

DINNER ACCOMPANIMENTS

STARTERS

Fresh Fruit Cup (seasonal)
Inn Salad with Dressing
Greek Salad
Spinach Salad with Warm Bacon Dressing
Caesar Salad

VEGETABLE CHOICES

Honey Tarragon Baby Carrots
Green Beans and Diced Tomatoes Almandine
California Blend with Herb Butter
Peas and Pearl Onions with Julienne Carrots
Sugar Snap Peas, Red Peppers, Cauliflower, and Broccoli with Béarnaise Sauce
Sunshine Blend Bean Mixture
Zucchini and Yellow Squash with Julienne Carrots and Basil Butter
Stir Fry Vegetables

POTATO CHOICES

Roasted or Steamed Redskins
Au Gratin or Scalloped Potatoes
Garlic Smashed Potatoes
Parsley Potatoes
Corn Bread Stuffing with Gravy
Whipped Potatoes with Butter or Gravy
Baked Potatoes with Butter and Sour Cream*
Twice-Baked Potatoes*
Herbed Orzo
Wild Rice Garden Blend

**Served with plate dinners only.*

DESSERT CHOICES

(except wedding receptions)
French Cream Cheese Cake with Strawberries
Warm Apple, Cherry, Peach, or Blueberry Pie
Assorted Frozen Yogurts
Assorted Ice Creams
Chocolate Layer Cake
MSU Spartan Sundae
Assorted Sherbets
Carrot Cake

All prices are subject to 6% Michigan sales tax and 18% service charge.
