

# 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.**