

## **University Club of Chicago**

### ***Buffet Brunch Selection One***

(35 guests minimum)

Fresh Squeezed Orange and Grapefruit Juice  
Panache of Sliced Seasonal Fruit and Berries  
Our Own Club Smoked Salmon with Traditional Garnish  
Scrambled Eggs with Fresh Herbs  
Omelets Prepared to Order:  
Country Fresh Eggs and Cholesterol Free Eggs with Fillings of Ham, Swiss, Cheddar,  
Mushrooms, Tomato, Peppers and Smoked Salmon  
Spinach and Shiitake Mushroom Quiche  
Cinnamon-Raisin Brioche French Toast with Vermont Maple Syrup  
Applewood Smoked Bacon and Maple Sausage Links  
Rustic Breakfast Potatoes with Peppers and Onions  
Bakery Basket of French Croissants, Fruit Danish Muffins and Bagels  
Sweet Butter, Whipped Cream Cheese and Preserves  
Freshly Brewed Regular and Decaffeinated Coffee, Selection of Fine Teas  
(Requires specialty chef \$85.00)

### ***Buffet Brunch Selection Two***

(35 guests minimum)

Fresh Squeezed Orange and Grapefruit Juice  
Panache of Sliced Seasonal Fruits and Berries  
Our Own Club Smoked Salmon with Traditional Garnish  
Charcuterie Assortment of Duck Sausage, Country Pate and Westphalian Ham  
Grilled Mediterranean Vegetable Antipasto  
Chilled Green Asparagus Salad with Goat Cheese and Raspberries  
Scrambled Eggs with Fresh Herbs  
Traditional Eggs Benedict  
Omelets Prepared to Order with Ham, Swiss, Cheddar, Tomato,  
Mushrooms and Smoked Salmon  
Ricotta Cheese Blintzes with Raspberry Sauce  
Wisconsin Applewood Smoked Bacon and Maple Sausage Links  
Rustic Country Breakfast Potatoes with Peppers and Onions  
Dim Sum Assortment of Steamed Shrimp Dumplings,  
Potstickers and Cantonese Springs Rolls  
Chesapeake Bay Crab Cakes with Tomato Confit  
Roasted Breast of Turkey Carved to Order  
With Cranberry Relish and Tarragon Mustard Sauce  
Pastry Chef's Selection of Individual French Pastries  
Flavored Crème Brulees  
Bakery Basket of French Croissants, Fruit Danish, Muffins and Bagels  
Freshly Brewed Regular and Decaffeinated Coffee, Selection of Fine Teas  
(Requires specialty chef and carver at \$85.00 each)

*Enhance your Brunch menu with Mimosas, Bloody Mary's and Screw Drivers*

\*Prices are subject to change\*

\*Above prices subject to 22% Service Charge and Applicable Taxes\*