



UNIVERSITY CLUB
SAINT PAUL

CATERING MENU



UNIVERSITY CLUB OF ST. PAUL
CATERING

Table of Contents

| | |
|-------|---------------------------------------|
| 1 | Wedding Packages |
| 2 | Hors D'oeuvres Selections |
| 3 | Reception Platters and Displays |
| 4 | Chef's Carving Tables |
| 5 | Reception Packages |
| 6-8 | Plated Dinner Service |
| 9-10 | Dinner Buffets |
| 11 | Cuisine Themed Dinner Buffets |
| 12 | Late Night Snacks and Children's Menu |
| 13-14 | Desserts |
| 15-16 | Catering Bar Service |
| 17 | Private Event Information |
| 18 | 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 Loraine, 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

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

THE UNIVERSITY CLUB • 420 Summit Ave, St Paul, MN 55102 • ph 651-222-1751 • UniversityClubofStPaul.com • 08/10/2018



UNIVERSITY CLUB CATERING

EVENING EVENTS AND RECEPTIONS

Receptions

*Selections can be butler passed or presented on a table. 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, Pumpnickel 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 Rémoûlade | \$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 Loraine | 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
\$125

Whole Baked Brie en Croûte
Roasted Apple and Lavash
\$120

Fresh Fruit Platter
Yogurt Grand Marnier Strawberry sauce
Served with Fresh Berries and Mint
\$150

Deli Cheese
Assortment of Cheese,
House Made Chutneys, Preserves, Lavash
\$150

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
\$100

Vegetable Medley Pasta Display
Penne Pasta, Seasonal Vegetables, Pesto, Olives
\$150

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

Chilled Beef Tenderloin
Rosemary and Garlic Rubbed, Horsey Cream
Baguette
\$350

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
\$150

Chilled Seafood
Jumbo Shrimp Cocktail, Alaskan Crab Legs with
Tarragon Aioli, Chilled Mussels with Lemon,
Gremolata and Salmon Tartar with Potato Crisps
\$400

Sushi Display
Salmon Ceviche with Tortilla Crisps, Ahi Tuna Poke,
Marinated Sea Scallops, Sashimi of Hamachi, Avocado Rolls, Pick-
led Ginger, Wasabi, Dipping Sauces
\$250

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 \$150.00 per table.
Served with appropriate Condiments and Breads. Tables are presented for 2 hours.*

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
\$35

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
\$40

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
\$50

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
\$60



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 | 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 |
| Roasted Apple and Baby Kale Baby Kale Mix, Cinnamon Roasted Apple, Craisins Walnuts and Apple Cider 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 | Lobster Bisque Poached Lobster, Dill Oil \$5 additional / \$9 extra course |
| Roasted Butternut Squash Soup Candied Pecans, Crème Fraiche, , Chive \$4 additional / \$7 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

12oz. 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
\$65



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 \$40 | Shrimp & Grits Polenta, Sautéed Shrimp, Arugula, Lobster Cream Sauce \$34 |
| 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 \$40 |
| Seafood Newburg Shrimp, Scallops, Crab on a Puff Pastry \$36 | Stuffed Salmon Crab, Shrimp, Brie and Chive Butter Sauce \$44 |

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
\$55 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

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

\$40

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
Mahi Mahi Veracruzana with Manzanella Olives, Capers, Tomato, Pickled Jalapeno
Grilled Sirloin, Chipotle Sauce
Honey-Jalapeno Corn Bread

\$35

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

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 Pizza

Select up to 3 toppings, eight slices per pizza

Pepperoni, Sausage, Olives, Mushrooms, Pineapple,
Green Peppers, Onions, Extra Cheese
\$24 per pizza

Mini Beef Sliders

Plain or with Cheese, choice of cheddar or Swiss
Ketchup, Mustard, Mayo, Pickles
\$36 dozen

Hot Dog Station

Hot Dogs, Buns, Ketchup, Dijon Mustard,
Onions, Pickled Relish
\$36 dozen

Chicken Finger Buffet

Sesame Chicken Fingers, Spicy Ketchup
Classic Chicken Fingers, Honey Mustard Sauce
\$30 dozen

Mini Grilled Cheese Sandwich &

Tomato Soup Shooters
\$24 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

Most Desserts are produced in house by our Pastry Chef. Served Family-style at table, or on a buffet

Standard Choices:

Assorted Cookies or Bars

\$2.75/person

Cupcakes

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

**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) \$3.75 person

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). \$3.75 person

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

Assorted Mini White Chocolate Truffle Cheesecakes

Light cheesecake with a hint of white chocolate. \$5 person

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

Dessert Buffets

**25 Guest Minimum*

Mini Dessert Buffet

Assortment of French style mini pastries, chocolate dipped fruit, mini cookies and bars, seasonal specialties or shooters \$7 person

Standard Buffet

Warm Apple Crisp or Warm Berry Cobbler (seasonal) served with whipped cream and assorted cookies and bars. \$7 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 person



UNIVERSITY CLUB CATERING EVENING EVENTS AND RECEPTIONS

Plated Desserts

Most Desserts are produced in house by our Pastry Chef. \$6.95 per person

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.

Turtle

Chocolate, caramel and pecan or fresh citrus marmalade.

Citrus Sunset Cake

A duo of mini citrus-flavored buttermilk cakes topped with buttercream and toasted coconut. Served with our fresh citrus marmalade sauce.

Flourless Chocolate Truffle Cake

Rich, dense butter and bittersweet chocolate cake topped with silky chocolate ganache. Served with whipped cream and fresh berries.

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.

Almond or Pistachio Cream Roulade

A light, French almond cake rolled with white chocolate mousse. Served with seasonal fruit.

White Chocolate Truffle Cheesecake

Light cheesecake with a hint of white chocolate and formed into a distinct individual serving. Choice of accompaniments can include fresh berries.

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.

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.

Lemon Chiffon Cake

Light Lemon Cake with citrus Bavarian cream, garnished with white chocolate and seasonal berries

Chocolate Wellington

Chocolate Truffle Cake, hot fudge and marshmallow caramel baked in a sugar pastry. Served with pistachio crème anglaise.

Sheet and 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. Cupcakes or Baby Cakes served plated or buffet style.
\$3 person



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 | Seagram's | Bombay Sapphire |
| Scotch | Dewar's White | Johnny Walker Red |
| Whiskey | Windsor | Jameson |
| Bourbon | Evan Williams | Jim Beam |
| Rum | Don Q Cristal | Captain Morgan |
| Tequila | Sauza Blue | 1800 Reposado |
| Brandy | Christian Brothers | Maison Rouge Cognac VS |

House Brands \$8 per drink

Premium Brands \$9 per drink

Additional Brands – all bars are fully stocked with a large selection of Cordials, Aperitifs and Mixes to make the perfect cocktail for your event. Priced individually.

HOUSE WINE

Chardonnay, Pinot Grigio, Cabernet Sauvignon, Red Blend

\$8 Glass / \$30 Bottle

CORKAGE FEE - you may bring in your favorite wine for us to serve for a fee of \$20/750 ml bottle.

BOTTLE BEER

| | |
|---------------------------------|-----|
| Coors Light | \$6 |
| Schell's Pilsn | \$6 |
| Grainbelt Nordeast | \$6 |
| Summit Extra Pale Ale | \$6 |
| Deshutes Fresh Squeezed IPA ... | \$6 |
| Clausthaler Amber na | \$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 - \$16 person
Each Additional Hour - \$14 person

Premium Brands

One Hour - \$15/person
Each Additional Hour - \$13/person

ATTENDED BEVERAGE STATIONS

Wine and Beer Table

**available for Groups 25 or less*

Chardonnay, Pinot Grigio, Pinot Noir, Cabernet Sauvignon
Select any three (3) bottle beers from our list
Charges based on consumption

Cordial and Coffee Station

Bailey's, Kahlua, Amaretto, Grand Marnier, Drambuie, DOM B & B, Frangelico,
Brewed Coffee, Cream, Fresh Whipped Cream and Cigar Cookie Wafers
Two Hours - priced per drink and based on Consumption
\$30 each additional Hour



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.fleurdelisfreshflowers.com (651) 292-9562

~

Eleanor Rae Floral

www.eleanorraefloral.com (612) 723-1222
Bethany Lewis, bethany@eleanorraefloral.com

Overnight Accommodations

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 Maddie Photography
www.timandmaddie.com (612) 424-1771

~

Laurie Schneider Photography

www.lschneider.com (651) 331-1100

Videographer

Adagio
www.adagiodj.com