



Great American Breakfast Menu

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

Traditional Continental Breakfast Buffet

\$17.00 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

\$20.00 per person

Sliced Seasonal Fresh Fruit, Assorted Bagels with Plain Cream Cheese, Whipped Berry Schmeear, Chive and Garlic Schmeear, 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

\$27.00 per person

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, Assorted Chilled Juices, 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)

\$42.00 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*

\$8.50 per person, per item

- Omelet
- Waffle

***Chef Fee**

\$100.00 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

\$21.00 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

\$21.50 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

\$27.00 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	\$90.00 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

\$62 per person

Deluxe Continental Breakfast

Sliced Seasonal Fruit

Assorted Bagels with Plain Cream Cheese, Whipped Berry Schmeat, Chive and Garlic Schmeat

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 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

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Rev 9/6/2024



Visionary Meeting Package

50 Guest Minimum

\$65 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

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 Parsley Butter Sauce

Salmon Tapenade

Cheese Ravioli with Pesto Cream

Grilled Flank Steak with Roasted Cipollini Jus

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 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 **\$19.00 per person**

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

Chicken Caesar Sandwich **\$21.00 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 **\$21.50 per person**

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

Parmesan-Crusted Turkey Sandwich **\$22.00 per person**

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

Cold-Cut Sandwich **\$22.00 per person**

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

Slow-Roasted Beef Sandwich **\$23.50 per person**

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

Sandwich Display **\$26.00 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 **\$21.50 per person**

Sliced Fruit and Berries with Cherry Chicken Salad or Tuna Salad. Served with Greenfield Village® Hobo Bread

Antipasto Plate **\$22.50 per person**

Marinated Cheese Tortellini, Shaved Cured Meats, Olives and Artichokes, Roasted Peppers, Fresh Mozzarella, Provolone, Parmesan Cheese and Herb Vinaigrette

Spinach and Apple **\$22.50 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 **\$23.00 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 **\$24.00 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 **\$25.00 per person**

Barbecued Lean Flank Steak Sliced over Mixed Greens with Red Pepper, Carrot, Scallion, Cucumber and Crispy Wonton Garnish with Toasted Sesame Vinaigrette

Desserts may be selected from the Á la Carte Collection or 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 **\$25.00 per person**
Grilled Chicken Breast with Michigan Dried Cherry Port Wine Sauce, Chef's
Selection of Starch and Seasonal Vegetables

Maple Seared Trout **\$25.00 per person**
Caramelized Cipollini Onions, Roasted Sweet Peppers and Late Harvest Sauce,
Chef's Selection of Starch and Seasonal Vegetables

Stuffed Chicken Breast **\$27.00 per person**
Five-Mushroom Brie with Natural Sauce, Chef's Selection of Starch and Seasonal
Vegetables

Short Ribs **\$37.00 per person**
Slow-Cooked Short Ribs with Red Wine Demi-Glace, Chef's Selection of Starch and
Seasonal Vegetables

Stuffed Beef Tenderloin **\$40.00 per person**
Beef Tenderloin Stuffed with Spinach Bacon Gorgonzola Farce with Porcini
Essence, Chef's Selection of Starch and Seasonal Vegetables

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

*See Hors d'Oeuvres, Appetizers, Soups and Premium Salads menu for upgrades and additional course offerings.

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

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 **\$24.00 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 **\$25.00 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 **\$28.00 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

(Minimum of 50 guests)

The Clocktower Buffet **\$35.00 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 **\$37.00 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 À la Carte Collection or specialty dessert menu for an additional charge

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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 Zingerman's Coffee (Regular and Decaffeinated)	\$48.00 per gallon
Assorted Canned Soft Drinks, Pepsi®	\$4.00 each	Assorted Hot Herbal Teas	\$48.00 per gallon
16.9-oz. Bottled Spring Water	\$4.00 each	Hot Chocolate	\$28.00 per gallon
Bubly Assorted Flavors	\$4.00 each	Hot Apple Cider	\$28.00 per gallon
Red Bull Assorted Flavors	\$4.50 each	Guernsey Lemonade	\$28.00 per gallon
Orange, Apple, Cranberry and Grapefruit Juices	\$35.00 per gallon	Iced Tea	\$20.00 per gallon
		House-Filtered Flavored or Unflavored 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	Assorted Granola Bars	\$24.00 per dozen
Boxed Popcorn	\$3.00 per box	Jumbo Cookies Assorted Flavors	\$30.00 per dozen
Better Made® Potato Chips	\$2.00 per bag	Rice Krispie Treats	\$30.00 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	Assorted Dessert Cones	\$36.00 per dozen
Bar Mix or Mixed Nuts Small (serves 10)	\$16.50 each		
Large (serves 25)	\$27.50 each		

Minimum of 2 Dozen

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