

Banquet & Catering Services



U NIVERSITY
Club
MICHIGAN STATE UNIVERSITY

Thank You!

Thank you for considering the University Club as you plan your very important function. The University Club is dedicated to providing dining and social interaction in an atmosphere of subdued elegance, with fine food and gracious service generally associated with the best of private clubs. Your Club's facilities, amenities, and services provide the ideal surroundings for any event, business or pleasure. From meetings and seminars to bar/bat mitzvahs and wedding receptions, our experienced professional catering staff is dedicated to creating the perfect setting and ambience for your special event.

We would consider it an honor to serve you, and look forward to working with you to ensure a successful event, with every detail exactly as you desire. We hope the enclosed information will be helpful to you. For additional information or assistance with booking your event, please contact the Catering Department at (517) 353-5112.

A Word about The University Club

The University Club of Michigan State University is a private club dedicated to meeting the needs of its members and their guests. All functions held at the University Club must be sponsored by a University Club member, including functions arranged through or billed to MSU. Membership in the University Club is open to MSU faculty, staff, and alumni, as well as to all members of the greater Lansing community. For membership information, please contact our Membership Coordinator at (517) 353-5350.



Please contact us at:

Catering Department
University Club of MSU
3435 Forest Road • P.O. Box 27157
Lansing, MI 48909-7157
Phone: (517) 353-5112
Fax: (517) 353-1991
www.universityclubofmsu.org



Winner of the Excellence in Club Management Award



The mission of the University Club of MSU is to consistently exceed the expectations of our members, guests, and staff. We will deliver exceptional experiences through the efforts of a professional, empowered team, generating pride and success in all our relationships.

*Need Overnight Accommodations? A Round of Golf?
We Have The Key to Your Complete Event!*

In addition to providing a state-of-the-art banquet facility staffed by outstanding professionals to assist you every step of the way, additional world-class facilities and services are conveniently available adjacent to the University Club, ready to make your event a complete success! When planning your function, keep the following additional facilities and services in mind:



Candlewood Suites Hotel

If your event involves out-of-town guests, the Candlewood Suites Hotel offers 128 well-appointed suites.
(517) 351-8181



Forest Akers Golf Courses

The award-winning Forest Akers West Golf Course tees off directly behind the University Club. Additional facilities include Forest Akers East Golf Course, a short game area, a driving range, and a professional teaching staff.
(517) 355-1635



University Club Fitness Center & Spa

This luxurious facility offers opportunities for an invigorating workout or relaxing escape before, during, or after your event. Whether pampering the bridal party with a spa party or starting a full day with a workout, this outstanding staff is eager to serve your needs.
(517) 353-5113



This and so much more awaits you at the University Club.
Contact your catering representative for details and assistance.

Banquet Policies

DEPOSIT: Based on the date and/or size of your event, a non-refundable deposit of \$500 may be required at the time a reservation is made. Without this deposit, there is no guarantee that a space will be held for you. This deposit will be applied as a credit to the final cost of your function.

PAYMENT: All banquet charges will be billed to the account of the University Club member hosting or sponsoring the event. A detailed invoice will be sent to the event contact for payment. Duplicate copies of the invoice will be provided upon request. Payment in full is due immediately upon receipt of the invoice. The sponsor's account will be credited only upon receipt of payment.

BOOKING PROCEDURE: To ensure the accurate communication of information necessary in making your function as successful as possible, we prefer to work with one person in the planning of your event. The Catering Department must be notified of meal selection, estimated number of guests, room arrangement, equipment requests and all other details no less than three weeks prior to your event.

GUARANTEE POLICY: The University Club must be notified of the exact number of guests attending a function by 12:00 noon, two business days prior to your event. ***This number will be considered your guarantee, and may not be reduced after this time.*** If no guarantee is received by the Catering Department prior to this deadline, the University Club will consider your last indication of expected guests to be the guarantee. The guaranteed number is the established minimum number for billing purposes on all functions. If fewer guests attend than the number guaranteed, you will be charged for 100% of the guaranteed number.

The University Club will set up and prepare for 5% above the guaranteed number of guests. If the number of guests attending exceeds the guarantee plus 5% allowance, you will be charged at 1.5 times the per-person cost of the event for the "extra" guests. The University Club reserves the right to substitute other available food and services if necessary in the event the number of guests exceeds 105% of the guaranteed number of guests, or when the guaranteed number is received less than two business days prior to the event.

CANCELLATION POLICY: If an event is canceled between 21 and 8 days prior to the event, you will be assessed a full room charge; between 7 and 3 days prior to the event you will be assessed 50% of your estimated number of guests; within 48 hours of the event you will be assessed 100% of your estimated contract or guarantee.

PRICE QUOTATIONS: Price quotations, verbal or written, are subject to change due to fluctuation in food costs or increased costs of operation. Confirmed prices will be quoted 30 days in advance of the function. ***All food and beverages served are subject to a 20% service charge and 6% Michigan sales tax.*** Groups requesting tax exemption must complete a tax-exemption form prior to the date of the function.

FOOD AND BEVERAGES: All federal, state, and local laws pertaining to food and beverage purchases or consumption are strictly adhered to. All food and beverages must be purchased from the University Club by prearrangement with its Catering Department. No food or beverages of any kind, with the exception of pre-approved specialty items (such as wedding cakes), may be brought into the University Club by club members, guests, or others. In these cases, plating charges may apply. The University Club prepares the quantities of food and beverages based on the guaranteed number of guests, in ample amounts to ensure that all guests at the event enjoy an attractive selection of food. ***Leftover food or beverages may not be taken from the premises due to state health regulations.***

All alcoholic beverages must be served by a University Club employee and consumed on University Club premises; open beverage containers or glasses may not be taken out of the Club. ***In accordance with the General Rules of the Michigan Liquor Control Commission, all beer, wine and liquor served on the premises of the University Club must be purchased from the University Club.*** No alcoholic beverages will be served to persons under the age of 21. The University Club reserves the right to discontinue service of alcoholic beverages to any group or individual guest, without refund of packaged pricing, should University Club personnel determine that to continue such service would not be in the best interest of the guest or of the Club.

MULTIPLE ENTRÉE SELECTIONS & SUBSTITUTIONS: The event host will select one entrée to be served to all guests attending the event. If multiple entrée selections are ordered, a multiple entrée charge of \$2 per person will be assessed for two selections; \$4 per person for a three-selection menu. Substitutions may be made for guests with special dietary needs or religious restrictions at no additional charge.

SMOKING POLICY: The University Club and Henry Center for Executive Development are smoke-free facilities. Smoking is permitted outside of the building's front entrance only. No smoking is allowed on the pool deck when the pool is open for member use.

Banquet Policies (cont'd)



PRIVATE PROPERTY: The University Club does not allow anything to be affixed to any walls, floors, ceilings, or room furnishings with nails, tape, staples, or any other substances. The Club member host or sponsor of an event assumes responsibility and will be billed for any and all damages to or loss of property from the function room or other areas of the Club caused by the guests, invitees, staff, independent contractors, or any others affiliated with the sponsored function. No fireworks, fire hazards, glitter, rice, birdseed, or confetti is allowed on the University Club premises.

PERSONAL PROPERTY: The University Club does not have space available to store personal property, equipment or supplies belonging to or rented by the member before or after scheduled functions. All such items must be removed from the Club immediately following the function. The University Club will not assume or accept responsibility for damage to or loss of personal articles or rented equipment left in the Club prior to, during, or following any function.

BUSINESS HOURS: The University Club is open for private event service Tuesday through Saturday, 7:00 a.m. to 1:30 a.m. The Club is also open Monday, 7:00 a.m. to 5:00 p.m., and will consider accommodating private banquet events of 30 or more people after 5:00 p.m. at the discretion of the Catering Department. In addition, the University Club is able to accept private banquet reservations on a limited basis on Sundays. Please consult with the Catering Department.

CLOSING: All bands or other entertainers must finish their last set by 1:00 a.m. All banquet rooms must be vacated by 1:30 a.m. Last call will be given on all cocktail service no later than 12:30 a.m. The University Club reserves the right to control all functions held on Club premises and to discontinue service of alcoholic beverages at any time if, in the judgment of Club management, it would be in the best interest of the Club and the guests to do so.

ROOM ASSIGNMENT AND CHANGES: The University Club's private meeting rooms are reserved for members at the discretion of the Catering Department based on other bookings and attendance estimates given at the time of the initial booking. **The University Club reserves the right to relocate any function to an alternate room within the complex,** including rooms in the James B. Henry Center for Executive Development. A \$50 change fee will be charged for room set-up changes requested less than two business days prior to the event.

AUDIO-VISUAL SERVICES: A complete line of Audio-Visual (A/V) equipment is available, but must be ordered at least 48 hours in advance. Please discuss your needs with the Catering Department. A \$50 change fee will be charged for A/V set-up changes requested less than two business days prior to the event.

CHAPERONES: The University Club reserves the right to require hosts to provide chaperones or security personnel, at the host's expense. If required hosts or chaperones are not provided, the University Club reserves the right to provide the chaperones at the host's expense, or to cancel the event.

Room Set-Up

The University Club offers banquet rooms with seating capacities ranging from 10 to 400 guests per room (or more, when utilizing connecting rooms) for members' private use. Standard set-up services include use of the room for the designated period of time; set up and use of tables, chairs, and house linens; service of ice water and glasses; clean up and room breakdown. Available University Club rooms and approximate maximum capacities for some standard set-ups are listed below.

Room Name	Reception Style	Banquet Rounds	Theater Style
Founders Room	N/A	16	20
Fireplace Room	100	96	100
Shibui Room	175	150	175
Ballroom	250	225	250
Main Dining Room	400	350	400

IMPORTANT NOTE: Please keep in mind that actual capacity depends on the overall room set-up. Additional items like dance floor, registration area, head table, audio-visual equipment, décor, display tables, etc. will reduce the capacity of your room.

Set-Up Fees & Policies

Room set-up rates are charged for use of a room, including time prior to or following an event for set-up and removal of materials, decorations, entertainment, or audio-visual equipment. Charges are based on the following periods:

- Business days (Monday - Friday, 8:00 a.m. - 5:00 p.m.)
- Weekend days (Saturday - Sunday, 8:00 a.m. - 3:00 p.m.)
- Evenings (5:00 p.m. - 12:00 midnight)

Groups reserving a meeting or banquet room for both the day and evening periods, or portions of both, will be charged for both time periods. Charges per period are as follows:

Lower Level Rooms:

Founders Room.....	\$100
Fireplace Room.....	\$250
Ballroom	\$450

Upper Level Rooms:

Shibui Room	\$350
Main Dining Room...	\$500/\$1,000 (non-member events)

Henry Center Rooms:

Please contact the Catering Department at (517) 353-5112.

Waiver of Set-Up Fees

The set-up fees will be waived for private member-hosted events in any room except the Main Dining Room and Henry Center rooms, providing the member is present to sign for all charges, whenever:

- An entrée selection from the banquet menus is served to a group of 15 or more people, **OR**
- The food and non-alcoholic beverage charges equal \$15.00⁺⁺ or more per person for a group of 15 or more people

Set-up charges for private rooms will apply, with or without food service, in the following situations:

- For reciprocal club members
- For non-members hosting an event at the Club under a member's sponsorship
- For use of the Henry Center Rooms and the Main Dining Room (see below)
- When served a meal from the Club's à la carte restaurant menu in a private room
- When a group reserves a meeting room and then dines in the Club's à la carte dining room

Any group reserving more than one room for a function will be charged for the set-up of all rooms but the one in which meals are served (in accordance with the policies outlined above).

Main Dining Room

The University Club's Main Dining Room is reserved for member dining service. However, it may be reserved for a private member event at the discretion of the Catering Department for a set-up fee of \$500 (\$1,000 for sponsored non-member events). If an event in the Main Dining Room does not meet the \$15.00⁺⁺ per person food and beverage service minimum, an additional \$500 room set-up charge may be assessed. Should the guarantee for a function booked in the Main Dining Room fall below 200 guests, the University Club reserves the right to relocate the function to an alternate room within the complex.

Additional Catering Services

The University Club's catering staff will work closely with you to ensure that every detail is addressed. To enhance your function, the following services are available through the University Club:

Dance Floor	\$100
Mirror Tiles	\$3 each
Votive Candles	\$1 each
Specialty Table Attendant Services	\$15 per hour, each
Tiered Glass Display	\$50
Cake Cutting & Serving	\$1.50 per person
Specialty Foods Plating Charge	\$1.50 per person
Chaperone	\$20 per hour, each

For an extra special touch, add centerpieces, a custom-designed ice carving, or a carved melon for display at your event. Ask your catering representative for details.

Pianos

Pianos are available for rent during your private event at the University Club. Upright pianos may be rented for \$50 per function. In addition, a Yamaha digital self-playing piano, along with a wide selection of CDs, is available for any function held on the Club's upper level (in the Main Dining Room or Shibui Room) for a rental fee of \$250 per function.



Skirted Tables

Let us know if additional tables will be needed for registration desks, gift tables, cake tables, exhibits, etc. We will provide attractively skirted tables of the requested size ready for you upon arrival for \$10 each.

Child Care Services

The University Club offers a pleasant and fully equipped child care room, staffed by professionals, on the lower level of the Henry Center. Child care services are available to members and their guests during Kidz Club's regular hours of operation for a nominal hourly fee. Several options are also available for those interested in providing sponsored child care for their group. The Kidz Club child care center can be opened exclusively for your guests, or child care can be provided in a room adjacent to your function (providing space is available) at an additional fee. We invite you to discuss your needs with your catering representative.

Spa Services

The University Club also offers a full-service Fitness Center & Spa. Services from customized stretch breaks to chair massages for your guests during scheduled breaks are available. Please discuss your needs with your catering representative.

Outside Vendors

In addition to the services available through the University Club, your catering representative has vast experience in planning functions and can provide suggestions for outside services such as florists, decorators, photographers, and musicians, as well as sources for wedding cakes and other items. Feel free to discuss these needs with your catering representative.

Audio-Visual Equipment & Services

A complete line of audio-visual equipment and services is available for use during your function at the University Club. Audio-visual equipment and services must be ordered through your catering representative at least 48 hours in advance. **A \$50 fee will be charged for audio-visual set-up requested less than two business days prior to the event.**

The following list is a portion of the full array of equipment and services available. For pricing or additional items, ask your catering representative.

Tabletop Podiums with Microphones	2-Way VGA Amplifier
Full Podiums with Microphones	4-Way VGA Amplifier
Microphones with Stands	Technology Cart w/Computer,
- Table Stand	LCD Projector, VCR, DVD, Wireless
- Floor Stand	Microphones and Remote Control
Wireless Microphones	Dell Laptop PCs
Hearing Impaired Accessories	IBM Thinkpads
Slide Projector with Remote	Extension Cords
Overhead Projector	Power Strips
LCD Projector	Rolling White Boards
Laser Pointer	Flip Chart Stands
Projection Screens	Easels
CD/Cassette Player	Adhesive Flip Chart Paper
VCR	Regular Flip Chart Paper
DVD Player	A/V Carts
27" TV	Analog Phones
Satellite Feed	Conference Phones
Videoconference Unit	Ethernet Connections
Document Camera	On-Site Technician

Breakfast Selections

Continental Breakfasts

Muffins & More\$8.95
Assorted Danish and muffins, served with regular and decaffeinated coffee, tea, soft drinks, and orange juice.

Bagels & More..... \$10.95
Assorted Panera bagels, served with cream cheese, jelly, and peanut butter; assorted pastries, pecan rolls, and Danish; fresh-cut fruit m \acute{e} lange; served with regular and decaffeinated coffee, tea, soft drinks, orange juice, and cranberry juice.

Daybreak Delight \$11.95
Assorted Panera bagels, served with cream cheese, jelly, and peanut butter; assorted Kellogg's dry cereals with 2% and skim milk; assorted pastries, pecan rolls, and Danish; assorted yogurts; fresh-cut fruit m \acute{e} lange; served with regular and decaffeinated coffee, tea, soft drinks, orange juice, and cranberry juice.

Breakfast Enhancements

Danish or Croissant.....\$1.75

Assorted Individual Fruit Yogurt Cup\$2.00

Fresh Fruit Cup.....\$2.50

For parties of 20 or more, any continental breakfast may be enhanced with any of the following extras at the indicated per-person charge:

Cheese Blintzes with Strawberry Sauce.....\$2.50

Scrambled Eggs.....\$2.50

French Toast or Pancakes.....\$2.50

Bacon, Ham or Sausage Links.....\$2.00

Assorted Kellogg's Dry Cereals with Milk....\$1.75

Homemade Oatmeal with Toppings.....\$2.25
(Brown sugar, raisins, and almonds)

Add an Omelet Station to your Breakfast

For parties of 20 or more, enhance your breakfast with an Omelet Station, featuring cooked-to-order omelets with chef's choice of traditional omelet cheeses, meats, and vegetables. Ask your catering representative for details.

Plated Entrées

Please select **ONE** breakfast entrée for your entire party from the choices listed below. All breakfast entrées include:

- orange and cranberry juices
- baskets of assorted mini muffins
- banquet beverages (including coffee, tea, iced tea, milk, and soft drinks)

All-American.....\$11.95
Scrambled eggs, hash brown potatoes, and your choice of sausage links or bacon.

Classic Quiche Lorraine\$12.95
Flaky pastry shell with egg, bacon, onion and cheese, served with seasonal fresh fruit.

Asparagus & Gruyere Cheese Quiche.....\$13.25
Flaky pastry filled with a delicious mixture of fresh asparagus tips, Gruyere cheese, and egg custard, served with seasonal fresh fruit.

Garden Vegetable Quiche..... \$13.25
Flaky pastry shell filled with garden vegetables, Swiss cheese, and egg custard; served with seasonal fresh fruit.

Denver Omelet..... \$13.95
Fluffy eggs, filled with ham, green onion, peppers, mushrooms and cheese, served with hash brown potatoes and your choice of sausage links or bacon. (Service is limited to a maximum of 50 guests.)

Eggs Benedict..... \$13.95
English muffin, grilled Canadian bacon topped with poached eggs and hollandaise, served with asparagus and hash brown potatoes. (Service is limited to a maximum of 50 guests.)

Breakfast & Brunch Buffets



Breakfast Buffet

Orange Juice & Cranberry Juice
Pecan Rolls, Cinnamon Rolls, Danish & Muffins
Bagels & Cream Cheese, Jelly & Peanut Butter
Fresh Fruit Bowl
Scrambled Eggs
Bacon & Sausage Links
Hash Brown Potatoes



Coffee, Tea, Iced Tea, Milk & Soft Drinks

\$16.95 per person/Minimum guarantee of 25 people

Signature Brunch Buffet

The University Club is famous for its spectacular Sunday Brunch buffet. You can offer your guests the same beautiful array of delectable salads, breakfast favorites, dinner entrées, and sumptuous desserts, tailored to your preferences, by selecting our Signature Brunch Buffet for your next event.

Your buffet will include the following:

Garden Salad with Two Dressings
Chef's Selection of Four Gourmet Salads
Fresh Cut Seasonal Fruits and Berries
Scottish Smoked Salmon, Sliced Tomatoes & Onions



Scrambled Eggs with Herbs
Hickory Smoked Bacon & Sausages
Cheese Blintzes, Sour Cream & Strawberry Sauce
Toasted Bagels, Whipped Cream Cheese
University Club Pecan Rolls & Cinnamon Rolls
Assorted Petite Fruit Danish Pastries
Freshly Baked Muffins
Chef's Choice of Seasonal Fresh Vegetable
Chef's Choice of Starch
Bakery Fresh Rolls with Butter

Select three entrées from those listed below:

Chicken Scallopine Doré, Lemon-Caper Butter Sauce
Michigan Cherry-Stuffed Chicken Breasts, Cherry Velouté
Grilled Marinated Flank Steak, Shallot-Mushroom Sauce
Roast Prime Rib of Beef, Au Jus
Roast Pork Loin with an Apple-Fig Compote, Pork Jus
Crab-Stuffed Flounder, Chive Lemon Sauce
Maple-Glazed Atlantic Salmon, Fuji Apple Relish
Gemelli Pasta, with Asparagus, Tomatoes, Parmesan Sauce



Chef's Selection of Desserts



Choice of Beverages:
Coffee, Tea, Iced Tea, Milk, Soft Drinks & Fruit Juices

\$26.95 per person/Minimum guarantee of 50 people

Add an Omelet Station to your Brunch

Featuring cooked-to-order omelets with chef's choice of traditional omelet cheeses, meats, and vegetables.
Ask your catering representative for details.

Breaks & Beverages



University Club Rooms

For events scheduled in the University Club, the following **private in-room** break services are offered, with refills included for a period of 30 minutes:

Complete Beverage Service.....\$5.75

Regular and decaffeinated coffee, tea, iced tea, soft drinks, and ice water.

Muffins & More Break\$8.95

Assorted Danish and muffins, served with regular and decaffeinated coffee, tea, soft drinks, and orange juice.

Bagels & More Break..... \$10.95

Assorted Panera bagels, served with cream cheese, jelly, and peanut butter; assorted pastries, pecan rolls, and Danish; fresh-cut fruit mēlange; served with regular and decaffeinated coffee, tea, soft drinks, orange juice, and cranberry juice.

The Munchie Break\$7.95

Complete Beverage Service, plus pretzels, peanuts, potato chips and dip.

The Sweet Tooth Break.....\$8.95

Complete Beverage Service, plus cookies and an assortment of gourmet brownies.

The Healthy Break\$9.95

Complete Beverage Service, plus fresh fruit and cheese platter with assorted crackers.

Henry Center Rooms

For events scheduled in the Henry Center, the following **shared** break services are offered:

Morning Break Service

(7:00 a.m. - 11:00 a.m.)

Coffee (Regular & Decaf) and Hot Tea

Fountain Drinks

Two Fruit Juices

Assorted Danish & Mini Muffins

Cinnamon Rolls

Bagels & English Muffins with Toaster

Cream Cheese, Jelly & Peanut Butter

Whole Fresh Fruit



Afternoon Break Service

(1:00 p.m. - 4:30 p.m.)

Coffee (Regular & Decaf) and Hot Tea

Fountain Drinks

Whole Fresh Fruit

Assorted Salty Snacks

Gourmet Cookies & Brownies

Vegetables & Dip Tray OR Fruit & Cheese Tray

Ice Cream Treats

Each shared break service is available for \$8.50 per person. A charge of \$2.00 per person (minimum of \$30) will be added for in-room break service set up in Henry Center rooms.

Aerobic, Stretch & Massage Breaks

If you'd like to re-energize your meeting attendees and add an extra special touch, we have the perfect answer!

Consider having one of our certified group exercise instructors lead your group in stretching or light aerobics during a scheduled break in your meeting for a small fee.

If you know the day will be grueling, how about scheduling chair massages for interested participants?

Chair massages are priced by the minute, with a 15-minute minimum.

Ask your catering representative for details.



Soups, Salads & Starters

Plated Appetizers

Chicken Satay with Pineapple Relish \$6.95

Thai-marinated and grilled chicken skewers served with fresh pineapple relish seasoned with red peppers, scallions, and olive oil.

Salmon Pinwheel..... \$7.95

A filet of salmon rolled with fresh basil, sautéed and set on a bed of lemongrass risotto, garnished with avocado and pepper relish.

Shrimp Cocktail \$8.95

Four jumbo shrimp with traditional cocktail sauce.

Maryland Crabcake..... \$8.95

A U-Club specialty! Jumbo lump crabmeat mixed with our special blend of seasonings, set on a bed of mesclun greens and fried potato crisps, and topped with a tomato-mango relish.

Soups

Soup du Jour..... \$2.95

Let our chef select one of two soups made fresh daily.

Tomato & Basil Soup \$2.95

Roasted fresh tomatoes, delicately flavored with onion, garlic and special seasonings and accented with fresh chopped basil.

Michigan Potato & Leek Soup \$2.95

A thick and hearty soup chock full of chopped potatoes, leeks, and smoked bacon.

Canadian Cheddar Cheese Soup..... \$2.95

Yellow and white Canadian cheddar cheese folded into a velvety cream sauce splashed with a pilsner beer.

Wild Mushroom Bisque..... \$3.50

Four varieties of wild mushrooms, with a splash of Marsala wine and brandy, seasoned with rosemary, thyme and oregano; topped with crème fraîche.

Lobster Bisque..... \$3.95

A delicate cream soup featuring lobster lightly flavored with brandy and topped with a chive crème fraîche.

House Salads

Your choice of Soup du Jour OR one of the following House Salads is included with all Luncheon & Dinner Entrées:

Tossed Salad of Mixed Greens with Tomatoes, Cucumbers, Carrots; Choice of One Dressing.

Caesar Salad with Garlic Croutons, Grape Tomatoes, Freshly Grated Parmesan Cheese.

Specialty Salads

To enhance your menu, select ONE of the following Specialty Salads for an additional charge of \$2.00 per person:

Spinach Salad with Candied Pecans, Michigan Dried Cherries, Red Onions, Honey-Mustard Dressing.

Mesclun Salad with Gorgonzola Cheese, Candied Walnuts, Mandarin Oranges, Raspberry Vinaigrette.

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

Luncheon Entrées ~ Chilled

Please select **ONE** luncheon entrée for your entire party from the choices listed below. Lunch is available until 3:00 p.m.
All chilled entrées include:

- your choice of soup du jour OR a House Salad OR coleslaw OR a fruitcup
(a Specialty Salad may be substituted for an additional charge)
- rolls with butter
- banquet beverages (including coffee, tea, iced tea, milk, and soft drinks)

Salads

Chicken or Tuna Salad\$14.50
Perfectly blended morsels of chicken or tuna, accompanied by seasonal fresh fruit.

Grilled Chicken Caesar Salad\$14.75
Crisp romaine lettuce tossed with our delicious Caesar dressing, topped with a char-grilled breast of chicken, and garnished with seasoned croutons, grape tomatoes, and fresh Parmesan cheese.

Asian Salad\$14.95
Fresh mixed Mesclun greens and Napa cabbage, topped with delicious five-spice grilled chicken, crisp snow peas, sliced fresh strawberries, Mandarin oranges, toasted cashews and crispy wonton skins. Served with mandarin orange-ginger vinaigrette.

Southwest Chicken Salad\$14.95
Grilled breast of chicken, tossed with roasted corn and fire-roasted peppers, topped with fried tortillas, black beans, and a fire-roasted tomato vinaigrette.

Chopped Salad.....\$14.95
Romaine and iceberg lettuces, cucumbers, carrots, grape tomatoes, Genoa salami, turkey, and garbanzo beans, tossed in a red wine vinaigrette.

Georgia Pecan-Crusted Chicken Salad\$15.25
A pecan-crusted chicken breast on a bed of crisp greens, topped with Michigan dried cherries, toasted pecans, Gorgonzola cheese, and sliced pears. Served with homemade raspberry-maple vinaigrette.

Greek Marinated Steak Salad\$15.50
Crisp romaine lettuce, red onion, Greek olives, cucumber, crumbled feta cheese, and grape tomatoes tossed in our herb vinaigrette, topped with sliced roasted flank steak.

Maple-Glazed Salmon Salad\$15.50
Freshly baked maple-glazed salmon served on a bed of crisp Romaine lettuce, topped with Fuji apple relish, toasted almonds, and sliced strawberries, and served with blueberry vinaigrette.

Sandwiches

Turkey Wrap \$14.95
Thinly sliced turkey, topped with lettuce, tomatoes, provolone cheese & tarragon mayonnaise, and wrapped in a spinach tortilla. Served with chips and a pickle spear.

Grilled Chicken Sandwich \$15.25
Tender herb-marinated grilled breast of chicken, accompanied by field greens, onion, tomato, and mozzarella cheese, topped with roasted tomato spread and served on sourdough bread. Served with chips and a pickle spear.

Turkey Sandwich \$15.25
Slow-roasted breast of turkey, thinly sliced and topped with Swiss cheese, spring greens, tomatoes, red onion & tarragon mayonnaise on asiago ciabatta bread. Served with chips and a pickle spear.

Italian Hoagie..... \$15.25
Ham, salami, and Provolone cheese, topped with lettuce, tomato, red onion, mustard and mayonnaise. Served with chips and a pickle spear.

Roast Beef Sandwich \$15.50
Thinly sliced roasted beef, topped with white cheddar cheese, spring greens, tomatoes, caramelized onions, and horseradish sauce, on asiago ciabatta bread. Served with chips and a pickle spear.

On the Run?

Boxed Lunches\$15.95
Your choice of our Turkey, Grilled Chicken, or Roast Beef Sandwich, accompanied by a package of chips, a home-baked cookie, a crisp apple, and a bottled beverage (water or soft drink).

Luncheon Entrées ~ Hot

Please select **ONE** luncheon entrée for your entire party from the Poultry, Pork & Beef, Seafood or Vegetarian choices listed below. Lunch is available until 3:00 p.m. All hot entrées include:

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

Poultry

U-Club's Signature Hot Chicken Puff.....\$15.25

Tender morsels of chicken mixed with onions, celery, walnuts and cream cheese and wrapped in puff pastry, baked, and served piping hot with a creamy supreme sauce.

Pan-Seared Natural Chicken.....\$15.75

Pan-seared chicken breast marinated in fresh herbs and drizzled with a port wine reduction.

Asparagus & Boursin Chicken\$15.95

A tender chicken breast, stuffed with asparagus and Boursin cheese, topped with a roasted tomato cream.

Chicken Linguine.....\$15.95

Sautéed chicken tenders with white wine, mushrooms, garlic, and fresh lemon juice, served over linguine pasta. (Service is limited to a maximum of 50 guests.)

Georgia Chicken.....\$15.95

A tender chicken breast, crusted in chopped pecans, and served with roasted peach and cranberry relish.

Asian Chicken Stir-Fry.....\$15.95

Tender chicken pieces, marinated in ginger and sake, tossed in a sweet chili garlic sauce with fresh Asian vegetables; served with steamed white rice and a crisp vegetable spring roll.

Chicken Scaloppini Doré.....\$16.50

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.

Pork & Beef

Roast Pork Loin..... \$15.95

Herb-crusted tender pork loin, roasted and served with a pork jus and apple-fig compote.

Flank Steak..... \$16.75

Flank steak, marinated in herbs, garlic, and olive oil, then grilled, thinly sliced, and topped with a shallot-mushroom demi-glace.

Grilled Teriyaki Sizzler Steak \$18.50

Seven-ounce teriyaki-marinated sizzler steak, topped with caramelized onions, mushrooms, and a ginger teriyaki sauce.

Grilled Filet of Beef..... \$19.50

Six-ounce filet mignon, lightly seasoned and grilled to perfection; finished with an oregano mushroom demi-glace.

Seafood

Mango Coconut-Crusted Tilapia..... \$15.95

Moist and mild Tilapia fillet, baked and served with a mango fruit relish.

Cherry Pecan Whitefish..... \$16.25

Fresh Great Lakes whitefish coated with pecans and Michigan dried cherries, baked and topped with a sage beurre blanc.

Maple-Glazed Atlantic Salmon \$16.95

Fresh salmon, glazed with maple syrup and broiled; served with a Fuji apple relish.

Stuffed Orange Roughy..... \$17.95

Baked orange roughy, stuffed with a mixture of spinach and crab, and topped with a chive lemon sauce.

Luncheon Entrées ~ Hot (cont'd)



Vegetarian

Gemelli Pasta Primavera \$14.25
Steamed fresh seasonal vegetables, blended in a roasted tomato sauce and served over gemelli pasta, then topped with freshly grated Parmesan cheese.

Eggplant Rouladen\$14.25
Slices of fresh eggplant filled with ricotta cheese, rolled in seasoned bread crumbs and roasted; topped with a rich tomato sauce and freshly grated Parmesan cheese.

Stuffed Acorn Squash..... \$14.50
A wedge of acorn squash, stuffed with shiitake mushroom and asparagus risotto and baked, then drizzled with a balsamic reduction.

Vegetable Quiche \$14.75
Flaky pastry crust filled with garden vegetables, egg custard, and Swiss cheese.

Tofu with Curried Couscous \$14.75
Soy-glazed tofu and currants tossed with curried couscous and a hint of mint oil.

Vegetarian Pastry Puff..... \$14.95
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.

Portobello Mushroom Ravioli..... \$15.95
Tender ravioli stuffed with Portobello mushrooms, sprinkled with artichokes, roasted peppers and fresh basil, topped with an herb mornay sauce.

Customize Your Luncheon

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.

Luncheon Buffets

Traditional Luncheon Buffet

Select ONE green salad from the list below.

American Field Greens Salad~Assorted Toppings & Dressings
Caesar Salad~Grape Tomatoes, Garlic Croutons, Fresh Parmesan
Spinach Salad~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

Select TWO entrées from the list below:

Chicken Scallopine Doré, Lemon-Caper Butter Sauce

Rosemary-Garlic Chicken, Wild Mushroom Sauce

Sizzler Steak, Mushroom Demi-Glace

Grilled Marinated Flank Steak, Shallot-Mushroom Sauce

Broiled Lake Superior Whitefish, Pecan Brown Butter

Maple-Glazed Atlantic Salmon, Fuji Apple Relish

Coconut-Crusted Tilapia, Mango Fruit Relish

Portobello Mushroom Ravioli

Gemelli Pasta with Asparagus, Tomatoes, Parmesan Sauce

The lunch buffet also includes:

Chef's Selection of Two Gourmet Deli Salads

Seasonal Fresh Fruit Bowl

Chef's Selection of a Starch & Vegetable

Bakery Fresh Rolls & Butter

Double Chocolate Torte • Apple Pie • Classic Cheesecake

Choice of Coffee, Tea, Iced Tea, Milk & Soft Drinks

\$20.95 per person/Minimum guarantee of 50 people

(Add soup for \$1.95 per person)

Comfort Food Buffet

Tossed Garden Salad with Dressings

Cole Slaw • Potato Salad

Baked Chicken Quarters

Meat Loaf • Macaroni & White Cheddar Cheese

Garlic Mashed Potatoes

Fresh Broccoli & Carrots

Corn Muffins & Rolls

Apple Pie, Pumpkin Pie & Chocolate Torte

Choice of Coffee, Tea, Iced Tea, Milk & Soft Drinks

\$19.95 per person/Minimum guarantee of 50 people

(Add soup for \$1.95 per person)



Deli Lunch Buffet

Homemade Soup of the Day

Tossed Garden Salad with Dressings

Chef's Choice of Three Deli Salads

Tray of American, Swiss & Cheddar Cheeses

Sliced Baked Ham, Turkey, Roast Beef, Salami & Corned Beef

Assortment of Fresh Breads & Rolls

Condiments & Relish Tray

Seasonal Fresh Fruit Bowl

Homemade Cookies, Brownies & Assorted Fruit Bars

Choice of Coffee, Tea, Iced Tea, Milk & Soft Drinks

\$18.95 per person/Minimum guarantee of 35 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 with Grape Tomatoes, Garlic Croutons, Fresh Parmesan

Orzo Pasta Salad with Roasted Vegetables

Chicken Parmesan with Marinara Sauce

Traditional Meat Lasagna • Gemelli Pasta with Alfredo Sauce

Sautéed Zucchini and Tomatoes

Garlic Breadsticks & Rolls

Tiramisu, Italian Cream Torte & Biscotti

Choice of Coffee, Tea, Iced Tea, Milk & Soft Drinks

\$20.95 per person/Minimum guarantee of 50 people

(Add soup for \$1.95 per person)

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

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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)

Dessert Selections

To enhance your lunch or dinner, select ONE of the following choices for your entire party at an additional charge per person.

Chocolate or White Chocolate Mousse\$3.50

Your choice of creamy mousse served in a chocolate cup and drizzled with raspberry sauce.

Ice Cream\$3.50

A scoop of vanilla or chocolate ice cream, served in a waffle cookie cup and drizzled with chocolate sauce.

Dutch Apple Pie\$3.95

A traditional favorite made with juicy apples, flavored with cinnamon and topped with streusel.

Carrot Cake with Cream Cheese Frosting\$3.95

Incredibly moist carrot cake made with walnuts and layered with our smooth cream cheese frosting. Just like Mom's, only better!

Strawberry Shortcake\$4.25

A new twist on a traditional favorite...luscious sponge cake with a layer of Bavarian cream topped with fresh strawberries and whipped cream.

Key Lime Pie with Raspberry Coulis\$4.25

Florida Key Lime Pie made with a graham cracker crust and garnished with raspberry coulis. A sweet-tart of a tangy dessert!

New York Style Cheesecake with Strawberries\$4.25

Cheesecake so creamy, so smooth, so satisfying it makes the Statue of Liberty smile!

Black Forest Torte\$4.25

Three layers of dark chocolate cake smothered with whipped cream and decorated with cherries and chocolate shavings.

Crème Brûlée Cheesecake\$4.25

Rich crème brûlée flecked with Madagascar vanilla beans and blended with the lightest cheesecake to create something unimaginably delicious.

Lemon Wedge\$4.25

White chiffon cake, layered with a light lemon cream and topped with lemon buttercream frosting.

Tuxedo Torte\$4.50

Marble cake with a layer of white and milk chocolate mousse topped with a chocolate ganache.

Italian Cream Torte\$4.50

Almond pound cake layered with amaretto mascarpone cream, frosted and covered with toasted almonds.

Chocolate Lovin' Spoonful Torte\$4.50

Heavenly chocolate pudding between two layers of moist, dark chocolate cake. Scrumptious!

Kahlua Cream Puff with Chocolate Sauce\$4.50

A large cream puff filled with rich Kahlua chocolate mousse and topped with chocolate sauce. A dreamy, creamy delight!

Toasted Coconut Snowball Sundae in a Cookie Cup ..\$4.75

A ball of vanilla ice cream rolled in toasted coconut and served in a waffle cookie cup with hot fudge, whipped cream, and a cherry. A U-Club favorite!

Hot Fudge Turtle Pie\$4.95

Vanilla ice cream in a cookie crust layered with caramel sauce, hot fudge, and pecans. This is one turtle that won't go slowly!

Spartan Mile High Pie\$5.25

Vanilla ice cream mixed with a splash of Crème de Menthe in a graham cracker crust, topped with meringue and garnished with hot fudge and a Spartan flag. Spartan spirit never tasted so good! (Service is limited to a maximum of 50 guests.)

Dessert Selections (cont'd)



Pastry & Dessert Displays

An elegant finale for an evening reception or dinner buffet.
(Charges are per person, with a 50-person minimum.)

All-American Dessert Buffet\$6.75
Chef's selection of two scrumptious cakes, two bakery fresh pies, and strawberry shortcake, served with whipped cream.

Ice Cream Parlor Favorite\$7.50
Make your favorite sundae with all the toppings, including Oreo crumbles, Jimmies, M & M's, toasted coconut, chopped nuts, fresh strawberries, pineapple, caramel and hot fudge toppings.

Magnificent Miniatures\$8.50
Delectable delights, including miniature cheesecakes, miniature fruit and pecan tarts, mini-mousse cups, gourmet petite cookies and brownies and chocolate dipped berries.

Sweetest of the Sweet\$9.50
A splendid selection of miniature Viennese pastries, whole tortes, pies and cheesecakes, and chocolate-dipped berries.

Chocolate Dipped Strawberries\$4.25
Large, juicy, fresh strawberries, hand-dipped in luscious rich chocolate; two berries provided per person.

Chocolate Fountain \$6.25*
Bite-sized treats for dipping in your choice of mouth-watering dark chocolate: cubes of angel food cake, pound cake, cream puffs, Rice Krispie Treats, pretzel rods, marshmallows, and fresh fruit and berries.
*A set-up charge of \$200 also applies.

U-Club Signature Cinnamon Bread Pudding

Add the University Club's Signature Bread Pudding to your dessert buffet! Buttery croissants, egg bread, and cinnamon rolls are cooked in an egg custard and topped with a caramel cream sauce.
Serves 25-30 people\$90.00 per pan

Desserts with Flair

These made-to-order desserts will add flair to your event,
and a tasty grand finale to your menu!

(Charges are per person, with a 30-person minimum)
A Chef's Fee of \$60 per hour (two-hour maximum) will apply.

Chocolate Crepes Station\$7.50
Heavenly crepes, served warm with Godiva chocolate liquor, brandy, chocolate ganache, chocolate shavings, whipped cream, and vanilla ice cream.

Bananas Foster\$7.50
A warm and delicious blend of brown sugar, butter, crème de banana, banana brandy, and cinnamon, flambéed and served over vanilla ice cream.

Cherries Jubilee\$7.50
Bing cherries, flambéed with butter, brown sugar, brandy, and cherry liqueur, served over vanilla ice cream and topped with chocolate shavings.

Strawberries Romanoff\$7.50
Fresh strawberries, flambéed with brown sugar, butter, brandy, and crème de strawberry, served over vanilla ice cream and topped with whipped cream.

Sheet Cakes

Top off your special function with a decorated sheet cake
created especially for you!

Single Layer:
One-half Sheet Cake (serves 36-48 people)\$85.00
Full Sheet Cake (serves 70-96 people)\$150.00
Double Layer:
One-half sheet cake (serves 48-64 people)\$125.00
Full Sheet Cake (serves 96-120 people)\$195.00

Hors d'Oeuvres

Get your event off to a great start with a selection of hors d'oeuvres from our extensive menu. Hors d'oeuvres are priced at **3 pieces per person** and are prepared for the total number of guests guaranteed for your event.

~ Snacks ~

Pretzels, Potato Chips and Dip.....	\$2.75
Tri-Colored Tortilla Chips with Fresh Salsa	\$2.75
Fancy Mixed Nuts & Gourmet Mints	\$2.75

~ Bruschetta ~

Wild Mushroom & Goat Cheese Crostini	\$4.25
<i>Toasted baguette brushed with virgin olive oil and topped with goat cheese, wild mushrooms, and fresh herbs.</i>	
Mozzarella & Tomato Bruschetta	\$4.25
<i>Fresh mozzarella cheese, Roma tomatoes, and julienned fresh basil on toasted baguette bread brushed with virgin olive oil.</i>	
Five-Olive Tapenade Bruschetta	\$4.25
<i>A tasty blend of olives, fresh herbs, and virgin olive oil served on toasted baguette slices.</i>	
Assorted Bruschetta	\$5.50
<i>An assortment of our delicious bruschetta, sure to please everyone!</i>	

~ Cold Hors d'Oeuvres ~

Asparagus & Prosciutto Bundles	\$4.50
<i>Italian air- and salt-cured prosciutto blanketing blanched tender-crisp asparagus.</i>	
Roast Beef Roulade	\$4.50
<i>Tender roast beef wrapped around blanched tender-crisp asparagus and served with horseradish cream.</i>	
Silver Dollar Sandwiches	\$4.50
<i>An assortment of roast beef, ham, and turkey served on wheat, white, and sourdough rolls with condiments.</i>	
Smoked Salmon Toasts	\$4.75
<i>Smoked salmon rosettes and herbed cream cheese on cocktail rye.</i>	
Caesar Salad in Crispy Cups	\$4.75
<i>Phyllo cups filled with chopped romaine tossed in Caesar dressing, topped with a grape tomato wedge.</i>	
Fresh Fruit Kabobs	\$4.75
<i>Fresh strawberries, together with morsels of ripe honeydew, cantaloupe, and pineapple, woven onto a bamboo skewer and served with orange marmalade yogurt dipping sauce.</i>	
Prosciutto & Cheese Pears	\$4.95
<i>A wedge of poached pear with prosciutto ham and crumbled blue cheese.</i>	
Duck Wonton Cups	\$5.25
<i>Wonton cups filled with cumin-crust duck breast with pear compote and a cranberry hoisin sauce.</i>	
California Rolls/Sushi	\$5.50
<i>Rice, cucumber, and crab wrapped in seaweed with wasabi, pickled ginger, and soy sauce.</i>	

Hors d'Oeuvres (cont'd)

Get your event off to a great start with a selection of hors d'oeuvres from our extensive menu. Hors d'oeuvres are priced at **3 pieces per person** and are prepared for the total number of guests guaranteed for your event.

~ Hot Hors d'Oeuvres ~

Puffy Cocktail Franks\$3.95 <i>Kosher beef cocktail franks in puff pastry with a horseradish cream.</i>	Crab Fried Wonton\$4.75 <i>A creamy blend of crab and cream cheese, wrapped in wonton and fried, served with a plum dipping sauce.</i>
Barbecued Meatballs\$4.25 <i>Baked meatballs, simmered in a tangy barbecue sauce.</i>	Asparagus in Crispy Phyllo\$4.75 <i>Buttery asparagus and asiago cheese wrapped in phyllo dough.</i>
Herb-Seasoned Chicken Wings\$4.25 <i>Jumbo chicken wings, seasoned and fried; served with ranch dressing.</i>	Chicken and Cashew Spring Rolls\$4.75 <i>Served with a soy scallion sauce.</i>
Spanikopita\$4.25 <i>Spinach and feta cheese wrapped in phyllo dough triangles.</i>	Thai Peanut Chicken Satay\$4.95 <i>Marinated chicken, skewered and served with a Thai peanut sauce.</i>
Assorted Petite Quiches\$4.25 <i>A mixture of eggs, cream, and cheese baked in mini pastry rounds.</i>	Wild Mushroom Beggars Purse\$4.95 <i>Wild mushrooms, brandy, and herbs in a phyllo purse.</i>
Vegetarian Spring Rolls\$4.50 <i>Served with plum sauce.</i>	Portobello Mushroom Puffs\$4.95 <i>Mushrooms, tomato and goat cheese in puff pastry.</i>
Mini Chicken Quesadillas\$4.50 <i>Chicken, peppers & cheese in tiny flour tortillas served with fresh salsa.</i>	Mini Beef Wellingtons\$5.75 <i>Beef bites and mushroom duxelle in puff pastry; horseradish sauce.</i>
Pistachio Chicken Pinwheels\$4.50 <i>Asparagus wrapped with pistachio-encrusted chicken tenders on a skewer.</i>	Coconut Chicken Tenders\$5.95 <i>Chicken coated with grated coconut, served with sweet and sour sauce.</i>
Fried Brie with Raspberry Coulis\$4.50 <i>Lightly breaded brie cheese, fried and served with a raspberry coulis.</i>	Maryland Mini Crabcakes\$6.50 <i>Seasoned crab meat patties served with rémoulade sauce.</i>
Asian Potstickers\$4.50 <i>Asian pork and vegetable potstickers with sesame soy dipping sauce.</i>	Scallops Wrapped in Bacon\$6.95 <i>Served with a pineapple fruit relish.</i>
Parmesan Artichoke Hearts\$4.75 <i>Artichoke hearts filled with Parmesan cheese, lightly breaded and fried, and served with marinara sauce.</i>	Coconut Shrimp\$6.95 <i>Shrimp coated with grated coconut, served with banana-curry sauce.</i>

Reception Specialties

Hors d' Oeuvres Trays

- Jumbo Shrimp on Ice**..... \$130
Served with cocktail sauce and lemon; 50 pieces.
- Atlantic Salmon**\$175
One whole Atlantic salmon, decorated and served with pumpnickel, cucumber, dill & rémoulade sauces; serves up to 50.
- Hummus or Baba Ganosh**.....\$3.95/person
Garlic hummus or Baba Ganosh, served with pita bread triangles.
- Crudités & Batonettes** \$4.95/person
An assortment of bite-sized seasonal vegetables; served with chef's selection of two dips.
- Fruits & Cheeses** \$5.25/person
Fresh fruits and berries with a selection of gourmet cheeses, crackers & wafers.
- Combination Tray**..... \$8.75/person
A colorful combination of seasonal vegetable crudités and a fruit & cheese tray.

Reception Beverages

Add a festive flair to your reception with these specialty beverages.
One gallon provides approximately 25-30 servings.

- Coffee & Tea Samovar Service \$50.00/gallon
(Rwanda Free-Trade coffee, including whipped cream, shaved chocolate & all condiments)
- Cranberry Cooler Punch \$40.00/gallon
- Fruit Punch \$40.00/gallon
- Strawberry Lemonade Punch \$40.00/gallon
- Raspberry Sherbet Punch..... \$45.00/gallon
- Sparkling Champagne Punch \$70.00/gallon
- Mimosa Punch..... \$60.00/gallon
- Keg of Domestic Beer\$250.00/keg
- Keg of Premium Beer..... varies; available upon request
- Slushies—Your choice of two flavors
Up to three hours, with attendant..... \$325
- Coketail Bar* \$5.95 per person
- Cocktail & Juice Bar* \$7.95 per person

*Plus an attendant fee of \$15 per hour

Carving Stations

\$60 Chef Charge per Carving Table; two hour maximum

- Whole Roasted Breast of Turkey**
Accompanied by cranberry-orange relish and assorted rolls.
Serves 30 to 35\$150
- Honey-Glazed Ham**
Spiral-cut ham, accompanied by grain and wine mustards and assorted rolls.
Serves 30 to 35\$165
- Roasted Tenderloin of Beef**
Served with Béarnaise sauce, horseradish cream, and assorted petite croissants and silver dollar rolls.
Serves 20 to 25\$225

Late-Night Munchies

Don't send your guests home hungry...after a night of active fun, feed those late-night munchies with one of our delicious treats.
Prices are per person.

- Loaded Skins** \$4.25
Potato skins loaded with cheddar, Jack, and Swiss cheeses, sour cream, bacon, and green onions.
- Small Bites** \$4.95
Silver-dollar sized sandwiches of ham, turkey, and roast beef served with mustard, mayonnaise, and potato chips.
- Big Bites**..... \$4.95
Jumbo, three-foot cold grinders, sliced and served with potato chips.
- Late-Night Pizza**..... \$5.95
Pepperoni and cheese pizza served with cheesy garlic bread sticks.
- Slider Snacks** \$5.95
Angus beef "sliders" served with potato chips.
- Spartly-Style Coney**..... \$5.95
Coney hot dogs with chili, onions, mustard, and shredded cheese, served with potato chips.

Ways to Customize Your Event

Margarita Bar ∓ Martini Bar ∓ Specialty Wine Bar

Ask your catering representative for details.

Bar Services



For your convenience, the University Club offers three options for bar service at banquet events. Review the details on the following pages, and then select the option that best serves your needs.

- Hosted Bar:** Ideal for the member who wishes to sponsor cocktails for his or her guests. Two options are available:
- By Consumption:** Charges are based upon actual consumption. Inventory is taken at the beginning and end of the event, and the host member is charged for all beverages served to the guests (see below).
 - By the Hour:** Charges are based upon the number of guests guaranteed, for the number of hours bar service is provided (see next page).
- Cash Bar:** Ideal for the member who wants guests to purchase cocktails individually. Please note that wedding receptions, anniversary parties, and similar celebrations are unique events at which the host extends personal hospitality to friends, and the University Club does not recommend Cash Bar service for such personal family events (see below).

Hosted Bar by Consumption

The host may specify House, Call, or Premium brands, at the prices noted below. Additional brands of liquor or liqueurs may be included at the host's request.

Hosted Consumption Bar Fees:

Bar set-up/tear-down fee	\$50/bar
House Brands (see below)	\$4.00/Drink
Call Brands (see below)	\$5.00/Drink
Premium Brands (see below)	\$6.00/Drink
Soft Drinks	\$1.60/Glass
Fruit Juices	\$1.95/Glass
Domestic Beer	\$3.25/Bottle
Domestic Premium & Imported Beer	\$4.00/Bottle
House Wines	\$4.00/Glass

Cash Bar

To expedite service at your cash bar, the stated prices include 20% service charge and 6% Michigan sales tax. The host may specify the selection of liquor or liqueurs to be offered.

Cash Bar Fees:

Bar set-up/tear-down fee	\$50/bar
Bartender/Cashier fee	\$15/hour (or fraction thereof) each
House Brands (see below)	\$5.00/Drink
Call Brands (see below)	\$6.00/Drink
Premium Brands (see below)	\$7.00/Drink
Soft Drinks	\$2.00/Glass
Fruit Juices	\$2.00/Glass
Domestic Beer	\$4.00/Bottle
Domestic Premium & Imported Beer	\$5.00/Bottle
House Wines	\$5.00/Glass

House Brands

Amaretto • Arandas Tequila
 Bacardi Rum
 Christian Brothers Brandy
 Gordon's Gin
 Jim Beam Bourbon
 Lauder's Scotch
 Peachtree Schnapps
 Seagram's 7 Whisky
 Smirnoff Vodka • Triple Sec
 Sweet & Dry Vermouth

Call Brands

Absolut Vodka
 Beefeaters Gin
 Canadian Club Whisky
 Captain Morgan Rum
 Chivas Regal
 Dewars Scotch
 J&B Scotch
 Jack Daniels Whisky
 Johnnie Walker Red Scotch

Jose Cuervo Especial Tequila
 Ketel One Vodka
 Seagram's V.O. Whisky
 Maker's Mark Whisky
 Stoli Flavored Vodka
 Stolichnaya Vodka
 Tanqueray Gin
 Southern Comfort

Premium Brands

Amaretto di Saronno
 Bailey's Irish Cream
 Belvedere Vodka
 Bombay Sapphire Gin
 Courvoisier Cognac • Crown Royal
 Drambuie • Frangelico
 Glenlivet Scotch • Grand Marnier
 Gray Goose Vodka
 Hennessey Cognac
 Johnnie Walker Black Scotch
 Kahlua

Please Note:

In accordance with the General Rules of the Michigan Liquor Control Commission, all beer, wine and liquor consumed on the premises of the University Club must be purchased from the University Club. The University Club reserves the right to discontinue service of alcoholic beverages to any group or individual guest, when University Club personnel determine that to continue such service would not be in the best interest of the guest or of the University Club.

Hosted Bar by the Hour

This option provides a means for more accurately budgeting the cost of a hosted bar. Charges are based on the number of people guaranteed (a minimum of 50 is required for this option) times the number of hours bar service is ordered. Hosts may choose from the three bar options below. Additional brands may be included in any bar at the host's request, and will be billed based on consumption.

Select Hourly Bar

The Select Bar includes all bar set-up, soft drinks, mixers, juices, garnishes, and professional bartender service.

Liquors

Amaretto	Kahlua
Bacardi Rum	Peachtree Schnapps
Captain Morgan Rum	Seagram's 7 Whisky
Christian Brothers Brandy	Smirnoff Vodka
Dewars Scotch	Stoli Flavored Vodka
Jack Daniels Whisky	Tanqueray Gin
Jim Beam Bourbon	Triple Sec
José Cuervo Especial Tequila	Vermouth (Sweet & Dry)

Bottled Beer

Budweiser
Labatt
Miller Light
O'Doul's

Canyon Road Wines

Chardonnay
Merlot
Cabernet
White Zinfandel

Premium Hourly Bar

When only the finest will do! Our Premium Bar includes everything in the Select Bar, plus the following premium beverages:

Liquors

Amaretto di Saronno	Frangelico
Bailey's Irish Cream	Glenlivet Scotch
Bombay Sapphire Gin	Grand Marnier
Courvoisier Cognac	Grey Goose Vodka
Crown Royal Whisky	Johnnie Walker Black Scotch
Drambuie	Southern Comfort

Additional Bottled Beer

Corona
Heineken

Additional Wines

Johann Klaus Piesporter
Folonari Pinot Grigio

Beer & Wine Hourly Bar

Designed for those seeking to host popular beer and wine selections only, including the items listed below:

Bottled Beer:

Budweiser, Corona, Heineken, Labatt, Miller Lite, O'Doul's

Canyon Road Wines:

Chardonnay, Merlot, Cabernet, White Zinfandel

Soft Drinks:

Assorted Coke products, club soda, bottled water

Hosted Hourly Bar Pricing*

Number of Hours	Select Hourly Bar	Premium Hourly Bar	Beer & Wine Hourly Bar
2 Hours	\$11.00	\$13.00	\$10.00
3 Hours	\$14.00	\$16.50	\$12.50
4 Hours	\$17.00	\$20.00	\$15.00
5 Hours	\$20.00	\$23.50	\$17.50

*All pricing is per person, based on the guaranteed number of guests or actual number of guests attending, whichever is greater, for the specified number of hours (or portion thereof). In addition, a \$50 bar set-up/tear-down fee will be charged.

Parties must have a stated closing time for bar service. Time extensions may be allowed for a fee as long as the total time of the bar does not exceed five hours and at the manager's discretion based on the safety of the guests.

Guests may not accumulate drinks or request double pours, and shots and pitchers will not be served at any time.

The University Club offers an extensive selection of wines to complement any menu and fit into any budget. A few of our more popular selections are listed below. Your catering representative can provide you with a more complete listing, and most items can be special ordered.

House Wines

Excellent wines to complement any menu and fit any budget!

Canyon Road Chardonnay	\$19.95
Canyon Road Cabernet Sauvignon.....	\$19.95
Canyon Road Merlot	\$19.95
Canyon Road White Zinfandel.....	\$19.95
André Spumante.....	\$20.95

Red Wines

Light- to medium-bodied red wines complement pork, poultry, salmon and pasta with fruit or light cream sauces. Medium- to full-bodied red wines complement beef, pork, poultry, and lamb in natural, creamy or hearty sauces.

BV Coastal Cabernet Sauvignon - California.....	\$21.95	<i>Fruit-forward style with lush aromas of ripe blackberry and cherry supported by smooth tannins and toasty oak.</i>
BV Coastal Merlot - California.....	\$21.95	<i>Rich berry character complemented by vanilla oak; ripe tannins provide supple structure and excellent balance.</i>
Beringer White Zinfandel - California.....	\$21.95	<i>Light, semi-dry, with hints of fresh red berry, citrus and melon aromas and flavors, with subtle hints of nutmeg and clove.</i>
Camelot Merlot - California.....	\$21.95	<i>Ripe black cherry and plum aromas enhanced by hints of brambly spice and cocoa.</i>
Mark West Pinot Noir - California	\$26.95	<i>Light bodied and silky with wild cherry fruit.</i>
Rodney Strong Cabernet - California	\$27.95	<i>Rich, layered mouth feel, replete with black cherry, vanilla, and cassis, and structured with lush, mature tannins.</i>
Rosemont Shiraz - Australia.....	\$27.95	<i>Full-flavored, berry tastes, spicy, fairly acidic, slightly sweet.</i>
Blackstone Cabernet - Napa Valley.....	\$34.95	<i>Dry, full-bodied, rich in texture; black cherry and licorice dominate the palate and carry through to a long, warm finish.</i>

Sparkling Wines

Sparkling wines complement most foods and all occasions!

Freixenet Cordon Negro, Brut* - Spain	\$21.95	<i>A crisp and flavorful sparkling wine.</i>
Segura Viudas* - Spain	\$22.95	<i>Crisp and dry with lingering apple flavor.</i>
Korbel Brut* - California.....	\$22.95	<i>Medium-bodied, hearty and fresh with hints of vanilla.</i>
Gloria Ferrer Brut - California	\$30.95	<i>Delicate pear and floral notes backed by toasty almond.</i>
Moët & Chandon, White Star - Epernay, France.....	\$60.95	<i>Dry and yeasty with subtle overtones of winter fruit.</i>

* Made in the Methode Champenoise

White Wines

Light- to medium-bodied complement fish, poultry, and pasta with light cream and fruit sauces; medium- to full-bodied complement seafood, poultry, pork and pasta with creamy or hearty sauces.

BV Coastal Chardonnay - California.....	\$21.95	<i>Ripe apple, nectarine, peach, tropical fruit, and citrus character.</i>
Leelanau Tall Ships Chardonnay - Michigan.....	\$21.95	<i>Flavorful and aromatic with subtle oak flavors; well-balanced with firm acidity.</i>
Folnari Pinot Grigio - California	\$22.95	<i>Soft round body with simple fruit flavors.</i>
Bogle Chardonnay - California	\$22.95	<i>Green apple and ripe pear; creamy and buttery notes mid-palate.</i>
Sterling Vintners Collection		
Sauvignon Blanc - California	\$24.95	<i>Tropical fruit, citrus, and honeydew melon with hints of minerals and lemongrass.</i>
Bridlewood Chardonnay - California.....	\$27.95	<i>Nectarine, Mandarin oranges, and fresh apples; notes of vanilla.</i>
Solaire by Robert Mondavi Chardonnay - Santa Lucia.....	\$28.95	<i>Aromas and flavors in the tropical fruit spectrum: citrus, pear, pineapple, mango, and peach.</i>

Finding the University Club



The University Club is conveniently and centrally located on the southwest corner of the Michigan State University campus. Easily accessible from campus, downtown Lansing, or the interstate, the University Club is adjacent to the James B. Henry Center for Executive Development, Candlewood Suites Hotel, and Forest Akers Golf Courses.



From Downtown Lansing

Proceed South on either Capitol Avenue or Cedar Street, to I-496 East
I-496 East (merges with US-127 South) to the Jolly Road Exit
Left (east) at the traffic signal at the end of the exit ramp (Dunckel Rd.)
Left (north) at the next traffic signal (Collins Rd.)
Left (west) on Forest Road
The University Club is located on the right-hand side of Forest Road

From Capital City Airport (north end of Lansing)

Turn left from the Airport onto Grand River (east)
Proceed east on Grand River to Martin Luther King Blvd (Logan Street)
Turn right (south) on Martin Luther King Blvd
Proceed south on MLK to I-496 East
I-496 East (merges with US-127 South) to the Jolly Road exit
Left (east) at the traffic signal at the end of the exit ramp (Dunckel Rd.)
Left (north) at the next traffic signal (Collins Rd.)
Left (west) on Forest Road
The University Club is located on the right-hand side of Forest Road

From Detroit or Ann Arbor (south/east)

I-96 West to US-127 North
US-127 to Jolly Road Exit
Left (east) at the traffic signal at the end of the exit ramp (Dunckel Rd.)
Left (north) at the next traffic signal (Collins Rd.)
Left (west) on Forest Road
The University Club is located on the right-hand side of Forest Road

From Flint (north / east)

I-69 to US-127 South
US-127 South to the Jolly Road exit
Left (east) at the traffic signal at the end of the exit ramp (Dunckel Rd.)
Left (north) at the next traffic signal (Collins Rd.)
Left (west) on Forest Road
The University Club is located on the right-hand side of Forest Road

From Battle Creek, Kalamazoo, or Jackson (south/west)

I-94 East to US-127 North
US-127 North to the Jolly Road exit
Left (east) at the traffic signal at the end of the exit ramp (Dunckel Rd.)
Left (north) at the next traffic signal (Collins Rd.)
Left (west) on Forest Road
The University Club is located on the right-hand side of Forest Road

From Grand Rapids (west)

I-96 East to US-127 North
US-127 North to the Jolly Road exit
Left (east) at the traffic signal at the end of the exit ramp (Dunckel Rd.)
Left (north) at the next traffic signal (Collins Rd.)
Left (west) on Forest Road
The University Club is located on the right-hand side of Forest Road



The University Club of Michigan State University
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Lansing, MI 48909-7157
Phone: 517-353-5111
Fax: 517-353-1991
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