

# University Club of Chicago Wedding Package Dinners

## ***First Course***



Duet of Asparagus and Wild Mushroom Croustade  
with Demitasse of Wild Mushroom Bisque

Roasted Vidalia Onion Soup with Aged Madeira,  
Shallot Flan and Grilled Quail Breast

Butternut Squash Ravioli with Cider-Sage Reduction,  
Spaghetti Squash and Pine Nuts

Roasted Gulf Shrimp with Leek Fondue and Sweet Corn Broth

Maine Lobster Ravioli with Saffron Infused Shellfish Broth

Maryland Crab Cake with Garden Ratatouille, Basil and Tomato

## ***Salad Course***



Mimosa Salad of Baby Bibb Lettuce, Grated Egg, Shiitake  
and Crumbled Roquefort, Tarragon Mustard Vinaigrette

Mesclun Field Greens with Pistachio Crusted Goat Cheese  
and Raspberries, Citrus Vinaigrette

Traditional Caesar Salad with Sourdough Croutons and Parmesan Crisp

Hearts of Boston Lettuce with Balsamic Roasted Pear  
and Salemsville Blue, Balsamic Vinaigrette

University Club Wedding Bouquet Salad  
A Fantasy Creation of Baby Lettuces, Red Endive, Pansy Flowers  
and Teardrop Tomatoes, Citrus Vinaigrette

Mesclun Salad with Vermont Brie and Strawberry Fan  
Wild Huckleberry Vinaigrette

\*Prices are subject to change\*

\*Prices are subject to 22% Service Charge and Applicable Taxes\*

## **Intermezzo**

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Champagne Coupe with Selection of  
Lemon, Raspberry, Mango, Pineapple or Passion Fruit Sorbet

## **Main Course**

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Duet of Angus Beef Tenderloin and Rosemary Roasted Gulf Shrimp  
Tarragon Mustard Sauce  
Dauphenoise Potatoes and Asparagus Bundle

Parma and Sage Roasted Veal Loin with  
Creamed Wild Mushroom and Caramelized Onion Ragout  
Parmesan Risotto Cake and Mediterranean Vegetable Stack

Angus Beef Tenderloin Steak with Red Onion Confit  
Five Peppercorn – Cabernet Sauce  
Dauphenoise Potatoes and Asparagus Bundle

Amish Chicken "Picatta Style" with Artichoke-Shiitake Stuffing  
Wild Rice Galette and Snow Pea Bundle

Duet of Angus Beef Tenderloin and Basil Crusted Sea Bass  
with Tomato Confit, Shallot-Cabernet Sauce  
Garlic Whipped Twice Baked Potato and Asparagus Bundle

Trio of Mignons

Angus Beef, Nature Veal and Iowa Pork Tenderloin  
with Balsamic Béarnaise, Grain Mustard and Cabernet Sauces  
Artichoke Potato Gratin and Asparagus Bundle

*The University Club recognizes the importance of specialty diets and we are  
happy to customize vegetarian and other selections.*

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## **Wedding Cake Simplicity**



An Elegantly Decorated Wedding Cake of your Design  
Created by our Pastry Chef  
With Raspberry Coulis and Anglaise Sauce

Freshly Brewed Regular and Decaffeinated Coffee,  
Selection of Premium Tea

## **Wedding Package Enhancements**

### ***Intermezzo Enhancements***



Premium Selections Include Guava, Champagne,  
White Peach or Blood Orange

Sugar Frosted Martini Glass  
with Frozen Grapes or Candied Citrus Zest

Frozen Martini glass with Ice Socle and Edible Pansy Flowers

Frozen Martini Glass with Frozen Orange Supreme  
and Orange Reduction

### ***Wedding Cake Enhancements***



Wedding Cake Plated with Raspberry Coulis and Anglaise Sauce  
with an addition of a Seasonal Berry Bouquet

Wedding Cake Plated with Raspberry Coulis and Anglaise Sauce  
with an addition of Tuille Basket and Selection of Ice Cream

Wedding Cake Plated with Raspberry Coulis and Anglaise Sauce  
with an addition of Tuille Basket and Selection of Ice Cream  
and Seasonal Berry Bouquet

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## **University Club of Chicago Wedding Cake Selections**

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