



BRUNCH PACKAGES

3 Food Options - \$30 Per Person

4 Food Options - \$34 Per Person

5 Food Options - \$38 Per Person

All Brunch Packages include coffee service, soda and juices

MORNING FAVES *Pick 1*

Yogurt Parfait

Fruit Board

chef's selection

Bagels & Cream Cheese

SANDWICHES *Pick 1*

Sliders *pick 1 type*

ham & white cheddar, custom ground beef blend & cheese, pulled pork, portabella mushroom & red pepper with goat cheese & arugula

Classic Chicken Salad

wraps with lettuce, tomato, havarti, grapes, and cherries

EGGS *Pick 1*

Seasonal Hash

house potatoes, peppers, rotating veggies, eggs, white cheddar VR

Scrambled Eggs, Breakfast Potatoes

Vegetarian Scramble

fresh tomato, wild mushrooms, caramelized onions, goat cheese

Savory Bread Pudding

mushroom, tomato, kale, tofu, vegan cheese, balsamic reduction *contains nuts VR

SWEETS *Pick 1*

Cinnamon Bread Pudding

orange anglaise vanilla, chocolate, brown sugar glaze

Common Toast

custard dipped challah, maple syrup & powdered sugar

ADD-ONS

Side of Bacon

\$4 per person

BAR

straight tab for any type of spirit service you would like. We can also provide drink tickets or custom bar packages.

CROPS & GREENS *Pick 1*

BC Caesar

romaine, parmesan, garlic crouton, smoked caesar dressing

Michigan Standard

honey crisp apple, tart dried cherries, red onion, crumbled blue cheese, bacon, cherry vinaigrette GF

Shaved Salad

cucumber, tri-colored carrots, sweet onion, pickled golden raisins, radish, balsamic vinaigrette GF V+

DESSERT - ADD ONS

Ice Cream

\$4.00 per person

Fresh Fruit Platter

\$5.50 per person

Jumbo Chocolate Chip Cookies

\$4.00 per person

Sundae Bar

vanilla and chocolate ice-cream served with several self-serve toppings, whipped cream, cherries and chocolate sauce \$7.00 per person

**Bring your own dessert fee \$45
- we will provide cutting, plates, napkins, forks and knives

20% gratuity and 6% sales tax is added to entire food and beverage check.



WINTER DINNER PACKAGES

10/1/22 - 5/1/23

3 Food Options - \$34 Per Person

4 Food Options - \$38 Per Person

5 Food Options - \$42 Per Person

Soda, ice tea, and coffee included.

STARTERS

Tortilla Chips & Dip

with salsa & queso

Farm Fresh Vegetables

with miso ranch dipping sauce V+

Chips and Dip

house made chips and sweet onion dip

MAINS

Pick 1

Pasta Bar

traditional beef mostaccioli, garden vegetable primavera, served with hot rolls

Taco Bar *pick 1 type*

pulled chicken, beef, or veggie with refried beans, salsa, rice, cheese, served with tortilla chips & salsa

Slider Bar *pick 1 type*

custom beef with cheddar, pulled pork or pulled chicken & goat cheese, served with house made chips

Korean BBQ Bar

korean fried chicken and BBQ Korean cauliflower wings, kimchi, rice, pickled slaw

Vegan Option

please ask for more details

APPETIZERS

Soft Pretzels

with pub cheese dipping sauce

Chicken Tenders

with honey mustard sauce GF

Veggie Fried Dumplings

asian slaw, ginger pesto, chili oil, soy sauce

Lemongrass Chicken Dumplings

with asian slaw, corn, chili oil, soy sauce

Korean BBQ Cauliflower Wings

house kimchi, black sesame seeds, sticky rice V+ GF

SALADS

Pick 1

BC Caesar

romaine, parmesan, garlic crouton, smoked caesar dressing

Michigan Standard

honey crisp apple, tart dried cherries, red onion, crumbled blue cheese, bacon, cherry vinaigrette GF

Shaved Salad

cucumber, tri-colored carrots, sweet onion, pickled golden raisins, radish, balsamic vinaigrette GF V+

BAR

Straight tab for any type of spirit service you would like. We can also provide drink tickets or custom bar packages.

DESSERT - ADD ONS

Ice Cream

\$4.00 per person

Fresh Fruit Platter

\$5.50 per person

Jumbo Chocolate Chip Cookies

\$4.00 per person

Sundae Bar

vanilla and chocolate ice cream served with several self-serve toppings, whipped cream, cherries and chocolate sauce
\$7.00 per person

***Bring your own dessert fee \$45 – we will provide cutting, plates, napkins, forks and knives*

SIDES & VEGGIES

Asparagus

V+ GF

Roasted Cauliflower Florets

V+ GF

Housemade Kimchi

V+ GF

20% gratuity and 6% sales tax is added to entire food and beverage check.



SUMMER PACKAGES

5/1/22 - 9/30/22

3 Food Options - \$34 Per Person

4 Food Options - \$38 Per Person

5 Food Options - \$42 Per Person

Soda, ice tea, and coffee included.

APPETIZERS

Tortilla Chips & Dip

with salsa & queso

Chips and Dip

house made chips and sweet onion dip

Soft Pretzels

with pub cheese dipping sauce

Fruit Platter

Assorted seasonal fruit

Vegetable Crudite Platter

With house made miso ranch

BAR

Straight tab for any type of spirit service you would like. We can also provide drink tickets or custom bar packages.

MAINS *Pick 1*

Taco Bar *pick 1 type*

pulled chicken, beef, or pork with rice and beans, cheese, shredded lettuce, corn shells

Slider Bar *pick 1 type*

Beef with white cheddar, pulled chicken or pork with asian slaw and horseradish dressing, * pickles, on the side, individual bags of chips

DESSERT - ADD ONS

Ice Cream

Scoop of chocolate or vanilla ice cream in a BC Cup \$4.00 per person

Fresh Fruit Platter

\$5.50 per person

Jumbo Chocolate Chip Cookies

\$4.00 per person

Sundae Bar

vanilla and chocolate ice cream served with several self-serve toppings, whipped cream, cherries and chocolate sauce
\$7.00 per person

**Bring your own dessert fee \$45 – we will provide cutting, plates, napkins,

SALADS *Pick 1*

BC Caesar

romaine, parmesan, garlic crouton, smoked caesar dressing

Michigan Standard

honey crisp apple, tart dried cherries, red onion, crumbled blue cheese, bacon, cherry vinaigrette GF

Shaved Salad

cucumber, tri-colored carrots, sweet onion, pickled golden raisins, radish, balsamic vinaigrette GF V+