

# Breakfast Selections

## Continental Breakfasts

**Muffins & More** .....\$8.95  
Assorted Danish and muffins, served with regular and decaffeinated coffee, tea, soft drinks, and orange juice.

**Bagels & More**..... \$10.95  
Assorted Panera bagels, served with cream cheese, jelly, and peanut butter; assorted pastries, pecan rolls, and Danish; fresh-cut fruit m $\acute{e}$ lange; served with regular and decaffeinated coffee, tea, soft drinks, orange juice, and cranberry juice.

**Daybreak Delight** ..... \$11.95  
Assorted Panera bagels, served with cream cheese, jelly, and peanut butter; assorted Kellogg's dry cereals with 2% and skim milk; assorted pastries, pecan rolls, and Danish; assorted yogurts; fresh-cut fruit m $\acute{e}$ lange; served with regular and decaffeinated coffee, tea, soft drinks, orange juice, and cranberry juice.

## Breakfast Enhancements

**Danish or Croissant**.....\$1.75

**Assorted Individual Fruit Yogurt Cup** .....\$2.00

**Fresh Fruit Cup**.....\$2.50

*For parties of 20 or more, any continental breakfast may be enhanced with any of the following extras at the indicated per-person charge:*

**Cheese Blintzes with Strawberry Sauce**.....\$2.50

**Scrambled Eggs**.....\$2.50

**French Toast or Pancakes**.....\$2.50

**Bacon, Ham or Sausage Links**.....\$2.00

**Assorted Kellogg's Dry Cereals with Milk**....\$1.75

**Homemade Oatmeal with Toppings**.....\$2.25  
(Brown sugar, raisins, and almonds)

### Add an Omelet Station to your Breakfast

*For parties of 20 or more, enhance your breakfast with an Omelet Station, featuring cooked-to-order omelets with chef's choice of traditional omelet cheeses, meats, and vegetables. Ask your catering representative for details.*

## Plated Entrées

*Please select **ONE** breakfast entrée for your entire party from the choices listed below. All breakfast entrées include:*

- orange and cranberry juices
- baskets of assorted mini muffins
- banquet beverages (including coffee, tea, iced tea, milk, and soft drinks)

**All-American**.....\$11.95  
Scrambled eggs, hash brown potatoes, and your choice of sausage links or bacon.

**Classic Quiche Lorraine** .....\$12.95  
Flaky pastry shell with egg, bacon, onion and cheese, served with seasonal fresh fruit.

**Asparagus & Gruyere Cheese Quiche**.....\$13.25  
Flaky pastry filled with a delicious mixture of fresh asparagus tips, Gruyere cheese, and egg custard, served with seasonal fresh fruit.

**Garden Vegetable Quiche**..... \$13.25  
Flaky pastry shell filled with garden vegetables, Swiss cheese, and egg custard; served with seasonal fresh fruit.

**Denver Omelet**..... \$13.95  
Fluffy eggs, filled with ham, green onion, peppers, mushrooms and cheese, served with hash brown potatoes and your choice of sausage links or bacon. (Service is limited to a maximum of 50 guests.)

**Eggs Benedict**..... \$13.95  
English muffin, grilled Canadian bacon topped with poached eggs and hollandaise, served with asparagus and hash brown potatoes. (Service is limited to a maximum of 50 guests.)

# Breakfast & Brunch Buffets



## Breakfast Buffet

Orange Juice & Cranberry Juice  
Pecan Rolls, Cinnamon Rolls, Danish & Muffins  
Bagels & Cream Cheese, Jelly & Peanut Butter  
Fresh Fruit Bowl  
Scrambled Eggs  
Bacon & Sausage Links  
Hash Brown Potatoes



Coffee, Tea, Iced Tea, Milk & Soft Drinks

**\$16.95 per person/Minimum guarantee of 25 people**

## Signature Brunch Buffet

The University Club is famous for its spectacular Sunday Brunch buffet.

You can offer your guests the same beautiful array of delectable salads, breakfast favorites, dinner entrées, and sumptuous desserts, tailored to your preferences, by selecting our Signature Brunch Buffet for your next event.

### Your buffet will include the following:

Garden Salad with Two Dressings  
Chef's Selection of Four Gourmet Salads  
Fresh Cut Seasonal Fruits and Berries  
Scottish Smoked Salmon, Sliced Tomatoes & Onions



Scrambled Eggs with Herbs  
Hickory Smoked Bacon & Sausages  
Cheese Blintzes, Sour Cream & Strawberry Sauce  
Toasted Bagels, Whipped Cream Cheese  
University Club Pecan Rolls & Cinnamon Rolls  
Assorted Petite Fruit Danish Pastries  
Freshly Baked Muffins  
Chef's Choice of Seasonal Fresh Vegetable  
Chef's Choice of Starch  
Bakery Fresh Rolls with Butter

### Select three entrées from those listed below:

Chicken Scallopine Doré, Lemon-Caper Butter Sauce  
Michigan Cherry-Stuffed Chicken Breasts, Cherry Velouté  
Grilled Marinated Flank Steak, Shallot-Mushroom Sauce  
Roast Prime Rib of Beef, Au Jus  
Roast Pork Loin with an Apple-Fig Compote, Pork Jus  
Crab-Stuffed Flounder, Chive Lemon Sauce  
Maple-Glazed Atlantic Salmon, Fuji Apple Relish  
Gemelli Pasta, with Asparagus, Tomatoes, Parmesan Sauce



Chef's Selection of Desserts



Choice of Beverages:

Coffee, Tea, Iced Tea, Milk, Soft Drinks & Fruit Juices

**\$26.95 per person/Minimum guarantee of 50 people**

### Add an Omelet Station to your Brunch

Featuring cooked-to-order omelets with chef's choice of traditional omelet cheeses, meats, and vegetables.  
Ask your catering representative for details.