Catering Menu

Menu Selections
Menues are not limited to the listed selections. Our Chefs will be pleased to create a special menu to meet your specific catering needs. Menu pricing is subject to change.

Service Charge
A service fee will be added to all catered events. Rates vary based on client: members 18%, non-members 20%, and weddings 25%. No sales tax will be added to catering or facility fees.

Guarantee of Attendance
Your guarantee is due 72 hours (3 business days) or for weddings 8 business days prior to your event, this will aid us in appropriately setting up your room and in preparation of food & beverage you have ordered. In the event a guarantee is not received, we will use your estimated number for the guarantee. We will prepare for 5% over the guaranteed number to accommodate the last minute guests. You will be charged for the guarantee or the number served, whichever is greater. Catered events going more than 5% over their guarantee will be accommodated in the best manner possible.

Deposits & Payment Procedures
A deposit is required to confirm your reservation within 7 business day of making your reservation in the amount of the full room rental. The estimated event costs will be due in full 30 days prior to your event. Should your event costs be more than your estimate an invoice will be sent within 7 business days and is due upon receipt. Should your estimate be more than your actual costs a refund will be issued in the same way payment was provided. University of Iowa departments may provide a blue requisition as their form of payment and these will be held and billed in the correct amount after the event is completed.

Members are not required to pay any deposits for catered events and all catering charges will be invoiced within 14 business days of your event. Charges will be due upon receipt.

Cancellation or No Attendance
Room rental deposits are not refundable to the general public at any time. UI departments may cancel reservations and receive a full refund one year before the event date. Once a catering deposit is made no refund will be allowed. The club does work to reschedule events should weather or other unforeseeable circumstances require an event to cancel.
Non-Alcoholic Beverages
(20 servings per gallons)

<table>
<thead>
<tr>
<th>Beverage</th>
<th>Price per gallon</th>
<th>Price per half gallon</th>
</tr>
</thead>
<tbody>
<tr>
<td>Coffee</td>
<td>$18</td>
<td>$11</td>
</tr>
<tr>
<td>Decaffeinated Coffee</td>
<td>$18</td>
<td>$11</td>
</tr>
<tr>
<td>Tea, Hot or Iced</td>
<td>$18</td>
<td>$11</td>
</tr>
<tr>
<td>Sparkling Fruit Punch</td>
<td>$18</td>
<td>$11</td>
</tr>
<tr>
<td>Lemonade</td>
<td>$18</td>
<td>$11</td>
</tr>
<tr>
<td>Fruit Juice (Orange and Apple)</td>
<td>$18</td>
<td>$11</td>
</tr>
<tr>
<td>Vegetable Juice</td>
<td>$18</td>
<td>$11</td>
</tr>
<tr>
<td>Sparkling and Bottled Waters</td>
<td>$1.50/each</td>
<td></td>
</tr>
<tr>
<td>Soft Drinks</td>
<td>$1.50/each</td>
<td></td>
</tr>
<tr>
<td>Milk (half pint)</td>
<td>$1.50/each</td>
<td></td>
</tr>
</tbody>
</table>

Alcoholic Beverages

<table>
<thead>
<tr>
<th>Beverage</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Bottled Beer</td>
<td>$4.50/each</td>
</tr>
<tr>
<td>House Wine by the glass</td>
<td>$5.50/glass</td>
</tr>
<tr>
<td>House Wine by the bottle</td>
<td>$21/each</td>
</tr>
<tr>
<td>House Champagne by the bottle</td>
<td>$22/each</td>
</tr>
<tr>
<td>Call Brands</td>
<td>$6/single and $7.50/double</td>
</tr>
<tr>
<td>Premium Brands</td>
<td>$7/single and $8.50/double</td>
</tr>
<tr>
<td>Keg of Beer – Tier 1 (Ex: Bud Light, Miller Lite, Coors Light)</td>
<td>$275/keg</td>
</tr>
<tr>
<td>Keg of Beer – Tier 2 (Ex: Sam Adams, Heineken, Goose Island 312)</td>
<td>$325/keg</td>
</tr>
<tr>
<td>Keg of Beer – Tier 3 (Ex: New Castle, Blue Moon, Fat Tire, Guinness, Slingshot Dunkel)</td>
<td>$375/keg</td>
</tr>
<tr>
<td>Champagne Punch</td>
<td>$30/gallon</td>
</tr>
</tbody>
</table>

There is a $60 handling fee for each keg ordered. The fee is waived for each keg used. Additional beers are also available.

Beverage Service Policy for Alcohol

University policy and state law stipulates that the University Club must be the sole provider of alcoholic beverages served in the building. Under no circumstances may any alcoholic beverage be taken out of designated service areas.

A bar set up fee of $75 will be charged for each bar requested. If sales at each bar meet the $75 set up fee is waived. Service is provided on a cash or hosted basis; in either case the minimum sales requirements apply. A guaranteed number of guests is required and must be made three business days prior to the event date.

Service of alcohol will not exceed six hours in length. Alcohol will not be served where the majority of the guests will be under the legal drinking age. Service must end 30 minutes before the event end time. The end of service policy overrides the length of service policy should an event be shorter than 6 hours.

All bar orders must be accompanied by an appropriate food order and non-alcohol beverages must be provided. The University Club reserves the right to increase food orders to meet appropriate food requirements.
Breakfast

Breakfast Buffet  (20 guest minimum)

The Continental  $11.50
Assorted Pastries: Cinnamon Rolls, Muffins, Danish
Chilled Orange and Apple Juices
Coffee, Tea and Milk
Add Fresh Fruit Salad for $1.50 per person

The Melrose Feast  $18
Fresh Fruit Trays
Scrambled Eggs with Choice of two of the following: Ham, Green Peppers, Mushrooms, Cheese
Choice of: Crisp Bacon Strips OR Iowa Sausage Patties
Country Fried Potatoes
Assorted Pastries: Cinnamon Rolls, Muffins, and Danish
Chilled Orange and Tomato Juices
Coffee, Tea and Milk

Served Breakfast

The Black & Gold  $14
Vegetarian OR Ham & Cheese Quiche
Country Fried Potatoes
Fresh Fruit Wedge
Apple Tea Cake
Chilled Orange Juice
Coffee, Tea, and Milk
Add Crisp Bacon Strips or Iowa Sausage Patties for $1.00 per person

Breakfast Pastries

Cinnamon Rolls  $15 dozen
Sticky Buns  $16 dozen
Muffins (Blueberry, Cheese Streusel, or Bran)  $17 dozen
Danish (assorted)  $17 dozen
Apple Tea Cake  $17 dozen
**Lunch**
*(Not served after 3:00pm)*

### Plated Salad Entrees
*Served Salad Entrees include a Cup of the House Soup, Rolls and Butter, Coffee and Tea*

**Grilled Chicken Caesar**  $17
Crisp Romaine Lettuce tossed with Creamy Caesar Dressing, topped with Sliced Breast of Chicken, Red Onions, Toasted Croutons and Freshly Grated Parmesan Cheese

**Coconut Shrimp**  $17
Golden Coconut Breaded Shrimp on Spinach and Romaine with Fresh Strawberries, Oranges & Sun-Dried Cranberry Vinaigrette

**Very Berry Spinach**  $15
Fresh Bed of Spinach Leaves topped with Fresh Blackberries, Strawberries and Blueberries; Blue Cheese Crumbs, Toasted Walnuts drizzled with Strawberry Vinaigrette

**Salmon Nicoise**  $17
Mixed Herbs topped with Atlantic Smoked Salmon, Hard-Boiled Egg, Potato Slices, Fresh Green Beans, Daikon Radish Sprouts and drizzled with House-Made Creamy Dressing

### Plated Hot Entrees
*Served Luncheons include Tossed Green Salad with Choice of Two Dressings, Rolls and Butter, Coffee and Tea*

**Grilled Breast of Chicken**  $19
with Mushroom Marsala, Tomato Vodka OR Pesto Cream Sauce, Party Potatoes (with Bacon & Chives) & Green Beans Almandine

**Atlantic Salmon**  $19
Pan Seared Atlantic Salmon Filet with Crispy Sweet Potato, Edamame and Corn Succotash with Crispy Onion Strips

**Roasted Striploin Steak**  $19
New York Cut Striploin Roasted Garlic Potato Puree, Garlic Brown Sugar Carrots with Crispy Leeks

**Roasted Red Pepper Risotto**  $16
Creamy Risotto with Roasted Red Bell Peppers. Prepared Using House Made Vegetable Stock

**Buttermilk Chicken**  $19
Buttermilk Infused Chicken Breast, Crispy Confit Potato Latke, Green Beans, Wild Mushroom Cream Sauce

**Wild Mushroom Risotto**  $16
Creamy Bed of Risotto with Wild Mushrooms cooked with our House Made Mushroom Stock, Grated with Fresh Parmesan

### Buffets *(prices as marked)*
*Buffet Luncheons include Coffee and Tea*

**Melrose Deli Buffet**  $17
Mixed Greens with Assorted Dressings
Fresh Fruit Salad (seasonal fruits)
Shaved Roast Beef, Ham, Turkey, and Tuna Salad
Sliced Cheddar, Gouda, Swiss, and Provolone Cheeses
Lettuce, Tomato, Onion and Pickles
Mayonnaise, Dijon Mustard, Horseradish
Wheat, Rye, and Ciabatta Rolls

**Pasta Buffet**  $19
*Choice of: Beef, Chicken, OR Vegetarian Lasagna*
Pasta with *Choice of Two Sauces:*
- Marinara, Bolognese, Alfredo, Pesto, Creamy Garlic
- Chef’s Choice of Vegetable
- Fresh Fruit Salad
- Tossed Greens with Ranch and Italian Dressings
- Garlic Bread

**Family Style Buffet**  $23
Caramelized Onion and Gruyere Tart
Smoked Duck Salad
Winter Spinach Salad
Braised Chuck Roast with Red Wine Braising Jus, Carrots and Onions
Roasted Salmon with Fennel Cream Sauce
- Beans Amandine
- Herbed Potatoes
- Rolls and Butter

**Gourmet Sandwich Buffet**  $19
*Choose up to 3 Freshly Pre-made Sandwiches:*
- *Grilled Chicken Salad* with Apples and Pecans on Croissant
- *Roast Beef* and Cheddar Cheese with Creamy Horseradish Mayo on Ciabatta Roll
- *Roast Chicken* Flatbread with Sautéed Onions and Avocado
- *Wild Mushroom and Crispy Bacon* Flatbread with Roasted Red Pepper Aioli
- *Smoked Salmon* Flatbread with Horseradish Aioli

Includes Pasta Salad, Chips, and Cookies

**BBQ Buffet**  $21
Beef Burgers
Chickpea Lentil and Wild Mushroom Veggie Burgers
Beer Brats
*Choice of* Hamburger OR Slider Buns
Cheddar Cheese, Lettuce, Tomatoes, Red Onion
Ketchup, Mustard, Mayo
Red Cabbage Slaw
UC Baked Beans
Cold Appetizers and Canapés

Iced Jumbo Shrimp with Cocktail Sauce  $31 dozen

Assorted Canapés with Shrimp and Smoked Salmon  $24 dozen

Chilled Tropical Baby Shrimp & Crab Salad with Crostini  $20 dozen

BLT Stacks  $22 dozen  
with Roasted Red Pepper Aioli, Smoked Turkey, Crispy Bacon, and Baby Heirloom Tomatoes

Bruschetta’s:  $20 dozen  
Traditional: Tomato, Basil, Mozzarella  
Mediterranean: Prosciutto, Melon and Balsamic Vinaigrette

Savory Onion: Goat Cheese with Caramelized Onion  
Smoked Salmon: with Herbed Boursin Cheese and Capers

Bacon Jalapeno Deviled Eggs (Vegetarian option also available)  $16 dozen

Party Cut Sandwiches  $16 dozen  
With Ham, Turkey, Roast Beef, Chicken Salad, Tuna Salad, and/or Egg Salad

Cheese Tray with Sliced Domestic Cheeses & Crackers  
Small (serves 25)  $49 each
Large (serves 75)  $114 each

Gourmet Cheese Board (serves 50)  $118 each  
Imported and Domestic Cheeses, beautifully decorated and served with Cracker assortment and Sliced Baguettes

Fried Tortilla Chips with Mango-Chipotle Crab Salsa  
Small (serves 25)  $44 each
Large (serves 75)  $95 each

Decorated Baked Wheel of Brie en Croute  $100 each  
Baked in Phyllo with Ajou Pear OR Roasted Red Pepper with Crackers and Sliced Baguettes

Fresh Fruit Tray with Select Season Fresh Fruit and Yogurt Dip  
Small (serves 25)  $49 each
Large (serves 75)  $114 each

Vegetable Tray with Mushrooms, Broccoli, Cauliflower, Carrots, Cherry Tomatoes, and Celery with Ranch Dip  
Small (serves 25)  $49 each
Large (serves 75)  $114 each

Sliced Meat Party Tray with Hard Salami, Ham, Turkey and Cheddar Cheese served with Assortment of Crackers  
Small (serves 25)  $50 each
Large (serves 75)  $124 each

Potato Chips with House Made Dip  
Small (serves 25)  $34 each
Large (serves 75)  $48 each

Antipasto Platter  
Genoa Salami, Grilled Zucchini, Grilled Mushrooms, Artichoke Hearts, Roasted Peppers, Olives, Chèvre with Pesto  
Small (serves 25)  $50 each
Large (serves 75)  $116 each

Mediterranean Cheese Platter  
International Cheese Assortment, with Fresh Fruits, Assortment of Nuts and Dried Fruits  
Small (serves 25)  $50 each
Large (serves 75)  $116 each

Roast Beef Platter  
Tender Roast Beef with Fresh Buns and assorted Mustards, Horseradish, and Sliced Red Onions  
Small (serves 25)  $75 each
Large (serves 75)  $180 each
## Hot Appetizers and Canapés

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Southwest Style Smoked Duck Quesadilla</strong></td>
<td>$22 dozen</td>
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<tr>
<td><strong>Wonton Wrapped Shrimp</strong></td>
<td>$20 dozen</td>
</tr>
<tr>
<td>with Mango Chipotle Cocktail Sauce</td>
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<tr>
<td><strong>Pilaf Turnover</strong></td>
<td>$19 dozen</td>
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<tr>
<td>filled with Pesto, Wild Rice, and Roasted Heirloom Tomatoes</td>
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</tr>
<tr>
<td><strong>Beef Wellington Bites</strong></td>
<td>$25 dozen</td>
</tr>
<tr>
<td>Delicate Roast Beef Slices, Goat Cheese and Horseradish enclosed in Flaky Puff Pastry Shell</td>
<td></td>
</tr>
<tr>
<td><strong>Smoked Salmon, Goat Cheese &amp; Spanish Olive Tapenade in Crispy Phyllo</strong></td>
<td>$20 dozen</td>
</tr>
<tr>
<td><strong>New England Crab Cakes</strong> with Saffron Aioli</td>
<td>$22 dozen</td>
</tr>
<tr>
<td><strong>Tropical Crab Cakes</strong> with Roasted Pineapple Mango Salsa</td>
<td>$22 dozen</td>
</tr>
<tr>
<td><strong>Tarts (2” square)</strong></td>
<td>$19 dozen</td>
</tr>
<tr>
<td>Kale, Cranberry and Pine Nut</td>
<td></td>
</tr>
<tr>
<td>Caramelized Onion, Rosemary and Roasted Garlic</td>
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</tr>
<tr>
<td>Wild Mushroom and Roasted Chicken</td>
<td></td>
</tr>
<tr>
<td><strong>Bacon Wrapped Scallops</strong></td>
<td>$25 dozen</td>
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<tr>
<td><strong>Slider Stations</strong></td>
<td>$26 dozen</td>
</tr>
<tr>
<td>BBQ Pulled Pork</td>
<td></td>
</tr>
<tr>
<td>Beef Filet with Blue Cheese</td>
<td></td>
</tr>
<tr>
<td>Grilled Portabello</td>
<td></td>
</tr>
<tr>
<td>All stations include Pickles, Caramelized Onions, and Slider Buns</td>
<td></td>
</tr>
<tr>
<td><strong>Meat Skewer Trio</strong> with Beef, Pork, and Chicken Skewers with Choice of Three Sauces:**</td>
<td>$25 dozen</td>
</tr>
<tr>
<td>Spicy Brown Sugar BBQ, Sesame Ginger, Thai Peanut, Honey Mustard, Mint Chili Sauce</td>
<td></td>
</tr>
<tr>
<td><strong>Chicken Wings</strong> (plain or spicy)</td>
<td>$23 dozen</td>
</tr>
<tr>
<td><strong>Cocktail Egg Rolls</strong></td>
<td>$22 dozen</td>
</tr>
<tr>
<td><strong>Greek Spinach Phyllo Triangles</strong></td>
<td>$20 dozen</td>
</tr>
<tr>
<td><strong>Pigs in a Blanket</strong></td>
<td>$18 dozen</td>
</tr>
<tr>
<td>Phyllo covered Hot Dog Bites with Dipping Sauces</td>
<td></td>
</tr>
<tr>
<td><strong>Pizza made to order 16” (8 slices, can also be cut into smaller squares)</strong></td>
<td>$16 each</td>
</tr>
<tr>
<td>Cheese, Sausage, Pepperoni, Vegetable</td>
<td></td>
</tr>
<tr>
<td><strong>Meatballs with Choice of Dipping Sauce</strong></td>
<td>$17 dozen</td>
</tr>
<tr>
<td>BBQ or Spicy Marinara, or with Sour Cream and Dill</td>
<td></td>
</tr>
<tr>
<td><strong>House Made Artichoke and Spinach Dip</strong> with Pita Triangles</td>
<td>$19 dozen</td>
</tr>
</tbody>
</table>
**Plated Dinners**

All Plated Dinners include a Tossed Green Salad with choice of Two Dressings, Rolls and Butter, and Coffee and Tea. The Non-Vegetarian Entrées also include a choice of Starch and Chef’s choice of Vegetable.

**Choice of Starch:** Garlic Mashed Potatoes, Herb Roasted Potatoes, Parsley Buttered Potatoes, Wild Rice

**Choice of Dressings:** Ranch, French, Italian, Raspberry BBQ Vinaigrette, Honey Mustard, Blue Cheese, Poppy Seed Vinaigrette

### Chicken Entrées for $25 per person

- **6 oz. Grilled Breast of Chicken**
  - with Mushroom Marsala, Pesto Cream, or Dill Mustard Sauce

- **Almond Crusted Chicken**
  - with Lemon Butter

- **Crispy Waffle Chicken**
  - Hand battered Chicken Breasts in Homemade Waffle Batter

- **Tuscan Chicken**
  - Stuffed with Fontina Cheese and Fresh Sage, Wrapped in Prosciutto. Served with Madeira Wine Sauce

### Pork Entrées for $27 per person

- **Apple and Gruyere Stuffed Pork Loin**
  - with Bourbon Mustard Demi-Glaze

- **Herb Rubbed Pork Roulades**
  - with Plum Sauce

### Seafood Entrées (prices as marked)

- **Grilled Salmon**
  - $32
  - with Lemon Dill Butter or Maple Mustard Glaze

- **Broiled Orange Roughy**
  - $37
  - with Red Onion and Tomato Confit

- **Pan-Seared Atlantic Salmon**
  - $33
  - with Dill Caper Sauce

### Beef Entrées (prices as marked)

- **Roast Prime Rib of Beef**
  - $37

- **Herb Roasted Tenderloin of Beef**
  - $40
  - with Merlot Demi-Glaze or Wild Mushrooms

- **6oz Grilled Filet Mignon**
  - $40

- **Roasted Striploin Steak**
  - $39

### Vegetarian Entrées (prices as marked)

- **Roasted Vegetable Lasagna Roulade**
  - $27
  - with Marinara and Alfredo Sauce

- **Ratatouille Filled Crepe**
  - $28
  - Eggplant, Zucchini, Leeks, Tomatoes, and Carrots tied into a Beggar’s Purse

- **Wild Mushroom and Mixed Grain Pilaf Turnover**
  - $26
  - with Shiitake Lemon Sauce

- **Caramelized Onion and Wild Mushroom Tart**
  - $22

**Choice of Starch:** Garlic Mashed Potatoes, Herb Roasted Potatoes, Parsley Buttered Potatoes, Wild Rice

**Choice of Dressings:** Ranch, French, Italian, Raspberry BBQ Vinaigrette, Honey Mustard, Blue Cheese, Poppy Seed Vinaigrette
Buffet Dinners
Minimum of 20 people required

The Club Deluxe Buffet
Choice of **two** entrées  $29  Choice of **three** entrées  $32

**Entrées:**
- Roasted Striploin Steak
- Herb-Crusted Pork Loin
- Pan Seared Atlantic Salmon with Dill Caper Sauce
- Grilled Breast of Chicken with Mushroom Marsala Sauce

Tossed Green Salad with *Choice of Two Dressings*
*Choice of Starch*
Chef's Choice of Vegetable
Rolls and Butter
Coffee and Tea

Italian Buffet  $28
Beef Lasagna
Pasta with *Choice of two Sauces:*
- Bolognese, Pesto, Pesto Cream, Marinara, Alfredo
Breast of Chicken with *Choice of Sauce:*
- Roasted Garlic Cream or Marsala Mushroom Sauce

Tossed Green Salad with *Choice of Two Dressings*
Chef's Choice of Vegetable
Garlic Bread
Coffee and Tea

**Choice of Starch:** Garlic Mashed Potatoes, Herb Roasted Potatoes, Parsley Buttered Potatoes, Wild Rice

**Choice of Dressings:** Ranch, French, Italian, Raspberry BBQ Vinaigrette, Honey Mustard, Blue Cheese, Poppy Seed Vinaigrette

BBQ Buffet  $21
Beef Burgers
Chickpea Lentil and Wild Mushroom Veggie Burgers
Beer Brats

*Choice of: Hamburger OR Slider Buns*
Cheddar Cheese, Lettuce, Tomatoes, Red Onion
Ketchup, Mustard, Mayo
Red Cabbage Slaw
UC Baked Beans

**Choice of Dressings:** Ranch, French, Italian, Raspberry BBQ Vinaigrette, Honey Mustard, Blue Cheese, Poppy Seed Vinaigrette
## Desserts

### Individual Desserts
- Carrot Cake $6 per person
- Chocolate Layer Cake $8 per person
- Pistachio Cheesecake $8 per person
- Coconut Cake $8 per person
- Key Lime Cake $8 per person
- Red Velvet Cake

- Italian Apple Torte $7 per person
- Fruit Pie $7 per person
- Cream Puffs with Custard Filling $8 per person
- Bread Pudding with Bourbon Sauce $7 per person

- Chocolate Tart $7 per person
- Caramel Apple Tart $6 per person
- Almond and Pear Tart (seasonal availability) $6 per person

- Cupcakes (Chocolate, Vanilla, Lemon, Coconut, Red Velvet) $6 per person
- Custom Sugar Cookies (3.5”, decorated to your preference) $5 per person

### Desserts by the Dozen
- Assorted Cookies (3” assorted) $17 dozen
- Bar Cookies $17 dozen
- Brownies, Party Cut $17 dozen
- Petit Fours $27 dozen
- Chocolate-Dipped Strawberries $25 dozen

### Sheet Cake (Half 30 pieces; Whole 60 pieces)
- Priced to Order

### Ice Cream Sundae Bar
- Vanilla and Chocolate Ice-Cream $4 per person
- **Toppings:**
  - Hot Fudge OR Warm Caramel Sauce
  - Strawberry Sauce
  - Nuts, Sprinkles, M&M’s and Oreo’s