

University Club Dinner Catering Menu

All Entrees are served with choice of House or Caesar Salad, Dinner Rolls and Coffee.

BEEF ENTREES:

The University Club of Rockford specializes in chef cut Choice Black Angus Steaks.

Prime Rib – 14oz. \$38.95

Prime Rib slow roasted with Club Spice and Cracked Pepper served with Baked Potato and Vegetable Du Jour Beef

Tenderloin Filet – 8oz. Market Price

Grilled Beef Tenderloin Filet served with Cabernet Demi Glazed Reduction, Whipped Potatoes and Vegetable Du Jour

New York Strip Steak – 14oz. \$35.95

Grilled New York Strip Steak marinated in Club Spice and Olive Oil, served with Hotel Maître D' Butter, Whipped Potatoes and Vegetable Du Jour

Club Steak and Onion Straws – 10oz. \$29.95

Grilled Angus Steak marinated in Club Spice and Olive Oil, served with House made Onion Straws, Whipped Potatoes and Vegetable Du Jour

SEAFOOD ENTREES:

The University Club of Rockford specializes in fresh cut fish.

Cedar Plank Salmon \$28.95

Fresh Atlantic Salmon Filet hot smoked on Cedar with Lemon Wheels and Fresh Dill, served with Beurre Blanc Sauce, Whipped Potatoes and Vegetable Du Jour

Pan Seared Mahi Mahi \$26.95

Pan Seared Mahi Mahi Filet served with Pineapple & Basil Salsa, Jasmin Rice and Vegetable Du Jour

Shrimp and Pepper Risotto \$25.95

Ten Pan Roasted Jumbo Shrimp tossed with Thyme, Garlic Roasted Peppers, and Lemon Juice, served with a Creamy Risotto, Edamame and Asparagus Tips

OTHER ENTREES:

Chicken Mignon Chicken Breast Stuffed with Sundried Tomatoes and Cream \$26.95

Cheese, Served with Whipped Potatoes and Garlic Cream Sauce

Bistro Chicken \$26.95

Herb Roasted Semi Boneless Half Chicken served with Herb Veloute, Roasted Red Potatoes and Vegetable Du Jour

Hazelnut Encrusted Chicken \$28.95

Hazelnut Encrusted Chicken Breast served with Frangelico Cream Sauce, Wild Rice Pilaf and Vegetable Du Jour

Mediterranean Chicken Breast \$28.95

Pan seared Chicken Breast topped with Pesto Sauce served with Balsamic Glaze and Orzo Pasta with Kalamata Olives, Sun-Dried Tomatoes and Feta Cheese

Stuffed Chicken Breast Oscar \$28.95

Boneless, Skinless Chicken Breast filled with Crab & Asparagus Stuffing served with Hollandaise Sauce, Whipped Potatoes and Vegetable Du Jour

Bone In Pork Chop - 12oz. \$25.95

Grilled Bone In Pork Chop served with Wild Mushroom Ragout, Whipped Potatoes and Vegetable Du Jour

Eggplant Parmesan \$22.95

Eggplant layered with Ricotta and Parmesan cheeses topped with Marinara Sauce & Mozzarella Cheese, served with Pasta and Garlic Bread

Pan Crisp Tofu Bean Curd marinated in Sesame Oil and Ginger \$21.95

Served seared with Peanut Sauce, Napa Slaw, and Snap Peas

Surf & Turf – Market Price

Three Jumbo Gulf Shrimp Scampi and Beef Tenderloin Filet (5oz.) served with Cabernet Reduction, Whipped Potatoes and Vegetable Du Jour

BUFFET OPTIONS: (20 or More Guests)

All Buffet Dinners include Dinner Rolls and Coffee.

Pasta Buffet \$21.95

Baked Ziti with Italian Sausage, Marinara Sauce and Mozzarella Cheese, Cavatappi Pasta with Pesto, Grilled Chicken Breast and Red Peppers, Cheese Tortellini with Vodka Sauce, Italian Style Salad and Garlic Bread

Add Alfredo Sauce to any pasta for an additional \$1.00

Buffet #1: (Choose 2 Entrees, 1 Salad, 2 Sides) \$24.95

Buffet #2: (Choose 3 Entrees, 1 Salad, 3 Sides) \$27.95

Entrée Selections:

Broiled Salmon with Dill Cream

Cabernet Braised Beef Tips

Mahi Mahi with Pesto Sauce

Roasted Pork Loin with Caramelized Onion Gravy

Chicken Piccata

Herb Roasted Chicken (Bone-in)

From the Carvery: (add \$2 per person)

Roasted Turkey Breast with Gravy

Pitt Ham with a Honey Glaze Roast

Beef Au Jus with Horseradish Cream

Add Carved Prime Rib Au Jus for an additional \$6 per person.

Add Carved Beef Tenderloin for market price.

Salads:

House Salad with Balsamic Vinaigrette

Coleslaw

Caesar Salad

Potato Salad

Fruit Salad

Pasta Salad

Sides:

Whipped Potatoes

Herb Roasted

Red Potatoes

Baked Cheesy Au Gratin Potatoes with
Garlic Panko Crust

Dauphinoise Potatoes

Wild Rice Pilaf

Parslied Buttered Egg Noodles

Stuffing

Green Beans Almandine

Roasted Brussel Sprouts

Grilled & Roasted Vegetables – served at
room temperature

Please note that the menu prices listed are current and subject to change up to thirty days prior to your event. The menu prices do not include gratuity or tax and are subject to them. Our gratuity rate (service charge) is 20% of the total food and beverage bill before tax. The current city and state food and beverage tax is 9.75%.