



2010 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 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 / \$62.00

STATE ROOM SALAD organic mesclun mixed greens, dried michigan cherries, crumbled chevre, shaved fennel, lemon tarragon vinaigrette

PANKO CRUSTED CYPRUS GROVE CHEVRE with mango quince chutney and flatbread crisp

TUSCAN WHITE BEAN SALAD with rosemary infusion

MICHIGAN APPLE SALAD with watercress, watermelon and champagne honey vinaigrette

CARVED ROAST OF CERTIFIED ANGUS PRIME RIB with rosemary jus

PAN ROASTED CHICKEN BREAST with wilted greens and calvados apple sauce

SHRIMP AND SCALLOP CIOPPINO with spiced tomato broth

ORECCHIETTE PASTA with spiced duck ragout, arugula, and freshly grated parmesan

APPLE BRIE BREAD PUDDING

CRISP POLENTA CAKES

GRILLED AND ROASTED VEGETABLES WITH BALSAMIC DRIZZLE

ASSORTED STATE ROOM ROLLS

FRESH BREWED COFFEES AND A SELECTION OF FINE TEAS

Taste of Florence Wedding Dinner Buffet / \$59.00

ANTIPASTO PLATTER

grilled vegetables, kalamata olives, artichokes, cherry peppers, mushrooms, provolone and salami

CLASSIC CAESAR SALAD

ITALIAN BREAD SALAD with marinated cucumber and tomatoes

ORECCHIETTE PASTA SALAD with grilled vegetables

FRESH MOZZARELLA AND ROASTED TOMATOES WITH BALSAMIC DRIZZLE

TRADITIONAL CHICKEN PARMESAN

GRILLED LEMON SOLE with leeks and fennel

PAN-FRIED ITALIAN SAUSAGE AND PEPPERS

ITALIAN STUFFED FLANK STEAK with marsala sauce

PENNE PASTA with pesto

CREAMY POLENTA WITH GORGONZOLA

RATATOUILLE VEGETABLES

CRUSTY ITALIAN LOAVES OF BREAD TOMATO FOCACCIA

FRESH BREWED COFFEES AND A SELECTION OF FINE TEAS

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

please add 20% applicable service charge and state sales tax to all food and beverage items

Seated Dinner Selections

Roast Prime of Beef au Jus | \$60

served with creamed horseradish sauce; oven-roasted new potatoes and sautéed vegetable medley
GATHERED FIELD GREENS with crumbled goat cheese, candied pecans and red wine vinaigrette

Grilled Filet Mignon | \$60

sauce of smoked bacon, wild mushroom, tomato and rosemary; william potato, fresh green beans and sautéed tear drop tomatoes

CAESAR SALAD with parmesan cheese and garlic croutons

Pan-Roasted Petite Fillet of Beef and Chicken Breast | \$64

topped with pinot noir and boursin cheese sauce; duchesse potatoes, pepper and mushroom medley and green beans almondine

HOUSE MIXED GREENS SALAD with cherry tomato, cucumber, croutons, house and ranch dressings

Sauteed Petite Fillet of Beef and Salmon Fillet | \$62

with lemon grass demi-glace and ginger butter; parsley redskin potatoes, green asparagus and honey dill carrots

SPINACH SALAD with toasted almonds and raspberry vinaigrette

Petite Fillet of Beef and Grilled Gulf Shrimp | \$65

topped with shiitake cream and basil butter sauces; william potato, green beans and baby carrots

CAESAR SALAD with parmesan cheese and garlic croutons

Petite Fillet of Beef and Petite Chicken Wellington | \$63

topped with wild mushroom sauce and a puff pastry-wrapped chicken with wild mushrooms, spinach and garlic herb cream cheese, pinot noir sauce; duchesse potato, julienne of vegetables and asparagus

GATHERED FIELD GREENS with crumbled goat cheese, candied pecans and red wine vinaigrette

Herb Pan-Seared Breast of Chicken | \$54

with roasted shallots, exotic mushrooms and merlot wine sauce; basmati rice blend, sautéed zucchini, summer squash, peppers and fresh broccoli florets

WEDGE OF ICEBERG LETTUCE tomato, chopped egg and parsley, served with bleu cheese dressing

Chicken Wellington | \$55

wrapped in puff pastry with wild mushrooms, spinach and garlic herb cream cheese, pinot noir sauce; duchesse potatoes, green asparagus, and pepper medley

HOUSE MIXED GREENS SALAD with cherry tomato, cucumber, croutons, house and ranch dressings

Chicken Grand Traverse | \$55

breast of chicken accompanied by michigan fruit relish of blueberries, raspberries and dried cherries; blend of wild and white rice, julienne vegetables and fresh broccoli florets

CAESAR SALAD with parmesan cheese and garlic croutons

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Mushroom Strudel | \$55

trio of wild mushrooms wrapped in puff pastry atop red pepper coulis; wild rice and walnut pilaf, julienne of vegetables and fresh carrots

CHILLED TORTELLINI SALAD in tomato vinaigrette

Black and White Sesame Crusted Abi Tuna | \$60

pan-seared tuna served with scallion potato pancake, spinach, baby carrots and miso vinaigrette

SPINACH SALAD with toasted almonds and raspberry vinaigrette

Five Spice Crusted Salmon Fillet | \$56

pan-roasted salmon with a cucumber fennel relish; basmati rice, honey dill carrots, and julienne vegetable medley

GATHERED FIELD GREENS with crumbled goat cheese, candied pecans and red wine vinaigrette

Wedding Menu Enhancements

Appetizers

JUMBO SHRIMP lime and red cocktail sauce | \$9.25

HEIRLOOM TOMATO AND FRESH MOZZARELLA SALAD | \$6.50

WILD MUSHROOM STRUDEL with creamy cognac sauce | \$8.00

CONFIT DUCK POZOLE | \$8.25

ASPARAGUS AND ROASTED PEPPERS WITH SHAVED PECORINO | \$6.25

Soups

CHILLED MICHIGAN PEACH SOUP WITH PEACH SCHNAPPS | \$2.50

LOBSTER CHOWDER | \$3.00

CHICKEN GUMBO | \$2.50

WINTER SQUASH WITH GINGER SOUP | \$3.00

Starter Salads

THE STATE ROOM SALAD | \$3.50

mesclun mix, shaved fennel, roma tomatoes, goats cheese crostini and lemon tarragon vinaigrette

WATERCRESS SALAD | \$3.50

mache, mesclun mix, diced apples, and watermelon, served with champagne vinaigrette

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Cold Hors d'Oeuvres

(priced per 50 pieces)

- JUMBO GULF SHRIMP cocktail sauce and lemon | \$200
- PLUM TOMATO, MOZZARELLA AND BASIL BRUSCHETTA | \$95
- SPINACH AND MUSHROOM CROSTINI | \$85
- GOAT CHEESE MOUSSE PHYLLO CUP | \$85
- AHI TUNA NICOISE with kalamata olive on a tomato petal | \$105
- SALAMI CORNETS WITH CREAM CHEESE | \$85
- CURRY CHICKEN SALAD IN AN ENGLISH CUCUMBER CUP | \$85
- ROASTED ASPARAGUS WRAPPED IN PROSCIUTTO | \$90
- OYSTER SHOOTER with fennel and cucumber coulis, champagne vinegar | \$100
- SALMON MOUSSE CANAPÈ | \$95
- SMOKED WHITEFISH CANAPÈ with horseradish cream | \$95
- CHILLED MAINE LOBSTER MEDALLION | \$150
- SUN-DRIED TOMATO AND CAPER BRUSCHETTA | \$90
- SMOKED SALMON CREPE CANAPÈ | \$95

Hot Hors d'Oeuvres

(priced per 50 pieces)

- VEGETABLE POT STICKERS hoisin sauce and peanut sauce | \$100
- ANGUS BEEF MEAT BALLS brandy pepper sauce | \$85
- MUSHROOM TURNOVERS | \$95
- SPICY BLACK BEAN EMPANADAS | \$110
- CRAB RANGOON sweet and sour sauce | \$90
- SHRIMP SCAMPI | \$200
- ATLANTIC SALMON BROCHETTE soy ginger glaze | \$95
- GRILLED VEGETABLES IN PHYLLO red pepper sauce | \$85
- MARYLAND CRAB CAKES orange cocktail sauce | \$175
- CHICKEN STRIPS honey mustard sauce and barbeque sauce | \$85

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- THAI CHICKEN AND CASHEW SPRING ROLL | \$100
BLACK BEAN AND MONTEREY JACK CHEESE QUESADILLAS | \$100
MESQUITE CHICKEN QUESADILLA ROLLS | \$95
PEAR AND BRIE IN PHYLLO | \$120
BUFFALO WINGS bleu cheese dressing | \$85
BEER BATTERED MUSHROOMS | \$85
BBQ CHICKEN AND PEPPER KEBABS | \$105

Butler Served Hors d' Oeuvres

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

Reception Displays

- SHELLFISH DISPLAY | \$200 (serves 50)
shucked oysters, greenlip mussels, clams, and crab claws, served with traditional accompaniments
- CARVED PEPPER CRUSTED TENDERLOIN OF BEEF | \$275 (serves 25)
porcini mushroom demi glace
- CARVED HERB ROASTED TURKEY BREAST | \$175 (serves 50)
michigan cherry compote and assorted petite rolls
- CARVED ROAST PRIME RIB OF CERTIFIED ANGUS BEEF | \$300 (serves 50)
horseradish cream, assorted petite rolls
- SMOKED SEAFOOD DISPLAY | \$175 (serves 35)
salmon, michigan lake trout, white fish, scallops, and shrimp, served with traditional accompaniments
- PECAN AND BROWN SUGAR CRUSTED BRIE EN CROUTE | \$110 (serves 50)
with berry compote
- BREADS AND SPREADS | \$85 (serves 50)
Hummus Warm Spinach Artichoke Dip Olive Tapenade
served with flat bread crackers, assorted artisan rolls, roasted garlic and rosemary infused olive oil crostini
- ANTIPASTO PLATTER | \$200 (serves 50) \$125 (serves 25)
olive oil and basil scented grilled vegetables, kalamata olives, artichokes, mushrooms, provolone cheese and salami

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Light Snacks

KETTLE CHIPS with french onion and country ranch dip | \$3.00 per person

BLUE & WHITE CORN TORTILLA CHIPS with salsa & guacamole | \$2.75 per person

SEVEN LAYER BEAN DIP with blue & white corn tortilla chips | \$40.00 (serves 25)

WARM SOFT PRETZELS with mustard | \$2.50 each

HONEY ROASTED PEANUTS | \$3.00 per person

MIXED NUTS | \$3.00 per person

SNACK MIX | \$2.00 per person

PRETZELS | \$2.00 per person

Bar Pizza | \$25.00 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

PIECE OF HEAVEN | \$8.00 per person (based on two desserts per guest)

mini cheesecake, chocolate éclairs, cream puffs, fruit tarts, napoleons, petite fours

SWEET DREAMS | \$10.00 per person (based on three desserts per guest)

individual coconut crème brûlée, mini cheesecake, chocolate éclairs, cream puffs, fruit tarts, napoleons, petite fours

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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

Budweiser, Bud Light, Miller Lite, Heineken, Labatt Blue, Michigan Beer Selection

Hosted Consumption Bar (priced per drink)

KELLOGG CALL BRANDS	\$4.75
VARIETAL WINES	\$4.75
PREMIUM VARIETAL WINES	\$4.75
MICHIGAN & IMPORTED BEER	\$4.50
DOMESTIC BEER	\$4.00

Hosted Hourly Bar (bar price based on a per person basis)

ADDITIONAL HOUR	\$4.00
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Hosted bars are subject to applicable service charge and state sales tax

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 CASH BAR	\$5.75
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AS AN ADDITION TO HOSTED BAR	\$5.50
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Courvoisier VS, Hennessy VS, Chambord, Drambuie, Grand Marnier, Sambuca Romano

All bars require the service of a bartender.

The Kellogg Hotel & Conference Center reserves the right to refuse alcoholic beverage service to an individual or group.

One Bartender will be scheduled for every 100 guests. If additional Bartenders are requested, a fee of \$75.00 per Bartender will be assessed.

Alcoholic beverage service will not exceed five hours per event. Alcoholic beverages will not be served after 1:00 am.

Please add applicable service charge and state sales tax to all food and beverage items

Wine Selections

Michigan White, Blush and Sparkling Wines

Bel Lago Chardonnay \$26 • Black Star Arcturos Barrel Aged Chardonnay \$25
Bowers Harbor Vineyards Unwooded Chardonnay \$20
Brys Estate Vineyard & Winery Naked Chardonnay \$26
Forty-Five North Reserve Chardonnay \$34

Black Star Farms Arcturos Capella Vineyards Pinot Gris \$20
Bowers Harbor Pinot Grigio \$20 • Brys Estate Vineyard & Winery Gewürztraminer \$26
Peninsula Cellars Manigold Vineyard Gewürztraminer \$28
Black Star Arcturos Semi-Dry Riesling \$24 • Chateau Grand Traverse Dry Riesling \$20
Bowers Harbor Vineyards Pinot Noir Rosé \$26
L. Mawby Cremant Sparkling Wine \$32 • L. Mawby Blanc de Blanc \$27

Michigan Red Wines

Brys Estate Vineyard & Winery Estate Merlot \$34 • Bel Lago Pinot Noir \$27
Black Star Farms Arcturos Pinot Noir \$33 • Bowers Harbor Vineyards Dijon Clone Pinot Noir \$31
Brys Estate Vineyard & Winery Estate Reserve Pinot Noir \$40

Bel Lago Red Table Wine \$26 • Black Star Farms Leorie Vineyard Merlot Cabernet Franc \$44
Bowers Harbor Vineyards 2896 Langley Vineyard \$44
Brys Estate Vineyard & Winery Estate Signature Red \$40

White, Blush and Sparkling Wine

Chateau Ste Michelle Columbia Valley Chardonnay \$22
Gordon Brothers Columbia Valley Chardonnay \$23 • Guenoc Lake County Chardonnay \$24
Heron California Chardonnay \$21 • Kendall-Jackson VR California Chardonnay \$25
Poppy Monterey Chardonnay \$22 • Santa Barbara Crossing California Chardonnay \$20
Wente "Morning Fog" Livermore Valley Chardonnay \$23
Wishing Tree Unoaked Western Australia Chardonnay \$22

Chateau Ste Michelle Columbia Valley Riesling \$20
Covey Run Columbia Valley Gewürztraminer \$22 • Josef Leitz Dragonstone Rheingau Riesling \$25
Pikes Clare Valley Dry Riesling \$33 • A-Mano Pinot Grigio \$21
King Estate Oregon Pinot Gris \$25
Chateau Ste Michelle Horse Heaven Sauvignon Blanc \$26
Kim Crawford Marlborough Sauvignon Blanc \$26 • E. Guigal Côtes du Rhône Rose \$23

Domaine Ste Michelle Brut \$22 • Gloria Ferrer Blanc de Noir \$27
Martini and Rossi Asti Spumante \$22 • Pierre-Jouet Grand Brut Champagne \$59
Veuve Clicquot Ponsardin Brut Champagne \$67

Red Wine

BV Napa Cabernet Sauvignon \$27
Chateau Ste Michelle Columbia Valley Cabernet Sauvignon \$25
Columbia Crest Grand Estate Cabernet Sauvignon \$21
Guenoc Lake County Cabernet Sauvignon \$24 • Heron California Cabernet Sauvignon \$23
Kendall-Jackson VR California Cabernet Sauvignon \$31
Napa Landing California Cabernet Sauvignon \$20
Wente "Southern Hills" Livermore Valley Cabernet Sauvignon \$23

Columbia Crest Grand Estate Merlot \$21 • Covey Run Columbia Valley Merlot \$22
Gordon Brothers Estate Columbia Valley Merlot \$32 • Heron Vin de Pays d'Oc Merlot \$23
Kendall-Jackson VR California Merlot \$31 • Napa Landing California Merlot \$20
Wente "Sandstone" Livermore Valley Merlot \$23

BV Coastal Estates California Pinot Noir \$23 • Elusiv Monterey Pinot Noir \$27
Heron Vin de Pays d'Oc Pinot Noir \$23 • Kim Crawford Marlborough Pinot Noir \$26
Arenberg Footbolt McLaren Vale Shiraz \$28 • Wishing Tree Western Australia Shiraz \$22
Guenoc Lake County Petite Sirah \$24
Francis Ford Coppola Director's Cut Dry Creek Valley Zinfandel \$32
Ravenswood Old Vines Zinfandel \$24 • Wishing Tree Western Australia Cabernet Merlot \$22

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.