

August 2021

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 by the students 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 -

Buffalo Creek Farm
Plato, MN

Classic Provisions
Minneapolis, MN

Cornercopia U of M
Student Organic Farm

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

Shared Ground
Cooperative
St. Paul, MN

Southeast Minnesota
Food Network
Elgin, MN

U of M
Dairy
St. Paul Campus



- BREAKFAST BUFFETS -

Served with orange juice, coffee, and tea

Classic

Scrambled eggs with U of M cheese; ham or bacon; roasted potatoes; and an array of seasonal fresh fruit. Also includes house-made breakfast breads, muffins, and scones, granola, and local yogurt.
Minimum order of 12

Eye Opener

Scrambled eggs with U of M cheese; ham or bacon; roasted potatoes; and an array of seasonal fresh fruit.
Minimum order of 12

Deluxe Continental

Seasonal fresh fruit, house-made breakfast breads, scones, and muffins, plus house-made granola and local yogurt.
Minimum order of 8

Sunrise

House-made breakfast breads, scones, and muffins with a beautiful array of seasonal fresh fruit.
Minimum order of 8

Chilaquiles (GF)

Eggs scrambled with corn tortillas, onions, peppers, and pepper jack cheese. Served with black beans, house-made pico de gallo, and sour cream.
Add chorizo for an additional \$1.95/person
Can be made dairy-free upon request.

- BREAKFAST PLATTERS -

House-Made Pastry Platter

An assortment of house-made breakfast breads, scones, and muffins.
Serves 12

Fresh Fruit Tray (GF, DF, V)

A mouthwatering array of fresh seasonal fruit.

Large (Serves 45-50)

Medium (Serves 30-35)

Small (Serves 15-20)

- PLATED BREAKFAST -

Quiche

Includes fresh fruit and roasted potatoes.

Mushroom, Leek, and Cheddar

Bacon, Scallion, and Gruyere

- A LA CARTE BREAKFAST -

Whole Quiche

Serves 6-8

Mushroom, Leek, and Cheddar

Bacon, Scallion, and Gruyere

Vanilla and Berry Baked Oatmeal

Organic rolled oats baked with seasonal berries, walnuts, almond milk, flax, and cinnamon. Served hot with milk, yogurt, and seasonal berries.
Serves 12

Can be made dairy-free upon request.

Can be made without nuts upon request.

House-Made Coffee Cake

Flavors change with the seasons and availability.
Serves 10-15

Bagels and Cream Cheese

Your choice of bagel: plain, whole grain, or cinnamon raisin. Served with your choice of cream cheese: plain, scallion, or honey walnut.

House-Made Granola and Yogurt

Can be made without nuts upon request.

Pastry Platter

Served individually

Hard Boiled Eggs

Whole Fruit

- HOT APPETIZERS -

Patacones Supremos* (GF, DF)

Fried plantains topped with grilled shrimp and spicy lemon aioli.

Patacones with Lobster Salad* (GF)

Fried plantains topped with citrusy lobster salad.

Patacones Clasicos* (GF)

Fried plantains topped with fresh mozzarella.

Skewers*

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)

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

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

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

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

Wings

Korean (Fried and drizzled with Sweet and Spicy Korean Sauce)

BBQ (Fried and drizzled with House-Made Barbeque Sauce)

Spring Rolls

Fried spring rolls served with Prik Nam Pla dipping sauce (contains fish, shellfish and egg).

Shrimp

Vegetarian

Meatballs

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

French Fry Shooters (DF)

Glass filled with Campus Club bistro fries. Served with scallion aioli.

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)

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

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

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

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

Tarte Soleil

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

Local Chèvre with La Quercia Prosciutto Crisp

Lobster and Crab with Lemon and Chives



* These items can be Butler Passed. Check with the Events office for availability of Butler Service.

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

- COLD APPETIZERS -

Polenta Cakes* (GF)

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)

Vegetarian topped with Brie (GF)

Smoked Salmon and Dill (GF)

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)

Vegetarian with Chive Sour Cream

Smoked Salmon with Chive Sour Cream

Seafood Cakes (DF)

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)

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

Salmon Stuffed Shrimp* (GF, DF)

Butterflied shrimp marinated in garlic, white wine and herbs, stuffed with fresh salmon. Served with sriracha aioli.

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.

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.

Smoked Salmon Crostini*

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

Classic Shrimp Cocktail (GF, DF)

Served on ice with lemon cilantro cocktail sauce.

Edamame and Beet Salad

Cucumber Cups* (GF, DF, V)

Cucumber cups filled with healthy edamame and roasted beet salad.

Locally Grown Popcorn (GF)

Tossed with Hope Creamery Butter and sea salt. Serves 12

Truffle Parmesan

Smoked Paprika

Garam Masala



* These items can be Butler Passed. Check with the Events office for availability of Butler Service.

- PLATTERS AND TRAYS -

Smoked Salmon Platter

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

Steak Platter

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)

Medium (Serves 30-35)

Small (Serves 15-20)



Artisan Cheese Tray

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

Large (Serves 45-50)

Medium (Serves 30-35)

Small (Serves 15-20)

Fresh Fruit Tray (GF, DF, V)

A beautiful array of seasonal fresh fruit.

Large (Serves 45-50)

Medium (Serves 30-35)

Small (Serves 15-20)

Grilled Vegetable Tray (GF, DF)

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

Large (Serves 45-50)

Medium (Serves 30-35)

Small (Serves 15-20)

Antipasto Platter

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

Large (Serves 30-35)

Small (Serves 15-20)

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)

Small (Serves 15-20)

Mediterranean Platter

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

Large (Serves 30-35)

Small (Serves 15-20)

Crudités Platter (GF)

Colorful seasonal vegetables served with caramelized onion dip.

Large (Serves 45-50)

Medium (Serves 30-35)

Small (Serves 15-20)

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)

Medium (Serves 30-35)

Small (Serves 15-20)

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)

Medium (Serves 30-35)

Small (Serves 15-20)



- SANDWICH, SOUP, SALAD -

GF, DF, V options may be available upon request

Executive Sandwich and Salad Buffet

Turkey and U of M herbed Gouda, grilled vegetables with fresh mozzarella, roast beef and U of M Raclette, or LaQuercia 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

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

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

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

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

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 -

Asian Rice Bowl Buffet (GF)

Your choice of 2 proteins (grass-fed braised beef, chicken, tofu, or tempeh), with jasmine rice, shredded cabbage, carrot and scallion salad, spinach, spicy cucumber pickles, and sriracha aioli.

Plated Quinoa Bowl (GF, DF)

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

Can be made vegan upon request.

- KIDS MENU -

12 and Under

Penne and Meatballs

Grass-fed beef meatballs with penne pasta and house-made roasted tomato sauce.

Can be prepared vegetarian.

Baked Chicken Fingers

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

Stir-fried Chicken and Veggies (GF)

Asian-marinated chicken breast, stir-fried with fresh vegetables, and served over steamed rice.

Can be prepared vegetarian.

Beef, Chicken, and Turkey Tacos

Grass-fed beef, chicken, or Ferndale Market ground turkey tacos on soft tortillas, with cheese, cabbage, and pico de gallo.

Can be made gluten-free upon request.

- CUSTOM MENUS -

Chef Designed

Chefs Beth Jones and Jorge Campoverde 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.



- HOT BUFFETS -

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

Minimum Order of 10

2 Entrées

3 Entrées

Second Side

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.

Tuscan Herb Infused Pot Roast (GF, DF)

Local grass-fed beef chuck roast braised with rosemary, sage, chili, and red wine.

Porketta (GF, DF)

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

Wild 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)

Wild Pacific 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)

Wild Pacific 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.

Baharat Spiced Chicken Breast (GF, DF)

Persian spiced boneless, skinless chicken breast with allspice, cardamom, coriander, and caramelized onion pan sauce.



Chermoula Grilled Chicken (GF, DF)

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

Lemon and Garlic Roasted
Chicken Breast (GF, DF)

Boneless, skinless chicken breast roasted with lemons, 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.

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.

Ferndale Market Turkey Breast with Fennel,
Oregano, and Garlic (GF, DF)

Local roast turkey breast marinated with fennel, oregano, and garlic. Served with demi-glace.

Ferndale Market Rosemary Roasted Turkey
Breast with Sherry Demi-Glace (GF, DF)

Local turkey breast marinated with rosemary. Served with sherry demi-glace.

- SIDE SELECTIONS -

Campus Club Homemade Lasagna

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

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.

Spinach and Wild Mushroom Ravioli

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

Minnesota Wild Rice Pancakes with Maple Sage Butter

Wild rice cakes with scallion and cornmeal. Topped with maple sage butter and maple pepitas.

Coconut Curry Vegetables (GF, DF, V)

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.

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.



- PLATED ENTRÉES -

*All entrées are served with freshly baked bread
and seasonal vegetables*

Grilled Filet Mignon (GF)

Peterson Craft Meats filet mignon, grilled to medium rare. Served with rosemary roasted potatoes and red wine demi-glace.
5 oz. Lunch / 8 oz. Dinner

Beef Ribeye Steak (GF)

Grilled to medium rare and sauced with red wine demi-glace. Served with skin-on garlic mashed potatoes.
5 oz. Lunch / 8 oz. Dinner

Beef Short Ribs (GF)

Braised with garlic, red wine, and herbs, served over parsnip mashed potatoes.
8 day notice required

Tuscan Herb Infused Pot Roast (GF)

Local grass-fed beef chuck roast braised with rosemary, sage, chili, and red wine. Served over skin-on garlic mashed potatoes.

Porketta (GF)

Berkshire pork prime rib roasted with fennel, oregano, chili flakes, and garlic, over skin-on mashed potatoes.

Pomegranate Braised Pork

Osso Bucco (GF, DF)

Peterson Craft Meats pork osso bucco braised with onions, basil, and pomegranate molasses. Served over paprika roasted potatoes.

Grilled Lamb Chops with

Mint Chimichurri (GF, DF)

Buffalo Creek Icelandic lamb chops served over braised heirloom beans with mint chimichurri sauce.

Pan-Seared Canadian Walleye (GF)

Pan-seared and served with Hope Creamery herb butter and herbed potatoes.

Sesame Crusted Salmon (DF)

Wild Pacific salmon crusted with black and white sesame seeds. Pan-seared and drizzled with sesame ginger tamari sauce. Served over sesame soba noodles.

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

Pan-seared salmon with a roasted mushroom cream sauce. Served over roasted potatoes.

Pan-Seared Salmon with

Seasonal Relish (GF, DF)

Wild Pacific salmon, pan-seared and served with relish made from the best seasonal ingredients. Served over garlic rosemary roasted potatoes.

Pan-Fried Rainbow Trout (GF)

Crispy pan-fried trout with lemon, mild chili, and sage butter. Served with herb roasted potatoes.

Baharat Spiced Chicken

Breast (GF, DF)

Persian spiced boneless, skinless chicken breast with allspice, cardamom, coriander, and caramelized onion pan sauce. Served with jeweled basmati rice (contains almonds, apricots, and currants).

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).

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.

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.

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.

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.

Chicken Marbella (GF, DF)

Locally raised bone-in chicken, braised with white wine, olives, and dried plums. Served over Campus Club pilaf.

Ferndale Market Turkey Breast with Fennel, Oregano, and Garlic (GF)

Local roast turkey breast marinated with fennel, oregano, and garlic. Served with demi-glace over skin-on garlic mashed potatoes.

Ferndale Market Rosemary Roasted Turkey Breast with Sherry Demi-Glace (GF)

Local turkey breast marinated with rosemary. Served over mashed sweet potatoes and sherry demi-glace.

Seared Polenta with Seasonal Vegetable Ragout (GF)

Parmesan polenta topped with a vegetable ragout. Ask for seasonal vegetable options.

Minnesota Wild Rice Pancakes with Maple Sage Butter

Wild rice cakes with scallion and cornmeal. Topped with maple sage butter and maple pepitas. Served over roasted root vegetables.

Spinach and Wild Mushroom Ravioli

Topped with roasted seasonal vegetables, served with parmesan cream sauce.

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

Served with sautéed seasonal vegetables. Topped with heirloom tomato sauce.

Oyster Mushroom ‘Scallops’ (GF, DF, V)

Pan-seared oyster mushrooms cut into ‘scallops.’ Served with vegan sweet potato puree and chimichurri.

Coconut Curry Vegetables with Cilantro Chutney (GF, DF, V)

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)

Grilled eggplant marinated with herbs and chili. Served over jeweled rice (contains almonds, apricots, and currants). Topped with roasted tomato, fennel, and orange relish.

- SIDE SALADS -

Campus Club Signature Salad (GF)

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)

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)

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.

Seasonal Vegetable Ricotta Tart with Mixed Greens

Pastry tart shell filled with roasted seasonal vegetables and ricotta. Served with mixed greens and champagne vinaigrette.

Cabbage, Date, and Orange Salad with Sherry Vinaigrette (GF, DF, V)

Mixed greens with red and green cabbage, dates, fresh oranges, and sherry vinaigrette.

Campus Club Caesar

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)

Mixed greens with champagne vinaigrette.

- PLATED DESSERTS -

Boca Negra (GF)

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

Beet the Devil Cake

Devil's food cake made with roasted beet puree, frosted with chocolate buttercream.

Tres Leches Cake

Vanilla sponge cake soaked in "three milks," topped with whipped cream and berries.

Seasonal Fruit Galette

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

Vanilla Bean Panna Cotta (GF)

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

House-Made Cheesecake

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

Raspberry Crème Brûlée (GF)

Vanilla custard, studded with raspberries, topped with burnt sugar.

Lemon Icebox Pie

Tart lemon filling with graham cracker crust, topped with whipped cream and fresh berries.

Key Lime Pie

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

Seasonal Fruit Crisp

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

House-Made Ice Cream or Sorbet

Made with local milk, cream, and fruit.
Ask for availability of flavors.
Can be made gluten-free, dairy-free, or vegan upon request.
5 day notice required



- DESSERT PLATTERS -

Miniature Dessert Platter

Platters may include an assortment of house-made cream puffs, tarts, chocolate-dipped strawberries, and cookies. Options may vary depending on season.

Macarons

Classic French almond macarons in assorted flavors.

Mini Cupcakes

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 Cheesecake & Brownie Platter

Assorted miniature cheesecakes with luscious chocolate brownies.

Brownies

House-made brownies with chocolate frosting.

Lemon Bars

Tart lemon filling over buttery shortbread crust.

Assorted Cookies

A variety of flavors, made with locally sourced ingredients.

Decorated Sheet Cakes

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

Full Sheet Cake: 96 pieces

1/2 Sheet Cake: 48 pieces

1/4 Sheet Cake: 24 pieces



- TAKE A BREAK -

Rosemary Nuts (GF)

Mixed nuts tossed with Hope Creamery butter, rosemary, cinnamon, brown sugar, and cayenne.
Serves 12

Mixed Nuts (GF, DF, V)

Serves 12

Chips and House-Made Salsa

Freshly fried tortilla chips with our house-made salsa.
Serves 12

Kettle Chips and Caramelized Onion Dip (GF)

Serves 12

Locally Grown Popcorn (GF)

Tossed with Hope Creamery Butter and sea salt.
Serves 12

Truffle Parmesan

Smoked Paprika

Garam Masala

House-Made Pastry Platter

An assortment of house-made quick breads, scones, and muffins.
Serves 12



- LATE NIGHT MENU -

Rustic Focaccia Pizzas

Made entirely in-house with fresh, local ingredients.
Serves 25-30

Cheese

Veggie

Salami (may contain pork) or Beef Sausage

French Fry Shooters

A glass filled with Campus Club bistro fries, served with scallion aioli.

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 25-40)

Small (Serves 15-20)

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

Blue Moon
Miller Lite
Summit EPA
Grainbelt Premium
Guinness Stout
Stella Artois

MN Tier

Fulton Lonely Blonde
Bauhaus Wonderstuff Pilsner
Bent Paddle Bent Hop IPA
Bent Paddle Black Ale
Surly Xtra-Citra
Castle Danger Cream Ale

- 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

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

Concannon Vineyard, California

Pinot Grigio
Chardonnay
Sauvignon Blanc
Pinot Noir
Merlot
Cabernet Sauvignon

Sparkling Wine

Wycliff Brut Champagne, California
Hoya de Cadenas Cava, Spain

- COCKTAILS -

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

House Tier

Recipe 21 Vodka
Greenalls Gin
El Dorado Silver Rum
E&J Brandy
Dewars White Label Scotch
Windsor Canadian Whiskey
Agavales Blanco Tequila

Premium Tier

Grey Goose Vodka
Bombay Sapphire Gin
El Dorado 5 Year Rum
Johnnie Walker Red Scotch
Makers Mark Bourbon
Jose Cuervo Silver Tequila
Bulleit Rye Whiskey

NON-ALCOHOLIC BEVERAGES

Fair Trade Organic Regular Coffee

Fair Trade Organic Decaf Coffee

Hot Chocolate

Hot Tea

Hot Cider

Lemonade

Iced Tea

Orange/Cranberry/

Grapefruit Juice

Sparkling Cider

Citrus Punch

Fruit Punch

Milk

Coke Products

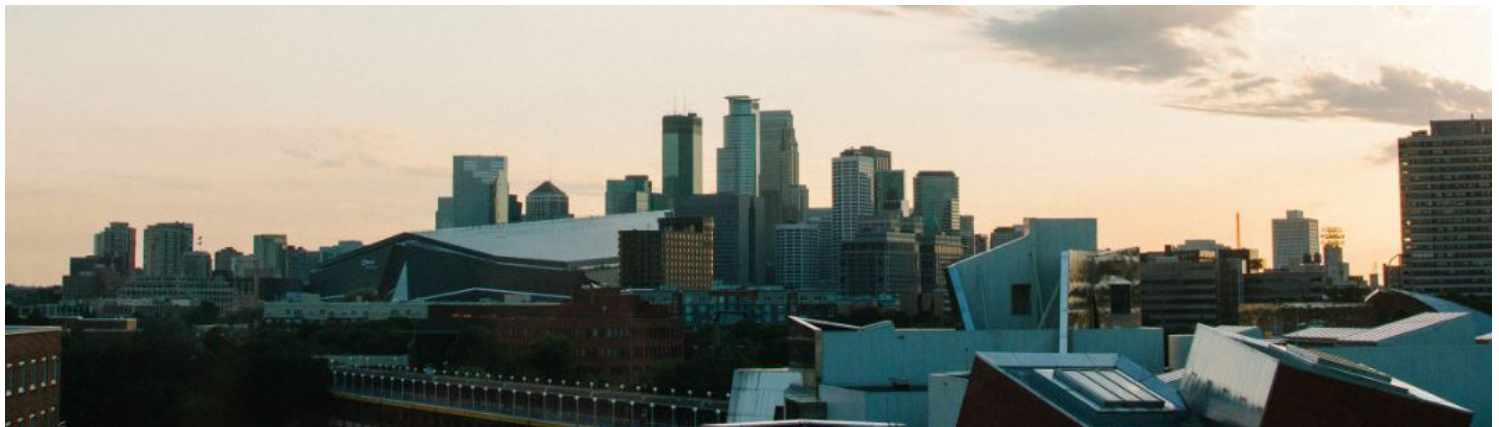
Includes Bubly flavored waters.

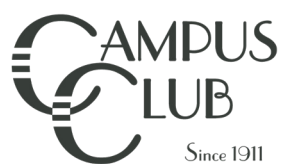
San Pellegrino Soda - Assorted

Bottle of Water

San Pellegrino

Sparkling Water





EVENTS DEPARTMENT

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