



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

- | | |
|---|----------------|
| • colored linen napkins | \$50 each |
| • colored table or floor-length table linen | \$15 each |
| • chair covers | \$5 each |
| • chiavari chairs | \$7 each |
| • cake cutting | \$1 per person |
| • projector | \$100 |
| • screen | \$45 |



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Passed Hor D'oeuvres

Hot

per person

MACARONI AND CHEESE BITES \$4

Deep fried mac and cheese bites

STUFFED MUSHROOMS \$4

Roasted button mushrooms, filled with Italian sausage, boursin cheese, and topped with panko breadcrumbs and parmesan 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 and drizzled with sweet chili

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 sweet BBQ, 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

HOT HONEY AND WHIPPED FETA CROSTINI \$4

Whipped feta and garlic cream cheese, topped with hot honey, served on grilled ciabatta

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 Hors 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**

A blend of hard and soft, imported and domestic cheeses 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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BRUNCH MENU

Bread

Choose one

Buttermilk Biscuits

Assorted Donuts

Muffins

Assorted Danishes

Yeast Rolls

Salads

Choose one

CAESAR SALAD

Fresh romaine hearts, shaved parmesan cheese, 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

+\$2

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

**may be made on ciabatta*

TURKEY AND HAM BOURSIN CHEESE PINWHEELS

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

**may be made on ciabatta*

TURKEY BLT

Thinly sliced turkey with lettuce, tomato, bacon, and garlic mayonaise on grilled ciabatta

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

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

SWEET AND SALTY CARAMEL BAR \$3

Shortbread covered with smooth caramel and topped with salted potato chips and dark chocolate

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

*skyy 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

\$7.00

Liquor

\$8.00

Wine

\$10.00

MIMOSA BAR

\$10.00

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