

# Food & Beverage

Experience the Difference - First-Class Dining

MANAGEMENT  
EDUCATION  
CENTER



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



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



Management Education Center  
Broad College of Business  
MICHIGAN STATE UNIVERSITY

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## 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

## 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

**Choose 1 for \$6.25 per person**

(25 person minimum)

**Choose 2 for \$11.25 per person**

(25 person minimum)



# 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)*

### Toasted Garlic Bread (V)

## ASIAN STATION

### Stir Fried Vegetables

### White Rice

### Lo Mein Salad

### Choice of 1:

**Sweet and Sour Chicken**

**Beef with Broccoli**

**Seesame Chicken**

**+\$5pp for 2 proteins**

**+\$7.50pp for 3 proteins**

# 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

Chicken: +\$3.75 per person

Salmon: +\$3.75 per person





# Sandwiches

## **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

## **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



# 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

**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 |



# 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**

## 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)**

## 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**

**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*

# 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  |                                   | LUNCH   | DINNER  |
|-----------------|---------|---------|-----------------------------------|---------|---------|
| Two from Tier 1 | \$30.00 | \$35.00 | One from Tier 1 & One from Tier 2 | \$32.50 | \$40.00 |
| Two from Tier 2 | \$37.50 | \$47.50 | One from Tier 1 & One from Tier 3 | \$40.00 | \$50.00 |
| Two from Tier 3 | \$47.50 | \$55.00 | 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*



# 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

## 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*

**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.

## 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*





## Bar Service

**Liquor/Mixed Drinks** \$6.00 each

**Beer & Wine** \$5.00 each

**Bartenders** \$60.00 per hour  
*1 bartender per 50 guests*

**Bar-Back** \$40.00 per hour  
*1 bar-back per 50 guests*

### Cash Bar

*MEC Staff sells tickets your guests purchase*  
**Cash Only - No Credit card sales or cash app payments**  
**No ATM on site**

### 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

