

Government Continental Breakfast \$7.25 per person*

Kellogg Hotel and Conference Center Coffee is a private blend from Lansing's Paramount Coffee Company. Enjoy!

Good Morning

Fresh Brewed Coffees and Celestial Seasonings Teas
Fruit and Cheese Danish
(based on one per guest)
Basket of Whole Fruit

Rise & Shine

Fresh Brewed Coffees and Celestial Seasonings Teas
Fresh Orange Juice, Chilled V-8 and Apple Juice
Assorted Fresh Baked Muffins
(based on one per guest)

Jump Start

Fresh Brewed Coffees and Celestial Seasonings Teas
Variety of Individual Fruit Yogurts
Scrambled Egg & Gruyere Cheese Croissant
(based on one per guest)

A La Carte Break Items

Juices and Beverages

Assorted Juices (Fresh Orange Juice, V-8 and Apple Juice) \$2.50 per person Fresh Brewed Coffees and Celestial Seasonings Teas \$2.25 per person

Assorted Soda from Coca-Cola \$2.00 each Assorted Bottled Waters (Dasani, Evian and Perrier) \$2.75 each

Fresh Fruit and Baked Goods

Sliced Seasonal Fruits and Berries \$3.75 per person Assorted Whole Fresh Fruits \$1.25 per piece

Assorted Fresh Baked Fruit and Cheese Danish \$26.00 per dozen Banana Nut Bread (ten slices per loaf) \$18.00

Assorted Bagels with Cream Cheese \$24.00 per dozen Doughnut Assortment \$23.00 per dozen

Assorted Large Muffins \$24.00 per dozen
(lemon poppy seed, chocolate, orange blossom, blueberry)

Caramel Nut Coffee Cake (sixteen slices per cake) \$24.00 Raspberry Coffee Cake (sixteen slices per cake) \$24.00

Strawberry Cream Cheese Coffee Cake (sixteen slices per cake) \$24.00 Apple Coffee Cake (sixteen slices per cake) \$24.00

Snacks

Assorted Individual Cereals, with 2% and Skim Milk \$2.75 each

Assorted Individual Fruit Yogurts \$2.25 each

Kellogg Nutri-Grain Granola Bars Assortment \$1.75 each

Assorted Kellogg Nutri-Grain Cereal Bars \$1.75 each

Served Government Luncheons \$10.25 per person*

Served Luncheons include chef's accompaniments, rolls, butter beverage and your choice of included Starter or Dessert

Michigan Chicken

roasted, served with michigan cherry and basil sauce, with wild and white rice pilaf

Baked Meat Lasagna

topped with smoked tomato sauce, accompanied by steamed broccoli florets and asiago cheese rolls

Chicken Forestiere

sauce of tomato, mushroom and bacon, served with wild and white rice pilaf

Southwest Roasted Turkey

sliced breast, served with chipotle cream sauce and a jalapeno and cilantro seasoned corn bread stuffing

Classic Meat Loaf

tomato garlic gravy, mashed potatoes, green beans and fried onions

Maple Glazed BBQ Chicken Breast

served with crisp roasted potatoes and corn

The Deli Sandwich Plate

smoked turkey breast, sugar baked ham, swiss cheese and cheddar cheese, served with red skin potato salad, marble rye bread and sourdough bread accompanied by sliced tomatoes, red onion, lettuce, kosher pickles grain mustard, classic yellow mustard, mayonnaise and sliced fruit garnish

Tortilla Wrap Box Lunch

salami, smoked turkey and baby swiss wrapped in a tomato tortilla, served with penne pasta salad, whole fruit, chips, chocolate chip cookie, appropriate condiments and a soft drink

Kellogg Chicken Caesar Salad

char-grilled chicken breast, crisp romaine lettuce, garlic croutons, parmesan cheese, served with creamy caesar dressing, and asiago cheese crusted rolls

Palak Korma

a blend fresh vegetables, beans and lentils, and authentic indian spices, served over cumin scented basmati rice

Kellogg Portobello Caesar Salad

char-grilled Portobello mushroom, crisp romaine lettuce, garlic croutons, parmesan cheese, served with creamy caesar dressing, and asiago cheese crusted rolls

Included Starters

House Mixed Greens Salad with house and ranch dressings Black Bean Soup Fresh Fruit Cup
Vegetarian Roasted Tomato Basil Bisque Broccoli and Cheddar Soup Caesar Salad

Included Desserts

Pecan Pie Chocolate Mousse Peach Pie Cherry Pie Blueberry Pie Chocolate Mousse Cake Apple Pie
MSU Dairy Ice Cream (service limited to 150 guests): Pistachio Nut Chocolate Pralines and Cream Vanilla

Served Government Dinners \$16.50 per person*

Served Dinners include chef's accompaniments, rolls, butter beverage and your choice of included Starter or Dessert

Pecan Crusted Chicken

with asiago cheese and brown butter sauce

Roast Loin of Pork

with whole grain mustard sauce, served with wild and white rice pilaf, and a sauté of squash and peppers

Cranberry Port Chicken

pan roasted, topped with cranberry port sauce, served with wild rice and walnut pilaf

Grilled Pepper Crusted London Broil

with thyme and shallot merlot sauce, served with oven roasted potatoes and broccoli

Lemon Caper Breast of Chicken

pan roasted, served with citrus pilaf

Herb Seared Salmon Fillet

with lemon scented roasted tomato, asparagus pilaf and champagne cream sauce

Chicken Parmigiana

sauteed breaded breast topped with mushroom and garlic tomato sauce, served with orzo pilaf and squash and pepper medley

Included Starters

House Mixed Greens Salad with house and ranch dressings Black Bean Soup Fresh Fruit Cup
Vegetarian Roasted Tomato Basil Bisque Broccoli and Cheddar Soup Caesar Salad

Included Desserts

Pecan Pie Chocolate Mousse Peach Pie Cherry Pie Blueberry Pie Chocolate Mousse Cake Apple Pie
MSU Dairy Ice Cream (service limited to 150 guests): Pistachio Nut Chocolate Pralines and Cream Vanilla

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* Please add applicable 20% service charge to all food and beverage items

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