



# Great American Breakfast Menu

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

## Traditional Continental Breakfast Buffet

**\$16.00 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 Zingerman's Coffee and Assorted Herbal Teas

## Healthy Harvest Breakfast Buffet

**\$20.00 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 Zingerman's Coffee and Assorted Herbal Teas

## Farm Fresh Breakfast Buffet

**\$26.00 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 Zingerman's Coffee and Assorted Herbal Teas and Local Dairy Milk

## Presidential Breakfast Buffet (100 guest minimum)

**\$41.00 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 Sautéed Apples, Fresh 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, Maple-Bourbon Grilled Chicken with Bourbon-Peppercorn Reduction, Roasted Salmon with Maple Glaze, Grilled Salmon with Pineapple Salsa, Herb-Dijon Crusted Whitefish with Dill Cream, Cheese Sacchetti with Herb-Pesto Cream, Swiss Chard Ravioli with Roasted Vegetable Bolognese, Grilled Marinated Flank Steak with Rosemary Garlic Demi-Glace (GF & DF)

## Enhance Your Breakfast Buffet

**Chef-Attended Stations\***

**\$7.50 per person, per item**

- Omelet
- Waffle

**\*Chef Fee**

**\$75.00 per 50 guests**

*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

## American Pride

**\$20.00 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 Zingerman's Coffee and Assorted Herbal Teas

## Country Salute

**\$20.50 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 Zingerman's Coffee and Assorted Herbal Teas

## Steak and Eggs

**\$26.00 per person**

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

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

## 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

**\$55 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 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

Ciabatta, Focaccia, and Olive Bread

Roasted Breast of Chicken

Cheese Tortellini with Olives and Sun-Dried Tomato 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

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

Assorted Freshly Baked Cookies and Brownies

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# The Village Sandwich Board

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** **\$18.00 per person**

Fresh Avocado, Roasted Red Peppers, Leaf Lettuce, Red Onion, Roma Tomatoes,  
Cucumber and Hummus, Wrapped in Grilled Spinach Lavash

**Chicken Caesar Sandwich** **\$20.00 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** **\$20.50 per person**

Shaved Smoked Ham with Swiss Cheese, Lettuce, Tomato, Red Onion and Whole-Grain  
Mustard on a Crusty Baguette

**Parmesan-Crusted Turkey Sandwich** **\$21.00 per person**

Shaved Smoked Turkey, Swiss Cheese, Dijon Aioli, Tomatoes and Smoked Bacon on  
Parmesan-Crusted Rye Bread

**Cold-Cut Sandwich** **\$21.00 per person**

Salami, Capicola, Prosciutto, Fresh Mozzarella, Roasted Tomato, Arugula and Red  
Pepper Rouille on Crusty Sourdough

**Slow-Roasted Beef Sandwich** **\$22.50 per person**

Shaved Slow-Roasted Beef on an Onion Roll with Horseradish Spread, Caramelized  
Onions and Bibb Lettuce

**Sandwich Display** **\$25.00 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 \$6.00 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 with Butter  
Locally Roasted and Ground Freshly Brewed Regular and Decaffeinated  
Zingerman's Coffee and Assorted Herbal Teas

**Seasonal Fruit Plate** **\$20.50 per person**  
Sliced Fruit and Berries with Cherry Chicken Salad or Tuna Salad. Served with  
Greenfield Village® Hobo Bread

**Antipasto Plate** **\$21.50 per person**  
Marinated Cheese Tortellini, Shaved Cured Meats, Olives and Artichokes, Roasted  
Peppers, Fresh Mozzarella, Provolone, Parmesan Cheese and Herb Vinaigrette

**Spinach and Apple** **\$21.50 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

**Tuna Nicoise Salad** **\$22.00 per person**  
Seared Tuna, Haricots Verts, 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

**Caesar Salad** **\$23.00 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

**Hoisin-Barbecued Flank Steak** **\$24.00 per person**  
Barbecued Lean Flank Steak Sliced over Mixed Greens with Red Pepper, Carrot,  
Scallion, Cucumber and Crispy Wonton Garnish with Toasted Sesame Vinaigrette

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specialty dessert menu for an additional charge.**

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# Hearty Plated Lunches

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

**Grilled Chicken Breast** **\$21.00 per person**  
Grilled Chicken Breast with Michigan Dried Cherry Port Wine Sauce, Chef's  
Selection of Starch and Seasonal Vegetables

**Maple Seared Trout** **\$22.00 per person**  
Caramelized Cipollini Onions, Roasted Sweet Peppers and Late Harvest Sauce,  
Chef's Selection of Starch and Seasonal Vegetables

**Stuffed Chicken Breast** **\$22.00 per person**  
Five-Mushroom Brie with Natural Sauce, Chef's Selection of Starch and Seasonal  
Vegetables

**Short Ribs** **\$31.00 per person**  
Slow-Cooked Short Ribs with Red Wine Demi-Glace, Chef's Selection of Starch and  
Seasonal Vegetables

**Stuffed Beef Tenderloin** **\$36.00 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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specialty dessert menu for an additional charge.**

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

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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

60 Minute Service Presentation

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

(Minimum of 25 guests)

**Soup and Grilled Cheese Buffet** **\$23.00 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** **\$24.00 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** **\$27.00 per person**

Roasted Breast of Chicken, Garden Salad with Choice of Dressings, Caesar Salad, Greek Salad, Caprese Salad, Ciabatta, Focaccia, Olive Bread, Cheese Tortellini with Olives and Sun-Dried Tomato 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

(Minimum of 50 guests)

**The Clocktower Buffet** **\$34.00 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 Parsley Butter Sauce

Salmon Tapenade

Cheese Ravioli with Pesto Cream

Grilled Flank Steak with Roasted Cipollini Jus

**The Firestone Buffet** **\$36.00 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; Assorted Local Breads with Butter

**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

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

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# À la Carte Collection

## Beverages

<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)	\$42.00 per gallon
<b>Assorted Canned Soft Drinks, Pepsi®</b>	\$3.00 each	<b>Assorted Hot Herbal Teas</b>	\$36.00 per gallon
<b>16.9-oz. Bottled Spring Water</b>	\$3.00 each	<b>Hot Chocolate</b>	\$28.00 per gallon
<b>Bubly</b> Assorted Flavors	\$3.00 each	<b>Hot Apple Cider</b>	\$28.00 per gallon
<b>Red Bull</b> Assorted Flavors	\$3.50 each	<b>Guernsey Lemonade</b>	\$28.00 per gallon
<b>Orange, Apple, Cranberry and Grapefruit Juices</b>	\$35.00 per gallon	<b>Iced Tea</b>	\$20.00 per gallon
		<b>House-Filtered Water</b>	\$3.00 per bottle
		<b>House-Filtered Flavored Water</b> Fresh Cucumber, Orange or Lemon	\$20.00 per gallon

## Treats and Snacks

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

### Minimum of 2 Dozen

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