



Wedding Reception Hors d'oeuvres

The Madison 5 Pieces Per Guest

Cold

Applewood Smoked Salmon on Lavosh
Wonton Cup with Citrus Shrimp Ceviche
Vegetable Antipasto Skewer
Endive Spear with Truffle Goat Cheese
Vietnamese Rice Paper Spring Roll
Vegetable California Roll
Melon Sphere with Smoked Speck

Hot

Mini Cocktail Franks in Puff Pastry with Mustard Sauce
Peking Duck Spring Roll with Plum Sauce
Medjool Dates in Bacon
Chicken Sesame with Smoky BBQ Sauce
Balinese Chicken Sate with Peanut Sauce
Brie en Croute with Honey Dijon Sauce
Crispy Fried Artichoke Hearts with Lemon Romesco
Tartlet of Corn, Goat Cheese and Scallions
Pizzette with Tomato, Mozzarella and Pesto
Cheddar Mac n'Cheese Bites with Lemon Aioli
Spinach and Feta Phyllo Wraps with Tomato Oregano Sauce

The Monroe 5 Pieces Per Guest

Cold

Asparagus and Smoked Roulade, Mustard Chive Sauce
Gulf Shrimp Shooter with Gazpacho Bloody Mary
Ahi Tuna Tartar on Tortilla Chip, Avocado Cream
Tomato, Buffalo Mozzarella and Pesto Canapé
Smoked Duck Breast, Fig Relish and Walnut Crisp
Fennel, Ricotta and Prosciutto Crostini
French Brie and Strawberry on Lavosh
Ahi Tuna California Rolls, Wasabi Shoyu

Hot

Panko Coconut Shrimp, Ponzu Citrus Sauce
Chesapeake Crab Cake Sphere, Meyer Lemon Aioli
Vegetable Samosa, Curry Mango Sauce
Ginger Glazed Bay Scallops Wrapped in Bacon
Tartlet of Corn, Crab and Green Onion
Peking Duck Potstickers, Soy Ginger Butter
Balinese Beef Sate, Peanut Dipping Sauce
Chorizo Stuffed Medjool Dates
Blue Cheese and Smoked Bacon Flatbread
Reuben Spring Roll, Thousand Island Sauce

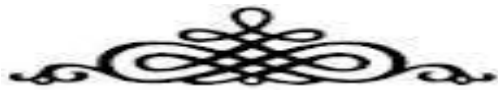
The Michigan 5 Pieces Per Guest

Cold

New England Lobster Roll
Smoked Salmon Tartar in Sesame Cone
Kumamoto Oyster, Caviar Crème Fraiche
Tomato Tart Tatin, Micro Basil and Lemon
Duck Foie Gras Terrine, Cherry Marmalade
Beef Tenderloin Carpaccio, Black Truffle Aioli
Kamapchi Sashimi, Green Apple Wasabi

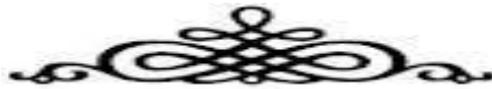
Hot

Teriyaki Salmon Burger, Pickled Ginger
Mini Lamb Burger on Fennel Seed Bun
Rosemary Grilled Lamb Chops, Mint Bearnaise
Guava Braised Short Rib Skewer
Lobster Mac n'Cheese
Angus Beef Burger, Jack Cheese
House Made Falafel, Lemon Tahini Sauce
Tenderloin Crostini, Caramelized Onions
Cubano Sandwich Triangles
Asian BBQ Corned Beef Sliders.



University Club of Chicago

All Prices are Subject to a 22% Service Charge and Applicable Sales Tax.
Prices Subject to Change without Notice.



Farmstead Cheese and Crudités

30 Guest Minimum

Farmer's Market Crudités

Seasonal Vegetable Display to include Jicama, Cucumber Spears, Baby Carrots, Endive Spears and other Market Vegetables
Greek Goddess Dip, Fried Onion Dip and Roasted Pepper Hummus

Tuscan Vegetable Table

Grilled Mediterranean Vegetable Display, Tomato-Buffalo Mozzarella Salad Caprese, Marinated Artichokes and Rosemary Focaccia

Mediterranean Vegetable Table

House Made Falafel, Basmati Stuffed Grape Leaves and Tabouleh Salad, with Tomatoes and Cucumber, Hummus and Toasted Pita

A World of Cheese – 30 Guest Minimum

Midwest Farmstead Cheese Display

Pleasant Ridge Reserve, Ludwig Kickapoo, Holland Farms Foenegreek Gouda
Grapes, Dried Figs and Cherries
Walnut Ficelle and Water Crackers

California Farmstead Cheese Display

Bellwether Farms Carmody, Vella Mezza Secco, Cypress Grove Truffle Tremor
Grapes, Dried Figs and Cherries
Walnut Ficelle and Water Crackers

American Charcuterie Board

Grilled Duck Sausage, Country Pate, American Artisanal Sausage
Fig Relish, Grain Mustard

Spanish Cheese Display

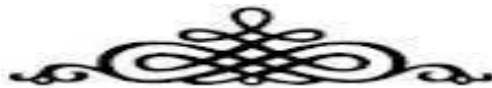
Manchego, Murcia Drunken Goat, Mahon Grapes, Membrillo and Marcona Almonds
Walnut Ficelle and Water Crackers

French Cheese Display

Tomme de Savoie, St. Andre, Petit Basque
Grapes, Strawberries and Walnuts
Walnut Ficelle and Water Crackers

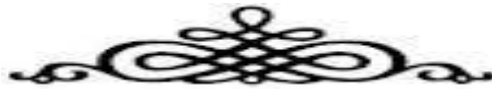
European Charcuterie Board

Smoked Speck, Duck Terrine, Peppercorn Saucisson Cornichons, Mediterranean Olives, Sliced Baguette



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Specialty Stations
(50 Guest Minimum Per Station)

A World of Mushrooms

Domestic and Wild Mushrooms Prepared
With Madeira, Shallots and Truffle Butter,
Grilled Toast Crisps
Anson Mills Stone Ground Polenta with
Grilled Portobello Mushrooms
Demitasse Shots of Creamy Porcini
Mushroom Bisque
Parmesan Truffle Risotto

Taste of Tapas

Grilled Octopus Salad with Fennel,
Black Beans and Orange
Manchego Cheese
with Shaved Serrano Ham
Marinated Artichokes and Olives,
Bacon Wrapped Dates with Chorizo,
Chicken Empanadas

Taste of Comfort

Creamy Tomato Soup with Mini Grilled
Cheese Sandwiches
Mini Meatloaf Shots with Mushroom Gravy
Braised Short Rib Cubes in Red Wine
Bacon Mac n' Cheese Bites
Buttery Mashed Potatoes
with Wispy Onions

University Club Smoked Salmon Station
Requires Carver
(Serve 30 Guests)

Applewood Smoked Salmon
Cocktail Rye, Toast Points,
Traditional Condiments

Pastrami Glazed Smoked Salmon
Cocktail Rye, Toast Points,
Horseradish Crème Fraiche

Raw Bar

East Coast Oysters

Bluepoint
Malpecque
Wianno
Chesapeake
Naked Cowboy

All Oysters Served with Mignonette,
Horseradish and Cocktail Sauce
Minimum 100 Pieces, Per Type
Subject to Seasonal Availability

Chilled Cooked Shellfish

All Raw Bar Items Presented on Ice with
Cocktail, Remoulade and Mustard Sauce

Jumbo Freshly Gulf Cocktail Shrimp

Maine Empress Crab Claws

Ginger Grilled Cocktail Shrimp

Baker's Famous Cape Cod Lobster Rolls

Sushi Bar (Minimum 100 Pieces)

Nigiri
Yellowtail, Shrimp, Salmon and Tuna

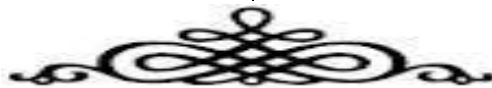
Maki

Spicy Tuna, California, Vegetable Roll and
Specialty Roll

Condiments of Pickled Ginger, Wasabi and
Shoyu and Chopsticks

Enhance With:

Sushi Chef and Attendant
for 2 Hours



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