

# University Club of Chicago

## Dinner Buffet Menus

(20 Guest Minimum Required)

(Additional \$12 per Guest, if Less than 30 Guests)

### The Madison

Mesclun Field Greens, Salemsville Blue Cheese, Candied Walnuts  
Raspberry and Balsamic Vinaigrette  
Grilled Asparagus with Truffle Oil, EVOO and Shaved Parmesan  
Heirloom Tomato, Buffalo Mozzarella Salad Caprese, Orange Basil Vinaigrette  
Mediterranean Seafood Salad with Orange, Olives and Cilantro

Medallions of Chicken Piccata with Lemon Caper Sauce  
Cabernet Braised Beef Short Ribs with Root Vegetable Jardinière  
Grilled Atlantic Salmon with Mango Sweet and Sour Sauce  
Spinach Ricotta Filled Ravioli with Sundried Tomato Butter Sauce  
Rosemary Roasted Fingerling Potatoes and Mélange of Market Vegetables

Lemon Meringue Tarts, White Chocolate Cheesecakes, Chocolate Vanilla Cup Cakes

Freshly Brewed Regular and Decaffeinated Coffee  
Premium Tea Selection by "T"  
\$120

### The Monroe

Chilled Jumbo Cocktail Shrimp and Empress Crab Claws on Ice  
Cocktail and Mustard Sauces  
House Cured Pastrami Smoked Salmon with Shaved Fennel Salad  
Golden Beet Carpaccio, Baby Arugula, Shaved Parmesan, Saba Apple Vinaigrette  
Chickpea, Pea Green and Bulgur Wheat Salad  
Smoked Speck and Grilled Duck Sausage with Orange Poached Figs

Grilled Atlantic Salmon with Wilted Spinach, Tomato and Basil  
Cabernet Braised Beef Short Ribs with Root Vegetable Jardinière

Rosemary Roasted Angus Beef Tenderloin with Green Peppercorn Sauce  
Carved to Order (Requires Carver \$125 Each)

Wild Mushroom Ravioli with a Madeira Cream and Fried Sage  
Dauphinoise Potatoes and Asparagus-Carrot Bundles

Vanilla Crème Brulee, Chocolate Pot de Crème Tarts, Raspberry Bavarians, Chocolate Praline Crunch

Freshly Brewed Regular and Decaffeinated Coffee  
Premium Tea Selection by "T"  
\$136

All Prices are Subject to a 22% Service Charge and Applicable Sales Tax

\*Prices Subject to Change without Notice\*

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## The Michigan

U Club Raw Bar Display of Jumbo Gulf Cocktail Shrimp,  
Empress Crab Claws and Blue Point Oysters on Ice  
Cocktail, Mignonette and Mustard Sauces  
House Cured Applewood Smoked Salmon with Fennel Salad  
Deluxe Selection of Sushi and California Rolls with Wasabi, Pickled Ginger and Shoyu  
Spice Seared Rare Ahi Tuna with Papaya Relish

Golden Beet Carpaccio with Baby Arugula, Citrus and Goat Cheese  
Grilled Asparagus with Toasted Almonds and Shaved Manchego Cheese  
House Made Falafel with Lemon Tahini Dressing  
Wild Mushroom Terrine with Balsamic Madeira Gelee

Coffee Rubbed Roasted Angus Beef Tenderloin with Green Peppercorn Sauce  
Spice Grilled Colorado Lamb Rack with Tomato Chutney  
Carved to Order (Requires Carver \$125 Each)  
Grilled Diver Sea Scallops with Tomato Confit and Yellow Tomato Butter  
Mini Baked Lobster Mac n' Cheese  
Thyme Roasted Fingerling Potatoes and Mélange of Market Vegetables

Vanilla Bean and Milk Chocolate Crème Brulee, Mini Red Velvet and Chocolate Cup Cakes,  
Raspberry Cream Tarts, Chocolate Amaretto Cheesecake, Salted Caramel Tarts,  
French Macarons, Cookie and Truffle Lollipops

Freshly Brewed Regular and Decaffeinated Coffee  
Premium Tea Selection by "T"  
\$175

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