Breakfast Buffet | $13 per guest
Scrambled Eggs, Bacon and Sausage, Biscuits and Sausage Gravy, French Toast, Seasoned Home Fries, Sliced Fruit, Assorted Breakfast Pastries, Butter, Maple Syrup, Fresh Fruit Juice, Water, Coffee, Tea

Breakfast Additions | $3 per guest
Pancakes w/ Maple Syrup and Butter
Belgian Waffles w/ Maple Syrup and Butter
Oatmeal w/ Assorted Dried Fruits and Nuts
Individual Assorted Greek Yogurts

Continental Breakfast Break | $8 per guest
Sliced Fresh Fruit, Assorted Breakfast Pastries
Fresh Fruit juice, Water, Coffee, Tea

Breakfast Pastries | $20 per dozen
Fresh Baked Muffins
Assorted Mini Danish
Assorted Freshly Baked Bagels and Cream Cheese
Assorted Specialty Donuts
Variety of Coffee Cakes and Sweet Breads

Beverages by the Gallon | $20 per gallon
Freshly Brewed Coffee, Freshly Brewed Decaffeinated Coffee,
Hot Water w/ Assorted Tea Packets, Hot Cocoa,
Orange Juice, Apple Juice, Cranberry Juice
Deli Buffet | $15 per guest
- University Club Salad w/ Tomatoes, Cucumbers and Carrots.  
  *(Served w/ Balsamic Vinaigrette and Ranch Dressing)*
  - Fresh Fruit Salad and Assorted Chips
  - Deli Sliced Smoked Ham, Turkey and Roast Beef
  - Sliced Cheddar, Swiss and Mozzarella Cheese
  - Leaf Lettuce, Sliced Tomatoes, Sliced Onions, Dill Pickle
  - Dijon Mustard, Mayonnaise, Horseradish Sauce
  - Assorted Cookies and Brownies
  - Freshly Brewed Iced Tea, Coffee and Water

Box Lunches | $11 per guest
*(Comes w/ Bottled Water, Chips and a Freshly Baked Cookie/ Substitute w/ a Soda or Bottled Tea)*
- Smoked Turkey and Cheddar Croissant
- Ozark Ham and Swiss on Marble Rye
- Roast Beef w/ Provolone and Horseradish Cream on Sourdough
- Vegetable Garden Hummus and Edamame Artichoke Wrap
- Sun-dried Tomato Tortilla, Vegan Cookie
- Large University Club Salad w/ House Balsamic Dressing
  - Add Grilled Chicken for $3.50
  - Add Cheddar Cheese for $2.00
Roasted Butternut Squash & Quinoa Salad
Dried Cranberries, Diced Celery, Red Wine Vinaigrette

Apple Horseradish Coleslaw
Shredded Cabbage, Sliced Onions, Cider Vinaigrette

Fresh Fruit Salad
Pineapple, Honeydew, Cantaloupe, Mixed Berries

University Club Garden Salad
Baby Greens, Cherry Tomatoes, Cucumbers and Shredded Carrots

Baby Spinach Salad
Red Onion, Blackberries, Fresh Goat Cheese, Tomatoes, Cucumbers

Mediterranean Salad
Romaine, Tomatoes, Peppers, Cucumbers, Feta Cheese, Kalamata Olives

Classic Cobb Salad
Grilled Chicken, Hard Boiled Eggs, Blue Cheese, Tomatoes, Chopped Bacon

Grilled Vegetable Pasta Salad
Zucchini, Squash, Red Peppers, Portobello Mushrooms, Red Onions, Arugula, Red Wine Vinaigrette

Southern Potato Salad
New Potatoes, Chopped Hard Boiled Eggs, Diced Celery, Mustard Vinaigrette

Roasted Cauliflower and Potato Salad
Sweet Potatoes, New Potatoes, Roasted Onions, Curry Mayonnaise Dressing

White Bean and Farro Salad
Baby Kale, Kalamata Olives, Feta Cheese, Red Onion, White Balsamic Vinaigrette
Main Courses

Roasted Pork and Fennel Meatballs
Heirloom Grits, Sautéed Greens, Smoked Tomato and Tasso Ham Gravy

Sorghum-Brined Grilled Pork Chops
Caramelized Apple Brandy Sauce, Herb Roasted Sweet Potatoes, Cider Braised Endive

Slow-Cooked Ozark Ham
Sautéed Spaghetti Squash w/ Garlic, Cheddar Potato Gratin

Penne Pasta Bolognese
Brown Butter Herb Bread Crumbs, Parmesan Cheese

Cider-Brined Smoked Beef Brisket
Jack Daniels BBQ Sauce, Braised Collards, Macaroni and Cheese

Slow-Roasted Rosemary Beef Au Jus
Roasted Garlic Mashed Potatoes, Roasted Baby Carrots

Grilled Flat Iron Steak w/ Shiitake Mushroom Butter
Wild Mushroom Risotto, Roasted Root Vegetables, Red Wine Jus

Braised Beef Short Rib Ragu Pasta
Brown Butter Herb Bread Crumbs, Parmesan Cheese

Roasted Herb Marinated Salmon
Lemon Butter Sauce, Fennel Relish, Braised French Lentils

Pan-Fried Catfish
Local Heirloom Cornmeal Crust, Lemon Brown Butter, Butternut Squash Succotash

Lemon-Roasted Barramundi
Sautéed Leeks, Red Peppers and Wild Mushrooms, Cauliflower Gratin

Braised Lamb w/ Olives
Roasted Eggplant Purée, Moroccan Spiced Lentils

Rotisserie Style Chicken
Sautéed Shaved Brussels Sprouts, Herb Roasted Potatoes, Red Wine Jus

Rosemary Roasted Chicken Thighs
w/ Wild Mushroom Cream Sauce
Caramelized Cipollini Onions, Braised Greens, Roasted Turkey Breast w/ Shallot Gravy, Wild Mushroom Cornbread Stuffing, Sautéed Green Beans w/ Toasted Almond Butter

Butternut Squash and Roasted Cauliflower Macaroni and Cheese
Parmesan Toasted Breadcrumb Crust

Roasted Pumpkin and Coconut Curry
Steamed Basmati Rice, Toasted Cashews
Desserts

- Vanilla Rhubarb Cheesecake
- French Chocolate Tartlets
  - Lemon Cream Puffs
  - Warm Apple Cobbler
- Apricot Almond Shortbread
- Assorted Signature Cookies

Pricing:

<table>
<thead>
<tr>
<th>Salads</th>
<th>Choose One</th>
<th>Choose Two</th>
<th>Choose Three</th>
</tr>
</thead>
<tbody>
<tr>
<td>Mains</td>
<td>Choose One</td>
<td>Choose Two</td>
<td>Choose Three</td>
</tr>
<tr>
<td>Desserts</td>
<td>Choose One</td>
<td>Choose Two</td>
<td>Choose Three</td>
</tr>
<tr>
<td>PRICE</td>
<td>$20 Per Guest</td>
<td>$22 Per Guest</td>
<td>$24 Per Guest</td>
</tr>
</tbody>
</table>

- Comes w/ Coffee, Iced Tea, Iced Water and Assorted Rolls w/ Butter.

Add Soup | $2 per guest

- Tomato Basil Bisque
- 3-Bean Chili
- Roasted Butternut Squash Bisque
- New England Style Clam Chowder
- Curry Lentil Soup
Italian
- Classic Caesar Salad
- Fresh Baked Breadsticks
- Italian Sausage w/ Sautéed Peppers and Onions
- Chicken Parmesan w/ Marinara and Provolone Cheese
- Baked Ziti Marinara
- Broccoli and Penne Alfredo
- Ratatouille Vegetables
- Tiramisu

Asian
- Shredded Cabbage and Buckwheat Salad w/ Sesame Chinese Broccoli and Smoked Beef Brisket
- Char Siu Chicken
- Smoked Pork Belly Fried Rice
- Shiitake Mushroom Mapo Tofu
- Steamed Jasmine Rice
- Almond Cookies

Southwestern
- Roasted Corn and Black Bean Salad
- Guacamole and Pico de Gallo w/ Corn Chips
- Chicken Fajitas
- Adobo Marinated Grilled Beef
- Slow-Cooked Pinto Beans
- Spanish Style Rice
- Grilled Flour Tortillas
- Tres Leches Cake w/ Dulce de Leches

Mediterranean
- Quinoa Tabbouleh Salad
- Hummus Platter w/ Marinated Olives
- Mediterranean Salad
- Grilled Flat Bread
- Fried Falafel w/ Tahini Sauce
- Beef Kofta w/ Tzatziki
- Moroccan Chicken Tagine w/
- Steamed Cous Cous Baklava

Pricing | $22 per guest
Sliced Fruit Platter | $4 per guest
Honeydew, Cantaloupe, Pineapple, Assorted Berries

Hummus Platter | $4 per guest
Marinated Olives, Feta Cheese, Tomato Cucumber Salad, Grilled Flat Bread

Cheese Tray | $5 per guest
International and Artisanal American Cheeses, Crackers and Croustades

Fresh Vegetable Tray | $4 per guest
Caramelized Onion Dip, Hummus

Pretzels | $1.50 per guest

Assorted Bag Chips | $1.50 each

Mixed Nuts | $20 per pound

Granola Bars | $2 each

Pastries | $20 per dozen
- Assorted Signature Cookies
- Freshly Baked Muffins
- Assorted Danish and Pastries
- Chocolate Ganache Brownies
- Assorted Bagels w/ Cream Cheese

Beverages by the Gallon | $20 per gallon
Freshly Brewed Coffee, Freshly Brewed Decaffeinated Coffee
Hot Cocoa, Hot Water w/ Assorted Tea Packets
Orange Juice, Apple Juice, Cranberry Juice
Truman Gold Punch, Hot Cider, Lemonade
Iced Tea, Iced Water
($1.25 per gallon)

Individual Beverages | $2 each
Bottled Water
Hot Tea Packets
Bottled Juices
Soft Drinks
Bottled Iced Tea

University Club
University of Missouri
# Plated Meal Menu

*Pricing - $36.95 per guest* and includes Salad, Entrée, Dessert, Iced Tea, Water, Coffee and Rolls w/ Butter.

## Salads

*Please add* - $2.00 per guest. Multiple entrée charge for any event selecting more than two entrées.

<table>
<thead>
<tr>
<th>Salad</th>
<th>Ingredients / Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Baby Arugula Salad</td>
<td>Poached Pears, Toasted Almonds, Tomatoes, Cucumbers, Fresh Goat Cheese, Ginger-Lemon Vinaigrette</td>
</tr>
<tr>
<td>University Club Baby Green Salad</td>
<td>Tomatoes, Cucumbers, Carrots, Balsamic Vinaigrette</td>
</tr>
<tr>
<td>Caesar Salad</td>
<td>Little Gems Lettuce, Cherry Tomatoes, Parmesan, Sourdough Croûtons</td>
</tr>
<tr>
<td>Bitter Green Salad</td>
<td>Oranges, Charred Onions, Tomatoes, Cucumbers, Feta Cheese</td>
</tr>
</tbody>
</table>

## Main Courses

<table>
<thead>
<tr>
<th>Course</th>
<th>Ingredients / Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Grilled Prime Strip Loin</td>
<td>Pan-Fried Cauliflower, Charred Onions, Shiitake Mushroom Reduction, Brown Butter French Green Beans, Cured Olive and Anchovy Sauce</td>
</tr>
<tr>
<td>Roasted Beef Tenderloin</td>
<td>Sautéed Wild Mushrooms, Potato Gratin, Cream Spinach, Roasted Carrots</td>
</tr>
<tr>
<td>Spinach and Parmesan Roasted Chicken</td>
<td>Chardonnay Cream Sauce</td>
</tr>
<tr>
<td>Roasted Stuffed Chicken Breast</td>
<td>Ozark Country Ham, Goatsbeard Farm Chèvre, Caramelized Apples, Roasted Butternut Squash, Sautééd Baby Kale w/ Garlic</td>
</tr>
<tr>
<td>Grilled Herb Marinated Salmon</td>
<td>Preserved Lemon Butter, Braised Fennel, Sautééd Baby Spinach</td>
</tr>
<tr>
<td>Hemme Brothers Aged Cheddar Tart</td>
<td>Caramelized Onions, Herb Yogurt, Fried Cauliflower, Brown-Butter French Green Beans</td>
</tr>
<tr>
<td>Roasted Pumpkin and Coconut Curry</td>
<td>Steamed Basmati Rice, Toasted Cashews</td>
</tr>
<tr>
<td>Stone-Ground Heirloom Polenta w/ Braised Wild Mushrooms</td>
<td>Stewed Lentils w/ Tomatoes, Braised Greens, Fresh Goat Cheese</td>
</tr>
<tr>
<td>Mediterranean Plate</td>
<td>Hummus, Feta Cheese, Crispy Falafel, Tahini Sauce, Israeli Salad, Charred Eggplant, Pickled Onions, Grilled Flatbread</td>
</tr>
</tbody>
</table>

## Desserts

<table>
<thead>
<tr>
<th>Dessert</th>
<th>Ingredients / Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Lemon Tart</td>
<td>Shortbread, Lemon Curd, Toasted Meringue, Raspberry Sauce</td>
</tr>
<tr>
<td>Chocolate Mousse</td>
<td>Mixed Berries, Chocolate Cup, Whipped Cream, Fresh Mint</td>
</tr>
<tr>
<td>Crème Brûlée</td>
<td>Apricot Preserves, Whipped Cream, Fresh Mint</td>
</tr>
<tr>
<td>Goat Cheese Cheesecake</td>
<td>Graham Cracker Crumble, Citrus Sorbet</td>
</tr>
<tr>
<td>Chocolate Raspberry Bombe</td>
<td>Raspberry Gel, Hazelnut Brittle, Chocolate Sauce</td>
</tr>
</tbody>
</table>
Reception Menu

Stationary Appetizers and Displays

**Mediterranean** | $5 per guest
Hummus, Feta Cheese, Tahini Sauce, Marinated Olives, Israeli Salad, Charred Eggplant, Pickled Onions, Grilled Flatbread

**Sliced Fresh Fruit** | $4 per guest
Honeydew, Pineapple, Cantaloupe, Assorted Berries

**House Cured and Smoked Sliced Salmon** | $6 per guest
Traditional Garnishes, Toasted Breads

**International and Local Artisan Cheeses** | $5 per guest
Toasted Bread and Crackers

**Raw Vegetable Platter** | $4 per guest
Caramelized Onion Dip, Roasted Garlic Hummus

**Antipasto** | $5 per guest
Cured Meats, Marinated Cheese, Grilled Vegetables, Marinated Olives

**Spinach and Artichoke Dip** | $4 per guest
Toasted Bread and Crackers

**Crab Dip** | $5 per guest
Toasted Bread and Crackers

**Buffalo Chicken Dip** | $4 per guest
Toasted Bread and Crackers

Appetizers

$30 per dozen | Can be stationary

**Trout Brandade**
- Remoulade Sauce

**Ozark Forest Shiitake Mushroom Croquette**

**Crispy Chicken and Mushroom Cigars**
- Ginger Cream

**Crispy Falafel**
- Tahini Sauce

**Fried Crab Cakes**
- Preserved Lemon Sauce

**Beer Battered Short Ribs**
- Horseradish Cream

**Goatsbeard Farm Moniteau Blue Gougere**

**Beef Kofta Kebab**
- Tzatziki Sauce

**Blackened Ribeye Bites**
- Jack Daniel BBQ Sauce

**Stanton Brothers Deviled Eggs**
- Crispy Bacon

**Roasted Pumpkin & Ricotta Bruschetta**

Dessert

$30 per dozen | Can be stationary

- French Chocolate Tartlets w/ Cocoa Whipped Cream
- Assorted Chocolate Truffles
- Peanut Butter and Banana Cream Puffs
- Chocolate Royale
- Vanilla Rhubarb Cheesecake
- Apricot Almond Shortbread
- Assorted Signature Cookies

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