



breakfast buffets

continental breakfast

chilled fresh orange and grapefruit juices
french butter croissants, fruit danish and muffins of the day
plain and raisin bagels with whipped cream cheese
sweet butter and preserves
freshly brewed coffee and decaffeinated coffee
premium tea selection by "T"
17.

university club continental

chilled fresh orange and grapefruit Juices
panache of sliced seasonal fruits, melons and berries
plain and fruit flavored low fat yogurts
french butter croissants, fruit danish and muffins of the day
plain and raisin bagels with whipped cream cheese
sweet butter and preserves
freshly brewed coffee and decaffeinated coffee
premium tea selection by "T"
19.

deluxe continental plus

chilled fresh orange and grapefruit juices
panache of sliced seasonal fruits, melons and berries
plain and fruit flavored low fat yogurts
traditional quiche lorraine with ham and swiss
french butter croissants, fruit danish and muffins of the day
plain and raisin bagels with whipped cream cheese
sweet butter and preserves
freshly brewed coffee and decaffeinated coffee
premium tea selection by "T"
24.

health break continental

chilled fresh orange, grapefruit and apple Juices
panache of sliced seasonal fruits, melons and berries
plain and fruit flavored no fat yogurts
homemade granola with skim milk
carrot-bran muffins with natural apple spread
low fat blueberry muffins
margarine and preserves
freshly brewed coffee and decaffeinated coffee
premium tea selection by "T"
21.

cold breakfast enhancements

selection of individual fat free and fruit
flavored yogurts
4.
homemade club granola or low fat
granola with non fat and 2% milk
5.
assortment of popular dry breakfast
cereals with 2% and non fat milk
4.
traditional currant, cranberry orange or
lemon poppyseed scones
6.
applewood smoked salmon thinly sliced,
beefsteak tomato, red onion, capers,
cream cheese and assorted bagels
11.

hot breakfast enhancements

eggs benedict with westphalian ham or
applewood smoked salmon benedict
9.
southwestern breakfast burrito with
peppers, ham, and mild salsa
7.
toasted english muffin sandwich with
scrambled eggs, cheddar and maple
sausage patty
6.
spinach, shiitake mushroom and low fat
mozzarella quiche
7.
traditional quiche lorraine with ham and
swiss
7.
ricotta cheese blintzes with raspberry
sauce and seasonal berries
7.
hot mccann's irish oatmeal with brown
sugar, raisins and warm milk
5.
griddled country ham steak
4.
rosemary sausage patties
4.
chicken apple sausage
4.

All prices are subject to a 22% Service Charge and applicable Sales Tax.
Prices subject to change without notice.



**hot breakfasts (available plated or buffet)
(10 guest minimum for buffet service)**

deluxe midwest breakfast

chilled fresh squeezed orange and grapefruit juices
panache of sliced seasonal fruits, melons and berries
country scrambled eggs with chives
applewood smoked bacon and maple sausage links
lyonnaise style red bliss potatoes
bakery basket of french butter croissants, fruit danish and muffins of the day
sweet butter and preserves
freshly brewed coffee and decaffeinated coffee
premium tea selection by "T"
23.

parisian breakfast

chilled fresh squeezed orange and grapefruit juices
panache of sliced seasonal fruits, melons and berries
cinnamon-raisin brioche french toast with seasonal berries
vermont maple syrup and whipped butter
applewood smoked bacon and maple sausage links
french butter croissants and banana walnut bread
freshly brewed coffee and decaffeinated coffee
premium tea selection by "T"
23.

benedict breakfast

chilled fresh orange and grapefruit juices
panache of sliced seasonal fruits, melons and berries
eggs benedict with westphalian ham and orange scented hollandaise
lyonnaise style red bliss potatoes
bakery basket of french butter croissants, fruit danish and muffins of the day
sweet butter and preserves
freshly brewed coffee and decaffeinated coffee
premium tea selection by "T"
27.

union stockyards steak n' eggs

chilled fresh orange and grapefruit juices
panache of sliced seasonal fruits, melons and berries
grilled petit tenderloin steak with country scrambled eggs
stack of grilled vegetables and hash brown potatoes
bakery basket of french butter croissants, fruit danish and muffins of the day
sweet butter and preserves
freshly brewed coffee and decaffeinated coffee
premium tea selection by "T"
33.

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**breakfast enhancements
(20 guest minimum)**

omelet Station (requires specialty chef at \$85.00)

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
11.

belgian waffle station (requires specialty chef at \$85.00)

belgian malted waffles and silver dollar pancakes prepared at the table
toppings of fresh berries, vanilla banana brulee,
maple syrup, raspberry syrup and whipped cream
12.

new york bagel bar

new york style bagels: plain, raisin cinnamon, onion and multi-grain
whipped dill, berry and plain cream cheese;
thin sliced applewood smoked salmon, tomato, capers and shaved onion
14.

deluxe fresh juice and smoothie bar (requires specialty chef at \$85.00)

fresh orange, carrot and apple juice in iced carafes
selection of breakfast smoothies prepared to include mixed berry and pineapple bahia
8.

**corner coffee bar (requires specialty attendant at \$85.00)
(25 guest minimum)**

espresso, cappuccino and lattes prepared to order with flavored monini italian syrups, shaved chocolate,
whipped cream, chocolate swizzles and biscotti
8.

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