

W.K. Kellogg Conference Center & Manor House



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

NOTICE: All federal, state, and local laws with regard to food and beverage purchases and consumption are strictly adhered to. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

HORS D'OEUVRES

Hors d'oeuvres trays approximately 50 pieces

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

Minimum of \$2,500 must be spent on food and beverage when serving hors d'oeuvres as the main entrée

VEGETARIAN

Assorted International and Domestic Cheese tray with Fruit garnish and Crackers (contains nuts)-148

Baked Brie with fresh Berries and assorted Crackers (contains nuts)-127

Bruschetta served with Parmesan Crostini-97

Fresh Crudités with Dipping Sauce (GF)-87

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

Grilled Vegetables with fresh Herbs, Garlic and Olive Oil-97

Hummus Platter with Traditional and Roasted Red Pepper Hummus served with Grilled Pita Bread, Pepperoncini Peppers and Kalamata Olives (DF)-87

Spinach Dip with grilled Toast Points-87

Tortilla Chips served with fresh Pico de Gallo, Corn Salsa and Guacamole (DF, GF)-79

Vegetable Spring Rolls served with Hoisin and Sweet and Sour Dipping Sauces (DF)-87

Vine-Ripened Tomato Platter with Fresh Mozzarella Cheese, Basil & Balsamic Drizzle (GF)-97

POULTRY

Caribbean Jerked Chicken with Grilled Pineapple, Red Peppers and Lime (DF, GF)-128

Grilled Chipotle Buffalo Wings served with Bleu Cheese dressing and fresh Vegetables (GF)-97

Roasted Chicken with Asparagus, Wild Rice and Walnuts tossed in a light Mustard Vinaigrette served with Grilled French Bread (DF, contains nuts)-128

BEEF, PORK & LAMB

Antipasto platter with Marinated Mozzarella, Prosciutto-Wrapped Melon, sliced Capicola Ham, Salami and Grilled Vegetables (GF)-137

Grilled Lamb Chops with Fresh Basil, Rosemary, and Garlic (DF, GF)-189

Italian Sausage Stuffed Cremini Mushrooms with Boursin and Parmesan Cheeses-97

Stir Fried Beef Tips with Teriyaki, Lime, Garlic, Bell Peppers and Scallions (DF, GF)-127

SEAFOOD

Artichoke and Crab Dip with Fried Pita Bread-108

Chilled Shrimp Cocktail served with Fresh Lemon & Red & White Horseradish Sauces (GF)-117

Coconut Crusted Shrimp served with a spicy Raspberry Sauce-147

Crab Rangoon-124

Roasted Bacon wrapped Shrimp with Fresh Chives (DF, GF)-152

Smoked Salmon with Cream Cheese, sliced Red Onions, Capers and Matzo Crackers-112

CARVING STATIONS

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

Each Station Serves 25 people

Grilled Flank Steak-200

Ham with Whole Cloves-165

Pepper Crusted Prime Rib-275

Roasted Turkey-165

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.

SINGLE ENTRÉE SELECTIONS

Price reflects single entrée selections. Available buffet, family style and dual plated, see event coordinator for pricing. Grounds tent reception dinners available in family style and buffet only.

POULTRY

ASPARAGUS STUFFED CHICKEN BREAST

Chicken breast stuffed with fresh Asparagus, thinly sliced Prosciutto Ham, Parmesan and Provolone Cheeses and served with a Lemon Garlic Cream Sauce-38

BASIL PESTO CHICKEN

Grilled Chicken Breast topped with Fresh Basil Pesto, Provençal Tomato Relish, Shaved Parmesan and Balsamic Vinegar Reduction-39

CHICKEN MARSALA

Grilled Chicken Breast with Caramelized Onions, Baby Portabella Mushrooms and topped with a Sweet and Sour Sherry Wine Sauce-39

BEEF

BASEBALL CUT TOP SIRLOIN

With a Red Onion Marmalade, Smokehouse Bacon, crumbled Bleu Cheese and Beef Au Jus-43.50

HERB CRUSTED BEEF TENDERLOIN

Served with a Wild Mushroom Peppercorn Sauce and Marinated Tomato Medley-44

SLOW ROASTED PRIME RIB

With a Pepper and Herb crust, Beef Au Jus, and Tangy Horseradish Sauce-42

PORK

BOURBON GLAZED PORK LOIN

Topped with a Michigan Cherry Sauce, Roasted Apples, and Fresh Sage-37

GRILLED CHILE RUBBED PORK TENDERLOIN

Topped with fresh Pico de Gallo, Crumbled Queso Fresco Cheese and Corn Tortilla Strips-39

SEAFOOD

SWEET CHILI GLAZED SALMON FILET

Topped with Asian Style Vegetable Slaw and Crispy Won Tons-43

SHRIMP SCAMPI

Grilled in Garlic Butter with Fresh Basil, Artichoke Hearts, Tomatoes and Parsley-40

GRILLED RED SNAPPER

With Chimichurri Sauce, Fresh Tomato Relish and Lemon-41

VEGETARIAN

CARBONARA PASTA

With Baby Spinach, Cannellini Beans, Cremini Mushrooms, Fresh Tomato and a Soft Garlic Sauce-33

GRILLED VEGETABLE KABOBS

With fresh Garlic, Rosemary, Basil and Lemon Olive Oil-33

UDON NOODLES AND TOFU

Japanese Udon Noodles with Grilled Tofu, Stir Fried Vegetables, Toasted Cashews tossed with a Sherry Sesame Sauce-35

COMBINATION ENTRÉE PLATES

FILET MIGNON & CHICKEN BREAST

Petit Filet Mignon topped with Wild Mushroom Bourbon Peppercorn Sauce and Marinated Tomatoes & Asparagus and Prosciutto Ham stuffed Chicken Breast-44

NEW YORK STRIP STEAK & SHRIMP

Grilled New York Strip Steak with Blue Cheese Bacon & Wrapped Tequila Lime Shrimp with Chile-43

SALMON FILET & BEEF SATAY

Grilled Salmon Filet with a Sweet Chile Glaze, topped with Asian Style Vegetable Slaw & Sesame Beef Satay with Peanut Sauce-42

CHICKEN BREAST & SHRIMP SCAMPI

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.*

DIETARY RESTRICTIONS

The Conference Center & Manor House will honor special dietary restrictions and vegetarian meals upon request and without extra charge.

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 BERRY

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

CAESAR SALAD

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

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

ACCOMPANIMENTS

Mashed Potatoes with White Cheddar, Boursin Cheese and Chives

Twice Baked Potatoes with Smoked Cheddar and Scallions

Linguine with White Wine, Olive Oil and fresh Basil

Wild Rice Pilaf with Peppers and Scallions

Sun-Dried Tomato Risotto with fresh herbs

Roasted Herbed Redskins

CHILDREN'S MENUS

For guests 12 years old and younger

Choice of:

Child size portions of menu selection

-or-

CHICKEN FINGERS

HOT DOG

GRILLED CHEESE

Accompanied with French Fries and Fruit Cup

15 per person

VENDOR MEALS

Vendor Meals may include photographers, DJ and bartenders

PLATED Main Entrée

26 per person

BOXED: Fresh Fruit, Roasted Chicken Wrap,

Potato Chips & Baked Dessert

15 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: 1.50 per person

Assorted Coke products: 1.50 per person

Beverage service for bars include assorted Coke products during social hour and reception, all stemware, white paper napkins and ice for drinks (price does not apply when hosting a bar).

THEMED BUFFET

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 (GF)

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 (DF, GF)

CHOOSE TWO ENTRÉE SELECTIONS

SLOW ROASTED PRIME RIB

Served with an Herb Peppercorn Crust, Beef Au Jus and Tangy Horseradish Sauce (GF)

CHAR GRILLED BEEF TENDERLOIN

Served with marinated Baby Portabella Mushrooms and Bourbon Peppercorn Sauce

BASEBALL CUT TOP SIRLOIN

Served with Red Onion Marmalade, Smokehouse Bacon and Crumbled Blue Cheese (GF)

CHAR GRILLED LEMON ROSEMARY CHICKEN BREAST

Served with Fresh Herbs and Garlic Butter

DRY BARBECUE RUBBED SALMON FILET

Grilled and served with Fresh Lemon and Creole Barbecue Sauce (GF)

CHOOSE TWO ACCOMPANIMENTS

Roasted Redskin Potatoes with Shallots, Lemon and Fresh Thyme (DF, GF)

Mashed Potatoes with Sharp Cheddar, Chives and Parsley (GF)

Twice Baked Potatoes with Smoked Gouda and Chives (GF)

Mashed Sweet Potatoes with Brown Sugar and Butter (GF)

New Orleans Style Red Beans and Rice (GF)

Corn Fritters with Cayenne Pepper

Cabbage Slaw with Tart Apples (GF)

Fresh Toasted Wild Rice Pilaf (GF)

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 (DF)*

CRAB RANGOON *served with Chile Garlic Sauce*

SLOW ROASTED KALUA PORK *with Asian Style Vegetable Slaw and Spicy Mustard (DF)*

CHOOSE ONE SALAD

Mixed Greens, Napa Cabbage, Shredded Carrots, Cucumbers, Chile Glazed Almonds, Toasted Sesame and a Soy Ginger Vinaigrette (DF, GF, contains nuts)

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 (DF, GF, contains nuts)

CHEF ATTENDED STIR FRY BAR INCLUDES:

Assorted Fresh Vegetables (DF, GF)

Edamame (DF, GF)

Tofu (DF, GF)

Toasted Cashews (DF, GF)

Toasted Peanuts (DF, GF)

Fresh Cilantro (DF, GF)

Sweet Chile Sauce (DF, GF)

Hoisin Sauce (DF)

Peanut Sauce (GF, contains nuts)

Soy Sauce (DF, GF)

Honey (DF, GF)

Thai Pepper Relish (DF, GF)

CHOOSE TWO ACCOMPANIMENTS

Udon Noodles (DF)

Basmati Rice (DF, GF)

Fried Rice (GF)

Brown Rice

CHOOSE TWO MEAT SELECTIONS

Thinly Sliced Beef Tenderloin (DF, GF)

Thinly Sliced Chicken Breast (DF, GF)

Thinly Sliced Pork Loin (DF, GF)

Shrimp (DF, GF)

MIDDLE EASTERN 49

Served with chef's choice of fresh seasonal vegetables

HUMMUS AND FALAFEL BAR

Traditional Hummus (DF, GF)

Roasted Red Pepper Hummus (DF, GF)

Falafel with Tahini and Yogurt Garlic Sauces

Syrian Bread

Fresh Vegetables (DF, GF)

Matzo Crackers

Fig Jam (DF, GF)

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

TABBOULEH

Romaine Lettuce, Fresh Chopped Parsley, Mint, Tomatoes, Onions, Bulgur Wheat, Fresh Lemon Juice and Olive Oil (DF)

BEET SALAD

Romaine Lettuce, Marinated Beets, Red Onion, Chopped Parsley, Fresh Tomatoes and Champagne Vinaigrette (DF, GF)

CHOOSE ONE ACCOMPANIMENT

Couscous with Toasted Pine Nuts and Golden Raisins (DF, contains nuts)

Saffron Rice (DF, GF)

Cumin Roasted Potatoes with Fresh Herbs (DF, GF)

Moujadara- Rice with Fried Lentils and Caramelized Onions (DF, GF)

CHOOSE TWO ENTREES

SHISH TAWOOK

Charbroiled Marinated Chicken Cubes with Fresh Garlic and Olive Oil (DF, GF)

SHISH KEBOB

Charbroiled Marinated Beef Tenderloin with Fresh Garlic and Olive Oil (DF, GF)

CORIANDER CHICKEN

Stuffed with Garlic and Fresh Cilantro (DF, GF)

SHRIMP KEBOB

Charbroiled Marinated Shrimp with Garlic and Lemon (DF, GF)

MEDITERANEAN 49

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

ANTIPASTO BAR INCLUDES

Sliced Cured Meats

Artisan Cheeses (GF)

Fresh Melon with Olive Oil and Black Pepper (GF)
(DF)

Marinated Grilled Vegetables (DF, GF)

Bruschetta

Fresh Olives (GF)

Pepperoncini Peppers (DF, GF)

Assorted crackers and crostini

CHOOSE ONE SALAD

CAPRESE

Fresh Sliced Tomato, Mozzarella Cheese, Basil, fresh Cracked Black Pepper & Balsamic Vinegar reduction
(GF)

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 (GF)

PASTA BAR INCLUDES:

Basil Pesto (GF, contains nuts)

Lemon Alfredo (GF)

Sun Dried Tomatoes (DF, GF)

Fresh Herbs and Crushed Red Pepper (DF, GF)

Marinara Sauce (DF, GF)

Olive Oil and Garlic (DF, GF)

Shaved Parmesan Cheese (GF)

CHOOSE TWO PASTAS:

Penne

Cheese Tortellini

Bowtie

Gnocchi

Cheese Ravioli

CHOOSE TWO MEATS:

Italian Sausage with Grilled Peppers and Onions
(DF)

Mediterranean Grilled Chicken with Provencal
Relish (GF)

Shrimp Scampi Grilled in Garlic butter with fresh
Basil, Garlic, Tomatoes and Parsley (GF)

Grilled Steak Sirloin with fresh Gremolata (GF)

LATIN AMERICAN 48

BOCADITOS

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

Chiles

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

LATE NIGHT PIZZA

All pizzas are 16" and consist of eight slices.

Choose any two items for -18 per pizza

Each additional item -1

Artichoke Hearts

Bacon

Basil pesto

Black Olives

Chicken

Feta Cheese

Green Peppers

Red Peppers

Ham

Jalapeños

Mushrooms

Onions

Pepperoni

Pineapple

Tomatoes

