



Northville Hills

BRUNCH MENU

Daytime Packages

\$39

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

Inclusions

- *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

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

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BRUNCH MENU

Passed Hor D'oeuvres

Hot

per person

MACARONI AND CHEESE BITES

\$4

Deep fried mac and cheese bites

MINI QUICHE

\$4

Baked to perfection, bacon and cheddar cheese, ham and cheddar cheese, spinach and swiss cheese

VEGETABLE SPRING ROLLS

\$4

Medley of water chestnuts, cabbage, carrot, corn, green bean, onion, and sugar snap peas wrapped in rice paper and deep fried

SPINACH PIE

\$4

Spinach and feta, wrapped in flaky filo dough and baked to golden brown perfection

MEATBALLS

\$5

Beef Meatballs with your choice of marinara, Swedish sauce, or sweet Asian chili sauce

CRAB CAKES

\$5

Succulent crab meat patties, brined capers, and tangy remoulade sauce

Cold

per person

MUSHROOM BRUSCHETTA

\$4

Mushroom duxelle, roasted red pepper, and parmesan cheese, served on grilled ciabatta

BRUSCHETTA

\$4

Sliced Roma tomato, drizzled with roasted garlic oil and balsamic reduction, and garnished with fresh basil, served on grilled ciabatta bread

CAPRESE SKEWERS

\$4

Marinated mozzarella balls, ripened tomato, fresh basil

SHRIMP COCKTAIL

\$5

Citrus steamed shrimp, tangy horseradish cocktail sauce

AHI POKE CHIPS

\$5

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 Hor D'oeuvres

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

Choose one

- Buttermilk Biscuits
- Assorted Donuts
- Muffins
- Assorted Danishes
- Yeast Rolls

Salads

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

CORNED BEEF 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

per person

CHOCOLATE MOUSSE \$5

Velvety mousse, chocolate chips, mixed berries

UXEDO 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

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
Domestic 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*