

# BREAKFAST

Dining at the DAC offers members and guests a place to connect and experience culinary excellence and personal attention to detail in a distinct variety of settings.





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# CONTINENTAL

*Minimum 12 people required*

## BREAKFAST

*\$17.25/Person*

Buttermilk biscuits with house-made toppings  
Apple, natural peanut, honey and whipped butters  
Strawberry marmalade, peach preserves  
Seasonal fruit compote, whole apples, oranges, bananas, grapes  
Vanilla yogurt, granola  
Cranberry and fresh squeezed orange juice  
House blend coffee, hot chocolate, herbal tea selection

## ENHANCEMENTS

### EUROPEAN

*\$7.75/Person*

House smoked Atlantic salmon, serrano ham, gruyère, creole mustard cream, pickled red onion, sun-dried tomato, olive & caper relish, whole wheat rolls

### HARD BOILED EGGS

*\$2.15/Person*

Herb sea salt

### ASSORTED CEREAL

*\$4.25/Person*

Whole, two percent & skim milk, raisins, toasted almonds

### OATMEAL

*\$5.00/Person*

Apple butter, brown sugar, raisins, pure maple syrup, scalded milk

### BRIOCHE

*\$5.00/Each*

Griddled egg, country sausage, gruyère

### ENGLISH MUFFIN

*\$5.00/Each*

Griddled egg, fontina, sweet bell & tomato pipérade, basil pine nut pesto

*A customary 22% service charge and 6% Michigan sales tax will be added.*

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# BUFFETS

*Minimum 25 people required.*

## **BOARD OF DIRECTORS**

*\$23.50/Person*

Chilled apple, cranberry, fresh squeezed orange juice  
Fresh sliced melon & pineapple, berries  
Assorted house-made breakfast pastries, muffins, sweet butter, preserves  
Scrambled eggs or strata casserole  
Cider cured bacon, sausage (turkey sausage add \$1.50/Person)  
Home fried potato with onions  
Freshly brewed house-blend coffee, herbal tea collection

## **HEALTHY START**

*\$19.25/Person*

Chilled apple, cranberry, fresh squeezed orange juice  
Fresh sliced melon & pineapple, berries and grapefruit  
House-made breakfast breads, sweet butter, preserves  
Vanilla yogurt, granola, berry parfait  
Cottage cheese, hard-boiled eggs  
Oatmeal, raisins, brown sugar  
Freshly brewed house-blend coffee, herbal tea collection

*A customary 22% service charge and 6% Michigan sales tax will be added.*

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# CUSTOM BRUNCH

*Includes Standard Brunch with additional options. Minimum 25 people required.*

## CLASSIC BRUNCH

*\$31.00/Person*

Chilled apple, cranberry, fresh squeezed orange juice  
Fresh sliced melon & pineapple, berries  
House-made pastries, muffins, sweet butter, preserves  
Cottage cheese  
Home fried potato with onions

## CHOOSE ONE

DAC Buttermilk pancakes  
Cinnamon French toast  
House-made crêpes  
Biscuits, sausage gravy

## CHOOSE ONE

Scrambled eggs  
Vegetable strata casserole  
Eggs benedict  
Quiche: Ham & cheddar, spinach & feta or vegetable

## CHOOSE TWO

Cider cured bacon  
Canadian bacon  
Sausage links  
Turkey sausage

Freshly brewed house-blend coffee, herbal tea collection

*A customary 22% service charge and 6% Michigan sales tax will be added.*

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## BUFFET ENHANCEMENTS

### OMELETS TO ORDER STATION

Assorted fresh vegetables, potato, ham, bacon, sausage, cheddar, Swiss & feta cheese

*\$6.25/Person &  
\$100 required attendant*

### PANCAKE STATION

Buttermilk pancakes, fresh berries, whipped cream, pure maple syrup, whipped sweet butter

*\$6.25/Person &  
\$100 required attendant*

### ORCHARD PANCAKE STATION

Cinnamon pumpkin pancakes, apple cream, apple compote

*\$7.75/Person &  
\$100 required attendant*

### MIDWESTERN BREAKFAST QUICHE

Pork sausage, Monterey Jack & cheddar, onion, bell pepper, scallion

*\$7.75/Person*

### VEGETARIAN QUICHE

Spinach, grilled zucchini, red bell pepper, onion, goat cheese

*\$6.75/Person*

### IRISH MIST HOUSE SMOKED SALMON PLATTER

Toasted bagels, cream cheese, sliced tomato, capers, blanched white onion

*\$8.30/Each*

### ITALIAN CIAO SANDWICHES

Toasted baguette, caramelized onion frittata, applewood smoked bacon, tomato, fontina cheese

*\$8.30/Person*

### OATMEAL

Apple butter, brown sugar, raisins, pure maple syrup, scalded milk

*\$5.00/Person*

### MINI B.E.L.T.

Bacon, egg, lettuce, tomato

*\$8.30/Person*

### MINI STACKED PANCAKES

Buttermilk pancakes, citrus cream, pure maple syrup

*\$44/Dozen*

*A customary 22% service charge and 6% Michigan sales tax will be added.*

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# PLATED BREAKFAST

*Includes fresh brewed coffee, hot herbal tea selection*

## **BLUEBERRY PANCAKES**

*\$16.50/Person*

Fresh squeezed orange juice, fresh fruit cup  
Large buttermilk pancakes, blueberries, butter, pure maple syrup  
Choice of cider cured bacon, sausage or Canadian bacon

## **THE CLUBHOUSE**

*\$19.75/Person*

Fresh squeezed orange juice, fresh fruit cup  
Breakfast pastries, muffins, sweet butter, preserves  
Scrambled eggs, Cider cured smoked bacon, sausage (turkey sausage add 1.50/Person)  
Home fried potato with onions

## **THREE EGG OMELET**

*\$21.00/Person, max 50*

Fresh squeezed orange juice, fresh fruit cup  
Breakfast pastries, muffins, sweet butter, preserves  
Choice of vegetarian, ham & cheese or Denver omelet  
Cider cured smoked bacon, home fried potato with onions

## **EGGS BENEDICT**

*\$23.00/Person, max 50*

Fresh squeezed orange juice, fresh fruit cup  
Breakfast pastries, muffins, sweet butter, preserves  
Two poached eggs, Canadian bacon, toasted English muffin  
Hollandaise Sauce, home fried potato with onions

## **CORNED BEEF HASH**

*\$17.75/Person*

Fresh squeezed orange juice, fresh fruit cup  
Breakfast pastries, muffins, sweet butter, preserves  
House-made hash with poached egg, sherry mushroom sauce

## **CINNAMON FRENCH TOAST**

*\$16.50/Person*

Fresh squeezed orange juice, fresh fruit cup  
House made cinnamon bread, Grand Marnier custard, butter, pure maple syrup  
Choice of cider cured bacon, sausage or Canadian bacon

*A customary 22% service charge and 6% Michigan sales tax will be added.*

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# FAMILY STYLE BRUNCH

*Four course brunch service. Maximum of 50 guests.*

## FAMILY STYLE BRUNCH

*\$32.50/Person*

Served with house-made breakfast pastries & muffins

### SOUP DU JOUR | SERVED INDIVIDUALLY

#### SALAD DUO | SERVED FAMILY STYLE

##### *California Salad*

Spinach, bibb & radicchio, strawberries, Mandarin oranges, golden raisins, glazed pecans, poppy seed vinaigrette

##### *Mixed Grain Salad*

Mixed grains, walnuts, toasted almonds, dried apricots, cherries, raisins, sherry vinaigrette

#### QUICHE | SERVED INDIVIDUALLY

Choice of ham and cheddar, vegetarian, or spinach & feta with fresh fruit garnish

#### ENTRÉE | SERVED FAMILY STYLE

##### *Chicken Vermont*

Sautéed almond coated breast of chicken, maple cream sauce, rice pilaf

#### DESSERT | SERVED FAMILY STYLE

Fruit filled crêpes, orange butter sauce, assorted miniature French pastries, DAC coffee & tea service

## BUTLER PASSED MIMOSAS & BLOODY MARYS

*\$7.25/Drink*

*A customary 22% service charge and 6% Michigan sales tax will be added.*

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# SPECIALTY BREAKS

*\$100 attendant fee required for specialty break service.*

## **DAC CLASSIC**

*\$8.25/Person*

House-made cookies: chocolate chip, peanut butter, oatmeal  
Individual pretzel or potato chip bags  
Whole apples, oranges, bananas

## **DETROIT**

*\$11.00/Person*

Coney dogs, onion, mustard, potato chip basket, Vernors ice cream floats

## **FRENCH DECADENCE**

*\$12.00/Person*

Banana beignets,  
Caramel, milk chocolate ganache, raspberry Chambord dipping sauce  
Whipped Chantilly cream, cocoa nibs, sugar sizzle & cinnamon sticks  
French roasted coffee

## **POPCORN BREAK**

*\$10.00/Person*

Popcorn cart, Italian & cinnamon apple seasoning  
Assorted M&Ms, cocoa nibs, roasted peanuts, dried cherries, raisins

## **DAC ICE CREAM TASTING**

*\$11.00/Person*

House-made ice cream: vanilla bean, pistachio, chocolate  
Mini waffle cones, Barq's Root Beer & DAC vanilla ice cream floats

# BEVERAGES ON BREAK

## **SOFT DRINKS**

*\$2.25/Each*

## **BOTTLED WATER**

*\$2.75/Each*

## **LEMONADE, ICED TEA, FRUIT PUNCH**

*\$34/Gallon*

## **HOT CHOCOLATE, APPLE CIDER (HOT OR COLD)**

*\$34/Gallon*

## **DAC HOUSE BLEND COFFEE & TEA SELECTION**

*\$21/Pot for 10 or  
\$42/Gallon for 20*

*A customary 22% service charge and 6% Michigan sales tax will be added.*

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## GENERAL INFORMATION

- Your final attendance (guaranteed count) is due five business days before the event. You will be charged for either the guaranteed or actual number of guests served – whichever is higher. If you do not offer a guaranteed count, the estimated attendance from the contract will be applied.
- If you offer guests a choice between two and three separate entrées:
  - A \$3/Person fee will be assessed (additional \$1/each additional selection).
  - You are required to provide a place card for each guest indicating selected entrée.
  - Final guaranteed number of each entrée is required five business days before the event.
- In addition to planning your event, your catering rep will assist with floral arrangements, ice sculptures, entertainment, linens, photography and more.
- Outside food and beverage is not permitted.
- Rental fee applies to each banquet room reservation. Fee varies with room type and event length.
- Each banquet room reservation requires a minimum food and beverage fee.
- Menu prices are subject to change but will be confirmed four months prior your event. Menu prices are subject to 22 percent service fee and 6 percent tax.
- Alcohol must be supplied by the DAC in strict accordance with state regulations and the MLCC. Staff will restrict alcohol if excessive consumption.
- Both a non-refundable deposit and signed contract are required to secure your event date.
- Event cancellation fees:
  - 24 hours in advance subject to 100 percent fee
  - 2-3 business days in advance subject to 90 percent fee
  - 4-30 days in advance subject to 75 percent fee
  - 31-90 days in advance subject to 50 percent fee
  - 91 days or more in advance subject to 30 percent fee
- Parking is \$12/Car valet or \$10/Car self park and subject to change. You may cover guest parking in advance.
- Guests must follow the DAC dress code: No denim of any style or color. Professional business attire includes business suits, sports coats and ties for men or skirt and pant suits and dresses for women. Children ages 14 or older must follow dress code.
- Liability for property damage will be charged to member sponsoring the event. Outside groups are subject to DAC policies and procedures. DAC is not responsible for any property left on site. Cellular phones may be used only in the first floor elevator lobby, study area on 1M, all third floor hallways, Abbey lobby, overnight rooms and member suites.

