



# UNIVERSITY CLUB SAINT PAUL

CATERING MENU

2022



UNIVERSITY CLUB  
SAINT PAUL

DAYTIME  
EVENTS  
& CATERING



## HORS D'OEUVRES

*Selections can be butler passed or presented on a table.  
Prices listed are by the dozen. Minimum order is (3) dozen of any one selection.*

### WARM

- Grilled Marinated Prawns + Roasted Squash + White Grapes (Skewer) - \$50*
- Fried Polenta + Cherry Tomato + Fontina - \$46*
- Goat Cheese Croquettes + Spiced Membrillo - \$48*
- Cilantro-Falafel Bites + Tahini Sauce - \$42*
- Mini Swedish Meatballs + Lingonberry Jus + Herbs - \$44*
- Savory Puff Pastry + Pesto + Roasted Tomato - \$44*
- Spinach & Artichoke Crostini + Parmesan + Jalapeño - \$40*
- Petite Quiche Loraine + Lardon + Swiss - \$42*
- Stuffed Mushrooms + Chives + Gouda - \$40*

### COLD

- Whipped Ricotta + Scorched Cherry Tomato + Kale + Toasted Baguette - \$36*
- Brie + Apple + Apricot Chutney + Sourdough Crostini - \$38*
- Mini-Stuffed Bell Peppers + Goat Cheese + Allium - \$38*
- Pita Chips + Beetroot Hummus + Olives + Feta - \$40*
- Fried Corn Tortilla + Black Bean Puree + Avocado + Queso Fresco - \$40*
- Spicy Deviled Eggs + Homemade Sriracha + Cilantro - \$40*
- Endive + Wagyu Tartar + Sesame-Lemon Quinoa + Fried Quinoa - \$48*
- Fried Green Plantain + Salmon Tartar + Dijon-Sugarcane - \$40*
- Fingerling Potatoes + Yellow Chile + Caviar + Fennel - \$38*
- Bruschetta + Apple & Mango Chutney + Cacao Nibs - \$38*

### RAW BAR

*-Price per 100 pieces. Available in addition to Hors d'oeuvres or Platter Display selections-*

- Jumbo Shrimp on Ice - Lemons & Cocktail Sauce - \$625*
- Alaskan Crab Claws - Lemons & Remoulade - \$625*
- Chilled Oysters on the Half Shell - Lemons & Mignonette - \$475*
- Chilled Mussels on the Half Shell - Lemons & Gremolata - \$475*



## PLATTER DISPLAYS

*Platters of cold and hot selections, displayed for self-serve.  
Each platter serves approximately 25 people*

*Fresh Vegetable Crudités - \$110  
Palm Heart Emulsion + Assortment of Pickles*

*Deli Cheese Plate - \$160  
Pickles + Preserves + Mustards + Crackers (GF Crackers Upon Request)*

*Fresh Fruit Platter - \$180  
Seasonal Fruit + Lingonberry Jam + Wild Mint + Creme Fraiche*

*Ricotta de la Casa - \$200  
Sliced Sourdough Baguette + Baby Kale Salad + Scorched Cherry Tomatoes*

*Roasted Brussels Sprouts - \$200  
Buckwheat Honey Balsamic + Orange + Yogurt*

*Mediterranean Spread - \$160  
Pita Bread + Traditional Hummus + Roasted Beet Hummus + Olives*

*Artisan Cheese Plate - \$250  
Pickles + Preserves + Mustards + Crackers (GF Crackers Upon Request)*

*Charcuterie Plate - \$300  
Pickles + Preserves + Mustards + Crackers (+ GF Crackers Upon Request)*

*Crab & Spinach Gratin - \$180  
Jalapeño + Cilantro + Mozzarella + Lahvosh*

*Black Tiger Shrimp Cocktail - \$240  
Lemon + Lime + Rosemary + Ginger Cocktail Sauce*

*Cold Smoked Salmon - \$260  
Dill & Preserved Lemon Creme Fraiche + Sous Vide Egg + Fried Capers*

*Chilled Beef Tenderloin - \$390  
Coriander + Rosemary + Green Apple Chimichurri*



## SHOWER LUNCHEON

*\$30 per person  
\$20 without Champagne*

*Butler Passed  
Champagne, Soda,  
Bottled Water*

*Sandwiches*

*Crudités with Dips*

*Seasonal Salads*

*Coffee & Tea Station*

## GIFT OPENING BRUNCH

*\$40 per person  
\$30 without Champagne*

*Butler Passed  
Champagne, Mimosas  
Bottled Water*

*Assorted Muffins,  
Pastries & Croissants*

*Yogurt, Fresh Fruit and Berries*

*Seasonal Strata Egg Bake*

*Coffee & Tea Station*

## CELEBRATION OF LIFE

*Hosted or Cash Bar | Coffee & Tea Station*

### Platter Displays:

*Examples: Charcuterie, Artisan Cheese, Market Salad, Mediterranean Hummus & Pita, Fresh Fruit, Market Vegetable Crudités, Pasta with Two Sauces, Cookies & Bars*

*Packages can be customized to your exact specifications.  
Please read all sections for more detailed information.*



## B R E A K F A S T

### C O N T I N E N T A L

*\$40 per person*

Sliced Seasonal Fruits and Berries

Hard Boiled Eggs

Yogurt and House Made Granola

#### **The Breakfast Bakery (Select Three)**

Assorted Danish

Assorted Muffins

Assorted Croissants (to include Chocolate and Almond)

Assorted Bagels (Gluten Free available upon request)

Assorted Pound Cake

Scones

Whipped Regular, Flavored Cream Cheese (Scallion, Vegetable)

Sweet Butter, Preserves and Honey

### B E V E R A G E

Chilled Orange, Cranberry and Grapefruit Juices

Locally Roasted Coffee, Decaffeinated Coffee and Assorted Herbal Teas

### P L A T E D

*\$55 per person*

*Includes;*

*Seasonal Breakfast Pastries*

*Chilled Orange, Cranberry and Grapefruit Juice*

*Locally Roasted Coffee, Decaffeinated Coffee and Assorted Herbal Teas*

Grapefruit & Yogurt - Greek Yogurt + Grapefruit + Homemade Granola + Honey -

Eggs (Anystyle) + Homefries + Sourdough Toast + Tomato Jam

Rosewater French Toast - Whipped Cream + Fresh Fruit + Local Maple Syrup

Cathedral Bowl - Scrambled or Poached Eggs + Quinoa + Kale + Squash + Avocado

Chicken Fried Steak + 2 Eggs (Anystyle) + Roasted Tomato + Pickled Onions + Sourdough Toast

A View From Summit - Pressed Sandwich - Prosciutto + Cheddar + Gruyere + Sunnyside Egg



## COFFEE BREAKS

*Price per person. Based on 2 hour service.*

### *FRESH - \$25.00*

Seasonal Whole Fresh Fruit  
Locally Roasted Coffee  
Decaffeinated Coffee  
Assorted Herbal Teas  
Assorted Soft Drinks and Mineral Water

### *CRUNCH - \$25.00*

Assorted Chips, Pretzels, Kettle Corn  
Assorted Seasonal Whole Fruit  
Locally Roasted Coffee  
Decaffeinated Coffee  
Assorted Herbal Teas  
Assorted Soft Drinks and Mineral Water

### *POP - \$20.00*

Assorted Flavored Gourmet Popcorn  
Assorted Seasonal Whole Fruit  
Locally Roasted Coffee  
Decaffeinated Coffee  
Assorted Herbal Teas  
Assorted Soft Drinks and Mineral Water

### *FIT - \$30.00*

Granola Bars  
Raw Nuts  
Locally Roasted Coffee  
Decaffeinated Coffee  
Assorted Herbal Teas  
Fruit-Infused Water  
Coconut Water, Vitamin Water

### *ENERGY - \$30.00*

Cliff Energy and Power Bars  
Make Your Own Trail Mix  
Red Bull, Gatorade, Vitamin Water  
Locally Roasted Coffee  
Decaffeinated Coffee  
Assorted Herbal Teas

### *BALLPARK - \$40.00*

Hot Pretzels (Mustard, Cheese Sauce)  
Cracker Jacks  
Cotton Candy  
Mini Hot Dogs  
Honey Glazed Peanuts  
Tortilla Chips  
Locally Roasted Coffee  
Decaffeinated Coffee  
Assorted Herbal Teas  
Assorted Soft Drinks

### *BAKE - \$40.00*

Assorted Cookies  
Chocolate Chip, Peanut, Sugar  
Brownies  
Assorted Seasonal Fruit  
Locally Roasted Coffee  
Decaffeinated Coffee  
Assorted Herbal Teas  
Soft Drinks and Mineral Water



## PLATED LUNCH

*Price based on entree selection.*

*All Lunches include (1) Appetizer and (1) Dessert*

*Homemade Breads | Soft Drinks | Locally Roasted Coffee + Decaf Coffee | Herbal Teas*

### FIRST COURSE

*Select (1)*

*Potato & Leek Soup || Tomato & Roasted Red Pepper Soup*

*Carrot & Ginger Soup || Creamy Mushroom Soup*

**Market Salad**

*Greens + Quinoa + Butternut Squash*

**University Salad**

*Bitter Greens + Roasted Sweet Potato + Cashews, Goat Cheese, Ginger-Lime Vinaigrette*

**Summit Salad**

*Chicory & Greens, Fresh Fennel, Braised Squash, Roasted Beets, Orange & Quinoa*

**House Salad**

*Baby Kale, Apple, Cashews, Black Sesame Vinaigrette*

### ENTREES

*Pulled Pork Sandwich + Guava BBQ + Pickles + Potato Bun - \$40*

*Grilled Chicken Breast Sandwich + Beet Cream Cheese + Wild Arugula + Tomato + Ciabatta - \$45*

*8oz Angus Burger, MN Friesago Cheese, Roasted Tomato, Gem Lettuce, Ketchup - \$45*

*Garbanzo & Cauliflower Burger + Feta Cheese + Pickled Red Onions + Yogurt Sauce - \$45*

*Turkey Club Sandwich + Bacon + Gem Lettuce + Roasted Tomato + Cilantro-Lime Mayo - \$45*

*Creamy Mushroom Garganelli + Pecorino + Prosciutto (V) - \$45*

*Balanced Plate - Mushrooms + Quinoa Risotto + Grilled Vegetables + Orange (V) - \$45*

*Roasted Walleye + Carrot-Ginger Puree + Orange - \$45*

*Grilled Airline Chicken Breast + Butter-Mashed Cauliflower + Cilantro Pesto - \$55*

*Braised Pork Shoulder - Coffee Sauce + Russet Potatoes + Palm Heart Emulsion - \$55*

*Seared Duck Breast in Orange + Chile + Potato Pave + Broccolini - \$58*

*New York Strip - Lemon-Rosemary Mashed + Chimichurri - \$62*

*Malbec-Braised Short Ribs + Creamy Polenta + Roasted Garlic-Lemon Greens - \$50*



## PLATED LUNCH

*Price based on entree selection.*

*All Lunches include (1) Appetizer and (1) Dessert*

*Homemade Breads | Soft Drinks | Locally Roasted Coffee + Decaff Coffee | Herbal Teas*

## PLATED DESSERT

*Carrot Cake*

*Coconut Creme Brulee + Fresh Fruit*

*Flourless Chocolate Cake + Olive Oil + Orange + Sea Salt*

*Upside-Down NY Cheesecake + Graham Cracker-Walnut Crumble + Warm Cherry Chutney*

*Chocolate Mousse + Olive Oil + Sea Salt*

*Seasonal Fruit Tart*

OR

## DESSERT FINALE STATION

*+\$10 per person*

*Assorted Macaroons*

*Seasonal Mini Tarts*

*Mini Chocolate Mousse Cups*

OR

## CAKES

*9" Round, ¼ or ½ Sheet Cakes, are available for reception-style or plated service.*

*Cakes serve 12, 30, or 60 respectively.*

*Flourless Chocolate Ganache Cake - \$48 | \$120 | \$240*

*Chocolate Caramel Hazelnut Crunch - \$48 | \$120 | \$240*

*Vanilla and Lemon Curd Pistachio Cake - \$52 | \$130 | \$260*

*Seasonal-Cranberry Cardamom Cake - \$50 | \$125 | \$250*

*Triple Chocolate Cake - \$48 | \$120 | \$240*

*Raspberry Butter Cream Cake - \$48 | \$120 | \$240*

*\*Also available as cupcake by the dozen. Minimum order of two dozen, \$60 / dozen.*

*\*\*Third party vendor cake may be used for \$2 / piece Cake Cutting Fee.*



## BAR SERVICE

*All alcoholic beverages must be purchased through the University Club.*

### OPEN BAR

*Per Person basis*

#### *PREMIUM BRANDS*

*One Hour Open Bar - \$30.00*

*Two Hour Open Bar - \$36.00*

*Three Hour Open Bar - \$43.00*

*Four Hour Open Bar - \$49.00*

*Five Hour Open Bar - \$54.00*

#### *DELUXE BRANDS*

*One Hour Open Bar - \$34.00*

*Two Hour Open Bar - \$41.00*

*Three Hour Open Bar - \$48.00*

*Four Hour Open Bar - \$53.00*

*Five Hour Open Bar - \$57.00*

#### *LUXURY BRANDS*

*One Hour Open Bar - \$38.00*

*Two Hour Open Bar - \$45.00*

*Three Hour Open Bar - \$52.00*

*Four Hour Open Bar - \$56.00*

*Five Hour Open Bar - \$61.00*

#### *CONSIDERATIONS*

*1 Bartender per 75 Guests*

*Labor Fee of \$250.00*

*per bartender for up to (5) hours*

*Charges will be based on the guaranteed attendance, or actual attendance, whichever is higher - Additional staffing will result in additional fees.*

### HOSTED BAR

*Consumption basis*

*Premium Brand - \$9.00*

*Deluxe Brand - \$11.00*

*Domestic Beer - \$7.00*

*Imported Beer - \$8.00*

*Premium Wine - \$11.00*

*Deluxe Wine - \$14.00*

*Soda - \$4.50*

*Mineral Water - \$4.50*

#### *CONSIDERATIONS*

*1 Bartender per 75 Guests*

*Labor Fee of \$250.00*

*per bartender for up to (5) hours*

*Charges will reflect the number of cocktails and other beverages actually consumed*



## BAR SERVICE

*All alcoholic beverages must be purchased through the University Club.*

### CASH BAR

Consumption Basis

*Premium Brand - \$10.00*

*Deluxe Brand - \$12.00*

*Domestic Beer - \$8.00*

*Imported Beer - \$9.00*

*Premium Wine - \$12.00*

*Deluxe Wine - \$15.00*

*Soda - \$5.00*

*Mineral Water - \$5.00*

#### CONSIDERATIONS

*1 Bartender per 100 guests.*

*1 Cashier per 200 guests.*

*Cash bars require a minimum of \$1,000.00  
in sales. If a \$1,000.00 is not reached,  
the difference will be charged  
as a miscellaneous*

## BEVERAGE BRANDS

### PREMIUM LIQUOR

*Smirnoff Vodka, Bacardi Silver, Beefeater Gin, Dewars White Label Scotch,  
Jack Daniels Whiskey, Jim Beam, Jose Cuervo Gold, Courvoisier VS*

### DELUXE LIQUOR

*Absolute Vodka, Bacardi Superior Rum, Captain Morgan's Rum, Tanqueray Gin,  
Johnny Walker Red Label, Maker's Mark, Seagram's VO, Juanito Silver*

### LUXURY LIQUOR

*Grey Goose Vodka, Hendricks Gin, Johnny Walker Black Label, Makers 46,  
Woodford Reserve, Crown Royal, Patron Silver, Hennessy Privilege VSOP*

### PREMIUM WINES

*Chateau de Campuget Rose, La Plata Sauvignon Blanc, Domaine Bretonniere Chardonnay,  
Tilia Pinot Noir, Pedroncelli Cabernet Sauvignon, Il Follo Prosecco*

### DELUXE WINES

*Magnolia Grove by Chateau St. Jean Rose, Beckman Sauvignon Blanc, Pedroncelli Chardonnay,  
Left Coast Pinot Noir, Camp Cabernet Sauvignon, Baumard Brut*

### DOMESTIC BEER

*Budweiser, Bent Paddle Pilsner, Hairless Dog NA, Utepils Hefeweizen, Summit EPA, Urban Growler IPA*

### IMPORTED BEER

*Heineken, Amstel Light, Modelo Especial*



# UNIVERSITY CLUB SAINT PAUL

## N O T E

All prices are subject to 20% Service Charge, which is used to pay our entire team a livable hourly wage, including maintenance, cleaning staff, dishwashers, prep cooks, food runners, hosts, cooks, bartenders & servers. We believe in once again making Hospitality a career of choice.

Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

The University Club can happily accommodate all range of allergies except a strict gluten allergy since we have only one kitchen and cannot prevent cross-contamination.



## MORE INFORMATION

**Included Amenities** – *Restored historic property, wireless internet access, hand-pinned skirting, white or ivory napkins and tablecloths, glassware and flatware, votive candles, beautiful wooden dance floors, and the lovely boutique Hotel 340 housed in the downtown clubhouse.*

**Menus and Prices** - *Our catering menus are periodically updated and our event coordinators or website can offer the most current menus. The prices listed on all our catering menus are current. However, due to changing market conditions, these prices may be subject to change. Menu prices will be confirmed no earlier than 3 weeks prior to your event. Prices do not include taxes and service charges.*

**Final Menu Selections, Event Details and Guest Counts** – *No later than 3 weeks prior to the date of your event all final menu selections, event details, and guest counts must be placed and confirmed with your event coordinator. This ensures the best possible coordination and execution of your event. \*Please consult your event coordinator or visit our website for the most current menus before making your final selections.*

**Room Fees and Food and Beverage Minimums** – *A non-refundable room fee is required for all events at the time of booking. A food and beverage minimum purchase is assigned to each room and event; please consult your event coordinator for details.*

**Agreement and Payment Information** – *Events will not proceed without the returned and signed catering agreement, banquet event order and fulfilled payment information requirements. A credit card authorization form must be on file and will be used to process all payments.*

**Payments/Cancellations** – *A calculated portion of the estimated cost of the function must be paid in advance of the event. The University Club does not direct bill any social functions (i.e. weddings, proms, rehearsal dinners, reunions, or other non-corporate events). Cancellation fees are based on the number of days prior to the scheduled event that the event is cancelled. Please consult your event coordinator for details.*

**Multiple Entrée Selections** – *You may choose up to four (4) menu selections. Multiple entrée selections will be charged at the current menu price. The University Club requires the client to provide place cards for the guests indicating their meal selection.*

**Optional Services and Fees** – *Depending on the event, some additional fees may be imposed, including: bar service fee; dessert service fee; coat check; valet; security; and rentals from third party vendors. There is a per-person service charge on all special event cakes supplied by the client's vendor. This includes display, cutting and serving. This charge may be waived if using our preferred vendor. Consult with your event coordinator regarding your specific needs and current charges.*

**Vendor Partners** – *The University Club partners with some of the area's finest service companies to help make your event as memorable as possible. Speak with your event coordinator for names and contact information.*