

University Club of Chicago

Plated Lunch

Luncheon One

Garden Arugula and Roma Tomato Salad,
Shaved Parmesan and Aged Balsamic Vinaigrette

Amish Chicken Breast Milanese Style with Lemon Caper Sauce
Rosemary Tossed Red Bliss Potatoes and Asparagus Spears

Lemon Meringue Tart with Sugar Crust and Raspberry Coulis
Freshly Brewed Regular and Decaffeinated Coffee
Premium Tea Selection by "T"
\$47

Luncheon Two

U Club Wedge Salad:
Crisp Iceberg, Tomato, Salemsville Blue Cheese and Smoked Bacon
Sundried Tomato Blue Cheese Vinaigrette

Grilled 6 oz. Angus Beef Tenderloin Steak with Cabernet Wine Sauce
Russet Potato Hash and Grilled Jumbo Asparagus

Chocolate Pot de Crème Tart, Dulce de Leche, Cinnamon Cream
Freshly Brewed Regular and Decaffeinated Coffee
Premium Tea Selection by "T"
\$69

Luncheon Three

Mesclun Field Greens with Raspberries, Orange and Goat Cheese
Citrus Vinaigrette

Thyme Grilled Arctic Char Fillet with Lemon Horseradish Butter Sauce
Mediterranean Couscous and Zucchini Carrot Ribbons

Milk Chocolate Cheesecake with Nut Crust and Cherry
Freshly Brewed Regular and Decaffeinated Coffee
Premium Tea Selection by "T"
\$49

Luncheon Four

Roasted Creamless Tomato and Fennel Soup

Thyme Roasted Amish Chicken Breast with Apple Cider Mustard Sauce
Cheddar Mac n' Cheese and Grilled Vegetable Stack

Citrus Chocolate Tart with Chocolate Cream and Orange Coulis
Freshly Brewed Regular and Decaffeinated Coffee
Premium Tea Selection by "T"
\$45

Lunch Enhancements

A Soup Course:
Creamless Tomato
Wild Mushroom
Chicken Gumbo
Spicy Tortilla
Tuscan Minestrone
Gazpacho
\$8 Additional per Guest

A Salad Course:
Mesclun Greens
Wedge Salad
Hearts of Boston
\$10 Additional per Guest

Desserts:
Pedestals of Home Baked Club
Cookies and Brownies
\$49 per Dozen

Pedestals of House Made Truffle
Lollipops, Mignardises and
Macarons
\$60 per Dozen

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

Prices Subject to Change without Notice

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Luncheon Five

Golden Beet and Arugula Salad,
Shaved Manchego and Apple Saba Vinaigrette

Grilled Canadian Salmon on Basil Ratatouille, Yellow Tomato Vinaigrette
Yukon Gold Potato Puree and Asparagus Spears

Banana Bread Pudding with Chocolate Streusel and Sauce
Freshly Brewed Regular and Decaffeinated Coffee
Premium Tea Selection by "T"
\$52

Luncheon Six

Creamy Smoked Potato and Leek Soup

Classic Veal Wiener Schnitzel with Lemon Caper Sauce
Fingerling Potatoes and Honey Roasted Carrots

Strawberry Shortcake with Vanilla Cream and Macerated Strawberries
Freshly Brewed Regular and Decaffeinated Coffee
Premium Tea Selection by "T"
\$57

Luncheon Seven

Vidalia Onion Soup with Madeira and Parmesan Crouton

Medallions of Chicken Piccata with Artichoke-Shiitake Filling
Dauphinoise Potatoes and Carrot Wrapped Asparagus Bundle

Chocolate Coffee Almond Bar, Chocolate Pudding and Caramel Cream
Freshly Brewed Regular and Decaffeinated Coffee
Premium Tea Selection by "T"
\$49

Luncheon Eight

Hearts of Boston Lettuce, Shaved Fennel, Hearts of Palm and Citrus Vinaigrette

Maple Mustard Grilled Pork Tenderloin Medallions with Pear Chutney
Crushed Red Bliss Potatoes and Green Beans

Chocolate Crumble Cake with Chocolate Sauce and Raspberries
Freshly Brewed Regular and Decaffeinated Coffee
Premium Tea Selection by "T"
\$49

Lunch Enhancements

A Soup Course:

Creamless Tomato
Wild Mushroom
Chicken Gumbo
Spicy Tortilla
Tuscan Minestrone
Gazpacho
\$8 Additional per Guest

A Salad Course:

Mesclun Greens
Wedge Salad
Hearts of Boston
\$10 Additional per Guest

Desserts:

Pedestals of Home Baked Club
Cookies and Brownies
\$49 per Dozen

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Luncheon Nine

Little Gem Lettuce, Applewood Smoked Salmon and Jicama Salad
Lemon Horseradish Vinaigrette

Duet of Grilled Angus Beef Tenderloin and Rosemary Grilled Shrimp
Grain Mustard Madeira Sauce
Dauphinoise Potatoes, Asparagus Carrot Bundle

Vanilla Crème Brulee with Sugar Cookie and Berries
Freshly Brewed Regular and Decaffeinated Coffee
Premium Tea Selection by "T"
\$71

Luncheon Ten

Heirloom Tomato and Buffalo Mozzarella Salad
Micro Basil, Balsamic and EVOO Vinaigrette

Wild Mushroom Ravioli in a Madeira Cream Sauce with Fried Sage,
Grilled Portobello and Asparagus

Key Lime Tart with Chantilly Cream and Strawberry Coulis
Freshly Brewed Regular and Decaffeinated Coffee
Premium Tea Selection by "T"
\$45

Luncheon Eleven

Hearts of Boston Lettuce with Fresh Hearts of Palm
Fennel and Raspberry Vinaigrette

Cabernet Braised Beef Short Rib
Yukon Gold Potato Puree, Wilted Spinach and Root Vegetables

Chocolate Amaretto Cheesecake with Cookie Crust and Ganache
Freshly Brewed Regular and Decaffeinated Coffee
Premium Tea Selection by "T"
\$61

Luncheon Twelve

Chinese Wonton Soup with Scallions and Chili Oil

Mustard Glazed Canadian Salmon Fillet with Lemongrass and Ginger,
Jasmine Rice, Baby Bok Choy and Shiitake Mushrooms

Vanilla Panna Cotta with Sake Macerated Fruit and Green Tea Cookie
Freshly Brewed Regular and Decaffeinated Coffee
Premium Tea Selection by "T"
\$49

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Wild Mushroom
Chicken Gumbo
Spicy Tortilla
Tuscan Minestrone
Gazpacho
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A Salad Course:

Mesclun Greens
Wedge Salad
Hearts of Boston
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Luncheon Thirteen

Mesclun Field Greens with Enoki Mushroom, Bean Sprouts and Edamame
Orange Sesame Dressing and Wonton Crisps

Chicken Breast Scallopini with Ginger Teriyaki and Grilled Green Onion,
Brown Rice Pilaf and Wok Fried Vegetables

Green Tea Crème Brulee
Freshly Brewed Regular and Decaffeinated Coffee
Premium Tea Selection by "T"
\$47

Luncheon Fourteen

Chilled Summer Gazpacho or Spicy Tortilla Soup (Seasonal Choice)

Baja Grilled Salmon Salad
Garden Greens with Jicama, Black Beans, Charred Corn and Cucumber
Lime Cilantro Vinaigrette

Chocolate Pot de Crème Tart with Dulce de Leche and Cinnamon Cream
Freshly Brewed Regular and Decaffeinated Coffee
Premium Tea Selection by "T"
\$49

Vegetarian Entrée Options

Grilled Cauliflower (V, NF)
Freekeh Pilaf, Swiss Chard, Roasted Carrot, Chermoula

Toor Dal (V, NF, GF)
Roasted Vegetables, Basmati Rice, Mango, Curry-Coconut Sauce

Quinoa Bowl (V, NF, GF)
Sweet Potatoes, Brussels Sprouts, Shiitake, Lemon Vinaigrette

Grilled Celery Root Steak (V, GF)
Mushroom Puree, Arugula Pesto, Potato Pearls, Puffed Quinoa

Miso Glazed Tofu (V, NF, GF)
Emperor's Black Rice, Stir-Fry Vegetables, Yuzu-Soy Broth

Wild Mushroom Ravioli (NF)
Portobello, Sundried Tomato, Shaved Parmesan, Madeira

V = Vegan; NF = Nut Free; GF = Gluten Free

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