



UNIVERSITY CLUB
AT THE UNIVERSITY OF PITTSBURGH

University Club Weddings

Culinary Packages

Silver

<u>Reception</u>	<u>Dinner</u>	<u>Included Features</u>	
Choice of Three Butler Passed Hors d'Oeuvres	Champagne Toast	Ivory Linens & Napkins	Private Refresher Room for Bridal Party (Includes Hors d'Oeuvres and Champagne)
Elegantly Displayed International Cheese & Vegetable Crudite	Three Course Plated & Hand Served Dinner	Beautiful Tuille Skirting for Cake Table	
	Soup	Votive Candles for Each Table	Personalized Service from our Dedicated On-Site Professional Wedding Coordinator to Ensure that Your Wedding is an Event to Remember
	Salad	Assorted Dinner Breads	
	Entrée	Starbucks Coffee & Tea Service	
		Cake Cutting, Plating & Service	
		Two Complimentary Parking Passes	

Platinum

<u>Reception</u>	<u>Dinner</u>	<u>Included Features</u>	
Choice of Four Butler Passed Hors d'Oeuvres	Champagne Toast	Ivory Linens & Napkins	Private Refresher Room for Bridal Party (Includes Hors d'Oeuvres and Champagne)
Elegantly Displayed International Cheese & Vegetable Crudite	Four Course Plated & Hand Served Dinner	Beautiful Tuille Skirting for Cake Table	
Bruschetta Display	Soup	Votive Candles for Each Table	Personalized Service from our Dedicated On-Site Professional Wedding Coordinator to Ensure that Your Wedding is an Event to Remember
	Appetizer	Assorted Dinner Breads	
	Salad	Starbucks Coffee & Tea Service	
	Entrée	Cake Cutting, Plating & Service	
		Two Complimentary Parking Passes	

Cocktail

<u>Reception</u>	<u>Dinner</u>	<u>Included Features</u>	
Four Chef-Selected Butler Passed Hors d'Oeuvres	Passed Champagne Toast	Ivory Linens & Napkins	Private Refresher Room for Bridal Party (Includes Hors d'Oeuvres and Champagne)
Elegantly Displayed International Cheese & Vegetable Crudite	Eleven Chef-Selected Butler Passed Hors d'Oeuvres	Beautiful Tuille Skirting for Cake Table	
Bruschetta Display	Choice of Two Elegant & Innovative Food Stations	Votive Candles for Each Table	Personalized Service from our Dedicated On-Site Professional Wedding Coordinator to Ensure that Your Wedding is an Event to Remember
Chilled Cocktail Shrimp Station		Starbucks Coffee & Tea Service	
		Cake Cutting, Plating & Service	
		Two Complimentary Parking Passes	



All Menu Prices are Subject to 20% Service Charge, 7% PA Sales Tax and 7% Allegheny County Liquor Tax

Platinum Package Options

Hors d'Oeuvre Selections - Choose 4

Warm Choices

Bacon Wrapped Sirloin & Gorgonzola Brochette with Balsamic Glaze
Mini Crabcake with Dijon Aioli
Spanakopita
Artichoke & Feta Stuffed Mushrooms
Chicken Satay with Thai Peanut Sauce
Corn & Lentil Beignets with Cajun Aioli
Roasted BBQ Pork Belly & Cippolini Onion Skewer
Bacon & Maytag Bleu Cheese Stuffed Dates with Fig Balsamic Glaze
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
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
Seasonal Fruit Kabob
Chevre & Almond Stuffed Peppadew Peppers
Prosciutto Wrapped Melon
Lemon Hummus on Toasted Garlic Pita Chip
Roasted Butternut Squash & Red Pepper Chevre Mousse



Additional Hors d'Oeuvres May Be Added to Your Package for an Additional Cost.

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Platinum Package Options

Soup Selections - Choose 1

Wedding Soup

chicken broth with miniature meatballs, spinach, shredded parmesan cheese

Wild Mushroom Cream Soup

blend of crimini, shitake & oyster mushrooms in a creamy mushroom brandy essence

Italian Minestrone Soup

italian vegetable soup with pasta

Roasted Tomato Bisque

garlic crostini, parmesan cheese

Chef's Seasonal Soup Creation

seasonally inspired selections

Salad Selections - Choose 1

University Club Salad

tomatoes, sliced mushrooms, kalamata olives, cucumbers, shredded asiago cheese. served with balsamic vinaigrette

Classic Caesar Salad

romaine lettuce, focaccia croutons, shredded parmesan cheese. served with chef's special caesar dressing

Fresh Spinach Salad

baby spinach with strawberries, almonds, crumbled gorgonzola, served with raspberry vinaigrette

Greek Salad

spring mix, artichokes, grape tomato, feta cheese, kalamata olives. served with greek vinaigrette



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Platinum Package Options

Appetizer Selections - Choose 1

Seared Scallop and Shaved Fennel Slaw

tarragon vinaigrette

Shrimp Cocktail

housemade cocktail sauce

Crab and Lobster Cake

dijon aioli, arugula

Classic Risotto Croquette

pecorino romano, marinara

Crab & Corn Beignet

cajun aioli

Korean BBQ Roasted Pork Belly

frisee and carmelized onion

Seared Beef Tenderloin

frisee, goat cheese, phyllo cup

Florentine Lasagna Roulade

spinach, ricotta, marinara

Crostini di Parma

prosciutto, fresh mozzarella, tomato chutney

Corn & Lentil Beignet

cajun aioli



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Platinum Package Options

Entree Selections - Choose 3

[served with chef's choice of starch & vegetable]

Roasted Rosemary Rack of Lamb
dijon red wine reduction

Boursin Cheese Crusted New York Strip Steak
roasted mushroom rosemary demi-glaze

Grilled Filet Mignon
mushroom demi-glaze

Chicken Breast Asiago
*breast of chicken stuffed with asiago, roasted garlic, basil, romano
sun-dried tomato sauce*

Atlantic Salmon
grilled, dill veloute

Alaskan Halibut
grilled, roasted tomatoes, artichokes & basil, lemon beurre blanc

Filet, Shrimp, Scallops
*grilled filet mignon, sauteed shrimp, seared scallop
roasted tomato beurre blanc
(additional charge - \$9.95/person)*

Pecan Crusted Orange Roughy
mango beurre blanc

Herb Roasted Prime Rib of Beef
herb au jus, housemade horseradish sauce

Vegetable Napoleon
assorted seasonal vegetables, grilled & roasted

Honey-Thyme Pork Tenderloin
grained mustard red wine reduction

Chicken Saltimbocca
sage, prosciutto, roasted red pepper, lemon

Ricotta Gnocchi
parmesan, vodka sauce

Veal Marsala
sauteed mushroom marsala sauce

Veal Saltimbocca
sage, prosciutto, roasted red pepper, lemon



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