

**University Club of Phoenix**  
**Hors D'oeuvres Menu**

**Cold Hors D'oeuvres Menu**

All hors d'oeuvres are per person prices

<p align="center"><b>Imported Cheeses</b> Served with assorted crackers and baguettes 6.25</p>	<p align="center"><b>Passed Assorted Cold Canapés</b> 6.25 <i>Selection of Four</i> Cucumber with Chicken Salad, Salami Cornets with Boursin Cheese, Vegetable Crudités, Asparagus Wrapped in Prosciutto, Chef's Choice</p>	<p align="center"><b>Cucumber with Chicken Salad</b> 4.00</p>
<p align="center"><b>Imported &amp; Domestic Cheeses</b> Served with assorted crackers and baguettes 6.00</p>	<p align="center"><b>Domestic Cheese</b> Served with assorted crackers and baguettes 5.25</p>	<p align="center"><b>Vegetarian Antipasto</b> Grilled vegetables, Italian cheeses, olives and roasted red peppers 5.75</p>
<p align="center"><b>Garden Fresh Vegetable Crudités</b> Served with ranch dips 3.75</p>	<p align="center"><b>Fresh Seasonal Fruit Display</b> 5.50</p>	<p align="center"><b>Chilled Cocktail Shrimp</b> Served with cocktail sauce 9.00</p>
<p align="center"><b>Assorted Finger Sandwiches</b> Garnished with fresh strawberries and grapes 5.25</p>	<p align="center"><b>Tortilla Pin Wheels</b> Chef's choice of vegetarian, salmon, ham or turkey 4.50</p>	<p align="center"><b>Asparagus Wrapped in Prosciutto</b> Accompanied with olive oil &amp; balsamic vinegar 5.25</p>
<p align="center"><b>Salami Coronets with Boursin Cream Cheese</b> 4.25</p>	<p align="center"><b>Mexican Layered Dip</b> (Minimum 20) Served with crackers and chips 4.25</p>	<p align="center"><b>Chips and Salsa</b> 3.50</p>
<p align="center"><b>Chips and Guacamole</b> 5.00</p>		

Prices do not include 22% taxable service charge and 8.6% sales tax  
Prices are subject to change. Guaranteed prices will not be given more than 60 days prior to function date.  
No food is permitted to be taken off premises.

## Hot Hors D'oeuvres Menu

All hors d'oeuvres are per person prices

<b>Baked Brie (Minimum 20)</b> Whole Wheel of brie displayed with fresh seasonal berries and baguettes 4.75	<b>Chicken Strips</b> Served with ranch dip 5.75	<b>Bruschetta</b> Sliced lightly toasted and topped with freshly chopped Italian marinated tomatoes 4.25
<b>Taquitos</b> Corn tortillas wrapped around chicken 4.50	<b>Mini Beef Wellington</b> In puff pastry 6.25	<b>Vegetarian Spring Egg Rolls</b> Served with sweet n' sour and hot mustard 4.75
<b>Swedish or Italian Meatballs</b> 5.00	<b>Mushroom Strudel</b> Assorted variety of mushrooms wrapped in phyllo dough and baked 5.75	<b>Margarita Shrimp</b> Grilled marinated in achiote 9.95
<b>Spanakopita</b> Phyllo-dough stuffed with spinach, onions and feta cheese 5.25	<b>Chicken or Beef Satés</b> 4.50	<b>Potstickers</b> Served with sesame ginger sauce 5.25
<b>Date Nut Rumaki</b> Date stuffed with cashew and wrapped in bacon 5.25	<b>Mini Crab Cakes</b> The Chef's special recipe 6.95	<b>Mini Cheese Quesadillas</b> 4.50
<b>Mushroom Caps</b> Stuffed with sausage 4.50		

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## **Hors D'oeuvres Stations Menu**

All hors d'oeuvres are per person prices  
\* \$50.00 for each Chef attended station

## **A LA CARTE STATIONS**

### **Carving Stations**

Served with miniature rolls and condiments  
(Minimum 50 people)

#### **Top Sirloin of Beef**

7.50

#### **Roast Tenderloin of Beef**

Market price

#### **Fresh Roasted Turkey Breast**

6.75

#### **Whole Baked Ham**

7.50

#### **Roast Pork Tenderloin with Fruit Chutney**

7.50

### **Fajitas**

Beef or Chicken

Accompanied with flour tortillas, refried beans, salsa, sour cream and guacamole

9.75

### **Pasta**

Tortellini and Fettuccine pasta

Complimented with Marinara and Alfredo sauces

Warm garlic bread

8.75

Add Italian sausage or meatballs

4.00 Additional

# UNIVERSITY RECEPTION

Minimum of 50 people  
\$50.00 for each Chef Attended Station

Please **Select Four** of the Follow Hors D'oeuvres:

Canapés  
Potstickers  
Vegetarian Egg Rolls  
Stuffed Mushroom Caps  
Salmon Mousse Stuffed Cherry Tomatoes  
Warm Brie on Bagel Chips

## **Station 1**

Vegetarian Antipasto with Italian Cheese  
Fresh Fruit Platter  
Domestic and Import Cheese Platter with Assorted Crackers

## **Station 2**

Chef Attended Pasta Station  
Fusilli and Cheese Tortellini Pastas  
Please **Select Two** Sauces:  
Alfredo, Marinara or Bolognese  
Garlic Toast

## **Station 3**

Chef Attended Carving Station with Mini Rolls and Condiments  
Roast Turkey Breast  
Please **Select One**:  
Top Sirloin, Whole Baked Ham or Roast Loin of Pork

## **Dessert (mini cream puffs and/ or cookies)**

Freshly Brewed Coffee

42.00

## **Meeting Packages Menu**

All packages are per person prices



### **Healthy Side**

Chilled Fruit Juices  
Seasonal Fruit  
Individual Yogurts  
Trail Mix  
Coffee  
\$10.00



### **Afternoon Break**

Brownies  
Homemade Chocolate Chip Cookies  
Mini Éclairs  
Coffee  
\$10.00



### **Munchies**

Dry Snacks  
Cheese & Crackers  
Tortilla Chips with Salsa & Guacamole Dip  
Pinwheels  
Coffee  
\$10.00



### **Beverage Station**

(Charged on consumption)  
Assorted Soft Drinks  
Bottled Water  
\$2.00 each