

2-hour Brunch Package Serves Up To 25 - \$2100*
Add \$30 Per Additional Guest. Additional hours +\$400 each

Mains

(Choose 2)

Classic Avocado Toast Roma Tomato, Olive Oil, and Chili Flakes

Caprese Toast Avocado, Fresh Mozzarella, Roma Tomato and Balsamic Drizzle

Apple-Almond Toast Almond Butter, Green Apple, Maple Drizzle, Chopped Pecans

Bacon, Egg and Cheddar Bagel Melt On a Plain Bagel

Hometown Breakfast Wrap Bacon, Egg, Cheese, Tomato, and Avocado, on a Honey Wheat Wrap

Rubin's Reuben Turkey with Swiss Cheese and Russian Coleslaw, on a Rye Bagel

Hometown Lemon-Caper Tuna Sandwich with Tomatoes on Multigrain

Veggie Sandwich Hummus, Spinach, Tomato, Cucumber, Swiss, Red Onion, and Olive Oil on Multigrain

Sides

(Choose 1)

The Reggie Salad Mixed Lettuce, Hearts of Palm, Provolone, Celery, Carrot, Tomato, Cucumber and Roasted Red Peppers, with Hometown Balsamic Vinaigrette Dressing

Detroit Greek Salad Romaine and Iceberg Lettuce, Cucumber, Tomato, Beets, Crumbled Feta Cheese, Chickpeas and Kalamata Olives, with Julie's Greek Dressing

Fruit

(Choose 1)

Seasonal Fresh Fruit Platter Ripe Melons, Pineapple, Oranges, Kiwi, and more

Make-your-own Parfait Bar Greek Yogurt, Strawberries, Blueberries, Gluten-Free Granola, Pecans, Honey

Sweets

(Choose 1)

Assorted Pastries Assorted Muffins, Scones, Donuts, and Biscotti

Assorted Shookies Cookies Shookies Cookies Including Funfetti, M&Ms, and S'mores

Premium Dessert Selection Shookies, Monster Bars, Salted Caramel Brownies, and Dipped Rice Crispy Bars
+\$1.75 Per Person

Drinks

Self-Service Station with Bottomless Drip Coffee, Assorted Soda, Orange Juice, and Infused Water

Pricing Includes 2-Hour Private Rental and Staffing, Table Settings include white Porcelain Plates, Stainless Silver, Luxe Disposable Napkins.

**Applicable sales tax & 20% service charge will be added.*