



CATERING MENU

MATT NESTER | SPECIAL EVENTS COORDINATOR
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CATERING INFORMATION

EVENT PLANNING

Our goal is to ensure you achieve your wedding goals. To accomplish this, we'll guide you through the planning process and assist with food and beverage selections, timeline creation and vendor selection. The University Club is committed to making sure your event is a success and enjoyed by all.

MENU SELECTION

Our culinary team takes pride in expert, creative food preparation. To ensure the finest quality of foods and services, menu selection, final guest count, and entrée counts are due 10 days prior to your event date. We'll do our best to accommodate changes after this time; however, we're unable to accommodate changes within 72 hours of the event.

DRESS CODE & CELL PHONE

The University Club's dress code is business casual. Athletic wear, baseball caps, and torn clothing are not permitted. Audible cell phone use is not permitted in the public areas of the Club. There are two phone booths in the first floor lobby available for guests to take calls.

HOUSE CHARGES

A 20% house charge is added to all food and beverage sales.

OUTSIDE FOOD & BEVERAGE

In adherence to Oregon Liquor Control Commission laws and Oregon State Health Department regulations, no outside food or beverage may be brought into any event space. The only exception is professionally prepared wedding cakes or desserts from a licensed bakery. If you wish to provide your own wine, the corkage fee is 20 per 750ml bottle.

PARKING

Please inquire with the Special Events Manager about parking options, including use of our private lot (Additional fees apply).

BILLING

A non-refundable deposit in the amount of the room fee is required for all private event bookings. Final billing will be based on the guarantee or the actual number of guests, whichever is greater. In the event that a guarantee is not received, final billing will be based on the initial estimate or the actual number of guests, whichever is greater. The Club will be prepared to serve the guarantee number of guests.

CANCELLATION POLICY

For non-member events, we require two weeks notice for cancellations. Cancellations made within this period will result in the loss of deposit (room fee). It is up to the discretion of the Special Events Manager to determine what percentage of the bill is still owed based on product purchased and prepared. In December, the cancellation deadline extends to 60 days prior to the event date.

DECORATIONS

All decorations and signage must be compatible with local fire codes and have Club approval. Nothing is to be taped or pinned to any walls. Failure to comply, will result in damage or repair fees that will be charged to the host and added to your final bill. All items brought into the Club such as wedding cakes, rentals, centerpieces, etc. are the responsibility of your party. The University Club is not responsible for the storage and security of these items.

SET UP CHARGES & DAMAGES

A minimum labor charge of 75 will be assessed if a major last minute change is requested to a banquet room that differs from the set up on the private event order. Costs to repair any damages to the Club by a private party will be billed directly to the event contact.

BREAKFAST

PLATED 20 PERSON MAXIMUM | PRICED PER PERSON | ONE MEAT/VEG PER PARTY
+2 COFFEE AND TEA | +4 JUICE - APPLE CIDER, ORANGE, GRAPEFRUIT, CRANBERRY

BUILD YOUR OWN UC BREAKFAST -21-

scrambled eggs or hard-boiled eggs, choice of one meat or seasonal vegetarian option, choice of one side. Additional sides or meats +3

- **MEATS/VEGETABLES**

sausage, ham steak, bacon, avocado, grilled portabella

- **SIDES**

home fries, fruit cup, toast - sourdough, wheat, english muffin. Danish +3

BUFFET SUGGESTED 20 PERSON MINIMUM | PRICED PER PERSON
+2 COFFEE AND TEA | +4 JUICE - APPLE CIDER, ORANGE, GRAPEFRUIT, CRANBERRY

CONTINENTAL BREAKFAST -21-

freshly baked danish, muffins, bagels, seasonal fruit display, whipped butter, cream cheese.

- **ADDITIONS**

smoked salmon lox +5 | Yami's yogurt and berries +3 | granola and milk +4

SMART START BUFFET -23-

steel cut oats, seasonal fruit platter, hard-boiled eggs, home fries.

- **ADDITIONS**

sub granola for oats +2 | carrot & zucchini bread +3

vegan blueberry oat muffin +3 | Yami's yogurt and berries +4

BREAKFAST BUFFET -25-

scrambled eggs or hard-boiled eggs, choice of one meat or seasonal vegetarian option, choice of two sides. Additional sides or meats +3

- **MEATS/VEGETABLES**

sausage, ham steak, bacon, avocado, grilled portabella

- **SIDES**

home fries, fruit platter, toast - sourdough, wheat, english muffin.

danish +3 | scone +3 | seasonal muffin +3

PLATTERS PRICED PER PERSON | 6 PERSON MINIMUM

BAGEL BAR -18-

trio of cream cheese, capers, cucumbers, red onion, sliced tomato.

- **ADDITIONS**

hummus +2 | olive tapenade +3 | smoked lox +5 | prosciutto +4

SEASONAL FRUIT PLATTER -8-

cantaloupe, honeydew, pineapple, seasonal berries, orchard fruit.

PASTRY PLATTER -9-

muffins, scones, assorted pastry.

PLATED LUNCH

PRICED PER PERSON

CHOICE OF ONE STARTER | UP TO THREE ENTREES (<20 PEOPLE) OR TWO ENTREES (>20 PEOPLE)

WHIPPED BUTTER & CIABATTA ROLLS +3

STARTERS

PASTA SALAD -8-

feta cheese, fire roasted bell pepper, arugula, hazelnuts.

POTATO SALAD -8-

yukon gold potatoes, celery, yellow onion, hard-boiled egg, fine herbs.

MIXED BABY GREENS -10-

radish, fennel, seasonal fruit, balsamic vinaigrette.

CAESAR SALAD -13-

romaine hearts, brioche croutons, lemon.

SEASONAL CHEF SALAD -14-

seasonal cheese, fruits, nuts.

CHEESE AND CRACKERS -15-

seasoned blue cheese, triple cream brie, pickles, marcona almonds, grilled bread, honey.

ENTRÉES

FRIED POLENTA PARMESAN -37-

melted mozzarella, basil, seasonal vegetable.

SEASONAL VEGETABLE RISOTTO -39-

parmesan cheese, fine herbs, green oil.

GRILLED AIRLINE CHICKEN BREAST -40-

wild rice, seasonal vegetables, cherry tomatoes, balsamic drizzle

PORK CUTLETS -42-

fried polenta, romesco, parmesan

PISTACHIO CRUSTED SALMON -45-

garlic and herb roasted fingerling potatoes, seasonal vegetables, lemon caper sauce.

SHRIMP SCAMPI -45-

garlic and herb roasted fingerling potatoes, seasonal vegetables, lemon caper sauce

GRILLED BEEF TENDERLOIN -55-

garlic and herb roasted fingerling potatoes, seasonal vegetables, red wine demi-glace.

- **SUB:** new york steak +8

SANDWICH BUFFET

MINIMUM OF 15 PEOPLE

30 PER PERSON | CHOICE OF TWO MEATS, TWO CHEESE, 3 SIDES

35 PER PERSON | FULL SANDWICH BUFFET, 3 SIDES

COMES WITH LETTUCE, TOMATO, ONION, PICKLES, MAYONNAISE, MUSTARD

MEATS

ROAST BEEF

TURKEY

SMOKED HAM

SALAMI +1

MORTADELA +2

TILLAMOOK® CHEESES

CHEDDAR

SWISS

PEPPERJACK

PROVOLONE

AGED CHEDDAR +2

SIDES

CHOOSE 3 | INCLUDES TIM'S CASCADE POTATO CHIPS SNACK BAGS

SOUP DU JOUR

PASTA SALAD

HOUSE-MADE BACON POTATO SALAD

HOUSE GREEN SALAD

CAESAR SALAD

SEASONAL FRUIT

FRESH BAKED COOKIES

CUPCAKES +5

APPETIZERS

PASSED PRICES ARE PER DOZEN MINIMUM ORDER OF TWO DOZEN EACH

PRAWN COCKTAIL SHOOTERS -42-
cocktail sauce, lemon

CRAB CAKES -44-
fine herbs, lemon, tartar sauce

CHICKEN SATAY -32-
grilled chicken, peanut sauce

MARINATED BEEF SKEWERS -35-
teriyaki, green onion

MINI QUICHE -30-
bacon, swiss, chive

PORK POTSTICKERS -34-
sweet chili sauce

HAND-MADE MEATBALLS -34-
marinara, parmesan

GRILLED SHRIMP SKEWERS -40-
chimichurri

AHI TUNA POKE SPOON -45-

FOCACCIA AND BRIE CROSTINI -32-
seasonal fruit, honey

BRUSCHETTA -32-
tomato, garlic, basil, mozzarella

FRIED CAULIFLOWER -30-
spicy gochujang sauce, green onion

DEVILED EGGS -30-
capers, paprika

CHARCUTERIE BITES -32-
salumi, blue cheese, tomato

WATERMELON, FETA AND MINT -32-
balsamic drizzle

SMOKED SALMON CROQUETTES -34-
tartar sauce, green onion

GOAT CHEESE GRAPES -32-
pistachio, basil

SPINACH AND ARTICHOKE DIP -33-
focaccia crouton, tarragon

PLATTERS PRICED PER PERSON

ROASTED VEGETABLE BOARD -8-

HUMMUS PLATE -10-

CHEESE BOARD -14-

CHARCUTERIE BOARD -14-

BBQ PORK SLIDER -4-

GROUND BEEF AND AGED CHEDDAR SLIDER -4-

OYSTER IN HALF SHELL -7-

CHILLED SHRIMP & COCKTAIL SAUCE -MP-

PLATED DINNERS

PRICED PER PERSON
CHOICE OF ONE STARTER | UP TO THREE ENTREES
WHIPPED BUTTER & CIABATTA ROLLS +3 | COFFEE AND TEA +3

STARTERS

MIXED BABY GREENS -10-

radish, fennel, seasonal fruit, balsamic vinaigrette.

CAESAR SALAD -13-

romaine hearts, brioche croutons, lemon.

SEASONAL CHEF SALAD -14-

seasonal cheese, fruits, nuts.

WEDGE SALAD -14-

bacon, blue cheese, egg, tomato, pickled onion, crispy shallots

CHEESE AND CRACKERS -15-

seasoned blue cheese, triple cream brie, pickles, marcona almonds, grilled bread, honey.

ENTRÉES

FRIED POLENTA PARMESAN -37-

melted mozzarella, basil, seasonal vegetable.

SEASONAL VEGETABLE RISOTTO -39-

parmesan cheese, fine herbs, green oil.

GRILLED AIRLINE CHICKEN BREAST -40-

wild rice, seasonal vegetables, cherry tomatoes, balsamic drizzle

BONE-IN PORK CHOP -46-

fried polenta, romesco, parmesan

PISTACHIO CRUSTED SALMON -48-

garlic and herb roasted fingerling potatoes, seasonal vegetables, lemon caper sauce.

SHRIMP SCAMPI -48-

garlic and herb roasted fingerling potatoes, seasonal vegetables, lemon caper sauce

GRILLED BEEF TENDERLOIN -58-

garlic and herb roasted fingerling potatoes, seasonal vegetables, red wine demi-glace.

- **SUB:** new york steak +8

DINNER BUFFET

PRICES ARE PER PERSON

WHIPPED BUTTER & CIABATTA ROLLS +3 | COFFEE AND TEA +3

1 STARTERS, 1 SIDES, 2 ENTRÉES | 60

2 STARTERS, 2 SIDES, 2 ENTRÉES | 70

3 STARTERS, 3 SIDES, 4 ENTRÉES | 80

STARTERS

MIXED BABY GREENS

CAESAR SALAD

SEASONAL CHEF SALAD

WEDGE SALAD

SIDES

ROASTED GARLIC MASHED POTATOES

HERBED FINGERLING POTATOES

MACARONI AND CHEESE

WILD RICE PILAF

ROASTED ROOT VEGETABLES

ROASTED SEASONAL VEGETABLES

FRIED POLENTA

PESTO PASTA

BAKED BRUSSELS SPROUTS AND BACON

ENTRÉES

SEASONAL VEGETABLE RISOTTO

GRILLED AIRLINE CHICKEN BREAST

SHRIMP SCAMPI

PISTACHIO CRUSTED SALMON

ROASTED PORK TENDERLOIN (CARVING STATION +30/HOUR)

TENDERLOIN ROAST +8 (CARVING STATION +30/HOUR)

PRIME RIB +8 (CARVING STATION +30/HOUR)

DESSERTS

PRICE PER PERSON

TIRAMISU TORTE CAKE -12-

fresh berries

LEMON CREAM CAKE -12-

lemon anglaise

BAKED PEAR AND ALMOND TART -14-

blueberry caramel

MARIONBERRY CHEESECAKE -13-

vanilla anglaise

FLOWERLESS CHOCOLATE CAKE -15-

chocolate sauce, fresh berries

ASSORTED CUPCAKES -7-

ASSORTED COOKIES -5-

CHOCOLATE ICE CREAM -4-

VANILLA ICE CREAM -4-