

Breakfast Buffet

Continental

Chilled Fresh Squeezed Orange and Grapefruit Juices
Bakeshop Collection of Croissants, Muffins and Danish Pastries
Plain and Raisin Bagels with Whipped Cream Cheese
Sweet Butter and Preserves
Freshly Brewed Coffee and Decaffeinated Coffee
Premium Tea Selection by "T"
\$21

University Club Continental

Chilled Fresh Squeezed Orange and Grapefruit Juices
Panache of Sliced Seasonal Fruits, Melons and Berries
Bakeshop Collection of Croissants, Muffins and Danish Pastries
Plain and Raisin Bagels with Whipped Cream Cheese
Sweet Butter and Preserves
Freshly Brewed Coffee and Decaffeinated Coffee
Premium Tea Selection by "T"
\$24

Continental Plus

Chilled Fresh Squeezed Orange and Grapefruit Juices
Panache of Sliced Seasonal Fruits, Melons and Berries
Plain and Fruit Flavored Fat Free Organic Yogurts
Individual Frittata with Cheddar, Mushrooms and Sundried Tomatoes
Bakeshop Collection of Croissants, Muffins and Danish Pastries
Plain and Raisin Bagels with Whipped Cream Cheese
Sweet Butter and Preserves
Freshly Brewed Coffee and Decaffeinated Coffee
Premium Tea Selection by "T"
\$30

Health Break Continental

Chilled Selection of Naked Organic Juice Drinks
Panache of Sliced Seasonal Fruits, Melons and Berries
Plain and Fruit Flavored Fat Free Organic Yogurts
Homemade Granola with Soy Milk
Egg White Frittata with Spinach, Mushrooms and Goat Cheese
Bran Pineapple Muffins with Natural Apple Spread
Low Free Blueberry Muffins
Margarine and Preserves
Freshly Brewed Coffee and Decaffeinated Coffee
Premium Tea Selection by "T"
\$31

Cold Breakfast Enhancements

(10 Guest Minimum)

Selection of Individual Fat Free Yogurts
\$4 each

Homemade University Club Granola
Soy and 2% Milk
\$5 each

Assortment of Popular Dry Breakfast Cereals
Soy and 2% Milk
\$4 each

Applewood Smoked Salmon Thinly Sliced,
Beefsteak Tomatoes, Red Onion and Capers
\$12

Hot Breakfast Enhancements

(10 Guests Minimum)

Eggs Benedict with Westphalian Ham or
Applewood Smoked Salmon (Select One)
\$10

Breakfast Burrito with Scrambled Eggs,
Bell Peppers, Cheddar and Salsa
\$8

English Muffin Sandwich with Scrambled Eggs
Cheddar and Sausage Patty
\$8

Spinach, Shiitake Mushrooms
Low Fat Mozzarella Quiche
\$8

Traditional Quiche Lorraine with Ham and Swiss
\$8

Hot McCann's Irish Oatmeal with Brown Sugar
Raisins and Mixed Berries
\$8

Griddled Country Ham Steak
\$5

Rosemary Sausage Patties
\$5

Chicken Apple or Turkey Sausage
\$5

Applewood Smoked Bacon
\$5

University Club of Chicago

All Prices are Subject to a 22% Service Charge and Applicable Sales Tax

Prices Subject to Change without Notice.

Hot Breakfast – Plated or Buffet Service

(10 Guest Minimum for Buffet Service)

Midwest Breakfast

Chilled Fresh Squeezed Orange and Grapefruit Juice
Country Scrambled Eggs with Chives
Applewood Smoked Bacon and Maple Sausage Links
Lyonnais Style Red Bliss Potatoes
Bakeshop Collection of Croissants, Muffins and Danish Pastries
Sweet Butter and Preserves
Freshly Brewed Coffee and Decaffeinated Coffee
Premium Tea Selection by "T"
\$26
Enhance With:
Seasonal Melon, Berry and Pineapple Salad \$4 per guest

Parisian Breakfast

Chilled Fresh Squeezed Orange and Grapefruit Juice
Seasonal Melon, Berry and Pineapple Salad
Cinnamon-Raisin Brioche French Toast with Seasonal Berries
Vermont Maple Syrup and Whipped Butter
Applewood Smoked Bacon
French Croissants and Banana Bread
Freshly Brewed Coffee and Decaffeinated Coffee
Premium Tea Selection by "T"
\$30

Benedict Breakfast

Chilled Fresh Squeezed Orange and Grapefruit Juices
Seasonal Melon, Berry and Pineapple Salad
Eggs Benedict with Westphalian Ham and Hollandaise
Lyonnais Style Red Bliss Potatoes
Bakeshop Collection of Croissants, Muffins and Danish Pastries
Sweet Butter and Preserves
Freshly Brewed Coffee and Decaffeinated Coffee
Premium Tea Selection by "T"
\$33

Union Stockyards Steak n' Eggs

Chilled Fresh Squeezed Orange and Grapefruit Juices
Seasonal Melon, Berry and Pineapple Salad
Grilled 5 oz Tenderloin Steak with Country Scrambled Eggs
Grilled Tomato and Hash Brown Potatoes
Bakeshop Collection of Croissants, Muffins and Danish Pastries
Sweet Butter and Preserves
Freshly Brewed Coffee and Decaffeinated Coffee
Premium Tea Selection by "T"
\$42

Additional Hot Breakfast Enhancements

(10 Guest Minimum)

Panache of Sliced Seasonal Fruits, Melons and Berries
\$6

Individual Roasted Tomato, Gruyere and Wild Mushroom Frittata
\$10

Individual Smoked Salmon, Grilled Onion and Watercress Frittata
\$10

Corned Beef Hash Eggs Benedicts with Tomato Béarnaise
\$12

Crab Cake Eggs Benedict with Tomato, Virginia Ham
Old Bay Hollandaise
\$12

Vegetarian Benedict with Wilted Spinach, Eggplant, Tomato
Basil Pesto Hollandaise
\$10

Ricotta Cheese Blintzes with Raspberry Sauce and Seasonal Berries
\$8

Banana Macadamia Pancakes, Coconut Syrup, Mango Coulis,
Vanilla Whipped Cream
\$8

Chocolate Chip Pecan Pancakes, Vanilla Syrup, Caramel
Whipped Cream
\$8

Breakfast Enhancements

(20 Guest Minimum)

Omelet Station

(Requires Attendant at \$100.00 for Every 50 Guests)
Country Fresh Eggs and Egg Whites Prepared to order with Fillings
of Country Ham, Cheddar, Low Fat Mozzarella, Mushrooms,
Spinach, Tomato, Fresh Herbs and Smoked Salmon
\$14

Belgian Waffle or Silver Dollar Pancake Bar (Select One)

Belgian Malted Waffles or Buttermilk Silver Dollar Pancakes with
Toppings of Seasonal Mixed Berries, Caramelized Bananas,
Maple Syrup, Raspberry Syrup and Whipped Cream
\$14

New York Bagel Bar

New York Style Bagels: Plain, Raisin-Cinnamon and Multi-Grain
Whipped Dill, Berry and Plain Cream Cheese;
Applewood Smoked Salmon, Sliced Tomatoes,
Red Onions and Capers
\$18

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