

Great American Breakfast Buffets

Traditional Continental Breakfast \$15.00 per person
 Assorted Chilled Juices, Sliced Seasonal Fresh Fruit, Chef's Selection of Assorted Breakfast Pastries, Muffins and Breads, Butter and Preserves, Freshly Brewed Coffee and Tea (Regular and Decaffeinated) and Assorted Herbal Teas

Healthy Harvest Breakfast \$18.00 per person
 Michigan Organic Stone-Milled Bran Muffins with Fresh Berry Puree, Organic Yogurt and Granola Parfaits, Organic or Local (when in season) Fresh Fruit Display, Wheat Germ and Dried-Fruit Cereal with Calder Dairy Milk
 **Fair-Trade Coffee **

Farm Fresh Breakfast \$23.50 per person
 Assorted Chilled Juices, Sliced Seasonal Fresh Fruit and Berries, Scrambled Eggs Garnished with Cheddar Cheese, Chives and Tomato Concasse, Sausage and Hickory Pit Smoked Ham, Breakfast Potatoes, Danishes, Muffins, Fresh Bagels Served with Cream Cheese, Creamery Butter and Preserves, Freshly Brewed Coffee and Tea (Regular and Decaffeinated), Assorted Herbal Teas and Milk

Presidential Breakfast \$35.00 per person
 Assorted Chilled Juices, Sliced Seasonal Fresh Fruit, Granola and Yogurt Parfaits, Scrambled Eggs with Cheddar Cheese

- Choice of 2: Seared Chicken with Wild Mushroom Demi-Glace, Chicken Breast Stuffed with Roasted Vegetables and Boursin, Poached Salmon with Tarragon Butter, Grilled Salmon with Pineapple and Roasted Chili Salsa, Herb Dijon-Crusted Whitefish with Dill Cream, Shellfish Cavatappi Pasta in Shellfish Nage, Smoked Mozzarella Red Pepper Ravioli in Pesto or Grilled Marinated Flank Steak with Rosemary Garlic Demi-Glace
- Choice of 2: French Toast with Maple Syrup and Sautéed Apples, Cheese Blintz with Warm Fruit Compote, Belgian Waffles with Maple Syrup and Whipped Cream, Hash Brown Potatoes, Herb-Roasted Redskin Potatoes or Potatoes O'Brien

Assorted Breakfast Pastries, Creamery Butter and Preserves, Freshly Brewed Coffee and Tea (Regular and Decaffeinated) and Assorted Herbal Teas

Minimum 50 Guests

Enhance Your Breakfast Buffet

Chef-Attended Stations \$6.50 per person, per item

- Omelet
- French Toast
- Waffle
- Pancake

***Chef fee** \$75.00 per 50 guests

If fewer than 25 guests, add \$2.00 per person.

All buffets are priced for a maximum of one hour.

Above prices are subject to 6% sales tax and 20% service charge.

Prices and policies are subject to change.

Great American Plated Breakfast

American Pride. \$15.00 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, Freshly Brewed Coffee and Tea (Regular and Decaffeinated) and Assorted Herbal Teas

Country Salute. \$14.50 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, Freshly Brewed Coffee and Tea (Regular and Decaffeinated) and Assorted Herbal Teas

Steak and Eggs. \$19.00 per person

Grilled Beef Tenderloin Medallions Topped with Crispy Potatoes, Poached Eggs, Wilted Spinach and Béarnaise Sauce

Bakery and A La Carte Selections

Assorted Whole Fresh Fruit. \$24.00 per dozen

Granola, Berry and Yogurt Parfaits. \$51.00 per dozen

Croissant Filled with Scrambled Egg, Ham and Cheese . . \$54.00 per dozen

Assorted Muffins \$39.00 per dozen

Assorted Danishes \$39.00 per dozen

**Fresh Bagels
with Flavored Cream Cheeses** \$39.00 per dozen

Minimum of 2 Dozen.

Above prices are subject to 6% sales tax and 20% service charge.

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