

Reception Hors d' Oeuvres

(10 Guest Minimum)

Tier One - 5 Pieces Per Guest \$25

Tier Two - 7 Pieces Per Person \$35

Cold Selections

Sea

Wonton Cup with Citrus Shrimp Ceviche
Smoked Salmon Tartar 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
Cracker
Smoked Salmon Wrap on Cocktail Rye
Gulf Shrimp Shooter with Gazpacho
Ahi Tuna Tartar 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 Lavosh
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

Korean Spice Steak Tartar
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
Nicoise Olive, Tomato and Goat Cheese Tart
Edamame Shu Mai with Ginger Butter
Warm Asparagus Tart with Lemon Hollandaise
Vegetable Samosa with Curry Mango Sauce
Zucchini and Sweet Potato Beignets Maple
Crem
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
Caramelized Onion and Bacon Tart
Chicken Sesame with Smoky BBQ Sauce
Balinese Beef Sate with Peanut Sauce
Balinese Chicken Sate with Ginger Teriyaki
Italian Sausage in Puff Pastry, Grain
Mustard Sauce
Chorizo Stuffed Medjool Dates
Blue Cheese and Smoked Bacon Flatbread

University Club of Chicago

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Premium Hors d'Oeuvres

(10 Guest Minimum)

Tier One - 5 Pieces Per Guest \$35

Tier Two - 7 Pieces Per Guest \$49

Cold Selections

Sea

Mini New England Lobster Rolls
Kumomoto Oyster with Caviar Crème Fraiche
Hiramasa Sashimi with Green Apple and
Wasabi
Smoked Salmon Tartar 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 Tartar with Black Truffle Aioli

Hot Selections

Sea

Teriyaki Salmon Burger with Pickled Ginger
Oysters Rockefeller 2012
Mini Truffled Lobster Mac n'Cheese

Earth

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

Land

Angus Beef Burgers with Caramelized Onions
And Cheddar
Turkey Burger with Cranberry and Manchego
Mini Lamb Burger on Fennel Seed Bun
Asian BBQ Corned Beef Sliders
Garlic Rosemary Lamb Chop with Mint Aioli
Thai Lettuce Wraps with 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 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

\$5 Per Sip

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Farmstead Cheese and Crudités – 10 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

\$8

Tuscan Vegetable Table

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

\$16

Mediterranean Vegetable Table

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

\$16

A World of Cheese – 10 Guest Minimum

Midwest Farmstead Cheese Display

Pleasant Ridge Reserve, Ludwig Kickapoo and Holland Farms Foenegreek Gouda Grapes, Dried Figs and Cherries

Walnut Ficelle and Water Crackers

\$12

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

\$14

Spanish Cheese Display

Manchego, Murcia Drunken Goat and Mahon Grapes, Membrillo and Marcona Almonds

Walnut Ficelle and Water Crackers

\$12

French Cheese Display

Tomme de Savoie, St. Andre and Petit Basque Grapes, Strawberries and Walnuts

Walnut Ficelle and Water Crackers

\$14

Pecan and Brown Sugar Baked Brie

(Serve 20 Guests)

Sliced Pears, Apple and Grapes with French Baguette

\$90 Per Wheel

American Charcuterie Board

Grilled Duck Sausage, American Artisanal Sausages and Country Pate

Fig Relish and Grain Mustard

\$12

European Charcuterie Board

Smoked Speck, Duck Terrine and Peppercorn Saucisson Cornichons, Mediterranean Olives

Sliced Baguette

\$12

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Specialty Reception Stations (20 Guest Minimum, Per Station)

Bruschetta Bar

Toasted EVO Grilled Tuscan Bread
Toppings of Tomato-Basil, Pesto Mozzarella
Eggplant Caponata, Olive Tapenade
\$16

Enhance With:

Mediterranean Platter of Grilled Radicchio,
Pickled Mushrooms, Prosciutto
\$8

Red Pepper Hummus, Tabbouleh
Stuffed Grape Leaves, Pita Toast
\$10

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
\$24

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
\$32

Little Havana

Mini Cubano Sandwiches
Mojo Skirt Steak Skewers with Chimichurri
Sauce
Smoky Potatoes with Garlic and Smoked
Paprika
Shrimp Roasted Pepper Skewers
\$24

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
\$26

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
\$24

Cowboy Steakhouse

Requires Carver at \$100 Each

Hand Carved Rare Prime Rib Sandwiches
Au Jus, French Rolls, Caramelized Onions
Mushrooms, Blue Cheese Aioli
Horseradish Cream, Gruyere
\$22

Mesquite Slow Smoked Beef Brisket
Balsamic BBQ Sauce, Soft Onion Buns
\$16

Smoked Roasted Whole Chickens
Balsamic BBQ Sauce, Cornbread
\$12

Enhance With:

Watercress Salad with Aged Balsamic \$8

Potato Martini Bar \$12

French Fry Potato Bar \$12

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
\$34

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**Specialty Reception Stations Continued
(20 Guest Minimum, 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
\$21

Enhance With:

Chilled Golden Tomato Gazpacho
With Shrimp on the Side
\$6

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
\$18

**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

Lamb Burgers with Lemon Hummus

Caramelized Onions, Sautéed Mushrooms
And Brown Sugar Bacon
\$12

Enhance With:

French Fry Potato Bar \$12

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
\$8

Ahi Tuna Sliders
Prime Ahi, Wasabi Slaw, Eggplant Relish
Nori Bun
\$9

Pork Belly
Crispy Pork Belly, Apple Cabbage Slaw
Fennel Seed Bun
\$7

Trio of Sliders – The Ultimate Comfort
One of Each
\$21

French Fry Potato Bar

Hand Cut Idaho Potato Fries
Sweet Potato Fries
Tater Tots
Ketchup, Maple Bourbon Aioli, Truffle Crema
Parmesan Garlic Dust
\$12

Potato Martini Bar

Buttery Yukon Gold Potato Puree
Black Truffle Butter Balls, Shaved Cheddar,
Bacon Bits, Crispy Onions, Chive Crème
Fraiche
\$12

Enhance Potato Bar With:

Cabernet Braised Short Rib Cubes
\$9

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Seafood and Raw Bar

University Club Smoked Salmon Station Requires Carver \$100.00 (Serve 30 Guests)

Traditional Applewood House Smoked Salmon
Cocktail Rye, Toast Points, Traditional Condiments
\$270 Per Side

Pastrami Glazed Smoked Salmon
Cocktail Rye, Toast Points, Horseradish Crème
Fraiche
\$270 Per Side

Citrus Cured Smoked Salmon
Shaved Fennel Salad, Papaya Relish
\$270 Per Side

Dill Mustard Cured Smoked Salmon
Dijon Sauce, Jicama Salad
\$270 Per Side

East Coast Oysters \$4 Per Piece

Bluepoint
Malpecque
Wianno
Chesapeake
Naked Cowboy

West Coast Oysters \$5 Per Piece

Kumomoto
Hood Canal
Fanny Bay
Chef's Creek
Kussi

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

Minimum 100 Pieces
Subject to Seasonal Availability

Baker's Famous Cape Cod Lobster Rolls
\$84 Per Dozen

Sushi Bar

Nigiri
Yellowtail, Shrimp, Salmon and Tuna

Maki
Spicy Tuna, California, Vegetable Roll and Specialty
Roll

Condiments of Pickled Ginger, Wasabi and Shoyu and
Chopsticks
\$24 Per Guest (4 pieces)

Enhance With:
Sushi Chef and Attendant at \$450 for 2 Hours

Chilled Cooked Shellfish

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

Jumbo Fresh Gulf Cocktail Shrimp
\$66 Per Dozen

Steakhouse Colossal Cocktail Shrimp
\$72 Per Dozen

Ginger Grilled Cocktail Shrimp
\$66 Per Dozen

Bloody Mary Oyster Shooters
\$54 Per Dozen

Cracked Half Maine Lobster
\$282 Per Dozen

Maine Empress Crab Claws
\$66 Per Dozen

Peeky Toe Crab Fingers
\$48 Per Dozen

Bay Scallop Ceviche
\$6 Per Guest

Gazpacho Shrimp Shooters
\$66 Per Dozen

White Wine Garlic Steamed Mussels
\$6 Per Guest

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Taste of Tuscan

Artisan Pasta Stations (20 Guest Minimum)

Requires Specialty Attendant \$100

Served with Grated Parmesan, Garlic Toast
Black Pepper Mill

Penne Marinara

Penne, Classic Light Marinara, Basil, Buffalo Mozzarella
\$10

Rigatoni Sausage

Rigatoni, Crumbled Fennel Sausage, Garlic White Wine
Butter
\$10

Garganelli Pesto

Garganelli, Garlic Chicken, Mushrooms, Pesto, Chicken Jus
\$10

Orecchiette Bolognese

Orecchiette, Bolognese Ragu, Parmesan
\$10

Butternut Squash Ravioli

Squash Ravioli, Cider Reduction, Sage, Parmesan
\$12

Portobello Ravioli

Mushroom Ravioli, Madiera Veal Jus, Pearl Onions
\$12

Lobster Ravioli

Lobster Ravioli, White Wine, Sundried Tomato Pesto,
Scallions
\$12

Vegan Mushroom and Spinach Ravioli

Mushroom Spinach Ravioli, Tomato Vegetable Broth, Basil,
Olive Oil
\$12

Tuscan Carvings

Requires Carver \$100 Each

Fennel Crusted Grilled Rack of Lamb (Serve 7 Guests)

Balsamic Fig Chutney
\$95 Per Rack

Grilled Sirloin Tagliatta (Serve 10 Guests)

Prime Sirloin, Garlic Crostini, Arugula, Evo
\$95 Per Sirloin

Porchetta (Serve 18 Guests)

Orange Fennel Scented Pork Shoulder
\$120 Per Shoulder

Risotto Selections (20 Guest Minimum)

Requires Specialty Attendant at \$100

Served with Parmesan Cream, Parmesan Crisp,
Crostini and Chives

Creamy Asparagus Lemon Risotto with Dungeness Crab
\$14

Truffled Porcini Mushroom Risotto
with Braised Short Rib Cubes
\$16

Classic Saffron Risotto Parmesan
with Bay Scallops and Shrimp
\$14

Tomato Basil Risotto with Grilled Chicken
and Wild Mushrooms
\$12

Enhance With Tuscan Antipasti Bar (20 Guest Minimum) (Select Three)

\$16

Grilled Asparagus with Grilled Lemon and EVO

Char Roasted Sweet Peppers with Olive Oil, Garlic and Basil

Orrecchiette 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 Station

Select Two Artisan Pasta or Risotto Items

Select Three Tuscan Antipasto Bar Items

One Tuscan Carving

\$48

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American Carvery

Requires Carver at \$100

Rosemary Roasted Angus Beef Tenderloin (Serve 20 Guests)
Balsamic Béarnaise, Horseradish and Petit Brioche Buns
\$410

Mesquite Smoke Roasted Angus Beef Sirloin (Serve 30 Guests)
Balsamic Onions, Dijon Sauce and Petit Sourdough Rolls
\$490

Slow Roasted Prime Rib of Beef (Serve 30 Guests)
Horseradish Sauce, Natural Jus, Yorkshire Pudding
\$510

Fennel Coriander Grilled Colorado Lamb Rack (Serve 8 Guests)
Tomato Nicoise Olive Relish
\$105

Sage and Cider Roasted Whole Amish Turkey (Serve 35 Guests)
Cranberry Orange Relish and Mini Cornbread Muffins
\$280

Salmon Wellington "En Croute" (Serve 20 Guests)
Lemon Caper Butter
\$280

Honey Mustard Glazed Country Ham (Serve 40 Guests)
Grain Mustard, Cranberry Relish and Country Biscuits
\$360

Best of the Midwest Carving Station

Rosemary Roasted Angus Beef Tenderloin
Balsamic Béarnaise and Horseradish
Fennel Coriander Grilled Colorado Lamb Rack
Tomato Nicoise Olive Relish
Yukon Potato Bar with Cheddar, Bacon, Onion Wisps and Sour Cream
Pesto Grilled Vegetables
\$48

French Fry Potato Bar

Hand Cut Idaho Potato Fries
Sweet Potato Fries
Tater Tots
Ketchup, Maple Bourbon Aioli, Truffle Crema
Parmesan Garlic Dust
\$12

Potato Martini Bar

Buttery Yukon Gold Potato Puree
Black Truffle Butter Balls, Shaved Cheddar
Bacon Bits, Crispy Onions, Chive Crème Fraiche
\$12

Enhance your Carving Station: (20 Guest Minimum)

Arugula with Mushrooms, Parmesan
and Balsamic Vinaigrette
\$8

Heirloom Tomato Buffalo
Mozzarella Caprese Salad
\$8

Chickpea, Pea Green
and Bulgar Wheat Salad
\$8

Chilled Asparagus with Balsamic
and Truffle Oil
\$8

Yukon Gold Whipped Potatoes
With Cheddar, Bacon, Onion
Wisps and Sour Cream
\$10

Basil and Garlic Roasted
Fingerling Potatoes
\$8

Pesto Grilled Mediterranean
Vegetable Stack
\$8

Steamed Asparagus and
Belgian Carrot Bundles
\$8

Mini Cheddar Bacon
Mac n'Cheese
\$8

Mini Truffled Lobster
Mac n'Cheese
\$10

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Taste of Asia

Peking Duck Station (20 Guest Minimum)

Requires Carver \$100

Traditional Preparation of Barbecued Crispy Duck

Wrapped in Moo Shu Pancakes

Scallions and Hoisin Sauce

\$12 Per Guest

Enhance With:

Peking Duck Potstickers in Bamboo Steamers

Ginger Shoyu and Chili Garlic Sauce

\$4 Per Piece

Crispy Duck Spring Rolls, Plum Sauce

\$4 Per Piece

Dim Sum Selections

Served from Bamboo Steamers

Dim Sum Served with Ginger Soy and Chili Garlic Sauces

Steamed

Shrimp Sui Mai

Beef Sui Mai

Chicken Sui Mai

Vegetable Sui Mai

Edamame Dumpling

\$4 Per Piece

Pan Fried

Mrs. Chan's Pork Potstickers

Chicken Potstickers

Peking Duck Potstickers

Vegetable Potstickers

\$4 Per Piece

Fried

Salmon Firecrackers with Sambal Sauce

Crab Rangoon

Cantonese Vegetable Spring Rolls

Chicken Spring Roll

Thai Shrimp Spring Rolls

\$4 Per Piece

Skewers

Balinese Beef or Chicken Sate

\$5 Per Piece

Grilled Jumbo Shrimp and Shiitake Sate

\$7 Per Piece

Japanese Chicken or Beef Teriyaki

\$5 Per Piece

Wok Stir Fry Station (20 Guest Minimum)

Requires Specialty Attendant at \$100

All Items Accompanied with Steamed Jasmine Rice

Soy and Chili Sauces

Ginger Chicken with Rainbow Vegetables

Ginger Sesame Sauce

\$12

Spicy Kung Pow Chicken

Chinese Broccoli and Toasted Peanuts

\$12

Stir Fried Beef Sirloin and Broccoli

Black Beans and Shiitake Mushrooms

\$14

Red Curry Prawns, Pad Thai Noodles, Egg and Tofu

\$16

Stirfried Chicken Lettuce Wrap Cups

Thai Basil, Orange and Pine Nuts

\$10

Sesame Fried Asparagus and Chinese Long Beans

Garlic and Oyster Sauce

\$9

Pad Thai Noodles with Grilled Tofu, Pea Greens

And Bean Sprouts

\$9

Indonesian Beef Rendang, Crispy Shallots

Coconut Rice

\$14

Miso Glazed Black Cod, Bok Choy

Miso-Sesame Vinaigrette

\$16

Hong Kong Style Salmon with Ginger

Chiles and Young Ginger

\$14

Szechuan New York Steak with Asparagus

Mushrooms and Ginger Soy

\$16

Create "Your Own" Asian Station:

Select Three Dim Sum and Two Stir Fry Items

\$35

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