

*Kellogg's Hotel and Conference Center at Tuskegee University  
Catering Menu*

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

## MORNING START



### Coffee Break

Freshly Brewed Regular and Decaffeinated Coffee  
Assorted Herbal Teas  
Cream and Sweeteners  
\$3.50 pp

### Full Beverage Service Break

Freshly Brewed Regular and Decaffeinated Coffee with Cream and Sweeteners  
Assorted Herbal Teas  
Assorted Soft Drinks  
Bottled Water  
\$5.50 pp

### Continental Break

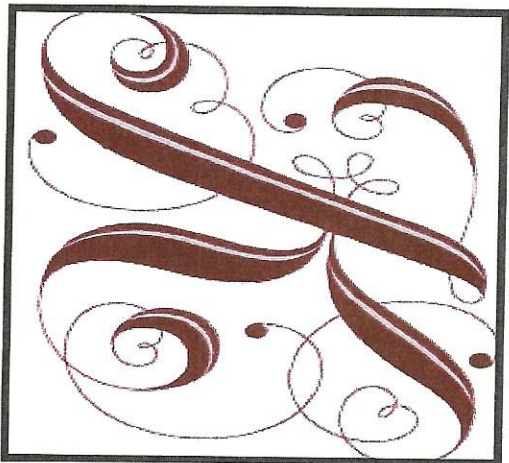
Freshly Brewed Regular and Decaffeinated Coffee with Cream and Sweeteners  
Assorted Herbal Teas  
Assorted Juices  
Freshly Baked Muffins, Bagels, Croissants, and Pastries  
Fresh Seasonal Sliced Fruit  
\$8.00 pp

### “Healthy Star” Continental Break

Freshly Brewed Regular and Decaffeinated Coffee with Cream and Sweeteners  
Assorted Herbal Teas  
Assorted Juices  
Freshly Baked Low Fat Mini Muffins  
Low Fat Yogurt with Granola and Raisins  
Fresh Seasonal Sliced Fruit  
\$9.00 pp

Above prices are subject to a 23% service charge and applicable taxes

## **AFTERNOON RECHARGE**



### **Full Beverage Service Break**

Freshly Brewed Regular and Decaffeinated Coffee with Cream and Sweeteners  
Assorted Herbal Teas  
Assorted Soft Drinks  
Bottled Water  
\$5.50 pp

### **The Carver Break**

Assorted Soft Drinks  
Peanut Butter Cookies  
Ice Cream  
\$9.50

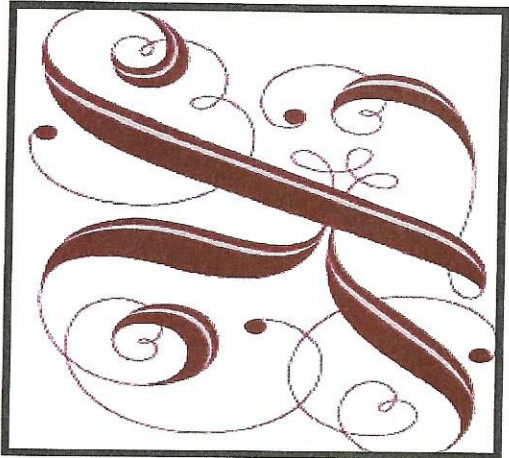
### **Cheese and Fruit Break**

Freshly Brewed Regular and Decaffeinated Coffee with Cream and Sweeteners  
Assorted Herbal Teas  
Assorted Soft Drinks  
Assorted Domestic and Imported Cheeses  
Fresh Seasonal Sliced Fruit  
\$10.00 pp

### **The Salty Break**

Homemade Peach Ice Teas  
Soft Jumbo Pretzels, Specialty Mustards  
Tri-Colored Chips, Fire Roasted Salsa  
Homemade BBQ Chips  
\$10.95 pp

## **MORNING PLATED BREAKFASTS**



All Breakfast served with Orange Juice, and Freshly Brewed Coffee

### **The Scrambled Egg Breakfast**

Scrambled Eggs  
Choice of Hash Browns or Grits  
Biscuit  
Sausage or Bacon  
\$11.25 pp

### **The All American Breakfast**

Scrambled Eggs  
Choice of Hash Browns or Grits  
Two Buttermilk Pancakes with Maple Syrup  
Choice of Bacon, Sausage or Ham  
\$13.00 pp

### **The Omelet Breakfast**

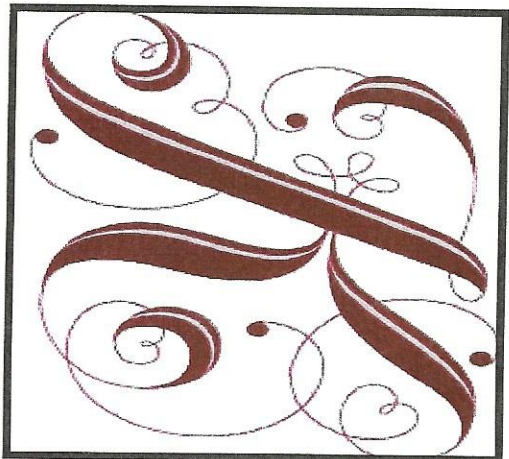
Cheese Omelet  
Choice of Hash Browns or Grits  
Biscuit  
Choice of Bacon or Sausage  
\$13.95 pp

(A minimal of 25 guest are required)  
\$75.00 attendant fee for all groups less than 25 people

Above prices are subject to a 23% service charge and applicable taxes



# MORNING BREAKFAST BUFFET



All Breakfast served with  
Assorted Pastries, Orange Juice, and Freshly Brewed Coffee

## The Sunrise Breakfast Buffet

- Scrambled Eggs
  - Bacon and Sausage (Additional \$1.50 for turkey sausage)
  - Hash Browns and Grits
  - Sliced Seasonal Fruit
  - Biscuits
  - Waffles with Maple Syrup
- \$14.95 pp

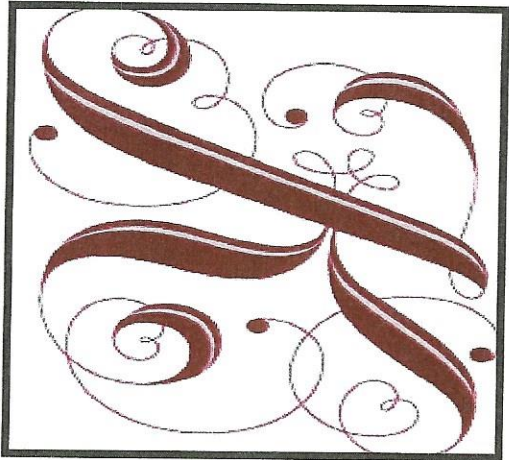
## The Alabama Breakfast Buffet

- Scrambled Eggs
  - Bacon and Sausage (Additional \$1.50 for turkey sausage)
  - Hash Browns and Grits
  - Sliced Seasonal Fruit
  - Biscuits
  - Sausage Gravy
  - Pancakes with Maple Syrup
- \$15.95 pp

(A minimal of 50 guest are required)  
\$75.00 attendant fee for all groups less than 50 people

Above prices are subject to a 23% service charge and applicable taxes

## HALF AND HALF BUFFET



### The President Brunch Buffet

Orange and Cranberry Juice

\*\*\*

Fresh Seasonal Fruit

\*\*\*

Bagels with Smoked Salmon and Cream Cheese  
Tray of Sliced Tomatoes, Onions, Capers

\*\*\*

Belgian Waffles with Maple Syrup

Scrambled Eggs

Bacon and Sausage

Hash Browns and Grits

\*\*\*

Fried Chicken

Grilled Pork Chops

Sweet Potato Soufflé

Collard Greens

Salad Bar

\*\*\*

Assorted Desserts

Assorted Danish Pastries, Muffins and Croissants

Butter, Jellies, and Fruit Preserves

Freshly Brewed House Coffee, Decaffeinated Coffee, Tea and Milk

\$20.95 pp

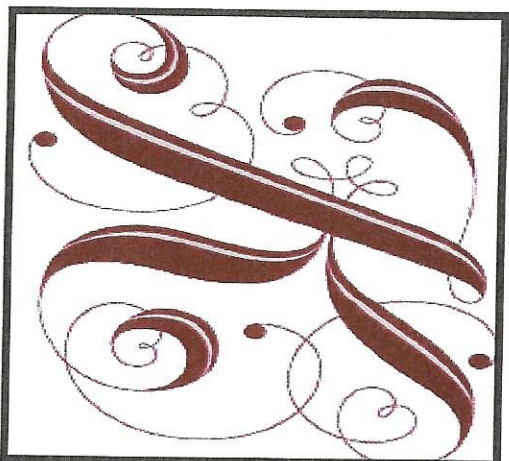
(A minimal of 50 guest are required)

\$75.00 attendant fee for all groups less than 50 people

Above prices are subject to a 23% service charge and applicable taxes

**PAGE 6**

## **RESTORE PLATED LUNCH**



*All Plated Lunches served with Warm Rolls,  
Iced Tea, Water, and Freshly Brewed Coffee upon Request,  
Choice of Tossed Salad or Caesar Salad  
Choice of Sweet Potato Pie, Key Lime Pie, Chocolate Cake or Cheese Cake*

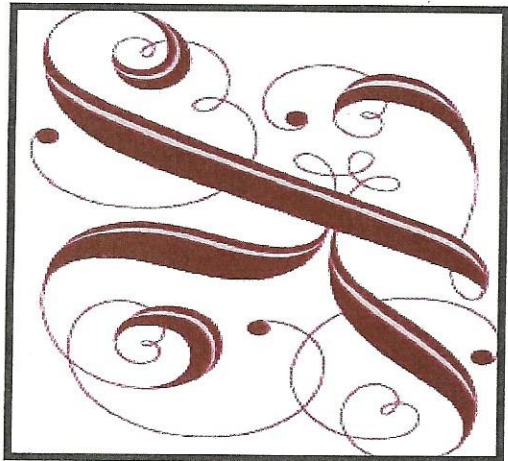
- 5 oz Fried Catfish served with Rice Pilaf and Green Beans \$17.95 pp
- 5 oz Mesquite Grilled Breast of Chicken served with Baked Sweet Potato and Seasonal Vegetable Medley \$17.95 pp
- 5 oz Pan Seared Breast of Chicken Breast served with Yellow Rice and Green Beans \$17.95 pp
- 5 oz Southern Pecan Chicken in a Dijon Cream Sauce served with Asparagus and Oven Roasted New Potatoes \$17.95 pp
- 5 oz Baked Salmon, Asparagus and Wild Rice \$18.95 pp
- 6 oz Black Angus Sirloin served with Garlic Mashed Potatoes and Asparagus \$18.95 pp
- 6 oz Marinated Rib-Eye Steak served with Roasted Vegetables and Rosemary Roasted Fingerling Potatoes \$19.95 pp

*(A minimal of 25 guest are required)  
\$75.00 attendant fee for all groups less than 25 people*

*Above prices are subject to a 23% service charge and applicable taxes*



## **RESTORE LUNCH BUFFET**



All Buffet Lunches served with Warm Rolls,  
Iced Tea, Water, and Freshly Brewed Coffee upon Request,

### **The Taste of Tuskegee Lunch Buffet**

(Please Select Two Salads)

- Caesar Salad, Hand Cut Croutons, Parmesan Cheese
- Tomato, Red Onions, Cucumber, Balsamic Vinaigrette
- Iceberg Tossed Salad

(Please Select Two Entrées )

- Pan Seared Breast of Chicken, Lemon Caper Sauce, Roasted Tomatoes
- Seared Tip of Beef, Portobello Mushrooms, Caramelized Onions, Marsala Sauce
- Vegetarian Lasagna, Ricotta Cheese, Roasted Vegetables, Mozzarella Cheese
- Fried Tilapia
- Southern Style Fried Chicken
- Choice of Two Seasonal Vegetables
- Choice of Two Starches

- Peach Cobbler
- Chocolate Cake
- Sweet Potato Pie

\$21.95 pp

(A minimal of 50 guest are required)  
\$75.00 attendant fee for all groups less than 50 people

Above prices are subject to a 23% service charge and applicable taxes



All Buffet Lunches served with Warm Rolls,  
Iced Tea, Water, and Freshly Brewed Coffee upon Request,

### The Tuskegee Buffet

Tossed Field Greens with appropriate Condiments

Pasta Salad

(Please Select Two Entrée)

Roasted Lemon Rosemary Chicken

Vegetarian Lasagna, Ricotta Cheese, Roasted Vegetables, Mozzarella Cheese

Fried Tilapia

Southern Style Fried Chicken

Roasted Sirloin of Beef with a Hunter Sauce

Chef's Choice of Seasonal Vegetables

Chef's Choice of Starch

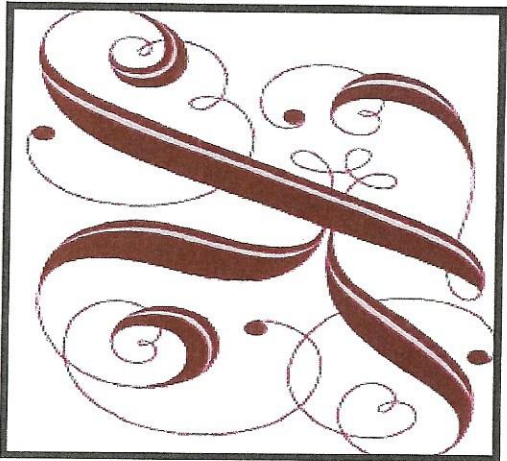
Assorted Cakes and Pies

\$20.95 pp

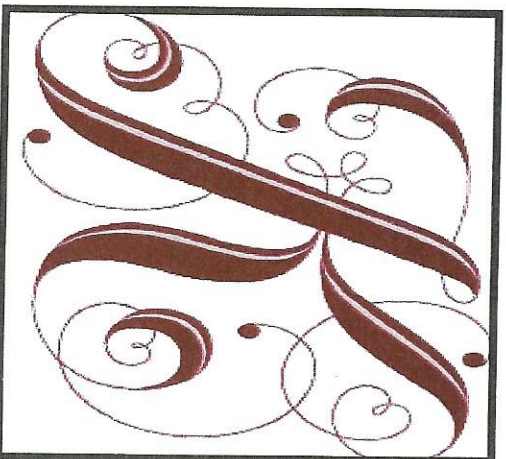
(A minimal of 50 guest are required)

\$75.00 attendant fee for all groups less than 50 people

Above prices are subject to a 23% service charge and applicable taxes



## IN BETWEEN THE BREAD



**All Buffet Lunches served with Warm Rolls,  
Iced Tea, Water, and Freshly Brewed Coffee upon Request,**

### Deli Lunch Buffet SANDWICH ROUND-UP

Baby Greens, Cucumbers, Tomatoes, Regular and Low Fat Dressing Gemelli Pasta Salad, Roasted Tomatoes, Peppers, Asiago Cheese Vegetable and Potato Chips

### SANDWICHES

Smoked Ham, Swiss Cheese on a Pretzel Bun, Roasted Turkey Club Sandwich,  
Tuna Salad on Wheat Bread, Grilled Chicken Caesar Wrap  
Sliced Pickles, Cookies, Brownies, and Sliced Seasonal Fruit Full Beverage Service  
\$14.50 pp

### Mountain High (Delight)

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, Cookies, Brownies, Sliced Seasonal Fruit  
Full Beverage Service  
\$16.00 pp

(A minimal of 50 guest are required)  
\$75.00 attendant fee for all groups less than 50 people

Above prices are subject to a 23% service charge and applicable taxes

## **IN THE BOX**



### **Boxed Lunches**

Smoked Turkey Breast, Cheddar Cheese, Lettuce, Ciabatta Roll

Roasted Turkey Club

Roasted Vegetable Wrap, Fresh Mozzarella Cheese

Roast Beef, Swiss Cheese, Roasted Tomatoes, Ciabatta Roll

Tuna Fish Salad, Romaine Lettuce, Tomatoes, Wheat Bread

Smoked Ham, Swiss Cheese, Green Leaf Lettuce, Tomato, Pretzel Bun

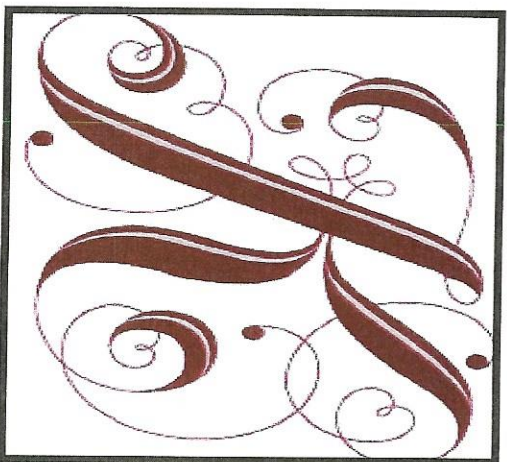
\$12.00 pp

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

Above prices are subject to a 23% service charge and applicable taxes



## CELEBRATION PLATED DINNER

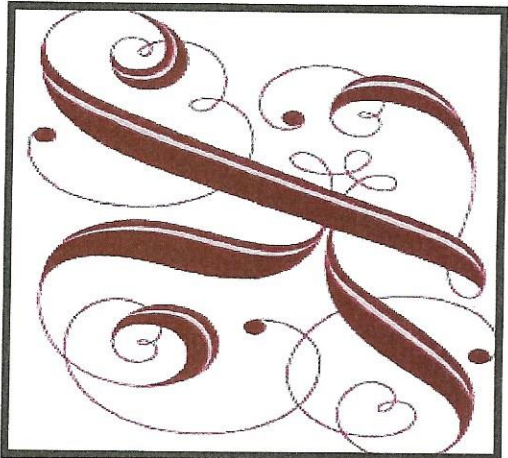


All Plated Dinners served with Warm Rolls,  
Iced Tea, Water, and Freshly Brewed Coffee upon Request,  
Choice of Tossed Salad or Caesar Salad  
Choice of Sweet Potato Pie, Key Lime Pie, Chocolate Cake or Cheese Cake  
\*\*\*

- 7 oz. Grilled Atlantic Salmon with Asparagus and Wild Rice \$21.45 pp
- 7 oz. Roast Prime Rib of Beef Au Jus with Rosemary Potato,  
And Vegetable Medley \$22.45 pp
- 7 oz. Mesquite grilled Breast of chicken, Baked Sweet Potato,  
and Vegetable Medley \$21.45 pp
- 7 oz. Southern Pecan Chicken, Whipped Sweet Potato,  
and Asparagus \$20.45 pp
- 7 oz. Black Angus, Garlic Mashed Potatoes, and Asparagus \$23.45 pp
- 7 oz. Wild Mushroom Smothered Rib-Eye Steak,  
Baked Potato, and Broccoli \$25.45 pp
- 7 oz. Grilled Filet Mignon and Chicken, Fingerling Potatoes,  
and Asparagus \$30.95 pp
- 7 oz. Chicken Oscar—Roasted Chicken Breast topped with Crab Meat  
served with Vegetable Medley and Fingerling Potatoes \$35.00pp
- 7 oz. Surf and Turf—Petite Filet Mignon  
Choice of Grilled Petite Lobster; (2) Crab Cakes, 3 Jumbo Shrimp,  
Or Blackened Mahi-Mahi with Asparagus and Wild Rice \$37.95 pp

Above prices are subject to a 23% service charge and applicable taxes

## **CELEBRATION DINNER BUFFET**



Minimum of 30 guests required)  
All Buffet Dinners Include Fresh Rolls and Butter, Iced Tea, Coffee and Water

### **The Roundup**

Tossed Salad with Ranch & Balsamic Salad Dressings

Potato Salad

Chef's Choice BBQ Ribs

Grilled Chicken

Hot Dogs and Buns

Corn on the Cobb

Garlic Whipped Potatoes

Baked Beans

Assorted Cakes and Pies

\$25.95 pp

### **Southern Sampler Buffet**

Tossed Salad

Southern Fried Chicken

Southern Fried Tilapia

Hop'n John

Fried Okra

Collard Greens, Sweet Potato Soufflé

Peach Cobbler, Sweet Potato Pie and Chocolate Cake

\$27.95 pp