



# Wedding Packages



# Wedding Packages

*Select your choice of meal service; plated entrée, buffet or strolling dinner.*

## **All packages include the following:**

Two appetizer displays

Four hours of beverage service

Champagne toast

Cake cutting and service

Late-night coffee station

Crushed oyster floor-length tablecloths

Selection of colored linen napkins

Dance floor

Parking available in the covered Kellogg Hotel & Conference Center ramp

Special hotel rates for your overnight guests at the  
Kellogg Hotel & Conference Center

Complimentary overnight stay for the couple at the Kellogg Hotel & Conference Center  
*complete with a bottle of chilled champagne, fruit and chocolate truffles*

Wedding party scheduled access to stadium seating for photographs  
*available at the MSUFCU Club only*

# Wedding Menus



**KELLOGG**  
MICHIGAN STATE UNIVERSITY



## Appetizers (*choose two*)

**Grand Fruit Display** Seasonal Berries, Melons, and Exotics (GF/VG)

**Vegetable Display** Raw, Grilled, and Roasted Vegetable Display with Loaded Hummus and Buttermilk Ranch Dips (GF/V/+)

**Meat and Cheese Display** Local Spread Domestic Cheeses, Cured Meats, Breads, Crackers, Preserves, Pickles, and Chocolates (+)

### **Tex-Mex Spread**

Tortilla Chips (GF/VG)

Salsa Roja, Salsa Verde, and Salsa Cereza (GF/VG/+)

Guacamole Bar:

Avocado - Lime Wedges, and Micro Cilantro (GF/VG)

Tropical - Pineapple, Mango, and Habanero (GF/VG)

BBQ - Chicharrons, Crispy Bacon, and Scallion

Classic - Pico de Gallo and Queso Fresco (GF/V)

Seven Layer Dip (GF/V/+)

Warm Queso Blanco (GF/V/+)

Raspberry Cream Chimichangas (V)

### **Mediterranean Mezze**

Pita Chips (VG) and Warm Mini Naan (VG)

Marinated Feta (GF/V), Brine Cured Olives (GF/VG/+), and Marcona Almonds (GF/VG/\*)

Loaded Hummus with Roasted Cauliflower, Red Peppers, and Pine Nuts (GF/VG)

Warm Spinach and Artichoke Dip (GF/V/+)

Fresh Tabbouleh (VG)

Babaganoush (GF/VG)

Baklava Bites (V)

*All three tiers include two appetizer displays.*

**GF** - Gluten-friendly

**V** - Vegetarian

**VG** - Vegan

*\* These items may contain nuts*

*+ These items may contain alcohol*

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 foodborne illness. We cannot guarantee that allergens may not have been introduced during a stage of the food chain process or, even inadvertently, during preparation.



# Appetizer Enhancements

## 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 (continued)

### 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/+)

### Carrot and Celery Sticks (VG)

Add variety to your special day with appetizer enhancements.

Priced per 50 pieces.

Butler-style service available.

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## Tier One | Plated and Buffet

### Plated Entrées

*Includes a House Salad Selection (See Page 14), Assorted Rolls, and Butter*

#### Chicken Breast | \$75

Fresh Herb Marinade, Smashed Roasted Redskins, Broccolini, and Michigan Tart Cherry Sauce (GF/+)

#### Bistro Steak | \$80

Garlic and Herb-Crusted, Duchesse Potatoes, Roasted Asparagus, and Rosemary Demi (GF/+)

#### Tilapia | \$78

Baharat Seasoned, Saffron Tachin, Roasted Tomato Sauce, and Basil-Cilantro Chermoula, Roasted Petite Carrots (GF/+)

#### Musubi | \$72

Impossible Spam, Sticky Rice, Nori, Seasonal Vegetables, Tart Cherry Plum Sauce, and Sesame (GF/VG/+)

### Buffet

#### Little Italy | \$95

**Classic Caesar Salad** Romaine, Parmesan, Garlic Crostini, and Creamy Dressing (+)

**Caprese** Tomato, Mozzarella, Basil, Balsamic Glaze, Olive Oil, Cracked Pepper, and Sea Salt (GF/V/+)

**Focaccia** Served Warm, Gorgonzola, Fontina, Soppressata, and Capicola

**Quattro Formaggio Tortelloni** Roasted Tomato Cream, Oregano, Grilled Artichokes, Peppers, and Onions (GF/V/+)

**Broccolini** Lemon Oil and Sea Salt (GF/VG)

**Risotto** Peas, Wild Mushrooms, Pearl Onions, and Fresh Herb (GF/VG/+)

**Chicken** Calabrian Chili Rubbed Airline, Al Mattone, Lemon Basil Pesto Demi, Roasted Beans, and Sweet Peppers (GF/+/\*)

**Boneless Short Rib** Red Wine-braised Roasted Shallots and Petite Carrots, Fried Anchovies, and Barolo Demi (+)

*Wedding packages include Paramount Fair Trade Organic Kellogg Blend Coffee, Tea, and Ice Water.*

*Priced per person.*

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## Tier One | Strolling

### Strolling | \$100

#### North American Nosh (Small Plates)

**Quebec: Montreal Smoked Meat Slider**

Cured and Smoked Beef, Brioche, Tangy Mustard Slaw, and Pickled Caraway Seeds (Contains: Alcohol)

**PNW: Vietnamese Fish Sauce Boneless "Wings"**

Served with Portland Jojos, Breaded Potato Wedges, Zesty Seasoning, Sticky Chicken, Sesame, and Scallion (Contains: Alcohol and Fish)

**Nashville: F.G.T. Mac Stack** Baked Macaroni and Cheese, Fried Green Tomato, Roasted Red Pepper, and Candied Bacon (V without Bacon)

#### Garden Variety (Attended Small Plates)

**Taco-bout Love: Smoked Sweet Potato & Poblano Tacos**

Carnitas, Smoked Sweet Potato and Poblano, Corn Tortilla, Guacamole, Black Bean and Corn Salsa, Chips, and Salsa Verde (GF)

**Stuck on You: Edamame Potsticker Bowl** Pan-Seared Potsticker, Edamame and Sea Salt, Jasmine Rice, Citrus Tamari Glaze, Herb Trinity, and Sesame Salad (VG)

**Summer Lovin': Shrimp Summer Roll Bowl** Rice Vermicelli, Butterfly Shrimp, Summer's Bounty, and Spicy Peanut and Sweet Chili Dips (GF/+); (Contains: Fish, Nuts, Alcohol)

#### Mich. You Already (Side Dishes)

**Cherry Good Salad: Grilled Chicken Salad**

Spicy Greens, Herb-Marinated Grilled "Chicken Salad," Tart Cherry and Toasted Walnut Conserve (Contains: Nuts, Alcohol)

**MI Street Corn: Sweet Corn Casserole** Spiced Creamy Sweet Corn, Braised Pork, Wild Mushrooms and Pearl Onions, Cheese Curds, and Cornbread (Contains: Alcohol)

**Pierogi Party: Potato Cheddar Pierogis** Pan-Fried Pierogi, Caramelized Onions, Charred Brussels, Roasted Cauliflower, and Scallion Butter (V)

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## Tier Two | Plated and Buffet

### Plated Entrées

*Includes a House Salad Selection (See Page 14), Assorted Rolls, and Butter.*

#### **Pan-Seared Chicken | \$80**

Herb-Marinated and Parmesan-Dusted with Lasagna Roll, Squash Medley, Marinara, and Basil Oil (+)

#### **Boneless Short Rib | \$88**

Red Wine-Braised with Parsnip and Yukon Dauphinoise, Grilled Asparagus, Sweet Peppers and Caramelized Onions, and Rosemary Demi (+)

#### **Grilled Salmon | \$85**

Ras el Hanout, Cucumber Tomato Relish, Falafel, Snap Peas and Sweet Peppers, and Pomegranate Molasses

#### **Grilled Tofu | \$76**

Chipotle-Lime Marinade with Loaded Mexican Rice Cake, Roasted Brussels and Portabellas, Pico de Gallo, and Cilantro Oil (+)

### Buffet

#### **"I Do" BBQ | \$108**

**Baby Arugula** Grilled Peaches, Caramelized Pearl Onions, Roasted Red Peppers, and BBQ Vinaigrette (GF/VG/+)

**Watermelon** Heirloom Grape Tomatoes, Sweet Onion, Mint, Basil, Spicy Sunflower Seeds, and Balsamic Glaze (GF/VG/+)

**Warm Cornbread** Served with Honey Butter (V)

**Relish Tray** Pickled Asparagus, Baby Dill Pickles, Stuffed Queen Olives, Baby Corn, Pimento Cheese, and Crostini (V/+)

**Country-Fried Shrimp** Creole Cocktail and Lemon (+)

**Smoked Cheddar Grits** Roasted Brussels and Trinity (GF/V)

**Whipped Sweet Potatoes** Glazed Walnuts, Toasted Marshmallow, and Hot Agave (GF/VG/\*)

**Twice-Baked Russets** Bacon, Cheddar, and Scallions (GF)

**Charred Asparagus** Roasted Garlic (GF/VG)

**Chicken-Fried Steak** Country Gravy, Green Beans and Bell Peppers (+)

**Mesquite Grilled Chicken** BBQ Glazed, Broccolini and Petite Carrots (GF/+)

**Blackened Salmon** Cajun Cream, Roasted Tomatoes, Sweet Corn, Lima Beans, and Fresh Herbs (GF/+)

**Charred Cauliflower** Mushroom and White Bean Gumbo, and Fried Okra (VG/+)

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## Tier Two | Strolling

Made in Michigan | \$120

### Cocktail Hour

#### Grazing

**Grilled, Roasted, and Raw Vegetable Display** (GF/VG) with Roasted Red Pepper Hummus (GF/VG), Green Goddess (GF/V/+), and Buttermilk Ranch Dips (GF/V/+)

**Local Cured Meats** (GF) and **Domestic Cheeses** (GF/V) with Crackers and Flatbreads (V)

**Melons, Berries, and Exotic Fruits** (GF/VG) with Raspberry Tangerine Dip (GF/V)

#### Passed

Choice of Two Enhanced Appetizers (see page 5) in Place of Displays Included in the Wedding Package

#### Dipping

**Pita Chips** (VG) and **Loaded Hummus** with Za'atar Cauliflower, Shaved Radish, and Chiles (GF/VG)

**Bavarian Pretzels** (VG) with Two-Hearted Beer Cheese (V/+)

**Tortilla Chips** (GF/VG) with Salsas Roja and Verde, and Guacamole (GF/VG/+)

#### Small Plates

**Sault Ste Marie Sliders** Fried Perch with Spicy Remoulade, Shredded Lettuce, and Heirloom Tomatoes, with Kettle Chips (+)

**Michigan Meatballs** Beef Meatballs with Wild Mushroom Supreme and Fresh Herbs over Buttered Egg Noodles (+)

### Love in the Mitten State

#### Family Style Salads (at each table):

**Classic Caesar Salad** with Crisp Romaine, Crunchy Garlic Croutons, Tangy Shaved Parmesan, and Creamy Caesar Dressing (+)

**Spring Fling Salad** with Gathered Greens, Roasted Asparagus, Morel Mushrooms, Sweet Peppers, Spring Onion, Toasted Sunflower Seeds and Champagne Vinaigrette (GF/VG/+)

#### Great Times, Great Lakes (Attended Bowl Station):

**Whipped Potatoes** (GF/V) and Cavatappi and Cheese (V/+)

**Bells Beer Braised Short Ribs** (+)

**Frankenmuth Fried Chicken**

**Sweet Potato, Wild Mushroom and Black Bean Stew** (GF/VG/+)

**Broccoli** with Roasted Peppers and Onions (GF/VG)

**Tart Cherry BBQ** (GF/VG/+)

and Herb Chicken Demi-glacé (GF/+)

**Crispy Onions** (V) and **Chives** (GF/VG)

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## Tier Two | Strolling

Made in Michigan | \$120 *(Continued)*

### Detroit Digs (Self Serve)

#### **Hamtramck Spread**

**Fresh** and Smoked Kielbasa

**Potato** and Cheddar Pierogis with  
Caramelized Onions and Sour Cream

**Golabki** with Tomato Sauce (+)

**Sauerkraut**, Ogorek Kiszony (+), Mustard (+)  
Horseradish, and Sour Cream

**Rustic** Rye Loaf

#### **Coney Island**

**Vienna** Dogs, Coney Sauce, Diced Yellow Onion,  
Yellow Mustard, Shredded Cheddar; Ketchup and  
Relish, if you must (+)

**Chicken** Tenderloin Fritters with Ranch, BBQ, and  
Honey Mustard (+)

**French** Fries

Wedding packages  
include Paramount  
Fair Trade Organic  
Kellogg Blend  
Coffee, Tea, and  
Ice Water.

Priced per person.

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### Late Night Snacks

#### **Sweet Serenade**

**Assorted** Macarons (GF/V/\*)

**Logo** Sugar Cookies (V) Featuring your Picture Choice

**Choice** of MSU Bakers Mini Cupcake Assortment or  
Sander's Bumpy Cake

**MSU Dairy Store** Ice Cream, Vanilla plus Two Favorites

#### **Midnight Slice**

**Flatbread** Pizzas (+)

**Classic** Pepperoni

**BBQ Chicken**, Caramelized Red Onion, and Sweet  
Peppers, Provolone, Muenster, White Cheddar,  
Mozzarella, and Parmesan

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## Tier Three | Plated

### Plated Entrées

*Includes a House Salad Selection (See Page 14), Assorted Rolls, and Butter.*

#### Prime Filet Mignon | \$140

Filet Mignon with Pan-Seared Scallops, Hoophouse Vegetables, Dauphinoise Potatoes, and Sauce Choron (GF/+)

#### Smoked Prime Brisket | \$115

Prime Brisket, Blackened Shrimp, Roasted Trinity and Cheddar Grit Cake, Hoophouse Vegetables, and Sauce Trio (+)

#### Kurobuta | \$120

Pork Chop, Shichimi Togarashi Grilled Prawns, Hoophouse Vegetables, Sticky Rice Cake, Tonkatsu Demi, and Karasumi (+)

#### Flounder | \$125

Herb Marinated, Stuffed with Sweet Corn and Scallion Crab Cake, Hoophouse Vegetables, Butter, Poached Fingerlings, Citrus Crème, and Pimenton de la Vera Coulis (+)

#### Butternut Squash | \$82

Polenta Cake, Charred Brussels and Cauliflower, Creamed Kale, Fried Garbanzos, Tart Cherry Glaze (GF/VG/+)

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## Tier Three | Buffet

### Buffet

Great Lakes Gourmet | \$145

#### Cocktail Hour

**Fresh Fruit** Featuring Seasonal Berries, Melons, and Exotics (GF/VG)

**Local Spread** Domestic Cheeses, Cured Meats, Breads, Crackers, Preserves, Pickles, and Chocolates (+)

**Veggies** Raw, Roasted, and Grilled with Loaded Hummus and Buttermilk Ranch (GF/V/+)

#### Small Plate Meatball Trio

**Bases** Cheddar Grits (GF/V) and Steamed New Potatoes (GF/VG)

#### Balls

Tart Cherry Sweet and Sour Pork (GF/+)

Merguez Lamb with Roasted Tomato Sauce

Plant Based Balls with Wild Mushroom and Dill Crème (GF/VG/+)

**Top 'em Off** Scallions (GF/VG), Micro Cilantro (GF/VG), and Spiced Roasted Walnuts (GF/VG/\*)

#### Passed

Choice of Two Enhanced Appetizers (see page 5) in Place of Displays Included in the Wedding Package

#### Main

**Hoop House** Salad Greens, Grilled Squashes, Sweet Peppers and Onions, Blitzed Pinconning Cheese, Flora, Buttermilk Ranch, and Apple Cider Vinaigrette (GF/V/+)

**Roasted Redskin Potato Salad** Sautéed Sauerkraut, Scallions, and Whole Grain Mustard Vinaigrette (GF/VG/+)

**White Bean Soup** with Crispy Bacon; Scallions on the Side (GF/V/+)

**Pasty Beef** Potatoes, Carrots, Rutabaga, Pastry (+)

**Rosemary Fondant Russet** Fresh Herbs, Sweet Cream Butter, and Sea Salt (GF/V/+)

**Wild Rice** Mushrooms, Tomatoes, and Beans (GF/VG/+)

**Stuffed Shells** Ricotta, Beets, and Butternut Sage Crème (V/+)

**Field Seasonal Vegetables** Seasonally Prepared (GF/VG)

**Chicken** Organic Thigh, Pan-Seared and Braised, Greens, Pearl Onions, Peppers, Garlic, and Roasted Tomato Demi (GF/+)

**Bluegill** Dredged and Fried with a Tartar Trio (+)

**Prime Rib** Carved to Order with Rosemary Demi (GF/+)

**Forager's Pie** Wild Mushrooms, Sweet Corn, Black Beans, Peas, and Whipped Sweet Potatoes (GF/VG/+)

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## Tier Three | Strolling

### Story of Us | \$150 +/-

Contact Us to Create Your Custom Love Story Menu.

**Example** Below.

#### Appetizers

##### Served

- Chicharonnes with Smoked Pork Belly, BBQ Verde, and Crispy Jalapeno (+)
- Waffle Cone with Chicken Fried Mushroom and Chili Spiked Maple (V/+)
- English Cucumber with Smoked Whitefish Salad, Smoked Grapes, and Wasabi Puffed Rice (GF/+)

##### Display

- An Array of MSU Meat Lab and House-Prepared Meats, MSU Dairy Store and Michigan Cheeses, Ficelle Crisps, and Chocolate-Covered Berries (GF)
- Vegetable Crudit  (GF/V) with Buttermilk Ranch (GF/V/+), Smoked Whitefish Dip (GF/+), and Roasted Garlic Hummus (GF/VG)

##### Pre-set Plated Salad

Michigan Cherry Apple Salad with Hoopouse Herb Vinaigrette (GF/V/+)

##### Passed

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#### Strolling Dinner

##### Northeast x Northwest

- Petite Lobster Rolls (+)
- Pan-Seared Salmon with Marionberry Gastrique (GF/+)
- Asparagus and Green Beans (GF)

#### Strolling Dinner (Continued)

- Skagit Valley Smashed Potatoes (GF)
- Sauteed Summer Squash Ribbons with Caramelized Walla Walla Onions and Heirloom Tomatoes (GF)

##### Chi-ca-go

- Chicago Dogs, Italian Sausage and Beef (Dry, Extra Gravy, Dipped) with Giardiniera, Cheese Sauce, Beef Jus, and Sweet Peppers (+)
- Crinkle Cut Fries (V)

##### Texas BBQ

- Smoked Brisket (GF/+) and Portabella Caps (GF/V/+)
- Thick Sliced Crusty White Bread, Pickles, Onions, Jalapenos, Texas BBQ Sauce Selections (GF/+)
- Potato Salad (GF/V/+), Coleslaw (GF/V/+), Pinto Beans (GF/V), Green Beans (GF/V), Corn Niblets (GF/V)

##### Middle Eastern

- Chicken Shawarma (GF) and Falafel (V) with Tahini Yogurt, Amba, and Roasted Garlic Hummus (V)
- Pita (VG)
- Lettuce, Onion, Tomato, Cucumber, and Pickled Turnips (GF/VG/+)
- Couscous Salad (VG)

##### Michigan Craft

- Basil Shortcake with Whipped Honey Goat Cheese and Soft Parade Macerated Berries (+)
- Dark Chocolate Cake with Peanut Butter Drizzle and a Bourbon Honey Pipette (+)
- MSU Dairy Store Attended Ice Cream Bar

##### Late Night Snacks

- Popcorn: The Couple's Favorite Flavors (GF)
- Pizza: The Couple's Favorite Toppings (+)
- Tacos: The Couple's Favorite Flavors (+)

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## House Salad Selections (*Plated entrées – One Selection*)

### House Salads

**Baby Spinach** Fresh Berries, Goat Cheese, Toasted Pepitas, and Balsamic Vinaigrette (GF/V/+)

**Baby Arugula** Cilantro, Crushed Peanuts, Carrot, Coconut, and Sweet Chili and Sesame Vinaigrette (GF/VG/+/\*)

**Spring Greens** Pickled Peaches, Toasted Marcona Almonds, Manchego Cheese, and Buttermilk and Herb Vinaigrette (GF/V/+/\*)

**Fattoush** Fried Pita, Romaine, Tomato, Cucumber, Radish, Scallion, and Pomegranate and Sumac Vinaigrette (VG/+)

**Harvest Greens** Shaved Brussels, Hearty Greens, Dried Tart Cherries, Pickled Red Onion, Roasted Butternut Squash, and White Balsamic Vinaigrette (GF/VG/+)

**Zesty Greens** Grilled Zucchini, Red Onion, Sweet Peppers, Roasted Cashews, Sesame, and Cucumber Wasabi Dressing (GF/VG/+/\*)

**Sweet Potato** Lightly Smoked, Quinoa, Watercress, Raisins, Chilies, and Cumin Molasses Vinaigrette (GF/VG/+/\*)

### One Additional Salad Dressing Selection

**Balsamic Vinaigrette** (GF/+)

**Buttermilk Ranch** (GF/+)

**Cherry Vinaigrette** (GF/+)

**House Italian** (GF/+)

*All three plated entrées include one house salad selection from the options listed.*

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# Children's Menu

## Children's Plated Entrée Selections

*Nine Years Old and Younger.*

### Main Course (Select One)

*All Selections Served with Fresh Fruit as a Starter Course.*

- Personal Pepperoni or Cheese Pizza \$20
- 1/3 lb. Cheeseburger with Ketchup, Mustard, and Pickles, with French Fries \$22
- Chicken Tenderloin Fritters with Fries and Dip Trio \$22
- Macaroni and Cheese with Steamed Broccoli \$20

## Children's Buffet | \$15

*Nine Years Old and Younger.* Includes the Same Selections as the Buffet Selected for the Event.

*Children's entrées include, milk, juice, and ice water.*

*Priced per person.*

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## Late Night Enhancements

Keep the celebration going with snacks and desserts in the evening.

Priced per person.

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### Tie the Knot

#### Pretzel Station | \$7

- Twisted Salted Pretzels (VG)
- Garlic and Herb Buttered Bavarian Sticks (V)
- Cinnamon Sugar Pretzel Bites (V)
- Beer Cheese (V/+), Honey Mustard (VG/+), Garlic Parmesan Ranch (V/+), and Vanilla Icing (V)

### Perfect Pairs

#### Pizza and Wings | \$12

##### Pizzas and Flatbreads (+)

- Classic Pepperoni Pizza
- Four Cheese Pizza
- Two Flatbreads (Couples' Favorites)
- Cheese Filled Breadsticks
- Marinara, Ranch, and Garlic Butter

##### Wings (+)

###### **Boneless**

- Carolina BBQ, Dill Pickle, and Hot Honey
- Buffalo, Scallions, and Bleu Cheese

###### **Bone-In (GF)**

- House Rub, Chipotle BBQ Drizzle, Crispy Onion Crunch, and Buttermilk Ranch
- Sweet Chili, Pickled Red Onion, Pineapple, Mango, Cilantro, and Lime Aioli

###### **Carrots and Celery**

### I'll Always Mac You Smile

#### Individual Stuffed Mac Bar | \$12

- Smokey Mac, Pulled Pork, and BBQ Drizzle (+)
- Jalapeno Mac, Spicy Pulled Chicken, Cotija, and Chimichurri Drizzle (+)
- Classic Mac, Garlic and Herb Mushrooms, and Roasted Tomato Drizzle (V/+)
- Creamy Chopped Slaw (GF/V/+)
- Honey Buttered Cornbread (V)

### Love the Way You Roll

#### Sushi Station | \$15

- California Roll (GF)
- Spicy California Roll (GF)
- Cucumber Avocado Roll (GF/V)
- Pickled Ginger (GF/VG/+), Wasabi (GF/VG), Spicy Mayo (GF/V/+), Crispy Onions (V), and Soy Sauce (VG)
- Vegetable Fried Dumplings (V) with Ginger Soy Sauce (V/+)
- Vegetable Spring Rolls (V) with Sweet Chili Dipping Sauce (V/+)

### Nacho Average Love

#### BYO Nacho | \$9

- Tortilla Chips (GF/VG)
- Seasoned Beef (GF), Pulled Chicken (GF/+), and Borracho Beans (GF/VG/+)
- Warm Queso Blanco (GF/V/+)
- Shredded Lettuce (GF/VG), Cilantro (GF/VG), and Pico de Gallo (GF/VG)
- Salsa Roja (GF/VG/+), Salsa Verde (GF/VG/+), and Guacamole (GF/VG)
- Sour Cream (GF/V), Queso Fresco (GV/V), and Jalapenos (GF/VG)

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 foodborne illness. We cannot guarantee that allergens may not have been introduced during a stage of the food chain process or, even inadvertently, during preparation.





## Late Night Enhancements (*continued*)

*Keep the celebration going with snacks and desserts in the evening.*

*Priced per person.*

**GF** - Gluten-friendly  
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*\* These items may contain nuts*

*+ These items may contain alcohol*

### Love is on a Roll Roller Grill | \$9

- Warm Brioche Hot Dog Buns (V)
- All-Beef Franks (GF) and Beer Brats (+)
- Coney Sauce (GF) and Cheese Sauce (GF/VG)
- Grilled Peppers and Onions (GF/VG)
- Ketchup (GF/VG), Mustard (GF/VG), Relish (GF/VG), and Onion (GF/VG)
- Kettle Chips (GF/VG)
- Dip Trio - French Onion (GF/VG), Bloody Mary (GF/V), and Bacon Bleu (GF)

### A Sundae Kind of Love Ice Cream Bar | \$7

- Warm Chocolate Chip Cake (V)
- Vanilla Ice Cream (GF/V)
- Hot Fudge (GF/V), Warm Caramel (GF/V), and Fresh Berries (GF/VG)
- Sprinkles (GF/VG), Chopped Peanuts (GF/VG/\*), and Maraschino Cherries (GF/VG)

### Love is Salty, Love is Sweet Bite Size Snacks | \$10

- Popcorn Bar: Caramel Corn, White Cheddar Popcorn, and Fresh Popped Popcorn (GF/V)
- Crunchy Party Mix (VG/+)
- Macaron Variety (GF/V/\*)
- Chocolate Truffles (GF/V/+/\*)
- Petite Cheesecakes (V)

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# Wedding Package Beverage Selection

Wedding Package includes a champagne toast.

Wedding beverage service includes appropriate mixers and garnishes.

Additional spirits and specialty cocktails may be requested.

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## House Brand Liquor

Tito's Handmade Vodka  
Dewar's Scotch  
Jack Daniel's Whiskey  
Tanqueray Gin  
Jim Beam Bourbon  
Captain Morgan Spiced Rum  
El Jimador Silver Tequila  
Sweet and Dry Vermouth

## Varietal and Premium Wines

Chardonnay  
Sweet White  
Cabernet Sauvignon  
Premium Red Wine  
Premium White Wine

## Imported, Craft and Michigan Beer

Seasonal Sam Adams  
Stella Artois  
Bell's Two Hearted Ale  
One Seasonal Seltzer or Cider  
Athletic Brewing Non-Alcoholic

## Domestic Beer

Bud Light  
Miller Lite

## Soda and Juice

**Four Hours of Beverage Service Included in Entrée Price.**

**Enhance Your Beverage Service with an Optional Fifth Hour.**

## Hosted Consumption Bar

Prices Are Subject to Applicable Service Charge and Sales Tax. Priced per Drink.

House Brand Liquor	\$8.50
Varietal Wines	\$6.75
Premium Varietal Wines	\$8.75
Imported, Craft and Michigan Beer	\$6.75
Domestic Beer	\$5.75
Soda & Juice	\$2.75

## Cash Bar

Prices Are Inclusive of Sales Tax. Priced per Drink.

House Brand Liquor	\$9
Varietal Wines	\$7
Premium Varietal Wines	\$9
Imported, Craft and Michigan Beer	\$7
Domestic Beer	\$6
Soda & Juice	\$3

## Young Adult

10-20 Years Old. Includes the Same Adult Meal Selection with the Addition of a \$14 Soda/Juice Beverage Package.

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## Beverage Enhancements

### 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

Honig Sauvignon Blanc, California	\$420
Chateau St. Michelle Chardonnay, Washington	\$348
King Estate Pinot Gris, Oregon	\$468
Bowers Harbor Pinot Grigio, Michigan	\$420
J Vineyards Russian River Chardonnay, California	\$504

### Fine Red Wine by the Case

Foncalieu Le Versant Pinot Noir, France	\$360
Chateau St. Michelle Cabernet Sauvignon, WA	\$396
The Fabelist Wine Co. Zinfandel, California	\$456
Brooks Pinot Noir, Willamette Valley, Oregon	\$600
Justin Cabernet Sauvignon, California	\$600

### Sparkling Wine by the Case

Black Star Farms Bedazzled Dry, Michigan	\$348
Domaine St. Michelle Brut, Washington	\$372
Mawby Blanc Brut, Michigan	\$468
Perrier-Jouet Grand Brut Champagne, France	\$948

### Specialty Cocktails | \$250 per batch

**One Batch Serves 20**

#### About Thyme

Vodka, Honeyed Apricot, Thyme Syrup, Orange Blossom, Tonic, Za'atar Rim

#### Main Squeeze

Vodka, Calpico, Lemon Juice, Simple Syrup, Soda

#### Altar-ed State

Blanco Tequila, Elderflower Liqueur, Simple Syrup, Grapefruit Juice, Club Soda, Blistered Rosemary + Grapefruit Garnish

#### Mediterranean Margarita

Reposado Tequila, Cucumber Simple Syrup, Lime Juice, Chili-Sumac Rim

#### Cucumber Collins

Gin, Muddled Basil + Cucumber, Fresh Lime Juice, Elderflower Tonic, Cucumber Ribbon Garnish

#### Hibiscus Gin Fizz

Gin, Hibiscus Syrup, Muddled Berries, Soda

*House beverages  
priced per bottle.*

*Fine and sparkling  
wine priced at 12  
bottles per case.*

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# Brunch

## Small Plate Stations

*(Minimum of Two Selections)*

### Southwest Spread | \$11

- **Quesadilla:** Steak and Fried Egg, Papas Fritas, Chipotle Crema, and Salsa Roja (+)
- **Burrito Bowl:** Cilantro Lime Rice, Borracho Beans, Plant-Based Scramble, and Pico de Gallo (GF/VG/+)
- **Walking Taco:** Tortilla Chips, Scrambled Eggs, Chorizo, Cilantro, Queso Chihuahua, and Hot Sauce (GF/+)

### Brunch Board | \$8

- **Vanilla Greek Yogurt,** Selection of Fresh and Dried Fruits, Nuts, Granola
- **Sourdough and Multigrain Toast Points** (VG) and **MSU Bakers Bagels** (V) with Toaster Station
  - ◆ Whipped Butter, Cream Cheese, Jams, Jellies, and Marmalades (GF/VG)
- **Fresh-Baked Pastries, Muffins, Croissants, and Coffee Cake** (V)

### Build You a Benny | \$13

- **Bread:** English Muffins (V) and Buttermilk Biscuits (V)
- **Poached Eggs** (GF/V)
- **Protein:** Canadian Bacon (GF), Turkey Sausage Patty (GF), and Griddled Portabella (GF/VG)
- **Veggies:** Wilted Spinach (GF/VG), Heirloom Tomato (GF/VG), Caramelized Peppers and Onions (GF/VG)
- **Toppings:** Classic Hollandaise (GF/V), Sausage Gravy, and Fire Roasted Tomato Sauce (GF/VG)

## Small Plate Stations *(Continued)*

### Classic Plate | \$10

- Crispy Shredded Hashbrowns (GF/V) and Signature Breakfast Redskin Potatoes (V)
- Scrambled Eggs (GF/V) and Loaded Scramble with Peppers, Onions, Mushrooms, Tomatoes, and Cheddar (GF/V)
- Sugar-Cured Bacon (GF) and Sausage Links (GF)
- MSU Bakers Classic White Buttered Toast (V)

### The Griddle | \$8

- Buttermilk Pancakes (V), Cinnamon Swirl French Toast (V), and Pearl Sugar Waffles (V)
- Maple Syrup (GF/VG), Whipped Cream (GF/V), Chocolate Mousse (GF/V)
- Fresh Berries (GF/VG), Warm Cinnamon-Sugar Apples (GF/VG), Candied Nut Crunch (GF/VG/\*)

### Hit the Road | \$20

- Steak and Egg Taquitos with Salsa Roja (+)
- Sausage Pancake Bites with Maple Dip
- Farmer's Frittata Bites with Chive Cream (GF)
- Yogurt Parfaits with Summer Berry and Granola (V)
- Quinoa Pudding with Tropical Fruits and Almonds (GF/\*)
- Overnight Oats with Apple Cinnamon (GF/VG)

*Brunch includes Paramount Fair Trade Organic Kellogg Blend Coffee, Tea, Assorted Juice, and Ice Water.*

*Priced per person.*

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# Things to Do at MSU

You and your guests can enjoy the following attractions, with locations on or near the campus of Michigan State University:

## Celebrations with Kellogg Events Team

- Wedding showers
- Rehearsal dinners
- Brunches
- Offsite catering packages
- Micro-wedding packages
- Food truck experiences

## Dining & Shopping

- State Room Restaurant
- Spartan Spirit Shops
- Campus residential dining halls and food courts
- MSU Bakers
- Downtown East Lansing

## Points of Interest

- Spartan Stadium
- W.J. Beal Botanical Gardens
- Beaumont Tower
- The Spartan Statue
- Hall of History at the Breslin Center

## Entertainment

- Wharton Center for Performing Arts
- Eli & Edythe Broad Art Museum
- Michigan State University Museum
- Abrams Planetarium
- University Club Spa
- Ice Skating at Munn Ice Arena
- MSU Tours

## Recreation

- Forest Akers Golf Courses  
*(Reference Wedding Group Package for special rates)*
- MSU Tennis Center
- Walking and biking trails  
*(Hotel guests may rent bikes from the Kellogg Center)*
- IM Fitness Facilities
- Canoeing and kayaking on the Red Cedar River
- Demmer Shooting Sports Education & Training Center