

University Club of Chicago Wedding Package Hors d'oeuvres

Simplicity

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Ricotta Filled Panzerotti with Light Tomato Dipping Sauce  
Chicken Sesame with Teriyaki Dipping Sauce  
Vegetarian California Rolls with Soy Dipping Sauce  
Balinese Beef Satay with Peanut Dipping Sauce  
Applewood Smoked Salmon on Dark Rye  
Medjool Dates Wrapped in Bacon

## ***Elegance***

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Roasted Garlic and Wild Mushroom Brushcetta
Reuben Spring Rolls with Mustard Dipping Sauce
Mango-Curried Shrimp Won Ton Cups
Mushroom Cap Stuffed with Crab
Endive Spear with Herbed Boursin
Balinese Chicken Satay with Peanut Dipping Sauce
Duck Potstickers with Ginger Soy Butter
Spanakopita

Grand Lux

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Mini Applewood Smoked Salmon "Pizza"  
Maine Lobster-Sun Dried Tomato Tartlets  
Fig and Walnut Tapenade with Fresh Goat Cheese  
Asparagus Spear Wrapped with Portobello Carpaccio  
Foie Gras Terrine with Fig Chutney on Pecan Ficelle  
Peking Duck Spring Roll with Plum Dipping Sauce  
Mini Maryland Crab Cakes with Bell Pepper Aioli  
Baked Brie en Croute with Apricot Dipping Sauce  
Ginger Grilled Cocktail Shrimp with Thai Dipping Sauce  
Wild Mushroom Baked in Phyllo

\*Prices are subject to change\*

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