
THE
UNIVERSITY CLUB

BANQUET PLANNING GUIDE



OUR PROMISE TO YOU

The University Club has served the greater University of Wisconsin community for over 100 years. Our staff strives to provide expert guidance during the planning process & flawlessly execute service on the day of your event. Our talented culinary team seeks to produce wonderful, made-from-scratch cuisine, created with the highest quality ingredients available. This guide is just a sampling of our most popular menu items. Please let us know if you would like to customize your menu in any way & we will happily schedule an appointment where we can bring your ideas to life.

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BREAKFAST BUFFETS

Coffee, hot tea, orange & cranberry juice are included with all breakfast buffets.
Priced per person

Traditional Continental Breakfast.....\$8
Fresh fruit, yogurt, granola, berries and house made pastries

University Club Classic\$12
Scrambled eggs, your choice of Cresent bacon OR Pritzlaff sausage links, potatoes O'Brien, house made pastries and fresh fruit

The Healthy Start.....\$12
Vegetarian quiche, baked salmon with white wine & dill, yogurt, granola, berries, house made pastries and fresh fruit

Executive Continental Breakfast\$15
Vegetarian quiche, Cresent bacon and Pritzlaff sausage links with potatoes O'Brien, fresh fruit, house made pastries, granola, yogurt and berries

Big Red.....\$30
Choice of scrambled eggs, vegetarian quiche, OR vegetrian strata, bacon, french toast, bacon, potatoes O'Brien, house made pastries, baked salmon with lemon and dill buerre blanc, short ribs with red wine demi glace, seasonal vegetable, fresh fruit, house cheese platter, caprese and mixed greens salads.

AL LA CARTE

Priced per person

Scrambled Eggs (\$1)

Vegetarian OR Strata (\$2)

Yogurt, Granola, Berries (\$1)

Potatoes O'Brien (\$1)

Bacon OR Sausage (\$2)

Baked Salmon (\$3)

PLATED LUNCHESES

All lunches are served with chef's choice starch and vegetable

STARTERS

House-Made Soup of the Day.....	\$3
Mixed Greens Salad.....	\$3

ENTRÉES

Vegetarian Strudel (v).....	\$14
Chef's choice of vegetables and cheese wrapped in puff pastry	

U-Club Signature Crab Cakes.....	\$15
Two Dungeness crab cakes with remoulade	

Chicken Florentine.....	\$15
Seared chicken breast finished with spinach morney sauce	

Chicken Picatta.....	\$15
Seared chicken breast finished with lemon, white wine, and capers	

Pork Medallions.....	\$15
Roasted pork tenderloin finished with whole grain mustard	

Seared Atlantic Salmon.....	\$17
Fresh pan seared Atlantic salmon filet finished with lemon dill buerre blanc	

Hanger Steak.....	\$19
Grilled hanger steak finished with bleu cheese compound butter	

LUNCH BUFFETS

A minimum of 20 guests is required. All lunch buffet selections come with house-made bread, water, iced tea, coffee, hot tea, and assorted cookies.

SALAD BUFFET.....\$12

Mixed greens salad, Caesar salad, and one salad of chef's choice. Accompanied by lemon grilled chicken and a vegetarian soup du jour

DELI BUFFET.....\$12

Mixed greens salad, pasta salad, cocktail buns, turkey, ham, salami, cheese, lettuce, tomato, onions, pickles, condiments and hummus

LUNCH WRAP BUFFET.....\$12

Hummus and roasted red pepper, turkey and guacamole, and chicken salad wraps, pasta salad and a mixed greens salad

FALAFEL BUFFET.....\$12

Lemon-garlic grilled chicken breast, chickpea croquettes, pita bread, lettuce, tomato, onion, hummus, tzatziki sauce and Greek cucumber salad

POT PIE BUFFET.....\$12

Chicken and vegetarian pot pie with a classic medley of vegetables alongside seasonal vegetables and a mixed greens salad

SHEPHERDS PIE BUFFET.....\$12

Beef and vegetarian shepherds pie, seasonal vegetable and a mixed greens salad.

GREEK ISLE BUFFET.....\$12

Spinach & feta stuffed chicken breast, breaded eggplant, herb roasted potatoes, pita bread, hummus, seasonal vegetables, and Greek cucumber salad

PREMIUM DELI BUFFET.....\$15

Mixed greens salad, cocktail buns, turkey, ham, roast beef, cheese, lettuce, tomato, onions, pickles, condiments, hummus and vegetarian veg du jour.

PREMIUM LUNCH WRAP BUFFET.....\$15

Hummus and roasted red pepper, turkey and guacamole, and chicken salad wraps, served alongside a vegetarian du jour and a mixed greens salad

TUSCAN BUFFET.....\$15

Grilled chicken, salami, capicola, and a variety of grilled vegetables. Provolone and parmesan cheeses, tomato foccacia bread and Caesar salad

WISCONSIN TAILGATE\$15

Burgers and grilled chicken, with house made rolls, cheese and vegetable platter potato chips, potato salad, fresh fruit and a mixed greens salad

LASAGNA BUFFET.....\$15

Lasagna bolognese & vegetarian alfredo lasagna with seasonal vegetables. Caesar salad and parmesan garlic bread

BEEF STROGANOFF BUFFET\$18

Simmered beef tips with woodland mushrooms, egg noodles, seasonal fresh vegetables, roasted vegetable ragout, and a field greens salad

SHRIMP SCAMPI BUFFET\$18

Pasta primavera, garlic butter shrimp, house made alfredo, Caesar salad and parmesan garlic bread

HORS D'OEUVRES

Priced per dozen

Black Bean Cakes (v)	\$18
Grilled black bean cakes served with chipotle aioli and pineapple salsa	
Bruschetta (v)	\$18
Classic bruschetta with tomato and basil atop a house made crostini	
With mushrooms and shallots.....	\$20
Bacon Wraps.....	\$18
Water chestnuts, pineapple and artichoke hearts wrapped in Crescent bacon	
With scallops	\$32
Caprese Skewers (v)	\$20
Fresh mozzarella, basil and tomato skewers with balsamic reduction	
Thai Spring Rolls (v)	\$24
Asian marinated vegetables and tofu wrapped in rice paper	
Chicken Brochettes	\$24
Marinated chicken skewers seasoned with an assortment of Greek herbs	
With beef.....	\$28
Baked Mushroom Caps (v).....	\$24
Mushroom caps stuffed with a trio of cheeses, spinach and caramelized onions	
With sausage.....	\$28
With crab.....	\$32
Egg Rolls (v)	\$25
Battered and fried Asian marinated vegetables, tofu and rice paper	

Mini Latkes (v).....	\$25
A mini potato pancake topped with sour cream and apple compote	
With smoked salmon and dill crème	\$28
Assorted Canapés.....	\$25
Decorative seasonal hors d'œuvres per chef	
Brie And Apricot En Croute (v).....	\$25
Baked French brie and apricot coulis en croute finished with a fennel simple syrup	
Mini Calzones	\$25
Pepperoni, mozzarella, and marinara stuffed mini calzones	
Prosciutto Wrapped Asparagus.....	\$28
Asparagus spears wrapped in prosciutto di parma ham with a balsamic reduction	
Shrimp Cocktail.....	\$28
Classic shrimp cocktail with black tiger shrimp and cocktail sauce	
Fig And Prosciutto.....	\$30
Black mission figs wrapped in prosciutto di parma with a balsamic reduction	
Blackened Scallops.....	\$30
Blackened scallops and brown butter	
Mini Beef Wellingtons	\$32
Beef tenderloin and mushroom duxelles baked in a flaky puff pastry	
Crab Cakes.....	\$32
Mini Dungeness crab cakes finished with classic remoulade	

HORS D'OEUVRES PLATTERS

Priced per platter. Full platters serve approximately 50 people.
Some platters can be made into 1/2 & 1/4 platters.

Crudites and Herb Dip (v).....\$80

An assortment of fresh cut vegetables served with a creamy herb dip

Baked Artichoke and Spinach Dip (v).....\$100

Oven baked artichoke and spinach dip with herbed crostini, bagel and pita chips

Fresh Fruit (v).....\$100

An assortment of freshly cut fruits

Fiesta (v).....\$100

Fire roasted tomato salsa, spicy pickled vegetables, guacamole and tortilla chips

Middle-Eastern (v).....\$120

Hummus, tabouleh, feta cheese, olives and pita bread

Boneless Chicken Wings.....\$140

Fried boneless chicken wings with bleu cheese, hot sauce and celery sticks

Wisconsin Cheese and Meat.....\$140

A selection of Wisconsin cheeses and meat with assorted crackers

Coconut Chicken Tenders.....\$140

Fried coconut chicken served with sweet chili sauce

House Smoked Salmon.....\$160

Fresh salmon smoked in house, alongside chopped egg, lemon, capers, tomato, cucumber, red onion and parsley

Swedish Meatballs.....\$160

Hand made meatballs and swedish sauce

Asian Pacific (v).....	\$160
Thai spring rolls and hand rolled sushi with soy, chili garlic sauce, wasabi, and pickled ginger	
With Sashimi grade tuna and shrimp tempura	\$180
Antipasto.....	\$160
Italian meats and cheeses, grilled vegetables, olive tapenade, artichoke hearts and house made crostini	
Wisconsin Relish (v)	\$160
Deviled eggs, pickled vegetables, gherkins, stone ground mustard and pretzel bread	
Pierogies (v).....	\$200
Wisconsin cheddar and potato stuffed pierogies with caramelized onions and sour cream	
Artisanal Cheese and Dried Fruit (v).....	\$200
Imported and artisanal Wisconsin cheeses, assorted crackers and dried fruit	
Shrimp Cocktail.....	\$225
Black tiger shrimp on ice with cocktail sauce	

CARVING STATION

Priced per person for 1.5 hours of service. \$100 carving fee for less than 50 people
Carving station includes silver dollar rolls

Roasted Turkey Breast	\$7
With cranberry chutney and dijon aioli	
Maple Glazed Ham.....	\$7
With stone ground mustard and seasonal chutney	
Slow Roasted Top Round.....	\$13
With au jus and horseradish crème fraîche	
Slow Roasted Prime Rib of Beef.....	\$15
With au jus and horseradish crème fraîche	

HORS D'OEUVRE PACKAGES

Each package includes coffee and water service. Platter size will be scaled to match final guest count. Minimum 40 people.
Priced per person

THE FRESHMAN PACKAGE.....\$25

- Crudites and Herb Dip
- Wisconsin Cheese
- Baked Artichoke and Spinach Dip (v)
- Fresh Fruit (v)
- Middle-Eastern (v)
- Boneless Chicken Wings
- Bacon Wraps
- Swedish Meatballs
- Petite Dessert Buffet

THE SENIOR PACKAGE.....\$30

- Crudites and Herb Dip (v)
- Baked Artichoke and Spinach Dip (v)
- Seasonal Fresh Fruit (v)
- Middle-Eastern (v)
- Artisanal Cheese & Fruit (v)
- Antipasto
- Shrimp Cocktail
- House Smoked Salmon
- Stuffed Mushroom (v)
- Mini Beef Wellingtons
- Petite Dessert Buffet

THE GRADUATE PACKAGE.....\$38

- Carving Station with your choice of Prime Rib or Roasted Turkey
- Your choice of 2 passed hors d'oeuvres (page 8-9)
- Artisanal Cheese (v)
- Seasonal Fresh Fruit (v)
- Crudites and Herb Dip (v)
- Middle-Eastern (v)
- Antipasto
- Shrimp Cocktail on Ice
- Coconut Chicken Tenders
- House Smoked Salmon
- Petite Dessert Buffet

SNACK PACKAGES

Each package includes water, iced tea, coffee, and hot tea.
Priced per person

BASIC SNACK PACKAGE\$6

Please choose one snack:

- House Made Popcorn and Roasted Chickpeas
- Seasoned Pretzels
- Chex Mix

Please choose two platters:

- Fresh Fruit
- Crudite and Herb Dip
- Mid-eastern
- Baked Artichoke and Spinach Dip OR
- Boneless Chicken Wings

- Cookies

PREMIUM SNACK PACKAGE\$8

Please choose one snack:

- House Made Popcorn and Roasted Chickpeas
- Seasoned Pretzels
- Chex Mix
- Mixed Nuts
- Chili Spiced Nuts

Please choose two platters:

- Fresh Fruit
- Crudite and Herb Dip
- Fiesta
- Mid-eastern
- Baked Artichoke and Spinach Dip
- Coconut Chicken Tenders
- Swedish Meatballs

Please choose one:

- Cookies or Dessert Bars

DINNER ENTRÉES

Please choose two entrées for your guests to select from. A Mushroom Strudel may be offered as a vegetarian option with no surcharge added. A \$2 surcharge will be added to each additional (3rd) entrée offered. All meals are served with a mixed greens salad, chef's choice of seasonal accompaniments, house made bread, water, coffee and hot tea. All dietary restrictions will be handled per chef at no additional charge. A seasonal salad of chef's choice may be substituted for an additional \$2 per person. Meals for children are available by request at \$10 per child.

Vegetarian Strudel (v)..... \$20

Chef's choice of vegetables and cheese baked in a flaky puff pastry

Stuffed Tomato (v) \$20

Tomato stuffed with spinach and an assortment of cheeses

Stuffed Portabella Mushroom (v)..... \$22

Marinated portabella mushroom stuffed with basil and boursin cheese

Chicken Florentine \$24

Lemon grilled chicken breast with spinach mornay

Chicken Picatta..... \$24

Seared chicken breast finished with lemon, white wine and capers

Almond Crusted Cod..... \$24

Fresh cod fillet, crusted in toasted almonds and finished with lemon butter sauce

Chicken Cordon Bleu..... \$25

Seared chicken breast, prosciutto di parma ham, swiss and sauce bechamel

Stuffed Pork Chop..... \$25

Bone in pork chop stuffed with Bartlett pears and finished with apple gastrique

Short Ribs	\$26
Braised short ribs with red wine demi glace	
Salmon	\$27
Seared Atlantic salmon served with dill buerre blanc	
Mahi-Mahi.....	\$27
Blackened mahi-mahi finished with pineapple salsa	
Rainbow Trout.....	\$27
Rainbow trout filet filled with spinach and finished with a lemon emulsion	
Confit Duck Leg	\$28
A confit duck leg with orange glaze	
Porchetta	\$28
Boneless porkloin finished with a whole grain mustard crème	
Hanger Steak	\$28
Grilled hanger steak with bleu cheese compound butter	
Lamb Chops	\$32
Seared, dijon crusted lamb chop with yogurt mint	
Filet Mignon.....	\$34
A 6oz filet of beef tenderloin wrapped in Crescent bacon with red wine demi glace	
Petite Filet with Shrimp Scampi.....	\$35
A grilled 6oz filet alongside garlic buttered shrimp and linguini	

DINNER BUFFETS

Minimum 30 people. All buffets served with a mixed greens salad, house made bread, butter, water, coffee and hot tea. Each buffet accompanied by a chef's choice starch and vegetable.

All dietary restrictions will be handled per chef at no additional charge. A seasonal salad of chef's choice may be substituted for an additional \$2 per person

STANDARD BUFFET \$26

Entrées: (Choice of 2)

Vegetarian Strudel (v)

Chef's choice of vegetables and cheese wrapped in a flaky puff pastry

Vegetarian Gratin (v)

Chef's choice seasonal vegetable with cheese and breadcrumbs

Chicken Piccata

Seared chicken breast finished with lemon, white wine and capers

Chicken Florentine

Lemon grilled chicken breast with spinach mornay

Porchetta

Boneless pork loin finished with a whole grain mustard crème

Short Ribs

Braised short ribs with red wine demi glace

Beef Stroganoff

Simmered beef tips with woodland mushrooms and egg noodles

ELEGANT BUFFET \$33

Entrées: (Choice of 3)

Vegetarian Strudel (v)

Chef's choice of vegetables and cheese wrapped in a flakey puff pastry

Vegetarian Gratin (v)

Chef's choice seasonal vegetable with cheese and breadcrumbs

Chicken Piccata

Seared chicken breast finished with lemon, white wine and capers

Chicken Florentine

Lemon grilled chicken breast with spinach mornay

Porchetta

Boneless porkloin finished with a whole grain mustard crème

Short Ribs

Braised short ribs with red wine demi glace

Beef Stroganoff

Simmered beef tips with woodland mushrooms and egg noodles

Stuffed Portabella (v)

Marinated portabella mushrooms stuffed with basil and boursin cheese

Confit Duck Leg

A confit duck leg with orange glaze

Salmon

Seared Atlantic salmon served with dill buerre blanc

Mahi-Mahi

Blackened mahi-mahi served with pineapple salsa

Roasted Beef Tenderloin

Slow Roasted beef tenderloin served with red wine demi-glace

Shrimp Scampi

Garlic buttered shrimp and linguini with house made alfredo

DESSERT SELECTIONS

All desserts are made from scratch in house.

Priced per person

Chocolate Mousse.....	\$3
Seasonal Sorbet.....	\$3
White Chocolate Raspberry Cheesecake.....	\$4
Red Velvet Cake.....	\$4
Strawberry Shortcake.....	\$4
Vanilla Crème Brulee.....	\$4
Carrot Cake.....	\$4
Tiramisu.....	\$4
Raspberry Chocolate Ganache Cake.....	\$5
German Chocolate Cake.....	\$5
Seasonal Fruit Crumble.....	\$5
French Silk Pie.....	\$5
Lemon Meringue Pie.....	\$5
DESSERT BUFFET.....	\$6

(Minimum 20 people)

Selection of plated tortes, cakes, cheesecakes and chocolate covered strawberries.

INDIVIDUAL MINI DESSERTS

All desserts are made from scratch in house.
Priced per dozen

Assorted Cookies.....	\$18
Assorted Bars.....	\$18
Chocolate-Dipped Strawberries.....	\$18
Chocolate-Dipped Brownies.....	\$18
Mini Cream Puffs.....	\$24
Truffles.....	\$24
Mini Cupcakes.....	\$36

PETIT DESSERT BUFFET \$4

Minimum 20 people. Priced per person.

Selection of dessert bars, finger sweets, chocolate covered strawberries and cream puffs

SUNDAE BAR..... \$6

Minimum 20 people. Priced per person for 1.5 hours of service.

Sundae bar with three flavored ice creams and assorted toppings:

- Whipped cream
- Maraschino cherries
- Hot fudge & caramel
- Crushed butterfinger, heath bar, oreos and gummy bears.
- Chopped peanuts
- Sprinkles

BAR SERVICE

\$2 upcharge for martinis

WINES

	Glass / Bottle
Premium House Wines	\$6 / \$30
A selection of rotating red and white wines	
Premium Champagne	\$5 / \$30
House Wine	N/A / \$22
High quality & low cost featuring a red, white, and blush wines	

SPIRITS

Premium Cocktail	\$8-\$11
Selection of high end spritis and scotches	
Call Brand Cocktails	\$6
Includes Kettle One, Tanqueray, Bacardi Rum, Captain Morgan, Makers Mark, Jack Daniels, Johnnie Walker Red, Korbel Brandy, & a rotating selction of local spirits and cordials	
Well Brand Cocktails	\$5

BEER

Craft Beer	\$5
Rotating seasonal selection from Wisconsin's finest breweries	
Domestic Beer	\$4
Miller Lite	
	Domestic / Craft
Quarter Barrel	\$200 / \$230
Half Barrel	\$350 / \$410

THE UNIVERSITY CLUB POLICIES

BOOKING FEE PROCEDURES AND BENEFITS

A non-refundable, non-transferable booking fee of \$800 (plus tax) is required for exclusive use of The University Club on a Saturday and serves solely to hold the date of your event. A fee of \$400 (plus tax) is applied to all Fridays and Sundays. All other dates will have a booking fee based on the parties' needs and exclusivity. We will temporarily hold a specific date for 14 days. The booking fee must be received by the fourteenth day or the hold will be lifted.

The booking fee will include a membership valid through the date of your event. It also includes all club tables, linens, votive candles, table numbers, microphone on stand and appropriate tableware. In addition the club staff will place all ready to go items including place cards, signing book, card box, favors and table runners.

The final invoice will have a 20% Service charge on all food and beverage and 5.5% sales tax on all food and beverage. Final menu is to be set 7-10 business days prior to the event. Final guest count is due five (5) business days prior to the event. If attendance is below the final guest count you are required to pay for meals not consumed. Final invoice payment is due at closure of event or a late fee of 18% will be assessed monthly on unpaid balances. Price estimates verbal or written, are subject to change in response to fluctuations in food costs or the seasonal availability of some items. All price changes will be disclosed upfront before the final count is due. The University Club accepts cash, personal check, cashier's check, or credit card.

BAR SERVICE POLICIES

Bar services include beer, wine, cocktails, juices and soda. Minimum bar sales for both hosted and cash bars are \$50 per bartender per hour. If sales do not meet this minimum, the difference will be included in the final invoice.

The service of alcohol is governed by the State of Wisconsin as well as The University of Wisconsin's Board of Regents. The University Club strictly adheres to these rules. In keeping with the University of Wisconsin policies, alcohol cannot and will not be served at events scheduled where the majority of guests are under the State of Wisconsin legal drinking age of twenty-one (21).

The University Club allows a maximum of six hours of bar service and the bar may close at anytime at the discretion of the University Club management.

No alcoholic beverages are allowed to be brought onto or taken off of the University Club premises. In the event alcohol is brought on the premises the beverage will be confiscated. If there is a dispute regarding the confiscated alcohol, the individual will be asked to leave the premises and/or the University of Wisconsin Police will be contacted to handle the dispute.

OTHER POLICIES

The University Club will provide all food & beverages. Guests may not bring any food or beverages onto the premises with the exception of a wedding dessert. Wedding desserts may only be provided by a licensed vendor and a \$1 per person dessert handling charge will be added to the final invoice. Due to the policies established by the Health Department and the University of Wisconsin, we are not able to release any food to be taken off premise unless a food waiver has been signed and turned into a member of management. No hot food may be taken off premises under any circumstances.

The University Club is not responsible for lost, stolen, or damaged articles or equipment. Equipment delivery arrangements must be made in advance. All deliveries and set-up must be completed in designated event time schedule. Any electrical needs must be provided by the band, DJ or musician. We suggest they have three prong adaptors, extension cords and power strips available.

The University Club is a historic landmark. In accordance with policies established for the preservation and maintenance of this building, nothing may be hung, taped or attached in any manner to the fixtures, walls, ceilings, wall sconces, or chandeliers that damages the building. The University Club does not permit the use of glitter, confetti, fog machines, streamers or rice.

You are responsible to pay for any damages your guests inflict to the premises. All repairs will be carried out through professional contractors in the event a damage fee is assessed.