

CITY CLUB

CATERING

DINNER BUFFET #1

FIELD GREEN SALAD

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

CARVED STRIP LOIN OF BEEF WITH CITY CLUB RUB

GRILLED CHICKEN BREAST

Red Bell Peppers and Tarragon Cream Sauce

ROASTED RED BLISS POTATOES

Applewood Smoked Bacon and Bleu Cheese

VEGETABLE MEDLEY

ASSORTED ROLLS AND BUTTER

DESSERTS

CRÈME BRÛLÉE

CLASSIC CHOCOLATE CAKE

KEY LIME PIE

ICED TEA

REGULAR AND DECAF COFFEE

Buffets offered to Groups of 20 or more

Please contact:

Debbie Rubin at 817.878.4028 or drubin@cityclubfw.com

Angie Moors at 817.878.4051 or amoors@cityclubfw.com

CITY CLUB

CATERING

DINNER BUFFET #2

CAESAR SALAD STATION

Pecorino Cheese and Focaccia Croutons
Homemade Caesar Dressing

ANTIPASTO STATION

Grilled Asparagus, Grilled Eggplant, Roasted Red Bell Peppers,
Olives and French Bread

CARVED STRIP LOIN OF BEEF WITH CITY CLUB RUB

BLACKENED SALMON

Saffron Rice

GARLIC MASHED POTATOES

HONEY GLAZED BABY CARROTS

ASSORTED ROLLS AND BUTTER

DESSERTS

GERMAN CHOCOLATE CAKE

NEW YORK CHEESECAKE

APPLE COBBLER

ICED TEA

REGULAR AND DECAF COFFEE

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SPANISH DINNER BUFFET

SOUTHWEST CAESAR SALAD

Roasted Corn and Tortilla Strips
Southwestern Caesar Dressing

TORTILLA CHIPS

Homemade Salsa

ROASTED CORN STATION

Spanish Paprika, Lemon, Mayo, Cayenne Pepper
and Shredded Asiago Cheese

BEEF AND CHICKEN FAJITAS

Grilled Peppers and Onions, Flour Tortillas
Pico de Gallo, Sour Cream, Guacamole,
Salsa and Shredded Cheese

SPANISH RICE

BORRACHO BEANS

DESSERTS

TRES LECHE CAKE

TEXAS PRALINES

SOPAPILLAS

ICED TEA

REGULAR AND DECAF COFFEE

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CITY CLUB

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ITALIAN DINNER BUFFET

CAESAR SALAD

Pecorino Cheese and Focaccia Croutons
Homemade Caesar Dressing

ANTIPASTO STATION

Grilled Asparagus, Grilled Eggplant, Roasted Red Bell Peppers,
Olives and French Bread

PASTA STATION

Fusilli Pasta with Basil Pesto Cream
Penne Pasta with Roma Tomato Basil Sauce
Bowtie Pasta with Classic Alfredo Sauce

BEEF LASAGNA

CHICKEN PICATTA

Chicken Breast with Lemon Caper Butter

GARLIC BREAD

DESSERTS

ITALIAN CREAM CAKE

CLASSIC CANNOLI

Sweet Cream Filling

CHOCOLATE CAKE

ICED TEA

REGULAR AND DECAF COFFEE

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CAJUN DINNER BUFFET

RAW BAR

Oysters, Peeled Shrimp and Crab Claws, Cocktail Sauce, Lemons, Mini Tabasco Bottles, Fresh Grated Horseradish and Saltine Crackers

GRILLED CAESAR SALAD

ROASTED RATATOUILLE

Zucchini, Yellow Squash, Eggplant, Roasted Tomatoes, Cipollines, Tomato Creole Sauce

CORN PUDDING

DIRTY RICE

GUMBO STATION

Gumbo Soup with toppings to include Crawfish Tails, Blackened Shrimp, Andouille Sausage, White Rice, Chopped and Seeded Jalapenos, Scallions and Mini Tabasco Bottles

FRIED CATFISH FINGERS

Cocktail Sauce and Tartar Sauce

BLACKENED STRIP LOIN

Served at room temperature

Jalapeno Mustard, Creamy Horseradish Sauce, Corn Muffins and Potato Rolls

BANANAS FOSTER STATION

Live action station, prepared and flambéed by one of our Chef's. Ingredients include Butter, Brown Sugar, Cinnamon, Banana Liqueur, Banana, White Rum and Vanilla Ice Cream

ICED TEA

REGULAR AND DECAF COFFEE

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Dinner Buffet Menu
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