

# University Club of Chicago

## Breakfast Buffet

### 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  
Sweet Butter and Preserves  
Freshly Brewed Regular and Decaffeinated Coffee  
Premium Tea Selection by "T"  
\$34

### 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  
Sweet Butter and Preserves  
Freshly Brewed Regular and Decaffeinated Coffee  
Premium Tea Selection by "T"  
\$42

### Health Break Continental

Chilled Fresh Squeezed Orange and Grapefruit Juices  
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 Fat Blueberry Muffins  
Butter and Preserves  
Freshly Brewed Regular and Decaffeinated Coffee  
Premium Tea Selection by "T"  
\$42

## Cold Breakfast Enhancements

(10 Guest Minimum Required)

Plain, Raisin or Everything Bagels  
with Whipped Cream Cheese  
\$60 per Dozen (1 Dozen Minimum Required)

Selection of Individual Fat Free Yogurts  
\$5 Each

Homemade University Club Granola  
Soy and 2% Milk  
\$7 Each

Assortment of Popular Dry Breakfast Cereals, Soy and 2% Milk  
\$6 Each

Applewood Smoked Salmon Thinly Sliced, Tomatoes, Red Onion  
and Capers  
\$14

Panache of Sliced Seasonal Fruits, Melons and Berries  
\$9

## Hot Breakfast Enhancements

(10 Guest Minimum Required)

Eggs Benedict with Westphalian Ham or  
Applewood Smoked Salmon (Select One)  
\$12

English Muffin Sandwich with Scrambled Eggs, Cheddar  
and Sausage Patty  
\$10

Spinach, Shiitake Mushroom and Low-Fat Mozzarella Quiche  
\$9

Traditional Quiche Lorraine with Ham and Swiss  
\$9

McCann's Irish Oatmeal with Brown Sugar, Raisins  
and Mixed Berries  
\$9

Griddled Country Ham Steak  
\$6

Rosemary Sausage Patties  
\$6

Chicken Apple or Turkey Sausage  
\$6

All Prices are Subject to a 22% Service Charge and Applicable Sales Tax  
\*Prices Subject to Change without Notice\*

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## Hot Breakfast – Plated or Buffet Service

(10 Guest Minimum Required for Buffet Service)

### Midwest Breakfast

Chilled Fresh Squeezed Orange and Grapefruit Juices  
Seasonal Melon, Berry and Pineapple Salad  
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 Regular and Decaffeinated Coffee  
Premium Tea Selection by "T"  
\$42

### Parisian Breakfast

Chilled Fresh Squeezed Orange and Grapefruit Juices  
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 Regular and Decaffeinated Coffee  
Premium Tea Selection by "T"  
\$41

### 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 Regular and Decaffeinated Coffee  
Premium Tea Selection by "T"  
\$47

### 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 Regular and Decaffeinated Coffee  
Premium Tea Selection by "T"  
\$57

## Additional Hot Breakfast Enhancements

(10 Guest Minimum Required)

Applewood Smoked Bacon  
\$6

Individual Roasted Tomato, Gruyere and Wild Mushroom Frittata  
\$12

Individual Smoked Salmon, Grilled Onion and Watercress Frittata  
\$14

Corned Beef Hash Eggs Benedict with Tomato Béarnaise  
\$13

Crab Cake Eggs Benedict with Tomato, Virginia Ham  
and Old Bay Hollandaise  
\$16

Vegetarian Benedict with Wilted Spinach, Eggplant, Tomato  
and Basil Pesto Hollandaise  
\$12

Ricotta Cheese Blintzes with Raspberry Sauce  
and Seasonal Berries  
\$10

## Breakfast Enhancements

(20 Guest Minimum Required)

### Omelet Station

(Requires Attendant at \$125.00 for Every 50 Guests)  
Omelets Prepared to Order with Farm Fresh Eggs and Egg Whites,  
Fillings of Country Ham, Swiss, Cheddar, Low Fat Mozzarella,  
Smoked Salmon, Mushrooms, Spinach, Tomato and Peppers  
\$22

### 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  
\$18

### New York Bagel Bar

New York Style Bagels: Plain, Raisin-Cinnamon and Multi-Grain  
with Whipped Dill, Berry and Plain Cream Cheese, Applewood  
Smoked Salmon, Sliced Tomatoes, Red Onions and Capers  
\$21

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