

A large, stylized, dark red letter 'Q' that serves as a decorative element for the title. It is positioned to the left of the text 'THE QUADRANGLE CLUB'.

THE
QUADRANGLE
CLUB

Spring/Summer 2016
Catering Menu
March 28 – September 18



BREAKFAST BUFFET

20 Person Minimum Order

CONTINENTAL BREAKFAST

Granola, Plain Greek Yogurt, Sliced Fresh Fruit and Seasonal Berries,
Freshly Baked Mini Muffins, Bagels, Banana Tea Bread,
Served with Butter, Preserves, Cream Cheese,
Orange Juice, Cranberry Juice, Coffee and Tea
18.00 pp

CHICAGO BREAKFAST BUFFET

Scrambled Eggs with Chives, Applewood Smoked Bacon,
Country Style Potatoes, Buttermilk Biscuits with Sausage Gravy,
House Made Mini Muffins, Sliced Fresh Fruit,
Orange Juice, Cranberry Juice, Coffee, and Tea
24.00 pp

HOT BREAKFAST BUFFET

Waffles with Warm Syrup, Smoked Country Ham,
Mushroom, Spinach and Cheddar Frittata, Country Style Potatoes,
Sliced Fresh Fruit, Traditional Smoked Salmon, Bagels, Cream Cheese, Butter, Preserves,
Orange Juice, Cranberry Juice, Coffee, and Tea
26.00 pp

Final menu selections are due to the catering department
no less than two weeks prior to the event date.
Final guest count due no later than three business days prior to event.
A 20% service charge applies to all sales.



BREAKFAST BUFFET ADDITIONS

HOT CEREAL BAR

Steel Cut Oats, Dried Fruit, Walnuts, Organic Granola, Brown Sugar, Hot Milk, Warm Syrup
6.00 pp

TRADITIONAL SMOKED SALMON

Capers, Onions, Egg, Tomato, Dill, Served with Bagels and Cream Cheese
12.00 pp

BREAKFAST BURRITO

Scrambled Eggs, Avocado, Black Beans, Chihuahua, Tomato Salsa
7.00 pp

BREAKFAST ADDITIONS A LA CARTE

Each order serves approximately 12 guests

Bagels and Cream Cheese	26.00
Assorted Breakfast Pastries	24.00
Assorted Mini Muffins	22.00
Fresh Fruit Platter	36.00
Assorted Sodas and Bottled Water	3.50 ea.

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PRIX FIXE BREAKFAST

Menu selected prior to arrival.

STARTERS

(Select one):

Platter of House Made Mini Muffins, Bagels, Banana Tea Bread
Served with Butter, Preserves, and Cream Cheese

Or

Fresh Fruit Plate with Honey Greek Yogurt Dip

ENTREES

(Select one):

Brioche French Toast, Whipped Vanilla Butter, Berry Compote, Warm Syrup

Whole Wheat Wrap with Egg Whites, Turkey Bacon, Spinach, Swiss

Ham, Onion, Green Pepper, and Cheddar Omelet

Buttermilk Pancakes, Warm Syrup, Fresh Berries

Scrambled Eggs, Applewood Smoked Bacon

Seasonal Quiche

Accompanied with Country Style Potatoes

Orange Juice, Cranberry Juice, Coffee, and Tea

22.00 pp

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EXPRESS SANDWICH LUNCH

One Sandwich Per Person
Available as boxed lunches or set on buffet

SANDWICHES

(Select three):

Smoked Turkey Breast, Avocado, Muenster, Arugula, Herb Aioli, Heirloom Tomato, Bacon, Multi Grain
Sopressata, Mortadella, Prosciutto, Provolone, Italian Vinaigrette, Hoagie Roll
Roast Beef, Cheddar, House Made Pickles, Horseradish Sauce
Smoked Ham, Swiss, Red Onion, Garlic Aioli, Multi Grain
Grilled Vegetables, Herbed Goat Cheese Spread, Ciabatta
Tomato, Fresh Basil, Mozzarella, Balsamic, Ciabatta
Curry Chicken Salad with Grapes, Multi Grain
Grilled Chicken Caesar Wrap
Pesto Tuna Salad, Multi Grain

Kettle Chips

Chocolate Chip Cookie

Seasonal Hand Fruit

Iced Tea, Water

Add Soft Drinks 3.50 ea.

20.00 pp

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SANDWICH LUNCH BUFFET

SALADS

(Select two):

Summer Greens, Apples, Kiwi, Almond Slivers, Mandarin Orange, Raisins, Tarragon-Honey Vinaigrette
Mixed Green, Watermelon, Peaches, Goat Cheese, Pecans, Raspberry Vinaigrette
Frisee, Beets, Pine Nuts, Goat Cheese, Red Onion, Sherry Vinaigrette
Sweet Corn, Bacon, Bell Peppers, Potato, Red Onion, Apple Cider Vinaigrette
Asparagus, Shaved Manchego, Roasted Garlic Vinaigrette (Supplement 2.00 pp)
Vine Ripe Tomato, Fresh Basil, Mozzarella, Balsamic (Supplement 2.00 pp)
Chilled Gazpacho, Sourdough Crouton, Cilantro and Avocado Garnish
Cauliflower and Cheddar Soup
Chicken Tortilla Soup
Tomato Bisque

SANDWICHES

(Select three):

Smoked Turkey Breast, Avocado, Muenster, Arugula, Herb Aioli, Heirloom Tomato, Bacon, Multi Grain
Sopressata, Mortadella, Prosciutto, Provolone, Italian Vinaigrette, Hoagie Roll
Roast Beef, Cheddar, House Made Pickles, Horseradish Sauce
Smoked Ham, Swiss, Red Onion, Garlic Aioli, Multi Grain
Grilled Vegetables, Herbed Goat Cheese Spread, Ciabatta
Tomato, Fresh Basil, Mozzarella, Balsamic, Ciabatta
Curry Chicken Salad with Grapes, Multi Grain
Grilled Chicken Caesar Wrap
Pesto Tuna Salad, Multi Grain

Vine Ripened Tomatoes, Lettuce, Pickles, Marinated Olives, Roasted Peppers

Kettle Chips

Assorted Cookies and Dessert Bars

Ice Tea, Lemonade, Coffee, Tea

Add Sliced Fruit (Supplement 3.00 pp)

Upgrade to Assorted Petit Fours (Supplement 4.00 pp)

26.00 pp

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SALAD BUFFET LUNCH

20 Person Minimum Order

Mixed Greens

Diced Tomato
Cucumber
Shaved Carrot
Red Onion
Strawberries
Dried Cherries

Shredded Cheddar
Crumbled Blue Cheese

Hard Boiled Eggs

Grilled Chicken
Bacon

Ranch Dressing
Balsamic Vinaigrette
Raspberry Vinaigrette

Bread Service

Assorted Cookies and Dessert Bars

Ice Tea, Lemonade, Coffee, Tea

Add Soup (Supplement 3.00 pp)

Upgrade to Assorted Petit Fours (Supplement 4.00 pp)

24.00 pp

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ENTRÉE SALAD LUNCH

(Select one):

Fall Greens, Seared Duck Breast, Fennel, Grape, Feta, Pear, Apple, Balsamic Dressing	34.00
Greek Grilled Chicken Salad, Romaine, Cherry Tomato, Cucumber, Red Onion, Feta, Sherry Vinaigrette	24.00
Frisée, Flank Steak, Turnip, Carrot, Parsnip, Sunflower Seed, Cheddar, Maple Vinaigrette	34.00
Smoked Salmon Salad, Frisée, Haricot Vert, Cherry Tomato, Capers, Dill Crème Fraiche	36.00
Baby Spinach, Grilled Chicken, Dried Cranberry, Apple, Candied Pecans, Apple Cider Vinaigrette	24.00
Roasted Turkey Cobb Salad, Romaine, Hard Boiled Egg, Bacon, Tomato, Avocado, Blue Cheese, Red Wine Vinaigrette	24.00
Hearts of Romaine, Crispy Buffalo Shrimp, Celery, Shaved Carrots, Blue Cheese Dressing	32.00
Asian Soy Ginger Glazed Chicken Salad, Napa Cabbage, Pickled Lotus Root, Roasted Cashews, Cilantro-Ginger Vinaigrette	24.00
Mixed Greens, Grilled Prawn, Edamame, Baby Corn, Shaved Carrot, Soy-Ginger Vinaigrette	32.00
Baby Spinach, Grilled Chicken, Walnuts, Strawberry, Goat Cheese, Balsamic Vinaigrette	24.00
Arugula, Grilled Salmon, Beets, Pine Nuts, Citrus Vinaigrette	34.00
Mixed Greens, Grilled Flank Steak, Cherry Tomato, Cucumber, Blue Cheese Dressing	34.00
Grilled Yellow Fin Tuna Nicoise, Haricot Vert, Hard Boiled Egg, Nicoise Olive, Fingerling Potato, Sherry Shallot Vinaigrette	40.00

DESSERT

(Select one):

Fruit Sorbet

Chocolate Mousse Cake, Raspberry Sauce, Berry Garnish

Cinnamon Roll Bread Pudding, Crème Anglaise (Supplement 3.00 pp)

Brown Sugar Pound Cake, Caramel Apple Compote (Supplement 3.00 pp)

Mixed Seasonal Berries, Whipped Cream (Supplement 6.00 pp)

Add Soup Course (Supplement 3.00 pp)

Includes Bread Service, Non-Alcoholic Beverages, Coffee and Tea Service

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PRIX FIXE LUNCH

Menu selected prior to arrival.

FIRST COURSE

(Select one):

- Summer Greens, Apples, Kiwi, Almond Slivers, Mandarin Orange, Raisins, Tarragon-Honey Vinaigrette
- Mixed Green, Watermelon, Peaches, Goat Cheese, Pecans, Raspberry Vinaigrette
- Frisee, Beets, Pine Nuts, Goat Cheese, Red Onion, Sherry Vinaigrette
- Sweet Corn, Bacon, Bell Peppers, Potato, Red Onion, Apple Cider Vinaigrette
- Asparagus, Shaved Manchego, Roasted Garlic Vinaigrette (Supplement 2.00 pp)
- Vine Ripe Tomato, Fresh Basil, Mozzarella, Balsamic (Supplement 2.00 pp)
- Chilled Gazpacho, Sourdough Crouton, Cilantro and Avocado Garnish
- Cauliflower and Cheddar Soup
- Chicken Tortilla Soup
- Tomato Bisque

ENTREE

(Select one regular entrée and one vegetarian entrée):

Eggplant Parmesan, Panko Bread Crumbs, Marinara*	32.00
Sun-Dried Tomato and Cheese Ravioli, Pine Nuts, Cherry Tomato, Basil, Shaved Parmesan*	32.00
6oz Filet Mignon, Blue Cheese Polenta, Natural Jus	48.00
Herb and Dijon Crusted Rack of Lamb, Parsnip Potato Puree, Port-Lamb Jus	48.00
Mediterranean Stuffed Pepper with Couscous, Olives, Feta, Tomato, Cauliflower Puree, Pesto*	32.00
Grilled Duck Breast, Wild Rice, Raspberry Reduction	42.00
French Cut Chicken Breast, Risotto Florentine, Natural Jus	34.00
Seared Salmon, Red Quinoa Salad, Orange-Cranberry Reduction	42.00
Crispy Chicken Cutlet, Whipped Potato, Beurre Blanc	34.00
Shrimp, Grits, Baby Bell Pepper, Andouille Sausage, Tomato	40.00
Braised Beef Short Rib, Cauliflower Puree, Red Wine Reduction	44.00
Honey-Turmeric Pork Chop, Butternut Squash Puree	34.00
Stuffed Shells with Spinach, Artichoke, Ricotta, Tomato Puree, Pecorino, Basil, Oregano*	32.00
Seared Scallops, Butternut Squash Puree, Bacon, Leeks, Celery, Dried Cranberry	42.00
Korean Pancake with Radish, Carrot, Zucchini, Green Onion, Bean Sprouts, Soy Ginger Aioli*	32.00
Seared Salmon, Roasted Fingerling Potato, Dill Hollandaise	42.00
French Cut Chicken Breast, Garlic Potato Puree, Dried Fig, Pearl Onion, Natural Jus	34.00

DESSERT

(Select one):

Fruit Sorbet

- Chocolate Mousse Cake, Raspberry Sauce, Berry Garnish
- Cinnamon Roll Bread Pudding, Crème Anglaise (Supplement 3.00 pp)
- Brown Sugar Pound Cake, Caramel Apple Compote (Supplement 3.00 pp)
- Mixed Seasonal Berries, Whipped Cream (Supplement 6.00 pp)

Includes Bread Service, Non-Alcoholic Beverages, Coffee and Tea Service

**Vegetarian Entree*

Final menu selections are due to the catering department
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HOT LUNCH BUFFET

20 Person Minimum Order

SALADS

(Select two):

Summer Greens, Apples, Kiwi, Almond Slivers, Mandarin Orange, Raisins, Tarragon-Honey Vinaigrette

Mixed Green, Watermelon, Peaches, Goat Cheese, Pecans, Raspberry Vinaigrette

Frisee, Beets, Pine Nuts, Goat Cheese, Red Onion, Sherry Vinaigrette

Sweet Corn, Bacon, Bell Peppers, Potato, Red Onion, Apple Cider Vinaigrette

Or

Chilled Gazpacho, Sourdough Crouton, Cilantro and Avocado Garnish

Cauliflower and Cheddar Soup

Chicken Tortilla Soup

Tomato Bisque

VEGETARIAN ENTREES

(Select One):

Sun-Dried Tomato and Cheese Ravioli, Pine Nuts, Cherry Tomato, Basil, Shaved Parmesan*

Falafel, Tomato, Cucumber Served with Basmati Rice*

Stuffed Shells with Spinach, Artichoke, Ricotta, Tomato Puree, Pecorino, Basil, Oregano*

Eggplant Parmesan, Panko Bread Crumbs, Marinara*

Vegetable Curry*

ENTREES

(Select One):

Chicken Pot Pie

Honey-Turmeric Pork, Butternut Squash Puree

French Cut Chicken Breast, Garlic Potato Puree, Dried Fig, Pearl Onion, Natural Jus

Sliced Sirloin, Cabernet Sauce, Rosemary Gnocchi (Supplement 8.00 pp)

Seared Salmon, Red Quinoa Salad, Orange-Cranberry Reduction (Supplement 4.00 pp)

Braised Beef Short Rib, Cheddar Grits, Red Wine Reduction (Supplement 5.00 pp)

Seared Salmon, Roasted Fingerling Potato, Dill Hollandaise (Supplement 4.00 pp)

Served with Seasonal Vegetable

Assorted Cookies and Dessert Bars

Ice Tea, Lemonade, Coffee, Tea

Upgrade to Assorted Petit Fours (Supplement 4.00 pp)

42.00 pp

**Vegetarian Entree*

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A LA CARTE SNACKS

Each order serves approximately 12 guests

Bowl of Tortilla Chips	10.00
Guacamole	30.00
Tomato Salsa	14.00
Sliced Fresh Fruit Platter	Small (Serves 6) 18.00 Large (Serves 12) 36.00
Whole Fruit	24.00/dozen
Crudit� with Ranch Dip	36.00
Bowl of Kettle Chips	16.00
Bowl of Mixed Nuts	28.00
Bowl of Mini Pretzels	10.00
Bowl of Marinated Olives	24.00
Assorted Cookies	24.00/dozen
Assorted Dessert Bars	24.00/dozen
Bottled Water	3.50 each
Assorted Soft Drinks	3.50 each

COFFEE STATION

Freshly Brewed Regular and Decaffeinated Coffee,
Mighty Leaf Teas, Cream and Sweeteners

6.00 pp

Replenish Station 3.00 pp

COLD BEVERAGE SERVICE

Assorted Soda, Iced Tea, Lemonade, Water

6.00 pp

Replenish Station 3.00 pp

FULL BEVERAGE SERVICE

Freshly Brewed Regular and Decaffeinated Coffee, Mighty Leaf Teas, Cream and Sweeteners,
Assorted Sodas, Iced Tea, Lemonade, Water

9.00 pp

Replenish Station 4.50 pp

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PASSED & STATIONARY HORS D'OEUVRES

Each order is 25 pieces
Please select 4-6 items (Recommended)

SEAFOOD

Smoked Trout, Herbed Cream Cheese, Crostini	90.00
Tuna Tartare in a Tasting Spoon	125.00
Shrimp Cocktail in a Mini Martini Glass	100.00
Seared Scallop, Green Pea Puree, Bacon, Lemon-Chive Cream in a Tasting Spoon	125.00
Chili-Citrus Shrimp Salad, Phyllo Cup	100.00
Ceviche Served in a Tasting Spoon	100.00
Smoked Salmon and Caper Spread, Cucumber Disk	90.00
Seared Yellow Fin Tuna, Wasabi Cream, Wonton Crisp	125.00
Tempura Shrimp, Wasabi Honey Mustard	100.00
Crab Cake with Cajun Remoulade	125.00

MEAT

Braised Skirt Steak, Fried Plantain, Chili Aioli, Cilantro	90.00
Mole Pulled Chicken, Tomato and Corn Salsa, Phyllo Cup	60.00
Lamb Meat Ball, Pepper and Onion Relish in a Tasting Spoon	100.00
Seared Beef, Tomato Jam, Horseradish Crème, Crostini	90.00
Prosciutto Wrapped Melon	100.00
Deviled Egg, Neuske's Bacon, Avocado, Tomato	90.00
Anise Braised Beef, Peppercorn Aioli, Phyllo Cup	90.00
Baby Lamb Chop, Mint, Balsamic Reduction	125.00
Ginger Chicken Cake with Cilantro-Lime Mayo	60.00
Buffalo Burger Sliders, Blue Cheese, Brioche Bun	110.00
Seared Duck Breast, Spicy Hoisin, Green Onion, Wonton Crisp	100.00

VEGETARIAN

Fig and Gorgonzola Crostini with Honey, Arugula	75.00
Warm Tomato Soup Shooter with Mini Grilled Cheese Sandwich	75.00
Greek Bruschetta	75.00
Ricotta, Lemon, Basil, Honey, Crostini	60.00
Red Pepper Hummus on a Cucumber Disk	60.00
Vegetable Wonton, Hoisin Sauce, Green Onion	75.00
Crisp Ravioli, Tomato Caponata	60.00
Goat Cheese Cake with Dried Cherry, Pistachios	60.00
Mini Potato Latkes, Sour Cream, Chive	60.00

Please add \$150 per server required for passing hors d'oeuvres

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RECEPTION STATIONS

20 Person Minimum Order
Please select 2-3 stations (Recommended)

SMALL PLATES

Served on a 6" Plate

(Select One):

Braised Pork Belly, Whipped Sweet Potato, Candied Pecans, Radish, Watercress Garnish
Seared Scallops, Green Pea Puree, Bacon, Lemon-Chive Cream
Roasted Beef Tenderloin, Mashed Potato, Haricot Vert
Salmon, Cauliflower Puree, Caviar

14.00 pp

*Station Require Action Chef**

CHEESE AND FRUIT

A Selection of Domestic and Imported Cheeses
Accompanied with Seasonal Berries, Dried Fruits, Crackers, Crostini
14.00 pp

TUSCAN STATION

Grilled Calamari and Salad, White Bean Dip, Caprese Skewers,
Panzanella with Artichokes, Served with Assorted Sliced Meats, Crostini
17.00 pp

SEAFOOD

Jumbo Cocktail Shrimp, Oysters, Snow Crab Claws
Served with Horseradish Cocktail Sauce, Lemon Aioli, Cajun Remoulade, Lemon Wedges
Market Price

CROSTINI BAR

Eggplant Caponata, Herbed Whipped Goat Cheese, Smoked Trout and Citrus Salsa,
Tomato Bruschetta, Olive Tapenade, Served with Assorted Crostini, Pita Bread, Tortilla Chips
14.00 pp

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SPANISH TAPAS

Chicken Empanadas, Meatballs with Roasted Pepper Sauce, Marinated Olives,
Patatas Bravas (Potatoes with Spicy Mayo), Bacon Wrapped Dates
14.00 pp

RISOTTO STATION

Risotto Made to Order
Guests select from Asparagus, Spinach, Green Pea, Cherry Tomato,
Mushroom, Basil Pesto, Parmesan, Braised Lamb, Braised Beef
16.00 pp
*Station Require Action Chef**

SUSHI STATION

Assorted Maki Made to Order,
Served with Wasabi, Soy Sauce, Ginger
16.00 pp
*Station Require Action Chef**

SOUTHERN COMFORT

Mini BBQ Pulled Pork Sandwiches, Cole Slaw,
Corn Hush Puppies with Cajun Remoulade, Shrimp and Grits, Black-Eyed Pea Salad
14.00 pp

CARVING STATION

Per Order of 25 Servings
Served with Silver Dollar Rolls
(Select One):
Sage Rubbed Turkey Breast, Spiced Cranberry Relish 200.00
Rosemary Rubbed Leg of Lamb, Mint Jelly 300.00
Bone-In Baked Ham, Brown Sugar Honey Mustard 300.00
Roasted Beef Tenderloin, Horseradish Crème 400.00
*Station Require Action Chef**

MEDITERRANEAN

Tomato, Cucumber and Feta Salad, Olive Tapenade, Red Pepper Hummus,
Roasted Eggplant Spread, Israeli Couscous, Balela Salad, Served with Pita Bread
14.00 pp

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LITTLE HAVANA

Paella with Shrimp, Skirt Steak Skewers with Chimichurri,
Mini Cuban Sandwiches, Fried Plantains with Garlic Aioli
15.00 pp

CHARCUTERIE DISPLAY

Assorted Sliced Meats and Cheeses
Served with Flatbread Crackers, Preserves, Honey, Nuts, Dried Fruits, Crostini
18.00 pp

PASTA STATION

Served with Parmesan, Red Pepper Flakes, Garlic Crostini
(Select Two):
Penne, Grilled Vegetables, Vodka Sauce
Farfalle, Grilled Chicken, Pesto Cream
Rigatoni, Broccoli, Alfredo Sauce
Penne with Bolognese
Farfalle, Shrimp, Scallops, Calamari, Light Tomato Sauce (Supplement 4.00 pp)
14.00 pp

SLIDER STATION

Build Your Own Angus Beef Sliders
Toppings Include Ketchup, Mustard, Spicy Mayo, Cheddar,
Dill Pickle Slices, Lettuce, Tomato, Served with Cole Slaw
14.00 pp

**\$150 Chef Fee Per Station*

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DESSERT STATIONS

20 Person Minimum Order

ICE CREAM SUNDAE BAR

Vanilla Ice Cream

Toppings Include Hot Fudge, Caramel Sauce, Banana, Brownie Bites,
Whipped Cream, Chopped Peanuts, Sprinkles, Maraschino Cherries

7.00 pp

BEIGNET STATION

House Made Beignets with Powdered Sugar

Toppings Include Hot Fudge, Pastry Cream, Strawberry Compote, Whipped Cream,

6.00 pp

PETIT FOURS

Passed or Stationary

Assorted Mini Cakes, Cupcakes, Seasonal Fruit Tarts,

Mousse Cups, Mini Cheesecakes

12.00 pp

PASSED DESSERT

Each order is 25 pieces

Warm Chocolate Chip Cookie with Cold Milk Shooter	60.00
Mini Chocolate and Vanilla Ice Cream Cones	75.00
Assorted Cake Pops	75.00

**\$150 Chef Fee Per Station*

PRIX FIXE DINNER

Menu selected prior to arrival.

FIRST COURSE

(Select one):

- Summer Greens, Apples, Kiwi, Almond Slivers, Mandarin Orange, Raisins, Tarragon-Honey Vinaigrette
- Mixed Green, Watermelon, Peaches, Goat Cheese, Pecans, Raspberry Vinaigrette
- Frisee, Beets, Pine Nuts, Goat Cheese, Red Onion, Sherry Vinaigrette
- Sweet Corn, Bacon, Bell Peppers, Potato, Red Onion, Apple Cider Vinaigrette
- Asparagus, Shaved Manchego, Roasted Garlic Vinaigrette (Supplement 2.00 pp)
- Vine Ripe Tomato, Fresh Basil, Mozzarella, Balsamic (Supplement 2.00 pp)
- Chilled Gazpacho, Sourdough Crouton, Cilantro and Avocado Garnish
- Cauliflower and Cheddar Soup
- Chicken Tortilla Soup
- Tomato Bisque

ENTREE

(Select one regular entrée and one vegetarian entrée):

Eggplant Parmesan, Panko Bread Crumbs, Marinara*	36.00
Sun-Dried Tomato and Cheese Ravioli, Pine Nuts, Cherry Tomato, Basil, Shaved Parmesan*	36.00
8oz Filet Mignon, Blue Cheese Polenta, Natural Jus	52.00
Herb and Dijon Crusted Rack of Lamb, Parsnip Potato Puree, Port-Lamb Jus	52.00
Mediterranean Stuffed Pepper with Couscous, Olives, Feta, Tomato, Cauliflower Puree, Pesto*	36.00
Grilled Duck Breast, Wild Rice, Raspberry Reduction	46.00
French Cut Chicken Breast, Risotto Florentine, Natural Jus	38.00
Seared Salmon, Red Quinoa Salad, Orange-Cranberry Reduction	46.00
Crispy Chicken Cutlet, Whipped Potato, Beurre Blanc	38.00
Shrimp, Grits, Baby Bell Pepper, Andouille Sausage, Tomato	44.00
Braised Beef Short Rib, Cauliflower Puree, Red Wine Reduction	48.00
Honey-Turmeric Pork Chop, Butternut Squash Puree	38.00
Stuffed Shells with Spinach, Artichoke, Ricotta, Tomato Puree, Pecorino, Basil, Oregano*	36.00
Seared Scallops, Butternut Squash Puree, Bacon, Leeks, Celery, Dried Cranberry	46.00
Korean Pancake with Radish, Carrot, Zucchini, Green Onion, Bean Sprouts, Soy Ginger Aioli*	36.00
Seared Salmon, Roasted Fingerling Potato, Dill Hollandaise	46.00
French Cut Chicken Breast, Garlic Potato Puree, Dried Fig, Pearl Onion, Natural Jus	38.00

DESSERT

(Select one):

Fruit Sorbet

- Chocolate Mousse Cake, Raspberry Sauce, Berry Garnish
- Cinnamon Roll Bread Pudding, Crème Anglaise (Supplement 3.00 pp)
- Brown Sugar Pound Cake, Caramel Apple Compote (Supplement 3.00 pp)
- Mixed Seasonal Berries, Whipped Cream (Supplement 6.00 pp)

Includes Bread Service, Non-Alcoholic Beverages, Coffee and Tea Service

**Vegetarian Entree*

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no less than two weeks prior to the event date.
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DINNER BUFFET

20 Person Minimum Order

SALADS

(Select two):

Summer Greens, Apples, Kiwi, Almond Slivers, Mandarin Orange, Raisins, Tarragon-Honey Vinaigrette
Mixed Green, Watermelon, Peaches, Goat Cheese, Pecans, Raspberry Vinaigrette
Frisee, Beets, Pine Nuts, Goat Cheese, Red Onion, Sherry Vinaigrette
Sweet Corn, Bacon, Bell Peppers, Potato, Red Onion, Apple Cider Vinaigrette

Or

Chilled Gazpacho, Sourdough Crouton, Cilantro and Avocado Garnish
Cauliflower and Cheddar Soup
Chicken Tortilla Soup
Tomato Bisque

PASTAS

(Select one):

Sun-Dried Tomato and Cheese Ravioli, Pine Nuts, Cherry Tomato, Basil, Shaved Parmesan*
Stuffed Shells with Spinach, Artichoke, Ricotta, Tomato Puree, Pecorino, Basil, Oregano*

ENTREES

(Select two):

Falafel, Tomato, Cucumber Served with Basmati Rice*
Stuffed Shells with Spinach, Artichoke, Ricotta, Tomato Puree, Pecorino, Basil, Oregano*
Eggplant Parmesan, Panko Bread Crumbs, Marinara*
Vegetable Curry*
Honey-Turmeric Pork, Butternut Squash Puree
French Cut Chicken Breast, Garlic Potato Puree, Dried Fig, Pearl Onion, Natural Jus
Sliced Sirloin, Cabernet Sauce, Rosemary Gnocchi (Supplement 8.00 pp)
Seared Salmon, Red Quinoa Salad, Orange-Cranberry Reduction (Supplement 4.00 pp)
Braised Beef Short Rib, Cheddar Grits, Red Wine Reduction (Supplement 5.00 pp)
Seared Salmon, Roasted Fingerling Potato, Dill Hollandaise (Supplement 4.00 pp)

Served with Seasonal Vegetable

Assorted Cookies and Dessert Bars

Ice Tea, Lemonade, Coffee and Tea

Upgrade to Assorted Petit Fours (Supplement 4.00 pp)

52.00 pp



BAR SERVICE

STANDARD

Svedka Vodka, Jim Beam Bourbon, Cutty Sark Scotch, Bombay Gin, Don Q Cristal Rum, Sauza Tequila
7.00 per drink

PREMIUM

Grey Goose Vodka, Makers Mark Bourbon, Glenmorangie 10 Year Scotch, Plymouth Gin,
Don Q Gran Anejo Rum, Tres Generaciones Tequila
10.00 per drink

STANDARD BEER

Goose Island 312 and Samuel Adams Light
7.00 per bottle

PREMIUM BEER

Goose Island Matilda, Sophie, or Pere Jacques
9.00 per bottle

HOUSE WINES

Oxford Landing Cabernet Sauvignon and Sauvignon Blanc
7.00 per glass

PREMIUM WINES

Please inquire for available wines

SPARKLING WINE

Varichon & Clerc
7.00 per glass

All host bars include soft drinks, mixers, assorted juices, and garnishes.

Ask about adding a specialty drink to your bar service.

Requires a two drink minimum per guest or bartender fees apply.
(\$150.00 Per Bartender, Per 50 Guests)

The Quadrangle Club does not offer cash bar services.

Final menu selections are due to the catering department
no less than two weeks prior to the event date.
Final guest count due no later than three business days prior to event.
A 20% service charge applies to all sales.



EVENT SPACES

	Maximum Capacity
Main Dining Room	180
Library	90
Solarium	80
Private Dining Room	16
Founders Room	8

Event space rental includes a four hour time slot. All event spaces are subject to room rental fees.

Maximum capacities vary depending on event.
Rooms may be used in combination for events with higher guest counts.
Please contact our catering department for room rental rates.

AUDIO/VISUAL EQUIPMENT

All audio-visual equipment must be provided by the Quadrangle Club
Prices include installation/set up

Sound System	200.00 – 250.00 (Per Event Space)
Hand-Held Microphone	25.00 ea.
Lavaliere Microphone	25.00 ea.
iPod	40.00
Podium	50.00
LCD Projector and Screen	150.00
Laptop	175.00
Remote Advancer/Laser Pointer	5.00
DVD Player	25.00
Flip Chart Paper & Markers	50.00
White Board & Dry Erase Markers	20.00
Easel	12.00
Conference Phone	75.00
Piano	175.00
AV Technician Onsite	75.00 Per Hour (4 Hour Minimum)

Final menu selections are due to the catering department
no less than two weeks prior to the event date.
Final guest count due no later than three business days prior to event.
A 20% service charge applies to all sales.



Thank you for selecting the Quadrangle Club at the University of Chicago. Below is additional information about hosting your event with us.

Event spaces rental includes a four hour time slot. One additional hour, prior to the start time of the event, is included for event set up.

Final menu selections, bar selections, and audio-visual equipment requests are due two weeks prior to the event date. No changes can be made within two weeks of the event date. The final guest count and room set up are due three business days prior to the event date. No changes can be made within three business days of the event.

All food, beverages, alcohol, and audio-visual equipment must be provided by the Quadrangle Club.

The Quadrangle Club does not have parking. Street parking is available within the surrounding area of the Club. We can arrange for valet parking for your event. Please contact us for a quote. There are parking lots located on campus. More information can be found on the University of Chicago website at www.uchicago.edu. To pre-arrange transportation for your guests we recommend the companies below:

Shuttle bus services:

Odyssey Transportation 855-237-1331

US Coachways 866-650-7699

Windy City 866-94-WINDY

Taxicabs:

Yellow Cab 312-829-4222

Flash Cab 773-829-4222

The Quadrangle Club does not have an elevator. Our service elevator is available for guests who require assistance getting to the second floor event spaces. The second floor of the Quad Club is wheelchair accessible. The restrooms in the Quad Club are located on the first floor. The Club has air conditioning throughout the entire building.

The Quadrangle Club has public rooms and sitting areas on the first floor that may not be closed off for private events. There is a self-serve coat room on the first floor. There are rooms/spaces that have furniture, art work, pictures, or other items that may not be removed. The Quadrangle Club will not remove any items hanging on the walls in any space.

The Quadrangle Club has 17 overnight guest rooms. For more information please contact the front desk at 773.702.7221 or guestrooms@quadclub.org.