



A Catered Affairé

Lansing's Finest Caterer



Okemos
CONFERENCE CENTER

Okemos Conference Center Catering Menu

The following menu is available to groups of 15 or more.
All prices are subject to a 20% service charge and a 6% sales tax.
All prices are per person.

A final guarantee is due 72 business hours prior to each meal function. This figure is not subject to reduction. Guarantees for Monday must be received by the preceding Thursday and guarantees for Tuesday must be received by the preceding Friday.

Chilled Hors D'oeuvres

	<u>Price per person</u>
Fresh Fruit Display or Fresh Fruit Kebabs	\$3.25
Vegetable Tray with Ranch Dip	\$2.85
Assorted Cheese & Cracker Tray	\$2.85
Assorted Cheese & Cracker Tray with Salami and Ham	\$3.25
Seven Layer South of the Border Dip with Tortilla Chips	\$2.75
Jumbo Shrimp Cocktail	\$4.95
Mini Cocktail Wraps	\$3.75
Fresh Fruit with Hot Fudge or Carmel Fondue	\$3.75
Bleu Cheese Pear Bruschetta	\$3.75
Vegetarian Pizza Triangles	\$2.85
Antipasto Tray (Ham, Salami, Cheese, Peppers, Olives)	\$3.55
Herbed Chicken with Spinach Stuffing	\$3.25
Asparagus Beef Wraps	\$3.25

Hot Hors D'oeuvres

	Price per person
California Crab Melt with Crackers	\$3.25
Hot Artichoke Dip with Crackers	\$3.25
Crab Stuffed Mushroom Caps	\$3.00
Feta & Spinach Stuffed Mushroom Caps	\$3.00
Spicy or Honey BBQ Chicken Wings	\$2.75
Meatballs in BBQ or Mushroom Sauce	\$3.00
Chinese Egg Rolls (Vegetarian, Shrimp, Chicken)	\$2.75
Mini-Quiche (Lorraine or Florentine)	\$2.75
Bacon Water Chestnut Canapés	\$3.00
Cheese & Pepper Quesadillas with Sour Cream and Salsa	\$2.50
Chicken Quesadillas	\$3.00
Chicken Almond Puffs	\$3.25
Reuben Pinwheels	\$3.25

Breakfast Entrees

Farmer's Breakfast - \$8.95 per person

Scrambled Eggs, Hash Browns, Bacon, Sausage & Pastry

Farmer's Breakfast w/French Toast Sticks - \$9.95 per person

Egg & Bacon Strata - \$8.95 per person

Scrambled Eggs, Bacon & Mushrooms in a rich Cheese & Cream Strata served with Fresh Fruit Display & Pastry

Quiche & Fruit – \$9.95 per person

Quiche Lorraine, Spinach or Broccoli Cheddar served with Fresh Fruit Display and Muffins

Breakfast Sandwich - \$8.95 per person

Mini-Croissants stuffed with Ham, Egg & Cheese served with Fresh Fruit Display

French Toast Souffle - \$8.95 per person

Includes fresh cut fruit

Breakfast items served on disposable plasticware; if china & silver service required please add \$2.00 per person to the menu price.

Luncheon Entrees

Quiche & Fruit – \$9.95 per person

Quiche Lorraine, Spinach or Broccoli Cheddar with Fruit Tray and Muffins

Mexican Buffet – \$12.75 per person

Make your own Nacho Buffet with Burritos and Tossed Salad

Mexican Buffet with Fajitas – \$13.75 per person

Make your own Nacho Buffet with Chicken or Steak Fajitas and Tossed Salad

Chicken Enchiladas - \$10.50 per person

Served with Mexican Rice and Tossed Salad

Salad Buffets

\$10.50 per person

Choice of one Salad Buffet below

Includes Vegetable Tray with Ranch Dip or Fresh Fruit Tray, Muffins or Rolls

Hawaiian Chicken Salad – Chunky Chicken Breast mixed with Pineapple, Red & Green Grapes, in our own Special Dressing; Topped with Toasted Slivered Almonds.

Grilled Chicken Caesar Salad – Tender Strips of Grilled Chicken served on the side with Romaine Hearts & our Caesar Dressing and Homemade Croutons

Grilled Steak Caesar Salad - Tender Strips of Grilled Sirloin Steak served on the side with Romaine Hearts & our Caesar Dressing and Homemade Croutons

Spinach Salad with Grilled Chicken Strips – Baby Spinach Leaves with Candied Pecans, Red Onion Rings & Mandarin Orange segments with Grilled Chicken Strips served on the side and our homemade Raspberry Ranch Dressing also on the side

Sandwich Buffets

Choice of one Sandwich Buffet below

Includes a choice of two side accompaniments and Chips & Pretzels

Deli Sandwich Buffet – \$10.50 per person

Various Breads with Shaved Ham, Turkey, Roast Beef, Sliced Swiss and Cheddar Cheeses and Sliced Tomatoes

Croissant Sandwich Buffet – \$10.50 per person

Fresh Baked Butter Croissants stuffed with Shaved Ham, Turkey, Roast Beef, Tuna Salad, Chicken Salad or Vegetarian, Topped with Leaf Lettuce

Silver Dollar or Mini-Croissant Sandwich Buffet - \$10.50 per person

Mini-Stacked Silver Dollar Rolls or Fresh Baked Mini-Croissants stuffed with Shaved Ham, Turkey, Roast Beef, Tuna Salad, Chicken Salad or Vegetarian

Gourmet Wrap Sandwich Buffet - \$11.50 per person

Turkey, Ham, Roast Beef, Chicken Salad, Tuna Salad, Turkey Club, BLT or Vegetarian Wraps made with Sun-Dried Tomato and Basil, Herb Garlic or Spinach Tortillas and Homemade Spreads, Lettuce, Tomato and Shredded Cheese

Pulled Pork BBQ - \$13.95 per person

Savory BBQ Pork served with Sliced Rolls, Baked Beans & Cole Slaw or Salad of your choice

Soup & Sandwich Buffets

Soup & Sandwich Buffet – \$12.50 per person / \$13.50 with Wraps

Choice of one Sandwich Buffet above, two side accompaniments, Chips & Pretzels and Choice of one Soup Selection

Deli Sandwich Special – \$13.95 per person

Deli Sandwiches, Choice of Two Side Accompaniments, Choice of One Soup Selection and Choice of One Dessert (Brownies, Cookies, Carrot Cake, Pumpkin Bars or Peanut Butter Bars)

Soup & Salad Buffets

Soup & Salad Buffet – \$12.50 per person

Choice of one Salad Buffet, Vegetable or Fruit Tray, Rolls or Muffins and Choice of one Soup Selection

Boxed Lunches

Boxed Lunch - \$8.95 per person

Croissant or Sub-sandwich, a Soda or Bottled Water, Chip Bag, Cookies and choice of a piece of Whole Fruit, Potato Salad Cup, or Pasta Salad Cup

Boxed Lunch with Wrap Sandwich - \$9.95 per person

Wrap Sandwich, a Soda or Bottled Water, Chip Bag, Cookies and choice of a piece of Whole Fruit, Potato Salad Cup, or Pasta Salad Cup

Side Accompaniments

Garden Tossed Salad
Fresh Fruit Salad
Caesar Salad

Spring Mix Salad
Fresh Fruit Tray
Pasta Salad
Vegetable Tray with Ranch Dip

Spinach Salad
Potato Salad
Coleslaw

Soup Selections

Chicken Noodle – Fresh Pulled Chicken with Carrots, Celery, Onions and Egg Noodles

Beef with Vegetables & Barley – Rich Beef Stock with Fresh Vegetables and Barley

Vegetable Beef – Rich Beef Stock simmered with Carrots, Potatoes, Celery, Onion and Tomatoes

Vegetarian – Vegetable Stock simmered with Carrots, Potatoes, Celery, Onion and Tomatoes

Tortellini – Chicken Broth simmered with Celery, Onion, Tomatoes, Spices with Cheese Stuffed Rainbow Tortellini; Vegetable Broth available

Broccoli Cheddar – Cheddar Cheese Based Soup with Broccoli Florets

Cream of Mushroom – Mushroom medley in French Cream Base

Cream of Potato – Potatoes, Onions and Celery simmered in rich Cream Based Soup

Potato Corn Chowder – Potatoes, Carrots, Onions, Celery & Corn in Rich Cream Based Soup with Crumbled Bacon

Beef or Vegetarian Chili – Seasoned Ground Beef with Diced Tomatoes, Onions & Chili Beans; Vegetarian substitute Red and Green Bell Peppers for Ground Beef

Traditional Buffets

Includes Entrée Choice, Choice of one Side Accompaniment, Choice of a Vegetable, Choice of a Potato or Rice, Rolls & Butter, Choice of Brownies, Cookies or Carrot Cake. Other dessert selections available for an additional charge

One Entrée	\$13.95 per person
Two Entrees	\$17.95 per person
Three Entrees	\$21.50 per person

Traditional Entrees

Boneless Chicken Breast – Seasoned, Baked Boneless Skinless Breast of Chicken with Butter & Parsley

Roast Turkey Breast – Turkey Breast slow-roasted to perfection

Baked Lasagna – (Meat or Vegetarian) Savory Meat or Primavera Sauce layered between Lasagna Noodles and Cheese

Chicken Alfredo Lasagna – Garlic Chicken Chunks, Onions & Bell Peppers in Alfredo Sauce layered between Lasagna Noodles and Cheese

Mexican Lasagna – Mexican Spiced Beef layered between Lasagna Noodles and Southwestern Cheeses

Honey Ham – Boneless Baked Country Ham glazed with Honey & Brown Sugar

Chicken Cordon Bleu – Breaded Boneless Chicken Breast Stuffed with Ham & Swiss Cheese

Chicken Stuffed w/Broccoli – Breaded Boneless Chicken Breast Stuffed with Broccoli and Cheese

Fettuccine Alfredo – Italian Fettuccine Noodles tossed in homemade, creamy Alfredo Sauce

With Grilled Chicken Strips add \$1.75 per person. With Jumbo Shrimp add \$2.50 per person

Southwest Chicken – Boneless Skinless Chicken Breast with Seasoned Peppers, Onions, Tomatoes and garnished with Pepper Jack Cheese

Chicken Kiev – Boneless Skinless Breast of Chicken basted with butter and lightly breaded with Seasoned Bread Crumbs and Savory Herbs

Chicken Marsala – Boneless Skinless Breast of Chicken topped with Sautéed Mushrooms and Onions in a Marsala Wine Sauce

Crispy Parmesan Chicken – Boneless Skinless Breast of Chicken encrusted in Parmesan Cheese & Seasoned Bread Crumb Mixture

Chicken Teriyaki – Boneless Skinless Breast of Chicken with a Teriyaki Glaze

Chicken Dijon – Boneless Skinless breast of Chicken encrusted in a Dijon Mustard, Parmesan Cheese and Bread Crumb Topping

Lemon Chicken – Boneless Skinless Breast of Chicken in a rich Lemon Cream Sauce

Beef Stroganoff – Braised Sirloin Strips in a Rich Beef Sauce with Mushrooms, Onions and Sour Cream served over Egg Noodles

Beef Tips & Rice – Braised Sirloin Tips of Beef in a Rich Burgundy Wine Sauce Served over White Rice

Roast Pork Loin – Roasted Pork with Herbs or Baked with a Cranberry and Wine Sauce or an Apricot & Ginger Glaze

Spinach Ravioli with Artichokes – Cheese and Spinach Ravioli Simmered in an Alfredo Sauce with Artichoke Hearts

Stir Fry – Stir Fry Vegetables in Teriyaki Sauce over Rice; Served with Chicken, Beef, Shrimp or Vegetarian

Meat Loaf – Our take on the Traditional Homemade Recipe

Mostaccioli – Penne Pasta with Ground Beef, Tomatoes and Onions topped with Mozzarella Cheese (can be made vegetarian if so desired)

Premium Buffets

One Entrée \$18.95 per person

Shrimp Scampi – Jumbo Shrimp sautéed in a rich Butter & Garlic Sauce over al dente Pasta

Herb-Crusted Salmon Fillet – A generous portion of Filleted Salmon encrusted in Herbs & Seasonings mixed with our Homemade Crouton Crumb mixture

Capitol Chicken Bake – Boneless Skinless Chicken Breast sautéed in Garlic & Butter then simmered in a Creamy Herbed Sauce with Fresh Mushrooms, Quartered Artichokes and Scallions

Chicken Asparagus Divan – Boneless Skinless Chicken Breast on top of Fresh Asparagus Spears laced with a Rich Lemon & Garlic Sauce

Rosemary Pork Tenderloin – Tenderloin of Pork seasoned with savory spices, then seared and baked with Fresh Rosemary, served with rich Rosemary Gravy

Teriyaki Pork Tenderloin – Tenderloin of Pork seared then baked with a Teriyaki Glaze

London Broil – Flank Steak marinated in a sweet and sour mixture, seared and served medium rare

Premium Buffets, Ctd

One Entrée \$22.95 per person

Beef Tenderloin Medallions – Whole Beef Tenderloin seared in an iron skillet with Garlic, Black Peppercorns & Spanish Paprika, finished in the oven; Sliced into Medallions and served in its own savory jus

Three-Cheese Ravioli with Lobster – Fresh Lobster steamed and simmered in a Creamy Alfredo Sauce & served over Three-Cheese Ravioli

Alaskan King Crab Fettuccini – Alaskan King Crab steamed and simmered in a Creamy Herb Garlic Sauce over al dente Fettuccini Noodles

New Zealand Lamb Chops – Lamb Chops sourced in New Zealand; pan-seared with Butter, Garlic, Onions and a Merlot Reduction

Prime Rib – Slow-Roasted Prime Rib seasoned with Savory Herbs and Spices

Starch Choices

Mashed Potatoes
Wild Rice Pilaf
Baked Potatoes

Red Potatoes with Herbs
Garlic Mashed Redskins
AuGratin Potatoes
Mashed Redskin Potatoes

Savory Stuffing
Scalloped Potatoes
Steamed White Rice

Vegetable Choices

Broccoli Florets
California Medley
Sweet Peas

Buttered Corn
Buttered Carrots
Green Beans Almondine

Dilled Carrots
Green Beans
Stir Fry Vegetables

Dessert Selections

	<u>Price per person</u>
Assorted Cheesecake	\$3.50
Fresh Baked Brownies	\$1.95
Lemon Dream Bars	\$1.95
Pumpkin Bars	\$1.95
Peanut Butter Bars	\$1.95
Plantation Crunch Bars	\$1.95
Coconut Macaroon Bars	\$1.95
Cakes (Chocolate, White, Banana, Lemon)	\$1.50
Carrot Cake with Cream Cheese Frosting	\$1.95
Assorted Cookies	\$1.75
Assorted Fresh Baked Pies	\$3.50
Strawberry Shortcake	\$2.25
Apple or Peach Crisp	\$2.25
Crème Puffs/Mini-Eclairs	\$1.75

Other Services

Bartender Services:

\$30.00 per hour, per bartender with a two-hour minimum

1 Bartender per 75 guests is Required

This service is required when Alcoholic Beverages are served.

Plated and Served Events:

\$27.50 per hour, per wait staff with a two-hour minimum

1 Wait Staff Required per 20 guests

4 Wait Staff minimum per served event

Disposable Dinnerware service available at a discount of \$1.00 per person

State of Michigan and Non-Profit Association Pricing available, please inquire with your event coordinator.

Vegetarian, Vegan & Gluten Free Options available, please inquire with your event coordinator.