



Wedding Brunch (Two-Hour Buffet Service)

The Michigan (30 Guest Minimum)

Requires Carver and Omelet Chef at additional charges

Chilled Fresh Squeezed Orange and Cranberry Juice
 Panache of Sliced Seasonal Fruits, Melons and Berries
 Applewood Smoked Salmon Thinly Sliced, Tomato, Red Onion and Capers
 Green Asparagus Salad with Raspberries, Goat Cheese Citrus Vinaigrette
 Roasted Zucchini, Yellow Squash and Eggplant Ratatouille
 Omelets Prepared to Order with Farm Eggs and Egg Whites, Fillings of Ham, Swiss and Cheddar Cheese, Smoked Salmon, Mushrooms, Tomato and Peppers
 Spinach, Shiitake Mushroom and Mozzarella Quiche
 Ricotta Cheese Blintzes with Seasonal Berries and Raspberry Syrup
 Applewood Smoked Bacon Strips and Maple Sausage Links
 Lyonnaise Style Red Bliss Breakfast Potatoes
 Angus Beef Tenderloin Carved to Order with Cabernet Sauce
 Spinach Ricotta Ravioli with Basil Pesto, Vegetable Julienne and Parmesan
 Plain and Multi-Grain Bagels with Berry Whipped Cream Cheese
 Bakery Collection of Croissants, Muffins and Danish Pastry
 Freshly Brewed Regular and Decaffeinated Coffee
 Premium Tea Selection by "T"

The Monroe (30 Guest Minimum)

Chilled Fresh Squeezed Orange and Cranberry Juice
 Panache of Sliced Seasonal Fruits, Melons and Berries
 Applewood Smoked Salmon Thinly Sliced, Tomato, Red Onion and Caper
 Plain and Multi-Grain Bagels with Berry Whipped Cream Cheese
 Country Scrambled Eggs with Chives
 Individual Frittata with Cheddar, Mushroom and Sundried Tomato
 Ricotta Cheese Blintzes with Seasonal Berries and Raspberry Syrup
 Applewood Smoked Bacon Strips and Maple Sausage Links
 Lyonnaise Style Red Bliss Breakfast Potatoes
 Bakery Collection of Croissants, Muffins and Danish Pastry
 Freshly Brewed Regular and Decaffeinated Coffee
 Premium Tea Selection by "T"

The Madison (20 Guest Minimum)

Chilled Fresh Squeezed Orange and Cranberry Juice
 Panache of Sliced Seasonal Fruits, Melons and Berries
 Country Scrambled Eggs with Chives
 Cinnamon Raisin Brioche French Toast with Maple Syrup
 Applewood Smoked Bacon Strips and Maple Sausage Links
 Lyonnaise Style Red Bliss Breakfast Potatoes
 Bakery Collection of Croissants, Muffins and Danish Pastry
 Plain and Multi-Grain Bagels with Berry Whipped Cream Cheese
 Freshly Brewed Regular and Decaffeinated Coffee
 Premium Tea Selection by "T"

Brunch Enhancements:

Selection of Individual Fat Free Yogurts

Assortment of Popular Dry Breakfast Cereals
 Soy and 2% Milk

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

Breakfast Burrito with Scrambled Eggs, Bell Peppers, Cheddar and Salsa

English Muffin Sandwich with Scrambled Eggs, Cheddar and Sausage Patty

Spinach, Shiitake Mushrooms
 Low Fat Mozzarella Quiche

Bloody Mary Bar(20 Drink Minimum)

Absolut, Absolut Pepper and Bacon Flavored Vodkas with U Club Bloody Mary Recipe
 Garnishes of Bacon, Pepperoni Sticks, Cocktail Onions, Celery Shoots, Blue Cheese Stuffed Olives, Pickle Spears, Mozzarella Cubes and Pickled Shrimp

Mimosa Bar

Sparkling Prosecco with Fresh Orange Juice

- Georgia Peach Mimosa
- Passion Fruit Mimosa

Skewers of Raspberry, Strawberry and Melons

Illinois State Law Prohibits Alcohol Sales Prior to 10:00am On Sundays



All Prices are Subject to a 22% Service Charge and Applicable Sakes Tax.
 Prices Subject to Change without Notice.