

# Catering Menu





# Our Food

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.

# Our Food Partners

Student Organic Farm U of M  
UMN St. Paul Campus

Ferndale Market Turkey  
Cannon Falls, MN

Fortune Fish  
Minneapolis-St. Paul, MN

Good Acre  
Falcon Heights, MN

Hope Creamery  
Hope, MN

Peterson Craft Meats  
Osceola, WI

U of M Dairy  
St. Paul Campus

Black Cat Sauce Co.  
Minneapolis, MN

Living Waters Garden  
Wells, MN

Angie Acres Farms  
Atkins, MN

Co-Op Partners  
St Paul, MN



## Cold Buffet

### Continental Breakfast

Seasonal fresh fruit, housemade breakfast bread, scones, and muffins.  
Served with Coffee & Hot Tea

18.54

## Hot Buffets

Served with orange juice, coffee and tea

Served with one side of your choice

Two Entrees 33.95 Three Entrees 36.95

### Scrambled Eggs with U of M Cheese (GF)

Freshly scrambled eggs topped with U of M made cheddar cheese.

### 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 Craft 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.

### Vanilla and Berry Baked Oatmeal (GF)

Organic rolled oats baked with seasonal berries, walnuts, milk, and cinnamon.

Served hot with milk, yogurt, and seasonal berries.

Can be made dairy-free upon request.

Can be made nut-free upon request.

Serves 12

### Campus Club Signature Pancakes with Fresh Berries

U of M Kernza™ pancakes served with Hope Creamery butter, fresh berries, and local maple syrup.

### Tofu Shakshuka (GF, DF, V)

Locally made tofu baked into a stew of peppers, onions, and tomato.

## Sides

### Roasted Breakfast Potatoes (GF, DF, V)

Choose from Red, Yukon, or Sweet potatoes.

### Roasted Root Vegetable Hash (GF, DF, V)

Parsnips, onions, beets, celery root, and potatoes.

### Fresh Fruit (GF, DF, V)

Assorted seasonal fresh fruit.

### Mixed Green Salad (DF, GF, V)

Served with champagne vinaigrette.

### Smoked Bacon (GF, DF)

Peterson Craft Meats applewood bacon  
Add \$3 per person

### Breakfast Sausage (GF, DF)

Local turkey or pork sausage  
Add \$3 per person

### Smoked Ham (GF, DF)

Peterson Craft Meats ham  
Add \$3 per person

## Build Your Own

### Grilled Avocado Toast Bar 14.95

An assortment of toasted bread 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

Assorted bagels served with cream cheese, lox, red onion, cucumber, hard boiled egg, capers, and sliced tomato.

### Breakfast Tostada Bar (GF) 21.95

Crispy corn tortillas with sides of scrambled eggs, local chorizo, black beans, pico de gallo, cheese, sour cream, and guacamole.

### Healthy Breakfast Bowl (GF) 25.00

Includes grape tomatoes, mixed greens, pepitas, and chimichurri sauce.  
Your choice of 2 proteins and 2 sides.

Protein Options:

Scrambled Eggs

Scrambled Tofu (V)

Ferndale Market Turkey Sausage

Peterson Craft Meats Italian Sausage

Side Options:

Black Beans (GF, DF, V)

Chickpeas (GF, DF, V)

Brown Rice (GF, DF, V)

White Rice (GF, DF, V)

## Ala Carte Items

### Cinnamon Rolls 32.95/dozen

Topped with housemade cream cheese frosting.

### Housemade Pastry Platter 49.95/dozen

An assortment of housemade breakfast bread, scones, and muffins.

### 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

### Housemade Gluten Free Muffins (GF) 25.00/dozen

Blueberry or Chocolate

### Yogurt and Housemade Granola (GF) 6.95

\*Contains Nuts

### Individual Fruit Cup (GF, DF, V) 5.95

### Frittata (GF) 40.00

Serves 6-8

Mushroom, Leek, and Cheddar

Bacon, Scallion, and Gruyere

Classic Potato & Onion with U of M Cheddar

Local Chorizo, Potato & Onion with U of M Cheddar

### Vanilla and Berry Baked Oatmeal (GF) 37.95

Organic rolled oats baked with seasonal berries, walnuts, almond milk, flax, and cinnamon. Served hot with milk, yogurt, and seasonal berries.

Can be made dairy-free upon request.

Can be made nut-free upon request.

Serves 12



Gluten-free Muffins

## Hot Appetizers

### Skewers\*

Garlic Paprika Chicken Skewers with Piri Piri Sauce (GF, DF)	32.95/dozen
Asian Chicken Skewers with Sesame, Ginger, Tamari Sauce (GF, DF)	32.95/dozen
Grilled Halloumi Cheese Skewers with Peppers, Onions, and Piri Piri Sauce (GF)	32.95/dozen
King Oyster Mushroom Skewers with Peppers, Onions, and Chimichurri (GF, DF, V)	32.95/dozen
Cumin & Garlic Steak Skewers with Chimichurri (GF, DF)	34.95/dozen
Asian Steak Skewers with Sesame, Ginger, Tamari Sauce (GF, DF)	34.95/dozen

### Meatballs

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

### Wings

Korean (DF) Fried and drizzled with Sweet and Spicy Korean Sauce	28.95/dozen
BBQ (DF) Fried and drizzled with housemade Barbeque Sauce	28.95/dozen

### Seafood Cakes

A Mixture of salmon, walleye, shrimp, and crab, loaded with lemon zest and coated with panko breadcrumbs. Served with lemon aioli 37.95/dozen

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

### Potato and Zucchini Savory Latkes (GF)

Mini house made potato and zucchini savory pancakes with apple chutney & sour cream 29.95/dozen

## Hot Appetizers

### 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

### Tarte Soleil

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

Fig and Olive Tapenade with Fontina	90.95
Caramelized Onion, Peppers, and Parmesan	90.95
Prosciutto, Apple, and Gruyere	110.00

### Hot Dips

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

Parmesan Jalapeño Artichoke Dip (GF)	71.95
Squash and Parmesan Dip (GF, can be prepared DF)	71.95
Hummus topped with Roasted Heirloom Tomato Sauce and Fried Chickpeas (GF, DF, V)	71.95
Sweet Corn, Caramelized Onion, and Kale Dip (GF)	71.95

## Cold Appetizers

### Tomato Basil Bruschetta\*

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 24.95/dozen

### Seasonal Bruschetta\*

Ask for seasonal options. In the fall, Honeycrisp apple with U of M blue cheese. In the winter, butternut squash with pomegranate seeds 25.95/dozen

### Cucumber Rounds with Beet Hummus\* (GF, V, D)

English cucumbers topped with beet hummus and tomatoes 29.50/dozen

### Smoked Salmon Crostini\*

Toasted baguette slices topped with local goat cheese and smoked salmon 37.95/dozen

### Maple Mascarpone Pear and Basil Crostini\*

Roasted pear and maple mascarpone crostini. Topped with crispy basil 29.95/dozen

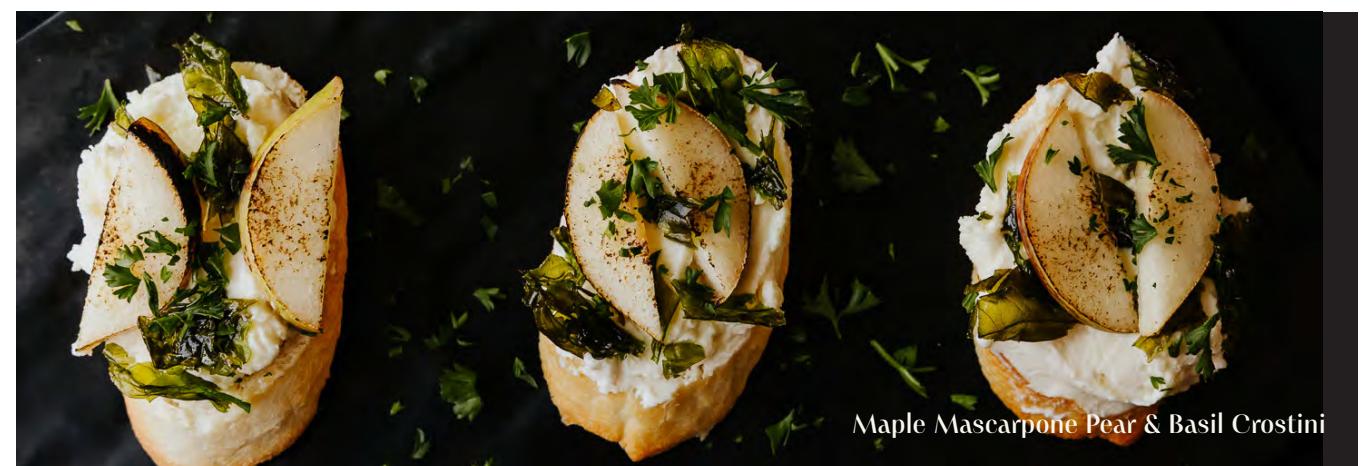
### Locally Grown Popcorn (GF)

Serves 12  
Tossed with Hope Creamery Butter and sea salt 26.95  
Truffle Parmesan  
Smoked Paprika  
Garam Masala



Chicken Wild Rice Meatballs

\*These items can be butler passed



Maple Mascarpone Pear & Basil Crostini

GF Gluten-Free | DF Dairy-Free | V Vegan

## Platters & Trays

<b>Steak Platter</b> Local, grass-fed beef cooked to medium rare, and served cold, with horseradish sauce and grilled bread <i>Serves 25</i>	92.00
<b>Smoked Salmon Platter</b> Smoked salmon with capers, red onion, cream cheese, and an assortment of crackers and flatbread <i>Serves 25</i>	165.00
<b>U of M Cheese Tray</b> An assortment of cheeses made on the St. Paul campus, served with grapes and crackers <i>Large (Serves 45-50)</i> <i>Medium (Serves 30-35)</i> <i>Small (Serves 15-20)</i>	165.00 115.00 75.00
<b>Artisan Cheese Tray</b> An assortment of unique artisanal cheeses served with fresh fruit, dried fruit and crackers <i>Large (Serves 45-50)</i> <i>Medium (Serves 30-35)</i> <i>Small (Serves 15-20)</i>	190.00 130.00 90.00
<b>Antipasto Platter</b> An assortment of local meats, cheeses, salads, and olives, served with crackers and flatbread <i>Large (Serves 30-35)</i> <i>Small (Serves 15-20)</i>	190.00 140.00

<b>Mezze Platter</b> A Mediterranean style platter with curried carrot spread, Turkish pepper spread, feta, dates, grilled eggplant, cucumbers, and grilled pita <i>Large (Serves 30-35)</i> <i>Small (Serves 15-20)</i>	170.00 130.00
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<b>Mediterranean Platter</b> A lighter option with hummus, olives, goat cheese, and fresh veggies. Served with flatbread and crackers <i>Large (Serves 30-35)</i> <i>Small (Serves 15-20)</i>	155.00 115.00
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<b>Caprese Platter</b> Fresh local tomatoes layered with fresh mozzarella, basil, olive oil, sea salt, and balsamic reduction. Served with grilled ciabatta <i>Large (Serves 45-50)</i> <i>Medium (Serves 30-35)</i> <i>Small (Serves 15-20)</i>	170.00 140.00 75.00
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<b>Mixed Crudite and Grilled Vegetable Platter (GF)</b> A wonderful mix of fresh and grilled vegetables served with caramelized onion dip <i>Large (Serves 45-50)</i> <i>Medium (Serves 30-35)</i> <i>Small (Serves 15-20)</i>	150.00 120.00 70.00
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## Platters & Trays Cont.

<b>Roasted Squash with Maple Pepitas and Crispy Greens (GF)</b> Locally raised, spiced roasted squash slices on a bed of crispy kale and caramelized onions with maple pepitas and spiced yogurt drizzle <i>Can be made dairy-free or vegan upon request.</i> <i>Large (Serves 45-50)</i> <i>Medium (Serves 30-35)</i> <i>Small (Serves 15-20)</i>	145.00 120.00 65.00
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<b>Fresh Fruit Tray (GF, DF, V)</b> A beautiful array of seasonal fresh fruit <i>Large (Serves 45-50)</i> <i>Medium (Serves 30-35)</i> <i>Small (Serves 15-20)</i>	150.00 120.00 70.00
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<b>Seasonal Fruit Salad (GF)</b>  Watermelon, Feta and Cucumber Salad with Mint Agave  Apple, Pear, Figs and Feta Salad with Mint Agave <i>Large (Serves 45-50)</i> <i>Medium (Serves 30-35)</i> <i>Small (Serves 15-20)</i>	173.00 143.00 88.00
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## Starter Salads

<b>Campus Club Signature Salad (GF)</b> 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	8.75
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<b>Apple, Brie, and Honeyed Walnut Salad (GF)</b> Mixed greens with sliced local apples, brie, honeyed walnuts, and honey thyme vinaigrette	8.75
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<b>Seasonal Caprese Salad (GF)</b> 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	8.75
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<b>Campus Club Caesar</b> Romaine lettuce tossed with red onion, hard-boiled egg, croutons, and housemade Caesar dressing	8.75
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<b>Simple Green Salad (GF, DF, V)</b> Mixed greens with champagne vinaigrette	7.95
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## Plated Entrées

All Plated Entrées are served with freshly baked bread, butter and seasonal vegetables

**Grilled Filet Mignon (GF)** Lunch 39.95  
Dinner 49.95  
Peterson Craft Meats filet mignon, grilled to medium rare. Served with skin-on garlic potatoes and red wine demi-glace  
5 oz. Lunch / 8 oz. Dinner

**Beef Ribeye Steak (GF, DF)** Lunch 37.95  
Dinner 47.95  
Grilled to medium rare and sauced with red wine demi-glace. Served with roasted potatoes  
5 oz. Lunch / 8 oz. Dinner

**Beef Short Ribs (GF)** Lunch 33.95  
Dinner 37.95  
Braised with garlic, red wine, and herbs, served over parsnip mashed potatoes

**Rosemary Pot Roast (GF)** Lunch 27.95  
Dinner 33.95  
Local grass-fed beef chuck roast braised with rosemary, fresh herbs, and red wine. Served over skin-on garlic mashed potatoes

**Smoked Pork Shank (GF)** Lunch 26.95  
Dinner 37.95  
Peterson Craft Meats smoked pork shank & roasted root vegetables with blue cheese fondue sauce topped with a rustic pear chutney and almonds.

**Chermoula Grilled Chicken (GF, DF)** Lunch 28.95  
Dinner 34.95  
Grilled boneless, skinless chicken breast rubbed with Moroccan spice marinated in lemon, paprika, and fresh herbs. Served over jeweled basmati rice (contains almonds, apricots, and currants)

**Cider Braised Chicken (GF)** Lunch 28.95  
Dinner 34.95  
Locally raised bone-in chicken braised in apple cider with fresh sage and thyme. Served over skin-on garlic mashed potatoes

**Lemon and Garlic Roasted Chicken Breast (GF, DF)** Lunch 28.95  
Dinner 34.95  
Boneless, skinless chicken breast roasted with lemons, garlic, and herbs with pan sauce Served over herb roasted potatoes

**Mustard Crusted Chicken** Lunch 28.95  
Dinner 34.95  
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

**Chicken in Roasted Heirloom Tomato Sauce (GF)** Lunch 28.95  
Dinner 34.95  
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

**Pan-Seared Red Snapper (GF)** Lunch 26.95  
Dinner 42.95  
Pan-seared skin on Red Snapper with Yukon roasted potatoes topped with a parsley beurre sauce

**Pan-Seared Canadian Walleye (GF)** Market Price  
Pan-seared and served with Hope Creamery butter and herbed potatoes



Rosemary Pot Roast

GF Gluten-Free | DF Dairy-Free | V Vegan

Plated Entrées Cont.

**Sesame Crusted Salmon (DF)** Lunch 30.95  
Dinner 35.95  
Salmon crusted with black and white sesame seeds. Pan-seared and drizzled with sesame ginger tamari sauce. Served over sesame soba noodles

**Salmon with Tarragon, Leek, and Mushroom Cream Sauce (GF)** Lunch 30.95  
Dinner 35.95  
Pan-seared salmon with a roasted mushroom cream sauce. Served over roasted potatoes

**Pan-Seared Salmon with Seasonal Relish (GF, DF)** Lunch 30.95  
Dinner 35.95  
Salmon, pan-seared and served with relish made from the best seasonal ingredients. Served over garlic rosemary roasted potatoes

**Spinach and Wild Mushroom Ravioli** Lunch 26.95  
Dinner 32.95  
Topped with roasted seasonal vegetable ragout, served with parmesan cream sauce

**Oyster Mushroom 'Scallops' (GF, DF, V)** Lunch 26.95  
Dinner 32.95  
Pan-seared oyster mushrooms cut into 'scallops.' served with vegan sweet potato puree and chimichurri

**Coconut Curry Vegetables with Cilantro Chutney (GF, DF, V)** Lunch 26.95  
Dinner 32.95  
Fresh vegetables simmered in orange-scented coconut curry sauce. Served over rice with cilantro chutney

**Grilled Eggplant Steak with Roasted Tomato, Fennel, and Orange Relish (GF, DF, V)** Lunch 26.95  
Dinner 32.95  
Grilled eggplant marinated with herbs and chili. Served over jeweled rice (contains almonds, apricots, and currants). Topped with roasted tomato, fennel, and orange relish

**Stuffed Delicata Squash (GF, DF, V)** Lunch 26.95  
Dinner 32.95  
Squash stuffed with wild rice, mushrooms, kale, onions and cranberries served with basil, fennel orange sauce. Topped with toasted walnuts

## Chef Designed

Chefs Jorge Campoverde & Matthew Venzke 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



Seared Red Snapper

GF Gluten-Free | DF Dairy-Free | V Vegan

## Hot Buffets

Served with one side of your choice, seasonal vegetables, housemade bread, and butter.

Minimum Order of 10

Two Entrees 34.95    Three Entrees 43.95    Second Side 4.25

### 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

### Cider Braised Chicken (GF, DF)

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

### 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

### 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

### Pan-Seared Canadian Walleye (GF)

Pan-seared and served with Hope Creamery herb butter

### Baked Mahi Mahi (GF, DF)

Baked Mahi Mahi with white wine and roasted zucchini, onion, pepper. Topped with roasted red pepper sherry sauce

### 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

### Fettuccine Seafood Pasta

Shrimp, salmon, bay scallops and seasonal vegetables in a white wine garlic cream sauce

### Spinach and Wild Mushroom Ravioli

Topped with roasted seasonal vegetable ragout, 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

### Coconut Curry Vegetables (GF, DF, V)

Seasonal vegetables simmered in orange-scented coconut curry sauce. Does not come with rice

### 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

### Vegetable Sambusas with Mint Chutney (DF, V)

Locally made savory sambusa baked and filled with lentils, vegetables, spices. Served with side of mint chutney

## Sides

### 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)

### Roasted Root Vegetables (GF, DF, V)

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

### Campus Club Pilaf (GF, DF, V)

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

### Jeweled Rice (GF, DF, V)

Jeweled rice with apricots, currants, and almonds.

### Rice (GF, DF, V)

White or Brown Rice

### Colcannon Potatoes (GF)

Mashed potatoes with cream, leeks, and kale

### Colcannon Sweet Potatoes (GF)

Mashed sweet potatoes with cream, leeks, and kale

### Simple Mix Green Salad (GF, DF, V)

Comes with champagne vinaigrette

## Sandwich, Salads & Bowls

### Executive Sandwich and Salad Buffet 32.95

Includes Campus Club roasted vegetable quinoa salad, Caesar salad, fresh fruit, and assorted cookies. Max order 40

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

### Sandwich Buffet 22.00

Includes fresh fruit, grainy mustard, yellow mustard, mayo, and assorted cookies. Max order 40

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

Add Gluten Free Sandwiches (Serves 6) 20.00

Add 2 housemade salads (can be GF, DF, V) 4.00/person

Add soup 4.00/person

Add kettle chips 2.00/person

### Healthy Bowl Buffet (GF, DF) 30.00

Includes carrots, broccoli, grape tomatoes, mixed greens, pepitas, champagne vinaigrette, and chimichurri sauce

Your Choice of 2 Proteins and 2 Grains or Beans

Protein Choices:

Braised Chicken

Braised Turkey

Spiced Ground Turkey

Seared Tofu (V)

Grain and Bean Choices:

Chickpeas

Lentils

Brown Rice

Black Beans

Heirloom Beans

### Individual Quinoa Bowl (GF, DF, V) 25.00

Grilled vegetables with quinoa, mixed greens, broccoli, radish, cabbage, carrots, champagne vinaigrette and chimichurri

## Kids Menu

### Penne and Meatballs 14.95

Grass-fed beef meatballs with penne pasta and housemade roasted tomato sauce  
Can be prepared vegetarian

### Baked Chicken Fingers 14.95

Baked panko-crusted chicken breast strips served with fresh fruit and veggies

## Late Night Snacks

### Rustic Focaccia Pizzas

Made entirely in-house with fresh, local ingredients.

Cheese	75.95
Veggie	90.95
Beef Sausage	105.95
Serves 25	

### Ellsworth Creamery Cheese Curds

Wisconsin made cheese curds served with housemade buttermilk ranch dressing.

Large (Serves 25-30)	95.00
Small (Serves 15-20)	50.00

### Mac and Cheese Bar

Housemade macaroni and cheese with sides of scallions, shredded cheese, jalapeños and assorted hot sauces

Large Vegetarian (Serves 25-30) with applewood smoked bacon	95.00 115.95
Small Vegetarian (Serves 15-20) with applewood smoked bacon	50.00 64.95
Extra Side of Bacon (28oz)	19.95

### French Fry Shooters (DF)

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

5.95/each

## Take a Break

### Individual Hummus and Veggie Bowls (GF, DF, V)

Classic humus with fresh seasoned veggie sticks

5.95/each

### Chips and Housemade Salsa (DF)

Served with freshly fried tortilla chips with our housemade salsa and black bean & corn salsa  
Serves 12

24.95

### Kettle Chips and Caramelized Onion Dip (GF)

Savory kettle cooked potato chips with housemade caramelized onion dip  
Serves 12

19.95

### Locally Grown Popcorn (GF)

Tossed with Hope Creamery Butter and sea salt  
Truffle Parmesan  
Smoked Paprika  
Garam Masala

26.95

Serves 12

### Housemade Pastry Platter

An assortment of housemade bread, scones, and muffins  
Serves 12

49.95

### Build Your Own Trail Mix

Create your own custom trail mix. Includes an assortment of peanuts, raisins, white chocolate chips, M&M's and Chex cereal  
Serves 12

40.95

## Sheet Cakes

### Decorated Sheet Cakes

Flavors include: white, chocolate, marble, carrot.  
Buttercream frosting: white or chocolate.  
Additional decoration may increase price

Full Sheet Cake: 96 pieces	250.00
1/2 Sheet Cake: 48 pieces	185.00
1/4 Sheet Cake: 24 pieces	110.00

## Plated Desserts

### Boca Negra (GF)

Flourless dark chocolate torte, topped with white chocolate bourbon cream and garnished with fresh fruit

9.95

### Seasonal Fruit Galette

Rustic fruit tart made with fresh fruit. Topped with local whipped cream

9.95

### Vanilla Bean Panna Cotta (GF)

Made with local cream, yogurt, and honey, topped with the season's best fruit

9.95

### Housemade Cheesecake

Topped with fresh seasonal fruit. Flavors will change with the season

9.95

### Raspberry Crème Brûlée (GF)

Vanilla custard, studded with raspberries, topped with caramelized sugar

9.95

### Key Lime Pie

Classic Key lime pie with graham cracker crust, served with whipped cream and fresh berries

9.50

### Seasonal Fruit Crisp

The best seasonal fruit with cinnamon crisp topping and local whipped cream

9.50

### Vegan Chocolate Cake (DF, V)

Decadent chocolate cake topped with vegan chocolate buttercream and fresh berries

10.50

### Housemade Ice Cream or Sorbet

Made with local milk, cream, and fruit. Ask for availability of flavors  
Can be made GF, DF, or V upon request  
5 day notice required

8.50



Seasonal Fruit Galette

Vegan Chocolate Cake

Boca Negra

## Desserts by the Dozen

<p><b>Miniature Desserts</b> 34.95 These beautiful one bite desserts are very popular! Platters may include an assortment of housemade cream puffs, tarts, chocolate-dipped strawberries, and cookies. Options may vary depending on season <i>We recommend ordering 2-3 pieces per guest.</i></p> <p><b>Mini Cheesecake Platter</b> 32.95 An assortment of traditional vanilla and dark chocolate salted caramel mini cheesecakes</p> <p><b>Vegan Mini Chocolate Cake Platter (DF, V)</b> 39.95 Bite sized chocolate cakes topped with vegan chocolate buttercream frosting</p> <p><b>Macarons</b> 36.95 Classic French almond macarons in assorted flavors.</p>	<p><b>Mini Cupcakes</b> 34.95 Chocolate with chocolate frosting</p> <p>Red Velvet with cream cheese frosting</p> <p>Vanilla with raspberry cream cheese frosting</p> <p>Banana with chocolate frosting</p> <p>Pumpkin with cream cheese frosting</p> <p><b>Brownies</b> 38.00 Housemade brownies with chocolate frosting.</p> <p><b>Lemon Bars</b> 38.00 Tart lemon filling over buttery shortbread crust.</p> <p><b>Assorted Cookies</b> 25.00 A variety of flavors, made with locally sourced ingredients.</p> <p><b>Gluten Free Assorted Cookies</b> 38.95 A variety of flavors, made with locally sourced ingredients.</p>
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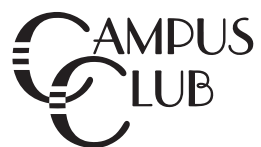
## Non-Alcoholic Beverages

<p><b>Peace Morning Glory Coffee</b></p> <p><i>Regular or Decaf</i> 25.00 Carafe 31.00 Small Airpot (3L) 31.00 Large Airpot (5.68 L) 62.00</p> <p><b>Hot Chocolate</b> 30.00</p> <p><b>Hot Tea</b> 3.00/packet</p> <p><b>Hot Cider</b> 30.00</p> <p><b>Lemonade / Iced Tea</b> 22.00</p>	<p><b>Orange/Cranberry/ Grapefruit Juice</b> 22.00</p> <p><b>Sparkling Cider</b> 24.00</p> <p><b>Milk</b> 15.00</p> <p><b>Coke Products</b> 3.00/12 oz can <i>Includes flavored sparkling water</i></p> <p><b>San Pellegrino Sparkling Water</b> 5.00/15oz bottle</p>
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## Alcoholic Beverages

<p><b>Beer</b></p> <p>Tiers may be an assortment and all items subject to change dependent on season and availability</p> <p><b>House Tier</b> 8.00 Ask your Event Coordinator for current offerings</p> <p><b>Craft Tier</b> 10.00 Ask your Event Coordinator for current offerings</p> <p><b>Beer Kegs</b></p> <p>Ask about our wide selection of local beers</p> <p><b>Full Kegs   1/2 Kegs   1/3 Keg</b></p>	<p><b>Wine</b></p> <p>Additional wines are available on request. Selections are subject to change dependent on availability</p> <p><b>Varieties may include:</b> 28.00/Bottle</p> <p>White Red Rose Sparkling</p> <p><b>Cocktails</b></p> <p>Tiers may be an assortment and all items subject to change dependent on season and availability</p> <p><b>House Tier</b> 8.00 Ask your Event Coordinator for current offerings</p> <p><b>Craft Tier</b> 10.00 Ask your Event Coordinator for current offerings</p>
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