



# Northville Hills

## BRUNCH MENU

### Daytime Packages

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**\$39**

- Lunch Served before 1pm
- Buffet only
- Includes sales tax

### Inclusions

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- sales tax
- coffee and hot tea
- soft drinks during meal service
- access to outdoor space
- professional staff
- white linens and white napkins
- tables and chairs
- china, flatware and glassware
- wi-fi
- podium and microphone
- coat storage rack

### Additions

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|---|----------------|
| • colored linen napkins                     | \$ .50 each    |
| • colored table or floor-length table linen | \$15 each      |
| • chair covers                              | \$5 each       |
| • cake cutting                              | \$1 per person |
| • projector                                 | \$100          |
| • screen                                    | \$45           |

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## BRUNCH MENU

### Passed Hor D'oeuvres

#### Hot

per person

<b>MACARONI AND CHEESE BITES</b>	<b>\$4</b>
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*Deep fried mac and cheese bites*

<b>MINI QUICHE</b>	<b>\$4</b>
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*Baked to perfection, bacon and cheddar cheese, ham and cheddar cheese, spinach and swiss cheese*

<b>VEGETABLE SPRING ROLLS</b>	<b>\$4</b>
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*Medley of water chestnuts, cabbage, carrot, corn, green bean, onion, and sugar snap peas wrapped in rice paper and deep fried*

<b>SPINACH PIE</b>	<b>\$4</b>
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*Spinach and feta, wrapped in flaky filo dough and baked to golden brown perfection*

<b>MEATBALLS</b>	<b>\$5</b>
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*Beef Meatballs with your choice of marinara, Swedish sauce, or sweet Asian chili sauce*

<b>CRAB CAKES</b>	<b>\$5</b>
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*Succulent crab meat patties, brined capers, and tangy remoulade sauce*

#### Cold

per person

<b>MUSHROOM BRUSCHETTA</b>	<b>\$4</b>
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*Mushroom duxelle, roasted red pepper, and parmesan cheese, served on grilled ciabatta*

<b>BRUSCHETTA</b>	<b>\$4</b>
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*Sliced Roma tomato, drizzled with roasted garlic oil and balsamic reduction, and garnished with fresh basil, served on grilled ciabatta bread*

<b>CAPRESE SKEWERS</b>	<b>\$4</b>
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*Marinated mozzarella balls, ripened tomato, fresh basil*

<b>SHRIMP COCKTAIL</b>	<b>\$5</b>
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*Citrus steamed shrimp, tangy horseradish cocktail sauce*

<b>AHI POKE CHIPS</b>	<b>\$5</b>
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*Ahi tuna, green onion, cool cucumber, carrot, radish, crunchy wonton, sweet soy reduction*

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk for food borne illness*



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### Stationed Hors D'oeuvres

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Serves 25 people per order

**BALSAMIC GRILLED VEGETABLE PLATTER** \$100

*Fire roasted onion, bell peppers, portobello mushroom, squash and zucchini*

**CRUDITES** \$100

*Crisp, bite sized garden vegetables:  
carrot, celery, broccoli, cauliflower, bell peppers, choice of  
dipping sauce ranch or bleu cheese*

**FRUIT PLATTER** \$100

*Ripe honeydew melon, cantaloupe, watermelon,  
pineapple, red grapes, blueberries*

**CHEESE AND CRACKERS** \$100

*Colby jack, sharp cheddar, zesty pepper jack cheese  
accompanied with a medley of assorted crackers*

**CHARCUTERIE BOARD** \$300

*Salami, ham, pancetta, walnuts, swiss cheese, sharp  
cheddar, gorgonzola cheese, pecans, honey roasted  
peanuts, black mission figs, dried cherries, toast  
points and crackers*

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### Bread

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Choose one

*Buttermilk Biscuits*

*Assorted Donuts*

*Muffins*

*Assorted Danishes*

*Yeast Rolls*

### Salads

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Choose one

#### CAESAR SALAD

*Fresh romaine hearts, shaved parmesan cheese, roasted baby tomato, crunchy garlic croutons, caesar dressing*

#### GARDEN SALAD

*Earthy field greens, matchstick carrots, onion slivers, ripened baby tomato, balsamic dressing*

#### SUMMER BERRY SALAD

**+\$2**

*Wild greens with fresh fruit medley, toasted walnuts, feta, and strawberry vinaigrette*

#### SPINACH SALAD

**+\$2**

*Leafy spinach, gorgonzola crumbles, roasted butternut squash, toasted pecans, balsamic dressing*

#### PEACH PANZANELLA

**+\$3**

*Grilled peach, wild field greens, toasted pecans, buffalo mozzarella, crunchy buttered croutons, citrus vinaigrette*

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### Eggs

pick one

#### SCRAMBLED EGGS

*Whipped fluffy scrambled eggs*

#### SCRAMBLED EGG SKILLET +\$2

*Whipped, fluffy eggs with spinach, bell pepper and onion.*

#### EGG LORRAINE +\$3

*Scrambled eggs with ham, onion, mushrooms, and swiss cheese.*

#### EGGS AND BACON SKILLET +\$3

*Whipped scrambled eggs, mixed with crisp bacon, red onion, cheddar jack cheese and herbs.*

### Breakfast Proteins

pick one

#### BACON

*Thick, center cut crisp bacon.*

#### SAUSAGE LINKS

*Zesty, sage flavored pork sausage links*

#### CORNEBEEF HASH +\$2

*A mixture of tender corned beef, and herbed hashed potatoes.*

#### BREAKFAST HAM +\$2

*Savory, sweet and salty, thick cut, honey ham*

#### BISCUITS AND GRAVY +\$3

*Homemade sausage gravy with buttermilk biscuits*

### Potatoes

pick one

#### SHREDDED HASHBROWNS

*Shredded potatoes, seared to perfection topped with house herb blend.*

#### HOME STYLE BREAKFAST POTATOES

*Golden brown potatoes, caramelized onion, house herb blend.*

#### REDSKIN MASHED POTATOES

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### Mini Sandwiches

pick one

#### BUFFALO CHICKEN PINWHEEL

*Shredded chicken, mixed with cream cheese, cheddar and bleu cheese, buffalo sauce, wrapped in a flour tortilla*

#### TURKEY AND HAM BOURSIN CHEESE PINWHEELS

*Ham and turkey smothered in boursin cheese, iceberg lettuce, wrapped in a flour tortilla*

#### TURKEY BLT

*Thinly sliced turkey with lettuce, tomato, bacon, and garlic mayonaise*

### Lunch Favorites

per person

#### CHICKEN PICATTA

+\$5

*Lightly breaded chicken breast, topped with capers, marinated artichokes and a rich Piccata pan sauce*

#### CHICKEN MARSALA

+\$5

*Lightly breaded chicken breast, button mushrooms, marsala cream sauce*

#### SALMON BEURRE BLANC

+\$7

*Fresh Atlantic grilled salmon with a citrus beurre blanc*

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### Desserts

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per person

**CHOCOLATE MOUSSE** \$5

*Velvety mousse, chocolate chips, mixed berries*

**TUXEDO CAKE** \$5

*Seven layers of white and chocolate cake,  
chocolate fudge, butter cream, topped with  
dark chocolate*

**COOKIES** \$3

*Chocolate chip, White chocolate macadamia  
nut and Sugar cookie*

**BROWNIES** \$3

*Dutch cocoa brownie squares, topped with  
powdered sugar or sprinkles*

**MINI CHEESE CAKES** \$7

*Chocolate Cappuccino, Silk Tuxedo, Amaretto Almond,  
Lemon Raspberry, New York Vanilla, Chocolate Chip*



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## BRUNCH MENU

### Beverages

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Per Person

#### OPEN 4HR BAR

\$30.00

*Includes house wine & draft beer*

*smirnoff vodka, beefeater gin, bacardi rum,  
captain morgan spiced rum, canadian club  
whiskey, dewar's scotch, jim beam bourbon,  
amaretto, kahlua, bailey's irish cream, peach  
schnapps*

#### HOSTED BAR

*Drinks are charged on consumption*

*Draft beer*

\$6.00

*Domesic cans & seltzers*

\$6.00

*Premium cans & seltzers*

\$8.00

*Liquor*

\$8.00

*Wine*

\$10.00

#### MIMOSA BAR

\$10.00

*Includes champagne, orange juice, cranberry  
juice and seasonal berries*