

KELLOGG CATERING

DINING & BANQUET MENUS

**FOR
ANNIVERSARY PARTIES
BRIDAL SHOWERS
BABY SHOWERS
GRADUATIONS
AWARDS BANQUETS
ETC.***

****FOR WEDDINGS, CAMPUS EVENTS AND CONFERENCES, PLEASE SEE OUR WEDDING AND EVENTS MENUS.***

Breakfast Menu

All Breakfast Meals Include Freshly Brewed Regular and Decaffeinated Coffee, Assorted Tazo Teas, Hot Beverage Condiments, Orange Juice and Cranberry Juice

Continental Breakfast

Hillside – 10.95

Fresh Baked Pastries, Breakfast Bread, Fruit Preserves, Butter and Honey

Valley Vista – 14.95

Seasonal Fresh Fruit and Berries, House-Made Granola, Assorted Cold Cereal, Fresh Baked Pastries, Breakfast Bread, Fruit Preserves, Butter and Honey

Plated Breakfast

Breakfast Burrito – 15.95

Eggs, Bacon, Cheese, Peppers and Onions Wrapped in a Warm Tortilla. Served with Breakfast Potatoes

Grilled French toast – 15.95

Grilled French toast, Scrambled Eggs and (please choose one) Choice of Bacon, Sausage or Grilled Ham

Full American Breakfast – 20.95

Scrambled Eggs, Breakfast Potatoes, Breakfast Pastries and (please choose one) Choice of Bacon, Sausage or Grilled Ham

Buffet Breakfast

Starter Buffet – 23.95

Seasonal Fresh Fruit, Assorted Breakfast Pastries, Scrambled Eggs with Chives, Hickory Smoked Bacon, Sausage, Yukon Gold Breakfast Potatoes with Sweet Onions and Peppers

Kellogg West Buffet – 25.95

Seasonal Fresh Fruit and Berries, Scrambled Eggs with Chives, Yukon Gold Breakfast Potatoes with Sweet Onions and Peppers, Fresh Baked Breakfast Pastries, Fruit Preserves, Butter and Honey

Choice of Two: Smoked Applewood Bacon, Link Sausage or Baked Ham

Choice of one: French Toast or Buttermilk Pancakes

Brunch – Includes a Glass of House Champagne – 35.00

Please Note: Minimum guarantee required. 50 guests needed to waive \$25.00 setup fee.

Available between 8:00 a.m. – 2:00 p.m.

Seasonal Fruit, Yogurt and Granola, Scrambled Eggs with Chives, Yukon Gold Breakfast Potatoes with Sweet Onions and Peppers, French Toast, Bagels and Cream Cheese, Fresh Baked Assorted Pastries, and Artichoke and Mushroom Salad

Choice of One: Honey Baked Ham, Applewood Bacon or Sausage

Choice of Two: Chicken Florentine, Eggs Benedict, Baked Salmon with Honey Miso Glaze

Chilled Buffet Lunch Station

Includes Freshly Brewed Regular and Decaffeinated Coffee, Hot Tazo Teas, Iced Tea and Choice of Two Desserts

Traditional Deli – 22.95

Bread: Assorted Breads

Meats: Peppery Sliced Roast Beef, Hickory Smoked Turkey Breast, Cured Black Forest Ham and Capicola.

Cheeses: Cheddar Cheese, Smoked Mozzarella, and Jarlsberg Swiss Cheese

Condiments: Dijon Mustard, Mayonnaise, Pesto and Chipotle Aioli

Roasted Potato Salad: Caramelized Onions, Shaved Fennel, Sweet Roasted Peppers, Whole Grain Dijon Mustard and Balsamic Dressing

Garden Pasta: Grilled Vegetables, Roasted Tomatoes, Red Onions, Baby Spinach, Fresh Basil, Roasted Garlic, Parmesan Cheese and House Herb Vinaigrette

Antipasto Display – 19.95

Grilled Italian Vegetables, Sliced Tomatoes, Assorted Olives, Pepperoncini, Marinated Artichoke Hearts, Fresh Mozzarella, Provolone Cheese, Capicola and Genola Salami on a Bed of Romaine Lettuce. Served with Grilled Baguettes

Desserts

Choose Two

Fresh Baked Assorted Cookies, Carrot Cake, Red Velvet Cake, Chocolate Ganache Cake, Marble Cheesecake, Oreo Cheesecake, New York Style Cheesecake, Lemon Bar, Pecan Bar, Pear and Almond Bar, Double Chocolate Brownie

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Hot Served Lunch

All Hot Plated Lunches Include Iced Water, Iced Tea, Freshly Brewed Regular and Decaffeinated Coffee, Assorted Fresh Baked Dinner Rolls, Salad, Starch, Sustainable Market Vegetables and Dessert

Salads

Choose One

Mini Wedge – Iceberg Lettuce, Applewood Bacon, Oregon Blue Cheese and Roma Tomatoes

California – Local Greens, Dried Cranberries, Gorgonzola Cheese, Crisp Red Onion Confetti, Candied Pecans, Pear Tomatoes and Honey Balsamic Vinaigrette

Caesar – Baby Romaine, Garlic Herb Croutons and Asiago Parmesan Cheese

Santa Fe – Mixed Greens, Roasted Sweet Corn, Fire-Roasted Peppers, Jicama and Pear Tomatoes

Asian – Thai Marinated Noodles, Napa Cabbage, Bean Sprouts, Carrots, Cilantro, Toasted Sesame Seed and Crispy Wontons

Dressings

Choose One

Caesar, Ranch, Roasted Garlic Balsamic Vinaigrette, Herb Italian, Sesame Thai Vinaigrette, Blue Cheese, Chipotle Ranch or Honey Dijon

Starches

Choose One

Garlic Mashed Potatoes, Herb-Roasted Fingerling Potatoes, Saffron Rice Pilaf, Wasabi Mashed Potatoes, Gouda Scalloped Potatoes, Florentine Orzo Pasta, Herb Linguine or Jasmine Rice

Vegetables

Choose One

Grilled Squash, Braised Swiss Chard, Roasted Asparagus, Braised Baby Carrots, Sautéed Spinach, Seasonal Mix or Steamed Broccoli

Plated Entrées

Choose One

Airline Chicken Breast – 31.95

Italian Marinated Chicken Breast with Lemon Herb Sauce

Citrus Chicken – 31.95

Caribbean Marinated Chicken Breast with Citrus Tropical Sauce

Braised Beef Short Ribs – 33.95

Boneless Braised Short Ribs with Honey Smoked Demi-Glace

Honey Miso Salmon – 35.95

Seared Salmon with Orange Miso Sauce

Grilled Flat Iron Steak – 35.95

Grilled Flat Iron Steak with Red Wine Reduction Sauce

Grilled Filet Mignon – Market Price (TBD)

Grilled Filet Mignon with Cabernet Wine Reduction Sauce

Optional

Duets – Market Price

Please consult with your catering representative for specialty duets

Duet Entrée Sauce Options

Lemon Herb, Honey Miso Glaze, Citrus Tropical, Rosemary Cream, Demi-Glace, Red Wine Reduction, Honey Smoked Demi-Glace or Ginger Cream

Desserts

Choose One

Chocolate Ganache Cake, Tiramisu, Carrot Cake, Black Forest Cake, New York Cheesecake, Piña Colada Cake, Double Chocolate Cake, Lemon Mousse Cake, Apple Cobbler, Crème Brûlée, Red Velvet Cake, Florentine Fruit Tart

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Lunch Menu Buffet Style

All Lunches Include Assorted Fresh Baked Dinner Rolls, Freshly Brewed Regular and Decaffeinated Coffee, Hot Teas, Iced Tea and Iced Water

Menu Choices

One Entrée Option – 38.95

Includes One Entrée, Two Salads, One Starch, One Vegetable and One Dessert

Two Entrée Option – 43.95

Includes Two Entrées, Three Salads, One Starch, One Vegetable and Two Desserts

Salads

Traditional Caesar – Baby Romaine, Garlic Herb Croutons and Asiago Parmesan Cheese

California Salad – Local Greens, Dried Cranberries, Gorgonzola Cheese, Crisp Red Onion Confetti, Candied Pecans, Pear Tomatoes and Honey Balsamic Vinaigrette

Bow Tie Pasta Salad – Smoked Mozzarella Cheese, Cherry Tomatoes, Grilled Vegetables, Fresh Basil and House Herbed Vinaigrette

Cucumber Salad – Cucumbers, Crisp Red Onions, Fresh Cilantro and Spicy Lime Vinaigrette

Caprese Salad – Pear Tomatoes, Fresh Mozzarella, Fresh Basil and Pesto Vinaigrette

Starches

Garlic Mashed Potatoes, Herb-Roasted Fingerling Potatoes, Saffron Rice Pilaf, Wasabi Mashed Potatoes, Gouda Scalloped Potatoes, Florentine Orzo Pasta, Herb Linguine or Jasmine Rice

Vegetables

Grilled Squash, Braised Swiss Chard, Roasted Asparagus, Braised Baby Carrots, Sautéed Spinach, Seasonal Mix or Steamed Broccoli

Entrées

Angus Tri-Tip

Open-Flame Grilled Angus Tri-Tip with Green Peppercorn Demi-Glace

Korean Steak

Korean-Style Flank Steak, Grilled Onions and Sweet Ginger Glaze

Fillet of Salmon

Pan-Seared Atlantic Fillet of Salmon with Honey Miso Sauce

Marinated Chicken Thigh Meat

Pineapple Sweet Chile Marinated Chicken Thigh Meat with Wasabi Ginger Sweet Glaze

Country-Style Short Ribs

Country-Style Short Ribs with Green Peppercorn Demi-Glace

Chicken Teriyaki

Marinated Chicken Thighs with Sweet Teriyaki Sauce

Mushroom Ravioli

Wild Mushroom Ravioli with Creamy Roasted Pepper Sauce

Angus Beef Lasagna

Homemade Angus Beef Lasagna

Marinated Airline Chicken Breast

Fresh Herb Marinated Airline Chicken Breast with Your Choice of Sauce: Lemon Caper, Marsala or Roasted Pepper Cream

Desserts

Square Cakes and Fresh Fruit Bar, Chocolate Ganache Cake, Tiramisu, Carrot Cake, Black Forest Cake, New York Cheesecake, Piña Colada Cake, Double Chocolate Cake, Lemon Mousse Cake, Apple Cobbler, Crème Brûlée, Red Velvet Cake, Florentine Fruit Tart

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Hot Served Dinner

All Hot Plated Dinners Include Iced Water, Iced Tea, Freshly Brewed Regular and Decaffeinated Coffee, Assorted Fresh Baked Dinner Rolls, Salad, Starch, Sustainable Market Vegetable and VIP Dessert

Salads

Choose One

Mini Wedge – Iceberg Lettuce, Applewood Bacon, Oregon Blue Cheese and Roma Tomatoes

California – Local Greens, Dried Cranberries, Gorgonzola Cheese, Crisp Red Onion Confetti, Candied Pecans, Pear Tomatoes and Honey Balsamic Vinaigrette

Caesar – Baby Romaine, Garlic Herb Croutons and Asiago Parmesan Cheese

Santa Fe – Mixed Greens, Roasted Sweet Corn, Fire-Roasted Peppers, Jicama and Pear Tomatoes

Asian – Thai Marinated Noodles, Napa Cabbage, Bean Sprouts, Carrots, Cilantro, Toasted Sesame Seed and Crispy Wontons

Dressings

Choose One

Caesar, Ranch, Roasted Garlic Balsamic Vinaigrette, Herb Italian, Sesame Thai Vinaigrette, Blue Cheese, Chipotle Ranch or Honey Dijon

Starches

Choose One

Garlic Mashed Potatoes, Herb-Roasted Fingerling Potatoes, Rice Pilaf, Wasabi Mashed Potatoes, Gouda Scalloped Potatoes, Florentine Orzo Pasta, Herb Linguine or Jasmine Rice

Vegetables

Choose One

Grilled Squash, Braised Swiss Chard, Roasted Asparagus, Braised Baby Carrots, Sautéed Spinach, Seasonal Mixed Vegetables or Steamed Broccoli

Plated Entrées

Choose One

Airline Chicken Breast – 38.95

Italian Marinated Chicken Breast with Your Choice of Sauce: Lemon Caper, Citrus, Marsala, Roasted Pepper Cream or Teriyaki

Oven Roasted Chicken – 38.95

Italian Marinated Chicken Breast with Your Choice of Sauce: Lemon Caper, Citrus, Marsala, Roasted Pepper Cream or Teriyaki

Hawaiian Rib-Eye Steak – 40.95

Boneless Braised Rib-Eye Steak with Honey Smoked Demi-Glace

Honey Miso Salmon – 41.95

Seared Salmon with Orange Miso Sauce

Grilled Flat Iron Steak – 41.95

Grilled Flat Iron Steak with Red Wine Reduction Sauce

Grilled Filet Mignon – Market Price

Grilled Filet Mignon with Cabernet Wine Reduction Sauce

Optional

Duets – Market Price

Please consult with your catering representative for specialty duets

Duet Entrée Sauce Options

Lemon Herb, Honey Miso Glaze, Citrus Tropical, Rosemary Cream, Demi-Glace, Red Wine Reduction, Honey Smoked Demi-Glace or Ginger Cream

VIP Desserts (*full-size*)

Choose One

Chocolate Ganache Cake, Tiramisu, Carrot Cake, Black Forest Cake, New York Cheesecake, Piña Colada Cake, Double Chocolate Cake, Lemon Mousse Cake, Apple Cobbler, Crème Brûlée, Red Velvet Cake, Florentine Fruit Tart

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Dinner Menu Buffet Style

All Dinners Include Assorted Fresh Baked Dinner Rolls, Freshly Brewed Regular and Decaffeinated Coffee, Hot Teas, Iced Tea, Iced Water

Menu Choices

One Entrée Option – 43.95

Includes One Entrée, Two Salads, One Starch, One Vegetable and One Dessert

Two Entrée Option – 48.95

Includes Two Entrées, Three Salads, One Starch, One Vegetable and Two Desserts

Salads

Traditional Caesar – Baby Romaine, Garlic Herb Croutons and Asiago Parmesan Cheese

California Salad – Local Greens, Dried Cranberries, Gorgonzola Cheese, Crisp Red Onion Confetti, Candied Pecans, Pear Tomatoes and Honey Balsamic Vinaigrette

Bow Tie Pasta Salad – Smoked Mozzarella Cheese, Cherry Tomatoes, Grilled Vegetables, Fresh Basil and House Herbed Vinaigrette

Cucumber Salad – Cucumbers, Crisp Red Onions, Fresh Cilantro and Spicy Lime Vinaigrette

Caprese Salad – Pear Tomatoes, Fresh Mozzarella, Fresh Basil and Pesto Vinaigrette

Starches

Garlic Mashed Potatoes, Herb-Roasted Fingerling Potatoes, Rice Pilaf, Wasabi Mashed Potatoes, Gouda Scalloped Potatoes, Florentine Orzo Pasta, Herb Linguine or Jasmine Rice

Vegetables

Grilled Squash, Braised Swiss Chard, Roasted Asparagus, Braised Baby Carrots, Sautéed Spinach, Seasonal Mix or Steamed Broccoli

Entrées

Angus Tri-Tip

Open-Flame Grilled Angus Tri-Tip with Green Peppercorn Demi-Glace

Korean Steak

Korean-Style Flank Steak, Grilled Onions and Sweet Ginger Glaze

Fillet of Salmon

Pan-Seared Atlantic Fillet of Salmon with Honey Miso Sauce

Marinated Chicken Thigh Meat

Pineapple Sweet Chile Marinated Chicken Thigh Meat with Wasabi Ginger Sweet Glaze

Mushroom Ravioli

Wild Mushroom Ravioli with Creamy Roasted Pepper Sauce

Shrimp Scampi

Shrimp Scampi in a Lemon Butter Cream Sauce

Lamb Chop

Rosemary-Honey Braised and Mint-Scented Lamb Chop

Marinated Flat Iron Steak

Citrus Marinated Flat Iron Steak with Fig Shallot Merlot Reduction Sauce

Vegetable Lasagna

Homemade Grilled Vegetable Lasagna

Marinated Airline Chicken Breast

Fresh Herb Marinated Airline Chicken Breast with Your Choice of Sauce: Lemon Caper, Marsala or Roasted Pepper Cream

Desserts

Square Cakes and Fresh Fruit Bar, Chocolate Ganache Cake, Tiramisu, Carrot Cake, Black Forest Cake, New York Cheesecake, Piña Colada Cake, Double Chocolate Cake, Lemon Mousse Cake, Apple Cobbler, Crème Brûlée, Red Velvet Cake, Florentine Fruit Tart

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Reception Displays

Priced Per Person

Crudités – 8 .50

Crisp Vegetables, Pesto Cream and Homemade Herb Ranch

Artisanal Domestic Cheeses – 11.50

Dried Fruit, Toasted Baguette, Crackers and Chef's Selection of Assorted Domestic Cheeses: Cheddar, Provolone, Blue Cheese and Gouda

Seasonal Fruit – 10.50

Gold Pineapple, Grapes, Melons and Seasonal Berries

Antipasto Display – 12.95

Grilled Italian Vegetables, Sliced Tomatoes, Assorted Olives, Pepperoncini, Marinated Artichoke Hearts, Fresh Mozzarella, Provolone Cheese, Prosciutto Ham, Capicola and Genola Salami on a Bed of Romaine Lettuce. Served with Grilled Baguettes.

Hors D'oeuvres

Available Tray-Passed or Stationary. 50 pieces minimum per order. Priced per piece.

Spanakopita – 2.75

with Phyllo Spinach and Feta Cheese

Buffalo-Style Chicken Drumettes – 2.75

with Homemade Herb Ranch Dressing

Vegetarian Spring Rolls – 2.75

with Spicy Honey Mustard Sauce

Chicken or Beef Taquitos – 2.75

with Salsa and Guacamole

Honey BBQ Meatballs – 2.75

Ginger Soy Marinated Beef Satays – 3.50

Bacon-Wrapped Scallops – 3.75

Mini Pulled Pork Sliders – 3.50

Moroccan Grilled Chicken Skewers – 3.50

with Citrus Tomato Salsa

Vegetarian Pot Stickers – 2.75

with Sweet Chili Sauce

Chicken Pot Stickers – 2.75

with Sweet Chili Sauce

Stuffed Poppers – 3.00

with Avocado Cream Sauce

Dungeness Crab Cakes – 3.75

with Cocktail Sauce

Lemon Grass Chicken Skewers – 3.50

Thai BBQ Lamb Chops – 4.00

Crab-Stuffed Mushrooms – 4.00

Cold Hors D'oeuvres

Finger Sandwiches – 2.75

Chicken, Tuna, Cucumber and Egg Salad

Sweet Melon and Asparagus – 3.75

wrapped with Prosciutto

Tomato Basil Bruschetta – 2.75

Seared Ahi on Wonton Crisp – 4.25

with Sweet Soy Sauce

Crab Claws on Ice – 4.95

with Cocktail Sauce

Seared Tenderloin on Crostini – 4.75

with Horseradish Aioli

Oyster Half Shells on Ice – 4.95

with Citrus Spicy Cocktail Sauce

Jumbo Shrimp on Ice – 4.95

with Cocktail Sauce

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Pastries & Beverages

Pastries by the Dozen

Assorted Baked Goods – 24.00
Assorted Muffins – 24.00
Assorted Danishes – 24.00
Brownies – 29.25
Assorted Cookies – 18.00
Assorted Cake Squares – 29.25

Beverages by the Gallon

Coffee – 25.25
Decaffeinated Coffee – 25.25
Hot Tea – 16.75
Milk – 15.00
Orange Juice – 20.25

Cranberry Juice – 20.00
Fruit Punch – 18.00
Lemonade – 18.00
Iced Tea – 18.00
Iced Water with Lemon – 10.00

Non-Alcoholic Beverages

Soft Drinks – 2.50
Bottled Water – 2.50
Pellegrino Sparkling Water 16.9oz – 3.95

Alcoholic Beverages

Domestic Beers – 6.00

Bud Light
Coors Light

Imported Beers – 7.00

Corona
Modelo
Heineken
Pacifico

Wine Selections

14 Hands Chardonnay – 27.00
14 Hands Sauvignon Blanc – 27.00
14 Hands Pinot Grigio – 27.00

14 Hands Cabernet Sauvignon – 27.00
14 Hands Merlot – 27.00

House Champagne – 27.00

Bar Services

Bar services are available upon request. A bar attendant is required for all events serving alcoholic beverages. A police officer is required for events that include alcohol.

Cash Bar

Guests can pay per beverage to bar attendant. Alcoholic beverages include beer, wine and an assortment of liquor options.

Hosted Bar

The bar can be hosted by the client up to a certain price or for the full amount of the bar at the end of the night.

Bar Attendant – 25.00 per hour

Bar attendants are required for all events that include bar services.

(There is a three hour minimum requirement for a bar attendant)

Police Officer – 90.00 per hour

A police officer is required for all events that include alcoholic beverages. Police officers remain present on location for the entirety of the event.

(There is a three hour minimum requirement for a police officer)

Corkage Fee – 9.00 per bottle

Corkage fee applies to wine and champagne provided by the customer. The bottles must be standard size (750 ml) and produced by a commercial winery. A maximum of two bottles per table is allowed. Bottles must be delivered for chilling and preparation 24 hours in advance of event.

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Equipment

All equipment is available upon request and is priced per item

Dance Floor – 350.00

An 18x20 dance floor is ideal for guests of 100 or more

Extended Time Fee – 500.00 per hour

Included in the cost of your meal is five hours use of the facility (*Guests can extend this time for a fee of \$500.00 per hour*)

Handheld Microphone with stand – 25.00

Lavalier Clip-On Microphone – 75.00

Podium with Microphone and Sound System – 50.00

6x6 Screen – 30.00

8x8 Screen – 50.00

Projector - 100.00

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