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

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.

Rev 12/13/2023
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

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

Rev 12/13/2023
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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Rev 12/13/2023
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

<table>
<thead>
<tr>
<th>Sandwich</th>
<th>Price</th>
<th>Description</th>
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</thead>
<tbody>
<tr>
<td>Vegetarian Wrap</td>
<td>$18.00</td>
<td></td>
</tr>
<tr>
<td>Fresh Avocado, Roasted Red Peppers, Leaf Lettuce, Red Onion, Roma Tomatoes, Cucumber and Hummus, Wrapped in Grilled Spinach Lavash</td>
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<tr>
<td>Chicken Caesar Sandwich</td>
<td>$20.00</td>
<td></td>
</tr>
<tr>
<td>Garlic Herb-Roasted Chicken Breast on Focaccia Bread, Topped with Romaine Hearts Tossed in our Caesar Dressing and Sliced Ripe Tomato</td>
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<td></td>
</tr>
<tr>
<td>Bavarian Ham Sandwich</td>
<td>$20.50</td>
<td></td>
</tr>
<tr>
<td>Shaved Smoked Ham with Swiss Cheese, Lettuce, Tomato, Red Onion and Whole-Grain Mustard on a Crusty Baguette</td>
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<td></td>
</tr>
<tr>
<td>Parmesan-Crusted Turkey Sandwich</td>
<td>$21.00</td>
<td></td>
</tr>
<tr>
<td>Shaved Smoked Turkey, Swiss Cheese, Dijon Aioli, Tomatoes and Smoked Bacon on Parmesan-Crusted Rye Bread</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Cold-Cut Sandwich</td>
<td>$21.00</td>
<td></td>
</tr>
<tr>
<td>Salami, Capicola, Prosciutto, Fresh Mozzarella, Roasted Tomato, Arugula and Red Pepper Rouille on Crusty Sourdough</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Slow-Roasted Beef Sandwich</td>
<td>$22.50</td>
<td></td>
</tr>
<tr>
<td>Shaved Slow-Roasted Beef on an Onion Roll with Horseradish Spread, Caramelized Onions and Bibb Lettuce</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Sandwich Display</td>
<td>$25.00</td>
<td></td>
</tr>
<tr>
<td>Choose two sandwiches from Sandwich Board Menu. Half sandwiches are displayed with Mixed Green Salad, Pasta Salad and Sliced Fruit Platters.</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

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.

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

Rev 12/13/2023
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

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

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

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Rev 12/13/2023
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

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

*See Star-Spangled Specialties 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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(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 2Entrées:
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 2Entrées:
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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Á la Carte Collection

Beverages

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Pint of Milk Whole, Skim or Chocolate</td>
<td>$4.00 each</td>
</tr>
<tr>
<td>Assorted Canned Soft Drinks, Pepsi®</td>
<td>$3.00 each</td>
</tr>
<tr>
<td>16.9-oz. Bottled Spring Water</td>
<td>$3.00 each</td>
</tr>
<tr>
<td>Bubly Assorted Flavors</td>
<td>$3.00 each</td>
</tr>
<tr>
<td>Red Bull Assorted Flavors</td>
<td>$3.50 each</td>
</tr>
<tr>
<td>Orange, Apple, Cranberry and Grapefruit</td>
<td>$35.00 per gallon</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Local Roasted and Ground Freshly Brewed</th>
<th>Zingerman's Coffee (Regular and Decaffeinated)</th>
</tr>
</thead>
<tbody>
<tr>
<td>$42.00 per gallon</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Assorted Hot Herbal Teas</td>
<td>$36.00 per gallon</td>
</tr>
<tr>
<td>Hot Chocolate</td>
<td>$28.00 per gallon</td>
</tr>
<tr>
<td>Hot Apple Cider</td>
<td>$28.00 per gallon</td>
</tr>
<tr>
<td>Guernsey Lemonade</td>
<td>$28.00 per gallon</td>
</tr>
<tr>
<td>Iced Tea</td>
<td>$20.00 per gallon</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>House-Filtered Water</td>
<td>$3.00 per bottle</td>
</tr>
<tr>
<td>House-Filtered Flavored Water</td>
<td>$20.00 per gallon</td>
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Treats and Snacks

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

Minimum of 2 Dozen

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Rev 12/13/2023