



# 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, Local Butter and Preserves, Assorted Chilled Juices, Locally Roasted and Ground Freshly Brewed Regular and Decaffeinated Zingerman's Coffee and Assorted Herbal Teas and Local Dairy Milk

**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

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



# 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

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

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# 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 through the Mid-Afternoon Break*

## **Mid-Afternoon Break and Coffee Refresh**

Assorted Freshly Baked Cookies

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

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# **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

## **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

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

## **Mid-Afternoon Break and Coffee Refresh**

Your choice of Assorted Freshly Baked Brownies or Cookies

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

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# 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

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

## 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

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

^^Upgrade to Grilled Salmon Fillet for \$5.00 per person

**Additional Courses and Desserts may be selected from the Á 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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# 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 Á 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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# 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**

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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*

## 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*

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

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Rev 2/17/2026



# À la Carte Collection

## Beverages

Minimum of 6 Gallons

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

## Treats and Snacks

Minimum of 2 Dozen

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

## Breaks

Must be ordered for full guest count

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

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