

MICHIGAN STATE  

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UNIVERSITY



THE JAMES B. HENRY  
CENTER FOR  
EXECUTIVE  
DEVELOPMENT

# Banquet & Catering Services



*Provided by the*  
UNIVERSITY  
*Club*  

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MICHIGAN STATE UNIVERSITY



## Breakfast Buffet

### Standard Items:

Kellogg Cereals (four selections)  
Instant Oatmeal  
Seasonal Fresh Fruit Bowl with Berries  
Mini Muffins (two selections)  
Freshly Baked Pecan 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 & Thursday

Bacon & Turkey Sausage **G D**

Pancakes with Syrup

Country Scrambled Eggs with  
Cheese, Peppers & Onions **G V**

Hash Brown Patties **G D**

#### Tuesday, Friday & Sunday

Bacon & Sausage Links **G D**

Scrambled Eggs with Cheese **G**

Potatoes O'Brien **G**

Blintzes with Strawberry Sauce **V**

#### Wednesday & Saturday

Bacon & Ham Steaks **G D**

Chive Scrambled Eggs **G**

Hash Browns **G V**

Biscuits & Gravy

*\$16.95 per person*

*Minimum guarantee of 25 people*

### Symbol Key:

**G** Gluten Free   **D** Dairy Free   **V** Vegetarian

## 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  
Danish  
Cinnamon Rolls  
Fresh Bagels w/ Toaster  
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

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

#### Tuesday

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

#### Wednesday

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

#### Thursday

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

#### Friday

Fresh Fruit & Vegetable Tray  
Gardetto's Mix  
Skittles • Malted Milk Balls  
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.*

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

## Menu #1

### Make-Your-Own Salad Bar: Spinach Salad

Baby Spinach, Sliced Mushrooms, Sliced Cucumbers, Dried Cherries, Diced Turkey, Pecans, Tomatoes, Shredded Cheese, Cottage Cheese

**G** Dressings: Ranch, Raspberry Vinaigrette, Poppy Seed Vinaigrette

### Composed Salads

Greek Chopped Salad over Romaine Lettuce **G V**

Bowtie Pasta Salad with Asparagus and Mushrooms and Creamy Basil Dressing **V**

### Breads & Spreads

Artisan French Baguette, Wheat Pita Bread, Extra Virgin Olive Oil, Butter

Roasted Garlic Hummus **G D V**

Chicken Salad **G D**

### Hot Buffet

Cream of Asparagus & Boursin Cheese Soup **V**

Grilled Chicken Thighs with Red Cabbage, Bok Choy, and Mango Relish **G D**

Baked Salmon with Corn & Black Bean Relish and Roasted Pepper Beurre Blanc **G**

Whole Grain Penne Pasta with Smoked Vegetables, Marinara Sauce, Fresh-Grated Parmesan Cheese **V**

Fresh Green Beans **G V**

Herb-Roasted New Potatoes **G V**

### Desserts & Beverages

Salted Caramel Cheesecake  
Tiramisu

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

**G** Dressings: Ranch, Balsamic Vinaigrette, Cilantro Vinaigrette

### Composed Salads

Mexican Quinoa Salad with Orange-Lime Dressing **G D V**

Taco Salad **G**

### Breads & Spreads

Jalapeño Cheddar Bread, Miniature Croissants

Tortilla Chips, Pita Bread

Extra Virgin Olive Oil, Butter

Traditional Hummus **G D V**

Seafood Salad **D**

### Carving Station

Carved Roast Flank Steak **D**

Demi-glace **G D**, Horseradish Cream **G**

### Hot Buffet

Southwest Chicken Fajitas with Grilled Onions & Peppers, Warm Flour Tortillas, Shredded Cheese, Guacamole, and Salsa

Cheddar & Jack Cheese Enchiladas **V**

Fiesta Corn with Sweet Peppers and Black Beans **G V**

Rice with Fresh Cilantro and Lime Zest **G V**

Mini Bean Burritos **V**

### Desserts & Beverages

Strawberry Shortcake Wedge  
Lemon Meringue Pie

Regular Coffee, Decaf, and Tea Service

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## Menu #3

### Make-Your-Own Salad Bar: Caesar Salad

Romaine Lettuce, Grape Tomatoes, Sliced Cucumbers, White Beans, Cottage Cheese, Sliced Chicken Breast Seasoned Croutons, Fresh Parmesan Cheese, Anchovies

**G** Dressings: Caesar, Golden Italian, Ranch

### Composed Salads

Grilled Eggplant, Zucchini, Tomato & Peach Salad **G** (vegan)

Snowpea, Cucumber & Radish Salad with Herb Yogurt **G V**

### Breads & Spreads

Asiago Cheese Bread, Pita Bread  
Extra Virgin Olive Oil, Butter

Spicy Roasted Red Pepper Hummus **G D V**

Tuna Salad **G D**

### Hot Buffet

Vegetable Broth Soup (Chef's Choice) **G V**

Sautéed Lemon Chicken with Shaved Fennel and Sage Beurre Blanc **G**

Fried Cod with Lemons and Tarter Sauce

Portabella Mushroom Ravioli with Julienne Vegetables and Alfredo Sauce **V**

Tri-Colored Fingerling Potatoes with Herb Butter **G V**

Broccoli with Peppers **G V**

### Desserts & Beverages

Key Lime Pie  
Double Chocolate Wedge

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

**G** Dressings: Ranch, Honey Mustard Vinaigrette, Balsamic Vinaigrette

### Composed Salads

Grilled Redskin Potato Salad **G V**  
Spiced Shrimp Pasta Salad with Tomato, Red Onion & Cilantro **D**

### Breads & Spreads

Whole Wheat Bread, Wheat Pita Bread  
Miniature Croissants  
Extra Virgin Olive Oil, Butter  
Traditional Hummus **G D V**  
Spinach Dip **G D V**

### Carving Station

Carved Breast of Turkey **G D**  
Natural Gravy **D**, and Cranberry Relish **G D**

### Hot Buffet

Grilled Jerk Chicken with Corn Relish & Scallion Pepper Sauce **G**  
Baked Salmon with Swiss Chard and Honey Mustard Sauce **G**

Mac & Cheese with Roasted Vegetables and White Cheddar Havarti Sauce **V**

Green Bean Medley **G V**

Wild Rice Medley **G V**

### Desserts & Beverages

Lemon-Berry Mascarpone Torte  
Dutch Apple 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, Blackberries

**G** Dressings: Mandarin, Ranch, Raspberry Vinaigrette

### Composed Salads

Beet Salad with Arugula and Goat Cheese **G V** (contains nuts)

Green Bean Potato Salad **G D V**

### Breads & Spreads

Naan Bread, Pita Bread  
Extra Virgin Olive Oil, Butter  
Spicy Hummus **G D V**

Tuna Salad **G D**

### Hot Buffet

Cream of Tomato Basil Soup with Corn **V**

Sautéed Tarragon Chicken with Shallot Cream Sauce

Sweet Chili Orange Roughy with Scallions and Snow Peas **D**

Penne Pasta with Spinach, Artichokes, and  
Marinara Sauce **D V**

Quinoa, Brown Rice & Couscous blend with Cherries **V**

Asparagus **G V**

### Desserts & Beverages

Assorted Cheesecake  
Chocolate Mousse Torte

## 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

**G** Dressings: Blue Cheese, Ranch, Raspberry Vinaigrette

### Composed Salads

Butternut Squash Pasta Salad with Parsley Vinaigrette **G V**

Bacon & Brussel Sprouts Slaw **G D**

### Breads & Spreads

Honey White Bread, Pita Bread, Mini Croissants  
Extra Virgin Olive Oil, Butter  
Traditional Hummus **G D**

Spicy Lobster Salad **G D**

### Carving Station

Carved Skirt Steak **G**

Demi-Glace **G D**, Horseradish Cream **G**

### Hot Buffet

Chicken Stuffed with White Beans, Fontina Cheese, Swiss Chard, and Tomatoes with Herb Beurre Blanc

Chili-Lime Tilapia with Fruit Relish **D**

Tri-Colored Bowtie Pasta, Asparagus, Roma Tomatoes, and Parmesan Cheese Sauce **V**

Broccoli and Carrots **G V**

Sliced Potatoes with Roasted Garlic, Mustard Seed **G V**

### Desserts & Beverages

Warm Bread Pudding  
Fruit of the Forest Pie

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

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# Soups, Salads & Starters

## 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.

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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** ..... \$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

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

**G** Dressings: Ranch, Balsamic Vinaigrette, Blue Cheese

### Composed Salads

Vegetable Lentil Salad **G D V**

Poached Seafood with Lo Mein Noodles,  
Shredded Cabbage & Miso Vinaigrette **D**

### Breads & Spreads:

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

### Hot Buffet

Honey Dipped Fried Chicken

Grilled Sizzler Steak, Au Jus with Burgundy Mushrooms **G**

Cheese Ravioli with Julienne Vegetables  
& Marinara Sauce **V**

Fresh Steamed Broccoli Crowns **G V**

Three-Grain Rice Pilaf **G V**

### Desserts & Beverages

Turtle Cheesecake  
Cherry Pie

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, Chopped Bacon, Kidney Beans

**G** Dressings: Ranch, Raspberry Vinaigrette, Fat-Free Italian

### Composed Salads

Orange Chicken & Cabbage Salad  
with Ginger Dressing **D** (contains nuts)

Spicy Lobster Salad **D**

### Bread & Spreads

Dinner Rolls, Pita Bread  
Extra Virgin Olive Oil, Butter

Tabbouleh Salad **D** (vegan)

Artichoke Hummus **G D V**

### Hot Buffet

Baked Salmon with Cumin, Spinach, White Beans & Lemon **G D**

Roast Pork Loin with Fennel, Mushrooms, Bleu Cheese  
& Onion Demi-Glace **G**

Butternut Squash Risotto **G V**

Asparagus **G V**

Chive Redskin Potatoes **G V**

### Desserts & Beverages

Tuxedo Torte  
White Chocolate Raspberry Cheesecake

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

### Symbol Key:

**G** Gluten Free   **D** Dairy Free   **V** Vegetarian

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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

**G** Dressings: Ranch, Balsamic Vinaigrette,  
Raspberry Vinaigrette

### Composed Salads

Grilled Vegetable Platter **G D** (*vegan*)  
Tarragon Chicken with Green Beans, Acini Di Pepe Pasta  
with Dijon Mustard Dressing **D**

### Breads & Spreads

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

### Hot Buffet

Seafood Jambalaya over White Rice **G D**  
Roast Prime Rib of Beef, au Jus **G D**,  
& Horseradish Cream **G**  
Spanakopita **V**  
Fresh Green Beans with Herb Tomatoes **G V**  
Dauphinoise Potatoes **G V**

### Desserts & Beverages

Cheesecake with Berries  
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

**G** Dressings: Greek, Ranch, Fat-Free Italian

### Composed Salads

Blackened Salmon with Tomatoes, Scallions, Watercress  
& Capers drizzled with Lemon Balsamic Vinegar **G D**

Orecchiette Pasta with Fresh Mozzarella,  
Grape Tomatoes, Basil and Olive Oil **V**

### Breads & Spreads

Dinner Rolls, Pita Bread  
Extra Virgin Olive Oil, Butter  
Roasted Tomato Hummus **G D V**  
Baba Ganoush **G D V**

### Hot Buffet

Smoked Chicken Wings with Dipping Sauces **G D**  
Classic Pot Roast with Vegetables & Gravy  
Fried Eggplant Parmesan **V**  
Broccoli and Cauliflower **G D V**  
Sweet Potato Hash **G D V**

### Desserts & Beverages

Blueberry Pie  
Lemon Wedge

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,  
Black Beans, Seasoned Croutons  
**G** Dressings: Ranch, Honey Mustard, Balsamic Vinaigrette

### Composed Salads

Ziti Pasta with Grilled Vegetables  
& Smoked Tomato Dressing **D V**

Grilled Romaine & Crab Salad **D**

### Breads & Spreads

Naan Bread, Pita Bread  
Extra Virgin Olive Oil, Butter  
Hummus **G D V**  
Shrimp Salad **G D**

### Hot Buffet

Grilled Chicken Thighs with Harissa Vegetables **G D**

Boneless Beef Short Ribs with Barbecue **D**

Baked Polenta with Wild Mushrooms  
& Boursin Cheese Cream Sauce **G V**

Green Bean Almandine **G V**

Garlic Mashed Potatoes **G V**

### Desserts & Beverages

Key Lime Tarts  
Chocolate Espresso Torte

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  
**G** Dressings: Caesar, Italian Vinaigrette, Creamy  
Peppercorn

### Composed Salads

Bulgar Wheat with Roasted Vegetables &  
Mango Citrus Vinaigrette **D V**

Seven-Layer Salad **G D**

### Breads & Spreads

Dinner Rolls, Pita Bread  
Extra Virgin Olive Oil, Butter  
Roasted Garlic Hummus **G D V**  
Cherry Chicken Salad **G D**

### Hot Buffet

Ginger Chicken with Stir Fry Vegetables &  
Sweet Hoisin Sauce **D**

Baked Salmon with a Smoky Spiced Slaw **G D**

Fettuccini Alfredo with Artichokes **V**

Fried Rice **D**

Sautéed Squash Medley **G V**

### Desserts & Beverages

Mini Cannolis  
Black Forest Torte

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

#### Symbol Key:

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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

- 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 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*

## 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.

## Late-Night Munchies

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

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

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

*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 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.

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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.

<b>Pricing</b>	<b>Hosted Bar By Consumption</b>
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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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