

**COLD HORS D'OEUVRES**

(Priced per fifty pieces)

- Jumbo Gulf Shrimp Cocktail Sauce and Lemon | **\$200**
- Plum Tomato, Mozzarella and Basil Bruschetta | **\$100**
- Spinach and Mushroom Crostini | **\$95**
- Goat Cheese Mousse Phyllo Cup | **\$95**
- Bouchee of State Room Chicken Salad | **\$90**
- Salami Cornets with Cream Cheese | **\$90**
- Curry Chicken Salad in an English Cucumber Cup | **\$90**
- Roasted Asparagus Wrapped in Prosciutto | **\$100**
- Herb Infused Hummus on Toasted Pita Points | **\$90**
- Salmon Mousse Canapé | **\$100**
- Smoked Whitefish Canapé | **\$100**
- Chilled Maine Lobster Medallion | **\$150**
- Sun-Dried Tomato and Caper Bruschetta | **\$95**
- Smoked Salmon Crepe Canapé | **\$100**
- Wild Mushroom and Artichoke Bruschetta | **\$100**

**HOT HORS D'OEUVRES**

(Priced per fifty pieces)

- Vegetable Pot Stickers — Hoisin and Peanut Sauces | **\$100**
- Angus Beef Meat Balls Brandy Pepper Sauce | **\$90**
- California Turnovers | **\$100**
- Crab Rangoon with Sweet and Sour Sauce | **\$90**
- Shrimp Scampi | **\$200**
- Atlantic Salmon Brochette with Soy Ginger Glaze | **\$105**
- Grilled Vegetables in Phyllo with Red Pepper Sauce | **\$95**
- Maryland Crab Cakes with Orange Cocktail Sauce | **\$200**
- Chicken Strips — Honey Mustard and Barbeque Sauces | **\$90**
- Thai Chicken and Cashew Spring Roll | **\$100**
- Black Bean and Monterey Jack Cheese Quesadillas | **\$95**
- Mesquite Chicken Quesadilla Rolls | **\$95**
- Pear and Brie in Phyllo | **\$120**
- Buffalo Wings with Bleu Cheese Dressing | **\$105**
- Pocket Pizza “Calzone” | **\$110**
- BBQ Chicken and Pepper Kebobs | **\$105**
- Scallops Wrapped in Bacon | **\$150**
- Mini Peking Duck Spring Roll | **\$150**
- Portobello Mushroom Puffs | **\$100**
- BBQ Pulled Pork Sliders in a Mini Pita | **\$110**

**RECEPTION DISPLAYS**

**International and Domestic Cheese Display**  
with Assorted Crackers and Sliced French Bread  
**\$225 — serves 50 / \$150—serves 25**

**Fresh Garden Vegetable Crudités Display**  
Sun-Dried Tomato Dip and Onion Dip  
**\$150 — serves 50 / \$95—serves 25**

**Fresh Sliced Melon, Fruits, and Berries**  
**\$210 — serves 50 / \$135—serves 25**

**Jumbo Shrimp on Ice**  
Lemon Wedges and Cocktail Sauce  
**\$200 —serves 50**

**Chef Carved Pepper Crusted Tenderloin of Beef**  
Porcini Mushroom Demi Glace  
**\$300 —serves 25**

**Chef Carved Herb Roasted Turkey Breast**  
Michigan Cherry Compote & Assorted Petite Rolls  
**\$200 —serves 50**

**Chef Carved Prime Rib of Certified Angus Beef**  
Horseradish Cream & Assorted Petite Rolls  
**\$320 —serves 40**

**Smoked Seafood Display**  
Salmon, Michigan Lake Trout, White Fish, Scallops, and Shrimp; Served with Traditional Accompaniments  
**\$175 —serves 35**

**Pecan and Brown Sugar Crusted Brie en Croute**  
with Berry Compote  
**\$125 —serves 50**

**Breads and Spreads**  
Hummus, Warm Spinach Artichoke Dip, Olive Tapenade with Flatbread Crackers, Artisan Rolls, Roasted Garlic and Rosemary Olive Oil Crostini  
**\$100 —serves 50 / \$60—serves 25**

**Antipasto Platter**  
Olive Oil and Basil Scented Grilled Vegetables, Kalamata Olive, Artichokes, Mushrooms, Provolone Cheese and Salami  
**\$200 —serves 50 / \$125—serves 25**

**Warm Artichoke and Spinach Dip**  
with Flatbread Crackers, Crusty Bread and Pita Chips  
**\$150 —serves 50 / \$90—serves 25**

**Warm Crab and Cheese Dip**  
with Crostini, Flatbread Crackers and Crusty Bread  
**\$150 —serves 50 / \$90—serves 25**

**RECEPTION STATIONS**

Any of the Reception Stations can be added to your Cold or Hot Hors D'oeuvres Selections or combined with the Reception Displays. Or, a number of the Reception Stations can be combined to create a Strolling Dinner. All stations priced per person, for a maximum of one hour.

**PASTA PRESENTATION | \$10.00**

Bowtie Pasta Tossed with Prosciutto Ham, Sun-Dried Tomatoes and Asparagus | Tri-color Tortellini Tossed with Mushrooms, Pancetta and Spinach Topped with Parmesan Cheese | Pesto Cream Sauce or Marinara Sauce  
*Prepared to Order by a Uniformed Chef*

**ENHANCEMENT:** Grilled Chicken, Grilled Portobello Mushroom or Scampi Shrimp | \$6.00

**SEAFOOD SCAMPI | \$11.50**

Shrimp, Scallops and Crabmeat Sautéed in Extra Virgin Olive Oil with Garlic, Fresh Herbs and White Wine | Angel Hair Pasta  
*Prepared to Order by a Uniformed Chef*

**FAJITA STATION | \$8.50**

Grilled Beef and Chicken Strips with Onions and Green Peppers | Soft Warm Tortillas | Guacamole, Sour Cream and Pico de Gallo | Nachos and Chili Con Queso

**SAUTÉ STATION | \$12.50**

Shrimp Sautéed Provençal or Scampi-Style | Tenderloin of Beef Mignonettes with a Brandy Peppercorn Sauce | Chef's Selection of Fresh Breads  
*Prepared to Order by a Uniformed Chef*

**BERRY CAESAR SALAD | \$8.50**

Romaine Lettuce, Sliced Strawberries, Chopped Egg, Toasted Garlic Croutons, Anchovies, Grated Parmesan and Creamy Caesar Dressing

**ENHANCEMENT:** Grilled Chicken, Grilled Portobello Mushroom or Scampi Shrimp | \$6.00

**MARTINI SMASHED POTATO BAR | \$10.00**

Smoked Salmon, Capers, Crème Fraiche, Chives, Caramelized Onions, Shiitake Mushrooms, Bacon, Bleu Cheese Crumbles, Parmesan | Vodka Cream Mushroom Demi Glace | Smashed Redskin Potatoes | Chive Butter | Served in Martini Glasses

**BANANAS FOSTER | \$8.50**

Bananas Sautéed in Butter, Dark Rum and Sugar | Served Over Vanilla Bean Ice Cream | Fresh Brewed Coffee and a Selection of Fine Teas  
*Prepared to Order by a Uniformed Chef*

**ICE CREAM SUNDAE BAR | \$8.00**

MSU Dairy Ice Cream (Chocolate & Vanilla) | Chocolate, Strawberry, and Caramel Sauces | Crushed Oreo Pieces | Toasted Walnuts | Peanuts | Mini M&Ms | Maraschino Cherries | Rainbow Sprinkles | Whipped Cream | Fresh Brewed Coffee and a Selection of Fine Teas

**SHORTCAKE STATION | \$8.50**

Buttery Shortcake | Glazed Fresh Strawberries | Vanilla Cream | Berry Coulis | Whipped Cream | Fresh Brewed Coffee and a Selection of Fine Teas

**PETITE DESSERT SELECTION | \$10.00**

Mini Cheesecake | Chocolate Eclairs | Cream Puffs | Fruit Tarts | Napoleons | Petite Fours | Nut Clusters | Fresh Brewed Coffee and a Selection of Fine Teas

