The University Club
Catering Menu
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Can’t find what you’re looking for? Ask about specialty items and requests!
All basic reception packages are $19.95 per person and include 2-hour service; food is prepared and replenished for 2 hours at amounts based on your guaranteed number of guests. Iced tea and water service is included. You may add another cold item from the basic reception package for an additional $1.00 per person. You may add another hot item from the basic reception package for an additional $2.00 per person. You may replace a cold item with a hot item for an additional $2.00 per person. All food and beverage prices incur an additional service charge and tax.

**Cold Items (choose 3)**

- Fresh Fruit Platter
- Domestic Cheese Platter with Fruit Garnish
- Vegetable Crudité Tray with Ranch Dip
- Seasonal Pasta Salad
- Southern Tomato Gazpacho Shooter
- Deviled Eggs – Traditional Southern, Southwestern, or Bacon Cheddar
- Bruschetta – Marinated Tomato, Pimento, or Olive Tapenade
- Grilled Vegetable Flatbread with Flame Roasted Onion Spread
- Caramelized French Onion & Mushroom Puff Bite
- Baked Brie with Crackers & choice of – Strawberry Preserves, Pepper Jelly, or Infused Garlic and Herb Olive Oil
- University Club Charred Onion Dip with Fresh House Kettle Chips
- Petite Yeast Roll Sandwiches – Turkey & Swiss or Ham & Cheddar
- University Club Chicken Salad in Sweet Hawaiian Rolls

**Hot Items (choose 2)**

- Carved Roast of Beef in Cocktail Rolls with Horseradish Aioli
- Southern Fried Chicken Bites with Assorted Sauces
- Vegetable Spring Rolls
- Meatballs – BBQ or Marinara
- Warm Spinach and Artichoke Dip with Fresh House Kettle Chips
- Assorted Mini Quiches
- Loaded Potato Tartlets
- Stuffed Mushrooms – Vegetable or Sausage
- Buffalo Chicken Dip with Fresh House Kettle Chips
- University Club Fried Catfish Bites with Hushpuppies & Tartar Sauce
- Sweet Potato Casserole Mini Tarts (contains pecans)
- Baked Bacon Cheddar Hushpuppies
Deluxe reception package

All deluxe reception packages are $24.95 per person and include 2-hour service; food is prepared and replenished for 2 hours at amounts based on your guaranteed number of guests. Iced tea and water service is included. You may add another cold item for an additional $1.00 per person. You may add another hot item from the basic reception package for an additional $2.00 per person. You may replace a cold item with a hot item for an additional $2.00 per person. All food and beverage prices incur an additional service charge and tax.

Cold Items (choose 3)

- Fresh Fruit Platter
- Domestic Cheese Platter with Fruit Garnish
- Baked Brie with Crackers & choice of – Strawberry Preserves, Pepper Jelly, or Infused Garlic and Herb Olive Oil
- Bruschetta – Philly Cheesesteak, Pork Tenderloin, or West Indies Crab Salad
- Smoked Salmon Canapés with Crème Fraiche on Cucumber
- Antipasto Skewer with Balsamic Glaze
- Mini University Club Sandwiches
- University Club Chicken Salad in Sweet Hawaiian Rolls
- Shrimp and Grit Spoons
- Rolled Goat Cheese Pops – Herbed, Pecan, or Dried Berry
- Candied Bacon and Smoked Salmon Mini BLTs
- Cucumber Tea Bites
- Mini Grilled Cheese and Tomato Bisque Shooters

Hot Items (choose 3)

- Mini Quesadillas – Vegetable or Chicken
- Carved Roast of Beef in Cocktail Rolls with Horseradish Aioli
- University Club Pulled Pork Sliders
- Spanakopita
- Mini Crab Cakes with Classic Remoulade Dip
- Southern Fried Chicken Bites with Assorted Sauces
- Asparagus Spears wrapped in Phyllo
- University Club Burger Sliders
- Grilled Chicken Kebab with – BBQ, Sweet Thai Chili, or Sesame Soy Sauce
- Vegetable Spring Rolls
- Assorted Mini Quiche
- Stuffed Mushrooms – Vegetarian or Sausage
- Meatballs – BBQ or Marinara
- Cajun Crawfish Fritters with Classic Remoulade Dip
- Loaded Potato Tartlets
All food and beverage prices incur an additional service charge and tax

**Carving Stations**
50 person minimum
$50 attendant fee for all stations
Served with Silver Dollar Rolls and Assorted Sauces

- 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**
50 person minimum
$50 attendant fee for all 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.
Reception additions

All food and beverage prices incur an additional service charge and tax

**Passed Tray Hors d’oeuvres**
Trays of 50 pieces

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

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

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

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

*Bite Size Chicken & Waffles* $55.00
Mini waffle bites topped with fried chicken bites topped with house honey mustard and syrup

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

*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
The University Club

Reception additions

All food and beverage prices incur an additional service charge and tax

Sandwich Trays
Trays serve 16—20 people

- Grilled Vegetable Sliders $40
- University Club Chicken Salad in Sweet Hawaiian Rolls $55.00
- Mini Yeast Rolls Stuffed with Ham and Swiss Cheese $46.00
- Pimento Cheese on Flatbread $45.00
- Meatball Sliders $50
- Cucumber Sandwiches $30

Snacks

- Domestic Cheese Tray $40.00 (serves 16-20 people)
- Assorted Fruit Tray $45.00 (serves 16-20 people)
- Vegetable Crudité Tray $30.00 (serves 16-20 people)
- Mixed Fruit & Cheese Tray $48.00 (serves 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)
- House Kettle Chips – Plain, BBQ, Ranch $10/bowl
  - Assorted Fresh Baked Cookies $15.00/dozen
  - Fresh Baked Brownies $18.00/dozen
  - Elephant Munch $22.00/bowl
Reception additions

All food and beverage prices incur an additional service charge and tax

A la 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

Dessert Displays

Chocolate Dipped Strawberries
$25.00/dozen

University Club Assorted Truffles
$28.00/dozen

Mini Cheesecake Bites
$25.00/dozen

Assorted Fruit and Cream Stuffed Pastries
$27.00/dozen

Assorted Mini Cupcakes
$16.00/dozen

University Club Dessert Shots (choose one flavor per dozen)
$18.00/dozen
Chocolate Mousse, Banana Pudding, Strawberry Shortcake, Tiramisu
The University Club

Reception additions

All food and beverage prices incur an additional service charge and tax

Dips

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

Hot Spinach & Artichoke Dip $4.00/person
Served with house kettle potato chips

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

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

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
All food and beverage prices incur an additional service charge and tax

**Beverages**

Red Diamond Coffee $12.00/pot  
*Decaf and Regular; serves 6-8*

Fresh Orange Juice $10.00/gallon

Hot Tea Assortment $2.50/person

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

Iced Tea $15.00/pitcher *(serves 6-8)*

Fruit Punch $18.00/gallon

Citrus Fruit Punch $19.00/gallon

Watermelon Punch (seasonal) $19.00/gallon

Cranberry Juice $10.00/pitcher *(serves 6-8)*

Sparkling Grape Juice $10.00/bottle
The University Club

Breakfast

All food and beverage prices incur an additional service charge and tax

**Basic Continental Breakfast**  
$7.75/person

- Fresh Fruit
- Assorted Mini Muffins
- Berry Scones
- UClub Sausage Balls
- Fresh Orange Juice
- Red Diamond Coffee (regular & decaf)
- Hot tea Assortment

**Deluxe Continental Breakfast**  
$10.25/person

- Fresh Fruit
- Assorted Mini Muffins
- Assorted Bagels with Cream Cheese
- Berry Scones
- Oatmeal
- Assorted Yogurts
- Fresh Orange Juice
- Red Diamond Coffee (regular & decaf)
- Hot Tea Assortment

**Breakfast buffet**  
$15.95/person  
30 person minimum

- Fresh Fruit
- Assorted Mini Muffins
- French Toast or Waffles
- Scrambled Eggs
- Breakfast Casserole
- Bacon & Sausage
- Stone Ground Grits
- Country Style Hashbrowns
- Biscuits & Gravy
- Fresh Orange Juice
- Red Diamond Coffee (regular & decaf)
- Hot Tea Assortment

**Plated Breakfast**  
$13.95/person

- Bacon & Sausage
- Scrambled Eggs
- Waffles or French Toast
- Fruit Cups
- Red Diamond Coffee (regular & decaf)
Plated Luncheons

Parties of 30 and below may select one option. Choosing more than one option will incur an additional charge of $3.00 per person. Parties of 30 and more may select 2 options. Choosing more than 2 options will incur an additional charge of $3.00 per person. All food and beverage prices incur an additional service charge and tax.

**Cold Entrees:**
Comes with fresh bread, choice of one current house dessert option, coffee, iced tea, and water

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
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<tbody>
<tr>
<td>University Club Chicken Salad Plate</td>
<td>$13.95</td>
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<tr>
<td>University Club House Salad</td>
<td>$10.95</td>
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<tr>
<td>University Club Sandwich</td>
<td>$13.95</td>
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<tr>
<td>Classic Nicoise Salad</td>
<td>$15.95</td>
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<tr>
<td>Chicken &amp; Warm Kale Medley Salad</td>
<td>$15.95</td>
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<tr>
<td>Caesar Salad</td>
<td>$10.95</td>
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<tr>
<td>Cold Trio Salad</td>
<td>$13.95</td>
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<tr>
<td>Caprese Plate</td>
<td>$11.95</td>
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<tr>
<td>Asian Noodle Salad</td>
<td>$13.95</td>
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</tbody>
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Add chicken to any salad for an additional $3
Add shrimp or salmon to any salad for an additional $5
Plated Luncheons

Parties of 30 and below may select one option. Choosing more than one option will incur an additional charge of $3.00 per person. Parties of 30 and more may select 2 options. Choosing more than 2 options will incur an additional charge of $3.00 per person. All food and beverage prices incur an additional service charge and tax.

**Hot Entrees:**
Comes with house side salad, fresh bread, choice of one current house dessert option, coffee, iced tea, and water

- **Southern Fried Chicken Breast**  $16.50
  Mashed red skinned potatoes, southern cream gravy, green beans

- **Marinated Grilled Chicken Breast with White BBQ Sauce**  $16.50
  Herb roasted potatoes, French green beans

- **Chicken Alfredo**  $14.95
  Steamed Broccoli Florets, house alfredo sauce, parmesan cheese
  Substitute shrimp: $17.95

- **Shrimp and Cheese Grits**  $17.95
  Shrimp in a redeye cream gravy with bell peppers and onions, over cheesy, creamy grits

- **Fried Catfish**  $16.50
  House cut French fries, green beans, tartar sauce

- **Pork Tenderloin Medallions**  $16.50
  Sweet potato mash, seasonal vegetable medley, accompanied with a traditional applesauce

- **Seared Ahi Tuna**  $17.95
  Atop a rice timbale, surrounded by flash sautéed kale mix

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

- **Mini Southern Meatloaf**  $16.50
  Mashed red skinned potatoes, French green beans, BBQ sauce

- **Vegetable Stir Fry with Basmati Rice**  $14.95
  Yellow squash, zucchini, red onion, bell pepper, broccoli, tossed in a sesame ginger sauce
  Add chicken: $16.95        Add shrimp: $17.95

- **Pasta Primavera w/ House Smoked Tomato Sauce**  $14.95
  Fresh vegetables sautéed with garlic in olive oil, tossed with house smoked tomatoes and pasta. Topped with parmesan cheese.
  Add chicken: $16.95        Add shrimp: $17.95
Custom lunch buffets are $15.95 per person and include a choice of two entrees and two sides. Custom lunch buffets are served with a fresh garden salad bowl, assorted breads, choice of house dessert, coffee, iced tea, and water. Custom lunch buffets incur a $55 mini buffet setup fee. All food and beverage prices incur an additional service charge and tax.

**Entrees (choose 2)**

- Meatballs – BBQ or Marinara
- Hamburger Steak with Brown Gravy and Onions
- Catfish – Baked, Fried, or Cajun Style
- Southern Fried Chicken
- Grilled Chicken – Plain, BBQ, Herbed, or Lemon Pepper
- Smoked Sausage with – Bell Peppers or house Kraut
- Chicken Alfredo
- Sliced Turkey with Gravy
- Pulled Pork (can request BBQ Style)
- Beef Tips
- Blackened Tilapia
- Chicken Marsala
- Vegetable Lasagna

- Creamy Pesto Vegetable and Linguini Pasta
- London Broil with Bordelaise Sauce
- Chicken Tenders – Fried or Grilled
- Country Fried Steak with Brown Gravy
- Fried Rice — Vegetable, Chicken, or Pork
- Sliced Smoked Ham
- Boom Boom Chicken
- Chicken & Dumplings
- Spaghetti Bake
- Smothered Chicken Burritos
- Ravioli with House Marinara and Meatballs
- Fried Pork Chops
- Chicken Fried Chicken w/ White Gravy
- Chicken Fried Steak w/ White Gravy
- Sliced Pork Loin w/ Apples

**Sides (choose 2)**

- Mashed Potatoes
- Corn
- Steamed Broccoli
- Seasonal Greens
- Fried Okra
- Roasted Vegetable Medley
- Brussels Sprouts
- Baked Beans
- Pineapple Casserole
- Cornbread Dressing
- Glazed Carrots
- Herb Roasted Potatoes

- Buttered Rice
- Green Beans — Sautéed, Sesame, Almandine or Casserole
- Black Eyed Peas
- English Peas
- Speckled Butterbeans
- Fried Squash
- Sautéed Cabbage
- Slow Cooked Pinto Beans
- Dirty Rice
- Mashed Sweet Potatoes
- Cous Cous
Specialty Lunch Bars

Specialty lunch bar menus are served with a fresh garden salad bowl, choice of house dessert, coffee, iced tea, and water. Specialty lunch bar menus incur a $55 mini buffet setup fee (excluding the Cold Cut Sandwich Bar). All food and beverage prices incur an additional service charge and tax.

*Fresh Grilled Ground Chuck Burger Bar $14.95/person*
includes fresh hamburger buns, lettuce, sliced tomato, sliced yellow onions, sautéed mushrooms, cheddar cheese, smoky applewood bacon, mustard, mayonnaise and ketchup.
House fries included
Add the All beef hot dog bar for an additional $2.00/person

*All Beef Hot Dog Bar $10.95/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
Served with house salad, fresh bread, Chef’s vegetable, choice of house dessert, coffee, iced tea, and water. Choose up to 3 selections from the following. Choosing more than 3 options will result in an additional charge of $3.00 per person. All food and beverage prices incur an additional service charge and tax.

**Chicken**

*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*
Boneless chicken breast served with a herb compound butter and seasoned Rice Pilaf

*Southern Fried Chicken Breast $24.95*
Bone-in chicken breast served with Boursin mashed red-skinned potatoes and classic Southern brown gravy

*Chicken Marsala $25.95*
Linguini with house mushroom marsala sauce

*Kid’s Plate $11.95*
Fried boneless chicken bites, fries, fruit cup

**Fish & Seafood**

*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

*Seafood Gumbo $26.95*
House gumbo with okra and creole trinity, served with white rice timbale

*Seafood Platter $34.95*
Char-grilled fish, fried oysters, and grilled shrimp with lemon. Served with house fries.
Plated Dinners

Served with house salad, fresh bread, Chef’s vegetable, choice of house dessert, coffee, iced tea, and water. Choose up to 3 selections from the following. Choosing more than 3 options will result in an additional charge of $3.00 per person. All food and beverage prices incur an additional service charge and tax.

**Beef**

*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-glace and Boursin mashed red skinned potatoes

*Meatloaf 26.95*
Potatoes au gratin and topped with barbecue sauce

**Pork**

*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

*Fried Pork Chops 24.95*
With roasted sweet potatoes and a classic Southern cream sauce

**Vegetarian Options**

*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
All buffet dinners are $26.95 per person, and they are served with a fresh garden salad bowl, assorted breads, choice of house dessert, coffee, iced tea, and water. All food and beverage prices incur an additional service charge tax.

**Entrees (choose 2)**

- London Broil with Bordelaise Sauce
- 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
- Shrimp and Grits
- Country Style Smoked Ham
- Southern Fried Chicken
- Hamburger Steak with Brown Gravy and Onions
- Grilled Chicken – plain, BBQ, herbed, or lemon pepper
- English Pot Roast
- Chicken & Sausage Gumbo
- Mahi Mahi Filet with Pineapple Salsa
- BBQ Beef Brisket
- Pork Loin – Herb Roasted, Marinated Grilled, Smoked, or BBQ
- Pecan Encrusted Breast of Chicken
- Grilled Salmon Filet
- Lasagna—Traditional or Vegetable
- Creole Chicken

**Sides (choose 2)**

- Mashed Potatoes
- Corn
- Steamed Broccoli
- Seasonal Greens
- Fried Okra
- Roasted Vegetable Medley
- Brussels Sprouts
- Baked Beans
- Pineapple Casserole
- Cornbread Dressing
- Glazed Carrots
- Herb Roasted Potatoes
- Buttered Rice
- Green Beans — Sautéed, Sesame, Almandine or Casserole
- Black Eyed Peas
- English Peas
- Speckled Butterbeans
- Fried Squash
- Sautéed Cabbage
- Slow Cooked Pinto Beans
- Dirty Rice
- Mashed Sweet Potatoes
- Cous Cous