

WAYNE STATE
UNIVERSITY

*McGregor Memorial Conference Center
Catering Guide*



General Information

We are delighted to present you with our AVI Foodsystems catering offerings. We hope you will find this menu a useful guide when planning your next event. This menu is designed to offer a wide range of ideas. You are not restricted to the selections on this menu and we welcome the opportunity to work with you on a special creation. All pricing includes linens, choice of china or upscale disposable, and labor charges if your event is located in the McGregor Memorial Center or the Alumni House.

Event Staffing

Our Catering Director and Event Planners will help you determine staffing needs based on the size of your group, menu, style of service, and the logistics of the space. Staffing for events is charged on an hourly basis for actual hours worked with a four-hour minimum. We estimate two-hour set up and two-hour breakdown. The rate for attendants is \$30 per hour, per service person, based on actual hours worked on all events not held in McGregor Conference Center and Alumni House. If a chef is required or requested there is a \$50 per hour charge at a minimum of 2 hours.

China or Paper

Prices include upscale disposable with each event that is not located at McGregor Center. If china is requested there is a cost of \$2.50 per person for basic white. If you want something different the price will vary.

Menu and Event Planning

To ensure proper staffing, ordering, and quality standards for our clients, catering requests should be made 72 business hours prior to your event. You are welcome to choose a split menu choice, but the higher priced entrée will prevail. We will also need your final selections and guest count 72 hours prior to your event.

Last Minute Requests

Any requests that are less than 4 hours before the event will incur an additional charge of 20% of the total invoice

Delivery Service

Standard deliveries and pick-ups are set up at your convenience. Unless requested service staff will not remain at the event. Delivery charge is \$25 or 5 percent of the total whichever is higher.

Contact Information

Office hours are 8:00 a.m. to 4:30 p.m.

Phone Number is (313) 577-2400

Additional Policies and Procedures are located on the back pages of this catering guide.

-Beverages-

Freshly Brewed Coffee, Decaf Coffee, Assorted Teas

Includes creamers, assorted sweeteners, honey, lemons

\$1.25 (per person)

Cambro of Coffee

Regular or decaf coffee that serves 80 – 8oz cups and includes creamers, assorted sweeteners

\$60.00

Assorted Sodas

Includes an assortment of Pepsi products, bottled water

\$1.25 (each)

Assorted Gatorade, Perrier Water

\$2.00 (each)

Assorted Bottled Juices

\$1.25 (each)

Iced Tea, Fruit Punch or Lemonade

\$28.00 per gallon (serves 20 guest)

WAYNE STATE
UNIVERSITY

McGregor Memorial Conference Center

-Breakfast Buffets-

Each Buffet Includes

Fresh brewed regular & decaf coffee, herbal teas, assorted bottled juices with lemon juice, honey, creamers, and assorted sweeteners

Morning Express

Assorted muffins, bagels, Danish, doughnuts served with cream cheeses, jams, butter

\$4.95 per person

Executive Continental

Fresh muffins, bagels, scones, Danish, muffin breads, fresh seasonal fruit platter, jams, butter, cream cheeses

\$5.95 per person

Anthony Wayne Continental

Fresh muffins, scones, Danish, doughnuts, bagels, fresh fruit display, croissants, yogurt, jams, butter, cream cheeses, cereal, milk

\$8.25 per person

All-American Buffets

Fresh scrambled eggs, bacon, sausage, assorted breakfast pastries, breakfast potatoes, butters, jam, jellies, assorted juices, fresh seasonal fruit

\$6.70 per person

Alumni Breakfast Buffets

To include seasonal fresh fruit display, assorted breakfast pastries, breakfast potatoes, butters, jam, jellies, assorted juices

Select One Egg Dish:

Fresh Scrambled Eggs, Assorted Quiches, Cheese Omelets

Select Two Meats:

Hickory Smoked Bacon, Pork Sausage, Turkey Sausage, Honey Glazed Ham

Select One Entrée

Buttermilk Pancakes with maple syrup

French Toast with maple syrup

Cheese Blintzes with strawberry topping

Fresh Coffee, decaf coffee, and assorted teas

Includes creamers, lemon juice, honey, assorted sweeteners

\$9.95 per person (10 person minimum)

-Breakfast ala Carte-

Seasonal Whole Fresh Fruit

\$1.25 each

Fruit Kabobs

*Cantaloupe, honeydew, pineapple,
strawberries, and grapes*

\$1.25 each (minimum 10 pieces)

Yogurt Parfaits

*Layered nonfat yogurt with fresh strawberry
topping, and granola.*

\$2.65

Nutrigrain and Granola Bars

\$1.25 each

Fresh Sliced Seasonal Fruit Platter

*Cantaloupe, honeydew, pineapple,
strawberries, and grapes*

\$55.00 (serves 25-30 guests)

Individual Nonfat Yogurts

\$1.25 each

**Assorted Individual
Boxed Cereal with Milk**

\$2.50

Whole Cinnamon Coffee Cake

\$25 (16 servings)

Breakfast Pastries

*Bagels, large muffins, danish, scones, flavored muffin breads accompanied with jams, butter, and
cream cheese*

\$1.75 each (1dozen minimum)

Premium Pastry

*Croissant, strawberry cream cheese croissants, cinnamon rolls, honey and toasted almond crusted
croissants*

\$2.25 each (1dozen minimum)

Smoked Salmon Platter

*Sliced thin salmon served with sliced tomato, red onion, eggs, caper berries, mini-bagels, dill cream
cheese, and toast points*

\$5.25 per person (10 person minimum)

Omelet Station (Chef Required)

*Chef prepared omelets with toppings to include: bacon, ham, shredded cheddar, bell peppers, onion,
mushrooms, tomatoes, and spinach*

\$8.95 per person (minimum 10 people)

Also, available is a pre-made Omelet station. Your choice of two types of Omelets will be offered.

\$ 5.95 per person (minimum 10 people) (No chef required)

Waffle Station (Chef Required)

*Chef prepared Belgian waffles to order with toppings: seasonal berries, whipped cream, warm
maple syrup, whipped butter*

\$5.95 per person (minimum 10 people)

Breakfast Burritos

Assorted ham, sausage, egg and cheese served with salsa

\$3.95 each

WAYNE STATE UNIVERSITY

McGregor Memorial Conference Center

-Build Your Own Deli-

A selection of fresh deli meats and cheeses, leaf lettuce, sliced tomatoes, red onion, deli pickles, and condiments, assorted soda and bottled water

Select Three Meats:

*Roasted Turkey, Roasted Beef, Honey Ham, Corned Beef, Genoa Salami,
Tuna Salad, Chicken Salad, Egg Salad, Marinated Vegetable Salad*

Select Two Cheeses:

American, Swiss, Cheddar, Mozzarella

Select one of the following sides:

*Fresh fruit salad, macaroni salad, redskin potato salad, cheese tortellini salad, coleslaw, mixed green garden salad
herbed orzo salad*

Individual bags of chips and Freshly baked cookies

\$8.95

-Lunch Ala Carte-

Sandwich Platter

24 sandwiches cut in half presented on a platter

(Please pick three choices of either the classic or signature descriptions)

Assorted Classic Sandwiches

\$78

Assorted Signature Sandwiches

\$129

Individual Bags of Chips

\$1.00 each

Assorted Fresh Cookies & Brownies

\$1.65 per guest

Assorted Fresh Jumbo Cookies

\$1.25 per guest

Assorted Dessert Bars

\$2.50 per guest

Seasonal Whole Fruit

\$1.25 each

-Moveable Feast-

Box Lunches (List of the sandwiches to follow:)

Classic Box

*Includes a classic sandwich, chips, salad side,
cookie, beverage*

\$ 7.49

Signature Box

*Includes signature sandwich, kettle chips,
salad side, brownie, beverage in a special carton*

\$9.49

Choose a Salad Side to your Boxed Lunch:

Macaroni Salad

Redskin Potato Salad

Cheese Tortellini Salad

Coleslaw

Herbed Orzo Salad

Fresh Fruit Cup

-Old Main Sandwich Platters-

Includes the chef's selection of classic and signature sandwiches cut in half presented on platters served with Eastern Market deli pickles, choice of salad and individual bags of chips

Select two of the following sides:

Fresh Fruit Salad

Macaroni Salad

Redskin Potato Salad

Cheese Tortellini Salad

Coleslaw

Mixed Green Garden Salad,

Herbed Orzo Salad,

Freshly Baked Cookies or Brownies

\$10.95 (beverages not included)

-Classic Sandwich Selections-

(Please limit your selections to only three choices.)

Thin Sliced Roast Beef

Albacore Tuna Salad

Honey Glazed Ham and Swiss

Tender White Meat Chicken Salad

Roasted Turkey Breast

Chicken Caesar Wrap

Hommos, Tabouleh, Peppers, Tomatoes, and Sprouts

Grilled Portabello and Gouda Wrap

All sandwiches are presented on an assortment of fresh bread to include: multi-grain, sourdough, whole wheat, rye, focaccia, and lawash, ciabatta

-Signature Sandwiches-

(Please limit your selections to only three choices.)

Thai Chili Chicken Wrap

Nappa cabbage, snow peas, red pepper, carrots, scallion, topped with a sweet Thai chili sauce and rolled in a sun-dried tomato lawash

Cass Turkey Wrap

Roasted Turkey, bacon, havarti cheese, cranberry mayo, rolled in a wheat lawash

Bella Chicken

Grilled chicken, risotto, ratatouille, pesto olive spread rolled in a spinach lawash

Warrior Chicken Baguette

Pesto grilled chicken breast with sliced tomato, leaf lettuce, provolone, on baguette bread

Roasted Beef al Fresca

Roasted beef, fresh tomato, fresh mozzarella, basil mayo on ciabatta

Ham and Brie on a Croissant

Honey ham topped with brie cheese on a butter croissant

Smoked Turkey Wrap

Roasted turkey, stone ground mustard mayo, lettuce, tomato, red onion, havarti cheese rolled in lawash

BBQ Beef Sandwich

Roasted beef with "sweet baby ray's" bbq sauce, red onion, cheddar cheese on a baguette

Tofu and Herb Grilled Vegetables

Rolled in a spinach lawash

Cyprus Garden

Grilled portabella, eggplant, bell peppers with gorgonzola on focaccia

Caprese Ciabatta

Fresh tomato, fresh mozzarella, basil leaves, olive oil, black pepper, romaine, balsamic vinegar

WAYNE STATE
UNIVERSITY

McGregor Memorial Conference Center

-Individual Gourmet Salads-

All salads include fresh rolls, butter, assorted dessert bars

Greek Salad

*Fresh greens, grape tomatoes, cucumber, red onion, feta cheese, kalamata olives,
lemon oil dressing, grilled chicken*

\$12.50

Asian Salad

*Hoisin flank steak or orange ginger salmon with lo mein noodles, sesame oil, crisp vegetables, field
greens*

\$13.95

Chef Salad

*Garden greens, grape tomato, cucumber, hard boiled egg, roasted turkey, honey ham,
swiss cheese with your choice of dressing*

\$9.50

Grilled Chicken Caesar Salad

*Grilled chicken, herb croutons, shredded parmesan cheese, lemon wedges, romaine lettuce, Caesar
dressing*

\$9.50

Vegetarian Caprese

*Marinated artichokes, mushrooms, roasted peppers, pepperoncini, eggplant, wedge tomatoes,
mozzarella cheese, romaine greens*

\$12.95

Michigan Salad

*Grilled Chicken, toasted walnuts, mandarin oranges, Traverse City dried cherries,
red onion, gorgonzola cheese, raspberry vinaigrette*

\$12.95

Southwest Shrimp Salad

*Gulf shrimp, toasted corn relish, pepperjack cheese, grape tomato, avocado, crispy tortilla chips,
field greens, cilantro citrus vinaigrette*

\$15.95

Far East Salad

*Hummus, tabbouleh, baba ghanoush, on a bed of greens with celery and carrot sticks and
garnished with fried pita chips*

\$10.95

WAYNE STATE
UNIVERSITY

McGregor Memorial Conference Center

-Salad Buffet Platters-

All salad buffets include julienne grilled chicken, grilled salmon, dinner rolls, butter, fresh brewed regular & decaf coffee, assorted tea bags, assorted dessert bars (minimum 10 guest)

Caesar Salad

Fresh romaine greens, herb croutons, sun-dried tomato, toasted pinenuts, shredded parmesan cheese, lemon wedges, Caesar dressing, balsamic dressing

\$11.95

Mediterranean Salad

Grilled vegetables, hearts of palm, kalamata olives, cucumber, marinated tomato basil salad, artichokes, sprouts, roasted peppers, feta cheese, roasted portabella mushrooms, field greens, beets, balsamic, French, and ranch dressings

\$14.50

Michigan Salad

Organic field greens, mandarin oranges, toasted walnuts, red onion, Gorgonzola cheese, Traverse City dried cherries, raspberry vinaigrette

\$12.95

-McGregor Kettle Soup's-

All soups are composed daily

Cream of Broccoli

Served with oyster crackers

Vegetarian Minestrone

Served with crackers

Rustic Chili

Served with crispy tortilla chips

Mom's Chicken Noodle

Served with oyster crackers

Lemon Chicken Rice

Served with crackers

\$30 per gallon (serves 16 guests)

Looking for a Soup & Salad Combination!

Add soup to any Salad Buffet for an additional \$1.50 per person

WAYNE STATE
UNIVERSITY

McGregor Memorial Conference Center

-Cold Appetizers-

*The following appetizers are priced per piece.
We require 25-piece minimum per appetizer type.*

Beef Tenderloin Canape

*With citrus horseradish cream, asparagus
garnish*
\$2.00

Sesame Bite Size Tuna

*Marinated in ginger, wasabe, hoisin with
scallion on crispy wonton*
\$2.25

**Grilled Portabella and Gorgonzola
on Focaccia Toast**

\$1.25

Proscuitto and Melon Skewer

\$1.25

Curry Chicken Salad Tart

\$1.00

Shrimp Cocktail

With traditional cocktail sauce
\$2.00

Antipasto Skewer

*Fresh mozzarella, artichoke, dried tomato,
olive, herbs*
\$2.00

Pesto Grilled Shrimp Skewer

\$2.50

Smoked Salmon Canape

Garnished with caperberry
\$1.50

**Asparagus Smoked Salmon Crepe
Spiral**

\$1.75

Cherry Tomato

Filled with avocado cream, bronzed chicken
\$1.25

Eggplant Ratatouille Crostini

\$1.25

Pinwheel Tea Wrap

*A variety of turkey, cucumber, ham, roasted
beef with boursin cheese*
\$1.00

Grilled Chicken Canape

With boursin cheese, cilantro corn relish
\$1.50

Oysterina Spoon

Topped with a papaya daikon relish
\$2.25

Roasted Vegetable Zucchini Rings

\$1.50

Smoked Pork Crostini

With apricot puree
\$1.50

Fried Bay Scallop

*With saffron mayo, chutney on a sweet
pea pancake*
\$3.00

Grilled Mahi Mahi

*With lime soy glaze, mango relish on a thin
waffle chip*
\$2.75

“Grilled Cheese”

*bleu cheese and walnut grilled cheese triangle
set atop cucumber yogurt shooter*
\$1.95

**Sun-dried Tomato and Goat
Cheese Canape**

\$1.25

-Hot Appetizers-

*The following appetizers are priced per piece.
We require 25-piece minimum per appetizer type.*

Beef Teriyaki Sate

\$1.95

Chicken Hibachi Sate

\$1.65

Pineapple Curry Salmon Sate

\$2.25

Chicken Quesadillas Cornucopia

With avocado dip

\$1.75

Assorted Mini Quiche

To include Lorraine, spinach, cheese

\$1.50

**Asparagus and Fontina Cheese in
Phyllo**

\$1.75

Chicken Drummie

With bbq and ranch sauces

\$1.25

Spanakopita

Spinach, feta, phyllo folded in a triangle

\$1.25

Spring Lamb Loli Pop

With mango chutney

\$3.75

Lump Blue Crab Cake

With a horseradish remoulade

\$2.25

Wild Mushroom and Brie Tart

\$1.50

**Thai Vegetable Chicken Spring
Roll**

With sweet and sour sauce

\$1.25

Coconut Shrimp

With orange ginger sauce

\$2.75

Bacon Wrapped Scallops

\$1.95

Meatballs

*Italian, bbq, or Swedish (select one
style)*

\$1.00

Stuffed Crimini Mushroom

Crab \$1.85

Roasted Vegetable \$1.65

Roasted Vegetable Crostini

With provolone cheese

\$1.50

Asiago Cheese Puffs

\$1.00

Miniature Beef Encroute

With a spiced tomato relish

\$1.85

Chicken Potsticker

With a lime ginger glaze

\$1.50

Lobster Phyllo Roll

\$1.95

Pizza Pinwheel

\$1.00

**Chicken, Ham, Provolone
Pinwheel**

\$1.25

Artichoke Parmesan Puff

\$1.35

-Hors D' Oeuvre Displays-

Strawberry and Toasted Almond Brie

Baked in puff pastry served with fresh grapes, water crackers, French bread
1 kilo (serves 20) \$65.00 2kilo (serves 40) \$120.00

McGregor House Brie

Baked in puff pastry with mango chutney served with French bread and water crackers
1 kilo (serves 20) \$65.00 2 kilo (serves 40) \$120.00

Antipasta Display

Marinated artichokes, grilled portabella mushrooms, olives, pepperoncini, roasted red peppers, roma tomatoes, roasted melezane, fresh mozzarella, prosciutto, salami, provolone, crusty Italian bread, focaccia, pesto oil
\$6.25 per guest (15 person minimum)

Dim Sum Station

Veggie egg rolls, crab rangoons, chicken potsticker, chicken sate, firecracker shrimp, hoisin, soy, peanut, plum, spicy mustard sauces, fortune cookies
\$7.75 per guest (25 person minimum)
Includes one piece of each per guest

Far East Display

Hummus, Tabbouleh, Baba Ghanoush, with fried pita chips, carrot & celery sticks, toasted lawash chips.
\$5.00 per guest

Enhance this display with:

Couscous salad, kalamata olives, feta cheese, olive spread, grape leaves
\$7.50 per guest

Mini Tea Sandwich Pinwheels

*Smoked Salmon with dill cream cheese, Smoked Turkey with herb cream cheese
Roasted Beef with herb cream cheese, Cucumber and cream cheese
Ham and Swiss with honey mustard mayo*
\$75 per 60 pieces

Fiesta Display

Baskets of tri-color tortilla chips with salsa, guacamole, black bean cilantro dip.
\$3.25 per guest

Artichoke and Roasted Pepper Dip

With pita chips and crostini's.
\$3.25 per guest

Upscale Ravioli Bar

*Saffron lobster ravioli with crispy leeks, leek cream sauce, goat cheese
Portabella mushroom ravioli with fresh spinach, toasted pine nuts, pesto oil, parmesan cheese*
\$7.95 per guest (25 minimum)

Gnocchi Station

With semolina and sweet potato gnocchi accompanied with shoestring vegetables, grilled chicken, and choice of palamino or pesto garlic oil.
\$6.50 (25 minimum)

WAYNE STATE
UNIVERSITY

McGregor Memorial Conference Center

-Hors D' Oeuvre Displays-

Risotto Station

Select two:

Sautéed spinach and shrimp,

Grilled Asparagus and Portabella Mushroom

Grilled Chicken with Basil

\$7.95 (25 minimum)

Premium Salad Station

Select Two:

Presented in a Martini Glass

Michigan Salad

Caesar Salad

Vineyard Salad

with fried pears, candied walnuts, bleu cheese and honey dressing

\$4.95 (25 minimum)

Whipped Potato "Martini" Bar

Russet, Sweet potato, Purple Peruvian Potatoes in a martini glass with garnishments to include: Caramelized onion, bacon, cheddar cheese, chives, roasted corn, sour cream, roasted mushrooms

\$6.00 per guest (50 minimum)

Provencal Station

Herb grilled chicken and salmon fingers sautéed with lemon, basil, garlic, and tomato and served with fresh mozzarella flatbread, olive tapenade.

\$5.75 per guest (25 minimum)

Vegetable Crudités Display

Fresh vegetables to include: asparagus, cucumber, red pepper, carrot, celery, broccoli, cherry tomatoes with ranch dip and hummus

\$65.00 small (serves 20-30) \$130.00 large (serves 60-70)

Fresh Fruit Display

Includes chef's selection of seasonal fruit with yogurt dip

\$55.00 small (serves 25-30) \$150.00 large (serves 60-70)

European and Domestic Cheese Display

Assorted cheese with fresh grapes, berries, crackers, French bread

\$75.00 small (serves 20-30) \$175.00 large (serves 60-70)

Sushi Platter

Assorted California rolls, Maki (cucumber), Kanikama (crab), tekyu (tuna) served with wasabi, pickled ginger, soy sauce.

60 pieces serves 30 guests for \$135.00

Encore Encore !!!!

Assorted cakes, tortes, mini pastries, chocolate dipped strawberries with freshly brewed coffee, decaf, herbal teas

\$7.95 per guest (50 minimum)

Chocolate Fountain

Select dark or white chocolate with strawberries, pineapple, sugar cookies, marshmallow, pretzel rods, and bananas

\$6.95 per guest (25 minimum)

WAYNE STATE
UNIVERSITY

McGregor Memorial Conference Center

-Afternoon Breaks-

Afternoon enhancements have a minimum dozen

Fudge Brownies

\$1.00 each

Fresh Sliced Fruit Platter

\$55.00 (serves 25-30 guests)

Assorted Chocolate Truffles and Petit Fours

\$22.00 (dozen)

Freshly Baked Cookies

\$7.75 (per dozen)

Chocolate Dipped Strawberries

\$24.00 (per dozen)

Assorted Dessert Bars and brownies

Fudge brownie, lemon bar, 7 layer bar, raspberry, pecan bar

\$2.25 (per guest)

Assorted Mini Pastries

\$26.00 (per dozen)

Ice Cream Novelties

\$2.25 (each)

Ice Cream Sundae Bar

Vanilla, chocolate, and strawberry ice cream with topping of: Oreo cookie, rainbow jimmies, whipped cream, chocolate sauce, chopped nuts, strawberry topping, Reese's candy, cherries

\$6.95 (20 guest minimum)

Snacks

Assorted chips, pretzels, mixed nuts, Fritos, kettle chips, small candy bars, assorted soda

\$4.95 per guest (20 minimum)

The Reuther

Large soft pretzels with mustard, cheese sauce, coney dogs, shell peanuts, caramel corn, assorted soda

\$6.75 per guest (20 minimum)

WAYNE STATE UNIVERSITY

McGregor Memorial Conference Center

-Three Course Lunch-

This is a plated selection that includes dinner rolls, butter, water, fresh brewed regular & decaf coffee and assorted tea bags. The Chef will select seasonal vegetable and starch

Select One Starter:

Fresh Melons and berries

Presented in a champagne flute

Classic Caesar Salad

With herb croutons.

Garden Salad

Iceberg & field greens, cucumber, grape tomato and onion with ranch or balsamic

Select One Entrée:

Baked Scrod

With lemon herb topping and dill cream sauce

\$17.95

Traverse City Chicken

Stuffed with dried cherries and served with forrester sauce

\$13.50

Parmesan Panko Crusted Chicken

Served with roasted red pepper alfredo sauce

\$16.50

Baked Old World Lasagna

Glazed with marinara and alfredo

Meat lasagna \$11.50

Vegetarian lasagna \$13.50

Farm Raised Atlantic Salmon

Marinated with fresh herbs, grilled and garnished with a tomato and hearts of palm relish

\$17.95

Chicken Piccata

Sautéed chicken with lemon caper artichoke essence

\$16.95

Grilled Portabello Mushrooms

Stuffed with grilled vegetables, spinach and asiago, served on a bed of angel hair pasta and palamino sauce

\$14.50

Luncheon Cut of Prime Rib

Slow roasted and served with a horseradish infused jus

\$18.95

Chicken and Shrimp Farfalle

Grilled chicken and sautéed gulf shrimp with fresh basil, tomatoes, spinach and tossed in a pesto cream sauce and served over bowtie pasta

\$16.95

Asian Stirfry

Fresh snow peas, carrots, bean sprouts, peppers, & mushrooms, flash fried with garlic and ginger and tossed with orange lime glaze served. Served over white rice and garnished with crispy chow mein noodles

Chicken \$12.95

Vegetarian \$9.95

Select One Dessert:

Assorted Pies, Chocolate Cake, Cheesecake with fruit topping, Lemon Bar, Chocolate Raspberry Mousse

Freshly Brewed Coffee, Decaf, and Assorted Teas

Includes creamers, assorted sweeteners, honey, lemon juice

WAYNE STATE
UNIVERSITY

McGregor Memorial Conference Center

-Buffets-

Warrior Buffet

Buffet includes: fresh dinner rolls with butter and margarine, fresh brewed regular coffee, fresh brewed decaf coffee, herbal teas, assorted sweeteners, creamers (20 guests minimum)

Select two:

Tossed Garden Salad

Fresh Fruit Platter

Cole Slaw

Marinated Grilled Vegetable Salad

Italian Pasta Salad

Three Bean Salad

Select Two Entrees:

Roasted Turkey Breast

Penne Pasta with Marinara sauce

Baked Cod with dill sauce

Beef Tips Bordelaise

Fettuccini Alfredo

Sliced Top Round

Herb Baked Chicken

Fried Chicken

Chicken Parmesan

Vegetable or Meat Lasagna

Swedish Meatballs

Select Two Sides:

Whipped Potatoes

Rosemary Roasted Redskins

Confetti Rice Pilaf

Green Bean Almondine

Fresh California Blend

Buttered Noodles

Dill Glazed Carrots

Broccoli Gratin

Chef's Vegetable Medley

Select One Dessert:

Fruit Pie

Key lime Pie

Chocolate Mousse

Chocolate Layer Cake

Cheesecake Assortment

Fresh Fruit Cup w/ honey yogurt dip

Buffet \$16.95

Family Style \$19.95

Ciao Italia!

Tomato and Fresh Mozzarella Salad

With fresh basil, cracked pepper, olive oil, balsamic vinegar

Focaccia Bread and garlic bread

Select Two entrees:

Chicken Limone,

Salmon with tomato fennel salad

Gnocchi with pesto cream sauce,

Chicken Asiago Canelloni

Grilled Vegetable Medley

Herb Orzo Salad

Cannoli and chocolate dipped lady finger cookies

\$17.95

WAYNE STATE
UNIVERSITY

McGregor Memorial Conference Center

Mandarin Sesame Salad

With toasted almonds, mandarin oranges, shaved onion, crisp greens

Lo Mein Salad

With pickles peppers, cucumber, sprouts, peanuts, cilantro, in a sesame soy dressing

Select Two Entrees:

*Chicken Stir Fry
Flank Steak Stir Fry*

*Sweet N Sour Chicken
Tempura Shrimp*

Assorted Sate's

to include: beef teriyaki, chicken pineapple, chili lime salmon

Stir Fry Vegetable Rice

Vegetable Spring Roll

Fortune Cookie

Tuxedo Brownie

\$17.95

Mediterranean

Field Green Salad

Tomato, cucumber, garbanzo beans, olives, feta cheese, balsamic vinaigrette

Assorted Toasted Pita Points with Hummus

Select two entrees:

*Moroccan Chicken
Roasted Garlic Grilled Flank Steak*

*Roasted Vegetable Stuffed Pepper
Marinated Asparagus and Roasted Peppers*

Couscous Salad

Assorted Dessert Bars

\$17.95

Latin

Mexicana Slaw

With toasted corn, cilantro, chipolte dressing

Fresh Breads

Select two entrees:

*Grilled Salmon
Grilled Lemon Chicken
Mexican Lasagna*

*Adobe Grilled Flank Steak
Chicken Quesidillas
Vegetable Quesidillas*

Chicken Fajitas

Spanish Rice

Black Bean and Corn Salad

Lemon Bars

\$17.95

WAYNE STATE
UNIVERSITY

McGregor Memorial Conference Center

-Barbeques-

All American BBQ

(20 guest minimum)

Mixed Green Salad

With Italian and Ranch

Grilled Hamburgers, Cheeseburgers, Vegan burgers

Hot dogs

(Includes: lettuce, tomato, onion, pickles, relish, mayo, mustard, and ketchup)

Select One:

BBQ Chicken

Italian Sausage with peppers & onions

Includes:

Corn on the cob, Macaroni salad

Potato salad, Cole slaw

Potato chips, Watermelon wedges

Apple pie

\$12.95

Southern BBQ

Cucumber and red onion salad

Grilled Hamburgers, Cheeseburgers, Vegan burgers, Hot dogs

(Includes: lettuce, tomato, onion, pickles, relish, mayo, mustard, and ketchup)

Honey BBQ Chicken, Pork Ribs

Corn Bread and Biscuits

With honey and butter

Maple baked beans, Cole slaw

Sweet potato chips

Pecan pie, Key Lime pie

\$20.00

There is a charge of \$125 to have a chef grill during BBQ event

New England Clam Bake

Clam Chowder Steamed Clams

With oyster crackers In natural fumet, drawn butter

Field Green Salad Boiled Lobster

With balsamic vinaigrette With drawn butter, lemon

BBQ Chicken, Boiled Redskin Potatoes

Corn on the Cob, Fresh Breads

Boston Crème Pie

Market Price

-Carving Stations-

Honey Glazed Ham with honey mustard sauce
\$180.00 (serves 40 people)

Roasted Top Round Au Poive
With rosemary infused glaze
\$198.00 (serves 40 people)

Roasted Free-Range Double Turkey Breast
With cranberry mayo
\$165.00 (serves 40 people)

Herb Roasted Beef Tenderloin
With citrus horseradish sauce
\$299.00 (serves 25 people)

Enrobed Portabella Mushroom Strudel
Served with a charred yellow tomato coulis
\$115.00 (serves 25 people)

Pepper Ahi Tuna Loin
Seared med-rare served with mango cilantro relish
\$340.00 (serves 40 people)

All Stations require a Chef at \$50 per hour as needed.
All selections are presented with mini rolls, and appropriate sauces

WAYNE STATE
UNIVERSITY

McGregor Memorial Conference Center

-Plated Dinners-

Full service dinners include selection of entrée, salad, dessert, dinner rolls with butter, Chef's selection of starch and vegetable, regular & decaf coffee, tea. An appetizer may be added to your meal at an additional cost.

Appetizers

Blue Lump Crab Cake

Served with cucumber corn relish and lime cilantro mayo

\$6.95

Chilled Shrimp Cocktail

With lemon and traditional cocktail sauce

\$7.25

Smoked Hudson Valley Duck Breast

With boursin cheese crostini and mango chutney

\$7.00

Smoked Salmon Salad

With capers, red onion, dill, micro green in a martini glass

\$6.75

Portabello Mushroom

Stuffed with grilled ratatouille and roasted tomato coulis

\$4.95

Chicken and Wild Mushroom Risotto

With asparagus tips

\$5.95

Salads

Field Green Salad

Grape tomatoes, cucumber, red onion, carrots, balsamic dressing

Arugula Salad

With blackberries, grilled red onion, balsamic dressing

Spinach Salad

With artichokes, tomatoes, Italian vinaigrette

Caesar Salad

Romaine, parmesan cheese, garlic croutons, Caesar dressing, toasted pinenuts

Vineyard Salad

Field greens, strawberries, bleu cheese, candied walnuts, raspberry vinaigrette

Passion Salad

Iceberg, romaine greens with cheddar cheese, toasted almond, passion fruit vinaigrette

Meat

Herb Encrusted Beef Tenderloin

7oz USDA Choice slow roasted and presented with twice-baked potato bone, broccolini in lemon butter, crispy onions, rosemary infused demi glace

\$24.95

Adobe Roasted Prime Rib

Accompanied with cheddar whipped potatoes, roasted vegetables, horseradish jus, red wine mushrooms

\$23.95

Autumn Stuffed Pork Chop

Filled with cherry stuffing and presented with apple cider reduction, glazed sweet potatoes, sautéed spinach

\$18.95

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-Plated Dinners cont.-

NY Strip Steak

Char grilled and presented with herb roasted redskin potatoes, green bean medley, crispy onions, marchon de vin sauce

\$23.95

Slow Braised Short Rib

12oz fork tender short rib braised in a rich beef stock and presented with battonet vegetable, spring peas, potato and parmesan gratine

\$16.95

Stuffed Flank Steak

Filled with sun-dried tomato pesto, slow roasted and sliced accompanied with sherry jus, shoestring vegetables, and roasted Yukon gold potatoes

\$18.95

Poultry

Chicken Piccata

Sautéed chicken with lemon caper artichoke essence presented with wild rice compote, seasonal vegetable medley

\$18.95

Parmesan Panko Crusted Chicken

Served with roasted red pepper Alfredo sauce accompanied with butternut squash ravioli, green beans almondine

\$16.95

Herb Chicken Breast

Stuffed with wild mushroom risotto and presented with charred yellow tomato basil, glazed carrots, Zucchini, cauliflower parmesan mouselline

\$15.95

Honey Dijon Chicken Breast

Grilled chicken breast laced with a honey and stone ground mustard butter sauce, presented with Peruvian purple potato in a crispy filo shell, steamed asparagus

\$17.95

Double Roasted Garlic Chicken

Roasted garlic marinated chicken roasted and topped with roma tomatoes, fresh mozzarella and presented with shoestring vegetables, asiago polenta, cream spinach sauce

\$18.95

Chicken Marsala

Sautéed chicken breast topped with wild mushroom marsala wine sauce served with seasonal vegetables, Confetti rice pilaf

\$15.95

Half Roasted Duck

With balsamic apricot glaze, jasmine rice, spicy Chinese long beans

\$31.95

-Plated Dinners cont.-

Aquatic Treats

Grilled Organic Salmon

Presented with toasted corn and cucumber relish, lemon dill butter sauce, grilled asparagus, red bell pepper, wild rice compote

\$21.95

Seared Halibut

Presented with red onion marmalade, jasmine rice, haricot verts, and tomato ginger essence

\$24.95

Chipolte Lime Crusted Tilapia

With black bean and rice pilaf, Caribbean grilled vegetables, citrus sauce

\$17.95

Icelandic Cod Fish "Oscar Style"

Sauteed and topped with lump crab meat, asparagus, herb hollandaise sauce, sour cream and chive potato cake

\$22.95

Vegetarian Selections

**Grilled Vegetable and Portabella
Strudel**

With an asparagus veloute

\$18.00

Butternut Squash Ravioli

*With sautéed spinach, roasted peppers,
palomino sauce*

\$21.50

Vegetable and Tofu Stir Fry

Over white rice

\$16.00

**Roasted Tomato and Asparagus
Risotto**

With fresh basil and asiago cheese

\$17.00

Vegetarian Lasagna

With marinara sauce

\$17.95

Desserts

Assorted Cheesecake

*Chocolate cherry, strawberry, marble, and
amaretto*

Butter Cream Carrot Cake

With a spiced cinnamon crème anglaise

Black Forest Torte

With raspberry coulis

Molten Chocolate Lava Bomb

*Has a liquid chocolate center served warm and
topped with cinnamon whipped cream*

Scoop of vanilla bean ice cream add \$1.00

Key Lime Pie

with chocolate and lime coulis

Boston Crème Pie

Peanut Butter Swirl Cheesecake

Painted with chocolate sauce

Warm Apple Dumpling

with caramel sauce

Policies & Procedures for McGregor Memorial Center

Food & Beverage

- All food and beverages must be provided by AVI FOODSYSTEMS, Inc.
- It is beneficial to you that AVI be in receipt of menu selections and special requests no later than 7 (seven) days prior to an event to insure our ability to obtain those items. This in no way means that we will ever turn down a request, we just might be limited in what we can offer.
- Food and beverages served in the Gallery are as or in McGregor itself may not be taken from the premises.
- There is a \$25.00 or 5% service charge; whichever is greater, for all off-premise service. There is no service charge for on-premise service.
- Prices may change due to increased costs of supplies used in our catering service. There will be no price increases within 90 days or less of the event. If prices do change, you will be notified in writing in advance of the event.

Alcohol/Bar Services

- A guest may bring no beer, wine, or liquor into the building. All beverages must be purchased on premise.
- It is against the Laws of the State of Michigan and the policies of Wayne State University and AVI FOODSYSTEMS, Inc. to serve alcohol to any person under the age of 21, to an intoxicated guest, or to permit an intoxicated guest to remain on the premises.
- It is within the discretion of AVI FOODSYSTEMS, Inc. management to determine the withholding of service to an intoxicated guest or a guest that cannot produce proof of age. Any interference in this process by any party will result in Public Safety being notified and summoned to the premises.

Guarantees and Cancellation Policy

- Minimum guaranteed attendance must be received within 72 HOURS OF THE EVENT. If attendance falls below the guaranteed number, the client will be charged for the guaranteed number. Guaranteed number must be received by the date/time indicated. A cancellation fee will be incurred for any cancellation within 3 days of the event. Any changes to the event on the day of could lead to additional fees
- Any event cancelled less than 14 (fourteen) days prior to it occurring may cause the client to be billed for the entire event's cost. At a minimum, room or building rental/use fees would be billed in full due to loss of business.

Banquet and Meeting Rooms

- All rooms may be assessed rental fees when applicable.
- As other groups may be using the same room prior to or after your event, please follow the agreed upon start and end time so if your event. Should your time schedule change, please contact your Sales Representative in the McGregor office. Every effort will be made to accommodate you.
- A self-service coat rack(s) is provided in every room. AVI can provide an Attended Coat Check. See the Fee Schedule for the costs.

Decorations

- Please refrain from affixing anything to the walls, floors, ceilings or windows of the McGregor Memorial Conference Center. Easels for displaying materials on are available for minimal fees.
- Floral arrangements and theme props can be purchased/rented by your Sales Representative from one of our Great local partner/vendors. You may also bring in your own.
- Candles may be used in fireproof holders that enclose the candle to the height of the candle to avoid drips and burns.
- Any presetting of the room will be on an availability basis.
- Advance approval of any planned music or entertainment is required at the time of scheduling the event.
- Musicians and other entertainment contracted by the client are the sole responsibility of the client.

Policies & Procedures for McGregor Memorial Center Parking

Parking

- Reserved parking is available on a limited basis. You must adhere to all campus rules and regulations regarding parking. Additional parking is also available.

Security

- The client assumes responsibility for any damage caused to any conference room in McGregor or to the Community Arts Auditorium/Gallery areas by his/her attendees. Reimbursement costs will be determined by Wayne State University, as they are the owner of the building.
- AVI requires the client to disclose the purpose of all events and any related advertisement and reserves the right to cancel your event with possible loss of monies in case of misrepresentation.
- AVI reserves the right to inspect and control all private parties, bands, meetings and receptions held on the premises.
- AVI reserves the right to require security be provided by the client through WSU Public Safety at a cost to the client if necessary.
- AVI does not assume responsibility for items left in the buildings.
- AVI, as a guest caretaker of the Community Arts Auditorium, Galleries and McGregor Memorial Conference Center, retains the right to alert Wayne State University's Public Safety department of any large or "news-worthy" groups using the facilities – as a heads up to traffic increases or possible crowd control possibilities. WSU Public Safety could chose to have the group reimburse its department for monitoring of the event.

Audio – Visual

- A wide selection of audio-visual equipment and services are available on a rental basis. A technician fee will be charged for any use of audio-visual as per union contract. Please give a 2-week notice for audio-visual needs.

Secretarial/Office Services

- Shipping & Receiving – client must arrange for the acceptance and/or pickup of conference materials. Any materials not removed from the premises within 48 hours after the completion of the event may be discarded.
- Copies may be made for \$.05 a copy
- Faxes may be accepted for free, sending faxes costs \$1.00 a page.

Payment Policies

- AVI accepts these forms of payment:
 - IRB & Account Number – These numbers must be provided to the office at the time of acceptance of the contract.
 - Visa, MasterCard, American Express, Certified Check, Money Order, Traveler's Check, Cash – U.S. Currency only
- Full payment for an event is due by the day of the event, prior to the event starting. If no final payment is received, your event will be cancelled immediately with the premises to be vacated within 15 minutes under supervision of Public Safety.
- Our office will produce a contract for your event. For your event to be confirmed and booked, you must return a copy of the contract back to the office with an approving signature.
- (Non University client) AVI requires a \$250.00 non-refundable deposit when the contract is approved for final conformation and booking. That deposit must be in the form of cash or Certified Check. 50% payment is due within two weeks of the event.
- A tax exempt number must be provided at the time of confirmation or taxes will be charged.