



university club catering menu

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GENERAL INFORMATION

private dining rooms, rental fees and minimums

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 room rental charges and 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 consult your event manager for current minimums and rental fees.

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.

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 plan should 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.

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floor plan

dimensions | area

main dining room
34' X 32' X 10' | 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.

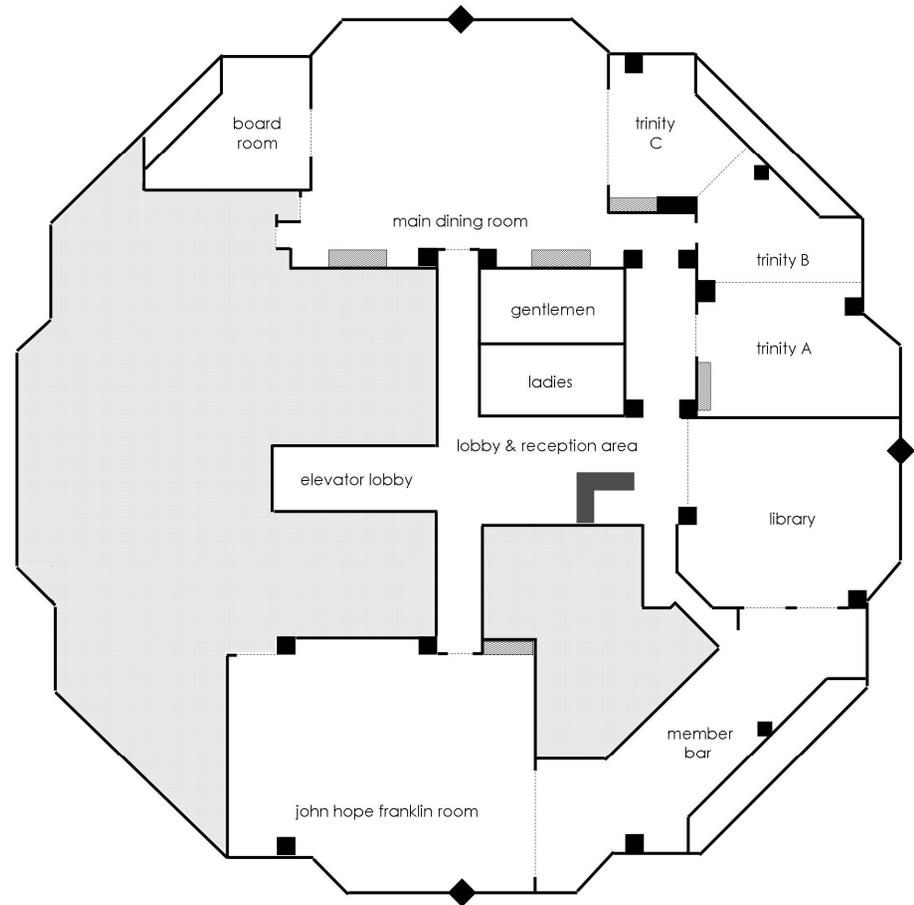
trinity c
220 sq. ft.

library
28' X 25' X 9' | 700 sq. ft.

franklin room
30' X 34' X 9' | 1,000 sq. ft.

recommended capacity by set up

main dining room
board room
trinity a
trinity b
trinity a and b
trinity c
main, board, trinity abc
library
franklin room



	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	72	80	100

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breakfast

While normally not open for breakfast service, the Club will open for private events for morning meetings, retreats, and special occasions. Certain provisions and minimums apply to morning events, please consult your event manager for details.

continental | 12

available for groups of all sizes

freshly baked scones, danishes, muffins and croissants with assorted jams & marmalades
accompanied by sliced seasonal fruit & berries
served with assorted fruit juices, gourmet blend coffee, traditional & herbal teas

all-american | 18

available for groups of 15 or more

scrambled eggs with side of shredded cheeses
french toast wedges with maple syrup
diced hash brown potatoes | smoked bacon and sausage patties
freshly baked scones, danishes, muffins and croissants with assorted jams & marmalades
accompanied by sliced seasonal fruit & berries
served with assorted fruit juices, gourmet blend coffee, traditional & herbal teas

MADE TO ORDER ENHANCEMENTS

chef attended & made to order - \$75 attendant fee

available for groups of 15 or more – chef attendant fee of \$75

omelet bar | 6

toppings include diced peppers, tomato, onion, mushrooms & assorted cheeses
served with diced ham and crumbled bacon

belgian waffles | 8

toppings include chocolate sauce, whipped cream, pecans, strawberries and bananas
Served with maple syrup and powdered sugar

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lunch

BUFFET

classic display | 16

available for groups of 10 or greater

enjoy a spread of our pre-made classic sandwiches

sandwich | *please select up to three*

grilled chicken on sourdough with bacon jam and arugula

roasted eggplant on ciabatta with tahini, pickled radish and feta spread

buffalo chicken wrap with tomato and cucumber mixed greens and ranch

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

pulled pork barbeque sandwich on a hoagie with southern style cole slaw

honey ham and aged cheddar on sourdough

philly cheesesteak with provolone, peppers, onions and mushrooms on hoagie

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

assorted cookies and brownies

university club gourmet blend coffee

assorted traditional and herbal teas

freshly brewed southern iced tea

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BUFFET

perfect pair | 18

available for groups of 20 or greater

duet of savory soup and sumptuous salad station

soup | *please select one*

potato and leek soup | chicken noodle soup

tomato basil soup | beef and barley soup | new england clam chowder

mixed baby field greens & romaine lettuce

thinly sliced grilled chicken breast | grilled shrimp | roasted red peppers

grape tomatoes, cucumbers, shaved carrot, herb croutons, assorted cheeses

balsamic vinaigrette | classic caesar | buttermilk ranch | champagne vinaigrette

served with warm dinner rolls and butter

cake pops and chocolate covered strawberries

university club gourmet blend coffee

assorted traditional and herbal teas

freshly brewed southern iced tea

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BUFFET

crowd pleaser | 23

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*

london broil with mushroom sauce

baked salmon with citrus butter

pan seared chicken with rosemary and garlic

sauteed shrimp and cheddar grits

roasted vegetable polenta

herb roasted whole chicken with jus

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 assorted cakes and pies

university club gourmet blend coffee

assorted 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 basil + lemon

bruschetta with kalamata tapenade

stuffed mushrooms with shallot and dill

vegetable potstickers with ginger chili dip

on the range | 3

braised short rib sliders with pickled veggie slaw

korean fried chicken bites

cocktail meatballs in arrabbiata sauce

chicken satay with peanut sauce

grilled beef brochettes with chimichurri dip

lamb skewers with mint jelly

pulled pork bbq sliders with southern style cole slaw

out at sea | 3.50

chilled jumbo shrimp with spicy horseradish cocktail sauce

miniature crab cakes with dill aioli

seared tuna lettuce wraps with ponzu sauce

shrimp ceviche in tostadas

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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 compote and citrus honey | 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 & cured olives

dipped | 3

chickpea hummus with pita crisps and vegetable crudites for dipping

baked | 6

baked hot crab dip with herbed crostini

spin | 4

spinach and artichoke dip with pita crisps

extravaganza | 27

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



receptions

ACTION STATIONS

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

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carved

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

top round of beef with au jus | 6

certified black angus beef tenderloin peppercorn crusted | 12

baked ham honey glazed | 6

roasted pork loin chili rubbed with chipotle sauce | 7

breast of tom turkey hickory roasted | 6

prime rib roast thyme and oregano | 10

whole chicken herb roasted | 6

roasted leg of lamb mango chutney | 11



receptions

ACTION STATIONS

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

sautéed | 10

chef's specialty shrimp and cheddar scallion grits sautéed to order with creole spices served with andouille, bell pepper, mushroom, scallion and old bay butter

gnocchi | 6.50

handmade gnocchi made to order with accompaniments accompanied by butternut squash, kale, pine nuts, parmesan cheese served with a choice of tomato vodka sauce or sage brown butter sauce

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

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 cabbage slaw

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receptions

DESSERTS

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

sweet spot | 4

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

frosted | 4

assorted mini cupcakes – chocolate, vanilla, sea salt + caramel

enhancement full size cupcakes | 6

decadent | 6

assorted mini desserts including chocolate covered strawberries, mini cake poppers and petit fours

divine | 8

mini tartlets including mixed berry, key lime, apple cinnamon and chocolate truffle

UPGRADED DESSERT STATIONS

available for groups of 50 or more – attendant fee of \$75 applies, 2 hour rental

sundae | 8.50

indulge in our fresh premium ice cream made in small batches and scooped with love provided by our partner Andia's Ice Cream - your choice of 4 flavors, 6 toppings and choice of cups or mini cones – ask your event manager for available flavors

italian ice | 7

indulge in our authentic new york italian ice stand provided by our partner sweetwater. includes one classically dressed server, one vintage cart, classic 1950's music and unlimited favors – ask your event manager for available flavors

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PLATED

For groups of 30 or less, 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. For groups of more than 30, you may allow your guests to select their entrée, but the choices for each guest will be due to the Club along with their corresponding name, no less than 72 hours prior to your event. The Club will print place cards with each guests' entrée selection.

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 old bay cream

potato and leek soup

with crispy fried leeks

mixed greens

with tomato, carrot, cucumbers, croutons and champagne vinaigrette

caesar

classic caesar salad with tender romaine leaves and parmigiano-reggiano

spinach

with shallot, tomato, gorgonzola and pistachio vinaigrette



dinner

PLATED

entrée course | *select up to four*

trumpet mushrooms | 35
with farro, kale and garlic sauce

sweet corn risotto | 35
with asparagus and pecorino romano

pan seared chicken | 35
with fragrant jasmine rice, blistered long beans, and sesame sauce

grilled pork loin | 37
with southern cheddar grits, wilted kale, and granny smith slaw

seared salmon | 35
with sweet potato, shredded brussels sprouts, and lemon sauce

red snapper | 37
with fried plantain and red cabbage slaw, grapefruit, and mojo sauce

grilled teres major steak | 35
with pommes frites and sautéed broccolini

center cut
certified black angus & center cut with pomme puree, asparagus and herb jus
petit center cut | 44 *grande center cut* | 50

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PLATED

Ideal for groups of 30 or more, hosts may choose to offer guests the plated 3-course dinner with our duet plate as the main course.

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duet plates

filet mignon & chicken | 47

duet of filet mignon with herb jus

paired with pan seared chicken breast with rosemary pan sauce

accompanied by the chef's selection of starch & vegetable

filet mignon & salmon | 48

duet of filet mignon with herb jus

paired with salmon finished with beurre blanc

accompanied by the chef's selection of starch & vegetable

filet mignon & jumbo prawns | 50

duet of filet mignon with herb jus

paired with jumbo prawns with garlic sauce

accompanied by the chef's selection of starch & vegetable



dinner

PLATED

dessert | *select one*

milk chocolate mousse with chocolate shavings

blood orange sorbet with whipped cream

new york style cheesecake with berry coulis

dulce de leche crème brûlée, our chef's specialty
available for groups of 50 or less

mocha chocolate bombe with coffee ice cream & espresso chocolate sauce

sliced seasonal fruit and berries with lemon crème fraîche

bananas foster cake with whipped cream

dessert upgrade | 6

additional price per person

bittersweet hot chocolate soufflé with vanilla bean whipped cream and warm chocolate sauce
available for groups of 10 or less

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

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BUFFET

Hosts may present their guests with a custom buffet menu chosen from the options below. Buffet dinner service includes **two** hors d'oeuvres displayed or butler passed, **one** salad green, **one** composed salad, **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 carving station options.

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the summit | 42

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

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butler passed hors d'oeuvres

bruschetta with kalamata tapenade

arancini with basil + lemon

breakfast

salad greens | *please select one*

mixed baby field greens | romaine lettuce | baby spinach

accompanied by assorted salad dressings and toppings

lunch

reception

composed salads | *please select one*

caprese salad with tomato, mozzarella and basil

roasted artichoke salad with olives, roasted peppers and oregano vinaigrette

grilled radicchio with gorgonzola and honey vinaigrette

new potato salad with dill, lemon and chives

dinner

dinner buffet

carving stations | *additional price per person and chef attendant fee of \$75 per buffet*

slow roasted prime rib with horseradish cream | 6

pepper crusted black angus beef tenderloin | 8

roasted leg of lamb with mango chutney | 6

hickory roasted turkey breast with cranberry sauce | 4

chili rubbed pork loin with chipotle sauce | 5

honey glazed baked ham | 4

roasted top round of beef with au jus | 5

beverage



dinner buffet

BUFFET

the summit | continued

entrees | *please select two*
sautéed shrimp and savory grits
herb roasted whole chicken
baked salmon with citrus butter and arugula
roasted vegetable polenta
chicken piccata with spinach
seared snapper with pineapple salsa
adobo grilled chicken
beef medallions with mushroom sauce

sides | *please select two*
herb whipped potatoes | wild rice pilaf | jasmine rice
roasted sweet potatoes | rotini with peas, pesto and grated parmesan
broiled new potatoes with rosemary
green beans with cherry tomatoes and onions
sauteed seasonal vegetables | braised southern style collards
glazed carrots with star anise and cloves
roasted asparagus with lemon and nutmeg (\$1 upcharge)
served with warm dinner rolls and butter

chef's selection of desserts, cakes and pies

university club gourmet blend coffee
assorted traditional and herbal teas
freshly brewed southern iced tea

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NON-ALCOHOLIC BEVERAGES

bottled | *priced per bottle*

soft drinks | 2.50

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

bottled sparkling water | 3.50

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 | 16 per ½ gallon | 32 per gallon

university club gourmet blend regular and decaffeinated coffee

tea pot | 16 per ½ gallon | 32 per gallon

assorted 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 | 7

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

a to z | 9

assorted soft drinks, bottled & sparkling water, fruit juices, freshly brewed iced tea, gourmet blend coffee and 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 | 7

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

call brands | 8

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

premium brands | 9

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

ultra premium brands | 10

maker's mark, chivas regal scotch, tito's 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 vs, kahlua, macallan, sambvca

beers | *priced per bottle*

domestic | 4

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

premium | 6

amstel light, blue moon, corona, guinness, heineken, cbc hop roar, duck rabbit milk stout, lagunitas ipa, sam adams, bell's two hearted, sierra nevada, stella artois, white street kolsch



beverage

HOST BAR

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

bubbly | *priced per bottle*

anna de cordorniu brut, spain	32
la marca prosecco, veneto	32
umberto fiore moscato d'asti, italy	32
veuve clicquot, nv, france	92
moet chandon 'imperial', france	84

luscious | **refreshing** | *priced per bottle*

montpellier chardonnay	32
hess chardonnay, california	42
stags leap chardonnay, napa valley	58
sileni sauvignon blanc, marlborough, new zealand	32
riff pinot grigio, california	32
santa margherita pinot grigio, italy	46
schmitt sohne piesporter michelsburg spatlese, germany	32

subtle | *priced per bottle*

angeline pinot noir, california	32
steele pinot noir, carneros	41

teeming | **robust** | *priced per bottle*

alias merlot, napa valley, california	32
millbrandt brothers blend, columbia valley, washington	35
saint francis merlot, sonoma valley	40
kenwood 'yulupa' cabernet sauvignon, california	32
chateau st. michelle cabernet sauvignon, washington	45
jordan cabernet sauvignon, alexander valley	75

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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 beverage 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.

BYOB | *priced per drink*

club spirits | 9.00

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

university club house white and red wines | 9.00

montpellier chardonnay, kenwood cabernet sauvignon

domestic beer | 5.50

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

premium beer | 7.50

amstel light, blue moon, corona, guinness, heineken, cbc hop roar, duck rabbit milk stout, lagunitas ipa, sam adams, bell's two hearted, sierra nevada, stella artois, white street kolsch

assorted soft drinks | 3.00

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

bottled and sparkling water | 4.00

bottled spring water and sparkling mineral water

fruit juices | 4.00

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

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