



UNIVERSITY CLUB CATERING

Evening Events and Receptions

Included Amenities – Restored historic property, wireless internet access, hand-pinned skirting, white or ivory napkins and tablecloths, glassware and flatware, votive candles, beautiful wooden dance floors, and the lovely boutique Hotel 340 housed in the downtown clubhouse.

Menus and Prices - Our catering menus are periodically updated and our event coordinators or website can offer the most current menus. The prices listed on all our catering menus are current. However, due to changing market conditions, these prices may be subject to change. **Menu prices will be confirmed no earlier than 3 weeks prior to your event.** Prices do not include taxes and service charges.

Final Menu Selections, Event Details and Guest Counts – No later than *3 weeks prior to the date* of your event all final menu selections, event details, and guest counts must be placed and confirmed with your event coordinator. This ensures the best possible coordination and execution of your event.

**Please consult your event coordinator or visit our website for the most current menus before making your final selections.*

Room Fees and Food and Beverage Minimums – A non-refundable room fee is required for all events at the time of booking. A food and beverage minimum purchase is assigned to each room and event; please consult your event coordinator for details.

Agreement and Payment Information – Events will not proceed without the returned and signed catering agreement, banquet event order and fulfilled payment information requirements. A credit card authorization form must be on file and will be used to process all payments.

Payments/Cancellations – A calculated portion of the estimated cost of the function must be paid in advance of the event. The University Club does not direct bill any social functions (i.e. weddings, proms, rehearsal dinners, reunions, or other non-corporate events). Cancellation fees are based on the number of days prior to the scheduled event that the event is cancelled. Please consult your event coordinator for details.

Multiple Entrée Selections – You may choose up to three (3) menu selections. Multiple entrée selections will be charged at the current menu price. The University Club requires the client to provide nametags or place cards for the guests indicating their meal selection.

Optional Services and Fees – Depending on the event, some additional fees may be imposed, including: bar service fee; dessert service fee; coat check; valet; security; and rentals from third party vendors. There is a per-person service charge on all special event cakes supplied by the client's vendor. This includes display, cutting and serving. **This charge may be waived if using our preferred vendor.** Consult with your event coordinator regarding your specific needs and current charges.

Vendor Partners – The University Club partners with some of the area's finest service companies to help make your event as memorable as possible. Speak with your event coordinator for names and contact information.

Unless noted prices are per person and do not include sales tax and 20% service charge. All prices subject to change.

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Wedding Packages

Platinum Package

add \$60 to your entrée selection

Open bar service for the first hour of your event with premium rail,
house wine, domestic and import beers

Champagne Toast

Choice of three butler passed canapés and hors d'oeuvres:

Cold Canapés - Fingerling Potato, Roasted Beet and Goat Cheese, Spicy Tuna Cones

Warm Hors d' Oeuvres – Mini Crab Cake, Spanakopita, Beef Wellington

Salad Course Upgrade

Entrée Course

Two Wine Pours with Dinner

Dessert Course

Coffee Service or Station

Cordial Station

Two Late Night Snacks

Gold Package

add \$30 to your entrée selection

Open bar service for the first hour of your event with house rail,
wine, domestic and import beers

Choice of three butler passed canapés and hors d'oeuvres:

Cold Canapés - Fingerling Potato, Roasted Beet and Goat Cheese, Spicy Tuna Cones

Warm Hors d' Oeuvres – Mini Crab Cake, Spanakopita, Beef Wellington

House Salad Course

Entrée Course

One Wine Pour with Dinner

Dessert Course

Coffee Service or Station

Gift Opening Brunch

\$20 per person / \$15 without Champagne

Butler Passed Champagne & Mimosa, Sparkling Apple Cider, Bottled Water

Assorted Muffins, Pastries and Croissants

Yogurt Parfait

Fresh Fruit

Coffee Station

Wedding Shower Luncheon

\$25 per person / \$20 without Champagne

Butler Passed Champagne, Fruit Punch, Bottled Water

Chicken Almond Salad with Croissants

Assortment of Tea Sandwiches

Fresh Fruit

Assorted Pastries and Chocolate Dipped Strawberries

Coffee Station

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Receptions

Prices listed are by the dozen.
Minimum order is two (2) dozen of any one selection.

Chilled Canapés

Cold-Smoked Salmon Gravlox...Dill Crème Fraîche, Caviar, Pumpernickel Bread \$35

Tiger Shrimp...Poached Shrimp, Cilantro, Lemon Zest, Curried Yogurt, Cucumber \$36

Lobster Salad...Caviar, Dill, Truffle Aioli \$40

Poached Lobster Cones...Salsa Verde, Lemon Crema \$45

Spicy Ahi Tuna Cones...Radish, Chives, Spicy Aioli \$41

Seared Rare Ahi Tuna...Wasabi Crème Fraîche, Chives \$40

Fried Oysters...Bloody Mary Relish and Horseradish Cream \$38

Prosciutto and Berries ...Goat Cheese, Finely Sliced Prosciutto, Macerated Berries, Crushed Candied Walnuts, Sourdough Croustade \$36

Beef Tartar Spoons...Horseradish Sour Cream, Radishes, Chive Batons \$40

Smoked Duck Prosciutto ...Lingonberry Jam, Mascarpone, Chive \$38

Fingerling Potato...Crème Fraîche, Caviar, Dill \$30

Roasted Beet and Goat Cheese ...Oven Roasted Beets, Stickney Hill Goat Cheese, Frisée, Candied Walnuts \$31

Spiced Tomato Crostini...Cilantro, Mozzarella, Marinated Tomatoes, Toast Points \$30

Berries & Feta...Mint, Berry Espuma, Fennel Frond \$31

Caramelized Peach Tartlet...Chevre, Mint, Nuts \$33

Caesar Salad Canapé...Caesar Aioli, Grated Parmesan, Black Pepper, Sourdough, Romaine \$29

Caramelized Apple and Blue Cheese...Basil, Phyllo Cup \$28

Warm Hors d'Oeuvres

Mini Swedish Meatballs...Lingonberry Jus and Herbs \$30

Mini Beef Wellingtons...Mushroom Duxelle, Horseradish Crème Fraîche, Dill \$40

Marinated and Grilled Shrimp Skewers...Pineapple Salsa and Curry Yogurt *two shrimp per skewer* \$60

Mini Crab Cakes...Caper Rémoûlade \$40

Shrimp and Chorizo Satay...Ground Tiger Prawn and Chorizo, Chilled Chimichurri Sauce, Spicy Sweet and Sour Sauce \$38

Chicken Satay...Spicy Peanut Sauce \$36

Artichoke Crostini...Red Onion, Cream Cheese, Parmesan \$30

Mini Brie En Croute...Raspberry, Brie \$35

Petite Quiche Loraine...Swiss Cheese and Bacon \$30

Coconut Chicken ...Spiced Asian Sauce \$36

Chicken Wings ...Select one Style ~ Asian ~ Buffalo ~ Thai Sticky ~ Teriyaki ~ \$28

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Reception Platters and Displays

Each Selection Serves Approximately 25 People.

Fresh Vegetable Crudités

Local Blue Cheese Dressing
\$90

Cucumber and Tomato Salad

Capers, Balsamic Dressing, Mozzarella, Fresh Herbs
\$98

Whole Baked Brie en Croûte

Roasted Apple and Lavash
\$105

Seasonal Fruit

Candied Lemon Zest, Granola, Mint
\$95

Deli Cheese

Assortment of Cheese,
House Made Chutneys, Preserves, Lavash
\$135

Artisan Cheese

Assortment of Handcrafted Local and Imported Cheese,
House Made Chutneys, Preserves, Lavash
\$185

Artichoke and Spinach Gratin

Served Hot with Imported Crackers
\$120

Grilled Chicken Pasta Display

Penne Pasta, Roasted Peppers, Tomato Cream Sauce, Parmesan
\$140

Vegetable Medley Pasta Display

Penne Pasta, Parmesan, Extra Virgin Olive Oil, Olives
\$110

Classic Jumbo Shrimp Cocktail

Classic Cocktail Sauce and Fresh Lemon
approximately four dozen shrimp
\$165

Chilled Beef Tenderloin

Bloody Mary Crème Fraîche, Cornichon,
Extra Virgin Olive Oil Potato Salad
\$250

Charcuterie

Classic Sausages, Pates, Cured Meats, Garnishes
\$225

Cold-Smoked Whole Salmon

Cornichons, Capers, Lemon Crowns, Frisée, Dill
\$150

Steamed Mussels

White Wine & Herb Broth and Grilled Artisan Bread
\$110

Chilled Seafood

Jumbo Shrimp Cocktail, Alaskan Crab Legs with Tarragon
Brown Butter, Chilled Mussels with Lemon
Gremolata, Salmon Ceviche with Lime Crisps
\$275

Sushi Display

Salmon Ceviche with Tortilla Crisps, Ahi Tuna Poke,
Marinated Sea Scallops, Sashimi of Hamachi, Avocado Rolls,
Pickled Ginger, Wasabi, Dipping Sauces
\$225

Artisan Potato Puree

Extra Virgin Olive Oil and Cornichon "Mash",
Garlic Scented Potato Puree, Ground Chorizo, Fine Herbs,
Crème Fraîche, Bacon Bits, Cheddar Cheese, Gravy
\$130

Chef's Carving Tables

*Available for 25 or more guests. Chef attendant fee of \$100.00 per table.
Served with appropriate Condiments and Breads.*

Roast Round of Beef

\$245 – Serves 25

Mustard-Rubbed Pork Loin

\$225 – Serves 25

Herb-Crusted Beef Tenderloin

\$295 – Serves 20

Roasted Leg of Lamb

\$245 – Serves 20

Maple-Glazed Ham

Horseradish Honey Mustard Sauce
\$195- Serves 20

Dill-Crusted Whole Side of Norwegian Salmon

Dill Crème Fraiche, Lemon Beurre Blanc
\$225 -Serves 25

Oven-Roasted Turkey Breast

Cranberry Chutney, Whole Grain Mustard Sauce
\$175 - Serves 20

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Reception Packages

Prices listed are per guest.

Minimum of 50 guests.

2 of each per person

Reception Package I

Salty Cocktail Snacks and Nuts
Artisan Cheese Platter
Fresh Vegetable Crudités
Seasonal Fruit Platter
Shrimp Salad and Cucumber Canapé
Spiced Tomato Crostini
Fingerling Potato and Crème Fraîche
\$25

Reception Package II

Deli Cheese Platter
Fresh Fruit Platter with Berry Scented Yogurt
Fresh Vegetable Crudités
Chicken Skewers with a Spicy Peanut Sauce
Jumbo Shrimp Cocktail Platter
Prosciutto and Berries Canapés
Caramelized Peach Tartlet
\$28

Reception Package III

Artisan Cheese Platter
Fresh Vegetable Crudités
Jalapeño Marinated Shrimp Skewers
Crab and Artichoke Dip with Warm Bread or Rolls
Fingerling Potato Canapés
Baked Brie with Caramelized Apples and Brown Sugar
Beef Tartare with Shallot Mignonette and
Horseradish Sour Cream
Coffee and Accompaniments
\$30

Reception Package IV

Artisan Cheese Platter
Green Bean Salad Platter with Radish, Feta, Grilled Corn, Black Beans, Jalapeño Salsa
Smoked Salmon Gravlax Platter with Cornichons, Capers, Frisee, Dill, Crème Fraiche, Crackers
Jumbo Shrimp Cocktail Platter
Petite Quiche Loraine
Mini Crab Cakes with Caper Remoulade
Prosciutto and Berries Canapés
Mini Beef Wellingtons
Mini Desserts and Pastries
Coffee and Accompaniments
\$38

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Plated Dinner Service

Prices listed are per guest.

All dinners include: mixed greens salad; rolls; coffee, tea, or iced tea.

Salad

Mix Green Salad

Shaved Fennel, Radish, Cucumber,
Citrus Vinaigrette
\$ included

Classic Caesar Salad

Sourdough Croutons, Grated Parmesan, Caesar Dressing
\$3 additional / \$6 extra course

Roasted Beet and Goat Cheese Salad

Frisee, Candied Walnuts, Citrus Segments
Blood Orange, Poppy Seed Vinaigrette
\$3 additional / \$6 extra course

Blue Cheese and Cranberry Salad

Seasonal Lettuces, Candied Walnuts, Sliced Granny
Smith Apples, Crumbled Local Blue Cheese,
Honey Walnut Vinaigrette
\$3 additional / \$6 extra course

Goat Cheese and Berry Salad

Stickney Hill Chevre, Mizuna, Candied Walnuts,
Belgian Endive, Raspberry Walnut Vinaigrette, Fresh Berries
\$3 additional / \$6 extra course

Soup

Chicken and Wild Rice Soup

\$4 additional / \$7 extra course

Pumpkin Harvest Soup

Candied Pecans, Cinnamon Crème Fraiche
\$4 additional / \$7 extra course

Lobster Bisque

Poached Lobster, Dill Oil
\$5 additional / \$9 extra course

Watermelon Gazpacho

Asian Pear, Ginger, Red Onion, Cilantro
\$4 additional / \$7 extra course

Additional Starter Courses

Beef Tenderloin Tartare

Truffle Aioli, Chives, Fingerling Potato Chips, Petite Herb Salad
\$12

Smoked Salmon Gravlax

Dill Cream Fondant, Cucumber Crown, Minced Red Onion,
Fried Capers, Toasted Brioche
\$10

Seared Scallops

Frisee and Bacon Salad, Apple and Mustard
Vinaigrette, Caramelized Apples
\$15

Braised Pork

Corn Puree, Watercress, Daikon Sprout, Radish
\$10

Sesame Crusted Ahi Tuna

Cucumber Seaweed Salad, Pickled Ginger,
Ginger - Sesame Vinaigrette
\$12

Chilled Asparagus

Warm Hollandaise, Soft
Poached Egg, Frisée
\$9

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Vegetarian Entrées

All dinners include: mixed greens salad; rolls; coffee, tea, or iced tea.

Truffle Mac n' Cheese

Arugula, Brie, Mascarpone, Herbed Breadcrumbs, Parmesan
\$26

Wild Mushroom Ravioli

Parmesan Cream Sauce, Roasted Mushrooms, Peas, Parmesan,
Bread Crumbs
\$31

Butternut Squash Ravioli

Sautéed Spinach, Sage Brown Butter Sauce
\$28

Caramelized Tofu

Butternut Squash-Miso Sauce, Pan Roasted Baby Bok
Choy, Scallions, Mushrooms
\$25

Meat Entrées

Roasted Airline Chicken Breast

Potato Puree, Sautéed Haricot Vert, Maple Scented
Chicken Reduction
\$32

Marinated and Grilled Chicken Breast

Roasted Fingerling Potatoes, Wild Arugula, Chicken Jus
\$29

Grilled Pork Tenderloin

Garlic Mashed Potatoes, Julienne Snow Peas, Pork Reduction
\$31

Grilled Double Cut Pork Chop

Grits, Brussel Sprout Petals, Brandy Veal Jus
\$32

Steak Frites

Grilled New York Strip, French Fries, Herb Aioli, Horseradish
Crème Fraiche
\$44

Cabernet-Braised Short Ribs

Stickney Hill Goat Cheese Polenta, Garlic Braised Greens,
Red Wine Jus
\$36

Grilled Filet Mignon

Cauliflower Puree, Shittake Salad, Soy-Truffle Vinaigrette
\$45

Grilled Top Sirloin Steak

Roasted Red Potatoes, Chevre Creamed Spinach, Cripny Onions
\$34

16oz. Angus Ribeye Steak

Horseradish Fingerling Potatoes, Carrot Puree, Cognac Sauce
\$65

Roasted Rack of Lamb

Broccoli Puree, Roasted Potatoes & Baby Carrots, Black Olive
Lamb Jus
\$55

Paprika-Roasted Game Hen

Rye Bread Stuffing, French Green Beans,
Apple Cider Gravy
\$32

Roasted Duck Leg Confit

Lettuces, Cranberries, Granola, Blue Cheese, Honey Vinaigrette
\$25

Seafood Entrées

Herb-Crusted Walleye

English Pea & Mint Puree, Asparagus and Black Olive Ragout,
Pine Nut Cream Sauce
\$30

Pan-Seared Chilean Sea Bass

Roasted Baby Zucchini and Squash, Tomato Consomme
\$39

Poached Lobster Tail

Sweet Corn risotto, Fennel Frond and Herb Salad, Béarnaise Sauce
\$55

Shrimp & Grits

Polenta, Sauteed Shrimp, Arugula, Shellfish Cream
\$28

Seared Atlantic Salmon

Goat Cheese Risotto, Bloody Mary Broth, Scallions
\$31

Fish and Chips

Beer Battered Cod or Walleye, French Fries, Remoulade, Lemon
Wedges, Vinegar Aioli
\$17

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Combination Entrees

Served with Roasted Fingerling Potatoes or Potato Puree,
Crispy Onion Rings or Grilled Vegetables, and a Peppercorn Cream Sauce

Grilled Chicken Breast and Sirloin

\$42

Seared Salmon and Sirloin

\$46

Filet Mignon and Lobster

\$Market Price

Seared Scallops and Filet of Beef

\$52

Filet Mignon and Grilled Shrimp

\$50

Grilled Beef Tenderloin and Roasted Walleye

\$49

Dessert

All selections are \$7 per guest.

Chocolate Mousse

Fresh Seasonal Berries and Mint

Seasonal Fruit Cobbler

Streusel Dough, Vanilla Bean Ice Cream

Vanilla and Lemon Panna Cotta

Strawberry Compote, Granola, Candied Lemon Zest

Classic Crème Bruleé

Baked Custard with Madagascar Vanilla
Beans and Caramelized Sugar

Belgian Chocolate Torte

Whipped Cream and Berries

Blueberry Cheese Cake

Graham Cracker Streusel, Blueberry Compote, Basil-Mint Syrup

New York Style Cheesecake

Orange Zest, Macerated Raspberries, Mint

Dessert Display Tables

Prices listed are per guest.

Minimum 25 guests.

Mini Pastries

Mini Tartlets, Petit Fours
\$6

Custom Dessert Table

Select Any Four from our Dessert Section to Create your
Own Display Table
\$7

Assorted Mini Cheesecakes

Strawberry, Caramel, Chocolate
\$8

Baked Cobbler Table

Apple Cobbler, Berry Cobbler, Strawberry Cobbler,
Whipped Cream, Mint
\$8

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Buffet Dinners

Available for 25 or more guests.

Tier I Buffets include bread, coffee service and choice of:

Three accompaniments (Cold or Hot) and Two entrees from Tier I list
\$35 per guest

Tier II Buffets include bread, coffee service, and choice of:

Three accompaniments (Cold or Hot) and Two entrees from Tier II list
\$45 per guest

If entrees are chosen from both tiers, they are charged at the Tier II price.

Additional buffet items available (\$4 for each extra accompaniment, \$8 for each extra entrée).

Accompaniments (Cold)

Mixed Green Salad with Radish, Cucumber, Citrus Vinaigrette
Classic Caesar Salad with Sourdough Croutons and Caesar Dressing
Roasted Beet Salad with Goat Cheese, Frisee, Candied Walnuts, Citrus Segments, Blood Orange, Poppy Seed Vinaigrette
Chilled Asparagus Salad with Mozzarella, Black Olive Vinaigrette, Crispy Prosciutto
Caprese Salad with Tomatoes, Soft Mozzarella, Basil, Spinach, Balsamic Glaze, Extra Virgin Olive Oil, Basil Pesto
Blue Cheese and Cranberry Salad with Candied Walnuts, Sliced Granny Smith Apples, Honey Walnut Vinaigrette
Seasonal Fruit Tray

Accompaniments (Hot)

Chicken and Wild Rice Soup
Roasted Tomato and Red Pepper Soup
Coconut Carrot Soup with Candied Ginger and Crème Fraîche
Glazed Baby Carrots and French Green Beans
Ragout of Wild Mushrooms, Leeks, and Caramelized Onions with Fresh Herbs
Creamed Brussel Sprouts with Bacon
Grilled Vegetables with Herbs
Braised Swiss Chard
Mashed Potatoes
Garlic Scented Potato Puree
Herb Roasted Fingerling Potatoes
Minnesota Pecan Wild Rice Pilaf

Entrees: Tier I

1 portion per person

Wild Mushroom and Truffle Pasta
Roasted Half Chicken with Ground Mustard Yogurt Sauce
Rosemary-Rubbed Chicken Breast with Chicken Jus
Seared Salmon with Oven-Dried Tomato and Caper Cream Sauce
Herb Crusted Walleye with Caper Rémoulade
Pork Tenderloin with Tomato Tarragon Cream Sauce
Top Sirloin Steak with Red Wine Jus
Cabernet Braised Short Ribs with Red Wine Jus and Horseradish Crème Fraîche

Entrees: Tier II

1 portion per person

Roasted Alaskan Halibut with Oven-Dried Tomato Vinaigrette
Pan Seared Sea Bass with Lemon Gremolata
Grilled Swordfish with Sweetened Tomato Coulis
Grilled Pork Tenderloin with Roasted Apple and Rosemary Sauce
Grilled Lamb Chops with Pea Puree, Pinenut Cream
Seared Duck Breast with Carrot Orange Reduction
Beef Tenderloin with Blackberry Demi Jus, Mushroom Ragout
Herb-Crusted Prime Rib of Beef with Horseradish Crème Fraîche

Buffet desserts available at \$7 per guest

See selections under dinner dessert menu.

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Cuisine Themed Dinner Buffets

Prices listed are per guest.

Available for 25 or more guests.

All buffets include regular or decaffeinated coffees, tea, or milk.

Italian Buffet

Truffle Pasta with Wild Mushrooms, Parmesan, Arugula, Bread Crumbs
Chicken Saltimboca with Sage, Prosciutto, White Wine Cream
Campanelle Pasta with Italian Sausage and Marinara Sauce
Spiced Tomato Crostini with Mozzarella, Olive Tapenade, Basil
Panzanella Salad with Sourdough Croutons, Red Peppers, Julienne Red Onion, Tomato
Romaine, Oregano, Parsley, Red Wine Vinaigrette
Caprese Salad with Tomatoes, Soft Mozzarella, Spinach, Balsamic Glaze,
Extra Virgin Olive Oil, Basil Pesto
Assorted Rolls and Breads
\$35

Mexican Buffet

Chicken Enchiladas with Chili Tomato Sauce
Chorizo and Black Bean Enchiladas with Salsa Verde
Tortilla Chicken Soup
Frijoles Borrachos (Drunken Pinto Beans) with Bacon, Jalapeno, Mexican Beer, Cilantro
Mexican Yellow Rice with Roasted Corn and Peppers
Sea Bass Veracruzana with Manzanella Olives, Capers, Tomato, Pickled Jalapeno
Grilled Filet of Beef with Chipotle Sauce
Honey-Jalapeno Corn Bread
\$33

Asian Buffet

Shrimp Spring Rolls with Thai Peanut Dipping Sauce
Papaya and Shrimp Salad with Thai Vinaigrette
Classic Miso Soup
Beef Tataki
Chicken Pad Thai with Rice Noodles
Red Curry Beef with White Rice
Korean BBQ Lettuce Wraps
\$37

Buffet desserts available at \$7 per guest

See selections under dinner dessert menu.

Ethnic Specific Catered Events

We have partnered with some of the area's best ethnic catering companies to bring true ethnic specific cuisine into our beautiful venues making for a truly memorable experience.

For more information and pricing please speak with our catering sales staff.

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Late Night Snacks

*Available to groups of 50 or more. Minimum orders by the dozen is two.
Per guest items can be ordered in any quantity.*

Large Cheese Pizza

(Eight Slices)

Pepperoni, Sausage, Olives, Mushrooms, Pineapple, Green
Peppers, Onions, Extra Cheese
\$16.50 each / \$.75 additional toppings:

Mini Beef Sliders

Plain or with Cheese, choice of cheddar or Swiss
Ketchup, Mustard, Mayo, Pickles
\$27 dozen

Hot Dog Station

Hot Dogs, Buns, Ketchup, Dijon Mustard, Onions, Pickled
Relish
\$30 dozen

Chicken Finger Buffet

Sesame Chicken Fingers, Spicy Ketchup
Classic Chicken Fingers, Honey Mustard Sauce
\$26 dozen

Mini Grilled Cheese Sandwich & Tomato

Soup Shooters

\$16 dozen

Mini Bruschetta

\$25 dozen

French Fry Bar

Ketchup, Béarnaise Sauce, Spicy Aioli, Sour Cream
\$4 per guest

Dry Snacks Buffet

Gerdettos, Chips, Pretzels, Onion Dip
\$3 per guest

Mini Donuts Station

Assorted Mini Donut, Coffee Crème Anglaise
\$18 per Dozen

Hot Chocolate Station

Marsh Mellowes, Cinnamon Sticks, Whip Cream
\$3 per guest

Milk & Cookie Station

Bottled Whole & Skim Milk
Cookie Display - Oreo's, Vanilla Wafers, M&M's,
Chocolate Chip
\$5 per guest

Frozen Novelty Station

Assorted Frozen Ice Cream Bars, Malt Cups, Blow Pops
\$30 dozen

Kids Menu

Available to Children 10 years of age and younger.

\$10 each

Chicken Fingers and French Fries

Grilled Cheese Sandwich and French Fries

Hamburger and French Fries

Cheese Pizza

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Catering Bar Service

ALL ALCOHOLIC BEVERAGES MUST BE PURCHASED THROUGH THE UNIVERSITY CLUB
STANDARD HOSTED BARS ARE CHARGED ON CONSUMPTION
OPEN HOSTED BARS ARE CHARGED BY THE PERSON/TIME

Liquor

**select either our House or Premium bar setup*

	<u>House</u>	<u>Premium</u>
Vodka	Sobieski	Absolut
Gin	Greenall's	Bombay Sapphire
Scotch	Dewar's White	Johnny Walker Red
Whiskey	Windsor	Seagram's VO
Bourbon	Evan Williams	Maker's Mark
Rum	Bacardi	Mount Gay
Tequila	Cuervo Gold	1800 Reposado
Brandy	Christian Brothers	Courvoisier VS
Host Bar	\$6.00 / Highball \$7.50 / Cocktail	\$7.00 / Highball \$8.50 / Cocktail

Cordials - \$8 each

Amaretto Di Saronno, Bailey's, Chambord, Cointreau, Drambuie, Frangelico, Grand Marnier, Kahlua, Rumblemintz, Sambuca Romana, Tia Maria

Wine

Charles De Fere, Sparkling Brut - France \$7.00/Glass \$28 /Bottle

Canyon Road Winery - California \$7/Glass \$26/Bottle
Chardonnay, Pinot Grigio, Cabernet Sauvignon, Pinot Noir

<u>Beer</u>	<u>Bottle</u>	<u>Keg</u> *Priced Per Keg Must Be Pre-Ordered
Coors Light	\$5.00	\$475
Budweiser	\$5.00	\$475
Summit Pale Ale	\$5.75	\$600
New Castle Brown Ale	\$5.75	\$650
Grain Belt Premium	\$5.50	\$525
Heinenkin	\$5.75	\$650

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Hosted Open Bars

Hosted Bars are stocked with each type of liquor, select cordials, mixes and juices, bottled water, soda, our listed bottle beer, Chardonnay, Sauvignon Blanc, Cabernet Sauvignon, Pinot Noir.

House Labels

One Hour - \$12/person

Each Additional Hour - \$10/person

Premium Labels

One Hour - \$15/person

Each Additional Hour - \$13/person

Wine & Beer Table

Chardonnay, Sauvignon Blanc, Pinot Noir, Cabernet Sauvignon

Select any three (2) bottle beers from our list

Charges based on consumption

Ice Luge Martini Bar

Premium selection of Vodka and Gin, assorted olives, cocktail onions, mixes and juices.

House Labels - \$7.50 / martini

Premium Labels - \$9.50 / martini

Ice Sculpture - \$market price

Cordial & Coffee Station

Bailey's, Kahlua, Amaretto, Grand Marnier, Drambuie, DOM B&B,

Frangelico, Godiva Chocolate Liqueur.

Brewed Coffee, Cream, Fresh Whipped Cream and Cigar Cookie Wafers

One Hour - \$15/person

Unless noted prices are per person and do not include sales tax and 20% service charge. All prices subject to change.

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