University Club Weddings
## Culinary Packages

### Silver

**Reception**
Choice of Three Butler Passed Hors d’Oeuvres
Elegantly Displayed International Cheese & Vegetable Crudite

**Dinner**
Champagne Toast
Three Course Plated & Hand Served Dinner
Soup
Salad
Entrée

**Included Features**
Ivory Linens & Napkins
Beautiful Tuille Skirting for Cake Table
Votive Candles for Each Table
Assorted Dinner Breads
Starbucks Coffee & Tea Service
Cake Cutting, Plating & Service
Two Complimentary Parking Passes

Private Refresher Room for Bridal Party
(Includes Hors d’Oeuvres and Champagne)

Personalized Service from our Dedicated On-Site Professional Wedding Coordinator to Ensure that Your Wedding is an Event to Remember

### Platinum

**Reception**
Choice of Four Butler Passed Hors d’Oeuvres
Elegantly Displayed International Cheese & Vegetable Crudite
Bruschetta Display

**Dinner**
Champagne Toast
Four Course Plated & Hand Served Dinner
Soup
Appetizer
Salad
Entrée

**Included Features**
Ivory Linens & Napkins
Beautiful Tuille Skirting for Cake Table
Votive Candles for Each Table
Assorted Dinner Breads
Starbucks Coffee & Tea Service
Cake Cutting, Plating & Service
Two Complimentary Parking Passes

Private Refresher Room for Bridal Party
(Includes Hors d’Oeuvres and Champagne)

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### Cocktail

**Reception**
Four Chef-Selected Butler Passed Hors d’Oeuvres
Elegantly Displayed International Cheese & Vegetable Crudite
Bruschetta Display
Chilled Cocktail Shrimp Station

**Dinner**
Passed Champagne Toast
Eleven Chef-Selected Butler Passed Hors d’Oeuvres
Choice of Two Elegant & Innovative Food Stations

**Included Features**
Ivory Linens & Napkins
Beautiful Tuille Skirting for Cake Table
Votive Candles for Each Table
Starbucks Coffee & Tea Service
Cake Cutting, Plating & Service
Two Complimentary Parking Passes

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Cocktail Package Options

Hors d’OEuvre Selections

4 Butler Passed During Reception

11 Butler Passed During Dinner Service

Hors d’OEuvre’s are Chef-Selected (preferences will be noted)

Warm Choices

Artichoke & Feta Stuffed Mushrooms
Crispy Asparagus Asiago Roll
Bacon Wrapped Sirloin & Gorgonzola Brochette with Balsamic Glaze
Brie & Raspberry Phyllo Flower with Raspberry Sauce
Spanakopita
Mini Crabcake with Dijon Aioli
Chicken Satay with Thai Peanut Sauce
Crispy Vegetarian Egg Roll with Sweet Orange Soy Sauce
Grilled Chicken & Cheese Quesadilla
Cheese Quesadilla
Cheese & Green Chili Empanada with Lime Salsa
Manchego & Chorizo Stuffed Mushrooms
Corn & Lentil Beignets with Cajun Aioli
Grilled Cheese Wedge
Roasted BBQ Pork Belly & Cippolini Onion Skewer
Bacon & Maytag Bleu Cheese Stuffed Dates with Fig Balsamic Glaze
Grilled Vegetable Kabob with Pesto
Sweet Potato Pancake with Apple-Mint Chutney
Crab & Corn Beignets with Cajun Aioli
Seared Thyme Rubbed Pork Tenderloin with Honey Dijon Mustard

Cold Choices

Greek Antipasto Skewer
Tomato Bruschetta
Fried Lotus Chip with Plum Marinated Scallop
Manchego & Quince Skewers
Classic Devilled Eggs
Polenta Cake with Tomato-Onion Jam
Curried Chicken Salad w/ Almonds & Golden Raisins in Phyllo Cup
Parmesan Chip with Roasted Red Pepper Aioli & Frisee
Belgian Endive with Boursin Cheese & Berry Coulis
Belgian Endive with Honeyed Chèvre & Heirloom Beets
Seasonal Fruit Kabob
Chevre & Almond Stuffed Peppadew Peppers
Prosciutto Wrapped Melon
Lemon Hummus on Toasted Garlic Pita Chip
Roasted Butternut Squash & Red Pepper Chèvre Mousse
Lime-cumin Black Bean & Corn Salsa in Tortilla Cup

Additional Hors d’OEuvres May Be Added to Your Package for an Additional Cost.

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**Cocktail Package Options**

**Food Station Selections** - Choose 2

### Carving
[choose 1]

[all choices come with chef stationed service]

- herb crusted pork loin with grain mustard demi-glace
- roasted prime rib au jus with horseradish sour cream
- oven-roasted lean turkey breast with cajun aioli
- bone-in spiral ham with pineapple brown sugar glaze
- tea-smoked beef tenderloin with chimichurri sauce  
  (additional charge - $4.95 per person)
- herb roasted rack of lamb with dijon infused demi-glace  
  (additional charge - $4.95 per person)

### Sliders
[choose 2]

- pulled pork with sweet st. louis style bbq
- braised chicken in tomato-garlic sauce with provolone
- roasted beef brisket with whiskey-honey jus & crispy onions
- corned beef brisket reuben style
- italian style beef meatballs with mozzarella
- chicken meatball with smokey bbq sauce, caramelized onions & cheddar
- beef & pork meatball with spicy chipotle espagnole & cotija cheese
- mediterranean style lamb & beef meatball stuffed with garlic & kalamata olives with feta & sauteed red onion  
  (additional charge - $2.95 per person)

### Pasta
[choose 2]

- wild mushroom ravioli with pesto cream sauce
- tri-colored tortellini with vodka sauce & grated parmesan
- penne a la marinara with fennel sausage
- capellini pomodoro (angel hair with roasted tomato sauce)
- tri-colored farfalle bolognese style

[all selections come with reggiano parmesan & garlic bread]

### Antipasti
[all of the following selections are included]

- assorted olives
- dates
- giardiniera vegetables
- selection of cured meats
- assorted international cheeses
- pepperoncini
- anchovies
- artichoke hearts
- rustic bread & cracker assortment

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### Mac & Cheese
- [choose 2]
  - Four-cheese
  - Truffled
  - Smoked Gouda
- [choose 2]
  - Buffalo chicken
  - Crab
  - Ham
  - Chili
  - Bacon
  - Pulled pork
- [choose 3]
  - Sauteed mushrooms
  - Roasted tomatoes
  - Green onions
  - Peas
  - Stewed tomatoes
  - Crispy onion strings
  - Toasted garlic bread
  - Crumbs
  - Sauteed spinach

### Pierogi
- [choose 3]
  - Potato & Cheddar
  - Buffalo Chicken
  - Sweet potato
  - Cheeseburger
  - Spinach, feta & sundried tomato
  - Chicken & bacon & bleu cheese
  - Cherry cheesecake
  - Salted caramel
- [choose 5]
  - Sauteed onions
  - Kielbasa
  - Sour cream
  - Scallions
  - Chipotle tomato chutney
  - Crumbled bacon

### Junk Food
- [choose 3]
  - Mini potato skins with cheese
  - Onion rings
  - Garlic Parmesan french fries
  - Mozzarella sticks
  - Fried pickles
  - Pan seared asian pot stickers
  - Soft pretzel
  - Potato pancakes
- [choose 4]
  - Chipotle sauce
  - Marinara sauce
  - Ginger sesame sauce
  - Avocado ranch
  - Applesauce
  - Beer cheese dip
  - Sour cream
  - Creole Cajun mayo
  - Jalapeno mustard

### Taco
- All of the following selections are included:
  - Seasoned ground beef
  - Seasoned grilled chicken breast
  - Soy chorizo
  - Corn & flour tortillas
  - Spanish style rice
  - Salsa & guacamole
  - Olives
  - Assorted hot sauces
  - Shredded cheddar & manchego cheese
  - Tortilla chips

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