

University Club of Chicago

Reception Hors d' Oeuvres

(10 Guest Minimum Required)

Tier One - 5 Pieces per Person \$30

Tier Two - 8 Pieces per Person \$48

Cold Selections

Sea

Wonton Cup with Citrus Shrimp Ceviche
Smoked Salmon Tartare on Toasted Brioche
Asparagus and Smoked Salmon Roulade
Endive Spear with Smoked Trout and Papaya
Blue Corn Chip with Tequila Marinated Salmon
Applewood Smoked Salmon on Tomato
Crostini
Smoked Salmon Wrap on Cocktail Rye
Gulf Shrimp Shooter with Gazpacho
Ahi Tuna Tartare on Corn Tortilla,
Avocado Cream

Earth

Grilled Vegetable Antipasto Skewer
Endive Spear with Truffled Honey Brie
Tomato, Buffalo Mozzarella and Pesto Canapé
French Brie and Strawberry on Lahvosh
Vietnamese Rice Paper Spring Roll
Butternut Squash, Ricotta and Sage Crostini
Sweet Tomato and Watermelon Skewer
Crostini of Wild Mushrooms with Truffle Butter
Vegetable California Rolls with Wasabi Shoyu

Land

Beef Steak Tartare, Truffle Oil
Fennel and Prosciutto Crostini
Melon Sphere Wrapped in Smoked Speck
Smoked Duck Breast on Fig Relish Walnut
Crouton

Hot Selections

Sea

Panko and Coconut Crusted Shrimp with
Ponzu Citrus Sauce
Corn and Crab Beignets with Old Bay
Remoulade
Ginger Glazed Bay Scallops Wrapped in Bacon
Chesapeake Crab Cake Sphere with
Meyer Lemon Aioli

Earth

Spinach and Feta Phyllo Wraps,
Tomato Oregano Sauce
Tartlet of Corn, Goat Cheese and Scallion
Crispy Fried Artichoke Hearts, Lemon Romesco
Cheddar Mac n' Cheese Bites with Lemon Aioli
Tomato Ricotta Calzones, Marinara
Brie en Croute with Honey Dijon Mustard
Niçoise Olive, Tomato and Goat Cheese Tart
Warm Asparagus Tart with Lemon Hollandaise
Vegetable Samosa with Curry Mango Sauce
Zucchini and Sweet Potato Beignets, Maple
Creme
Pizzette with Tomato, Mozzarella and Pesto

Land

Mini All Beef Franks in Pastry, Mustard Sauce
Polenta Disc with Prosciutto, Tomato and
Mozzarella
Peking Duck Spring Roll with Plum Sauce
Chicken Potstickers with Ginger Shoyu
Medjool Dates Wrapped in Bacon
Reuben Spring Roll with 1000 Island Sauce
Caramelized Onion and Bacon Tart
Chicken Sesame with Smoky BBQ Sauce
Balinese Beef Saté with Peanut Sauce
Balinese Chicken Saté with Ginger Teriyaki
Chorizo Stuffed Medjool Dates
Blue Cheese and Smoked Bacon Flatbread

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

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University Club of Chicago

Premium Hors d'Oeuvres

(10 Guest Minimum Required)

Tier One - 5 Pieces per Person \$40

Tier Two - 7 Pieces per Person \$56

Cold Selections

Sea

Mini New England Lobster Rolls
Kumamoto Oyster with Caviar Crème Fraiche
Hiramasa Sashimi with Green Apple and Wasabi
Smoked Salmon Tartare in Sesame Cone

Earth

Tomato Tart Tatin with Micro Basil and Lemon
Choux Puff of Goat Cheese and Strawberry

Land

Duck Foie Gras Terrine on Toasted Brioche
Beef Tenderloin Tartare with Black Truffle Aioli

Hot Selections

Sea

Teriyaki Salmon Burger with Pickled Ginger
Oysters Rockefeller
Mini Truffled Lobster Mac n' Cheese

Earth

Cheddar Grilled Cheese, Tomato Soup Shooter
House Made Falafel with Lemon Tahini Sauce

Land

Angus Beef Burger with Caramelized Onions and Cheddar
Turkey Burger with Cranberry and Manchego
Mini Lamb Burger on Fennel Seed Bun
Asian BBQ Corned Beef Slider
Garlic Rosemary Lamb Chop with Mint Aioli
Thai Spicy Chicken Meatballs

Guava Braised Short Rib Skewer
Caramelized Onion Tart with Beef Sirloin and Horseradish
Fire Grilled Skirt Steak Skewer with Roasted Garlic Butter
Cubano Sandwich Triangles

Sips and Shots

(30 Guest Minimum Required)

Butler Passed in Mini Sipping Flutes or Demitasse Cups

Chilled Carrot Ginger with Chive
Chilled Avocado with Bacon, Lettuce and Tomato

Truffled Pumpkin Soup with Sage

Creamy Corn and Clam Chowder

Roasted Vidalia Onion Soup

Yellow Tomato Soup with Rock Shrimp

Smoked Potato Leek Soup with Caviar

Warm Thai Coconut Soup

Lobster Cappuccino
\$6 per Sip

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Farmstead Cheese and Crudités

(10 Guest Minimum Required)

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
\$10

Tuscan Vegetable Table

Grilled Mediterranean Vegetable Display, Tomato-Bufferalo Mozzarella Caprese Salad, Marinated Artichokes and Rosemary Focaccia
\$18

Mediterranean Vegetable Table

House Made Falafel, Basmati Stuffed Grape Leaves, Tabbouleh Salad with Tomatoes, Cucumber, Hummus and Toasted Pita
\$18

A World of Cheese

(10 Guest Minimum Required)

Midwest Farmstead Cheese Display

Pleasant Ridge Reserve, Ludwig Kickapoo and Holland Farms Foenegreek Gouda
Grapes, Dried Figs and Cherries
Walnut Ficelle and Water Crackers
\$18

California Farmstead Cheese Display

Bellwether Farms Carmody, Vella Mezza Secco and Cypress Grove Truffle Tremor
Grapes, Dried Figs and Cherries
Walnut Ficelle and Water Crackers
\$18

Spanish Cheese Display

Manchego, Murcia Drunken Goat and Mahon
Grapes, Membrillo and Marcona Almonds
Walnut Ficelle and Water Crackers
\$18

French Cheese Display

Tomme de Savoie, St. Andre and Petit Basque
Grapes, Strawberries and Walnuts
Walnut Ficelle and Water Crackers
\$18

Pecan and Brown Sugar Baked Brie

(Serves 20 Guests)
Sliced Pears, Apples and Grapes
with French Baguette
\$96 per Wheel

American Charcuterie Board

Grilled Duck Sausage, American Artisanal Sausages and Country Pate
Fig Relish and Grain Mustard
\$16

European Charcuterie Board

Smoked Speck, Duck Terrine and Peppercorn Saucisson, Cornichons and Mediterranean Olives
Sliced Baguette
\$18

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University Club of Chicago

Specialty Reception Stations

(20 Guest Minimum Required, per Station)

Bruschetta Bar

Toasted EVOO Grilled Tuscan Bread
Toppings of Tomato-Basil, Pesto Mozzarella
Eggplant Caponata, Olive Tapenade
\$18

Enhance With:

Mediterranean Platter of Grilled Radicchio,
Pickled Mushrooms, Prosciutto
\$10

Red Pepper Hummus, Tabbouleh
Stuffed Grape Leaves, Pita Toast
\$12

A World of Mushrooms

Domestic and Wild Mushrooms Prepared with
Madeira, Shallots and Truffle Butter
Grilled Crostini
Anson Mills Stone Ground Polenta with
Grilled Portobello Mushrooms
Demitasse Shots of Porcini Mushroom Bisque
Parmesan Truffle Risotto
\$28

Taste of India

Vegetable Samosa, Mango Chutney
Grilled Lamb Chops Vindaloo
Curried Zucchini, Tomato and Lentil Dal
Tiki Masala Chicken Kebab
Basmati Pilaf with Apricot and Pine Nuts
Cucumber Raita
\$40

Little Havana

Mini Cubano Sandwiches
Mojo Skirt Steak Skewers with Chimichurri
Sauce
Smoky Potatoes with Garlic and Smoked
Paprika
Shrimp Roasted Pepper Skewers
\$32

Taste of Down South

Andouille Sausage en Croute
Fried Green Tomatoes with Buttermilk Dressing
Fried Chicken Lollipops with Spicy Paprika Aioli
Mini Plates of Jambalaya
Jalapeno and Cheddar Corn Muffins
\$30

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 Stuffed with Chorizo
Chicken Empanadas
\$34

Cowboy Steakhouse

Requires Carver at \$125 Each

Hand Carved Rare Prime Rib Sandwiches
Au Jus, French Rolls, Caramelized Onions
Mushrooms, Blue Cheese Aioli
Horseradish Cream, Gruyere
\$27

Mesquite Slow Smoked Beef Brisket
Balsamic BBQ Sauce, Soft Onion Buns
\$18

Enhance With:

Watercress Salad with Aged Balsamic \$10

Potato Martini Bar \$14

French Fry Potato Bar \$14

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
\$45

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University Club of Chicago

Specialty Reception Stations

(20 Guest Minimum Required, per Station)

Gourmet Taco Stand

Mahi Mahi Fillet and Fire Grilled Skirt Steak
Soft Flour Tortillas, Jicama Slaw, Salsa Verde
Fresh Corn Chips with Guacamole
\$30

Enhance With:

Chilled Golden Tomato Gazpacho
with Shrimp on the Side
\$7

Street Tacos

Angus Carne Asada and Ancho Chicken
Soft Corn Tortillas, Wild Mushrooms
Salsa Verde, Pico de Gallo and Mango Salsa
Cilantro-Red Onion Relish, Lime
Fresh Corn Chips with Guacamole
\$27

The "Mini" Burger Works (Select Two)

Angus Beef Burgers with Cheddar

Heritage Turkey Burgers with Pesto
and Mozzarella

Teriyaki Salmon Burgers with Wasabi Aioli
and Pickled Ginger

Caramelized Onions, Sautéed Mushrooms
and Brown Sugar Bacon
\$14

Enhance With:

French Fry Potato Bar \$14
Bacon Wrapped Mini Hot Dogs \$6

Sliders and Such

Condiment Sauces of House Made Steak
Sauce, Plum Ginger and Red Wine Apple
Relish

Angus Beef Tenderloin Sliders
Balsamic Onions, Vella Aged Jack
Sesame Bun
\$10

Ahi Tuna Sliders
Prime Ahi, Wasabi Slaw, Eggplant Relish
Nori Bun
\$10

Pork Belly Sliders
Crispy Pork Belly, Apple Cabbage Slaw
Fennel Seed Bun
\$9

Trio of Sliders – The Ultimate Comfort Food
One of Each
\$24

French Fry Potato Bar

Hand Cut Idaho Potato Fries
Sweet Potato Fries
Tater Tots
Ketchup, Maple Bourbon Aioli, Truffle Crema
Parmesan Garlic Dust
\$14

Potato Martini Bar

Buttery Yukon Gold Potato Puree
Black Truffle Butter Balls, Shaved Cheddar,
Bacon Bits, Crispy Onions, Chive Crème
Fraiche
\$14

Enhance Potato Bar With:

Cabernet Braised Short Rib Cubes
\$10

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University Club of Chicago

Seafood and Raw Bar

University Club Smoked Salmon Station

Requires Carver at \$125

(Serves 30 Guests)

Traditional Applewood House Smoked Salmon
Cocktail Rye, Toast Points, Traditional Condiments
\$300 per Side

Pastrami Glazed Smoked Salmon
Cocktail Rye, Toast Points, Horseradish Crème
Fraiche
\$300 per Side

Citrus Cured Smoked Salmon
Shaved Fennel Salad, Papaya Relish
\$300 per Side

Dill Mustard Cured Smoked Salmon
Dijon Sauce, Jicama Salad
\$300 per Side

East Coast Oysters \$6 per Piece

Bluepoint
Malpeque
Wianno
Chesapeake
Naked Cowboy

West Coast Oysters \$7 per Piece

Kumamoto
Hood Canal
Fanny Bay
Chef's Creek
Kusshi

All Oysters Served with Mignonette,
Apple Wasabi Sauce, Horseradish and Lemon

Minimum of 100 Pieces
Subject to Seasonal Availability

Chef's Famous Cape Cod Lobster Rolls

\$87 per Dozen

Sushi Bar

Nigiri

Yellowtail, Shrimp, Salmon and Tuna

Maki

Spicy Tuna, California, Vegetable Roll and
Specialty Roll

Condiments of Pickled Ginger, Wasabi, Shoyu and
Chopsticks
\$32 per Guest (4 pieces per Person)

Enhance with:

Sushi Chef and Attendant at \$500 for 2 Hours

Chilled Cooked Shellfish

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

Jumbo Fresh Gulf Cocktail Shrimp
\$70 per Dozen

Steakhouse Colossal Cocktail Shrimp
\$75 per Dozen

Ginger Grilled Cocktail Shrimp
\$69 per Dozen

Bloody Mary Oyster Shooters
\$60 per Dozen

Cracked Half Maine Lobster
\$300 per Dozen

Maine Empress Crab Claws
\$69 per Dozen

Bay Scallop Ceviche
\$8 per Guest

Gazpacho Shrimp Shooters
\$72 per Dozen

White Wine Garlic Steamed Mussels
\$8 per Guest

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University Club of Chicago

Taste of Tuscany

Artisan Pasta Stations

(20 Guest Minimum Required)

Requires Specialty Attendant at \$125

Served with Grated Parmesan, Garlic Toast, Black Pepper Mill

Penne Marinara

Penne, Classic Light Marinara, Basil, Buffalo Mozzarella
\$12

Rigatoni Sausage

Rigatoni, Crumbled Fennel Sausage, Garlic White Wine
Butter
\$12

Garganelli Pesto

Garganelli, Garlic Chicken, Mushrooms, Pesto, Chicken Jus
\$12

Orecchiette Bolognese

Orecchiette, Bolognese Ragù, Parmesan
\$12

Butternut Squash Ravioli

Squash Ravioli, Cider Reduction, Sage, Parmesan
\$14

Portobello Ravioli

Mushroom Ravioli, Madeira Veal Jus, Pearl Onions
\$14

Lobster Ravioli

Lobster Ravioli, White Wine, Sundried Tomato Pesto, Scallions
\$16

Vegan Mushroom and Spinach Ravioli

Mushroom Spinach Ravioli, Tomato Vegetable Broth, Basil,
Olive Oil
\$14

Tuscan Carving Stations

Requires Carver at \$125 Each

Fennel Crusted Grilled Rack of Lamb (Serves 7 Guests)

Balsamic Fig Chutney
\$97 per Rack

Grilled Sirloin Tagliatta (Serves 10 Guests)

Prime Sirloin, Garlic Crostini, Arugula, EVOO
\$97 per Sirloin

Porchetta (Serves 18 Guests)

Orange Fennel Scented Pork Shoulder
\$125 per Shoulder

Risotto Selections

(20 Guest Minimum Required)

Requires Specialty Attendant at \$125

Served with Parmesan Cream, Parmesan Crisp,
Crostini and Chives

Creamy Asparagus Lemon Risotto with Dungeness Crab
\$16

Truffled Porcini Mushroom Risotto
with Braised Short Rib Cubes
\$18

Classic Saffron Risotto Parmesan
with Bay Scallops and Shrimp
\$16

Tomato Basil Risotto with Grilled Chicken
and Wild Mushrooms
\$14

Enhance with Tuscan Antipasti Bar

(20 Guest Minimum Required)

(Select Three)

\$18

Grilled Asparagus with Grilled Lemon and EVOO

Char Roasted Sweet Peppers with Olive Oil, Garlic and Basil

Orecchiette with Saffron, Tomato, Olives and Oregano

Mini Buffalo Mozzarella Caprese with Basil Oil

Assorted Marinated Cocktail Olives

Arugula with Citrus, Cremini Mushrooms and Shaved
Parmesan

Tuscan Seafood Salad with Orange, Fennel and Pearl
Couscous

Shrimp and White Bean Bruschetta with Rosemary

Italian Salami, Prosciutto and Asiago Display

Best of Tuscany Stations

Select Two Artisan Pasta or Risotto Items

Select Three Tuscan Antipasto Bar Items

One Tuscan Carving Item

\$54

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University Club of Chicago

American Carvery

Requires Carver at \$125

Rosemary Roasted Angus Beef Tenderloin (Serves 20 Guests)
Balsamic Béarnaise, Horseradish and Petit Brioche Buns
\$420

Mesquite Smoke Roasted Angus Beef Sirloin (Serves 30 Guests)
Balsamic Onions, Dijon Sauce and Petit Sourdough Rolls
\$500

Slow Roasted Prime Rib of Beef (Serves 30 Guests)
Horseradish Sauce, Natural Jus, Yorkshire Pudding
\$520

Fennel Coriander Grilled Colorado Lamb Rack (Serves 8 Guests)
Tomato Niçoise Olive Relish
\$115

Sage and Cider Roasted Whole Amish Turkey (Serves 35 Guests)
Cranberry Orange Relish and Mini Cornbread Muffins
\$290

Salmon Wellington "en Croute" (Serves 20 Guests)
Lemon Caper Butter
\$290

Honey Mustard Glazed Country Ham (Serves 40 Guests)
Grain Mustard, Cranberry Relish and Country Biscuits
\$370

Best of the Midwest Carving Station

Rosemary Roasted Angus Beef Tenderloin
Balsamic Béarnaise and Horseradish
Fennel Coriander Grilled Colorado Lamb Rack
Tomato Niçoise Olive Relish
Yukon Potato Bar with Cheddar, Bacon, Onion Wisps and Sour Cream
Pesto Grilled Vegetables
\$62

French Fry Potato Bar

Hand Cut Idaho Potato Fries
Sweet Potato Fries
Tater Tots
Ketchup, Maple Bourbon Aioli, Truffle Crema, Parmesan Garlic Dust
\$14

Potato Martini Bar

Buttery Yukon Gold Potato Puree
Black Truffle Butter Balls, Shaved Cheddar
Bacon Bits, Crispy Onions, Chive Crème Fraiche
\$14

Enhance Your Carving Station: (20 Guest Minimum)

Arugula with Mushrooms, Parmesan
and Balsamic Vinaigrette
\$10

Heirloom Tomato Buffalo
Mozzarella Caprese Salad
\$10

Chickpea, Pea Green
and Bulgur Wheat Salad
\$10

Chilled Asparagus with Balsamic
and Truffle Oil
\$11

Yukon Gold Whipped Potatoes
with Cheddar, Bacon, Onion
Wisps and Sour Cream
\$11

Basil and Garlic Roasted
Fingerling Potatoes
\$9

Pesto Grilled Mediterranean
Vegetable Stack
\$9

Steamed Asparagus and
Belgian Carrot Bundles
\$11

Mini Cheddar Bacon
Mac n' Cheese
\$9

Mini Truffled Lobster
Mac n' Cheese
\$12

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Taste of Asia

Peking Duck Station

(20 Guest Minimum Required)

Requires Carver at \$125

Traditional Preparation of Barbecued Crispy Duck
Wrapped in Moo Shu Pancakes
Scallions and Hoisin Sauce
\$14 per Guest

Enhance with:

Peking Duck Potstickers in Bamboo Steamers
Ginger Shoyu and Chili Garlic Sauce
\$5 per Piece

Crispy Duck Spring Rolls, Plum Sauce
\$5 per Piece

Dim Sum Selections Served with Ginger Soy and Chili Garlic Sauces

Steamed

Shrimp Shumai
Beef Shumai
Chicken Shumai
Vegetable Shumai
\$5 per Piece

Pan Fried

Mrs. Chan's Pork Potstickers
Chicken Potstickers
Peking Duck Potstickers
Vegetable Potstickers
\$5 per Piece

Fried

Salmon Firecrackers with Sambal Sauce
Crab Rangoon
Cantonese Vegetable Spring Rolls
Chicken Spring Roll
Thai Shrimp Spring Rolls
\$5 per Piece

Skewers

Balinese Beef or Chicken Saté
\$5 per Piece
Grilled Jumbo Shrimp and Shiitake Saté
\$8 per Piece
Japanese Chicken or Beef Teriyaki
\$6 per Piece

Stir Fry Station

(20 Guest Minimum Required)

Requires Specialty Attendant at \$125

All Items Accompanied with Steamed Jasmine Rice
Soy and Chili Sauces

Ginger Chicken with Rainbow Vegetables
Ginger Sesame Sauce
\$14

Spicy Kung Pao Chicken
Chinese Broccoli and Toasted Peanuts
\$14

Stir Fried Beef Sirloin and Broccoli
Black Beans and Shiitake Mushrooms
\$16

Red Curry Prawns, Pad Thai Noodles, Egg and Tofu
\$18

Sesame Fried Asparagus and Chinese Long Beans
Garlic and Oyster Sauce
\$11

Pad Thai Noodles with Grilled Tofu, Pea Greens
and Bean Sprouts
\$12

Indonesian Beef Rendang, Crispy Shallots
Coconut Rice
\$16

Miso Glazed Black Cod, Bok Choy
Miso-Sesame Vinaigrette
\$19

Hong Kong Style Salmon with Ginger and Chiles
\$17

Szechuan New York Steak with Asparagus
Mushrooms and Ginger Soy
\$18

Create "Your Own" Asian Station:

Select Three Dim Sum and Two Stir Fry Items
\$39

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