicy lime pulled chicken, ground taco meat, manchego cheese sauce, jalapenos, diced tomatoes, black bean relish, diced onion, shredded lettuce, guacamole, salsa, sour cream, and tri-color tortilla chips GF

Mini Slider Station | $13
brisket with horseradish, Caribbean chicken, and Cuban pulled pork

BBQ Art | $15
pulled pork donuts with barbecue glaze, bacon-wrapped barbecue shrimp-stuffed jalapeno, corn bread tart with braised short rib, and cole slaw minis

Short Stop | $9
individual bags of popcorn, potato chips, pretzels, M&Ms, assorted sodas, freshly brewed coffee, and a selection of fine teas

Hot Chocolate Bar | $7
hot chocolate, hot cider, crushed mints, whipped cream, caramel, cinnamon sticks, sliced ginger, chocolate bars, and assorted cookies

Ice Cream Sundae Bar | $10
MSU Dairy Store vanilla and chocolate ice cream, chocolate sauce, caramel sauce, smashed strawberries, crushed peanuts, sprinkles, whipped cream, and maraschino cherries

Chef’s Miniature Dessert Station | $11
miniature cheesecakes, assorted petit fours, double chocolate mousse, assorted truffles, chocolate-dipped strawberries, fresh fruit display, freshly brewed coffee with lemon zest, whipped cream, and shaved chocolate

Chef’s S’mores | $9
your childhood camp-fire treat presented four ways (Chef’s selection) with chocolate, marshmallow, and graham cracker
Vegetarian

Goat Cheese Truffle | $125
red grapes rolled in goat cheese and spiced pistachios
GF

Sun-Dried Tomato Bruschetta | $100
bruschetta with sun-dried tomato relish dip

Tomato and Polenta Tartlets | $150
tomato stuffed with polenta topped with cilantro
cream GF

Roasted Apple and Goat Cheese Flatbread | $125
with micro arugula and caramel vinaigrette

Chipotle Goat Cheese and Pepper Crostini | $100

Boursin Cheese and Vegetable Phyllo Cups | $100

Basil Gelee Cups | $140
with mozzarella pearls, tomatoes, and balsamic cream
GF

Pimento Cheese with Breadsticks | $100
whipped pimento cheese, MSU Dairy cheddar cheese,
and crunchy mini breadsticks

Mediterranean Skewers | $100
cherry tomato, mozzarella, olive, and artichoke hearts
with olive oil drizzle GF

Cold Hors D’oeuvre Selections

Watermelon Globes | $200
with roasted cherry tomatoes, micro basil, and honey
vinaigrette GF

Poultry

Cherry Braised Duck with Goat Cheese | $135
duck and goat cheese served on sweet potato chips
GF

Open Faced Lettuce Wraps | $130
smoked chicken, sliced almonds, scallions, and
vinaigrette atop iceberg lettuce GF

Curried Chicken Salad | $110
curried chicken salad in English cucumber cups GF

Pork

Pancetta and Wild Mushrooms | $125
Italian bacon, wild mushrooms, and smoked cheddar
on toasted baguettes

Mini Antipasto Cups | $100
roasted vegetables, tortellini, assorted cheeses, and
salami

Pork Belly Kebobs | $150
pork belly, roasted jalapeno, watermelon, and lime
wedge GF

Add variety to your special day with hors d’oeuvre enhancements.
Priced per fifty pieces.
Butler-style service available.
Add variety to your special day with hors d’oeuvre enhancements. Priced per fifty pieces. Butler-style service available.

Seafood

Smoked Trout Crostini | $100
with grilled fennel and red onion

Shrimp Ceviche Shooters | $MARKET
roasted vegetables, rock shrimp, lime, cilantro, and corn salad GF

Shrimp Cocktail Spoons | $MARKET
classic shrimp cocktail presented in a spoon GF

Black Sesame Crusted Ahi Tuna | $200
on a won ton crisp topped with wasabi cream

Citrus Salmon Dip | $150
with tortilla chips and crème fraiche

Smoked Salmon Tartare | $175
on toasted bagel chips with avocado cream

Jumbo Gulf Shrimp | $MARKET
with cocktail sauce and lemon wedges GF

Mini Nicoise Salad Cups | $125
tuna, green beans, hard boiled eggs, tomatoes, onions, capers, olives, and potatoes GF

Chili and Crab Tostada | $130
crab and chilies topped with fresh mint served on a tostada GF

Cold Hors D’oeuvre Selections

Combinations

Tea Sandwiches | $110
with dill cucumber, cherry duck breast, and horseradish smoked trout
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**Hot Hors D’oeuvre Selections**

**Vegetarian**
- **Zucchini Cakes** | $110
  fried zucchini with feta cheese and dill sauce
- **Cheese Quesadilla Trumpets** | $110
  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
  with chopped asparagus, mushrooms, mozzarella, and smooth marinara sauce
- **Mushroom Florentine** | $150
  mushroom caps filled with a delicate blend of spinach, brie, and spices

**Poultry**
- **Chicken Satay Skewers** | $120
  with spicy peanut sauce GF
- **Country Chicken Strips** | $150
  with honey mustard
- **Pecan Crusted Chicken Strips** | $125
  with pomegranate barbeque sauce
- **BBQ Chicken and Pepper Kebobs** | $100
  with a teriyaki glaze
- **Chicken and Cashew Spring Rolls** | $100
  fried spring rolls with chili dipping sauce
- **Buffalo Fried Chicken Wings** | $100
  with bleu cheese dip
- **Tuscan Grilled Chicken Brochettes** | $110
  with Kalamata olive and tomato diablo sauce GF
- **Cherry Duck Dumplings** | $150
  braised duck wrapped in dumpling dough with chili-basil dipping sauce

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*Add variety to your special day with hors d’oeuvre enhancements.*
*Priced per fifty pieces.*
*Butler-style service available.*

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Add variety to your special day with hors d’oeuvre enhancements. Priced per fifty pieces.

Butler-style service available.

**Hot Hors D’oeuvre Selections**

### Pork and Lamb

- **Rosemary and Garlic Grilled Lamb Chops** | $225
  - with mint pesto aioli
  - GF

- **Crispy Five Spice Asian Ribs** | $150
  - with wasabi rice puffs

- **Mini Lamb Gyros** | $125
  - mini pita, braised lamb shank, and tzatziki sauce

### Beef

- **Mini Beef Tamales** | $125
  - shredded beef, queso fresca, and cilantro sour cream
  - GF

- **House-Made Reuben Puffs** | $100
  - corned beef, sauerkraut, and Swiss wrapped in puff pastry, and 1000 Island

- **Miniature Beef Wellington** | $165
  - wrapped in puff pastry with rosemary demi-glace

- **Roasted Meatballs** | $100 *minimum order of 100 pieces
  - angus beef meatballs with brandy pepper sauce

- **Kobe Beef Sliders** | $140
  - Kobe beef, pickle, and crispy shallots

- **Irish Dinner Croquettes** | $125
  - corned beef and bubble and squeak with a horseradish cream

### Seafood

- **Crab Rangoons** | $100
  - fried crab rangoons with sweet and sour sauce

- **Petite Maryland Crab Cakes** | $180
  - crab cakes with remoulade

### Combinations

- **Shrimp and Sausage Kebobs** | $MARKET PRICE
  - with shrimp, andouille sausage, and pepper
  - GF

- **Bacon-Wrapped Scallops** | $200
  - jumbo scallops wrapped with bacon and spicy aioli
  - GF
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Enhance your reception with an hors d’oeuvre display. Priced per display.

**Reception Displays**

- **International and Domestic Cheese Display** | $190 (serves 50) $110 (serves 25)
  with assorted crackers GF V and French bread
- **Garden Fresh Crudités** | $125 (serves 50) $65 (serves 25)
  with buttermilk ranch dip GF V
- **Fresh Fruit Display** | $185 (serves 50) $100 (serves 25)
  GF V
- **Roma Tomato Caprese Display** | $100 (serves 50)
  with fresh mozzarella, basil, and balsamic drizzle GF V
- **Smoked Seafood Display** | $375 (serves 50)
  salmon lox, Michigan lake trout, and petite shrimp
  served with traditional accompaniments GF
- **Antipasto Display** | $275 (serves 50)
  salami, spicy capicola, prosciutto, mortadella,
  parmesan cheese, marinated olives, roasted peppers,
  grilled mushrooms, asparagus, and 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 V

**Hors D’oeuvre Selections**

- **Roasted Vegetable Display** | $150 (serves 50)
  roasted red and yellow peppers, zucchini, yellow
  squash, roma tomatoes, eggplant, mushrooms, and
  roasted garlic aioli served cold GF V
- **Chipotle Cheddar Chicken Dip** | $75 (serves 50)
  with assorted artisan breads
- **Baked Crab Dip** | $75 (serves 50)
  with assorted artisan breads
- **Spring Vegetable Dip** | $75 (serves 50)
  with assorted artisan breads
- **Spinach & Artichoke Dip** | $75 (serves 50)
  with tri-color tortilla chips
Please add applicable service charge and state sales tax to all food and beverage items. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness. We cannot guarantee that allergens may not have been introduced during another stage of the food chain process or, even inadvertently, during preparation.

Keep the celebration going with snacks, desserts, and coffee later in the evening.

**Dessert Assortments | priced per 50 pieces**

- **Miniature Desserts | $140**
  assorted cheesecakes, petit fours, chocolate mousse, truffles, and chocolate-dipped strawberries

- **Individual Strawberry Shortcakes | $150**
  house-made shortcake with fresh strawberries, whipped cream, mint, and caramel sauce

- **Assorted Miniature Tarts | $150**
  Chef’s selection of seasonal miniature tarts

- **MSU Bakery Miniature Cupcakes | $200**
  Spartan spirit, raspberry cream, peanut butter, chocolate orange, mocha cream, Anne Marie, Mt. Dew, and spice

**Desserts by the Slice | $6 per person**

- **Tiramisu**
- **White Chocolate Mousse with fresh berries**
- **Italian Lemon Berry Cake**
- **Chocolate Mousse Torte**
- **Loaded Peanut Butter Brownie**
- **Turtle Cheesecake**
- **Pumpkin Cheesecake (seasonal)**

**Beverages**

- **Freshly Brewed Coffee | $2.75 per person**
- **An Assortment of Fine Teas | $2.75 per person**
Tier 1 Package

Call Brand Liquor | $5.50 hosted, $6 cash
Sobieski Vodka, Cutty Sark Scotch, Seagram’s 7 Whiskey, Gordon’s Gin, Club Caribe Silver Rum, Sweet and Dry Vermouth

Varietal Wine | $5.75 hosted, $6 cash
Chardonnay, Cabernet Sauvignon

Premium Varietal Wine | $7.75 hosted, $8 cash
Premium White, Premium Red

Imported, Michigan, and Craft Beer | $5.75 hosted, $6 cash
Labatt Blue, one Michigan/Craft Beer selection

Domestic Beer | $4.75 hosted, $5 cash
Bud Light, Miller Lite

Soda and Juice | $2.75 hosted, $3 cash

Tier 2 Package

Premium Brand Liquor | $7.50 hosted, $8 cash
Absolut Vodka, Dewar’s Scotch, Jack Daniel’s Whiskey, Tanqueray Gin, Jim Beam Bourbon, Bacardi Silver Rum, Captain Morgan Spiced Rum, Sweet and Dry Vermouth

Varietal Wine | $5.75 hosted, $6 cash
Chardonnay, Moscato, Cabernet Sauvignon, Merlot

Premium Varietal Wine | $7.75 hosted, $8 cash
Premium White, Premium Red

Imported, Michigan, and Craft Beer | $5.75 hosted, $6 cash
Labatt Blue, Stella Artois, two Michigan/Craft Beer selections

Domestic Beer | $4.75 hosted, $5 cash
Bud Light, Miller Lite

Soda and Juice | $2.75 hosted, $3 cash

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Tier 3 Package

Top Shelf Brand Liquor | $9 hosted, $10 cash
Grey Goose Vodka, Johnny Walker Red Scotch, Crown Royal Whiskey, Bombay Sapphire Gin, Maker’s Mark Bourbon, Bacardi Silver Rum, Mt. Gay Eclipse Spiced Rum, Sweet and Dry Vermouth

Varietal Wine | $5.75 hosted, $6 cash
Chardonnay, Moscato, Sauvignon Blanc, Cabernet Sauvignon, Merlot, Pinot Noir

Premium Varietal Wine | $7.75 hosted, $8 cash
Premium White, Premium Red

Imported, Michigan, and Craft Beer | $5.75 hosted, $6 cash
Labatt Blue, Stella Artois, two Michigan/Craft Beer selections, and one Michigan cider selection

Domestic Beer | $4.75 hosted, $5 cash
Bud Light, Miller Lite, Fat Tire

Soda and Juice | $2.75 hosted, $3 cash

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Alcohol Service

**Wine**
- **House Wine**
  - Le Petite Vigne Chardonnay | $25
  - Les Roucas Cabernet Sauvignon | $25
- **White Wines**
  - 45 North ‘Semi-Dry’ Riesling, Michigan | $30
  - Dunham Cellars Riesling, Washington | $37
  - Elk Cove Pinot Gris, Oregon | $34
  - Mirassou Sauvignon Blanc, California | $27
  - Tarrica Sauvignon Blanc, California | $25
  - Bowers Harbor Chardonnay, Michigan | $31
  - Chateau St. Michelle Chardonnay, Washington | $29
  - Napa Cellars Chardonnay, California | $33
  - Hahn ‘SLH’ Chardonnay, California | $37
- **Red Wines**
  - Maison Idiart Pinot Noir, France | $30
  - Mojo Cellars Pinot Noir, California | $26
  - Tim Smith ‘Bugalugs’ Shiraz, Australia | $38
  - Vignamaggio ‘Il Morino’ Super Tuscanio, Italy | $31
  - Belasco de Baquedano ‘Llama’ Malbec, Argentina | $31
  - Charles Smith ‘Velvet Devil’ Merlot, Washington | $30
  - Chateau St. Michelle Cabernet Sauvignon, WA | $29
  - Kuleto Estate ‘Native Son’ Cabernet Blend, CA | $43
  - Justin Cabernet Sauvignon, California | $50
  - Ravenswood Old Vine Zinfandel, California | $31
  - Château Le Fleur Plaisance Bordeaux, France | $39

**Sparkling**
- Martini & Rossi Asti Spumante, Italy | $29
- Black Star Farms Bedazzled Dry, Michigan | $29
- Mawby Blanc de Blanc, Michigan | $39
- Domaine St. Michelle brut, Washington | $31
- Perrier-Jouet Grand Brut Champagne, France | $79
- Cristalino Champagne, Spain | $22
- Non-Alcoholic Sparkling Juice | $14

**Spirited and Non-Alcoholic Punch**
- **Mimosa** | $55
- **Bloody Mary or Screwdriver** | $75
- **Non-Alcoholic Tokay Punch** | $35
  - with cranberry juice, Sprite, and ginger ale

Wine is priced per bottle and must be ordered by the case, excluding house wine.

Spirited and non-alcoholic punches are priced by gallon.
Function Requirements
All meeting requirements, menu, and other food and beverage selections should be confirmed no later than 14 days prior to the function date. Changes in banquet or meeting room arrangements within 24 hours of scheduled starting time will be subject to additional labor charges equal to the standard room rental.

Food and Beverage Service
All food service in the MSU Union must be supplied by Kellogg Catering. All alcohol service in the MSU Union must be supplied by the Kellogg Hotel & Conference Center. Food and beverages (alcoholic and non-alcoholic) are not permitted to be brought into the conference or banquet areas by a guest(s) of the MSU Union. No food prepared and served by Kellogg Catering will be permitted to leave the premises. The MSU Union cannot guarantee that allergens were not introduced during another stage of the food supply chain process or, inadvertently, during preparation.

Food and Beverage Pricing
If the event is not held within the year that the estimate is given, food and beverage prices may be subject to a price increase of not more than 10% year over year.

Alcohol Service Policy
In keeping with our commitment to responsible service of alcohol in a university setting, the Kellogg Hotel & Conference Center will: A) request identification from all guests who appear to be under the age of 30; 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 (e.g. Long Island Iced Tea). Only single drinks will be dispensed to patrons. The banquet manager of the Kellogg Hotel & Conference Center reserves the right to refuse alcoholic beverage service to an individual or group. Alcoholic beverage service will not exceed five hours per event.

Specialty Beverage Orders
The Kellogg Hotel & Conference Center provides extensive beverage options through its banquet menu selections. The event will be charged for all beverages that are ordered whether or not all bottles are used at the event, excluding house wine. Wine is priced per bottle and must be ordered by the case, excluding house wine. Wine orders, with the exception of house wine, must be confirmed 10 days in advance; bottles will be ordered and billed based on this number. Any beverages, excluding liquor, not consumed during the event will be available to the on-site contact upon conclusion of the event. If an event requires beverages that are not available on the regular banquet menu, those beverage selections may be ordered through the Kellogg Hotel & Conference Center. All selections rotating on availability. Product substitutions based on supply will be equal to or greater than current product.

Pricing
A service charge is added to food and beverage prices to offset facility maintenance and administrative costs. Michigan sales tax is applicable to the service charge unless the entity is Michigan sales tax exempt. See booking contract for service charge rates. The service charge does not replace a gratuity for the servers and/or hotel staff. Service charge estimates are subject to increase. If the event is not held within the year that the estimate is given, service charges may be subject to an increase of not more than 10% year over year.

Entrée Substitution
The MSU Union will provide entrée substitutions for dietary or religious purposes, provided that (A) the client supplies the requested number of substitution entrées not less than three business days before the catered event and (B) the number of substitute entrées requested is less than 10% of the minimum guarantee of attendance, as indicated in the booking contract with the MSU Union. If the client does not provide substitution requests in accordance with the timeline described above, the MSU Union has no obligation to provide substitute entrées. The MSU Union may try to accommodate these requests, however an additional charge for the substitute entrée and the main entrée will be assessed, along with any additional service charges.

Multiple Entrée Selections
If two entrée selections are ordered, a $1.00 multiple entrée fee will be assessed for each selection. If three entrée selections are ordered, a $2.00 multiple entrée fee will be assessed for each selection. Multiple entrée selections will be prepared for the guarantee only (no 5% overage). Any changes to entrée selections at the time of the event will be charged in addition to the entrées guaranteed and prepared. The client will be responsible for providing name tags or place cards to indicate entrée selections.

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Labor Charges
A labor charge of $50.00 will be assessed for meal functions of less than 20 people. A labor charge of $20.00 per server, per hour will be assessed for butler-style served hors d'oeuvres.

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 requested. A bartender fee of $25.00 will be assessed on each hosted or cash beer and/or wine service when sales do not exceed $150.00 per bar.

Damage, Repair, and Maintenance Charges
The MSU Union reserves the right to inspect and control all events held at facilities managed by the MSU Union. Costs arising from damage to the premises will be charged to the representative making the arrangements. Additional labor charges will be charged to events if more than standard clean-up is required. Fees will be assessed by the MSU Union at the close of the event.

Equipment, Materials, and Decorations
Due to limited storage, the MSU Union cannot store flowers or cake. All materials, equipment, and decorations will need to be removed at the conclusion of your event. The MSU Union will assist with the setup of favors and place cards only. Glass enclosures are required for any candles. Glitter, feathers, confetti, or metallic chips are not permitted. Decorations may not be hung from the ceiling or walls.

Event Signage and Banners
If the client would like a banner to be hung in the MSU Union, prior approval and coordination with the MSU Union staff is required. Please provide banners 24 hours in advance for proper hanging.

A list of daily events is posted throughout the MSU Union to direct guests to the correct banquet or meeting room. The MSU Union will include the name of the event on the signage as described on the booking contract. If more specific signage is desired, the client will be responsible for providing it.

No posters or signs may be located or hung in the MSU Union without prior written permission from the MSU Union management. Scotch tape, nails, pushpins, or other potentially damaging fasteners may not be used to hang signs or other materials on walls of the MSU Union. Easels are available for rent on a limited basis for information purposes. Please contact your conference services manager should you have questions about a banner or signage.

Audio-Visual and Equipment Needs
All special equipment and services can be arranged with our conference services department. For your convenience, the MSU Union provides full audio-visual services. The MSU Union requests that conference services be notified in advance of any equipment that will be provided by the client.

An audio and/or visual service fee of $75.00 per room will be incurred for audio-visual equipment that is provided by the client. The fee includes an audio-visual cart, extension cord, and technical support. Audio-visual price estimates are subject to increase. If the event is not held within the year that the estimate is given, audio-visual prices may be subject to an increase of not more than 10% year over year.

Function Space
If the event’s attendance numbers are significantly different than those described in the booking contract, the MSU Union reserves the right to adjust the room assignment based on actual attendance numbers. The event is required to observe the schedules described in the booking contract and the event must vacate its assigned rooms according to that schedule. The MSU Union reserves the right to charge for room usage outside of the scheduled times, plus additional service charges arising from such usage.

Room Rates and Rental Fees
Event fees are based on attendance numbers provided by the client and bundled services provided by the MSU Union. Revisions in the event minimum attendance, time, date, or meal functions may necessitate the revision of the room rates and rental fees. Accordingly, the MSU Union reserves the right to revise the fees for the event if the event’s commitments change.

Security
The MSU Union reserves the right to require additional security services to monitor events held at facilities managed by the MSU Union at the client’s expense. The
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**Limitation of Liability**

The MSU Union's performance under this agreement is subject to acts of God, war, government regulation, terrorism, strikes, civil disorder, curtailment of transportation, or acts preventing the delivery of foods and beverages, or any other emergency of comparable nature beyond the control of the management of the MSU Union that in each case makes it impossible to perform its obligations under this agreement. The MSU Union shall not be responsible for the damage to, or loss of, any merchandise or articles left prior to, during, or following an event. In no event will the MSU Union be liable for the loss of profit or indirect or consequential damages whether based on breach of contracts, warranty, or otherwise.