Banquet & Catering Services
Breakfast Selections—DMP

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
  - Pancakes with Syrup
  - Country Scrambled Eggs with Cheese, Peppers & Onions
  - Hash Brown Patties

- **Tuesday, Friday & Sunday**
  - Bacon & Sausage Links
  - Scrambled Eggs with Cheese
  - Hash Browns
  - Blintzes with Strawberry Sauce

- **Wednesday & Saturday**
  - Bacon & Ham Steaks
  - Chive Scrambled Eggs
  - Hash Browns
  - 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.
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## 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
  - Dressings: Ranch, Raspberry Vinaigrette, Poppy Seed Vinaigrette

**Composed Salads**
- Greek Chopped Salad over Romaine Lettuce
  - Bowtie Pasta Salad with Asparagus and Mushrooms and Creamy Basil Dressing

**Breads & Spreads**
- Artisan French Baguette, Wheat Pita Bread
- Extra Virgin Olive Oil, Butter
- Roasted Garlic Hummus
- Chicken Salad

**Hot Buffet**
- Cream of Asparagus & Boursin Cheese Soup
- Grilled Chicken Thighs with Red Cabbage, Bok Choy, and Mango Relish
- Baked Salmon with Corn & Black Bean Relish and Roasted Pepper Beurre Blanc
- Whole Grain Penne Pasta with Smoked Vegetables, Marinara Sauce, Fresh-Grated Parmesan Cheese
- Fresh Green Beans
- Herb-Roasted New Potatoes

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

**Composed Salads**
- Mexican Quinoa Salad with Orange-Lime Dressing

**Breads & Spreads**
- Jalapeño Cheddar Bread, Miniature Croissants
- Tortilla Chips, Pita Bread
- Extra Virgin Olive Oil, Butter
- Traditional Hummus
- Seafood Salad

**Carving Station**
- Carved Roast Flank Steak
  - Demi-glace, Horseradish Cream

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

**Desserts & Beverages**
- Strawberry Shortcake Wedge
- Lemon Meringue Pie
- Regular Coffee, Decaf, and Tea Service

(Milk, Soft Drinks, and Juice upon request)

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03-2-2018

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Luncheon Buffets—DMP

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
Sautééd 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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03-2-2018
Luncheon Buffets—DMP

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

Dressings: Mandarin, Ranch, Raspberry Vinaigrette

Composed Salads
Beet Salad with Arugula and Goat Cheese (contains nuts)
Green Bean Potato Salad

Breads & Spreads
Naan Bread, Pita Bread
Extra Virgin Olive Oil, Butter
Spicy Hummus
Tuna Salad

Hot Buffet
Cream of Tomato Basil Soup with Corn
Sautéed Tarragon Chicken with Shallot Cream Sauce
Sweet Chili Orange Roughy with Scallions and Snow Peas
Penne Pasta with Spinach, Artichokes, and Marinara Sauce
Quinoa, Brown Rice & Couscous blend with Cherries
Asparagus

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

Dressings: Blue Cheese, Ranch, Raspberry Vinaigrette

Composed Salads
Butternut Squash Pasta Salad with Parsley Vinaigrette
Bacon & Brussel Sprouts Slaw

Breads & Spreads
Honey White Bread, Pita Bread, Mini Croissants
Extra Virgin Olive Oil, Butter
Traditional Hummus
Spicy Lobster Salad

Carving Station
Carved Skirt Steak
Demi-Glace, Horseradish Cream

Hot Buffet
Chicken Stuffed with White Beans, Fontina Cheese, Swiss Chard, and Tomatoes with Herb Beurre Blanc
Chili-Lime Tilapia with Fruit Relish
Tri-Colored Bowtie Pasta, Asparagus, Roma Tomatoes, and Parmesan Cheese Sauce
Broccoli and Carrots

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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03-2-2018
Soups, Salads & Starters

Plated Appetizers

Butternut Squash Ravioli ........................................ $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.

Soup du Jour .......................................................... $3
Let our chef select one of two soups made fresh daily.

Tomato & Basil Soup ........................................... $3
Roasted fresh tomatoes, delicately flavored with onion, garlic and special seasonings and accented with fresh chopped basil.

Hearty Vegetable Soup ........................................ $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.

Soups

Broccoli Cheddar Soup ..................................... $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.

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03-2-2018

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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.

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.

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.

Symbol Key:

G Gluten Free  V Vegetarian  X Vegan
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 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

#### 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 ........................................... + $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.

### Beef

#### 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 ........................................................... + $6
Herb-grilled top sirloin with caramelized onions and a red wine demi-glace.

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

### Seafood

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

#### Herb-Roasted Atlantic Salmon ................................ + $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.

### Symbol Key:

- **G** Gluten Free  
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Note: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.
**Lunch Selections – Hot**

### 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** VXG ....................... +$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** VG ................................. + $3  
Polenta with goat cheese 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.
Specialty Luncheons

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.
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.

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 julienne 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.
Hors d’Oeuvres (cont’d)

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

Hot Hors d’Oeuvres

Puffy Cocktail Franks ........................................ $4.50
Kosher beef cocktail franks in puff pastry; horseradish cream.

Barbecued Meatballs ........................................ $4.50
Baked meatballs, simmered in a tangy barbecue sauce.

Herb-Seasoned Chicken Wings ................................ $4.75
Jumbo chicken wings, seasoned and fried; ranch dressing.

Spanikopita V .................................................. $4.75
Spinach and feta cheese wrapped in phyllo dough triangles.

Assorted Petite Quiches ........................................ $4.75
Eggs, cream, and cheese baked in mini pastry rounds.

Vegetarian Spring Rolls V ........................................ $5
Served with plum sauce.

Mini Chicken Quesadillas ...................................... $5
Chicken, peppers & cheese in tiny flour tortillas; fresh salsa.

Asian Potstickers ................................................ $5
Asian pork and vegetable potstickers; sesame soy sauce.

Loaded Skins ....................................................... $5
Potato skins loaded with cheddar, Jack, and Swiss cheeses, sour cream, bacon, and green onions.

Fried Brie with Raspberry Coulis V ...................... $5.25
Lightly breaded brie cheese, fried; raspberry coulis.

Asparagus in Crispy Phyllo V ................................ $5.25
Buttery asparagus and asiago cheese wrapped in phyllo dough.

Three Cheese Macaroni Bake ................................. $5.25
Aged white cheddar, Monterey Jack, and Gruyère cheeses, paired with a creamy egg custard and diced al dente macaroni.

Chicken and Cashew Spring Rolls ......................... $5.50
Served with a soy scallion sauce.

Thai Peanut Chicken Satay .................................. $5.50
Marinated chicken, skewered and served with a Thai peanut sauce.

Crab Fried Wonton ............................................ $5.50
A creamy blend of crab and cream cheese, wrapped in wonton and fried, served with a plum dipping sauce.

Parmesan Artichoke Hearts V ............................... $5.50
Artichoke hearts filled with creamy goat cheese and zesty Parmesan cheese, lightly breaded and fried; marinara sauce.

Buffalo Chicken Spring Roll ................................. $5.50
Served with a bleu cheese sauce.

Chicken & Lemongrass Potstickers ....................... $5.50
Tender chicken, scallions, roasted garlic, and lemongrass, wrapped in a wonton wrapper and steamed; served with soy sauce.

Wild Mushroom Beggar’s Purse V ......................... $5.50
Wild mushrooms, brandy, and herbs in a phyllo purse.

Portobello Mushroom Puffs V ............................. $6
Mushrooms, tomato and goat cheese in puff pastry.

Mini Reuben ...................................................... $6
Corned beef, sauerkraut, and Swiss cheese layered in a flaky caraway pastry puff.

Coconut Chicken Tenders .................................... $6
Chicken coated with grated coconut; sweet and sour sauce.

Chicken Marsala Pot Pies .................................... $6
Roasted chicken, Marsala wine, cream, green onions, mushrooms, and shallots in a buttery pie crust.

Barbacoa Beef Tacos ......................................... $6.50
Barbacoa beef with peppers, onions, cilantro, and chipotle peppers wrapped in a flour tortilla.

Smoked Bacon Jam Tarts .................................... $6.50
Bacon, port wine, brown sugar, cream, and bleu cheese in a quinoa tart shell.

Mini Beef Wellentons ......................................... $6.50
Beef bites and mushroom duxelle in puff pastry; horseradish sauce.

Beef Bourguignon ............................................. $6.50
Tender beef and applewood smoked bacon, braised in burgundy wine with garlic, thyme, and mushrooms, wrapped in butter puff pastry.

Maryland Mini Crabcakes .................................. $7.50
Seasoned crab meat patties served with rémoulade sauce.

Scallops Wrapped in Bacon ................................ $7.50
Served with a pineapple fruit relish.

Coconut Shrimp ............................................... $7.50
Shrimp coated with grated coconut; banana-curry sauce.

Tempura Shrimp ............................................... $8
Shrimp fried in tempura batter and dusted in rice crisps.
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

Dressings: Ranch, Balsamic Vinaigrette, Blue Cheese

Composed Salads
Vegetable Lentil Salad
Poached Seafood with Lo Mein Noodles, Shredded Cabbage & Miso Vinaigrette

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

Hot Buffet
Honey Dipped Fried Chicken
Grilled Sizzler Steak, Au Jus with Burgundy Mushrooms
Cheese Ravioli with Julienne Vegetables & Marinara Sauce
Fresh Steamed Broccoli Crowns
Three-Grain Rice Pilaf

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, Juliened Turkey Breast, Chopped Eggs, Chopped Bacon, Kidney Beans

Dressings: Ranch, Raspberry Vinaigrette, Fat-Free Italian

Composed Salads
Orange Chicken & Cabbage Salad with Ginger Dressing (contains nuts)
Spicy Lobster Salad

Breads & Spreads
Dinner Rolls, Pita Bread
Extra Virgin Olive Oil, Butter
Tabbouleh Salad (vegan)
Artichoke Hummus

Hot Buffet
Baked Salmon with Cumin, Spinach, White Beans & Lemon
Roast Pork Loin with Fennel, Mushrooms, Bleu Cheese & Onion Demi-Glace
Butternut Squash Risotto
Asparagus
Chive Redskin Potatoes

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
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 (vegan)
Tarragon Chicken with Green Beans, Acini Di Pepe Pasta with Dijon Mustard Dressing

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

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

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
Dressings: Greek, Ranch, Fat-Free Italian

Composed Salads
Blackened Salmon with Tomatoes, Scallions, Watercress & Capers drizzled with Lemon Balsamic Vinegar
Orecchiette Pasta with Fresh Mozzarella, Grape Tomatoes, Basil and Olive Oil

Breads & Spreads
Dinner Rolls, Pita Bread
Extra Virgin Olive Oil, Butter
Roasted Tomato Hummus
Roasted Garlic Hummus
Baba Ganoush

Hot Buffet
Smoked Chicken Wings with Dipping Sauces
Classic Pot Roast with Vegetables & Gravy
Fried Eggplant Parmesan
Broccoli and Cauliflower
Sweet Potato Hash

Desserts & Beverages
Blueberry Pie
Lemon Wedge

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

Symbol Key:
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03-2-2018
Dinner Buffets

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

Dressings: Ranch, Honey Mustard, Balsamic Vinaigrette

Composed Salads
Ziti Pasta with Grilled Vegetables & Smoked Tomato Dressing
Grilled Romaine & Crab Salad

Breads & Spreads
Naan Bread, Pita Bread
Extra Virgin Olive Oil, Butter
Hummus
Shrimp Salad

Hot Buffet
Grilled Chicken Thighs with Harissa Vegetables
Boneless Beef Short Ribs with Barbecue
Baked Polenta with Wild Mushrooms & Boursin Cheese Cream Sauce
Green Bean Almandine
Garlic Mashed Potatoes

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

Dressings: Caesar, Italian Vinaigrette, Creamy Peppercorn

Composed Salads
Bulgar Wheat with Roasted Vegetables & Mango Citrus Vinaigrette
Seven-Layer Salad

Breads & Spreads
Dinner Rolls, Pita Bread
Extra Virgin Olive Oil, Butter
Roasted Garlic Hummus
Cherry Chicken Salad

Hot Buffet
Ginger Chicken with Stir Fry Vegetables & Sweet Hoisin Sauce
Baked Salmon with a Smoky Spiced Slaw
Fettuccini Alfredo with Artichokes
Fried Rice
Sautéed Squash Medley

Desserts & Beverages
Mini Cannolis
Black Forest Torte

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

Symbol Key:
- Gluten Free
- Dairy Free
- Vegetarian

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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** ................................................... $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** .................................................. $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** ........................................ $25
  Baked salmon with a maple glaze; served with a Fuji apple and orange relish.

- **Roasted Salmon** .................................................. $25
  Roasted salmon with stewed artichokes, tomatoes, and wild mushrooms; served with a basil beurre blanc.

- **Miso Glazed Chilean Sea Bass** .................................. $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-glace.

- **Flank Steak** .................................................. $27
  Flank steak, marinated in herbs, garlic, and olive oil, then grilled, thinly sliced, and topped with a shallot-mushroom demi-glace.

- **Roast Prime Rib of Beef** ........................................ $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-glace.

- **Grilled Filet Mignon** ........................................ $34
  Eight-ounce filet of beef, lightly seasoned and grilled, then finished with a sweet onion demi-glace.

- **Roast Tenderloin of Beef** ....................................... $34
  Eight-ounces of grilled herb-roasted tenderloin, topped with a wild mushroom demi-glace.
### Vegetarian Entrées

**Grilled Vegetable Kabob**
- **V, 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.
**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 merigue 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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03-2-2018
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 .................................$4.50
An assortment of the University Club’s freshly baked cookies,
signature brownies, and a variety of dessert bars.

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

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

Chocolate Fountain ...........................................$7.50*
Bite-sized treats for dipping in mouth-watering dark chocolate:
cubes of angel food cake, pound cake, cream puffs, Rice
Krispie Treats, pretzel rods, marshmallows, fresh fruit, and
berries.
*A set-up charge of $100 also applies.

Ice Cream Parlor Favorite .................................$8
Start with vanilla and chocolate MSU Dairy ice cream, then
make your favorite sundae with all the toppings, including
Oreo crumbles, Jimmies, M&M’s, toasted coconut, chopped
nuts, fresh strawberries, pineapple, caramel and hot fudge
toppings.

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

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

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

Desserts with Flair

These made-to-order desserts will add flair to your event,
and a tasty grand finale to your menu!
(Charges are per person, with a 30-person minimum)
A Chef’s Fee of $60 per hour (two-hour maximum) will apply.

Bananas Foster ...........................................$9
A warm and delicious blend of brown sugar, butter, crème
de banana, banana brandy, and cinnamon, flambéed and
served over vanilla ice cream.

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

Strawberries Romanoff ...................................$9
Fresh strawberries, flambéed with brown sugar, butter,
brandy, and crème de strawberry, served over vanilla ice
cream and topped with whipped cream.

Sheet Cakes

Top off your special function with a decorated chocolate,
vanilla, or marble sheet cake created especially for you!

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

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

U-Club Signature Cinnamon Bread Pudding

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

Serves 25-30 people ........................................$100 per pan

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Reception Specialties

**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

**Pasta Bar**
- Cheese Ravioli
- Cavatappi Pasta

**Toppings:**
- Candied Pecans
- Brown Sugar • Marshmallows
- Butter • Sour Cream
- Chives • Bacon
- Shredded 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.

Loaded Skins ................................................................. $5
Potato skins loaded with cheddar, Jack, and Swiss cheeses, sour cream, bacon, and green onions.

Big Bites ................................................................. $5
Jumbo, cold grinders, sliced and served with potato chips*.

Pork Sliders ............................................................... $6
Roasted pork, simmered in homemade barbecue sauce, served with soft buns, sliced pickles, and potato chips*.

Late-Night Pizza .......................................................... $7
Pepperoni and cheese pizza with cheesy garlic bread sticks.

Slider Snacks ............................................................ $7
Angus beef “sliders” served with potato chips*.

Sparty-Style Coneys ...................................................... $7
Coney hot dogs with chili, onions, mustard, and shredded cheese, served with potato chips*.

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

Reception Beverages

One gallon provides approximately 25-30 servings.
For additional beverages or a full bar, please refer to our Bar Services section.

Coffee & Tea Samovar Service .......................................... $60/gallon
Organic French roast, whipped cream, chocolate, & condiments

Iced Tea ....................................................................... $45/gallon

Lemonade .................................................................... $45/gallon

Punch ........................................................................... $45/gallon
Cranberry Cooler, Fruit Punch, or Strawberry Lemonade

Sparkling Champagne or Mimosa Punch ................................ $75/gallon

Slushies—Your choice of two flavors .................................. $400
Up to three hours for up to 100 people, with attendant

Cocktail Bar ................................................................. $5/person, plus $15 per hour
Bar Services

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.

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

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.
**Option Three: Hosted Beer & Wine Bar by Consumption**

This option is ideal for the host who wishes to sponsor beer and/or wine only for his or her guests. A diverse selection of popular domestic, and/or imported beer and wine, will be offered based on your price point selections. Charges are based upon actual consumption. Inventory is taken at the beginning and end of the event, and the host is charged for all beverages served to the guests. Hosted Bar prices (below) do not include sales tax or the 22% service charge which will be added.

### Pricing

<table>
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<tr>
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<th>Price</th>
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<tbody>
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<td>$2.25/glass</td>
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<tr>
<td>Keg of Domestic Beer</td>
<td>$250/ 1/2 bbl keg</td>
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<tr>
<td>Keg of Premium Beer,</td>
<td>Please ask your</td>
</tr>
<tr>
<td>Special &amp; Seasonal Brews</td>
<td>event manager</td>
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<tr>
<td>and Specialty Wines</td>
<td>for pricing &amp;</td>
</tr>
<tr>
<td></td>
<td>availability</td>
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</table>

### Hosted Bar By Consumption

- **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 Krauss Piesporter .........................................................$21

- **House Sparkling Wines**
  - Cristalino .............................................................................$21
  - Ruffino Prosecco ....................................................................$23

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