



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'Ouevres (Select 3)

Tomato-Basil Bruschetta on Parmesan Toast (V) Cherry Chicken Salad Savory Cup (DF)
Ricotta Cheese, Fig, Toasted Almonds, Crostini (V) Raclette Tartlet, Caramelized Apples, Crispy Bacon
Apple Butter and Dried Cherry Brie Tart (V) Smoked Salmon, Lemon-Dill Crème Fraiche, Capers, 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)

(Select 1)

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 24% service charge.
Availability, prices, and policies are subject to change.*



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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)	Wild Mushrooms with Brie Cream in Phyllo Cup
Crab Cake, Lime Chili Mayonnaise	Tandoori Chicken Skewer with Mago Chutney
Vegetable Spring Roll, Sweet Chili Mustard (VG & DF)	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	Stuffed Chicken Breast (GF) \$60.00 per person Five-Mushroom Brie with Natural Sauce
Maple Seared Trout (GF) \$60.00 per person Caramelized Cipollini Onions, Roasted Sweets Peppers and Late Harvest 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

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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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