



CURBSIDE PICK-UP, HOME DELIVERY

and

PERSONAL CHEF IN-HOME DINING

HOW IT WORKS

The UClub is delighted to offer curbside, home delivery, and personal chef in-home dining with these **FEATURED MENU** and **HOME BEVERAGE OPTIONS**. Available NOW, Tuesday - Saturday 4 - 9 pm. See each category for instructions & restrictions.

CURBSIDE:

Step 1: Call 919-493-8099 or email DiningIn@universityclubnc.com with your order and your preferred pick-up date & time Tue - Sat between 4 - 9 pm.

Step 2: Park in the Club's parking lot and call us at 919-493-8099 when you've arrived.

HOME DELIVERY (within 15 miles):

Step 1: Call 919-493-8099 or email DiningIn@universityclubnc.com with your order **by 9 pm the day before your home delivery**, provide your address with instructions (if any), and specify your preferred delivery time between 4 - 9 pm Tue - Sat by half hour increments. **FREE** delivery!

Step 2: Enjoy your food. We'll deliver your UClub meal to your front door.

PERSONAL CHEF + IN-HOME DINING:

Step 1: Call Jessica at 919-323-4815 or email jessica@universityclubnc.com to customize your personal chef in-home experience, available 7-days a week, provided within 72-hours notice.

Step 2: A University Club Chef will prepare a custom meal at your home based on your requested date/time.

BILLING:

We'll charge your membership or you can pay by credit card over the phone, curbside or when we deliver your UClub meal!

FEATURED MENUS *and* BEVERAGE OPTIONS

DINNER IN, DONE RIGHT

AVAILABLE FOR 1 - 10 PEOPLE

\$30 per person, includes warm rolls with butter

Choose a Starter (one per person):

Vegetable Potstickers with Ginger Dipping Sauce

Popcorn Shrimp with Cocktail Sauce and Caper Rémoulade

Classic Caesar Salad

Tomato Basil Soup

Choose an Entrée (one per person):

Grilled Teres Major Steak
with a Loaded Baked Potato and Seared Brussels Sprouts

Herb Marinated Grilled Chicken with Linguini,
Parmesan Cream, Wilted Spinach, and Tomatoes

Blackened Salmon with Roasted New Potatoes,
Sautéed Seasonal Vegetables, and Lemon-Dill Sauce

Mushroom and Leek Risotto with Herbed Breadcrumbs,
Parmesan, and Roasted Garlic

***Consider adding a bottle of wine or one of your favorite beers
to your meal. Ask us for a complete beverage list to choose from.***

Discounted home wine/beer pricing as follows:

House Wine by the Bottle | \$22
Domestic Beer by the Bottle | \$2
Premium Beer by the Bottle | \$3

FAMILY STYLE

AVAILABLE FOR 4 OR MORE PEOPLE
\$25 per person, includes warm rolls with butter

Choose up to 2 sharable starters:

Mixed Greens Salad with Tomato, Cucumber, Carrot, Crispy Shallot
and Choice of Vinaigrette - Balsamic, Champagne or Sun Dried Tomato

Classic Caesar Salad with Herbed Croutons

Signature She Crab Soup with Old Bay Cream

Tomato Basil Soup

Choose up to 2 sharable entrées:

Herb Roasted Chicken with Garlic and Thyme Jus

Pan Seared Salmon with Sautéed Shallot, Lemon and Capers

Sautéed Shrimp with Grape Tomatoes and Creamy Garlic Sauce

Beef Medallions with Mushroom Sauce

Cheese Tortellini with Sun Dried Tomato, Spinach and Sauteed Mushrooms

Choose up to 2 sharable sides:

Parmesan and Herb Mashed Potatoes

Roasted New Potatoes with Rosemary + Garlic

Creamy Mac N Cheese

Spanish Rice Pilaf

French Beans with Grape Tomatoes + Bacon

Wilted Greens with Red Pepper Flakes + Garlic

Sautéed Mushrooms with Caramelized Onions and Tarragon

Choose up to 2 desserts:

Chocolate Cake with Caramel Ganache

Strawberry Shortcake

NY Style Cheesecake with Berry Coulis

Sliced Seasonal Fruit with Vanilla Bean Whipped Cream + Almonds

DATE NIGHT

PERFECT FOR YOUR DATE NIGHT, CELEBRATING A SPECIAL OCCASION...
OR HECK, JUST A TUESDAY, WHATEVER YOU'RE IN THE MOOD FOR, RIGHT?

\$100 for two people

First Course Options (choose 2):

Pan Seared Shrimp with Daikon & Carrot Salad,
Toasted Sesame + Ginger Sauce

Stuffed Mushroom with Caramelized Onion,
Ricotta, Garlic + Red Pepper Aioli

Spaghetti alla Carbonara with Lardons + American Grana

Second Course Options (choose 2):

Buttermilk Waldorf Salad with Blue Sky Farms Lettuce,
Granny Smith Apples, Grapes, Pecans, Celery, and Buttermilk Dressing

Classic Caesar Salad with Herbed Croutons

Signature She Crab Soup with Old Bay Cream

Butternut Squash Soup with Thyme and Toasted Peppercorn Oil

Main Course Options (choose 2):

Steak au Poivre with Haricots Verts,
Yukon Gold Dauphinoise, and Creamy Peppercorn Sauce

Chicken Roulade with Honey Glazed Sweet Potatoes,
Roasted Brussels Sprouts, and Herbed Velouté

Sichuan + Coriander Crusted Ahi Tuna
with Snow Peas, Jasmine Rice, and Miso Glaze

Ricotta Gnocchi with Roasted Mushrooms,
Broccoli, Lemon Peel, and Chive Butter

Dessert Options (choose 2)

Chocolate Cake with Caramel Ganache

Strawberry Shortcake

NY Style Cheesecake with Berry Coulis

Sliced Seasonal Fruit with Vanilla Bean Whipped Cream + Almonds

PERSONAL CHEF IN-HOME DINING *and* FEES / DELIVERY

PERSONAL CHEF IN-HOME DINING EXPERIENCE

The ultimate in stay-at-home dining, we are offering you a PERSONAL CHEF IN-HOME DINING experience.

The Club will collaborate with you on a custom menu for your meal for 2 to 20 people. Menus available to you are from this menu package as well as our Spring Catering Menu. From meeting your dietary needs to wine pairings with your multi-course dinner, the Club will coordinate a culinary experience in the privacy of your own home.

Our chef will prepare your custom menu in your kitchen, and if requested, the Club will provide staffing to serve your meal & clean up. You don't have to lift a finger!

We require 72 hours notice on all PERSONAL CHEF IN-HOME DINING bookings, based on availability. Pricing per person varies depending upon customized menu & duration of meal service. Fees may include any Club equipment brought onsite to execute your in-home experience.

FEES / DELIVERY

For CURBSIDE meals, the Club will assess 7.5% sales tax on food & beverage.

For HOME DELIVERY, the Club will assess 7.5% sales tax on food & beverage and includes FREE DELIVERY when orders are submitted by 9 pm the day before scheduled delivery. SAME DAY delivery fee of \$7 applies.

For PERSONAL CHEF, fees & delivery rates vary based on customized menu.

