

Dinner Buffet Menus (30 Guest Minimum)

(Additional \$12 Per Guest, If Less Than 30)

The Madison

Mesclun Field Greens, Salemsville Blue Cheese, Candied Walnuts

Raspberry and Balsamic Vinaigrette

Grilled Asparagus with Truffle Oil, Evo 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 Jardiniere

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"

\$86

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 \$100.00 Each)

Wild Mushroom Ravioli with a Madeira Cream and Fried Sage

Dauphinoise Potatoes and Asparagus and 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"

\$110

University Club of Chicago

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

Prices Subject to Change without Notice.

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 \$100.00 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"
\$140

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