



SOFITEL CHICAGO

Brunch Menu

Brunch Packages

All brunches include Lavazza Regular & Decaffeinated
Coffee and Harney & Sons Teas

Package I

Fruit Juices

Butter Croissant, Pain au Chocolate and Assorted Danishes

Selection of Preserves and French Butter

Fresh Seasonal Fruit and Berries

34 per person

Package II

Fruit Juices

Butter Croissant, Pain au Chocolate and Assorted Danishes

Selection of Preserves and French Butter

Vegetable Frittata

Roasted Potatoes with Chives

38 per person

Package III

Fruit Juices

Butter Croissant, Pain au Chocolate and Assorted Danishes

Selection of Preserves and French Butter

Smoked Salmon, Sliced Red Onions, Heirloom Tomatoes, Cucumbers, Capers
and Egg Presentation of Bagels with Vegetable and Regular Cream Cheese

Traditional Style Scrambled Eggs

Roasted Potatoes with Chives

48 per person

Package IV

Fruit Juices

Butter Croissant, Pain au Chocolate and Assorted Danishes

Selection of Preserves and French Butter

Homemade Granola with Dried Fruit, Natural Almonds and Berry Yogurts

Traditional Style Scrambled Eggs

Roasted Potatoes with Chives

Applewood Smoked Bacon and Country Sausage

48 per person

Package V

Fruit Juices

Butter Croissant, Pain au Chocolate and Assorted Danishes

Selection of Preserves and French Butter

Homemade Granola with Dried Fruit, Natural Almonds and Berry Yogurts

Smoked Salmon, Sliced Red Onions, Heirloom Tomatoes, Cucumbers, Capers
and Egg Presentation of Bagels with Vegetable and Regular Cream Cheese

Omelet Station- Chef Attendant Fee Required \$150

Applewood Smoked Bacon and Country Sausage Links

Roasted Potatoes with Chives

59 per person

Brunch Package Enhancements

- Pancake Station with Whipped Cream, Fresh Strawberries, and Syrup
14 per person
*Chef Attendant Fee \$150
- Brioche French Toast with Whipped Cream and Warm Flower Honey
14 per person
- Quiche Lorraine, Spinach, Shiitake Mushroom and Swiss Cheese Quiche
6 per person
- European Cured Meats and Cheeses with Baguettes and Crusty Breads
15 per person
- Omelet Station
Build your own Omelet with Eggs and Egg Whites
Choice of Fillings: Spinach, Red Onion, Tomato, Ham, Bacon, Turkey Bacon,
Cheddar Cheese, Swiss Cheese, Mushrooms, Peppers
14 per person
*Chef Attendant Fee \$150

Alcoholic Beverages

- Champagne Mimosa and Bellini
15 per drink

- Bloody Mary
15 per drink
*Bartender Fee \$150