

University Park Country Club

7671 The Park Boulevard • University Park, Florida 34201 • 941-355-3888

Breakfast Selections

Florida Continental

Fresh Sliced Fruits and Berries
Assorted Muffins
Danish
and Coffee Cake
Assorted Bagels
with Whipped Cream Cheese
Fruit Preserves and Butter
Brewed Regular and Decaf Coffee
and Tea
Chilled Orange & Cranberry Juice

European Continental

(Minimum of 20 Guests)
Assorted Chilled Juices
Orange, Cranberry & Tomato Juice
Fresh Sliced Fruits and Berries
Assorted Muffins, Pastries and Croissants
Fruit Preserves and Butter
Scrambled Eggs with Chives
Breakfast Potatoes
Applewood Smoked Bacon & Sausage
Blueberry French Toast or Waffles
with Warm Maple Syrup
Brewed Regular and Decaf Coffee & Tea

Additional Breakfast Items

Omelet Station Prepared by our Chef
Fresh Eggs, Egg Beaters, Egg Whites
Ham, Bacon, Sausage, Mushrooms, Spinach, Onions, Tomatoes
Diced Red and Green Peppers and Cheddar, Swiss & Feta Cheeses

Poached Eggs Benedict

Sliced Scotch Smoked Salmon Display
Capers, Bermuda Onion, Diced Egg and Diced Tomatoes
Served with Assorted Bagels and Whipped Cream Cheese
Serves up to 30

All prices are subject to 20% gratuity and applicable state and local taxes

Our staff will be pleased to customize menus to suit your taste and needs.

Notice consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

June 2020

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University Park Champagne Brunch



Minimum 50 Guests

Champagne and Mimosas (1 per person)

Chilled Orange & Cranberry Juice

Assorted Muffins, Breakfast Pastries and Croissants

Fruit Preserves and Butter

Fluffy Scrambled Eggs with Chives

Cheese Blintzes with Fresh Fruit Compote

Vegetable Quiche or Spinach, Bacon and Goat Cheese Quiche

Potatoes Lyonnaise

Applewood Smoked Bacon and Link Sausage

Tossed Garden Salad with Assorted Toppings and Dressings

Choice of Two

Sautéed Chicken Française - Lemon Wine Sauce

Roast Pork Tenderloin - Black Cherry & Wine Sauce

Penne Pasta and Shrimp Primavera - Light Asiago Sauce

Seared Atlantic Salmon - Champagne Dill Sauce

Chef Selection of Seasonal Vegetable

Dinner Rolls and Piped Butter

Dessert & Beverage Service

Fresh Sliced Fruit & Berry Display

Assorted Cakes, Pies and Mini Fruit Tarts

Brewed Regular and Decaf Coffee and Tea

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