



Great American Breakfast Buffets

50 Guest Minimum (unless otherwise noted)
and 60 Minute Service Presentation

Traditional Continental Breakfast Buffet

\$21.00 per person

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

Deluxe Continental Breakfast Buffet

\$24.00 per person

Sliced Seasonal Fresh Fruit, Assorted Freshly Baked Croissants, Apple Streusel Coffee Cake, Mini Yogurt Parfaits with Greek Yogurt, Berry Puree and Granola, Assorted Chilled Juices, Locally Roasted and Ground Freshly Brewed Regular and Decaffeinated Zingerman's Coffee and Assorted Herbal Teas

Farm Fresh Breakfast Buffet

\$33.00 per person

Sliced Seasonal Fresh Fruit, Scrambled Eggs Garnished with Cheddar Cheese, Sausage and Smoked Ham, Breakfast Potatoes, Breakfast Pastries, Freshly Baked Buttermilk Biscuits with Honey, Local Butter and Preserves, Assorted Chilled Juices, Locally Roasted and Ground Freshly Brewed Regular and Decaffeinated Zingerman's Coffee and Assorted Herbal Teas

Presidential Brunch Buffet (100 guest minimum)

\$54.00 per person

Sliced Seasonal Fresh Fruit, Scrambled Eggs with Cheddar Cheese, Assorted Breakfast Pastries with Butter and Preserves, Chef's Selection of Fresh Seasonal Vegetable, Locally Roasted and Ground, Freshly Brewed Regular and Decaffeinated Zingerman's Coffee and Assorted Herbal Teas

Choice of 1: French Toast with Maple Syrup and Fresh Berries, Freshly Baked Biscuits with Sausage Gravy and Black-Eyed Pea Gravy, Belgian Waffles with Maple Syrup and Whipped Cream

Choice of 1: Hashbrown Potatoes, Roasted Redskin Potatoes, Potatoes O'Brien

Choice of 1: Breakfast Sausage, Glazed Ham, House-Smoked Bacon

Choice of 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, Portobello Mushroom Ravioli with Sun-Dried Tomato Cream Sauce (V), Grilled Marinated Flank Steak with Rosemary Garlic Demi-Glace (GF, DF)

Breakfast Buffet Enhancements

Oatmeal Bar

\$8.00 per person

Hot Oatmeal Bar with Honey, Brown Sugar, Cinnamon, Raisins, Assorted Nuts on the side

Breakfast Skillets

Choose 1 for \$12.00 per person

Mushroom Florentine Skillet (V, GF)

Sautéed Mushrooms, Spinach, Peppers, Onions, Potatoes and Eggs; Topped with Aged Cheddar Cheese and Baked

Bacon, Potato and Leek Skillet (GF)

Sautéed Potatoes, Bacon, Leeks and Eggs; Topped with Aged Cheddar Cheese and Baked

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

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Availability, prices, and policies are subject to change.*

Rev 3/2/2026



Great American Plated Breakfast

25 Guest Minimum and 60 Minute Service Presentation

Served with Chilled Orange Juice,
Locally Roasted and Ground Freshly Brewed Regular and Decaffeinated
Zingerman's Coffee and Assorted Herbal Teas

American Pride

\$25.00 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

Country Salute

\$26.00 per person

Scrambled Eggs and Buttermilk Biscuits, Served with Breakfast Potatoes
Your Choice of Thick-Sliced Ham, Crisp Smoked Bacon or Sausage

Steak and Eggs

\$54.00 per person

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

Bakery and À la Carte Selections

Minimum of 2 Dozen

Assorted Whole Fresh Fruit	\$30.00 per dozen
Mini Granola, Berry and Yogurt Parfaits	\$50.00 per dozen
Fried Egg, Ham and Cheese on English Muffin	\$90.00 per dozen
Assorted Muffins	\$44.00 per dozen
Assorted Danishes	\$44.00 per dozen
Fresh Baked Cinnamon Rolls	\$50.00 per dozen

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Rev 1/22/2026



Innovator Meeting Package

75 Guest Minimum
Based on 6 Hour Rental**

\$70 per person

Traditional Continental Breakfast

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

Mid-Morning Coffee Refresh

Salad and Pasta Buffet with Roasted Chicken*

Garden Salad with Choice of Dressings, Caesar Salad, Greek Salad, Caprese Salad
Roasted Breast of Chicken
Assorted Local Breads with Butter
Cheese Tortellini with Olives and Sun-Dried Tomatoes in Pesto Cream
Chef's Selection of Gluten Free 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 Regular and
Decaffeinated Zingerman's Coffee, Assorted Herbal Teas, and Ice Water

Assorted Sodas available beginning at Lunch

Mid-Afternoon Break and Coffee Refresh

Assorted Freshly Baked Cookies

****Upgrade to The Clocktower Buffet for \$10 per person***

**Additional hours of beverage service \$3 per person, per hour

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Rev 3/17/2026



Visionary Meeting Package

75 Guest Minimum
Based on 6 Hour Rental**

\$85 per person

Deluxe Continental Breakfast

Sliced Seasonal Fruit, Assorted Freshly Baked Croissants, Apple Streusel Coffee Cake

Mini Yogurt Parfaits with Greek Yogurt, Berry Puree and Granola

Assorted Chilled Juices

Locally Roasted and Ground, Freshly Brewed Regular and
Decaffeinated Zingerman's Coffee, Assorted Herbal Teas, and Ice Water

Mid-Morning Break and Coffee Refresh

Granola Bars

Assorted Sodas & Energy Drinks available beginning at the Mid-Morning Break

The Clocktower Buffet

Mixed Greens Lettuce with Dressings

Grilled Asparagus Salad with Tomatoes, Mandarin Oranges and Feta Cheese

Stone-Ground Mustard Potato Salad

Seasonal Vegetables and Starch

Assorted Local Breads with Butter

Choice of 2 Entrees:

Gruyere-Crusted Chicken with Caramelized Onions and Pinot Noir Reduction

Herb Seared Chicken Breast with Rosemary Velouté Sauce (GF, DF)

Mirin-Chili Glazed Verlasso Salmon (GF, DF)

Italian Stuffed Peppers with Quinoa, Sautéed Vegetables, Fresh Herbs and Fresh Mozzarella,
with Roasted Tomato Basil Coulis Sauce (V, GF)

Grilled Flank Steak with Roasted Cipollini Jus (GF, DF)

Locally Roasted and Ground, Freshly Brewed Regular and
Decaffeinated Zingerman's Coffee, Assorted Herbal Teas, and Ice Water

Mid-Afternoon Break and Coffee Refresh

Your choice of Assorted Freshly Baked Brownies or Cookies

**Additional hours of beverage service \$3 per person, per hour

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Rev 3/17/2026



Plated Lunches

Plated Entrées

Served with Market Greens Salad with Baby Tomatoes, Cucumbers, and Radishes
Drizzled with White Balsamic Dressing, Chef's Selection of Starch and Seasonal Vegetables,
Assorted Local Breads with Butter, Locally Roasted and Ground Freshly Brewed Regular and
Decaffeinated Zingerman's Coffee and Assorted Herbal Teas

Grilled Chicken Breast Grilled Chicken Breast with Michigan Dried Cherry Port Wine Sauce	\$30.00 per person
Stuffed Chicken Breast Five-Mushroom Brie with Natural Sauce	\$32.00 per person
Valencia Orange and Ginger Glazed Grilled Salmon Marinated and Grilled Salmon Fillet topped with Valencia Orange-Ginger Glaze and Shaved Fennel (GF, DF)	\$40.00 per person
Short Ribs Slow-Cooked Short Ribs with Red Wine Demi-Glace	\$46.00 per person
Grilled Filet Mignon Shiitake Fricassee, Madeira Wine Sauce	\$65.00 per person

Plated Salad Entrées

Served with Assorted Local Breads with Butter
Locally Roasted and Ground Freshly Brewed Regular and Decaffeinated
Zingerman's Coffee and Assorted Herbal Teas

Spinach and Apple Salad Baby Spinach, Spun Carrots, Sunflower Seeds, Sliced Strawberries, Crumbled Goat Cheese, Roasted Apple Vinaigrette and Served with Grilled Chicken Breast^^	\$26.00 per person
Caesar Salad Romaine Hearts with Caesar Dressing. Topped with Focaccia Croutons, Shredded Parmesan Cheese, Cherry Tomatoes and Served with Grilled Chicken Breast^^	\$26.00 per person
Mediterranean Baby Kale Salad Baby Kale, Cucumbers, Scallions, Red Cabbage, Tomatoes, Watermelon Radish, Pomegranate Glazed Walnuts, Mint-Lemon Vinaigrette and Served with Grilled Chicken Breast^^	\$28.00 per person
Hoisin-Barbecued Flank Steak Salad Barbecued Lean Flank Steak Sliced over Mixed Greens with Red Pepper, Carrot, Scallion, Cucumber and Crispy Wonton Garnish with Toasted Sesame Vinaigrette	\$32.00 per person

^^Upgrade to White Wine Poached Salmon for \$5.00 per person

**Additional Courses and Desserts may be selected from the À la Carte Collection
or specialty menus for an additional charge.**

GF – Gluten Free, DF – Dairy Free

We are happy to help with vegan, gluten-free, kosher and allergy concerns in the planning process.
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 will incur a \$4 increase to each entrée.

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Rev 6/24/2026



The Village Sandwich Menu

Served with Choice of Pasta or Potato Salad
Locally Roasted and Ground Freshly Brewed Regular and Decaffeinated
Zingerman's Coffee, Assorted Herbal Teas

Vegetarian Wrap **\$20.00 per person**
Fresh Avocado, Roasted Red Peppers, Leaf Lettuce, Red Onion, Roma Tomatoes,
Cucumber and Hummus, Wrapped in Lavash

Middle Eastern Veggie Wrap (VG, GF) **\$23.00 per person**
Vegan Grape Leaves, Hummus, Lettuce, Pickled Turnips, Sumac Red Onions and
Pepperoncinis, Wrapped in Gluten Free Wrap

Chicken Caesar Sandwich **\$23.00 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 **\$23.00 per person**
Shaved Smoked Ham with Swiss Cheese, Lettuce, Tomato, Red Onion and Whole-Grain
Mustard on a Crusty Baguette

Tuscan Turkey Sandwich **\$24.00 per person**
Shaved Smoked Turkey, Provolone Cheese, Roasted Red Peppers, Red Onion, Lettuce,
Tomatoes, Sun-Dried Tomato Aioli on Grilled Sourdough Bread

Cold-Cut Sandwich **\$25.00 per person**
Salami, Capicola, Prosciutto, Fresh Mozzarella, Roasted Tomato, Arugula and Red
Pepper Rouille on Crusty Sourdough

Slow-Roasted Beef Sandwich **\$25.00 per person**
Shaved Slow-Roasted Beef on an Onion Roll with Horseradish Spread, Caramelized
Onions and Bibb Lettuce

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

All sandwiches may be adapted to a Boxed Lunch, add \$8.00 per person.
Boxed Lunch includes Whole Fruit, Chocolate Chip Cookie, Potato Chips and Bottled Water.

VG – Vegan, GF – Gluten Free

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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Rev 1/22/2026



Landmark Lunch Buffets

75 Guest Minimum and 60 Minute Service Presentation

Served with Locally Roasted and Ground Freshly Brewed Regular and Decaffeinated Zingerman's Coffee and Assorted Herbal Teas

Sandwich Buffet

\$32.00 per person

Assortment of Middle Eastern Veggie Wrap, Tuscan Turkey and Slow-Roasted Beef Sandwiches. Half sandwiches are displayed with Mixed Greens Salad, Pasta Salad, Better Made® Potato Chips and Sliced Fruit

Salad and Pasta Buffet

\$35.00 per person

Roasted Breast of Chicken, Garden Salad with Choice of Dressings, Caesar Salad, Greek Salad, Caprese Salad, Assorted Local Breads with Butter, Cheese Tortellini with Olives and Sun-Dried Tomatoes in Pesto Cream, Chef's Selection of Gluten Free Pasta with Sausage, Capers, Artichokes, Roasted Red Peppers, Garlic and Extra-Virgin Olive Oil, Rotini with Marinara and Parmesan

The Middle Eastern Buffet

\$45.00 per person

Vegetarian Grape Leaves, Fattoush Salad, Hummus, Fresh Pita Bread

Choice of 1 Starch:

Mediterranean Couscous (VG)

Cilantro-Garlic Spicy Potatoes (VG, GF)

Basmati Rice Pilaf (VG, GF)

Choice of 2 Entrées:

Chicken Gallaya (GF, DF) Tender chunks of Marinated Chicken Breast Sautéed with Peppers, Onions, Tomatoes, Mushrooms and Spices, Served with Garlic Sauce

Beef Kafta Kabob (GF, DF) Grilled Beef Kafta topped with Roasted Tomatoes and Sumac Onions, Served with Coriander Tahini

Lemon and Sumac Roasted Chicken Thighs with Pomegranate Glaze (GF, DF)

Eggplant-Chickpea Tagine (VG) Stewed Baby Eggplant, Chickpeas, Peppers and Onions, Served with Rich Tomato Gravy

Lebanese Lamb Meatballs Slow-Cooked in Herb Tomato Yogurt Sauce and topped with Toasted Pine Nuts

Add one additional entrée - \$8.00 per person

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

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

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Rev 2/17/2026



Landmark Lunch Buffets

75 Guest Minimum and 60 Minute Service Presentation

Served with Locally Roasted and Ground Freshly Brewed Regular and Decaffeinated Zingerman's Coffee and Assorted Herbal Teas

The Clocktower Buffet

\$45.00 per person

Mixed Greens Lettuce with Dressings; Grilled Asparagus Salad with Tomatoes, Mandarin Oranges and Feta Cheese; Stone-Ground Mustard Potato Salad; Seasonal Vegetables and Starch; Assorted Local Breads with Butter

Choice of 2 Entrées:

Gruyere-Crusted Chicken with Caramelized Onions and Pinot Noir Reduction

Herb Seared Chicken Breast with Rosemary Velouté Sauce (GF, DF)

Mirin-Chili Glazed Verlasso Salmon (GF, DF)

Italian Stuffed Peppers with Quinoa, Sautéed Vegetables, Fresh Herbs and Fresh Mozzarella, with Roasted Tomato Basil Coulis Sauce (V, GF)

Grilled Flank Steak with Roasted Cipollini Jus (GF, DF)

Add one additional entrée - \$8.00 per person

Add a premium vegetarian pasta entrée (chef's choice) - \$6.00 per person

The Firestone Buffet

\$52.00 per person

Baby Spinach Salad with Candied Pecans, Crisp Bacon, Spun Carrots, Pickled Red Onion and Apple Cider Vinaigrette; Mini Iceberg Wedge Salad with Roma Tomato, Blue Cheese Dressing and Chopped Egg; Jicama, Cucumber and Cantaloupe Salad with Lime Cilantro Vinaigrette; Seasonal Starch and Vegetables; Assorted Local Breads with Butter

Choice of 2 Entrées:

Caribbean Jerk Chicken with Roasted Peaches and Fennel (GF, DF)

Better Made® Potato Chip Crusted Walleye with Lemon Chive Aioli

Bayou Style Shrimp Scampi, Cajun Spiced Gulf Shrimp Sautéed in a White Wine Butter Sauce (GF)

Herb-Seared Chicken Breast with Golden Chantrell Mushroom Cream Sauce (GF)

Five-Mushroom Beef Tips with Espagnole Sauce (GF, DF)

Baja Potato Lentil Cake with Pico de Gallo and Roasted Poblano Pepper Sauce (VG, GF)

Spinach and Roasted Garlic Ravioli with Palomino Sauce, Asiago Cheese and Fresh Basil (V)

Add one additional entrée - \$8.00 per person

Add a premium vegetarian pasta entrée (chef's choice) - \$6.00 per person

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

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Rev 6/18/2026



À la Carte Collection

Beverages

Minimum of 6 Gallons

Pint of Milk Whole, Skim or Chocolate	\$4.00 each	Locally Roasted and Ground Freshly Brewed Zingerman's Coffee (Regular and Decaffeinated), Assorted Hot Herbal Teas	\$50.00 per gallon
Assorted Canned Soft Drinks, Pepsi®	\$4.00 each	Hot Chocolate	\$36.00 per gallon
16.9-oz. Bottled Spring Water	\$4.00 each	Hot Apple Cider	\$36.00 per gallon
Bubly Assorted Flavors	\$4.00 each	Orange, Cranberry and Grapefruit Juices	\$40.00 per gallon
Energy Drink Assorted Flavors	\$5.00 each	Guernsey Lemonade	\$36.00 per gallon
House-Filtered Flavored or Unflavored Water Fresh Cucumber, Orange or Lemon	\$20.00 per gallon	Iced Tea	\$36.00 per gallon

Treats and Snacks

Minimum of 2 Dozen

Whole Fresh Fruit	\$2.50 each	Assorted Granola Bars	\$36.00 per dozen
Assorted Individual Yogurt	\$2.50 each	Boxed Popcorn	\$36.00 per dozen
Novelty Ice Cream Bars	\$4.00 each	Jumbo Cookies Assorted Flavors	\$36.00 per dozen
Better Made® Potato Chips or Pretzels	\$2.50 per bag	Rice Krispie Treats	\$38.00 per dozen
Chex Mix or Gardetto's	\$3.00 per bag	Double-Fudge Brownies	\$38.00 per dozen
		Mini Granola, Berry and Yogurt Parfaits	\$50.00 per dozen

Breaks

Must be ordered for full guest count

Chips & Dip Snack Break Tortilla Chips, Pretzels, Wavy Potato Chips, Guacamole, Salsa, French Onion & Pimento Cheese Dips	\$12.00 per person
Fruit & Vegetable Snack Break Sliced Seasonal Fresh Fruit with Berries, Vegetable Crudites with Ranch & Hummus Dips	\$14.00 per person
Mediterranean Snack Break Hummus, Baba Ghanouj, Herb Roasted Chickpeas, Assorted Olives & Grilled Pita Bread	\$15.00 per person

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