

## Working Lunch Buffet (20 Guest Minimum)

(Additional \$6 Per Guest, If Less Than 20)

### Build Your Own Sandwich Buffet

Club Seasonal Soup of the Day  
Mesclun Field Green Salad, Balsamic and Raspberry Vinaigrette  
Grilled Zucchini, Yellow Squash and Asparagus Salad  
Tortellini Pasta Salad with Sundried Tomato Pesto  
Thin Sliced Deli Selection of Westphalian Ham, Rare Roast Beef, Turkey Breast  
Cheddar, Swiss and Pepper Jack Cheeses  
Boston Lettuce, Sliced Beefsteak Tomatoes and Sandwich Condiments  
Sliced Sourdough, Marble Rye and Whole Wheat Sandwich Thins  
Lemon Meringue Tart  
German Chocolate Tart  
Freshly Brewed Regular and Decaffeinated Coffee  
Premium Tea Selection by "T"  
\$38

### Deluxe Clubhouse Buffet

Club Seasonal Soup of the Day  
Garden Arugula, Romaine and Radicchio Salad,  
Balsamic and Raspberry Vinaigrette  
Chickpea, Pea Green and Bulgar Wheat Salad  
Oven Roasted Red Bliss Potato Salad with Grain Mustard  
Orecchiette Pasta Salad with Peas, Tuna and Tomatoes  
Premade Mini Sandwiches:

- Roast Turkey, Swiss and Cranberry on Wheat Sandwich Thin
- Prosciutto, Mozzarella and Tomato on Pesto Ciabatta
- Roast Sirloin Dijon on French Onion Bun
- Grilled Vegetable on Multi-Grain

Selection of Miniature Cheesecakes  
Salted Caramel Tarts  
Freshly Brewed Regular and Decaffeinated Coffee  
Premium Tea Selection by "T"  
\$44

### Build Your Own Cobb Salad

Club Seasonal Soup of the Day  
Build your own Cobb Salad Bar:

- Cubed Roast Boneless Chicken Breast
- Diced Tomatoes, Avocado and Cucumber
- Diced Country Ham, Swiss and Cheddar Cheese
- Crumbled Bacon Bits and Blue Cheese
- Chickpeas and Orrecciette Pasta
- Dressing Bar of Ranch, Balsamic or Honey Mustard Vinaigrette

Bakery Rolls and Breads  
Lemon Meringue Tarts  
Praline Crunch Cake  
Freshly Brewed Regular and Decaffeinated Coffee  
Premium Tea Selection by "T"  
\$42

### Lunch Buffet Enhancements

(10 Guest Minimum)

#### Pastas

Spinach Ravioli with Sundried Tomato  
Butter and Chives  
\$6

Garganelli Pasta with Light Marinara and  
Basil  
\$6

Butternut Squash Ravioli with Cider Sage  
Butter  
\$6

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#### Entrée

Individual Mini Chicken Pot Pies  
\$8

Bistro Roast Chicken Breast with Wild  
Mushroom Sauce  
\$8

Grilled Atlantic Salmon with Citrus  
Vinaigrette and Wilted Spinach  
\$10

Cheasapeake Crab Cakes with Grain  
Mustard Sauce and Tomato Confit  
\$10

Grilled Mignons of Beef Tenderloin with  
Wild Mushroom Madeira Sauce  
\$12

Braised Beef Short Ribs with Root  
Vegetables  
\$12

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#### Dessert

Seasonal Fresh Fruit Salad  
\$7

Home Baked Cookie Assortment  
\$45 dozen

Double Fudge, Rocky Road or  
Oreo Brownies (Select One)  
\$45 dozen

## University Club of Chicago

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

\*Prices Subject to Change without Notice.\*

## Theme Lunch Buffets

### (20 Guest Minimum)

(Additional \$8 Per Guest, If Less Than 20)

#### Asian Table

Traditional Wonton Soup with Scallions  
Vegetable Potstickers with Ponzu Sauce  
Pea Green, Sugar Snap Pea  
And Bean Sprout Salad  
Chinese Chicken Salad with Hoisin  
And Crispy Wonton  
Cantonese Vegetable Spring Rolls  
With Dipping Sauce  
Sesame Grilled Salmon with Mango Sweet  
And Sour Sauce  
Jasmine Rice  
Chicken Breast Medallions with Ginger  
And Star Anise  
Bok Choy and Shiitake Mushrooms  
Green Tea Crème Brulee  
Coconut Rice Pudding  
Freshly Brewed Regular and Decaffeinated Coffee  
Premium Tea Selection by "T"  
\$54

#### Tuscan Table

Tuscan White Bean Minestrone  
Grilled Vegetable Antipasto  
Garden Arugula, Romaine and Radicchio  
With Balsamic Vinaigrette  
Shaved Parmesan, Heirloom Tomato and  
Buffalo Mozzarella Salad Caprese with Baby  
Basil  
Medallions of Chicken Marsala  
With Wild Mushrooms  
Grilled Swordfish with Spinach, Tomato and  
Basil  
Spinach Ricotta Ravioli with Light Marinara  
Tuscan Vegetable Stack  
Ricotta Cream Cannolis  
Chocolate Amaretto Cheesecakes  
Tiramisu  
Freshly Brewed Regular and Decaffeinated Coffee  
Premium Tea Selection by "T"  
\$56

#### Heartland Table

Chicken Noodle Soup  
Boston Lettuce with Blue Cheese,  
Bacon and Tomato  
Old Fashioned Red Bliss Potato  
Salad  
Chicago Steakhouse Garbage Salad,  
Sweet Italian Vinaigrette  
Chesapeake Bay Crab Cakes on  
Roasted  
Tomato Rounds, Mustard  
Remoulade  
Red Wine Braised Beef Short Ribs  
Yukon Gold Potato Puree and Root  
Vegetables  
Mascarpone Carrot Cake  
Cinnamon Apple Tart  
Freshly Brewed Regular and  
Decaffeinated Coffee  
Premium Tea Selection by "T"  
\$54

#### Latin Table

Black Bean Soup with Cumin  
Jicama and Orange Salad with Mint  
and  
Cilantro  
Spinach Salad with Egg, Pickled  
Onions  
Sherry Vinaigrette  
Roasted Pepper, Asparagus  
And Chick Pea Salad  
Paella Valencia: Chicken, Prawns,  
Clams,  
Mussels and Fragrant Saffron Rice  
Grilled Skirt Steak Adobo Style  
Castilian Style Zucchini with  
Eggplant,  
Cannellini Beans and Tomato  
Traditional Flan  
Individual Tres Leches with  
Strawberries  
Freshly Brewed Regular and  
Decaffeinated Coffee  
Premium Tea Selection by "T"  
\$56

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