

Tuskegee University
Kellogg Hotel & Conference Center



Catering Menu

P.O. Box 1243 * Tuskegee Institute, Alabama 36087
Phone: (334) 727-3000 Fax: (334) 724-2746



Kellogg Hotel & Conference Center Morning Breaks

COFFEE BREAK

Freshly Brewed Regular and Decaffeinated Coffee
Mighty Leaf Teas
Cream and Sweeteners
\$3.00 pp

FULL BEVERAGE SERVICE

Freshly Brewed Regular and Decaffeinated Coffee
Assorted Soda, Filtered Water
Mighty Leaf Teas
Cream and Sweeteners
\$4.00 pp

CONTINENTAL BREAKFAST

Freshly Baked Muffins, Scones, Bagels, Croissants, Tea Bread,
Cashew Sticky Buns, Sliced Fresh Fruit, Butter, Preserves,
Cream Cheese, Freshly Squeezed Orange and Cranberry Juice
Coffee and Tea Service
\$8.00 pp

“HEALTHY START” CONTINENTAL

Freshly Baked Low Fat Mini Muffins, Low Fat Tea Bread,
Whole Grain Raisin Walnut Bread, Low Fat Yogurt, Granola,
Raisins, Sliced Seasonal Fruit, Freshly Squeezed Orange and Grapefruit Juice
Coffee and Tea Service
\$9.00 pp



Kellogg Hotel & Conference Center Afternoon Breaks

Full Beverage Service

Freshly Brewed Regular and Decaffeinated Coffee
Assorted Soda, Bottled Water
Mighty Leaf Teas
Cream and Sweeteners
\$4.00 pp

Cheese N' Fruit Break

Assorted domestic and imported cheeses, fresh seasonal fruit, accompanied by freshly brewed coffee, and assorted regular, diet and caffeine free soft drinks
\$7.95 pp

SALTY

Soft Jumbo Pretzels, Specialty Mustards
Tri-Colored Chips, Fire Roasted Salsa
Homemade BBQ Chips
Homemade Peach Iced Tea
\$8.00 pp

Carver Break

Peanut Butter cookies and Ice Cream Nut Bars served with ice cold milk and assorted Regular, diet and caffeine free soft drinks
\$8.20 pp



Kellogg Hotel & Conference Center Plated Breakfast

(A minimum of 20 guests are required)

A \$35.00 Attendant Fee for all groups under 20 people.

Scrambled Eggs

Biscuit

Bacon or Sausage patties

Hash Brown and Grits

\$8.50 pp

All American

Scrambled Eggs

Accompanied by Your Choice of Bacon, Sausage or Ham

And Home fries w/ Pancakes (2)

\$10.25 pp

The Best of Tuskegee

Basket of Freshly Baked Pastries to include:

Croissants, Cashew Sticky Buns, Mini Muffins, Bagels,

Tea Breads, Butter, Preserves, Cream Cheese

Fresh Fruit Plate, Honey Yogurt Dip

ENTREES

(Please select one)

Scrambled Eggs, Assorted Peppers, Sausage, Biscuit

Smoked Ham, Onions, Pepper, Tomato Omelet

Traditional Buttermilk Pancakes, Pure Maple Syrup, Bacon

Accompanied with Home Fries

Freshly Squeezed Orange and Cranberry Juice

Coffee Tea Service

\$18.00 pp



Kellogg Hotel & Conference Center Breakfast Buffet

(Minimum of 50 guests required)

THE SUNRISE

Assorted Chilled Fruit Juice

Scrambled Eggs

Bacon and Sausage patties

Home fries or Grits

Biscuits

Freshly Brewed House Coffee and Herbal Teas

\$13.95 pp

ALABAMA BREAKFAST BUFFET

Freshly Squeezed Orange and Cranberry Juice

Scrambled Eggs, Farmer's Cheese, Applewood Smoked Bacon,

Country Style Potatoes, Buttermilk Biscuits, Sausage Gravy,

Creamy Stone Ground Grits, Sliced Fresh Fruit,

Warm Cinnamon Sticky Buns, Butter, Preserves

Coffee and Tea Service

\$14.95 pp



Kellogg Hotel & Conference Center Brunch Buffet

(Minimum of 50 guests required)

THE PRESIDENT

Assorted Chilled Juices

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 and Sausage

Breakfast Potatoes

Grits

Rice

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

\$17.95 pp



Kellogg Hotel & Conference Center

Hot Pre-Plated Lunch Entree

(Minimum of 20 guests required)

A \$35.00 Attendant Fee for all groups under 20 people

All plated hot Entrees included a Salad,

Rice or Potato, Entrée and Dessert, Fresh Rolls and Butter,

SALAD

(Select one of the following)

Chef's Soup of the Day

Vine Ripened Tomatoes, Fresh Mozzarella Cheese, Basil, Balsamic Dressing

Baby Spinach Salad, Shiitake Mushrooms, Bacon, Crumbled Goat Cheese

Classic Caesar Salad, Parmesan, Focaccia Crisp

Baby Greens, Spiced Walnuts, Blue Cheese, Apple Cider Vinaigrette

Tenderloin Tips with Mushrooms and Burgundy Wine Sauce	\$15.95 pp
Mesquite grilled breast of chicken marinated in lemon, fresh herbs and garlic with cilantro pesto	\$15.95 pp
Pan Seared Breast of Chicken, Garlic Mashed Potatoes, Mushroom Gravy	\$16.95 pp
Grilled Grouper with Julienne Vegetables in a Saffron Broth, Citrus Relish	\$16.95 pp
Southern Pecan Chicken in a Dijon cream sauce	\$16.95 pp
Baked Salmon with Pistachio Nut Crust and Lemon-Thyme Cream Sauce	\$17.95 pp
Marinated Rib eye Steak with Roasted Vegetables and Rosemary Roasted New Potatoes	\$17.95 pp
Ten Spiced Charred Chicken Breast, Texmati Rice, Red Pepper, Coulis	\$18.95 pp

DESSERT

(Please Select One)

Molten Chocolate Cake, Sauce Anglaise, Seasonal Berries

Fruit Sorbet, Seasonal Berries

Lemon Poppyseed Cake with Blueberries

Key Lime Pie

Sweet Potato Pie



Kellogg Hotel & Conference Center

Hot Lunch Buffet

Minimum of 50 people

TASTE OF TUSKEGEE

(Please Select Three)

Soup of the Day

Caesar Salad, Hand Cut Croutons, Parmesan Cheese

Tomato, Red Onion, Cucumber, Balsamic Vinaigrette

Baby Spinach, Mushroom, Roasted Tomato, Raspberry Vinaigrette

Wheatberry Tabbouleh Salad

Greek Salad, Red Onions, Feta Cheese, Calamata Olives

Field Green Salad, Goat Cheese, Roasted Tomatoes, Olives, Balsamic Vinaigrette

(Please Select Two)

Pan Seared Breast of Chicken, Lemon Caper Sauce, Roasted Tomatoes

Seared Tips of Beef, Portobello Mushrooms, Caramelized Onions, Marsala Sauce

BBQ Spiced Farm Raised Catfish, Three Pepper Tomato Relish

Vegetarian Lasagna, Ricotta Cheese, Roasted Vegetables, Mozzarella Cheese

Chicken Penne Pasta, Pesto Cream Sauce

Slow Braised Beef Brisket, Georgia BBQ Sauce

Southern Style Fried Chicken

Accompanied by Chef's Choice Seasonal Vegetable and Starch

Assorted Rolls

Cookies, Brownies, Lemon Bars, Apple Pie

Full Beverage Service

\$18.00 pp



Kellogg Hotel & Conference Center

Hot Lunch Buffet

(Minimum of 50 guests)

Tuskegee Buffet

Tossed Field Greens with Appropriate Condiments

Choice of Two Dressings

Thousand Island, Italian Golden,
French, Ranch

Pasta Salad

(Please Select Two)

Grilled Breast of Chicken with a Fricassee of
Mushrooms and Onions

Roasted Lemon Rosemary Chicken (Chicken Breast-Add \$1.00)

Roasted Sirloin of Beef with a Hunter Sauce

Beef or Vegetable Lasagna

Southern Style Fried Chicken

Chef's choice of (1) vegetable

Choice of Rice Pilaf or Rosemary Potatoes

Assorted Cakes and Pies

Fresh Rolls and Butter

\$16.95 pp



Kellogg Hotel & Conference Center

Deli Lunch Buffet

SANDWICH ROUND-UP

Baby Greens, Cucumbers, Tomatoes, Regular and Low Fat Dressing
Vine Ripened Tomatoes, Basil Leaf, Fresh Mozzarella Cheese
Gemelli Pasta Salad, Roasted Tomatoes, Peppers, Asiago Cheese

SANDWICHES

(Please Select Four)

Southwestern Grilled Chicken Avocado Wrap
Chipotle BBQ Roast Beef, Bleu Cheese, Frizzled Onions, Tuscan Roll
Smoked Turkey, Brie Cheese, Honey Mustard, Baguette
Smoked Ham, Swiss Cheese, Sourdough Roll
Roasted Turkey Club Sandwich
Pesto Tuna Salad, Seven Grain Roll
Grilled Chicken Caesar Sandwich

Vine Ripe Tomatoes, Lettuce, Pickles, Carrots, Calamata Olives, Roasted Peppers
Cookies, Brownies, Lemon Bars, Seasonal Hand Fruit
Full Beverage Service
\$14.00 pp

Mountain High (Deli)ght

Baby Greens, Cucumbers, Tomatoes, Regular and Low Fat Dressing
Vine Ripened Tomatoes, Basil Leaf, Fresh Mozzarella Cheese
Gemelli Pasta Salad, Roasted Tomatoes, Peppers, Asiago Cheese

Sandwich Fillings; In-House Roasted Turkey Breast and Roast Beef, Smoked Ham,
Grilled Chicken Breast, Grilled Vegetable, Hummus. American, Monterey Jack, Swiss
and Cheddar Cheeses

Vine Ripened Tomatoes, Lettuce, Pickles, Carrots, Calamata Olives, Roasted Peppers
Cookies, Brownies, Lemon Bars, Seasonal Hand Fruit

Full Beverage Service
\$16.00 pp



Kellogg Hotel & Conference Center

BOXED LUNCHES

SANDWICHES

Smoked Turkey Breast, Cheddar Cheese, Lettuce, Ciabatta Roll

Basil Chicken Salad, Mesclun Lettuce, Tomato, French Baguette

Roasted Vegetable Wrap, Fresh Mozzarella Cheese

Roast Beef, Swiss Cheese, Roasted Tomatoes, Focaccia Bread

Dill Tuna Salad, Romaine Lettuce, Tomatoes, Rye Bread

Pesto Chicken Salad, Roasted Peppers, Lettuce, Multi Grain Roll

Smoked Ham, Swiss Cheese, Green Leaf Lettuce, Tomato, Portuguese Roll

\$12.00 pp

Sliced Tenderloin of Beef, Stilton Cheese, Frizzled Onions, Tuscan Roll

\$16.00 pp

All Served with Potato Chips, Flik Chocolate Chip Cookies, Hand Fruit, Beverage



Kellogg Hotel & Conference Center

DINNER ENTREES

(Minimum of 20 guests required)

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

Grilled Atlantic Salmon with Warm Greens and Herb Vinaigrette

\$20.45 pp

Roasted Chicken Oscar

Chicken Breast Topped With Crab Meat, Asparagus, and Hollandaise Sauce and
Served With Chateau Potatoes or Rice Pilaf

\$20.45 pp

Roast Prime Rib of Beef Au Jus

\$20.45 pp

Mesquite grilled Breast of chicken

\$19.45 pp

Southern Pecan Chicken

\$19.95 pp

Grilled Filet Mignon

With a Roasted Shallot Sauce

\$23.45 pp

Wild Mushroom Smothered Rib-Eye Steak

Grilled Rib-eye Smothered in Wild Mushrooms

\$20.45 pp

Chef's Stuffed Flounder

Chef's Flounder stuffed with Crabmeat, served with Dijon Mustard Sauce and

\$21.50 pp



Kellogg Hotel & Conference Center

DINNER BUFFETS

(Minimum of 50 guests required)

All Buffet Dinners Include Fresh Rolls and Butter, Iced Tea, Coffee and Water

Caribbean Feast

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 Pork loin with a Caribbean Curry Sauce

Green Peas and Carrots in Butter

Sweet Potato Soufflé

Julienne of Vegetables

Key Lime Pie

Coconut Cake

Banana Pudding

\$23.95 pp

The Roundup

Tossed Salad with Ranch & Bleu Cheese Dressings

Southwest Potato Salad

Firecracker Cole Slaw

Chef's Choice BBQ Ribs

Roasted Chicken

Grilled Pork Chops

Grilled Corn on the Cobb or Chef's choice of vegetable

Garlic Whipped Potatoes

Baked Beans

Dinner Rolls

Assorted Cakes and Pies

\$25.95 pp



Kellogg Hotel & Conference Center DINNER BUFFETS

Southern Sampler Buffet

Southern Fried Chicken
Southern Fried Catfish Fillet
Hop'n John
Fried Okra
Collard Greens, Candied Yams
Peach Cobbler, Sweet Potato Pie and Chocolate Cake
\$27.95 per Person

Designer Buffet

Choice of Three of the Following Salad:

Tossed Field Greens with Your Choice of Three Dressings
Marinated Vegetables "Greek" Style Pasta-Pesto Salad
Southwest Potato Salad Caesar Salad
Marinated Cucumber, Red Onion & Tomato

Select Three Entrees:

*Grilled Chicken Breast with Sweet Corn-Apple Relish & Roasted Onions
*Roasted Sirloin of Beef with Au Jus
*Fresh Catch Of the Day
*Pan Fried Center Cut Pork Chops Served with Red Onion Compote
*Sautéed Chicken Breast

Seasonal Vegetable Medley
Three Cheese Au Gratin Potatoes
Herbed Rice Pilaf

Assorted Cakes & Pies
\$30.95 pp



Kellogg Hotel & Conference Center

DINNER BUFFETS

SALADS (Please select two)

Roasted Beets, Carrots, Raspberry Vinaigrette
Caesar Salad, Hand Cut Croutons, Roasted Tomatoes, Parmesan Cheese
Watercress, Arugula, Roasted Peppers, Red Onion, Honey Dijon Dressing
Baby Spinach, Roasted Mushrooms, Tomatoes, Sherry Vinaigrette
Greek Salad, Red Onions, Feta Cheese, Calamata Olives, Balsamic Vinaigrette

PASTA (Please select one)

Gemelli Bolognese
Wild Mushroom, Green Pea Risotto, Parmesan Cheese
Cheese Tortellini, Prosciutto, Peas, Pesto Cream Sauce
Penne Pasta, Roasted Vegetables, Vodka Sauce
Fettuccini, Cob Smoked Chicken, Portabello Mushrooms
Linguini with Red or White Clam Sauce

MAIN COURSES (Please select two)

Roasted Chicken, Mushroom Sauce
Buttermilk Fried Boneless Chicken, Peppers, Tomatoes, Olives
Scallopine of Chicken, Lemon Caper Sauce
Red Snapper Filet, Roasted Tomatoes, Olives, Capers
Herb Crusted Wild Salmon, Tomato Salsa
Lamb Tagine, Dried Fruits, Tomatoes, Moroccan Spices
Slow Braised Beef Brisket, Texas BBQ Sauce
Cumin Spiced Roasted Pork Loin, Roasted Pepper Corn Relish
Sliced New York Strip, Georgia Sweet Onions, Cabernet Sauce
Chili, Orange Marinated Turkey Breast, Southwestern Stuffing

Accompanied with Seasonal Vegetables and Starch
Breads, Rolls, Calamata Olive Bread

Cookies, Brownies, Lemon Bars
Warm Bread Pudding with Caramel Cream Sauce
Full Beverage Service

\$40.00 pp



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RECEPTIONS

HORS D'OEUVRES

SEAFOOD

Crab Cakes, Cajun Remoulade	\$150 per fifty
Crispy Coconut Shrimp, Spicy Pineapple Mustard	\$100 per fifty
Grilled BBQ Spiced Shrimp, Cocktail Sauce	\$150 per fifty
Steamed Shrimp Shu Mai, Sweet Thai Chili Sauce	\$100 per fifty

MEAT

Chicken Satay, Cashew Sauce	\$100 per fifty
Baby Lamb Chops, Mint Vinegar	\$100 per fifty
Jerk Chicken or Fried Drumettes	\$100 per fifty
Grilled Chicken Jack Cheese Quesadilla	\$100 per fifty
Pecan Crusted Chicken, Maple BBQ Dip	\$100 per fifty
Smoked Pulled Pork, Tomato Confit, Crostini	\$100 per fifty
Chicken Apple Sausage in a Blanket	\$100 per fifty

VEGETABLE

Cheddar Cheese Chive Straw	\$100 per fifty
Vegetable Quiche	\$150 per fifty
Tomato, Basil, Asiago Bruschetta	\$100 per fifty
Corn Hush Puppies, Honey Orange Marmalade	\$100 per fifty
Caponata Goat Cheese Tarts	\$100 per fifty
Toasted Goat Cheese Cake, Red Pepper Coulis	\$100 per fifty

TRAY

Tray serves up to (25 people)

Vegetable Tray	\$65.00 per tray
Cheese Tray	\$90.00 per tray
Fruit Tray	\$105.00 per tray

SNACK

Assorted Cookies	\$18.00 per dozen
Granola and Power Bars	\$24.00 per dozen
Bowl of Chips	\$0.85 per person
Assorted Soft Drinks	\$1.50 per can
Bottled Water	\$2.00 per bottle