



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% state 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	\$2.50
Vegetable Tray with Ranch Dip	\$2.25
Assorted Cheese & Cracker Tray	\$2.25
Assorted Cheese & Cracker Tray with Salami and Ham	\$2.95
Seven Layer South of the Border Dip with Tortilla Chips	\$2.25
Jumbo Shrimp Cocktail	\$4.00
Cocktail Wrap Sandwiches	\$2.95
Fresh Fruit with Hot Fudge or Carmel Fondue	\$2.95
Bleu Cheese Pear Bruschetta	\$2.95
Vegetarian Pizza Triangles	\$2.25

Hot Hors D'oeuvres

	<u>Price per person</u>
California Crab Melt with Crackers	\$2.50
Hot Artichoke Dip with Crackers	\$2.50
Crab Stuffed Mushroom Caps	\$2.25

Feta & Spinach Stuffed Mushroom Caps	\$2.25
Spicy or Honey BBQ Chicken Wings	\$2.25
Meatballs in BBQ or Mushroom Sauce	\$2.50
Chinese Egg Rolls (Vegetarian, Shrimp or Chicken)	\$2.50
Mini-Quiche (Lorraine or Florentine)	\$2.25
Bacon Water Chestnut CanapÈs	\$2.25
Phyllo Wraps	\$2.50
Cheese & Pepper Quesadillas with Sour Cream and Salsa	\$1.95
Chicken Quesadillas	\$2.50

Luncheon Entrees

Quiche & Fruit - \$8.50 per person

Quiche Lorraine, Ham & Mushroom or Broccoli Cheddar with Fruit Tray and Muffins.

Mexican Buffet - \$10.50 per person

Make your own Nacho Buffet with Burritos and Tossed Salad.

Mexican Buffet with Fajitas - \$11.50 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 Sauce; Topped with Slivered Almonds.

Grilled Chicken Caesar Salad - Tender Strips of Grilled Chicken over a bed of Romaine with special Caesar Dressing and Homemade Croˆtons

Grilled Steak Caesar Salad - Tender Strips of Grilled Sirloin Steak over a bed of Romaine with special Caesar Dressing and Homemade Croˆtons

Chef Salad - Garden Tossed Salad with Ham, Turkey, Cheese Strips, Eggs, Cucumber, Pepper Strips and Tomato served with a variety of Dressings.

Spinach Salad with Poached Chicken Strips - Baby Spinach Leaves with Caramelized Pecans, Red Onion Rings & Mandarin Orange segments topped with Poached Chicken Strips and our homemade Raspberry Ranch Dressing.

Sandwich Buffets

Choice of one Sandwich Buffet below.

Includes a choice of two side accompaniments and Chips & Pretzels.

Deli Sandwich Buffet - \$8.50 per person

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

Croissant Sandwich Buffet - \$8.50 per person

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

Silver Dollar or Mini-Croissant Sandwich Buffet - \$8.50 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 - \$9.50 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 & Spinach Tortillas and Homemade Spreads, Lettuce Tomato and Shredded Cheese.

Soup & Sandwich Buffets

Soup & Sandwich Buffet - \$10.50 per person / \$11.50 per person with Wraps

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

Deli Sandwich Special - \$11.25 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 - \$10.50 per person

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

Boxed Lunches

Boxed Lunch - \$6.95 per person

Croissant or Sub-Sandwich, a Soda, Chip Bag and Cookie and choice of a piece of Whole Fruit, Potato Salad Cup, or a Pasta Salad Cup.

Boxed Lunch with Wrap Sandwich - \$7.95 per person

Wrap Sandwich, a Soda, Chip Bag and Cookie with a choice of a piece of whole fruit, Potato Salad Cup or Pasta Salad Cup

Side Accompaniments

European Salad

Garden Tossed Salad

Fresh Fruit Salad

Waldorf Salad

Caesar Salad

Spring Mix Salad

Fresh Fruit Tray

Pasta Salad

Vegetable Tray with Ranch Dip

Tossed Salad

Spinach Salad

Potato Salad

Cole Slaw

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 Carrots, Potatoes, Celery, Onion and Tomatoes, Spices and Cheese Stuffed Rainbow Tortellini.

Broccoli Cheddar - Cheddar Cheese Based Soup with Broccoli Florets

Cream of Mushroom - Mushroom Medley in French Cream Base

Potato Corn Chowder - Potatoes & Corn in Rich Cream Based Soup with Crumbled Bacon

Traditional Buffets

Includes Entree 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 Entree	\$11.75 per person
Two Entree	\$15.00 per person
Three Entree	\$18.25 per person

Entrees

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

Roast Turkey Breast - Turkey Breast slow-roasted to perfection.

Barbecued Chicken - Baked Barbecued Chicken Pieces (Breasts, Legs and Thighs).

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

Honey Ham - Boneless Baked Country Ham glazed with Honey & Brown Sugar.

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

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 SautÈed Mushrooms and Onions in a Marsala Wine Sauce.

Crispy Parmesan Chicken - Boneless Skinless Breast of Chicken baked in a Parmesan Cheese, Seasoned Bread Crumb Mixture.

Chicken Teriyaki - Boneless Skinless Breast of Chicken baked with a Teriyaki Glaze.

Chicken Dijon - Boneless Skinless Breast of Chicken baked with a Dijon Mustard, Parmesan Cheese and Bread Crumb Topping.

Beef Stroganoff - Braised Sirloin Strips in a Rich Beef Sauce with Mushrooms 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 Tenderloin - Roasted Pork with Herbs or Baked with a Cranberry and Wine Sauce or an Apricot & Ginger Glaze.

Spinach Ravioli with Artichoke - Cheese and Spinach Ravioli Simmered in a Basil Alfredo Sauce with Artichoke Hearts.

Stir Fry - Stir Fry Vegetables in Teriyaki Sauce over Rice; Served with Chicken Strips, Sirloin Strips, Shrimp or Vegetarian

Starch Choices

Mashed Potatoes
Wild Rice Pilaf
Baked Potatoes

Red Potatoes with Herbs
Garlic Mashed Potatoes
AuGratin Potatoes
Mashed Redskins

Savory Stuffing
Escalloped 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 with a two-hour minimum.

1 Bartender per 75 guests is recommended.

This service is required when Alcoholic Beverages are served.

Plated and Served Events:

\$25.00 per hour with a two-hour minimum.

1 Wait Staff Required per 20 guests;

4 Wait Staff minimum per served event.