

UNION LEAGUE CLUB OF CHICAGO

RECEPTION PACKAGES

DELUXE PASSED HORS D'OEUVRE

Minimum of 25 Guests, Five Pieces per Guest

Smoked Salmon Crepe Roulade
Braised Short Rib and Horseradish Spoon ^{GF}
Garlic Lemon Chicken Skewer with Cucumber Yogurt Dip ^{GF}
Prosciutto, Melon and Mint Skewer ^{GF,DF}
Whipped Feta, Corn and Tomato Tartlet

\$28 Member | \$34 Non-Member

SIGNATURE PASSED HORS D'OEUVRE

Minimum 25 Guests, Six Pieces per Guest

Dijon Crab Cake with Cajun Remoulade
Whipped Goat Cheese Crostini, Strawberry Jam, Mint, Pistachio ^N
Seared Ahi Tuna, Citrus, Wasabi Aioli ^{GF,DF}
New York Strip Steak, Gorgonzola, Cherry ^{GF}
Chicken Ropa Vieja Empanada with Mojo Dip
Ancient Grain and Italian Sausage Arancini

\$33 Member | \$39 Non-Member

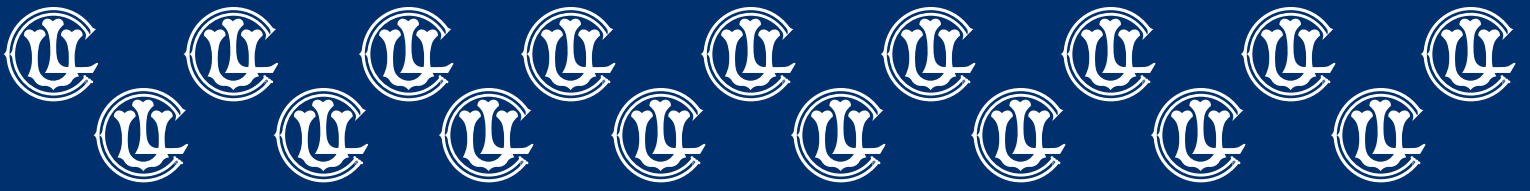
HORS D'OEUVRE

Passed or Stationed, Minimum of 25 per Items

VEGETARIAN OPTIONS

Member \$4 | Non Member \$5

Caprese Pops, Basil, Balsamic Dip ^{GF}
Roasted Beet and Goat Cheese Tartlet
Burrata Crostini, Strawberry, Balsamic, Mint
Boursin Stuffed Potato Croquette
Wild Mushroom Crostini, Gorgonzola Cream, Aged Balsamic
Asparagus Asiago Phyllo Rolls
Black Bean and Vegetable Empanada with Mojo Dip
Goat Cheese and Sun Dried Tomato Purse with Pesto ^N



MEAT OPTIONS

Member \$5 | Non Member \$6

- Pecan and Maple Candied Bacon ^{GF,N}
- New York Strip Steak, Gorgonzola, Cherry ^{GF}
- Mini Beef Wellingtons with Sherry Jus
- Prosciutto Wrapped Apples with Mascarpone ^{GF}
- Chef Michael's Meatball Marinara
- Smokehouse Chicken Skewer with Texas BBQ Sauce ^{GF,DF}
- Smoked Beef Short Rib Tacos ^{GF}
- Brazilian Steak Skewer with Roasted Garlic Aioli ^{GF,DF}
- Chorizo Devilled Egg ^{GF}
- Rosemary Lamb Chops with Sherry Jus ^{GF,DF} (*\$2 Additional*)

SEAFOOD OPTIONS

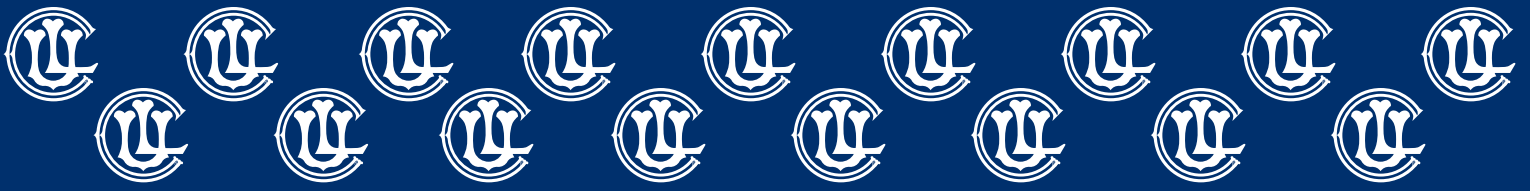
Member \$6 | Non Member \$7

- Tuna Poke Spoon ^{DF}
- Smoked Salmon Crepe Roulade
- Coconut Lobster Skewer with Mango Dip ^{DF}
- Chilled Shrimp Cocktail Shooter ^{GF,DF}
- Dijon Crab Cake with Cajun Remoulade
- Maple Glazed Bacon Wrapped Scallop ^{GF}
- Shrimp Scampi Spoon ^{GF}
- Potato Wrapped Shrimp with Chipotle Dip

SLIDER OPTIONS

Member \$6 | Non Member \$7

- BBQ Pulled Pork with Creamy Coleslaw
- Buffalo Chicken and Blue Cheese
- Gourmet Burger, Bacon Jam, Gruyere
- Beef Short Rib, Horseradish Cream, Arugula
- Fried Chicken, Maple, Cheddar
- Seared Salmon, Lemon Caper Aioli
- Veggie Burger, Roaster Pepper Aioli
- Jumbo Lump Crabcake, Cajun Remoulade (*\$2 Additional*)



STATIONS

Minimum of 20 Guests

WISCONSIN ARTISAN CHEESE

Fresh and Dried Fruit, Roasted Nuts, Assorted Crackers and Bread
\$14 Member | \$16 Non-Member

VEGETABLE CRUDITE AND GRILLED VEGETABLES

Buttermilk Ranch Dip ^{GF}
Roasted Garlic Hummus ^{GF,DF}
Honey Chipotle Dip ^{GF}
Charred Eggplant and Lemon Dip ^{GF,DF}
\$9 Member | \$11 Non-Member

ANTIPASTO

Sliced Mortadella, Capicola, Genoa Salame, and Prosciutto
Provolone, Fresh Mozzarella and Gorgonzola Cheese
Herb Marinated Olives, Artichoke Tomato Salad, Roasted Peppers
Grilled Zucchini with Lemon and Mint, Artisinal Breads
\$16 Member | \$18 Non-Member

GOURMET PIZZA

Roasted Mushroom, Caramelized Onion and Gruyere
Calabrese Salami and Mozzarella
Amish Chicken, Roasted Tomato, Pesto and Arugula ^N
\$20 Member | \$22 Non-Member

SEAFOOD BAR

(6 Pieces Per Guest)

Jumbo Shrimp Cocktail with Accompaniments
Alaskan King Crab Leg Bites with Louie Sauce
Chilled Oysters with Shallot Mignonette, Mango Ceviche Martini
Maine Lobster Salad Ramekins, Ahi Tuna Crudo with Oranges and Balsamic
\$42 Member | \$48 Non-Member

GOURMET DIPS

Spinach, Artichoke and Boursin Cheese Dip
Warm Goat Cheese and Marinara Dip, Buffalo Chicken Dip
Served with Crostini, Crispy Pita and Fresh Vegetables
\$13 Member | \$15 Non-Member

TASTE OF ITALY

Minimum of 22 Guests

Orechiette with Italian Sausage, Roasted Peppers, Tomatoes and Peas
Rigatoni with Mascarpone Laced Vodka Sauce
Chef Michael's Meatballs Marinara
Served with Garlic Bread, Tomato Focaccia and Parmesan Cheese
Chef's fee of \$100 will Apply for Action Station

*All applicable service charges, administrative fees and taxes will be added to food and beverage pricing.
All prices are subject to change.*



\$25 Member | \$29 Non-Member

SUSHI STATION

Based on 4 Pieces Per Person

California, Philadelphia and Spicy Tuna Maki Rolls
Shrimp and Salmon Nigiri
Pickled Ginger, Wasabi and Soy Sauce
Optional Sushi Chef \$450 Additional

\$32 Member | \$36 Non-Member

SLIDER AND FRY BAR

Gourmet Burger Sliders with Bacon Jam and Gruyere
Truffled French Fries, Rootbeer Floats

\$24 Member | \$27 Non-Member

STREET TACOS

Guinness Braised Lamb Birria, Chicken and Poblano Tinga
Tamales, Elotes Corn, Salsas, Chihuahua Cheese,
Onions and Cilantro, Guacamole, Chips and Limes

\$25 Member | \$28 Non-Member

BACKYARD BBQ

Smoked St. Louis Ribs, Alabama White Smoked Chicken
Beef Tri Tip, Creamy Coleslaw
Texas, Carolina and Alabama White BBQ Sauce,
Pickles, Buttermilk Biscuits with Honey Butter

\$30 Member | \$34 Non-Member



TASTE OF CHICAGO

Minimum 50 Guests

Select Four Stations

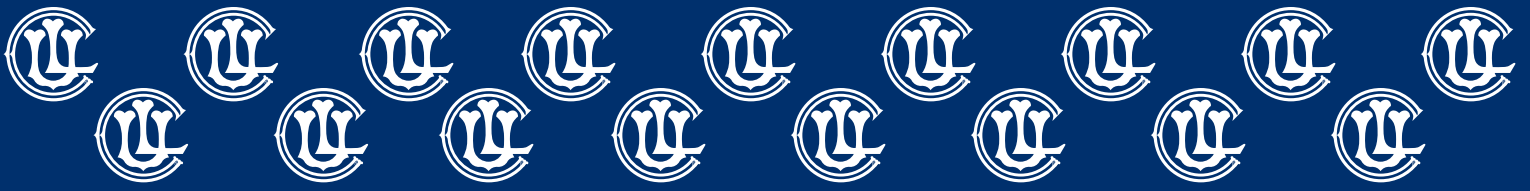
CHICAGO STYLE HOTDOGS

LOU MALNATI'S SAUSAGE DEEP DISH PIZZA

LOU MALNATI'S VEGETABLE DEEP DISH PIZZA

ITALIAN BEEF WITH HOT GIARDINIERA AND SWEET PEPPERS

ELI'S CHEESECAKE *\$30 Member | \$34 Non-Member*



UNION LEAGUE CLUB CARVING STATIONS

Carver Required \$75 Per Hour

ROASTED PRIME RIB OF BEEF

Serves Twenty-Five Guests

Au Jus and Horseradish Cream

\$525 Member | \$575 Non-Member

HERB ROASTED BEEF TENDERLOIN

Serves Twenty Guests

Au Jus and Black Truffle Aioli

\$450 Member | \$500 Non-Member

SMOKED BONE IN PRIME RIB

Serves Twenty-Five Guests

Texas BBQ Sauce and Horseradish Cream

\$350 Member | \$400 Non-Member

SMOKED DOUBLE BREAST OF TURKEY

Serves Thirty-Five Guests

Dijon Aioli and Alabama White Sauce

\$200 Member | \$250 Non-Member

HOT SMOKED WHOLE SALMON

Serves Twenty Guests

Dijon Aioli and Remoulade

\$350 Member | \$400 Non-Member

SLOW ROASTED GARLIC PORK SHOULDER

Serves Twenty Guests

Citrus Mojo Sauce and Apple Sauce

\$350 Member | \$400 Non-Member

SUCKLING PIG

Serves Thirty-Five Guests

Texas BBQ Sauce and Alabama White Sauce

\$350 Member | \$400 Non-Member

OPTIONAL CARVING STATION ACCOMPANIMENTS

STARCH OPTIONS

Choice of One Starch

Rosemary Roasted Fingerling Potatoes

Boursin Au Gratin Potatoes

Sour Cream Whipped Potatoes

\$5 Member | \$6 Non-Member



VEGETABLE OPTIONS

Choice of One Vegetable

Roasted Vegetable Medley

Grilled Asparagus

Garlic Broccolini

\$5 Member | \$6 Non-Member

UNION LEAGUE CLUB DESSERT STATIONS

Minimum of Twenty Guests

SWEET TABLE

Five Pieces Per Person

Eclairs, Seasonal Fruit Tart, Raspberry Mousse Cup

Chocolate Mousse Cake, Turtle Cheesecake

Classic Cheesecake, Cannoli

\$18 Member | \$22 Non-Member

GELATO STATION

(Manned by a Waiter)*

Vanilla, Chocolate, Strawberry and Caramel Gelato

Whipped Cream, Cookie Crumbles, Cherries,

Hot Fudge, Caramel Sauce, Berry Sauce, Pecans

Sugar Cones and Cups

\$13 Member | \$15 Non-Member