



Reception Hors d' Oeuvres

(10 Guest Minimum Required)

Tier One - 5 Pieces per Person

Tier Two - 8 Pieces per Person

Cold Selections

Sea

Wonton Cup with Citrus Shrimp Ceviche
Smoked Salmon Tartare 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 Crostini
Smoked Salmon Wrap on Cocktail Rye
Gulf Shrimp Shooter with Gazpacho
Ahi Tuna Tartare 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 Lahvosh
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

Beef Steak Tartare, Truffle Oil
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
Niçoise Olive, Tomato and Goat Cheese Tart
Warm Asparagus Tart with Lemon Hollandaise
Vegetable Samosa with Curry Mango Sauce
Zucchini and Sweet Potato Beignets, Maple Creme
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 Sauce
Caramelized Onion and Bacon Tart
Chicken Sesame with Smoky BBQ Sauce
Balinese Beef Saté with Peanut Sauce
Balinese Chicken Saté with Ginger Teriyaki
Chorizo Stuffed Medjool Dates
Blue Cheese and Smoked Bacon Flatbread

University Club of Chicago

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

Prices Subject to Change without Notice



Premium Hors d' Oeuvres

(10 Guest Minimum Required)

Tier One - 5 Pieces per Person

Tier Two - 7 Pieces per Person

Cold Selections

Sea

Mini New England Lobster Rolls
Kumamoto Oyster with Caviar Crème Fraiche
Hiromasa Sashimi with Green Apple and Wasabi
Smoked Salmon Tartare 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 Tartare with Black Truffle Aioli

Hot Selections

Sea

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

Earth

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

Land

Angus Beef Burger with Caramelized Onion
and Cheddar
Turkey Burger with Cranberry and Manchego
Mini Lamb Burger on Fennel Seed Bun
Asian BBQ Corned Beef Slider
Garlic Rosemary Lamb Chop with Mint Aioli
Thai Spicy Chicken Meatball
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 Required)

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

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Farmstead Cheese and Crudités

(10 Guest Minimum Required)

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

Tuscan Vegetable Table

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

Mediterranean Vegetable Table

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

A World of Cheese

(10 Guest Minimum Required)

Midwest Farmstead Cheese Display

Pleasant Ridge Reserve, Ludwig Kickapoo, and Holland Farms Foenegreek Gouda, Grapes, Dried Figs, and Cherries, Walnut Ficelle and Water Crackers

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

Spanish Cheese Display

Manchego, Murcia Drunken Goat and Mahon, Grapes, Membrillo and Marcona Almonds, Walnut Ficelle and Water Crackers

French Cheese Display

Tomme de Savoie, St. Andre and Petit Basque, Grapes, Strawberries and Walnuts, Walnut Ficelle and Water Crackers

Pecan and Brown Sugar Baked Brie

(Serves 20 Guests)

Sliced Pears, Apples and Grapes with French Baguette

American Charcuterie Board

Grilled Duck Sausage, American Artisanal Sausages and Country Pate, Fig Relish and Grain Mustard

European Charcuterie Board

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

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Specialty Reception Stations

(20 Guest Minimum Required per Station)

Bruschetta Bar

Toasted EVOO Grilled Tuscan Bread
Toppings of Tomato-Basil, Pesto Mozzarella, Eggplant
Caponata, Olive Tapenade

Enhance With:

Mediterranean Platter of Grilled Radicchio, Pickled
Mushrooms, Prosciutto

Red Pepper Hummus, Tabbouleh
Stuffed Grape Leaves, Pita Toast

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

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

Little Havana

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

Taste of 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

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

Cowboy Steakhouse

Requires Carver

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

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

Enhance With:

Watercress Salad with Aged Balsamic
Potato Martini Bar
French Fry Potato Bar

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

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Specialty Reception Stations

(20 Guest Minimum Required 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

Enhance With:

Chilled Golden Tomato Gazpacho
with Shrimp on the Side

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

The “Mini” Burger Works (Select Two)

Angus Beef Burger with Cheddar

Heritage Turkey Burger with Pesto
and Mozzarella

Teriyaki Salmon Burger with Wasabi Aioli
and Pickled Ginger

Caramelized Onions, Sautéed Mushrooms
and Brown Sugar Bacon

Enhance With:

French Fry Potato Bar
Bacon Wrapped Mini Hot Dogs

Sliders and Such

Condiment Sauces of House Made Steak
Sauce, Plum Ginger, and Red Wine Apple Relish

Angus Beef Tenderloin Slider
Balsamic Onions, Vella Aged Jack Sesame Bun

Ahi Tuna Slider
Prime Ahi, Wasabi Slaw, Eggplant Relish
Nori Bun

Pork Belly Slider
Crispy Pork Belly, Apple Cabbage Slaw
Fennel Seed Bun

Trio of Sliders – The Ultimate Comfort Food
One of Each

French Fry Potato Bar

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

Potato Martini Bar

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

Enhance Potato Bar With:

Cabernet Braised Short Rib Cubes

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Seafood and Raw Bar

University Club Smoked Salmon Station

Requires Carver

(Serves 30 Guests)

Traditional Applewood House Smoked Salmon
Cocktail Rye, Toast Points, Traditional Condiments

Pastrami Glazed Smoked Salmon
Cocktail Rye, Toast Points, Horseradish Crème Fraiche

Citrus Cured Smoked Salmon
Shaved Fennel Salad, Papaya Relish

Dill Mustard Cured Smoked Salmon
Dijon Sauce, Jicama Salad

East Coast Oysters

Bluepoint
Malpeque
Wianno
Chesapeake
Naked Cowboy

West Coast Oysters

Kumamoto
Hood Canal
Fanny Bay
Chef's Creek
Kusshi

All Oysters Served with Mignonette,
Apple Wasabi Sauce, Horseradish and Lemon
Minimum of 100 Pieces
Subject to Seasonal Availability

Chef's Famous Cape Cod Lobster Rolls

Sushi Bar (50 Guest Minimum Required)

Nigiri
Yellowtail, Shrimp, Salmon, and Tuna

Maki
Spicy Tuna, California, Vegetable Roll
and Specialty Roll

Condiments of Pickled Ginger, Wasabi,
Shoyu and Chopsticks

Enhance with:

Sushi Chef and Attendant

Chilled Cooked Shellfish

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

Jumbo Fresh Gulf Cocktail Shrimp

Steakhouse Colossal Cocktail Shrimp

Ginger Grilled Cocktail Shrimp

Bloody Mary Oyster Shooters

Cracked Half Maine Lobster

Maine Empress Crab Claws

Bay Scallop Ceviche

Gazpacho Shrimp Shooters

White Wine Garlic Steamed Mussels

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Taste of Tuscany

Artisan Pasta Stations

(20 Guest Minimum Required)

Requires Specialty Attendant

Served with Grated Parmesan, Garlic Toast,

Black Pepper Mill

Penne Marinara

Penne, Classic Light Marinara, Basil, Buffalo Mozzarella

Rigatoni Sausage

Rigatoni, Crumbled Fennel Sausage,

Garlic White Wine Butter

Garganelli Pesto

Garganelli, Garlic Chicken, Mushrooms, Pesto, Chicken Jus

Orecchiette Bolognese

Orecchiette, Bolognese Ragu, Parmesan

Butternut Squash Ravioli

Squash Ravioli, Cider Reduction, Sage, Parmesan

Portobello Ravioli

Mushroom Ravioli, Madeira Veal Jus, Pearl Onions

Lobster Ravioli

Lobster Ravioli, White Wine, Sundried Tomato

Pesto, Scallions

Vegan Mushroom and Spinach Ravioli

Mushroom Spinach Ravioli, Tomato,

Vegetable Broth,

Basil, Olive Oil

Best of Tuscany Stations

Select Two Artisan Pasta or Risotto Items

Select Three Tuscan Antipasto Bar Items

One Tuscan Carving Item

Tuscan Carving Stations

Requires Carver

Fennel Crusted Grilled Rack of Lamb (Serves 7 Guests)

Balsamic Fig Chutney

Grilled Sirloin Tagliatta (Serves 10 Guests)

Prime Sirloin, Garlic Crostini, Arugula, EVOO

Porchetta (Serves 18 Guests)

Orange Fennel Scented Pork Shoulder

Risotto Selections

(20 Guest Minimum Required)

Requires Specialty Attendant

Served with Parmesan Cream, Parmesan Crisp

Crostini and Chives

Creamy Asparagus Lemon Risotto with Dungeness Crab

Truffled Porcini Mushroom Risotto with Braised

Short Rib Cubes

Classic Saffron Risotto Parmesan with Bay Scallops

and Shrimp

Tomato Basil Risotto with Grilled Chicken

and Wild Mushrooms'

Enhance with Tuscan Antipasti Bar

(20 Guest Minimum Required) - Select Three

*Grilled Asparagus with Grilled Lemon and EVOO

*Char Roasted Sweet Peppers with Olive Oil, Garlic and Basil

*Orecchiette 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

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American Carvery

Requires Carver

Rosemary Roasted Angus Beef Tenderloin
Balsamic Béarnaise, Horseradish and Petit Brioche Buns
(Serves 20 Guests)

Mesquite Smoke Roasted Angus Beef Sirloin
Balsamic Onions, Dijon Sauce, Petit Sourdough Rolls
(Serves 30 Guests)

Slow Roasted Prime Rib of Beef (Serves 30 Guests)
Horseradish Sauce, Natural Jus, Yorkshire Pudding

Fennel Coriander Grilled Colorado Lamb Rack
Tomato Niçoise Olive Relish (Serves 8 Guests)

Sage and Cider Roasted Whole Amish Turkey
Cranberry Orange Relish and Mini Cornbread Muffins
(Serves 35 Guests)

Salmon Wellington “en Croute” (Serves 20 Guests)
Lemon Caper Butter

Honey Mustard Glazed Country Ham
Grain Mustard, Cranberry Relish and Country Biscuits
(Serves 40 Guests)

Best of the Midwest Carving Station

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

French Fry Potato Bar

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

Potato Martini Bar

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

Enhance Your Carving Station:

(20 Guest Minimum Required)

Arugula with Mushrooms, Parmesan
and Balsamic Vinaigrette

Heirloom Tomato Buffalo Mozzarella Caprese Salad

Chickpea, Pea Green and Bulgar Wheat Salad

Chilled Asparagus with Balsamic and Truffle Oil

Yukon Gold Whipped Potatoes with Cheddar, Bacon,
Onion Wisps and Sour Cream

Basil and Garlic Roasted Fingerling Potatoes

Pesto Grilled Mediterranean Vegetable Stack

Steamed Asparagus and Belgian Carrot Bundle

Mini Cheddar Bacon Mac n’ Cheese

Mini Truffled Lobster Mac n’ Cheese

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Taste of Asia

Peking Duck Station

(20 Guest Minimum Required)

Requires Carver

Traditional Preparation of Barbecued Crispy Duck,
Wrapped in Moo Shu Pancakes
Scallions and Hoisin Sauce

Enhance with:

*Peking Duck Potstickers in Bamboo Steamers
Ginger Shoyu and Chili Garlic Sauce

*Crispy Duck Spring Rolls, Plum Sauce

Dim Sum Selections

Served with Ginger Soy and Chili Garlic Sauces

Steamed

Shrimp Shumai
Beef Shumai
Chicken Shumai
Vegetable Shumai

Pan Fried

Mrs. Chan's Pork Potstickers
Chicken Potstickers
Peking Duck Potstickers
Vegetable Potstickers

Fried

Salmon Firecrackers with Sambal Sauce
Crab Rangoon
Cantonese Vegetable Spring Rolls
Chicken Spring Roll
Thai Shrimp Spring Rolls

Skewers

Balinese Beef or Chicken Saté

Grilled Jumbo Shrimp and Shiitake Saté

Japanese Chicken or Beef Teriyaki

Stir Fry Station

(20 Guest Minimum Required)

Requires Specialty Attendant

All Items Accompanied with
Steamed Jasmine Rice, Soy and Chili Sauces

Ginger Chicken with Rainbow Vegetables
Ginger Sesame Sauce

Spicy Kung Pao Chicken
Chinese Broccoli and Toasted Peanuts

Stir Fried Beef Sirloin and Broccoli
Black Beans and Shiitake Mushrooms

Red Curry Prawns, Pad Thai Noodles,
Egg, and Tofu

Sesame Fried Asparagus and Chinese
Long Beans, Garlic and Oyster Sauce

Pad Thai Noodles with Grilled Tofu,
Pea Greens and Bean Sprouts

Indonesian Beef Rendang, Crispy Shallots,
Coconut Rice

Miso Glazed Black Cod, Bok Choy
Miso-Sesame Vinaigrette

Hong Kong Style Salmon with Ginger
and Chiles

Szechuan New York Steak with Asparagus
Mushrooms and Ginger Soy

Create "Your Own" Asian Station:

Select Three Dim Sum and Two Stir Fry Items

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