

## 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

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)

**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**

## **University Club of Chicago**

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

\*Prices Subject to Change without Notice.\*

## **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

## **University Club of Chicago**

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

\*Prices Subject to Change without Notice.\*