

University Club of Phoenix
Dinner Menu

Each entrée includes:
Fresh garden salad
Chef's choice of seasonal accompaniments
Rolls and butter
Freshly brewed coffee
Dessert

<p align="center">Pork Tenderloin Roasted pork tenderloin, thinly sliced with pineapple, mango and chipotle chutney 29.00</p>	<p align="center">Chicken Enchiladas With Mexican rice and refried beans 27.00</p>
<p align="center">Chicken Cordon Bleu Breaded stuffed chicken breasts with ham and mellow Swiss cheese 29.50</p>	<p align="center">Chicken Piccata Chicken breast served with a fresh cream sauce, mushrooms and tender petite capers 29.00</p>
<p align="center">Herb Crusted Fresh Salmon Baked and accompanied with a fresh lemon dill butter 34.00</p>	<p align="center">Sliced New York Sirloin Strip Served with shallots, green and red pepper-corn, mustard and brandy 35.75</p>
<p align="center">Roast Prime Rib of Beef Au jus and creamy horseradish sauce 39.50 (*Must order in quantities of 10+)</p>	<p align="center">8 oz Broiled Filet Mignon With Béarnaise sauce 39.00</p>
<p>Petit Filet Mignon and Herb Crusted Salmon Filet served with mushroom demi-glace 40.00</p>	<p align="center">Chicken Parmesan Sautéed chicken breast served with marinara sauce and topped with parmesan cheese 29.00</p>
<p align="center">Cheese Tortellini Served in a mushroom Alfredo sauce 27.00</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.

The Monte Vista

Hors D'oeuvres:

Multi colored tortilla chips with homemade salsa
Colorful flour tortilla pin wheels with chef's choice of: vegetarian, salmon, ham or turkey

Plated Dinner:

Fresh Garden Salad

With tomatoes, cucumbers and house vinaigrette

Select only one entrée:

Pork Tenderloin

With pineapple, mango and chipotle chutney

Cheese or Chicken Enchiladas

With Mexican rice and refried beans

Cheese Tortellini

Served in a mushroom Alfredo sauce

Chicken Piccata

Boneless, skinless chicken breast served with a fresh cream sauce,
mushrooms and tender petite capers

Each entrée includes:

Chef's choice of seasonal accompaniments

Dinner rolls and butter

Freshly brewed coffee or iced tea

Dessert

39.00

The Garden

Hors D'oeuvres:

Bruschetta

Domestic Cheese served with assorted crackers and baguettes

Cucumber with Chicken Salad

Plated Dinner:

Caesar Salad with Garlic Croutons

Select only one entrée:

Sliced New York Sirloin Strip

Served with shallots, green and red peppercorn, mustard and brandy

Roast Prime Rib of Beef

Au jus and creamy horseradish sauce

Herb Crusted Fresh Salmon

Baked and accompanied with a fresh lemon dill butter

Chicken Cordon Bleu

Breaded stuffed chicken breasts with ham and mellow Swiss cheese

Pork Tenderloin

Roasted pork tenderloin, thinly sliced with pineapple, mango and chipotle chutney

Each entrée includes:

Chef's choice of seasonal accompaniments

Dinner rolls and butter

Freshly brewed coffee or iced tea

Dessert

50.50

University Club of Phoenix
Dinner Buffet Menu

Dinner Buffet

Minimum of 50 people

Hors D'oeuvres

Mushroom Strudel

Chicken Sate

Domestic Cheese Platter

Buffet

Garden Salad with Dressings and Condiments

Vegetarian Antipasto Salad

Two Additional Chef Designed Salads

Cheese Tortellini

Served with a mushroom Alfredo sauce

Chicken Cordon Bleu

Breaded stuffed chicken breasts with Canadian bacon and mellow Swiss cheese

Roast Prime Rib of Beef

Au jus and creamy horseradish sauce

Chef's choice of seasonal accompaniments

Dinner rolls and butter

Coffee

52.00

*Please let us know if you would like to choose different Entrees.