



Dinner Menus

Three Course Dinner Menu

Please select a first course of appetizer or soup, or salad; a main course, and dessert
(additional course *)

Appetizers

Cheese Filled Tortellini or Ravioli in Tomato Basil Cream
Fresh Mozzarella, Tomato, & Roasted Peppers with Pesto and Balsamic
Marinated Artichoke Hearts & Mushrooms on Romaine Lettuce
Grilled Portobello Mushroom on Baby Greens
University & Whist Crab Cake (3 oz.) with Tomato Basil Cream*
Seafood Crepe with Shrimp, Scallop, Crabmeat, and Tarragon Cream*
Jumbo Lump Crabmeat Cocktail *
Chilled Shrimp with Cocktail Sauce*

Soup Selections

Chicken and Corn Chowder
Cream of Broccoli and Cheddar
Mushroom Chestnut Bisque
Tomato-Basil Bisque
Vegetable or Vegetable Beef

Salads

Classic Caesar Salad

Mixed Spring Greens with choice of Champagne Vinaigrette, Classic Balsamic Vinaigrette,
White Balsamic Vinaigrette, Lemon and Herb Vinaigrette, Creamy Blue Cheese or Honey Dijon

Spinach & Mushroom Salad, Red Onion, and Sherry Vinaigrette (bacon upon request*)

Spinach and Bibb with Mandarin Orange and Almonds, Scarlet Orange Vinaigrette

Baby Greens, Radish, Hearts of Palm and Grape Tomatoes, Champagne Vinaigrette*

Belgian Endive, Radicchio, and Romaine with Walnuts & Gorgonzola Dressing*

*additional fee applies



Three Course Dinner Menu (continued)

Main Entrée Selections

(Select One)

Poultry

- Turkey London Broil with Portobello Demi-Glace
- Chicken Sauté with Exotic Mushrooms in a Chardonnay Cream Sauce
- Chicken Breast Provençale with Herbs, Olives, Garlic, Shallots and Tomato Ragout
- Chicken in Puff Pastry with Sautéed Spinach & Goat Cheese, Madeira Sauce
- Stuffed Chicken Breast with Prosciutto & Mozzarella, Rosemary Demi-Glace

Seafood

- Broiled Mahi-Mahi with Mango-Kiwi relish
- Pan-Roasted Tilapia with Pecan Crust and Maple-Shallot Butter
- Broiled Salmon with Pineapple-Chili Glaze
- University & Whist Jumbo Lump Crab Cake (5 oz.), Tomato Basil Cream
- Roasted Sea Bass with Artichoke and Herb Butter

Meats

- Charbroiled Veal Rib Chop (12 oz.) in Morel Cream Sauce
- Seared Sirloin Strip Steak (10 oz.) with Brandy Pink Peppercorn Cream
- Veal Oscar with Jumbo Lump Crab, Asparagus, and Béarnaise Sauce
- New Zealand Lamb Rack with Roasted Garlic & Rosemary Sauce
- Pork Tenderloin Medallions with Ginger-Apple Sauté
- Filet Mignon with Mushroom Sauce or Béarnaise
- Six ounce or Eight ounce

Prime Rib of Beef (12 oz.) with Natural Juices and Horseradish Cream
...Minimum of 15 guests required

*A surcharge is incurred when two entrées are chosen



Three Course Dinner Menu (continued)

Combination Plates

Sea Bass with Artichoke Herb Butter & Crab Cake (4 oz.) with Tomato Basil Cream
Broiled Salmon with Pineapple Ginger Glaze & Filet (5 oz.) with Mushroom Demi-Glace
Sea Bass with Artichoke Herb Butter & Filet (5 oz.) with Mushroom Demi-Glace
Seared Sea Scallops (2-U10) & Chicken Breast with Exotic Mushrooms
Crab Cake (4 oz.) with Caper-Dill Butter & Chicken Breast with Exotic Mushrooms
Crab Cake (4 oz.), Tomato Basil Cream & Filet Mignon (5 oz.) with Red Wine Demi-Glace

Your Meal is Accompanied by an Appropriate Starch and Vegetable

Dessert Selection

(Select One Item from One Category)

Cheesecakes

New York Style with Strawberries, White Chocolate, Chocolate Marble Swirl or Raspberry Swirl

Pies and Tarts

Apple Pie, Key Lime Pie, Pecan Pie, Pumpkin Pie, Fresh Fruit Tart (apple, pear or mixed)
or Linzer Tart

Mousses and Filled Pastries

Chocolate or White Chocolate Mousse in a Chocolate Cup , Apple Strudel
Ice Cream or Sorbet in a Chocolate Cup

Tortes and Cakes

All Chocolate Mousse Torte, White Chocolate Mousse Torte,
German Chocolate Cake, Carrot Cake, Strawberry Shortcake, Chocolate Delice Cake

All Plated Dinners are Accompanied by French Roast Coffee & Select Teas

All Prices are Subject to a 20% Service Charge



Dinner Buffet

(Minimum of Thirty Guests Required)

Soup Selections

(Select One)

Chicken and Corn Chowder
Cream of Broccoli and Cheddar
Mushroom Chestnut Bisque
Tomato-Basil Bisque
Vegetable or Vegetable Beef

Salad Selection

(30-49 Guests, Select Two)

(50 or more Guests, Select Three)

Mixed Greens*, Spinach*, Caesar, Orzo, Greek or
Fresh Mozzarella, Tomato & Basil

* When Selecting Mixed Greens Salad or Spinach Salad, Please Choose
Two of the Following Dressings:

Champagne Vinaigrette
Classic Balsamic Vinaigrette
White Balsamic Vinaigrette
Lemon and Herb Vinaigrette
Creamy Blue Cheese
Honey Dijon



Dinner Buffet (continued)

Chafing Dish Selections

(30-49 Guests, Select Two)

(50 or more Guests, Select Three)

Poultry

Breaded Chicken Parmigiana With Capellini Marinara

Chicken Breast Provençale with Herbs, Olives, Garlic, Shallots and Tomato Ragout

Southern Fried Chicken with Ham Gravy

Stuffed Chicken Breast with Prosciutto & Fresh Mozzarella, Rosemary Demi

Roasted Turkey Breast London Broil with Lime, Shallot and Herbs

Cornish Hens Served Semi-boneless with Apple Pecan Wild Rice

Seafood

Broiled Salmon with Pineapple-Chili Glaze

Cornmeal Crusted Tilapia with Creole Butter Sauce

Roasted Mahi-Mahi with Mango-Kiwi Relish

Shrimp & Scallops over Linguine with Garlic & White Wine Sauce, Tomato & Basil

Crab Cake (6 oz.) with Cocktail & Tartar Sauces *

Meats

Roast Pork Loin with Dijon, Garlic & Rosemary

Roast Pork Loin Stuffed with Spinach, Roasted Peppers and Garlic; Oregano Jus

Roast Top Round of Beef, Shallot & Mushroom Sauce

Roast Top Round of Veal with Port Wine Demi-Glace *

Your Buffet is Accompanied by an Appropriate Starch and Vegetable

University & Whist Club Dessert Table

Including Assortment of Cakes or Pies, Miniature Pastries, Fresh Berries, and Whipped Cream

French Roast Coffee, Select Teas, Fresh Brewed Iced Tea, and Lemonade

All Prices are Subject to a 20% Service Charge

*additional fee applies