# Catering Menus

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# Catering Menus

## BREAKFAST

<table>
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<tr>
<td>$7.25 per person</td>
<td>$10.25 per person</td>
<td>$15.95 per person</td>
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<tr>
<td>Fresh Fruit</td>
<td>Fresh Fruit Trays</td>
<td>Fruits</td>
<td>Bacon and Sausage</td>
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<td>Assorted Mini Muffins</td>
<td>Assorted Mini Muffins</td>
<td>Yoghurt</td>
<td>Eggs</td>
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<td>Berry Scones</td>
<td>Assorted Bagels (With Cream Cheese)</td>
<td>French Toast or Waffles</td>
<td>Breakfast Casserole</td>
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<tr>
<td>Fresh Orange Juice</td>
<td>Oatmeal</td>
<td>Scrambled Eggs</td>
<td>Bacon &amp; Sausage</td>
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<tr>
<td>Red Diamond Coffee (Regular and Decaf)</td>
<td>Assorted Yogurts</td>
<td>Breakfast Casserole</td>
<td>Eggs</td>
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<tr>
<td>Hot Tea Assortment</td>
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<td>Hot Tea Assortment</td>
<td>Waffles or French Toast</td>
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<td>Fruit Cups</td>
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30 person minimum

30 person minimum

30 person minimum
BASIC RECEPTION PACKAGE

All basic reception packages are $19.95 per person and include 2 hour service. Ice tea and water service included. Add another cold item from basic package for $1.00 per person. Add another hot item or replace a cold item with a hot item from basic package for $2.00 per person.

CHOOSE 3 OF THE FOLLOWING COLD:

- Fresh Fruit Platter
- Italian Style Pasta Salad
- Domestic Cheese Platter with Fruit Garnish
- Vegetable Crudité Tray with Ranch Dipping Sauce
- Bacon Cheddar Deviled Eggs
- Grilled Vegetable Flatbread with Flame Roasted Onion Spread
- Marinated Tomato Bruschetta
- Buffalo Chicken Dip with fresh House Kettle Chips
- Baked Brie with Strawberry Preserves
- House made Charred Onion Dip with fresh House Kettle Chips
- University Club Chicken Salad on Mini Croissants
- Mini Ham & Cheese Rollups with Ranch Mayo

CHOOSE 2 OF THE FOLLOWING HOT:

- Carved Roast of Beef with Cocktail Rolls and Assorted Sauces
- Cajun Crawfish Fritters with Classic Remoulade Sauce
- Southern Fried Chicken Bites with Assorted Sauces
- Vegetable Spring Rolls
- Meatballs – Barbecue or Marinara
- Assorted Mini Quiches
- Twice Baked Loaded Potato Bites
- Stuffed Mushrooms – Vegetarian or Sausage
- Warm Spinach and Artichoke Dip with Assorted Crackers
DELUXE RECEPTION PACKAGE

All deluxe reception packages are $24.95 per person and include 2 hour service. Iced tea and water service included. The Deluxe package also includes options from the Basic package in order to accommodate ordering exchange. Add another Cold item for $1.00 per person. Add another hot item or replace a cold item with a hot item for $2.00 per person.

CHOOSE 3 OF THE FOLLOWING COLD:

Fresh Fruit Platter  
Italian Style Pasta Salad  
Domestic Cheese Platter with Fruit Garnish  
Vegetable Crudité Tray with Ranch Dipping Sauce  
Bacon Cheddar Deviled Eggs  
Grilled Vegetable Flatbread with Flame Roasted Onion Spread  
University Club Chicken Salad Crostini  
Marinated Tomato Bruschetta  
Baked Brie with Strawberry Preserves and Assorted Crackers  
Buffalo Chicken Dip with Fresh Kettle Chips  
Smoked Ham Petite Sandwiches on Yeast Rolls  
Smoked Salmon Canapés with Crème Fraîche on Cucumber  
Antipasto Skewer with Balsamic Glaze  
University Club Chicken Salad on Mini Croissants  
Southern Tomato Gazpacho Shooters  
Mini Ham & Cheese Rollups with Ranch Mayo  
Blue Crab Salad on Toasted Baguette  
House Made Charred Onion Dip with Fresh Kettle Chips

CHOOSE 3 OF THE FOLLOWING HOT:

Mini Chicken Cordon Bleu  
Carved Roast of Beef with Cocktail Rolls and Assorted Sauces  
Cheddar Biscuits topped with Pulled BBQ Pork and Cole Slaw Garnish  
Spanakopita  
Mini Crab Cakes with Red Pepper Aioli  
Southern Fried Chicken Bites  
Asparagus Spears in Phyllo  
Grilled Marinated Chicken Skewers with BBQ Dipping Sauce  
Shrimp Spring Rolls  
Vegetable Spring Rolls  
Assorted Mini Quiche  
Stuffed Mushrooms – Vegetarian or Sausage  
Meatballs – BBQ or Marinara  
Cajun Crawfish Fritters with Remoulade Sauce  
Twice Baked Loaded Potato Bites  
Warm Spinach and Artichoke Dip with Assorted Crackers
CATERING MENUS

Plated Lunch Items

Served with fresh bread and house dessert option
Parties less than 30 choose one entrée below. Parties of 30 or more may choose up to 2 selections from the following.
More than 2 will result in an additional charge of $3.00 per person

COLD ENTREES:
Served with fresh bread, current house dessert option, coffee and iced tea

University Club Chicken Salad Plate $12.95
Served on a bed of mixed field greens with fresh fruit and orange blossom muffins

House Salad $9.95
Fresh mixed field greens with sweet dried cranberries, grape tomato, cucumber, candied pecans, house pickled red onion, parmesan and cheese. Choice of dressing
Add chicken: $12.95  Add shrimp: $14.95

University Club Chicken Salad Croissant Sandwich $13.95
House made chicken salad served in a fluffy croissant roll. Served with fresh kettle chips

Grilled Vegetable Pasta Salad Bowl $11.95
Italian style pasta salad with red onion, olives, and roasted peppers
Add chicken $13.95  Add shrimp $15.95

HOT ENTREES:
Served with a house salad, fresh baked bread, current house dessert option, coffee and iced tea

Southern Fried Chicken Breast $15.95
Mashed red skinned potatoes, southern cream gravy, green beans

Marinated Grilled Chicken Breast with White BBQ Sauce $15.95
Herb roasted potatoes, French green beans

Chicken Cordon Bleu $16.95
Rice pilaf timbale, seasonal vegetable medley

Shrimp & Cheese Grits $16.95
With peppers, onions, redeye cream gravy

Fried Catfish $15.95
House cut French fries, green beans, tartar sauce

Pork Tenderloin Medallions $16.95
Sweet potato mash and seasonal vegetable medley, accompanied with a traditional applesauce

Flat Iron Steak $17.95
Mashed potato, steamed broccoli florets, Bordelaise reduction

Vegetable Stir Fry with Basmati Rice $14.95
Yellow squash, zucchini, red onion, bell pepper, broccoli, tossed in a sesame ginger sauce
Available with Chicken $16.95  Available with Shrimp $18.95
BUFFET LUNCH

All buffet lunches include a choice of two entrees and two sides and are served with a fresh garden salad bowl, assorted breads, choice of house dessert, coffee, and iced tea

$13.95

ENTREES

- BBQ Meatballs
- Hamburger Steak with Onions and Gravy
- Catfish – Baked, Fried or Cajun Style
- Southern Fried Chicken
- Grilled Chicken – Plain, BBQ, Herb or Lemon Pepper
- Smoked Sausage & Peppers
- Chicken Alfredo
- Blackened Tilapia
- Vegetable Lasagna
- Creamy Pesto Vegetable and Linguini Pasta

SIDES

- Mashed Potatoes
- Corn with Butter Sauce
- Steamed Broccoli
- Turnip Greens
- Fried Okra
- Roasted Yellow Squash
- Brussel Sprouts
- Baked Beans
- Pineapple Casserole
- Herb Roasted Potatoes

OR, IF YOU PREFER:

- Fresh Grilled Ground Chuck Burger Bar $15.95/person
  Includes fresh hamburger buns, lettuce, sliced tomato, sliced yellow onions, sautéed mushrooms, cheddar cheese, smoky applewood bacon, mustard, mayonnaise and ketchup. Fresh kettle chips included
  Add the All beef hot dog bar for an additional $3.00/person

- All Beef Hot Dog Bar $12.95/person
  Includes fresh hot dog buns, cheddar cheese, chopped yellow onions, relish, chili sauce, mustard, mayonnaise, and ketchup.
  Fresh kettle chips included

- Cold Cut Sandwich Bar $13.95/person
  Includes sliced smoked ham, sliced turkey, cotto salami, sliced cheddar and swiss cheeses, mustard, mayonnaise, lettuce, sliced tomato, and sliced yellow onion. Fresh kettle chips included

- Loaded Baked Potato Bar $13.95/person
  Includes fresh baked potatoes, cheddar cheese, smoky applewood bacon bits, chopped green onions, butter, broccoli, slow cooked pulled BBQ pork, and sour cream

- Pasta Bar (choose pasta and sauces to be prepared hot or cold) $13.95/person
  Includes bow tie pasta, penne pasta, linguini pasta, creamy pesto sauce, sesame ginger sauce, roasted tomato and onion marinara sauce, cotto salami, smoky applewood bacon bits, Italian blend, diced cucumbers, grape tomatoes, shredded parmesan cheese, black olives, marinated artichokes, capers, water chestnuts, chopped green onion
CATERING MENUS

Plated Dinner Items

Served with house salad, fresh bread, Chef’s vegetable, choice of house dessert, coffee and tea
Choose up to 3 selections from the following. More than 3 will result in an additional charge of $3.00 per person

Grilled Chicken Breast  $24.95
Served with a mushroom white wine sauce and Boursin mashed red skinned potatoes

Grilled Chicken Alfredo  $25.95
A classic Italian cream sauce with parmesan cheese and fresh herbs

Pecan Encrusted Chicken Breast  $26.95
Served with a herb compound butter and seasoned Rice Pilaf

Herb Grilled Duroc Pork Chop  $27.95
Accompanied with a brown sugar mustard pork jus and fresh roasted potatoes

Herb Roasted Marinated Pork Loin  $28.95
With a red wine cherry gastrique and sweet potato mash

Grilled Salmon  $26.95
Served with a citrus Beurre blanc and Pancetta succotash

Pan Seared Mahi Mahi  $27.95
Topped with a fresh pineapple salsa and Caribbean coconut rice

Fresh Gulf Catch Market
Cajun cream sauce and roasted red potatoes

Fresh Gulf Shrimp Scampi with Linguini Pasta  $26.95
Sautéed with garlic, butter, green onion, white wine

Fresh Gulf Shrimp and Grits  $26.95
With bell pepper, onion, and redeye gravy, served over creamy cheese grits

Hickory Marinated Grilled Beef Ribeye  $28.95
Au Jus demi-glace and Boursin mashed red skinned potatoes

Hickory Marinated Center Cut Beef Filet  $34.95
Wild mushroom demi-glace and Boursin mashed red skinned potatoes

Beef Tenderloin Medallions  $28.95
Wild mushroom demi-glaze and Boursin mashed red skinned potatoes

Vegetable Stir Fry with Coconut Scented Basmati Rice  $21.95
Garbanzo beans, diced yellow squash, zucchini, red onion, bell pepper and broccoli, sautéed with sesame oil and soy sauce

Roasted Tomato Linguini  $22.95
House made roasted tomato marinara sauce with diced bell pepper and onion, artichoke hearts, squash, zucchini
Add chicken:  $4.00
BUFFET DINNER

All buffet dinners are served with fresh garden salad, assorted breads, choice of house dessert, coffee, and iced tea

ENTREES—$26.95 PER PERSON

PICK TWO OF THE FOLLOWING:

London Broil with Bordelaise Sauce
BBQ Pulled Pork
Herb Roasted Pork Loin
Country Fried Steak
with Country Gravy and Onions
Catfish – baked, fried, or Cajun Style
Fresh Catch – blackened, baked or herb grilled
Sliced Turkey Breast with Gravy
Country Style Smoked Ham
Southern Fried Chicken

Hamburger Steak with Onions and Gravy
Grilled Chicken – Plain, BBQ, herbed,
or lemon-pepper
English Pot Roast
BBQ Beef Brisket
Herb Roasted Pork Loin
Pecan Encrusted Breast of Chicken
Grilled Salmon Filet
Shrimp and Grits
Mahi Mahi Filet with Fresh Pineapple Salsa

SIDES (PICK TWO)

Turnip greens
Green Beans
Steamed Broccoli Florets
Grilled Asparagus Spears
Black-eyed peas
Fried Okra
Rice Pilaf
Corn
Mashed Potatoes
Seasonal Vegetable Medley
Sweet Potato Casserole
Roasted Squash
Sautéed Cabbage
Speckled Butterbeans

Herb Roasted Potatoes
Dill Carrots
Baked Beans
Spoon Bread
Cornbread Dressing
Pineapple Casserole
Okra & Tomatoes
RECEPTION ADDITIONS

Ala Carte Displays

**Gourmet Cheese Display $7.00/person**
Assortment of domestic and imported cheeses accompanied by nuts and crackers

**Fruit and International Cheese Display $9.00/person**
Assortment of domestic and imported cheeses and seasonal fruit accompanied by nuts and crackers

**Steamed Domestic Jumbo Shrimp Display $9.00/person**
Steamed and displayed on ice, served with cocktail sauce and lemon wedges

**Sushi Rolls $7.00/Roll**
minimum 30 people (2.5 pieces per person, 8 pieces per roll)
Rolled using only the freshest ingredients. Served with pickled ginger and drizzled with hibachi sauce
California Rolls – Crab, cucumber, avocado, sesame seeds

**The University Club Dessert Display $8.00/person**
A display of our most popular desserts in bite-sized portions

Carving Stations

- **Roasted Turkey Breast $6.00/person**
- **Country Style Smoked Ham $6.00/person**
- **Prime Rib of Beef with Au Jus $9.00/person**
- **Tenderloin of Beef $10.00/person**
- **Herbed Roasted Pork Tenderloin $7.00/person**

Food Bar Stations

- **Mashed Potato Bar $9.00/person**
  Mashed red skinned and sweet potatoes with brown sugar, cinnamon, marshmallows, chopped bacon, caramelized onions, scallions, whipped butter, sour cream, and mixed cheeses

- **Pasta Station $9.00/person**
  Penne and bowtie pasta with fresh mushrooms, tomatoes, roasted bell peppers, black olives, grilled zucchini & yellow squash, marinara and alfredo sauces, and grilled chicken

- **Gourmet Grilled Cheese Station $11.00/person**
  White, wheat, and house breads; brie, cheddar, smoked gouda, and mozzarella cheeses; sautéed mushrooms, grilled onions, and bacon

- **Southern Grits Bar $13.00/person**
  Creamy Stone ground grits, mixed cheeses, whipped butter, chopped bacon, shrimp, smoked sausage, Cajun cream sauce, and sautéed bell peppers and onions.
Dips

Chargrilled Onion Dip
Served with house kettle potato chips
$3.00/person

Hot Spinach & Artichoke Dip
Served with herbed flatbread
$4.00/person

Buffalo Chicken Dip
Served with house kettle potato chips
$6.00/person

Hummus—sundried tomato or roasted garlic
Served with herbed flatbread
$5.00/person

Dessert Displays

Chocolate Dipped Strawberries
$25.00/dozen

University Club Assorted Truffles
$28.00/dozen

Mini Cheesecake Bites
$25.00/dozen

Sweet Stuffed Croissants
$27.00/dozen

Assorted Mini Cupcakes
$16.00/dozen

Gourmet Cheese Spreads

Mixed with a cream cheese base, cheeses, flavorings, and seasonings
Served with crackers
Serves 16 – 20 people

Pecan and Sweet Dried Cranberry $39.00
Toasted pecans and dried cranberries with a pecan coating and sweet brown sugar honey drizzle

Bacon and Cheddar $36.00
Smoky Applewood bacon and cheddar cheese with a bacon coating

Herbed $32.00
Assorted herbs and seasonings and coated in fresh chopped dill

Marinated Shrimp $43.00
Marinated steamed and chopped shrimp, parmesan, grilled red onion, and fresh chopped herbs

Smoked Salmon $49.00
Atlantic smoked salmon, garlic, sour cream and herbs

Apricot Chevre $37.00
Tart goat’s milk cheese blended with sweet apricots and honey
Sandwich Trays

University Club Chicken Salad on Fresh Mini Croissants $55.00 (Serves 16-20 people)
Mini Yeast Rolls Stuffed with Ham and Swiss Cheese $46.00 (Serves 16-20 people)
Pimento Cheese on Flatbread $45.00 (Serves 16-20 people)

Snacks

Domestic Cheese Tray $40.00 (16-20 people)
Assorted Fruit Tray $45.00 (16-20 people)
Vegetable Crudité Tray $30.00 (16-20 people)
Mixed Fruit & Cheese Tray $48.00 (16-20 people)
Bagels $24.00/dozen
Assorted Mini Muffins $12.00/dozen
Sausage Balls $17.00/dozen
Berry Scones $32.00/dozen
Roasted Pecans $14.00/Pound (Serves 8-10 people)
Cheese Straws $18.00/pound (Serves 12-14 people)
Assorted Fresh Baked Cookies $15.00/dozen
Fresh Baked Brownies $18.00/dozen

Passed Tray Hors d’oeuvres

Trays of 50 pieces

Bacon & Cheese Deviled Eggs $45.00/tray
Smokey Applewood bacon blended with cheddar and parmesan cheeses. Topped with smoked paprika

University Club Boom Boom Chicken Bites $62.00/tray
Served on a mini skewer

Shrimp Cocktail Mini’s $82.50/tray
Classic shrimp cocktail served in a shot glass

BBQ Sausage Bites $45.00/tray
Smoked sausage marinated in BBQ sauce then grilled. Served on a mini skewer with a cheddar cheese cube

Grilled Mini Vegetable Kabobs $50.00/tray
Zucchini, yellow squash, bell pepper, onion and grape tomato marinated and grilled

Bite Size Chicken & Waffles $55.00/tray
Mini waffle bites topped with fried chicken bites topped with house honey mustard

Catfish & Fry $75.00
Seasoned thick sliced fried potato topped with a house seasoned catfish nugget topped with tartar sauce

Shrimp Salad Pastry Cup $80.00
University Club West Indies shrimp salad served in a toasted phyllo cup
DIPS, SPREADS, SANDWICHES, SNACKS, AND DESSERTS

Barbecue Meatballs $49.00
Tender meatballs roasted and simmered in brown sugar barbecue sauce

Marinated Tomato Bruschetta $45.00
Juicy tomatoes and slow cooked red onions marinated in a champagne and balsamic vinegar reduction served on toasted crostini

Atlantic Smoked Salmon and Cucumber $82.00
Atlantic smoked salmon served with house crème Fraiche and cucumber
Red Diamond Coffee  $12.00/pot (Decaf and Regular serves 6-8)

Fresh Orange Juice  $10.00/gallon

Bottled Juice Assortment  $2.75/each

Hot Tea Assortment  $2.50/person

Soft Drinks  $18.00/pitcher (serves 6-8)

Iced Tea  $15.00/gallon

Mint Tea  $18.00/gallon

Fruit Punch  $18.00/gallon

Watermelon Punch (seasonal)  $19.00/gallon