



*University
Club
Catering
Menu*

**FALL
&
HOLIDAY
2020**





General Info

PRIVATE ROOMS, RENTAL FEES, AND MINIMUMS

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

MENU PLANNING

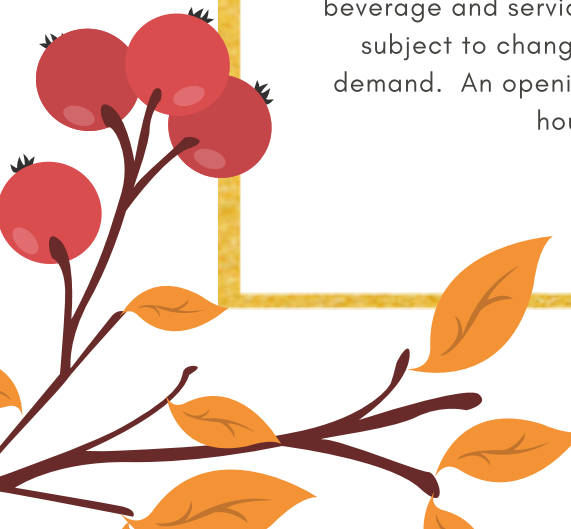
All parties of fifteen or more guests are required to select a limited menu. The options offered in this catering menu are available for your consideration. We would also be delighted to create a customized menu to accommodate your personal preferences. To allow adequate preparation time, menu plan should be completed between 2-4 weeks in advance.

GUARANTEES + GUEST COUNT

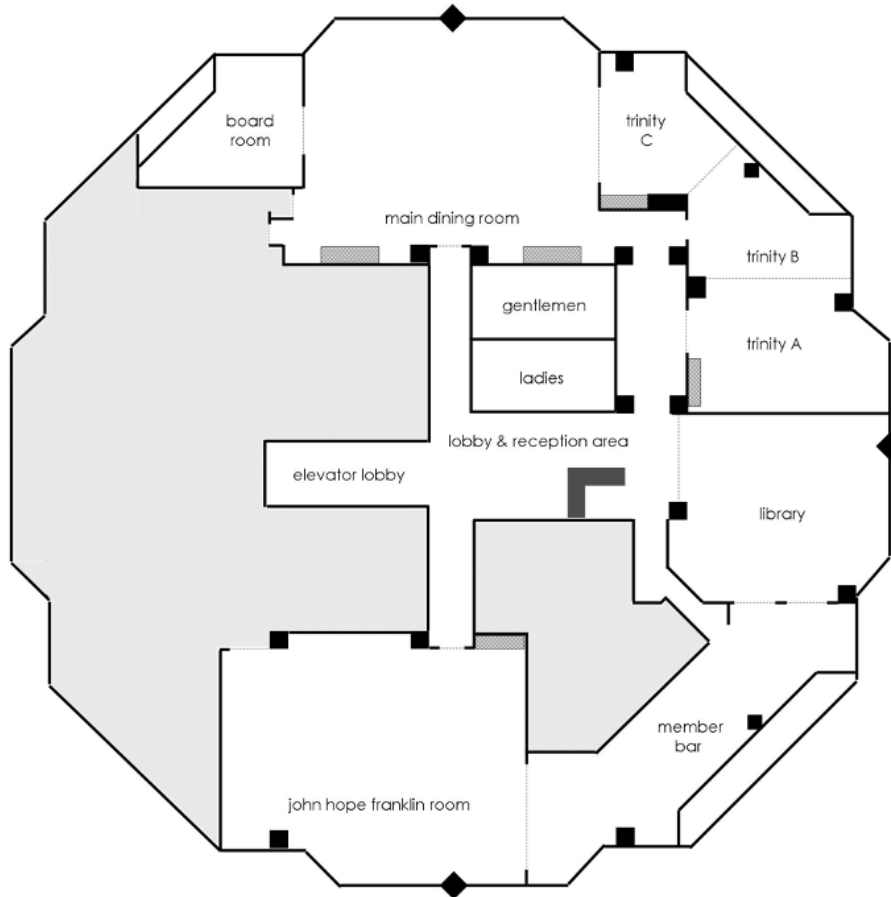
The guaranteed number of guests is required 72 hours prior to the event. If no guarantee is received, the number of guests indicated on the banquet event order will be considered the final number to be charged. The host is financially responsible for the number guaranteed, even if attendance falls below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

CHARGES + 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.



Floor Plan



DIMENSIONS

Main Dining Room: 34' x 34' x 10' | 1,100 square feet

Board Room: 210 square feet

Trinity A: 400 square feet

Trinity B: 300 square feet

Trinity A + B: 700 square feet

Trinity C: 220 square feet

Library: 28' x 25' x 9' | 700 square feet

Franklin Room: 30' x 34' x 9' | 1,000 square feet



Breakfast

PLATED OPTIONS

Individually Plated & Served
Minimum Order of 10 Portions Please

Continental - Freshly Baked Scones,
Danishes, Muffins, and Croissants
with Assorted Jams + Marmalades
Served with Sliced Seasonal Fruit + Berries, \$14
* Vegetarian *

Tuscan - Frittata with Tomatoes,
Spinach, Mozzarella, and Italian Sausage
Served with Yogurt Parfait
with Seasonal Berries + Housemade Granola, \$16

All-American - Scrambled Eggs
and French Toast Wedges with Maple Syrup
Served with Diced Hash Brown Potatoes,
Applewood Smoked Bacon,
and Sliced Seasonal Fruit + Berries, \$18

All Breakfast Options Include:
Chilled Fruit Juices
Counter Culture Gourmet Blend Coffee
Assorted Tazo Hot + Herbal Teas

PLEASE ASK US FOR ATTENDED BREAKFAST BUFFET OPTIONS





Meetings

SNACK OPTIONS

Individually Portioned and Displayed
Minimum Order of 10 Portions Please

Vanilla Yogurt + Seasonal Fruit Parfaits with Granola, \$4
* Vegetarian *

Sliced Seasonal Fruit Cup, \$3
* Vegan *

Chickpea Hummus with Lemon + Pita Crisps, \$4
* Vegan *

UC Signature Potato Chips with Ancho Aioli, \$3
* Vegetarian *

Smoked Pork Sliders with Cole Slaw on Hawaiian Roll, \$3

Sweet Corn Hush Puppies with Honey Butter, \$3
* Vegetarian *

Chocolate Chip Cookies, \$3
* Vegetarian *

Chocolate Chip Cookies & Brownies, \$5
* Vegetarian *





Beverages

NON-ALCOHOLIC OPTIONS

Individually Bottled and Displayed
Priced per Bottle/Can Consumed

Assorted Soft Drinks
Coke, Diet Coke, Sprite, Ginger Ale, Club Soda
\$2.50

Assorted La Croix Sparkling Water, \$2.50

Bottled Sparkling Mineral Water, \$3.50

Assorted Fruit Juices - Apple, Cranberry, Pineapple, \$3

Counter Culture UC Blend Coffee, Regular + Decaf, \$3.50
* Ordered + Served Individually *

Freshly Brewed Iced Tea, Unsweetened + Sweetened, \$2
* Ordered + Served Individually *

Tazo Traditional and Herbal Hot Tea, \$3.50
* Ordered + Served Individually *

Complimentary Bottled Water Provided for Meetings & Events





Plated Lunches

LUNCH DETAILS

Two Course Plated Lunch
with Custom Printed Table Menus at Each Seat

Entree Course
select 1-4 from options provided

Dessert Course
select 1-2 from options provided

French Rolls with Butter (on side)

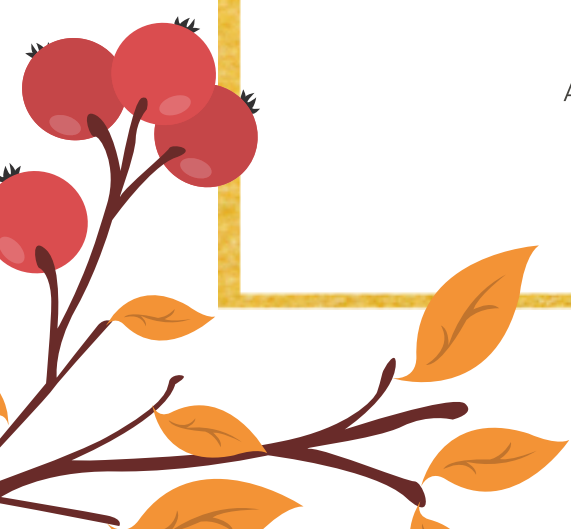
Coffee, Hot Tea, and Iced Tea included

Available for Table-side Ordering for Groups of 30 or Less. For groups of 30 or more, orders must be received 72 hours prior to event date. Complimentary custom place cards with guests' names and corresponding selections will be printed and available for guests to pick up upon arrival.

Prices for 2-course Plated Lunches correspond with the price listed by each entrée.

20% Service Charge and 7.5% NC Sales Tax assessed on all food & beverage.

PLEASE ASK US FOR
ATTENDED LUNCH BUFFET OPTIONS
AVAILABLE DURING THE CURRENT PHASE
AS PER NC DHHS GUIDELINES





Plated Lunch Options

ENTRÉE OPTIONS

Soup + Salad Combo - Cup of Tomato Basil Soup
Served with Mixed Baby Greens Salad with Tomato,
Cucumber, and Dijon Vinaigrette, \$15
* Vegan *

Classic Caesar Salad with Tender Romaine Leaves,
Parmigiano-Reggiano and Herbed Croutons
with Choice of Grilled Chicken or Blackened Shrimp, \$17

University Club Sandwich -Triple Decker of Turkey, Bacon,
Lettuce, Tomato + Mayo on Toasted White Bread
with Choice of Chips, Fries, or Seasonal Fruit, \$17

Black Angus Half Pound Burger with Choice of Cheese,
Lettuce, Tomato + Red Onion on a Brioche Bun
with Choice of Chips, Fries, or Seasonal Fruit, \$19

Blackened Chicken with Roasted Peppers + Onions,
Provolone, and Garlic Herb Mayo on a Toasted Hoagie Roll
with Choice of Chips, Fries, or Seasonal Fruit, \$18

Roasted Butternut Gnocchi with Spinach,
Mushrooms, Sage Brown Butter, and Pecorino, \$19
* Vegetarian *

Signature Shrimp + Grits with Poblano,
Smoky Chorizo, Creminis, and Scallion, \$20
* Gluten Free *





Plated Lunch Options

DESSERT OPTIONS

Chef's Seasonal Sorbet
* Vegan, Gluten Free *

New York Style Cheesecake with Berry Coulis
* Vegetarian *

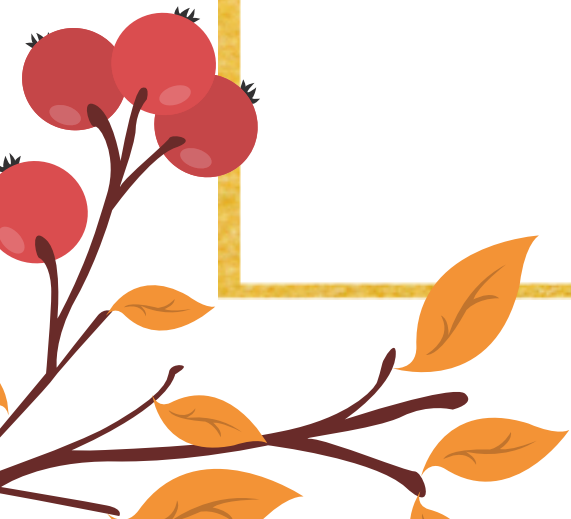
Sliced Seasonal Fruit + Berries with Blueberry Yogurt Dip
* Vegetarian, Gluten Free *

Chocolate Layer Cake with Ganache
* Vegetarian, Gluten Free *

Signature Carrot Cake with Cream Cheese Frosting
* Vegetarian *

Tiramisu with Espresso Chocolate Sauce
* Vegetarian *

Key Lime Pie
* Vegetarian *





Receptions

HORS D'OEUVRES OPTIONS

Individually Plated and Displayed
Minimum Order of 10 Portions Please

Vegetable Potstickers with Ginger Chili Dip, \$4
* Vegan *

Pimento Cheese Arancini, \$4
* Vegetarian *

Sweet Corn Hushpuppies with Honey Butter, \$4
* Vegetarian *

Thai Chicken Lettuce Wraps
with Pickled Vegetables + Chili Sauce, \$5
* Gluten Free *

Smoked Pork Slider with Creamy Cole Slaw on Hawaiian Roll, \$5

Grilled Beef Skewers with Pee Wee Potato + Chimichurri, \$5
* Gluten Free *

Seared Ahi Tuna on Wonton Crisp with Pickled Ginger + Soy, \$6

Chilled Jumbo Shrimp Cups with Brandied Cocktail Sauce, \$6
* Gluten Free *

Mini Crab Cakes with Caper Remoulade, \$6





Receptions

ATTENDED STATIONS

Chef Attended + Served by University Club Staff
Attendant Fee of \$75.00 per Station
Minimum of 20 people please

Shrimp + Grits Station, \$12
Sautéed to Order with Smoky Chorizo, Cremini Mushrooms,
Scallions, Poblanos, and Cheddar Grits

Gnocchi Station, \$8
Made to Order with Butternut Squash, Kale, and Parmesan
Served with Tomato Vodka Sauce or Sage Brown Butter Sauce

Pasta Station, \$9
Tossed to Order with Penne + Tri-Colored Cheese Tortellini,
Served with Sun Dried Tomatoes, Pesto, Mushrooms, and EVOO,
Available with Choice of Two Sauces:
Parmesan Double Cream | Tomato Marinara | Vodka | Arrabbiata

Carving Stations, pricing listed below
Served with Sliced Rolls + Chef's Selection of Condiments
Whole Roasted Turkey with Cranberry Sauce, \$7
Oven Roasted Pork Shoulder with Apricot Chutney, \$8
Honey Glazed Ham with Dijon Mayo, \$9
Prime Rib Roast with Horseradish Cream + Herb Jus, \$11
Beef Tenderloin with Horseradish Cream + Herb Jus, \$13





Plated Dinners

DINNER DETAILS

Three Course Plated Dinner
with Custom Printed Table Menus at Each Seat

First Course

select 1-2 from options provided

Entree Course

select 1-4 from options provided

Dessert Course

select 1-2 from options provided

French Rolls with Butter (on side)

Coffee, Hot Tea, and Iced Tea included

Available for Table-side Ordering for Groups of 30 or Less. For groups of 30 or more, orders must be received 72 hours prior to event date. Complimentary custom place cards with guests' names and corresponding selections will be printed and available for guests to pick up upon arrival.

Prices for 3-course Plated Dinners correspond with the price listed by each entrée.

20% Service Charge and 7.5% NC Sales Tax assessed on all food & beverage.





Plated Dinner Options

FIRST COURSE OPTIONS

Mixed Baby Field Greens with Cucumber, Tomato,
Dried Cranberries, and Dijon Vinaigrette
* Vegan, Gluten Free *

Spinach Salad with Red Onion, Tomato, Carrot,
Cucumber, and Toasted Sesame Dressing
* Vegan, Gluten Free *

Classic Caesar Salad with Tender Romaine Leaves,
Parmigiano-Reggiano, and Herbed Croutons

Signature She Crab Soup with Roasted Shallot Oil
* Gluten Free *

Roasted Butternut Chowder with Chili Roasted Walnuts
* Vegetarian, Gluten Free *

Potato Leek Soup with Chive Oil
* Vegetarian, Gluten Free *





Plated Dinner Options

ENTRÉE OPTIONS

Pan Seared Oyster Mushroom "Scallops"
with Snow Pea Succotash and Piquillo Pepper Sauce, \$38
* Vegan, Gluten Free *

Roasted Mushroom and Spinach Pappardelle with Asparagus,
Pecorino, and Sun Dried Tomato Cream Sauce, \$38
* Vegetarian, Gluten Free *


Oven Roasted Chicken Breast with Roasted Root Vegetables,
Steamed Asparagus, and Herb Jus, \$38
* Gluten Free *

Grilled Salmon with Fall Squash,
Turnip Purée, and Chorizo Vinaigrette, \$38
* Gluten Free *

Pan Seared Snapper with Roasted Pepper Orrechiette
and Sautéed Seasonal Vegetables, \$40

Braised Beef Short Rib with Leek Risotto,
Cremini, Wilted Greens, and Burgundy Jus, \$38
* Gluten Free *

Grilled Black Angus Petit Filet Mignon
with Garlic Mashed Potatoes, Sautéed Green Beans,
and Caramelized Onion Sauce, \$42
* Gluten Free *





Plated Dinner Options

DESSERT OPTIONS

Chef's Seasonal Sorbet
* Vegan, Gluten Free *

New York Style Cheesecake with Berry Coulis
* Vegetarian *

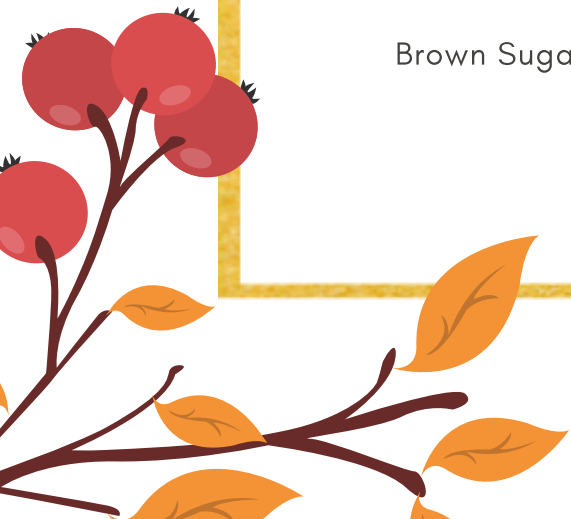
Sliced Seasonal Fruit with Blueberry Yogurt Dip
* Vegetarian, Gluten Free *

Tiramisu with Espresso Chocolate Sauce
* Vegetarian, Gluten Free *

Signature Carrot Cake with Cream Cheese Frosting
* Vegetarian *

Chocolate Layer Cake with Ganache
* Vegetarian *

Brown Sugar Apple Tartlet with Spiced Whipped Cream
* Vegetarian *





Buffet Dinners

DINNER DETAILS

Chef Attended + Served by University Club Staff

Attended Buffet + Service Fee of \$100

Minimum of 20 People please

\$46 per person

Plated Hors D'oeuvres

Pimento Cheese Arancini (vegetarian)

Grilled Beef Skewers with Pee Wee Potato + Chimichurri

Starters

select 1 from options provided

Entrées

select 1-2 from options provided

Side Dishes

select 1-2 from options provided

Desserts

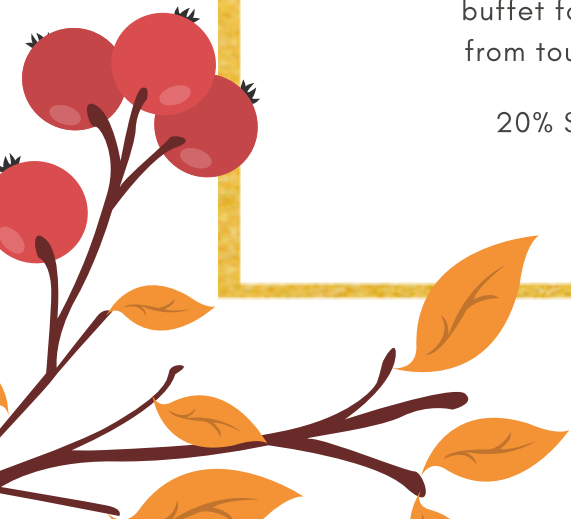
Chef's Choice of Cakes + Pies

Includes Rolls with Butter (on side)

Coffee, Hot Tea, and Iced Tea included

Guests may access the buffet in an organized one-table-at-a-time fashion. Club staff will serve from the buffet for each guest, as guests are discouraged from touching any utensils or sharing equipment.

20% Service Charge and 7.5% NC Sales Tax assessed on all food & beverage.





Buffet Dinners

MENU OPTIONS

STARTERS

New England Clam Chowder | Chicken Noodle Soup
Vegetarian: Tomato Basil Soup | Potato Leek Soup
Mixed Greens + Spinach with Assorted Dressings + Toppings
Kale Salad with Apple, Cranberries, Tomato + Dijon Vinaigrette
Roasted Vegetable Salad with Butternut Squash, Feta + Walnuts

ENTRÉES

Pan Seared Chicken with Wilted Spinach + Mushroom Sauce
Southern Style Chicken + Dumplings
Traditional Turkey with Sage Stuffing + Gravy
Pan Seared Snapper with Citrus Vinaigrette
Roasted Salmon Piccata
Shrimp + Grits with Chorizo, Peppers, Mushrooms + Shallot
Roasted Pork Loin with Mustard Glaze and Rosemary
Marinated Flank Steak with Herb Relish
Beef Medallions with Red Wine + Mushroom Sauce
Vegetarian: Cheese Tortellini with Tomato Cream Sauce + Herbs

SIDE DISHES

Buttered Green Beans (Vegetarian)
Oven Spiced Carrots (Vegan)
Sautéed Seasonal Vegetables (Vegan)
Herb Roasted New Potatoes (Vegan)
Garlic Mashed Yukon Gold Potatoes (Vegetarian)
Honey Roasted Yams (Vegetarian)
Macaroni + Cheese (Vegetarian)
Rice Pilaf (Vegan)
Orrechiette with Roasted Peppers + Walnut Pesto (Vegetarian)





Bar Service

HOST + CASH BAR

The University Club host and cash bars allow guests to order alcoholic and non-alcoholic beverages from a private bar set up in their event space. All beverage charges are based on consumption and are assessed 20% gratuity and 7.5% sales tax. The Club assesses a one-time fee of \$50 per host bar set up and \$75 per cash bar set up.

SPIRITS, priced per drink

CLUB BRANDS, \$7 - Early Times, Scorseby Scotch, Bowmans 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

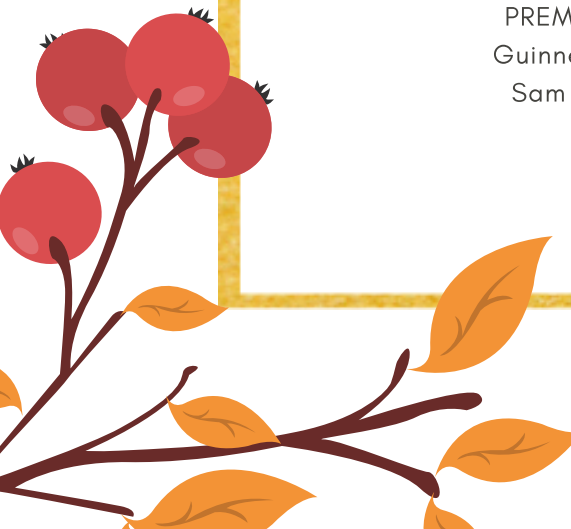
PREMIUM BRANDS, \$9 - Wild Turkey, Dewars Scotch, Tito's Vodka, Bombay Gin, Bacardi Black Label Rum, Cuervo Gold Tequila, Seagram's V.O.

ULTRA PREMIUM BRANDS, \$10 - Maker's Mark, Chivas Regal Scotch, Ketel One Vodka, Bombay Sapphire Gin, Mount Gay Rum, 1800 Silver Tequila, Crown Royal

BEERS, priced per bottle

DOMESTIC, \$4- Bud Light, Coors Light, Michelob Ultra, Miller Lite, Yuengling Lager, O'Doul's

PREMIUM, \$6 - Amstel Light, Blue Moon, Corona, Guinness, Heineken, CBC Hop Roar, Lagunitas IPA, Sam Adams, Bell's Two Hearted, Sierra Nevada, Stella Artois, White Street Kolsch





Bar Service

HOST + CASH BAR

SPARKLING WINE, priced per bottle

- Anna de Codorniu Brut, Spain \$36
- Avissi Prosecco, Veneto \$36
- Umberto Fiore Moscato d'Asti, Italy \$36
- Mumm 'Brut Prestige' Cuvee, Napa Valley \$50
- Moet Chandon 'Imperial,' France \$84
- Veuve Clicquot NV, France \$95

WHITE WINE + ROSÉ, priced per bottle

- Montpellier Chardonnay, California \$36
- Hess Chardonnay, Napa Valley \$48
- Stags Leap Chardonnay, Napa Valley \$60
- Sileni Sauvignon Blanc, Marlborough, New Zealand \$36
- Duckhorn Sauvignon Blanc, Napa Valley \$50
- Riff Pinot Grigio, Italy \$36
- Santa Margherita Pinot Grigio, Italy, \$46
- Schmitt Sohne Piesporter Michelsburg Spatlese, Germany \$36
- Bieler Pere + Fils Sabine Rosé, Aix-en-Provence, France \$36

RED WINE, priced per bottle

- Angeline Pinot Noir, Sonoma County \$36
- Sea Glass Pinot Noir, Santa Barbara \$41
- Alias Merlot, Napa Valley \$36
- Saint Francis Merlot, Sonoma Valley \$42
- Milbrandt Brothers Blend, Columbia Valley \$36
- Franciscan 'Magnificat' Red Blend, Napa Valley \$75
- Kenwood Yulupa Cabernet Sauvignon, Sonoma \$36
- Chateau St. Michelle Cabernet Sauvignon, Columbia Valley, \$48
- Fisticuffs Cabernet Sauvignon, Napa Valley \$50
- Jordan Cabernet Sauvignon, Napa Valley \$86

** For CASH BARS, wine service is offered by the glass and bottle **

