

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.*

Giant Soft Pretzel

Savory Pretzel with Beer Cheese and Yellow Mustard

Sweet Cinnamon Sugar Pretzel with Chocolate and Sweet Cream for Dipping.

\$12 Each. Serves up to 8.

Scrambled Eggs

\$3.95 Per Person

Side of Bacon Strips

Plain or Maple Glazed

\$4.00 Per Person

Potato Pancakes

Sour Cream and Apple Sauce

\$2.75 Per Person

Add Lox- +\$2.00 | Add Caviar- Market Price

Oatmeal Bar

Served with Brown Sugar, Maple Syrup, Cinnamon, Blueberries, Strawberries, and Chopped Pecans

\$6.75 Per Person

Pigs in a Blanket

All-Beef, Served with Ketchup and Mustard

Add \$2.95 Per Person

Hometown's Lemon-Caper Tuna Salad

Add \$4.25 Per Person as a Side

Hometown's Egg Salad

Add \$3.25 Per Person as a Side

Mimosa Bar

Consumption \$150 Bartender Fee

Plus \$8 Per Mimosa

-or-

Bottomless \$12 Per Person (Includes Bartender)

Sandwiches, Wraps & Toasts

Egg and Cheese Bagel Melt

Scrambled Egg, Cheddar Cheese, Plain Bagel
\$3.75 Per Serving

Add Bacon, Sausage (Pork or Turkey), Salami
\$1.00 Per Serving

Bagel & Lox Smoked Salmon, Cream Cheese, Tomato, Cucumber, Caper and Lemon, Plain Bagel
\$6.25 Per Serving

HT Breakfast Sandwich Egg, Bacon, Cheddar, Roma Tomato, Avocado on Brioche Bun
\$5.50 Per Serving

Breakfast Wrap Eggs, Bacon, Cheddar, Avocado, Tomato, Honey Wheat Wrap
\$5.00 Per Serving

Lou's Breakfast Eggs, Bacon, Avocado, Multigrain
\$5.00 Per Serving

Avocado Toast
Classic or Caprese
\$6.00 Per Person.

Add Egg +\$2.00. Add Lox- +\$2.75

Rubin's Reuben Turkey with Swiss Cheese and Russian Coleslaw, on a Rye Bagel
\$4.75 Per Serving

Hometown Lemon-Caper Tuna Sandwich with Tomatoes on Multigrain
\$5.50 Per Serving

Veggie Sandwich Hummus, Spinach, Tomato, Cucumber, Swiss, Red Onion, and Olive Oil on Multigrain
\$4.75 Per Serving

Mains

Scrambled Eggs Fluffy Scrambled Eggs
\$3.95 Per Person

Hard Boiled Eggs Kosher Salt and Cracked Black Pepper
\$3.00 Per Person

Cinnamon Challah French Toast Served with Warm Maple Syrup
\$6.75 Per Person

Oatmeal Bar Served with Brown Sugar, Maple Syrup, Cinnamon, Blueberries, Strawberries, and Chopped Pecans
\$6.75 Per Person

Parfait Bar Greek Yogurt, Gluten Free Granola, Strawberries, Blueberries, and Local Honey
\$6.75 Per Person

Assorted Bagels Plain & Chive Cream Cheese, Tomatoes, and Cucumbers
\$4.25 Per Person

Lox and Bagels Nova Lox, Sliced Cucumbers and Tomatoes, Plain and Chive Cream Cheese, Sliced Munster Cheese, and Assorted Bagels
\$17.95 Per Person

Sides

Side of Bacon Applewood Smoked
\$4.00 Per Person

Potato Pancakes Sour Cream and Apple Sauce
\$2.75 Per Person
Add Lox +\$2.00. Add Caviar Market Price

Seasonal Fresh Fruit Platter
\$6.00 Per Person

Sweets

Breakfast Pastry Tray
Do-Rite Donuts, Muffins, Scones, Biscotti
\$4.00 Per Person

Do-Rite Donuts
\$42.00 Per Dozen
Inquire for Gluten-Free Options

Pricing Includes 1-3 Pieces Per Person. Minimum Order is 2 Dozen Per Item.

Hors d'Oeuvres

Stuffed Mushrooms Baked and Stuffed with a Blend of Cheeses, Garlic and Herbs
\$3.75 Per Person/\$31 Per Dozen (GF)

Cocktail Meatballs Turkey Meatballs Glazed with Sweet Chili or BBQ Sauce
\$3.25 Per Person/\$31 Per Dozen (GF)

Salami Lollipops Baked All Beef Salami Glazed with Sweet Chili or BBQ Sauce
\$3.50 Per Person/\$31 Per Dozen

Spanakopita Phyllo Triangles Stuffed with Spinach and Feta
\$3.25 Per Person/\$31 Per Dozen

Pigs in a Blanket All Beef, Served with Ketchup and Mustard
\$2.95 Per Person/\$35 Per Dozen

Brioche Grilled Cheese with Creamy Tomato Soup Shooter
\$4.50 Per Person

Potato Pancakes Sour Cream & Apple Sauce
\$2.75 Per Person/\$17 Per Dozen (GF)
Add Caviar—Market Price

Smoked Salmon Served on a Potato Pancake, with Sour Cream and Chives
\$4.75 Per Person/\$24 Per Dozen (GF)

Deviled Eggs
\$2.75 Per Person/\$32 Per Dozen (GF)
Add Caviar—Market Price

Shrimp Cocktail with Housemade Cocktail Sauce—2 Shrimp Per Serving
\$5.75 Per Person/\$68 Per Dozen (GF)

Cucumber, Avocado & Lox Bites Cucumber, Topped with Avocado Mousse, Lox, Chives
\$3.75 Per Person/\$45 Per Dozen (GF)

Maple-Glazed Bacon
\$2.25 Per Person/\$13.50 Per Dozen (GF)

Flaky Cheese Twists Homemade Puff Pastry, Cheese, Fresh Herbs
\$2.95 Per Person

Shrimp Ceviche Red Onion, Mango, Cilantro
\$4.25 Per Person

Brioche Sliders

London Broil Roast Beef Cheddar, Red Onion and Horseradish Sauce

Turkey Reuben Swiss Cheese and Russian Slaw
\$4.75 Per Person/\$45.60 Per Dozen

Homemade Flatbreads

Hummus Jalapeno Feta, Pumpkin Seeds, Onion, Cherry Tomato and Olive Oil Drizzle

Pesto Fresh Mozzarella, Sun-Dried Tomatoes, Olive Oil, Salt and Pepper

Classic Cheese

Hot-Honey Pepperoni Fresh Mozzarella

\$4.95 Per Person/\$28 Per Dozen Slices
(Also Available on Thin Gluten-Free Cauliflower Crust \$5.95 Per Person)

Crowd Pleasers

Crudite & Hummus (Can be Served Family Style or in Individual Cups)
\$3.50 Per Person

Kettle Chips & Homemade French Onion Dip
\$2.00 Per Person

Giant Soft Pretzel Sweet or Savory with Dipping Sauces
\$12/Pretzel

Guacamole & Chips
\$5.50 Per Person

Mains

Beef Tenderloin Whole Beef Tenderloin, Accompanied by Assorted Artisan Rolls, Horseradish and Dijon Sauces.
4 to 6 oz Per Person
\$18.00 Per Person. Minimum of 15 Servings

Salmon Whole Side of Salmon, Accompanied by Assorted Artisan Rolls and Lemon Aioli.
4 to 6 oz Per Person
\$15.00 Per Person. Minimum of 15 Servings

Turkey Chili Bar \$7.50 Per Person. Minimum of 15 Servings

Housemade Hometown Turkey Chili
Toppings Include: Chopped Jalapenos, Red Onion, Cilantro, Corn, Cheese, and Tortilla Strips, Hot Sauce, Sour Cream.
Add Crumbled Bacon for \$1.95 Per Person.
Add Flaky Cheese Twists for \$2.95 Per Person

Farfalle with Pesto
Nut-Free Pesto and Sun-Dried Tomatoes
\$10.75 Per Person.
Add Shrimp +\$5.75 Per Person

Buttered Noodles
Farfalle Served with Parmesan Cheese
\$7.00 Per Person

Sides

Seasonal Vegetables
Roasted with Fresh Herbs
\$4.75 Per Person

Roasted Rosemary Potatoes
Seasoned with Olive Oil, Rosemary and Garlic
\$4.50 Per Person

Salads

The Reggie Romaine and Iceberg Lettuce, Hearts of Palm, Provolone, Celery, Carrot, Tomato, Cucumber and Red Peppers, with Hometown Balsamic Vinaigrette

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

Chopped Wedge Romaine and Iceberg Lettuce, Tomato, Cucumber, Bacon, and Crumbled Blue Cheese, with Buttermilk Ranch or Hometown Balsamic Vinaigrette

Served Family Style or Individual Cups \$4 Per Person
Add Turkey or Salami +\$1.25 Per Person.

Sweets and Treats

Assorted Shookie's Cookies
Shookie's Cookies Including Funfetti, M&Ms, and S'mores
\$3.50 Per Person

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

Warm Chocolate Chip Cookies
\$27.00 Per Dozen.
Add Mini Mug of Cold Milk, Hot Chocolate, or Chai for \$1.50 Per Cup
Sub Almond Milk - +\$0.25

Mixed Berry Bar
Strawberries, Blueberries, Whipped Cream, and Brown Sugar
\$5.95 Per Person

Do-Rite Donuts
Inquire for Gluten-Free Options
\$42.00 Per Dozen

Gluten-Free Raspberry Bars
\$45.00 Per Dozen

2 Hour Dinner and Drinks Package Serves Up to 30- \$2910
Add \$55 Per Additional Guest. Event Must be Completed by 6:15pm.*

Hors d'Oeuvres

Potato Pancakes Sour Cream and Apple Sauce

-and-

Choice of Flatbreads Classic Cheese, Hot-Honey Pepperoni, Pesto Mozzarella with Sun-Dried Tomatoes

-and-

Giant Soft Pretzels Served with Cheese and Mustard Dips (Stationed Throughout the Room)

Salads

Chopped Wedge Romaine and Iceberg Lettuce, Tomato, Cucumber, Bacon, and Crumbled Blue Cheese, with Buttermilk Ranch or Hometown Balsamic Vinaigrette

-or-

Detroit Greek Salad

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

Mains

Beef Tenderloin Whole Beef Tenderloin, Accompanied by Assorted Artisan Rolls, Horseradish and Dijon Sauces, on a Seasonally Decorated Board

-or-

Salmon Whole Side of Salmon, Accompanied by Assorted Artisan Rolls and Lemon Aioli on a Seasonally Decorated Board

Sides

Farfalla Pesto Pasta Nut-Free Pesto with Sun-Dried Tomatoes
Add Shrimp \$5.75 Per Person

-or-

Buttered Farfalle Pasta Farfalle Served Hot with Parmesan Cheese

-or-

Roasted Rosemary Potatoes Seasoned with Olive Oil, Rosemary and Garlic

Drinks

House-Curated Selection of Beer, Wine, Prosecco, Infused Water, Soft Drinks, and Shirley Temples

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

Upgrade Your Experience with Additional Passed Hors d'Oeuvres, Cocktails, Mocktails, and Sweets. See Your Event Planner for Menus.

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

Pricing Based on Minimum of 40 Guests.

Sunday–Thursday \$65 Per Person for 2 Hours

Friday \$80 Per Person for 2 Hours , \$85 Per Person for 3 Hours

Saturday \$110 Per Person for 3 Hours , \$125 Per Person for 4 Hours

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

Bar Service

House-Curated Selection of Beer, Wine,
and Prosecco

One Specialty Cocktail (Selected by Host)
Infused Water & Soft Drinks

*Add \$7 Per Person for Select Bar. Add \$12 Per
Person for Premium Bar*

Stationed Snacks

(Choose 2)

Deviled Eggs Topped with Chives
*Add Lox- +\$2.00 Per Person. Add Caviar Market
Price Per Person*

Kettle Chips Served with Homemade French
Onion Dip

Giant Soft Pretzel Pre-Cut and Served with
Beer Cheese and Yellow Mustard Dips

Maple Glazed Bacon Hometown Bacon with a
Maple Glaze

Giant Flakey Cheese Twists Homemade Puff
Pastry, Cheese, Fresh Herbs

Bigger Bites

(Choose 2)

Pigs in a Blanket
All Beef, Wrapped in a Flaky Dough, Served
with Ketchup and Mustard

Homemade Flatbreads

Hummus Jalapeno Feta, Pumpkin Seeds,
Onion, Cherry Tomato and Olive Oil Drizzle

Pesto Fresh Mozzarella, Sun-Dried Tomatoes,
Olive Oil, Salt and Pepper

Classic Cheese

Hot-Honey Pepperoni Fresh Mozzarella

Sliders

London Broil Roast Beef with Cheddar,
Red Onion & Horseradish Sauce

Turkey Reuben with Swiss Cheese and
Russian Slaw

Salami Lollipops

Baked All Beef Salami, Glazed with Sweet Chili
or BBQ Sauce

Sweets

Mini Dessert Bites

Shookies Cookies and Salted Caramel Bownies

Uptown offers an upscale bar experience with hand-crafted cocktails.

All Packages Include Selection of House Wines, Sparkling Wines, Beer, Juices, & Sodas. Bartender(s) Included.

Wine and Beer Package

Wine

Sauvignon Blanc- Sea Pearl
Chardonnay- Raeburn or DeLoach
Pinot Noir- Bread and Butter
Cabernet- CS
Rose- Villa Via
Prosecco- TiAmo

Beer

Belgian White- Blue Moon
Italian Lager- Peroni
Lite- Heineken
Mexican Lager- Modelo

2 Hours - \$25 Per Person

3 Hours - \$35 Per Person

4 Hours - \$40 Per Person

5 Hours - \$45 Per Person

Full Open Bar Select Package

Includes Wine & Beer Package and One Specialty Cocktail

Select Liquor Brands

Bourbon- Bulleit
Bourbon- Makers Mark
Irish Whiskey- Jameson
Vodka- Titos
Vodka- Absolut
Gin- Tanqueray
Tequila Blanco- Codigo
Tequila Anejo- El Jimador
Tequila Reposado- El Jimador
Aperitivo- Campari

2 Hours - \$32 Per Person

3 Hours - \$40 Per Person

4 Hours - \$45 Per Person

5 Hours - \$50 Per Person

Full Open Bar Premium Package

Includes Wine & Beer Package and Two Specialty Cocktails

Premium Liquor Brands

Rye- Templeton
Bourbon- Woodford Reserve
Bourbon- Basil Hayden
Vodka- Grey Goose
Gin- Bombay Sapphire
Gin- Hendricks
Tequila Blanco- Don Julio
Tequila Silver- Patron
Tequila Reposado- Casamigos
Anejo- Casamigos
Amaretto- Disaronno
Spiced Rum- Bumbu
Cordial- Kahlua
Cordial- Frangelico
Cordial- Baileys

2 Hours - \$42 Per Person

3 Hours - \$50 Per Person

4 Hours - \$55 Per Person

5 Hours - \$60 Per Person

Consumption Bar

Not Available Friday and Saturday Nights

Includes Unlimited Soft Drinks, Sparkling Water, and Juice

\$150/Bartender + \$10 Per Person

Beer \$8

Wine \$10

Cocktails \$12

Premium \$15

Specialty Kid-Friendly Cocktails

Shirley Temples With Candied Rim

Hometown Lemonade Shakers Classic Lemonade, Blueberry Basil, or Strawberry Mint

Italian Sodas Italian Syrup Topped with Cream, Club Soda, Whipped Cream, and a Cherry.

Flavors Include: Raspberry,
Strawberry, Pineapple

Hot Chocolate Bar Hot Chocolate made with Hollanders Dutch Chocolate

Toppings: Mini and Big Marshmallows, Mini Chocolate Chips, Chocolate and Caramel Sauces, Whipped Cream, Assorted Crushed Candy Bars, and Chocolate Chip Cookie Pieces

Virgin Pina Colada With a Glitter Rim

For Adults Only

Boozy Shakes Mini Shakes Made with Homers Vanilla Ice Cream and Your Choice of Baileys, Kailua, or Jamesons Whiskey

Epicurean Coffee Bar Hexe Coffee with Whipped Cream, Heavy Cream, Demerara Sugar, Rocky Candy Stirrers, Cinnamon Sticks, Vanilla, Caramel and Hazelnut Syrups. Add Kailua, Baileys, or Jamesons Irish Whiskey

Honey Lavender Lemonade Fresh-Squeezed Lemonade with Local Honey and a of Splash Lavender Syrup, Garnished with Fresh Lavender Sprig

Handcrafted Mocktail Menu

The Coolest Fresh-Pressed Cucumber, Pineapple, Green Apple, Mint & Lemon with a Sprig of Mint

Honey Lavender Lemonade Fresh-Squeezed Lemonade with Local Honey and a of Splash Lavender Syrup Garnished with Fresh Lavender Sprig

Tropical Kick Fresh-Pressed Pineapple, Green Apple, Lemon, Ginger & Cayenne with Candied Ginger Twist

Blueberry Basil Shaker Freshly-Squeezed Lemon with Muddled Blueberries, Fresh Basil, Sweetened with Organic Agave and Blueberry Basil Skewer

Mocktail Mule Ginger Beer, Club Soda, Fresh Lime Juice, Fresh Mint, Simple Syrup, Served with a Mint/Lime Garnish

Clink-Clink Sparkling Cider with Seasonal Juice Served in a Flute with a Fresh Berry Garnish

Uptown Amenities Include:

- 2,200 sq. ft space, fully designed and furnished with flexible seating arrangements
- Accommodates up to 80 seated, or 125 for cocktail-style
- Upscale furniture includes sofas, lounge chairs, high-boys, dining tables and chairs
- 21-foot custom wraparound bar
- In-house catering available and outside catering welcome
- Free internet, smart TVs, microphone, and sound system
- Dimmable mood lighting
- ADA-compliant with elevator access
- Private restrooms
- Full-size caterer's prep kitchen
- Ability to create dance floor and accommodate band, DJ, live speakers, karaoke, etc.
- Event coordinator to assist in planning and execution
- Expansive windows and skylights

Standard Pricing*:

Mon-Fri Before 5 PM

\$400/hour
2-hour minimum

Extra hours: \$250/hr

No minimum
spend

Sat-Sun Before 4 PM

\$675/hour
2-hour minimum

Extra hours: \$400/hr

\$2,100 minimum
spend

Sun-Thurs After 5 PM

\$600/hour
2-hour minimum

Extra hours: \$250/hr

\$2,500 minimum
spend

Fri-Sat After 5 PM

\$650/hour
3-hour minimum

Extra hours: \$500/hr

\$4,500 minimum
spend

Special Pricing During Off-Peak Hours*:

Sat-Sun From 9AM-11AM

\$800 for 2 hours

Includes 1 server

No minimum
spend

Sat-Sun From 2:30PM-4:30PM

\$800 for 2 hours

Includes 1 server

No minimum
spend

Mon-Thurs | Full Day 8AM-4PM

\$1,600

Includes 1 server

No minimum
spend