



Breakfast

CATERING PACKAGES

CONTINENTAL BREAKFASTS

BREAKFAST BUFFETS

BREAKFAST BUFFET ADDITIONS

PLATED BREAKFASTS

BENEDICT BREAKFAST

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

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CORAL RIDGE COUNTRY CLUB CATERING: 954.449.4401 CATERING@CORARIDGECC.COM

++ Indicates an addition of 22% service charge and 7% 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

19.00 ++ 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

20.00 ++ 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

19.00 ++ 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

21.00 ++ 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 7% 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

16.50 ++ 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