



# Breakfast

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### BENEDICT BREAKFAST

*All breakfast packages accompanied with:  
Freshly Brewed Colombian Coffee | Regular and Decaffeinated  
Fresh Brewed Iced Tea | Sweetened and Unsweetened*

*Revised November 2018*

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*++ Indicates an addition of 22% service charge and 6% sales tax.*



## Continental Breakfasts

(15 person minimum)

### **LIGHT AND FRESH**

Freshly Baked Muffins  
Various Cheeses and Fruit Danish  
Breakfast Pastries  
Whole Seasonal Fruits

**15.00 ++ per person**

### **THE CLUBHOUSE**

Freshly Baked Muffins  
Fruit Filled Danish Pastries  
Butter Croissants  
Fresh Sliced Seasonal Fruits and Assorted Berries  
Selected Cereal with Dried Fruits and Bananas ~ Whole and Skim Milk  
Assorted Chilled Fruit Juices

**18.00 ++ per person**

### **HEALTHY START**

Fresh Sliced Seasonal Fruits and Assorted Berries  
Whole and Skim Milk Yogurt and Granola Parfaits  
Selected Cereal with Dried Fruits and Bananas  
New York Style Bagels with Cream Cheese, Butter & Select Jellies  
Assorted Chilled Fruit Juices

**19.50 ++ per person**



# Breakfast Buffets

(20 person minimum)

## **BUFFET I**

Various Freshly Baked Muffins, Fruit and Cheese Danish  
Farm Fresh Scrambled Eggs  
Crispy Bacon or Breakfast Sausage  
Seasoned Breakfast Potatoes  
Fresh Orange Juice

**18.50 ++ per person**

## **BUFFET II**

Various Freshly Baked Muffins, Fruit and Cheese Danish  
Croissants, Multi-Grain Breads, Bagels  
Sliced Seasonal Fruits and Berries  
Farm Fresh Scrambled Eggs  
Crispy Bacon and Breakfast Sausage or Pit Ham Steaks  
Seasoned Breakfast Potatoes or Hash Browns  
Whole and Skim Milk  
Chilled Fruit Juices

**20.00 ++ per person**

## **SEE BUFFET ADDITIONS**

*(can be added to any breakfast package)*



## **BUFFET ADDITIONS**

*(can be added to any breakfast package)*

### **Omelet Station**

Diced Tomatoes, Ham, Onion, Peppers, Spinach, Mushroom, Cheese, Salsa  
**\$6.00 ++ per person / \$85.00 Chef fee**

### **Texas Cut French Toast**

Warm Maple Syrup, Fresh Blueberry Compote  
**\$3.50 ++ per person**

Cheese Blintz with Fruit Sauce

**\$3.00 ++ per person**

### **Belgian Waffles**

Warm Maple Syrup, with Fresh Strawberries and Whipped Cream  
**\$3.50 ++ per person**

### **Norwegian Smoked Salmon**

Bagels & Cream Cheese, Sliced Plum Tomatoes and Shaved Onion  
**\$7.00 ++ per person**

### **Miniature Warm Croissant Sandwiches**

Bacon & Egg, Shaved Pit Ham & Egg, or Cheddar Cheese & Egg  
**\$4.00 ++ per person**

### **Griddle Pancakes**

Blueberry Sauce, Warm Maple Syrup  
**\$3.50 ++ per person**

### **Breakfast Burrito Pinwheels**

Scrambled Egg, Sautéed Peppers & Top Sirloin Steak Wrapped in Soft Flour Tortilla  
**\$4.00 ++ per person**

### **Traditional Eggs Benedict**

Poached Eggs, Canadian Bacon, English Muffin, Sauce Hollandaise  
**\$5.00 ++ per person**

### **Club House Eggs Benedict**

Poached Eggs, Jumbo Lump Crab Cake, Butter Croissant, Creole spiced Hollandaise  
**\$7.50 ++ per person**

### **Coral Ridge Eggs Benedict**

Poached Eggs, Petite Filet Mignon, Toasted English Muffin, Mustard Cayenne Hollandaise  
**\$10.50 ++ per person**

*++ Indicates an addition of 22% service charge and 6% sales tax.*



## Plated Breakfasts

(10 person minimum)

*All plated breakfasts accompanied with:  
Basket of Danishes, Croissants, Muffins  
Freshly Brewed Colombian Coffee | Regular & Decaffeinated  
Fresh Chilled Orange Juice | Selected Teas*

### **ALL AMERICAN BREAKFAST**

Pineapple Wedge  
Two Country Scrambled Eggs  
Applewood Smoked Bacon & Smokehouse Sausage Patties  
Home Fried Red Creamer Potatoes

**15.50 ++ per person**

### **FRENCH TOAST BREAKFAST**

Fresh Strawberries, Vanilla Cream  
Brioche French Toast, Vermont Maple Syrup  
Smokehouse Sausage Patties  
Country Scrambled Eggs

**18.00 ++ per person**

### **HOMEMADE QUICHE BREAKFAST**

Fresh Fruit Salad

#### **Quiche Lorraine**

Applewood Bacon Bits, Gruyere Cheese and Onion

or

#### **Quiche Florentine**

Chopped Baby Spinach, Sweet Diced Tomato, Mushrooms

Accompanied with Seasoned Griddled Potatoes

**16.00 ++ per person**

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## Benedict Breakfast

Fresh Fruit Salad

### **TRADITIONAL EGGS BENEDICT**

Poached Eggs, Grilled Canadian Bacon,  
Crisp English Muffin, Hollandaise Sauce  
Herb Plum Tomato and Asparagus

**18.00 ++ per person**

### **CLUB HOUSE EGGS BENEDICT**

Poached Eggs, Jumbo Lump Crab Cake,  
Butter Croissant, Creole Spiced Hollandaise  
Herb Plum Tomato and Asparagus

**21.00 ++ per person**

### **COUNTRY CLUB EGGS BENEDICT**

Poached Egg, Petite Filet Mignon, English Muffin,  
Mustard Cayenne Hollandaise  
Herb Plum Tomato and Asparagus

**24.00 ++ per person**



## **BREAK TIMES**

*(Served for a Duration of 30 Minutes)*

### **Miniature Pastries, Cookies, Dark Rich Chocolate Brownies**

Various Fruit Breakfast Bars, Natural Spring Water  
Fresh Brewed Iced Tea | Sweetened and Unsweetened  
Freshly Brewed Colombian Coffee ~ Regular and Decaffeinated  
**\$16.00 ++ per person**

### **Selection of Clubhouse Cookies:**

Chocolate Chip, Cranberry Nut, Macadamia, Peanut Butter  
Assorted Regular and Diet Soft Drinks, Natural Spring Water  
Freshly Brewed Colombian Coffee | Regular and Decaffeinated  
**\$14.00 ++ per person**

### **Assorted Beverages**

Fresh Brewed Iced Tea | Sweetened and Unsweetened  
Natural Spring Water  
Assorted Regular and Diet Soft Drinks  
Freshly Brewed Colombian Coffee | Regular and Decaffeinated  
**\$7.00 ++ per person**

### **Chips and Dip Station**

Seasoned Tortilla Chips, Fresh Tomato Salsa, Black Bean and Guacamole Dip  
Natural Spring Water, Assorted Regular and Diet Soft Drinks  
Freshly Brewed Colombian Coffee | Regular and Decaffeinated  
**\$11.00 ++ per person**

### **Candied Pecans, M&Ms, Bite Sized Snickers**

**\$9.00 ++ per person**



# Party Package Additions

## A LA CARTE REFRESHMENTS

### **Chilled Fresh Orange and Pink Grapefruit Juices**

\$30.00 ++ per gallon

### **Apple, Tomato, Cranberry and Pineapple Juices**

\$22.00 ++ per gallon

### **Freshly Brewed Colombian Coffee**

Regular and Decaffeinated

\$24.00 ++ per gallon

### **Variety of English Bigelow Herbal Teas**

Regular and Decaffeinated Teas, Fresh Lemon

\$2.50 ++ per serving

### **Freshly Brewed Iced Tea**

Unsweetened, Fresh Lemon

\$18.00 ++ per gallon

### **Country Style Lemonade**

\$24.00 ++ per gallon

### **Assorted Regular and Diet Soft Drinks**

\$3.00 ++ each

### **Assorted Gatorade Drinks**

\$4.00 ++ each

### **Natural Spring Water**

\$3.50 ++ each

### **Sparkling Water**

\$4.50 ++ each

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Chocolate Chip, Cranberry Nut, Macadamia, Peanut Butter  
Assorted Regular and Diet Soft Drinks, Natural Spring Water  
Freshly Brewed Colombian Coffee | Regular and Decaffeinated  
\$14.00 ++ per person

### **Assorted Beverages**

Fresh Brewed Iced Tea | Sweetened and Unsweetened  
Natural Spring Water  
Assorted Regular and Diet Soft Drinks  
Freshly Brewed Colombian Coffee | Regular and Decaffeinated  
\$7.00 ++ per person

### **Chips and Dip Station**

Seasoned Tortilla Chips, Fresh Tomato Salsa, Black Bean and Guacamole Dip  
Natural Spring Water, Assorted Regular and Diet Soft Drinks  
Freshly Brewed Colombian Coffee | Regular and Decaffeinated  
\$11.00 ++ per person

### **Candied Pecans, M&Ms, Bite Sized Snickers**

\$9.00 ++ per person



## Private Event Information

- ◆ Guaranteed number of guests is required 72 hour or 3 business days before event.
- ◆ Parties of 25 people or more requires a number for food choices 72 hours or 3 business days before event.
- ◆ All private events are charged 22% service charge and 6% sales tax. (Please note: All service charges go to Club). Additional gratuities may be given at hosts discretion.
- ◆ All decorations must be pre-approved by the Catering Director. Tape, glue or other forms of damaging adhesives are not permitted on windows or walls. Confetti of all forms is strictly forbidden. CRCC reserves the right to charge a cleaning fee where necessary.
- ◆ No outside food and beverage is permitted without management approval.
- ◆ Outside cakes and cupcakes are permitted. CRCC accepts no liability should an allergic reaction or illness from these items occur. A cake cutting fee of \$1.50++ per person will be incurred to the host.
- ◆ Entertainment must be approved by management. Please note 11pm noise ordinance is in place.
- ◆ All events are reserved for 3 hours at lunch, 4 hours at dinner; any additional time will be charged accordingly.
- ◆ Non-member charges must be paid in full at the completion of event.
- ◆ Any items left behind at the conclusion of the event are not the responsibility of the club, either by event attendees or vendors.
- ◆ The Member or member-sponsored patron assumes all responsibility for the conduct of all persons in attendance and shall reimburse the club for any damage, loss or liability incurred. Patron must agree to conduct event in compliance with applicable laws and club rules.
- ◆ To confirm a date, an event order will be issued, the event order needs to be returned signed in order to confirm the date reservation. A deposit in conjunction with the event order is also required.
- ◆ Food is not permitted to be taken after a private event.
- ◆ The chef will prepare the appropriate amount of food for the final guarantee, any additions will be charged accordingly.
- ◆ Valet parking is required at a charge of \$2.00++ per person.