



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 Schmear, Chive and Garlic Schmear, 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

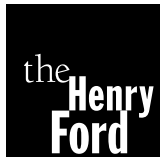
Choice of 1: Hashbrown Potatoes, Roasted Redskin Potatoes, Potatoes O'Brien

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.*

Rev 3/3/2025



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 À 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	\$44.00 per dozen
Breakfast Pastries	\$44.00 per dozen
Fresh Bagels with Flavored Cream Cheeses	\$44.00 per dozen

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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Rev 3/3/2025



Visionary Meeting Package

75 Guest Minimum

\$82 per person

Deluxe Continental Breakfast

Sliced Seasonal Fruit

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

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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Rev 3/3/2025



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 Served with Grilled Chicken Breast
Upgrade to Grilled Salmon Fillet for \$5.00 per person

Caesar Salad **\$26.00 per person**
Romaine Hearts with Caesar Dressing. Topped with Focaccia Croutons, Shredded Parmesan
Cheese, Cherry Tomatoes and Served with Grilled Chicken Breast
Upgrade to Grilled Salmon Fillet for \$5.00 per person

Hoisin-Barbecued Flank Steak **\$32.00 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

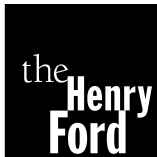
**Desserts may be selected from the À la Carte Collection or
specialty dessert menu for an additional charge.**

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

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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Rev 11/10/2025



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

Minimum of 6 Gallons

Pint of Milk

Whole, Skim or Chocolate \$4.00 each

Assorted Canned Soft Drinks, Pepsi® \$4.00 each

16.9-oz. Bottled Spring Water \$4.00 each

Bubly

Assorted Flavors \$4.00 each

Energy Drink

Assorted Flavors \$5.00 each

Locally Roasted and Ground Freshly Brewed

Zingerman's Coffee (Regular and Decaffeinated),

Assorted Hot Herbal Teas \$50.00 per gallon

Hot Chocolate \$36.00 per gallon

Hot Apple Cider \$36.00 per gallon

Orange, Cranberry and Grapefruit Juices

\$36.00 per gallon

Guernsey Lemonade \$30.00 per gallon

Iced Tea \$30.00 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

Assorted Individual Yogurt \$2.50 each

Novelty Ice Cream Bars \$4.00 each

Better Made® Potato Chips \$2.50 per bag

Better Made® Pretzels \$2.50 per bag

Fried Corn Tortilla Chips
with Salsa and Guacamole \$6.00 per person

Bar Mix or Mixed Nuts

Small (serves 10) \$16.50 each

Large (serves 25) \$27.50 each

Minimum of 2 Dozen

Assorted Granola Bars \$36.00 per dozen

Boxed Popcorn \$36.00 per dozen

Jumbo Cookies

Assorted Flavors \$36.00 per dozen

Rice Krispie Treats \$38.00 per dozen

Double-Fudge Brownies \$38.00 per dozen

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