



**brunch selection one (35 guest minimum)**

**(requires specialty chef at 85.)**

chilled fresh squeezed orange and grapefruit juice served tableside  
panache of sliced seasonal fruits, melons and berries  
applewood smoked salmon with tomato, onions and capers  
country scrambled eggs with cheddar cheese and chives  
shiitake mushroom, spinach and low fat mozzarella quiche  
cinnamon-raisin brioche french toast with vermont maple syrup  
lyonnaise style red bliss potatoes  
wisconsin applewood smoked bacon and maple sausage links  
bakery basket of french butter croissants, fruit danish and assorted muffins  
plain and cinnamon raisin bagels with whipped cream cheese,  
sweet butter and preserves  
freshly brewed coffee and decaffeinated coffee  
premium tea selection by "T"  
41.

**brunch selection two (35 guest minimum)**

**(requires specialty chef and carver at 85.each)**

chilled fresh squeezed orange and grapefruit juice  
panache of sliced seasonal fruits, melons and berries  
applewood smoked salmon with tomato, onions and capers  
charcuterie assortment of duck sausage, country pate and westphalia ham  
chilled green asparagus salad with goat cheese and raspberries  
cantonese vegetable spring rolls with sweet and sour sauce  
country scrambled eggs with cheddar cheese and chives  
omelets prepare to order with ham, swiss, cheddar, tomato, mushrooms and smoked salmon  
ricotta cheese blintzes with seasonal berries and wild berry syrup  
butternut squash ravioli with orange, sage and pinenuts  
chesapeake crab cakes with grain mustard butter  
lyonnaise style red bliss potatoes  
wisconsin applewood smoked bacon and maple sausage links  
roast sirloin of angus beef carved to order with balsamic bearnaise  
display of individual french pastries and tarts  
vanilla and raspberry crème brulees  
bakery basket of french butter croissants, fruit danish and assorted muffins  
plain and cinnamon raisin bagels with whipped cream cheese  
freshly brewed coffee and decaffeinated coffee  
premium tea selection by "T"  
62.

**enhance your brunch with a bloody mary bar featuring our university club signature  
bloody mary, virgin marys and our carrot mary**

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