

MICHIGAN STATE
UNIVERSITY



THE JAMES B. HENRY
CENTER FOR
EXECUTIVE
DEVELOPMENT

Banquet & Catering Services



Provided by the
UNIVERSITY
Club
MICHIGAN STATE UNIVERSITY

* 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.

msuhenrycenter@bus.msu.edu • www.msuhenrycenter.org

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
Fresh Bagels 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 & Turkey Sausage
Pancakes with Syrup
Country Scrambled Eggs
with Cheese, Peppers & Herbs
Lyonnaise 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
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 Teas Selections • Fountain Drinks

A \$50 setup fee will be charged in the event a group requests a private break instead of the Commons break.

Daily Enhancements:

Monday

Vegetable Tray with Dip
Tortilla Chips & Salsa
Gold Fish Crackers
Skittles
Chocolate Covered Raisins
Gourmet Brownies

Tuesday

Fresh Fruit and Cheese Trays
Spicy Chex Mix
Tootsie Rolls
Chewy Sprees
Gourmet Cookies

Wednesday

Fresh Fruit and Vegetable Trays
Peanuts and M&Ms
Potato Chips & Dip
Gourmet Brownies

Thursday

Vegetable and Cheese Trays
Tortilla Chips and Spicy Dip
Peanut M&Ms
Lifesavers
Gourmet Cookies

Friday

Fresh Fruit and Cheese Tray
Gardetto's Snack Mix
Trail Mix
Malted Milk Balls
Gourmet Brownies

Saturday & Sunday

Rotating

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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.

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.

Breakfast Enhancements

Danish or Croissant.....\$2

Assorted Individual Fruit Yogurt Cup\$2

Fresh Fruit Cup.....\$3⁵⁰

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\$3⁵⁰

Scrambled Eggs\$3

French Toast or Pancakes\$3

Bacon, Ham or Sausage Links\$3⁵⁰

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

Homemade Oatmeal w/ Toppings\$2⁵⁰
(Brown sugar, raisins, and almonds)

Donuts\$2

Granola Bars\$2

Bagels & Cream Cheese\$2⁵⁰

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\$13

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

Classic Quiche Lorraine\$13⁵⁰

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

Garden Vegetable Quiche\$13⁵⁰

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

Greek Quiche\$14

Flaky pastry filled with egg custard, peppers, tomatoes, spinach, cucumber, and feta cheese; served with seasonal fresh fruit kabob.

Breakfast Wrap\$14

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

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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: Creamy Peppercorn, Ranch, Raspberry Vinaigrette

Composed Salads

Roasted Mushrooms & Peppers with Artichokes
with Basil Balsamic Vinaigrette
Orecchiette Pasta with Cilantro Lime Pesto Dressing

Breads & Spreads

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

Hot Buffet

Roasted Tomato Basil Soup
Grilled Chicken with Pineapple, Teriyaki Sauce
Baked Salmon with Swiss Chard
and Tomatoes, Garlic-Lemon Broth
Whole Grain Rigatoni Spirals
with Steamed Garden Vegetables,
Marinara 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

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

Spanish Rice Salad with Roasted Corn Salsa
Taco Salad

Breads & Spreads

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

Carving Station

Carved Roast Flank Steak
Demi-glacé, 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

Desserts & Beverages

Warm Bread Pudding
Strawberry Shortcake Wedge

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

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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

Chicken Fajita Salad
Grilled Vegetable Pasta Salad

Breads & Spreads

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

Hot Buffet

Broccoli & Cheese Soup
Sautéed Chicken with Sweet Michigan Cherry Barbecue Sauce
and Fried Onions
Baked Potato-Crusted Cod with Chive Beurre Blanc
Portobello Mushroom Ravioli with Grilled Vegetables
and Vodka Tomato Sauce
Broccoli with Peppers
Peppered White Potatoes

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
Broccoli, Brussel Sprout & Kohlrabi Salad

Breads & Spreads

Stone-Ground Wheat Bread, Wheat Pita Bread
Miniature Croissants
Extra Virgin Olive Oil, Butter
Traditional Hummus
Spinach Dip

Carving Station

Carved Roast Pork Loin
Cherry Demi-Glace, Grain Mustard

Hot Buffet

Grilled Chicken with Artichokes and Pesto Cream
Baked Salmon with Peach and Mango Relish
Baked Three-Cheese Cavatappi Pasta with Broccoli
Green Bean Medley
Wild Rice Medley

Desserts & Beverages

Chocolate Raspberry Torte
Lemon Meringue Pie

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

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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

Asian Cole Slaw
Sweet Chili Vegetable Pasta Salad

Breads & Spreads

Miniature Butter Croissants, Pita Bread
Extra Virgin Olive Oil, Butter
Spicy Hummus
Tuna Salad

Hot Buffet

Lemongrass Soup
Hoisin Beef with Broccoli
Asian Chicken with Stir-Fried Vegetables
Stir-Fried Bok Choy and Asian Vegetables
Steamed White Rice • Fried Rice

Desserts & Beverages

Black Forest Torte
Salted Caramel Cheesecake

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

Gemeli Pasta with Roasted Red Pepper and Lemon-Pepper Chicken
Ham and Cheese Potato Salad with Sour Cream and Chive Dressing

Breads & Spreads

Sourdough, 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, Portobello Mushroom, and Goat Cheese, Roasted Red Pepper Beurre Blanc
Chili Lime Tilapia with Pineapple-Cilantro Salsa
Tri-Colored Bowtie Pasta, Asparagus, and Tomatoes with Alfredo Sauce
Broccoli and Carrots
Steamed Redskins with Parsley Butter

Desserts & Beverages

Carrot Cake
Lemon 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-energize 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

Plated Appetizers

- Butternut Squash Ravioli** **V** \$8
Butternut squash ravioli with 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** **V** \$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 Crabcake** \$9
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.

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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** \$3⁵⁰
A thick and hearty soup chock full of chopped potatoes and leeks.
- Broccoli Cheddar Soup** **V** \$3⁵⁰
Creamy broccoli soup with melted cheddar cheese.
- Wild Mushroom Bisque** \$4
Four varieties of wild mushrooms, with a splash of Marsala wine and brandy, perfectly seasoned with herbs; topped with crème fraîche.
- Crab Corn Chowder** \$4
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 Mandarin Oranges, 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.
Fuji Apple Salad with Romaine, Candied Walnuts, Fuji Apples, Cheddar Cheese; Vanilla Bean Chardonnay Dressing.
Greek Salad with Romaine, banana peppers, tomato, cucumber, sliced beets, crumbled feta cheese; Greek Vinaigrette.

** Add \$.25 per person for two dressings preset on the tables.*

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Lunch Selections – Chilled

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 Salad or Sandwich choices listed below.

Lunch is available until 3:00 p.m. All chilled 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

~ banquet beverages (including coffee, tea, iced tea, milk, and soft drinks)

Salads

Caesar Salad varies; see below
Crisp romaine lettuce tossed with Caesar dressing, topped with seasoned croutons, grape tomatoes, and fresh Parmesan cheese. Served with: Grilled Chicken (+\$ 2), Salmon (+\$3), Skirt Steak (+\$ 4), or Portobello Mushroom (+\$2)

Grilled Chicken Quesadilla Salad + \$2⁵⁰
Romaine lettuce, tomatoes, roasted red peppers, pepper jack cheese, tortilla strips, grilled chicken, and cilantro-lime vinaigrette with a chipotle sour cream drizzle.

Lemon Pepper Salmon Salad..... + \$3
Lemon pepper salmon, Romaine lettuce, crisp mixed greens, toasted almonds, grape tomatoes, sliced strawberries, dried cranberries, and balsamic-basil 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, and sliced pears; served with homemade raspberry-maple vinaigrette.

Sandwiches

G Gluten-free bread is available for all sandwiches.

Roasted Turkey Sandwich + \$2
Roasted turkey with an artichoke-tomato relish, pesto mayonnaise, and crisp Romaine on a soft white bun, served with kettle chips.

Cherry Chicken Salad Wrap.....+ \$2⁵⁰
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.

Grilled Chicken Sandwich.....+ \$2⁵⁰
Grilled chicken, lettuce, tomato, smoked bacon, and avocado, with herb mayonnaise on a soft white bun; served with kettle chips.

Boxed Lunches to Go

The perfect solution for a busy agenda, a field trip, or a golf outing!

Our delicious boxed lunches include:

Your Choice of Sandwich on White Bun with Lettuce, Tomato, and Condiments
Package of Chips • Home-Baked Cookie • Crisp Apple • Bottled Water

Grilled Vegetable + \$2
Ham + \$2⁵⁰
Cherry Chicken Salad + \$3
Turkey + \$3
Roast Beef + \$3⁵⁰

Boxed lunches are offered for off-site consumption only;
no venue for dining is included.

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Lunch Selections – Hot

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** **U** + \$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.
- Asian Spice Chicken** + \$4
Asian spice chicken with crisp Asian vegetables, jasmine rice, and Yuzu garlic sauce; served with a vegetable spring roll.
- Asparagus & Boursin Chicken** + \$4
A sautéed chicken breast, topped with asparagus and a Boursin cheese sauce.
- Island Chicken** **G** + \$4
Sautéed chicken with roasted red peppers, and sweet and spicy key lime sauce.
- Herb & Garlic Chicken** **G** + \$4
Fresh herb garlic-marinated chicken breast sautéed and topped with a roasted tomato-artichoke relish.
- Roasted Turkey** + \$4⁵⁰
Sliced roasted herb breast of turkey with mashed potatoes, herb stuffing, and traditional gravy.
- Chicken Scaloppini Doré** **U** + \$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.

Beef

- Flank Steak*** + \$6
Flank steak, marinated in herbs, garlic, and olive oil, then grilled, thinly sliced, and topped with a shallot-mushroom demi-glace.
- Top Sirloin*** **G** + \$6⁵⁰
Herb-grilled top sirloin with caramelized onions and a red wine demi-glace.
- Grilled Filet of Beef*** **G** + \$9⁵⁰
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 toasted almonds and lemon beurre blanc.
- Herb-Roasted Atlantic Salmon** **G** + \$5⁵⁰
Herb-roasted salmon served with a fennel, caper, and tomato relish.
- Hawaiian Salmon** **G** + \$5⁵⁰
Hawaiian salmon with pineapple relish and toasted coconut jasmine rice.
- Baked Orange Roughy** **G** + \$5⁵⁰
Baked orange roughy topped with a warm Provençal sauce.

Symbol Key:

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

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Lunch Selections – Hot (cont'd)

Vegetarian

Gemelli Pasta Primavera **V** + \$2⁵⁰
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 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.

Tofu Stir Fry **V X G** + \$3
Sweet soy-glazed tofu and stir-fried vegetables over brown rice.

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; topped 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

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 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.

Choice of Four Menu

For parties of 10-25 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 surcharge of \$50 applies. Ask your catering representative for details.

Combo Entrées or Multiple Entrées

If you can't decide on a single entrée, consider offering a combination of entrées to your guests through one of two ways:

- ~A "Combo" provides smaller portions of 2 entrées. You will be charged the cost of the higher priced entrée, plus \$1 pp.
- ~A "Multiple Entrée" provides entrée choices for your guests. A fee of \$2 per person will be assessed for two selections and \$4 per person for three selections. Name tags or place cards must be provided to indicate each person's selection.

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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Hors d'Oeuvres

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, and served buffet style. For Butler-style passed hors d'oeuvres, please add \$25/item.

Snacks

- Pretzels, Potato Chips and Dip \$3
- Tri-Colored Tortilla Chips with Fresh Salsa..... \$3
Add warm con queso dip and guacamole \$6
- Fancy Mixed Nuts & Gourmet Mints \$3⁵⁰

Bruschetta

- Mozzarella & Tomato Bruschetta** **V** \$4⁵⁰
Fresh mozzarella cheese, Roma tomatoes, and julienned fresh basil on toasted baguette bread brushed with virgin olive oil.
- Assorted Bruschetta** **V** \$5⁵⁰
A duo of our delicious mozzarella & tomato and wild mushroom & goat cheese bruschetta, sure to please everyone!

Kabobs

- Fresh Fruit Kabobs** **V X G** \$5
Fresh strawberries, together with morsels of ripe honeydew, cantaloupe, and pineapple, woven onto a bamboo skewer.
- Caprese Kabobs** **V X G** \$5
Roma tomato, fresh mozzarella ball, fresh basil, Kalamata olive.
- Antipasto Kabobs** **G** \$5⁵⁰
Roasted tomato, fresh mozzarella ball, prosciutto, artichoke heart.

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Cold Hors d'Oeuvres

- Asparagus & Prosciutto Bundles** **G** \$5
Italian air- and salt-cured prosciutto blanketing blanched tender-crisp asparagus.
- Roast Beef Roulade** **G** \$5
Tender roast beef wrapped around blanched tender-crisp asparagus and served with horseradish cream.
- Balsamic Fig & Goat Cheese Flatbread** \$5
A plump Calimyrna fig, marinated in aged Balsamic vinegar, topped with creamy goat cheese, fresh chives, and Applewood smoked bacon, on hand-cut flatbread..
- Prosciutto Wrapped Melon** **G** \$5
Prosciutto ham wrapped around fresh melon slices.
- Smoked Salmon Toasts** \$5
Smoked salmon on baguette toasts with roasted tomatoes, capers, and herb cream cheese.
- Mini Shrimp Shooters** **G** \$5
A shooter glass of shrimp with citrus cocktail sauce.
- Prosciutto & Cheese Pears** **G** \$5
A wedge of poached pear with prosciutto ham & bleu cheese.
- Poached Salmon Salad** **G** \$5⁵⁰
A scoop of poached salmon salad in an endive cup topped with dill cream.
- Tomato Basil Crackers** **G V** \$5⁵⁰
Herb cracker with Boursin cheese, roasted tomatoes, and julienne basil.
- Seared Tuna** \$6
Seared tuna on wonton crisps with shiitake mushroom-tomato salsa.
- Poached Shrimp** \$6⁵⁰
Poached shrimp with a chive cream cheese and cocktail sauce in a mini bouchée pastry.
- Shrimp Spoonette** \$7
Spoonette with guacamole, mascarpone cheese, and cilantro chili shrimp.
- Jumbo Shrimp** \$7⁵⁰
Served with cocktail sauce and lemon.

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Hors d'Oeuvres (cont'd)

MICHIGAN STATE
UNIVERSITY



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

Barbecued Meatballs \$4 ²⁵ Baked meatballs, simmered in a tangy barbecue sauce.	Chicken & Lemongrass Potstickers \$5 ²⁵ Chicken, scallions, roasted garlic, and lemongrass, wrapped in a wonton wrapper and steamed; served with soy sauce.
Puffy Cocktail Franks \$4 ⁵⁰ Kosher beef cocktail franks in puff pastry; horseradish cream.	Smoked Brisket Picadillo Empanadas \$5 ⁵⁰ Slowly smoked beef brisket, crushed tomatoes, chopped jalapeños, and Monterey Jack cheese, wrapped in an empanada pastry and baked; served with fresh salsa.
Herb-Seasoned Chicken Wings \$4 ⁵⁰ Jumbo chicken wings, seasoned and fried; ranch dressing.	Parmesan Artichoke Hearts V \$5 ⁵⁰ Artichoke hearts filled with creamy goat cheese and zesty Parmesan cheese, lightly breaded and fried; marinara sauce.
Spanikopita V \$4 ⁵⁰ Spinach and feta cheese wrapped in phyllo dough triangles.	Mini Tuscan Ratatouille Tart \$5 ⁵⁰ Buttery tart shell filled with a medley of perfectly seasoned roasted zucchini, yellow squash, red onions, and bell peppers, mixed with a rich blend of herb and ricotta cheese.
Assorted Petite Quiches \$4 ⁵⁰ Mushroom, cheese, Lorraine, and Florentine mini quiches.	Buffalo Chicken Spring Roll \$5 ⁵⁰ Served with a bleu cheese sauce.
Vegetarian Spring Rolls V \$4 ⁷⁵ Served with plum sauce.	Wild Mushroom Beggar's Purse V \$5 ⁵⁰ Wild mushrooms, brandy, and herbs in a phyllo purse.
Mini Chicken Quesadillas \$4 ⁷⁵ Chicken, peppers & cheese in tiny flour tortillas; fresh salsa.	Portobello Mushroom Puffs V \$5 ⁵⁰ Mushrooms, tomato and goat cheese in puff pastry.
Asian Potstickers \$4 ⁷⁵ Asian pork and vegetable potstickers; sesame soy sauce.	Mini Reuben \$5 ⁵⁰ Corned beef, sauerkraut, and Swiss cheese layered in a flaky caraway pastry puff.
Fried Brie with Raspberry Coulis V \$5 Lightly breaded brie cheese, fried; raspberry coulis.	Mini Beef Wellingtons \$6 Beef bites and mushroom duxelle in puff pastry; horseradish sauce.
Reuben Crisp \$5 A crisp tart shell filled with corn beef, sauerkraut, and Thousand Island dressing; topped with aged Swiss cheese.	Coconut Chicken Tenders \$6 Chicken coated with grated coconut; sweet and sour sauce.
Crab Fried Wonton \$5 A creamy blend of crab and cream cheese, wrapped in wonton and fried, served with a plum dipping sauce.	Beef Bourguignon \$6 Tender beef and applewood smoked bacon, braised in burgundy wine with garlic, thyme, and mushrooms, wrapped in buttery puff pastry.
Asparagus in Crispy Phyllo V \$5 Asparagus and asiago cheese wrapped in phyllo dough.	Maryland Mini Crabcakes \$7 Seasoned crab meat patties served with rémoulade sauce.
Chicken and Cashew Spring Rolls \$5 Served with a soy scallion sauce.	Scallops Wrapped in Bacon \$7 Served with a pineapple fruit relish.
Loaded Skins \$5 Potato skins loaded with cheddar, Jack, and Swiss cheeses, sour cream, bacon, and green onions.	Coconut Shrimp \$7 Shrimp coated with grated coconut; banana-curry sauce.
Three-Cheese Macaroni Bake \$5 ²⁵ Aged white cheddar, Monterey Jack, and Gruyère cheeses, paired with a creamy egg custard and diced macaroni.	
Thai Peanut Chicken Satay \$5 ²⁵ Skewered marinated chicken; Thai peanut 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

Wild Rice Salad with Dried Cranberries and Golden Raisins
Green Bean, Feta Cheese and Tomato Salad

Breads & Spreads:

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

Hot Buffet

Asparagus Chicken with Boursin Cheese Sauce
Grilled Sizzler Steak,
au Jus with Sautéed Onions
Vegetable Lasagna Rollups with Wild Mushrooms
and Gruyere Cheese Sauce
Tortilla Tilapia with White Bean and Mango Salsa
Fresh Steamed Broccoli Crowns
Three-Grain Rice Pilaf

Desserts & Beverages

Cheesecake with Berries
Assorted Gourmet Miniature Pastries

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

Asian Chicken Salad with Sweet Chili 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 Gravy
Roast Pork Loin with Cippolini Onion Demi-Glace
Asparagus and Shiitake Mushroom Risotto
Sautéed Zucchini and Yellow Squash Provençal
Roasted Fingerling Potatoes

Desserts & Beverages

German Chocolate Torte
Dutch Apple Pie

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

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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
Antipasto 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
Baked Whitefish with Cranberry Apple Leek Sauce
Swiss Steak with Mushroom Gravy
Spinach Pie
Fresh Green Beans with Herb Tomatoes
Au Gratin Potatoes

Desserts & Beverages

Lemon Berry Mascarpone Torte
Tuxedo Torte

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
Tuna Salad

Hot Buffet

Fried Cod with Lemons and Tartar Sauce
Sautéed Chicken with Spinach, Fontina Cheese,
and Sage Beurre Blanc
Roast Prime Rib of Beef, au Jus, Horseradish Cream
Cheese Ravioli with Roasted Peppers
and Artichokes, Marinara Sauce
Honey-Glazed Carrots
Sweet Potato Hash with Corn

Desserts & Beverages

Italian Cream Torte
Warm Apple Crisp

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

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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

Cauliflower Salad
Cucumber Salad

Breads & Spreads

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

Hot Buffet

Tandoori Chicken Drumsticks
Butter Chicken
Shrimp Curry
Lentil Vegetable Medley
Haricots Vert
Saffron Rice

Desserts & Beverages

Rich Bread Pudding
Rice Pudding with Nuts

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

Spanish Rice and Three-Bean Salad
Seven-Layer Taco 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 with Roasted Corn and Black Bean Relish,
with Chipotle Beurre Blanc
Baked Salmon with Shiitake and Lemongrass Broth
Linguini Pasta with Roasted Tomatoes, Wild Mushrooms,
Grilled Squash, Pesto Cream
Boursin Mashed Potatoes
Sautéed Squash Medley

Desserts & Beverages

Chocolate Espresso Cheesecake
Key Lime Tart

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

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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

- Sautéed Rosemary-Garlic Chicken G** \$21
A breast of chicken, lightly seasoned with herbs, grilled and topped with roasted tomatoes and lemon-chive sauce.
- Grilled Teriyaki Chicken** \$21
Sweet soy-marinated chicken with grilled pineapple and sesame-teriyaki sauce over jasmine rice.
- Asparagus Chicken**..... \$22
Sautéed chicken breast topped with asparagus and Boursin cheese sauce.
- Hunter's Chicken G** \$22
Sautéed herb chicken topped with a warm wild mushroom, corn, tomato, and pepper relish.
- Grilled Asian Chicken**..... \$22
Grilled Asian chicken with shiitake mushrooms, baby bok choy, bean sprouts, red peppers, carrots, and sliced squash over lemongrass basmati rice, sweet hoisin sauce.
- Roasted Turkey** \$22
Roasted turkey with sage stuffing, mashed potatoes, gravy.
- Chicken Saltimbocca G** \$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 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 U** \$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**..... \$24
Fresh Great Lakes whitefish baked and topped with dried cherries and pecans, lemon-thyme sauce.
- Baked Atlantic Salmon G** \$25
Baked salmon with a maple glaze; topped with a Fuji apple and orange relish.
- Roasted Salmon G** \$25
Roasted salmon with julienne squash medley, herb beurre blanc.
- Baked Red Snapper G** \$27
Baked red snapper topped with stewed tomatoes, roasted garlic, and grilled zucchini, lemon-basil risotto.

Pork & Beef

- Herb-Crusted Pork Loin** \$24
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 and thinly sliced; shallot-mushroom demi-glaze.
- Roast Prime Rib of Beef G** \$28
Twelve-ounces of Angus prime rib of beef, seasoned and slow-roasted to perfection; au jus and horseradish cream.
- New York Strip Steak G** \$30
Grilled twelve-ounce Angus New York strip steak, topped with bleu cheese butter and a cabernet demi-glaze.
- Grilled Filet Mignon G** \$34
Eight-ounce filet of beef, lightly seasoned and grilled, 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.

Symbol Key:

V Vegetarian	G Gluten Free
X Vegan	U U-Club Signature Dish

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Dinner Entrées (cont'd)

Vegetarian

- Gemelli Pasta Primavera** **V**\$19
Steamed fresh seasonal vegetables, blended in a roasted tomato sauce and served over gemelli pasta, then topped with freshly grated Parmesan cheese.
- Grilled Vegetable Kabob** **V X G**\$19
Grilled vegetable kabob; pepper-lime sauce over brown rice.
- Grilled Vegetable Medley** **V**\$20
Assorted 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.
- Stuffed Acorn Squash** **V G**\$20
One-half acorn squash, stuffed with shiitake mushroom and asparagus risotto and baked, then drizzled with a balsamic reduction and Parmesan cheese.
- Grilled Tofu** **V X G**\$21
Grilled tofu with marinated eggplant, rice noodles, and coconut red curry sauce
- 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. The per-person charge will be the cost of the higher priced entrée, plus \$1. Some of our most popular "combo" plates include:*
- Chicken Scaloppini Doré & Salmon** \$26
- Flank Steak & Cherry Chicken** \$28
- Flank Steak & Whitefish** \$28
- Beef Tenderloin & Asparagus Chicken** \$35
- Filet & Salmon** \$35

Symbol Key:

- | | |
|---------------------|--------------------------------|
| V Vegetarian | G Gluten Free |
| X Vegan | U U-Club Signature Dish |

Customize Your Dinner

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.

Choice of Four Menu

For parties of 10-25 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 surcharge of \$50 applies. Ask your catering representative for details.

Multiple Entrées

A "Multiple Entrée" provides entrée choices for your guests. A fee of \$2 per person will be assessed for two selections and \$4 per person for three selections. Name tags or place cards must be provided to indicate each person's selection.

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 manager 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, please let us know if you don't see what you had in mind. Your catering manager can discuss your objectives with our talented culinary staff and provide you with a proposal designed especially for you. This includes theme meals, ethnic dishes, and 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
in a waffle cookie cup with chocolate sauce \$4

Chocolate or White Chocolate Mousse

Your choice of creamy milk chocolate or white chocolate mousse served:
in a china cup \$3⁵⁰
in a chocolate cup with a raspberry drizzle \$4⁵⁰

Dutch Apple Pie \$4

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

Fruit of the Forest Pie \$4

Pastry pie crust filled with assorted fruits and topped with whipped cream.

Carrot Cake with Cream Cheese Frosting \$4⁵⁰

Incredibly moist carrot cake made with walnuts and layered with our smooth cream cheese frosting.

Lemon Wedge \$4⁵⁰

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

Black Forest Torte \$4⁵⁰

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

Boston Cream Torte \$4⁵⁰

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

Ultimate Chocolate Torte \$5

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 Cheesecake \$5

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

Italian Cream Torte \$5

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

Key Lime Pie with Raspberry Coulis \$5

Florida Key Lime Pie made with a graham cracker crust and garnished with raspberry coulis.

NY-Style Cheesecake with Strawberries \$5

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

Turtle Cheesecake \$5

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

Tuxedo Torte \$5

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

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.

Toasted Coconut Snowball Sundae \$5⁵⁰

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.

Hot Fudge Turtle Pie \$5⁵⁰

Vanilla ice cream in a cookie crust layered with caramel sauce, hot fudge, and pecans. This turtle won't go slowly!

Spartan Mile High Pie \$6

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. (Service is limited to a maximum of 50 guests.)

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Dessert Selections (cont'd)

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

An assortment of the University Club's freshly baked cookies, signature brownies, and a variety of dessert bars.

Chocolate-Dipped Strawberries \$4⁵⁰

Large, juicy, fresh strawberries, hand-dipped in luscious rich chocolate; two berries provided per person.

Chocolate Fountain \$7*

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.*

All-American Dessert Buffet \$7

Chef's selection of two scrumptious cakes, two bakery fresh pies, and strawberry shortcake, served with whipped cream.

Ice Cream Parlor Favorite \$7⁵⁰

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 \$7⁵⁰

A splendid selection of miniature Viennese pastries, whole tortes, pies, and cheesecakes.

Magnificent Miniatures \$8⁵⁰

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

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 \$8

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 \$8

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

Strawberries Romanoff \$8

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) \$95

Full Sheet Cake (serves 70-96 people) \$175

Double Layer:

One-half sheet cake (serves 48-64 people) \$145

Full Sheet Cake (serves 96-120 people) \$245

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 per pan

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Reception Specialties

Hors d' Oeuvres Trays

- Atlantic Salmon** \$185
One whole poached salmon, decorated and served with toast rounds and crackers, dill & rémoulade sauces, and lemons; serves up to 50.
- Smoked Fish Tray** \$140
Smoked salmon, trout, and peppered mackerel with toast rounds and crackers, herb cream cheese, and lemons; serves up to 25.
- Silver Dollar Sandwiches** \$110
An assortment of roast beef, ham, and turkey served on wheat and white rolls with lettuce, tomato, and condiments; 50 pieces.
- Sushi** \$135
Five different varieties of sushi; served with wasabi, pickled ginger, and soy sauce; 50 pieces.
- Hummus & Spinach Dip** \$4/person
Served with fresh pita bread triangles.
- Warm Spinach & Artichoke Dip** \$4/person
Served with baguette slices and crackers.
- Crudités & Batonettes** \$4/person
A variety of bite-sized seasonal vegetables and buttermilk ranch dip.
- Antipasto Platter** \$7/person
Cornichons, Kalamata olives, marinated artichokes and mushrooms, pickled asparagus, roasted peppers, salami rolls, provolone cheese, and toast rounds.
- Fruit Platter** \$4⁵⁰/person
An array of fresh melons, fruits, and berries.
- Cheese Platter** \$4⁵⁰/person
International and domestic cheeses with assorted crackers.
- Combination Tray** \$11/person
An impressive and colorful display offering:
- Seasonal vegetable crudités with buttermilk ranch dip
 - An array of fresh melons, fruits, and berries
 - International and domestic cheeses with assorted crackers

Action Stations

Your guests will make their own creation in a martini glass, selecting from a wide array of toppings and sauces. 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
Chopped Steamed Broccoli
\$9 per person

Pasta Bar

Cheese Ravioli
Penne Pasta

Toppings:

Marinara Sauce
Alfredo Sauce
Bacon
Meatballs
Italian Sausage
Baby Shrimp
Parmesan Cheese
Scallions
Grilled Vegetables
\$10 per person

Carving Stations

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

Whole Roasted Breast of Turkey

Accompanied by natural gravy, cranberry-orange relish and assorted petite rolls. Serves 40\$185

Honey-Glazed Ham

Spiral-cut ham, accompanied by grain and wine mustards and assorted petite rolls. Serves 50\$195

Roasted Tenderloin of Beef

Served with Béarnaise sauce, horseradish cream, petite croissants, and silver dollar rolls. Serves 20.....\$275

Food Bars

Pizza Bar

Supreme, pepperoni, and vegetarian pizzas served with Caesar salad, cheesy bread sticks, marinara sauce, Parmesan cheese, and red pepper flakes\$11

Fajita Bar

Grilled beef and chicken strips with sautéed onions and peppers, lettuce, tomatoes, shredded cheese, salsa, sour cream, guacamole, soft tortillas, and Spanish rice.\$10

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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*.
- Late-Night Pizza** \$6
Pepperoni and cheese pizza served with cheesy garlic bread sticks.
- Slider Snacks** \$6
Angus beef “sliders” served with potato chips*.
- Sparty-Style Coney**s \$6
Coney all-beef franks with flint-style chili sauce, onions, mustard, and shredded cheese, served with potato chips*.
- Pork Sliders** \$6
Roasted pork, simmered in homemade barbecue sauce, served with soft buns, sliced pickles, and potato chips.*

**Add French fries for \$1.*

Reception Beverages

*One gallon provides approximately 20 six-ounce servings.
For additional beverages, please refer to our
Bar Services section.*

- Coffee & Tea Samovar Service**\$50/gallon
Rwanda Free-Trade coffee, whipped cream, chocolate & condiments
- Punch**.....\$45/gallon
Cranberry Cooler, Fruit Punch, Strawberry Lemonade
- Sparkling Champagne or Mimosa Punch**\$75/gallon

Imported beer, micro brews and seasonal craft beers may be substituted for an additional fee.

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

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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 tax and service charge. *

Option Two: Cash Bar

This option is ideal for the host who wants guests to purchase cocktails individually. A diverse selection of popular house, call, and premium brands, plus domestic and imported beer and wine, will be offered; let your planner 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 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	\$4.25/bottle	\$6.00/bottle
House Wines	\$4.50/glass	\$6.00/glass

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. 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 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. 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.

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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 do not include tax or service charge. *

Pricing

Bar set-up/tear-down fee	
Domestic Beer	
Premium & Imported Beer	
House Wines	
Soft Drinks	
Fruit Juices	
Keg of Domestic Beer	
Keg of Premium Beer	
Special & Seasonal Brews	

Hosted Bar By Consumption

\$65.00/bar
\$3.50/bottle
\$4.25/bottle
\$4.50/glass
\$1.60/glass
\$2.25/glass
\$250/ 1/2 bbl keg

Please ask your event coordinator for pricing & availability

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Beer List:

Domestic

- Bud
- Bud Light
- Miller Light
- Michelob Ultra
- Coors Light
- Non/Alc. Sharp's
- Non/Alc. O'douls

Premium & Imported

- Amstel
- Corona
- Heineken
- Killians
- Labatt Blue
- Non/Alc Kaliber
- Samuel Adams
- Guinness
- Stella

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
Hess "Allomi Vineyard" Cabernet, Napa	\$30
Kendall Jackson Cabernet, California	\$24

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 White Zinfandel	\$21
Johan Klauss Piesporter	\$21

House Sparkling Wines

Cristalino	\$21
Ruffino Prosecco	\$23

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CENTER FOR
EXECUTIVE
DEVELOPMENT

Catering Services
provided by the



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