

Wedding First Course Menu Options

Italian Wedding Soup

Escarole, Mini Meatballs, Orzo Pasta

Vidalia Onion Soup

Truffle Flan, Duck Prosciutto, Petite Croutons

Duck Confit Ravioli

Madeira Jus, Wild Mushrooms, Balsamic Glazed Cippolini

Butternut Squash Ravioli

Orange Butter Sauce, Spaghetti Squash Confit, Fried Sage

Wild Mushroom Ravioli

Madeira Broth, Mushroom Ragout, Shaved Parmesan

Maine Lobster Ravioli

Teardrop Tomatoes, Asparagus, Lemon Basil

Portobello Polenta

Truffle Polenta, Arrow Spinach, Madeira Butter

Croustade of Asparagus

Mushroom Ragout, Goat Cheese, Lemon Butter Sauce

Petite Crab Cake

Sweet Corn Bisque, Leek Confit, Truffle Popcorn

Premium Enhancements:

Trio of Soups

Wild Mushroom, Butternut Squash,
Sweet Corn, Fennel Seed Crisp
\$4

Diver Sea Scallop

Corn Bisque, Leek Confit,
Citrus Marigold
\$6

Maine Lobster Salad

Baby Arugula, Hearts of Palm,
Passion Fruit Vinaigrette
\$8

Duet of Mushroom

Wild Mushroom Pastry Croustade,
Demitasse of Truffle Portobello Soup
\$6

University Club Crab Cake

Celery Root Salad, Grain Mustard,
Tomato Confit
\$6

Thai Lobster Cake

Saffron Boniato,
Lemongrass Butter, Lotus Root
\$6

Diver Sea Scallop

Parma Ham, Sage,
Kuri Squash Risotto
\$6

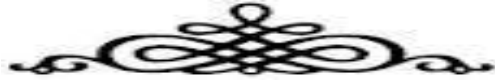
Butter Poached Maine Lobster

Lemon Gnocchi, Teardrop Tomato,
Asparagus
\$8



University Club of Chicago

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Wedding Salad Course Menu Options

Mesclun Field Greens

Pistachio Crusted Goat Cheese, Raspberries,
Citrus Vinaigrette

Mesclun Field Greens

Hearts of Palm, Dried Cherries
Saba Balsamic Vinaigrette

Hearts of Boston

Nancy's Camembert, Balsamic Roasted Pear
Pomegranate Vinaigrette

Hearts of Boston

Citrus, Enoki Mushroom, Wonton Crisp
Citrus Sesame Vinaigrette

Garden Arugula

Roma Tomato, Shaved Parmesan
Cabernet Vinaigrette

Little Gem Lettuce

Balsamic Poached Fig, Salemsville Blue
Truffle Sherry Vinaigrette

Steakhouse Chopped

Romaine, Chick Peas, Tomato, Cucumber, Mushroom
Sweet Italian Dressing

U Club Wedge

Chopped Iceberg Wedge, Bacon, Blue Cheese, Tomato
Blue Cheese Ranch Dressing

Premium Enhancements:

Trio of Beet Carpaccio

Arugula, Goat Cheese,
Pumpkin Seed Crumble,
Citrus Vinaigrette
\$4

Heirloom Tomato

Buffalo Mozzarella, Micro Basil
Broken Balsamic Vinaigrette
\$4

Tomato Tatin

Lambs Lettuce, Goat Cheese
Dried Strawberries,
Truffle Sherry Vinaigrette
\$4

Jumbo Asparagus

Kumato Tomato,
Buffalo Mozzarella,
Basil Pesto Vinaigrette
\$4

Bridal Bouquet

Petit Green Bouquet,
Teardrop Tomatoes, Pansy Flower,
Raspberry Vinaigrette
\$4

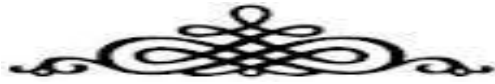
Caesar Salad

Traditional Caesar Salad with
Sourdough Croutons and
Parmesan Crisp
\$4



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Wedding Main Course Menu Options

Medallions of Chicken Piccata

Madeira Dijon Sauce
Artichoke Shiitake Stuffing
Dauphinoise Potato and Carrot Wrapped Asparagus
\$74

Tuscan Chicken

Madeira Lemon Basil Sauce
Marble Potatoes and Heirloom Carrots
Eggplant, Tomato and Seasonal Squash Stack
\$72

Amish Chicken Breast

Lemon Thyme Sauce
Corn Wild Rice Pudding
Spinach-Shiitake Sauté and Jumbo Asparagus
\$72

Whole Roast ½ Long Island Duck

Pink Peppercorn-Grand Marnier Sauce
Dried Cherry Bread Pudding and Glazed Heirloom Carrots
\$78

Angus Beef Tenderloin

Cabernet Roasted Shallot Sauce
Charred Onion Potato Galette
Wild Mushroom Ragout and Jumbo Asparagus
\$84

Angus Beef Tenderloin

Grain Mustard Madeira Sauce
Balsamic Onion Confit and Shiitake Mushroom
Dauphinoise Potato and Asparagus Carrot Bundle
\$86

Cabernet Braised Short Rib

Cabernet Wine Sauce
Baked Cheddar Mac n'Cheese
Wilted Spinach and Root Vegetable Saute
\$86

Entrée Enhancements:

- Lobster Whipped Potatoes
- Black Truffle Potato Puree
- Lobster Mac n'Cheese
- Seasonal Baby Vegetables
- Wild Mushroom Ragout

\$4 Additional Per Guest

Sorbet Intermezzo Course premium sorbets presented in a frozen martini glass

Select One Flavor:

- Mango
- Passion Fruit
- Raspberry
- Champagne
- Lychee
- White Peach
- Lemon
- Pineapple

Select One Presentation

- Edible Orchid
- Candied Citrus Zest
- Blackberry and Mint Leaf
- Sugar Frosted Martini Rim

\$4 Additional Per Guest

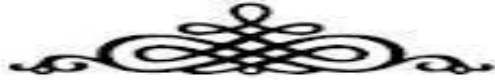
Tableside Entrée Choice

Tableside choice of two entrées.
\$6 additional per guest, four course
minimum



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Wedding Main Course Menu Options

Prime Veal Chop

Wild Mushroom Madeira Cream
Porcini Risotto Cake and Market Baby Vegetables
\$98

Colorado Lamb

Madeira Rosemary Reduction
Baked Eggplant Tomato Tian and Jumbo Asparagus
\$98

Hawaiian Mahi

Coconut Curry Lemongrass Sauce
Jasmine Rice, Bok Choy, Shiitake Mushroom and
Sugar Snap Peas
\$80

Canadian Salmon (Wild Salmon – Market Available)

Carrot Ginger Puree and Basil Butter
Dauphinoise Potato and Asparagus Bundle
\$78

Alaskan Halibut (Seasonal)

Meyer Lemon Basil Sauce
Sweet Pea Ravioli and Shaved Vegetable Ribbons
\$85

Vegetarian Options (select one)

Grilled Vegetable Lasagna (available gluten-free)
Jumbo Asparagus, Oven Dried Tomato,
Golden Tomato Essence

Wild Mushroom Ravioli
Shaved Asparagus, Grilled Portobello,
Madeira Mushroom Cream

Miso Glazed Tofu
Emperor's Black Rice, Baby Bok Choy,
Citrus Soy Broth

Entrée Enhancements:

- Lobster Whipped Potatoes
- Black Truffle Potato Puree
- Lobster Mac n'Cheese
- Seasonal Baby Vegetables
- Wild Mushroom Ragout

\$4 Additional Per Guest

Sorbet Intermezzo Course

**Premium sorbets presented in
Martini Glass**

Select One Flavor:

- Mango
- Passion Fruit
- Raspberry
- Champagne
- Lychee
- White Peach
- Lemon
- Pineapple

Select One Presentation

- Edible Orchid
- Candied Citrus Zest
- Blackberry and Mint Leaf
- Sugar Frosted Martini Rim

\$4 Additional Per Guest

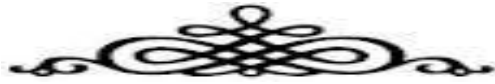
Tableside Entrée Choice

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Wedding Main Course Duet Menu Options

Angus Beef Mignon and Rosemary Grilled Jumbo Shrimp
Grain Mustard Madeira Sauce
\$86

Angus Beef Mignon and Grilled Canadian Salmon
Basil Pesto Butter Sauce
\$86

Angus Beef Mignon and Grilled Mahi Fillet
Soy Ginger Butter Sauce
\$88

Angus Beef Mignon and Grilled Wild Striped Bass
Dijon Mustard Chive Butter Sauce
\$88

Angus Beef Mignon and Grilled Alaskan Halibut (seasonal)
Tomato Béarnaise Butter Sauce
\$88

Angus Beef Mignon and Grilled Diver Sea Scallop
Grain Mustard Madeira Butter Sauce
\$90

Angus Beef Mignon and Cabernet Braised Short Rib
Cabernet Wine and Roasted Shallot Sauce
\$90

Angus Beef Mignon and ½ Maine Lobster
Tomato Béarnaise Butter Sauce
\$104

Colorado Lamb Cutlet and Rosemary Grilled Jumbo Shrimp
Tarragon Mustard Sauce
\$98

Accompaniments:

Select One

- Dauphinoise Potato
- Roasted Fingerling Potatoes
- Tricolor Marble Potatoes
- Twice Baked Garlic Whipped Potato
- Red Bliss Potato and Caramelized Onion Hash
- Basil Whipped Potato Puree
- Jasmine Rice Pilaf
- Red Quinoa Pilaf
- Truffled Mac n' Cheese

Select One

- Asparagus Baby Carrot Bundle
- Grilled Jumbo Asparagus
- Haricot Vert Bundle
- Grilled Zucchini and Summer Squash
- Tuscan Grilled Vegetable Stack
- Glazed Heirloom Carrots
- Baby Broccolini Bundle

Children's Meals

Guests 12 Years Old And Under
\$30

Vendor Meals

\$30



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