THE QUADRANGLE CLUB

Spring/Summer Catering Menu 2019
BREAKFAST BUFFET

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

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

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no less than two weeks prior to the event date.
Final guest count due no later than three business days prior to event.
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BREACKFAST BUFFET ADDITIONS

GREEK YOGURT PARFAIT BAR
House Made Granola, Fresh Berries, Pineapple, Bananas, Dried Fruit, Almonds, Toasted Coconut
7.00 pp

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

BREACKFAST 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.
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
EXPRESS SANDWICH LUNCH
One Sandwich Per Person
Available as boxed lunches or set on buffet

SANDWICHES
(Select three):
Turkey Breast, Cranberry Preserves, Cream Cheese, Romaine, Tomato, Multi Grain
Soppressata, Mortadella, Prosciutto, Provolone, Italian Vinaigrette, Hoagie Roll
Smoked Ham, Swiss, Red Onion, Garlic Aioli, Multi Grain
Roast Beef, Horseradish Cream, Provolone, Spinach, Sourdough
Pulled Pork, BBQ, Cole Slaw, Ciabatta
Curry Chicken Salad with Grapes, Multi Grain
Pesto Tuna Salad, Multi Grain
Grilled Chicken Caesar Wrap
Egg Salad Sandwich, Baby Spinach, Heirloom Tomato, Rye Bread*
Tomato, Fresh Basil, Mozzarella, Balsamic, Ciabatta*
Grilled Vegetables, Herbed Goat Cheese Spread, Ciabatta*

Kettle Chips
Chocolate Chip Cookie
Seasonal Hand Fruit
Iced Tea, Water

Add Soft Drinks 3.50 ea.
24.00 pp

*Vegetarian Options

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SANDWICH LUNCH BUFFET

FIRST COURSE
(Select two):

- Spring Greens, Fennel, Orange, Red Onion, Almond, Cranberry, Basil-Red Wine Dressing
- Mixed Green, Watermelon, Peaches, Goat Cheese, Pecans, Raspberry Vinaigrette
- Sweet Corn, Bacon, Bell Peppers, Potato, Red Onion, Apple Cider Vinaigrette
- Asparagus, Shaved Manchego, Roasted Garlic Vinaigrette (Supplement 2.00 pp)
- Frisée, Beets, Pine Nuts, Goat Cheese, Red Onion, Sherry Vinaigrette
- Strawberry Rhubarb Salad, Mint, Hazelnut, Spinach, Balsamic
- Chilled Cucumber, Radish, & Avocado Gazpacho
- Lemon Chicken & Rice
- Ham & Vegetable Soup
- Tomato Bisque
- Ginger Carrot Soup

SANDWICHES
(Select three):

- Turkey Breast, Cranberry Jam, Cream Cheese, Romaine, Tomato, Multi Grain
- Mortadella, Prosciutto, Provolone, Italian Vinaigrette, Hoagie Roll
- Smoked Ham, Swiss, Red Onion, Garlic Aioli, Multi Grain
- Roast Beef, Horseradish Cream, Provolone, Spinach, Sourdough
- Pulled Pork, BBQ, Cole Slaw, Ciabatta
- Curry Chicken Salad with Grapes, Multi Grain
- Pesto Tuna Salad, Multi Grain
- Grilled Chicken Caesar Wrap
- Egg Salad Sandwich, Baby Spinach, Heirloom Tomato, Rye Bread*
- Grilled Vegetables, Herbed Goat Cheese Spread, Ciabatta*
- Tomato, Fresh Basil, Mozzarella, Balsamic, Ciabatta*

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)
Add Soft Drinks (Supplement 3.50 pp)
Upgrade to Assorted Petit Fours (Supplement 4.00 pp)

28.00 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

Rhubarb Shortcake, Whipped Cream, Mint, Powdered Sugar

German Chocolate Cake, Vanilla Coconut Frosting, Cherry Sauce, Powdered Sugar

Spiced Strawberry Rhubarb, Dates, Yogurt, Crushed Pistachios, Honey, Cinnamon

Butter Cake, Grand Mariner, Peach Compote, Pecan (Supplement 3.00pp)

Mixed Seasonal Berries, Whipped Cream (Supplement 6.00pp)

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

Add Soup Course (Supplement 3.00 pp)

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PRIX FIXE LUNCH
Menu selected prior to arrival.

FIRST COURSE
(Select one):
Spring Greens, Fennel, Orange, Red Onion, Almond, Cranberry, Basil-Red Wine Dressing
Mixed Green, Watermelon, Peaches, Goat Cheese, Pecans, Raspberry Vinaigrette
Sweet Corn, Bacon, Bell Peppers, Potato, Red Onion, Apple Cider Vinaigrette
Asparagus, Shaved Manchego, Roasted Garlic Vinaigrette (Supplement 2.00 pp)
Frisée, Beets, Pine Nuts, Goat Cheese, Red Onion, Sherry Vinaigrette
Strawberry Rhubarb Salad, Mint, Hazelnut, Spinach, Balsamic
Chilled Cucumber, Radish, & Avocado Gazpacho
Lemon Chicken & Rice
Ham & Vegetable Soup
Tomato Bisque
Ginger Carrot Soup

ENTREE
(Select one regular entrée and one vegetarian entrée)

Sun-Dried Tomato & Cheese Ravioli, Pine Nuts, Cherry Tomato, Basil, Tomato Cream Sauce, Shaved Parmesan* 34.00
Avocado Hummus, Spiced Cauliflower, Fried Egg, Sumac* 34.00
Blood Orange, Burrata, Coriander, Balsamic, Honey * 34.00
Butternut Squash, Ginger Tomatoes, Lime Yogurt, Cilantro, Cashew* 34.00
Korean Pancake with Radish, Carrot, Zucchini, Green Onion, Bean Sprouts, Soy Ginger Aioli* 34.00
6oz Filet Mignon, Bleu Cheese Polenta, Natural Jus 48.00
Braised Beef Short Rib, Cheddar Grits, Red Wine Reduction 44.00
Seared Salmon, Red Quinoa Salad, Orange-Cranberry Reduction 42.00
Salmon, Caraway Crust, Rye Berry and Beet Salad, Apple-Horseradish Vinaigrette 42.00
French Cut Chicken Breast, Garlic Potato Puree, Dried Fig, Pearl Onion, Natural Jus 34.00
Braised County Captain Chicken, Bacon, Bell Peppers, Garlic, Tomato, Raisin, Short Grain Rice 34.00
Crispy Chicken Cutlet, Whipped Potato, Beurre Blanc 34.00
Roasted Duck Breast, Thai Mango Salad, Bean Sprout, Cilantro, Peanut, Cucumber, Carrot, Thai Basil, Coconut 42.00
Honey-Turmeric Pork Chop, Butternut Squash Puree 34.00
Shrimp, Grits, Baby Bell Pepper, Andouille Sausage, Tomato 40.00
Seared Scallops, Butternut Squash Puree, Bacon, Leeks, Celery, Dried Cranberry 42.00
Octopus, Chorizo, Fingerling Potato, Peas, Lemon Aioli 40.00

DESSERT
(Select one):
Fruit Sorbet
Rhubarb Shortcake, Whipped Cream, Mint, Powdered Sugar
German Chocolate Cake, Vanilla Coconut Frosting, Cherry Sauce, Powdered Sugar
Spiced Strawberry Rhubarb, Dates, Yogurt, Crushed Pistachios, Honey, Cinnamon
Butter Cake, Grand Mariner, Peach Compote, Pecan (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
HOT LUNCH BUFFET
20 Person Minimum Order

FIRST COURSE
(Select two):
Spring Greens, Fennel, Orange, Red Onion, Almond, Cranberry, Basil-Red Wine Dressing
Mixed Green, Watermelon, Peaches, Goat Cheese, Pecans, Raspberry Vinaigrette
Sweet Corn, Bacon, Bell Peppers, Potato, Red Onion, Apple Cider Vinaigrette
Asparagus, Shaved Manchego, Roasted Garlic Vinaigrette (Supplement 2.00 pp)
Frisée, Beets, Pine Nuts, Goat Cheese, Red Onion, Sherry Vinaigrette
Strawberry Rhubarb Salad, Mint, Hazelnut, Spinach, Balsamic
Chilled Cucumber, Radish, & Avocado Gazpacho
Lemon Chicken & Rice
Ham & Vegetable Soup
Tomato Bisque
Ginger Carrot Soup

VEGETARIAN ENTREES
(Select One):
Sun-Dried Tomato and Cheese Ravioli, Pine Nuts, Cherry Tomato, Basil, Tomato Cream Sauce, Shaved Parmesan
Butternut Squash, Ginger Tomatoes, Lime Yogurt, Cilantro, Cashew
Avocado Hummus, Spiced Cauliflower, Fried Egg, Sumac
Blood Orange, Burrata, Coriander, Balsamic, Honey
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)

Served with Seasonal Vegetable
Assorted Cookies and Dessert Bars
Ice Tea, Lemonade, Coffee, Tea

Upgrade to Assorted Petit Fours (Supplement 4.00 pp)
Add Soft Drinks (Supplement 3.50 pp)

42.00 pp

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A LA CARTE SNACKS

Each order serves approximately 12 guests

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
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<tbody>
<tr>
<td>Bowl of Tortilla Chips</td>
<td>12.00</td>
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<tr>
<td>Guacamole</td>
<td>34.00</td>
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<tr>
<td>Tomato Salsa</td>
<td>18.00</td>
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<tr>
<td>Sliced Fresh Fruit Platter</td>
<td>18.00</td>
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<tr>
<td>Whole Fruit</td>
<td>24.00/ dozen</td>
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<tr>
<td>Crudité with Green Goddess</td>
<td>36.00</td>
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<tr>
<td>Bowl of Kettle Chips</td>
<td>16.00</td>
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<tr>
<td>Bowl of Mixed Nuts</td>
<td>28.00</td>
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<tr>
<td>Bowl of Mini Pretzels</td>
<td>12.00</td>
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<tr>
<td>Bowl of Marinated Olives</td>
<td>24.00</td>
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<tr>
<td>Sliced Fresh Fruit Platter Small (Serves 6)</td>
<td>18.00</td>
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<tr>
<td>Sliced Fresh Fruit Platter Large (Serves 12)</td>
<td>36.00</td>
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<tr>
<td>Assorted Cookies</td>
<td>24.00/dozen</td>
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<tr>
<td>Assorted Dessert Bars</td>
<td>24.00/dozen</td>
</tr>
<tr>
<td>Whole Fruit</td>
<td>24.00/dozen</td>
</tr>
<tr>
<td>Bottled Water</td>
<td>3.50 each</td>
</tr>
<tr>
<td>Assorted Soft Drinks</td>
<td>3.50 each</td>
</tr>
</tbody>
</table>

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)

<table>
<thead>
<tr>
<th>Sear</th>
<th>Description</th>
<th>Price</th>
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</thead>
<tbody>
<tr>
<td><strong>SEAFOOD</strong></td>
<td></td>
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<tr>
<td>Tuna Tartare in a Tasting Spoon</td>
<td>125.00</td>
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<tr>
<td>Crab Avocado Toast</td>
<td>125.00</td>
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<tr>
<td>Smoked Salmon Deviled Eggs</td>
<td>125.00</td>
<td></td>
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<tr>
<td>Shrimp Scampi Skewer</td>
<td>125.00</td>
<td></td>
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<tr>
<td>Shrimp Cocktail</td>
<td>125.00</td>
<td></td>
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<tr>
<td>Seared Scallop, Green Pea Puree, Bacon, Lemon-Chive Cream in a Tasting Spoon</td>
<td>125.00</td>
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<tr>
<td>Smoked Salmon and Caper Spread, Cucumber Disk</td>
<td>125.00</td>
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<tr>
<td>Seared Yellow Fin Tuna, Wasabi Cream, Wonton Crisp</td>
<td>125.00</td>
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<tr>
<td>Tempura Shrimp, Wasabi Honey Mustard</td>
<td>125.00</td>
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<tr>
<td>Crab Cake with Cajun Remoulade</td>
<td>125.00</td>
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<tr>
<td><strong>MEAT</strong></td>
<td></td>
<td></td>
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<tr>
<td>Seared Duck Breast, Spicy Hoisin, Green Onion, Wonton Crisp</td>
<td>125.00</td>
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<tr>
<td>Baby Lamb Chop, Mint, Balsamic Reduction</td>
<td>125.00</td>
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<tr>
<td>Buffalo Burger Sliders, Blue Cheese, Brioche Bun</td>
<td>110.00</td>
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<tr>
<td>Lamb Meat Ball, Pepper and Onion Relish in a Tasting Spoon</td>
<td>100.00</td>
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<tr>
<td>Braised Skirt Steak, Fried Plantain, Chili Aioli, Cilantro</td>
<td>90.00</td>
<td></td>
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<tr>
<td>Prosciutto Wrapped Asparagus</td>
<td>90.00</td>
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<tr>
<td>Smashed Mint Peas, Serrano Ham, Toast</td>
<td>90.00</td>
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<tr>
<td>Bacon Wrapped Potatoes</td>
<td>90.00</td>
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<tr>
<td>Ham, Gruyere, Phyllo Cup</td>
<td>90.00</td>
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<tr>
<td>Anise Braised Beef, Peppercorn Aioli, Phyllo Cup</td>
<td>90.00</td>
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<tr>
<td>Seared Beef, Tomato Jam, Horseradish Crème, Crostini</td>
<td>90.00</td>
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<tr>
<td>Deviled Egg, Neuske’s Bacon, Avocado, Tomato</td>
<td>90.00</td>
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<tr>
<td>Honey-Ginger Chicken Skewers with Soy, Honey Thai Chili Sauce</td>
<td>80.00</td>
<td></td>
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<tr>
<td>Chicken, Bacon, Ranch, Cheddar, Phyllo Cup</td>
<td>80.00</td>
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<tr>
<td><strong>VEGETARIAN</strong></td>
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<tr>
<td>Fig, Honey-Thyme Whipped Goat Cheese Crostini</td>
<td>75.00</td>
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<tr>
<td>Cantaloupe, Mozzarella, Basil Skewer</td>
<td>75.00</td>
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<tr>
<td>Goat Cheese, Roasted Red Pepper Coulis</td>
<td>75.00</td>
<td></td>
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<tr>
<td>Spiced Roasted Chick Peas</td>
<td>75.00</td>
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<tr>
<td>Greek Bruschetta</td>
<td>75.00</td>
<td></td>
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<tr>
<td>Red Pepper Hummus on a Cucumber Disk</td>
<td>75.00</td>
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<tr>
<td>Crisp Ravioli, Tomato Caponata</td>
<td>75.00</td>
<td></td>
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<tr>
<td>Mini Potato Latkes, Sour Cream, Chive</td>
<td>75.00</td>
<td></td>
</tr>
</tbody>
</table>

*Please add $150 per server required for passing hors d’oeuvres.*
*There is no additional fee for stationary hors d'oeuvres.*
RECEPTION ACTION STATIONS

20 Person Minimum Order
Stations Require Action Chef

SMALL PLATES
Served on a 6” Plate
(Select One):

- Salmon, Cauliflower Puree, Caviar
- 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
  14.00 pp
  Station Requires Action Chef*

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*

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 Requires Action Chef*

*Action Chef $150 per 50 guests

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RECEPTION STATIONS

20 Person Minimum Order

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

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

CROSTINI BAR
Herbed Whipped Goat Cheese, Mushroom Duxelle, Smoked Salmon Spread,
Tomato Bruschetta, Olive Tapenade, Served with Assorted Crostini, Pita Bread, Tortilla Chips
14.00 pp

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

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

TUSCAN STATION
Grilled Calamari Salad, White Bean Dip, Caprese Skewers,
Assorted Antipasto, Italian Chopped Salad, Crostini
16.00 pp

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RECEPTION STATIONS
20 Person Minimum Order

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

TACO STATION
Beef Short Rib Barbacoa, Pork Shoulder Al Pastor, Roasted Spring Vegetables, Pico de Gallo, Queso Fresco, Cilantro and Onion, Roasted Jalapeno, Salsa Verde, Corn Tortillas
15.00 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

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

SOUTHERN COMFORT
Mini BBQ Pulled Pork Sandwiches, Cole Slaw, Corn Bread with Honey Butter, Shrimp and Grits, Black-Eyed Pea Salad
16.00 pp

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

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DESSERT STATIONS

20 Person Minimum Order

PETIT FOURS
Passed or Stationary
Assorted Mini Cakes, Seasonal Fruit Tarts,
Mini Pies, Mousse Cups, Dessert Bars
12.00 pp

ICE CREAM SUNDAE BAR
House Made Vanilla Ice Cream
Toppings Include Hot Fudge, Caramel Sauce, Banana,
Whipped Cream, Chopped Peanuts, Sprinkles, Maraschino Cherries
7.00 pp

SEASONAL DESSERT STATION
House Made Desserts
Inspired by Spring & Summer Ingredients
12.00 pp

PASSED OR STATIONARY DESSERTS

Orders of 25 pieces
Chocolate Covered Strawberries  100.00
Whoopie Pies  75.00
Mini Caramel Ganache Tarts  75.00

Orders of 12 pieces
Vanilla Cupcakes with Butter Cream Frosting  30.00
Chocolate Cupcakes with Butter Cream Frosting  30.00
Chocolate Chip Cookies  24.00
Assorted Cookies  24.00
Assorted Dessert Bars  24.00

Please add $150 per server required for passing hors d'oeuvres.
There is no additional fee for stationary hors d'oeuvres.

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.
PRIX FIXE DINNER
Menu selected prior to arrival.

FIRST COURSE
(Select one):
Spring Greens, Fennel, Orange, Red Onion, Almond, Cranberry, Basil-Red Wine Dressing
Mixed Green, Watermelon, Peaches, Goat Cheese, Pecans, Raspberry Vinaigrette
Sweet Corn, Bacon, Bell Peppers, Potato, Red Onion, Apple Cider Vinaigrette
Asparagus, Shaved Manchego, Roasted Garlic Vinaigrette (Supplement 2.00 pp)
Frisée, Beets, Pine Nuts, Goat Cheese, Red Onion, Sherry Vinaigrette
Strawberry Rhubarb Salad, Mint, Hazelnut, Spinach, Balsamic
Chilled Cucumber, Radish, & Avocado Gazpacho
Lemon Chicken & Rice
Ham & Vegetable Soup
Tomato Bisque
Ginger Carrot Soup

ENTREES
(Select one regular entrée and one vegetarian entrée):
Sun-Dried Tomato & Cheese Ravioli, Pine Nuts, Cherry Tomato, Basil, Tomato Cream Sauce, Shaved Parmesan* 38.00
Avocado Hummus, Spiced Cauliflower, Fried Egg, Sumac* 38.00
Blood Orange, Burrata, Coriander, Balsamic, Honey* 38.00
Butternut Squash, Ginger Tomatoes, Lime Yogurt, Cilantro, Cashew* 38.00
Korean Pancake with Radish, Carrot, Zucchini, Green Onion, Bean Sprouts, Soy Ginger Aioli* 38.00
8oz Filet Mignon, Bleu Cheese Polenta, Natural Jus 52.00
Braised Beef Short Rib, Cheddar Grits, Red Wine Reduction 48.00
Seared Salmon, Red Quinoa Salad, Orange-Cranberry Reduction 46.00
Salmon, Caraway Crust, Rye Berry and Beet Salad, Apple-Horseradish Vinaigrette 46.00
French Cut Chicken Breast, Garlic Potato Puree, Dried Fig, Pearl Onion, Natural Jus 38.00
Braised County Captain Chicken, Bacon, Bell Peppers, Garlic, Tomato, Raisin, Short Grain Rice 38.00
Crispy Chicken Cutlet, Whipped Potato, Beurre Blanc 38.00
Roasted Duck Breast, Thai Mango Salad, Bean Sprout, Cilantro, Peanut, Cucumber, Carrot, Thai Basil, Coconut 42.00
Honey-Turmeric Pork Chop, Butternut Squash Puree 38.00
Shrimp, Grits, Baby Bell Pepper, Andouille Sausage, Tomato 44.00
Seared Scallops, Butternut Squash Puree, Bacon, Leeks, Celery, Dried Cranberry 46.00
Octopus, Chorizo, Fingerling Potato, Peas, Lemon Aioli 44.00

DESSERT
(Select one):
Fruit Sorbet
Rhubarb Shortcake, Whipped Cream, Mint, Powdered Sugar
German Chocolate Cake, Vanilla Coconut Frosting, Cherry Sauce, Powdered Sugar
Spiced Strawberry Rhubarb, Dates, Yogurt, Crushed Pistachios, Honey, Cinnamon
Butter Cake, Grand Mariner, Peach Compote, Pecan (Supplement 3.00pp)
Mixed Seasonal Berries, Whipped Cream (Supplement 6.00pp)

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

*Vegetarian Entree

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DINNER BUFFET
20 Person Minimum Order

FIRST COURSE
(Select two):
Spring Greens, Fennel, Orange, Red Onion, Almond, Cranberry, Basil-Red Wine Dressing
Mixed Green, Watermelon, Peaches, Goat Cheese, Pecans, Raspberry Vinaigrette
Sweet Corn, Bacon, Bell Peppers, Potato, Red Onion, Apple Cider Vinaigrette
Asparagus, Shaved Manchego, Roasted Garlic Vinaigrette (Supplement 2.00 pp)
Frisée, Beets, Pine Nuts, Goat Cheese, Red Onion, Sherry Vinaigrette
Strawberry Rhubarb Salad, Mint, Hazelnut, Spinach, Balsamic
Chilled Cucumber, Radish, & Avocado Gazpacho
Lemon Chicken & Rice
Ham & Vegetable Soup
Tomato Bisque
Ginger Carrot Soup

PASTAS
(Select one):
Gnocchi, Roasted Cherry Tomato, Summer Squash, Sweet Corn, Chive Butter, Parmesan, Mushroom*
Sun-Dried Tomato & Cheese Ravioli, Pine Nuts, Cherry Tomato, Basil, Tomato Cream Sauce, Shaved Parmesan*

ENTREES
(Select two):
Butternut Squash, Ginger Tomatoes, Lime Yogurt, Cilantro, Cashew*
Avocado Hummus Spiced Cauliflower, Fried Egg, Sumac*
Blood Orange, Burrata, Coriander, Balsamic, Honey*
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)

Served with Seasonal Vegetable
Assorted Cookies and Dessert Bars
Ice Tea, Lemonade, Coffee and Tea

Upgrade to Assorted Petit Fours (Supplement 4.00 pp)
Add Soft Drinks (Supplement 3.50 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 Goose Island IPA
7.00 per bottle

PREMIUM BEER
Goose Island Matilda and Sophie
9.00 per bottle

HOUSE WINES
MAN Family 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

<table>
<thead>
<tr>
<th>Venue</th>
<th>Maximum Capacity</th>
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</thead>
<tbody>
<tr>
<td>Main Dining Room</td>
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<tr>
<td>Library</td>
<td>90</td>
</tr>
<tr>
<td>Solarium</td>
<td>80</td>
</tr>
<tr>
<td>Private Dining Room</td>
<td>16</td>
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<tr>
<td>Founders Room</td>
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</tbody>
</table>

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
- Flip Chart Paper & Markers: 50.00
- White Board & Dry Erase Markers: 20.00
- Easel: 12.00
- Conference Phone: 75.00
- Mini Grand Piano (In Lounge): 175.00
- AV Technician Onsite: Contact Catering Department for a Quote

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:

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.