



Wedding Brunch (Two-Hour Buffet Service)

The Michigan (30 Guest Minimum)

Requires Carver and Omelet Chef (1 per 50 guests)

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
Lyonnais 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
Lyonnais 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
Lyonnais 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:

(10 Guest Minimum)

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)

English Muffin Sandwich with
Scrambled Eggs, Cheddar and
Sausage Patty

Spinach, Shiitake Mushroom and
Low Fat Mozzarella Quiche

Bloody Mary Bar (20 Drink Minimum)

Absolut, Absolut Peppar, 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

Mimosa Bar

Sparkling Prosecco
with Fresh Orange Juice
*Georgia Peach Mimosa
*Passion Fruit Mimosa
Skewers of Raspberry, Strawberry,
and Melons

Required for Bloody Mary/ Mimosa Bar: Bartender Fee

Fee Waived if Beverage Sales Exceed
\$500 Per Bar

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

University Club of Chicago

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