

spartan signature catering

# MSU Union Weddings

-customize your wedding package-

included in wedding package:

standard white table linen & napkin selection  
hurricane Globe, white candle & mirror centerpiece  
convenient parking for your guests  
dance floor

enhancements to the wedding package:

white, floor-length linen  
hors d' oeuvres  
punch & coffee service  
champagne toast  
menu selection  
bar service  
cake service  
late night snacks

\*Package must include dinner service

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## Plated Dinner Selections

all served dinners are accompanied with  
choice of salad selection, fresh rolls with butter, choice of dessert selection,  
freshly brewed regular & decaffeinated coffee,  
and a selection of fine teas

After Dinner Coffee Station - Freshly brewed regular & decaffeinated coffee,  
and a selection of fine teas - \$2.25 per person

## Included Dinner Salad Selections

**Gathered Field Greens** candied pecans, crumbled goat cheese with red wine vinaigrette  
**Classic Caesar Salad** crisp romaine lettuce, garlic croutons, parmesan cheese, & Caesar dressing  
**Spinach Salad** roasted red pepper, red onion, Romano cheese, toasted pine nuts,  
and sweet balsamic dressing

## Enhanced Dinner Salad Selections

### Mixed Berry Salad

bibb lettuce, mixed berries, toasted almonds with raspberry vinaigrette \$2

### Steakhouse Wedge Salad

iceberg wedge with cherry tomatoes, shredded carrots, and bleu cheese crumbles  
with ranch dressing \$2

### Firecracker Salad

radicchio cup, mixed greens, trio of bell peppers, cherry tomatoes  
with smoked paprika vinaigrette \$2

### Spartan Signature House Salad

radicchio cup, mixed greens, tomato and cucumber relish, parmesan olive croutons  
with sweet balsamic vinaigrette \$2

## Included Dinner Dessert Selections

New York Style Cheesecake with raspberry coulis   Apple Pie   Blueberry Pie   Cherry Pie  
German Chocolate Cake   Boston Cream Pie   Carrot Cake   Chocolate Mousse

## Enhanced Dinner Dessert Selections

Tiramisu \$3   White Chocolate Mousse, fresh berries \$3   Italian Lemon Berry Cake \$3.50  
Chocolate Mousse Torte \$3.50   Loaded Peanut Butter Brownie \$3  
Snickers Cheesecake \$3   Cherry Almond Torte \$4   Pumpkin Cheesecake (seasonal) \$2.50  
Turtle Cheesecake \$3.50   Grand Marnier Torte \$4   Chocolate Ganache Cheesecake \$5

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## Poultry Selections

**Breast of Chicken Marsala**  
chicken breast seasoned and pan-seared  
with a wild mushroom Marsala sauce  
creamy polenta  
fresh steamed broccolini  
\$18.50

**Grilled Jerk Chicken**  
grilled jerk chicken topped with  
mango salsa  
paprika roasted sweet potatoes  
sweet corn and okra  
\$19

**Chef's Chicken Cordon Bleu**  
chicken breast wrapped in ham, then breaded and pan-fried, topped with Swiss cheese  
& Dijon cream sauce  
mashed red skin potatoes  
haricot verts  
\$20

**Wild Mushroom Chicken Roulade**  
chicken breast stuffed with  
wild mushroom mousse served with a  
Marsala cream sauce  
duchess potatoes  
asparagus and squash hash  
\$24

**Chicken Parmesan**  
breaded chicken breast with  
marinara sauce  
orzo pasta  
Italian vegetable medley  
\$20

**Rigatoni Chicken Marsala**  
pulled chicken breast with wild mushrooms, garlic, and basil  
topped with a creamy  
Marsala parmesan sauce  
\$22

**Pan Roasted Quail**  
quail with hard cider pan sauce  
root vegetable stuffing  
haricot verts  
\$25

**Pan-Roasted Airline Chicken**  
Michigan cider brandy sauce with  
wilted baby spinach, leeks, bacon,  
and beets  
roasted fingerling potatoes  
\$24

**Chicken Piccata**  
pan-seared breast of chicken lightly  
dusted with seasoned flour served with  
lemon caper sauce  
potato gnocchi with white wine, sage,  
and Romano cheese  
garlic broccolini and roasted  
tomato medley  
\$20

**Garlic and Rosemary Braised Chicken**  
bone-in chicken braised with garlic,  
rosemary, and white wine  
sage gnocchi  
haricot verts  
\$20

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## Pork and Beef Selections

### **Roasted Pork Tenderloin**

pecan crusted with  
sweet pork demi glace  
root vegetable stuffing  
braised Swiss chard

\$24

**Breaded Pork Chop**  
pork chop breaded with roasted  
Michigan apple and sweet potato,  
topped with a cherry brandy glaze  
seasonal fresh vegetables

\$26

### **Rack of Lamb**

oven-roasted rack of lamb topped with mint pomegranate au jus  
white truffle mashed potatoes  
roasted seasonal vegetables

\$32

### **Ribeye Steak**

with rosemary red wine demi glace  
roasted fingerling potatoes  
green beans almondine

\$30

**Stuffed Flank Steak**  
spinach, mushrooms, onions, and  
herbed bread crumbs  
with a red wine demi glace  
roasted red skin potatoes  
roasted root vegetables

\$28

### **Grilled Flat Iron Steak**

wild mushroom sauce  
roasted fingerling potatoes  
steamed broccolini

\$26

**Grilled 8oz Filet Mignon**  
woodland mushroom sauce  
whipped garlic mashed potatoes  
asparagus and squash hash

\$34

## Duo Selections

### **Pan-Roasted Petite Filet Mignon and**

#### **Herb Breaded Chicken Breast**

topped with pinot noir demi and  
Boursin cheese  
dauphinoise potatoes  
wild mushroom, fresh pepper,  
and French bean medley

\$32

### **Petite 6oz Filet of Beef and**

#### **Chicken Wellington**

pinot noir demi  
duchess potatoes  
roasted asparagus spears and  
cherry tomatoes

\$35

### **Chef Cut Strip Steak and Balsamic Glazed Salmon**

with brandy butter demi glace and  
crispy onions  
potato croquets  
chef selection of vegetables

\$35

### **Flank Steak Medallions and Shrimp Scampi**

two grilled steak medallions with herb  
butter served with shrimp in a  
white wine butter sauce  
herb rice pilaf  
asparagus & squash hash

\$32

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## Seafood Selections

**Sautéed Canadian Walleye**  
wilted baby leaf spinach and leeks  
chardonnay butter sauce  
mashed potatoes  
\$26

**Blackened Ahi Tuna**  
lemon scented demi glace  
dirty rice  
stuffed tomato  
\$30

**Cilantro Marinated Jumbo Prawns**  
creamy pepper jack sauce  
tomato couscous  
fresh steamed broccolini  
\$30

**Balsamic Glazed Salmon**  
grilled salmon fillet  
topped with crispy onions  
roasted garlic fingerling potatoes  
Italian summer squash medley  
\$24

**Pecan Crusted Catfish**  
catfish fillet coated in pecan breading  
then pan-fried and topped with a  
tomato okra lemon sauce  
dirty rice  
\$20

**Fish and Chips**  
beer battered cod loins with caper  
tartar sauce  
potato wedges  
sweet corn niblets  
\$20

**Pan-Seared and Roasted Halibut**  
tomato, lemon, & fennel beurre blanc  
creamy mushroom risotto  
snow peas with red pepper  
\$29

## Vegetarian Selections

**Roasted Vegetable Goulash**  
tomato ragout over spaetzle  
\$20

**Grilled Vegetable Paella**  
with basil-tomato slaw  
\$18

**Chilaquiles**  
corn tortillas tossed in salsa and cheese, then baked to perfection  
served with black beans and cilantro sour cream  
\$18

**Individual Polenta Pizzas**  
Polenta crust topped with caramelized onions, roasted red pepper, dried tomatoes,  
artichokes, mushrooms and goat cheese  
\$16

**Wild Mushroom Strudel**  
puff pastry topped with a trio of exotic mushrooms & roasted red pepper coulis  
julienne of seasonal vegetables  
\$20

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## Vegetarian Selections

### **Gnocchi Romano**

gnocchi with a smoked tomato sauce,  
shiitake mushrooms, asparagus tips,  
and pecorino Romano

\$24

### **Vegetarian Pot Pie**

mixed vegetable ratatouille served in a  
puff pastry bouche cup

\$16

### **Penne Pasta**

with wild and domestic mushroom  
ragout

\$20

### **Spinach and Mushroom Ravioli**

with Tuscan white bean and  
sun-dried tomato sauce

\$20

### **Risotto**

baby spinach, roasted garlic,  
mushrooms, asparagus, and  
oven roasted tomatoes

\$21

## Children's Menu

served with a fruit cup  
-select one option

### **Macaroni and Cheese**

with green beans

### **Pecan Crusted Chicken Strips**

with mashed potatoes and buttered corn

### **All Beef Hot Dog**

with french fries and baby carrots

### **Bacon Cheeseburger**

with french fries and green beans

### **Four Cheese Ravioli**

with choice of marinara or alfredo sauce and broccoli florets

\$11.25

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## Dinner Buffet Selections

Dinner Buffets Require a Minimum Guarantee of 30 Guests

### Hot Soup Addition to Any Buffet:

broccoli and cheddar soup \$1.50 minestrone soup \$2 egg drop soup \$2  
vegetarian roasted tomato basil bisque \$1.50  
grilled chicken and rosemary soup \$1.50 Southwestern chicken tortilla soup \$1.50  
potato and leek soup \$2 butternut squash bisque \$2.50 shrimp bisque \$1.50  
New England clam chowder \$2.50 soup of your choice \$2.25

### The Asian Buffet

Chinese cole slaw

Chinese pasta salad with  
sesame garlic dressing

marinated cucumber and pepper salad  
with black sesame seeds atop mixed  
greens

sweet and sour ginger chicken with  
lemon pepper crust

beef and broccoli stir-fry

vegetable spring rolls with plum sauce  
and Chinese mustard sauce

steamed white rice

vegetable stir-fry

assorted rolls and butter

fortune cookies and fresh fruit salad  
with toasted coconut

freshly brewed coffees and a selection of  
fine teas  
\$28

### The Spartan Stadium Buffet

mesclun mixed greens, dried Michigan  
cherries, goat cheese, shaved fennel, and  
lemon tarragon vinaigrette

Tuscan white bean salad with rosemary  
infusion

fire-grilled pork loin topped with glazed  
peaches and a bourbon honey drizzle

pan-roasted chicken breast with wilted  
spinach and a white wine pan sauce

orecchiette pasta with mushroom  
ragout, arugula, and freshly grated  
parmesan cheese

thyme roasted Yukon gold potatoes

grilled and roasted vegetables with  
balsamic drizzle

assorted rolls and butter

assorted miniature desserts

freshly brewed coffees and a selection of  
fine teas  
\$32

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potato and leek soup \$2 butternut squash bisque \$2.50 shrimp bisque \$1.50  
New England clam chowder \$2.50 soup of your choice \$2.25

### Italian Dinner Buffet

antipasto platter: grilled vegetables, Kalamata olives, artichokes, grilled peppers,  
mushrooms, provolone,  
and salami

classic Caesar salad of crisp romaine lettuce, garlic croutons, parmesan cheese, and  
creamy Caesar dressing

fresh mozzarella, roasted tomatoes, and basil chiffonade with balsamic drizzle

traditional chicken parmesan

pan-seared lemon tilapia with leeks and tomato fennel sauce

pan-fried Italian sausage contadina

Italian stuffed flank steak with red wine demi glace

rigatoni with a mushroom Marsala cream sauce

creamy polenta with gorgonzola  
topped with ratatouille vegetables

garlic bread sticks and butter

mini cannoli, tiramisu,  
lemon bars, and biscotti

freshly brewed coffees and a selection of fine teas

\$30

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New England clam chowder \$2.50 soup of your choice \$2.25

## Coast to Coast Buffet

iceberg lettuce, bleu cheese crumbles, crisp Applewood smoked bacon, and honey  
mustard vinaigrette

Minnesota wild rice salad with apples and brown sugar

Florida orange and California walnut salad with citrus vinaigrette

St. Louis style bbq baby back ribs slow roasted with maple barbeque sauce

striped bass crusted with macadamia nuts and mango cream sauce

southern fried chicken with Louisiana onion gravy on the side

Idaho potato gnocchi with  
parmesan butter and sage sauce

Carolina red & sweet potato mashers

steamed Michigan asparagus  
American harvest vegetable medley

assorted rolls and butter

New York style cheesecake with  
raspberry coulis, Washington apple pie, and Iowa pecan pie

freshly brewed coffees and a selection of fine teas

\$32

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New England clam chowder \$2.50 soup of your choice \$2.25

### The Spartan Signature Buffet

mixed greens with dried cranberries,  
cherry tomatoes, toasted pecans, and  
balsamic vinaigrette dressing

baby spinach with mixed berries,  
toasted almonds, and goat cheese with  
raspberry vinaigrette dressing

fresh melon with sweet zinfandel syrup

tender beef brisket with caramelized  
onion and horseradish demi glace

chicken breast with tomato basil butter  
sauce

balsamic & maple glazed fillet of salmon  
with crispy onions

gnocchi with parmesan brown butter  
sage sauce

green beans almondine

dauphinoise potatoes

assorted rolls and butter

deluxe carrot cake, apple pie, and  
chocolate mousse cake

freshly brewed coffees and a selection of  
fine teas  
\$30

### The Fire Starter Buffet

grilled and marinated fresh seasonal  
vegetable platter with a selection of  
olives, smoked chipotle hummus,  
smoked tomato, and tomatillo salsa  
tri-color tortilla chips

iceberg wedge and tomato salad served  
with ranch dressing

smoked pepper loin of pork  
spartan signature barbeque sauce

panko crusted salmon  
whole grain mustard cream sauce

fire-grilled rib eye steak  
cabernet sauvignon demi glace

wild mushroom polenta

smoked paprika sweet potato wedges

fried okra and smoked tomato sauce

assorted rolls and butter

fruit salsa with spicy cinnamon chips,  
chocolate mousse cake, and cherry pie

freshly brewed coffees and a selection of  
fine teas  
\$40

Please add applicable service charge and state sales tax to all food and beverage items 2012  
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness

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New England clam chowder \$2.50 soup of your choice \$2.25

## The Mediterranean Feast

Mediterranean couscous salad with fresh herbs

sun-dried tomato tapenade, hummus  
crostini, and pita chips

Greek salad of romaine hearts, tomato, Kalamata olives, feta, and Greek dressing

sliced fresh fruits and berries of the season with cinnamon sour cream dip

Iberian style roasted chicken with  
sun-dried tomatoes, Kalamata olives,  
and grilled artichokes  
smoked tomato sauce

Mediterranean flank steak  
marinated in lemon & garlic

cilantro basil crusted salmon fillet  
with lemon beurre blanc

penne pasta tossed with a basil pesto garlic sauce, roasted peppers, and olives

mushroom orzo pilaf

ratatouille de Provence

assorted rolls and butter

Chef selection cakes and pies

freshly brewed coffees and a selection of fine teas  
\$35

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## The Stations priced per person

### Salad Creation

mesclun greens, baby spinach and iceberg lettuce with bacon, tomato, onion, cucumber, smoked cheddar, feta, bleu cheese, olives, sliced almonds, dried cherries, and croutons  
served with choice of raspberry and balsamic vinaigrette, ranch, and Caesar dressings  
\$4.50

### Cheese Fondue

includes choice of:  
spinach cheese or beer cheese fondue  
served with a fresh vegetable crudité, assorted breads and bread sticks  
\$10

**Pepper Crusted Tenderloin of Beef**  
served with wild mushroom demi glace and petite rolls  
\*carved by a uniformed chef  
\$10

**Herb Roasted Turkey Breast**  
served with Michigan cherry sauce, cranberry cream cheese spread, and petite rolls  
\*carved by a uniformed chef  
\$4.50

**Scampi-Land**  
jumbo shrimp sautéed with garlic, white wine and citrus juices  
\*prepared by a uniformed chef  
\$8

\*\*uniformed attendant fee of \$25 per attendant, number required based on number of guests

**Caribbean Style BBQ Pork Loin**  
Served with pineapple mango salsa and petite rolls  
\*carved by a uniformed chef  
\$7.50

### Pasta Station

Chef selection of pastas prepared with choice of two sauces:  
marinara, alfredo, pesto cream, aglio olio, or tomato vodka  
sautéed with fresh vegetables  
\$5  
enhancement: chicken, shrimp and grilled Portobello mushroom  
\$11  
\*prepared by a uniformed chef

### Stir-Fry Station

traditional sauté  
with fresh vegetables, chicken and shrimp  
and stir-fried rice  
\*prepared by a uniformed chef  
\$9.50

**Mashed Potato Martini Bar**  
includes cheese and herb mashed red skins, roasted garlic mashed Yukon potatoes, and mashed sweet potatoes  
served with toppings of sour cream, cheddar cheese, bacon pieces, fresh chives, brown sugar, honey-butter, and veal demi glace  
\$5  
\*\*served by a uniformed attendant

\*uniformed chef fee of \$75 per chef, number required based on station selection and number of guests

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## Displays

### International and Domestic

#### Cheese Display

with assorted crackers and French bread

\$180 (serves 50)

\$100 (serves 25)

### Garden Fresh Crudité

seasonal vegetable platter with  
buttermilk ranch dip

\$120 (serves 50)

### Fresh Fruit Platter

seasonal fresh fruits with  
cinnamon sour cream dip

\$165 (serves 50)

### Fresh Pineapple Tree

an array of seasonal fruits displayed on  
kebobs, presented on a three foot high  
tree with fresh palms, and served with  
cinnamon sour cream dip

\$250.00 (serves 50)

\*An order for more than 50 people will  
consist of one tree and fruit platters.

### Smoked Seafood Display

salmon lox, Michigan lake trout, and  
petite shrimp served with traditional  
accompaniments

\$275 (serves 50)

### Antipasto Display

salami, spicy capicola, prosciutto,  
mortadella, and parmesan marinated  
olives, roasted peppers, grilled  
mushrooms and asparagus

\$225 (serves 50)

### Breads and Spreads

hummus, olive tapenade,  
warm spinach and artichoke dip,  
walnut cinnamon honey butter, and  
roasted garlic and rosemary  
infused olive oil

freshly baked artisan breads

\$125 (serves 50)

### Roasted Vegetable Platter

roasted red and yellow peppers,  
zucchini, yellow squash, roma tomatoes,  
eggplant, and mushrooms, served with  
roasted garlic aioli

\$150 (serves 50)

### Baked Brie en Croûte

garnished with candied nuts and fresh  
berries

served with assorted crackers

\$110 (serves 25)

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## Dessert Stations

priced per person

### MSU Union Cake Service Fee

\$.50

#### Chef's Miniature Dessert Station

miniature cheesecakes, assorted petit fours, double chocolate mousse, assorted truffles, and chocolate dipped strawberries  
fresh berries with cinnamon sour cream dip  
freshly brewed coffee with lemon zest, whipped cream, and shaved chocolate

\$10

#### Shortcake Station

glazed fresh strawberries, vanilla cream, berry coulis, and whipped cream over buttery shortcake

\$8

#### Bananas Foster

bananas sautéed in butter, dark rum and sugar, then served over vanilla whipped chocolate mousse

\*prepared by a uniformed chef

\$8

## Late Night Snacks

priced per fifty pieces

#### MSU Hot Dog Bar

all beef dogs, ketchup, mustard, onion and relish

\$200

#### Warm, Soft Pretzels

warm cheese and mustard

\$150

#### Mini Deep Dish Pizzas

assortment – pepperoni, cheese, sausage and mushroom

\$95

#### Nacho Bar

ground beef, tortilla chips, salsa, guacamole, warm cheese, green onion, black beans, diced tomatoes, sour cream, shredded lettuce, and jalapenos

\$80

#### Spartan Signature Sliders

choice of: pulled pork, pulled chicken, or hamburgers.

ketchup, mustard, mayo, BBQ sauce, pickles and cheese

\$250

#### Loaded French-Fry Bar

house-made french-fries  
bacon, cheese, chives, chili, and sour cream

\$200

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## Cold Hors d'Oeuvres priced per fifty pieces

**Miniature Desserts**  
assorted cheesecakes, petit  
fours, chocolate mousse,  
truffles, and chocolate  
dipped strawberries  
\$135

**Jumbo Gulf Shrimp**  
with cocktail sauce and  
lemon wedges  
\$200

**Curried Chicken Salad**  
in English cucumber cups  
\$100

**Roasted Asparagus**  
wrapped with  
prosciutto ham  
\$100

**Goat Cheese Truffle**  
red grapes with goat  
cheese and a spiced  
pistachio crust  
\$90

**Citrus Salmon Nachos**  
salmon salsa atop  
tortilla chips  
with crème fraiche  
\$95

**Prosciutto and Arugula  
Wrapped Melon**  
\$100

**Cajun Bay Shrimp and  
Mango**  
on a short crust tartlet  
\$100

**Tomato and Polenta  
Tartlets**  
\$95

**Roma Tomato Caprese  
Platter**  
with fresh mozzarella and  
fresh basil  
\$100

**Pancetta and Wild  
Mushrooms**  
on toasted baguettes with  
smoked cheddar  
\$85

**Mediterranean  
Skewers**  
cherry tomato, mozzarella,  
olive, and artichoke with  
olive oil drizzle  
\$90

**Black Sesame Crusted  
Ahi Tuna**  
on a won ton crisp with  
wasabi cream  
\$150

**Miniature Toast Points**  
with caramelized apples,  
fennel and orange cream  
\$100

**Smoked Salmon  
Tartare**  
with avocado cream on  
toasted bagel chips  
\$150

**Jumbo Scallops on  
Toast Points**  
with citrus cilantro  
remoulade  
\$200

**Sun-Dried Tomato  
Bruschetta**  
\$90

**Tea Sandwiches**  
dill cucumber, cherry duck  
breast, and horseradish  
smoked trout  
\$95

**Grilled Vegetables**  
with Boursin cheese in  
crispy phyllo cups  
\$85

**Roasted Mushroom  
and Gorgonzola**  
on a polenta triangle  
\$95

**Cherry Braised Duck  
with Goat Cheese**  
on a sweet potato chip  
\$100

**Hickory Smoked Ham  
Crostini**  
with Maytag bleu cheese  
\$85

**Chipotle Goat Cheese  
and Roasted Pepper  
Crostini**  
\$100

**Smoked Trout Crostini**  
with grilled fennel and red  
onion  
\$95

**Chili and Crab  
Crostini**  
topped with fresh mint  
\$100

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## Hot Hors d'Oeuvres

priced per fifty pieces

**Vegetarian Samosas**  
with curried yogurt dip  
\$110

**Roasted Meatballs**  
with brandy pepper sauce  
\$85

**Crab Rangoons**  
with sweet and sour sauce  
\$90

**Herb Breaded Chicken  
Drumettes**  
honey drizzle  
\$85

**Buffalo Style Chicken  
Wings**  
with bleu cheese dip  
\$85

**Miniature Beef  
Wellington**  
with rosemary demi glace  
\$145

**Shrimp Kebobs**  
with andouille sausage  
\$85

**Pecan Crusted  
Chicken Strips**  
with mango chutney  
\$85

**Chicken Satay**  
with spicy peanut sauce  
\$100

**Bacon Wrapped  
Scallops**  
with spicy aioli  
\$150

**Cheese Quesadilla  
Trumpets**  
with guacamole and salsa  
\$100

**Chicken and Cashew  
Spring Rolls**  
with chili dipping sauce  
\$100

**Mini Maryland  
Crab Cakes**  
with sauce remoulade  
\$175

**BBQ Chicken and  
Pepper Kebobs**  
with a teriyaki glaze  
\$95

**Rosemary & Garlic  
Grilled Lamb Chops**  
with mint and pesto aioli  
\$200

**Cheese and Mushroom  
Ravioli**  
with herb breading and  
marinara sauce  
\$110

**Beef or Chicken  
Empanadas**  
with fresh mild salsa  
\$100

**Vegetable Pot Stickers**  
with hoisin dipping sauce  
\$120

**Spanikopita**  
with spinach and  
feta filling  
\$90

**Shrimp and Sweet  
Potato Cakes**  
with chipotle cream  
\$150

**Zucchini Fritters with  
Feta Cheese**  
dill Sauce  
\$95

**Spicy Roasted Red  
Pepper and Manchego  
Risotto Balls**  
\$100

**Asparagus and  
Smoked Mozzarella  
Risotto Balls**  
\$100

**Tomato, Fresh  
Mozzarella and Basil  
Risotto Balls**  
\$100

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## Wine & Liquor Service

### Call Brands

Jim Beam, Seagram's Seven, Canadian Club, Dewar's White Label, Smirnoff, Beefeater, Bacardi Silver, Captain Morgan's Spiced Rum, Cuervo Gold, Christian Brothers Brandy, Kahlua, Peach Schnapps

### Varietal Wines

#### Canyon Road Labels

Cabernet Sauvignon, Sauvignon Blanc, Chardonnay, Merlot, White Zinfandel

\*All Banquet Menu Wine Selections and The State Room Wine List are subject to availability.  
Wines from our wine lists are charged per open bottle; only house varietal wines are available by the glass.

### Domestic & Imported Beer

Budweiser, Bud Light, Miller Lite, Labatt Blue, Heineken, O'Douls

House Champagne - \$20++ per bottle Sparkling Juice - \$13.75++per bottle

### Hosted Hourly Bar (priced per person)

To Include: Call Brands, Varietal Wines, Imported Beer, Domestic Beer, Soda & Juice

one hour	\$8.25
two hours	\$11.00
three hours	\$13.50
four hours	\$15.75
five hours	\$18.25

Hosted Bars are subject to applicable service charge and sales tax  
Young Adult - Under 21 - Unlimited Soda & Juice - \$5.50 per person

### Hosted Consumption Bar (priced per drink)

Call Brands	\$5.00
Varietal Wines	\$5.00
Imported Beer	\$4.75
Domestic Beer	\$4.00
Soda & Juice	\$2.50

Hosted Bars are subject to applicable service charge and sales tax

### Cash Bar (priced per drink)

Call Brands	\$5.25
Varietal Wines	\$5.25
Imported Beer	\$5.00
Domestic Beer	\$4.25
Soda & Juice	\$2.75

Cash Bar prices are inclusive of sales tax

### Non-Alcoholic and Spirited Punches – Per Gallon

Non-Alcoholic Punch \$35 Mimosa \$55 Bloody Mary or Screwdriver \$75

### Bartender Fees and Requirements

A \$75.00 bartender fee will be assessed on each Hosted Consumption or Cash Bar when sales do not exceed \$250.00 per bar.  
A \$25.00 fee will apply on each Hosted Consumption or Cash Beer and/or Wine Service when sales do not exceed \$150.00 per bar.  
All bars require the service of a bartender. One bartender will be scheduled for every 100 guests.

If additional bartenders are requested, a fee of \$75.00 per bartender will be assessed.

Spartan signature catering reserves the right to refuse alcohol beverage service to an individual or group. Alcoholic beverage service will not exceed five hours per event. Alcoholic beverages will not be served after 1:00 a.m. or prior to 12:00 noon on Sunday.

*\*Premium Bar is available upon request. Please consult your event coordinator.*

Please add applicable service charge and state sales tax to all food and beverage items 2012  
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness

# spartan signature catering

## Wine Selections

### *Michigan White, Blush and Sparkling Wines*

Bel Lago Chardonnay \$26 - Black Star Arcturos Barrel Aged Chardonnay \$25  
Bowers Harbor Vineyards Unwooded Chardonnay \$23  
Black Star Farms Arcturos Capella Vineyards Pinot Gris \$22  
Bowers Harbor Pinot Grigio \$23 - Brÿs Estate Vineyard & Winery Gewürztraminer \$26  
Peninsula Cellars Manigold Vineyard Gewürztraminer \$28  
Black Star Arcturos Semi-Dry Riesling \$24 - Chateau Grand Traverse Dry Riesling \$22  
Bowers Harbor Vineyards Pinot Noir Rosé \$26  
L. Mawby Cremant Sparkling Wine \$32 - L. Mawby Blanc de Blanc \$27

### *Michigan Red Wines*

Bel Lago Pinot Noir \$30  
Black Star Farms Arcturos Pinot Noir \$33 - Bowers Harbor Vineyards Dijon Clone Pinot Noir \$31  
Bel Lago Red Table Wine \$28 - Black Star Farms Leorie Vineyard Merlot Cabernet Franc \$44  
Bowers Harbor Vineyards 2896 Langley Vineyard \$44

### *White, Blush and Sparkling Wine*

Chateau Ste Michelle Columbia Valley Chardonnay \$22  
Guenoc Lake County Chardonnay \$24  
Heron California Chardonnay \$23 - Kendall-Jackson VR California Chardonnay \$25  
Wente "Morning Fog" Livermore Valley Chardonnay \$23  
Wishing Tree Unoaked Western Australia Chardonnay \$24  
Chateau Ste Michelle Columbia Valley Riesling \$23  
Josef Leitz Dragonstone Rheingau Riesling \$25  
A-Mano Pinot Grigio \$22  
King Estate Oregon Pinot Gris \$27  
Chateau Ste Michelle Horse Heaven Sauvignon Blanc \$26  
Kim Crawford Marlborough Sauvignon Blanc \$27 - E. Guigal Côtes du Rhône Rose \$23  
Domaine Ste Michelle Brut \$22 - Gloria Ferrer Blanc de Noir \$27  
Marches di Gresy Moscato D'Asti \$23 - Pierre-Jouet Grand Brut Champagne \$59  
Veuve Clicquot Ponsardin Brut Champagne \$73

### *Red Wine*

BV Napa Cabernet Sauvignon \$27  
Chateau Ste Michelle Columbia Valley Cabernet Sauvignon \$25  
Columbia Crest Grand Estate Cabernet Sauvignon \$23  
Guenoc Lake County Cabernet Sauvignon \$24 - Heron California Cabernet Sauvignon \$23  
Kendall-Jackson VR California Cabernet Sauvignon \$31  
Wente "Southern Hills" Livermore Valley Cabernet Sauvignon \$23  
Columbia Crest Grand Estate Merlot \$23  
Heron Vin de Pays d'Oc Merlot \$23  
Kendall-Jackson VR California Merlot \$31 - Wente "Sandstone" Livermore Valley Merlot \$23  
BV Coastal Estates California Pinot Noir \$23  
Heron Vin de Pays d'Oc Pinot Noir \$23 - Kim Crawford Marlborough Pinot Noir \$26  
D'Arenberg Footbolt McLaren Vale Shiraz \$28 - Wishing Tree Western Australia Shiraz \$22  
Francis Ford Coppola Director's Cut Dry Creek Valley Zinfandel \$32  
Ravenswood Old Vines Zinfandel \$24 - Wishing Tree Western Australia Cabernet Merlot \$22

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# spartan signature catering

## Catering Policies:

### Event Requirements:

All event requirements, menu, and beverage selections, should be confirmed no later than 14 days prior to the event date. Changes in event requirements within 12 hours of scheduled starting time will be subject to additional service charges.

### Billing and Deposits:

A non-refundable deposit may be required at the time of the definite booking, based on the nature of the function. All cancellations must be received in writing. Accounts are to be paid in full, upon receipt of the billing. An unpaid balance is subject to a finance charge. Charges are expected to be settled prior to the event. Charges will automatically be applied to a credit card number or imprint on file. The credit card will also be used for any incidental charges incurred during the event.

### Guarantee Policy:

A minimum guarantee of attendance must be received three full business days prior to the event. This is the minimum number for which you will be charged. spartan signature catering will provide seating and food for 5% above the designated guarantee count, not to exceed ten (10) in number. An increase in guaranteed attendance will be accepted up to a maximum of 24 hours prior to the event, subject to product availability. The high estimate listed on the Banquet Event Order will apply as the guarantee if not revised three full business days prior to the event. Positively no reductions in guarantee will be accepted less than two full business days prior to the event.

### Cancellation Policy and Reduction Policy:

By signing the contract, you agree to pay a cancellation fee or reduction fee for the loss of business. The cancellation fee and reduction fee are outlined in your contract and will be due and payable upon invoice. The cancellation policy does not affect any non-refundable deposit, which must be paid under the Contract.

### Food and Beverage Service:

All food and beverage must be supplied by spartan signature catering. No food or beverage (alcoholic and non-alcoholic) is permitted to be brought into the MSU Union or the Spartan Club in conference or banquet areas by a guest(s). No food prepared and served by spartan signature catering will be permitted to leave the premises. Alcoholic beverage service will not exceed five hours per event at the MSU Union or Spartan Club.

### Equipment, Materials and Decorations:

Due to the limited storage facilities: materials, equipment and decorations will need to be removed at the conclusion of your event. Glass enclosures are required for any candles. Glitter, confetti or metallic chips are not permitted. Decorations may not be hung from the ceiling or walls.

### Labor/Bartender Charges:

A labor charge of \$50.00 will be assessed for events of less than 20 people. A bartender fee of \$75.00 will be assessed on each Hosted or Cash Bar when sales do not exceed \$250.00 per bar, or when an additional bartender is required. A \$25.00 fee for each Hosted or Cash Beer and/or Wine Service, will apply, when sales do not exceed \$150.00 per bar. Spartan signature catering does not supply bar service to functions unless catering service has been contracted in conjunction to the bar service.

# spartan signature catering

## **Pricing:**

An applicable service charge and the Michigan State sales tax are additional to all food and beverage prices quoted. All Food and Beverage prices are subject to change per market fluctuation with notification. Substitution and Multiple Entrée Selections One entrée will be served per event. Substitutions may be made for dietary or religious purposes as long as the number of substitute entrees number less than 10% of the guarantee. Any substitute entrees must be confirmed at time of guarantee or an additional charge for the dietary entrée, as well as, the ordered entrée, will be assessed. If multiple entrée selections are ordered, a \$1.00 multiple entrée charge will be assessed for each selection when two entrees are ordered. If three entrees are ordered, a \$2.00 multiple entrée charge will be assessed for each entrée selection. Multiple entrée selections will be prepared for the guarantee only (no 5% overage). Any change of entrée at time of the event will be charged, in addition to, the entrees guaranteed and prepared. The client will be responsible for providing nametags or place cards, which indicate entrée selections.

## **Banquet Room Liability:**

Spartan signature catering reserves the right to inspect and control all private functions. Liability for damages to the premises will be charged to the representative making the arrangements, based on actual repair or replacement cost. Labor charges will apply to functions if more than standard cleanup is required at the close of the function. Decorations, posters, signs, or banners may not be hung without prior approval and coordination from the spartan signature catering staff.

## **Alcohol Service Policy:**

In keeping with our commitment to responsible service of alcohol in a university setting, the MSU Union will: A) card all guests who appear to be under the age of 25; B) not serve alcoholic beverages to guests without proper ID; and C) Not serve doubles, shots, shooters or multiple liquor drinks containing more than three liquors (i.e. Long Island Iced Tea). Single drinks will be dispensed to patrons. The Banquet Manager of the MSU Union reserves the right to refuse alcoholic beverage service to an individual or group. In addition, alcoholic beverage service will not exceed five hours per event.

## **Contracted Liability:**

Performance of the agreement is contingent upon the ability of spartan signature catering management to complete the same and is subject to labor troubles, disputes or strikes, accidents, government (federal, state or municipal) requisitions, restrictions or travel, transportation, foods, beverages or management preventing or interfering with performance. In no event will Spartan Signature Catering be liable for the loss of profit or consequential damages whether based on breach of contracts, warranty or otherwise.