

University Club of Phoenix
A La Carte Lunch Menu

Entrées

Ravioli 10.95
Stuffed ravioli with sautéed butternut squash served with asparagus, spinach and red bell pepper cream

Meatloaf 12.50
A Club favorite served with whipped potatoes, savory brown gravy and served over rustic bread with fried onions

Chili 8.25
A combination of beef and pork, simmered with Southwestern spices, fresh New Mexico chili pods and served with chopped onions and cheddar cheese

Mediterranean Grilled Salmon 🍷 10.50
Broiled salmon with artichoke hearts, tomatoes, capers and green olives served with rice and the vegetable of the day

Tequila Shrimp 15.75
Sautéed shrimp, onions, cilantro and peppers flambéed with tequila and finished with achiote sauce

Lemon Chicken 11.95
Sautéed chicken medallions over linguini with lemon butter, capers and mushrooms

Low Cal Selections

Eggplant Portobello Burger 12.25
Two Portobello mushrooms stuffed with eggplant cutlet, spinach, grilled onion, tomatoes, and mozzarella cheese set on marinara sauce

Salads

Spinach Prawn Mango Salad 🍷 13.50
Fresh Spinach tossed with shrimp. Mango slices, dried cranberries, diced tomatoes with lemon Honey Dressing

Strawberry Chicken Salad 🍷 12.50
Strawberries, grilled chicken breast, toasted almonds served over field greens with poppy seed dressing

Skewer Salad 15.50
Blackened New York Steak over romaine lettuce, with blue cheese, tomatoes and radishes with balsamic vinaigrette

Traditional Caesar Salad 12.50
Your choice of shrimp or chicken garnished with Parmesan cheese

Poached Mediterranean Salmon Salad 12.95
Poached Salmon fillets set on a mixture of lettuce, chopped tomatoes, artichoke hearts and red onions garnished with feta cheese and capers with orange dill dressing.

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Organic Free Range Chicken Breast Salad	12.50
Broiled Chicken breast on a bed of greens with quinoa, dry fruits, mandarin orange sections and dressed with orange vinaigrette.	
Mexican Cobb Salad	12.50
Choice of shrimp or chicken breast on lettuce with corn, black beans, diced tomatoes, shredded cheese, pumpkin seeds, nopalitos, jicama, and avocado tossed in a creamy lime, cilantro dressing.	
<u>Sandwiches</u>	
1/2 Sandwich with cup of Soup of the day	9.95
French Dip	12.95
Thinly sliced prime rib with melted jack cheese, served on a French roll with au jus on the side	
Tilapia Fish Tacos	11.25
Corn tortilla crusted tilapia fillets in soft flour tortillas with diced tomatoes, shredded lettuce, and shredded cheese served with a side of salsa and avocados.	
*Traditional University Burger	11.75
Fresh lean ground sirloin prepared to your satisfaction on a whole wheat bun with chipotle mayonnaise, sautéed mushrooms, caramelized onions, bacon, and gruyere cheese.	
“U” Club	11.75
Smoked turkey breast, Swiss cheese and crunchy bacon strips layered with ruffles of crisp lettuce, sliced tomato and avocado, served on sour dough toast, diagonally sliced	
*Open-Faced Steak Sandwich	15.50
A tender New York strip prepared to your satisfaction. Served on fresh sourdough bread and topped with golden fried onion rings	



“Heart Healthy”

We will do our utmost to accommodate your special request

Please turn off your cellular phone while seated in the Main Dining Room

*Fish, Hamburgers and Steaks are cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions

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Luncheon Entrees

Each Luncheon Entrée Includes:
Fresh Green Salad and Chef's Choice of Seasonal Accompaniments
Rolls and Butter
Freshly Brewed Coffee or Tea
University Club's Special Dessert

Pot Roast of Beef Jardinière 20.75
Tender pot roast of beef accented with savory brown gravy, topped with fresh garden vegetables

Chicken Marsala 21.45
Chicken breast sautéed with mushrooms and Marsala wine

Chicken Parmesan 21.45
Sautéed chicken breast topped with marinara sauce and sprinkled with parmesan cheese

Chicken Cordon Bleu 21.25
Breaded chicken breasts stuffed with ham and mellow Swiss cheese

Broiled Filet Mignon 34.45
Broiled 6oz black angus filet with maître d' butter

Meatloaf 19.45
The comfort food everyone loves

Meat Lasagna 19.45
Layers of pasta, meat sauce with mozzarella, ricotta and parmesan cheese

Grilled Salmon 21.50
Grilled fresh salmon with lemon Beurre Blanc

Oriental Stir-Fry 20.45
Your choice of beef, chicken or pork stir-fried with a medley of oriental vegetables and served over white rice

Vegetarian Entrees

Cheese Tortellini 18.25
Cheese tortellini served in mushroom Alfredo sauce

Eggplant Parmesan 18.25
Sautéed breaded eggplant, topped with marinara sauce and melted mozzarella cheese served with linguini and vegetables

Vegetable Lasagna 18.25
Layers of pasta, vegetables and cream sauce

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University Club of Phoenix
Luncheon Salad Entrees

All salad entrées include:
Rolls and butter
Chef's choice of our house dessert specialties
Freshly brewed coffee or tea

Strawberry Chicken Salad

Strawberries, grilled chicken breast, toasted almonds served over
field greens with poppy seed dressing
\$19.00

Smoked Turkey Salad

Salad greens topped with artichoke hearts, dry cranberries, smoked turkey and raspberry
vinaigrette dressing
\$19.00

Mediterranean Steamed Salmon

Steamed salmon fillet, artichoke hearts, and capers served over a bed of greens with orange dill
vinaigrette
\$21.25

Southwestern Chicken Caesar Salad

Crisp chilled romaine lettuce, tossed in a Caesar dressing, garnished with seasoned croutons
and shredded parmesan cheese, topped with slices of seasoned chicken breast
\$19.45

Trio Salad

White tuna salad, chicken salad and cottage cheese on a bed of field greens, garnished with
fresh melon, ripe tomato wedges and sliced avocado
\$19.45

Skewer Salad

Blackened New York Steak over Romaine, with Blue Cheese, tomatoes, radishes and Balsamic
Vinaigrette
\$23.45

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University Club of Phoenix
Lunch Buffets

Luncheon Buffet

Minimum 30 people

Assorted salad greens with assorted toppings
Chef Choice of dressings
Fresh sliced fruit
Chef's choice salads

Please choose two of the following:

Pork Tenderloin
Breast of Parmesan Chicken
Chicken Marsala
Chicken Breast Scallopine
Stir Fried Chicken
Cheese Tortellini with Mushroom Alfredo sauce
Vegetable or Meat Lasagna
Meatloaf
Yankee Pot Roast
Eggplant Parmesan
Salmon Medallions with Lemon Wine Caper Sauce

Chef's choice of seasonal accompaniments
Rolls and butter

Chef's Choice of our Specialty Dessert
Coffee or Ice Tea

\$27.25 per person++

South of the Border Luncheon Buffet

Minimum 20 People

Roasted Corn Salad with Black Beans
Cactus Salad
Jicama Mango Salad

Please choose two of the following:

Vegetarian Chili Rellenos
Flour Tortillas, Mexican Rice and Fried Beans

Traditional Chili Rellenos
Flour Tortillas, Mexican Rice and Fried Beans

Traditional Cheese Enchiladas
Corn tortillas stuffed with Monterey Jack Cheese, onions, spinach, mushrooms, black beans
and bell peppers topped with enchilada sauce and sour cream

Chicken Enchiladas
Mexican Rice and Refried Beans

Chicken or Beef Fajitas
Flour tortillas with Mexican Rice and refried beans

Chicken Breast with Mole
Flour Tortillas, Mexican Rice and Vegetables

Fresh Fish with Vera Cruz Sauce (Market Price)

Chef's Choice of our Specialty Dessert
Coffee or Ice Tea

26.25 per person++

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Deli Buffet

Minimum 20 People

Fresh Garden Salad
Chef Choice of Dressings
Fresh Sliced Fruit
Pasta Salad
Cole Slaw

Assorted Cold Cuts Include:

Roast Beef
Breast of Turkey
Ham
Assorted Cheeses

Fresh Breads
Condiments

Chef's Choice of Dessert

Coffee or Iced Tea

20.75 per person++

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Soup, Salad, Sandwich Buffet

Minimum 20 People

Soup of the Day
Seasonal Mixed Greens with a Cranberry Vinaigrette Dressing
Bow Tie Pasta Salad
Fresh Fruit Tray

Open Faced Sandwiches:
Chicken Salad
Smoked Turkey with Tomato, Bacon, Avocado and Cucumber
Tomato with Fresh Mozzarella
Tuna Salad
Ham and Swiss
Roast Beef

Freshly Baked Cookies and Chocolate Brownies

Coffee or Ice Tea

20.75 per person++

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