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

Fresh Spinach Salad
baby spinach with strawberries, almonds, crumbled gorgonzola, served with raspberry vinaigrette

Classic Caesar Salad
romaine lettuce, focaccia croutons, shredded parmesan cheese. served with chef’s special caesar dressing

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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Entree Selections - Choose 3
[Three choices from the following list]

Roasted Rosemary Rack of Lamb
  dijon red wine reduction

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

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

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

Vegetable Napoleon
  assorted seasonal vegetables, grilled & roasted

Honey-Thyme Pork Tenderloin
  grilled, dill veloute

Ricotta Gnocchi
  parmesan, vodka sauce

Veal Marsala
  sauteed mushroom marsala sauce

Veal Saltimbocca
  sage, prosciutto, roasted red pepper, lemon

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