

Plated Brunch Menu

\$36 per person | 20 person minimum

Add 6% Michigan State Sales Tax and 22% service fee

Includes dining tables, our standard chair, black linen napkins, china and flatware



INTRODUCTION

Choose ONE | Each guest will receive the same selection

BERRY PARFAIT

Gluten-Free & Vegetarian

Greek yogurt, granola & fresh berries

CAESAR

Traditional Caesar salad of romaine lettuce, house-made Focaccia croutons & grated Parmesan tossed in Caesar dressing

MIXED GREENS Gluten & Dairy-Free

Tomato, cucumber, shredded carrot, red onion & house made lemon-basil vinaigrette

SHRIMP BISQUE

Chive Oil

ENTRÉE Choose TWO

Add \$5 per person for a third option

When offering a choice, advance selections are required.

BANANAS FOSTER BRIOCHE FRENCH TOAST

Vegetarian

*BREAKFAST FLATBREAD

Spinach, roasted tomato, bacon, mozzarella & fried egg

*DECONSTRUCTED BEEF WELLINGTON | Add \$16

4 ounce beef tenderloin prepared medium-rare to medium with puff pastry, boursin-mushroom duxelle & red wine demi-glace; served with roasted potatoes and green beans

DEEP DISH QUICHE Vegetarian

Braised leeks, roasted peppers & smoked Gouda

EGG FRITTATA Gluten-Free & Vegetarian

This crustless egg dish is a gluten-free alternative to quiche

*SALMON LOX

House smoked salmon, capers, cream cheese, red onion & egg; served on toasted baguette | Add \$12

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.

DESSERT

Add \$12 per person

Choose ONE

Add \$2 per person per additional option

CLASSIC CRÈME BRÛLÉE

Gluten-Free

COCONUT PINEAPPLE PARFAIT

Gluten-Free & Vegan

FLOURLESS CHOCOLATE TORTE

Gluten-Free

NEW YORK CHEESECAKE

