

Weddings  
2019

Catering

The University Club of  
San Francisco



# HORS D'OEUVRES

BY THE DOZEN



## Cold

Stuffed Deviled Egg  
with Caviar (GF)  
\$46

Crostini with Gorgonzola  
and Pear (V)  
\$48

Beef Tenderloin on Potato Pancake  
with Horseradish Crème Fraiche  
(GF)  
\$55

Thai Beef Salad in Peeled  
Cucumber Cups  
\$50

Polenta Rounds with Fresh Ricotta  
and Sun-Dried Tomato (V)  
\$46

New Potato Round with Smoked  
Salmon and Caviar (GF)  
\$50

Corn Blinis with Goat Cheese,  
Thyme, Rosemary Herbs,  
Fried Leek Garnish (V)  
\$46

Thai Chicken Salad in  
Cucumber Cups  
\$46

Curried Tofu on Endive (Vegan)  
\$46



Seared Tuna Loin on Crostini,  
Wasabi Cream  
\$50

Prosciutto Wrapped Asparagus  
\$48

Dill-Crab on Cucumber  
Round (GF)  
\$48

Tuna Tartare in Soy Sauce Infused  
Cone with Avocado, Ginger,  
Wasabi and Caviar  
\$55

California Sushi Roll  
\$55

Iced Jumbo Prawns (GF)  
\$55

Olive Tapenade on Sweet Potato  
Round (Vegan)  
\$50

## Hot

Meatballs Marinara or  
Swedish Style  
\$46

Roasted Three-Onion Tartlette (V)  
\$50

Puff Pastry Pillows with Stilton  
Cheese, Onion Confit  
and Port Wine (V)  
\$50



Chinese Pot Stickers with Hot  
Chili-Soy Sauce  
\$48

Grilled Chicken Satay, Roasted  
Peanut Sauce  
\$46

Shrimp and Andouille Sausage  
Brochettes, Honey  
Mustard Sauce (GF)  
\$55

Spring Rolls with Sweet  
and Sour Sauce (V)  
\$46

Baby Lamb Chops Thai  
Marinated and Charred  
\$60

Honey Mustard Glazed Prawns  
(GF)  
\$55

Mini Crab Cake,  
Chipotle Aioli  
\$55

Macadamia Nut Crusted Prawn  
\$55

Roasted Mushroom Cap with  
Duxelles (V or Vegan)  
\$50

Caramelized Cippolini Onion on  
Polenta (Vegan)  
\$50



(GF) Gluten Free

(V) Vegetarian

(Vegan) Vegan

# SOUPS & SALADS

\$11.00 per person

## Soups

Gazpacho (V / GF)  
*Served April – September*

San Francisco Style Clam Chowder (GF)

French Onion Soup Topped with Gruyere Cheese

Butternut Squash and Granny Smith Apple (V / GF)

Tomato Bisque with Pesto (V / GF)

Corn Chowder (V / GF)

Spiced Pumpkin & Carrot (V / GF)  
*Served September – February*

Dungeness Crab Soup (\$15.00 per person)  
*Served November – March*

## Salads

Sonoma Greens with Pt. Reyes Bleu Cheese and  
Candied Walnuts with a Creamy Raspberry Dressing (V / GF)

University Club Classic Caesar with Extra Virgin Oil,  
Herbed Croutons, and Freshly Grated Parmesan (V)

Baby Spinach Salad with Maui Onion Rings, Mandarin Oranges  
and Chopped Walnuts with a Citrus-Shallot Dressing (V)

Salad of Baby Lettuce, Mozzarella and Roma Tomatoes  
with a Fresh Basil Vinaigrette (V / GF)

Arugula Salad with Radish, Watermelon and Feta with a Lime Vinaigrette (V)  
*Served June – August*

Arugula and Fennel Salad with Candied Pecans, Goat Cheese and Cranberries  
with a Meyer Lemon Vinaigrette and Balsamic Drizzle (V)  
*Served September – February*

## DINNER APPETIZERS



### Hot Appetizers

San Francisco Dungeness Crab Cakes with Chardonnay Beurre Blanc	\$14.00
Warm Grilled Polenta (V) Topped with Forest Mushroom-Rosemary Roquefort Ragout	\$10.50
Ragout of Wild Forest Mushrooms and Roquefort on Vol au vent (V)	\$10.50
Baked Filet of Baby Coho Salmon with an Herb Crust Tobiko Caviar Beurre Blanc	\$15.00

### Cold Appetizers

Dungeness Crab Cocktail or Shrimp Cocktail (GF)	\$14.00
California Rolls on Nigiri Sushi With Marinated Asian Vegetables	\$10.50
Grilled Prawns on Sonoma Field Greens (GF) Kalamata Olives and Feta Cheese and Sherry Vinaigrette	\$16.00
Grilled Fresh Green Asparagus Spears (Vegan) With Oven-Roasted Pinenuts, Tarragon Vinaigrette	\$12.00

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# ENTREES

## Seafood

Fresh Grilled Pacific Salmon Tangerine, Soy and Pink Peppercorn Sauce (GF) OR Miso Glazed	Market Price
Chilean Sea Bass (GF) Tobiko Caviar, Beurre Blanc Sauce	Market Price
Grilled Filet of Halibut (GF) Chardonnay Sauce	Market Price
Grilled Fresh Mahi Mahi (GF) Pineapple-Pepper Chutney	Market Price
Seared Filet of Tuna (GF) Wasabi Beurre Blanc	Market Price

## Poultry

Grilled Breast of Chicken (GF) With choice of Papaya Salsa OR Wild Mushroom-Madeira Wine	\$48.00
Mediterranean Breast of Chicken (GF) Stuffed with Prosciutto, Feta Cheese and Asparagus. Served in Tomato-Olive Ragout	\$48.00
Half Roasted Free Range Chicken (GF) With Rosemary and Lemon	\$48.00
Pan Seared Chicken Breast (GF) With Sun Dried Tomato Basil Shallot Sauce	\$47.00

## Beef & Meats

Roasted Prime Rib of Beef (GF) <i>Minimum 10 orders</i>	\$65.00
Broiled Filet Mignon (GF) Mendocino Mustard Sauce	\$66.00

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## Beef & Meats (*continued*)

Charbroiled Flat Iron Steak (GF) Cabernet D\$emi Sauce	\$60.00
University Club Rack of Lamb Brushed with Olive Oil, Dijon Mustard and Rosemary-Herb Bread Crumbs Rosemary-Madeira Wine Sauce	\$67.00
Roasted Loin of Veal in Herb Crust Rosemary Sauce	\$70.00

## Vegetarian & Vegan

Toasted Quinoa Stuffed Pepper (Vegan) with Kale Pesto	\$40.00
Tomato Spiked Cous-Cous and Fire Roasted Vegetable Tagine wrapped in Puff Pastry (V)	\$40.00
Tomato Spiked Cous-Cous on Eggplant (V)	\$40.00
Wild Mushroom Strudel Wrapped in Puff Pastry (V)	\$40.00
Vegetable Napoleon (Vegan OR V / GF) Roasted Portobello Mushroom with Sautéed Spinach and Seasonal Vegetables on Risotto	\$45.00

## Combinations

Pacific Salmon and Petit Filet Mignon (GF) Cabernet Sauce	\$75.00
Garlic Roasted Prawns and Petit Filet Mignon (GF) Forest Mushroom Sauce	\$75.00



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# STATIONS & DISPLAYS



## Display Platters

Fresh Crudités and Antipasti Platter (10-person minimum) \$12.00 pp  
 Imported and Domestic Cheese Board (10-person minimum) \$12.00 pp  
 Mediterranean Board (10-person minimum) \$12.00pp

Chilled Shellfish Station (Market Price)  
 Assorted Sushi Display, Jumbo Gulf Prawns, Crab Claws  
 & Oysters on the Half Shell  
 Lemons, Cocktail Sauce & Chef's Choice of Mignonette

## Carving Stations

*Chef Attendant \$125.00 (per carving station)*

Steamship Round <i>Serves 125</i> Served with Creamy Horseradish Sauce and Au Jus	\$800.00
Roasted Tenderloin <i>Serves 20</i> Served with a Red Wine Demi	\$375.00
Honey Whole Grain Mustard Glazed Ham <i>Serves 30</i> Served with Assorted Mustards	\$300.00
Roasted Turkey Breast <i>Serves 30</i> Served with Turkey Gravy and Cranberry Relish	\$250.00
Whole Poached Salmon <i>Serves 40</i> Served with Cucumber Dill Sauce	\$300.00

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## Carving Stations (*Continued*)

Roasted Prime Rib of Beef *Serves 40* \$500.00  
Served with Au Jus and Creamy Horseradish Sauce

### **Add to your Carving Stations OR Create a Buffet Dinner**

Accompaniments: Fresh Baked Rolls, Composed Salad with Dressing(s), Pasta Primavera, Cheese Tortellini, Mashed Potatoes, Roasted Potatoes, Scalloped Potatoes, Basmati Rice, Jasmine Rice, Roasted Seasonal Vegetables

*Pricing varies depending on items selected*

## Stations

Mac & Cheese Bar \$15.00 pp  
Toppings: Bacon Bits, Shredded Chicken,  
Bread Crumbs & Scallions  
(*Inquire for additional toppings*)

Sliders Bar \$22.00 pp  
Select 3 Types, Served with French Fries  
Hamburger, Chicken Breast, Caprese or Pulled Pork

Bacon Bar \$24.00 pp  
Select 4 Types  
Candied, Spice Rubbed, Chocolate Dipped, Bacon Ricotta Crostini,  
Deviled Eggs topped with Bacon, Bacon Wrapped Steak, Bacon Wrapped Date

Taco Bar \$18.00 pp  
Meats: Carne Asada, Pollo Asado, Mixed Vegetables  
Fixings: Corn Tortillas, Monterey Jack Cheese, Guacamole,  
Sour Cream, Cilantro, Limes, Tomatillo Salsa, Salsa Roja

Salad Bar \$20.00 pp  
Greens (Pick 2): Spinach, Mixed Greens, Romaine  
Fixings (Pick 5): Tomatoes, Cucumber, Olives, Broccoli, Beets,  
Mushroom, Chickpeas, Red Onion, Candied Walnuts  
Proteins (Pick 2): Hard Boiled Egg, Feta Cheese, Blue Cheese Crumbles,  
Parmesan Cheese, Cubed Chicken, Bacon Bits  
Dressings (Pick 2): House Vinaigrette, Balsamic Vinaigrette, Caesar,  
Raspberry Vinaigrette, Ranch, Thousand Island, Blue Cheese, Lemon Vinaigrette

# DESSERTS

Warm Chocolate Molten Cake  
Seasonal Fruit Tart  
Seasonal Berries, Grand Marnier Cream (GF)  
Tiramisu  
Chocolate Raspberry Dome  
Chocolate Pyramid  
Lemon Eclipse  
Caramel Mystique  
Fresh Berries in Chocolate Almond Tulip Shell

\$14 per person

## Dessert Station

Assorted Cakes and Tarts  
Selection of House Made Cookies  
Fresh Seasonal Fruit Display (GF / Vegan)  
Freshly Brewed Coffee & Hot Teas

\$26 per person

## Elegant Sweets & Additions

Assorted Petit Fours	\$45 per doz. (minimum 5 dozen)
Selection of Chocolate Truffles	\$45 per doz. (minimum 5 dozen)
Assorted Club Baked Cookies	\$32 per dozen
Large Chocolate Dipped Strawberries (GF)	\$40 per dozen

## Outside Dessert Fee

\$5.00



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# BEVERAGE SERVICE

## Hosted Bar

Exclusive of tax and gratuity

House Brands	\$8	Imported Beers	\$7
Call Brands	\$9	Domestic Beers	\$6
Premium Brands	\$12	Mineral Waters	\$4.50
House Wines	\$7 glass/\$28 bottle	Bottled Water	\$2
House Premium Wines	\$9 glass/\$35 bottle	Soft Drinks	\$3
House Sparkling Wines	\$7 glass/\$35 bottle	Juice	\$3
Mimosas	\$8		

## No-Host Bar

Cash Transaction inclusive of tax and gratuity.

House Brands	\$9	Imported Beers	\$10
Call Brands	\$11	Domestic Beers	\$8
Premium Brands	\$14	Mineral Waters	\$4.50
House Wines	\$9 glass	Soft Drinks	\$4
House Premium Wines	\$12 glass	Juice	\$4
House Sparkling Wines	\$9 glass		

## Hosted Bar (Per Person, Per Hour)

House Brands		Call Brands		Premium Brands	
One Hour	\$19	One Hour	\$20	One Hour	\$24
Two Hours	\$32	Two Hours	\$34	Two Hours	\$42
Each Additional Hour	\$10	Each Additional Hour	\$12	Each Additional Hour	\$15

Packages include either House, Call or Premium Brands, House Wines, (Premium Wines for Premium Package), Imported and Domestic Beers, Mineral Waters, Soft Drinks and Juices

*Full Wine List available upon request*

## Bar Information

Bartender fees are \$125 per bartender. One bartender' per 75 guests is recommended.  
Some rooms may require a portable bar set up with a fee of \$150.

# BEVERAGE SERVICE

## House Brands

Seagrams (Vodka)  
Early Times (Bourbon)  
Burnett (Gin)  
Don Q (Rum)  
Grants (Scotch)  
Sauza (Tequila)

## Call Brands

Absolut  
Absolut Citron  
Bacardi  
Beefeater  
Bombay  
Canadian Club  
Campari  
Captain Morgan  
Chivas Regal  
Dewar's White Label  
Jack Daniels

Jameson  
Jim Beam  
Johnny Walker Red  
Meyers Rum Light  
Seagram's 7  
Seagram's VO  
Smirnoff  
Tres Agaves  
Tanqueray  
Wild Turkey

## Premium Brands

Bombay Sapphire  
Cointreau  
Crown Royal  
Drambuie  
Bombay Sapphire  
Grand Marnier  
Grey Goose  
Hangar One

Hennessey  
Kaluha  
Kettle One  
Johnny Walker Black  
Jefferson's Reserve  
Maker's Mark  
Mount Gay  
Stolichnaya

## House Wines

University Club Chardonnay

University Club Cabernet Sauvignon

## Premium Wines

Benziger Sauvignon Blanc  
North Coast

Sean Minor Pinot Noir  
Carneros

## Imported Beers

Amstel Light  
Blue Moon  
Guinness  
Pacifico

New Castle  
Pilsner Urquell  
Stella Artois

## Domestic Beers

Anchor Steam  
Budweiser  
Bud Light  
Coors Light

Lagunitas IPA  
Sierra Nevada  
St. Pauli NA