

MICHIGAN STATE

UNIVERSITY



THE JAMES B. HENRY
CENTER FOR
EXECUTIVE
DEVELOPMENT

Banquet & Catering Services



Provided by the
UNIVERSITY
Club

MICHIGAN STATE UNIVERSITY

Breakfast Buffet

Standard Items:

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

Daily Enhancements:

Monday and Thursday

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

Tuesday, Friday & Sunday

Bacon & Ham Steaks
Chive Scrambled Eggs
Hash Browns
Biscuits & Gravy

Wednesday & Saturday

Bacon & Turkey Sausage
Pancakes with Syrup
Country Scrambled Eggs
with Cheese, Peppers & Onions
Hash Brown Patties

\$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 • Granola
Hardboiled eggs
Mini Muffins (two selections)
Danish (two selections)
Cinnamon Rolls • Toaster Breads
Fresh Bagels 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 • Ice Cream Treats
Coffee – Regular & Decaf • Cocoa
Assortment of Tea Selections • Fountain Drinks

Daily Enhancements:

Monday

Fresh Fruit and Cheese Trays
Potato Chips with Dip
Chocolate-Covered Raisins
LifeSavers
Gourmet Cookies

Tuesday

Vegetable Tray with Dip
Tortilla Chips with Spicy Dip
Pretzels • Peanut M&Ms
Chewy Sweets
Brownies

Wednesday

Fresh Fruit & Vegetable Tray
Gardetto's Mix
Skittles • Malted Milk Balls
Gourmet Cookies

Thursday

Fresh Fruit Tray with Dip
Cheese and Cracker Tray
Spicy Snack Mix
Trail Mix • Reese's Pieces
Gourmet Brownies

Friday

Vegetable Tray with Dip
Tortilla Chips and Salsa
Gold Fish Crackers
Spanish Peanuts • M&Ms
Gourmet Cookies

Saturday & Sunday

Rotating

Breakfast Selections

Continental Breakfasts

Muffins & More \$9

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

Bagels & More \$11

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

Daybreak Delight \$13

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 tray; served with regular and decaffeinated coffee, tea, soft drinks, orange juice, and cranberry juice.

Breakfast Enhancements

Danish or Croissant..... \$2

Assorted Individual Fruit Yogurt Cup \$2

Fresh Fruit Cup \$4

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 \$4

Scrambled Eggs \$3

French Toast or Pancakes \$3

Bacon, Ham or Sausage Links \$4

Assorted Kellogg's Dry Cereals w/ Milk \$2

Homemade Oatmeal w/ Toppings \$3 (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.
\$7 per person, plus a \$60 chef fee.

Plated Breakfast 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 \$15

Scrambled eggs, hash brown potatoes, and your choice of sausage links or bacon. (Maximum of 100 guests.)

Classic Quiche Lorraine \$15

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

Garden Vegetable Quiche \$14.50

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

Mushroom Quiche \$15

Flaky pastry filled with egg custard wild mushrooms, roasted tomatoes, goat cheese, and chives; served with seasonal fresh fruit kabob. (Maximum of 100 guests.)

Breakfast Wrap \$16

Scrambled eggs, chorizo sausage, potatoes, onions, green peppers, and Cheddar cheese wrapped in a flour tortilla; served with potatoes and seasonal fresh fruit kabob. (Maximum of 40 guests.)

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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Menu #1

Make-Your-Own Salad Bar: Spinach Salad

Baby Spinach, Sliced Mushrooms,
Sliced Cucumbers, Dried Cherries, Diced Turkey,
Shredded Cheese, Cottage Cheese
Dressings: Ranch, Raspberry Vinaigrette
Poppy Seed Vinaigrette

Composed Salads

Cranberry and Almonds with Broccoli
& Pecan Wood Bacon Dressing
Orecchiette Pasta with Roasted Vegetables
& Smoked Tomato Dressing

Breads & Spreads

Artisan French Baguette, Wheat Pita Bread
Extra Virgin Olive Oil, Butter
Roasted Garlic Hummus
Chicken Salad

Hot Buffet

Cream of Asparagus & Boursin Cheese Soup
Grilled Chicken with Pineapple Relish
Baked Salmon with Roasted Tomatoes, Artichokes
& Oregano Beurre Blanc
Whole Grain Penne Pasta with Grilled Vegetables,
Marinara Sauce, Fresh-Grated Parmesan Cheese
Fresh Green Beans
Herb-Roasted New Potatoes

Desserts & Beverages

Fruit of the Forest Pie • Chocolate Espresso
Mousse Torte

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

Menu #2

Make-Your-Own Salad Bar: Tossed Garden Salad

Mixed Baby Greens, Sliced Cucumbers, Grape Tomatoes,
Banana Peppers, Sunflower Seeds, Chopped Egg,
Shredded Cheese, Diced Ham, Cottage Cheese
Dressings: Ranch, Balsamic Vinaigrette, Cilantro Vinaigrette

Composed Salads

Quinoa, Jalapeño Peppers & Vegetable Salad
Taco Salad

Breads & Spreads

Jalapeño Cheddar Bread, Miniature Croissants
Tortilla Chips, Pita Bread
Extra Virgin Olive Oil, Butter
Traditional Hummus
Tuna Salad

Carving Station

Carved Roast Flank Steak
Demi-glace, Horseradish Cream

Hot Buffet

Southwest Chicken Fajitas
with Grilled Onions & Peppers, Warm Flour Tortillas,
Shredded Cheese, Guacamole, and Salsa
Cheddar & Jack Cheese Enchiladas
Fiesta Corn with Sweet Peppers and Black Beans
Rice with Fresh Cilantro and Lime Zest
Mini Bean Burritos

Desserts & Beverages

Coconut Cream Cake
Lemon Meringue Pie

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

Menu #3

Make-Your-Own Salad Bar: Caesar Salad

Romaine Lettuce, Grape Tomatoes, Sliced Cucumbers,
Pinto Beans, Cottage Cheese, Sliced Chicken Breast
Seasoned Croutons, Fresh Parmesan Cheese, Anchovies
Dressings: Caesar, Golden Italian, Ranch

Composed Salads

Caprese Salad
Grilled Hawaiian Salad with Brown Rice & Honey Soy Sauce

Breads & Spreads

Asiago Cheese Bread, Pita Bread
Extra Virgin Olive Oil, Butter
Spicy Roasted Red Pepper Hummus
Seafood Salad

Hot Buffet

Vegetable Broth Soup (Chef's Choice)
Sautéed Chicken with Braised Apples & Apple Cider Sauce
Herb-Crusted Cod with Artichokes
& Roasted Pepper Coulis
Portabella Mushroom Ravioli with Roasted Tomato
& Swiss Chard and Alfredo Sauce
Tri-Colored Fingerling Potatoes with Herb Butter
Broccoli with Peppers

Desserts & Beverages

Key Lime Pie
Assorted Cheesecakes

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

Menu #4

Make-Your-Own Salad Bar: Tossed Garden Salad

Mixed Baby Greens, Sliced Cucumbers, Grape Tomatoes,
Sunflower Seeds, Chopped Eggs, Shredded Cheese,
Chopped Bacon, Cottage Cheese, Seasoned Croutons
Dressings: Ranch, Honey Mustard Vinaigrette,
Balsamic Vinaigrette

Composed Salads

Buffalo Chicken Salad with Blue Cheese & Celery
Mushroom, Artichoke, Tomato, and Basil Salad

Breads & Spreads

Honey White Bread, Wheat Pita Bread
Miniature Croissants
Extra Virgin Olive Oil, Butter
Traditional Hummus
Spinach Dip

Carving Station

Carved Breast of Turkey
Natural Gravy, and Cranberry Relish

Hot Buffet

Grilled Chicken with Korean BBQ Sauce & Asian Slaw
Baked Salmon with Tarragon Lemon Beurre Blanc
& Roasted Peppers
Gemelli Pasta with Grilled Zucchini, Squash
& Asiago Cheese Bake
Green Bean Medley
Wild Rice Medley

Desserts & Beverages

Double Chocolate Wedge
Dutch Apple Pie

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

Menu #5

Make-Your-Own Salad Bar: Asian Salad

Romaine Lettuce, Chow Mein Noodles, Grape Tomatoes,
Sliced Cucumbers, Bean Sprouts, Carrots, Diced Turkey,
Cottage Cheese, Golden Raisins
Dressings: Mandarin, Ranch, Raspberry Vinaigrette

Composed Salads

Heart-Healthy Slaw
Orecchiette Pasta with Roasted Vegetables
& Smoked Tomato Dressing

Breads & Spreads

Whole Wheat, Pita Bread
Extra Virgin Olive Oil, Butter
Spicy Hummus
Tuna Salad

Hot Buffet

Cream of Tomato Soup
Sautéed Chicken with Wild Mushroom & Marsala Wine Sauce
Cajun Orange Roughy with Citrus Relish
Penne Pasta with Tomatoes, Okra, Corn & Roasted Peppers
Asparagus
Quinoa, Brown Rice & Couscous blend, with Cranberries

Desserts & Beverages

Black Forest Torte
Carrot Cake

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

Menu #6

Make-Your-Own Salad Bar: Fruits & Nuts

Mixed Baby Greens, Dried Cherries, Mandarin Oranges,
Toasted Pecans, Sliced Cucumbers, Grape Tomatoes,
Shredded Cheese, Diced Ham, Cottage Cheese
Dressings: Blue Cheese, Ranch, Raspberry Vinaigrette

Composed Salads

Gemelli Pasta with Artichokes, Tomatoes
& Basil Pesto Vinaigrette
Cheesy Redskin Potato Salad

Breads & Spreads

Tuscan Loaf Bread, Pita Bread, Mini Croissants
Extra Virgin Olive Oil, Butter
Traditional Hummus
Spicy Lobster Salad

Carving Station

Carved Skirt Steak
Demi-Glace, Horseradish Cream

Hot Buffet

Chicken Stuffed with Swiss Chard, Wild Mushroom,
and Boursin Cheese, Roasted Tomato Sauce
Tortilla Tilapia with Mango Beurre Blanc & Grilled Pineapple
Tri-Colored Bowtie Pasta, Grilled Vegetables & Romano
Cheese Sauce
Broccoli and Carrots
Parmesan White Potatoes

Desserts & Beverages

Salted Caramel Cheesecake
Lemon Cream Wedge Cake

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 event manager for details.



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Plated Appetizers

- Butternut Squash Ravioli** **V** \$8
Butternut squash ravioli, with roasted peppers, toasted pine nuts, and sherry cream sauce.
- Veal Osso Buco** \$8
Veal Osso Buco over shoestring fries with fresh mozzarella.
- Seared Wasabi Tuna** \$9
Seared Wasabi tuna with a sweet soy drizzle and pickled ginger.
- Shrimp Cocktail** \$9
Four jumbo shrimp with traditional cocktail sauce and lemon.
- Maryland Crab Cake** \$9
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.

Symbol Key:

G Gluten Free **V** Vegetarian **X** Vegan

Soups

- Soup du Jour** \$3
Let our chef select one of two soups made fresh daily.
- Tomato & Basil Soup** **V X G** \$3
Roasted fresh tomatoes, delicately flavored with onion, garlic and special seasonings and accented with fresh chopped basil.
- Hearty Vegetable Soup** **V X G** \$3
Squash, peppers, potatoes, carrots, onions, and celery in a tasty herb-tomato broth.
- Michigan Potato & Leek Soup** \$3.50
A thick and hearty soup chock full of chopped potatoes, leeks, and smoked bacon.
- Broccoli Cheddar Soup** **V** \$3.50
Creamy broccoli soup with melted Cheddar cheese.
- Wild Mushroom Bisque** \$4
Four varieties of wild mushrooms, with a splash of Marsala wine and brandy, seasoned with herbs; topped with crème fraîche.
- Crab Corn Chowder** \$4.50
A delicate cream soup featuring crab, golden corn, roasted red peppers, and diced potatoes.

House Salads

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

- Garden Salad** of Mixed Greens with Tomatoes, Cucumbers, & Carrots; Buttermilk Ranch Dressing.
Caesar Salad with Garlic Croutons, Grape Tomatoes, & Freshly Grated Parmesan Cheese; Caesar Dressing.
Mixed Greens Salad with Crumbled Bleu Cheese & Toasted Almonds; Raspberry Vinaigrette Dressing.

Specialty Salads

To enhance your menu, select ONE of the following Specialty Salads for an additional charge of \$2.50 per person:*

- Spinach Salad** with Mixed Greens, Candied Pecans, Michigan Dried Cherries, & Red Onions; Honey-Mustard Dressing
Mesclun Salad with Gorgonzola Cheese, Candied Walnuts, & Mandarin Oranges; Blackberry Basil Vinaigrette
Romaine Salad with Watercress, Stilton Cheese, Smoked Almonds; Papaya-Lime Vinaigrette & Candied Lime Garnish
Fuji Apple Salad with Romaine Lettuce, Candied Walnuts, Fuji Apple Morsels, & White Cheddar Cheese; Vanilla Bean Chardonnay Dressing

* Add \$.50 per person for two dressings preset on the tables. All salad dressings are gluten-free. **G**

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Lunch Selections – Chilled

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

- Grilled Chicken Caesar Salad** + \$3
Crisp romaine lettuce tossed with Caesar dressing, topped with seasoned croutons, grape tomatoes, and fresh Parmesan cheese. *Substitute protein with per-person charges as indicated: Grilled Salmon (+\$4) • Grilled Skirt Steak (+\$4)*
- Greek Salad** + \$3
Romaine lettuce, tomatoes, cucumber, Kalamata olives, feta cheese, roasted peppers, grilled chicken, and crispy pita wedges; served with Greek vinaigrette.
- 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, strawberries, and sliced pears; served with homemade raspberry-maple vinaigrette.
- Roasted Salmon Salad** **G** + \$4
Roasted salmon served on mixed greens and crisp romaine lettuce tossed with sliced apples, mandarin oranges, toasted almonds and gruyere cheese; served with tarragon vinaigrette.

Please note that our salad dressings are **G** gluten-free, and many of our salads can become **V** vegetarian or **X** vegan by omitting the chicken, salmon, or cheese.

Sandwiches

G Gluten-free bread is available for all sandwiches.

- Cherry Chicken Salad Wrap** + \$3
Tender white meat chicken and dried cherries with a sweet honey mayonnaise, crisp Romaine lettuce, and sliced tomatoes wrapped in a whole wheat tortilla, served with kettle chips.
- Roasted Turkey Sandwich** + \$3
Roasted turkey with an artichoke-tomato relish, pesto mayonnaise, and crisp Romaine on a soft white bun, served with kettle chips.
- Grilled Chicken Sandwich** + \$3
Grilled chicken breast, lettuce, tomato, smoked bacon, and avocado, with herb mayonnaise on a soft white bun; served with kettle chips.

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Lunch Selections – Hot

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Please select **ONE** luncheon entrée for your entire party from the Poultry, 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 a fruit cup
(a Specialty Salad may be substituted for an additional charge)
- ~ rolls with butter
- ~ Chef's selection of vegetable and potato/rice
- ~ banquet beverages including coffee, tea, iced tea, milk, and soft drinks

Poultry

Beef

U-Club's Signature Hot Chicken Puff + \$4
Tender morsels of chicken mixed with onions, celery, walnuts, and cream cheese and wrapped in puff pastry, baked, served piping hot with a creamy supreme sauce.

Chicken Provençal + \$4
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.

Ginger Chicken + \$4
Ginger spiced chicken with crisp Asian vegetables, jasmine rice, and sweet-hoisin sauce; served with a vegetable spring roll.

Asparagus & Boursin Chicken + \$4
A sautéed chicken breast, topped with asparagus and a Boursin cheese sauce.

Herb & Garlic Chicken G + \$4
Fresh herb garlic-marinated chicken breast sautéed and topped with a roasted tomato-artichoke relish.

Quiche Lorraine or Mushroom Quiche + \$4
Flaky pastry shell filled with egg custard, bacon, onion, and cheese, or filled with egg custard, wild mushrooms, roasted tomatoes, goat cheese, and chives; both are served with a seasonal fresh fruit kabob. (Maximum of 100 guests.)

Roasted Turkey + \$4
Sliced roasted herb breast of turkey with mashed potatoes, herb stuffing, and traditional gravy.

Chicken Scaloppini Doré + \$5
A tender breast of chicken, dusted with flour, washed in egg, and sautéed, topped with a delicate white wine, cream, and butter reduction and capers.

Flank Steak + \$5
Flank steak, marinated in herbs, garlic, and olive oil, then grilled, thinly sliced, and topped with a shallot-mushroom demi-glace.

Top Sirloin G + \$6
Herb-grilled top sirloin with caramelized onions and a red wine demi-glace.

Grilled Filet of Beef G + \$8
Six-ounce filet mignon, lightly seasoned and grilled to perfection; finished with a wild mushroom demi-glace.

Seafood

Great Lakes Whitefish G + \$5
Fresh Great Lakes whitefish broiled and topped with candied pecans and lemon-thyme beurre blanc.

Herb-Roasted Atlantic Salmon G + \$5
Herb-roasted salmon served with a fennel, caper, and tomato relish.

BBQ Salmon + \$5
BBQ salmon topped with mango-pineapple relish and served with toasted coconut jasmine rice.

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

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Vegetarian

Gemelli Pasta Primavera **V** + \$3
Steamed fresh seasonal vegetables, blended in a roasted tomato sauce and served over gemelli pasta, then topped with freshly grated Parmesan cheese.

Grilled Vegetable Kabobs **V X G** +\$3
Grilled vegetable kabobs with tomato-pepper-lime sauce and brown rice.

Grilled Portobello Mushroom **V** + \$3
A grilled Portobello mushroom topped with Swiss chard, couscous, red pepper, cranberries, and a lemon-garlic sauce.

Wild Mushroom Polenta **V G** + \$3
Polenta with goat chees and sautéed wild mushrooms; topped with coconut cream sauce.

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

Portobello Mushroom Ravioli **V** + \$4
Tender ravioli stuffed with Portobello mushrooms, topped with artichokes, roasted peppers, and fresh basil, served with an herb mornay sauce.

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Customize Your Luncheon

At the University Club and Henry Center, 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.

Combo Entrées

If you can't decide on a single entrée, consider offering a combination of entrées to your guests through a "Combo Plate," providing smaller portions of two entrées on the same plate. Popular combinations include:

Chicken Scaloppini Doré & Salmon +\$5
Flank Steak & Cherry Chicken +\$5
Flank Steak & Salmon +\$5
Flank Steak & Whitefish +\$5
Beef Tenderloin & Asparagus Chicken +\$6
Filet Mignon & Salmon +\$7

Create your own "Combo Plate" by combining any two dinner entrées. The per-person charge will be the cost of the higher priced entrée plus \$1 for chicken or \$2 for beef or fish as the second item.

Special Dietary Needs

If someone in your group requires a vegetarian, vegan, gluten-free, low-sodium, low-fat, or other specialized meal, please advise your catering representative 48 hours in advance and we will provide an alternate selection for these individuals at no additional charge, providing the total number of alternative selections does not exceed 10% of your guarantee.

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.

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.

Deli Lunch Buffet

Chef's Choice of Two Homemade Soups

Garden Salad with Tomatoes, Cucumbers, and Carrots;
Raspberry Vinaigrette, Buttermilk Ranch,
and Golden Italian Dressings

Chef's Choice of Two 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 Tray

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

\$23 per person/Minimum guarantee of 35 people
(Upcharge of \$5 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, or you're off on a field trip or to a golf outing, we offer delicious boxed lunches as a convenient 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 bottled water \$16.50 per person
(Upcharge of \$3 on the Day Meeting Package)

Note: Gluten-free bun available upon request.

Get your event off to a great start with a selection of hors d'oeuvres from our extensive menu. Unless otherwise specified, 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**.....\$3.50
Tri-Colored Tortilla Chips with Fresh Salsa.....\$3.50
Add warm con queso dip and guacamole.....+\$3.50
Fancy Mixed Nuts.....\$4

Bruschetta

- Mozzarella & Tomato Bruschetta**.....\$5
Fresh mozzarella cheese, Roma tomatoes, and julienned fresh basil on toasted baguette bread brushed with virgin olive oil.
Bruschetta Duo.....\$5.50
A duo of our delicious mozzarella & tomato and wild mushroom & goat cheese bruschetta, sure to please everyone!

Kabobs, Shooters, & Spoonettes

- Fresh Fruit Kabobs** **V X G**.....\$5.50
Fresh strawberries, together with morsels of ripe honeydew, cantaloupe, and pineapple, woven onto a bamboo skewer.
Caprese Kabobs **V X G**.....\$5.50
Roma tomato, fresh mozzarella ball, fresh basil, Kalamata olive.
Antipasto Kabobs **G**.....\$6
Roasted tomato, fresh mozzarella ball, prosciutto, artichoke heart.
Mini Shrimp Shooters **G**.....\$5.50
A shooter glass of shrimp with citrus cocktail sauce and a lemon slice.
Shrimp Spoonettes.....\$7
Spoonette with guacamole, mascarpone cheese, and cilantro chili shrimp.

Cold Hors d'Oeuvres

- Asparagus & Prosciutto Bundles** **G**.....\$5.50
Italian air- and salt-cured prosciutto blanketing blanched tender-crisp asparagus.
Roast Beef Roulade **G**.....\$5.50
Tender roast beef wrapped around blanched tender-crisp asparagus and served with horseradish cream.
Balsamic Fig & Goat Cheese Flatbread.....\$5.50
A plump Calimyrna fig, marinated in aged Balsamic vinegar, topped with creamy goat cheese, fresh chives, and applewood smoked bacon, on hand-cut flatbread.
Tomato Basil Crackers **G V**.....\$5.50
Herb cracker with Boursin cheese, roasted tomatoes, and julienne basil.
Prosciutto Wrapped Melon **G**.....\$5.50
Prosciutto ham wrapped around fresh melon slices.
Smoked Salmon Toasts.....\$5.50
Smoked salmon on baguette toasts with roasted tomatoes, capers, and herb cream cheese.
Prosciutto & Cheese Pears.....\$6
A wedge of poached pear with prosciutto ham and crumbled bleu cheese.
Poached Salmon Salad.....\$6
A scoop of poached salmon salad in an endive cup topped with dill cream.
Seared Tuna.....\$7
Seared tuna on wonton crisps with shiitake mushroom-tomato salsa.
Poached Shrimp.....\$7
Poached shrimp with a chive cream cheese and cocktail sauce in a mini bouchée pastry.
Jumbo Shrimp.....\$8
Served with cocktail sauce and lemon.

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Hors d'Oeuvres (cont'd)

Get your event off to a great start with a selection of hors d'oeuvres from our extensive menu. Unless otherwise specified, 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 \$4.50 Kosher beef cocktail franks in puff pastry; horseradish cream.	Buffalo Chicken Spring Roll \$5.50 Served with a bleu cheese sauce.
Barbecued Meatballs \$4.50 Baked meatballs, simmered in a tangy barbecue sauce.	Chicken & Lemongrass Potstickers \$5.50 Tender chicken, scallions, roasted garlic, and lemongrass, wrapped in a wonton wrapper and steamed; served with soy sauce.
Herb-Seasoned Chicken Wings \$4.75 Jumbo chicken wings, seasoned and fried; ranch dressing.	Wild Mushroom Beggar's Purse V \$5.50 Wild mushrooms, brandy, and herbs in a phyllo purse.
Spanikopita V \$4.75 Spinach and feta cheese wrapped in phyllo dough triangles.	Portobello Mushroom Puffs V \$6 Mushrooms, tomato and goat cheese in puff pastry.
Assorted Petite Quiches \$4.75 Eggs, cream, and cheese baked in mini pastry rounds.	Mini Reuben \$6 Corned beef, sauerkraut, and Swiss cheese layered in a flaky caraway pastry puff.
Vegetarian Spring Rolls V \$5 Served with plum sauce.	Coconut Chicken Tenders \$6 Chicken coated with grated coconut; sweet and sour sauce.
Mini Chicken Quesadillas \$5 Chicken, peppers & cheese in tiny flour tortillas; fresh salsa.	Chicken Marsala Pot Pies \$6 Roasted chicken, Marsala wine, cream, green onions, mushrooms, and shallots in a buttery pie crust.
Asian Potstickers \$5 Asian pork and vegetable potstickers; sesame soy sauce.	Barbacoa Beef Tacos \$6.50 Barbacoa beef with peppers, onions, cilantro, and chipotle peppers wrapped in a flour tortilla.
Loaded Skins \$5 Potato skins loaded with cheddar, Jack, and Swiss cheeses, sour cream, bacon, and green onions.	Smoked Bacon Jam Tarts \$6.50 Bacon, port wine, brown sugar, cream, and bleu cheese in a quinoa tart shell.
Fried Brie with Raspberry Coulis V \$5.25 Lightly breaded brie cheese, fried; raspberry coulis.	Mini Beef Wellingtons \$6.50 Beef bites and mushroom duxelle in puff pastry; horseradish sauce.
Asparagus in Crispy Phyllo V \$5.25 Buttery asparagus and asiago cheese wrapped in phyllo dough.	Beef Bourguignon \$6.50 Tender beef and applewood smoked bacon, braised in burgundy wine with garlic, thyme, and mushrooms, wrapped in buttery puff pastry.
Three Cheese Macaroni Bake \$5.25 Aged white cheddar, Monterey Jack, and Gruyère cheeses, paired with a creamy egg custard and diced al dente macaroni.	Maryland Mini Crabcakes \$7.50 Seasoned crab meat patties served with rémoulade sauce.
Chicken and Cashew Spring Rolls \$5.50 Served with a soy scallion sauce.	Scallops Wrapped in Bacon \$7.50 Served with a pineapple fruit relish.
Thai Peanut Chicken Satay \$5.50 Marinated chicken, skewered and served with a Thai peanut sauce.	Coconut Shrimp \$7.50 Shrimp coated with grated coconut; banana-curry sauce.
Crab Fried Wonton \$5.50 A creamy blend of crab and cream cheese, wrapped in wonton and fried, served with a plum dipping sauce.	Tempura Shrimp \$8 <i>Shrimp fried in tempura batter and dusted in rice crisps.</i>
Parmesan Artichoke Hearts V \$5.50 Artichoke hearts filled with creamy goat cheese and zesty Parmesan cheese, lightly breaded and fried; marinara sauce.	

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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

Make-Your-Own Salad Bar: Tossed Garden Salad

Mixed Baby Greens, Chopped Bacon, Sliced Cucumbers,
Seasoned Croutons, Chopped Eggs,
Shredded Cheese, Sunflower Seeds
Dressings: Ranch, Balsamic Vinaigrette,
Blue Cheese

Composed Salads

Cous Cous with Grilled Vegetables, Feta Cheese
& Greek Dressing
Dill Cucumber Salad

Breads & Spreads:

Dinner Rolls, Pita Bread
Extra Virgin Olive Oil, Butter
Meat-Stuffed Grape Leaves
Spinach Dip

Hot Buffet

Chicken Courdon Bleu with Herb Cream Sauce
Grilled Sizzler Steak, Au Jus with Sautéed Onions
Cheese Ravioli with Julienne Vegetables
& Mornay Sauce
Baked Whitefish with Candied Pecans,
Dried Cherry & Peach Relish
Fresh Steamed Broccoli Crowns
Three-Grain Rice Pilaf

Desserts & Beverages

White Chocolate Raspberry Cheesecake
Tiramisu

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

Menu #2

Make-Your-Own Salad Bar: Classic Cobb Salad

Romaine Lettuce, Shredded Cheese, Grape Tomatoes,
Sliced Cucumbers, Julienned Turkey Breast,
Chopped Eggs, Kidney Beans
Dressings: Ranch, Raspberry Vinaigrette, Fat-Free Italian

Composed Salads

Sweet Potato & Raisins with Honey Dressing
Spicy Lobster Salad

Bread & Spreads

Dinner Rolls, Pita Bread
Extra Virgin Olive Oil, Butter
Tabbouleh Salad
Artichoke Hummus

Hot Buffet

Baked Salmon with Maple Glaze and Fuji Apple Relish
Stewed Beef Tips with Tomatoes, Peppers,
Onions, & Potatoes
Roast Pork Loin with Cherry Stuffing & Sage Gravy
Leek & Wild Mushroom Risotto
Sautéed Zucchini and Yellow Squash Provençal
Roasted Fingerling Potatoes

Desserts & Beverages

Tuxedo Torte
Warm Bread Pudding

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

Menu #3

Make-Your-Own Salad Bar: Tossed Garden Salad

Mixed Baby Greens, Grape Tomatoes, Sliced Cucumbers,
Cottage Cheese, Chopped Bacon, Seasoned Croutons,
Sunflower Seeds, Chopped Eggs
Dressings: Ranch, Balsamic Vinaigrette,
Raspberry Vinaigrette

Composed Salads

Grilled Vegetable Platter
Seafood Pasta Salad

Breads & Spreads

Wheat Pita Bread, Dinner Rolls
Extra Virgin Olive Oil, Butter
Spinach Dip
Roasted Garlic Hummus

Hot Buffet

Chicken Doré with Lemon Caper Butter Sauce
Cornmeal Catfish with Creole Sauce
Roast Prime Rib of Beef, au Jus, Horseradish Cream
Spanakopita
Fresh Green Beans with Herb Tomatoes
Dauphinoise Potatoes

Desserts & Beverages

Lemon Berry Mascarpone Torte
German Chocolate Cake

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

Menu #4

Make-Your-Own Salad Bar: Greek Salad

Romaine Lettuce, Feta Cheese Crumbles,
Greek Olives, Beets, Sliced Roma Tomatoes
Pepperoncini, Diced Turkey, Sliced Cucumber
Dressings: Greek, Ranch, Fat-Free Italian

Composed Salads

Broccoli, Cauliflower & Raisin Salad
Orecchiette Pasta with Fresh Mozzarella,
Grape Tomatoes, Basil and Olive Oil

Breads & Spreads

Dinner Rolls, Pita Bread
Extra Virgin Olive Oil, Butter
Vegetable-Stuffed Grape Leaves
Tabbouleh

Hot Buffet

Fried Cod with Lemons and Tartar Sauce
Mediterranean Chicken Drumsticks
Braised BBQ Beef Short Ribs
Eggplant Roulade with Herb Cream and Grilled Peppers
Broccoli and Cauliflower
Sweet Potato Hash

Desserts & Beverages

New York-Style Cheesecake with Berries
Cherry Pie

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

Menu #5

Make-Your-Own Salad Bar: Tossed Garden Salad

Mixed Baby Greens, Sliced Cucumbers, Grape Tomatoes,
Cottage Cheese, Chopped Bacon, Sunflower Seeds,
Seasoned Croutons
Dressings: Ranch, Honey Mustard, Balsamic Vinaigrette

Composed Salads

Beet & Potato Salad
Black Eyed Pea & Tomato Salad

Breads & Spreads

Naan Bread, Pita Bread
Extra Virgin Olive Oil, Butter
Roasted Tomato Hummus
Shrimp Salad

Hot Buffet

Chicken Skewers with Peppers & Onions
Pot Roast with Zesty Gravy
Fried Calamari with Marinara Sauce
Baked Polenta with Wild Mushrooms
& Goat Cheese Cream Sauce
Provençal Okra Stew
Steamed Redskins with Herb Butter

Desserts & Beverages

Chocolate Mousse Torte
Rice Pudding with Cinnamon

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

Menu #6

Make-Your-Own Salad Bar: Caesar Salad

Romaine Lettuce, Grape Tomatoes, Sliced Cucumbers,
Cottage Cheese, Chopped Eggs,
Seasoned Croutons, Fresh Parmesan Cheese, Anchovies
Dressings: Caesar, Italian Vinaigrette, Creamy Peppercorn

Composed Salads

Jicama & Grapefruit Salad with Ancho-honey Dressing
Seven-Layer Salad

Breads & Spreads

Dinner Rolls, Pita Bread
Extra Virgin Olive Oil, Butter
Roasted Garlic Hummus
Waldorf Salad

Hot Buffet

Grilled Flank Steak with Shallot-Mushroom Demi-Glace
Grilled Chicken Teriyaki with Sliced Pineapple
Baked Salmon with Artichoke, Tomato & Pepper Relish
Fettuccini Alfredo
Boursin Mashed Potatoes
Sautéed Squash Medley

Desserts & Beverages

Warm Apple Crisp
Key Lime Tarts

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

Dinner Entrées

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

- Rosemary-Garlic Chicken G** \$22
A breast of chicken, lightly seasoned with herbs, grilled and topped with roasted tomatoes and lemon-chive sauce.
- Asparagus Chicken** \$22
Sautéed chicken breast topped with asparagus and Boursin cheese sauce.
- Grilled Teriyaki Chicken** \$22
Sweet soy-marinated chicken with grilled pineapple and sesame-teriyaki sauce over jasmine rice.
- Chicken Marsala** \$22
Sautéed breast of chicken with wild mushrooms, braised leeks, and a Marsala wine sauce.
- Asian Chicken** \$22
Sautéed Asian chicken with shiitake mushrooms, baby bok choy, bean sprouts, red peppers, carrots, and sliced squash over lemon grass basmati rice, sweet hoisin sauce.
- Roasted Turkey** \$22
Roasted turkey with sage stuffing, mashed potatoes, and gravy.
- Chicken Saltimbocca** \$23
A sautéed breast of chicken topped with julienned prosciutto ham and Fontina cheese; served with a sage beurre blanc.
- Macadamia Cherry Chicken** \$23
Macadamia nut and dried cherry stuffed breast of chicken with sweet cherry beurre blanc.
- Chicken Oscar G** \$24
Sautéed chicken with crab, asparagus, and béarnaise sauce.
- Chicken Scaloppini Doré** \$24
A tender breast of chicken, dusted with flour, washed in egg, and sautéed, topped with a delicate white wine, cream, and butter reduction and capers.

Seafood

- Baked Whitefish** \$25
Baked whitefish topped with dried cherries and pecans; served with lemon-thyme sauce.
- Baked Atlantic Salmon G** \$25
Baked salmon with a maple glaze; served with a Fuji apple and orange relish.
- Roasted Salmon G** \$25
Roasted salmon with stewed artichokes, tomatoes, and wild mushrooms; served with a basil beurre blanc.
- Miso Glazed Chilean Sea Bass G** \$30
Chilean sea bass with leeks, shiitake mushrooms, and sweet-soy glaze.

Pork & Beef

- Herb-Crusted Pork Loin** \$25
Herb-crusted pork loin, with dried cherry stuffing and a sweet onion demi-glaze.
- Flank Steak** \$27
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 G** \$30
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** \$31
Twelve-ounce Angus New York strip steak, grilled to perfection and topped with bleu cheese butter and a cabernet demi-glaze.
- Grilled Filet Mignon G** \$34
Eight-ounce filet of beef, lightly seasoned and grilled, then finished with a sweet onion demi-glaze.
- Roast Tenderloin of Beef G** \$34
Eight-ounces of grilled herb-roasted tenderloin, topped with a wild mushroom demi-glaze.

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Dinner Entrées (cont'd)

Vegetarian

- Grilled Vegetable Kabob** **V X G**\$19
Grilled vegetable kabob with tomato-pepper-lime sauce over brown rice.
- Grilled Vegetable Medley** **V**\$20
An assortment of grilled vegetables topped with a balsamic drizzle, accompanied by barley risotto tossed with a corn and basil pesto and drizzled with a smoked onion chipotle sauce.
- Wild Mushroom Polenta** **V G**\$21
Polenta with goat cheese and sautéed wild mushrooms; topped with coconut cream sauce
- Spicy Tomato & Artichoke Tart** **V**\$21
Roasted tomatoes, artichokes, mozzarella cheese, and roasted red pepper hummus, in a jalapeño tart shell.
- Stuffed Acorn Squash** **V G**\$21
One-half acorn squash, stuffed with shiitake mushroom and asparagus risotto and baked, then drizzled with a balsamic reduction and Parmesan cheese.
- Portobello Mushroom Ravioli** **V**\$21
Tender ravioli stuffed with Portobello mushrooms, topped with artichokes, roasted peppers and fresh basil, served with an herb mornay sauce.

Combo Plates

If you can't decide on a single entrée, consider offering a combination of entrées to your guests through a "Combo Plate," providing smaller portions of two entrées.

- Chicken Scaloppini Doré & Salmon** \$26
- Flank Steak & Cherry Chicken** \$28
- Flank Steak & Salmon** \$29
- Flank Steak & Whitefish** \$29
- Beef Tenderloin & Asparagus Chicken** \$35
- Filet Mignon & Salmon** \$36

Create your own "Combo Plate" by combining any two dinner entrées. The per-person charge will be the cost of the higher priced entrée plus \$1 for chicken or \$2 for beef or fish as the second item.

Symbol Key:

G Gluten Free **V** Vegetarian **X** Vegan

Customize Your Dinner

At the University Club and Henry Center, 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, vegan, gluten-free, low-sodium, low-fat, or other specialized meal, please advise your Event Manager three business days in advance, and we will provide an alternate selection for these individuals at no additional charge, providing the total number of alternative selections does not exceed 10% of your guarantee.

Multiple/Split Entrées

A Multiple or Split Entrée provides entrée choices for your guests. A fee of \$3 per person will be assessed for two selections and \$4 per person for three selections. Your guests' selections must to be made in advance and communicated to your Event Manager with your final guarantee, and you must provide entrée markers or place cards that clearly indicate each person's entrée selection.

Choice of Five Menu

For parties of up to 25 people, we offer a special "Choice of Five" menu. This menu varies with the seasons and features the Chef's selection of poultry, beef, fish, seafood, and vegetarian entrées. Your guests will each be presented with an attractively prepared menu describing these five selections, and are able to order the entrée of their choice. A surcharge of \$50 for private à la carte service applies to this unique option. Ask your Event Manager for details.

Don't See What You Want?

After reviewing our standard selections, please let us know if you don't see what you had in mind. Your Event Manager can discuss your objectives with the U-Club's 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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Dessert Selections

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

Ice Cream

A scoop of MSU Dairy vanilla or chocolate ice cream, served:
in a berry bowl with a cookie roll\$3.50
in a waffle cookie cup with chocolate sauce\$4.50

Chocolate or White Chocolate Mousse

Your choice of creamy milk chocolate or white chocolate mousse served:
in a china cup\$4
in a chocolate cup with raspberry sauce\$5

Dutch Apple Pie\$4.50

A traditional favorite made with juicy apples, flavored with cinnamon and topped with streusel.

Fruit of the Forest Pie\$4.50

Pastry pie crust filled with assorted fruits and topped with streusel.

Carrot Cake with Cream Cheese Frosting\$4.50

Incredibly moist carrot cake made with walnuts and layered with our smooth cream cheese frosting. Just like Mom's, only better!

Lemon Wedge\$4.50

White chiffon cake, layered with a light lemon cream and topped with lemon buttercream frosting.

Boston Cream Torte\$4.50

Layers of moist yellow cake filled with vanilla pastry cream, topped with chocolate ganache and finished with a rosette of whipped cream and a maraschino cherry.

Black Forest Torte\$5

Three layers of dark chocolate cake smothered with whipped cream and decorated with bing cherries and chocolate shavings.

Strawberry Shortcake Wedge\$5

Luscious sponge cake with a layer of Bavarian cream topped with fresh strawberries and whipped cream.

Tiramisu Wedge\$5

Espresso-infused sponge cake layered with mascarpone cheese and whipped cream with a dusting of cocoa.

Lemon Italian Torte\$5

Pound cake filled with a lemon-mascarpone cream, frosted and topped with streusel crumbs and powdered sugar.

Ultimate Chocolate Torte\$5.50

Velvety chocolate mousse between layers of chocolate decadence and chocolate butter cake on a chocolate cookie crust, finished with chocolate ganache and chocolate chips.

White Chocolate Raspberry Swirl Cheesecake \$5.50

Heavenly white chocolate cheesecake in a graham cracker crust with a raspberry glaze and topped with white chocolate curls.

Italian Cream Torte\$5.50

Almond pound cake layered with amaretto mascarpone cream, frosted and covered with toasted almonds.

Key Lime Pie with Raspberry Coulis\$5.50

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

NY-Style Cheesecake with Strawberries\$5.50

Cheesecake so creamy, so smooth, so satisfying it makes the Statue of Liberty smile!

Turtle Cheesecake\$5.50

Caramel cheesecake on a graham cracker crust, drizzled with fudge topping, and sprinkled with pecans.

Tuxedo Torte\$5.50

Marble cake with a layer of white and milk chocolate mousse topped with a chocolate ganache.

Toasted Coconut Snowball Sundae\$6

A ball of MSU Dairy 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\$6.50

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\$6.50

MSU Dairy 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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Pastry & Dessert Displays

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

Cookies, Brownies & Bars\$4.50
An assortment of the University Club's freshly baked cookies, signature brownies, and a variety of dessert bars.

Chocolate-Dipped Strawberries\$5
Large, juicy, fresh strawberries, hand-dipped in luscious rich chocolate; two berries provided per person.

All-American Dessert Buffet\$7.50
Chef's selection of two scrumptious cakes, two bakery fresh pies, and strawberry shortcake, served with whipped cream.

Chocolate Fountain \$7.50*
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, fresh fruit, and berries.

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

Ice Cream Parlor Favorite\$8
Start with vanilla and chocolate MSU Dairy ice cream, then 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.

Sweetest of the Sweet\$8
A splendid selection of miniature Viennese pastries, whole tortes, pies and cheesecakes.

Magnificent Miniatures\$8.50
Delectable delights, including miniature cheesecakes, miniature fruit and pecan tarts, mini-mousse cups, cream puffs, éclairs, brownies, and mini cupcakes.

Cupcakes by the Dozen\$18
Moist chocolate and vanilla cupcakes with your choice of frosting color. Embellishments available for an extra charge—Just ask your Event Manager for details.

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.*

Bananas Foster \$9
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 \$9
Bing cherries, flambéed with butter, brown sugar, brandy, and cherry liqueur, served over vanilla ice cream and topped with chocolate shavings.

Strawberries Romanoff \$9
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 chocolate,
vanilla, or marble sheet cake created especially for you!*

Single Layer:

Quarter Sheet Cake (serves 12 - 24 people)\$50
One-half Sheet Cake (serves 36 - 48 people).....\$100
Full Sheet Cake (serves 70 - 96 people).....\$180

Double Layer:

One-half sheet cake (serves 48-64 people)\$150
Full Sheet Cake (serves 96-128 people).....\$250

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..... \$100 per pan

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Hors d' Oeuvres Trays

- Silver Dollar Sandwiches** \$120
An assortment of roast beef, ham, and turkey served on wheat and white rolls with condiments; 50 pieces.
- Sushi** \$140
Five different varieties of sushi; served with wasabi, pickled ginger, and soy sauce; 50 pieces.
- Smoked Fish Tray** \$140
Smoked salmon, trout, and peppered mackerel with toast rounds and crackers, herb cream cheese, and lemon. Serves up to 25.
- Atlantic Salmon** \$185
One whole poached salmon served with toast rounds and crackers, dill & rémoulade sauces, and lemon. Serves up to 50.
- Antipasto Platter** \$7/person
Cornichons, Kalamata olives, marinated artichokes and mushrooms, pickled asparagus, roasted peppers, salami rolls, provolone cheese, and toast rounds.
- Hummus & Spinach Dip** \$4/person
Served with fresh pita bread triangles.
- Warm Spinach & Artichoke Dip** \$4.50/person
Served with baguette slices and crackers.
- Crudités & Batonettes** \$4/person
Bite-sized seasonal vegetables with buttermilk ranch dip.
- Fruit Platter** \$4.50/person
An array of fresh melons, fruits, and berries.
- Cheese Platter** \$4.50/person
International and domestic cheeses with assorted crackers.
- Combination Tray** \$11/person
A colorful combination of seasonal vegetable crudités with buttermilk ranch dip, plus a fruit and cheese tray.

Carving Stations

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

- Whole Roasted Breast of Turkey** \$185
Accompanied by cranberry-orange relish and assorted petite rolls. Serves 40.
- Honey-Glazed Ham** \$195
Spiral-cut ham, accompanied by grain and wine mustards and assorted petite rolls. Serves 50.
- Roasted Tenderloin of Beef** \$275
Served with Béarnaise sauce, horseradish cream, petite croissants, and silver dollar rolls. Serves 20.

Action Stations

*Your guests will make their own creation!
Ask us about other stations we can create just for your event.*

Mashed Potato Bar

Mashed Potatoes
Mashed Sweet Potatoes

Toppings:

Candied Pecans
Brown Sugar • Marshmallows
Butter • Sour Cream
Chives • Bacon
Shredded Cheese
Sautéed Mushrooms
Chopped Steamed Broccoli

\$10/person

Pasta Bar

Cheese Ravioli
Cavatappi Pasta

Toppings:

Marinara Sauce
Alfredo Sauce
Meatballs • Italian Sausage
Bacon • Baby Shrimp
Scallions • Parmesan Cheese
Sautéed Mushrooms
Grilled Vegetables

\$10/person

Food Bars

- Pizza Bar** \$12/person
Supreme, pepperoni, and vegetarian pizzas served with Caesar salad, cheesy bread sticks, marinara sauce, Parmesan cheese, and red pepper flakes.
- Fajita Bar** \$11/person
Grilled beef and chicken strips with sautéed onions and peppers, lettuce, tomatoes, shredded cheese, salsa, sour cream, guacamole, soft tortillas, and Spanish rice.

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Late-Night Munchies

Available after 8:00 p.m.; Prices are per person.

Loaded Skins	\$5
Potato skins loaded with cheddar, Jack, and Swiss cheeses, sour cream, bacon, and green onions.	
Big Bites	\$5
Jumbo, cold grinders, sliced and served with potato chips*.	
Pork Sliders	\$6
Roasted pork, simmered in homemade barbecue sauce, served with soft buns, sliced pickles, and potato chips*.	
Late-Night Pizza	\$7
Pepperoni and cheese pizza with cheesy garlic bread sticks.	
Slider Snacks	\$7
Angus beef "sliders" served with potato chips*.	
Sparty-Style Coney s	\$7
Coney hot dogs with chili, onions, mustard, and shredded <i>cheese</i> , served with <i>potato chips</i> *.	

* Substitute French fries for an additional \$1/person.

Reception Beverages

One gallon provides approximately 25-30 servings.

*For additional beverages or a full bar,
please refer to our Bar Services section.*

Coffee & Tea Samovar Service	\$60/gallon
<i>Organic French roast, whipped cream, chocolate, & condiments</i>	
Iced Tea	\$45/gallon
Lemonade	\$45/gallon
Punch	\$45/gallon
<i>Cranberry Cooler, Fruit Punch, or Strawberry Lemonade</i>	
Sparkling Champagne or Mimosa Punch	\$75/gallon
Slushies —Your choice of two flavors	\$400
<i>Up to three hours for up to 100 people, with attendant</i>	
Coketail Bar	\$5/person, plus \$15 per hour

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For your convenience, we offer **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.

Option One: Hosted Bar by Consumption

This option is ideal for the host who wishes to sponsor cocktails for his or her guests. 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. A diverse selection of popular house, call, and premium brands, along with domestic and imported beer and wine, will be offered based on your price selection; additional brands may be added. Hosted Bar prices (below) do not include sales tax or the 22% service charge which will be added.

Option Two: Cash Bar

This option is ideal for the host who wants guests to purchase cocktails individually, and for your guests' convenience, an ATM for cash is located on the B level at the west end of the hallway. A diverse selection of popular house, call, and premium brands, plus domestic and imported beer and wine, will be offered. Let your Event Manager know if there are specific brands you would like. A cashier fee of \$15.00 per hour will be charged. Cash Bar prices (below) include sales tax and service charge.

Pricing	Hosted Bar By Consumption	Cash Bar
Bar set-up/tear-down fee	\$65.00/bar	\$65.00/bar
House Brands (see sidebar)	\$4.50/drink	\$6.00/drink
Call Brands (see sidebar)	\$5.50/drink	\$7.00/drink
Premium Brand (see sidebar)	\$6.25/drink	\$8.00/drink
Soft Drinks	\$1.60/glass	\$2.00/glass
Fruit Juices	\$2.25/glass	\$3.00/glass
Domestic Beer	\$3.50/bottle	\$5.00/bottle
Domestic Premium & Imported Beer	\$4.50/bottle	\$6.00/bottle
House Wines	\$4.50/glass	\$6.00/glass

Upon request, additional imported beer, micro brews, seasonal craft beers, and enhanced wines may be added for an additional fee and based on availability.

House Brands

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

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
Maker's Mark Whisky
Seagram's V.O. Whisky
Stolichnaya Vodka & Flavored Vodkas
Southern Comfort • Tanqueray Gin

Premium Brands

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

Bar Policies

The University Club will provide one bartender for every 125 guests. If additional bartenders are requested, a fee of \$75 per bartender will be charged. **Cash bars, hosted bars, and hosted beer & wine bars must meet a minimum of \$150.00 in sales or a \$75.00 flat fee will be assessed to the banquet event order.** Parties must have a stated closing time for bar service. Time extensions may be allowed for a fee as long as the total time of the bar does not exceed five hours and at the manager's discretion based on the safety of the guests. Guests may not accumulate drinks or request double pours; no shots, pitchers, or Long Island Iced Teas will be served at any time. Only one drink per person will be served at last call. In accordance with the General Rules of the Michigan Liquor Control Commission, all beer, wine and liquor served on University Club or Henry Center premises must be purchased from the University Club. No alcoholic beverages will be served to persons under the age of 21. The University Club reserves the right to discontinue service of alcoholic beverages to any group or individual guest should University Club personnel determine that to be in the best interest of the guest or of the Club.

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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Bar Services (cont'd)

Option Three: Hosted Beer & Wine Bar by Consumption

This option is ideal for the host who wishes to sponsor beer and/or wine only for his or her guests. A diverse selection of popular domestic, and/or imported beer and wine, will be offered based on your price point selections. 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. Hosted Bar prices (below) do not include sales tax or the 22% service charge which will be added.

Pricing

Pricing	Hosted Bar By Consumption
Bar set-up/tear-down fee	\$65.00/bar
Domestic Beer	\$3.50/bottle
Premium & Imported Beer	\$4.50/bottle
House Wines	\$4.50/glass
Soft Drinks	\$1.60/glass
Fruit Juices	\$2.25/glass
Keg of Domestic Beer	\$250/ 1/2 bbl keg

Keg of Premium Beer,
Special & Seasonal Brews, and
Specialty Wines

Please ask your event manager
for pricing & availability

Beer List:

Domestic

Budweiser
Bud Light
Coors Light
Miller Lite
Michelob Ultra
O'Douls (Non/Alc.)
Sharp's (Non/Alc.)

Premium & Imported

Amstel Lager
Atwater Dirty Blonde Ale
Bell's Two Hearted IPA
Corona Extra Lager
Guinness Stout
Guinness Kaliber (Non-Alc.)
Heineken Pilsner
Killians Irish Red Ale
Labatt Blue Pilsner
Mountain Town Train Wreck Ale
Samuel Adams Boston Lager
Short's Bellaire Brown Ale
Stella Artois Pilsner

Wine List

Backhouse Pinot Noir, California	\$23
Kendall Jackson Chardonnay, California	\$30
Ferrari-Carano Chardonnay, Sonoma.....	\$30
Santa Margherita Pinot Grigio, Italy	\$27
Leelanau Cellars Pinot Grigio, Michigan	\$27
Ten Sisters Sauvignon Blanc, New Zealand	\$30
Sea Glass Pinot Noir, Santa Barbara.....	\$27
Parker Station Pinot Noir, Santa Barbara.....	\$27
Burgess Merlot, Napa	\$27
Kendall Jackson Cabernet, California	\$24
Aquinas Cabernet, Napa.....	\$36

House Wines

All house wines are included on all hosted and cash bars.

Douglass Hill Chardonnay	\$21
Douglass Hill Cabernet	\$21
Douglass Hill Merlot.....	\$21
Douglass Hill Pinot Grigio	\$21
Johan Klauss Piesporter	\$21

House Sparkling Wines

Cristalino	\$21
Ruffino Prosecco.....	\$23

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THE JAMES B. HENRY
CENTER FOR
EXECUTIVE
DEVELOPMENT

*Catering
Services*

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Club

MICHIGAN STATE UNIVERSITY

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