



Priced Per Person

Breakfast Selections Include Assorted Juices and Paramount Fair Trade Organic Kellogg Blend Coffee and Tea.

A labor charge of \$50.00 is applied to all served meals of less than 20 people.

GF - Gluten Friendly

V - Vegetarian

VG - Vegan

* - These items may contain nuts

+ - These items may contain alcohol

Continental | \$13

Assorted Pastries and Muffins

Fresh Fruit Salad

Assorted Individual Yogurt

Enhance Your Selections With:

Breakfast Burritos | \$6 per person

Scrambled Eggs, House Cheese Blend, Roasted Peppers and Onions, and Choice of Bacon, Sausage, or Simmered Spicy Beans V/ +. Salsa and Hot Sauce on the Side

Yogurt Parfaits | \$2 per person

French Vanilla Yogurt, Macerated Berries and House Blend Granola GF/V/+

Biscuits and Sausage Gravy | \$5 per person

Buttermilk Biscuits and Country Sausage Gravy

MSU Bakers Bagels | \$35 per dozen

Fresh Made Daily Bagels with Strawberry and Plain Cream Cheese

Oatmeal | \$3 per person

With Brown Sugar, Fresh Berries GF/VG and Cream GF/V

Served Breakfast | \$17

Includes Fresh Fruit Salad.

Morning Scramble

Scrambled Eggs with House Cheese Blend, Choice of Bacon or Sausage, Fried Potatoes

Country Spread

Twin Buttermilk Biscuits, Country Sausage Gravy and Fried Eggs

Sunrise Surprise

Spicy Tomatoes , Smoked Paprika , Eggplant and Sweet Peppers, Black Salt and Turmeric Tofu, Crispy Chickpeas and Chives GF/ VG

Short-Stack Attack

Choice of Pancakes, Pearl Sugar Waffles or Cinnamon Swirl French Toast, with choice of Peach Compote, Macerated Berries or Cinnamon Almond Streusel*. Syrup, Butter and Honey on the Side V/+

Wild Side

Fresh Eggs, Wild Mushrooms, Roasted Tomatoes, Roasted Peppers and Onions with Wilted Greens, and Choice of Bacon or Sausage. Egg Whites Available + \$1/pp.



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Breakfast Selections
Include Assorted
Juices and
Paramount Fair
Trade Organic
Kellogg Blend
Coffee and Tea.
Minimum 25 guests.

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Honors College Buffet | \$17

Fruit Salad with Melon and Berries GF/V/VG

French Toast Sticks with Syrup

Scrambled Eggs GF

with MSU Dairy Store Cheddar Cheese

Crispy Bacon or Sausage Links GF

Signature Breakfast Potatoes V

Drew Science Buffet | \$18

Fresh Fruit Display GF/VG

Assorted Individual Yogurts GF/V

Assorted Muffins and Danishes V/*

Scrambled Eggs GF

with MSU Dairy Store Cheddar Cheese

Crispy Bacon or Sausage Links GF

Redskin Breakfast Potatoes V

Pearl Sugar Waffles V

with Warm Syrup, Fresh Berries, Butter and Whipped
Cream

Up North Buffet | \$28

Fruit Salad with Melon and Berries GF/VG

Selection of Individual Yogurts GF/V

Assorted Muffins and Danishes V/*

Morning Toss GF/V/+

with Fresh Greens, Ripe Berries, Granola, Honey Goat
Cheese and Raspberry Vinaigrette

Cavatappi Pasta Salad VG/+

with Sweet Potatoes, Black Beans, Peppers, Onions,
Toasted Pepitas and Cilantro Spice Vinaigrette

Scrambled Eggs GF/V

with MSU Dairy Store Cheddar Cheese

Crispy Bacon or Sausage Links GF

Bananas Foster French Toast Casserole V/+

with Cinnamon Streusel, Whipped Cream and Warm
Syrup

Redskin Breakfast Potatoes V

Pimento Cheese Polenta Cakes GF/V

with Roasted Brussels Sprouts, Cauliflower and
Tomatoes with Sweet Corn Pesto

**Individual Tiramisu, Red Velvet, and Key Lime
Cakes V/+**



A La Carte Snacks

- Selection of Petite Danish V/*** | \$24.00 per dozen
- Assorted Donuts V** | \$16 per dozen
- Assorted Bagels V** | \$35.00 per dozen
with Plain and Strawberry Cream Cheese
- Assorted Muffins V** | \$30.00 per dozen
- Assorted Granola and Kind Cereal Bars V** | \$2.00 each
- Assorted Great Lakes Kettle Chips V/GF** | \$2.25 each
- Freshly Baked Assorted Cookies V** | \$24.00 per dozen
- Super Sparty Rice Krispy GF/V** | \$100 serves 35
- MSU Bakers Sparty Sugar Cookies V** | \$30.00 per dozen
- Custom Logo Sugar Cookies V** | \$42.00 per dozen
- Custom Logo Sugar Cookies Individually Bagged V** |
\$50 per dozen
- MSU Bakery Double Fudge Brownie V** | \$36.00 per
dozen
- Whole Fruit GF/VG** | \$1.75 each
- Sliced Fruit and Berry Platter GF/VG** | \$4.25 per person
Maximum of 25 Guests
- Individual Yogurt Parfaits GF/V** | \$5.00 each
French Vanilla Yogurt, Macerated Berries and House Blend
Granola GF/V/+
- Individual Assorted Fruit Yogurts GF/V** | \$3.00 each

A La Carte Beverages

- Skim and 2% Milk Cartons** | \$1.75 each
- Lemonade** | \$2.50 each
- Assorted Soda** | \$2.75 each
- La Croix** | \$2.75 each
- Iced Tea** | \$2.75 each
- Fresh Brewed Coffee and Tea** | \$2.75 each
- Assorted Juice** | \$3.25 each
- Bottled Water** | \$3.25 each

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MSU Bakery Decorated Sheet Cake V | \$70 per half size
Sheet cake—Serves 35

Udi's Blueberry Gluten-Friendly Muffins GF/V | \$3.00
each

Individual Crudité GF/V/+ | \$4.00 each
Fresh Vegetables with Hummus and Ranch Dressing
Maximum of 25 Guests

Tortilla Chips and Salsa V/+ | \$40.00 per 25 people

Individual Snack Mix Assortment V/* | \$50 per 25 people
Trail Mix, Chex Mix, Pretzel Twists and White Cheddar
Popcorn

Sweet and Salty V | \$7 per person
Assorted Great Lakes Kettle Chips V/GF, MSU Bakers Cookies
and Assorted Soda

Energy Break | \$10 per person
Assorted Domestic Cheeses GF/V with Crackers V
Fresh Fruit GF/VG, a Selection of KIND Bars V/* and Assorted
Soda

Snack Attack | \$9 per person
Seven Layer Dip GF/V, Guacamole GF/VG, and Salsa GF/VG
served with Tortilla Chips GF/VG and Assorted Soda

Healthy Side | \$10 per person
Loaded Hummus with Roasted Cauliflower, Red Peppers, and
Toasted Pine Nuts GF/VG, Pita Chips VG, Marinated Feta V,
Brine Cured Olives GF/VG and Bottled Water

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Light Side of Lunch Time



Priced Per Person

Grab-N-Go Includes Whole Fruit, Cookie, and Bottled Water.

Served Option Includes Selection of One Side, Chef Selection of Dessert, Ice Water and Paramount Fair Trade Organic Kellogg Blend Coffee and Tea.

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Grab-N-Go Lunch | \$16 | Select up to Three Varieties

Served Lunch | \$18 | Select One Variety

Wraps – Served in a 12" Flour Wrap with Bag of Chips

Turkey and Provolone with Lettuce, Tomato, Dijon, Mayonnaise and Horseradish Sauce +

Roast Beef and Cheddar with Lettuce, Tomato, Dijon, Mayonnaise and Horseradish Sauce +

Ham and Swiss with Lettuce, Tomato, Dijon, Mayonnaise and Horseradish Sauce +

Chicken Caesar in a Flour Tortilla with Crisp Romaine, Shaved Parmesan, Creamy Dressing and Croutons + (Available as Entrée Salad)

Tuna Salad with Carrots, Celery, Red Onion, Fresh Herbs, Lettuce, Dijon and Mayonnaise +

Hoisin Glazed Black Beans with Stir-Fried Shiitake, Jasmine Rice, Carrot, Scallion, Cilantro, Basil, Mint and Sesame Vinaigrette VG/+

Herb Marinated Chickpeas with Cucumber, Carrot, Radish, Avocado and Sprouts VG/+

Entrée Salads – Served with Fresh Rolls and Butter

Quinoa with Roasted Corn, Black Beans, Roasted Peppers and Onions, Pico de Gallo and Cilantro Lime Vinaigrette VG/GF/+

Baby Spinach with Grilled Chicken, Sliced Cucumber, Strawberries, Toasted Pistachios, Feta Cheese with Apple Cider Vinaigrette GF/*/+

Spring Greens with Grilled Chicken, Roasted Apples, Grapes, Sunflower Seeds, Scallions and Bleu Cheese Dressing GF/+

Baby Kale with Roasted Sweet Potato, Pickled Red Onion, Dried Cherries, Toasted Pepitas and Balsamic Vinaigrette VG/+

Emerald Greens with Hard Boiled Egg, Grilled Chicken, Cucumbers, Tomatoes, Scallions and Honey Mustard Dressing GF/+

Sides (Choose One for Served Option)

Potato and Sweet Corn Chowder GF/V

Coconut Curry Lentil Soup GF/VG

Fresh Fruit Salad GF/VG

Penne Pasta Salad V/+

Lunch Time Spreads



Priced Per Person

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Minimum 25 guests.

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Build your own Sandwich Buffet | \$22

Choose Three Wraps

Wrap Options from our "Light Side of Lunch Time" Luncheon Selections (See page 2)

Choose One Soup

Potato and Sweet Corn Chowder GF/V/+

Chicken Noodle Soup +

Coconut Curry Lentil Soup GF/VG /+

Chicken Tortilla Soup GF/+

Smoked Bacon and White Bean Soup GF/+

Choose One Salad

House Salad GF/VG/+

Caesar Salad +

Fresh Fruit Salad GF/VG

Penne Pasta Salad V/+

Sandwich Buffet Includes:

Kettle Chips GF

MSU Bakery Cookies V

Upperclassmen Bowl Buffet | \$23

Israeli Salad GF/VG

Steamed Rice GF/VG

Pita Chips VG

Seasoned Shredded Beef GF/+

Pulled Garlic and Herb Chicken GF/+

Falafel VG

Tzatziki GF/V and Tahini Hummus GF/VG

Olives, Tomatoes, Onion and Shredded Lettuce GF/VG

Feta Cheese GF/V

Baklava V and Fresh Fruit Salad GF/VG

Masters Bowl Buffet | \$25

Corn Chips GF/VG

Cilantro Lime Rice GF/VG

Flour Tortillas V

Classic Ground Beef GF

Spicy Lime Pulled Chicken GF/+

Slow Cooked Black Beans GF/VG/+

Salsa Verde, Salsa Roja and Guacamole GF/VG/+

Warm Queso Blanco V

Shredded Lettuce, Sliced Jalapenos+, Diced

Tomatoes and Diced Onion GF/VG

Shredded Cheese GF/V

Fiesta Ranch Dressing and Sour Cream GF/V/+

Raspberry Cream Chimichangas V

Fresh Fruit Salad GF/VG

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Commuter Buffet | \$24

Garden Salad GF/VG

Tomato Medley, English Cucumbers, and Matchstick Carrots with Balsamic Vinaigrette GF/VG/+ and Buttermilk Ranch Dressing GF/V/+

Pan Seared Chicken Breast GF/+

with Caramelized Onion Gravy

Forestiere Risotto GF/VG/+

with Wild Mushrooms, Roasted Tomatoes, Caramelized Shallots and Roasted Garlic

Sweet Corn, Green Beans and Baby Carrots GF/V

Roasted Yukon Potatoes GF/VG

Fresh Baked Cookies V

Ph. D. Buffet | \$26

Spinach Salad

with Tart Cherries, Sunflower Seeds, Mandarin Oranges, Cherry Vinaigrette GF/VG/+ and Buttermilk Ranch Dressing GF/V/+

Fresh Fruit Salad with Melon and Berries GF/VG

Cavatappi and Cheese V

Kettle Chips GF/VG

Pulled Chicken GF/+

Smoked Pulled Pork GF/+

Mushroom Fricassee GF/VG/+

Buffalo GF/V/+, Bleu Cheese GF/V/+, and BBQ Drizzles GF/VG/+

Chives and Roasted Tomatoes GF/VG/+

Crispy Onions and Toasted Bread Crumbs VG

Warm Tart Cherry and Peach Cobbler V/+

with Cinnamon Whipped Cream

Served Luncheon Selections



Priced Per Person

Selections include one choice each of a side salad and dessert.

Served with fresh rolls and butter.

Includes Ice Water and Paramount Fair Trade Organic Kellogg Blend Coffee and Tea.

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Chicken

Seared Chicken Breast **GF/+** | \$24

Chicken Marinated in Herbs, Topped with a Whole Grain Mustard and Ginger Sauce, Served with Roasted Yukon Potatoes and Baby Carrots

Chicken Lasooni **GF/+** | \$24

with a Coconut Curry Sauce, Roasted Red Pepper Tahchin and Summer Squash Rondelles

Sweet Chili Chicken **GF/+** | \$24

with Garlic, Lemon and Coriander, Basmati Rice and Broccolini

Beef & Pork

Short Rib Goulash **GF/+** | \$26

with Smoked Paprika and Roasted Tomato Sauce, Creamy Polenta and Green Beans

Slow-Smoked Brisket **+** | \$27

with Chipotle BBQ and Scallions, Served with Mac n' Cheese Cakes and Charred Miniature Carrots

Citrus and Tamari Brined Pork Tenderloin **GF/+** | \$28

with Savory Szechuan Glaze, Egg Foo Young Cake and Steamed Broccolini

Seafood

Grilled Shrimp **GF/+** | \$30

with a Cajun Cream Sauce, Trinity and Tomato Rice Pilaf and Roasted Brussels Sprouts

Pan Seared Salmon **GF/+** | \$26

with Tart Cherry Agro Dolce, Smashed Yukon Potatoes and Asparagus with Teardrop Tomato Mèlange

Jumbo Lump Crab Cakes **+** | \$28

with Chimichurri and Roasted Red Pepper Coulis, Sweet Corn Grits and Fresh Green Beans

Vegetarian

Cheddar Pierogis **V/+** | \$21

with Chive Crème, Caramelized Onions, Wilted Greens and Wild Mushrooms

Stuffed Roasted Poblanos **GF/VG/+** | \$22

with Quinoa and Sweet Potatoes, Black Beans, Roasted Peppers and Onion, over Spanish Grits, Topped with Salsa Verde and Roasted Sweet Corn Relish

Harissa Marinated Cauliflower, Chickpeas and Edamame **GF/VG/+** | \$23

with Flame Grilled Eggplant, over Jollof Rice and Topped with Peri Peri Sauce

Served Luncheon Selections



Priced Per Person

Selections include one choice each of a side salad and dessert.

Served with fresh rolls and butter.

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Included Side Salads (select one)

Spring Greens GF/VG

with Roasted Butternut Squash, Dried Cherries and Toasted Pepitas

Baby Spinach GF/V

with Fresh Berries, Candied Pecans and Goat Cheese

Iceberg GF/V

with Tomato, Cucumber, Red Onion, Chickpeas and Feta

Select up to two dressing options:

House Italian GF/+

Buttermilk Ranch GF/+

Balsamic Vinaigrette GF/+

Cherry Vinaigrette GF/+

Included Desserts (select one)

Strawberry Fields V/*

White Layer Cake, White Chocolate and Fresh Mint Mousse, Dulce de Leche, Candied Almond Crunch and Macerated Strawberries

Whipped Cheesecake GF/V/*

with Lemon Curd, Fresh Berries and Candied Almonds

Death by Chocolate V

Chocolate Layer Cake with Dark Chocolate Mousse, Caramel Fudge Sauce, Chocolate Shavings and Topped with Raspberry

Banana Crème Verrine GF/VG/*/+

with Sliced Bananas, Coconut Pudding, Chocolate Cornflake Crunch, Candied Almonds and Toasted Coconut

Cinnamon Swirl Bread Pudding V/+

with Spiced Streusel, Cream Cheese Patisserie, Maple Drizzle and Peach Preserves

Served Dinner Delights



Priced Per Person

Selections include one choice each of a side salad and dessert. Served with fresh rolls and butter.

Includes Ice Water and Paramount Fair Trade Organic Kellogg Blend Coffee and Tea.

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Chicken

Herb Marinated Chicken GF/+ | \$28

Grilled Chicken Breast with Tart Cherry Demi, Roasted Redskins and Steamed Broccolini

Cornflake Crusted Chicken + | \$30

with Country Gravy, Sour Cream and Scallion Mashed Potatoes and Roasted Asparagus

French Onion Roulade + | \$32

Chicken Breast Stuffed with Gruyere, Garlic Rubbed Baguette Crust, Rich French Onion Sauce, Dauphinoise Potatoes and Haricot Vert

Beef & Pork

Slow-Braised Boneless Short Rib GF/+ | \$36

with Roasted Jalapeno Zhug, Saffron Tahchin and Za'atar Carrots

Mesquite Smoked Brisket GF/+ | \$36

with Sassafras BBQ, Turmeric and Spice Roasted Sweet Potatoes and Sweet Corn Hash

Cider Brined Pork Cutlet GF/+ | \$34

Grilled Pork with Fenugreek and Clove Rub, Served with Baked Macaroni and Cheese and Charred Cauliflower

Seafood

Churrascaria Salmon GF/+ | \$34

with Chimichurri, Potato Medley with Roasted Peppers and Onions and Steamed Seasonal Vegetables

Jumbo Crab Cake and Shrimp GF/+ | \$38

Sweet Corn, Pimento, and Scallion Lump Crab Cakes, Blackened Shrimp, Smoked Cheddar Grits and Sautéed Seasonal Vegetables

Five Spice Tilapia GF/+ | \$30

with Hoisin Glaze, Coconut and Ginger Fragrant Rice and Sautéed Seasonal Vegetables

Vegetarian

Chana Tikki GF/VG/*/+ | \$28

with Jerra Rice, Cilantro Mint Drizzle, Toasted Sesame and Roasted Cauliflower

Sweet Potato Chilaquiles GF/V/+ | \$28

with Fire Roasted Salsa, Black Beans, Sweet Corn, Roasted Red Peppers, Monterey Jack and Caramelized Sweet Onions, Topped with Radish, Jalapeno, Cotija and Cilantro Crema, Served with Sautéed Seasonal Vegetables

Thai Risotto GF/VG/+ | \$28

Lemongrass, Ginger, Grilled Seasonal Vegetables and Edamame Risotto Served with Wild Mushrooms, Baby Bok Choy and Toasted Sesame



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Served with fresh rolls and butter.

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Duets

Grilled Salmon and Pan Seared Chicken GF/+ | \$39

BBQ Spiced Salmon with Golden BBQ and Herb Marinated Chicken Breast with Country Gravy, White Cheddar Hash Brown Cake and Seasonal Vegetables

Bistro Steak Au Poivre and Grilled Shrimp GF/+ | \$42

Peppercorn Crusted Steak with Cognac Demi and Garlic and Herb Marinated Shrimp with Citrus Cream, Loaded Jacket Potato and Buttery Broccoli Crowns

Chicken Al Mattone and Braised Short Rib GF/+ | \$44

Marinated Chicken, Pan Roasted and Pressed, with Lemony Caper Sauce and Roasted Artichokes, and Tender Short Rib with Wild Mushroom Demi, Whipped Potatoes and Seasonal Vegetable Medley

Grilled Garden and Creamy Risotto GF/V+ | \$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

Curry Tofu Shakshuka and Roasted Brochettes GF/V/+ | \$32

Curry Fried Tofu, Spicy Tomato Stew, and Braised Greens, with Seasonal Skewered Vegetables Drizzled with Zesty Zhug

Served Dinner Delights



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Included Side Salads (select one)

Iceberg Wedge V/+

with Roasted Tomatillo Guacamole, Pico de Gallo, Cilantro Crema, Cotija and tortilla Straws with Southwest Ranch

Spinach Salad GF/V

with Mixed Berries, Goat Cheese, Toasted Almonds and Balsamic Vinaigrette

Classic Caesar

with Crisp Romaine, Shaved Parmesan, Garlic Croutons and Creamy Dressing

Spring Greens GF/V/*

with Candied Walnuts, Tart Cherries, Feta and Maple Vinaigrette

Included Desserts (select one)

Strawberry Fields V/*

White Layer Cake, White Chocolate and Fresh Mint Mousse, Dulce de Leche, Candied Almond Crunch and Macerated Strawberries

Whipped Cheesecake GF/V/*

with Lemon Curd, Fresh Berries and Candied Almonds

Death by Chocolate V

Chocolate Layer Cake with Dark Chocolate Mousse, Caramel Fudge Sauce, Chocolate Shavings and Topped with Raspberry

Banana Crème Verrine GF/VG/*/+

with Sliced Bananas, Coconut Pudding, Chocolate Crunch, Candied Almonds and Toasted Coconut

Cinnamon Swirl Bread Pudding V/+

with Spiced Streusel, Cream Cheese Patisserie, Maple Drizzle and Peach Preserves



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Italian | \$32

Panzanella Salad V/+

with Torn Bread, Sweet Tomatoes, Buffalo Mozzarella Cheese, Red Onion, Sweet Basil and Red Wine Vinaigrette

Romaine Salad GF/+

with Grilled Chicken, Roasted Red Onions, Peppers and Tomatoes, Gorgonzola Cheese and Caesar Dressing

Breast of Chicken Parmigiano Pomodoro GF/+

Tomatoes, Garlic, Basil and Oregano

Pasta e Fagioli V/+

with White Beans, Creminis, Tomatoes, Garlic, Sweet Peppers and Parmesan Cheese

Roasted Broccoli GF/VG/+

with Grilled Peppers, Garlic and Olive Oil

Spiced Coffee Affogato Mousse GF/V/*/+

Topped with Pistachios, Cinnamon and Cardamom

Mexican | \$32

Gathered Greens Salad GF/V/+

Mixed Lettuce Salad with Black Beans, Roasted Corn, Chilies and Onions with Zesty Buttermilk Dressing

Baby Spinach and Arugula Salad GF/V/+

Roasted Butternut Squash, Grilled Peppers, Cotija, Toasted Pumpkin Seeds and Chimichurri Vinaigrette

Adobo Spiced Chicken Breast GF/+

Roasted Tomato Sauce, Lime and Cilantro

Arroz Espanola GF/VG/+

with Tomatoes, Garlic and Onion

Stewed Black Beans GF/VG/+

with Tomatoes and Chilies

Guadalajara Pots de Crème GF/V/+

with Cinnamon and Chocolate



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Sweet Summer | \$48

Baby Spinach GF/V/+

with Grilled Peaches, Shaved Sweet Onion, Roasted Peanuts and Caramelized Orange Vinaigrette

Sweet Potato Salad GF/VG/+

with Cumin and Molasses-Spiked Vinaigrette and Roasted Peppers and Onions

Slow-Braised Short Rib GF/+

with Bourbon Demi, Charred Carrots and Caramelized Pearl Onions

Mesquite Grilled Salmon +

with Chipotle BBQ and Crispy Onions

Smoked Cheddar Grit Cakes GF/V

with Roasted Corn and Pimento

Smashed Redskins GF/V

with Sweet Cream Butter and Spice

Asparagus, Green Beans, and Snap Peas GF/V

with Bell Pepper and Red Onion

Carrot, Onion, Shiitake, and Pea Hash GF/VG/+

with Piped Sweet Potatoes and Fried Basil

Rustic Bread Display V

with Butter

Bananas Foster Bread Pudding V/+

with Rum-Spiked Caramel, Candied Walnuts and Banana Chips

BBQ | \$48

Watermelon Salad GF/VG/+

with Pickled Red Onion, Heirloom Tomatoes, Basil, Mint, Cilantro and Black Sesame Vinaigrette

Creamy Cole Slaw GF/V/+

with Hints of Pineapple and Scallion

BBQ Chicken Chopped Salad GF/+

with Kale, Brussels, Cabbage, Carrots, Toasted Sunflower Seeds, Scallions and Honey Mustard Dressing

Smoked BBQ Beef Brisket GF/+

with Creole BBQ Sauce

Five Spice Salmon +

with Tart Cherry Teriyaki Glaze and Toasted Sesame Seeds

Two Cheese Corn Gratin V/+

Toasted Panko and Mozzarella Cheese

BBQ Sticky Rice GF/VG/+

with Caramelized Pearl Onions, Black Beans and Roasted Red Peppers

Grilled Zucchini and Summer Squash Spears GF/VG

with Lemon and Garlic Olive Oil Drizzle

Cornbread V

with Maple Glaze and Whipped Butter

Strawberry Shortcake V

with Macerated Strawberries, Caramel Drizzle and Chantilly Cream

Reception Displays



Priced per 50
guests

Individual Displays

Tex-Mex GF/V/+ | \$200

Tortilla Chips
Salsa Roja and Salsa Verde
Choose Two:
Seven Layer Dip
House Made Guacamole
Warm Queso Blanco
Raspberry Cream Chimichangas (not GF)

Mediterranean Mezze V | \$250

Pita Chips
Marinated Feta, Brine Cured Olives, and Marcona
Almonds
Choose Two:
Loaded Hummus with Roasted Cauliflower, Red Peppers,
and Pine Nuts
Fresh Tabbouleh
Babaganoush

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Classics Spreads

Crudité Vegetables GF/V/+ | \$175

with Buttermilk Ranch and Roasted Garlic Hummus

Adult Lunchable + | \$250

with assorted domestic cheeses, cured meats and
crackers

Fresh Fruit and Berries | \$250

with melons, pineapples, grapes and berries

Sweet Treats

Assorted Cookies, Gourmet Brownies, and Mini Cupcakes | \$175

Assorted Miniature Mousse Cups | \$175

Variety of Dessert Bars | \$150

Assorted Petit Fours | \$150

Selection of Mini Pastries | \$200

Reception Selections



Priced per 50
pieces

Cold Appetizers

Sweet Hawaiian Slider | \$160

Huli Huli Portabella, Coconut Butternut Puree, and Creamy Spiced Slaw V/+

Bruschetta | \$150

Butternut Puree, Wild Mushroom, and Thyme VG/+

Cucumber Crisp | \$160

Tuna, Nori, Sesame, Tamari, and Scallions GF/+

Roasted Cauliflower Cup | \$150

Za'atar, Hummus, Radish, Pine Nuts, and Scallions with Jalapeno slice and Radish slice Garnish GF/VG/*

Watermelon Skewer | \$125

Tomato, Kalamata Olive, Honey and Feta GF/V

Hot Appetizers

Quesadillas | \$110. Select One

Chicken with Peppers and Onions, Pepper Jack and Cotija +
Sweet Corn and Black Bean with Pepper Jack and Cotija V
Carnitas with Peppers and Onions, Pepper Jack and Cotija

Meatballs | \$120. Select One

Stroganoff with Wild Mushroom and Dill Cream Sauce +
Pomodoro with Fresh Basil, Parmesan, and Tomato Sauce +
Keftedes with Artichokes, Tomatoes, and Citrus Jus VG

Dim Sum | \$125. *Select One*

Potsticker with Ginger Soy VG/+
Spring Roll with Sweet Chili VG/+
Gyoza Pork with Sesame Soy +

Hot Appetizers

Chicken Skewers | \$150. Select One

Thai Satay with Peanut Sauce and Sesame GF/+/*
Mesquite BBQ with Hot Sauce and Scallions GF/+
Lassooni with Raita and Coriander GF/+

Beef Skewers | \$170. Select One

Kushiyaki with Teriyaki and Sesame Trio +
Suya with Peri Peri and Scallions GF/+/*
Anticucho with Roasted Pepper Sauce and Cilantro GF

Wing Trio | \$150

Choice of

Boneless Breaded
Bone-In GF

Choose Three Sauces

BBQ GF/+
Buffalo GF/+
Garlic Parmesan GF/+
Sweet Chili GF/+
Teriyaki Sauce +
Naked

Choose Three Dipping Sauces

Ranch GF/+
Bleu Cheese GF/+
Ginger-Lime Tamari GF/+
Sriracha Dip GF/+

GF - Gluten Friendly
V - Vegetarian
VG - Vegan

* - These items may
contain nuts
+ - These items may
contain alcohol



Priced Per Person
Minimum
Requirement of 50
guests for
Reception Stations.
Staff attendant
required for each
station, \$50.00 per
attendant.
90 minute
maximum serve
time.

GF - Gluten Friendly

V - Vegetarian

VG - Vegan

* - These items may
contain nuts

+ - These items may
contain alcohol

Potato Boats | \$10

The Great Lakes Freighter

Whipped White Cheddar Potatoes, Buttery Steamed
Broccoli and Rosemary Demi GF/+

The Island Ferry

Sweet Potatoes with Toasted Marshmallows, Candied
Pecans, Crunchy Pretzels and Tart Cherry Caramel V/+

The Riverboat

Roasted Redskin Potatoes, Sautéed Mushrooms,
Cheese Curds and Caramelized Onion Gravy GF/VG/+

Mac & Cheese Bar | \$12

Buffalo Mac

Pulled Chicken, Buffalo Sauce, Bleu Cheese Drizzles
and Chives +

Smoked Mac

Pulled Pork, Crispy Onions, BBQ Drizzle and Chives +

Mushroom Mac

Mushroom Fricassee, Roasted Tomatoes, Toasted
Bread Crumbs and Chives V/+

The Mini Sliders | \$14

Burnt Ends

with Fried Onions, Pepper Jack Cheese and Chipotle
BBQ

Jerk Chicken

with Pineapple Mango Salsa and Caribbean Aioli

Beyond VG

Grilled Plant Based Patty with Fresh Basil, Tomato
Caper Relish and Balsamic Reduction

Kettle Potato Chips GF/V

Creamy Coleslaw GF/V

Reception Stations



Priced Per Person

Minimum Requirement of 50 guests for Reception Stations.

Staff attendant required for each station, \$50.00 per attendant.

90 minute maximum serve time.

GF - Gluten Friendly

V - Vegetarian

VG - Vegan

* - These items may contain nuts

+ - These items may contain alcohol

Walking Taco | \$8.50

Classic Taco Beef GF

Spicy Lime Pulled Chicken GF/+

Slow Cooked Beans GF/VG/+

Crunchy Corn Chips GF/VG

Toppings

Pico de Gallo, Avocado, Shredded Lettuce, Sour Cream, Shredded Cheese and Chunky Salsa GF/V/+

Wandering Pita | \$9

Pita Chips VG

Seasoned Shredded Beef GF/+

Pulled Garlic and Herb Chicken GF/+

Falafel VG

Tzatziki GF/V and Tahini Hummus GF/VG

Olives, Tomatoes, Onion, and Shredded Lettuce

GF/VG

Feta Cheese GF/V

Breakfast for Dessert | \$12

Cake Donuts and Pearl Sugar Waffles

Chocolate Mousse and Vanilla Bean Ice Cream GF/V

Espresso Dark Chocolate, Bourbon Caramel and Triple Berry Sauces GF/V/+

Toasted Coconut, Rainbow Sprinkles and Crushed Oreo Toppings

Sundae Bar | \$12

MSU Dairy Store Ice Cream

Chocolate and Vanilla GF/V

Chocolate Brownies V

Freshly Baked Cookies V

Toppings

Hot Fudge, Caramel Sauce, Fresh Berry Compote, Chopped Nuts, Rainbow Sprinkles, Vanilla Whipped Cream and Maraschino Cherries GF/V/+



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.

See event policies for bartender fees.

Kellogg Tier 1 Package

Kellogg Call Brand Liquor | \$6.50 hosted | \$7 cash
Sobieski Vodka, Cutty Sark Scotch, Seagram's 7 Whiskey, Beefeater Gin, Club Caribe Silver Rum, Sweet and Dry Vermouth

Varietal Wine | \$6.75 hosted | \$7 cash

Chardonnay, Sweet White, Cabernet Sauvignon

Premium Varietal Wine | \$8.75 hosted | \$9 cash

Premium White, Premium Red

Michigan and Craft Beer | \$6.75 hosted | \$7 cash

Sam Adams, one Michigan/Craft Beer selection

Domestic Beer | \$5.75 hosted | \$6 cash

Bud Light, Miller Lite

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

Kellogg Tier 2 Package

Kellogg Premium Brand Liquor | \$8.50 hosted, \$9 cash
Absolut Vodka, Dewar's Scotch, Jack Daniel's Whiskey, Tanqueray Gin, Jim Beam Bourbon, Captain Morgan Spiced Rum, Sweet and Dry Vermouth, El Jimador Silver Tequila

Varietal Wine | \$6.75 hosted | \$7 cash

Chardonnay, Sweet White, Cabernet Sauvignon

Premium Varietal Wine | \$8.75 hosted | \$9 cash

Premium White, Premium Red

Imported, Michigan & Craft Beer | \$6.75 hosted | \$7 cash

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

Domestic Beer | \$5.75 hosted | \$6 cash

Bud Light, Miller Lite

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



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.

See event policies for bartender fees.

Kellogg Tier 3 Package

Kellogg Top Shelf Brand Liquor | \$10 hosted, \$11 cash

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

Varietal Wine | \$6.75 hosted | \$7 cash

Chardonnay, Sweet White, Cabernet Sauvignon

Premium Varietal Wine | \$8.75 hosted | \$9 cash

Premium White, Premium Red

Imported, Michigan, & Craft Beer | \$6.75 hosted | \$7 cash

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

Domestic Beer | \$5.75 hosted | \$6 cash

Bud Light, Miller Lite, Leinenkugel's

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

Kellogg Beer and Wine Only Package

Varietal Wine | \$6.75 hosted, \$7 cash

Chardonnay, Sweet White, Cabernet Sauvignon

Premium Varietal Wine | \$8.75 hosted | \$9 cash

Premium White, Premium Red

Imported, Michigan, and Craft Beer | \$6.75 hosted | \$7 cash

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

Domestic Beer | \$5.75 hosted | \$6 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

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



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.

See event policies for bartender fees.

All wines subject to product availability.

House Beverages

- Reserve St. Marc Chardonnay, France | \$29
- Reserve St. Marc Cabernet Sauvignon, France | \$29
- Veuve du Vernay Brut Sparkling, France | \$25
- Toi Toi Sauvignon Blanc, New Zealand | \$32
- Dark Horse Red Blend, California | \$35
- Black Star Farms 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
- 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