

**KELLOGG HOTEL & CONFERENCE CENTER**

Catering Menu

*Kellogg Hotel & Conference Center*

*Catering Menus*

All prices are subject to 18% service charge and 8% applicable sales tax  
Prices are subject to change without notice

# **KELLOGG HOTEL & CONFERENCE CENTER**

## Catering Menu

### **REFRESHMENT BREAKS**

*(A minimum of 20 guests is required)*

#### **Petite Break**

*Freshly brewed House coffee, decaffeinated coffee, and assorted hot teas*

**\$3.20**

*With assorted regular, diet and caffeine free soft drinks, and iced tea*

**\$4.25**

#### **The Bakery**

*Your choice of three of the following fresh bakery items from our Pastry Shop,*

*Accompanied by cream cheese, butter, jellies, and fruit preserves:*

*Croissants, bran muffins, blueberry muffins, bagels (plain & blueberry), Danish pastries,  
Carrot cake, banana nut muffin, and coffee cake*

*Served with freshly brewed house coffee, decaffeinated coffee, and assorted hot teas*

**\$6.00**

*With assorted regular, diet, and caffeine free soft drinks*

**\$7.00**

#### **Ice Cream Parlor**

*Fruit Bars, Ice Cream Bars, and assorted cookies*

*Served with freshly brewed house coffee, decaffeinated coffee, assorted regular, diet,*

*And caffeine free soft drinks*

*(Minimum 35 guests)*

**\$7.20**

*To add fresh sliced fruit and melons to any break please add \$1.25*

*To add gourmet coffees to any break please add \$1.25*

*Above breaks are based on unlimited consumption for 15 minutes*

*All prices are per person*

*Please add \$1.80 additional per person for all seated breaks.*

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**KELLOGG HOTEL & CONFERENCE CENTER**

Catering Menu

**REFRESHMENT BREAKS**

*(A minimum of 20 guests is required)*

**The Natural**

*Assorted yogurt with toppings of granola, raisins, nuts, and coconut, accompanied by  
Banana nut and bran muffins  
Served with mineral water, freshly brewed house coffee, decaffeinated coffee, and herb teas  
\$8.20*

**Carver Break**

*Peanut Butter cookies and Ice Cream Nut Bars served with ice cold milk and assorted  
regular, diet and caffeine free soft drinks  
\$6.20*

**The Big Apple**

*Whole fresh apples, apple turnovers, and baked apples with cinnamon  
Served with apple cider, cranapple juice, freshly brewed house coffee,  
Decaffeinated Coffee, and assorted regular, diet and caffeine free soft drinks  
\$7.20*

**Cheese N' Fruit Break**

*Assorted domestic and imported cheeses, served with fresh fruit,  
Accompanied by freshly brewed house coffee, decaffeinated coffee,  
and assorted regular, diet and caffeine free soft drinks  
\$7.20*

**The Continental**

*Assorted juices, assorted Danish pastries, croissants, and bagels,  
With butter, Cream cheese, fruit preserves, and jellies, freshly brewed house coffee, decaffeinated  
coffee, assorted hot teas, cereal and milk  
\$9.00  
(Seated \$10.00)*

**The Continental Express**

*Freshly brewed coffee and decaffeinated coffee, herbal tea selection, orange juice  
Assorted Danish pastries.  
\$5.25*

*To add fresh sliced fruit and melons to any break please add \$1.25*

*Above breaks are based on unlimited consumption for 15 minutes*

*All prices are per person*

*Please add \$1.80 additional per person for all seated breaks.*

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# **KELLOGG HOTEL & CONFERENCE CENTER**

## Catering Menu

### **REFRESHMENT BREAKS A LA CARTE**

#### **Hot Beverages**

*Freshly brewed house coffee, decaffeinated coffee, and assorted hot teas*  
\$28.00/gallon (18 cups per gallon)

*Hot Chocolate*  
*With whipped cream*  
\$28.00/gallon (18 cups per gallon)

*Hot Apple Cider*  
*With cinnamon sticks*  
\$28.00/gallon (18 cups per gallon)

#### **Cold Beverages**

*Orange, grapefruit, tomato, cranberry, grape and apple juices*  
\$24.00/pitcher (15 glasses per pitcher)  
\$15.00/carafe (12 glasses per carafe)  
\$2.50/bottle

*Mineral water*  
\$2.50/bottle

*Assorted regular, diet and caffeine free soft drinks*  
\$1.25/can

*Champagne Punch*  
\$38.00/gallon (18 cups gallon)

*Tropical Fruit Punch, Iced Tea (Sweet or Unsweetened), and Lemonade w/fresh lime wedges*  
\$20.00/gallon (18 cups per gallon)

*Whole, 2% skim and chocolate milk*  
\$1.50/carton

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## Catering Menu

### **REFRESHMENT BREAKS A LA CARTE**

#### **Pastries**

*Croissants*  
*\$26.00 per dozen*

*Old Fashioned Buttermilk biscuits with honey and butter*  
*\$18.00/dozen*

*Breakfast Breads*  
*(Banana nut muffin, Danish pastries, coffee cake, or carrot cake)*  
*\$20.00/dozen*

*Assorted Muffins*  
*(Blueberry, apple, and bran)*  
*\$18.00/dozen*

*Jumbo Muffins*  
*(Blueberry and bran)*  
*\$20.00/Dozen*

*Bagels*  
*With cream cheese*  
*\$20.00/dozen*

*Cinnamon raisin or blueberry bagels*  
*With cream cheese*  
*\$24.00/dozen*

*Assorted cookies or brownies with nuts and chocolate icing*  
*\$20.00/dozen*

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# **KELLOGG HOTEL & CONFERENCE CENTER**

## Catering Menu

### **PLATED BREAKFAST MENU**

*(A minimum of 20 guests are required)*

#### Fruit & Yogurt

*Sliced Fresh Fruit and Melon  
Assorted Yogurt with Granola Toppings  
Bran Muffins  
\$7.20*

#### All American

*Scrambled Eggs  
Accompanied by Your Choice of Bacon, Sausage or Ham  
And Home fries w/Pancakes (2)  
\$10.25*

#### Scrambled Eggs

*Bacon or Sausage patties  
Hash Brown and Grits  
\$7.20*

#### Belgium Waffle

*With bacon or sausage  
\$7.20*

#### Country "Benedict" (Max.100)

*Poached Eggs on Sausage Patty and Buttermilk Biscuit  
Topped with Country Gravy  
\$8.20*

#### French Toast (Max.100)

*Whipped Cinnamon Butter and Maple Syrup  
Bacon  
\$8.20*

#### Cheese Omelet (Max.100)

*Ranchero Sauce, Hash Browns  
\$7.20  
With Ham, Bacon or Sausage Links  
\$8.20*

#### Tuskegee Country Morning

*Buttermilk biscuits with country-style sausage patties and grilled ham, butter, jellies, and  
Fruit preserves  
Served with fruit juice, freshly brewed house coffee, decaffeinated coffee, and assorted hot teas  
\$8.20*

*For that extra special breakfast, we suggest the following appetizers:*

*Wedge of Melon... ..\$1.50  
Fresh Fruit Supreme... ..\$2.00  
Seasonal Fresh Berries... ..Market Price*

*All breakfasts include choice of fruit juice, assorted bakery items, butter, jellies and fruit preserves  
Freshly brewed house coffee, decaffeinated coffee, tea or milk*

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**THE SUNRISE BREAKFAST BUFFET**

*(Minimum of 50 guests required)*

*Assorted Chilled Fruit Juices*

\*\*\*

*Macedoine of Fresh Fruit*

\*\*\*

*Assorted Kellogg Cereals*

\*\*\*

*Scrambled Eggs  
Bacon, Sausage patties, or Ham  
(Please choose One)*

\*\*\*

*Home fries or Grits*

\*\*\*

*Your Choice of (3) of The Following Bakery Items:*

*Croissants, Bagels, Danish Pastries, Bran Muffins,  
Blueberry Muffins, Carrot Cake, Coffee Cake*

*Butter, Jellies, and Fruit Preserves*

\*\*\*

*Freshly Brewed House Coffee, Decaffeinated Coffee, and Assorted Herbal Tea*

*\$10.20 per person*

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**KELLOGG HOTEL & CONFERENCE CENTER**

Catering Menu

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**THE PRESIDENTS BRUNCH BUFFET**

*(Minimum of 50 guests required)*

*Chilled Orange and Tomato Juice*

\*\*\*

*Fresh Seasonal Fruit*

\*\*\*

*Bagels with Smoked Salmon and Cream Cheese*

*Tray of Sliced Tomatoes, Onions, Capers*

\*\*\*

*Belgian Waffles with Maple Syrup*

*Chicken Oscar*

*Cheese and Western Omelets*

*Scrambled Eggs*

*Bacon or Sausage*

*Breakfast Potatoes*

*Grits*

*Chef's Selection of Seasonal Vegetable*

*Salad Bar*

\*\*\*

*Assorted Danish Pastries, Muffins and Croissants  
With Butter, Jellies, and Fruit Preserves*

*Freshly Brewed House Coffee, Decaffeinated Coffee, Tea and Milk*

\*\*\*

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# **KELLOGG HOTEL & CONFERENCE CENTER**

## Catering Menu

\$14.95

*Prices are subject to applicable taxes and a service charge.  
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### **LUNCH MENU**

*(Minimum of 20 guests required)*

*Salad is included with each plated or buffet meal.*

#### **SALADS**

*Seasonal Field Greens with Carrot and Radish Julienne,  
Herb Vinaigrette Dressing*

##### **Sabal Salad**

*Mixed Field Greens with Tomato, Cucumber and Alfalfa Sprouts.  
Your Choice of One Dressing:  
Ranch, Italian, Blue Cheese, Thousand Island, French or  
Balsamic Vinaigrette.*

##### **The Kellogg Salad**

*Mixed Field Greens with Cherry Tomatoes,  
Mushrooms, Cucumbers, Herb Vinaigrette Dressing*

##### **Florida Beach Salad**

*Palm Beach Salad with Grapefruit, Pineapple, Orange,  
Kiwi, and Strawberries on a bed of Bibb Lettuce, served  
With Honey Yogurt Dressing*

##### **Caesar Salad**

*The Kellogg Salad Mixed Field Greens with Cherry Tomatoes,  
Mushrooms, Cucumbers, Herb Vinaigrette Dressing*

#### **NO FAT DRESSINGS AVAILABLE**

*Lemon Vinaigrette  
Balsamic Vinaigrette  
Italian*

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# KELLOGG HOTEL & CONFERENCE CENTER

## Catering Menu

### LUNCH ENTREES

(Minimum of 20 guests required)

*All plated hot luncheons included a Salad,  
Rice or Potato, Entrée and Dessert, Fresh Rolls and Butter,  
Iced tea, Coffee and water.*

<i>Grilled Island Jerk Chicken Breast Tenders with Dirty Rice</i>	<i>\$12.50</i>
<i>Chef's Fresh Catch Of The Day with Herb-Caper Cream Sauce</i>	<i>Market Value</i>
<i>Tenderloin Tips with Mushrooms and Burgundy Wine Sauce</i>	<i>\$13.20</i>
<i>Filet of Sirloin with Pecan - Basil Crust and Green Peppercorn Sauce</i>	<i>\$16.20</i>
<i>Grilled Chicken Breast - with A Fricassee of Mushroom and Onions. Served with Roasted New Potatoes or Rice Pilaf.</i>	<i>\$12.50</i>
<i>Filet Mignon with Black Peppercorn and Brandy Sauce</i>	<i>\$17.20</i>
<i>Baked Salmon with Pistachio Nut Crust and Lemon-Thyme Cream Sauce</i>	<i>\$15.20</i>
<i>Bistecca - Marinated Ribeye Steak with Roasted Vegetables and Rosemary Roasted New Potatoes</i>	<i>\$15.20</i>
<i>Grilled Grouper with Julienne Vegetables in a Saffron Broth, Citrus Relish</i>	<i>\$14.20</i>
<i>Oriental Chicken Stir Fry with Steamed Rice and Teriyaki Sauce</i>	<i>\$11.25</i>
<i>Cold Deli Plate-Ham, Salami, Turkey Breast, Roast Beef, Cheddar and Swiss Cheese, Potato Salad, Kaiser Rolls and Soup of The Day</i>	<i>\$11.20</i>

### LOW FAT SELECTION

<i>Fresh Catch Of The Day or Skinless Chicken Breast "Veracruz" With Cilantro Rice &amp; Steamed Vegetables</i>	<i>\$13.20</i>
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### DESSERT TABLE

*The following desserts are included with meal:*

*Peach Cobbler*

*Apple Pie*

*Double Chocolate Cake with Mint Cream Anglaise*

*Classic Strawberry Shortcake with Fresh Whipped Cream*

*Key Lime Pie*

*New York Style Cheesecake*

*Sweet Potato Pie*

<i>Chocolate and Bread Pudding with warm Bourbon Sauce (at least one weeks notice required)</i>	<i>\$3.50</i>
<i>Bourbon Pecan Pie</i>	<i>\$3.50</i>
<i>Snickers Cheesecake</i>	<i>\$3.50</i>
<i>Mango &amp; Raspberry Cheesecake</i>	<i>\$3.50</i>

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## Catering Menu

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### **"DELI" BUFFET LUNCHEON**

*Minimum of 50 Guests required*

*Choice of one of the following:*

*Fresh Fruit Cocktail with Honey Yogurt Dressing*

*Tri-Color Pasta Salad*

*Tossed Garden salad with choice of two dressings*

*Soup Of The Day*

\*\*\*

*Cold Cuts To Include:*

*Salami, Ham, Roast Beef, and Smoked Turkey Breast*

*Sliced Cheeses, Sliced Tomatoes, and Dill Pickles*

*Condiments*

*Kaiser Rolls and Assorted Breads*

\*\*\*

*Assorted Desserts*

\*\*\*

*Freshly Brewed House Coffee, Decaffeinated Coffee, and  
Iced Tea*

*\$12.75 per Person*

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**KELLOGG HOTEL & CONFERENCE CENTER**

Catering Menu

**THE DOROTHY HALL BUFFET**

**The Working Lunch**

*(Minimum 50 guests)*

*Assorted Deli Sandwiches on Assorted Bread  
With Lettuce, Tomato and Appropriate Garniture  
and Condiments*

*Potato Chips*

*Pasta Salad*

*Fruit Salad*

*Cookies and Brownies*

*\$12.20*

*\*\*\**

**Tuskegee Buffet**

*(Minimum of 50 guests)*

*Tossed Field Greens with Appropriate Condiments  
And Your Choice of Two Dressings*

*Thousand Island, Italian Golden,*

*French, Ranch*

*Rotini Pasta Salad*

*Fresh Fruit*

*(Choice of Two Entrees)*

*Grilled Breast of Chicken with a Fricassee of  
Mushrooms and Onions*

*Linguini Primavera*

*Roasted Lemon Rosemary Chicken*

*Roasted Sirloin of Beef with a Hunter Sauce*

*Beef or Vegetable Lasagna*

*Southern Style Fried Chicken*

*Chef's choice of vegetable*

*Choice of Rice Pilaf or Rosemary Potatoes*

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# **KELLOGG HOTEL & CONFERENCE CENTER**

## **Catering Menu**

*Assorted Cakes  
Fresh Rolls and Butter*

**\$14.20**

\*\*\*

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## **DINNER ENTREES**

*(Minimum of 20 guests required)*

*All Dinner Entrees Include Your Choice Of Soup or Salad, Potato or Rice,  
Fresh Seasonal Vegetables, Fresh  
Rolls and Butter, Dessert, Coffee, Iced Tea, and Water*

\*\*\*

**Grilled Atlantic Salmon with Warm Greens and Herb Vinaigrette**  
**\$19.95**

**Southwest Chicken Breast**  
*Marinated Grilled Chicken Breast Served With Black Bean Chili, topped with guacamole  
& Fried Tortilla Strips*  
**\$17.95**

**Roasted Chicken Oscar**  
*Chicken Breast Topped With Crab Meat, Asparagus, and Hollandaise Sauce and Served  
With Chateau Potatoes or Rice Pilaf*  
**\$18.95**

**Roast Prime Rib of Beef Au Jus**  
**\$19.95**

**Grilled Filet Mignon**  
*With a Roasted Shallot Sauce*  
**\$22.95**

**Wild Mushroom Smothered Rib-Eye Steak**  
*Pan Seared Rib-eye Smothered in Wild Mushrooms*  
**\$19.95**

**Chef's Stuffed Flounder**  
*Chef's Flounder stuffed with Crabmeat, served with Dijon Mustard Sauce and  
Chef's choice of vegetable*  
**\$20.50**

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**KELLOGG HOTEL & CONFERENCE CENTER**

Catering Menu

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**DINNER ENTREES**

*(Minimum of 20 guests required)*

**The Kellogg Surf & Turf**

*A petite Filet Mignon with Bordelaise Sauce and one of the following choices:*

*Grilled Petite Lobster Tail*

*\$28.00*

*Louisiana Crab Cakes (2) with Tomato-Mustard Coulis*

*\$21.95*

*3 Grilled Jumbo Shrimp with*

*Garlic Cream Sauce*

*\$23.95*

*Blackened Mahi-Mahi with*

*Mango-Black Bean Relish*

*\$22.95*

*Presented with Chef's Selection of Appropriate  
Rice or Potato Accompaniment and fresh seasonal Vegetables*

**Tuskegee Trio**

*A petite Filet Mignon, Grilled Chicken Breast and smoked Lamb Loin  
With Mushroom Sauce served with a Seasonal Vegetable Medley and an  
Herbed Wild Rice Pilaf*

*\$27.95*

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# **KELLOGG HOTEL & CONFERENCE CENTER**

## **Catering Menu**

### **Family Style Southern Sampler**

*(Maximum of 50 guests)*

*Southern Fried Chicken  
Grilled Catfish Fillet  
3 Blackened Shrimps  
Served On a Bed of Hop'n John  
Collard Greens, Mashed Sweet Potatoes,  
and Green Bean Casserole  
\$24.95*

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## **DINNER MENUS**

*(Minimum of 50 guests required)*

### **SALADS**

#### **Sabal Salad**

*Mixed Field Greens with Tomato, Cucumber, \$4.95  
and Roasted Peanuts, Your Choice Of One of  
The Following Dressings: Ranch, Italian, Chunky Bleu  
Cheese, Thousand Island, French, Raspberry  
Vinaigrette, Balsamic Vinaigrette, Herb Vinaigrette*

#### **Caesar Salad**

*Chopped Crisp Romaine tossed with Freshly Grated \$4.95  
Parmesan Cheese, Garlic Croutons, and Caesar Dressing*

#### **Florida Beach Salad**

*Wedges of Grapefruit, Pineapple, Orange, Kiwi, \$5.95  
Apples, Strawberries, Blueberries, nestled on a  
Bed Of Bibb lettuce, Served with Honey Mustard Dressing*

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# **KELLOGG HOTEL & CONFERENCE CENTER**

## Catering Menu

<u><i>Southern Italian Salad</i></u> <i>Arugula, Spinach, and Raddichio, with Bay Shrimp, Artichoke Hearts, Tomatoes, Black Olives, Freshly Grated Parmesan Cheese, And a Balsamic Vinaigrette</i>	<b>\$6.95</b>
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### **DINNER BUFFETS**

*(Minimum of 50 guests required)*

*All Buffet Dinners Include Fresh Rolls and Butter, Iced Tea, Coffee and Water  
Minimum of 50 Guests Required*

#### **Caribbean Feast**

**\$21.95 per Person**

*Tossed Field Greens with Citrus Vinaigrette  
Tropical Fruit Salad  
Spicy Caribbean Cole Slaw  
Black Bean Soup  
"Jerk" Chicken With a Pineapple Sweet Pepper Relish  
Roasted Porkloin with a Caribbean Curry Sauce  
Green Peas and Carrots in Butter  
Sweet Potato Soufflé  
Julienne of Vegetables  
Key Lime Pie*

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# **KELLOGG HOTEL & CONFERENCE CENTER**

## Catering Menu

*Coconut Cake*  
*Banana Pudding*

**The Roundup**  
*\$23.95 per person*

*Tossed Salad with Ranch & Bleu Cheese Dressings*  
*Southwest Potato Salad*  
*Firecracker Cole Slaw*  
*Texas BBQ Ribs*  
*Spit Roasted Chicken*  
*Grilled Pork Chops*  
*Grilled Corn on the Cobb or Chef's choice of vegetable*  
*Garlic Whipped Potatoes*  
*Refried Black Beans*  
*Tortilla Chips*  
*Picante Sauce*  
*Assorted Dinner Rolls*  
*Apple Pie*  
*Peach Cobbler*  
*Raspberry Cheesecake*

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## **DINNER BUFFETS**

*(Minimum of 50 guests required)*

*Designer Buffet*  
*\$24.95 Per Person*

*Your Choice of Three of the Following Salad:*  
*Tossed Field Greens with Your Choice of Three Dressings*

*Cucumber, Sour Cream, and Dill*  
*Marinated Mushroom Salad*  
*Marinated Cucumber, Red Onion & Tomato*  
*Southwest Potato Salad*  
*Caesar Salad*

*Marinated Vegetables "Greek" Style*  
*Pasta-Pesto Salad*  
*Three-Bean Salad*  
*Pickled Beets*  
*Chicken Salad*

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## Catering Menu

*Smoked Ham Salad*

*Tuna Salad*

*Meat salad is .50 extra per person, per meat salad*

*Select Three Entrees:*

*\*Grilled Chicken Breast with Sweet Corn-Apple Relish  
& Roasted Onions*

*\*Carved Prime Rib Of Beef with Jus Naturelle*

*\*Fresh Catch Of The Day  
Topped With a Lemon-Parsley Sauce*

*\*PanFried Center Cut Pork Chops  
Served with A Red Onion Compote*

*\*Ragout Of Fresh Seafood with a Lobster Nage*

*\*Sautéed Chicken Breast With  
Wild Mushrooms and Roasted Shallots*

*Seasonal Vegetable Medley  
Three Cheese Au Gratin Potatoes  
Herbed Rice Pilaf*

*\*Select three dessert items*

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## **CARVING STATIONS**

*Carving Fee is a separate Fee - \$40.00.*

*Steamship Round Of Beef (serves 125-150 people) \$350.00  
Accompanied by Creamy Horseradish Sauce, Dijon Mustard, Mayonnaise,  
Au Jus, and Silver Dollar Rolls*

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# **KELLOGG HOTEL & CONFERENCE CENTER**

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<i>Beef Tenderloin (serves 25 people)</i> <i>Served with Bernaise Sauce and Baguettes</i>	<b>\$150.00</b>
<i>Smoked Sugar Cured Ham (serves 50-60 people)</i> <i>Served with Creole Mustard, Mayonnaise, and Silver Dollar Rolls</i>	<b>\$160.00</b>
<i>Roasted Turkey (serves 40-50 people)</i> <i>Served with Mayonnaise, Dijon Mustard, Cranberry Relish, and Silver Dollar Rolls</i>	<b>\$130.00</b>
<i>Top Round Of Beef (serves 60-75 people)</i> <i>Served with Creamy Horseradish Sauce, Mayonnaise, Dijon Mustard, and Silver Dollar Rolls</i>	<b>\$180.00</b>
<i>Prime Rib Of Beef (serves 30-40 people)</i> <i>Served with Creamy Horseradish Sauce, Dijon Mustard, Au Jus, And Silver Dollar Rolls</i>	<b>\$200.00</b>
<i>Leg Of Lamb (serves 30-40 people)</i> <i>Served with Mint Sauce, Dijon Mustard, and Silver Dollar Rolls</i>	<b>\$175.00</b>

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### **HOT HORSD'OEUVRES**

*Price Shown Are For 50 Pieces*

<i>*Spicy Buffalo Wings with Chunky Bleu Cheese Dressing</i>	<b>\$45.00</b>	<i>*Italian Sausage En Croute</i>	<b>\$80.00</b>
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# KELLOGG HOTEL & CONFERENCE CENTER

## Catering Menu

<i>Chicken Tenders with Honey Mustard sauce</i>	\$45.00	<i>*Beef Sate with Teriyaki Sauce or Ginger-Soy Dipping</i>	\$60.00
<i>*Cantonese Egg Rolls with soy sauce</i>	\$45.00	<i>*Cornmeat Fried Oysters with horseradish cream And tomato-corn salsa</i>	\$65.00
<i>BBQ Meatballs</i>	\$45.00	<i>*Wild Mushrooms and Roquefort in Phyllo Dough</i>	\$70.00
<i>*Cheese and Chicken Quesadillas</i>	\$45.00		
<i>*Jalapeno Poppers Stuffed with Cheddar Cheese</i>	\$45.00	<i>Hot Crab, Artichoke, &amp; Jalapeno Dip with French Bread</i>	\$70.00
<i>Fried Mozzarella Sticks with Marinara Sauce</i>	\$45.00	<i>*Crab Stuffed Mushrooms with Sherry cream sauce</i>	\$70.00
<i>*Bacon Wrapped Scallops</i>	\$55.00	<i>Oyster Rockefeller</i>	\$75.00
<i>Louisiana Crab Cakes with Tomato –Mustard Coulis</i>	\$55.00	<i>*Beef Tenderloin Roulades With Maytag Bleu Cheese</i>	\$80.00
<i>*BBQ Pork Riblets</i>	\$60.00	<i>*Coconut Breaded Shrimp</i>	\$80.00
<i>Honey Stung Chicken Drumettes</i>	\$60.00	<i>Petite Lamb chops with Mint jelly</i>	\$80.00
<i>*Sweet-n-Sour Chicken Kabobs</i>	\$60.00		

## COLD HORSD'OEUVRES

Price Shown Are For 50 Pieces

<i>*Deviled Eggs</i>	\$45.00	<i>*Imported &amp; Domestic Cheese Tray Garnished with Fresh Berries and Served with Water Crackers</i>	
		<i>Small (25-30 people)</i>	\$60.00
		<i>Medium (60-75)</i>	\$160.00
		<i>Large (125-150)</i>	\$250.00
<i>*Fancy Finger Sandwiches Assortment of Chicken Salad Tuna Salad, Ham &amp; Cheese Pimento &amp; Cheese</i>	\$50.00	<i>*Fresh Vegetables Crudités Served with Assorted Dips</i>	
		<i>Small (25-30 People)</i>	\$45.00
		<i>Medium (60-75 People)</i>	\$90.00
		<i>Large (125-150 people)</i>	\$180.00
<i>*Strawberries and Brie Cheese</i>	\$50.00	<i>*Sliced Fresh Seasonal Fruit</i>	
		<i>Small (25-30 people)</i>	\$55.00
		<i>Medium (60-75 people)</i>	\$130.00
		<i>Large (125-150 people)</i>	\$215.00
<i>*Smoked Salmon Rosettes with Mustard Sauce</i>	\$60.00		

All prices are subject to 18% service charge and 8% applicable sales tax  
Prices are subject to change without notice

# **KELLOGG HOTEL & CONFERENCE CENTER**

## Catering Menu

### **COLD HORS D'OEUVRES**

<i>*Pecan Crusted Gorgonzola Grapes</i>	<i>\$55.00</i>	<i>*Iced Jumbo Shrimp per 50 pieces</i>	<i>\$75.00</i>
<i>*Oriental Chicken Salad Tartlettes</i>	<i>\$65.00</i>	<i>*Snow Crab Claws per 50 pieces</i>	<i>\$75.00</i>
<i>*Crawfish Mousse on Cucumber Rounds</i>	<i>\$60.00</i>		

*Whole Poached Atlantic Salmon  
(Serves 40-50 people)*

*Presented with Traditional condiments and Dill Sauce  
\$175.00*

*Ice Cream Station  
Chocolate, Vanilla, and Strawberry Ice Creams with  
Hot Fudge, Caramel Sauce and Other Condiments  
\$4.95 per person*

*Prices include attendant fee.*

### **SNACKS**

*(Minimum of 50 people required)  
Priced Per Person*

<i>Tortilla Chips &amp; Salsa</i>	<i>\$.85</i>
<i>Potato Chips and French Onion Dip</i>	<i>\$.85</i>
<i>Mixed Nuts</i>	<i>\$1.00</i>
<i>Peanuts</i>	<i>\$1.00</i>
<i>M&amp;M's</i>	<i>\$.85</i>
<i>Party Mix</i>	<i>\$.85</i>
<i>Buttermints</i>	<i>\$.85</i>

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# **KELLOGG HOTEL & CONFERENCE CENTER**

## Catering Menu

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### *Beverage Selection*

#### *Hosted/Open Bar By the Drink*

*We can provide a complete personal bar set up for your guests, which will include liquors  
Cocktails will be unlimited for the specific time of service.*

<i>House Brand</i>	<i>\$2.75</i>
<i>Call Brands</i>	<i>\$3.50</i>
<i>Premium Drink</i>	<i>\$4.00</i>
<i>Red and White Wines</i>	<i>\$2.50</i>
<i>Domestic and Light Beer</i>	<i>\$2.50</i>
<i>Imported Beer</i>	<i>\$3.50</i>
<i>Mineral Water</i>	<i>\$1.50</i>
<i>Soft Drinks</i>	<i>\$1.50</i>

### *Cash Bar by the Drink*

<i>House Brand</i>	<i>\$3.55</i>
<i>Call Brands</i>	<i>\$4.50</i>
<i>Premium Brands</i>	<i>\$5.25</i>
<i>Red and White</i>	<i>\$3.25</i>
<i>Domestic and Light Beer</i>	<i>\$3.25</i>
<i>Imported Beer</i>	<i>\$4.50</i>
<i>Mineral Water</i>	<i>\$1.95</i>
<i>Soft Drinks</i>	<i>\$1.95</i>

*All bars require a bartender charge of \$35.00 for the first hour and \$10.00 for each  
additional hour. All cash bars require a \$35.00 cashier charge.*

### *Special Beverage Service*

<i>Champagne Minos</i>	<i>\$45.00 per gallon</i>
<i>Rum Punch</i>	<i>\$65.00 per gallon</i>
<i>Margaritas</i>	<i>\$65.00 per gallon</i>
<i>Draft Beer (Michelob and Michelob Light)</i>	<i>\$125.00 per half barrel</i>
<i>Bloody Mary and Screwdrivers</i>	<i>\$65.00 per gallon</i>
<i>Sangria</i>	<i>\$35.00 per gallon</i>
<i>Cordial Cart (A Variety of Cordials)</i>	<i>\$4.50 per 1.25oz</i>

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**KELLOGG HOTEL & CONFERENCE CENTER**

Catering Menu

*Prices are subject to applicable 18% service charge and 8% sales tax  
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All prices are subject to 18% service charge and 8% applicable sales tax  
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