

University Club of Chicago

Working Lunch Buffet

(15 Guest Minimum Required)

(Additional \$6 per Guest, if Less than 20 Guests)

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"
\$51

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 with 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"
\$53

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 Orecchiette 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"
\$51

Lunch Buffet Enhancements

(10 Guest Minimum)

Pasta

Spinach Ravioli
with Sundried Tomato Butter and Chives
\$9

Garganelli Pasta
with Light Marinara and Basil
\$9

Butternut Squash Ravioli
with Cider Sage Butter
\$11

Entrée

Bistro Roast Chicken Breast
with Wild Mushroom Sauce
\$10

Grilled Atlantic Salmon
with Citrus Vinaigrette and Wilted Spinach
\$13

Chesapeake Crab Cakes with Grain
Mustard Sauce and Tomato Confit
\$16

Grilled Mignons of Beef Tenderloin
with Wild Mushroom Madeira Sauce
\$17

Braised Beef Short Ribs
with Root Vegetables
\$15

Dessert

Seasonal Fresh Fruit Salad
\$10

Home Baked Cookie Assortment
\$49 dozen

Double Fudge, Rocky Road or
Oreo Brownies (Select One)
\$48 dozen

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

Prices Subject to Change without Notice

University Club of Chicago

Themed Lunch Buffets

(15 Guest Minimum Required)

(Additional \$8 per Guest, if Less than 20 Guests)

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 Brûlée
Coconut Rice Pudding
Freshly Brewed Regular and Decaffeinated Coffee
Premium Tea Selection by "T"
\$67

Tuscan Table

Tuscan White Bean Minestrone
Grilled Vegetable Antipasto
Garden Arugula, Romaine and Radicchio with Balsamic Vinaigrette
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 and Tuscan Vegetable Stack
Ricotta Cream Cannoli
Chocolate Amaretto Cheesecakes
Tiramisu
Freshly Brewed Regular and Decaffeinated Coffee
Premium Tea Selection by "T"
\$69

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"
\$67

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 Chickpea 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"
\$69

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