

KELLOGG CATERING

HIGH SCHOOL REUNION MENUS

****FOR WEDDINGS, CAMPUS EVENTS AND CONFERENCES, PLEASE SEE OUR WEDDING AND EVENTS MENUS.***

Prices subject to 20% service charge on all meals.

High School Reunion Catering Packages

All Packages Include the Following:

5 Hours use of our Facility

Pre-Reception Appetizer

Buffet or Plated Dinner Selection

Dessert and Beverage Station

No-Host Bar

Dance Floor

Choice of Ivory or White Linen

Choice of Colored Napkins

Guest Registration Table

Display Tables

Police Officer

Free Parking

Hotel Rooms Available (optional)

\$89.00 single, \$94.00 double

\$10.00 for any extra guest, plus a 12% room tax

A Hospitality Suite is Available at No Charge with 9 (nine) Booked Guest Rooms

Pre-Reception Appetizer

Choose One (Pricing for Additional Choices Available)

Imported and Domestic Cheeses with Assorted Crackers

Old Country Bruschetta and Toasted Crostini

A Fresh Array of Seasonal Garden Crudites (Served with a Fresh Herbed Dipping Sauce)

Fresh Sliced Seasonal Fruit Display

Pico De Gallo Tortilla Rolls

Swedish Meatballs

Buffet Dinners

OPTION 1 - \$44.95/Person

1 Appetizer, 2 Salads, 2 Entrees, 1 Vegetable, 1 Starch, 1 Dessert

OPTION 2 - \$47.95/Person

2 Appetizers, 3 Salads, 2 Entrees, 1 Vegetable, 1 Starch, 1 Dessert

OPTION 3 - \$52.95/Person

2 Appetizer, 3 Salads, 3 Entrees, 1 Vegetable, 1 Starch, 1 Dessert

Appetizers

(Cold Appetizers)

Finger Sandwiches (Pick One)

Chicken, Tuna, Cucumber & Egg Salad

Seared Ahi

Seared Ahi on Wonton Chip with Sweet Soy

Crab Claws

Crab Claws on Ice with Cocktail Sauce

Tenderloin Crostini

Seared Tenderloin Crostini with Horseradish Aioli

Asparagus

Sweet Melon and Asparagus Wrapped with Prosciutto

Citrus Spicy Oysters

Oyster Half Shells on Ice with Citrus Spicy Cocktail Sauce

Jumbo Shrimp

Jumbo Shrimp on Ice with Cocktail Sauce

(Hot Appetizers)

Spanakopita

Greek Spinach Pie

Buffalo Chicken Drumettes

Buffalo Style Chicken Drumettes with Herb Ranch Dressing

Chicken Skewer

Lemon Grass Chicken Skewer

Moroccan Grilled Chicken

Moroccan Grilled Chicken with Citrus Tomato Salsa

Pot Stickers

Chicken or Vegetable Pot Stickers with Sweet Chili Sauce

Taquitos

Chicken or Beef Taquitos

Beef Satay

Ginger Soy Marinated Beef Satay

BBQ Lamb Chops

Thai BBQ Lamb Chops

Pork Sliders

Mini Pulled Pork Sliders

Scallops

Scallops Wrapped in Bacon

Stuffed Mushrooms

Crab Stuffed Mushrooms

Crab Cakes

Dungeness Crab Cakes

Spring Rolls

Vegetarian Spring Rolls with Spicy Mustard Sauce

Stuffed Poppers

Stuffed Poppers with Cream Avocado Sauce

Specialty Cold Salads

Garden Salad

Fresh Baby Field Greens, Assorted House Dressing

Mozzarella Pasta Salad

Smoked Mozzarella Penne Pasta Salad

Caprese Salad

Pear Tomatoes, Fresh Mozzarella, Fresh Basil and Pesto Vinaigrette

Potato Salad

Herb Roasted Potato Salad

Fruits

Sliced Fruits and Berries

Pomodoro Pasta Salad

Cucumber Salad

Spicy Cucumber Salad

Feta Salad

Tomato & Feta Salad

Cole Slaw

Spicy Cole Slaw

Antipasto Salad

Caesar Salad

Greek Salad

Buffet Entrée Choices

Grilled Boneless Chicken Breast

with Rosemary Cream Sauce

Grilled Chicken Marsala

Roasted Pork Tenderloin with Apple-Craisin Compote

Grilled Mahi-Mahi with Lobster Pomodori Sauce

Seared Sirloin Steak with Wild Mushroom Sauce

Baked Salmon Filet with Lemon Caper Sauce

Beef Bourguignonne with Shiitake Mushrooms

Braised Tri-Tip with Peppercorn Demi-Glaze

Lasagna (Meat or Vegetarian)

Vegetable Selection

Grilled Squash

Roasted Asparagus

Braised Baby Carrots

Seasonal Mixed Vegetables

Steamed Broccoli

Garlic Green Beans

Starch Selections

Smoked Gouda Scalloped Potatoes

Rosemary Garlic Mashed Potatoes

Roasted Red Potatoes

Wild Rice Pilaf

Pesto Penne Pasta

Tortellini with Four Cheese Sauce

Spinach Ravioli with Roasted Red Bell Pepper Coulis

Dessert Selection

(Please Choose One)

Assorted Cake Squares

Assorted Fruit Bars

Apple Cobbler

New York Cheesecake

Crème Brûlée

Florentine Fruit Tart

Served Dinners

All Served Dinners Include a Pre-Reception Appetizer, Salad, Served Dinner Entree, and Dessert

Pre-Reception Appetizer

Choose One (Pricing for Additional Choices Available)

Imported and Domestic Cheeses with Assorted Crackers

Old Country Bruschetta and Toasted Crostini

A Fresh Array of Seasonal Garden Crudites (Served with a Fresh Herbed Dipping Sauce)

Fresh Sliced Seasonal Fruit Display

Pico De Gallo Tortilla Rolls

Swedish Meatballs

Salads

(Please Choose One)

Garden Salad

Fresh Baby Field Green Salad with Cherry Tomatoes, Shaved Carrots and Thin Sliced Cucumbers Dressed with a Balsamic Vinaigrette

Caesar Salad

Classic Caesar Salad with House Made Croutons

Spinach Salad

Spinach Salad with Walnuts, Mushrooms, Bacon and Fried Onions with Balsamic Vinaigrette

California Salad

California Salad with Craisins, Mandarin Oranges, Toasted Almonds and Shaved Red Onions Dressed with a Balsamic Honey Vinaigrette

Dinner Entrée Choices

(Please Choose One)

Grilled Chicken - \$41.95

Grilled Breast of Chicken with your choice of Lemon Basil, Marsala Sauce or Rosemary Cream Sauce

Garlic Mash Potatoes and Mixed Seasonal Vegetables

Braised Tri-Tip - \$42.95

Slow Braised Tri-Tip with Your Choice of Mushroom or Peppercorn Sauce

Smoked Gouda Potatoes and Garlic Green Beans

Grilled Salmon - \$43.95

Fire Grilled Salmon *with Your Choice of Miso or Teriyaki Glazed*

Herbed Orzo Pasta and Mixed Baby Vegetables

Surf & Turf Plate - \$ Cost will be at market value

Pan Seared Sirloin Steak *with Herbed Butter*

Plus Choice of

- *Baked Salmon*
- *Mahi-Mahi with a Fresh Mango Salsa*

Wild Rice Pilaf and Mixed Broccoli & Cauliflower

Dessert Selection

(Please Choose One)

Apple Cobbler

New York Cheesecake

White Chocolate Raspberry Cheesecake

Carrot Cake

Crème Brûlée

Florentine Fruit Tart

Chocolate Crunch

Red Velvet Cake

German Chocolate Cake

Chocolate Grand Marnier

Want To Add to Your Selection?

We Offer the Following Appetizers

Cold Appetizers

(Minimum Order: 5 Dozen Pieces Per Selection)

Finger Sandwiches - \$2.25 per piece

Chicken, Tuna, Cucumber & Egg Salad (pick one)

Seared Ahi - \$3.50 per piece

Seared Ahi on a Wonton Chip with Sweet Soy Sauce

Crab Claws - \$3.50 per piece

Crab Claws on Ice with Cocktail Sauce

Tenderloin Crostini - \$3.50 per piece

Seared Tenderloin Crostini with Horseradish Aioli

Asparagus - \$3.00 per piece

Sweet Melon and Asparagus Wrapped with Prosciutto

Citrus Spicy Oysters - \$3.50 per piece

Oyster Half Shells on Ice with Citrus Spicy Cocktail Sauce

Jumbo Shrimp - \$3.50 per piece

Jumbo Shrimp on Ice with Cocktail Sauce

Hot Appetizers

(Minimum Order: 5 Dozen Pieces Per Selection)

Spanakopita - \$2.25 per piece

Buffalo Chicken Drumettes - \$2.25 per piece

Buffalo Style Chicken Drumettes with Herb Ranch Dressing

Chicken Skewer - \$3.00 per piece

Lemon Grass Chicken Skewer

Moroccan Grilled Chicken - \$3.00 per piece

Moroccan Grilled Chicken with Citrus Tomato Salsa

Pot Stickers - \$3.00 per piece

Chicken or Vegetable Pot Stickers with Sweet Chili Sauce

Taquitos - \$2.25 per piece

Chicken or Beef Taquitos

Beef Satay - \$3.00 per piece

Ginger Soy Marinated Beef Satay

BBQ Lamb Chops - \$3.50 per piece

Thai BBQ Lamb Chops

Pork Sliders - \$3.00 per piece

Mini Pulled Pork Sliders

Scallops - \$3.00 per piece

Scallops Wrapped in Bacon

Stuffed Mushrooms - \$3.25 per piece

Crab Stuffed Mushrooms

Crab Cakes - \$3.50 per piece

Dungeness Crab Cakes

Spring Rolls - \$2.25 per piece

Vegetarian Spring Rolls with Spicy Mustard Sauce

Stuffed Poppers - \$3.00 per piece

Stuffed Poppers with Cream Avocado Sauce

We welcome vegans and vegetarian requests. All prices are subject to change. Prices do not include tax or gratuity. We reserve the right to make changes depending on market availability.