



# A Catered Affairé

Lansing's Finest Caterer



## Okemos Conference Center Catering Menu

The following menu is available to groups of 15 or more.  
All prices are subject to a 19% 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	\$2.95
Vegetable Tray with Ranch Dip	\$2.60
Assorted Cheese & Cracker Tray	\$2.60
Assorted Cheese & Cracker Tray with Salami and Ham	\$2.95
Seven Layer South of the Border Dip with Tortilla Chips	\$2.50
Jumbo Shrimp Cocktail	\$4.50
Mini Cocktail Wraps	\$3.40
Fresh Fruit with Hot Fudge or Carmel Fondue	\$3.40
Bleu Cheese Pear Bruschetta	\$3.40
Vegetarian Pizza Triangles	\$2.60

### Hot Hors D'oeuvres

	<u>Price per person</u>
California Crab Melt with Crackers	\$2.95
Hot Artichoke Dip with Crackers	\$2.95
Crab Stuffed Mushroom Caps	\$2.75

Feta & Spinach Stuffed Mushroom Caps	\$2.75
Spicy or Honey BBQ Chicken Wings	\$2.50
Meatballs in BBQ or Mushroom Sauce	\$2.75
Chinese Egg Rolls (Vegetarian, Shrimp, Chicken)	\$2.50
Mini-Quiche (Lorraine or Florentine)	\$2.50
Bacon Water Chestnut Canapés	\$2.75
Cheese & Pepper Quesadillas with Sour Cream and Salsa	\$2.25
Chicken Quesadillas	\$2.75

## **Breakfast Entrees**

### **Farmer's Breakfast - \$7.95 per person**

Scrambled Eggs, Hash Browns, Bacon, Sausage & Pastry

### **Farmer's Breakfast w/French Toast Sticks - \$8.95 per**

### **Egg & Bacon Strata - \$7.95 per person**

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

### **Quiche & Fruit – \$7.95 per person**

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

### **Raspberry Cream Cheese Stuffed French Toast - \$7.95 per person**

French Bread stuffed with Raspberry Jam & Cream Cheese, Bacon & Sausage, Fresh Fruit & Pastry

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 – \$9.50 per person**

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

### **Mexican Buffet – \$11.50 per person**

Make your own Nacho Buffet with Burritos and Tossed Salad

### **Mexican Buffet with Fajitas – \$12.50 per person**

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

## **Salad Buffets**

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 – \$9.50 per person**

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

### **Croissant Sandwich Buffet – \$9.50 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 - \$9.50 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 - \$10.50 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 - \$9.50 per person**

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

## **Soup & Sandwich Buffets**

**Soup & Sandwich Buffet – \$11.50 per person / \$12.50 with Wraps**

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

**Deli Sandwich Special – \$12.25 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 – \$11.50 per person**

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

## **Boxed Lunches**

**Boxed Lunch - \$7.95 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 - \$8.95 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 \$12.75 per person

Two Entrees \$16.00 per person

Three Entrees \$19.25 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

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

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

## **Premium Buffets**

**One Entrée \$17.75 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

## Premium Buffets, Ctd

**One Entrée \$20.75 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>
Homemade Cheesecake	\$3.00
Fresh Baked Brownies	\$1.75
Lemon Dream Bars	\$1.75
Pumpkin Bars	\$1.75
Peanut Butter Bars	\$1.75
Plantation Crunch Bars	\$1.75
Coconut Macaroon Bars	\$1.75
Cakes (Chocolate, White, Banana, Lemon)	\$1.25
Carrot Cake with Cream Cheese Frosting	\$1.75
Assorted Cookies	\$1.50
Assorted Fresh Baked Pies	\$2.75

## 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:

\$25.00 per hour, per wait staff with a two-hour minimum

1 Wait Staff Required per 20 guests

4 Wait Staff minimum per served event

Revised February 2011