



Lovett Hall Brunch Social Package

100 Guest Minimum

Available for daytime events only in Lovett Hall

Sorry, no substitutions

Classic Bar Package, 3-hours

Includes Sparkling Wine, Mimosas and Bellini's

See Beverage Menus for details, signature drinks, and premium options

Butler Passed Hors d'Ouevres (Select 3)

Tomato-Basil Bruschetta on Parmesan Toast (V)
Ricotta Cheese, Fig, Toasted Almonds, Crostini (V)
Apple Butter and Dried Cherry Brie Tart (V)

Cherry Chicken Salad Savory Cup (DF)
Prosciutto Wrapped Melon with Mint (GF & DF)
Smoked Salmon Savory Cone, Chive Lemon Cream
Cheese, Micro Celery

Champagne Toast

Buffet Selections

(Select 1)

French Toast with Maple Syrup and Sautéed Apples (V)
Fresh Baked Biscuits with Sausage Gravy and Black-Eyed Pea Gravy
Belgian Waffles with Maple Syrup and Whipped Cream (V)

(Select 1)

Hashbrown Potatoes (VG, GF & DF)
Roasted Redskin Potatoes (VG, GF & DF)
Potatoes O'Brien (VG, GF & DF)

(Select 1)

Breakfast Sausage (GF & DF)
Glazed Ham (GF & DF)
House-Smoked Bacon (GF & DF)

(Select 2)

- Seared Chicken with Wild Mushroom Demi-Glace (GF & DF)
- Maple-Bourbon Grilled Chicken with Bourbon-Peppercorn Reduction (GF & DF)
- Roasted Salmon with Maple Glaze (GF & DF)
- Grilled Salmon with Pineapple Salsa (GF & DF)
- Herb-Dijon Crusted Whitefish with Dill Cream
- Cheese Sacchetti with Herb-Pesto Cream (V)
- Swiss Chard Ravioli with Roasted Vegetable Bolognese (V)
- Grilled Marinated Flank Steak with Rosemary Garlic Demi-Glace (GF & DF)

Buffet Accompaniments

Sliced Seasonal Fresh Fruit (VG, GF & DF)
Scrambled Eggs with Cheddar Cheese (GF)
Assorted Breakfast Pastries with Butter and Preserves (V)
Chef's Selection of Fresh Seasonal Vegetable (VG, GF & DF)

Beverages

Locally Roasted and Ground, Freshly Brewed Regular and Decaffeinated Zingerman's Coffee
Assortment of Fine Herbal Teas

Wedding Cake Service

Client-Supplied Wedding Cake Cut and Served

\$77 per person

Enhance your Buffet with a Chef-Attended Station

Omelet Station - \$8.50 per person
Waffle Station - \$8.50 per person
Chef Fee - \$100 per 50 guests

VG - Vegan, V - Vegetarian, GF - Gluten Free, DF - Dairy Free

We are happy to help with vegan, gluten-free, halal, kosher and allergy concerns in the planning process.

*Above prices are subject to 6% sales tax and 24% service charge.
Availability, prices, and policies are subject to change.*



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Hors d'Oeuvres (1 hour)

Display of Gourmet Cheese and Fruit

Butler Passed Hors d'Ouevres (select 2)

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| Tomato-Basil Bruschetta on Parmesan Toast (V) | Tandoori Chicken Skewer, Mago Chutney (GF) |
| Vegetable Spring Roll, Sweet Chili Mustard (VG & DF) | Chicken Caesar Canape |
| Wild Mushrooms with Brie Cream in Phyllo Cup (V) | Crab Cake, Lime Chili Mayonnaise |

Champagne Toast

Salad Course

Market Greens with Baby Tomatoes, Cucumbers, and Radishes
Drizzled with White Balsamic Dressing

Upgrade to Caesar Salad \$3.00 per person or Michigan-Inspired Salad \$5.00 per person

Assorted Local Breads with Butter

Entrée Selections

Our chef pairs each entrée with an appropriate starch and fresh seasonal vegetables

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| Grilled Chicken Breast (GF) \$63.00 per person
Michigan Dried Cherry Port Sauce | Stuffed Chicken Breast (GF) \$63.00 per person
Five-Mushroom Brie with Natural Sauce |
| Maple Seared Trout (GF) \$63.00 per person
Caramelized Cipollini Onions,
Roasted Sweets Peppers and Late Harvest Sauce | Short Ribs (GF) \$70.00 per person
Red Wine Demi-Glace |
| | Stuffed Beef Tenderloin (GF) \$72.00 per person
Stuffed with Spinach Bacon Gorgonzola Farce with
Porcini Essence |

Beverages

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Wedding Cake Service

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Alternate choice menus are available with up to two entrées and require final count with selections, seating chart and escort cards provided by client at least 10 days prior to the event. Choice menus are priced on the highest-priced entrée.

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