



# Great American Breakfast Menu

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

**Traditional Continental Breakfast Buffet** **\$19.00 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** **\$23.00 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** **\$30.00 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 Brunch Buffet (100 guest minimum)** **\$45.00 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)

*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** **\$24.00 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** **\$24.00 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** **\$36.00 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

<b>Assorted Whole Fresh Fruit</b>	<b>\$24.00 per dozen</b>
<b>Granola, Berry and Yogurt Parfaits</b>	<b>\$50.00 per dozen</b>
<b>Fried Egg, Ham and Cheese on Flatbread</b>	<b>\$90.00 per dozen</b>
<b>Assorted Muffins</b>	<b>\$44.00 per dozen</b>
<b>Breakfast Pastries</b>	<b>\$44.00 per dozen</b>
<b>Fresh Bagels with Flavored Cream Cheeses</b>	<b>\$44.00 per dozen</b>

**Minimum of 2 Dozen**

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# Innovator Meeting Package

75 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**

### **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

**\$82 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 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 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 the Mid-Morning Break through the Mid-Afternoon Break*

## Mid-Afternoon Break and Coffee Refresh

Your choice of Assorted Freshly Baked Brownies or Cookies

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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** **\$20.00 per person**

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

**Chicken Caesar Sandwich** **\$22.00 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** **\$22.00 per person**

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

**Parmesan-Crusted Turkey Sandwich** **\$23.00 per person**

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

**Cold-Cut Sandwich** **\$23.00 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

**Sandwich Display** **\$28.00 per person**

Three sandwich options including Vegetarian Wrap and your choice of the above.  
Half sandwiches are displayed with Mixed Green Salad, Pasta Salad and Sliced Fruit

**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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# Plated Lunches

## Plated Salads

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** **\$26.00 per person**

Baby Spinach, Spun Carrots, Sunflower Seeds, Sliced Strawberries, Crumbled Goat Cheese, Roasted Apple Vinaigrette and Your Choice of Grilled Chicken Breast or Grilled Salmon Fillet

**Caesar Salad** **\$26.00 per person**

Romaine Hearts with Caesar Dressing. Topped with Focaccia Croutons, Shredded Parmesan Cheese, Cherry Tomatoes and Your Choice of Grilled Chicken Breast or Grilled Salmon Fillet

**Hoisin-Barbecued Flank Steak** **\$30.00 per person**

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

## 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** **\$28.00 per person**

Grilled Chicken Breast with Michigan Dried Cherry Port Wine Sauce

**Maple Seared Trout** **\$28.00 per person**

Caramelized Cipollini Onions, Roasted Sweet Peppers and Late Harvest Sauce

**Stuffed Chicken Breast** **\$30.00 per person**

Five-Mushroom Brie with Natural Sauce

**Short Ribs** **\$40.00 per person**

Slow-Cooked Short Ribs with Red Wine Demi-Glace

**Grilled Filet Mignon** **\$45.00 per person**

Shiitake Fricassee, Madeira Wine Sauce

**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.

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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

## Deli-Style Buffet

**\$28.00 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

**\$30.00 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 Clocktower Buffet

**\$40.00 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

**\$45.00 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:

Jerk Chicken with Roasted Peach and Fennel

Grilled Arctic Char with Saffron Potato Chowder

Five-Mushroom Beef Tips with Crispy

**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)	\$50.00 per gallon
<b>Assorted Canned Soft Drinks, Pepsi®</b>	\$4.00 each	<b>Assorted Hot Herbal Teas</b>	\$50.00 per gallon
<b>16.9-oz. Bottled Spring Water</b>	\$4.00 each	<b>Hot Chocolate</b>	\$36.00 per gallon
<b>Bubly</b> Assorted Flavors	\$4.00 each	<b>Hot Apple Cider</b>	\$36.00 per gallon
<b>Energy Drink</b> Assorted Flavors	\$4.50 each	<b>Guernsey Lemonade</b>	\$30.00 per gallon
<b>Orange, Apple, Cranberry and Grapefruit Juices</b>	\$35.00 per gallon	<b>Iced Tea</b>	\$30.00 per gallon
		<b>House-Filtered Flavored or Unflavored Water</b> Fresh Cucumber, Orange or Lemon	\$20.00 per gallon

## Treats and Snacks

<b>Whole Fresh Fruit</b>	\$2.00 each	<b>Minimum of 2 Dozen</b>	
<b>Assorted Individual Yogurt</b>	\$2.50 each	<b>Assorted Granola Bars</b>	\$36.00 per dozen
<b>Novelty Ice Cream Bars</b>	\$4.00 each	<b>Boxed Popcorn</b>	\$36.00 per dozen
<b>Better Made® Potato Chips</b>	\$2.50 per bag	<b>Jumbo Cookies</b> Assorted Flavors	\$36.00 per dozen
<b>Better Made® Pretzels</b>	\$2.50 per bag	<b>Rice Krispie Treats</b>	\$38.00 per dozen
<b>Fried Corn Tortilla Chips with Salsa and Guacamole</b>	\$6.00 per person	<b>Double-Fudge Brownies</b>	\$38.00 per dozen
<b>Bar Mix or Mixed Nuts</b> Small (serves 10)	\$16.50 each		
Large (serves 25)	\$27.50 each		

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