

# Breakfast Menu



## **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*



# Sandwiches



## **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



# Salads



## **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*



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# 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:

<b>Salads</b>	Choose One	Choose Two	Choose Three
<b>Mains</b>	Choose One	Choose Two	Choose Three
<b>Desserts</b>	Choose One	Choose Two	Choose Three
<b>PRICE</b>	\$20 Per Guest	\$22 Per Guest	\$24 Per Guest

*- 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*



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# Themed Buffet Menu



**Pricing | \$22 per guest**

## **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

## **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

## **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

## **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



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# Afternoon Break Menu



**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



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# 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.

### **Baby Arugula Salad**

Poached Pears, Toasted Almonds, Tomatoes,  
Cucumbers, Fresh Goat Cheese,  
Ginger-Lemon Vinaigrette

### **University Club Baby Green Salad**

Tomatoes, Cucumbers, Carrots,  
Balsamic Vinaigrette

### **Caesar Salad**

Little Gems Lettuce, Cherry Tomatoes,  
Parmesan, Sourdough Croûtons

### **Bitter Green Salad**

Oranges, Charred Onions, Tomatoes,  
Cucumbers, Feta Cheese

## Main Courses

### **Grilled Prime Strip Loin**

Pan-Fried Cauliflower, Charred Onions, Shiitake  
Mushroom Reduction, Brown Butter French Green  
Beans, Cured Olive and Anchovy Sauce

### **Roasted Beef Tenderloin**

Sautéed Wild Mushrooms, Potato Gratin,  
Cream Spinach, Roasted Carrots

### **Spinach and Parmesan Roasted Chicken**

Chardonnay Cream Sauce

### **Roasted Stuffed Chicken Breast**

Ozark Country Ham, Goatsbeard Farm Chèvre,  
Caramelized Apples, Roasted Butternut Squash,  
Sautéed Baby Kale w/ Garlic

### **Grilled Herb Marinated Salmon**

Preserved Lemon Butter, Braised Fennel,  
Sautéed Baby Spinach

### **Hemme Brothers Aged Cheddar Tart**

Caramelized Onions, Herb Yogurt, Fried  
Cauliflower, Brown-Butter French  
Green Beans

### **Roasted Pumpkin and Coconut Curry**

Steamed Basmati Rice, Toasted Cashews

### **Stone-Ground Heirloom Polenta w/ Braised Wild Mushrooms**

Stewed Lentils w/ Tomatoes,  
Braised Greens, Fresh Goat Cheese

### **Mediterranean Plate**

Hummus, Feta Cheese, Crispy Falafel,  
Tahini Sauce, Israeli Salad, Charred Eggplant,  
Pickled Onions, Grilled Flatbread

## Desserts

### **Lemon Tart**

Shortbread, Lemon Curd, Toasted  
Meringue, Raspberry Sauce

### **Chocolate Mousse**

Mixed Berries, Chocolate Cup,  
Whipped Cream, Fresh Mint

### **Crème Brûlée**

Apricot Preserves, Whipped Cream,  
Fresh Mint

### **Goat Cheese Cheesecake**

Graham Cracker Crumble, Citrus Sorbet

### **Chocolate Raspberry Bombe**

Raspberry Gel, Hazelnut Brittle,  
Chocolate Sauce



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# 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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