



FORKS FÊTES



Continental Breakfast

(Monday-Friday)

breakfast pastry platter, yogurt bar, fruit, coffee, tea, and orange juice

\$17 per person (minimum 20)

Choose one from each category

\$25 per person

GREENS

Classic Caesar

Spinach & Berries

Italian Chopped Salad
(make it antipasto +3)

Harvest Arugula

Loaded Maurice +3

BRUNCH MENU

SAVORY

Corned Beef Hash

Hash Brown Skillet

Sausage Links
pork or chicken

Egg Souffle
lorraine or asparagus/goat

Breakfast Burritos
roasted veggie

SWEETS

Blueberry Lemon Ricotta
French Toast



Ham, Jam, Brie & Mini
Croissants

Pastry Platter
or
Donut Wall



Yogurt Bar
or Chia Pudding Parfaits

Pear & Almond Maple
Bread Pudding

EXTRAS

Rainbow Fruit Platter +5

Bagel Platter (Lox, Cream Cheese, Hard Boiled Eggs) +5

Pastry Platter (assorted brunch sweets) +5

Yogurt Bar or Chia Pudding Parfaits +4

Chicken Salad Mini Croissants +4

Deviled Eggs +3

Donut Wall +3

Themed Macaron Tower 40 for +150
per person

BOTTOMS UP

Soda / Tea / Lemonade +3

Orange Juice + Coffee +3

Citrus Infused Water +1

Ultimate Bloody Mary
or Mimosa Bar +12

House Wine
(white or red) +19/bottle

Signature Cocktails +95/gal
per person

FORKS FÊTES

4 Course Luncheon Menu (plated, served)
\$29 per person



STARTER

Fresh Fruit Coupe or Soup

Soup Options

Creamy Tomato Basil

French Onion

Gazpacho

SALAD

choice of-

Spinach & Berries w. Chevre
fresh berries, praline pecans, & goat cheese

Michigan Salad
field greens, dried cherries & blueberries,
pine nuts, boursin cheese

DEEP DISH QUICHE

choice of-

Spinach, Tomato, & Feta

Lorraine

Broccoli & White Cheddar

DESSERT

Choice of-

Classic Creme Brulee

Fresh Berry Shortcake

EXTRAS

Grilled Chicken on Salad +3

Themed Macaron Tower 40 for +150

Trio of Mini Desserts (sub for dessert) +2

Ultimate Mimosa Bar +12

Tremendous Bloody Mary Bar +12

House Wine (white or red) +19 per bottle

Coffee & Tea +3

Soda & Iced Tea +3

BOTTOMS

Lemonade

Citrus Infused Water

UP