

May 2024

CAMPUS CLUB

Since 1911

at the
University of Minnesota

Catering Menu



WELCOME!

The Campus Club serves our guests the best fresh, local, seasonal, and flavorful foods available in the Twin Cities.

- FROM SCRATCH -

Baked goods are made daily with local, organic flour, butter, cream, and milk sourced from many regional farms that practice sustainable, often organic methods.

All dressings, sauces, and chutneys that accompany and flavor our entrées and salads are made in the Club kitchen from scratch with pure ingredients.

- LOCALLY SOURCED FOOD -

We feature cheeses made at the University Dairy Lab and produce grown for the Campus Club by Cornercopia, the University’s student organic farm. Our chefs have a passion for food and are experts in crafting the best seasonal menus for your events.

Our meats, cheeses, dairy, flours, grains, and produce are sourced locally from farms and companies that practice sustainable, often organic methods.

Our ingredients are local for freshness and quality, but also to highlight Minnesota-developed varieties of fruits and vegetables.

Enjoy your event at the Campus Club!

- OUR FOOD PARTNERS -

Cornercopia U of M
Student Organic Farm

Good Acre
Falcon Heights, MN

Southeast Minnesota
Food Network
Elgin, MN

Ferndale Market Turkey
Cannon Falls, MN

Hope Creamery
Hope, MN

U of M Dairy
St. Paul Campus

Fortune Fish
Minneapolis-St. Paul, MN

Peterson Craft Meats
Osceola, WI



- COLD BREAKFAST BUFFET -

Served with coffee and tea

Continental 18.34/person
Seasonal fresh fruit, house-made breakfast breads, scones, and muffins.

- HOT BREAKFAST BUFFETS -

Served with orange juice, coffee and tea
Served with one side of your choice
Two Entrees \$33.95
Three Entrees \$36.95

Shakshuka with Feta and Eggs (GF)
Runny eggs baked into a stew of peppers, onions, and tomato, topped with crumbled feta.
Can be made DF

Tofu Shakshuka (GF, DF, V)
Locally made tofu baked into a stew of peppers, onions, and tomato.

Ferndale Market Turkey Sausage, Egg and Kale Casserole (GF)
Ferndale Market turkey sausage, kale, and cherry tomatoes, baked with parmesan, mozzarella, and eggs.

Pork Sausage, Egg, and Kale Casserole (GF)
Peterson Craftsman Meats Italian sausage, kale, and cherry tomatoes, baked with parmesan, mozzarella, and eggs.

French Toast Casserole
Baked French toast with vanilla, and cinnamon, served with fresh berries, and local maple syrup.

Baked Oatmeal (GF)
Organic rolled oats baked with seasonal berries, walnuts, milk, and cinnamon. Served hot with milk, yogurt, and additional berries.
Can be made DF, V, or Nut Free

Campus Club Signature Pancakes with Fresh Berries
U of M Kernza™ pancakes served with Hope Creamery butter, fresh berries, and local maple syrup.

Sweet Crepes with Roasted Apples and Cranberries
Maple ricotta filled crepes topped with roasted apples and dried cranberries.

Savory Crepes with Asparagus, Spinach, and Parmesan Cream
Herbed ricotta and parmesan rolled into crepes with asparagus, spinach, and white wine cream sauce.

Seafood Crepes with Asparagus, Spinach, and Baby Shrimp
Herbed ricotta, parmesan, and baby shrimp rolled into crepes with asparagus, spinach, and white wine cream sauce.

Scrambled Eggs with U of M Cheese (GF)
Freshly Scrambled eggs topped with U of M made cheddar cheese.

- SIDES -

Mixed Green Salad (DF, GF, V)
Served with Champagne Vinaigrette.

Roasted Breakfast Potatoes (GF, DF, V)
Choose from Red, Yukon, or Sweet Potatoes.

Roasted Root Vegetable Hash (GF, DF, V)
May contain parsnips, onions, sweet potatoes, beets, celery root, and potatoes.

Spiced Black Beans (GF, DF, V)
Mildly spiced beans cooked with onion, cumin, and peppers.

Fresh Fruit (GF, DF, V)
Assorted seasonal fresh fruit.

Bacon (GF, DF)
Applewood smoked bacon.
Add \$3 per person

Local Turkey or Pork Breakfast Sausage (GF, DF)
Add \$3 per person

Peterson Craftsman Meats Smoked Ham (GF, DF)
Add \$3 per person

- BUILD YOUR OWN BAR -

Grilled Avocado Toast Bar 14.99/person
A lovely assortment of toasted breads with mashed avocado, hard boiled eggs, greens, tomatoes, cucumbers, crumbled feta, radishes, and pickled red onion.
Add smoked salmon - \$3 per person
Add bacon - \$3 per person

Bagels and Lox Bar 14.95/person
Assorted bagels served with cream cheese, lox, red onion, cucumber, hard boiled egg, capers, and sliced tomato.

Breakfast Tostada (GF) 21.95/person
Crispy corn tortillas with sides of scrambled eggs, local chorizo, black beans, pico de gallo, cheese, sour cream, and guacamole.

Healthy Breakfast Bowl 25.00/person
Includes grape tomatoes, mixed greens, pepitas, and chimichurri sauce.
Your choice of 2 proteins and 2 sides.
Protein Options
Scrambled Eggs
Scrambled Tofu
Ferndale Market Turkey Sausage
Peterson Farms Italian Sausage

Sides
Black Beans
Chickpeas
Brown Rice
White Rice

- PLATED BREAKFAST -

Includes fresh fruit and roasted potatoes.

Quiche 25.95/person
Mushroom, Leek, and Cheddar
Bacon, Scallion, and Gruyere

Frittata (GF) 25.95 /person
Mushroom, Leek, and Cheddar
Bacon, Scallion, and Gruyere

MN Tofu Scramble (DF, GF, V) 23.95 /person
Locally made tofu with cherry tomatoes, kale, red onion, and piri piri sauce.

- ALA CARTE BREAKFAST ITEMS -

Cinnamon Rolls 32.95/dozen
Topped with cream cheese frosting.

House-Made Pastry Platter 49.95
An assortment of house-made breakfast breads, scones, and muffins.
Serves 12

Fresh Fruit Tray (GF, DF, V)
An array of fresh seasonal fruit.
Large (Serves 45-50) 150.00
Medium (Serves 30-35) 120.00
Small (Serves 15-20) 70.00

Yogurt and House-Made Granola 6.95 /person
***Contains Nuts*

Individual Fruit Cup (GF, DF, V) 5.95/person

- HOT APPETIZERS -

Patacones Supremos* (GF, DF) 37.95/dozen
Fried plantains topped with grilled shrimp and spicy lemon aioli.

Patacones with Lobster Salad* (GF) 39.95/dozen
Fried plantains topped with citrusy lobster salad.

Patacones Clasicos* (GF) 28.95/dozen
Fried plantains topped with fresh mozzarella.

Skewers* 32.95/dozen
Garlic Paprika Chicken Skewers with Piri Piri Sauce (GF, DF)

Cumin Crusted Steak Skewers with Chimichurri (GF, DF)

Asian Chicken Skewers with Sesame, Ginger, Tamari Sauce (GF, DF)

Grilled Halloumi Cheese Skewers with Peppers, Onions, and Piri Piri Sauce (GF)

King Oyster Mushroom Skewers with Peppers, Onions, and Chimichurri (GF, DF, V)

Asian Steak Skewers with Sesame, Ginger, Tamari Sauce (GF, DF) 34.95/dozen

Lamb Merguez (Sausage) Skewers with Cucumber Yogurt Sauce (GF)

Wings 28.95/dozen
Korean (Fried and drizzled with Sweet and Spicy Korean Sauce)
BBQ (Fried and drizzled with House-Made Barbeque Sauce)

Meatballs 32.95/dozen
Curried Turkey Meatballs with Cilantro, Currants, and Yogurt Sauce (GF)
Minnesota Barbeque Beef Meatballs (GF, DF)
Korean Beef Meatballs with Spicy Gochujang Barbeque Sauce (DF)
Swedish Meatballs with Lingonberries

Campus Club Latkes (GF)
Crispy, golden pancakes made with grated seasonal vegetables. Options may include local zucchini, carrot, or butternut squash.
Vegan with Fig-Olive Tapenade (V) 29.95/dozen
Vegetarian with Chive Sour Cream 29.95/dozen
Smoked Salmon with Chive Sour Cream 36.95/dozen

Hot Dips
All hot dips are served with crackers and flatbread.
Add gluten-free crackers for an additional \$15/dip
Serves 25

Parmesan Artichoke Dip (Artichokes, Parmesan, Jalapeño, and Mayonnaise) (GF) 71.95

Squash and Parmesan Dip (Roasted Squash with Caramelized Onions, Thyme, and Parmesan) (GF, can be prepared DF) 71.95

Hummus topped with Spiced Ground Lamb, served with Heirloom Tomato Sauce and Feta (GF) 71.95

Hummus topped with Roasted Heirloom Tomato Sauce and Fried Chickpeas (GF, DF, V) 71.95

Sweet Corn, Caramelized Onion, and Kale Dip (Sweet Corn, Onions, and Kale blended with Cream Cheese, Sour Cream, and Kale) (GF) 71.95

Tarte Soleil 90.95
Puff pastry tart, spread with savory filling and shaped into a beautiful sunburst.
Serves 15-20

Fig and Olive Tapenade with Fontina
Caramelized Onion, Peppers, and Parmesan
Oil-Cured Tomato with Basil and Chèvre

Savory Mini Tarts*
U of M Blue Cheese with Port Poached Figs 32.95/dozen
Local Chèvre with La Quercia Prosciutto Crisp 32.95/dozen
Lobster and Crab with Lemon and Chives 36.95/dozen

Polenta Cakes* (GF) 29.95/dozen
Crispy parmesan polenta, with Hope Creamery butter and your choice of toppings.
Herbed Local Chèvre
Bacon, Port and Onion Jam

Mushroom Risotto Cakes*
Mushroom risotto rounds with assorted toppings.
Vegan topped with Mushroom Caviar (GF, DF, V) 31.95/dozen
Vegetarian topped with Brie (GF) 31.95/dozen
Smoked Salmon and Dill (GF) 36.95/dozen

Seafood Cakes (DF) 37.95/dozen

A mixture of salmon, walleye, shrimp, and crab, loaded with lemon zest and coated with panko breadcrumbs. Served with lemon aioli.

Shrimp Pancakes (GF, DF) 35.95/dozen

Kyoto-style shrimp pancakes with cabbage, scallion, and ginger. Served with spicy sesame aioli.

French Fry Shooters (DF) 5.95/each

Max order 50
Glass filled with Campus Club bistro fries. Served with scallion aioli.

- COLD APPETIZERS -

Tomato Basil Bruschetta* 24.95/dozen

Toasted crostini with local goat cheese, topped with a mixture of fresh tomato, basil, garlic, capers, and olives. Best served in the summer when local tomatoes are available.

Seasonal Bruschetta* 25.95/dozen

Ask for seasonal options. In the fall, Honeycrisp apple with U of M blue cheese. In the winter, butternut squash with pomegranate seeds.

Smoked Salmon Crostini* 37.95/dozen

Toasted baguette slices topped with local goat cheese and smoked salmon.

Classic Shrimp Cocktail (GF, DF) 37.95/dozen

Served on ice with lemon cilantro cocktail sauce.

Edamame and Beet Salad
Cucumber Cups* (GF, DF, V) 28.95/dozen

Cucumber cups filled with healthy edamame and roasted beet salad.

Locally Grown Popcorn (GF) 26.95/dozen

Tossed with Hope Creamery Butter and sea salt. Serves 12

- Truffle Parmesan
- Smoked Paprika
- Garam Masala

- PLATTERS AND TRAYS -

Smoked Salmon Platter 165.00

Smoked salmon with capers, red onion, cream cheese, and an assortment of crackers and flatbread. Serves 25

Steak Platter 92.00

Local, grass-fed beef cooked to medium rare, and served cold, with horseradish sauce and grilled bread. Serves 25

U of M Cheese Tray

An assortment of cheeses made on the St. Paul campus, served with grapes and crackers.

- Large (Serves 45-50) 165.00
- Medium (Serves 30-35) 115.00
- Small (Serves 15-20) 75.00

Artisan Cheese Tray

An assortment of unique artisanal cheeses served with fresh fruit, dried fruit, and crackers.

- Large (Serves 45-50) 190.00
- Medium (Serves 30-35) 130.00
- Small (Serves 15-20) 90.00

Fresh Fruit Tray (GF, DF, V)

A beautiful array of seasonal fresh fruit.

- Large (Serves 45-50) 150.00
- Medium (Serves 30-35) 120.00
- Small (Serves 15-20) 70.00

Grilled Vegetable Tray (GF, DF)

A gorgeous variety of grilled and roasted vegetables, served with herb aioli.

- Large (Serves 45-50) 150.00
- Medium (Serves 30-35) 120.00
- Small (Serves 15-20) 70.00



Antipasto Platter

An assortment of local meats, cheeses, salads, and olives, served with crackers and flatbread.

- Large (Serves 30-35) 190.00
- Small (Serves 15-20) 140.00

Mezze Platter

A Mediterranean style platter with curried carrot spread, Turkish pepper spread, feta, dates, grilled eggplant, cucumbers, and grilled pita.

- Large (Serves 30-35) 170.00
- Small (Serves 15-20) 130.00

Mediterranean Platter

A lighter option with hummus, olives, goat cheese, and fresh veggies. Served with flatbread and crackers.

- Large (Serves 30-35) 155.00
- Small (Serves 15-20) 115.00

Crudités Platter (GF)

Colorful seasonal vegetables served with caramelized onion dip.

- Large (Serves 45-50) 120.00
- Medium (Serves 30-35) 80.00
- Small (Serves 15-20) 55.00

Roasted Squash with Maple Pepitas
and Crispy Greens (GF)

Locally raised, spiced roasted squash slices on a bed of crispy kale and caramelized onions with maple pepitas and spiced yogurt drizzle.

Can be made dairy-free or vegan upon request.

- Large (Serves 45-50) 145.00
- Medium (Serves 30-35) 120.00
- Small (Serves 15-20) 65.00

Caprese Platter

Fresh local tomatoes layered with fresh mozzarella, basil, olive oil, sea salt, and balsamic reduction. Served with grilled ciabatta.

- Large (Serves 45-50) 170.00
- Medium (Serves 30-35) 140.00
- Small (Serves 15-20) 75.00

- SANDWICH, SOUP, SALAD -
GF, DF, V options may be available upon request

Executive Sandwich and Salad Buffet 32.95

Turkey and U of M herbed Gouda, grilled vegetables with fresh mozzarella, roast beef and U of M Raclette, or prosciutto with salami and pepper jack. All sandwiches are served on grilled ciabatta with caramelized onions, mixed greens, and local tomato, with grainy mustard, garlic basil aioli, and horseradish sauce.

Includes Campus Club roasted vegetable quinoa salad, Caesar salad, fresh fruit, and assorted cookies.

Sandwich and Salad Buffet 28.95

Turkey, grilled vegetables, roast beef, or ham with a variety of cheeses. Served on grilled ciabatta with lettuce, tomato, and red onion.

Includes pasta salad, fresh fruit, mixed greens, grainy mustard, yellow mustard, mayo, and assorted cookies.

Salad and Soup Buffet 28.95

Salad options may include mixed greens with house-made dressings, Greek salad, or seasonal pasta salad. Our most popular soup options are tomato basil, chicken wild rice, and steak and potato.

Includes house-made bread and assorted cookies.

Sandwich and Soup Buffet 28.95

Turkey, grilled vegetables, roast beef, or ham with a variety of cheeses, served on grilled ciabatta with lettuce, tomato, and red onion. Our most popular soup options are tomato basil, chicken wild rice, and steak and potato.

Includes grainy mustard, yellow mustard, mayo, and assorted cookies.

Salad Buffet 27.95

Options may include mixed greens with house-made dressings, Greek salad, or quinoa and roasted vegetable salad.

Includes house-made breads and assorted cookies.

Sandwich Buffet 20.95

Turkey, grilled vegetables, roast beef, or ham with a variety of cheeses. Served on grilled ciabatta with lettuce, tomato, and red onion.

Includes fresh fruit, grainy mustard, yellow mustard, mayo, and assorted cookies.



- BOWLS -

Plated Quinoa Bowl (GF, DF) 25.95

Grilled chicken, Minn tofu, or grilled vegetables with quinoa, mixed greens, broccoli, radish, cabbage, carrots, champagne vinaigrette, and chimichurri.

Can be made vegan upon request.

- SIDE SALADS -

Campus Club Signature Salad (GF) 8.75

Mixed greens with seasonal fruit, U of M blue cheese, and champagne vinaigrette. Spring and summer options may include local raspberries or strawberries. In the fall and winter, local apples or pears.

Can be made dairy-free or vegan upon request.

Apple, Brie, and Honeyed Walnut Salad (GF) 8.75

Mixed greens with sliced local apples, brie, honeyed walnuts, and honey thyme vinaigrette.

Can be made dairy-free or vegan upon request.

Seasonal Caprese Salad (GF) 8.75

Whole milk mozzarella, stacked with seasonal vegetables, on a bed of mixed greens with balsamic reduction. Summer options may include colorful heirloom tomatoes. Fall and winter options may include roasted butternut squash or heirloom beets.

Campus Club Caesar 8.75

Romaine lettuce tossed with red onion, hard cooked egg, croutons, and house-made Caesar dressing.

Can be made gluten-free upon request.

Simple Green Salad (GF, DF, V) 7.95

Mixed greens with champagne vinaigrette.



- HOT BUFFETS -

Served with one side of your choice, fresh seasonal vegetables, house-made breads, and butter

Minimum Order of 10

2 Entrées 33.95

3 Entrées 40.95

Second Side 4.25/person

Flat Iron Steak with Sardinian Chimichurri (GF, DF)

Grilled to medium rare, sliced, and served with a sauce of fresh herbs, garlic, roasted peppers, and olive oil.

Rosemary Pot Roast (GF, DF)

Local grass-fed beef chuck roast braised with rosemary, fresh herbs, and red wine.

Porketta (GF, DF)

Berkshire pork roasted with fennel, oregano, chili flakes, and garlic.

Salmon with Tarragon, Leek, and Mushroom Cream Sauce (GF)

Pan-seared salmon with a delicate roasted mushroom cream sauce.

Pan-Seared Canadian Walleye (GF)

Pan-seared and served with Hope Creamery herb butter.

Sesame Crusted Salmon (GF, DF)

Salmon crusted with black and white sesame seeds. Pan-seared and drizzled with sesame ginger tamari sauce.

Pan-Seared Salmon with Seasonal Relish (GF, DF)

Salmon, pan-seared and served with fresh seasonal relish. Summer options may include heirloom tomatoes, ground cherries, and fresh basil. Fall and winter options may include fresh fennel, citrus, and pomegranate.

Pan-Fried Rainbow Trout (GF)

Crispy pan-fried trout with lemon, mild chili, and sage butter.

Chicken in Roasted Heirloom Tomato Sauce (GF)

Pan-seared boneless, skinless chicken breast marinated with rosemary and garlic, baked in roasted heirloom tomato sauce, and topped with mozzarella and parmesan.

Chermoula Grilled Chicken (GF, DF)

Grilled boneless, skinless chicken breast rubbed with spice paste of preserved lemon, paprika, and fresh herbs.

Lemon and Garlic Roasted Chicken Breast (GF, DF)

Boneless, skinless chicken breast roasted with lemon, garlic, and herbs with pan sauce.

Mustard Crusted Chicken

Pan-seared boneless, skinless chicken breast dipped in stone ground mustard and panko bread crumbs. Topped with spinach pesto.

Cider Braised Chicken (GF, DF)

Locally raised bone-in-chicken, braised in apple cider with fresh sage and thyme.

Chicken Marbella (GF, DF)

Locally raised bone-in-chicken braised with white wine, olives, and dried plums.

Campus Club Homemade Lasagna

Grass-fed beef or seasonal vegetable lasagna, with house-made marinara, ricotta, and mozzarella.

Spinach and Wild Mushroom Ravioli

Topped with roasted seasonal vegetables. Served with parmesan cream sauce.

Seared Polenta with Seasonal Vegetable Ragout (GF)

Parmesan polenta topped with a ragout of seasonal vegetables. In the spring, think roasted mushrooms and asparagus. In the summer, heirloom tomatoes, roasted eggplant, and zucchini. Fall and winter options may include butternut, hubbard, or acorn squash with sage.

Coconut Curry Vegetables (GF, DF, V)

Not served with rice

Seasonal vegetables simmered in orange-scented coconut curry sauce.

Grilled Eggplant Steak with Roasted Tomato, Fennel, and Orange Relish (GF, DF, V)

Grilled eggplant marinated with herbs and chili. Topped with roasted tomato, fennel, and orange relish.

Savoy Cabbage Rolls Stuffed with Wild Rice and Roasted Vegetables (GF, DF, V)

Minnesota wild rice mixed with roasted vegetables and rolled in savoy cabbage leaves. Topped with heirloom tomato sauce.

- SIDE SELECTIONS -

Potatoes

Mashed (Skin-on red, Yukon, or Sweet Potato) (GF)

Chunky Potato Gratin (Yukon or Sweet Potato) (GF)

Roasted (Red, Yukon, or Sweet Potato) (GF, DF, V)

Campus Club Pilaf (GF, DF, V)

Local wild rice, quinoa, chickpeas, and lentils, mixed with roasted mushrooms, fresh herbs, and sherry.

Roasted Root Vegetables (GF, DF, V)

Seasonal root vegetables such as beets, parsnips, and onions, roasted with olive oil and garlic.

Braised Heirloom Beans with Roasted Vegetables (GF)

Heirloom beans simmered with local vegetables, herbs, white wine, and olive oil.

Can be made dairy-free or vegan upon request.

Colcannon Potatoes (GF)

Mashed potatoes with cream, leeks, and kale.

Colcannon Sweet Potatoes (GF)

Mashed sweet potatoes with cream, leeks, and kale.

White Rice or Brown Rice (GF, DF, V)

Jeweled Rice (GF, DF, V)


Jeweled rice with apricots, currants, and almonds.

Extra Side of Seasonal Vegetables (GF, DF, V)

If you prefer not to serve a starch, we can offer a second seasonal vegetable to complement your buffet.



<p>- PLATED ENTRÉES -</p> <p>All entrées are served with freshly baked bread and seasonal vegetables</p>	
<p>Grilled Filet Mignon (GF) Peterson Craft Meats filet mignon, grilled to medium rare. Served with skin-on garlic potatoes and red wine demi-glace. <i>5 oz. Lunch / 8 oz. Dinner</i> <i>8 day notice required</i></p>	<p>Lunch 34.95 Dinner 44.95</p>
<p>Beef Ribeye Steak (GF) Grilled to medium rare and sauced with red wine demi-glace. Served with skin-on garlic mashed potatoes. <i>5 oz. Lunch / 8 oz. Dinner</i> <i>8 day notice required</i></p>	<p>Lunch 35.95 Dinner 38.95</p>
<p>Beef Short Ribs (GF) Braised with garlic, red wine, and herbs, served over parsnip mashed potatoes. <i>8 day notice required</i></p>	<p>Lunch 33.95 Dinner 37.95</p>
<p>Rosemary Pot Roast (GF) Local grass-fed beef chuck roast braised with rosemary, fresh herbs, and red wine. Served over skin-on garlic mashed potatoes.</p>	<p>Lunch 27.95 Dinner 33.95</p>
<p>Porketta (GF) Berkshire pork prime rib roasted with fennel,oregano, chili flakes, and garlic, over skin-on mashed potatoes.</p>	<p>Lunch 29.95 Dinner 34.95</p>
<p>Pan-Seared Canadian Walleye (GF) Pan-seared and served with Hope Creamery butter and herbed potatoes.</p>	<p>Market Price</p>
<p>Sesame Crusted Salmon (DF) Salmon crusted with black and white sesame seeds. Pan-seared and drizzled with sesame ginger tamari sauce. Served over sesame soba noodles.</p>	<p>Lunch 30.95 Dinner 35.95</p>
<p>Salmon with Tarragon, Leek, and Mushroom Cream Sauce (GF) Pan-seared salmon with a roasted mushroom cream sauce. Served over roasted potatoes.</p>	<p>Lunch 30.95 Dinner 35.95</p>
<p>Pan-Seared Salmon with Seasonal Relish (GF, DF) Salmon, pan-seared and served with relish made from the best seasonal ingredients. Served over garlic rosemary roasted potatoes.</p>	<p>Lunch 30.95 Dinner 35.95</p>

<p>Pan-Fried Rainbow Trout (GF) Crispy pan-fried trout with lemon, mild chili, and sage butter. Served with herb roasted potatoes.</p>	<p>Lunch 30.95 Dinner 35.95</p>
<p>Chicken in Roasted Heirloom Tomato Sauce (GF) Pan-seared boneless, skinless chicken breast marinated with rosemary and garlic, baked in roasted heirloom tomato sauce and topped with mozzarella. Served with skin-on garlic mashed potatoes.</p>	<p>Lunch 28.95 Dinner 34.95</p>
<p>Chermoula Grilled Chicken (GF, DF) Grilled boneless, skinless chicken breast rubbed with Moroccan spice paste of preserved lemon, paprika, and fresh herbs. Served over jeweled basmati rice (contains almonds, apricots, and currants).</p>	<p>Lunch 28.95 Dinner 34.95</p>
<p>Lemon and Garlic Roasted Chicken Breast (GF, DF) Boneless, skinless chicken breast roasted with lemons, garlic, and herbs with pan sauce Served over herb roasted potatoes.</p>	<p>Lunch 28.95 Dinner 34.95</p>
<p>Mustard Crusted Chicken Pan-seared boneless, skinless chicken breast dipped in stone ground mustard and panko bread crumbs. Topped with spinach pesto and served over parsley chive mashed potatoes.</p>	<p>Lunch 28.95 Dinner 34.95</p>
<p>Cider Braised Chicken (GF) Locally raised bone-in chicken braised in apple cider with fresh sage and thyme. Served over skin-on garlic mashed potatoes.</p>	<p>Lunch 28.95 Dinner 34.95</p>
<p>Chicken Marbella (GF, DF) Locally raised bone-in chicken, braised with white wine, olives, and dried plums. Served over Campus Club pilaf.</p>	<p>Lunch 28.95 Dinner 34.95</p>
<p>Spinach and Wild Mushroom Ravioli Topped with roasted seasonal vegetables, served with parmesan cream sauce.</p>	<p>Lunch 26.95 Dinner 32.95</p>
	

<p>Savoy Cabbage Rolls Stuffed with Wild Rice and Roasted Vegetables (GF, DF, V) Served with sautéed seasonal vegetables. Topped with heirloom tomato sauce.</p>	<p>Lunch 26.95 Dinner 32.95</p>
<p>Oyster Mushroom ‘Scallops’ (GF, DF, V) Pan-seared oyster mushrooms cut into ‘scallops.’ Served with vegan sweet potato puree and chimichurri.</p>	<p>Lunch 26.95 Dinner 32.95</p>
<p>Coconut Curry Vegetables with Cilantro Chutney (GF, DF, V) Fresh vegetables simmered in orange-scented coconut curry sauce. Served over rice with cilantro chutney.</p>	<p>Lunch 26.95 Dinner 32.95</p>
<p>Seared Polenta with Seasonal Vegetable Ragout (GF) Parmesan pol enta topped with a vegetable ragout. Ask for seasonal vegetable options.</p>	<p>Lunch 26.95 Dinner 32.95</p>
<p>Grilled Eggplant Steak with Roasted Tomato, Fennel, and Orange Relish (GF, DF, V) Grilled eggplant marinated with herbs and chili. Served over jeweled rice (contains almonds, apricots, and currants). Topped with roasted tomato, fennel, and orange relish.</p>	<p>Lunch 26.95 Dinner 32.95</p>
<p>- KIDS MENU - <i>12 and Under</i></p>	
<p>Penne and Meatballs Grass-fed beef meatballs with penne pasta and house-made roasted tomato sauce. <i>Can be prepared vegetarian.</i></p>	<p>14.95/kid</p>
<p>Baked Chicken Fingers Baked panko-crusted chicken breast strips served with fresh fruit and veggies.</p>	<p>14.95/kid</p>
<p>- CUSTOM MENUS -</p>	
<p>Chef Designed Chefs Jorge Campoverde & Matthew Venske can design dazzling seasonal, locally sourced custom menus to perfectly fit your event. Custom wine pairings are also available. Please inquire with the Events Office to schedule a meeting to discuss your needs.</p>	<p>Ask for Pricing</p>



- TAKE A BREAK -

<p>Individual Hummus and Veggie Bowls (GF, DF, V) Classic humus with fresh seasoned veggie sticks.</p>	<p>5.95/ea</p>
<p>Trail Mix (GF, DF, V) Comes in individual bags or in a shareable bowl. <i>Serves 12</i></p>	<p>36.95</p>
<p>Rosemary Nuts (GF) Mixed nuts tossed with Hope Creamery butter, rosemary, cinnamon, brown sugar, and cayenne. <i>Serves 12</i></p>	<p>35.95</p>
<p>Chips and House-Made Salsa Freshly fried tortilla chips with our house-made salsa. <i>Serves 12</i></p>	<p>24.95</p>
<p>Kettle Chips and Caramelized Onion Dip (GF) <i>Serves 12</i></p>	<p>19.95</p>
<p>Locally Grown Popcorn (GF) Tossed with Hope Creamery Butter and sea salt. <i>Serves 12</i></p> <p><i>Truffle Parmesan</i> <i>Smoked Paprika</i> <i>Garam Masala</i></p>	<p>26.95</p>
<p>House-Made Pastry Platter An assortment of house-made quick breads, scones, and muffins. <i>Serves 12</i></p>	<p>49.95</p>



- LATE NIGHT MENU -

- PLATED DESSERTS -

Rustic Focaccia Pizzas	
Made entirely in-house with fresh, local ingredients. <i>Serves 25-30</i>	
Cheese	75.95
Veggie	90.95
Beef Sausage	105.95

French Fry Shooters	5.95/ea
<i>Max order 50</i> A glass filled with Campus Club bistro fries, served with scallion aioli.	

Ellsworth Creamery Cheese Curds	
Wisconsin made cheese curds served with house-made buttermilk ranch dressing.	
Large (Serves 25-30)	95.00
Small (Serves 15-20)	50.00

Campus Club Nachos	
Our famous nachos topped with your choice of local chicken or beef and U of M cheeses. Served with beans, guacamole, pico de gallo, and sour cream.	
Large (Serves 25-30)	148.00
Small (Serves 15-20)	84.00

Mac and Cheese Bar	
House-made macaroni and cheese with sides of scallions, shredded cheese, jalapeños and assorted hot sauces.	
Large Vegetarian (Serves 25-30)	95.00
Small Vegetarian(Serves 15-20)	50.00
Large with Applewood Smoked Bacon	115.95
Small with Applewood Smoked Bacon	64.95
Extra Side of Bacon (28oz)	19.95

Barbeque Bar	
House-made braised pork, chicken, or beef with smokey Triple Crown Barbeque Sauce. Served with rolls, cheese, and slaw.	
Braised Pork	16.95
Chicken	15.95
Beef	17.95

Boca Negra (GF)	9.95
Flourless dark chocolate torte, topped with white chocolate bourbon cream and garnished with fresh fruit.	
Beet the Devil Cake	9.95
Devil’s food cake made with roasted beet vpuree, frosted with chocolate buttercream.	
Tres Leches Cake	9.95
Vanilla sponge cake soaked in “three milks,” topped with whipped cream and berries.	
Seasonal Fruit Galette	9.95
Rustic fruit tart made with fresh fruit. Topped with local whipped cream.	
Vanilla Bean Panna Cotta (GF)	9.95
Made with local cream, yogurt, and honey, topped with the season’s best fruit.	
House-Made Cheesecake	9.95
Topped with fresh seasonal fruit. Flavors will change with the season.	
Raspberry Crème Brûlée (GF)	9.95
Vanilla custard, studded with raspberries, topped with burnt sugar.	
Lemon Icebox Pie	9.75
Tart lemon filling with graham cracker crust, topped with whipped cream and fresh berries.	



Key Lime Pie	9.50
Classic Key lime pie with graham cracker crust, vserveed with whipped cream and fresh berries.	
Seasonal Fruit Crisp	9.50
The best seasonal fruit with cinnamon crisp topping and local whipped cream.	
House-Made Ice Cream or Sorbet	8.50
Made with local milk, cream, and fruit. Ask for availability of flavors. <i>Can be made gluten-free, dairy-free, or vegan upon request. 5 day notice required</i>	

Individual Fruit Cup (GF, DF, V)	9.95
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- DESSERTS BY THE DOZEN -

Miniature Desserts	34.95/dozen
These beautiful one bite desserts are very popular! Platters may include an assortment of house-made cream puffs, tarts, chocolate-dipped strawberries, and cookies. Options may vary depending on season. <i>We recommend ordering 2-3 pieces per guest.</i>	
Macarons	36.95/dozen
Classic French almond macarons in assorted flavors.	
Mini Cupcakes	34.95/dozen
Chocolate with chocolate frosting	
Red Velvet with cream cheese frosting	
Vanilla with raspberry cream cheese frosting	
Banana with chocolate frosting	
Pumpkin with cream cheese frosting	

Mini Cheesecakes & Brownies	35.95/dozen
Assorted miniature cheesecakes with luscious chocolate brownies.	

Brownies	38.00/dozen
House-made brownies with chocolate frosting.	

Lemon Bars	38.00/dozen
Tart lemon filling over buttery shortbread crust.	

Assorted Cookies	25.00/dozen
A variety of flavors, made with locally sourced ingredients.	

Assorted Cookies (GF)	38.95/dozen
A variety of flavors, made with locally sourced ingredients.	

- DECORATED SHEET CAKES -	
Decorated Sheet Cakes	
Flavors include: white, chocolate, marble, carrot. Buttercream frosting: white or chocolate. <i>Additional decoration may increase price</i>	
Full Sheet Cake: 96 pieces	250.00
1/2 Sheet Cake: 48 pieces	185.00
1/4 Sheet Cake: 24 pieces	110.00

- NON•ALCOHOLIC BEVERAGES -

Peace Morning Glory Coffee	
Regular or Decaf	
Carafe	2300
Small Airpot (3L)	31.00
Large Airpot (5.68 L)	62.00

Hot Chocolate	30.00/gallon
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Hot Tea	25.00/gallon
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Hot Cider	30.00/gallon
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Lemonade	22.00/gallon
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Iced Tea	25.00/gallon
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Orange/Cranberry/Grapefruit Juice	22.00/carafe
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Sparkling Cider	24.00/gallon
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Milk	15.00/carafe
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Coke Products	3.00/ 12oz can
Includes AHA flavored waters.	

San Pellegrino Sparkling Water	5.00/17oz bottle
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ALCOHOLIC BEVERAGES
Bar Options: Hosted Bar, Cash Bar or Drink Tickets

- BEER -

Tiers may be an assortment and all items subject to change dependent on season and availability

House Tier 8.00

Blue Moon
Miller Lite
Summit EPA
Grainbelt Premium

Craft Tier 10.00

Fulton Lonely Blonde
Bauhaus Wonderstuff Pilsner
Indeed Day Tripper
Bent Paddle - Rotating
Surly - Rotating

- BEER KEGS -

Ask about our wide selection of local beers. We can get any beer legal to distribute in Minnesota!

Full Keg | Half Keg | Third Keg
124 16oz glasses | 62 16oz glasses | 41 16oz glasses

Miller Light Ask for pricing

Surly Hell

Surly Furious

Grainbelt Premium

Leinies Honeyweiss

Blue Moon

Summit EPA

Indeed Daytripper

- WINES -

Additional wines are available on request. Selections are subject to change dependent on availability

Sycamore Lane, California 28.00/bottle

Pinot Grigio
Chardonnay
Rosé
Merlot
Cabernet Sauvignon

Sparkling Wine 28.00/bottle

Wycliff Brut Champagne, California

- COCKTAILS -

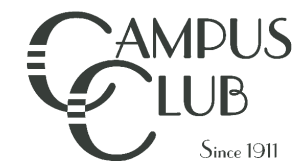
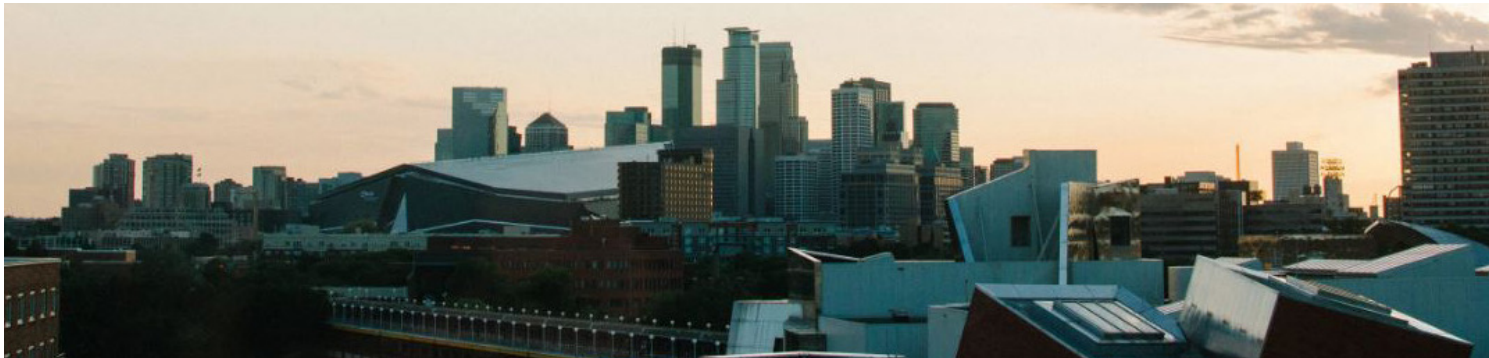
Tiers may be an assortment and all items subject to change dependent on season and availability

House Tier 8.00

Recipe 21 Vodka
Greenalls Gin
El Dorado Silver Rum
Four Roses Bourbon
Dewars White Label Scotch
Windsor Canadian Whiskey
Campo Bravo Tequila

Craft Tier 10.00

Tito's Handmade Vodka
Lawless Gin
Captain Morgan Rum
Johnnie Walker Red Scotch
Makers Mark Bourbon
Jose Cuervo Silver Tequila
Bulleit Rye Whiskey



EVENTS DEPARTMENT

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