## PLATED BRUNCH

For parties of 13 to 20 guests

## APPETIZERS

Optional - Choose up to (2) items..
Each appetizer serves (2) to (4) guests.

TMH CHICKEN WINGS
White Truffle Oil, Toasted Garlic, Parmesan (gf)

SPICE DUSTED CALAMARI
Housemade Buttermilk-Herb Ranch

CHIPS AND CHEESE
Fresh Potato Chips, Sweet Onion-Jarlsberg Dip (v) (gf)

TEMPURACAULIFLOWER
Thai Chili Glaze, Crushed Cashew, Pineapple (v)

HOUSEMADE SOFT PRETZEL
Roasted Jalapeño-Goat Cheese Dip,
Honey Stone-Ground Mustard (v)

SIDES
Optional.
Items are priced per plate.

HOME FRIED POTATOES (v) (gf)

FRESH SEASONAL FRUIT (v) (gf)

HOUSEMADE GRANOLA
Greek Yogurt, Local Honey (v)

DETROIT LINKS

APPLEWOOD SMOKED BACON

## DESSERT

Optional.
Serves (2) to (4) guests.

WARM CHOCOLATE CHIP COOKIE Housemade Malted Vanilla Ice Cream (v)

## MAINS

Choose (4) items.
Items are priced per plate.

CHALLAH FRENCH TOAST

12

Whipped Butter, Michigan Maple Syrup (v)
EGGS BENEDICT 14
Canadian Bacon, Poached Eggs, Hollandaise

GREEN VEGETABLE SCRAMBLE
Spinach, Avocado, Peas, Scallion,
Herbed Garlic Boursin (v)

CORNED BEEF HASH AND EGGS
Sy Ginsberg's Corned Beef, Sweet Onion, Jarlsberg Cheese, Roasted Yukon Gold Potatoes, Sunny Eggs

## BBQ SHRIMP AND GRITS

Roasted Garlic \& Parmesan Grits, Roasted Tomato, Smoked Leeks, Creole BBQ Sauce (gf)

CHICKEN SALAD SANDWICH
Walnut, Granny Smith, Cranberry, Sour Dough, Fruit

TMH DOUBLE CHEESEBURGER
Two 1/4\# All Beef Patties, Special Sauce, Lettuce, Tomato, Housemade B\&B Pickles, French Fries

## TMH SALAD

Tillamook Cheddar, Smoked Bacon, Sweet Poppyseed Dressing (gf)

Choice of: Grilled Chicken \$7, Sautéed Shrimp \$8, Crispy Calamari \$8, Tempura Cauliflower \$7

ROASTED VEGETABLE SALAD
12
Brussels Sprouts, Butternut Squash, Candied Walnuts, Chèvre, White Balsamic Vinaigrette (v)

Choice of: Grilled Chicken \$7, Sautéed Shrimp \$8, Crispy Calamari \$8, Tempura Cauliflower \$7

