

# Dinner Entrées

Please select **ONE** entrée for your entire party from the Poultry, Seafood, Pork & Beef, and Vegetarian choices listed below. All dinner entrées include:

- your choice of soup du jour OR a House Salad (a Specialty Salad may be substituted for an additional charge)
- Chef's selection of vegetable and potato/starch
- banquet beverages (including coffee, tea, iced tea, milk, and soft drinks); rolls & butter

## Poultry

- Grilled Rosemary-Garlic Chicken** .....\$20.95  
*A breast of chicken, lightly seasoned with herbs, grilled and topped with roasted tomatoes and mushroom sauce.*
- Chicken Saltimbocca** .....\$21.95  
*A sautéed breast of chicken topped with prosciutto ham, sage, and Fontina cheese, and topped with a sauce velouté.*
- Michigan Cherry Chicken** .....\$21.95  
*Chicken breast stuffed with seasoned bread crumbs, macadamia nuts, and Michigan dried cherries, topped with cherry velouté sauce.*
- Asparagus & Boursin Chicken**.....\$21.95  
*A tender chicken breast, stuffed with asparagus and Boursin cheese, topped with a roasted tomato cream.*
- Georgia Chicken**.....\$21.95  
*A tender chicken breast, crusted in chopped pecans, and served with roasted peach and cranberry relish.*
- Chicken Scaloppini Doré**.....\$22.50  
*A tender breast of chicken, dusted with flour, washed in egg, and sautéed in butter, topped with a delicate white wine, cream, and butter reduction and capers.*

## Seafood

- Cherry Pecan Whitefish**.....\$22.95  
*Fresh Great Lakes whitefish coated with pecans and Michigan dried cherries, baked and topped with a sage beurre blanc.*
- Maple-Glazed Atlantic Salmon** .....\$23.95  
*Broiled fresh salmon, brushed with real maple syrup and topped with Fuji apple relish.*
- Stuffed Orange Roughy**.....\$24.95  
*Fresh Orange Roughy stuffed with tender lump crab meat and spinach and finished with chive lemon sauce.*
- Golden Sea Bass** .....\$26.95  
*Sea bass, marinated in a soy-ginger sauce, pan seared and baked, served with lemon risotto.*

## Pork & Beef

- Herb-Crusted Pork Loin**..... \$22.95  
*Herb-roasted loin of pork served with an apple and fig compote and a pork jus.*
- Flank Steak**..... \$23.95  
*Flank steak, marinated in herbs, garlic, and olive oil, then grilled, thinly sliced, and topped with a shallot-mushroom demi-glace.*
- Roast Prime Rib of Beef** ..... \$24.95  
*Twelve-ounce portion of Angus prime rib of beef, seasoned and slow-roasted to perfection; served au jus with horseradish cream.*
- New York Strip Steak**..... \$28.95  
*Twelve-ounce Angus New York strip steak, grilled to perfection and topped with blue cheese crumbles and a burgundy demi-glace.*
- Grilled Ribeye Steak**..... \$28.95  
*Twelve-ounce ribeye steak, grilled to perfection, and topped with a wild mushroom ragout.*
- Grilled Filet of Beef**..... \$30.95  
*Eight-ounce filet mignon, lightly seasoned and grilled to perfection, then finished with a blackberry red wine drizzle.*
- Sliced Roast Tenderloin of Beef** ..... \$30.95  
*Eight-ounces of herb-roasted tenderloin, cooked to perfection, freshly carved and topped with a mushroom bordelaise sauce.*

### Combination Plates

Pair four ounces of tender filet mignon or beef tenderloin with your choice of any poultry or seafood entrée for \$31.95.  
Pair with a lobster tail for Market Price.

### Shrimp Combination Plate

Add three broiled shrimp to any entrée for \$5.95.

# Dinner Entrées (cont'd)



## Vegetarian

**Gemelli Pasta Primavera**..... \$18.50  
*Steamed fresh seasonal vegetables, blended in a roasted tomato sauce and served over gemelli pasta, then topped with freshly grated Parmesan cheese.*

**Stuffed Acorn Squash**..... \$18.75  
*A wedge of acorn squash, stuffed with shiitake mushroom and asparagus risotto and baked, then drizzled with a balsamic reduction and Parmesan cheese.*

**Tofu with Curried Couscous**..... \$18.95  
*Soy-glazed tofu and currants tossed with curried couscous and a hint of mint oil.*

**Vegetarian Pastry Puff**..... \$19.50  
*Broccoli, cauliflower, mushrooms, carrots, zucchini, and asparagus blended with herbed bread crumbs and grated cheeses, then baked in a puff pastry shell; topped with a lemon beurre blanc.*

**Grilled Vegetable Medley**..... \$19.95  
*An assortment of grilled vegetables topped with a balsamic drizzle, accompanied by barley risotto tossed with a corn and basil pesto drizzled with a smoked onion chipotle sauce.*

**Portobello Mushroom Ravioli**..... \$20.50  
*Tender ravioli stuffed with Portobello mushrooms, sprinkled with artichokes, roasted peppers and fresh basil, topped with an herb mornay sauce.*

## Customize Your Dinner

At the University Club, our goal is to meet your foodservice needs in every way. Please let us know if we can serve you in any of the following ways.

### Special Dietary Needs

If someone in your group requires a vegetarian, low-sodium, low-fat or other specialized meal, please advise your catering representative in advance and we will provide an alternate selection for these individuals at no additional charge.

### Choice of Four Menu

For parties of 25 people or less, we offer a special "Choice of Four" menu, featuring the Chef's selection of one poultry, beef, seafood, and vegetarian entrée.

Your guests will each be presented with an attractively prepared menu describing these four selections, and are able to order the entrée of their choice. Three pricing tiers are available, and a charge of \$50 applies. Ask your catering representative for details.

### Combo Entrées

If you can't decide on a single entrée, consider offering a combination of entrées to your guests. The "Combo" option provides smaller portions of two entrées on one plate. The charge will be the cost of the higher priced entrée, plus \$1. Ask your catering representative to design a creative combination plate for your event.

### Don't See What You Want?

After reviewing our standard selections, if you don't see what you had in mind, please let us know. Your catering representative can discuss your objectives with our creative and talented culinary staff and provide you with a proposal designed especially for you. This includes theme meals, ethnic dishes, and other special requests.

# Dinner Buffets

## Served Salad Option

\$29.95 per person/Minimum guarantee of 50 people  
(Add soup for \$1.95 per person)

Select **ONE** salad from the list below  
to be served to every attendee:

### Tossed Garden Salad

Fresh Mixed Greens with Toppings & Choice of One Dressing

### University Club Caesar Salad

Fresh Romaine Lettuce with Garlic Croutons, Grape Tomatoes,  
Grated Parmesan Cheese & Caesar Dressing

### Spinach Salad

Fresh Baby Spinach, Candied Pecans, Red Onions,  
Michigan Dried Cherries & Honey-Mustard Vinaigrette

### Mesclun Salad

Mesclun Greens, Gorgonzola Cheese, Candied Walnuts,  
Mandarin Oranges & Raspberry Vinaigrette

### Fuji Apple Salad

Romaine Lettuce, Walnuts, Fuji Apple Morsels,  
White Cheddar Cheese, Vanilla Bean Chardonnay Dressing

## Salad Buffet Option

\$31.95 per person/Minimum guarantee of 50 people  
(Add soup for \$1.95 per person)

Select **THREE** salads from the list below:

Seasonal Fresh Fruit Bowl • Chilled Italian Pasta Salad  
Mushroom & Artichoke Salad • Redskin Potato Salad  
Coleslaw • Cheese Tortellini Salad • Greek Pasta Salad

Select **ONE** salad from the list below:

### Tossed Garden Salad

Fresh Mixed Greens with Toppings & Assorted Dressings

### University Club Caesar Salad

Fresh Romaine Lettuce with Garlic Croutons, Grape Tomatoes,  
Grated Parmesan Cheese & Caesar Dressing

### Spinach Salad

Fresh Baby Spinach, Candied Pecans, Red Onions,  
Michigan Dried Cherries & Honey-Mustard Vinaigrette

### Mesclun Salad

Mesclun Greens, Gorgonzola Cheese, Candied Walnuts,  
Mandarin Oranges & Raspberry Vinaigrette

### Fuji Apple Salad

Romaine Lettuce, Walnuts, Fuji Apple Morsels,  
White Cheddar Cheese, Vanilla Bean Chardonnay Dressing

## Both Options Also Include:

Your choice of **THREE** entrées from the list below:  
(select a fourth entrée for \$2.50 per person)

Chicken Scallopine Doré, Lemon-Caper Butter Sauce  
Rosemary-Garlic Chicken, Wild Mushroom Sauce  
Roast Pork Loin with an Apple-Fig Compote, Pork Jus  
Grilled Marinated Flank Steak, Shallot-Mushroom Sauce  
Roast Prime Rib of Beef, au jus  
Baked Great Lakes Whitefish, Champagne-Lemon Sauce  
Maple-Glazed Atlantic Salmon, Fuji Apple Relish  
Gemelli Pasta with Asparagus, Tomatoes, Parmesan Sauce  
Portobello Mushroom Ravioli

Each of the following:

Bakery Fresh Rolls with Butter  
Chef's Choice of Starch & Vegetable  
Choice of Coffee, Tea, Iced Tea, Milk & Soft Drinks

Your choice of **THREE** dessert selections from the list below:

Traditional Apple or Cherry Pie  
Carrot Cake with Cream Cheese Frosting  
New York Style Cheesecake with Fresh Strawberries  
Black Forest Torte  
Rich Gourmet Brownies  
White Chocolate Mousse

# Dinner Buffets (cont'd)



## Comfort Food Buffet

Tossed Garden Salad with Dressings  
Cole Slaw  
Potato Salad  
Baked Chicken Quarters  
Meat Loaf  
Macaroni & White Cheddar Cheese  
Beer-Battered Cod with Lemon & Tartar Sauce  
Green Beans  
Fresh Broccoli & Carrots  
Garlic Mashed Potatoes  
Corn Muffins & Rolls  
Apple Pie, Pumpkin Pie & Chocolate Torte  
Choice of Coffee, Tea, Iced Tea, Milk & Soft Drinks

**\$27.95 per person/Minimum guarantee of 50 people**  
(Add soup for \$1.95 per person)

## Italian Buffet

Antipasto Platter of Grilled Vegetables with Balsamic Vinaigrette,  
Kalamata Olives, Artichokes, Mushrooms, & Provolone Cheese  
Caesar Salad  
Orzo Pasta Salad with Roasted Vegetables  
Chicken Parmesan with Marinara Sauce  
Eggplant Rouladen with Vegetable Cream  
Traditional Meat Lasagna  
Gemelli Pasta with Alfredo Sauce  
Fried Calamari  
Sautéed Zucchini and Tomatoes  
Garlic Breadsticks & Rolls  
Tiramisu, Italian Cream Torte & Biscotti  
Choice of Coffee, Tea, Iced Tea, Milk & Soft Drinks

**\$28.95 per person/Minimum guarantee of 50 people**  
(Add soup for \$1.95 per person)

## Tex-Mex Buffet

Tossed Garden Salad with Chipotle Dressing  
Tex-Mex Taco Salad  
Cheese Enchiladas  
Ground Beef Taco Bar with Hard & Soft Shells and Toppings:  
(Guacamole, Salsa, Lettuce, Cheese, Sour Cream)  
Chicken Fajitas, with Peppers and Onions  
Confetti Corn  
Red Beans & Onions  
Southwestern Rice  
Chips & Salsa  
Chocolate-Dipped Churros  
Crème Brûlée Cheesecake  
Choice of Coffee, Tea, Iced Tea, Milk & Soft Drinks

**\$28.95 per person/Minimum guarantee of 50 people**  
(Add soup for \$1.95 per person)