

MICHIGAN STATE
UNIVERSITY



THE JAMES B. HENRY
CENTER FOR
EXECUTIVE
DEVELOPMENT

Banquet & Catering Services



Provided by the
U NIVERSITY
Club
MICHIGAN STATE UNIVERSITY

Breakfast Buffet

Standard Items:

Kellogg Cereals (three selections)
Instant Oatmeal
Yogurt Cups (two selections)
Seasonal Fresh Fruit Bowl with Berries
Mini Muffins (two selections)
Danish (three selections)
Freshly Baked Pecan & Cinnamon Rolls
Bagels and English Muffins w/ Toaster
Toaster Breads (two selections, including whole wheat)
Cream Cheese, Butter, Peanut Butter, Jelly and Honey
(individual packets)
Coffee – Regular & Decaf
Assortment of Tea Selections
Fountain Drinks
2% & Skim Milk
Orange, Apple Juice and Cranberry Juice

Daily Enhancements:

Monday and Thursday

Bacon & Sausage Links
Waffles with Maple Syrup
Scrambled Eggs with Cheese
Potatoes O'Brien
Blintzes with Strawberry Sauce

Tuesday, Friday & Sunday

Bacon & Ham Steaks
French Toast Sticks
Herb Scrambled Eggs
Hash Browns
Biscuits & Gravy

Wednesday & Saturday

Bacon & Sausage Links
Blueberry Pancakes with Syrup
Country Scrambled Eggs
with Cheese, Peppers & Herbs
Lyonnais Potatoes
Chorizo Sausage, Tortillas & Salsa

\$16.95 per person

Minimum guarantee of 25 people

Morning Continuous Refreshment Service

Offered from 7:00 a.m. – 11:00 a.m.

Coffee – Regular & Decaf
Assortment of Tea Selections
Hot Chocolate
Fountain Drinks
Orange and Apple Juice
2% & Skim Milk
Yogurt Cups (two selections)
Mini Muffins (two selections)
Danish (two selections)
Cinnamon Rolls • Toaster Breads
Bagels & English Muffins w/ Toaster
(two selections, including whole wheat)
Cream Cheese, Butter, Peanut Butter, Jelly, Honey
Whole Fresh Fruit

Afternoon Continuous Refreshment Service

Offered from 1:00 – 4:30 p.m.

Whole Fruit
Gourmet Cookies & Brownies
Ice Cream Treats
Peanuts, M&Ms
Coffee – Regular & Decaf
Assortment of Tea Selections
Fountain Drinks

Daily Enhancements:

Monday & Thursday

Fruit & Cheese Tray with Crackers
Potato Chips & Dip and Trail Mix

Tuesday, Friday & Sunday

Vegetable Tray with Dip
Pretzels and Gold Fish Crackers

Wednesday & Saturday

Fruit & Vegetable Tray
Tortilla Chips and Salsa, Chex Mix

Everyday

Peanuts, M&Ms

A 22% service charge and 6% Michigan sales tax will be added to all food and beverages served.

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Breakfast Selections

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Continental Breakfasts

Muffins & More \$8.95

Assorted Danish and muffins, served with regular and decaffeinated coffee, tea, soft drinks, and orange juice.

Bagels & More \$10.95

Assorted Panera bagels, served with cream cheese, jelly, and peanut butter; assorted pastries, pecan rolls, and Danish; fresh-cut fruit mélange; served with regular and decaffeinated coffee, tea, soft drinks, orange juice, and cranberry juice.

Daybreak Delight..... \$11.95

Assorted Panera bagels, served with cream cheese, jelly, and peanut butter; assorted Kellogg's dry cereals with 2% and skim milk; assorted pastries, pecan rolls, and Danish; assorted yogurts; fresh-cut fruit mélange; served with regular and decaffeinated coffee, tea, soft drinks, orange juice, and cranberry juice.

Breakfast Enhancements

Danish or Croissant \$1.75

Assorted Individual Fruit Yogurt Cup..... \$2.00

Fresh Fruit Cup \$2.50

For parties of 20 or more, any continental breakfast may be enhanced with any of the following extras at the indicated per-person charge:

Cheese Blintzes w/ Strawberry Sauce..... \$2.50

Scrambled Eggs \$2.50

French Toast or Pancakes..... \$2.50

Bacon, Ham or Sausage Links..... \$2.00

Assorted Kellogg's Dry Cereals w/ Milk \$1.75

Homemade Oatmeal w/ Toppings..... \$2.25
(Brown sugar, raisins, and almonds)

Add an Omelet Station to your Breakfast

For parties of 20 or more, enhance your breakfast with an Omelet Station, featuring cooked-to-order omelets with chef's choice of traditional omelet cheeses, meats, and vegetables. Ask your catering representative for details.

Plated Entrées

Please select ONE breakfast entrée for your entire party from the choices listed below. All breakfast entrées include:

- ~ orange and cranberry juices
- ~ baskets of assorted mini muffins
- ~ banquet beverages (including coffee, tea, iced tea, milk, and soft drinks)

All-American \$11.95

Scrambled eggs, hash brown potatoes, and your choice of sausage links or bacon.

Classic Quiche Lorraine \$12.95

Flaky pastry shell with egg, bacon, onion and cheese, served with seasonal fresh fruit.

Asparagus & Gruyere Cheese Quiche \$13.25

Flaky pastry filled with a delicious mixture of fresh asparagus tips, Gruyere cheese, and egg custard, served with seasonal fresh fruit.

Garden Vegetable Quiche..... \$13.25

Flaky pastry shell filled with garden vegetables, Swiss cheese, and egg custard; served with seasonal fresh fruit.

Denver Omelet..... \$13.95

Fluffy eggs, filled with ham, green onion, peppers, mushrooms and cheese, served with hash brown potatoes and your choice of sausage links or bacon. (Service is limited to a maximum of 50 guests.)

Eggs Benedict \$13.95

English muffin, grilled Canadian bacon topped with poached eggs and hollandaise, served with asparagus and hash brown potatoes. (Service is limited to a maximum of 50 guests.)

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Luncheon Buffets—DMP

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Menu #1

Fresh Spinach Salad

Red Onions, Mushrooms, Cucumbers,
Michigan Dried Cherries, Cottage Cheese
Creamy Peppercorn Dressing, Ranch Dressing,
Raspberry Vinaigrette

Composed Salads

Roasted Mushrooms & Peppers
with Basil Balsamic Vinaigrette
Asian Chicken & Vegetable Salad

Breads & Spreads

Artisan French Baguette, Pita Bread
Assorted Crackers and Crispy Breadsticks
Extra Virgin Olive Oil, Butter
Roasted Garlic Hummus
Tabbouleh

Hot Buffet

Cream of Mushroom Soup
Marinated Skirt Steak with Wild Mushroom Demi-Glace
Maple-Glazed Salmon with Fruit Salsa
Whole Grain Penne Pasta
with Steamed Garden Vegetables,
Alfredo Sauce, Fresh-Grated Parmesan Cheese
Fresh Green Beans
Herb-Roasted New Potatoes

Desserts & Beverages

Cherry Pie • Blueberry Pie
Chocolate Mousse Torte

Regular Coffee, Decaf and Tea Service
(Milk, Soft Drinks and Juice upon request)

Menu #2

Tossed Garden Salad

Cherry Tomatoes, Cottage Cheese, Banana Peppers,
Cucumber Slices, Sunflower Seeds
Ranch, Balsamic Vinaigrette, Cilantro Vinaigrette

Composed Salads

Corn, Black Bean, White Bean & Wild Rice Salad
Fingerling Potato Salad

Breads & Spreads

Artisan Country Bread
Cheese Baguette, Pita Bread
Assorted Crackers and Crispy Breadsticks
Extra Virgin Olive Oil, Butter
Traditional Hummus
Miniature Silver Dollar Rolls & Croissants
Turkey Salad with Cherries

Carving Station

Carved Roast Flank Steak
Grain Mustard and Horseradish Cream

Hot Buffet

White Bean & Potato Soup with Vegetables
Southwest Chicken Fajitas
with Grilled Onions & Peppers, Warm Flour Tortillas,
Shredded Cheese, Guacamole and Salsa
Cheddar & Jack Cheese Enchiladas
Fiesta Corn and Sweet Peppers
Mexican Rice with Fresh Cilantro

Desserts & Beverages

Warm Bread Pudding
Pound Cake with Strawberries & Whip Cream

Regular Coffee, Decaf and Tea Service
(Milk, Soft Drinks and Juice upon request)

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Luncheon Buffets—DMP

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Menu #3

Classic Caesar Salad

Fresh Romaine Lettuce, Tomatoes, Seasoned Croutons
Caesar Dressing
Fresh Parmesan Cheese, Anchovies

Composed Salads

Teriyaki Chicken Salad
Grilled Vegetable Pasta Salad

Breads & Spreads

Asiago Cheese Bread, Pita Bread
Assorted Crackers and Crispy Breadsticks
Extra Virgin Olive Oil, Butter
Artichoke & Spinach Dip
Roasted Tomato Hummus

Hot Buffet

Cream of Broccoli Soup
Sautéed Chicken with Artichokes, Tomatoes
& Oregano Beurre Blanc
Thai-Crusted Tilapia with Peach & Orange Relish
Vegetable Lasagna Rollups with Marinara Sauce
Fresh Asparagus with Lemon Butter
Wild Rice Medley

Desserts & Beverages

Key Lime Pie
Cheesecake with Berries

Regular Coffee, Decaf and Tea Service
(Milk, Soft Drinks and Juice upon request)

Menu #4

Tossed Garden Salad

Seasoned Croutons, Cucumber Slices,
Cottage Cheese, Sunflower Seeds, Bacon Bits
Ranch, Honey Mustard Vinaigrette
Balsamic Vinaigrette

Composed Salads

Buffalo Chicken Salad with Blue Cheese & Celery
Cole Slaw

Breads & Spreads

Stone Ground Wheat Bread, Pita Bread
Miniature Silver Dollar Rolls
Miniature Croissants
Assorted Crackers and Crispy Breadsticks
Extra Virgin Olive Oil, Butter
Traditional Hummus
Tuna Salad

Carving Station

Carved Roast Pork Loin
Cherry Demi-Glace
Grain Mustard

Hot Buffet

Roasted Tomato Basil Soup
Honey-Stung Fried Chicken
Baked Three-Cheese Cavatappi Pasta
Fresh Broccoli and Peppers
Peppered White Potatoes

Desserts & Beverages

Chocolate Raspberry Torte
Berry Trifle

Regular Coffee, Decaf and Tea Service
(Milk, Soft Drinks and Juice upon request)

Luncheon Buffets—DMP

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Menu #5

Tossed Garden Salad

Carrots, Tomatoes, Cucumbers, Shredded Cheese
Cottage Cheese, Seasoned Croutons
Raspberry Vinaigrette, Fat-Free Italian, Ranch

Composed Salads

Ziti Pasta with Asparagus, White Beans,
Italian Sausage & Sun-Dried Tomato Vinaigrette
Italian Tomato & Cucumber Salad with Fresh Basil

Breads & Spreads

Miniature Butter Croissants, Pita Bread
Assorted Crackers and Crispy Breadsticks
Extra Virgin Olive Oil, Butter
Traditional Hummus
Seafood Salad

Hot Buffet

Italian Vegetable Soup
Meat Lover's Pizza
Vegetarian and Cheese Pizzas
Grated Parmesan Cheese, Red Pepper Flakes
Warm Garlic Breadsticks
Grilled Herbed Chicken over Penne Pasta Marinara
Parmesan Cheese
Green Bean Medley

Desserts & Beverages

Italian Rum Torte
Angel Food Cake with Peaches & Whipped Cream

Regular Coffee, Decaf and Tea Service
(Milk, Soft Drinks and Juice upon request)

Menu #6

Mixed Greens

Mixed Greens, Dried Cherries, Mandarin Oranges,
Candied Pecans, Cucumbers, Tomatoes
Blue Cheese, Ranch, & Raspberry Vinaigrette

Composed Salads

Cavatappi Pasta with Julienned Vegetables & Pesto Chicken
German Potato Salad

Breads & Spreads

Sourdough, Pita Bread
Assorted Crackers and Crispy Breadsticks
Extra Virgin Olive Oil, Butter
Spicy Hummus
Lobster Salad

Hot Buffet

Cream of Asparagus Soup
Grilled Herb Chicken with Roasted Peppers
and Chipotle Pesto Cream Sauce
Tortilla-Crusted Tilapia with Mango Beurre Blanc
Ziti Pasta with Asparagus, Tomatoes,
and Fontina Cheese Sauce
Broccoli and Carrots
Steamed Redskin Potatoes with Parsley Butter

Desserts & Beverages

German Chocolate Torte
Raspberry Mousse Cups

Regular Coffee, Decaf and Tea Service
(Milk, Soft Drinks and Juice upon request)

Aerobic, Stretch & Massage Breaks

If you'd like to re-invigorate your meeting attendees and add an extra special touch, we have the perfect answer!

Consider having one of our certified group exercise instructors lead your group
in stretching or light aerobics during a scheduled break in your meeting for a small fee.

If you know the day will be grueling, how about scheduling chair massages for interested participants?

Chair massages are priced by the minute, with a 15-minute minimum.

Ask your catering representative for details.



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Soups, Salads & Starters

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Plated Appetizers

Butternut Squash Ravioli \$6.95
Served with toasted walnuts, gorgonzola cream, and julienned vegetables.

Asian Trio \$7.95
A California roll, vegetable potsticker, and grilled Asian chicken tender, drizzled with soy and a chili garlic sauce.

Shrimp Cocktail \$8.95
Four jumbo shrimp with traditional cocktail sauce.

Maryland Crabcake \$8.95
A U-Club specialty! Jumbo lump crabmeat mixed with our special blend of seasonings, set on a bed of mesclun greens and fried potato crisps, and topped with a tomato-mango relish.

Lamb Lollipops \$9.95
Grilled lamb lollipops with goat cheese polenta and a roasted tomato demi-glace.

Soups

Soup du Jour \$2.95
Let our chef select one of two soups made fresh daily.

Tomato & Basil Soup \$2.95
Roasted fresh tomatoes, delicately flavored with onion, garlic and special seasonings and accented with fresh chopped basil.

Michigan Potato & Leek Soup \$2.95
A thick and hearty soup chock full of chopped potatoes, leeks, and smoked bacon.

Minestrone Soup \$2.95
Classic tomato and vegetable broth with garbanzo beans and pasta.

Wild Mushroom Bisque \$3.50
Four varieties of wild mushrooms, with a splash of Marsala wine and brandy, seasoned with rosemary, thyme and oregano; topped with crème fraîche.

Lobster Bisque \$3.95
A delicate cream soup featuring lobster lightly flavored with brandy and topped with a chive crème fraîche.

House Salads

Your choice of Soup du Jour OR one of the following House Salads is included with all Luncheon & Dinner Entrées:

Tossed Salad of Mixed Greens with Tomatoes, Cucumbers, Carrots; Choice of One Dressing.
Caesar Salad with Garlic Croutons, Grape Tomatoes, Freshly Grated Parmesan Cheese.

Specialty Salads

To enhance your menu, select ONE of the following Specialty Salads for an additional charge of \$2.00 per person:

Spinach Salad with Mixed Greens, Candied Pecans, Michigan Dried Cherries, Red Onions, Honey-Mustard Dressing.
Michigan Salad with Gorgonzola Cheese, Candied Walnuts, Mandarin Oranges, Blackberry Basil Vinaigrette.
Fuji Apple Salad with Romaine Lettuce, Walnuts, Fuji Apple Morsels, White Cheddar Cheese, Vanilla Bean Chardonnay Dressing.

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Luncheon Selections – Cold

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The Day Meeting Package (DMP) includes the luncheon buffet at no additional cost.

Should you prefer a banquet lunch in a private room, the following additional per-person charges will be added to the quoted DMP price (please note all offerings are subject to availability; please consult your Event Manager for details).

*Please select **ONE** luncheon entrée for your entire party from the choices listed below.*

Lunch is available until 3:00 p.m. All cold selections include:

- ~ your choice of soup du jour OR a House Salad OR coleslaw OR a fruit cup
(a Specialty Salad may be substituted for an additional charge)*
- ~ rolls with butter*
- ~ banquet beverages (including coffee, tea, iced tea, milk, and soft drinks)*

Salads

Chicken or Tuna Salad + \$2
Perfectly blended morsels of chicken or tuna, accompanied by seasonal fresh fruit.

Grilled Chicken Caesar Salad + \$2
Crisp romaine lettuce tossed with our delicious Caesar dressing, topped with a char-grilled breast of chicken, and garnished with seasoned croutons, grape tomatoes, and fresh Parmesan cheese.

Asian Salad + \$3
Fresh mixed Mesclun greens and Napa cabbage, topped with delicious five-spice grilled chicken, crisp snow peas, sliced fresh strawberries, Mandarin oranges, toasted cashews and crispy wonton skins. Served with Mandarin orange-ginger vinaigrette.

Grilled Tuscan Chicken Salad + \$3
Grilled herb and garlic chicken, served over mixed greens with marinated artichokes, fresh mozzarella, and sliced tomatoes. Served with basil vinaigrette and herb-toasted baguette bread.

Georgia Pecan-Crusted Chicken Salad + \$3
A pecan-crusted chicken breast on a bed of crisp greens, topped with Michigan dried cherries, toasted pecans, Gorgonzola cheese, and sliced pears. Served with homemade raspberry-maple vinaigrette.

Roasted Salmon Salad + \$3
Roasted salmon served on a bed of crisp Romaine lettuce and mixed greens tossed with sliced peaches, candied pecans, and julienned roasted peppers, served with pomegranate vinaigrette.

Skirt Steak Salad + \$4
Grilled char-crusted skirt steak served over crisp romaine and arugula lettuces, with banana peppers, Roma tomatoes, and fried onion curls. Served with pear-gorgonzola vinaigrette.

Sandwiches

Grilled Vegetable Sandwich + \$2
Grilled zucchini and eggplant, with sliced tomatoes, fresh basil, and roasted pepper hummus, on whole grain bread; served with terra chips and a pickle spear.

Turkey Salad Wrap + \$2
Smoked turkey and cherry salad with mixed greens, gruyere cheese, and tomatoes, wrapped in a whole wheat lawash. Served with terra chips and a pickle spear.

Roasted Chicken Sandwich + \$3
Roasted sliced chicken and smoked bacon with fresh mozzarella cheese, julienned basil, tomatoes, and artichoke mayonnaise on sour dough bread. Served with pepper chips and a pickle spear.

Grilled Chicken Sandwich + \$3
Tender herb-marinated grilled breast of chicken, accompanied by field greens, onion, tomato, and mozzarella cheese, topped with roasted tomato spread and served on sourdough bread. Served with kettle chips and a pickle spear.

Hot Roast Beef Sandwich + \$3
Hot roast beef, melted provolone cheese, and caramelized onions on a crusty baguette; served with sweet potato wedge fries.

Crab Cake Sandwich + \$4
Warm crab cake, mixed greens, and tomato slices, served on parmesan ciabatta bread topped with roasted red pepper-goat cheese spread; served with kettle chips and a pickle spear.

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Luncheon Selections – Hot

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The Day Meeting Package (DMP) includes the luncheon buffet at no additional cost. Should you prefer a banquet lunch in a private room, the following additional per-person charges will be added to the quoted DMP price (please note all offerings are subject to availability; please consult your Event Manager for details).

*Please select **ONE** luncheon entrée for your entire party from the Poultry, Pork & Beef, Seafood, or Vegetarian choices listed below. Lunch is available until 3:00 p.m. All hot entrées include:*

- ~ your choice of soup du jour OR a House Salad OR coleslaw OR a fruit cup
(a Specialty Salad may be substituted for an additional charge)*
- ~ rolls with butter*
- ~ Chef's selection of vegetable and potato/starch*
- ~ banquet beverages (including coffee, tea, iced tea, milk, and soft drinks)*

Poultry

U-Club's Signature Hot Chicken Puff + \$3
Tender morsels of chicken mixed with onions, celery, walnuts and cream cheese and wrapped in puff pastry, baked, and served piping hot with a creamy supreme sauce.

Chicken Provencal + \$3
Sautéed breast of chicken on a bed of gemelli pasta with artichoke and tomato sauce, topped with basil and Parmesan cheese; served with a soft breadstick.

Asparagus & Boursin Chicken + \$3
A tender chicken breast, stuffed with asparagus and Boursin cheese, topped with a roasted tomato cream.

Asian Chicken + \$3
Sautéed ginger chicken with crisp Asian vegetables, jasmine rice, and sweet hoisin sauce; served with a vegetable spring roll.

Georgia Chicken + \$3
A tender chicken breast, crusted in chopped pecans, and served with roasted peach and cranberry relish.

Garlic Chicken + \$3
Sautéed chicken with julienned vegetables, sun-dried tomatoes, and roasted garlic cream sauce.

Chicken Scaloppini Doré + \$4
A tender breast of chicken, dusted with flour, washed in egg, and sautéed in butter, topped with a delicate white wine, cream, and butter reduction and capers.

Pork & Beef

Herb-Crusted Pork Loin + \$3
Herb-crusted tender pork loin, with dried cherry stuffing and a sweet onion demi-glace.

Flank Steak + \$4
Flank steak, marinated in herbs, garlic, and olive oil, then grilled, thinly sliced, and topped with a shallot-mushroom demi-glace.

Grilled Filet of Beef + \$6
Six-ounce filet mignon, lightly seasoned and grilled to perfection; finished with an oregano mushroom demi-glace.

Seafood

Cherry Pecan Whitefish + \$4
Fresh Great Lakes whitefish coated with pecans and Michigan dried cherries, baked and topped with a sage beurre blanc.

Herb-Roasted Atlantic Salmon + \$4
Herb-roasted salmon served with a grilled tomato, zucchini, and artichoke relish.

Baked Atlantic Salmon + \$4
Potato- and rosemary-crusted baked Atlantic salmon, served with a lemon beurre blanc.

Baked Orange Roughy + \$5
Baked orange roughy topped with sliced mango, toasted macadamia nuts, and pineapple-coconut sauce.

** Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.*

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Luncheon Selections – Hot

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Vegetarian

Gemelli Pasta Primavera + \$2
Steamed fresh seasonal vegetables, blended in a roasted tomato sauce and served over gemelli pasta, then topped with freshly grated Parmesan cheese.

Stuffed Acorn Squash + \$3
A wedge of acorn squash, stuffed with shiitake mushroom and asparagus risotto and baked, then drizzled with a balsamic reduction.

Asparagus & Boursin Quiche + \$3
Flaky pastry crust filled with asparagus, egg custard, and boursin cheese.

Tofu with Curried Couscous + \$3
Soy-glazed tofu and currants tossed with curried couscous and a hint of mint oil.

Vegetarian Pastry Puff + \$3
Broccoli, cauliflower, mushrooms, carrots, zucchini, and asparagus blended with herbed bread crumbs and grated cheeses, then baked in a puff pastry shell; topped with a lemon beurre blanc.

Portobello Mushroom Ravioli + \$3
Tender ravioli stuffed with Portobello mushrooms, sprinkled with artichokes, roasted peppers and fresh basil, topped with an herb mornay sauce.

Customize Your Luncheon

At the University Club, our goal is to meet your foodservice needs in every way.
Please let us know if we can serve you in any of the following ways.

Special Dietary Needs

If someone in your group requires a vegetarian, low-sodium, low-fat or other specialized meal, please advise your catering representative in advance and we will provide an alternate selection for these individuals at no additional charge.

Choice of Four Menu

For parties of 10-30 people, we offer a special "Choice of Four" menu, featuring the Chef's selection of one poultry, beef, seafood, and vegetarian entrée.

Your guests will each be presented with an attractively prepared menu describing these four selections, and are able to order the entrée of their choice.
Three pricing tiers are available, and a charge of \$50 applies.
Ask your catering representative for details.

Combo Entrées

If you can't decide on a single entrée, consider offering a combination of entrées to your guests. The "Combo" option provides smaller portions of two entrées on one plate.
The charge will be the higher priced entrée, plus \$1.
Ask your catering representative to design a creative combination plate for your event.

Don't See What You Want?

After reviewing our standard selections, if you don't see what you had in mind, please let us know. Your catering representative can discuss your objectives with our creative and talented culinary staff and provide you with a proposal designed especially for you. This includes theme meals, ethnic dishes, and other special requests.

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Specialty Luncheons

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Our Day Meeting Package includes a full luncheon buffet. The following selections are provided as alternatives to the rotating menus at an upcharge. Groups who choose not to participate in the Day Meeting Package may enjoy these options at the indicated price.

Barbecue Lunch Buffet

Potato Chowder
Tossed Garden Salad with Tomatoes, Cucumbers,
Croutons, Shredded Cheese, Cottage Cheese
Ranch, Italian Vinaigrette, French Dressings

Cole Slaw
Redskin Potato Salad
Corn Muffins, Rolls with Butter

Barbecued Ribs
Grilled Chicken with Fruit Salsa
Penne Pasta with Grilled Vegetables Marinara
Corn on the Cob
Cottage Fried Potatoes

Strawberry Shortcake with Whipped Cream
Key Lime Pie
Choice of Coffee, Tea, Iced Tea, Milk & Soft Drinks

\$18.95 per person/Minimum guarantee of 35 people
(Upcharge of \$3 on the Day Meeting Package)

Deli Lunch Buffet

Homemade Soup of the Day
Tossed Garden Salad with Dressings

Chef's Choice of Three Deli Salads

Tray of American, Swiss & Cheddar Cheeses
Sliced Baked Ham, Turkey, Roast Beef, Salami & Corned Beef
Assortment of Fresh Breads & Rolls
Condiments & Relish Tray
Seasonal Fresh Fruit Bowl

Homemade Cookies, Brownies & Assorted Fruit Bars
Choice of Coffee, Tea, Iced Tea, Milk & Soft Drinks

\$18.95 per person/Minimum guarantee of 35 people
(Upcharge of \$3 on the Day Meeting Package)

On the Run? Our Boxed Lunches are the Perfect Solution!

If your program does not allow for a traditional lunch break, we offer delicious boxed lunches as an alternative.

Your choice of a classic deli Turkey, Ham, or Roast Beef Sandwich, accompanied by a package of chips,
a home-baked cookie, a crisp apple, and a bottled beverage (water or soft drink)..... \$15.95

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Hors d'Oeuvres

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Get your event off to a great start with a selection of hors d'oeuvres from our extensive menu. Hors d'oeuvres are priced at 3 pieces per person and are prepared for the total number of guests guaranteed for your event.

Snacks

Pretzels, Potato Chips and Dip	\$2.75
Tri-Colored Tortilla Chips with Fresh Salsa....	\$2.75
Fancy Mixed Nuts & Gourmet Mints.....	\$2.75

Bruschetta

Wild Mushroom & Goat Cheese Crostini	\$4.25
Toasted baguette brushed with virgin olive oil and topped with goat cheese, wild mushrooms, and fresh herbs.	
Mozzarella & Tomato Bruschetta	\$4.25
Fresh mozzarella cheese, Roma tomatoes, and julienned fresh basil on toasted baguette bread brushed with virgin olive oil.	
Assorted Bruschetta	\$5.50
An assortment of our delicious bruschetta, sure to please everyone!	

Cold Hors d'Oeuvres

Asparagus & Prosciutto Bundles	\$4.50
Italian air- and salt-cured prosciutto blanketing blanched tender-crisp asparagus.	
Roast Beef Roulade	\$4.50
Tender roast beef wrapped around blanched tender-crisp asparagus and served with horseradish cream.	
Silver Dollar Sandwiches	\$4.50
An assortment of roast beef, ham, and turkey served on wheat, white, and sourdough rolls with condiments.	
Vegetable Tartlets	\$4.50
Ratatouille vegetables with peppered goat cheese in a tartlet pastry shell.	
Smoked Salmon Toasts	\$4.75
Smoked salmon rosettes and herbed cream cheese on cocktail rye.	
Caesar Salad in Crispy Cups	\$4.75
Phyllo cups filled with chopped romaine tossed in Caesar dressing, topped with a grape tomato wedge.	
Fresh Fruit Kabobs	\$4.75
Fresh strawberries, together with morsels of ripe honeydew, cantaloupe, and pineapple, woven onto a bamboo skewer and served with orange marmalade yogurt dipping sauce.	
Mini Shrimp Shooters	\$4.95
A shooter glass of shrimp with citrus cocktail sauce and a lemon slice.	
Prosciutto & Cheese Pears	\$4.95
A wedge of poached pear with prosciutto ham and crumbled blue cheese.	
Duck Wonton Cups	\$5.25
Wonton cups filled with cumin-crusted duck breast with pear compote and a cranberry hoisin sauce.	
Seared Tuna	\$5.50
Seared tuna on toast points with mango relish and scallion oil.	
California Rolls/Sushi	\$5.95
Rice, cucumber, and crab wrapped in seaweed with wasabi, pickled ginger, and soy sauce.	

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Hors d'Oeuvres (cont'd)

MICHIGAN STATE
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Get your event off to a great start with a selection of hors d'oeuvres from our extensive menu. Hors d'oeuvres are priced at 3 pieces per person and are prepared for the total number of guests guaranteed for your event.

Hot Hors d'Oeuvres

Puffy Cocktail Franks \$3.95
Kosher beef cocktail franks in puff pastry, horseradish cream.

Barbecued Meatballs \$4.25
Baked meatballs, simmered in a tangy barbecue sauce.

Herb-Seasoned Chicken Wings \$4.25
Jumbo chicken wings, seasoned and fried; ranch dressing.

Spanikopita \$4.25
Spinach and feta cheese wrapped in phyllo dough triangles.

Assorted Petite Quiches \$4.25
A mixture of eggs, cream, and cheese baked in mini pastry rounds.

Vegetarian Spring Rolls \$4.50
Served with plum sauce.

Mini Chicken Quesadillas \$4.50
Chicken, peppers & cheese in tiny flour tortillas; fresh salsa.

Fried Brie with Raspberry Coulis \$4.50
Lightly breaded brie cheese, fried and served with a raspberry coulis.

Asian Potstickers \$4.50
Asian pork and vegetable potstickers; sesame soy sauce.

Parmesan Artichoke Hearts \$4.75
Artichoke hearts filled with creamy goat cheese and zesty Parmesan cheese, lightly breaded and fried; marinara sauce.

Crab Fried Wonton \$4.75
A creamy blend of crab and cream cheese, wrapped in wonton and fried; plum dipping sauce.

Asparagus in Crispy Phyllo \$4.75
Buttery asparagus and asiago cheese wrapped in phyllo dough.

Chicken and Cashew Spring Rolls \$4.75
Served with a soy scallion sauce.

Coney Island Dog \$4.75
Vienna beef frank with yellow mustard and sauerkraut in a sweet croissant pastry.

Buffalo Chicken Spring Roll \$4.75
Served with a blue cheese sauce.

Pulled Pork Biscuit \$4.95
Slow-roasted pulled pork with smoky-molasses barbecue sauce, wrapped in a buttery biscuit purse.

Thai Peanut Chicken Satay \$4.95
Marinated chicken, skewered and served with a Thai peanut sauce.

Wild Mushroom Beggars Purse \$4.95
Wild mushrooms, brandy, and herbs in a phyllo purse.

Portobello Mushroom Puffs \$4.95
Mushrooms, tomato and goat cheese in puff pastry.

Cranberry & Brie Phyllo Roll \$5.50
Cranberries and brie cheese with sliced almonds rolled in crispy phyllo dough.

Mini Beef Wellingtons \$5.75
Beef bites and mushroom duxelle in puff pastry; horseradish sauce.

Coconut Chicken Tenders \$5.95
Chicken coated with grated coconut; sweet and sour sauce.

Salmon & Asparagus Tulip \$5.95
Salmon and asparagus wrapped in puff pastry; honey-Dijon sauce.

Beef Bourguignon \$5.95
Tender beef and applewood smoked bacon, braised in burgundy wine with garlic, thyme, and mushrooms, wrapped in buttery puff pastry.

Maryland Mini Crabcakes \$6.50
Seasoned crab meat patties; remoulade sauce.

Scallops Wrapped in Bacon \$6.95
Served with a pineapple fruit relish.

Coconut Shrimp \$6.95
Shrimp coated with grated coconut; banana-curry sauce.

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Dinner Buffets

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*Dinner is not included in the Day Meeting Package.
Any of the following buffets may be added to your event for \$30⁺⁺ per person.*

Menu #1

Tossed Garden Salad
Bacon Bits, Sliced Cucumbers,
Seasoned Croutons, Chopped Egg,
Sunflower Seeds
Ranch, Balsamic Vinaigrette,
Raspberry Vinaigrette

Composed Salads
Sweet Potato Salad with Apples, Raisins,
Pineapple & Curry Dressing
Orecchietta Pasta with Fresh Mozzarella,
Grape Tomatoes & Basil Olive Oil

Breads & Spreads:
Three-Cheese Bread, Whole Wheat, Pita Bread
Assorted Crackers and Crispy Breadsticks
Extra Virgin Olive Oil, Butter
Meat Stuffed Grape Leaves
Spinach Dip

Hot Buffet
Manhattan Seafood Chowder
Asparagus & Boursin Stuffed Chicken, Red Pepper Sauce
Teriyaki Grilled Sizzler Steak,
au Jus with Fried Onions
Cheese-Filled Seashells
with Roasted Tomato Sauce and Fresh Basil
Fresh Steamed Broccoli Crowns
Three Grain Rice Pilaf

Desserts & Beverages
Crème Brûlée Cheesecake
Assorted Gourmet Miniature Pastries

Regular Coffee, Decaf and Tea Service
(Milk, Soft Drinks and Juice upon request)

Menu #2

Classic Cobb Salad
Romaine Lettuce, American Cheese, Tomatoes, Cucumbers
Julienne Turkey Breast, Chopped Egg
Ranch, Blue Cheese, Fat-Free Italian

Composed Salads
Chicken, Asparagus & New Potato Salad
with Chive Vinaigrette
Fresh Fruit Mélange with Mint and Fresh Berries

Bread & Spreads
French Baguette, Pita Bread
Assorted Crackers and Crispy Breadsticks
Extra Virgin Olive Oil, Butter
Tabbouleh Salad
Boursin Cheese Spread

Hot Buffet
Chicken Noodle Soup
Rustic Cod with Sun-dried Tomato & Roasted Pepper Relish
Roast Pork Loin with Ciopolini Onion Demi-Glace
Butternut Squash Risotto
Sautéed Zucchini and Yellow Squash Provencal
Roasted Fingerling Potatoes

Desserts & Beverages
Black Forest Torte
Dutch Apple Pie

Regular Coffee, Decaf and Tea Service
(Milk, Soft Drinks and Juice upon request)

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Menu #3

Tossed Garden Salad

Cottage Cheese, Bacon Bits, Seasoned Croutons,
Sunflower Seeds, Chopped Egg
Ranch, Balsamic Vinaigrette
Raspberry Vinaigrette

Composed Salads

Grilled Vegetable Salad
Seafood Citrus Pasta Salad

Breads & Spreads

Pita Bread, Asiago Cheese Bread
Assorted Crackers and Crispy Breadsticks
Extra Virgin Olive Oil, Butter
Olive Tapenade
Roasted Garlic Hummus

Hot Buffet

Potato Chowder
Chicken Doré with Lemon Caper Butter Sauce
Roast Prime Rib of Beef, au Jus, Horseradish Cream
Spinach Pie
Fresh Green Beans with Herb Tomatoes
Chive Buttered New Potatoes

Desserts & Beverages

Carrot Cake with Cream Cheese Icing
Lemon Tart Squares

Regular Coffee, Decaf and Tea Service
(Milk, Soft Drinks and Juice upon request)

Menu #4

Greek Salad

Fresh Romaine Lettuce, Feta Cheese Crumbles,
Greek Olives, Sliced Red Onions, Beets, Pepperoncini
Greek Dressing, Balsamic Vinaigrette
Fat-Free Italian

Composed Salads

Broccoli, Cauliflower & Raisin Salad
Grape Tomato and Baby Mozzarella Cheese
with Balsamic Drizzle

Breads & Spreads

Sourdough Bread, Pita Break
Assorted Crackers and Crispy Breadsticks
Extra Virgin Olive Oil, Butter
Vegetable Stuffed Grape Leaves
Tabbouleh Salad

Hot Buffet

Cream of Tomato Soup
Grilled Chicken with Greek Relish & Lemon Sauce
Baked Fresh Salmon with Georgia Peach Relish
& Candied Pecans
Portobello Mushroom Ravioli with Roasted Peppers
and Artichokes, Romano Cheese Sauce
Honey-Glazed Carrots
Sweet Potato Hash with Corn

Desserts & Beverages

Mini Greek Pastries
Warm Apple Crisp

Regular Coffee, Decaf and Tea Service
(Milk, Soft Drinks and Juice upon request)

Menu #5

Tossed Garden Salad

Cucumber Slices, Cottage Cheese, Bacon Bits,
Sunflower Seeds, Seasoned Croutons
Ranch, Honey Mustard, Balsamic Vinaigrette

Composed Salads

Roasted Vegetable and Couscous Salad
Grilled Asparagus and Tomato Salad

Breads & Spreads

Focaccia, Pita Bread
Assorted Crackers and Crispy Breadsticks
Extra Virgin Olive Oil, Butter
Roasted Tomato Hummus
Artichoke & Spinach Dip

Hot Buffet

Lentil Bean Soup
Teriyaki Chicken with Pineapple Relish
Filet Mignon with Wild Mushroom Demi-Glace
Italian Vegetables over Fusilli Pasta, Vodka Tomato Sauce
Asparagus with Lemon Zest
Boursin Cheese Mashed Potatoes

Desserts & Beverages

Peach Cobbler
Assorted Flavored Cheesecakes

Regular Coffee, Decaf and Tea Service
(Milk, Soft Drinks and Juice upon request)

Menu #6

Caesar Salad

Romaine Lettuce, Anchovies, Parmesan Cheese
Croutons, Tomatoes, Cottage Cheese
Caesar, Italian Vinaigrette, Creamy Peppercorn

Composed Salads

Cheese Tortellini with Vegetables
Seven Layer Salad

Breads & Spreads

Wheat Baguettes, Pita Bread
Assorted Crackers and Crispy Breadsticks
Extra Virgin Olive Oil, Butter
Falafel
Curried Chicken Salad with Grapes

Hot Buffet

Twice Baked Potato Soup
Stewed Chicken with Tomatoes and Rosemary
Braised Swiss Steak with Mushroom Gravy
Linguini with Green Beans and Sun-Dried Tomato Pesto
Saffron Rice
Sautéed Squash Medley

Desserts & Beverages

Tiramisu
Lemon Wedge Torte

Regular Coffee, Decaf and Tea Service
(Milk, Soft Drinks and Juice upon request)

Dinner Entrées

MICHIGAN STATE
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Dinner is not included in the Day Meeting Package. Any of the following dinners may be added to your event for the price listed (subject to availability; please consult your Event Manager for details). All dinner entrées include:

- ~ your choice of soup du jour or a House Salad (a Specialty Salad may be substituted for an additional charge)*
- ~ rolls with butter*
- ~ Chef's selection of vegetable and potato/starch*
- ~ banquet beverages (including coffee, tea, iced tea, milk, and soft drinks)*

Poultry

- Grilled Rosemary-Garlic Chicken**\$20.95
A breast of chicken, lightly seasoned with herbs, grilled and topped with roasted tomatoes and wild mushroom sauce.
- Chicken Saltimbocca**\$21.95
A sautéed breast of chicken topped with julienned prosciutto ham and Fontina cheese; served with a sage beurre blanc.
- Michigan Cherry Chicken**\$21.95
Chicken breast stuffed with seasoned bread crumbs, macadamia nuts, and Michigan dried cherries, topped with cherry beurre blanc.
- Asparagus & Boursin Chicken**\$21.95
A tender chicken breast, stuffed with asparagus and Boursin cheese, topped with a roasted tomato cream.
- Greek Stuffed Chicken**\$21.95
A tender chicken breast, stuffed with artichokes, roasted peppers, spinach, and feta cheese; served with oregano-lemon sauce.
- Chicken Scaloppini Doré**\$22.50
A tender breast of chicken, dusted with flour, washed in egg, and sautéed in butter, topped with a delicate white wine, cream, and butter reduction and capers.

Seafood

- Cherry Pecan Whitefish**\$22.95
Fresh Great Lakes whitefish coated with pecans and Michigan dried cherries, baked and topped with a sage beurre blanc.
- Baked Atlantic Salmon**\$23.95
Baked salmon with a honey-lavender glaze; served with a Fuji apple and orange relish.
- Potato-Crusted Atlantic Salmon**\$23.95
Potato- and rosemary-crusted baked Atlantic salmon, served with a lemon beurre blanc.
- Teriyaki Sea Bass**\$26.95
Miso-teriyaki glazed Chilean sea bass, served with lemongrass risotto and sautéed shiitake mushrooms.

Pork & Beef

- Herb-Crusted Pork Loin**\$22.75
Herb-crusted tender pork loin, with dried cherry stuffing and a sweet onion demi-glaze.
- Flank Steak**\$23.95
Flank steak, marinated in herbs, garlic, and olive oil, then grilled, thinly sliced, and topped with a shallot-mushroom demi-glaze.
- Roast Prime Rib of Beef**\$24.95
Twelve-ounce portion of Angus prime rib of beef, seasoned and slow-roasted to perfection; served au jus with horseradish cream.
- New York Strip Steak**\$28.95
Twelve-ounce Angus New York strip steak, grilled to perfection and topped with blue cheese butter and a cabernet demi-glaze.
- Grilled Filet of Beef**\$30.95
Eight-ounce filet mignon, lightly seasoned and grilled to perfection, then finished with a sweet onion demi-glaze.
- Sliced Roast Tenderloin of Beef**\$30.95
Eight-ounces of herb-roasted tenderloin, cooked to perfection, freshly carved and topped with a wild mushroom demi-glaze.

Combination Plates

- Filet & Chicken**\$31.95
Grilled filet mignon with wild mushroom demi-glaze, paired with rosemary-garlic chicken topped with roasted tomatoes and mushroom sauce.
- Filet & Salmon**\$31.95
Grilled filet mignon with sweet onion demi-glaze, paired with honey-lavender salmon with Fuji apple and orange relish.

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Dinner Entrées (cont'd)

Vegetarian

Gemelli Pasta Primavera \$18.50
Steamed fresh seasonal vegetables, blended in a roasted tomato sauce and served over gemelli pasta, then topped with freshly grated Parmesan cheese.

Stuffed Acorn Squash..... \$18.75
A wedge of acorn squash, stuffed with shiitake mushroom and asparagus risotto and baked, then drizzled with a balsamic reduction and Parmesan cheese.

Tofu with Curried Couscous \$18.95
Soy-glazed tofu and currants tossed with curried couscous and a hint of mint oil.

Mozzarella & Basil Ravioli \$19.95
Smoked mozzarella and basil ravioli with julienned vegetables, Parmesan cheese, and tomato vodka sauce.

Grilled Vegetable Medley \$19.95
An assortment of grilled vegetables topped with a balsamic drizzle, accompanied by barley risotto tossed with a corn and basil pesto drizzled with a smoked onion chipotle sauce.

Portobello Mushroom Ravioli..... \$20.50
Tender ravioli stuffed with Portobello mushrooms, sprinkled with artichokes, roasted peppers and fresh basil, topped with an herb mornay sauce.

Customize Your Dinner

*At the University Club, our goal is to meet your foodservice needs in every way.
Please let us know if we can serve you in any of the following ways.*

Special Dietary Needs

If someone in your group requires a vegetarian, low-sodium, low-fat or other specialized meal, please advise your catering representative in advance and we will provide an alternate selection for these individuals at no additional charge.

Choice of Four Menu

For parties of 10-30 people, we offer a special "Choice of Four" menu, featuring the Chef's selection of one poultry, beef, seafood, and vegetarian entrée.

Your guests will each be presented with an attractively prepared menu describing these four selections, and are able to order the entrée of their choice. Three pricing tiers are available, and a charge of \$50 applies. Ask your catering representative for details.

Combo Entrées

If you can't decide on a single entrée, consider offering a combination of entrées to your guests. The "Combo" option provides smaller portions of two entrées on one plate.

The charge will be the higher priced entrée, plus \$1.

Ask your catering representative to design a creative combination plate for your event.

Don't See What You Want?

After reviewing our standard selections, if you don't see what you had in mind, please let us know. Your catering representative can discuss your objectives with our creative and talented culinary staff and provide you with a proposal designed especially for you. This includes theme meals, ethnic dishes, and other special requests.

Dessert Selections

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*To enhance your lunch or dinner, select ONE of the following choices
for your entire party at an additional charge per person.*

Chocolate or White Chocolate Mousse..... \$3.50
Your choice of creamy mousse served in a chocolate cup and drizzled with raspberry sauce.

Ice Cream..... \$3.50
A scoop of vanilla or chocolate ice cream, served in a waffle cookie cup and drizzled with chocolate sauce.

Dutch Apple Pie..... \$3.95
A traditional favorite made with juicy apples, flavored with cinnamon and topped with streusel.

Carrot Cake with Cream Cheese Frosting..... \$3.95
Incredibly moist carrot cake made with walnuts and layered with our smooth cream cheese frosting. Just like Mom's, only better!

Strawberry Shortcake \$4.25
A new twist on a traditional favorite...luscious sponge cake with a layer of Bavarian cream topped with fresh strawberries and whipped cream.

Key Lime Pie with Raspberry Coulis \$4.25
Florida Key Lime Pie made with a graham cracker crust and garnished with raspberry coulis. A sweet-tart of a tangy dessert!

New York Style Cheesecake w/ Strawberries . \$4.25
Cheesecake so creamy, so smooth, so satisfying it makes the Statue of Liberty smile!

Black Forest Torte..... \$4.25
Three layers of dark chocolate cake smothered with whipped cream and decorated with cherries and chocolate shavings.

Crème Brûlée Cheesecake \$4.25
Rich crème brûlée flecked with Madagascar vanilla beans and blended with the lightest cheesecake to create something unimaginably delicious.

Lemon Wedge..... \$4.25
White chiffon cake, layered with a light lemon cream and topped with lemon buttercream frosting.

Tuxedo Torte \$4.50
Marble cake with a layer of white and milk chocolate mousse topped with a chocolate ganache.

Italian Cream Torte..... \$4.50
Almond pound cake layered with amaretto mascarpone cream, frosted and covered with toasted almonds.

Chocolate Lovin' Spoonful Torte \$4.50
Heavenly chocolate pudding between two layers of moist, dark chocolate cake. Scrumptious!

Kahlua Cream Puff with Chocolate Sauce \$4.50
A large cream puff filled with rich Kahlua chocolate mousse and topped with chocolate sauce. A dreamy, creamy delight!

Toasted Coconut Snowball Sundae \$4.75
A ball of vanilla ice cream rolled in toasted coconut and served in a waffle cookie cup with hot fudge, whipped cream, and a cherry. A U-Club favorite!

Hot Fudge Turtle Pie \$4.95
Vanilla ice cream in a cookie crust layered with caramel sauce, hot fudge, and pecans. This is one turtle that won't go slowly!

Spartan Mile High Pie..... \$5.25
Vanilla ice cream mixed with a splash of Crème de Menthe in a graham cracker crust, topped with meringue and garnished with hot fudge and a Spartan flag. Spartan spirit never tasted so good! *(Service is limited to a maximum of 50 guests.)*

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Dessert Selections (cont'd)

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Pastry & Dessert Displays

*An elegant finale for an evening reception or dinner buffet.
(Charges are per person, with a 50-person minimum.)*

All-American Dessert Buffet..... \$6.75
Chef's selection of two scrumptious cakes, two bakery fresh pies, and strawberry shortcake, served with whipped cream.

Ice Cream Parlor Favorite..... \$7.50
Make your favorite sundae with all the toppings, including Oreo crumbles, Jimmies, M & M's, toasted coconut, chopped nuts, fresh strawberries, pineapple, caramel and hot fudge toppings.

Magnificent Miniatures \$8.50
Delectable delights, including miniature cheesecakes, miniature fruit and pecan tarts, mini-mousse cups, gourmet petite cookies and brownies and chocolate dipped berries.

Sweetest of the Sweet \$9.50
A splendid selection of miniature Viennese pastries, whole tortes, pies and cheesecakes, and chocolate-dipped berries.

Chocolate Dipped Strawberries \$4.25
Large, juicy, fresh strawberries, hand-dipped in luscious rich chocolate; two berries provided per person.

Chocolate Fountain..... \$6.25*
Bite-sized treats for dipping in mouth-watering dark chocolate: cubes of angel food cake, pound cake, cream puffs, Rice Krispie Treats, pretzel rods, marshmallows, and fresh fruit and berries.

**A set-up charge of \$100 also applies.*

U-Club Signature Cinnamon Bread Pudding

Add the University Club's Signature Bread Pudding to your dessert buffet! Buttery croissants, egg bread, and cinnamon rolls are cooked in an egg custard and topped with a caramel cream sauce.

Serves 25-30 people.....\$90.00 per pan

Desserts with Flair

*These made-to-order desserts will add flair to your event,
and a tasty grand finale to your menu!*

*(Charges are per person, with a 30-person minimum)
A Chef's Fee of \$60 per hour (two-hour maximum) will apply.*

Chocolate Crepes Station..... \$7.50
Heavenly crepes, served warm with Godiva chocolate liquor, brandy, chocolate ganache, chocolate shavings, whipped cream, and vanilla ice cream.

Bananas Foster \$7.50
A warm and delicious blend of brown sugar, butter, crème de banana, banana brandy, and cinnamon, flambéed and served over vanilla ice cream.

Cherries Jubilee \$7.50
Bing cherries, flambéed with butter, brown sugar, brandy, and cherry liqueur, served over vanilla ice cream and topped with chocolate shavings.

Strawberries Romanoff..... \$7.50
Fresh strawberries, flambéed with brown sugar, butter, brandy, and crème de strawberry, served over vanilla ice cream and topped with whipped cream.

Sheet Cakes

*Top off your special function with a decorated sheet cake
created especially for you!*

Single Layer:

One-half Sheet Cake (serves 36-48 people) \$85.00

Full Sheet Cake (serves 70-96 people) \$150.00

Double Layer:

One-half sheet cake (serves 48-64 people)..... \$125.00

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Reception Specialties

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Hors d' Oeuvres Trays

Jumbo Shrimp on Ice..... \$130
Served with cocktail sauce and lemon; 50 pieces.

Atlantic Salmon..... \$175
One whole Atlantic salmon, decorated and served with pumpernickel, cucumber, dill & rémoulade sauces; serves up to 50.

Hummus & Spinach Dip \$3.95/person
Served with fresh pita bread triangles.

Warm Spinach & Artichoke Dip \$3.95/person
Served with baguette slices and crackers.

Crudités & Batonnettes \$4.95/person
An assortment of bite-sized seasonal vegetables; served with chef's selection of two dips.

Fruits & Cheeses..... \$5.25/person
Fresh fruits and berries with a selection of gourmet cheeses, crackers & wafers.

Combination Tray \$8.75/person
A colorful combination of seasonal vegetable crudités and a fruit & cheese tray.

Reception Beverages

*Add a festive flair to your reception
with these specialty beverages.*

One gallon provides approximately 25-30 servings.

Coffee & Tea Samovar Service \$50.00/gallon
(*Rwanda Free-Trade coffee,
including whipped cream, shaved chocolate & all condiments*)

Cranberry Cooler Punch..... \$40.00/gallon

Fruit Punch..... \$40.00/gallon

Strawberry Lemonade Punch..... \$40.00/gallon

Raspberry Sherbet Punch..... \$45.00/gallon

Sparkling Champagne Punch..... \$70.00/gallon

Mimosa Punch..... \$60.00/gallon

Keg of Domestic Beer \$250.00/keg

Keg of Premium Beer *varies; available upon request*

Slushies—Your choice of two flavors

Up to three hours, with attendant \$325

Cocktail Bar* \$5.95 per person

Cocktail & Juice Bar* \$7.95 per person

* Plus an attendant fee of \$15 per hour

Carving Stations

\$60 Chef Charge per Carving Table; two hour maximum

Whole Roasted Breast of Turkey

Accompanied by cranberry-orange relish and assorted rolls.
Serves 30 to 35 \$150

Honey-Glazed Ham

Spiral-cut ham, accompanied by grain and wine mustards and assorted rolls.

Serves 30 to 35 \$165

Roasted Tenderloin of Beef

Served with Béarnaise sauce, horseradish cream, and assorted petite croissants and silver dollar rolls.

Serves 20 to 25 \$225

Late-Night Munchies

*Don't send your guests home hungry...
after a night of active fun, feed those late-night munchies
with one of our delicious treats. Prices are per person.*

Loaded Skins..... \$4.25
Potato skins loaded with cheddar, Jack, and Swiss cheeses, sour cream, bacon, and green onions.

Small Bites..... \$4.95
Silver-dollar sized sandwiches of ham, turkey, and roast beef served with mustard, mayonnaise, and potato chips.

Big Bites..... \$4.95
Jumbo, three-foot cold grinders, sliced and served with potato chips.

Late-Night Pizza \$5.95
Pepperoni and cheese pizza served with cheesy garlic bread sticks.

Slider Snacks..... \$5.95
Angus beef "sliders" served with potato chips.

Sparty-Style Coney \$5.95
Coney hot dogs with chili, onions, mustard, and shredded cheese, served with potato chips.

Ways to Customize Your Event

Margarita Bar Ț Martini Bar Ț Specialty Wine Bar

Ask your catering representative for details.

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Bar Services

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For your convenience, the Henry Center offers three options for bar service at banquet events. Review the details on the following pages, and then select the option that best serves your needs.

Hosted Bar: Ideal for those who wish to sponsor cocktails for their guests; two options are available:

By Consumption: Charges are based upon actual consumption. Inventory is taken at the beginning and end of the event, and the host is charged for all beverages served to the guests (see below).

By the Hour: Charges are based upon the number of guests guaranteed, for the number of hours bar service is provided (see next page).

Cash Bar: Ideal for those who wish to have their guests purchase cocktails individually.

Hosted Bar by Consumption

The host may specify House, Call, or Premium brands, at the prices noted below. Additional brands of liquor or liqueurs may be included at the host's request.

Hosted Consumption Bar Fees:

Bar set-up/tear-down fee.....	\$50/bar
Bartender/Cashier fee.....	\$15/hour (or fraction thereof) each
House Brands (see below).....	\$4.00/Drink
Call Brands (see below).....	\$5.00/Drink
Premium Brands (see below).....	\$6.00/Drink
Soft Drinks.....	\$1.60/Glass
Fruit Juices.....	\$1.95/Glass
Domestic Beer.....	\$3.25/Bottle
Domestic Premium & Imported Beer.....	\$4.00/Bottle
House Wines.....	\$4.00/Glass

Cash Bar

To expedite service at your cash bar, the stated prices include service charge and Michigan sales tax. The host may specify the selection of liquor or liqueurs to be offered.

Cash Bar Fees:

Bar set-up/tear-down fee.....	\$50/bar
Bartender/Cashier fee.....	\$15/hour (or fraction thereof) each
House Brands (see below).....	\$5.00/Drink
Call Brands (see below).....	\$6.00/Drink
Premium Brands (see below).....	\$7.00/Drink
Soft Drinks.....	\$2.00/Glass
Fruit Juices.....	\$2.00/Glass
Domestic Beer.....	\$4.00/Bottle
Domestic Premium & Imported Beer.....	\$5.00/Bottle
House Wines.....	\$5.00/Glass

House Brands

Amaretto • Arandas Tequila
Bacardi Rum
Christian Brothers Brandy
Gordon's Gin
Jim Beam Bourbon
Lauder's Scotch
Peachtree Schnapps
Seagram's 7 Whisky
Smirnoff Vodka • Triple Sec
Sweet & Dry Vermouth

Call Brands

Absolut Vodka
Beefeaters Gin
Canadian Club Whisky
Captain Morgan Rum
Chivas Regal
Dewars Scotch
J&B Scotch
Jack Daniels Whisky

Johnnie Walker Red Scotch
Jose Cuervo Especial Tequila
Ketel One Vodka
Seagram's V.O. Whisky
Maker's Mark Whisky
Stoli Flavored Vodka
Stolichnaya Vodka
Tanqueray Gin
Kahlua

Premium Brands

Amaretto di Saronno
Bailey's Irish Cream
Belvedere Vodka
Bombay Sapphire Gin
Courvoisier Cognac • Crown Royal
Drambuie • Frangelico
Glenlivet Scotch • Grand Marnier
Gray Goose Vodka
Hennessy Cognac
Johnnie Walker Black Scotch
Southern Comfort

Please Note:

In accordance with the General Rules of the Michigan Liquor Control Commission, all beer, wine and liquor served on the premises must be purchased from the Henry Center and served by its staff. The Henry Center reserves the right to discontinue service of alcoholic beverages to any group or individual guest, when Henry Center personnel determine that to continue such service would not be in the best interest of the guest or the Henry Center.

A 22% service charge and 6% Michigan sales tax will be added to all food and beverages served.

Catering services provided by the University Club of Michigan State University.

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