Wedding packages include

Onsite ceremony options

Indoor and outdoor ceremony and reception sites

Private bridal and groom dressing rooms

Linens for your cake table, head table and gift table

Tables elegantly adorned in your choice of linens

Chiavari chairs used for Manor House weddings

White padded folding chairs for ceremony and tent

W.K. Kellogg Manor House China, Silver flatware and Stemware

Professional banquet attendants dressed in formal wear

Cake cutting service

A gratis taste testing
**Entrée Options**

All dinners served with assorted fresh baked dinner rolls and creamery butter, choice of salad, accompaniment and chef’s choice of fresh seasonal vegetable.

**Salads**

Michigan Harvest~ Mixed Field Greens with Granny Smith Apples, Michigan Dried Cherries, Candied Pecans, Raspberry Vinaigrette and garnished with fresh Cracked Black Pepper

Mixed field Greens with fresh Strawberries, Blueberries, Candied Almonds, Honey-Balsamic Vinaigrette and a Baked Goat Cheese Crostini

Caesar salad with fresh Romaine lettuce, Heirloom Tomatoes, shaved Parmesan cheese, Garlic Crostini and Pepperoncini peppers

Caprese ~ sliced Tomatoes topped with fresh Mozzarella and Basil drizzled with a Balsamic Vinegar reduction and Fresh Cracked Black Pepper

Greek salad with Romaine Lettuce, mixed field Greens, Heirloom Tomatoes, sliced Red Onions, Kalamata Olives, Feta Cheese and fried Pita Thins

**Accompaniments**

Roasted Herb Redskins
Twice Baked Potatoes with Smoked Cheddar and Scallions
Mashed Potatoes with White Cheddar, Boursin Cheese and Chives
Wild Rice Pilaf with Peppers and Scallions
Linguine with White Wine, Olive Oil and fresh Basil
Sun-Dried Tomato Risotto with fresh herbs

**Price reflects single entrée options. Please work with the events office for buffet and dual plated options.**
## Single Entrée Selections

### Poultry

- **Chicken Breast stuffed with fresh Asparagus, thinly sliced Prosciutto Ham, Parmesan and Provolone Cheeses and served with a Lemon Garlic Cream sauce**
  - $3.80

- **Grilled Chicken Breast with Caramelized Onions, Baby Portabella Mushrooms and topped with a Sweet and Sour Sherry Wine sauce**
  - $3.90

- **Grilled Chicken Breast topped with fresh Basil Pesto, Provencal Tomato Relish, Shaved Parmesan and Balsamic Vinegar Reduction**
  - $3.90

### Beef

- **Baseball cut Top Sirloin with a Red Onion Marmalade, Smokehouse Bacon, crumbled Bleu Cheese and Beef Au Jus**
  - $4.35

- **Herb crusted Beef Tenderloin served with a Wild Mushroom Peppercorn sauce and Marinated Tomato medley**
  - $4.40

- **Slow Roasted Prime Rib with a Pepper and Herb crust, Beef Au Jus, and Tangy Horseradish Sauce**
  - $4.20

### Pork

- **Bourbon Glazed Pork Loin topped with a Michigan Cherry Sauce, Roasted Apples, and Fresh Sage**
  - $3.70

- **Grilled Chile rubbed Pork Tenderloin topped with fresh Pico de Gallo, Crumbled Queso Fresco Cheese and Corn Tortilla Strips**
  - $3.90

### Seafood

- **Sweet Chili Glazed Salmon Filet topped with Asian Style Vegetable Slaw and Crispy Won Tons**
  - $4.30

- **Shrimp Scampi Grilled in Garlic Butter with Fresh Basil, Artichoke Hearts, Tomatoes and Parsley**
  - $4.00

- **Grilled Red Snapper with Chimichurri Sauce, Fresh Tomato Relish and Lemon**
  - $4.10
**Vegetarian**

Vegetarian Carbonara Pasta with Baby Spinach, Cannellini Beans, Crimini Mushrooms, Fresh Tomato and a Soft Garlic Sauce

$33

Grilled Vegetable Kabobs with fresh Garlic, Rosemary, Basil and Lemon Olive Oil

$33

Japanese Udon Noodles with Grilled Tofu, Stir Fried Vegetables, Toasted Cashews tossed with a Sherry Sesame Sauce

$35

**Combination Entrée Plates**

Petit Filet Mignon topped with Wild Mushroom Bourbon Peppercorn Sauce and Marinated Tomatoes

$44

Asparagus and Prosciutto Ham stuffed Chicken Breast

Grilled New York Strip Steak with Blue Cheese

Bacon Wrapped Tequila Lime Shrimp with Chile

$43

Grilled Salmon Filet with a Sweet Chile Glaze, topped with Asian Style Vegetable Slaw

Sesame Beef Satay with Peanut Sauce

$42

Grilled Chicken with Caramelized Onions and Sweet and Sour Sherry Wine Sauce

Shrimp Scampi with fresh Basil, Artichoke Hearts, Tomatoes and Parsley

$41

**Double Entrée Selections**

The Manor House Events Coordinator and Chef welcome you to provide options for your guests. Contact the events office for dual option pricing and managing dual option requests.

The Conference Center will honor special dietary restrictions and vegetarian meals upon request and without extra charge.
Children’s Menus

Children’s menus for guests 12 years old and younger
Choice of:
Chicken Fingers, French Fries and Fruit Cup
Hot Dogs, French Fries and Fruit Cup
Grilled Cheese, French Fries and Fruit Cup
Child size portions of wedding menu selection
$15.00 per Person

Vendor Meals

Vendor Meals may include photographers, DJ and bartenders
Plated dinner $26.00 per person
Boxed dinner $15.00 per person

Beverage Service

The W.K. Kellogg Manor House will provide fresh ground coffee, hot and iced tea at no additional fee.
Additional options include:
White Cranberry and Grape Punch: $1.00 per person
Lemonade: $1.00 per person
Beverage service: $2.50 per person
Beverage service for bars include assorted Coke products during social hour and reception, all stemware, white paper napkins and ice for drinks (applies only when not hosting a bar).
**American Ranch**  
$48

*Served with assorted dinner rolls, corn bread, honey butter and chefs choice of fresh seasonal vegetables*

**Choose one salad**

*Cobb Salad* ~ a blend of Romaine and Iceberg Lettuce, Watercress, Heirloom Tomatoes, Avocado, Hard Boiled Egg, Fresh Chives, Blue Cheese and a Red Wine Vinaigrette

*Caesar Salad* ~ Romaine Lettuce, Heirloom Tomatoes, Shaved Parmesan Cheese, Garlic Crostini, and Pepperoncini Peppers

*Michigan Harvest* ~ Mixed Field Greens, Granny Smith Apples, Michigan Dried Cherries, Candied Pecans, Raspberry Vinaigrette and garnished with Fresh Cracked Black Pepper

**Choose two Entrée Selections**

*Slow Roasted Prime Rib* with an Herb Peppercorn Crust, Beef Au Jus and Tangy Horseradish Sauce

*Char Grilled Beef Tenderloin* with marinated Baby Portabella Mushrooms and Bourbon Peppercorn Sauce

*Baseball cut Top Sirloin* with Red Onion Marmalade, Smokehouse Bacon and Crumbled Blue Cheese

*Char Grilled Lemon Rosemary Chicken Breast* with Fresh Herbs and Garlic Butter

*Dry Barbecue Rubbed Salmon Filet*, Grilled and served with Fresh Lemon and Creole Barbecue Sauce

**Choose two accompaniments**

*Mashed Potatoes* with Sharp Cheddar, Chives and Parsley

*Twice Baked Potatoes* with Smoked Gouda and Chives

*Roasted Redskin Potatoes* with Shallots, Lemon and Fresh Thyme

*Toasted Wild Rice Pilaf*

*New Orleans Style Red Beans and Rice*

*Mashed Sweet Potatoes* with Brown Sugar and Butter

*Corn Fritters* with Cayenne Pepper

*Fresh Cabbage Slaw* with Tart Apples
PACIFIC
$ 51

Served with Hawaiian style sweet rolls and creamy butter

Stations include:

Vegetarian Spring Rolls served with Sweet and Sour and Hoisin Dipping Sauces
Crab Rangoons served with Chile Garlic Sauce
Slow Roasted Kalua Pork with Asian Style Vegetable Slaw and Spicy Mustard

Choose one Salad:

Mixed Greens, Napa Cabbage, Shredded Carrots, Cucumbers, Chile Glazed Almonds, Toasted Sesame and a Soy Ginger Vinaigrette

Mixed Greens, Napa Cabbage, Mandarin Oranges, Pickled Beets, Fried Won Ton Crisps and a Creamy Sesame Dressing

Thai Cucumber Salad with Fresh Cilantro, Toasted Cashews, Jalapeno Peppers and Radishes

Chef attended Stir Fry Bar includes:

Assorted Fresh Vegetables, Edamame, Tofu, Toasted Cashews, Toasted Peanuts, Fresh Cilantro, Sweet Chile Sauce, Hoisin Sauce, Peanut Sauce, Soy Sauce, Honey, Thai Pepper Relish

Choose two accompaniments

Udon Noodles
Basmati Rice
Fried Rice
Brown Rice

Choose two meat selections

Thinly Sliced Beef Tenderloin
Thinly Sliced Chicken Breast
Thinly Sliced Pork Loin
Shrimp
**MIDDLE EASTERN**

$49

Served with chef's choice of fresh seasonal vegetables

**Hummus and Falafel Bar**

Includes Traditional Hummus, Roasted Red Pepper Hummus, Falafel with Tahini and Yogurt Garlic Sauces, Syrian Bread, Fresh Vegetables, Matzo Crackers, and Fig Jam

**Choose one salad**

- Fattoush - Traditional Lebanese Salad with Romaine Lettuce, Shredded Cabbage, Tomatoes, Cucumbers, Red Onions, Sumac, Fried Pita Bread and Lemon Olive Oil Vinaigrette
- Tabbouli - Romaine Lettuce, Fresh Chopped Parsley, Mint, Tomatoes, Onions, Bulghur Wheat, Fresh Lemon Juice and Olive Oil
- Beet Salad - Romaine Lettuce, Marinated Beets, Red Onion, Chopped Parsley, Fresh Tomatoes and Champagne Vinaigrette

**Choose one accompaniment**

- Couscous with Toasted Pine Nuts and Golden Raisins
- Saffron Rice
- Cumin Roasted Potatoes with Fresh Herbs
- Moujadrah - Rice with Fried Lentils and Caramelized Onions

**Choose two entrees**

- Shish Tawook - Charbroiled Marinated Chicken Cubes with Fresh Garlic and Olive Oil
- Shish Kebab - Charbroiled Marinated Beef Tenderloin with Fresh Garlic and Olive Oil
- Coriander Chicken - Stuffed with Garlic and Fresh Cilantro
- Shrimp Kebab - Charbroiled Marinated Shrimp with Garlic and Lemon
- Lamb Chops - with Garlic, Onion, Fresh Herbs and Olive Oil
**MEDITERRANEAN**

$49

**Fresh Baked Rolls and Seasoned Olive Oil and Chefs Choice of Fresh Seasonal Vegetables**

**Antipasto Bar**

*Includes sliced Cured Meats, Artisan Cheeses, Fresh Melon with Olive Oil and Black Pepper, Marinated Grilled Vegetables, Bruschetta, Fresh Olives, Pepperoncini Peppers, assorted crackers and crostini*

**Choose one Salad**

*Caprese - Fresh Sliced Tomato, Mozzarella Cheese, Basil, fresh Cracked Black Pepper and Balsamic Vinegar reduction*

*Greek Salad – Mixed Field Greens, Romaine Lettuce, Heirloom Tomatoes, Red Onions, Kalamata Olives, Feta Cheese and Pita Crisps*

*Nicoise Salad – Mixed Field Greens, Green Beans, New Potatoes, Heirloom Tomatoes, Olives, Hard Boiled Eggs and fresh Radishes*

**Pasta Bar**

*Includes Basil Pesto, Marinara Sauce, Lemon Alfredo, Olive Oil and Garlic, Sun Dried Tomatoes, Shaved Parmesan Cheese, Fresh Herbs and Crushed Red Pepper*

**Choose two pastas:**

Penne
Cheese Tortellini
Bowtie
Gnocchi
Cheese Ravioli

**Choose two meats:**

*Italian Sausage with Grilled Peppers and Onions*

*Mediterranean Grilled Chicken with Provencal Relish*

*Shrimp Scampi Grilled in Garlic butter with fresh Basil, Garlic, Tomatoes and Parsley*

*Grilled Steak Sirloin with fresh Gremolata*
**LATIN AMERICAN**

$48

Cheese Empanadas served with Fire Roasted Tomato Salsa
Fresh Fried White Corn Tortilla Chips served with Pico De Gallo, Guacamole and Corn and Black Bean Salsa

**Add** - Peruvian Style Halibut Ceviche served with Fried Plantain Chips~$2 per person

**Fajita Bar**

Includes Spanish Style Rice with Fresh Cilantro, Refried Red Beans, Steamed Flour Tortillas, Jicama Salad, Fresh Limes, Salsa Verde, Mole Sauce, Chimichurri, Roasted Tomato Salsa, Sour Cream, Shredded Cheeses, Chilis and Grilled Peppers and Onions

**Choose two Meats:**

- Carne Asada - Sliced Charbroiled Skirt Steak
- Charbroiled Chili Lime Shrimp
- Tequila Lime Shrimp
- Shredded Beef Barbacoa
- Shredded Pork Carnita
**Hors D’oeuvres**

Hors d’œuvres trays approximately 50 pieces

(C) = cold  
(H) = hot  

*Serving suggestions (pieces per person)*, Pre dinner reception, 5-7  
Cocktail reception, 9-11, Dinner reception, 12-16

**Vegetarian**

Assorted International and Domestic Cheese tray with Fruit garnish and Crackers (C) $148

Fresh Crudités with Dipping Sauce (C) $87

Hummus Platter with Traditional and Roasted Red Pepper Hummus served with Grilled Pita Bread  
Pepperoncini Peppers and Kalamata Olives (C) $87

Bruschetta served with Parmesan Crostini (C) $97

Vegetable Spring Rolls served with Hoisin and Sweet and Sour Dipping Sauces (H) $87

Tortilla Chips served with fresh Pico de Gallo, Corn Salsa and Guacamole (C) $79

Vine-Ripened Tomato Platter with Fresh Mozzarella Cheese, Basil  
and Balsamic drizzle (C) $97

Spinach Dip with grilled Toast Points (C) $87

Fruit Skewers with Citrus-Mint Vinaigrette and Cream Cheese Dips (C) $87

Baked Brie with fresh Berries and assorted Crackers (H) $127

Grilled Vegetables with fresh Herbs, Garlic and Olive Oil (H) $97

**Poultry**

Caribbean Jerked Chicken with Grilled Pineapple, Red Peppers and Lime (H) $128

Grilled Chipotle Buffalo Wings served with Bleu Cheese dressing and fresh Vegetables (H) $97

Roasted Chicken with Asparagus, Wild Rice and Walnuts tossed in a light Mustard Vinaigrette served with Grilled French Bread (C) $128
**Beef, Pork & Lamb**

- *Stir Fried Beef Tips with Teriyaki, Lime, Garlic, Bell Peppers and Scallions (H) $127*
- *Grilled Lamb Chops with Fresh Basil, Rosemary, and Garlic (H) $189*
- *Italian Sausage Stuffed Crimini Mushrooms with Boursin and Parmesan Cheeses (H) $97*
- *Antipasto platter with Marinated Mozzarella, Prosciutto-Wrapped Melon, sliced Capicola Ham, Salami and Grilled Vegetables (C) $137*

**Seafood**

- *Chilled Shrimp Cocktail served with Fresh Lemon and Red and White Horseradish Sauces (C) $117*
- *Roasted Bacon wrapped Shrimp with Fresh Chives (H) $152*
- *Coconut Crusted Shrimp served with a spicy Raspberry Sauce (H) $147*
- *Smoked Salmon with Cream Cheese, sliced Red Onions, Capers and Matzoh Crackers (C) $112*
- *Artichoke and Crab Dip with Fried Pita Bread (H) $108*
- *Crab Rangoons (H) $124*

**Carving Stations**

- The following stations will be chef attended
- Accommodates 25 people

Carving Stations are accompanied by Chef’s choice of appropriate condiments and a variety of rolls

- *Ham with Whole Cloves $165.00*
- *Roasted Turkey $165.00*
- *Pepper Crusted Prime Rib $275.00*
- *Leg of Lamb $275.00*
- *Grilled Flank Steak $200.00*

*A minimum of $2,500.00 must be spent on food and beverage when serving hors d’oeuvres as the main entree*