# PLATED BRUNCH

For parties of 13 to 28 guests

### **APPETIZERS**

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

TMH CHICKEN WINGS

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

White Truffle Oil, Toasted Garlic, Parmesan (gf)	
SPICE DUSTED CALAMARI Housemade Buttermilk-Herb Ranch	13
CHIPS AND CHEESE Fresh Potato Chips, Sweet Onion-Jarlsberg Dip (v) (gf)	10
TEMPURA CAULIFLOWER  Thai Chili Glaze, Crushed Cashew, Pineapple (v)	12
HOUSEMADE SOFT PRETZEL	П

## SIDES

Optional.

Items are priced per plate.

HOME FRIED POTATOES (v) (gf)

FRESH SEASONAL FRUIT (v) (gf)	6
HOUSEMADE GRANOLA Greek Yogurt, Local Honey, Add Fresh Berries \$3 (v)	6
DETROIT LINKS	6
APPLEWOOD SMOKED BACON	6

#### DESSERT

Optional.

Serves (2) to (4) guests.

WARM CHOCOLATE CHIP COOKIE  Housemade Malted Vanilla Ice Cream (v)	7
MALTED VANILLA BEAN ICE CREAM 3 Scoops	8



#### MAINS

12

6

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	
GREEK SCRAMBLE	15
Olives, Heirloom Tomato, Feta, Fried Garbanzo Beans	
CORNED BEEF HASH + EGGS	14
Sy Ginsberg's Corned Beef, Sweet Onion, Jarlsberg Cheese,	
Roasted Yukon Gold Potatoes, Sunny Eggs	
HIPPIE CLUB	16
Smoked Turkey, Bacon, Avocado, Alfalfa Sprouts,	
Sundried Tomato Mayo, Fresh Fruit	
CHICKEN SALAD SANDWICH	14
Walnut, Granny Smith, Cranberry, Sour Dough, Fresh Frui	it
TMH DOUBLE CHEESEBURGER	18
Two 1/4# All Beef Patties, Special Sauce, Lettuce, Tomato,	
Housemade B&B Pickles, French Fries	
TMH SALAD	12
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