



**Wedding First Course Menu Options**

(A Minimum of Four Dinner Courses Required)

**Italian Wedding Soup**

Escarole, Mini Meatballs, Orzo Pasta

**Vidalia Onion Soup**

Truffle Flan, Duck Prosciutto, Petite Croutons

**Duck Confit Ravioli**

Madeira Jus, Wild Mushrooms, Balsamic Glazed Cippolini

**Butternut Squash Ravioli**

Orange Butter Sauce, Spaghetti Squash Confit, Fried Sage

**Wild Mushroom Ravioli**

Madeira Broth, Mushroom Ragout, Shaved Parmesan

**Maine Lobster Ravioli**

Teardrop Tomatoes, Asparagus, Lemon Basil

**Portobello Polenta**

Truffle Polenta, Arrow Spinach, Madeira Butter

**Croustade of Asparagus**

Mushroom Ragout, Goat Cheese, Lemon Butter Sauce

**Petite Crab Cake**

Sweet Corn Bisque, Leek Confit, Truffle Popcorn

**Premium Enhancements:**

**Trio of Soups**

Wild Mushroom, Butternut  
Squash, Sweet Corn, Fennel Seed  
Crisp  
\$8

**Diver Sea Scallop**

Corn Bisque, Leek Confit,  
Citrus Marigold  
\$8

**Maine Lobster Salad**

Baby Arugula, Hearts of Palm,  
Passion Fruit  
Vinaigrette  
\$12

**Duet of Mushroom**

Wild Mushroom Pastry Croustade,  
Demitasse of Truffle Portobello  
Soup  
\$10

**University Club Crab Cake**

Celery Root Salad, Grain Mustard,  
Tomato Confit  
\$12

**Thai Lobster Cake**

Saffron Boniato, Lemongrass  
Butter, Lotus Root  
\$12

**Diver Sea Scallop**

Parma Ham, Sage,  
Kuri Squash Risotto  
\$10

**Butter Poached Maine Lobster**

Lemon Gnocchi, Teardrop Tomato,  
Asparagus  
\$14

**University Club of Chicago**

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### Wedding Salad Course Menu Options

#### Mesclun Field Greens

Pistachio Crusted Goat Cheese, Raspberries,  
Citrus Vinaigrette

#### Mesclun Field Greens

Hearts of Palm, Dried Cherries  
Saba Balsamic Vinaigrette

#### Hearts of Boston Lettuce

Nancy's Camembert, Balsamic Roasted Pear  
Pomegranate Vinaigrette

#### Hearts of Boston Lettuce

Citrus, Enoki Mushroom, Wonton Crisp  
Citrus Sesame Vinaigrette

#### Garden Arugula

Roma Tomato, Shaved Parmesan  
Cabernet Vinaigrette

#### Little Gem Lettuce

Balsamic Poached Fig, Salemsville Blue Cheese  
Truffle Sherry Vinaigrette

#### Steakhouse Chopped

Romaine, Chickpeas, Tomato, Cucumber, Mushroom  
Sweet Italian Dressing

#### U Club Wedge

Iceberg Wedge, Bacon, Blue Cheese,  
Tomatoes, Crispy Onion Strips, Ranch Dressing

### Premium Enhancements:

#### Trio of Beet Carpaccio

Arugula, Goat Cheese,  
Pumpkin Seed Crumble,  
Citrus Vinaigrette  
\$8

#### Heirloom Tomato

Buffalo Mozzarella,  
Micro Basil  
Broken Balsamic Vinaigrette  
\$8

#### Jumbo Asparagus

Kumato Tomato,  
Buffalo Mozzarella,  
Basil Pesto Vinaigrette  
\$8

#### Bridal Bouquet

Petit Green Bouquet,  
Teardrop Tomatoes,  
Pansy Flower,  
Raspberry Vinaigrette  
\$8

#### Caesar Salad

Traditional Caesar Salad with  
Sourdough Croutons and  
Parmesan Crisp  
\$8

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## Wedding Main Course Menu Options

### Medallions of Chicken Piccata

Madeira Dijon Sauce  
Artichoke Shiitake Stuffing  
Dauphinoise Potato and Carrot Wrapped Asparagus  
\$84

### Tuscan Chicken

Madeira Lemon Basil Sauce  
Marble Potatoes and Heirloom Carrots  
Eggplant, Tomato and Seasonal Squash Stack  
\$85

### Amish Chicken Breast

Lemon Thyme Sauce  
Corn Wild Rice Pudding  
Spinach-Shiitake Sauté and Jumbo Asparagus  
\$85

### Whole Roast ½ Long Island Duck

Pink Peppercorn-Grand Marnier Sauce  
Dried Cherry Bread Pudding and Glazed Heirloom Carrots  
\$90

### Angus Beef Tenderloin

Cabernet Roasted Shallot Sauce  
Charred Onion Potato Galette  
Wild Mushroom Ragout and Jumbo Asparagus  
\$99

### Angus Beef Tenderloin

Grain Mustard Madeira Sauce  
Balsamic Onion Confit and Shiitake Mushroom  
Dauphinoise Potato and Asparagus Carrot Bundle  
\$105

### Cabernet Braised Short Rib

Cabernet Wine Sauce  
Baked Cheddar Mac n' Cheese  
Wilted Spinach and Root Vegetable Sauté  
\$96

### Entrée Enhancements:

- \*Lobster Whipped Potatoes
- \*Black Truffle Potato Puree
- \*Lobster Mac n' Cheese
- \*Seasonal Baby Vegetables
- \*Wild Mushroom Ragout
- \$4 Additional per Guest

### Sorbet Intermezzo Course

#### Premium Sorbets Presented in a Frozen Martini Glass

Select One Flavor:

- \*Mango
- \*Passion Fruit
- \*Raspberry
- \*Champagne
- \*Lychee
- \*White Peach
- \*Lemon
- \*Pineapple
- \$4 Additional per Guest

Select One Presentation:

- \*Edible Orchid
- \*Candied Citrus Zest
- \*Blackberry and Mint Leaf
- \*Sugar Frosted Martini Rim

### Tableside Entrée Choice

Tableside Choice of Two Entrées  
\$8 Additional per Guest,  
Four Course Minimum, Same Side  
Items for Both Entrees

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## Wedding Main Course Menu Options

### Prime Veal Chop

Wild Mushroom Madeira Cream  
Porcini Risotto Cake and Market Baby Vegetables  
\$108

### Colorado Lamb

Madeira Rosemary Reduction  
Baked Eggplant Tomato Tian and Jumbo Asparagus  
\$108

### Hawaiian Mahi

Coconut Curry Lemongrass Sauce  
Jasmine Rice, Bok Choy, Shiitake Mushroom  
and Sugar Snap Peas  
\$95

### Canadian Salmon

(Wild Salmon – Market Available)  
Carrot Ginger Puree and Basil Butter  
Dauphinoise Potato and Asparagus Bundle  
\$90

### Alaskan Halibut (Seasonal)

Meyer Lemon Basil Sauce  
Sweet Pea Ravioli and Shaved Vegetable Ribbons  
\$97

### Vegetarian Options (Select One)

Grilled Vegetable Lasagna (V, NF, GF)  
Jumbo Asparagus, Oven Dried Tomato,  
Beyond Beef Bolognese

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

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

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

## Vegetarian Options (Cont.)

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

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

### Entrée Enhancements:

- \*Lobster Whipped Potatoes
- \*Black Truffle Potato Puree
- \*Lobster Mac n' Cheese
- \*Seasonal Baby Vegetables
- \*Wild Mushroom Ragout

\$4 Additional per Guest

### Sorbet Intermezzo Course

#### Premium Sorbets Presented in Martini Glass

- \*Select One Flavor:
- \*Mango
- \*Passion Fruit
- \*Raspberry
- \*Champagne
- \*Lychee
- \*White Peach
- \*Lemon
- \*Pineapple

\$4 Additional Per Guest

### Select One Presentation:

- \*Edible Orchid
- \*Candied Citrus Zest
- \*Blackberry and Mint Leaf
- \*Sugar Frosted Martini Rim

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**Wedding Main Course ~ Duet Options**

**Angus Beef Mignon  
and Rosemary Grilled Jumbo Shrimp**

Grain Mustard Madeira Sauce  
\$96

**Angus Beef Mignon and Grilled Canadian Salmon**

Basil Pesto Butter Sauce  
\$96

**Angus Beef Mignon and Grilled Mahi Fillet**

Soy Ginger Butter Sauce  
\$98

**Angus Beef Mignon and Grilled Wild Striped Bass**

Dijon Mustard Chive Butter Sauce  
\$98

**Angus Beef Mignon  
and Grilled Alaskan Halibut (Seasonal)**

Tomato Béarnaise Butter Sauce  
\$98

**Angus Beef Mignon and Grilled Diver Sea Scallop**

Grain Mustard Madeira Butter Sauce  
\$105

**Angus Beef Mignon  
and Cabernet Braised Short Rib**

Cabernet Wine and Roasted Shallot Sauce  
\$105

**Angus Beef Mignon and ½ Maine Lobster**

Tomato Béarnaise Butter Sauce  
\$120

**Colorado Lamb Cutlet  
and Rosemary Grilled Jumbo Shrimp**

Tarragon Mustard Sauce  
\$108

**Accompaniments:**

Select One:

- \*Dauphinoise Potato
- \*Roasted Fingerling Potatoes
- \*Tricolor Marble Potatoes
- \*Twice Baked Garlic Whipped Potato
- \*Red Bliss Potato and Caramelized Onion Hash
- \*Basil Whipped Potato Puree
- \*Jasmine Rice Pilaf
- \*Red Quinoa Pilaf
- \*Truffled Mac n' Cheese

Select One:

- \*Asparagus Baby Carrot Bundle
- \*Grilled Jumbo Asparagus
- \*Haricot Vert Bundle
- \*Grilled Zucchini and Summer Squash
- \*Tuscan Grilled Vegetable Stack
- \*Glazed Heirloom Carrots
- \*Baby Broccolini Bundle

**Children's Meals**

Guests 12 Years Old  
and Under  
\$35

**Vendor Meals**

\$42

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