

2008 Wedding Dinner Menu

Your wedding day is one of the most memorable events in your life. It is a day when everything should be perfect. Let the Wedding Specialists at the Kellogg Hotel & Conference Center handle all the details to ensure that your reception will be truly unforgettable!

Choose from our selection of award-winning cuisine to create a unique and delicious dinner for you and your guests...

Your Wedding Dinner Package Includes...

- ICE SCULPTURE OF YOUR CHOICE
- HORS D'OEUVRES
- OPEN BAR SERVICE FOR UP TO FOUR HOURS, FEATURING KELLOGG HOTEL & CONFERENCE CENTER'S TOP SHELF CALL BRANDS
- PUNCH AND COFFEE SERVICE THROUGHOUT THE EVENT
- MENU SELECTION OF YOUR CHOICE
- CAKE CUTTING AND SERVICE ACCOMPANIED WITH ICE CREAM OR SORBET
- CHAMPAGNE TOAST
- ELEGANT CENTERPIECES
- WHITE, FLOOR-LENGTH TABLECLOTHS AND A SELECTION OF COLORED NAPKINS
- CHARGER PLATES
- DANCE FLOOR
- COMPLIMENTARY PARKING FOR YOUR GUESTS
- COMPLETE RECEPTION ARRANGEMENTS AND SETUP
- PROFESSIONAL SERVICE STAFF
- SPECIAL HOTEL RATES FOR YOUR OUT-OF-TOWN GUESTS
- A LUXURIOUS GUEST ROOM FOR THE BRIDE AND GROOM COMPLETE WITH A BOTTLE OF CHILLED CHAMPAGNE, SERVED WITH FRUIT AND CHOCOLATE TRUFFLES

Traditional Wedding Dinner Buffet | \$58.00 per person

MIXED FIELD GREENS with assorted dressings and condiments
FARFALLE PASTA SALAD with julienne peppers and squash
CHILLED GARDEN GREEN BEAN SALAD with asiago cheese and basil
ORANGE SALAD with spiced walnuts and dried Michigan cherries

CARVED ROAST OF CERTIFIED ANGUS PRIME RIB with rosemary jus
SALMON FILLET with fennel cream sauce
PECAN-CRUSTED CHICKEN BREAST with madeira sauce
TORTELLINI PASTA with wild mushrooms in a parmesan cream sauce

ROASTED ROSEMARY REDSKIN POTATOES
CITRUS RICE PILAF
GREEN AND WAX BEANS with thyme, red onion and butter
SAUTEED ZUCCHINI AND SQUASH with pesto

FRESH BREWED COFFEES AND CELESTIAL SEASONINGS™ TEAS

Taste of Florence Wedding Dinner Buffet | \$56.00 per person

RED AND GREEN SALAD with Italian dressing and balsamic vinaigrette
ORZO PASTA SALAD with roasted peppers and pine nuts
CAESAR SALAD with parmesan cheese and garlic croutons
TOMATO AND ARTICHOKE SALAD with mushrooms

TRADITIONAL CHICKEN PARMESAN
GRILLED SALMON FILLET with fresh sage cream
ITALIAN SAUSAGE AND PEPPERS
BAKED MEAT LASAGNA with smoked tomato sauce, topped with mozzarella and parmesan cheese
PENNÉ PASTA with lemon, tomato and sambuca cream sauce
SAUTÈED ZUCCHINI AND SQUASH with pesto

CRUSTY ITALIAN LOAVES OF BREAD
TOMATO FOCACCIA
HERB AND GARLIC BUTTER

FRESH BREWED COFFEES AND CELESTIAL SEASONINGS™ TEAS

Seated Dinner Selections

Roast Prime Rib of Beef au Jus | \$56.00

served with creamed horseradish sauce, sides of oven-roasted new potatoes and sautéed vegetable medley, accompanied by **HARVESTER SALAD**; house and spring mixed greens with toasted almonds, dried cherries, diced pimentos, served with ranch or house dressing

Grilled Filet Mignon | \$59.00

sauce of smoked bacon, wild mushroom, tomato and rosemary, sides of William potato, fresh green beans, and sautéed tear drop tomatoes, accompanied by **CAESAR SALAD** with parmesan cheese and garlic croutons

Pan-Roasted Petite Filet of Beef and Chicken Breast | \$57.00

topped with pinot noir and boursin cheese sauce, sides of duchesse potatoes, pepper and mushroom medley, and green beans almondine, accompanied by **HOUSE MIXED GREENS** with fresh vegetables, garlic croutons, served with ranch or house dressing

Sautéed Petite Filet of Beef and Salmon Fillet | \$58.00

with lemon grass demi-glace and ginger butter, sides of parsley redskin potatoes, green asparagus, and fresh honey dill carrots, accompanied by **SPINACH SALAD** with mandarin orange, toasted almonds and raspberry vinaigrette

Petite Filet of Beef and Grilled Gulf Shrimp | \$62.00

topped with shiitake cream and basil butter sauces, sides of a William potato, green beans, and baby carrots, accompanied by **CAESAR SALAD** with parmesan cheese and garlic croutons

Petite Filet of Beef and Petite Chicken Wellington | \$58.00

topped with wild mushroom sauce and a puff pastry-wrapped chicken with a stuffing of wild mushrooms, spinach and garlic herb cream cheese, and pinot noir sauce, sides of duchesse potato, julienne of vegetables and green asparagus, accompanied by **HARVESTER SALAD**; house and spring mixed greens with toasted almonds, dried cherries, diced pimentos, served with ranch or house dressing

Herb Pan-Seared Breast of Chicken | \$50.00

with roasted shallots, exotic mushrooms and merlot wine sauce, basmati rice blend, sides of sautéed zucchini, summer squash, peppers and fresh broccoli florets, accompanied by a **WEDGE OF ICEBERG LETTUCE** with tomato, chopped egg and parsley, served with bleu cheese dressing

Chicken Wellington | \$54.00

wrapped in puff pastry with a stuffing of wild mushrooms, spinach and garlic herb cream cheese, pinot noir sauce, sides of duchesse potatoes, green asparagus, and pepper medley, accompanied by **HOUSE MIXED GREENS** with fresh vegetables, garlic croutons, served with ranch or house dressing

Chicken Grand Traverse | \$50.00

breast of chicken accompanied by Michigan fruit relish of blueberries, raspberries and dried cherries, blend of wild and white rice, sides of julienne vegetables and fresh broccoli florets, accompanied by **CAESAR SALAD** with parmesan cheese and garlic croutons

Mushroom Strudel | \$49.00

trio of wild mushrooms wrapped in puff pastry atop red pepper coulis
sides of wild rice and walnut pilaf, julienne of vegetables and fresh carrots accompanied by Chilled Tortellini Salad in tomato vinaigrette

Tuna Steak with Ginger Shiitake Cream | \$54.00

pan-seared tuna steak served with grilled scallions, sides of blend of wild and white rice, snow peas, bok choy and carrots, accompanied by **SPINACH SALAD** with mandarin orange, toasted almonds and raspberry vinaigrette

Potato-Crusted Salmon Fillet | \$54.00

pan-roasted salmon with a potato and fresh horseradish crust, sides of dried fruit rice pilaf, honey dill carrots, and julienne vegetable medley, accompanied by **HARVESTER SALAD**; house and spring mixed greens with toasted almonds, dried cherries, diced pimentos, served with ranch or house dressing

Wedding Menu Enhancements

Chilled Soups

MICHIGAN PEACH SOUP WITH PEACH SCHNAPPS | \$2.50
HONEYDEW AND CANTALOUPE SOUP WITH MINT | \$2.00

Hot Soups

LOBSTER BISQUE | \$3.50
NEW ENGLAND CLAM CHOWDER | \$2.50
ROASTED CORN CHOWDER | \$2.50

Starter Salads

MICHIGAN SPINACH SALAD | \$2.50
red onion, dried cherry and tossed almonds with mandarin orange dressing

MIXED FIELD GREENS | \$2.50
dried apricots, goat cheese and plum tomato with raspberry vinaigrette

YOUNG ROMAINE LETTUCE | \$2.50
bleu cheese, pear and spiced walnuts with herb vinaigrette

FIELD GREENS & WILD MUSHROOMS | \$2.50
toasted pine nuts and shaved parmesan with sherry vinaigrette

Cold Individual Appetizers

CRAB LOUISE with tropical fruit | \$8.95

BLOODY MARY SHRIMP COCKTAIL with lime and celery hearts | \$8.95

BUNDLE OF GRILLED ASPARAGUS IN BALSAMIC VINAIGRETTE
with gorgonzola crostini | \$6.50

SPLIT HALF MAINE LOBSTER lobster chunks over vegetable slaw served in a lobster shell
with Caribbean salsa and cognac | \$16.50

Hot Individual Appetizers

BAKED SHRIMP AND SCALLOP PURSE shrimp, scallops, spinach and red peppers, wrapped
in phyllo dough served with saffron cream | \$9.50

WILD MUSHROOM STRUDEL with Washington merlot sauce | \$7.00

BRAISED DUCK in phyllo, syrah reduction and shallots | \$8.25

GRILLED PORTOBELLO MUSHROOM with parmesan polenta, shallots and balsamic
reduction | \$7.00

MARYLAND CRAB CAKES AND PAN-FRIED GREEN ASPARAGUS
with citrus beurre blanc | \$8.95

Cold Hors d'Oeuvres

(priced per 50 pieces)

JUMBO GULF SHRIMP ON ICE with cocktail sauce and lemon | \$175.00

CUCUMBER CANAPÉS | \$75.00

MOZZARELLA AND ROMA TOMATO CROSTINI | \$85.00

MUSHROOM A LA GREQUE with boursin cheese | \$85.00

WILD MUSHROOM & GOAT CHEESE CROSTINI | \$75.00

HUMMUS WITH PITA TRIANGLES | \$75.00

BELGIAN ENDIVE with bleu cheese and toasted walnuts | \$80.00

CHOCOLATE-DIPPED STRAWBERRIES | \$120.00

SILVER DOLLAR ROLLS with ham, smoked turkey, pastrami | \$90.00

FINGER SANDWICHES with smoked turkey, tuna and chicken salad | \$75.00

PROSCIUTTO-WRAPPED MELON | \$75.00

SUN-DRIED TOMATO AND CAPER BRUSCHETTA | \$75.00

ROASTED ASPARAGUS CANAPÉ WITH PROSCIUTTO | \$80.00

OLIVE TAPENADE WITH CHEVRE CROSTINI | \$80.00

SMOKED SALMON CREPE CANAPÉS | \$85.00

SMOKED BAJA CHICKEN CANAPÉS | \$75.00

CARAMELIZED WHEEL OF BRIE with fresh berries & french baguette | \$85.00 (serves 50)

ANTIPASTO PLATTER with olive oil and basil-scented grilled vegetables, kalamata olives, artichokes, mushrooms, provolone cheese and salami
\$195.00 (serves 50) | \$125.00 (serves 25)

SLICED BEEF TENDERLOIN PRESENTED COLD served with petite rolls, stone-ground mustard, horseradish cream and tarragon mayonnaise | \$180.00 (serves 35)

SMOKED ATLANTIC SALMON sliced, served on a platter with chopped eggs, capers, red onion, crostini and pumpernickel bread | \$145.00 (serves 25)

SMOKED SEAFOOD DISPLAY pepper-smoked salmon, Great Lakes trout, Michigan whitefish, scallops, oysters and shrimp served with traditional accompaniments | \$150.00 (serves 25)

Hot Hors d'Oeuvres

(priced per 50 pieces)

VEGETABLE POT STICKERS with hoisin sauce | \$95.00

ANGUS BEEF MEATBALLS with brandy sauce | \$85.00

SMOKED SOUTHWEST CHICKEN QUESADILLAS with salsa and guacamole | \$125.00

MINI GOAT CHEESE & RED PEPPER QUICHE | \$85.00

ATLANTIC SALMON BROCHETTE with soy ginger glaze | \$85.00

GRILLED VEGETABLES IN PHYLLO with red pepper sauce | \$85.00

CRAB RANGOON with sweet and sour sauce | \$85.00

WILD MUSHROOM AND CHIVE POTATO CAKE | \$85.00

GRILLED PETIT BEEF TENDERLOIN with zinfandel sauce | \$125.00

BBQ SHRIMP wrapped with bacon | \$160.00

PEAR AND BRIE in phyllo | \$110.00

THAI CHICKEN AND CASHEW SPRING ROLL with hoisin sauce | \$95.00

MARYLAND CRAB CAKES with orange cocktail sauce | \$160.00

HONEY-FRIED BUFFALO WINGS with ranch dip | \$75.00

FETA AND SUN-DRIED TOMATO in phyllo | \$85.00

SHRIMP SCAMPI with garlic butter | \$175.00

BREADED CHICKEN STRIPS with honey mustard and barbeque sauce | \$95.00

CURRY CHICKEN PHYLLO CUP | \$85.00

GARLIC & HERB GRILLED MUSHROOM QUESADILLAS with crisp tortilla, goat cheese and a medley of wild mushrooms | \$95.00

NEW ZEALAND GRILLED LAMB CHOPS with rosemary marinade | \$200.00

KILO OF BAKED BRIE EN CROUTE with toasted almonds and Kahlua sauce, served with sliced French baguette | \$95.00 (serves 50)

Butler Style Served Hors d'Oeuvres

Please ask coordinator to recommend a selection. A service fee of \$20.00 per butler per hour is applicable.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Light Snacks

POTATO CHIPS with French onion and country ranch dip | \$2.75 per person

BLUE & WHITE CORN TORTILLA CHIPS with salsa & guacamole | \$2.50 per person

SEVEN LAYER BEAN DIP with blue & white corn tortilla chips | \$35.00 (serves 25)

WARM SOFT PRETZELS with mustard | \$2.25 per person

HONEY ROASTED PEANUTS | \$2.50 per person

MIXED NUTS | \$2.75 per person

SNACK MIX | \$4.75 per person

PRETZELS | \$4.50 per person

Bar Pizza | \$23.00 per Pizza

large 16-slice pizza, select any three pizzas for your event:

SUN-DRIED TOMATO PIZZA with grilled vegetables and goat cheese

PINEAPPLE AND HAM PIZZA

BBQ CHICKEN PIZZA with caramelized red onion and sweet peppers

PEPPERONI AND SAUSAGE PIZZA

FOUR CHEESE PIZZA

VEGETARIAN PIZZA with or without cheese

Late Night Desserts

SIMPLE PLEASURE | \$6 per person (based on two desserts per guest)
chocolate chip cookies, raspberry chocolate cheesecake squares, lemon squares,
individual bags of M&Ms

PIECE OF HEAVEN | \$6.75 per person (based on two desserts per guest)
individual coconut crème brûlée, double fudge brownies, cheesecake squares, espresso
chocolate mousse

SWEET DREAMS | \$8.75 per person (based on three desserts per guest)
chocolate éclairs, biscotti, tiramisu squares, chocolate-dipped strawberries, raspberry
linzer squares, truffles

Additional Wine and Liquor Service

Kellogg Call Brands

Jim Beam, Jack Daniels, Seagrams Seven, Canadian Club, Johnnie Walker Red, Dewar's White Label, Smirnoff, Absolut, Beefeater, Tanqueray, Bacardi Silver, Captain Morgan's Spiced Rum, Cuervo Gold, Christian Brothers Brandy, Kahlua, Amaretto di Saronno, Bailey's Irish Cream, Frangelico

Hosted Consumption Bar (priced per drink)

KELLOGG CALL BRANDS	\$4.75
VARIETAL WINES	\$4.75
PREMIUM VARIETAL WINES	\$5.75
MICHIGAN & IMPORTED BEER	\$4.50
DOMESTIC BEER Budweiser, Miller Lite	\$4.00

HOSTED HOURLY BAR \$4.00 per person

Cash Bar

KELLOGG CALL BRANDS	\$5.00
VARIETAL WINES	\$5.00
PREMIUM VARIETAL WINES	\$6.00
MICHIGAN & IMPORTED BEER	\$4.75
DOMESTIC BEER	\$4.25

Cognacs, Cordials and Liqueurs Bar

...IN ADDITION TO A CASH BAR	\$5.75
...AS AN ADDITION TO HOSTED BAR	\$5.50

SELECTION: Courvoisier VS, Hennessy VS, Chambord, Drambuie, Grand Marnier, Sambuca, Romano

All host and cash bars require the service of a bartender.

Hosted bars are subject to 20% service charge and applicable state sales tax.

The Kellogg Hotel & Conference Center reserves the right to refuse alcoholic 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 am.