Continental Breakfast Selections
Priced Per Person

All Continental Breakfasts Include Orange, Grapefruit, Apple, and V8 Juices | Freshly Brewed Coffee and a Selection of Fine Teas

The Continental $9.75
Assorted Bagels with Cream Cheese | Selection of Fruit and Nut Breads

The Breslin $10.75
Assorted Breakfast Pastries | Sliced Fresh Fruits and Berries of the Season

Go White $10.75
Assorted Yogurts | Assorted Cereal and Granola Bars | Sliced Fresh Fruits and Berries of the Season

Go Green $11.75
Assorted Bagels with Cream Cheese | Sliced Fresh Fruits and Berries of the Season

The European $13
Hard Boiled Eggs | Imported Cheeses and Assorted Rolls | Sliced Fresh Fruits and Berries of the Season

Plated Breakfast Selections
Priced Per Person

All Plated Breakfasts are Served with Orange Juice | Fresh Fruit Cup | Basket of Breakfast Pastries | Butter and Preserves | Freshly Brewed Coffee and a Selection of Fine Teas

The Dantonio $11.75
Cheddar Cheese Scrambled Eggs | Applewood Smoked Bacon | Spartan Signature Breakfast Potatoes

The Izzo $13
Cinnamon Swirl French Toast with Warm Maple Syrup | Breakfast Sausage Links

The Anastos $15
Scrambled Eggs with Asparagus Tips, Shiitake Mushrooms, Tomatoes and Monterey Jack Cheese in a Tomato Tortilla | Spartan Signature Breakfast Potatoes

The Merchant $12.50
Strawberry Banana Stuffed French Toast with Maple Syrup | Brown Sugar Bacon | Fried Sweet Potatoes

The Boss $12.50
Frisee Salad with Scotch Egg and a Whole Grain Mustard Vinaigrette | Biscuit with Seasonal Jam

2015 Please add applicable service charge and state sales tax to all food and beverage items.
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.
We cannot guarantee that allergens may not have been introduced during another stage of the food chain process or, even inadvertently, during preparation.
Breakfast and Brunch Buffet/Station Selections
Priced Per Person

All Breakfast and Brunch Buffets Include Orange, Grapefruit, Apple, and V8 Juices
Freshly Brewed Coffee and a Selection of Fine Teas
(Breakfast Buffets Require a Minimum Guarantee of 30 Guests)

The Undergrad $18
Fresh Fruit Salad | Assorted Breakfast Pastries | Scrambled Eggs |
Applewood Smoked Bacon OR Breakfast Sausage Links | Spartan Signature Breakfast Potatoes

The Graduate $21.25
Assorted Dry Cereals with Whole and Skim Milk | Assorted Yogurts | Assorted Breakfast Pastries |
Cheddar Cheese Scrambled Eggs | Applewood Smoked Bacon OR Breakfast Sausage Links |
Spartan Signature Breakfast Potatoes

The Alumni $23.50
Healthy Granola Mix | Assorted Yogurts | Assorted Breakfast Pastries |
Egg Strata Supreme with Mushrooms, Ham, Onion, Peppers and Sharp Cheddar Cheese | Applewood Smoked Bacon OR Breakfast Sausage Links |
Spartan Signature Breakfast Potatoes | Cinnamon Swirl French Toast with Caramelized Apples and Warm Maple Syrup

The Tower Brunch $32
(Requires a Minimum Guarantee of 50 Guests)
Assorted Muffins and Danishes | Imported and Domestic Cheese Display with Assorted Crackers | Baby Spring Lettuce Salad with Balsamic Vinaigrette | Egg Strata with Asparagus Tips, Portobello Mushrooms, Mozzarella and Fresh Herbs | Applewood Smoked Bacon OR Breakfast Sausage Links |
Cinnamon Swirl French Toast with Warm Maple Syrup | Pecan Crusted Chicken Breast with Brandy Supreme |
Bloody Mary Braised Salmon with a Pepper Medley | Chef Selection Sautéed Vegetables |
Assorted Rolls and Butter | Assorted Miniature Desserts

Omelet Station $8.50
(Requires a Minimum Guarantee of 40 Guests)
Requires a Chef Attendant at $75 Per Chef Per 50 Guests
Eggs | Egg Whites | Egg Beaters | Ham | Bacon | Green Onion | Pepper Medley | Mushrooms | Spinach |
Tomatoes | Cheddar and Swiss Cheese

Waffle Station $7.75
(Requires a Minimum Guarantee of 40 Guests)
Requires a Chef Attendant at $75 Per Chef Per 50 Guests
Waffles Made to Order with Strawberry Sauce | Hot Michigan Maple Syrup | Sautéed Cinnamon Apples |
| Bananas | Whipped Cream | Chocolate Chips

Ham Carving Station $7
(Requires a Minimum Guarantee of 40 Guests)
Requires a Chef Attendant at $75 Per Chef Per 50 Guests
Bone-In Dearborn Ham Carved to Order

Oatmeal Bar $6
(Requires a Minimum Guarantee of 40 Guests)
Rolled Oats | Steel-Cut Oats | Brown Sugar | Maple Syrup | Honey | Cinnamon | Berries | Chocolate Chips |
| Whipped Cream | Cream

2015 Please add applicable service charge and state sales tax to all food and beverage items.
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.
We cannot guarantee that allergens may not have been introduced during another stage of the food chain process or, even inadvertently, during preparation.