

Food & Beverage

Experience the Difference - First-Class Dining

Casual BBQ on the Patio

Cocktail Reception in Our Expansive Lobby

Working Lunch in a Conference Room

Formal Dining or Party in Our Spacious Dining Room

MEC

811 W Square Lake Rd
Troy, MI 48098
MECTroy.com

Management Education Center
Broad College of Business
MICHIGAN STATE UNIVERSITY

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MEC | CONFERENCE AND EVENT CENTER



Beverages

Hot Beverage Service $5.00 per person
Regular coffee, decaffeinated coffee, hot water, tea; accompanied with sugar, cream, lemons (+$1.00 Hot chocolate)

Hot Beverage Service + Juice $7.50 per person
Regular coffee, decaffeinated coffee, hot water, tea and assorted juices; accompanied with sugar, cream, lemons

Cold Beverage Service $5.65 per person
Assortment of sodas, juices and water (+$1.25 bottled water)

All Day Beverage Service $10.65 per person
Regular coffee, decaffeinated coffee, hot water with assorted teas, assorted sodas and juices (+$1.25 bottled water)

Fountain Cold Beverages & Coffee *only available with meals in Dining Room* $3.75 per person
Assorted fountain sodas plus regular and decaf coffee

All food and beverages subject to 25% service charge and 6% Michigan Sales Tax



Breakfast

Continental Breakfast
Choose 2: $7.50 pp
Choose 3: $10.00 pp
Assortment of sliced Breakfast Breads and Muffins
Bagels and Cream Cheese
Assortment of Breakfast Pastries

Breakfast Buffet $18.75 pp
Scrambled Eggs
Choose 2 Breakfast Meats: Bacon, Ham, Turkey or Pork Sausage
Seasoned Potatoes
Assorted Pastries and Breakfast Breads
Whole Fruit
(+$3.75 Sliced Fruit Platter)
(Minimum of 25)

Deluxe Breakfast Buffet $22.50 pp
Assorted Mini Quiche or Egg Bake
Bacon & Sausage
French Toast Bake
Yogurt Cups & Protein Shakes
Seasoned Potatoes
Whole Fruit
(Minimum of 25)

Add-Ons:

Assorted Sliced Fruit Platter $3.75 pp
Fresh seasonal fruit assortment, minimum of 15

Assorted Whole Fruit Platter $3.75 pp

Assorted Yogurts $3.75 pp

Baked Cinnamon French Toast $3.75 pp
Minimum of 15

Overnight Oats $3.75 pp
brown sugar-sweetened spiced milk-soaked oats, served cold with dried fruit

Assorted Mini Quiche $3.75 pp
Bacon & Swiss, Spinach Florentine, Crustless Ham &Cheese, & Crustless Three Cheese

Crustless Mini Quiche $3.75 pp
Bacon, Onion, Spinach and Gruyere Cheese

Veggie Crustless Quiche $3.75 pp
Peppers, Onion, Mushrooms, Provolone and Mozzarella (V)
**Can be Dairy free with vegan cheese*

Snacks



Choose 1 for $6.25 per person
(25 person minimum)

Choose 2 for $11.25 per person
(25 person minimum)

Granola Bar
Chef's Choice Granola Bars (V) may contain nuts

Chips
House Made Chips (V)
Add French Onion or Creamy Ranch Dip +$1pp

Crudite
Assortment of Veggies and Dip (V) (GF)

Hummus & Pita Crisps (V)

Sweet Tooth Platter
Assortment of Cookies and Brownies (V)

Trail Mix
Assorted Nuts, Dried Fruits and Chocolate Chips (V) (GF)

Cheese Board
Imported and Domestic Cheeses, Fresh Fruit & Herbs and Crackers

Popcorn
Classic Salted Popcorn

Chips & Salsa
Chips and Salsa Rojo

Cold Spinach Dip
with pita

Whole Fruit



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Lunch Stations



Choose 1 for $25.00 per person
(25 person minimum)

Choose 2 for $37.50 per person
(25 person minimum)

TACO STATION

Chicken & Beef with Corn & Flour Shells
Served with Cheese, Lettuce, Tomato, Onion, Jalapeño, Sour Cream, Pico de Gallo, Black Olives

Chips and Salsas (traditional, roasted tomato, salsa Verde)

Rice and Beans

Add Fajita Onions and Peppers for $2.50pp

Add Guacamole for $3.25pp



ITALIAN STATION

Chicken Parmesan
Breaded chicken with marinara and melted cheese

Penne
Marinara, Basil, Parmesan (V)

Caesar Salad
Romaine Lettuce, Garlic Croutons, Parmesan Cheese and House-made Caesar Dressing (V)

Lemony Green Beans

Toasted Garlic Bread *(V)*

ASIAN STATION

Stir Fried Vegetables

White Rice

Lo Mein Salad

Choice of 1:
Sweet and Sour Chicken
Beef with Broccoli
Sesame Cauliflower

+$5pp for 2 proteins
+$7.50pp for 3 proteins

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Soup and Salad



Choose ANY 3 for $25
Choose 2 soups and 3 Salads for $37.50
(25 person minimum)

Chicken Noodle Soup

Chicken Tortilla Soup

Loaded Potato Soup

Broccoli Cheddar Soup (V)

Tomato Basil Bisque (V)

Mushroom Bisque (V)

White Bean Chicken Chili

Brisket Black Bean Chili

AND

Mixed Green Salad

Caesar Salad

Michigan Salad *with dried cherries, crumbled blue cheese, and raspberry vinaigrette*

Chef Salad *with hard boiled eggs, julienned ham and turkey, tomatoes, cucumbers, and cheese*

Italian Chopped Salad *with romaine and radicchio, salami, black olives, bell peppers, pepperoncini, cucumber, mozzarella, basil*

Greek Salad *with beets, pepperoncini, olives, red onion, feta, and Greek Dressing*

Kale Salad *with quinoa, parmesan, pickled onion, and rice wine vinaigrette*

Strawberry Balsamic Salad *with grapes, blue cheese crumbles, candied pecans, and balsamic vinaigrette*

Italian Pasta Salad *with tomato, mozzarella, cucumber, red onion, peppers, and black olives in a creamy Italian dressing*

Broccoli Salad *with shaved broccoli, quinoa, carrot, garbanzo beans, and a lemon tahini vinaigrette*

Fattoush Salad *with tomato, cucumber, scallion, radish, parsley, crispy pita and a citrus vinaigrette*

Autumn Apple Salad *with romaine, spinach, feta, apple, candied pecans, red onion and a cider vinaigrette*



Sandwiches

Pre-Made Sandwiches

Choose 2 for $18.75 per person

Includes chips and whole fruit

Choose 3 for $22.50 per person

Includes chips and cookies

Roasted Vegetable Wrap

Turkey Caesar Wrap

Chicken Salad

Turkey and Cheese
with lettuce and tomato

Ham and Provolone
with lettuce & tomato

Roast Beef Sandwich
w/Swiss, balsamic, onions, garlic aioli on sourdough

Pesto Chicken Salad Wrap *+$2.50 pp*
with Munster Cheese

Classic Italian Sub Sections *+$2.50 pp*
sections w/ham, salami, provolone

Served on chef's choice of bread or wraps
Cheese, Lettuce and tomato on all
Condiments on the side

Make Your Own Deli Sandwich *15 person minimum*

Choose 2 Proteins for $27.50 per person
Choose 3 Proteins for $30.00 per person

Ham, Turkey, Roast Beef, Chicken Salad, Tuna Salad, and Pastrami

Includes: *Cheddar, Munster, Provolone, and Swiss Cheeses, Yellow Mustard, Brown Mustard, Mayonnaise, Lettuce, Tomato, Red Onion, Olives, Hot Peppers, Variety of Breads, Rolls, or Croissants, and Potato Chips*

AND

Choose 2 Salads:

Mixed Green Salad

Caesar Salad

Michigan Salad with dried cherries, crumbled blue cheese, and a raspberry vinaigrette

Chef Salad with hard boiled eggs, julienned ham and turkey, tomatoes, cucumbers, and cheese

Italian Chopped Salad with romaine and radicchio, salami, black olives, bell peppers, pepperoncini, cucumber, mozzarella, and basil

Greek Salad with beets, pepperoncini, olives, red onion, feta, and Greek dressing

Kale Salad with quinoa, parmesan, pickled onion, and rice wine vinaigrette

Strawberry Balsamic Salad with grapes, blue cheese crumbles, candied pecans, and balsamic vinaigrette

Italian Pasta Salad with tomato, mozzarella, cucumber, red onion, peppers, and black olives in a creamy Italian dressing

Broccoli Salad with shaved broccoli, quinoa, carrot, almond, garbanzo beans, and lemon tahini vinaigrette

Fattoush Salad with tomato, cucumber, scallion, radish, parsley, crispy pita and a citrus vinaigrette

Autumn Apple Salad with romaine, spinach, feta, apple, candied pecans, red onion, and a cider vinaigrette

Lunch & Dinner Buffet

All Buffet Options Include: 2 Sides, Salad and Rolls
Salad Choices: **Mixed Green Salad**: Mixed Greens, Radish, Carrot, Grape Tomatoes, Cucumber, Choice of Two Dressings (VN, GF) OR **Caesar Salad** (V)
Upgrade your salad for $3.75pp (See salad selections on page 8)
25 person mimimum

Choose 1

	LUNCH	DINNER
Tier 1	**$22.50**	**$27.50**
Tier 2	**$27.50**	**$37.50**
Tier 3	**$32.50**	**$42.50**

Choose 2

	LUNCH	DINNER
Two from Tier 1	**$27.50**	**$32.50**
Two from Tier 2	**$32.50**	**$42.50**
Two from Tier 3	**$37.50**	**$47.50**

	LUNCH	DINNER
One from Tier 1 & One from Tier 2	**$30.00**	**$37.50**
One from Tier 1 & One from Tier 3	**$32.50**	**$42.50**
One from Tier 2 & One from Tier 3	**$37.50**	**$45.00**

Choose 3

	LUNCH	DINNER
Two from Tier 1 + Vegetarian	**$35.00**	**$40.00**
Two from Tier 2 + Vegetarian	**$40.00**	**$50.00**
Two from Tier 3 + Vegetarian	**$45.00**	**$55.00**

	LUNCH	DINNER
(1) Tier 1 + (1) Tier 2 + Vegetarian	**$37.50**	**$45.00**
(1) Tier 1 + (1) Tier 3 + Vegetarian	**$40.00**	**$50.00**
(1) Tier 2 + (1) Tier 3 + Vegetarian	**$45.00**	**$52.50**



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Lunch & Dinner Buffet

TIER 1

Cajun Rubbed Chicken

Chicken Piccata

Crispy Lemon Chicken

Mushroom Chicken Marsala

Grilled Moroccan Chicken Breast

Spice Rubbed BBQ Chicken Thighs

Butter Chicken

Chicken Tikka Masala

BBQ Beef Brisket

BBQ Ribs

Traditional Southern Fried Chicken

Mustard Rubbed Turkey Breast

TIER 2

Herb Mustard Roasted Sirloin

Lemon Crumb Cod

Blackened Mahi *with pico de gallo*

Grilled Mahi Mahi *with pineapple salsa*

TIER 3

Grilled Flank Steak
w/Chimichurri

Braised Short Rib
w/Caramelized Onion au jus

Horseradish Herb Salmon

BBQ Bourbon Glazed Salmon

Pistachio Pesto Salmon

Honey Garlic Glazed Salmon

VEGETARIAN OPTIONS

Eggplant Lasagna

Wild Grains Stuffed Bell Pepper
Fennel, Cauliflower, Mushrooms, Onions, Quinoa, Brown Rice, Tomato Sauce (VN, GF)

Creamy Mac n Cheese

Penne Pasta with Pomodoro or Alfredo Sauce (VN, GF)

Vegetable Wellington
puff pastry, carrot, asparagus, peppers, spinach, mushrooms, and goat cheese

Penne with Lentil Bolognese
with roasted tomato, mushroom, parmesan

Baked Spaghetti Squash
with marinara and mozzarella

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Lunch & Dinner Buffet



SIDES (Choose 2)

Garlic-Lemon Broccoli

Honey Roasted Carrots

Assorted Roasted Root Vegetables

Balsamic and Pesto Grilled Vegetables

Lemony Green Beans

Green Beans and Roasted Mushrooms

Southern Green Beans

Roasted Brussel Sprouts *with honey champagne vinaigrette*

Fried Okra

Redskin Smashed Potatoes

Herb Roasted Potatoes

Tater Tots

French Fries

Roasted Sweet Potato *with vanilla bean glaze*

Creamy Mac n Cheese

Penne Pasta *with Pomodoro sauce*

Mushroom Rice Pilaf

Mediterranean Rice

Plated Lunch & Dinner

All Plated Options Include: 2 Sides, Salad and Rolls
Salad Choices: **Mixed Green Salad**: Mixed Greens, Radish, Carrot, Grape Tomatoes, Cucumber, Choice of Two Dressings (VN, GF) OR **Caesar Salad** (V)
Upgrade your salad for 3.75pp

Choose 1

	LUNCH	DINNER
Tier 1	**$25.00**	**$30.00**
Tier 2	**$30.00**	**$40.00**
Tier 3	**$35.00**	**$45.00**

Choose 2 Proteins per Plate (DUET)

	LUNCH	DINNER
Two from Tier 1	**$30.00**	**$35.00**
Two from Tier 2	**$37.50**	**$47.50**
Two from Tier 3	**$47.50**	**$55.00**

	LUNCH	DINNER
One from Tier 1 & One from Tier 2	**$32.50**	**$40.00**
One from Tier 1 & One from Tier 3	**$40.00**	**$50.00**
One from Tier 2 & One from Tier 3	**$45.00**	**$55.00**

TIER 1

Cajun Rubbed Chicken
with Tomato Butter

Chicken Piccata
with Capers and Lemon

Chicken Parmesan
breaded chicken w/marinara and melted Fontana Cheese

Crispy Lemon Chicken
with Lemon Butter Sauce

Mushroom Chicken Marsala

Garlic Herb Chicken Breast

Moroccan Chicken
with Chermoula

Maple Mustard Glazed Chicken Thighs

BBQ Beef Brisket

Mustard Rubbed Turkey Breast

Herb Roasted Pork Loin

Crispy Pork Scallopini
with Lemon Caper Jus

Shepard's Pie



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Plated Lunch & Dinner



TIER 2

Herb Mustard Roasted Sirloin

Garlic Shrimp Stuffed Cod
with Lemon Garlic Butter Sauce

Grilled Mahi Mahi
with Pineapple Salsa

Blackened Mahi
with Pico de Gallo

TIER 3

Grilled Flank Steak
with Chimichurri

Braised Short Rib
with Caramelized Onion au jus

Herb Roasted Salmon

Horseradish Herb Salmon

BBQ Bourbon Glazed Salmon

Asian Glazed Salmon

Pistachio Pesto Salmon

Honey Garlic Glazed Salmon

Brown Sugar Chili Glazed Salmon

VEGETARIAN OPTIONS

Eggplant Parmesan

Wild Grains Stuffed Bell Pepper
Fennel, Cauliflower, Mushrooms, Onions, Quinoa, Brown Rice, Tomato Sauce (VN, GF)

Creamy Mac n Cheese

Penne Pasta with a Pomodoro Sauce

Penne with Alfredo Sauce (VN, GF)

Vegetable Wellington
puff pastry, carrot, asparagus, peppers, spinach, mushrooms, goat cheese

Cauliflower Agrodolce
roasted with golden raisins and peanuts

Penne with Lentil Bolognese
with roasted tomato, mushroom, parmesan

Baked Spaghetti Squash
with marinara and mozzarella

Plated Lunch & Dinner



SIDES (Choose 2)

Garlic-Lemon Broccoli

Honey Roasted Carrots

Assorted Roasted Root Vegetables

Balsamic and Pesto Grilled Vegetables

Lemony Green Beans

Green Beans and Roasted Mushrooms

Roasted Brussel Sprouts *with honey champagne vinaigrette*

Redskin Smashed Potatoes

Herb Roasted Potatoes

Scalloped Potatoes

Roasted Sweet Potato *with vanilla bean glaze*

Creamy Mac n Cheese

Penne Pasta *with Pomodoro sauce*

Mushroom Rice Pilaf

Mediterranean Rice

Dessert

Added to Buffet Service

CHOOSE 1 $6.25 per person
CHOOSE 2 $10.00 per person

Cookies

Brownies

Added to Buffet Service

CHOOSE 1 $8.75 per person
CHOOSE 2 $13.75 per person

S'mores Bars

Bourbon Brown Butter Rice Krispy Treats

Seasonal Fruit Crisp *served warm*

Mousse Cups (GF) *chocolate or white chocolate with raspberry*

Peanut Butter Buckeyes

Bourbon Pecan Pie Squares *+$1.25pp*

Key Lime Pie *+$1.25pp*

Added to Plated Service

CHOOSE 1 $8.75 per person
CHOOSE 2 $13.75 per person *(50 person min)*

Brownie-A-La-Mode

Tiramisu Cups

Cheesecake
with Strawberry Sauce

Oreo Icebox Pie
with Warm Chocolate Sauce

Key Lime Pie *+$1.25pp*

Bourbon Pecan Pie Squares A-La-Mode *+$2.50pp*



Reception Specialties

Choose 2 for $12.50 per person
(25 person minimum)

Choose 3 for $16.25 per person
(25 person minimum)

Choose 4 for $20.00 per person
(25 person minimum)

Choose 5 for $22.50 per person
(50 person minimum)

Choose 6 for $25.00 per person
(50 person minimum)

Stationary service included, tray passing available for an additional waitstaff fee.

Swedish Meatballs

Turkey Sausage Stuffed Mushrooms

Steak Bruschetta
With Gorgonzola Dolce, Fire Roasted Tomatoes, and Arugula

Charcuterie Board (*Choose 2 option Only)*
Assorted Imported and Domestic Meats and Cheeses, Grapes, Berries, Jams, and Crackers

Ham Sliders
Hawaiian Roll, Sliced Ham, Swiss, Dijon Mustard

Beef Sliders
Sirloin, Pickle, Cheese, Onion, Slider Sauce

Mushroom Sliders
Sauteed mushrooms with Boursin cheese on brioche

BBQ Chicken Kebabs

Beef or Chicken Satay

Coconut Shrimp

Shrimp Cocktail

Chicken or Cheese Quesadillas
Served with guacamole and crema

Soft Pretzels
with cheese & mustard

Chicken Tenders
with BBQ & Ranch Dipping Sauce

Seasoned Fries

Assorted Mini Quiche

Spanakopita

Chips & Guacamole

Hot Spinach & Artichoke Dip
with pita



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Bar Services

	Hosted Bar	Cash Bar
Liquor/Mixed Drinks	$8.00 ea	$9.00 ea
Wine	$7.00 ea	$8.00 ea
Beer	$6.00 ea	$7.00 ea

Bartenders $65.00 per hour

1 bartender per 50 guests

Bar-Back $45.00 per hour

1 bar-back per 50 guests

Cash Bar Sales are Cash Only
No ATM on site

A minimum of $150.00 in sales is required for open or cash bars. If the minimum is not met, a flat fee of $75.00 will apply



Bar Policies

In accordance with the General Rules of the Michigan Liquor Control Commission, all beer, wine, and liquor served on the premises of the Management Education Center (MEC) must be purchased from the MEC. All alcoholic beverages must be served by a MEC employee and consumed on the MEC premises. Open beverage containers or glasses may not be taken out of the MEC building. The MEC will provide one bartender for every 50 guests. Parties must have a stated closing time for Jar service. Alcoholic beverage service may not exceed five hours. Only one drink per person will be served at last call. No alcoholic beverages will be served to persons under the age of 21 or to those who appear to be under the age of 21 who cannot show accurate identification. The MEC will not serve doubles, shots, shooters or Long Island Ice Teas, and reserves the right to discontinue service of alcoholic beverages to any group or individual guest, without refund should MEC personnel determine that to continue such service would not be in the best interest of the guest or of the MEC.

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Beer

Samual Adams Lager
Blue Moon Belgian White
Heineken
Corona Light
Miller Lite
Budweiser
Bud Light
Killian's Irish Red
Founders All Day IPA
Founders Centennial IPA
Bell's Two Hearted Ale

Wine

Cabernet Sauvignon, 14 Hands
Merlot, Drumheller
Pinot Noir, Archtype
Sauvignon Blanc, 13 Celsius
Riesling, Starling Castle
Chardonnay, Chateau St. Michelle
Pinot Grigio, Ecco Domani
Moscato d'Asti, Risata
Rose, Campuget

Liquor

Tito's Vodka
Absolut Vodka
Grey Goose Vodka
Tanqueray Gin
Dewar's Scotch
Canadian Club Whiskey
Captain Morgan Rum
Bacardi Rum
Kahlua
Baileys Irish Cream
Maker's Mark Bourbon
Jack Daniels Whiskey
1800 Silver Tequila
Hennessy Cognac
Vermouth

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REVISED 11/9/2026