

Plated Brunch Menu

\$38 per person | 20 person minimum

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

Includes dining tables, black linen tablecloths, black linen napkins, china and silverware



INTRODUCTION

Choose ONE | Each guest will receive the same selection

BERRY PARFAIT 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 GF Vegan

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 choice
When offering a choice, advance selections are required.

BANANAS FOSTER BRIOCHE FRENCH TOAST

Vegetarian

Pure Maple Syrup

***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 breakfast potatoes and green beans

DEEP DISH QUICHE Vegetarian

Braised leeks, roasted peppers & smoked Gouda

***SALMON LOX**

House smoked salmon, capers, cream cheese, red onion & egg; served on toasted baguette

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

DESSERT

Choose ONE | Each guest will receive the same selection

CLASSIC CRÈME BRÛLÉE

Gluten-Free

COCONUT PINEAPPLE PARFAIT

Vegan

FLOURLESS CHOCOLATE TORTE

Gluten-Free

NEW YORK CHEESECAKE

