

*Oak Brook Bath & Tennis Club*

*Breakfast  
&  
Brunch  
Buffets*

*Prices effective January 2003*

## **BREAKFAST BUFFETS**

### **Continental Breakfast**

*Assorted Breakfast Breads, Fruit, Juice and Coffee Service*

*\$10.00*

*(Add Eggs & Sausage or Quiche \$5.50 per person)*

### **Scrambled Eggs**

*Country Fresh Eggs with Green Pepper & Onion*

*\$16.50*

### **French Toast**

*Thick Slices of Bread Flavored with Vanilla or Grand Marnier,*

*Grilled & Served with Warm Maple Syrup*

*\$16.50*

### **Belgian Waffles**

*Served Light & Fluffy with Assorted Fruit Toppings  
& Fresh Whip Cream*

*\$16.50*

### **Crepes**

*Savory Crepes with a Cream Cheese Filling & Served with Assorted Fruit Toppings*

*\$17.50*

### **Eggs Benedict**

*Toasted English Muffin, Grilled Canadian Bacon & Poached Egg*

*Topped with Hollandaise Sauce*

*\$16.95*

### **Frittata**

*Baked Eggs with Italian Sausage, Spinach and Italian Cheeses*

*\$18.50*

### **Breakfast Burrito**

*Scrambled Eggs with Ham, Peppers, Onions, and Tomatoes*

*Enveloped in a Flour Tortilla*

*Topped with Ranchera-Style Salsa and Chihuahua Cheese*

*\$18.50*

***Our Breakfast is Accompanied by Your Choice of  
Crisp Bacon, Link Sausage or Country Baked Ham &  
Hash Brown or Lyonnaise Potatoes***

***Selections are served with Chilled Juices,  
Assorted Breakfast Breads with Whipped Butter and Preserves  
Freshly Brewed Coffee, Decaffeinated Coffee and Hot Tea Assortment***

*All prices subject to 18% service charge and 6.75% sales tax.*

*Published prices may change without notice due to market fluctuations.  
Menu pricing may be confirmed to you ninety days prior to your event.*

## **BRUNCH BUFFETS**

*All Brunch Buffets include Coffee Service,  
Iced Tea and Assorted Juices. A complimentary mimosa will be served at your  
table.*

### **Brunch I**

*Fruit Compote*

*Potato Nests with Baked Eggs Glazed with Gruyere*

*Waffles with Warm Maple Syrup*

*Your choice of Breakfast Meat*

*Your choice of Potato*

*Assorted Breakfast Pastries*

***\$25.00 per person***

### **Brunch Buffet II**

*Fresh Fruit Bowl*

*Fluffy Scrambled Eggs*

*Chicken and Dumplings*

*Chef-Carved Baked Smoked Ham*

*Your Choice of 2 Breakfast Meats*

*Your Choice of 1 Potato*

*Assorted Breakfast Pastries*

***\$30.00 per person***

### **Brunch Buffet III**

*Fresh Fruit Bowl*

*Fluffy Scrambled Eggs with green pepper and onion*

*Apple & Strawberry Crepes*

*Chef-Carved Whole Boneless Turkey*

*Beef Stroganoff with Buttered Noodles*

*Your Choice of 2 Breakfast Meats*

*Your Choice of Potato*

*Assorted Breakfast Pastries*

*Rolls & Condiments*

***\$33.00 per person***

**Brunch Buffet IV**

*Fresh Fruit Bowl*

*Eggs Benedict*

*Cinnamon French Toast*

*Pecan Breaded Chicken*

*Chef-Carved Smoky Peppered Tenderloin of Beef*

*Your Choice of 1 Breakfast Meat*

*Assorted Grilled Vegetables*

*Your Choice of Potato*

*Assorted Breakfast Pastries*

*Assorted Rolls & Condiments*

**\$38.50 per person**

**Brunch Buffet V**

*Fresh Fruit Bowl*

*Cheese Biscuits*

*Your Choice of Potato*

*Chef-Prepared Omelet Station*

*Grilled Vegetables*

*Citrus Chicken*

*Chef-Carved Tenderloin of Beef*

*Rolls & Whipped Butter*

*Assorted Breakfast Pastries*

**\$42.00 per person**

***Assorted Breakfast Pastries include Sweet rolls, Mini Muffins, Bagels, Coffeecake and Croissants***

***Breakfast Potato - Hash Browns, Scalloped, Lyonnaise or Country Style Potatoes with Caramelized Onions and Roasted Garlic***

***Breakfast Meat - Crisp Bacon, Link Sausage, Baked Ham or Spicy Italian Sausage Patties***

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## **Bar & Beverage Arrangements**

*Our bar options feature your choice of premium or prestige liquors.*

### **Premium Package**

Jim Beam Bourbon      Dewar's White Label Scotch  
Smirnoff Vodka      Beefeater Gin      Bacardi Rum  
Seagram's 7 Crown      Seagram's V.O.  
Domestic Beer      House Wine

<b>One-Hour Bar</b>	<b>\$12.00</b>	<b>Three-Hour Bar</b>	<b>\$20.00</b>
<b>Two-Hour Bar</b>	<b>\$17.00</b>	<b>Four-Hour Bar</b>	<b>\$22.00</b>

### **Prestige Package**

Jack Daniels Bourbon      Chivas Regal Scotch  
Absolut Vodka      Captain Morgan Rum      Tanqueray Gin  
Canadian Club      Crown Royal  
A Selection of After Dinner Liqueurs      Cream Drinks  
Domestic & Imported Beer      House Wine

<b>One-Hour Bar</b>	<b>\$17.00</b>	<b>Three-Hour Bar</b>	<b>\$26.00</b>
<b>Two-Hour Bar</b>	<b>\$22.00</b>	<b>Four-Hour Bar</b>	<b>\$28.00</b>

### **Beer/Wine/Soda**

<b>One-Hour</b>	<b>\$ 8.00</b>	<b>Three-Hour</b>	<b>\$16.00</b>
<b>Two-Hour</b>	<b>\$12.00</b>	<b>Four-Hour</b>	<b>\$18.00</b>

### **Children's Soda & Juice**

**\$3.00 per hour**

### **Beverage by Consumption**

*(host/cash bar)*

Standard Cocktail	\$4.50 /\$5.00	House Wine per Glass	\$4.50/\$5.00
Prestige Cocktail	\$5.00/\$5.50	Prestige Wine per Glass	\$5.00/\$5.50
Domestic Beer	\$3.50/\$4.00	Imported Beer	\$4.50/\$5.00
Soft Drinks	\$1.50/\$2.00	Domestic Liqueurs	\$5.00/\$5.50
Specialty Drinks	\$4.50/\$5.00	Imported Liqueurs	\$5.50/\$6.00

### **Punch Bowl Service**

*(Each bowl serves approximately 30 guests)*

<b>Fruit Punch</b>	<b>\$60.00 per bowl</b>	<b>Sherbet Punch</b>	<b>\$65.00 per bowl</b>
<b>Royal Champagne Punch</b>	<b>\$65.00 per bowl</b>		

<b>Champagne Toast</b>	<b>\$2.75 per person</b>
<b>Sparkling Juice Toast</b>	<b>\$1.75 per person</b>

***Wine service available. Ask your catering consultant about options.***

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## **Grand Finales**

### **Sweet Table**

**\$8.00 per person**

*A selection of miniature pastries that may include custard filled eclairs, cream puffs, tiramisu, fruit tarts, napoleons, cannoli or apple strudel. We allow three/four pieces per person depending on selection. Orders must be for at least two-thirds of your guaranteed guest count.*

### **Chocolate Dipped Strawberries**

**market price**

### **Specialty Desserts**

**\$6.50 & up per person**

*Choose from sorbet filled fruits, chocolate teardrops, assorted cheesecakes, tortes and flourless chocolate cake with caramel sauce.*

### **Ice Cream or Sorbet Parfait:**

**\$5.00 per person**

*Your choice of three flavors of ice cream and three toppings, with nuts, cherries and whipped cream. Served with a cookie.*

### **Sheet Cakes**

**\$3.00 & up per person**

*Can be customized to suit your occasion.*

### **Gourmet Coffee Service**

**\$80.00 for up to 75 guests**

**\$150.00 for 75-150 guests**

*\*Add \$1.00 for each additional guest*

*In addition to our regular coffee service and assortment of hot teas, we offer flavored creams, whipping cream, chocolate shavings, grated orange peel and cinnamon sticks.*

***Cakes or assorted sweets may be brought in by the client; a per person service charge will apply.***

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