

UNION LEAGUE CLUB OF CHICAGO

PLATED DINNER

*All Plated Dinners Include:
Freshly Baked Rolls with Butter
Choice of Soup or Salad, Entrée and Dessert
Freshly Brewed Regular and Decaffeinated Coffee, Selection of Hot Teas, Additional Soup \$6*

SOUP OR SALAD

Chilled Tomato Gazpacho ^{GF}
Sour Cream, Sweet Corn and Cucumber Relish

Sweet Onion Consomme ^{GF}
Caramelized Onions, Gruyere Custard

Tomato Bisque ^N
Basil Pesto, Roasted Tomato

Butternut Squash Bisque ^{GF}
Roasted Wild Mushrooms, Manchego Cheese

Lobster Bisque en Croute
Sherry Laced Bisque, Lobster, Pastry Crust
Additional \$3 per Guest

Brisket and Barley Soup ^{DF}
Smoked Beef Brisket, Veal Broth, Vegetables

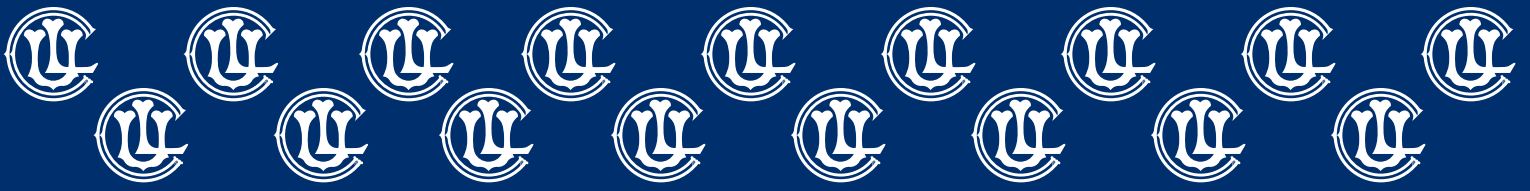
Gem Lettuce ^{GF,N}
Fresh Strawberries, Goat Cheese, Pistachio *with White Balsamic*

Roasted Beets ^{GF,N}
Gorgonzola Dolce, Candied Walnuts, Frisee *with Apple Vinaigrette*

Classic Caesar
Romaine Hearts, House Made Croutons, Shaved Parmesan *with Creamy Garlic Dressing*

Brussels Sprouts ^{DF, DF, V}
Brussels and Kale, Shaved Fennel, Sunflower Seeds, Dried Cherries *with Tarragon Vinaigrette*

Burrata ^N
Oil Cured Tomatoes, Basil Pesto, Baby Greens, Crispy Grains *with Aged Balsamic*



ENTRÉE SELECTIONS

Roasted Breast of Amish Chicken ^{GF}
Yukon Potato Puree, Broccolini, Wild Mushroom Jus
\$65 Member | \$74 Non-Member

Stuffed Breast of Chicken
Spinach and Goat Cheese Stuffed, Polenta Cake, Baby Carrots, Truffle Cream
\$67 Member | \$75 Non-Member

Roasted Half Poussin ^{GF}
Boursin Potato Gratin, Haricot Vert, Caper Jus
\$70 Member | \$78 Non-Member

Grilled Salmon Fillet ^{GF}
Shitake Mushroom Risotto, Charred Asparagus, Lemon Herb Sauce
\$72 Member | \$80 Non-Member

Seared Black Cod
Sweet Pea Farrotto, Lobster Brodo
\$77 Member | \$85 Non-Member

Chilean Sea Bass ^{GF}
Tarragon Crust, Whipped Potatoes, Haricot Vert, Dijon Cream Sauce
\$80 Member | \$88 Non-Member

Pistachio Crusted Snapper ^{GF}
Red Skin Mashed Potatoes, Asparagus, Red Pepper Coulis
\$75 Member | \$82 Non-Member

Cabernet Braised Short Rib ^{GF}
Horseradish Mashed Potatoes, Roasted Brussels Sprouts, Cabernet Jus
\$76 Member | \$83 Non-Member

Grilled Black Angus Filet Mignon of Beef (8 ounce) ^{GF, DF}
Oven Roasted Fingerling Potatoes, Grilled Asparagus, Red Wine Demi Glace
\$82 Member | \$90 Non-Member

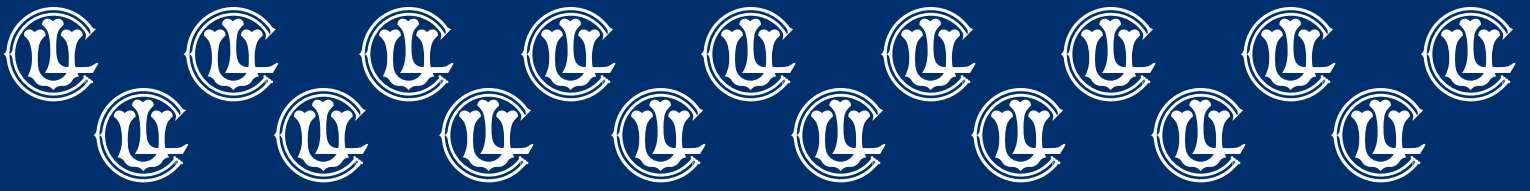
VEGETARIAN ENTRÉES

Ricotta Cheese Gnocchi ^N
Arugula, Oil Cured Tomatoes, Pesto Cream
\$62 Member | \$70 Non-Member

Eggplant Roulade ^{GF}
Spinach and Ricotta Stuffed, Broccolini, Lentils, Roasted Garlic Tomato Sauce
\$62 Member | \$70 Non-Member

Falafel Bowl ^{GF, DF, V}
Ancient Grains, Marinated Cabbage, Roasted Peppers and Broccoli, Tahini Drizzle
\$62 Member | \$70 Non-Member

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



Quinoa Cakes ^{GF,DF,V}
Carrot Puree, Cherry Tomatoes, Cucumbers, Roasted Garbanzo Beans, Aged Balsamic
\$62 Member | \$70 Non-Member

DUET ENTRÉE

Lobster and Rib Eye ^{GF}
6oz Broiled Lobster Tail, 8oz Prime Boneless Rib Eye,
Seasonal Accompaniments, Thyme Butter Sauce
\$86 Member | \$92 Non-Member

Braised Short Rib and Shrimp ^{GF}
Cabernet Braised Short Rib, Roasted Garlic Shrimp,
Seasonal Accompaniments, Red Wine Jus and Bearnaise
\$76 Member | \$84 Non Member

Filet Mignon and Crab Cake
6oz Filet Mignon, Jumbo Lump Crab Cake, Seasonal Accompaniments,
Black Truffle Sauce, Garlic Lemon Aioli
\$86 Member | \$92 Non Member

DESSERTS

Salted Caramel Mousse Cake
Chocolate Chiffon Cake, Caramel Mousse,
Dark Chocolate Ganache, Caramel Buttercream

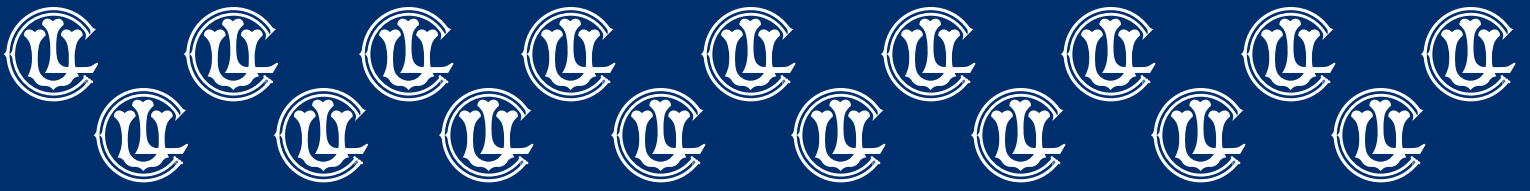
Opera Torte ^N
Almond Jaconde Cake, Espresso Buttercream,
Chocolate Ganache, Chocolate Sauce

Flourless Chocolate Bomb ^{GF}
Chocolate Flourless Cake, Raspberry Mousse,
Chocolate Frosting, Raspberry Coulis

Classic Cheesecake
Shortbread Crust, Fresh Berries, Honey Drizzle

Lemon Curd Tart
Sweet Cream, Fresh Raspberries, Raspberry Coulis

Apple Crumb Tart
Cinnamon Roasted Apples, Brown Sugar Crumble,
Sweet Whipped Mascarpone, Caramel Sauce



Tiramisu
Coffee Laced Lady Fingers, Coffee Liquor,
Mascarpone Mousse, Cocoa Dusting

Sweet Trio ^N
Turtle Cheesecake, Eclair, Strawberry Tart

Additional Dinner Enhancements:

Jumbo Lump Crab Cake
Green Goddess, Watercress, Charred Lemon
\$16 Member | \$19 Non-Member

Jumbo Shrimp Cocktail ^{GF, DF}
2- 8/12 Poached Shrimp, Classic Cocktail Sauce, Lemon
\$14 Member | \$17 Non-Member

Truffled Risotto ^{GF, N}
Parmesan Risotto, Crispy Mushrooms, Hazelnuts
\$15 Member | \$17 Non-Member

Intermezzo Selections ^{GF, DF, V}
Lemon, Wild Berry, Blood Orange
\$4 Member | \$6 Non-Member

Seasonal Spring and Summer

Four Cheese Tortelloni ^N
Sweet Corn Puree, Oil Cured Tomatoes, Pesto Drizzle
\$11 Member | \$13 Non-Member

Seasonal Fall and Winter

Butternut Squash Ravioli
Duck Confit, Shitake Mushrooms, Brussels, Butter Sauce
\$12 Member | \$14 Non-Member



ULC DINNER BUFFET

Minimum of 25 Guests

Roasted Tomato-Basil Soup

Market Salad ^{GF}

Mixed Greens, Dried Cranberries, Feta Cheese,
Crispy Garbanzos, Cucumbers, White Balsamic Vinaigrette and Ranch Dressing

Beet and Carrot Salad ^{GF}

Roasted Beets and Baby Carrots, Honey Glazed,
Pistachios, Goat Cheese, Mint

Roasted Asparagus Platter ^{GF, DF}

Marinated Tomatoes, Artichokes, Balsamic Glaze

Chicken Picatta

Egg Battered Chicken Breast, Yukon Mashed Potatoes,
Lemon Caper and Artichoke Sauce

Oven Roasted Atlantic Salmon

Dijon Encrusted Salmon, Jasmine Rice,
Tarragon Cream Sauce

Cabernet Braised Short Rib

Horseradish Mashed Potatoes, Wild Mushrooms, Cabernet Jus

Roasted Vegetable Medley

Assorted Dinner Rolls with Butter

Chef's Selection of Mini Pastries

Freshly Brewed Coffee and Selection of Hot Teas

\$79 Member | \$89 Non-Member