



THE  
UADRANGLE  
CLUB

**Fall 2017  
Catering Menu**



# **BREAKFAST BUFFET**

20 Person Minimum Order

## **CONTINENTAL BREAKFAST**

Muesli, Plain Greek Yogurt, Sliced Fresh Fruit and Seasonal Berries,  
Freshly Baked Mini Muffins, Bagels, House Made Banana Tea Bread,  
Served with Butter, Fruit 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**

French Toast 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

## **OMELETTE STATION**

Omelette Made to Order  
Guests Select from Bacon, Ham, Tomato, Mushroom,  
Onion, Bell Pepper, Cheddar, Swiss  
16.00 pp

*\*Station Requires Action Chef*

Final menu selections are due to the catering department  
no less than two weeks prior to the event date.  
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

## **A LA CARTE BREAKFAST ITEMS**

Each order serves approximately 12 guests

Bagels and Cream Cheese	26.00
Assorted Breakfast Pastries	24.00
Assorted Mini Muffins	22.00
House Made Banana Tea Bread	22.00
Fresh Fruit Platter	36.00
Assorted Sodas and Bottled Water	3.50 each

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no less than two weeks prior to the event date.  
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## **PRIX FIXE BREAKFAST**

\*Menu Selected Prior to Arrival

### **STARTERS**

(Select one):

Platter of House Made Mini Muffins and Banana Tea Bread, Bagels  
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):

Roasted Turkey, Bacon, Romaine, Tomato, Apple Butter, Pretzel Roll  
Serrano Ham, Manchego Cheese, Apple, Aioli, Spinach, Rye Bread  
Roast Beef, Swiss, Red Onion, Baby Spinach, Horseradish Aioli, Multi Grain  
Roasted Pork Shoulder, Broccoli Rabe, Onion, Provolone, Sourdough  
Grilled Chicken Caesar Wrap  
Avocado Tuna Salad, Multi Grain  
Curry Chicken Salad with Grapes, Multi Grain  
Egg Salad, Mixed Greens, Radish, Tomato, Multi Grain\*  
Tomato, Fresh Basil, Mozzarella, Balsamic, Focaccia\*  
Ratatouille and Goat Cheese Sub\*

Kettle Chips

Chocolate Chip Cookie

Seasonal Hand Fruit

Bottle of Water

24.00 pp

\*Vegetarian Selections

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no less than two weeks prior to the event date.  
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# SANDWICH LUNCH BUFFET

## SALADS & SOUPS

(Select two):

Arugula, Sweet Potato, Walnut, Radish, Soy-Ginger Vinaigrette  
Brussels Sprouts, Bacon, Hazelnut, Cabbage, Lemon Vinaigrette  
Kale, Potato, Shallot, Wild Mushroom, Dijon Dressing  
Baby Spinach, Dried Cranberry, Walnut, Muenster, Shaved Red Onion, Sherry Vinaigrette  
Spinach, Butternut Squash, Dried Cranberry, Goat Cheese, Maple-Dijon Vinaigrette  
Frisee, Red Beets, Goat Cheese, Candied Pecans, Sherry Vinaigrette  
Pea, Ham, and Goat Cheese Soup  
Leek and Potato Soup  
Butternut Squash Soup, Toasted Pumpkin Seeds  
Curried Carrot Soup  
Tomato Bisque

## SANDWICHES

(Select three):

Roasted Turkey, Bacon, Romaine, Tomato, Apple Butter, Pretzel Roll  
Serrano Ham, Manchego Cheese, Apple, Aioli, Spinach, Rye Bread  
Roast Beef, Swiss, Red Onion, Baby Spinach, Horseradish Aioli, Multi Grain  
Roasted Pork Shoulder, Broccoli Rabe, Onion, Provolone, Sourdough  
Grilled Chicken Caesar Wrap  
Avocado Tuna Salad, Multi Grain  
Curry Chicken Salad with Grapes, Multi Grain  
Egg Salad, Mixed Greens, Radish, Tomato, Multi Grain\*  
Tomato, Fresh Basil, Mozzarella, Balsamic, Focaccia\*  
Ratatouille and Goat Cheese Sub\*

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

Kettle Chips

Assorted Cookies and Dessert Bars

Includes Ice Tea, Lemonade, Coffee, Tea

Add Sliced Fruit (Supplement 3.00 pp)

Upgrade to Assorted Petit Fours (Supplement 4.00 pp)

28.00 pp

\*Vegetarian Selections

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no less than two weeks prior to the event date.  
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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

Bleu Cheese Dressing

Balsamic Vinaigrette

Raspberry Vinaigrette

Assorted Cookies and Dessert Bars

Add Soup (Supplement 3.00 pp)

Upgrade to Assorted Petit Fours (Supplement 4.00 pp)

24.00 pp

Includes Bread Service, Iced Tea, Lemonade, Coffee and Tea Service

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



# ENTREE SALAD LUNCH

(Select one):

Fall Greens, Seared Duck Breast, Fennel, Grape, Feta, Pear, Apple, Balsamic Dressing	36.00
Greek Grilled Chicken Salad, Romaine, Cherry Tomato, Cucumber, Red Onion, Feta, Sherry Vinaigrette	28.00
Frisée, Flap Steak, Turnip, Carrot, Parsnip, Sunflower Seed, Cheddar, Maple Vinaigrette	36.00
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	28.00
Roasted Turkey Cobb Salad, Romaine, Hard Boiled Egg, Bacon, Tomato, Avocado, Bleu Cheese, Red Wine Vinaigrette	28.00
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	28.00
Mixed Greens, Grilled Prawn, Edamame, Baby Corn, Shaved Carrot, Soy-Ginger Vinaigrette	36.00
Baby Spinach, Grilled Chicken, Walnuts, Strawberry, Goat Cheese, Balsamic Vinaigrette	28.00
Arugula, Grilled Salmon, Beets, Pine Nuts, Citrus Vinaigrette	36.00
Mixed Greens, Grilled Flap Steak, Cherry Tomato, Cucumber, Bleu Cheese Dressing	36.00
Grilled Yellow Fin Tuna Nicoise, Haricot Vert, Hard Boiled Egg, Nicoise Olive, Fingerling Potato, Sherry Shallot Vinaigrette	42.00

## DESSERT

(Select one):

House Made Ice Cream or Sorbet

German Chocolate Cake, Vanilla Coconut Frosting, Cherry Glaze, Ganache

Vanilla Bean Pumpkin Pie, Crème Fraiche, Dried Fruit, Spiced Honey

Blood Orange Dessert Scone, Blood Orange Glaze, Brown Sugar Crumb

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

Seasonal Fruit & Berries, Whipped Cream (Supplement 6.00 pp)

Add Soup Course (Supplement 3.00 pp)

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





# PRIX FIXE LUNCH

\*Menu Selected Prior to Arrival

## FIRST COURSE

*(Select one):*

- Arugula, Sweet Potato, Walnut, Radish, Soy-Ginger Vinaigrette
- Brussels Sprouts, Bacon, Hazelnut, Cabbage, Lemon Vinaigrette
- Kale, Potato, Shallot, Wild Mushroom, Dijon Dressing
- Baby Spinach, Dried Cranberry, Walnut, Muenster, Shaved Red Onion, Sherry Vinaigrette
- Spinach, Butternut Squash, Dried Cranberry, Goat Cheese, Maple-Dijon Vinaigrette
- Frisee, Red Beets, Goat Cheese, Candied Pecans, Sherry Vinaigrette
- Pea, Ham, and Goat Cheese Soup
- Leek and Potato Soup
- Butternut Squash Soup, Toasted Pumpkin Seeds
- Curried Carrot Soup
- Tomato Bisque

## VEGETARIAN ENTRÉE

*(Select one vegetarian entrée and one regular entrée):*

- Buffalo Cauliflower, Celery, Carrot, Bleu Cheese, Green Onion, Parsley 32.00
- Roasted Red Pepper, Baba Ganoush, Sumac, Radish, Cucumber, Tomato, Pita 32.00
- Butternut Squash, Ginger Tomato, Lime Yogurt, Almond, Cilantro 32.00
- Eggplant Parmesan, Panko Bread Crumbs, Marinara 32.00
- Potato Gnocchi, Butternut Squash, Sage Cream, Parmesan 32.00

## ENTRÉE

- Shrimp, Grits, Baby Bell Pepper, Andouille Sausage, Tomato 42.00
- Seared Salmon, Roasted Fingerling Potato, Dill Hollandaise 42.00
- Seared Scallops, Butternut Squash Puree, Bacon, Leeks, Celery, Dried Cranberry 42.00
- Blackened Catfish, Roasted Red Pepper, Fennel, Honey Butter Grits 36.00
- French Cut Chicken, Mission Figs, Wild Mushrooms, Port Reduction 38.00
- Jerk Chicken, Red Beans and Rice, Lime, Mango Chutney 36.00
- Crispy Chicken Cutlet, Whipped Potato, Beurre Blanc 36.00
- Grilled Duck Breast, Wild Rice, Raspberry Reduction 44.00
- Honey-Turmeric Pork Chop, Butternut Squash Puree 38.00
- Flap Steak, Sweet Potato and Coconut Salad, Cilantro, Mint, Peanut, Lime Dressing 44.00
- Braised Beef Short Rib, Cauliflower Puree, Red Wine Reduction 44.00
- 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

## DESSERT

*(Select one):*

- House Made Ice Cream or Sorbet
- German Chocolate Cake, Vanilla Coconut Frosting, Cherry Glaze, Ganache
- Vanilla Bean Pumpkin Pie, Crème Fraiche, Dried Fruit, Spiced Honey
- Blood Orange Dessert Scone, Blood Orange Glaze, Brown Sugar Crumb
- Cinnamon Roll Bread Pudding, Crème Anglaise (Supplement 3.00 pp)
- Seasonal Fruit & Berries, Whipped Cream (Supplement 6.00 pp)

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



# HOT LUNCH BUFFET

20 Person Minimum Order

## SALADS & SOUPS

*(Select two):*

Arugula, Sweet Potato, Walnut, Radish, Soy-Ginger Vinaigrette  
Brussels Sprouts, Bacon, Hazelnut, Cabbage, Lemon Vinaigrette  
Kale, Potato, Shallot, Wild Mushroom, Dijon Dressing  
Baby Spinach, Dried Cranberry, Walnut, Muenster, Shaved Red Onion, Sherry Vinaigrette  
Spinach, Butternut Squash, Dried Cranberry, Goat Cheese, Maple-Dijon Vinaigrette  
Frisee, Red Beets, Goat Cheese, Candied Pecans, Sherry Vinaigrette  
Pea, Ham, and Goat Cheese Soup  
Leek and Potato Soup  
Butternut Squash Soup, Toasted Pumpkin Seeds  
Curried Carrot Soup  
Tomato Bisque

## VEGETARIAN ENTREES

*(Select One):*

Buffalo Cauliflower, Celery, Carrot, Bleu Cheese, Green Onion, Parsley  
Roasted Red Pepper, Baba Ganoush, Sumac, Radish, Cucumber, Tomato, Pita  
Butternut Squash, Ginger Tomato, Lime Yogurt, Almond, Cilantro  
Potato Gnocchi, Butternut Squash, Sage Cream, Parmesan

## ENTREES

*(Select One):*

French Cut Chicken Breast, Mission Figs, Wild Mushrooms, Port Reduction  
French Cut Chicken, Risotto Florentine, Natural Jus  
Crispy Chicken Cutlet, Whipped Potato, Beurre Blanc  
Honey-Turmeric Pork, Butternut Squash Puree  
Blackened Catfish, Roasted Red Pepper, Fennel, Honey Butter Grits  
Seared Salmon, Roasted Fingerling Potato, Dill Hollandaise (Supplement 4.00 pp)  
Shellfish, Yellow Curry, Fennel, Bell Pepper, Cabbage, Coconut Milk (Supplement 4.00 pp)  
Braised Beef Short Rib, Cauliflower Puree, Red Wine Reduction (Supplement 5.00 pp)  
Flap Steak, Sweet Potato and Coconut Salad, Cilantro, Mint, Peanut, Lime Dressing (Supplement 5.00 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



## A LA CARTE ITEMS

Each order serves approximately 12 guests

Bowl of Tortilla Chips	12.00
Guacamole	34.00
House Made Salsa	18.00
Sliced Fresh Fruit Platter	Small (Serves 6) 18.00 Large (Serves 12) 36.00
Whole Fruit	24.00/dozen
Crudit� with Green Goddess Dressing	36.00
Bowl of Kettle Chips	16.00
Bowl of Mixed Nuts	28.00
Bowl of Mini Pretzels	12.00
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

Caviar Crème Fraiche Tartlet	150.00
Scallop Crudo, Grapefruit, Serrano Ham, Sesame in a Tasting Spoon	125.00
Crab & Guacamole on a Tortilla Chip	125.00
Shrimp Cocktail in a Mini Martini Glass	125.00
Seared Scallop, Green Pea Puree, Bacon, Lemon-Chive Cream in a Tasting Spoon	125.00
Chili-Citrus Shrimp Salad, Phyllo Cup	125.00
Smoked Salmon and Caper Spread, Cucumber Disk	125.00
Seared Yellow Fin Tuna, Wasabi Cream, Wonton Crisp	125.00
Tempura Shrimp, Wasabi Honey Mustard	125.00
Crab Cake with Cajun Remoulade	125.00

## MEAT

Seared Duck Breast, Spicy Hoisin, Green Onion, Wonton Crisp	125.00
Lamb Chop, Mint, Balsamic Reduction	125.00
Buffalo Burger Sliders, Blue Cheese, Brioche Bun	110.00
Deviled Egg, Salami, Chive	90.00
Serrano Ham Wrapped Peach, Balsamic	90.00
Maple Glazed Nueske Bacon	90.00
Braised Skirt Steak, Fried Plantain, Chili Aioli, Cilantro	90.00
Seared Beef, Tomato Jam, Horseradish Crème, Crostini	90.00
Anise Braised Beef, Peppercorn Aioli, Phyllo Cup	90.00
Mole Pulled Chicken, Tomato and Corn Salsa, Phyllo Cup	80.00
Ginger Chicken Cake with Cilantro-Lime Mayo	80.00

## VEGETARIAN

Heirloom Tomato Salad, Parmesan Crisp	75.00
Mozzarella, Mashed Fava Beans, Mint, Toast Point	75.00
Ricotta, Honey & Almond Crostini	75.00
Beet, Goat Cheese, Pistachio, Balsamic Skewer	75.00
Fig and Gorgonzola Crostini with Honey, Arugula	75.00
Mascarpone, Grape, Caramelized Shallot, Balsamic, Crostini	75.00
Crudité Shooter with Red Pepper Hummus	75.00
Crisp Ravioli, Tomato Caponata	75.00
Mini Potato Latkes, Sour Cream, Chive	75.00

*Please add \$150 per server required for passed 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

16.00 pp

*Station Requires 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 Salad, Artichoke & Spinach Dip, Caprese Salad,  
Tuscan Pasta Salad, Served with Assorted Sliced Meats, Crostini  
16.00 pp

## SEAFOOD

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

## CROSTINI BAR

Tomato Bruschetta, Ricotta Whipped with Honey, Almonds & Parsley,  
Curried Eggplant Baba Ganoush, Artichoke & Spinach Dip, Herbed Mascarpone Cheese  
Served with Crostini, Pita Bread, and Tortilla Chips  
14.00 pp

*\*\$150 Chef Fee per 50 Guests*

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## RECEPTION STATIONS (CONTINUED)

### 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 Leg of Lamb, Braised Beef Short Rib  
16.00 pp  
*Station Requires Action Chef\**

### SUSHI STATION

Assorted Maki Made to Order,  
Served with Wasabi, Soy Sauce, Ginger  
**Market Price**  
*Sushi Chef \$300\*\**

### SOUTHERN COMFORT

Mini BBQ Pulled Pork Sandwiches, Cole Slaw,  
Corn Bread with Honey Butter, Shrimp and Grits, Black-Eyed Pea Salad  
16.00 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 Requires Action Chef\**

*\*\$150 Chef Fee per 50 Guests*

## RECEPTION STATIONS (CONTINUED)

### MEDITERRANEAN

Roasted Cauliflower with Tahini, Pine Nuts & Parsley, Tomato, Cucumber & Feta Salad,  
Farro Tabbouleh, Roasted Garlic Hummus, Balela Salad, Served with Pita Bread  
14.00 pp

### LITTLE HAVANA

Paella with Shrimp, Skirt Steak 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, Feta, Olives, Sun-Dried Tomato, Spinach  
Farfalle, Grilled Chicken, Pesto Cream  
Gnocchi, Broccoli, Alfredo Sauce  
Penne with Bolognese  
Farfalle, Shrimp, Scallops, Calamari, Arrabiata (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 50 Guests*

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no less than two weeks prior to the event date.  
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## DESSERT STATIONS

20 Person Minimum Order

### ICE CREAM SUNDAE BAR

House Made Ice Cream

Toppings Include Hot Fudge, Caramel Sauce, Banana, Chocolate Chips,  
Whipped Cream, Chopped Peanuts, Sprinkles, Maraschino Cherries

7.00 pp

### AUTUMN DESSERT STATION

Assorted House Made Desserts

Inspired by Fall & Winter Ingredients

12.00 pp

### EUROPEAN PASTRY STATION

Yorkshire Pudding, Assorted Financiers (French Almond Cakes),  
Mini Garman Pancakes, Fresh Fruit, Seasonal Fruit Compotes,

Roasted Hazelnuts, Chocolate Orange Ganache

12.00 pp

### PETIT FOURS

*Passed or Stationary*

Assorted Mini Cakes, Ganache Tarts, Dessert Bars,  
Seasonal Fruit Tarts, Mousse Cups

12.00 pp

## PASSED OR STATIONARY DESSERTS

Each order is 25 pieces

Chocolate Covered Strawberries	100.00
Assorted Mini Ganache Tarts	75.00
Assorted Chocolate Covered Pretzels	75.00

*\$150 per Server for Passed Desserts*

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





# PRIX FIXE DINNER

\*Menu Selected Prior to Arrival

## FIRST COURSE

*(Select one):*

- Arugula, Sweet Potato, Walnut, Radish, Soy-Ginger Vinaigrette
- Brussels Sprouts, Bacon, Hazelnut, Cabbage, Lemon Vinaigrette
- Kale, Potato, Shallot, Wild Mushroom, Dijon Dressing
- Baby Spinach, Dried Cranberry, Walnut, Muenster, Shaved Red Onion, Sherry Vinaigrette
- Spinach, Butternut Squash, Dried Cranberry, Goat Cheese, Maple-Dijon Vinaigrette
- Frisee, Red Beets, Goat Cheese, Candied Pecans, Sherry Vinaigrette
- Pea, Ham, and Goat Cheese Soup
- Leek and Potato Soup
- Butternut Squash Soup, Toasted Pumpkin Seeds
- Curried Carrot Soup
- Tomato Bisque

## VEGETARIAN ENTRÉE

*(Select one vegetarian entrée and one regular entrée):*

- Roasted Red Pepper Baba Ganoush, Sumac, Radish, Cucumber, Tomato, Pita 36.00
- Butternut Squash, Ginger Tomato, Lime Yogurt, Almond, Cilantro 36.00
- Potato Gnocchi, Butternut Squash, Sage Cream, Parmesan 36.00
- Korean Pancake with Radish, Carrot, Zucchini, Green Onion, Bean Sprouts, Soy Ginger Aioli 36.00
- Buffalo Cauliflower, Celery, Carrot, Bleu Cheese Dressing, Green Onion, Parsley 36.00

## ENTRÉE

- Shrimp, Grits, Baby Bell Pepper, Andouille Sausage, Tomato 44.00
- Seared Salmon, Roasted Fingerling Potato, Dill Hollandaise 46.00
- Seared Scallops, Butternut Squash Puree, Bacon, Leeks, Celery, Dried Cranberry 46.00
- Blackened Catfish, Roasted Red Pepper, Fennel, Honey Butter Grits 38.00
- Jerk Chicken, Red Beans and Rice, Lime, Mango Chutney 38.00
- Crispy Chicken Cutlet, Whipped Potato, Beurre Blanc 38.00
- French Cut Chicken Breast, Mission Figs, Wild Mushrooms, Port Reduction 38.00
- Grilled Duck Breast, Wild Rice, Raspberry Reduction 46.00
- Honey-Turmeric Pork Chop, Butternut Squash Puree 38.00
- Flap Steak, Sweet Potato and Coconut Salad, Cilantro, Mint, Peanut, Lime Dressing 48.00
- Braised Beef Short Rib, Cauliflower Puree, Red Wine Reduction 48.00
- 8oz Filet Mignon, Bleu Cheese Polenta, Natural Jus 52.00
- Herb and Dijon Crusted Rack of Lamb, Parsnip Potato Puree, Port-Lamb Jus 52.00

## DESSERT

*(Select one):*

- House Made Ice Cream or Sorbet
- German Chocolate Cake, Vanilla Coconut Frosting, Cherry Glaze, Ganache
- Vanilla Bean Pumpkin Pie, Crème Fraiche, Dried Fruit, Spiced Honey
- Blood Orange Dessert Scone, Blood Orange Glaze, Brown Sugar Crumb
- Cinnamon Roll Bread Pudding, Crème Anglaise (Supplement 3.00 pp)
- Seasonal Fruit & Berries, Whipped Cream (Supplement 6.00 pp)

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



# DINNER BUFFET

20 Person Minimum Order

## SALADS & SOUPS

*(Select two):*

Arugula, Sweet Potato, Walnut, Radish, Soy-Ginger Vinaigrette  
Brussels Sprouts, Bacon, Hazelnut, Cabbage, Lemon Vinaigrette  
Kale, Potato, Shallot, Wild Mushroom, Dijon Dressing  
Baby Spinach, Dried Cranberry, Walnut, Muenster, Shaved Red Onion, Sherry Vinaigrette  
Spinach, Butternut Squash, Dried Cranberry, Goat Cheese, Maple-Dijon Vinaigrette  
Frisee, Red Beets, Goat Cheese, Candied Pecans, Sherry Vinaigrette  
Pea, Ham, and Goat Cheese Soup  
Leek and Potato Soup  
Butternut Squash Soup, Toasted Pumpkin Seeds  
Curried Carrot Soup  
Tomato Bisque

## PASTAS

*(Select one):*

Penne, Feta, Olives, Sun-Dried Tomato, Spinach\*  
Gnocchi, Broccoli, Alfredo\*  
Farfalle Pasta, Pesto Cream Sauce\*  
Penne, Acorn Squash, Pesto, Tomato Cream\*

## ENTREES

*(Select two):*

Honey-Turmeric Pork, Butternut Squash Puree  
French Cut Chicken Breast, Risotto Florentine, Natural Jus  
French Cut Chicken Breast, Mission Figs, Wild Mushrooms, Port Reduction  
Crispy Chicken Cutlet, Whipped Potato, Beurre Blanc  
Gnocchi, Butternut Squash, Sage Cream, Parmesan\*  
Butternut Squash, Ginger Tomato, Lime Yogurt, Almond, Cilantro\*  
Seared Salmon, Roasted Fingerling Potato, Dill Hollandaise (Supplement 4.00 pp)  
Shellfish, Yellow Curry, Fennel, Bell Pepper, Cabbage, Coconut Milk (Supplement 4.00 pp)  
Flap Steak, Sweet Potato and Coconut Salad, Cilantro Mint, Peanut, Lime Dressing (Supplement 5.00 pp)  
Braised Beef Short Rib, Cauliflower Puree, Red Wine Reduction (Supplement 5.00 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 IPA  
7.00 per bottle

### PREMIUM BEER

Goose Island Matilda and Sophie  
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.  
A 20% service charge applies to all sales.



## EVENT SPACES

	<b>Maximum Capacity</b>
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 each
Lavaliere Microphone	25.00 each
iPod	40.00
Podium	50.00
LCD Projector and Screen	150.00
Laptop	175.00
Flip Chart Paper & Markers	50.00
White Board & Dry Erase Markers	20.00
Easel	12.00
Conference Phone	75.00
Lounge Mini Grand Piano	175.00
AV Technician Onsite	<i>Contact Catering Manager for Quote</i>

Final menu selections are due to the catering department  
no less than two weeks prior to the event date.  
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](http://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](mailto:guestrooms@quadclub.org).