

U P T W N

E N T E R T A I N M E N T

BUFFET SELECTIONS

Includes Freshly Brewed Coffee, Fruit Juices or Soft Drinks. Omelet Station requires \$50 chef attended fee per 75 guests. *50 Guests Minimum 1 ½ hour presentation.

UPTOWN BREAKFAST BUFFET

Fresh Cut Fruit
Soft Scrambled Eggs
Applewood Smoked Bacon
Southern Style Sausage Biscuits
French Toast & Maple Syrup
Hash Brown Potatoes
\$18.95 per guest

UPTOWN BRUNCH BUFFET

Michigan Salad and Caesar Salad
Mélange of Melon, Pineapple and Strawberries
Chef Carved Honey Glazed Ham OR Lightly Smoked Turkey
Egg, Bacon, Onion and Bell Pepper Scramble
Chicken & Apple Link Sausage
Rosemary Roasted Red Skin Potatoes
Butternut Squash Ravioli with Maple Thyme Cream
Crisp Steamed Baby Vegetables
Bakery Fresh Rolls and Accompaniments
House Choice Selection of Cakes
\$29.95 per guest

UPTOWN DINNER BUFFET

Garden Salad
Fruit Medley with Berries
Meat Balls in Mushroom Bordelaise
Roasted Sliced Sirloin Au Jus OR
Lemon Chicken w/Artichokes and Capers
Roasted Garlic and Chive Whipped Potatoes
Bow-tie Pasta Primavera
Whole Green Beans Almandine
Rolls and Butter
Selection of Cakes
\$21.95 per guest

COMPLEMENTS TO ADD

Omelet Station offering: Ham, Scallions, Mushrooms and Cheddar Cheese
\$5.95 per guest

Scottish Smoked Salmon with Traditional Garnishes
\$3.95 per guest

All food and beverage is subject to six percent sales tax twenty percent service charge.