



floor plan

dimensions | area

main dining room
34' X32' X10' | 1,100 sq. ft

board room
210 sq. ft.

trinity a
400 sq. ft.

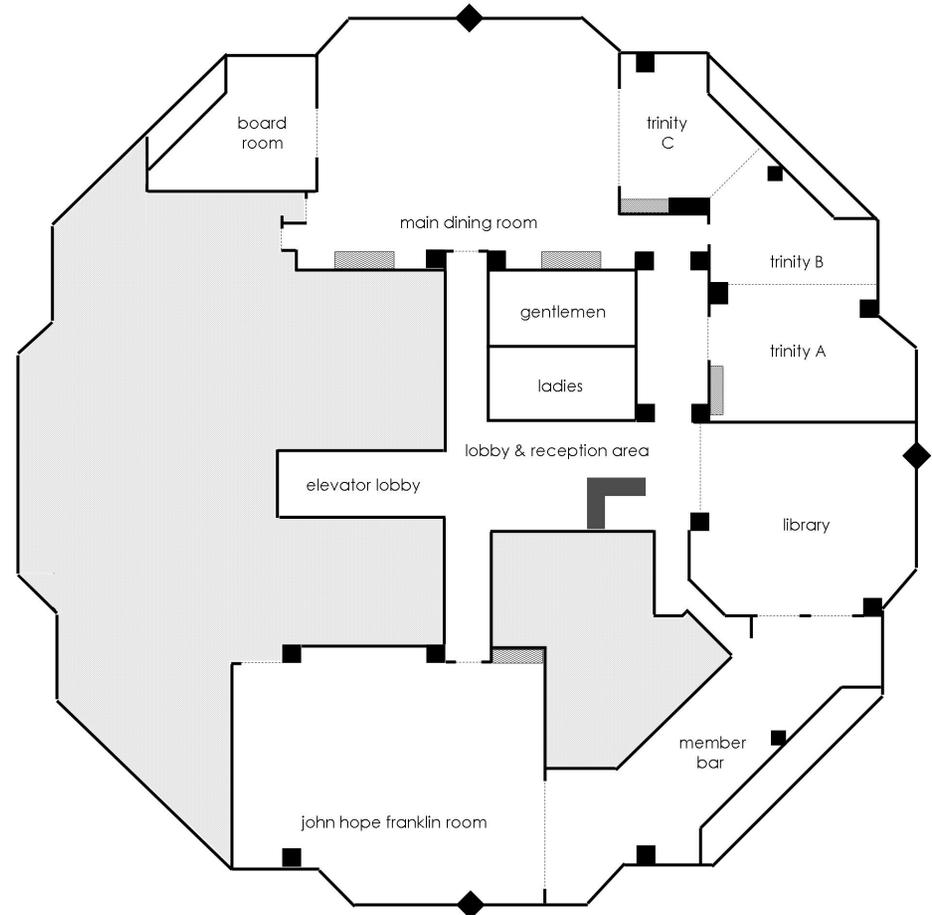
trinity b
300 sq. ft.

trinity a and b
700 sq. ft.

trinity c
220 sq. ft.

library
28' X25' X9' | 700 sq. ft.

franklin room
30' X34' X9' | 1,000 sq. ft.



- lunch
- receptions
- dinner
- dinner buffet
- beverage
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capacity by set up

	theater	Conference	U-shape	Rounds	banquet	reception
main dining room	150	40	48	96	120	150
board room	-	12	-	8	16	-
trinity a	40	14	-	16	20	40
trinity b	-	-	-	8	8	-
trinity a and b	70	26	28	40	44	70
trinity c	-	12	-	8	16	25
main, board, trinity abc	-	-	-	152	196	200
library	80	26	28	40	44	70
franklin room	130	36	40	64	80	100



lunch

BUFFET

classic display | 16

available for groups of 10 or greater

enjoy our pre-made classic sandwiches

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sandwich | *please select up to three*

tuscan chicken with buffalo mozzarella, basil and tomato on focaccia with balsamic

roasted seasonal vegetable wrap

buffalo chicken wrap with romaine lettuce & tomato

triple decker turkey club with bacon, lettuce, tomato and may on white toast

pulled pork barbeque sandwich on a hoagie with sweet molasses barbeque sauce

grilled chicken caesar wrap with crisp romaine

philly cheese on a toasted hoagie roll with melted provolone

sliced seasonal fruit and homemade chips with chef's choice of dips

assorted cookies and brownies

university club gourmet blend coffee

tazo traditional and herbal teas

freshly brewed southern iced tea



lunch

BUFFET

perfect pair | 18

available for groups of 20 or greater

duet of savory soup and sumptuous salad station

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soup | *please select one*

tomato basil | chicken noodle | yukon gold potato & bacon

chicken tortilla | lobster bisque | seafood corn chowder

mixed baby field greens & romaine lettuce

thinly sliced grilled chicken breast | poached shrimp | grilled portabello mushrooms

grape tomatoes, sliced cucumbers, shaved carrot

herb croutons, chopped nuts, assorted cheeses

balsamic vinaigrette | classic caesar

creamy ranch | zesty italian | olive oil and red wine vinegar

fat free sun dried tomato vinaigrette

served with warm dinner rolls and butter

lemon bars and chocolate covered strawberries

university club gourmet blend coffee

tazo traditional and herbal teas

freshly brewed southern iced tea



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lunch

BUFFET

crowd pleaser | 22

available for groups of 20 or greater

a little something for everyone – salad greens, entrees, sides and dessert

salad greens | *please select one*

mixed baby field greens | romaine lettuce | baby spinach

accompanied by assorted salad dressings and toppings

entrees | *please select two*

grilled hanger steak with balsamic and gorgonzola butter

grilled salmon with salsa verde

pan roasted chicken with herb jus

sautéed shrimp and savory grits with sweet onions, bell peppers and mushrooms

sweet potato agnolotti with leek soubise, dried cherries, arugula and goat cheese

southern-style chicken and dumplings

hearty beef lasagna with tomato herb marinara

accompanied by chef's selection of starch and vegetable

served with warm dinner rolls and butter

chef's selection of desserts, cakes and pies

university club gourmet blend coffee

tazo traditional and herbal teas

freshly brewed southern iced tea



receptions

HORS D' OEUVRES

butler passed or elegantly displayed | *priced per piece - minimum order of 25 pieces*

in the garden | 2.50

arancini with fontina and parmigiano-reggiano

stuffed mushrooms with eggplant jam and gorgonzola

tomato, mozzarella and basil on crostini with balsamic syrup

burrata with roasted mushrooms and sea salt on crostini

confit piquillo peppers stuffed with saffron risotto, almonds and manchego

on the range | 3

kobe beef sliders with caramelized onions

baked chicken en croûte with mushroom duxelle

prosciutto wrapped honeydew

grilled lamb skewer with curried yogurt dip

duck rillettes on polenta cake with port reduction

figs in a blanket with gorgonzola and prosciutto

pulled pork bbq sliders with apple molasses bbq sauce

out at sea | 3.50

chilled jumbo shrimp with spicy horseradish cocktail sauce

miniature crab cakes with remoulade

sea scallop salad with capers, golden raisins and piquillo peppers

seared ahi tuna with fried wonton crisp with pickled ginger, daikon and wasabi

salmon rillettes on gaufrette

shrimp ceviche in cucumber bowl

tuna tartare with jalapeno, lime & avocado

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receptions

ACTION STATIONS

chef attended | *priced per person – minimum station for 10 people, attendant fee of \$75 per station*

carved

stations accompanied by sliced dinner rolls and chef's selections of condiments

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top round of beef herb roasted | 6

certified black angus beef tenderloin peppercorn rubbed | 12

baked ham brown sugar basted | 6

roasted pork loin creole mustard glazed | 7

breast of tom turkey hickory roasted | 6

prime rib roast rosemary encrusted | 10

salmon wellington stuffed with spinach & olives | 10

roasted leg of lamb herb crusted | 11

seared ahi tuna peppercorn encrusted | 10



receptions

ACTION STATIONS

chef attended | priced per person – minimum station for 10 people, attendant fee of \$75 per station

sautéed | 10

chef's specialty shrimp and savory grits sautéed to order with creole spices

served with assorted mushrooms, sweet onions, smoked bacon, scallions, red and yellow peppers

tossed | 7.50

tri-colored cheese tortellini and penne pasta tossed to order with sauces & accompaniments

accompanied by sun dried tomatoes, pesto, mushrooms and extra virgin olive oil

with your choice of two sauces

parmesan double cream | tomato herb marinara | tomato vodka | arrabiata

enhancement grilled chicken 2 | italian sausage 2

encrusted | 11

peppercorn encrusted sashimi grade ahi tuna seared to order with asian sauces & vegetables

served with thai chili dipping sauce, citrus ginger reduction and wasabi vinaigrette

accompanied by julienned daikon radish, pickled ginger and sesame asian cabbage slaw

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receptions

HORS D' OEUVRES

elegantly displayed | *priced per person – minimum order for 10 people*

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fruitful | 7

domestic and imported cheeses with seasonal fruit, melons and berries
served with rustic crackers

enhancement baked brie with berry compotes and tropical chutneys | 4

grilled & chilled | 5.50

chilled display of grilled and steamed seasonal vegetables
with ancho chili aioli and roasted red pepper ranch dip

mediterranean | 7

antipasto display of assorted mediterranean meats, cheeses and marinated vegetables

baked | 6

baked hot crab dip with pita crisps, toast points and herb crostini

spin | 3.50

spinach and artichoke dip with pita crisps, toast points and herb crostini

extravaganza | 27

table of chilled shrimp, oysters, crab claws, clams and mussels on ice
accompanied by imported caviar, lemons and brandied cocktail sauce



receptions

DESSERTS

elegantly displayed | *priced per person – minimum order for 10 people*

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sweet spot | 4

freshly baked chocolate chunk, white chocolate macadamia nut and fudge brownies

frosted | 5

assorted mini cupcakes

ask your catering manager for available seasonal flavors

enhancement full size cupcakes | 7

decadent | 6

assorted mini desserts including chocolate covered strawberries, dark chocolate truffles
petit fours and mini cheesecake bites

divine | 8

mini tartlets including mixed berry, key lime, ny cheesecake and chocolate truffle mousse

gelato | 8

Indulge in our authentic northern italian style gelato bar provided by our partner Sugarland
your choice of 4 flavors, cups or mini cones – ask your catering manager for available flavors
available for groups of 50 or more - attendant fee of \$75 applies



dinner

PLATED

hosts may present their guests with a custom three course menu chosen from a variety of soups, salads, entrée selections and dessert offerings. plated dinner service includes **one** first course, table side selection from up to **four** entrees and **one** dessert course, as well as warm dinner rolls with butter, iced tea, coffee and hot tea. the price of your dinner selections, including all three courses, is listed with each entrée.

hosts are welcome to enhance their plated dinner menus with additional courses and upgraded dessert options. *certain restrictions apply to groups of fifty or more – please consult your catering manager for details.*

first course | *select one*

signature

university club signature she crab soup with saffron oil

vichyssoise

chilled potato and leek soup with chive oil

corn chowder

smoked bacon and yukon gold potato

farmer' s

local farmer' s greens salad with shaved carrots, cucumber, sun dried cherries and diced apples finished with our house vinaigrette

caesar

classic caesar salad with tender romaine leaves and parmigiano-reggiano

red oak (*additional \$2 per person*)

baby red oak lettuce with toasted pine nuts, gorgonzola cheese and crisp pear, finished with a champagne vinaigrette

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dinner

PLATED

entrée course | *select up to four*

sweet potato agnolotti | 35
with leek soubise, dried cherries, arugula and goat cheese

stuffed portobello | 34
bulgar wheat stuffed portobello mushroom with swiss chard and mint pesto

roasted half chicken | 40
with pommes purée and asparagus finished in herb jus

pan roasted chicken breast | 35
with mushroom and fava bean risotto served with tomato jam

rye crusted salmon | 35
with sauerkraut purée and roasted fingerling potatoes finished in caper vinaigrette

signature shrimp and grits | 38
with smoked bacon, sweet bell peppers, mushrooms and onion

striped bass | 40
with fava beans and beech mushrooms served in a red wine reduction

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dinner

PLATED

entrées continued

grilled pork loin | 38

with herb spätzle, peaches, swiss chard and caper mustard vinaigrette

hanger steak | 35

finished in balsamic and gorgonzola butter
with yukon gold mashed potatoes and seasonal vegetables

center cut

certified black angus center cut filet mignon with yukon gold mashed potatoes
and seasonal vegetables finished in a bordelaise sauce

petit center cut | 42

grande center cut | 48

lobster tail | 48

roasted cold water lobster tail with sweet pea ravioli, baby carrots and brandy cream sauce

duet plates

entrees accompanied by the chef's selection of starch & vegetable

filet mignon & sea scallops | \$50

duet of filet mignon and seared sea scallops with golden raisin tapenade
haricots verts and potatoes gratin

filet mignon & pork tenderloin | \$46

duet of filet mignon and pork chile verde with egg yolk ravioli

filet mignon & jumbo prawns | \$48

duet of filet mignon with burgundy red wine demi glace & marinated and grilled jumbo prawns

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dinner

PLATED

dessert | *select one*

milk chocolate mousse with dark chocolate shavings

mango sorbet with passion fruit coulis and wafer

new york style cheesecake with fresh berries

crème brûlée, our chef's specialty

seasonal sorbet

melting chocolate bombe with vanilla ice cream

sliced seasonal fruit and berries with crème fraîche

key lime pie with graham cracker crust

mixed berry crostata

dessert upgrade | 6

additional price per person

hot chocolate soufflé with vanilla bean whipped cream and warm chocolate sauce

a la mode any existing dessert with homemade ice cream or sorbet

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dinner

PLATED

appetizing

as an additional served course with your dinner package, the following options are available to upgrade your dinner to four courses – please consult your catering manager for details on adding another course to your package.

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tuna crudo | \$12

with plums, radish, celery leaves and mustard seed gastrique

grilled jumbo shrimp | \$14

over lentils with pea shoots finished in a black garlic vinaigrette

pork belly | \$8

accompanied by fava beans and pickled vegetables

pan seared diver sea scallops | \$13

over cauliflower purée with grapefruit and cocoa nib tapenade

ricotta gnudi | \$8

with spring onions, pancetta and carrot puree



dinner buffet

BUFFET

hosts may present their guests with a custom buffet menu chosen from the options below. buffet dinner service includes an hors d'oeuvres display, **one** salad green, **two** composed salads, **one** carving station, **two** entrees, **two** sides and chef's selection of desserts. our buffet dinners include warm dinner rolls with butter, iced tea, coffee and hot tea. hosts are welcome to enhance their buffet dinner menus with additional courses and upgraded carving station options.

floor plan

the summit | 46

available for groups of 20 or greater, chef attendant fee of \$75 per buffet

lunch

butlered hors d'oeuvres

tomato, mozzarella and basil on crostini with balsamic syrup
arancini with fontina, pecorino romano and parmigiano-reggiano

receptions

salad greens | *please select one*

mixed baby field greens | romaine lettuce | baby spinach
accompanied by assorted salad dressings and toppings

dinner

dinner buffet

composed salads | *please select two*

caprese salad with tomato, mozzarella and basil
chilled tortellini with artichokes & sun dried tomatoes
roasted corn, black bean & cilantro vinaigrette
baby redskin potatoes with dill & sour cream
chick peas with olives, caramelized onions, roasted red peppers and fresh herbs

beverage

information

carving station | *please select one*

roasted top round of beef | hickory roasted turkey breast |
brown sugar baked ham | grilled london broil | creole mustard glazed pork loin

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upgraded carving | *additional price per person*

rosemary encrusted prime rib roast | 5
peppered black angus beef tenderloin | 8
herb encrusted leg of lamb | 6



dinner buffet

BUFFET

the summit | continued

entrees | *please select two*

sautéed shrimp and savory grits with sweet onions, bell peppers and mushrooms

southern-style chicken and vegetable dumplings

grilled pork tenderloin served with peach marmalade

grilled salmon finished in salsa verde

chicken florentine with feta and oven roasted tomatoes

pan roasted striped bass accompanied by artichoke hearts and picholine olives

grilled prime rib finished in a brandy peppercorn sauce

bulgar wheat stuffed portobello mushroom served with swiss chard and mint pesto

sweet potato agnolotti with dried cherries, spinach, caramelized onions and brown butter

sides | *please select two*

herb roasted fingerling potatoes

yukon gold mashed potatoes | potato gratin

wild rice pilaf | jasmine rice

orzo with roasted red pepper

grilled seasonal vegetables | haricots verts | glazed carrots

asparagus with lemon and oregano | roasted sweet potatoes

steamed broccoli and cauliflower | sautéed squash and zucchini

served with warm dinner rolls and butter

chef's selection of desserts, cakes and pies

university club gourmet blend coffee

tazo traditional and herbal teas

freshly brewed southern iced tea

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beverage

NON-ALCOHOLIC BEVERAGES

bottled | *priced per bottle*

soft drinks | 2.50

coke, diet coke, sprite, ginger ale and soda water

bottled and sparkling water | 3

bottled spring water and sparkling mineral water

fruit juices | 3

apple juice, orange juice, cranberry juice, pineapple juice and grapefruit juice

brewed | *priced per ½ gallon or gallon*

gourmet blend | 14 per ½ gallon | 28 per gallon

university club gourmet blend regular and decaffeinated coffee

tea pot | 14 per ½ gallon | 28 per gallon

tazo traditional and herbal regular and decaffeinated teas

iced tea | 14 per ½ gallon | 28 per gallon

Freshly brewed southern iced tea, unsweetened and sweetened

packaged | *priced per person, beverage station*

stay awake | 6

assorted soft drinks and university club gourmet blend coffee, replenished throughout event period

a to z | 8

assorted soft drinks, bottled & sparkling water, fruit juices, freshly brewed iced tea, gourmet blend coffee and tazo traditional & herbal teas, replenished throughout event period

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HOST BAR

the university club host bar allows guests to order alcoholic and non-alcoholic beverages from a private bar set up in their event space. all beverages charges are based on consumption, and the university club charges a one-time fee of \$25 for each host bar set up.

spirits | *priced per drink*

club brands | 6

early times, consolate scotch, bowman's vodka, gilbey's gin, bacardi rum, montezuma aztec gold tequila, canadian club

call brands | 7

jim beam, johnnie walker red scotch, smirnoff vodka, beefeater gin, bacardi amber rum, cuervo silver tequila, seagram's seven

premium brands | 8

jack daniels black label, dewars scotch, stolichnaya vodka, bombay gin, bacardi black label rum, cuervo gold tequila, seagram's v.o.

ultra premium brands | 9

maker's mark, chivas regal scotch, ketel one vodka, bombay sapphire gin, mount gay rum, 1800 silver tequila, crown royal

cordial cart | ask your catering manager for pricing

b&b, bailey's irish cream, disaronno, drambuie, grand marnier, hennessy vsop, kahlua, maccallans, sambvca

beers | *priced per bottle*

domestic | 3

budweiser, bud light, coors light, michelob ultra, michelob light, miller lite, o'doul's, rolling rock, yuengling lager

premium | 5

amstel light, bass, beck's blue moon, corona, guinness, heineken, negra modelo, newcastle, peacemaker, sam adams, shotgun betty, sierra nevada, stella artois, sweet josie



beverage

HOST BAR

wines | extensive wine list available upon request – please consult your catering manager

bubbly | priced per bottle

anna de cordorniu brut, spain	28
la marca prosecco, veneto	28
umberto fiore moscato d'asti, italy	28
veuve clicquot, nv, france	74
moet chandon 'white star', france	70

luscious | **refreshing** | priced per bottle

montpellier, 2010, chardonnay	28
steele 'cuvée', 2010, chardonnay, california	38
stags leap chardonnay, 2010, napa valley	55
dourthe la grand cuvée, sauvignon blanc, 2010, california	28
caymus condundrum, california	47
tutu pinot grigio, carneros	28
santa margherita, pinot grigio	43
schmitt sohne, piesporter michelsburg spatlese, germany	28

subtle | priced per bottle

bridlewood, 2010, california	30
steele pinot noir, 2010, carneros	39

teeming | **robust** | priced per bottle

ravenswood vintner's blend zinfandel, 2009, california	28
glass mountain merlot, 2010, st. helena, california	28
saint francis merlot, 2007, sonoma valley	38
lonebirch red blend, 2010, yakima valley, washington	35
avalon cabernet sauvignon, 2010, california	28
chateau st. michelle cabernet sauvignon, washington	42
jordan cabernet sauvignon, 2007, alexander valley	70

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beverage

CASH BAR

the university club cash bar allows guests to order alcoholic and non-alcoholic beverages from a private bar set up in their event space, paying for drinks as they go by cash or setting up a tab with a credit card. all beverages charges are based on consumption, include tax and gratuity, and the university club charges a one-time fee of \$50 for each cash bar set up.

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BYOB | *priced per drink*

club spirits | 7.50

early times, consolate scotch, bowman's vodka, gilbey's gin, bacardi rum, montezuma aztec gold tequila, canadian club

university club private label white and red wines | 7

private label chardonnay and cabernet sauvignon

domestic beer | 4

budweiser, bud light, coors light, michelob ultra, michelob light, miller lite, o' doul's, rolling rock, yuengling lager

premium beer | 6

amstel light, bass, beck's, blue moon, corona, guinness, heineken, negra modelo newcastle, peacemaker, sam adams, sierra nevada, shotgun betty, stella artois, sweet josie

assorted soft drinks | 3

coke, diet coke, sprite, ginger ale and soda water

bottled and sparkling water | 4

bottled spring water and sparkling mineral water

fruit juices | 4

apple juice, orange juice, cranberry juice, pineapple juice and grapefruit juice



information

GENERAL INFORMATION

menu planning

All parties of fifteen or more guests are required to select a limited menu. The options offered in this catering menu are available for your consideration. We would also be delighted to create a customized menu to accommodate your personal preferences. To allow adequate preparation time, menu plans must be completed a minimum of two weeks in advance.

guarantee

The guaranteed number of guests is required 72 hours prior to the event. If no guarantee is received, the number of guests indicated on the banquet event order will be considered the final number to be charged. The host is financially responsible for the number guaranteed, even if attendance falls below that number.

charges and fees

All food and beverage charges are subject to a 20% service charge. All food, beverage and service charges are subject to 7.5% NC sales tax. All pricing is subject to change without prior notification due to seasonal supply and demand. An opening fee will be assessed for any event taking place during hours when the Club is not open for service.

room assignment, rental and minimum

The University Club offers six private rooms as well as the Main Dining Room for business and social events. Rooms are assigned by member preference and occupancy requirements. We reserve the right to change the assigned room based on guaranteed attendance.

As a valuable benefit of Club membership, private rooms are available to members during business hours with no rental fee. Private rooms are available for use by non-members through the sponsorship of a Club member in good standing. All non-members will be assessed a room rental charge.

A food and beverage minimum will be assessed for all private rooms. In the event where the member does not meet the food and beverage minimum or there is no food and beverage service, the food and beverage minimum will be assessed as room rental.

Please see your catering manager for the current season's room rental pricing and food and beverage minimums.

services

The University Club will gladly assist you in the planning of your successful event. We would be delighted to arrange for entertainment, flowers, event décor, photographers, decorated cakes, audio-visual equipment or any other special services.

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OFF SITE CATERING & SERVICES

After receiving positive feedback and encouragement from our membership, we cordially invite all of our members to take advantage of our Club Concierge services, bringing the elegance of the University Club with them whenever and wherever they entertain!

catering

The University Club is delighted to offer off-site catering services to its membership. Whether entertaining a few friends and family or your entire office, the Club Concierge can cater your special event at your home, office or rented event facility. We offer breakfast, lunch, reception and dinner menus that will impress your guests almost as much as the views from the Club!

From hors d'oeuvres receptions with signature cocktails to elegant brunches with made to order waffles and omelets, the Club Concierge will offer your guests the Club's consistently superior cuisine and attentive, unobtrusive service at your private hosted event.

event consultation

Your catering manager will meet with you to plan all the details of your catered event, from the first brainstorming session to the final details and execution of your celebration. We will assist you with expert menu planning, event staffing, event coordination and décor.

On the day of your event, our catering staff will be on-site to set up, stage and serve your event. And at its conclusion, we will break down our equipment, clean up and leave your home or office looking just as it did when we arrived.

fees and charges

The Club Concierge will charge a catering fee based upon the needs of your event. The catering fee will cover your equipment rental, delivery, event set up and break down and travel costs (if applicable).

In addition to the catering fee, hourly service and manager fees will be charged based upon the needs of your event. All catering fees and hourly service charges will be estimated at event consultation and assessed at the conclusion of your event.

All food and beverage provided by the Club Concierge is subject to NC sales tax.

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