Lovett Hall Brunch Social Package
100 Guest Minimum
Available for daytime events only in Lovett Hall
Sorry, no substitutions

Classic Bar Package, 3-hours
Includes Sparkling Wine, Mimosas and Bellini's
See Beverage Menus for details, signature drinks, and premium options

Butler Passed Hors d’Oeuvres (Select 3)
- Tomato-Basil Bruschetta on Parmesan Toast (V)
- Ricotta Cheese, Fig, Toasted Almonds, Crostini (V)
- Apple Butter and Dried Cherry Brie Tart (V)
- Cherry Chicken Salad Savory Cup (DF)
- Raclette Tartlet, Caramelized Apples, Crispy Bacon
- Smoked Salmon, Lemon-Dill Crème Fraîche, Caper, Rye

Champagne Toast

Buffet Selections
(Select 1)
- French Toast with Maple Syrup and Sautéed Apples (V)
- Fresh Baked Biscuits with Sausage Gravy and Black-Eyed Pea Gravy
- Belgian Waffles with Maple Syrup and Whipped Cream (V)

(Select 1)
- Hashbrown Potatoes (VG, GF & DF)
- Roasted Redskin Potatoes (VG, GF & DF)
- Potatoes O'Brien (VG, GF & DF)
- Breakfast Sausage (GF & DF)
- Glazed Ham (GF & DF)
- House-Smoked Bacon (GF & DF)

(Select 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 (V)
- Swiss Chard Ravioli with Roasted Vegetable Bolognese (V)
- Grilled Marinated Flank Steak with Rosemary Garlic Demi-Glace (GF & DF)

Buffet Accompaniments
- Sliced Seasonal Fresh Fruit (VG, GF & DF)
- Scrambled Eggs with Cheddar Cheese (GF)
- Assorted Breakfast Pastries with Butter and Preserves (V)
- Chef’s Selection of Fresh Seasonal Vegetable (VG, GF & DF)

Beverages
Locally Roasted and Ground, Freshly Brewed Regular and Decaffeinated Zingerman’s Coffee
Assortment of Fine Herbal Teas

Wedding Cake Service
Client-Supplied Wedding Cake Cut and Served

$74 per person

Enhance your Buffet with a Chef-Attended Station
- Omelet Station - $6.50 per person
- Waffle Station - $6.50 per person
*Chef Fee* - $75 per 50 guests

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

We are happy to help with vegan, gluten-free, halal, kosher and allergy concerns in the planning process.

Above prices are subject to 6% sales tax and 23% service charge.
Prices and policies are subject to change.

Rev 2/16/2021
Lovett Hall Lunch Social Package
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Classic Bar Package, 3-hours
Includes Sparkling Wine, Mimosas and Bellini’s
See Beverage Menus for details, signature drinks, and premium options

Hors d’Oeuvres (1 hour)
Display of Gourmet Cheese and Fruit

Butler Passed Hors d’Oeuvres (select 2)
- Tomato-Basil Bruschetta on Parmesan Toast (V)
- Crab Cake, Lime Chili Mayonnaise
- Vegetable Spring Roll, Sweet Chili Mustard (VG & DF)
- Wild Mushrooms with Brie Cream in Phyllo Cup
- Tandoori Chicken Skewer with Mago Chutney
- Cherry Chicken Salad Savory Cup (DF)

Champagne Toast

Salad Course
Market Greens with Baby Tomatoes, Cucumbers, and Radishes
Drizzled with White Balsamic Dressing
Upgrade to Caesar Salad $3.00 per person or Michigan-Inspired Salad $5.00 per person

Assorted Local Breads with Butter

Entrée Selections
Our chef pairs each entrée with an appropriate starch and fresh seasonal vegetables

Grilled Chicken Breast (GF) $60.00 per person
Michigan Dried Cherry Port Sauce

Maple Seared Trout (GF) $60.00 per person
Caramelized Cipollini Onions, Roasted Sweets Peppers and Late Harvest Sauce

Stuffed Chicken Breast (GF) $60.00 per person
Five-Mushroom Brie with Natural Sauce

Short Ribs (GF) $67.00 per person
Red Wine Demi-Glace

Stuffed Beef Tenderloin (GF) $69.00 per person
Stuffed with Spinach Bacon Gorgonzola Farce with Porcini Essence

Beverages
Locally Roasted and Ground, Freshly Brewed Regular and Decaffeinated Zingerman’s Coffee
Assortment of Fine Herbal Teas

Wedding Cake Service
Client-Supplied Wedding Cake Cut and Served

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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 10 days prior to the event. Choice menus are priced on the highest-priced entrée.

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Rev. 2/16/2021