

Dinner Menu

PLATED DINNER

All Dinner Entrées include Chef's Selection of Starch and Seasonal Vegetables, Freshly Baked Bread and Butter, Ice Tea, Freshly Brewed Coffee and Decaffeinated Coffee and a Selection of Hot Novus Tea. Your Entrée Includes Your Choice of One Starter Course.

Soup

White Chicken Chili, Thai Chicken Soup with Coconut Milk, Tomato Bisque, She Crab Soup

Salad

Clubhouse Salad

Mixed Field Greens with Roasted Plum Tomatoes, Radish Sprouts, Spiced Pecans, and Sliced Cucumbers. Served with Raspberry Vinaigrette

Sunset Salad

Micro Greens with Fresh Strawberries, Blueberries, Mandarin Orange Segments, Tomatoes, and Blue Cheese Crumbles. Served with Balsamic Vinaigrette

Confetti Salad

Spinach and Frisee Topped with Diced Red Pepper, Diced Tomato and Grilled Corn. Served with a Buttermilk Dill Dressing

Fried Green Tomato Salad

Layers of Fried Green Tomatoes, Vine Ripe Tomato and Goat Cheese Served Over Mixed Gourmet Greens, Roasted Red Pepper and Balsamic Vinaigrette. Top it off with a Pancetta Crisp.

Would You Like to Add a Fourth Course Option? Upgrade Your Starter? Ask Your Catering Director for Some Great Ideas to Take Your Dinner to the Next Level!

Dinner Menu

OUR DINNER ENTREÉS

The University Center Club is always happy to create custom menus to fit a special theme or a tight budget. If you do not see what you are looking for on the menu, just let your Private Event Director know and we will be happy to design a menu to suite your needs. Vegetarian options are available upon request.

There will be a surcharge of \$1 per person for additional entrée choices offered to your guests. Personalized Place Cards will be Included with This Option.

Georgia Pecan Chicken

Cayenne Peppered-Pecan Encrusted Breast of Chicken with Sweet Potato Mash, Vanilla Bean Buerre Blanc and Mango Salsa 22

Panhandle Chicken Wellington

With Vidalia Onion and Wild Mushroom Duxelle Topped with Puff Pastry and Served over Wild Rice Pilaf with Stuffed Tomato and Chef's Vegetable Medley 21

Pan Seared Chicken Rockefeller

Topped with Spinach, Bacon and Boursin Cheese Sauce and Served with Tri-Colored Orzo Pilaf and Chef's Vegetable Medley 20

Chicken Oscar

Sautéed Chicken with Crabmeat, Asparagus and Sun-Dried Tomato Hollandaise over Mashed Potatoes 22

Land and Sea

Choice Filet Mignon with Your Favorite Seafood Accompaniment:

Broiled Grouper 31

Jumbo Gulf Shrimp 29

Char-grilled Chicken Breast 28

Salmon 27

Served with Custard of Sweet and Yukon Potato Gratin, Stuffed Tomato and Seasonal Vegetable Medley

Dinner Menu

Grilled Choice Filet Mignon

Served with Five Peppercorn Demi-Glace and Truffle Whipped Potatoes Haricots Verts and Stuffed Tomato 35

Char-Grilled NY Sirloin

Paired with Blue Cheese Crostini and Caramelized Vidalia Onion, Garlic Mashed Potatoes and Chef's Array of Grilled Vegetables 29

Cider Cured Boneless Pork Chop

Center Cut Chop Marinated in Apple Cider Served with Chipotle Sweet Mashed Potatoes and Cranberry Cabernet Sauce 23

Blue Crab Stuffed Grouper Carabelle

Stuffed with Crab, Topped with Lemon-Chive Butter Sauce, on Jasmine Rice and Roasted Vegetable Medley 27

Pan Roasted Salmon Panacea

Served with Blue Crab Couscous, Tomato Tarragon Vinaigrette and Chef's Vegetable Medley 23

Piquillo Stuffed Chicken

Filled with Fontina Cheese, Artichokes and Sun-Dried Tomatoes, Lightly Breaded and Baked. Served with Piquillo Pepper Coulis and Spinach Risotto. Served with Chef's Seasonal Vegetable 22

Dinner Menu

CREATE YOUR OWN SIGNATURE DINNER BUFFET

Buffet menus are prepared for a minimum of 30 guests. Dinner Buffets include Freshly Baked Bread and Butter, Ice Tea, 100% Colombian Coffee, Decaffeinated Coffee and Selection of Hot Novus Tea.

Choice of Three Starters:

Lobster and Corn Chowder, Tomato Basil Bisque Baked Potato Soup, French Onion Soup

Tortellini Pasta Salad with Sun-Dried Tomatoes, Peppers and Hearts of Palm and Tossed in Herb Vinaigrette

Fresh Mozzarella, Basil Leaf and Vine Ripe Tomato Salad with Balsamic Vinaigrette

Spinach Salad with Granny Smith Apples, Walnuts and Goat Cheese Served with Balsamic Vinaigrette

Fresh Fruit Salad

Farm Fresh Garden Salad with Cucumbers, Carrots, Black Olives, Tomatoes, and Croutons with Peppercorn Ranch, Honey Dijon, and Balsamic Vinaigrette Dressings

Shrimp, Marinated Vegetable and Pasta Salad

Choice of Two Entrees:

Pan-Seared Salmon Fillet with Port Wine Demi- Glace and Edamame Succotash

Moroccan Spice Rubbed Roast Pork Loin with Dried Fruit Couscous

Manicotti Florentine with Tomato Basil Sauce

Grilled London Broil Bordelaise with Crispy Fried Cotton Onions

Sautéed Chicken Breast with Pear, Red Pepper and Cilantro Salsa

Boneless Chicken Stuffed with Cornbread Dressing

Char-grilled Flat Iron Steak with Cabernet Jus

Chicken Cordon Bleu with Swiss Fondue

Panko, Kalamata and Sun-dried Tomato Crusted Chicken

Salmon Rockefeller drizzled with Pernod

Pecan Crusted Turbot with Vanilla Buerre Blanc with Mango Salsa

Dinner Menu

Choice of One Vegetable:

Broccoli with Three Cheese Fondue

Roasted Vegetable with Onion and Fennel

Summer Squash Casserole

Mixed Vegetable Medley

Green and Yellow Squash Sautéed with Sun-Dried Tomato Butter

Choice of One Starch:

Buttermilk Sweet Potato Gratin

Mashed Yukon Gold Mashed Potatoes with Cheddar Cheese and Sage

Roasted New Potatoes

Saffron Rice

Double Cream Au Gratin Yukon Potatoes

Fettuccini with Creamy Parmesan Sauce

Garlic and Chive Mashed Potatoes

Chef's Selection of Cakes and Pies

Choice of One Entrée: 33

Choice of Two Entrées: 36

Additional Side: 1

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SIGNATURE DINNER BUFFETS

Buffet menus are prepared for a minimum of 30 guests. Dinner Buffets include Freshly Baked Bread and Butter, Ice Tea, 100% Colombian Coffee, Decaffeinated Coffee and Selection of Hot Novus Tea.

Theme Buffets: We Are Happy to Create a Special Themed Buffet to Celebrate or Fit a Special Occasion. Just Ask Your Private Event Director and We Will Work Up a Custom Menu to Fit Your Needs.

Canopy Roads Country Buffet

Mixed Field Greens with Vine Ripened Tomatoes, Cucumbers, Onions and Herb Croutons. Served with Bleu Cheese, Buttermilk Ranch and Raspberry Vinaigrette Dressings

Sliced Roast Sirloin with Roasted Shallot Demi-glace and Cotton Fried Onions
Lemon Chicken Served over Hoppin' John Rice and Quick Fried Greens

Green Beans with Bacon, Peppers and Onions
Five Cheese Macaroni Casserole

Freshly Baked Breads and Butter
Home-style Peach Cobbler with Whipped Cream
"Not so Short" Strawberry Shortcake 29

Dinner Menu

Backyard Barbecue Buffet

Tropical Fruit Salad

Cole Slaw with Poppy Seed Dressing

Southern Style Red Skin Potato Salad

COOKED ON OUR TERRACE GRILLS!

Barbecue Baby Back Ribs ... Falling Off the Bone!

Barbecue Quarter Chicken ~ Smoked and Grilled

An Array of Flavored Barbecue and Hot Sauces

Green Beans & Corn on the Cob

Freshly Baked Breads and Butter

Lemon Meringue Pie 26

Dinner Menu

Low Country Orleans Buffet

Choice of Two Starters:

Five Tomato Salad with Red Onion, Scallions and Tossed in an Herb Vinaigrette

Macque Salad- Roasted Corn Salad with Mixed Peppers, Onions and Mixed with Creole Remoulade and Garnished with Pickled Okra

Mixed Greens with Vine Ripe Tomatoes, Cucumbers, Sliced Onions and Herbed Croutons with Buttermilk Ranch and Raspberry Vinaigrette

Gulf Seafood Gumbo with White Rice or
Andouille Sausage and Chicken Gumbo

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Choice of Two Entrées:

Shrimp Creole with Tomatoes and Peppers

Chicken Andouille Sausage Jambalaya with Celery, Onion, Green Peppers and Scallions

Boneless Chicken Stuffed with: Cajun Sausage, Dirty Rice, or Cornbread Dressing

Hearty Crawfish Étouffée with Smokey Dark Roux, Tasso Cajun Ham and Tomato

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Choice of Any Two:

Green Beans with Bacon, Peppers and Onions

Cajun Stewed Okra and Tomatoes

Grilled Yukon Potatoes Topped with Tasso Ham and Pepper Jack Cheese Fondue

Bayou Cornbread Dressing

Not Yo' Mama's Red Beans and Rice

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Orleans Best Bread Pudding

Apple Beignets Dusted with Cinnamon Sugar

Choice of Two Entrées: 30

Choice of Three Entrées: 34

Additional Side: 1