

THE UNIVERSITY CLUB OF MU



A Tradition of Excellence



Welcome to the University Club of MU. We are proud to offer you the finest in culinary talent and event design. The University Club of MU adheres to the highest culinary standards, creating exceptional menus from the very freshest of ingredients.



HOT HORS D' OEUVRES

Minimum of 3 dozen per each menu item

Sesame Chicken Tenders with Hoisin and Honey Mustard Sauce ... \$27.95/dz

Spicy Shrimp Wonton with Plum Sauce ... \$30.00/dz

Mini Creole Crab Cakes ... \$36.00/dz

Blackened Ribeye Bites with Jack Daniels BBQ Sauce ... \$30.00/dz

Spring Rolls with Sweet & Sour Sauce and Soy Sauce ... \$27.95/dz

Crab Rangoon with Sweet & Sour Sauce and Hot Honey Mustard Sauce ... \$27.95/dz

Bacon Wrapped Scallops ... \$36.00/dz

Bacon Wrapped Water Chestnuts ... \$27.95/dz

Baked Artichokes with Boursin Cheese and Golden Herb Crumb Topping ... \$27.95/dz

Tea-Smoked Duck with Honey Five Spice Butter & Apple on Croustade ... \$30.00/dz

Swedish Meatballs, Sweet & Sour Meatballs or BBQ Meatballs ... \$27.95/dz

Chicken Satay with Hoisin Sauce and Spicy Peanut Sauce ... \$27.95/dz

Baked Brie En Croute with Apple Walnut Glaze ... \$4.95 per guest

Baked Brie En Croute with Raspberry Preserves ... \$4.95 per guest

Baked Artichokes with Crab & Boursin ... \$36.00/dz

Wild Mushroom Risotto Cake with Roasted Red Bell Pepper Butter ... \$30.00/dz

Combo Slider Display of Crab, Beef and Lamb Mini Sliders with Remoulade Sauce
and Jicama, Cabbage Slaw on Silver Dollar Rolls ... \$36.00/dz

Coconut Batter Fried Jumbo Shrimp with Mango Lime Dipping Sauce ... \$36.00/dz





COLD HORS D' OEUVRES

Minimum of 3 dozen per each menu item

Fresh Seasonal Fruit Display ... \$4.95 per guest

Fresh Seasonal Vegetable Display with Ranch Dip ... \$4.95 per guest

International & Domestic Cheese Display with Assorted Gourmet Crackers ... \$5.95 per guest

Cherry Tomatoes piped with Herbed Cream Cheese ... \$27.95/dz

Sliced Tenderloin (med rare) with Fresh Mozzarella and Tomato Basil Relish on Croustade ... \$47.00/dz

Bruschetta on Herbed Garlic Croustade ... \$27.95/dz

Smoked Salmon Mousse Canapé ... \$36.00/dz

Cucumber Rounds with Boursin Cheese & Dill ... \$30.00/dz

Prosciutto Wrapped Marinated Asparagus ... \$27.95/dz

Prosciutto Wrapped Melon ... \$27.95/dz

Jumbo Shrimp on Ice with Spicy Cocktail Sauce and Fresh Lemon Wedges ... \$42.00/dz

Assorted Dollar Roll Sandwiches with Appropriate Condiments ... \$27.95/dz

Assorted Finger Sandwiches (tuna salad, chicken salad, ham salad, etc.) ... \$27.95/dz

Antipasto Display (Italian meats & cheeses, marinated and grilled vegetables, artichoke hearts in mustard dressing, croustades and crackers) ... \$5.95 per guest

Grilled Seasonal Vegetables with Garlic Aioli ... \$3.95 per guest

Cured Smoked Salmon Display with Garnishes ... \$5.95 per guest

Asparagus Wrapped with Grilled Belgian Endive filled with Goat Cheese ... \$30.00/dz

Sun-Dried Tomato and Basil Polenta Cake topped with Roasted Red Bell Pepper Aioli ... \$30.00/dz

Assorted Vegetable Custard Canapés ... \$27.95/dz

Crepe Roulade with Chive Butter and Cold Smoked Salmon ... \$30.00/dz

Poached Pears in Port Wine with Gorgonzola Bleu Cheese wrapped with Shaved Prosciutto Ham and Candied Pecans ... \$27.95/dz



DIPS AND TAPENADES

Minimum of 20 guests per item

Guacamole with Tortilla Chips ... \$2.95 per guest

Hummus with Grilled Pita ... \$3.95 per guest

Salsa with Tortilla Chips ... \$2.95 per guest

Mexican Layer Dip with Tortilla Chips ... \$3.95 per guest

Warm Spinach & Artichoke Dip with Baguettes & Tortilla Chips ... \$4.95 per guest

Crab Dip with Fried Wontons ... \$4.95 per guest

Warm Chili Con Queso Dip with Tortilla Chips ... \$4.95 per guest

Trio of Hummus, Olive Tapenade and Red Curry Lentil Dip with Grilled Flatbread ... \$3.95 per guest

Warm Chicken, Asiago & Artichoke Dip with Flatbreads and Fried Pita ... \$4.95 per guest

CARVING STATIONS

For parties of 25 guests or more

All Carving Stations must be guaranteed for no less than 75% of total event guest count

The following selections will be carved by a Chef's Attendant inside the event room.

*All Carving Stations are served with Freshly Baked Silver Dollar Rolls
and Appropriate Condiments & Sauces.*

Herb Roasted Turkey Breast ... \$5.95 per guest

Herbed Whole Roast Pork Loin ... \$6.95 per guest

Baked Sugar-Cured Ham ... \$5.95 per guest

Seasoned Whole Roast Beef Tenderloin ... \$10.95 per guest

Roasted Top Sirloin of Beef ... \$7.95 per guest

SPECIALTY STATIONS

For parties of 75 guests or more

All Carving Stations must be guaranteed for no less than 75% of total event guest count

Pasta Station with Two Sauces and Six Vegetables

\$7.95 per guest

*Marinara and Pesto Alfredo with Broccoli, Red Bell Pepper, Mushrooms, Zucchini,
Yellow Squash and Black Olives tossed to order by Chef's Attendant*

Fajita Station

\$7.95 per guest

*Salsa, Guacamole, Shredded Cheese, Peppers, Onions, Beef and Chicken
tossed by Chef's Attendant and served with Flour Tortillas*

Baby Red and Yukon Gold Baked Potato Bar

\$5.95 per guest

*Baked Baby Reds and Yukon Gold Potatoes presented with an assortment of gourmet toppings to include:
Black Bean Salsa, Sour Cream, Shredded Cheese, Bacon Bits, Scallions and Sautéed Mushrooms*



DINNER

SOUPS

Wild Mushroom Champagne Cream ... \$4.95 per guest

Portobello, morel, shiitake and domestic mushrooms in a creamy chicken broth

Five Onion Soup ... \$3.95 per guest

Vidalia and bermuda onions, leeks, scallions and garlic in chicken broth, topped with provolone cheese

Lobster Shrimp Bisque ... \$6.95 per guest

Creamy lobster broth, garnished with Bay shrimp and a touch of sherry

SALADS

University Club Salad is included with all dinner entrée selections.

Other salads are available at the additional charge indicated for both lunch and dinner.

University Club Tossed Salad

Romaine lettuce and fresh field greens tossed with tomato, julienne carrots, cucumber, croutons and your choice of dressing

\$2.25 per guest

Classic Spinach Salad

Fresh spinach leaves tossed with crisp diced bacon, red onion, mushrooms and honey mustard dressing

\$2.95 per guest

Caesar Salad

Romaine lettuce, freshly grated parmesan cheese and croutons tossed with classic caesar dressing

\$2.95 per guest

Mixed Field Greens Salad

Baby belgian endive and radicchio, garnished with asparagus and grilled portobello mushrooms with croutons and your choice of dressing

\$2.75 per guest

Italian Salad

Romaine and iceberg lettuce tossed with red onion, parmesan cheese, artichoke hearts and black olives with zesty italian dressing

\$2.75 per guest

DRESSINGS

Bleu Cheese, Honey Mustard, Balsamic Vinaigrette,
Raspberry Vinaigrette, Italian and Buttermilk Ranch



PLATED MENUS

Unless otherwise specified, all entrée selections are accompanied by a University Club Salad, warm rolls with butter, our Chef's Selection of vegetable and starch, iced tea, iced water and freshly brewed coffee and decaffeinated coffee service.

*Please add an additional \$2.00 per guest for multiple entrée service.
All vegetable, starch and dessert selections must be the same.*

BEEF

Duo Entrées

5 oz. Petite Filet Mignon paired with your choice of one of the following selections:

- ❖ *3 oz. Grilled Salmon Filet with Fresh Herb Butter or Balsamic Vinaigrette ... \$32.95 per guest*
- ❖ *3 oz. Marinated Chicken Breast topped with Fresh Herb Butter ... \$27.95 per guest*

Tenderloin Filet of Beef – 8 oz.

*Broiled medium rare to medium and topped with cabernet wine butter or bordelaise sauce
\$33.95 per guest*

Grilled 10 oz. Kansas City Strip

*Prepared medium rare to medium and served with choice of cabernet wine butter or bordelaise sauce
\$29.95 per guest*

Grilled Ribeye Steak

*10 oz. Certified angus mid-western beef grilled and topped with morel mushrooms and roasted shallots laced with a port wine sauce
\$28.95 per guest*

CHICKEN

Grilled Free Range Chicken Breast

*Marinated in balsamic vinaigrette and accompanied with pearl onions, portobello mushrooms and julienne of prosciutto ham and a rich madiera sauce
\$23.95 per guest*

Pan-Fried Chicken Piccata

*Egg-battered and sautéed, topped with lemon caper butter sauce
\$20.95 per guest*

Stuffed Chicken Florentine

*Baked breast of chicken with sautéed spinach and herbed cheese, finished with a chardonnay wine sauce
\$24.95 per guest*

Chicken Dijon

*Mustard garlic marinade, grilled and topped with julienne vegetables on a mustard shallot sauce
\$19.95 per guest*

Chicken Milano

*Egg-battered and pan-fried, topped with fresh pesto, prosciutto ham and mozzarella cheese served with marinara
\$21.95 per guest*

Grilled Breast of Chicken

*With your choice of sauce – herbed butter, wild mushroom, balsamic glaze, or basil tomato
\$19.95 per guest*



PLATED MENUS

— CONTINUED —

PORK

Roast Pork Loin with Apples

Roasted pork loin with granny smith apples in a brandy cream sauce

\$17.95 per guest

Breaded Pork Cutlet

with an Herb Demi-Glace

\$20.95 per guest

SEAFOOD

Grilled Norwegian Salmon

Served with your choice of sauce: lemon beurre blanc, herbed butter, dijon dill cream, balsamic vinaigrette

\$22.95 per guest

Seafood Mixed Grill

Medallion of Swordfish, Shrimp Scampi and Sautéed Scallops

\$29.95 per guest

VEGETARIAN

Vegetarian entrées are inclusive of starch and vegetable selection.

Pasta Primavera

A medley of sautéed asparagus, red bell pepper, shiitake mushrooms, broccoli and zucchini tossed in a pesto alfredo sauce

\$18.95 per guest

Vegetable Strudel

Fresh vegetables and basil herb butter baked in a phyllo pastry served on a roma tomato sauce

\$17.95 per guest

Vegetable Napoleon

Spinach, mushrooms, mashed potatoes and tomato sauce layered with crisp potato disks and garnished with asparagus tips

\$19.95 per guest





CHEF PLISKA'S SIGNATURE SUGGESTIONS



Chef Pliska's signature suggestions are paired with vegetable and starch selections which perfectly complement each entrée.

Please add an additional \$2.00 per guest for multiple entrée service.

Top Sirloin of Beef Roulade

Sliced stuffed beef with pepper-bacon, portabello mushrooms, red onion confit and fontina cheese served with yukon gold potatoes, parsnips, mashed baby carrots and asparagus

\$25.95 per guest

Braised Short Ribs of Beef

Served boneless with wild mushroom and sun-dried tomato risotto with green beans in hazelnut butter

\$25.95 per guest

Filet Fairbanks

6 oz. Grilled tenderloin of beef topped with grilled jumbo shrimp, king crab meat and laced with béarnaise sauce presented on dauphinoise potatoes and asparagus bundle in zucchini ribbon

\$34.95 per guest

Baked Stuffed Organic Chicken Breast

Filled with spinach, morel mushrooms, prosciutto ham and fontina cheese presented on a rosemary garlic polenta cake with sherry sauce and a bouquet of fresh seasonal vegetables

\$25.95 per guest





DESSERTS

All desserts ordered independently of a dinner or luncheon menu are a minimum order of one dozen each.

DAILY GOURMET DESSERT SAMPLER

Daily Gourmet Dessert Sampler featuring Chef's Selection of Assorted Freshly Prepared Gourmet Dessert Bites

\$3.95 per guest

BANQUET DESSERTS

\$3.95 per guest

Tiger Tail Parfait

Key Lime Pie

Classic Apple Pie

New Orleans Bread Pudding with Warm Whiskey Sauce

Chocolate Bread Pudding with Warm Vanilla Rum Sauce

Black Forest Cake

Pecan Pie with Chocolate Sauce

Chocolate Mousse with Toasted Almonds and Crisp Wafer Cookie

Strawberry Shortcake

French Chocolate Tart

French Lemon Tart

Choice of Warm Apple Cobbler, Warm Cherry Cobbler or Warm Peach Cobbler with Streusel Topping

DELUXE DESSERT SELECTIONS

The following dessert selections are \$5.95 per guest

New York Style Cheesecake

Topped with Strawberries in a Vanilla Syrup and garnished with Whipped Cream and Fresh Seasonal Berries

Crème Brûlée with Fresh Seasonal Berries

Tuxedo Cheesecake With Oreo Crust and Dark Chocolate Ganache Coating

Served with Raspberry & Chocolate Sauces

AWARD WINNING DESSERT SELECTIONS

The following dessert selections are \$6.95 per guest

Baileys Irish Crème Mousse Torte

Rich Bailey's crème mousse layered with chocolate sponge cake served with dark chocolate sauce

Strawberry Napoleon

Puff pastry layered with vanilla pastry cream, chiffon cake and marinated strawberries in Grand Marnier

French Apple Tart

Fresh apple tart with a light custard filling served with vanilla ice cream

ADDITIONAL SWEET TEMPTATIONS

The following items are \$2.50 per piece. Minimum of 1 dozen each.

Mini Chocolate Éclairs

Mini Mocha Éclairs

Assorted Cheesecake Squares

Key Lime Pie Bites

Pecan Pie Bites

White Chocolate Macadamia Nut Crescent Cookies dipped in White Chocolate

Chocolate Dipped Strawberries

Assorted Chocolate Truffles

Almond Macaroons



BUFFET MENUS

ALL BUFFET MENUS REQUIRE A MINIMUM OF 20 GUESTS

MIZZOU BUFFET

Lunch Buffet - \$18.95 ❖ Dinner Buffet - \$23.95

University Club Salad with Balsamic Vinaigrette and Ranch Dressing,
Fresh Seasonal Fruit Salad and Pesto Pasta Salad

Grilled Breast of Chicken with Lemon Caper Butter Sauce

Sliced Sirloin with Chasseur Sauce

Oven Roasted New Potatoes

Fresh Carrots with Dill

Garden Rice Pilaf

Green Beans Almandine

Freshly Baked Rolls with Butter

Trio of Gourmet Dessert Bites

Iced Tea and Iced Water

Freshly Brewed Coffee and Decaffeinated Coffee

CHANCELLORS BUFFET

Lunch Buffet - \$21.95 ❖ Dinner Buffet - \$28.95

Classic Spinach Salad with Diced Bacon and Honey Mustard Dressing
Fresh Seasonal Marinated Fruit Salad

Pan-Fried Chicken Piccata with Lemon Caper Butter

Flat Iron Steak with Smoked Tomato Relish and Fried Straw Onions

Dauphinoise Potatoes

Bouquetiere of Fresh Vegetables

Freshly Baked Rolls with Butter

Layered Dark Chocolate and White Chocolate Parfaits with Raspberries

Strawberry Napoleon

Iced Tea and Iced Water

Freshly Brewed Coffee and Decaffeinated Coffee

UNIVERSITY CLUB DINING ROOM BUFFET

\$14.95 per person - Lunch Only

Enjoy Columbia's Finest Luncheon Buffet with a Selection of
Gourmet Salads, Soups, Entrées, Iced Tea, Iced Water, Freshly Brewed Coffee and
Decaffeinated Coffee and our Dessert Specialties

For groups over 20, we are happy to set up a duplicate buffet in a private room.



BUFFET MENUS

— CONTINUED —

TASTE OF ORIENT

Lunch Buffet - \$15.95 ❖ Dinner Buffet - \$22.95

Mixed Green Salad with Bean Sprouts, Carrots, Chow Mein Noodles, Snow Peas and Tomatoes served with Ginger Dressing and Lemon Sesame Vinaigrette

Fresh Cubed Fruit Salad

Beef and Broccoli with Garlic Sauce

Stir Fried Chicken Tenderloin with Hoisin Sauce

Vegetable Fried Rice

Fresh Stir Fried Vegetables

Lo Mein Noodles

Rice Pudding with Fresh Mango

Yin Yang Almond Cookies dipped in Chocolate Glaze

Iced Tea and Iced Water

Freshly Brewed Coffee and Decaffeinated Coffee

FAJITA BUFFET

Lunch Buffet - \$14.95 ❖ Dinner Buffet - \$19.95

Seasoned Chicken and Beef Fajita Meat tossed with Chef Pliska's Signature Mexican Spices

Sautéed Bell Peppers and Red Onions

Flour Tortillas, Guacamole, Salsa, Sour Cream, Grated Cheese

Mexican Rice and Blackbeans

Tortilla Chips with Chili Con Queso

Key Lime Pie Bites and Lemon Bars

Iced Tea and Iced Water

Freshly Brewed Coffee and Decaffeinated Coffee





DELI BUFFET

\$12.95 per person - Lunch Only

University Club Tossed Salad with Two Dressings, Pesto Pasta Salad and Coleslaw

Sliced Roast Beef, Genoa Salami, Smoked Turkey and Honey Ham

Sliced Cheeses to Include: Baby Swiss, Cheddar and Pepper Jack

Assorted Gourmet Breads and Rolls

Kettle Chips

Assorted Freshly Baked Cookies and Brownies

Iced Tea and Iced Water

Freshly Brewed Coffee and Decaffeinated Coffee

Add One of Our Following Homemade Soups for an Additional \$2.25 per guest.

Broccoli Cheddar Soup, Chicken Tortilla Soup, Black Bean & Beef Chili,
Roasted Corn Chowder, Ham & Bean, Classic Minestrone or Soup Du Jour

A TASTE OF ITALY BUFFET

Lunch Buffet - \$14.95 ❖ Dinner Buffet - \$22.95

Sliced Tomatoes with Fresh Mozzarella and Fresh Basil

Classic Caesar Salad

Italian Sausage sautéed with Peppers and Onions

Baked Ziti Marinara with Mini Meatballs

Spinach Fettuccini Alfredo con Broccoli

Warm Garlic Breadsticks

Trays of Italian Pastries

Iced Tea and Iced Water

Freshly Brewed Coffee and Decaffeinated Coffee

TIGER PICNIC LUNCH BUFFET

Lunch Buffet - \$13.95 ❖ Dinner Buffet - \$18.95

Hamburgers and Bratwurst, Corn on the Cob with Butter, Slow-Cooked Baked Beans, Potato Chips,

Domestic Cheese Slices, Assorted Buns, Ketchup, Mayo, Mustard, Sliced Onion, Tomatoes,

Lettuce and Pickle Relish, Primavera Pasta Salad, Cole Slaw

Freshly Baked Assorted Gourmet Cookies & Brownies

Iced Tea and Iced Water

Freshly Brewed Coffee and Decaffeinated Coffee



BUFFET MENUS

— CONTINUED —

GATEWAY TO THE WEST BUFFET

Lunch Buffet - \$15.95 ❖ Dinner Buffet - \$24.95

Roasted Corn Chowder

Trail Blazer Salad Bar

Mixed Greens, Tomatoes, Cucumbers, Carrots, Black Olives and Croutons with Ranch Dressing and Traditional Vinaigrette

Smoked Beef Brisket with Fried Straw Onions and KC Masterpiece BBQ Sauce

Boneless Fried Chicken with Mashed Potatoes and Country Gravy

Kettle Baked Beans with Country Bean and Molasses

Green Beans with Bacon and Onion

Biscuits and Cornbread with Honey Butter

Apple Pie with Caramel Sauce

Chocolate Pudding

Iced Tea and Iced Water

Freshly Brewed Coffee and Decaffeinated Coffee

TRUMAN BUFFET

		<i>Lunch</i>	<i>Dinner</i>
<i>1 Entrée Selection</i>	❖	\$11.95	\$16.95
<i>2 Entrée Selection</i>	❖	\$13.95	\$18.95

Includes Garden Tossed Salad with Italian and Ranch Dressing,
Chef's Selection of Vegetable and Starch, Assorted Dessert Station, Gourmet Rolls and Butter

Served with Freshly Brewed Coffee and Iced Tea

Entrée Selection

Grilled Breast of Chicken with Lemon Caper Butter

Sliced Pork with Mustard Cream Sauce

Baked Vegetable Lasagna

Sliced Roast Turkey and Shallot Gravy

Sliced Beef with Bordelaise Sauce





LUNCH

PLATED MENUS — MINIMUM OF 10 GUESTS

Unless otherwise specified, all entrée selections are accompanied with Chef's Selection of vegetables and starch, rolls and butter, iced tea, iced water and freshly brewed coffee and decaffeinated coffee.

Please add an additional \$2.00 per guest for multiple entrée service.

PORK & CHICKEN

Sliced Pork Loin Normandy

Roasted pork loin garnished with red onion confit and an apple brandy cream sauce

\$14.95 per guest

Sliced Herb Roasted Pork Loin with a Rosemary Garlic Au Jus

\$14.95 per guest

Chicken Scallopini

Pan-fried chicken breast topped with split grapes, pecans and herb butter served on tri-colored orzo pasta (no starch selection needed)

\$14.95 per guest

Chicken Parmesan

Boneless baked breast of chicken topped with our marinara sauce, parmesan and mozzarella cheese

\$13.95 per guest

Chicken Dijon

Mustard garlic marinated, grilled and topped with julienne vegetables and served with a mustard wine sauce

\$12.95 per guest

Chicken Milano

Egg-battered and pan-fried, topped with fresh pesto, prosciutto ham and mozzarella cheese, served on a roma tomato sauce

\$13.95 per guest

Grilled Breast of Chicken

With your choice of sauce: lemon caper, herbed butter or wild mushroom

\$12.95 per guest

BEEF

Grilled Tenderloin

5 oz. Grilled tenderloin with cabernet butter and demi-glace

\$18.95 per guest

K.C. Strip Steak

7 oz. Dry aged, grilled served with a demi-glace

\$16.95 per guest

Flat Iron Steak

Served with smoked tomato relish and topped with fried straw onions

\$13.95 per guest

Sliced Top Sirloin

Topped with mushroom sherry sauce and fried straw onions

\$12.95 per guest



LUNCH

— CONTINUED —

SEAFOOD

Baked Norwegian Salmon

With your choice of sauce: herbed butter, balsamic glaze or lobster cream sauce

\$13.95 per guest

Pan-Fried Trout with Pecan Shallot Butter

\$12.95 per guest

PASTA & VEGETARIAN

All vegetarian entrées are inclusive of starch and vegetable.

Vegetable Strudel

Julienne of fresh vegetables and basil herb butter baked in phyllo pastry on a light tomato sauce

\$11.95 per guest

Pasta Printaniere

Cavatelli noodles, diced breast of chicken and fresh garden vegetables tossed with a basil cream sauce

\$10.95 per guest

Wild Mushroom Risotto Cake

Pan-fried in panko bread crumbs served on a bed of braised seasonal greens garnished with pearl onions and french cut green beans

\$11.95 per guest

SANDWICH ENTRÉES

All sandwich entrées are served with your choice of kettle chips or creamy coleslaw, iced tea, iced water, and freshly brewed coffee and decaffeinated coffee

Please add an additional \$2.00 per guest for multiple entrée service. All side selections must be the same.

Open Faced Grilled Rib-Eye Sandwich

8 oz. Rib-eye served on a toasted kaiser roll, topped with fried straw onions and green peppercorn butter

\$14.95 per guest

Grilled Chicken BLT

Grilled, marinated chicken breast topped with melted monterey jack cheese and bacon, garnished with lettuce, tomato and onion on a kaiser roll

\$10.95 per guest

Smoked Turkey Club Croissant

Sliced smoked breast of turkey, crisp bacon, swiss cheese, tomato, lettuce and onion, piled high on a flaky croissant with mayonnaise on the side

\$9.95 per guest

California Veggie Wrap

Julienne zucchini, red bell peppers, asparagus tips, avocado, shredded lettuce and sliced tomato laced with a roasted red bell pepper mayonnaise, rolled in a flour tortilla

\$9.25 per guest



SALAD ENTRÉES

*Served with freshly baked rolls with butter, iced tea, iced water, freshly brewed coffee and decaffeinated coffee
Please add an additional \$2.00 per guest for multiple entrée service. All side selections must be the same.*

Southwestern Cobb Salad

*Mixed greens with grilled marinated chicken breast, avocado, tomato, bell pepper,
bacon and corn relish with balsamic vinaigrette*

\$9.95 per guest

Caesar Salad

Romaine lettuce and parmesan cheese tossed with anchovy dressing and crispy croutons

\$8.95 per guest

- ❖ Topped with Grilled Vegetables ... \$9.95 per guest
- ❖ Topped with Grilled Chicken ... \$10.95 per guest
- ❖ Topped with Grilled Salmon ... \$11.95 per guest
- ❖ Topped with Grilled Shrimp ... \$12.95 per guest

QUICHE ENTRÉES

*All quiche entrées are served with freshly baked rolls and butter
and fresh seasonal fruit.*

University Club Quiche Lorraine

Bacon and shredded cheese

\$9.95 per guest

Fresh Vegetable Quiche

Zucchini, mushrooms, onion, red bell peppers and shredded swiss cheese

\$9.75 per guest

UNIVERSITY CLUB GOURMET DINING BUFFET

*Enjoy Columbia's finest luncheon buffet with a selection of fresh, seasonal, gourmet salads,
soup, entrée and dessert specialties. Includes iced tea, iced water,
freshly brewed coffee and decaffeinated coffee*

Simply let your University Club Event Coordinator know that you would like to duplicate our
Private Dining Room Buffet Menu for your group and we will be delighted to confirm that for you.

\$14.95 per guest





LUNCH

— CONTINUED —

BOXED LUNCHES

Available for dining in or carry out.

All side selections must be the same regardless of guest count.

Box lunches do not include beverage.

- ❖ Smoked Turkey Club on Croissant — A Classic Sandwich
- ❖ Roast Beef (medium rare) and Cheddar on Focaccia with Horseradish Mayonnaise
- ❖ Chicken Salad on Multigrain Wheat served with Lettuce and Tomato on the side
 - ❖ Ham and Swiss on Rye served with Lettuce and Tomato on the side
- ❖ Fresh Sliced Veggies on Multigrain Wheat Bread including Sliced Cucumbers, Tomatoes, Peppers, Onions and Lettuce
- ❖ Smoked Turkey Wrap in a Flour Tortilla with Tomatoes, Shredded Lettuce and Basil Pesto Dressing

*All Box Lunches include
a Bag of Chips, Fresh Baked Cookies and Condiments.*

\$8.25 per guest





BREAKFAST BUFFETS

MINIMUM OF 20 GUESTS FOR ALL BUFFETS

BREAKFAST BUFFET I

Fluffy Scrambled Eggs, Bacon Strips and Sausage Links, Country Biscuits & Sausage Gravy,
Sliced Seasonal Fresh Fruit, Assorted Breakfast Pastries, Fresh Fruit Juices,
Freshly Brewed Coffee, Decaffeinated Coffee and Iced Water

\$11.95 per guest

*Add Mini Belgian Waffles with Warm Syrup & Butter or Country Style French Toast with Honey Butter,
Warm Syrup and Strawberries for just an additional \$2.00 per guest.*

BREAKFAST BUFFET II

Country Style French Toast with Whipped Butter, Warm Maple Syrup, Powdered Sugar and Fresh Seasonal Berries
Egg, Cheese and Mushroom Stuffed Crepes laced with a Champagne Chive Cream Sauce
Seasoned Home Fries, Bacon Strips and Sausage Links, Sliced Seasonal Fresh Fruit,
Assorted Breakfast Pastries, Fruit Juices, Assorted Hot Teas, Freshly Brewed Coffee,
Decaffeinated Coffee and Iced Water

\$14.95 per guest



CONTINENTAL & AFTERNOON BREAK SERVICES

*The University Club of MU is happy to replenish your packaged break services
for 30 minutes based upon your contracted guest count.*

COFFEE BREAK I

Assorted Freshly Baked Danish, Muffins and Croissants
Freshly Brewed Coffee and Decaffeinated Coffee

Assorted Hot Teas

Iced Water

Butter and Fruit Preserves

\$5.95 per guest

COFFEE BREAK II

Freshly Baked Multi-Grain Muffins

Fresh Seasonal Fruit Tray

Freshly Brewed Coffee and Decaffeinated Coffee

Assorted Fruit Juices

Assorted Hot Teas

Iced Water

Butter and Fruit Preserves

\$6.95 per guest



CONTINENTAL & AFTERNOON BREAK SERVICES

— CONTINUED —

COFFEE BREAK III

Assorted Large Freshly Baked Bagels with Plain & Fruited Cream Cheese

Assorted Fruit Juices

Freshly Brewed Coffee and Decaffeinated Coffee

Assorted Hot Teas

Iced Water

Butter and Fruit Preserves

\$6.95 per guest

AFTERNOON BREAK SERVICE I

Assorted Large Gourmet Cookies and Brownies

Assorted Soft Drinks and Iced Tea

Freshly Brewed Coffee and Decaffeinated Coffee

Iced Water

\$5.95 per guest

AFTERNOON BREAK SERVICE II

Classic Snack Mix

Potato Chips and French Onion Dip

Assorted Freshly Baked Cookies and Bar Cookies

Assorted Soft Drinks

Iced Tea

Iced Water

Freshly Brewed Coffee and Decaffeinated Coffee

\$6.95 per guest





A LA CARTE BEVERAGE

BEVERAGE BY THE GALLON

All gallon beverage selections are ordered in gallon increments, no half gallons please.

Iced Water ...	\$1.25
Lemonade ...	\$12.95
Freshly Brewed Iced Tea ...	\$16.95
Freshly Brewed Coffee ...	\$16.95
Freshly Brewed Decaffeinated Coffee ...	\$16.95
Hot Cinnamon Spiced Cider ...	\$16.95
Hot Cocoa ...	\$16.95
Orange Juice ...	\$16.95
Apple Juice ...	\$14.95
Grape Juice ...	\$14.95
Cranberry Juice ...	\$14.95
Tomato Juice ...	\$14.95
Truman Gold Punch ...	\$15.95
Cape Cod Punch (<i>cranberry juice based</i>) ...	\$15.95
Tropical Fruit Punch ...	\$15.95
Lemon Sherbet Punch ...	\$17.95

INDIVIDUAL BEVERAGE

Bottled Water ...	\$2.00
Bottled Fruit Juices ...	\$2.00
Soft Drinks (Pepsi Product) ...	\$2.00
Herbal Tea Packets with Hot Water ...	\$1.75

A LA CARTE BAKERY & BREAK SERVICE ITEMS

(minimum of 1 dozen each)

Assorted Freshly Baked Muffins with Butter & Fruit Preserves ...	\$18.95 per dozen
Assorted Freshly Baked Danish ...	\$18.95 per dozen
Large Assorted Freshly Baked Bagels with Plain & Fruited Cream Cheese ...	\$18.95 per dozen
Almond Danish Braid ...	\$18.95 per dozen
Sliced Assorted Sweet Breads ...	\$16.95 per dozen
Assorted Fresh Fruit and Granola Yogurt Parfaits ...	\$3.95 each
Freshly Baked Cookies ...	\$16.95 per dozen
Frosted Brownies ...	\$18.95 per dozen
Tiger Brownies with Caramel and Pecans ...	\$18.95 per dozen
Seven Layer Bars with Chocolate and Coconut ...	\$18.95 per dozen
Lemon Bars ...	\$18.95 per dozen
Pumpkin Spice Bars with Cream Cheese Frosting ...	\$18.95 per dozen
Chocolate Covered Peanut Butter Bars ...	\$18.95 per dozen
Rice Krispie Treats ...	\$15.95 per dozen

DRY SNACKS

Minimum of 10 guests per item

Classic Snack Mix ...	\$1.95 per guest
Mini Pretzels ...	\$1.25 per guest
Potato Chips ...	\$1.25 per guest
Spicy Snack Mix ...	\$1.95 per guest
Mixed Nuts (<i>ordered by the pound – minimum of 1 pound</i>) ...	\$16.95 per pound
Freshly Popped Popcorn ...	\$1.95 per box



BAR SERVICE

Host Bar		Cash Bar	
Domestic Bottled Beer	\$4.00	Domestic Bottled Beer	\$4.00
Imported or Premium Bottled Beer	\$5.00	Imported or Premium Bottled Beer	\$5.00
Rail Liquor	\$5.00	Rail Liquor	\$5.00
Call Liquor	\$6.00	Call Liquor	\$6.00
Premium Liquor	\$7.00	Premium Liquor	\$7.00
Varietal Wines	\$5.25	Varietal Wines	\$5.00
Soft Drinks	\$2.00	Soft Drinks	\$2.00
Bottled Water	\$2.00	Bottled Water	\$2.00

PACKAGE BAR SERVICES

Beer, Wine & Soda Package

Unlimited consumption of Domestic Bottled Beer, Varietal Wines to include Chardonnay, Merlot, White Zinfandel and Assorted Soft Drinks

First Hour: \$7.00 per guest

Each Additional Hour: \$4.00 per guest

Premium Brand Package

Unlimited consumption of Premium Brand Liquor, Imported and Domestic Bottled Beer, Varietal Wines to include Chardonnay, Merlot and White Zinfandel, Assorted Soft Drinks and Bottled Water

First Hour: \$10.00 per guest

Each Additional Hour: \$6.00 per guest

Call Brand Liquor Package

Unlimited consumption of Call Brand Liquor, Imported & Domestic Bottled Beer, Varietal Wines to include Chardonnay, Merlot and White Zinfandel, Assorted Soft Drinks and Bottled Water

First Hour: \$8.00 per guest

Each Additional Hour: \$5.00 per guest

Rail Brand Liquor Package

Unlimited consumption of Standard Rail Brand Liquors, Domestic Bottled Beer, Varietal Wines, Assorted Soft Drinks and Bottled Water

First Hour: \$7.00 per guest

Each Additional Hour: \$4.00 per guest

Soft Drinks, Juice and Bottled Water Package

Unlimited consumption of a variety of Soft Drinks, Juices and Bottled Water

First Hour: \$5.00 per guest

Each Additional Hour: \$3.00 per guest

Labor Charges

Bar Set-Up Fee: \$25.00 per bar

Bartender Fee: \$15.00 per bartender per hour



Please add customary service charge and sales tax to all liquor, beer & wine prices, except, cash bars.

A \$75.00 charge will be applied if liquor sales do not exceed \$200.00 per bar.

Alcohol Service Policy

The University Club of MU withholds the right to terminate in full, the service of alcohol to an individual or an event where that individual or the majority of attending guests, are observed to be intoxicated and thus a danger to themselves and/or others.

Call Brands

Bacardi Light Rum
Bombay Dry Gin
Sauza Tequila
Dewar's Scotch
Jack Daniel's Bourbon
Jim Beam Bourbon
Seagram's 7
Svedka Vodka

Premium Brands

Captain Morgan Rum
Tanqueray Gin
Cuervo Gold Tequila
Johnnie Walker Red Scotch
Maker's Mark Bourbon
Crown Royal
Absolut Vodka
Jack Daniel's Bourbon

Domestic Beer

Budweiser
Bud Light
Bud Select
Michelob Ultra
Miller Lite
O'Douls

Imported & Premium Beer

Beck's
New Castle
Boulevard Unfiltered Wheat
Samuel Adams

HOUSE WINE LIST

Salmon Creek ... \$21.00 per bottle

Chardonnay, White Zinfandel, Merlot, Cabernet Sauvignon

Santa Alicia ... \$23.00 per bottle

Chardonnay, Sauvignon Blanc, Merlot, Cabernet Sauvignon, Shiraz

Castle Rock ... \$26.00 per bottle

Sauvignon Blanc, Chardonnay, Merlot, Cabernet Sauvignon, Pinot Noir, Syrah





GUIDELINES

- **Once space arrangements have been confirmed, all food, beverage, set-up and AV requests are due from client to the University Club of MU, no later than two (2) full business weeks prior to the event date.**
- **All final guest counts and changes are due from client to the University Club of MU, no later than four (4) full business days prior to event date.**
- **All changes requested after the final due date will be assessed an administrative fee as applicable.**
- **Any event failing to submit a finalized menu selection to the University Club of MU five (5) business days or less in advance of their event date, will be provided a menu selection of Chef's choice for their event.**

1.1 Use of the University Club of MU

You must be a member of the University Club of MU or be sponsored in writing by a University Club of MU member in order to utilize the University Club of MU's facilities. The member or member sponsor assumes financial responsibility for the entire event.

1.2 Club Hours

The Donald W. Reynolds Alumni and Visitor Center is available for scheduled events seven days a week. The University Club of MU is closed on some official University holidays. The University Club of MU requires a minimum food/beverage and/or room rental fee of \$2500.00 for all Sunday events. Tax and service charge are not included in this minimum.

1.3 Severe Weather Conditions

The University Club of MU reserves the right to adjust scheduled event start times or cancel events due to severe weather conditions. The safety of our guests and employees is our top priority.

1.4 Booking An Event

It is best to schedule your event with as much notice as possible as dates fill very quickly. Please call 573-882-2586 to contact one of our Event Coordinators or to schedule an appointment to discuss your event and view the facilities.

1.5 Contracts

Once a specific date and time for your event have been confirmed, an event contract will be emailed, faxed or mailed via postal service to you for your signature. This event contract sheet must be signed and returned to the University Club of MU Sales Office immediately and will serve as your room guarantee. A final contract will be sent once menus, prices, rooms, etc. have been finalized. An authorized signer for the account must sign and return the contract to the University Club of MU Sales Office prior to the event date. If our sales team does not receive the signed contract within the specified time, the University Club of MU reserves the right to consider the room available and book that space for another event.

1.6 Invitations

"Open Invitation" functions are not permitted at the University Club of MU. All invitations and public announcements must be approved by the University Club of MU. A copy of the invitation or advertisement is to be submitted to the Sales Office for approval as soon as possible and before any publication or mailing of invitation. Non-compliance with the proper invitation format may result in the cancellation of the event.

1.7 Menus

Our menus include a wide selection of our more popular items. Our sales team is delighted to assist you in the development of a signature menu for your event as well. In order to ensure that your event is coordinated with others that day, it is necessary to have your menu two weeks in advance. Any event booked with less than two full weeks notice prior to the event date must select a menu immediately. All menu prices are subject to change without advance notice.

1.8 Food Service

All food consumed in the University Club of MU will be provided by the University Club of MU. With the exception of wedding cakes and specialty items, members or guests will not be permitted to bring in or remove from The University Club of MU, any food or beverage. Entrée prices are based on one entrée per event. Additional entrée choices will be assessed a \$2.00 per guest surcharge.

1.9 Guarantees

An estimate of the number of guests will be needed to book your event. A guaranteed number is required from the client, no less than four (4) full business days prior to your event date. All weddings must confirm the guaranteed final guest count no later than five (5) full business days prior to the event date. If not provided as indicated, the most recent attendance number discussed will be used as a minimum guest count for billing purposes.

A guarantee may be raised within 72 hours of the event, but it may not be lowered more than 25% from the original contracted numbers. Any excessive and/or significant changes to your event agreement will be subject to additional fees. We will do our very best to provide the same meal for any additional guests, however, it may not be possible.

In the event that servers are required to stay beyond the contracted event end time, a fee of \$15.00 per hour per server will be added to your final invoice.



2.1 Room Changes

The University Club of MU reserves the right to reassign function space based on actual space requirements.

2.2 Audio-Visual Equipment

The University Club of MU can provide a variety of audio-visual needs. Please call our office to discuss your requirements with our sales team. The University Club of MU does not provide service for the execution of presentations or programs. If you would like a technical assistant to monitor and run any program or presentation, please contact the Academic Support Center.

2.3 Billing

At the time of booking your event, you will need to inform the Sales Office of your University Club of MU member account number/ the member is responsible for paying the bill for the event. If the member is the sponsor of a group or organization, the member must pay the bill and be reimbursed by the group or organization. Billing will be done on a monthly cycle. Departmental accounts may be established by contacting the membership desk at 573-882-2586.

2.4 Deposits

Normally, no deposit will be required at the time of booking. A signed room confirmation holds the event contact responsible for the room fee which acts as a non-refundable deposit if the room is cancelled.

Weddings

A \$1000.00 non-refundable deposit is due upon signing a wedding contract. One hundred percent (100%) of the estimated food and beverage revenue is due one week prior to the wedding. Any additional charges accrued during the reception will be billed to the member account or credit card.

2.5 Service Charge and State Sales Tax

A 22% service charge will be added to all standard food and beverage purchases. Events requiring specialized service and/or set-up, will have additional service charge fees applied. Missouri sales tax will be applied to the total bill unless a letter verifying tax exempt status is provided to our Sales Office prior to billing. Please note: the event is only tax exempt if the member sponsoring the event is tax exempt.

2.6 Fireplace

Please confirm with your Event Coordinator if you would like to have the candle display lit for your event. There is no fee for this request.

2.7 Room Temperature

The temperature in the Reynolds Alumni Center is electronically controlled and quite comfortable. If your room requires temperature adjustment, please make your event attendant aware of this and it will be adjusted accordingly.

2.8 Wedding Cakes and Sheet Cakes

Members or member sponsored guests may secure their own wedding cakes and sheet cakes through the vendor of their choice. All wedding cakes and sheet cakes will be assessed a cake service fee of \$2.00 per guest which will include the plates, forks, napkins, and slicing of the cake.

2.9 China, Silverware, Glassware and Linens

There is no charge for standard tableware when all food and service is provided by the University Club of MU.

Standard length white and ivory linens are available. All food, beverage and bar stations are clothed and skirted at no additional charge. Specialty tables such as registration tables, nametag tables, display tables, head tables, cake tables, etc. will be charged a linen fee which includes tablecloth and skirting.

Floor-length and specialty linens may be ordered through our Sales Office.

3.1 Decorations, Signs and Posters

Any decorations, signs or posters used should be free standing. There will be absolutely no taping, nailing or wiring to walls, floors or railings. The client is responsible for the removal of all decorations and materials immediately following the completion of the event. If client fails to remove all decorations and materials immediately upon the completion of the event, items will be disposed of at the University Club of MU's discretion. A cleaning fee will be added to the client's final invoice. The host of the event will be financially responsible for any damages to the facility resulting from the misuse of decorations or materials. The use of glitter and confetti are strictly prohibited.

3.2 Entertainment/Photography

Musical groups, disc jockeys and photographers are permitted and must be arranged by you. Musical groups must provide their own sound and light systems. All vendors must conform and comply with The University Club of MU's regulations or they may be removed from the facilities without notice to you.

3.3 Announcement Signs

The University Club of MU will post a sign in the north lobby area announcing the name and room number of your event. Any other directory materials must be provided by you and approved by the Sales Office.



3.4 Parking

There are over 2,000 parking spaces within one block of the Reynolds Alumni and Visitor Center. Monday through Friday, 7:00 a.m. – 5:00 p.m., visitors must pay for metered parking or must use visitor parking permits or designated areas. Parking is free after 5:00 p.m. on weekdays. Parking is free all day on weekends.

To avoid confusion and frustration when visiting the University Club of MU on weekdays, during normal business hours, we suggest the following:

University Departments

You may purchase parking hang-tags for your guests. Visitor parking permits (hang-tags) are available for purchase from the Turner Avenue Garage and must be ordered in advance. Parking instructions are printed on the back side of the tags. The permits are good for the date issued only, and are non-refundable. For parking permits, please contact the Turner Avenue Garage at 573-882-4568.

Non-University Departments

You may purchase parking hang-tags for your guests. Visitor parking permits (hang-tags) are available for purchase from the Turner Avenue Garage and must be ordered in advance. Parking instructions are printed on the back side of the tags. The permits are good for the date issued only, and are non-refundable. For parking permits, please contact the Turner Avenue Garage at 573-882-4568.

If you prefer, The University Club of MU Sales Office is happy to secure parking hang-tags for your convenience. Please confirm the number of hang-tags required for your group no later than two (2) full business weeks prior to your event date and it will be our pleasure to secure the permits and mail them to your attention for dispersement to your guests. The fee for the parking permits will be added to your event contract.

3.5 Handicap Accessibility

The entire University Club of MU complies with current ADA standards.

3.6 Smoke-Free Policy

The Donald W. Reynolds Alumni and Visitor Center is a smoke-free environment.

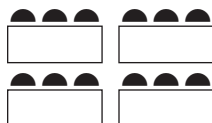
3.7 The University Club of MU does not provide storage for any event supplies, either before or after an event. All event supplies must be removed at the end of the contracted time. Any belongings or supplies left on premise are the responsibility of the client. Any missing or damaged items are the responsibility of the client.

ROOM LAYOUTS AND TABLE DIAGRAMS



THEATRE-STYLE SEATING

For lecture or presentation sessions



CLASSROOM SETUPS

For lecture and note taking sessions



CONFERENCE SETUPS

U-Shaped - Hollow Square Boardroom

ROOM DIMENSIONS AND CAPACITIES

Room	Dimensions	Rounds	Theatre	Conference	Classroom
Joe Kirkwood	15' x 21'	N/A	N/A	14	N/A
Donrey	26' x 32'	40	N/A	24	N/A
T.O Wright	22' x 28'	40	50	24	25
Columns Ballroom	46' x 108'	340	400	N/A	200
Room A/B	34' x 46'	80	100	40	50
Room C	40' x 46'	120	150	50	70
Room D/E	34' x 46'	80	100	40	50
Columns Sections A, B, D or E	34' x 24'	40	50	24	20
Great Room	37' x 76'	120	Standing room for 150 - 250		

The Columns Ballroom can be divided into 5 separate rooms to better serve your needs. Room capacities do not take into account any audio-visual or other equipment needs.



DRIVING DIRECTIONS

DONALD W. REYNOLDS ALUMNI AND VISITOR CENTER

From the North:

Hwy 63N, south to I-70, west (right) on I-70 to Providence Road, south (left) on Providence to Rollins Street, east (left) on Rollins to Maryland Avenue, north (left) on Maryland to Conley Avenue, west (left) on Conley to the Turner Avenue Garage entrance.

From the South:

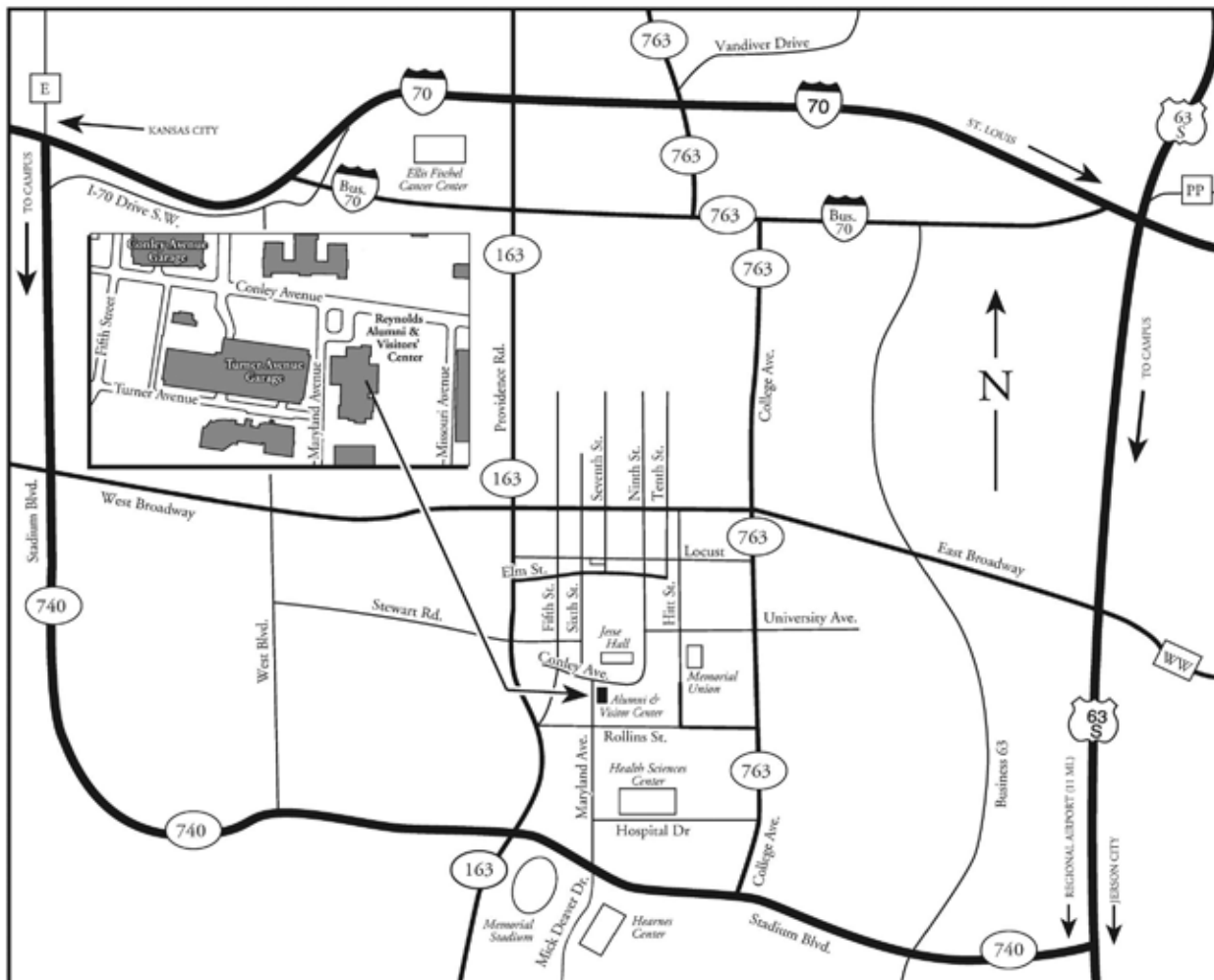
Hwy 63S north to Stadium Boulevard, west (left) on Stadium to College Avenue (763), north (right) on College to Rollins Street, west (left) on Rollins to Maryland Avenue, north (right) on Maryland to Conley Avenue, west (left) on Conley to the Turner Avenue Garage entrance.

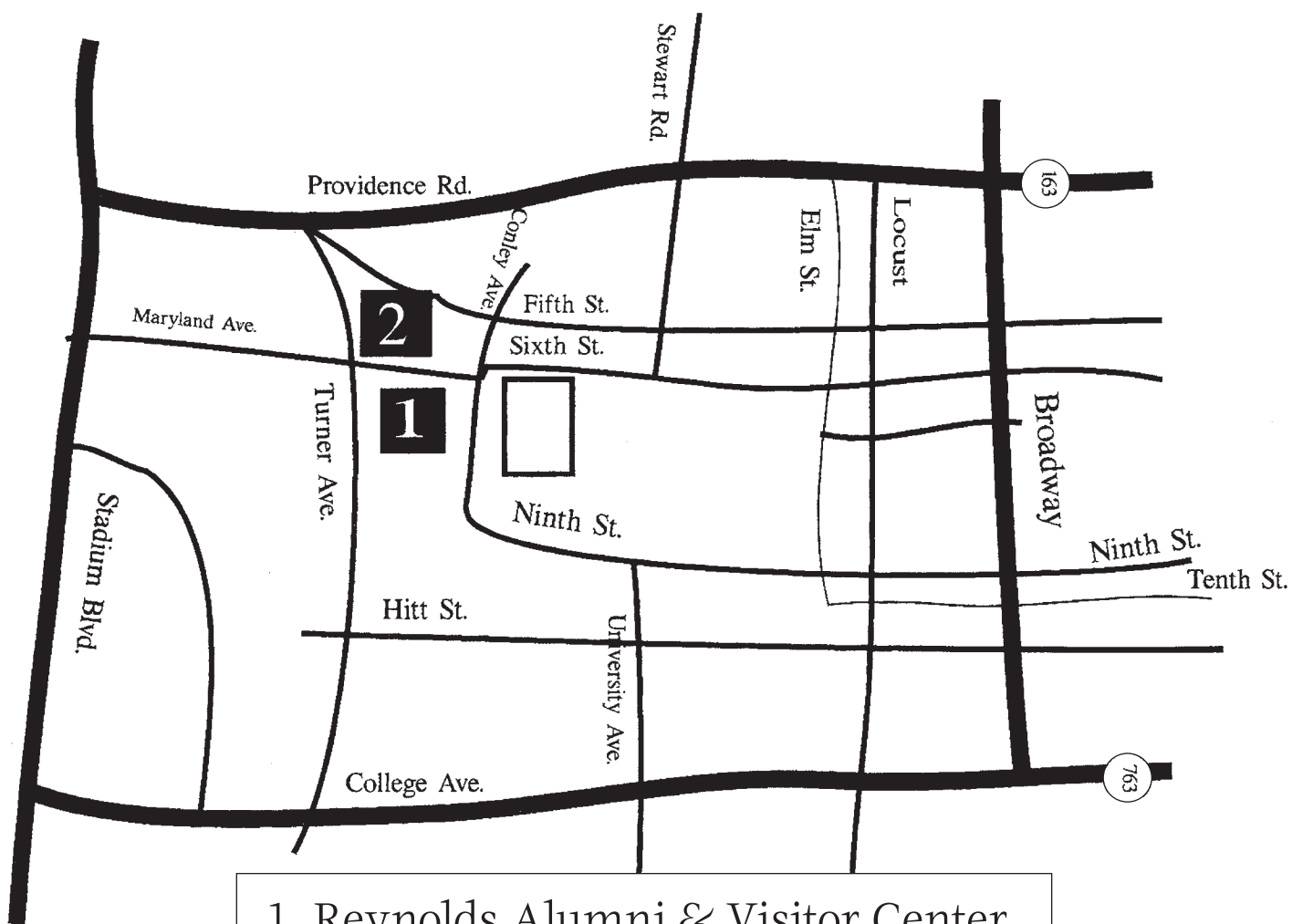
From the East:

I-70 west to Hwy 63S, south (left) on 63S to Stadium Boulevard, west (right) on Stadium to College Avenue (763), north (right) on College (763) to Rollins Street, west (left) on Rollins to Maryland Avenue, north (right) on Maryland to Conley Avenue, west (left) on Conley to the Turner Avenue Garage entrance.

From the West:

I-70 east to Stadium Boulevard, south (right) on Stadium Blvd. to Providence Road, north (left) on Providence to Rollins Street, east (right) on Rollins to Maryland Avenue, north (left) on Maryland to Conley Avenue, west (left) on Conley to Turner Avenue Garage entrance.





1 Reynolds Alumni & Visitor Center
2 Turner Avenue Parking Garage