



UNIVERSITY CLUB
SAINT PAUL

CATERING MENU



UNIVERSITY CLUB OF ST. PAUL
CATERING

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CATERING INFORMATION



UNIVERSITY CLUB OF ST. PAUL
CATERING

Wedding Packages

Platinum Package

add \$65 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 – Fiery Deviled Eggs, Roasted Beet and Goat Cheese, Tuna Tostada

Warm Hors d' Oeuvres – Mini Crab Cake, Petite Quiche Lorraine, Beef Wellington

Salad Course Upgrade

Entrée Course

Two Wine Pours with Dinner

Dessert Course

Coffee Service

Cordial Station

Late Night Snack

Gold Package

add \$40 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 Tartar

Warm Hors d' Oeuvres – Mini Crab Cake, Pork Pot Stickers, Beef Wellington

House Salad Course

Entrée Course

One Wine Pour with Dinner

Coffee Service

Dessert Service Fee waived if using an outside vendor

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 and Berries

Coffee Station

Wedding Shower Luncheon

\$25 per person / \$20 without Champagne

Butler Passed Champagne, Fruit Punch,
Bottled Water, Assortment of Tea Sandwiches

Fresh Fruit and Berries

Assorted Pastries and Chocolate Dipped Strawberries

Coffee Station



UNIVERSITY CLUB CATERING

EVENING EVENTS AND RECEPTIONS

Receptions

Prices listed are by the dozen.

Minimum order is two (2) dozen of any one selection.

Chilled Canapés

COLD-SMOKED SALMON GRAVLAX.....	Dill Crème Fraîche, Caviar, Pumpernickel Bread \$35
TIGER SHRIMP.....	Grilled Shrimp, Spicy Avocado Puree on a Tortilla Chip \$40
CHICKEN SALAD.....	Almonds, Grapes in a Savory Pastry \$ 30
CAPRESE SKEWERS.....	Cherry Tomatoes, Fresh Mozzarella, Basil \$34
Spicy Ahi Tuna Tartar.....	Sriracha Mayo, Cucumber Round \$42
AHI TUNA TOSTADA.....	Wasabi Cream, Asian Slaw with Peanut Sauce \$45
CHILLED BEEF.....	Poblano Pesto, Roasted Tomato, Crostini \$38
APPLES AND MANGO.....	Fresh Apples, Boursin Cheese, Mango Chutney and Chives \$35
BEEF TARTAR SPOONS.....	Horseradish Sour Cream, Radishes, Chive Batons \$40
CRAB AND AVOCADO.....	Ginger, Chive, Mint in a Pate a Choux \$45
FINGERLING POTATO.....	Crème Fraîche, Caviar, Dill \$30
ROASTED BEET AND GOAT CHEESE.....	Oven Roasted Beets, Stickney Hill Goat Cheese, Frisée, Candied Walnuts \$32
FRIED POLENTA BRUSCHETTA.....	Basil, Mozzarella, Marinated Tomatoes, Fried Polenta \$30
BLUE CHEESE & ROASTED GARLIC.....	Blue Cheese and Roasted Garlic Mousse on Grilled Focaccia, Micro Arugula \$30
SUMMER ROLLS.....	Basil Jicama and Peanut \$35
FIERY DEVILED EGGS.....	Sriracha, Chives and Bacon \$34
DUCK CONFIT.....	Lingonberry Cream Cheese, Mini Phyllo Cup \$38
CRAB DEVILED EGG.....	Lump Crab and Mustard \$42

Warm Hors d'Oeuvres

MINI SWEDISH MEATBALLS.....	Lingonberry Jus and Herbs \$34
MINI BEEF WELLINGTONS.....	Mushroom Duxelle, Horseradish Crème Fraîche, \$48
BACON WRAPPED SHRIMP SKEWERS.....	Mango and Red Curry Coulis \$60
MINI CRAB CAKES.....	Caper Rémoulade \$48
PORK POT STICKERS.....	Steamed, Thai Chili Sauce and Peanut Sauce \$38
CHICKEN SATAY.....	Peanut Sauce and Scallion \$36
ARTICHOKE CROSTINI.....	Red Onion, Cream Cheese, Parmesan \$30
MINI BRIE EN CROUTE.....	Raspberry Jam, Brie \$45
PETITE QUICHE LORRAINE.....	Swiss Cheese and Bacon \$32
COCONUT CHICKEN.....	Spiced Asian Sauce \$38
CHICKEN WINGS.....	Select one Style ~ Asian ~ Buffalo ~ Teriyaki ~ Dry Rubbed \$36
STUFFED MUSHROOMS.....	With Italian Sausage \$32



UNIVERSITY CLUB CATERING

EVENING EVENTS AND RECEPTIONS

Reception Platters and Displays

Each Selection Serves Approximately 25 People

FRESH VEGETABLE CRUDITÉS

Local Blue Cheese Dressing
\$95

CUCUMBER AND TOMATO SALAD

Capers, Balsamic, Mozzarella, Fresh Basil
\$105

WHOLE BAKED BRIE EN CROÛTE

Roasted Apple and Lavash
\$120

FRESH FRUIT PLATTER

Yogurt Grand Marnier Strawberry sauce
Served with Fresh Berries and Mint
\$125

DELI CHEESE

Assortment of Cheese,
House Made Chutneys, Preserves, Lavash
\$140

ARTISAN CHEESE

Assortment of Handcrafted Local and Imported Cheese,
House Made Chutneys, Preserves, Lavash
\$200

ARTICHOKE AND SPINACH GRATIN

Served Hot with Imported Crackers
\$130

MEDITERRANEAN PLATTER

Pita, Two Types of Hummus, Olives and Roasted Garlic
\$85

VEGETABLE MEDLEY PASTA DISPLAY

Penne Pasta, Seasonal Vegetables, Pesto, Olives
\$120

CLASSIC SHRIMP COCKTAIL

Classic Cocktail Sauce and Fresh Lemon
approximately four dozen shrimp
\$195

CHILLED BEEF TENDERLOIN

Rosemary and Garlic Rubbed, Horsey Cream
Baguette
\$290

CHARCUTERIE

Classic Sausages Salami, Pates and Cured Meats,
Served with Mustards, Cornichon and Pickled Vegetables
\$245

COLD-SMOKED SALMON LOX

Cornichons, Capers, Lemon Crowns, Dill And Hard Cooked Egg
\$150

ANTIPASTI PLATTER

Olives, Pickled Vegetables, Grilled Asparagus, Roasted Pepper
\$130

CHILLED SEAFOOD

Jumbo Shrimp Cocktail, Alaskan Crab Legs with
Tarragon Aioli, Chilled Mussels with Lemon,
Gremolata and Salmon Tartar with Potato Crisps
\$325

SUSHI DISPLAY

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

CRAB AND ARTICHOKE DIP

Dungeness crab, Onions, Artichokes, Parmesan Cheese
Served with Lavash, Naan Bread and Crackers
\$190



UNIVERSITY CLUB CATERING
EVENING EVENTS AND RECEPTIONS

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

\$230 – 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



UNIVERSITY CLUB CATERING

EVENING EVENTS AND RECEPTIONS

Reception Packages

Prices listed are per guest. Minimum of 50 guests. Two (2) of each per person

Reception Package I

Salty Cocktail Snacks and Nuts
Artisan Cheese Platter
Fresh Vegetable Crudités
Fresh Seasonal Fruit Platter with Berries
Chicken Salad in a Savory Pastry
Tiger Shrimp Spicy Avocado Puree on a Tortilla Chip
Apple and Mango fresh apples, Mango Chutney Boursin Cheese
Caprese Skewers with Fresh Mozzarella, Tomato and Balsamic
Roasted Beet and Goat Cheese with Endive and Walnuts
\$30

Reception Package II

Deli Cheese Platter
Fresh Fruit Platter with Grand Marnier Strawberry Yogurt Sauce
Fresh Vegetable Crudités
Chicken Skewers with a Spicy Peanut Sauce
Classic Shrimp Cocktail Platter
Blue Cheese and Roasted Garlic Mousse on Grilled Focaccia
Artichoke Crostini
Fried Polenta Bruschetta
\$35

Reception Package III

Artisan Cheese Platter
Fresh Vegetable Crudités
Bacon Wrapped Shrimp Skewers
Crab and Artichoke Dip with Warm Bread or Rolls
Fingerling Potato Canapés with Crème fraîche and Caviar
Baked Brie with Caramelized Apples and Brown Sugar
Chilled Beef Poblano Pesto Roasted Tomato on a Crostini
Ahi Tuna Tostada Asian Slaw Peanut Sauce
Coffee and Accompaniments
\$40

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, Dill, Crème Fraiche, Crackers
Classic Shrimp Cocktail Platter
Pork Pot Stickers Steamed with a Peanut Sauce
Mini Crab Cakes with Caper Remoulade
Fiery Deviled Eggs, Sriracha, Chives and Bacon
Mini Beef Wellingtons
Mini Desserts and Pastries
Coffee and Accompaniments
\$45



UNIVERSITY CLUB CATERING

EVENING EVENTS AND RECEPTIONS

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

ROASTED APPLE AND BABY KALE

Baby Kale Mix, Cinnamon Roasted Apple, Craisins
Walnuts and Apple Cider 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

STRAWBERRY SPINACH FETA SALAD

Feta Cheese, Strawberries, Candied Pecan
Red Onions, Spinach Tossed in a Poppy Seed Dressing
\$3 additional / \$6 extra course

CLASSIC CAESAR SALAD

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

Soup

CHICKEN AND WILD RICE SOUP

\$4 additional / \$7 extra course

ROASTED BUTTERNUT SQUASH SOUP

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

LOBSTER BISQUE

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

TOMATO BASIL SOUP

Parmesan Crisps
\$4 additional / \$7 extra course

Additional Starter Course

BEEF TENDERLOIN TARTARE

Truffle Aioli, Chives, Fingerling Potato Chips, Petite Herb Salad
\$14

CHEESE AND FRUIT

Two Local Cheeses, Seasonal Fruit, Homemade Chutney
\$10

SHRIMP CEVICHE

Bay Shrimp, Minced Red Onion, Lime,
Shredded Lettuce
\$8

SESAME CRUSTED AHI TUNA

Cucumber Seaweed Salad, Pickled Ginger,
Ginger - Sesame Vinaigrette
\$14

Bacon Wrapped Scallop
Arugula Salad, Apple and Mustard
Vinaigrette,
\$12

CRAB CAKE
Maryland Crab Cake
Cajun Tartar
\$13



UNIVERSITY CLUB CATERING

EVENING EVENTS AND RECEPTIONS

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

BUTTERNUT SQUASH RAVIOLI

Sautéed Spinach, Sage, Walnut Oil Gastrique
\$30

WILD MUSHROOM RAVIOLI

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

SEARED TOFU

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

VEGETABLE RISOTTO

Roasted Tomato, Asparagus, Parmesan,
Arborio rice, Fines herbs.
\$28

Meat Entrées

ROASTED AIRLINE CHICKEN BREAST

Potato Puree, Sautéed Haricot Vert, Natural Chicken Jus,
Maple Scented Chicken Reduction
\$34

GRILLED FILET MIGNON

Cauliflower Potato Puree,
Balsamic Roasted Shiitake Demi Glace, Asparagus
\$49

MARINATED AND GRILLED CHICKEN BREAST

Roasted Fingerling Potatoes, Spinach, Natural Chicken Jus
\$32

ROASTED DUCK LEG CONFIT

Truffle Risotto, Greens, Blue Cheese, Honey Vinaigrette
\$28

GRILLED PORK TENDERLOIN

Garlic Mashed Potatoes, Julienne Zucchini, Apple Gastrique
\$34

PAPRIKA-ROASTED GAME HEN

Rye Bread Stuffing, French Green Beans, Natural Chicken Jus
\$36

BONE IN PORK CHOP

Grits, Brussel Sprouts, Brandy Demi-Glace
\$36

GRILLED TOP SIRLOIN STEAK

Roasted Red Potatoes, Creamed Spinach, Red Wine Demi Glace
and Roasted Garlic
\$40

CLASSIC NEW YORK STRIP

Grilled New York Strip, Smoked Gouda Scallop Potatoes,
Béarnaise sauce
\$46

12 OZ. ANGUS RIBEYE STEAK

Horseradish Fingerling Potatoes, Carrot Puree, Cognac Demi-Glace
\$46

CABERNET-BRAISED SHORT RIBS

Creamy Polenta, Garlic Greens Beans, Red Wine Demi-Glace
\$39

ROASTED RACK OF LAMB

Mustard Crusted, Ratatouille, Saffron Cous Cous Thyme Demi
\$50

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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UNIVERSITY CLUB CATERING
EVENING EVENTS AND RECEPTIONS

Fish and Seafood Entrées

HERB-CRUSTED WALLEYE

Sweet Corn Succotash, New Potatoes, Lemon Beurre Blanc,
Herbed Bread Crumbs
\$36

SHRIMP & GRITS

Polenta, Sautéed Shrimp, Arugula, Lobster Cream Sauce
\$30

PAN-SEARED CHILEAN SEA BASS

Miso Marinated, Stir Fry, Jasmine Rice, Lemon Grass Sauce
\$49

GRILLED SALMON

Spinach and Goat Cheese Risotto, Basil Tomato Sauce
\$36

SEAFOOD NEWBURG

Shrimp, Scallops, Crab on a Puff Pastry
\$32

STUFFED SALMON

Crab, Shrimp, Brie and Chive Butter Sauce
\$38

Combination Entrees

*Served with Roasted Fingerling Potatoes or Potato Puree,
Asparagus or Grilled Vegetables, and a Red Wine Thyme Deglaze*

GRILLED CHICKEN BREAST AND SIRLOIN
\$46

FILET MIGNON AND LOBSTER
\$Market Price

FILET MIGNON AND GRILLED SHRIMP
\$55

SEARED SALMON AND SIRLOIN
\$50

SEARED SCALLOPS AND FILET OF BEEF
\$60

GRILLED BEEF TENDERLOIN AND ROASTED WALLEYE
\$55



UNIVERSITY CLUB CATERING

EVENING EVENTS AND RECEPTIONS

Buffet Dinners

Available for 25 or more guests.

If entrées 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).

Tier I Buffets

include bread, coffee service and choice of:
Three accompaniments (Cold or Hot) and
Two entrees from Tier I list
\$40 per guest

Tier II Buffets

include bread, coffee service, and choice of:
Three accompaniments (Cold or Hot) and
Two entrees from Tier II list
\$50 per guest

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,
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
Butternut Squash Soup with Pepitas and Crème Fraîche
Glazed Baby Carrots and French Green Beans
Ragout of Wild Mushrooms, Leeks, and Caramelized Onions with Fresh Herbs
Caramelized Brussel Sprouts with Bacon
Grilled Assorted Vegetables with Herbs
Braised Swiss Chard
Smoked Gouda Scallop Potatoes
Garlic Scented Potato Puree with Roasted Garlic
Herb Roasted Fingerling Potatoes
Minnesota Pecan Wild Rice Pilaf



UNIVERSITY CLUB CATERING
EVENING EVENTS AND RECEPTIONS

Entrees: Tier I

1 portion per person

WILD MUSHROOM AND TRUFFLE PASTA
ROASTED HALF CHICKEN WITH GROUND MUSTARD CHICKEN JUS YOGURT SAUCE
ROSEMARY AND THYME 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 DEMI-GLACE
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 BRANDY DEMI GLACE
GRILLED LAMB CHOPS WITH PEA PUREE AND PINENUT CREAM
SEARED DUCK BREAST WITH CARROT ORANGE REDUCTION
BEEF TENDERLOIN WITH BLACKBERRY DEMI JUS AND 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.



UNIVERSITY CLUB CATERING

EVENING EVENTS AND RECEPTIONS

Cuisine Themed Dinner Buffets

*Prices listed are per guest. Available for 25 or more guests.
All buffets include regular or decaffeinated coffee, 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 partner 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.



UNIVERSITY CLUB CATERING

EVENING EVENTS AND RECEPTIONS

Late Night Snacks

Minimum orders by the dozen is two.

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
\$6 per guest

DRY SNACKS BUFFET

Gardettos, Chips, Pretzels, Onion Dip
\$5 per guest

HOT CHOCOLATE STATION

Marshmallows, Cinnamon Sticks, Whipped Cream
\$4 per guest

MILK & COOKIE STATION

Fresh made assorted cookies, milk
\$6 per guest

FROZEN NOVELTY STATION

Assorted Frozen Ice Cream Bars
\$34 dozen

Children's 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



UNIVERSITY CLUB CATERING

EVENING EVENTS AND RECEPTIONS

Dessert Platters

(Served Family-style at table, or on a buffet)

Standard Choices:

ASSORTED COOKIES

(Chocolate Chip, Sugar, Snickerdoodle) \$24.00/dozen

ASSORTED BARS

\$28.00/dozen

CUPCAKES

(Vanilla, Devil's Food or Red Velvet cupcakes with buttercream). \$2.75 each

**available in custom colors. Assorted cake flavors available for large groups. Can be standard size or "mini"*

Deluxe Choices:

FANCY COOKIES AND BARS

(Seasonal decorated cut-outs, pinwheels, tea cookies, deluxe brownies and bars) \$30.00/dozen

GOURMET CUPCAKES

(An assortment of Vanilla, Devil's Food and Red Velvet cupcakes topped with various buttercreams, rich chocolate ganache, shaved chocolate, nuts and toasted coconut). \$3.50 each

**Can be made in standard or "mini" size.*

MINI WHITE CHOCOLATE TRUFFLE CHEESECAKES

(Light cheesecake with a hint of white chocolate). \$7.00 each

**available accompaniments: fresh berries, turtle (chocolate, caramel, pecan), fresh citrus marmelade*

Dessert Buffets

**25 guest minimum*

STANDARD BUFFET

Warm Apple Crisp or Warm Berry Cobbler (seasonal) served with whipped cream and assorted cookies and bars. \$7.00 per person

DELUXE BUFFET

Fancy cookies and bars, mini pastries, chocolate-dipped strawberries and individual chocolate pots du crème (or any of our dessert martinis). \$8.50 per person



UNIVERSITY CLUB CATERING

EVENING EVENTS AND RECEPTIONS

Cakes

All of our cakes are made from scratch and have a unique presentation.

DEVILS FOOD

(A duo of mini Devil's Food cakes topped with white and chocolate buttercreams).

Served with a touch of chocolate sauce and bittersweet chocolate shavings.

CITRUS SUNSET CAKE

(A duo of mini citrus-flavored buttermilk cakes topped with buttercream and toasted coconut).

Served with our fresh citrus marmalade sauce.

RED VELVET

(A duo of our famous mini Red Velvet cakes topped with buttercream).

Served with a touch of chocolate sauce and bittersweet chocolate shavings.

WHITE CHOCOLATE TRUFFLE CHEESECAKE

(Light cheesecake with a hint of white chocolate and formed into a distinct individual serving).

A choice of accompaniments can include fresh berries.

TURTLE

*(chocolate, caramel and pecan)
or fresh citrus marmalade.*

FLOURLESS CHOCOLATE TRUFFLE CAKE

(Rich, dense butter and bittersweet chocolate cake topped with silky chocolate ganache).

Served with whipped cream and fresh berries.

ALMOND CREAM ROULADE

(A light, French almond cake rolled with white chocolate mousse).

Served with seasonal fruit.

COCOA SOUFFLE CAKE

(A light, airy cake layered with fresh whipped cream and topped with bittersweet ganache).

Served with seasonal fruit, or "Black Forest" style with port wine cherries.

Plated Desserts

SOUR CREAM, APPLE AND RAISIN STRUDEL

(Fresh apples, golden raisins and a sour cream filling baked in a cinnamon and butter pastry).

Served with whipped cream and a cranberry glaze.

LEMON PAVLOVA

(Lemon and white chocolate mousse served in a light meringue shell).

Served with fresh berries.

CHOCOLATE WELLINGTON

(Chocolate Truffle Cake, hot fudge and marshmallow caramel baked in a sugar pastry).

Served with pistachio crème anglaise.

SHEET CAKES/ SPECIAL OCCASION CAKES

9" Round, ¼ or ½ Sheet cakes are available for reception-style service. Choices include Devil's Food, Lemon, Red Velvet and Vanilla with complementary buttercreams and/ frosting.



UNIVERSITY CLUB CATERING
EVENING EVENTS AND RECEPTIONS

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 on consumption or by the hour.*

SPIRITS

**select either our House or Premium brands*

	House Brands	Premium Brands
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	\$6.75 / House Highball	\$7.75 / Premium Highball
	\$8.50 / House Cocktail	\$9.00 / Premium Cocktail

CORDIALS – \$8 each

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

CALL BRANDS – our bars are proudly stocked with a large selection of call brands and are priced individually.

WINE

HOUSE BRANDS – \$7/Glass \$28/Bottle

Chardonnay, Pinot Grigio, Cabernet Sauvignon, Red Blend

BEER

	Bottle
COORS LIGHT	\$5
SCHELL'S PILSN	\$6
GRAINBELT NORDEAST	\$6
SUMMIT EXTRA PALE ALE	\$6
FULTON SWEET CHILD O' VINE .	\$6
BAU BROTHERS MOO JOOS	\$6



UNIVERSITY CLUB CATERING

EVENING EVENTS AND RECEPTIONS

Hosted Open Bars

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

HOUSE BRANDS

One Hour - \$14/person

Each Additional Hour - \$12/person

PREMIUM BRANDS

One Hour - \$15/person

Each Additional Hour - \$13/person

Wine and Beer Table

Chardonnay, Pinot Grigio, Pinot Noir, Cabernet Sauvignon

Select any three (3) 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 - \$8.50 / martini

Premium Labels - \$9.50 / martini

Ice Sculpture - Market price

Cordial and 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



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 four (4) menu selections. Multiple entrée selections will be charged at the current menu price. The University Club requires the client to provide 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.

THE UNIVERSITY CLUB IS A PROUD MEMBER OF THE FAMILY OF COMMONWEALTH PROPERTIES LLC





UNIVERSITY CLUB CATERING EVENING EVENTS AND RECEPTIONS

Preferred Vendors

Audio Visual

AV EVENTS

www.aveventsmn.com ~ (952) 544-5555

Cakes

BUTTERCREAM BAKERY

www.buttercream.info ~ (651) 642-9400

Disc Jockeys

MIDWEST SOUND AND LIGHT

www.midwestsound.com ~ (651) 644-1111

THREE SIX SOUND

www.threesixsound.com ~ (612) 703 1253

Florists

MARTHA'S GARDENS

www.marthasfloralstudio.com ~ (651) 696-2993

FLEUR DE LIS

www.fleurdelifreshflowers.com ~ (651) 292-9562

ELEANOR RAE FLORAL

www.eleanorraefloral.com ~ (612) 723-1222

Bethany Lewis, bethany@eleanorraefloral.com

Overnight Accomodations

HOTEL 340

www.hotel340.com ~ (651) 280-4120

Linens/Décor Rental

WE'VE GOT IT COVERED

www.wevegotitcovered.net ~ (651) 214-6673

LINEN EFFECTS

www.lineneffects.com ~ (612) 355-2500

Officiants

REV. TOMKIN COLEMAN

www.mnweddingminister.com ~ 612-586-5528

MARY VIDAS

www.nblifecelebrations.com ~ (651) 303-6005

Photobooth

THE PHOTO BOOTH GROUP

www.thephotoboothgroup.com

Photography

TIM AND MADIE PHOTOGRAPHY

www.timandmadie.com ~ (612) 424-1771

Laurie Schneider Photography

www.lschneider.com ~ (651) 331-1100

Videographer

ADAGIO

www.adagiodj.com