



Great American Breakfast Menu

50 Guest Minimum and One Hour Service Presentation

Traditional Continental Breakfast Buffet

\$15.00 per person

Assorted Chilled Juices, Sliced Seasonal Fresh Fruit, Chef's Selection of Assorted Breakfast Pastries, Muffins and Breads, Butter and Preserves, Locally Roasted and Ground Freshly Brewed Regular and Decaffeinated Coffee and Assorted Herbal Teas

Healthy Harvest Breakfast Buffet

\$18.00 per person

Bran Muffins, Yogurt and Granola Parfaits, Seasonal Fresh Fruit Display, Steel Cut Oatmeal with Dried Fruit and Brown Sugar, Local Dairy Milk and Locally Roasted and Ground Freshly Brewed Regular and Decaffeinated Coffee and Assorted Herbal Teas

Farm Fresh Breakfast Buffet

\$24.00 per person

Assorted Chilled Juices, Sliced Seasonal Fresh Fruit, Scrambled Eggs Garnished with Cheddar Cheese, Sausage and Smoked Ham, Breakfast Potatoes, Breakfast Pastries, Fresh Bagels Served with Cream Cheese, Local Butter and Preserves, Locally Roasted and Ground Freshly Brewed Regular and Decaffeinated Coffee and Assorted Herbal Teas and Local Dairy Milk

Presidential Breakfast Buffet

\$35.00 per person

Assorted Chilled Juices, Sliced Seasonal Fresh Fruit, Granola and Yogurt Parfaits, Scrambled Eggs with Cheddar Cheese. Assorted Breakfast Pastries, Creamery Butter and Preserves, Locally Roasted and Ground, Freshly Brewed Regular and Decaffeinated Coffee and Assorted Herbal Teas

Choice of 2: Seared Chicken with Wild Mushroom Demi-Glace, Chicken Breast Stuffed with Roasted Vegetables and Boursin, Poached Salmon with Tarragon Butter, Grilled Salmon with Pineapple and Roasted Chili Salsa, Herb Dijon-Crusted Whitefish with Dill Cream, Shellfish Cavatappi Pasta in Shellfish Nage, Smoked Mozzarella Red Pepper Ravioli in Pesto or Grilled Marinated Flank Steak with Rosemary Garlic Demi-Glace

Choice of 2: French Toast with Maple Syrup and Sautéed Apples, Cheese Blintzes with Warm Fruit Compote, Belgian Waffles with Maple Syrup and Whipped Cream, Hash Brown Potatoes, Herb-Roasted Redskin Potatoes or Potatoes O'Brien

Enhance Your Breakfast Buffet

Chef-Attended Stations* \$6.50 per person, per item

- Omelet
- Waffle

***Chef Fee \$75.00 per 50 guests**

*Above price are subject to 6% sales tax and 23% service charge.
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Great American Plated Breakfast

25 Guest Minimum and One Hour Service Presentation

American Pride

\$16.00 per person

Four Thickly Sliced Pieces of Brioche Dipped in Egg Batter, Grilled to a Golden Brown and Sprinkled with Powdered Sugar. Served with Warm Maple Syrup and Fresh Seasonal Berries.

Your Choice of Smoked Bacon or Ham.

Chilled Orange Juice, Locally Roasted and Ground Freshly Brewed Regular and Decaffeinated Coffee and Assorted Herbal Teas

Country Salute

\$16.50 per person

Scrambled Eggs and Buttermilk Biscuits, Served with Breakfast Potatoes.

Your Choice of Thick-Sliced Ham, Crisp Smoked Bacon or Sausage.

Chilled Orange Juice, Locally Roasted and Ground, Freshly Brewed Regular and Decaffeinated Coffee and Assorted Herbal Teas

Steak and Eggs

\$22.00 per person

Grilled Beef Tenderloin Medallions Topped with Crispy Potatoes, Poached Eggs, Wilted Spinach and Béarnaise Sauce

Bakery and Á la Carte Selections

Assorted Whole Fresh Fruit	\$24.00 per dozen
Granola, Berry and Yogurt Parfaits	\$50.00 per dozen
Fried Egg, Ham and Cheese on Flatbread	\$60.00 per dozen
Assorted Muffins	\$39.00 per dozen
Breakfast Pastries	\$39.00 per dozen
Fresh Bagels with Flavored Cream Cheeses	\$34.00 per dozen

Minimum of 2 Dozen

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Innovator Meeting Package

50 Guest Minimum

\$52.00 per person

Traditional Continental Breakfast

Assorted Chilled Juices, Sliced Seasonal Fresh Fruit Display

Chef's Selection of Assorted Breakfast Pastries, Muffins and Breads,

Local Butter and Preserves

Locally Roasted and Ground, Freshly Brewed Regular and Decaffeinated Coffee,

Assorted Herbal Teas and Iced Tea, Assorted Soft Drinks and House-Filtered Spring Water

Mid-Morning Coffee Refresh

Salad and Pasta Buffet with Roasted Chicken

Garden Salad with Choice of Dressings, Caesar Salad,

Marinated Mushroom Orzo Salad, Caprese Salad,

Ciabatta, Focaccia, and Olive Bread,

Roasted Breast of Chicken,

Cheese Tortellini with Olives and Sun-Dried Tomato in Pesto Cream,

Cavatappi Pasta with Sausage, Capers, Artichokes, Roasted Red Peppers, Garlic and

Extra-Virgin Olive Oil, Rotini with Marinara and Parmesan,

Locally Roasted and Ground, Freshly Brewed Coffee and Assorted Herbal Teas,

Iced Tea, Assorted Soft Drinks, and House-Filtered Spring Water

Mid-Afternoon Break and Coffee Refresh

Assorted Freshly Baked Cookies and Brownies

Assorted Soft Drinks and Spring Water

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The Village Sandwich Board

Served with Grape Clusters and Mixed Greens Salad or Potato Salad
Locally Roasted and Ground Freshly Brewed Regular and Decaffeinated Coffee,
Assorted Herbal Teas and Iced Tea

Parmesan-Crusted Turkey Sandwich **\$19.00 per person**
Shaved Smoked Turkey, Swiss Cheese, Dijon Aioli, Tomatoes and Smoked Bacon on
Parmesan-Crusted Rye Bread

Vegetarian Wrap **\$16.00 per person**
Fresh Avocado, Roasted Red Peppers, Leaf Lettuce, Red Onion, Roma Tomatoes,
Cucumber and Hummus, Wrapped in Grilled Spinach Lavash

Chicken Caesar Sandwich **\$18.00 per person**
Garlic Herb-Roasted Chicken Breast on Focaccia Bread, Topped with Romaine Hearts
Tossed in our Caesar Dressing and Sliced Ripe Tomato

Bavarian Ham Sandwich **\$18.50 per person**
Shaved Smoked Ham with Swiss Cheese, Lettuce, Tomato, Red Onion and Whole-Grain
Mustard on a Crusty Baguette

Cold-Cut Sandwich **\$19.00 per person**
Salami, Capicola, Prosciutto, Fresh Mozzarella, Roasted Tomato, Arugula and Red
Pepper Rouille on Crusty Sourdough

Slow-Roasted Beef Sandwich **\$19.50 per person**
Shaved Slow-Roasted Beef on an Onion Roll with Horseradish Spread, Caramelized
Onions and Bibb Lettuce

Sandwich Buffet **\$24.00 per person**
Choose two sandwiches from Sandwich Board Menu. Half sandwiches are displayed
with Mixed Green Salad, Pasta Salad and Sliced Fruit Platters.

**Desserts may be selected from the Á la Carte Collection or
specialty dessert menu for an additional charge.**

All sandwiches may be adapted to a Boxed Lunch, add \$3.50 per person.
Boxed Lunch includes Whole Fruit, Chocolate Chip Cookie, Potato Chips and Bottled
Water.

We are happy to help with vegan, gluten-free, kosher and allergy concerns in the planning process.
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 7 days prior to event. Choice menus are priced on the highest-priced entrée.

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Liberty Luncheon Salads

Served with Assorted Local Breads and Crackers with Butter
Locally Roasted and Ground Freshly Brewed Regular and Decaffeinated Coffee
Assorted Herbal Teas and Iced Tea

Seasonal Fruit Plate **\$17.50 per person**
Sliced Fruit and Berries with Cherry Chicken Salad or Tuna Salad. Served with
Greenfield Village® Hobo Bread

Caesar Salad **\$20.00 per person**
Romaine Hearts with Caesar Dressing. Topped with Focaccia Croutons, Shredded
Parmesan Cheese, Cherry Tomatoes and Your Choice of Grilled Chicken Breast, Grilled
Salmon Fillet or Gulf Shrimp

Antipasto Plate **\$18.50 per person**
Marinated Cheese Tortellini, Shaved Cured Meats, Olives and Artichokes, Roasted
Peppers, Fresh Mozzarella, Provolone, Parmesan Cheese and Herb Vinaigrette

Spinach and Apple **\$18.50 per person**
Baby Spinach, Spun Carrots, Sunflower Seeds, Sliced Strawberries, Crumbled Goat
Cheese, Roasted Apple Vinaigrette and Your Choice of Grilled Chicken Breast, Grilled
Salmon Fillet or Gulf Shrimp

Hoisin-Barbecued Flank Steak **\$20.00 per person**
Barbecued Lean Flank Steak Sliced over Mixed Greens with Red Pepper, Carrot,
Scallion, Cucumber and Crispy Wonton Garnish with Toasted Sesame Vinaigrette

Tuna Nicoise Salad **\$19.00 per person**
Seared Tuna, Haricot Vert, Steamed Red Potatoes, Teardrop Tomatoes, Boiled Egg,
Nicoise Olives and Sun-Dried Tomato Tapenade on Toasted Crouton, Served Over
Baby Greens with Balsamic Dijon Vinaigrette

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Hearty Plated Lunches

Served with Market Greens Salad* and Assorted Local Breads and Crackers with Butter
Locally Roasted and Ground Freshly Brewed Regular and Decaffeinated Coffee
Assorted Herbal Teas and Iced Tea

Stone-Ground Polenta Lasagna **\$17.00 per person**
Grilled Vegetable Pesto Ricotta Stuffing, Tomato Bean Ragout

Maple Seared Trout **\$19.00 per person**
Caramelized Cipollini Onions, Roasted Sweet Peppers and Late Harvest Sauce,
Chef's Selection of Starch and Seasonal Vegetables

Grilled Chicken Breast **\$18.00 per person**
Grilled Chicken Breast with Michigan Dried Cherry Port Wine Sauce, Chef's
Selection of Starch and Seasonal Vegetables

Stuffed Chicken Breast **\$19.00 per person**
Five-Mushroom Brie with Natural Sauce, Chef's Selection of Starch and Seasonal
Vegetables

Short Ribs **\$26.00 per person**
Slow-Cooked Short Ribs with Red Wine Demi-Glace, Chef's Selection of Starch and
Seasonal Vegetables

Stuffed Beef Tenderloin **\$28.00 per person**
Beef Tenderloin Stuffed with Spinach Bacon Gorgonzola Farce with Porcini
Essence, Chef's Selection of Starch and Seasonal Vegetables

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*See Star-Spangled Specialties for upgrades and additional course offerings.

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Landmark Lunch Buffets

One Hour Service Presentation

Locally Roasted and Ground Freshly Brewed Regular and Decaffeinated Coffee
Assorted Herbal Teas and Iced Tea

(Minimum of 25 guests)

Soup and Grilled Cheese Buffet **\$21.00 per person**
Tomato Soup, Black Bean Soup, Garnishes Including Sour Cream, Croutons, Tortilla Chips, Cheddar Cheese and Scallions, Pullman Bread with American Cheese, Brioche with Apple Butter and Brie, Parmesan-Crusted Rye with Gruyere and Smoked Bacon, Fresh Basil Panini with Prosciutto and Provolone

Deli-Style Buffet **\$22.00 per person**
Sliced Roast Beef, Turkey Breast, Bavarian Ham, Cheddar, Swiss and Provolone Cheeses, Assortment of Breads with Condiments, Country Potato Salad, Vegetable Pasta Salad, Garden Salad with Choice of Three Dressings, Sliced Fresh Fruit

Salad and Pasta Buffet **\$25.00 per person**
Roasted Breast of Chicken, Garden Salad with Choice of Dressings, Caesar Salad, Marinated Mushroom Orzo Salad, Caprese Salad, Ciabatta, Focaccia, Olive Bread, Cheese Tortellini with Olives and Sun-Dried Tomato in Pesto Cream, Cavatappi Pasta with Sausage, Capers, Artichokes, Roasted Red Peppers, Garlic and Extra-Virgin Olive Oil, Rotini with Marinara and Parmesan

(Minimum of 50 guests)

The Clocktower Buffet **\$32.00 per person**
Mixed Garden Lettuce with Assorted Dressings and Condiments; Grilled Asparagus Salad with Tomatoes, Mandarin Oranges and Feta Cheese; Stone-Ground Mustard Potato Salad; Seasonal Vegetables and Starch

Choice of 2 Entrées:

Seared Gruyere-Crusted Chicken with Parsley Butter Sauce
Salmon Tapenade
Cheese Ravioli with Pesto Cream
Grilled Flank Steak with Roasted Cipollini Jus

The Firestone Buffet **\$34.00 per person**
Baby Spinach Salad with Candied Pecans, Crisp Bacon, Spun Carrots, Pickled Red Onion and Apple Cider Honey Vinaigrette; Mini Iceberg Wedge Salad with Roma Tomato, Blue Cheese Dressing and Chopped Egg; Jicama, Cucumber and Cantaloupe Salad with Lime Cilantro Vinaigrette and Seasonal Starch and Vegetables

Choice of 2 Entrées:

Jerk Chicken with Roasted Peach and Fennel
Grilled Arctic Char with Saffron Potato Chowder
Five-Mushroom Beef Tips with Crispy Onions

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À la Carte Collection

Beverages

Pint of Milk Whole, Skim or Chocolate	\$4.00 each	Locally Roasted and Ground Freshly Brewed Coffee (Regular and Decaffeinated)	\$36.00 per gallon
Assorted Canned Soft Drinks, Pepsi®	\$2.50 each	Assorted Hot Herbal Teas	\$36.00 per gallon
16.9-oz. Bottled Spring Water	\$2.50 each	Hot Chocolate	\$28.00 per gallon
Starbucks Refreshers Assorted Flavors	\$3.50 each	Lemonade	\$20.00 per gallon
Red Bull Assorted Flavors	\$3.50 each	Iced Tea	\$20.00 per gallon
Orange, Apple, Cranberry and Grapefruit Juices	\$35.00 per gallon	House-Filtered Water	\$3.00 per bottle
		House-Filtered Flavored Water Fresh Cucumber, Orange or Lemon	\$20.00 per gallon

Treats and Snacks

Whole Fresh Fruit	\$2.00 each	Novelty Ice Cream Bars	\$4.00 each
Assorted Individual Yogurt	\$2.50 each	Jumbo Cookies Assorted Flavors	\$30.00 per dozen
Boxed Popcorn	\$3.00 per box	Assorted Granola Bars	\$24.00 per dozen
Better Made® Potato Chips	\$2.00 per bag	Rice Krispie Treats	\$26.00 per dozen
Better Made® Pretzels	\$2.00 per bag	Double-Fudge Brownies	\$36.00 per dozen
Fried Corn Tortilla Chips with Salsa and Guacamole	\$6.00 per person	Soft Pretzels Sticks	\$30.00 per dozen
Bar Mix or Mixed Nuts Small (serves 10)	\$16.50 each	Assorted Dessert Cones	\$36.00 per dozen
Large (serves 25)	\$27.50 each		

Minimum of 2 Dozen

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