



Continental Series – Breakfast Package

\$8 per guest (minimum 20) plus tax and gratuity, no substitutions

Available Monday through Friday, 8:00am-11:00am

ON THE BUFFET

- FRESH FRUIT
- GRANOLA BARS
- BAGELS AND CREAM CHEESE
- DANISH
- YOGURT CUPS

BEVERAGES

- ILLY COFFEE
- HOT TEA
- ICED TEA
- ORANGE JUICE



*Os*smopolitan Series – Lunch Package

\$15 per guest plus tax and gratuity, no substitutions

ON THE TABLE

Our house made French bread with butter

SOUP (choice of one)

- Italian Wedding Soup
- Minestrone with pasta
- Soup du jour

ENTRÉE (your guests will choose one)

- CAESAR SALAD

*Presented with either grilled breast of chicken
or filet of salmon*

- COBB SALAD

*Featuring chopped smoked bacon, hardboiled egg, fresh
avocado, fresh tomato, grilled breast of chicken and crumbles
of bleu cheese...all over a bed of baby greens and choice of
dressing*

- SPRING SALAD

*Featuring grilled breast of chicken with dried Michigan
cherries, toasted pecans, diced granny smith apples, all tossed
with baby greens and raspberry vinaigrette*

DESSERT

Optional (please see desserts menu for pricing)

BEVERAGES

Illy coffee and tea (bar arrangements optional)

*L*aSalle Series – Brunch Package

\$12 per guest plus tax and gratuity, no substitutions

ENTRÉE (your guests will choose one)

- OVEN BAKED OMELETTE

You select up to three ingredients from the following list and baked with cheddar cheese and presented with hash browns

- Ham
- Onions
- Green peppers
- Bacon
- Mushrooms
- Spinach

- EGGS BENEDICT

Poached egg on a bed of ham and toasted English muffin, presented with sauce hollandaise and fresh fruit

BEVERAGES

Illy coffee and tea, and orange juice (bar arrangements optional)



remiere Series – Lunch Package

\$21 per guest plus tax and gratuity, no substitutions

ON THE TABLE

Our house made French baguettes with butter

SALAD (please select one for your guests)

- Fresh baby greens salad with carrots, cucumbers and grape tomatoes
- Caesar salad with house made croutons and shaved Parmigiano

ENTRÉE (your guests will choose one)

- DIRECTOR'S CUT

7oz. cut of our Roast Prime Rib of Beef, served au jus

- SAUTEED CHICKEN PICANTE

With mushrooms, white wine and lemon butter sauce

- GRILLED SALMON FILET

Presented with roasted red peppers

SIDE DISHES

- Garlic mashed potatoes
- Green beans

DESSERT

Edy's Vanilla Ice Cream

BEVERAGES

Illy coffee and tea (bar arrangements optional)