



Private Dining Brunch Menu

“The Modern Brunch” - \$30 per Guest*

6% Michigan Sales Tax and 22% Gratuity Will Be Added to the Above Price

Assorted Baked Goods

Coffee Cake, Scones, Danishes, Croissants, Muffins

Served with Fresh Jams and Whipped Butter

Entrée - Each Guest Selects Their Own Entrée

Marcona Almond French Toast

Vanilla Cinnamon Custard, Grand Marnier Crème Anglaise, Marcona Almonds, Mixed Berries

Pastrami Hash

*Pastrami and Fingerling Potato Hash Cakes, Poached Cage-Free Eggs,
Stone-Ground Mustard Hollandaise, Arugula, Fresh Horseradish Slaw*

Lemon Ricotta Pancakes

Fresh Blueberries, Michigan Grade-A maple Syrup, Candied Lemon, Icing Sugar

Martha's Vineyard Salad with Grilled Chicken

Roquefort Blue Cheese Crumbles, Sun-Dried Cherries, Candied Walnuts, Red Onions, Raspberry Vinaigrette

Joe Muer Benedict

Poached Cage-Free Eggs, Deviled Crab Cakes, Crispy Thick Bacon,

Herbed Hollandaise, Roasted Fingerling Lyonnaise Potatoes

Additional Sides - Available à La Carte

Artisan Sausage Links - \$6

Thick Cut Applewood Bacon - \$6

Turkey Sausage Links - \$6

Fresh Berries - \$6

Herb Roasted Potatoes - \$5

Potato Latkes - \$6

Wolferman's English Muffin - \$3

White Cheddar Grits - \$5

Dessert- Host Selects One Dessert in Advanced

Chef's Seasonal Homemade Sorbet

*All packages may be customized to the hosts needs and wants. Price is subject to change for customized menus. Displayed appetizers and entrées are also an option. Price for displayed food varies. Private Dining Manager will help create. We accommodate vegetarian, vegan and gluten-free guests.

*All Packages include soft beverages from the fountain, hot coffee and iced tea. Packages do not include fresh juices, hot tea or bottled/canned soft drinks.



Private Dining Brunch Menu

“The Executive Brunch” - \$45 per Guest*

6% Michigan Sales Tax and 22% Gratuity Will Be Added to the Above Price

Assorted Baked Goods

Coffee Cake, Scones, Danishes, Croissants, Muffins

Served with Fresh Jams and Whipped Butter

Entrée - Each Guest Selects Their Own Entrée

6 Ounce Dry-Aged Filet Mignon

Signature Zip Sauce, Roasted Fingerling Potatoes, Grilled Asparagus Spears

Seafood Cobb Salad

*Chilled Jumbo Shrimp, Jumbo Lump Blue Crab,
Bacon, Tomato, Egg, Lemon Honey Vinaigrette*

Joe Muer Benedict

*Poached Cage-Free Eggs, Deviled Crab Cakes, Crispy Thick Bacon,
Herbed Hollandaise, Roasted Fingerling Lyonnaise Potatoes*

5 Ounce South African Rock Lobster Tail

Warm Drawn Butter, Roasted Fingerling Potatoes, Grilled Asparagus Spears

Grilled Scottish Salmon

Tomato Caponatao, Buerre Blanc, Roasted Fingerling Potatoes, Grilled Asparagus Spears

Additional Sides - Available à La Carte

Artisan Sausage Links - \$6	Thick Cut Applewood Bacon - \$6	Turkey Sausage Links - \$6	Fresh Berries - \$6
Herb Roasted Potatoes - \$5	Potato Latkes - \$6	Wolferman’s English Muffin - \$3	White Cheddar Grits - \$5

Dessert- Host Selects One Dessert in Advanced

Coconut Pound Cake, Chocolate Turtle Cake, Carrot Cake, New York Style Cheesecake

*All packages may be customized to the hosts needs and wants. Price is subject to change for customized menus. Displayed appetizers and entrées are also an option. Price for displayed food varies. Private Dining Manager will help create. We accommodate vegetarian, vegan and gluten-free guests.

*All Packages include soft beverages from the fountain, hot coffee and iced tea. Packages do not include fresh juices, hot tea or bottled/canned soft drinks.



Private Dining Liquor, Beer and Wine Packages

“The Classic Package” - \$15 per Guest*

6% Michigan Sales Tax and 22% Gratuity Will Be Added to the Above Price

Included Beer - Maximum of 2 Glasses of Beer or Wine per Guest*

Miller Light Draft, Stella Artois Draft

Included Wine - Maximum of 2 Glasses of Beer or Wine per Guest*

House Cabernet Sauvignon, House Chardonnay

“The Modern Package” - \$25 per Guest*

6% Michigan Sales Tax and 22% Gratuity Will Be Added to the Above Price

Included Liquors

Tito’s Vodka, Beefeater Gin, Sauza Silver Tequila, Captain Morgan Rum, Buffalo Trace Bourbon, Dewar’s White Label Scotch

Included Beer

Miller Light Draft, Sam Adams Boston Lager Draft

Included Wine

House Cabernet Sauvignon, House Chardonnay

“The Executive Package” - \$40 per Guest*

6% Michigan Sales Tax and 22% Gratuity Will Be Added to the Above Price

Included Liquors

Grey Goose Vodka, Hendrix Gin, Patron Silver Tequila, Bacardi Rum, Knob Creek Bourbon, Johnny Walker Black Label Scotch

Included Beer

Stella Artois Draft, Bell’s Two Hearted IPA Draft

Included Wine

House Cabernet Sauvignon, House Chardonnay

*Liquor, Beer and Wine Package pricing is for a maximum of 2 hours. After 2 hours, host will be charged for additional time. Pricing for additional time is comparable to package price. All prices are before 6% Michigan sales tax and 22% gratuity. “The Classic Package” includes 2 glasses of wine, 2 glasses of draft beer, or a combination of 1 glass of wine and 1 glass of draft beer. In other words, each guest is allowed 2 drinks, total, for the evening. Any additional drinks will be charged for a la carte.