

Continental Breakfast Selections



Priced per person.

Continental breakfasts include orange and V-8 juices, freshly brewed coffee, and a selection of fine teas.

Classic Continental | \$10

Fresh Baked Muffin

with butter, cream cheese, and fruit preserves V

Fresh Fruit Salad GF VG

Individual Yogurt

with Granola V *

BLT Bagel Continental | \$14

Breakfast Bagel

everything bagel with applewood smoked bacon, sliced tomatoes, bibb lettuce, and cream cheese

Fresh Fruit Salad GF VG

Fresh Start Continental | \$14.50

Breakfast Wraps

with fluffy scrambled eggs, cheddar cheese, and bacon on a whole wheat tortilla

Fresh Fruit Salad GF VG

Individual Yogurt

with Granola V *

Enhancements

Yogurt Parfaits | \$2 each

French vanilla yogurt with macerated berries, granola, and almonds GF V + *

Hard Boiled Eggs GF | \$2 each

Dried Fruits and Nuts GF V * | \$2.50 per serving

Fresh Baked Muffin V | \$2.75 each

Assortment of Bagels V * | \$33 per dozen

with butter, cream cheese, and fruit preserves

Country Sausage Links (two) | \$3 per serving

Bacon Slices (two) | \$3.50 per serving

Gluten-Friendly Bagel GF V | \$3.50 each

with butter, cream cheese, and fruit preserves

Gluten-Friendly Muffin GF V | \$3.50 each

Oatmeal | \$3.50 per serving

with cinnamon and brown sugar GF VG

add seasonal berries GF VG | \$4.25 per serving

GF - gluten friendly

V - vegetarian

VG - vegan

+ - may contain alcohol

** - may contain nuts*

Served Breakfast Selections



Priced per person.

Served breakfasts include a seasonal fruit cup, orange juice, freshly brewed coffee, and a selection of fine teas.

A labor charge will be assessed for meal functions of less than 20 guests.

Sparty Breakfast | \$15.75

scrambled eggs with Monterey jack cheese and chives served with applewood smoked bacon and breakfast potatoes

Wild Side Bowl | \$16

fresh eggs, wild mushrooms, roasted tomatoes, roasted peppers, and onions served with wilted greens and sausage

Sunrise Bowl | \$16.50

spicy tomatoes, smoked paprika, eggplant, sweet peppers, black salt, and turmeric tofu served with crispy chickpeas and chives **GF VG**

Breakfast Tacos | \$16.75

chorizo, mushrooms, cilantro, and fresh tomatoes folded with scrambled eggs and cheddar cheese and wrapped in a flour tortilla served with pico de gallo and breakfast potatoes

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Breakfast Buffet Selections



Priced per person.

Breakfast buffets include orange juice, freshly brewed coffee, and a selection of fine teas.

A minimum guarantee of 25 guests is required.

Eighteen Fifty-Five | \$18.55

Variety of Whole Fruit GF VG

Mini Muffins, Croissants, and Breakfast Breads V *

with butter, cream cheese, and fruit preserves

Honey Lavender French Toast

brioche French toast drizzled with lavender honey and lemon crème fraiche and warm maple syrup V

Scrambled Eggs V

Chile Chorizo Breakfast Burrito

scrambled eggs, bell pepper, chorizo sausage, and green chile cheddar cheese folded into a flour tortilla

Bacon Slices GF

Country Sausage Links GF

Country-Style Breakfast Potatoes V

Assorted Individual Cereals

with skim and 2% milk

Assorted Individual Fruit Yogurts V

Jump Start | \$19

Fresh Sliced Fruit Display

with seasonal berries and melons GF VG

Assorted Bagels V *

with butter, cream cheese, and fruit preserves

Zucchini and Banana Tea Breads V

with strawberry butter and wild berry and peach jams

Assorted Individual Cereals

with skim and 2% milk

Assorted Individual Flavored Greek Yogurts

with homemade granola V

Egg White Frittata

with mushrooms, asparagus, onion, and feta cheese served on a tomato slice GF V

Breakfast Quesadilla

with scrambled eggs, zucchini, squash, onions, peppers, cheese, and salsa roja V

Strawberry-Banana Smoothies

pre-made and individually poured GF V

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Brunch Buffet Selections



Priced per person.

Brunch buffets include orange juice, freshly brewed coffee, and a selection of fine teas.

Carving enhancements based upon one serving.

A minimum guarantee of 25 guests is required.

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The Red Cedar | \$26

Fresh Sliced Fruit Display

with seasonal berries, melons, and framboise-scented dip
GF VG

Baby Shrimp Salad with Fresh Basil GF

Grilled and Roasted Vegetable Salad

with eggplant, red and yellow peppers, zucchini, wild mushrooms, squash, and balsamic crema GF VG +

Roasted Garlic and Pesto Orzo V *

Assorted Bagels

with butter, cream cheese, and fruit preserves V *

Grilled Filet of Salmon

over slowly braised chard with mustard barbeque glaze

Smoked Chicken

slow-smoked with applewood and finished with cider-spiked chicken gravy

Wild Mushroom Gnocchi V

Red Velvet Pancakes

with sliced strawberries, marshmallows, and syrup V

Pepper Bacon Slices GF

Sauteed Green Beans

with toasted walnuts VG *

Grilled Pound Cake

with espresso mousse V

Carving Enhancements

Beef Tenderloin au Poivre | \$16

with a brandy butter sauce GF +

Cider Brined Pork Loin | \$14

with tart cherry demi glaze +

Fresh Herb-Rubbed Turkey Breast GF + | \$14

with pan gravy

Enhancements include:

Steamed Rice or Mashed Potatoes GF V

Seasonal Vegetable Selection V

Petite Rolls with Butter V

Break Selections



Priced per person.

Break selections, excluding a la carte items, include iced water, assorted soda, freshly brewed coffee, and a selection of fine teas.

Sweet and Salty | \$7

Great Lakes Kettle Chips

Assorted MSU Bakers Cookies

Energy Break | \$8

Assorted Domestic Cheeses and Fresh Fruit
served with flat bread crackers

KIND Bars V *

Snack Break | \$8

Seven Layer Dip
served with blue corn tortilla chips GF V

Guacamole GF V

Salsa GF V

Healthy Side | \$8

Loaded Hummus
with roasted cauliflower, red peppers, and pine nuts
GF VG *

Pita Chips V

Marinated Feta V

Brine-cured Olives V

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A La Carte Break Items

Skim and 2% Milk Cartons | \$1.75 each

Bottled Lemonade | \$2.50 per serving

Coca-Cola Soda | \$2.75 each

La Croix | \$2.75 each

Bottled Iced Tea | \$2.75 per serving

Fresh Brewed Coffee and Tea | \$2.75 per serving

Bottled Orange Juice | \$3.25 per serving

Bottled Water | \$3.25 each

Candy Bars V | \$2 each

Salty Snack Assortment V | \$2 each

White Cheddar Popcorn V | \$2 each

String Cheese GF V | \$2 each

Fruit Yogurt GF V | \$2.25 each

Assorted MSU Bakery Cookie V | \$27 per dozen

MSU Bakery Double Fudge Brownie | \$30 per dozen

KIND Bar V | \$3.50 each

MSU Bakery Game Day Cookie V | \$42 per dozen
Spartan "S" and Spartan head frosted sugar cookies

Custom Logo Sugar Cookie V | \$3.50 each

Seasonal Fruits and Berries GF VG | \$4.25 per serving

Served Luncheon Selections



Priced per person.

Served luncheons include your choice of starter and dessert, iced water, assorted soda, freshly brewed coffee, and a selection of fine teas.

A labor charge will be assessed for meal functions of less than 20 guests.

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Fresh Vegan Bowl | \$19

sweet potatoes, chickpeas, avocado, grilled asparagus, and quinoa tossed with house-made tahini dressing GF VG

Teriyaki Chicken Bowl | \$20

with sautéed seasonal vegetables, steamed basmati rice, sesame trio, and scallions +

Sea Salt and Sage Marinated Chicken Breast | \$20

6oz grilled chicken breast with sauce chasseur, sour cream mashed potatoes, and fresh asparagus GF

Herb Marinated Chicken | \$20

grilled chicken breast with tart cherry demi, roasted redskins, and haricots verts GF +

Lake Superior Whitefish Piccata | \$21.75

fresh whitefish with a lemon caper sauce, wild rice pilaf, and baby carrots GF

Grilled Salmon | \$23

salmon with a lemon dill beurre blanc sauce, creamy risotto, and grilled asparagus +

BBQ Brisket of Beef | \$23

beef brisket served with Dijon sauce, roasted redskins, and broccolini GF

London Broil | \$25

marinated flank steak slow roasted and sliced thin with barley pilaf and seasonal vegetable medley

Chicken Roulade and Maple Glazed Salmon | \$26

fontina chicken roulade with mushrooms, spinach, and marsala sauce and maple-glazed salmon with avocado and tomato relish served with broccolini and saffron rice pilaf GF +

Chicken Breast and Braised Beef Short Rib | \$28

roisserie Tuscan chicken breast and braised beef short ribs with rosemary balsamic and olive oil slow-cooked in a rich tomato sauce served with aromatic vegetables and redskin mashed potatoes GF

Served Luncheon Selections



Priced per person.

Served luncheons include your choice of starter and dessert, iced water, assorted soda, freshly brewed coffee, and a selection of fine teas.

Sandwiches and entrée salads may be served as a grab and go option and include chips, fresh baked cookie, whole fruit, and bottled water. Served in meeting room.

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Chilled Sandwiches

Smoked Turkey and Provolone on Brioche | \$15.75
with lettuce, tomato, Dijon, mayonnaise, and horseradish sauce +

Chicken Caesar Wrap | \$15.75
served in a flour tortilla with crisp romaine, shaved parmesan, and creamy Caesar dressing +

Grilled Ratatouille Wrap | \$15.75
served in a flour tortilla with seasonal vegetables, sweet corn, basil pesto, baby greens, and marinated tomatoes VG + *

Taco Salad Wrap | \$17.75
served in a flour tortilla with seasoned beef, chopped romaine, corn chips, salsa, black beans, and pepper jack cheese +

Roast Beef and White Cheddar on Brioche | \$18.75
with lettuce, tomato, Dijon, mayonnaise, and horseradish sauce +

Grilled Sandwiches

Fried Chicken on Brioche | \$16.75
with Swiss cheese, pickled slaw, mayonnaise, and Dijon +

BBQ Pulled Pork on Brioche | \$17.75
with pickles and crispy onions +

Corned Beef on Ciabatta | \$18.75
with grilled onions and portobella, muenster cheese, and Dijon +

Entrée Salads

Baby Spinach Salad | \$15.75
with grilled chicken, sliced cucumber, strawberries, toasted pistachios, and feta cheese GF

Quinoa Salad | \$17.75
with chopped romaine, roasted corn, black beans, roasted peppers and onions, and pico de gallo GF VG +

Served Luncheon Starter and Dessert Selections



Priced per person.

Served luncheons include your choice of starter and dessert, iced water, assorted soda, freshly brewed coffee, and a selection of fine teas.

A labor charge will be assessed for meal functions of less than 20 guests.

For daily gluten-friendly and vegetarian options, contact your conference services manager.

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Starter Selections *(select one)*

Iceberg Wedge

with roasted tomatillo guacamole, pico de gallo, cilantro crema, cotija and tortilla straws V +

Spinach Salad

with mixed berries, goat cheese, toasted almonds GF V *

Classic Caesar

with crisp romaine, shaved parmesan, garlic croutons V

Spring Greens

with candied walnuts, tart cherries, feta GF V *

Select up to two dressing options: House Vinaigrette GF +, Ranch, Caesar +, and Italian +

Chicken Tortilla Soup

topped with tortilla strips

Tomato Basil Bisque

garnished with fresh basil and grated parmesan GF

Butternut Squash Bisque

garnished with crème fraiche and toasted pepitas GF V *

Dessert Selections *(select one)*

Strawberry Fields

layer cake, white chocolate and fresh mint mousse, dulce de leche, candied almond crunch, and macerated strawberries V *

Whipped Cheesecake

with lemon curd, fresh berries, and candied almonds V *

Chocolate Decadence

layer cake with dark chocolate mousse, caramel fudge sauce, chocolate shavings, and raspberry coulis V

Key Lime Mousse Cake

with medjool date and oat crust, blackberry lavender compote, citrus mint chimichurri, and coconut dulce de leche GF VG +

Cinnamon Swirl Bread Pudding

with spiced streusel, cream cheese patisserie, maple drizzle, and peach preserves V * +

Luncheon Buffet Selections



Priced per person.

Luncheon buffets include iced water, assorted soda, freshly brewed coffee, and a selection of fine teas.

A minimum guarantee of 25 guests is required.

For roll-in buffet options, contact your conference services manager.

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Michigan Made | \$22

Michigan Bean Soup

great northern white beans, diced ham, carrots, onions, and fresh herbs GF

Sparta Asparagus Salad

with wild mushrooms and lemon vinaigrette GF VG

Vernors-Braised Pork Shoulder

seasoned pork shoulder slow-braised in Vernors ginger soda GF

Detroit Coney Dogs

all beef hot dogs with no bean chili and diced onion

Grand Rapids Burrito

ground beef burrito topped with Grand Rapids-style tomato gravy

Assorted Mackinac Island Fudge V *

South Haven Blueberry Trifle

fresh Michigan blueberries layered with white chocolate mousse V

Hudsonville Ice Cream Novelties V *

Lunch Hour Special | \$22

Soup Selections (*select two*)

Butternut Squash Bisque

with maple chipotle sour cream GF V

Smoky Tomato Bisque

with garlic croutons VG

Bourbon Corn Chowder V +

Harvest Vegetable Minestrone

with parmesan croute V

Michigan Spring Salad

a baby spring mix with colorful beet and citrus fruit, goat cheese, and citrus vinaigrette GF V

Haricot Vert and Red Potato Salad

with Dijon dressing GF VG

Rustic Panini

with roasted vegetables, prosciutto, basil mayo, buffalo mozzarella, and tomato served on Italian peasant bread V

Smoked Chicken Sandwich

with provolone and tomato aioli served on sourdough bread

Grilled Veggie Wrap

grilled vegetables, lettuce, and roasted pepper olive tapenade served on spinach tortilla wraps V

Chocolate-Dipped Rice Krispies Treats GF V

Blondies V *

Luncheon Buffet Selections



Priced per person.

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Andiamo a Pranzo | \$26

Insalata Caprese

Vine-Ripened Tomato Slices and Fresh Mozzarella with basil and garlic-infused olive oil GF V

Classic Caesar Salad

with crisp romaine lettuce, croutons, and aged parmesan cheese, and creamy Caesar dressing *

Antipasto Pasta Salad

with seashell pasta, Genoa salami, pepperoni, olives, peppers, asiago cheese, and fresh herb dressing *

Chicken Saltimbocca

with mushrooms, provolone, prosciutto ham, and port reduction +

Lemon Sole Florentine

filled with herbed crumbs, garlic, spinach, and citrus cream

Pan-Fried Gnocchi

with brown butter, parmesan cheese, roasted peppers, and wild mushrooms sauté V

Crusty Italian Bread V

Assorted Cannoli V *

Tiramisu V +

Flavors of Spain | \$28

Potaje

Spanish bean soup with chickpeas, chorizo, potatoes, and vegetables in a rich stock GF

Berenjena con Vinagreta

grilled eggplant with tomato vinaigrette GF VG

Blistered Padrón Peppers

sweet and mild dusted with sea salt GF VG

Marinated Olives

with rosemary, red chili, orange, and paprika GF VG

Ensalada Mixta

with tuna, white asparagus, and artichoke hearts GF

Crisp Chicken Croquetas

with roasted garlic aioli

Classic Paella

with shrimp and chorizo GF

Tortilla Española

with Swiss chard, raisins, and almonds VG *

Turrón

with crisped rice cereal, two kinds of chocolate, and almonds GF V *

Churros

with fudge and caramel toppings V

Reception Selections



Priced per fifty pieces.

Hot Hors D'oeuvres

Crispy Tator Tots | \$100
with bacon and jalapeño

Meatballs | \$110
tossed in garlicky-smoked ketchup GF

Edamame Potstickers | \$110
sesame soy dipping sauce GF V *

Thai Cashew Chicken Spring Rolls | \$110
spicy peanut sauce *

Chicken Quesadilla | \$110
with chipotle sour cream

Marinated Chicken Skewers | \$135
with tequila, lime, and sea salt GF +

Churrasco Steak Kebab | \$145
topped with chimichurri sauce GF

Salmon Brochette | \$150
with hoisin teriyaki drizzle

Bacon Wrapped Scallops | \$160
topped with grilled pineapple chipotle glaze GF

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Cold Hors D'oeuvres

Tortellini Fresh Mozzarella Skewer | \$110
with balsamic syrup V

Smoked Chicken Salad in a Crisp Phyllo Cup | \$110

Tomato Mozzarella Bites | \$110
with fresh basil and balsamic sauce GF V

Tomato Caper Bruschetta | \$110
balsamic reduction V

Wild Mushroom Crostini | \$110
with pine nuts and truffle essence V *

Creamy Hummus | \$110
with roasted pepper and marinated olives on toasted fiscelle
V

Shrimp & Gazpacho Shooter | \$150
with cilantro GF

Smoked Salmon Rolls | \$150
with cream cheese on brioche

Sliced Beef Tenderloin on Focaccia Toast | \$150
with caramelized shallots

Scallop Ceviche | \$160
with cucumber cup with pepper lime garnish GF

Reception Selections



Priced per person.

Chips and Dips Plate | \$5

seven layer dip, house made guacamole, tortilla chips, salsa roja, and salsa verde GF V +

Fruit and Cheese Plate | \$6

with assorted cheeses, flat bread crackers, melon, grapes, and strawberries V

Hummus Plate | \$7

loaded hummus with roasted cauliflower, red peppers, and pine nuts, fresh tabbouleh, pita chips, marinated feta, brine-cured olives, and marcona almonds V *

Charcutier Plate | \$8

with assorted domestic cheeses, cured meats, and flat bread crackers with fruit garnish

Large 16-Slice Pizza | \$30 per pizza

select up to three pizza varieties for your event:

- four cheese V
- pepperoni, sausage, and mushroom
- ham and pineapple
- sun-dried tomato, grilled vegetables, and goat cheese V
- BBQ chicken, caramelized red onions, and sweet peppers
- Mediterranean with sun-dried tomatoes, artichokes, spinach, Kalamata olives, feta, and asiago cheese V
- vegetarian with green peppers, black olives, mushrooms, and onions V

Gluten Friendly 12" Pizza | \$25 per pizza

Sweets

Cupcakes and Chocolate Dipped Strawberries | \$6

vanilla & chocolate mini cupcakes and chocolate dipped strawberries

Cake Pops and Seasonal Mousse Verrines | \$6

white chocolate, angel's food cake, and devil's food cake pops and white, dark chocolate, mango, and coconut and raspberry mousse verrines

Pies and Chocolate WOW | \$7

mini Traverse City cherry pies and chocolate WOW

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Reception Station Selections



Priced per person.

Harvest Party | \$9

Keftedes

with artichokes, tomatoes, and citrus jus VG +

Sweet Corn and Black Bean Quesadillas

with pepper jack and cotija V

Spring Rolls

with sweet chili VG +

Garden Variety | \$10

Sweet Corn Fritters

with chimichurri, shaved cucumber, red pepper, and scallion VG +

Roasted Cauliflower Cups

with za'atar, hummus, radish, pine nuts, and scallions
GF VG +

Summer Salad

with watermelon, tomato, Kalamata olive, honey, and feta GF V

Skewers | \$10

Teriyaki Marinated Beef Skewers

Grilled Balsamic Portobello Mushroom Skewers VG

Chipotle Honey Chicken Skewers GF

Triple Threat Chicken Wings | \$10

BBQ, Buffalo, and Garlic Herb Grilled Bone-In Wings

with carrots, celery, blue cheese, and ranch dips

Mac & Cheese Three Ways | \$12

Mac and Cheese

topped with crispy fried chicken, grilled wild mushrooms, and barbeque pulled pork

Dim Sum | \$12

Pork Potstickers

with sweet chili hoisin sauce

Har Gow Shrimp

with miso plumb sauce

Vegetable Dim Sum

with sweet and spicy gochujang V

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Served Dinner Selections



Priced per person.

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Farm

Herb Marinated Chicken | \$28

grilled breast with tart cherry demi, roasted redskins, and steamed broccolini GF +

Cornflake Crusted Chicken | \$28

with country gravy, sour cream and scallion mashed potatoes, and roasted asparagus +

Slow-Braised Boneless Short Rib | \$32

with roasted jalapeno zhug, saffron tahchin, and za'atar carrots GF +

Mesquite Smoked Brisket | \$32

with sassafras BBQ, turmeric and spice roasted sweet potatoes, and sweet corn hash GF +

Cider Brined Pork Flat Iron | \$32

grilled with fenugreek and clove rub, baked macaroni and cheese, and charred cauliflower +

Sea

Five Spice Tilapia | \$30

with hoisin glaze, coconut and ginger fragrant rice, and seasonal vegetables GF +

Churrascaria Salmon | \$32

with chimichurri, potato medley with roasted peppers and onions, and steamed seasonal vegetables GF +

Jumbo Crab Cake and Shrimp | \$36

sweet corn, pimento, and scallion lump crab cakes, blackened shrimp, smoked cheddar grits, and seasonal vegetables GF +

Served Dinner Selections



Garden

Sweet Potato Chilaquiles | \$28

with fire roasted salsa, black beans, sweet corn, roasted red peppers, and caramelized sweet onions, topped with radish, jalapeno, cotija, and cilantro crema GF V +

Thai Risotto | \$28

lemongrass, ginger, and edamame risotto with grilled seasonal vegetables, wild mushrooms, baby bok choy and toasted sesame GF VG +

Priced per person.

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Duets

Grilled Garden and Creamy Risotto | \$32

grilled romaine, radicchio, portobellos, peppers, onions, and asparagus with green goddess dressing and tomatillo relish and parmesan risotto with seasonal squashes and fresh herbs GF V +

Grilled Salmon and Pan Seared Chicken | \$36

BBQ spiced salmon with golden BBQ, herb marinated chicken breast with country gravy, white cheddar hash brown casserole, and seasonal vegetables GF +

Chicken Al Mattone and Braised Short Rib | \$40

marinated chicken pan roasted and pressed with lemony caper sauce and roasted artichokes, tender short rib with wild mushroom demi, whipped potatoes, and seasonal vegetable medley GF +

Bistro Steak Au Poivre and Grilled Shrimp | \$42

peppercorn crusted steak with cognac demi, garlic and herb marinated shrimp with citrus cream, loaded jacket potato, and buttery broccoli crowns GF +

Served Dinner Starter and Dessert Selections



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Starter Selections *(select one)*

Iceberg Wedge

with roasted tomatillo guacamole, pico de gallo, cilantro crema, cotija and tortilla straws V +

Spinach Salad

with mixed berries, goat cheese, toasted almonds GF V *

Classic Caesar

with crisp romaine, shaved parmesan, garlic croutons V

Spring Greens

with candied walnuts, tart cherries, feta GF V *

Select up to two dressing options: House Vinaigrette GF +, Ranch, Caesar +, and Italian +

Chicken Tortilla Soup

topped with tortilla strips

Tomato Basil Bisque

garnished with fresh basil and grated parmesan GF

Butternut Squash Bisque

garnished with crème fraiche and toasted pepitas GF V *

Dessert Selections *(select one)*

Strawberry Fields

layer cake, white chocolate and fresh mint mousse, dulce de leche, candied almond crunch, and macerated strawberries V *

Whipped Cheesecake

with lemon curd, fresh berries, and candied almonds V *

Chocolate Decadence

layer cake with dark chocolate mousse, caramel fudge sauce, chocolate shavings, and raspberry coulis V

Key Lime Mousse Cake

with medjool date and oat crust, blackberry lavender compote, citrus mint chimichurri, and coconut dulce de leche GF VG +

Cinnamon Swirl Bread Pudding

with spiced streusel, cream cheese patisserie, maple drizzle, and peach preserves V * +

Dinner Buffet Selections



\$36 per person.

Dinner buffets include artisan rolls and butter, iced water, assorted soda, freshly brewed coffee, and a selection of fine teas.

A minimum guarantee of 25 guests is required.

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Entrées (*select two*)

Old-Fashioned Buttermilk and Honey-Fried Chicken

with honey mustard glaze

Herb Grilled Chicken Breast

with spicy tomato relish GF

Garlic-Ginger Marinated Chicken Breast

with spicy orange ginger glaze GF

Slow-Braised Beef Short Ribs

with brown sugar and barbecue glaze

Char-Grilled Flank Steak

with chimichurri sauce GF

Twin Medallions of Beef

with wild mushroom cognac sauce GF +

Brown Sugar-Glazed Salmon

with caramelized onions GF

Grilled Mahi-Mahi

with lemongrass butter sauce GF

Sole Roulades

with herbs and lemon GF

Barbeque Smoked Pork Ribs

Pappardelle

with mushrooms, garlic, shallots, and fresh herbs V

Orecchiette

with chicken, smoked sausage, and arabiatta sauce *

Roasted Vegetable Wellington

with wilted greens, baby carrots, and sun-dried tomato sauce

V

Macaroni Cheese

with herb goat cheese, sharp cheddar, Parmigianino

Reggiano, shitake and cremini mushrooms, rosemary, thyme,

and sage V

Dinner Buffet Selections



Priced per person.

Dinner buffets include rolls & butter, iced water, assorted soda, freshly brewed coffee, and a selection of fine teas.

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Salad Selections *(select one)*

Caesar Salad

chopped romaine, shaved parmesan, croutons, and Caesar dressing +

Garden Salad

mixed greens, grape tomatoes, sliced cucumber, red onion, julienne carrots, and apple cider vinaigrette GF VG +

Nicoise Salad

bibb lettuce, fingerling potatoes, haricot vert, tomatoes, red onion, hard boiled egg, capers, and lemon vinaigrette GF V +

Side Selections *(select two)*

Fresh Green Beans

with almonds GF V *

Four Cheese Macaroni V

Sautéed Vegetable Medley GF VG

Baked Pasta Gratin V

Buttered Asparagus and Baby Carrots GF V

Buttermilk Mashed Potatoes GF V

Roasted Root Vegetable Hash GF VG

Polenta Cakes V

Herb-Roasted Fingerling Potatoes V

Dessert Selections *(select two)*

Pecan Pie V

Apple Pie V

Strawberry Cheesecake V

Chocolate Mousse Cake V

White Chocolate Raspberry Mousse V

English Trifle V

Cannoli V

Blondies V

Chocolate-Dipped Rice Krispies Treats GF V

Alcohol Service



Priced per drink.

Hosted consumption bar prices are subject to applicable service charge and sales tax.

Cash bar prices are inclusive of sales tax.

All packages include appropriate mixers and garnishes.

Kellogg Tier 1 Package

Kellogg Call Brand Liquor | \$5.50 hosted, \$6 cash
Sobieski Vodka, Cutty Sark Scotch, Seagram's 7 Whiskey, Beefeater 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

Michigan and Craft Beer | \$5.75 hosted, \$6 cash
Sam Adams, one Michigan/Craft Beer selection

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

Soda and Juice | \$2.75 hosted, \$3 cash

Kellogg Tier 2 Package

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

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

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

Imported, Michigan & Craft Beer | \$5.75 hosted, \$6 cash
Sam Adams, Stella Artois, Bell's Two Hearted Ale and one seasonal seltzer or cider

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

Soda and Juice | \$2.75 hosted, \$3 cash

Alcohol Service



Priced per drink.

Hosted consumption bar prices are subject to applicable service charge and sales tax.

Cash bar prices are inclusive of sales tax.

All packages include appropriate mixers and garnishes.

Kellogg Tier 3 Package

Kellogg Top Shelf Brand Liquor | \$9 hosted, \$10 cash

Grey Goose Vodka, Crown Royal Whiskey, Bombay Sapphire Gin, Maker's Mark Bourbon, Mt. Gay Eclipse Spiced Rum, Sweet and Dry Vermouth

Varietal Wine | \$5.75 hosted, \$6 cash

Chardonnay, Sweet White, Cabernet Sauvignon

Premium Varietal Wine | \$7.75 hosted, \$8 cash

Premium White, Premium Red

Imported, Michigan, & Craft Beer | \$5.75 hosted, \$6 cash

Sam Adams, Stella Artois, Bell's Two Hearted Ale and one seasonal seltzer of cider selection

Domestic Beer | \$4.75 hosted, \$5 cash

Bud Light, Miller Lite, Leinenkugel's

Soda and Juice | \$2.75 hosted, \$3 cash

Kellogg Beer and Wine Only Package

Varietal Wine | \$5.75 hosted, \$6 cash

Chardonnay, Sweet White, Cabernet Sauvignon

Premium Varietal Wine | \$7.75 hosted, \$8 cash

Premium White, Premium Red

Imported, Michigan, and Craft Beer | \$5.75 hosted, \$6 cash

Sam Adams, Stella Artois, Bell's Two Hearted Ale and one seasonal seltzer of cider selection

Domestic Beer | \$4.75 hosted, \$5 cash

Bud Light, Miller Lite

Soda and Juice | \$2.75 hosted, \$3 cash

Spirited Beverage Enhancements

A minimum guarantee of 25 is required.

House Champagne Toast | \$5.00 per drink

Butlered Mimosas | \$7.00 per drink

Bloody Mary Bar | tiered pricing of \$7, \$9, \$11 per person with olives, limes, celery, crispy bacon, and cheese cubes

Alcohol Service



House beverages priced per bottle.

Fine and sparkling wine priced twelve bottles per case.

House Beverages

- La Petite Vigne Chardonnay, France | \$29
- Les Roucas Cabernet Sauvignon, France | \$29
- Veuve du Vernay Brut Sparkling, France | \$25
- Ornella Molon Pinot Grigio, Italy | \$29
- The Loop Sauvignon Blanc, New Zealand | \$32
- Dark Horse Red Blend, California | \$35
- Bowers Harbor Dry Riesling, Michigan | \$35
- Non-Alcoholic Sparkling Juice | \$14

Fine White Wine by the Case

- Honing Sauvignon Blanc, California | \$420
- Chateau St. Michelle Chardonnay, Washington | \$348
- The Furst Riesling, France | \$360
- Bowers Harbor Unwooded Chardonnay, MI | \$396
- Black Star Farms Dry Riesling, Michigan | \$420
- Olema Chardonnay, California | \$408
- King Estate Pinot Gris, Oregon | \$468
- Bowers Harbor Pinot Grigio, Michigan | \$420
- J Vineyards Russian River, California | \$504
- Cakebread Chardonnay Napa, California | \$888

Fine Red Wine by the Case

- Mojo Cellars Pinot Noir, California | \$348
- Vignamaggio 'Il Morino' Super Toscana, Italy | \$348
- Foncalieu Le Versant Pinot Noir, France | \$360
- Charles Smith 'Velvet Devil' Merlot, Washington | \$360
- Chateau St. Michelle Cabernet Sauvignon, WA | \$396
- Storypoint Cabernet, California | \$420
- The Fabelist Wine Co. Zinfandel, California | \$456
- Brooks Pinot Noir, Willamette Valley, Oregon | \$600
- Justin Cabernet Sauvignon, California | \$600
- Keenan Cabernet Napa, California | \$1,188

Sparkling Wine by the Case

- Black Star Farms Bedazzled Dry, Michigan | \$348
- Martini & Rossi Asti Spumante, Italy | \$348
- Domaine St. Michelle Brut, Washington | \$372
- Mawby Blanc Brut, Michigan | \$468
- Perrier-Jouet Grand Brut Champagne, France | \$948

Children's Selections



Priced per person.

Children's entrées include assorted soda, milk, juice, and iced water.

Children's Plated Entrée Selections | \$15

For children nine years old and younger. Includes a fruit cup GF VG, green beans GF VG and tater tots V.

Select one:

House Recipe Macaroni and Cheese V

Crispy Fried Chicken Strips

Hot Dog

Grilled Cheese V

Cheese Pizza V

Beef Nachos GF

Children's Buffet | \$15

For children nine years old and younger. Includes the same selections as the buffet selected for the event.

GF - gluten friendly

V - vegetarian

VG - vegan

+ - may contain alcohol

** - may contain nuts*

Customizable Experiences



Custom menu selections and Chef consultations available. Contact your conference services manager for more information.

A \$250 minimum rental fee is required for use of the food truck and includes two hours of service. A \$500 maximum rental fee includes four hours of service.

Food Truck Experiences *(Sample Menu)*

Breakfast Burrito

scrambled eggs, chorizo sausage, and diced potatoes in a flour tortilla

French Toast

egg-battered brioche bread with blueberry compote

Summer Strawberry Salad

mixed greens with strawberries, feta, spiced lentils, red onion, cucumber, and balsamic glaze

Spartan Cobb Salad

iceberg lettuce with chicken, bacon, grape tomatoes, cucumber, eggs, red onion, and ranch dressing

Chicken or Beef Tacos

taco seasoned chicken or beef with queso fresco in a flour tortilla

Burrito Bowls

taco seasoned chicken or beef, seasoned black beans, shredded lettuce, pico de gallo, and queso fresco

Gourmet Grilled Cheese

Texas toast griddled crisp with a blend of five melty cheeses

Beef Sliders

two griddled Angus beef patties with cheese on soft slider buns

Chicken Caesar Pita

grilled chicken, romaine lettuce, parmesan cheese, and Caesar dressing on pita

Fresh Fried Chicken Wings

bone-in or boneless

Jalapeno Poppers

Mac and Cheese Bites

Fresh Brewed Coffee and Tea

Infused Water

Mocktails