

JAZZ BRUNCH

Brunch includes freshly baked bread, pastries, butter, and beverage service.
Unlimited champagne, mimosas, bellinis, coffee, and hot tea is included.

Please choose one dish per course.

FIRST COURSE

Choice of One

Yogurt Parfait

Vanilla Yogurt with Mixed Berries and topped
with Granola

Caesar Salad

Romaine and Parmesan with Caesar Dressing

STATIONED ENTRÉES

All entrées are stationed in the foyer with Chef attendants. Please wear a mask at all times.

All stations are unlimited.

Omelette Station

Tomatoes, Spinach, Green Peppers,
Onions, Mushrooms, Ham, Cheddar
Cheese

Breakfast Bowls

Sausage, Scrambled Eggs, Breakfast
Potatoes, Cheddar Cheese, Onions,
Broccoli

Made-to-order Crepes

Spinach, Chicken, Gruyère, Nutella,
Bananas, Strawberries, Chocolate Sauce

Made-to-order Doughnuts and Waffles

Traditional Icings and Toppings

Carving Station

Roast Turkey with Gravy, Roast Beef
Au Jus, Baked Ham, Mashed Potatoes,
Macaroni and Cheese, Horseradish Sauce,
Cranberry Sauce

DESSERT

Choice of One

Ice Cream

Vanilla
Chocolate

Brownie and Cookie Plate

JAZZ BRUNCH

DRINK SELECTIONS

SPECIALTY COCKTAILS

\$8 each

Apple Cider Mule

Apple Cider, Tito's Vodka, Ginger Beer

Maple Old Fashioned

Bourbon, Maple Syrup, Bitters

House Bloody Mary

Tito's Vodka, House Bloody Mary Mix
(Spicy or Regular)

WINE LIST

WHITE WINE

\$10 per glass or \$35 per bottle

Dr. Loosen Riesling

Hahn Pinot Gris

Chateau Grand Traverse Ship of Fools

Elouan Rosé

RED WINE

\$12 per glass or \$44 per bottle

Kate Arnold Pinot Noir

North by Northwest Red Blend

Juggernaut Cabernet

Hahn Merlot

BEER LIST

\$6

Rev Pils

Stone IPA

Moody Tongue IPA

Miller High Life

Lagunitas Stout

Lagunitas Lil Sumpin' Sumpin'

Noon Whistle Fuzzy Smack Sour