



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.

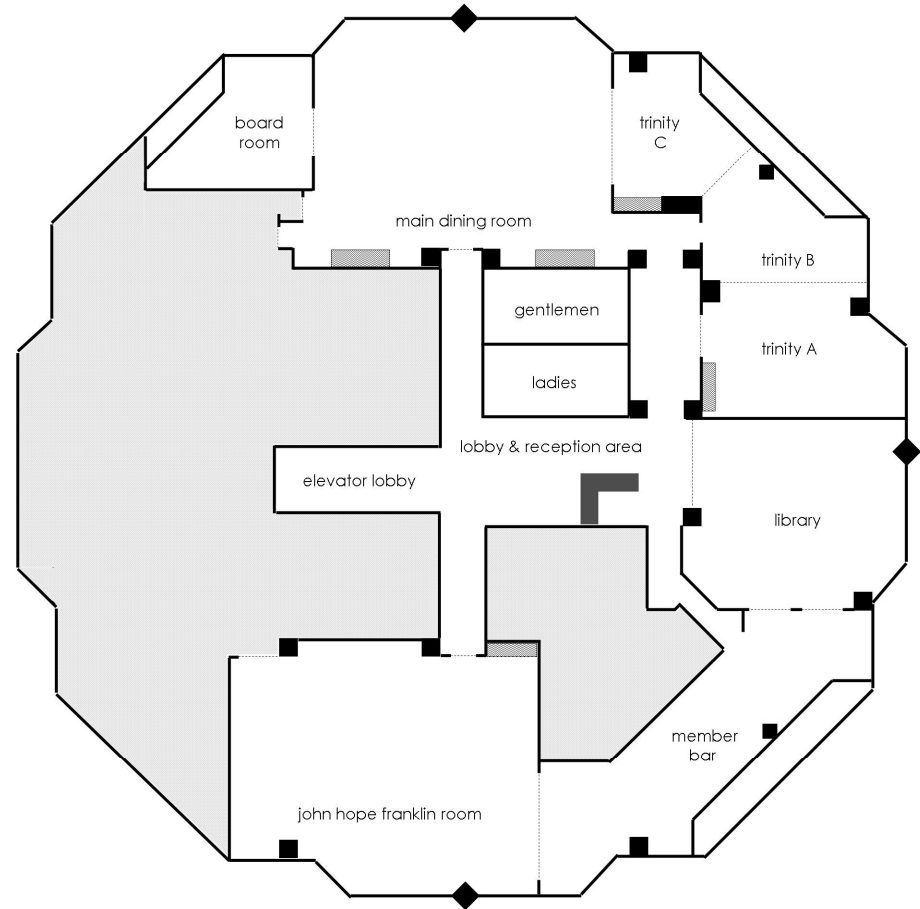
trinity c
220 sq. ft.

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 | 14

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 | 7

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 blueberries
Served with maple syrup and powdered sugar

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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 panini with roasted red pepper, spinach and gouda

falafel sandwich with cucumber, dill and feta on baguette

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

cubano with roast pork, pickles, swiss, mustard, and ham

french dip on hoagie with herb jus, gruyere, and caramelized onions

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*

loaded baked potato soup | chicken noodle soup | butternut squash soup

tomato basil soup | beef, potato, and spinach soup | shrimp bisque

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

petit fours 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 wilted spinach and sautéed onions

baked salmon with lemon caper sauce

pan seared chicken with romesco and herbs

sautéed shrimp and cheddar grits

curried chickpeas with roasted vegetables

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

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receptions

HORS D' OEUVRES

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

in the garden | 2.50

spring rolls with shiitake mushrooms and shoyu dipping sauce

bruschetta with roasted acorn squash and pecorino romano

marinated vegetable skewers with french onion dip

vegetable potstickers with ginger chili dip

on the range | 3

italian beef sliders with roasted peppers and parsley jus

korean fried chicken bites

cocktail meatballs in arrabbiata sauce

jerk chicken sliders with mango slaw and passionfruit bbq sauce

steak & scallion rolls with hoisin dip

lamb meatballs with tzatziki sauce

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

phyllo shrimp with garlic aioli

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HORS D' OEUVRES

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

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

white bean dip with pita crisps and vegetable crudites for dipping

spiced | 4

chorizo pepper dip with tortilla chips and roasted chillis

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

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ACTION STATIONS

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

carved

stations accompanied by sliced parker house 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 | 8

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 | 7

roasted leg of lamb mango chutney | 11

black pepper brisket with alabama white sauce | 8

whole roasted salmon with lemon and dill | 9

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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

grilled | 7.50

grilled cheese and soup shooters grilled to order with sour dough bread, cheddar, american, gouda, pimento cheese, caramelized onions, and tomato basil soup shooters

pressed | 8

cubanos made to order with accompaniments
roast pork, ham, swiss, house made pickles, mustard, and media noche rolls

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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, cream puffs 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 | 9

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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dinner

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

roasted pumpkin bisque

with maple crème and toasted pumpkin seeds

mixed greens

with tomato, carrot, cucumbers, croutons and champagne vinaigrette

caesar

classic caesar salad with tender romaine leaves and parmigiano-reggiano

blue sky salad

local lettuces with toasted walnuts, apple, roasted butternut squash, pomegranate seeds, and tahini-maple dressing

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PLATED

entrée course | *select up to four*

sweet potato curry | 35
with coconut milk, jasmine rice, spinach, toasted coconut

roasted vegetable linguini | 35
root vegetables, creamy garlic sauce, linguini

pan seared chicken | 35
with pumpkin gratin, haricots verts, shallot pan sauce

grilled pork chop | 37
with acorn squash, wilted savoy cabbage, apple cider jus

seared salmon | 35
with parsnip puree, winter squash, cranberry sauce

nc trout | 37
with lentil rice, seasonal vegetables

braised short rib | 35
with creamy polenta, roasted squash, red wine reduction

center cut
certified black angus & center cut with sautéed root vegetables, swiss chard, burgundy reduction
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 burgundy reduction
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 burgundy reduction
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 burgundy reduction
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 blueberry yogurt dip & toasted granola

apple cardamom crumble with spiced 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.

the summit | 42

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

butler passed hors d'oeuvres

pumpkin honey crescents with walnut butter

zucchini lemon ricotta fritters

salad greens | *please select one*

mixed baby field greens | romaine lettuce | baby spinach

accompanied by assorted salad dressings and toppings

composed salads | *please select one*

caprese salad with tomato, mozzarella and basil

roasted mushroom and farro salad with red pepper and ricotta salata

bacon, pear & gorgonzola salad with apricot vinaigrette

pesto pasta salad with farfalle, sun dried tomatoes, red onion and parsley

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 | 5

roasted top round of beef with au jus | 5

peppered brisket with bama white sauce | 7

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BUFFET

the summit | continued

entrees | *please select two*

sautéed shrimp and savory grits | herb roasted whole chicken
baked salmon with garlic butter | sweet potato curry with spinach & coconut
chicken margherita | chicken roulade with kale & pine nuts
beef medallions with mushroom sauce

featured holiday favorites: roasted turkey with sage butter
rosemary & fennel roasted duck (\$2 upcharge) | honey glazed ham

sides | *please select two*

herb whipped potatoes | wild rice pilaf | jasmine rice
roasted sweet potatoes | penne with roasted tomato ragu
broiled new potatoes with rosemary | green beans with cherry tomatoes and onions
sauteed seasonal vegetables | braised southern style collards
glazed butternut squash with allspice and black peppercorn
roasted asparagus with lemon and nutmeg (\$1 upcharge)

featured holiday favorites: southern style stuffing with sausage & mushrooms | candied yams
green bean casserole | cornbread casserole | sweet potato casserole
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, tito's vodka, bombay gin, bacardi black label rum, cuervo gold tequila, seagram's v.o.

ultra premium brands | 10

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 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 |
| sea glass pinot noir, santa barbara | 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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