

CITY CLUB

CATERING

EXPRESS LUNCHES

THREE COURSES IN ONE

SALAD AND ENTRÉE ARE ON THE SAME PLATE WITH SIDE ITEMS

DESSERT IS PRESET

CHICKEN FRIED STEAK

Tossed Garden Salad, Green Beans, Mashed Potatoes, Country Gravy
Choice of Dessert

ROASTED ROSEMARY CHICKEN BREAST

Wedge Salad, Broccolini, Mashed Potatoes, Chardonnay Cream Sauce
Choice of Dessert

CHICKEN PICATTA

Caesar Salad, Vegetable Ratatouille, Roasted Potatoes, Lemon Caper Sauce
Choice of Dessert

GRILLED SALMON

Field Green Salad, Asparagus, Chive Potato Cake, Dill Beurré Blanc Sauce
Choice of Dessert

6 OUNCE SLICED BEEF TENDERLOIN

Field Green Salad, Green Beans with Almonds, Mashed Potatoes, Demi-Glace
Choice of Dessert

EXPRESS DESSERT SELECTIONS

BERRY TRIFLE

GERMAN CHOCOLATE CAKE

RED VELVET CAKE

CARROT CAKE

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PLATED LUNCH MENU

SOUPS

CHICKEN TORTILLA SOUP

Diced Avocado, Shredded Cheese and Tortilla Strips

FRESH TOMATO BASIL SOUP

Seasoned Croutons

BUTTERNUT SQUASH SOUP

(Seasonal)

ROASTED CORN CHOWDER SOUP

Tortilla Strips

CHILLED SOUPS

GAZPACHO SOUP

Sour Cream and Micro Cilantro

MELON SOUP

(Seasonal)

VICHYSOISE SOUP

Crispy Leeks

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SALADS

FIELD GREENS SALAD

Tomatoes, Cucumbers, Shredded Cheese and Croutons
Ranch and Balsamic Dressing

CAESAR SALAD

Pecorino Cheese and Herbed Croutons
Tuscan Caesar Dressing

TOSSED GARDEN SALAD

Iceberg and Spring Mix Lettuce, Cucumbers, Tomatoes,
Shredded Carrots and Julienne Bell Peppers
Ranch and Balsamic Dressing

WEDGE OF ICEBERG

Applewood Smoked Bacon, Pico de Gallo and Fried Onions
Chipotle Ranch Dressing

STRAWBERRY FIELDS SALAD

Field Greens, Brie, Strawberries, Pecans
Champagne Vinaigrette

TRADITIONAL GREEK SALAD

Chopped Romaine, Kalamata Olives, Feta Cheese,
Tomatoes, Cucumbers, Onions
Oil & Vinegar Dressing, Garlic Pita Toasts

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SALADS (CONTINUED)

SPINACH SALAD

Applewood Smoked Bacon, Mandarin Oranges, Toasted Almonds
Honey Mustard Vinaigrette

SOUTHWESTERN CAESAR SALAD

Roasted Corn, Tortilla Strips, Red Bell Peppers, Cotija Cheese
Honey Lime Vinaigrette

HARVEST SALAD

Diced Butternut, Mesclin, Red Oak, Candied Pecans,
Toasted Pumpkin Seeds,
Sherry Vinaigrette
(Seasonal)

LOLA ROSA SALAD

Honey Roasted Pears, Stilton Cheese Crumbles,
Caramelized Walnuts and Sherry Vinaigrette

CAPRESE SALAD

Slices of Buffalo Mozzarella and Heirloom Tomatoes
Fresh Basil and Aged Balsamic Vinegar

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MAIN COURSE

TEA SANDWICH PLATE

Cucumber & Watercress, Egg Salad, Tuna Salad and Chicken Salad
Served with Diced Fruit

TACO SALAD

Fried Chipotle Tortilla Bowl with Seasoned Ground Beef,
Shredded Lettuce, Pico de Gallo, Guacamole, Sour Cream and Cheese
Served with Chipotle Ranch Dressing and Picante Salsa

With Chicken or Beef Fajita Meat

COBB SALAD

Chopped Iceberg Lettuce, Diced Tomatoes, Applewood Smoked Bacon,
Egg, Shredded Cheese, Avocado and Diced Grilled Chicken
Choice of Dressing

GRILLED CHICKEN CAESAR SALAD

Sliced Grilled Chicken, Herbed Croutons and Pecorino Cheese
Tuscan Caesar Dressing

NIÇOISE SALAD

Sliced Tuna Steak, Field Greens, Kalamata Olives, Diced Roma Tomatoes,
Chopped Italian Parsley, Sliced Poached Eggs, Haricot Verts
Red Wine Vinaigrette

6 OZ. BLACKENED SALMON ON FIELD GREENS

Roasted Tomatoes, Cucumbers, Marinated Onions
Lemon Dijon Vinaigrette

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HOT MAIN COURSE

TARTS (4")

TARTS COME WITH A SPRING MIX SALAD, HOUSE VINAIGRETTE

SPRING FRITTATA

Cheese, Tomatoes, Sausage, Mushrooms and Bell Peppers

QUICHE LORRAINE

Ham, Onions and Cheese in a Flaky Tart Shell

QUICHE FLORENTINE

Seared Chicken and Spinach in a Flaky Tart Shell

CREPES

(2 CREPES PER PLATE)

CREPES COME WITH A SPRING MIX SALAD, HOUSE VINAIGRETTE

CHICKEN & SPINACH CREPE

Diced Grilled Chicken, Baby Spinach and White Veloute Sauce

HAM & ASPARAGUS CREPE

Thinly Sliced Smoked Ham, Asparagus and Baby Spinach

VEGETABLE & CHEVRE CREPE

Medley of Vegetables and Goat Cheese with Pesto Veloute Sauce

CHICKEN & MUSHROOMS CREPE

Sautéed Wild Mushrooms, Grilled Chicken and Tomato Veloute Sauce

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HOT MAIN COURSE (CONTINUED)

CHICKEN FRIED STEAK

Corn O' Brien, Mashed Potatoes and Cream Gravy

CHICKEN ENCHILADAS

Refried Beans, Rice and Red Sauce

STUFFED POBLANO CHICKEN WITH COJITA CHEESE

Black Beans, Corn Del Rio
Ranchero Sauce

ROSEMARY ROASTED CHICKEN BREAST

Broccolini, Mashed Potatoes and Demi-Glace

BLEU CHEESE CRUSTED CHICKEN

Haricot Verts, Butternut Squash
Thyme Cream Sauce

ROASTED GARLIC CHICKEN

Broccoli Florets, Roasted Potatoes
Chardonnay Cream Sauce

CHICKEN PICATTA

Vegetable Ratatouille, Roasted Potatoes
Lemon Caper Sauce

CHICKEN CORDON BLEU

Asparagus Spears, Mashed Potatoes and Chicken Veloute Sauce

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HOT MAIN COURSE (CONTINUED)

GRILLED SALMON

Carrot & Jicama Slaw, Wild Rice

PISTACHIO CRUSTED SALMON

Asparagus, Chive Potato Cake
Mustard Beurré Blanc

ROASTED PORK TENDERLOIN

Medley of Vegetables, Garlic Mashed Potatoes
Apple Port Wine Sauce

JUMBO CHILE LIME SHRIMP KABOBS

Sautéed Yellow Squash, Cumin Roasted Potatoes

6 OUNCE SLICED BEEF TENDERLOIN

Broccolini, Garlic Mashed Potatoes
Demi-Glace

LEMON CRUSTED HALIBUT

Asparagus, Roasted Red Potatoes
Beurré Blanc

6 OUNCE BACON WRAPPED FILET MIGNON

Roasted Zucchini, Garlic Mashed Potatoes
Peppercorn Demi

DIJON CRUSTED LAMB CHOPS

Vegetable Medley, Wild Rice and Mint Demi
Market Price

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DESSERTS

ASSORTED COOKIES

MILK CHOCOLATE CARAMEL MOUSSE

NY CHEESECAKE

Mint and Fresh Berries

FRENCH APPLE TART

Crème Anglaise

GERMAN CHOCOLATE CAKE

KEY LIME PIE

TURTLE CHEESECAKE

Fresh Berries

CRÈME BRULEE

THREE RIVERS MOUSSE

Dark, White and Milk Chocolate Layers

TIRAMISU CAKE

Chocolate Shavings

TRIO OF MINI DESSERTS

All entrees are served with rolls and butter, iced tea, regular and decaffeinated coffee.