



# Lovett Hall Brunch Social Package

100 Guest Minimum  
Available for daytime events only in Lovett Hall  
Sorry, no substitutions

## Classic Bar Package, 3-hours

Includes Sparkling Wine, Mimosas and Bellini's  
*See Beverage Menus for details, signature drinks, and premium options*

## Butler Passed Hors d'Ouevres (Select 3)

Tomato-Basil Bruschetta on Parmesan Toast (V)      Cherry Chicken Salad Savory Cup (DF)  
Ricotta Cheese, Fig, Toasted Almonds, Crostini (V)      Prosciutto Wrapped Melon with Mint (GF & DF)  
Apple Butter and Dried Cherry Brie Tart (V)      Smoked Salmon Savory Cone, Chive Lemon Cream  
Cheese, Micro Celery

## Champagne Toast

### Buffet Selections

#### (Select 1)

French Toast with Maple Syrup and Sautéed Apples (V)  
Fresh Baked Biscuits with Sausage Gravy and Black-Eyed Pea Gravy  
Belgian Waffles with Maple Syrup and Whipped Cream (V)

#### (Select 1)

Hashbrown Potatoes (VG, GF & DF)  
Roasted Redskin Potatoes (VG, GF & DF)  
Potatoes O'Brien (VG, GF & DF)

#### (Select 1)

Breakfast Sausage (GF & DF)  
Glazed Ham (GF & DF)  
House-Smoked Bacon (GF & DF)

#### (Select 2)

- Seared Chicken with Wild Mushroom Demi-Glace (GF & DF)
- Maple-Bourbon Grilled Chicken with Bourbon-Peppercorn Reduction (GF & DF)
- Roasted Salmon with Maple Glaze (GF & DF)
- Grilled Salmon with Pineapple Salsa (GF & DF)
- Herb-Dijon Crusted Whitefish with Dill Cream
- Cheese Sacchetti with Herb-Pesto Cream (V)
- Swiss Chard Ravioli with Roasted Vegetable Bolognese (V)
- Grilled Marinated Flank Steak with Rosemary Garlic Demi-Glace (GF & DF)

### Buffet Accompaniments

Sliced Seasonal Fresh Fruit (VG, GF & DF)  
Scrambled Eggs with Cheddar Cheese (GF)  
Assorted Breakfast Pastries with Butter and Preserves (V)  
Chef's Selection of Fresh Seasonal Vegetable (VG, GF & DF)

### Beverages

Locally Roasted and Ground, Freshly Brewed Regular and Decaffeinated Zingerman's Coffee  
Assortment of Fine Herbal Teas

### Wedding Cake Service

Client-Supplied Wedding Cake Cut and Served

**\$75 per person**

### Enhance your Buffet with a Chef-Attended Station

Omelet Station - \$6.50 per person  
Waffle Station - \$6.50 per person  
\*Chef Fee\* - \$75 per 50 guests

VG - Vegan, V - Vegetarian, GF - Gluten Free, DF - Dairy Free  
We are happy to help with vegan, gluten-free, halal, kosher and allergy concerns in the planning process.

*Above prices are subject to 6% sales tax and 24% service charge.  
Availability, prices, and policies are subject to change.*



# Lovett Hall Lunch Social Package

Available for daytime events only in Lovett Hall  
Sorry, no substitutions

## Classic Bar Package, 3-hours

Includes Sparkling Wine, Mimosas and Bellini's  
*See Beverage Menus for details, signature drinks, and premium options*

## Hors d'Oeuvres (1 hour)

Display of Gourmet Cheese and Fruit

## Butler Passed Hors d'Ouevres (select 2)

- |  |  |
|--|--|
| Tomato-Basil Bruschetta on Parmesan Toast (V)        | Tandoori Chicken Skewer, Mago Chutney (GF) |
| Vegetable Spring Roll, Sweet Chili Mustard (VG & DF) | Chicken Caesar Canape                      |
| Wild Mushrooms with Brie Cream in Phyllo Cup (V)     | Crab Cake, Lime Chili Mayonnaise           |

## Champagne Toast

## Salad Course

Market Greens with Baby Tomatoes, Cucumbers, and Radishes  
Drizzled with White Balsamic Dressing

*Upgrade to Caesar Salad \$3.00 per person or Michigan-Inspired Salad \$5.00 per person*

Assorted Local Breads with Butter

## Entrée Selections

Our chef pairs each entrée with an appropriate starch and fresh seasonal vegetables

- |  |  |
|--|--|
| <b>Grilled Chicken Breast (GF)</b> <b>\$61.00 per person</b><br>Michigan Dried Cherry Port Sauce   | <b>Stuffed Chicken Breast (GF)</b> <b>\$61.00 per person</b><br>Five-Mushroom Brie with Natural Sauce                                |
| <b>Maple Seared Trout (GF)</b> <b>\$61.00 per person</b><br>Caramelized Cipollini Onions,<br>Roasted Sweets Peppers and Late Harvest Sauce | <b>Short Ribs (GF)</b> <b>\$68.00 per person</b><br>Red Wine Demi-Glace  |
|  | <b>Stuffed Beef Tenderloin (GF)</b> <b>\$70.00 per person</b><br>Stuffed with Spinach Bacon Gorgonzola Farce with<br>Porcini Essence |

## Beverages

Locally Roasted and Ground, Freshly Brewed Regular and Decaffeinated Zingerman's Coffee  
Assortment of Fine Herbal Teas

## Wedding Cake Service

Client-Supplied Wedding Cake Cut and Served

VG - Vegan, V - Vegetarian, GF - Gluten Free, DF - Dairy Free

We are happy to help with vegan, gluten-free, halal, kosher and allergy concerns in the planning process.

Alternate choice menus are available with up to two entrées and require final count with selections, seating chart and escort cards provided by client at least 10 days prior to the event. Choice menus are priced on the highest-priced entrée.

*Above prices are subject to 6% sales tax and 24% service charge.  
Availability, prices, and policies are subject to change.*