

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

Sandwiches

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.

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)