

BREAKFAST BUFFETS

Fluffy scrambled eggs and a hot cup of coffee: what a great way to start the day! Breakfast menus may be served as late as 11am for brunch events.

Breakfast Buffet menu pricing includes white foam disposables, paper napkins, and white plasticware forks, knives, and spoons. Chafers are included for full service events at no charge.

Please note that there is additional 6% Michigan Sales Tax and 18% Service Charge to all food and beverage pricing.

The Frenchman

50-100 Guests **\$13.00 per Guest**
 101-200 Guests **\$11.50 per Guest**

French Toast Strata
 with Tart Michigan Cherries and Warm Syrup
Scrambled Eggs
Hashbrowns
Maple Sausage Links
Muffins, Danish, Bagels with Cream Cheese, Butter & Jam
Seasonal Fruit Salad
Chilled Assorted Juices
Coffee, Decaf, and Hot Tea

The All-American

50-100 Guests **\$10.00 per Guest**
 101-200 Guests **\$8.50 per Guest**

Scrambled Eggs
 with Sauteed Onions, Peppers & Cheese
Biscuits with Sausage Gravy
Muffins, Danish, Bagels with Cream Cheese, Butter & Jam
Seasonal Fruit Salad
Chilled Assorted Juices
Coffee, Decaf, and Hot Tea

The Rancheros

50-100 Guests **\$13.00 per Guest**
 101-200 Guests **\$11.50 per Guest**

Breakfast Burritos
 with Roasted Red Pepper and Cheese Scrambled Eggs
Refried Beans and Salsa
Thick-Sliced Ham
Muffins, Danish, Bagels with Cream Cheese, Butter & Jam
Seasonal Fruit Salad
Chilled Assorted Juices
Coffee, Decaf, and Hot Tea

WE CAN CUSTOMIZE ANY MENU: JUST ASK!

PHONE 313-922-3000

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Breakfast Buffet Additions

Smoked Salmon Platter (Serves 15-25) \$125.00

With Cream Cheese, Capers, Chopped Red Onion, Chopped Egg

Jumbo Shrimp Cocktail (3 pieces) \$4.95 per Guest

Omelette Station \$3.50 per Guest

\$125.00 Additional Chef Fee

Made-to-order with choice of Vegetable, Cheese, and Meat fillings

Carving Station \$4.50 per Guest

\$125.00 Additional Chef Fee

Roast Turkey Breast and Beef Tenderloin with Silver Dollar Rolls, Grainy Mustard, and Horseradish Cream

Crepes Suzette \$3.50 per Guest

\$125.00 Additional Chef Fee

Flambeed-to-order with a pat of creamy butter and orange liqueur, filled with Apple, Cherry, or Chocolate, topped with Whipped Cream.

Smoothies & Frozen Cappuccino \$6.00 per Guest

Includes Bar Blenders, Two Fruit Smoothies with Fresh Fruit Garnish, Frozen Cappuccino with Whipped Cream and Chocolate Syrup.

Breakfast Tray Selections

Small serves 10-12, Large serves 20-24

Pastries \$23.00 / \$42.00

Assorted Muffins, Fruit Danish, Donuts, Streudel & Coffee Cake

Bagels \$16.00 / \$29.00

Pre-Sliced Sweet and Savory Assortment with Cream Cheese, Butter, and Jam

Seasonal Fresh Fruit \$28.00 / \$48.00

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Full Service Event Staffing for Breakfast Buffets

5 Hours Total: 2-Hour Food Service, 3 Hours for Set-up and Clean-Up

50-100 Guests \$250.00 - \$375.00

101-200 Guests \$375.00 - \$500.00

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