



BREAKFAST

OLD FASHIONED CONTINENTAL BREAKFAST | 10

fresh baked caramel sticky buns, homemade muffins and fruit display

HERITAGE PLATED BREAKFAST | 12

scrambled eggs, hash browns, applewood smoked bacon, grilled house-made wheat toast and fresh fruit garnish served with fresh baked caramel sticky buns and scones

DELUXE BREAKFAST

Plated | 13 Buffet | 15

(buffet minimum 20 guests)

fresh fruit garnish, scrambled eggs, breakfast potatoes, applewood smoked bacon, house-made cinnamon raisin French toast, served with Michigan maple syrup

YOGURT BAR

add to buffet | 6 as breakfast | 8

(minimum 20 people)

vanilla Greek yogurt, fresh berries, toasted granola, mini chocolate chips and spiced pecans

OATMEAL BAR

add to buffet | 6 as breakfast | 8

(minimum 20 people)

steel cut oats, caramelized bananas, golden raisins, dark brown sugar, milk, cream and fresh berries

SMOKED SALMON PLATTER | 135

(serves 20)

smoked Salmon, cucumber, black olives, red onion, hardboiled egg, capers, dill aioli, whipped cream cheese, and assorted bagels

ON THE RUN BREAKFAST BOX | 10

fresh fruit, scone, breakfast bar, nuts and bottled water

(perfect to pick-up for morning meetings)

FRESH FRUIT PLATTER | 40

(serves 20)

assorted seasonal fresh fruit with yogurt mint sauce

Prices subject to 20% service charge and 6% sales tax

We are happy to help you plan customized menus for your enjoyment as time and availability permit.

Please call our sales department at (269) 781-0602 to reserve your private banquet facility today.

Prices subject to change. 0718