

CITY CLUB

CATERING

PLATED DINNER MENU

APPETIZERS

GRILLED QUAIL QUESADILLA

Spicy Tomato Salsa

\$7.00

HERB CRUSTED PORK TENDERLOIN

Truffle Risotto

\$7.00

JUMBO SHRIMP COCKTAIL

Cocktail Sauce and Lemons

\$8.00

PULLED SHORT RIB ON A SEARED CORN CAKE

Topped with Fried Leeks

SMOKED SALMON

Parsley, Wedge Boiled Egg with Capers and Lemons

Pumpernickel Bread

CITY CLUB BAKED CRAB CAKE

Mustard Butter Sauce and a Lemon Slice

SEARED JUMBO SCALLOPS

Mache, Fennel Salad, Pomegranate Sauce

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CHILLED SOUPS

CHILLED VICHYSOISE

Potato and Leek Soup

With Jumbo Lump Crab

GAZPACHO

Micro Cilantro, Sour Cream and Crispy Tortillas

SPRING PEA AND MINT SOUP

Crème Fraiche

With Baby Shrimp

HOT SOUPS

FIVE ONION SOUP

Provolone Cheese and Toasted Crostini

FRESH TOMATO BASIL SOUP

Herbed Croutons

PUMPKIN BISQUE

Crème Fraiche and Sprinkled with Nutmeg

BUTTERNUT SQUASH SOUP

(Seasonal)

CHICKEN TORTILLA SOUP

Avocado, Grated Cheese and Tortilla Strips

LOBSTER BISQUE

Cayenne Oil, Crème Fraiche, Lobster Meat

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SALADS

FIELD GREENS

Marinated Onions, Sliced Roma Tomatoes, Garlic Crostini
Ranch and Balsamic Vinaigrette Dressings

CAESAR SALAD

Seasoned Croutons and Pecorino Cheese
Tuscan Caesar Dressing

TOSSED GARDEN SALAD

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

TRADITIONAL GREEK SALAD

Chopped Romaine, Kalamata Olives, Feta Cheese, Cherry Tomatoes, Cucumber
Red Onions, Oil & Vinegar and Garlic Pita Toasts

WEDGE OF ICEBERG LETTUCE

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

HARVEST SALAD

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

LOLA ROSA SALAD

Stilton Cheese, Caramelized Walnuts and Roasted Pears
Sherry Vinaigrette

CAPRESE SALAD

Heirloom Tomatoes and Buffalo Mozzarella
Fresh Basil, Fleur de Sel, Aged Balsamic Vinegar, Olive Oil

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MAIN COURSE

FISH

SWEET BOURBON GLAZED SALMON

Diced Caramelized Zucchini, Lyonnaise Potatoes and Sweet Bourbon Sauce

BLACKENED OR GRILLED SALMON OVER RICE PILAF

Sautéed Fennel, Asparagus and Pineapple Chutney

FOUR SAUTÉED JUMBO SHRIMP

Baby Spinach, Diced Butternut Squash Risotto
Chive Beurre Blanc

THREE GRILLED JUMBO SCALLOPS

Artichokes, Pine Nuts, Kalamata Olives, Orzo and Honey Dijon Sauce

SEARED HALIBUT

Thai Green Curry Vegetables, Steamed Jasmine Rice

LEMON CRUSTED HALIBUT

Asparagus Spears, Roasted Potatoes and Chive Beurre Blanc

CHILEAN SEA BASS

(Seared or Grilled)

Baby Spinach and Lemon-Lime Risotto

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MEAT

PEPPER CRUSTED PORK TENDERLOIN MEDALLIONS

Asparagus and Boursin Whipped Potatoes

INDIVIDUAL BEEF WELLINGTON

Broccolini, Mashed Potatoes and Demi-Glace

SIX OUNCE FILET MIGNON

(SEARED OR CITY CLUB RUBBED)

Sautéed Broccolini, Dauphinoise Potatoes and Balsamic Demi-Glace

COLORADO LAMB CHOPS

Ratatouille, Roasted Potatoes and Chimichurri Sauce

OSCAR FILET MIGNON

Topped with Asparagus Spears and Crab Meat

Sautéed Broccolini, Dauphinoise Potatoes and Béarnaise Sauce

POULTRY

ROSEMARY ROASTED CHICKEN BREAST

Vegetable Ratatouille, Garlic Mashed Potatoes and Chardonnay Cream Sauce

BLUE CHEESE CRUSTED AND SLICED CHICKEN BREAST

Sautéed Spinach and Baby Carrots

BOURSIN STUFFED CHICKEN BREAST

Grilled Vegetables, Wild Rice and Garlic Shallot Demi-Glace

CHICKEN OSCAR

Topped with Asparagus Spears and Crab Meat

Vegetable Ratatouille, Garlic Mashed Potatoes and Béarnaise Sauce

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VEGETARIAN

VEGETABLE LASAGNA

Layers of Vegetables (Carrots, Onions, Broccoli, Mushrooms) with a Roma Tomato Sauce

BLUE CHEESE TART

Topped with Artichoke Hearts, Red Cabbage and Pesto Sauce

ZUCCHINI POT PIE

Diced Zucchini, Onions and Ricotta

FETTUCCINE PRIMAVERA

Grilled Mixed Vegetables with Pesto Sauce

VEGETABLE CASSEROLE WITH MINI HERB DUMPLINGS

Zucchini, Squash, Mushrooms with a White Wine Sauce and Homemade Dumplings

DUET PLATES

GRILLED PETITE FILET MIGNON AND TWO GARLIC JUMBO SHRIMP

Sautéed Spinach, Roasted Potatoes and Béarnaise Sauce

GRILLED FILET MIGNON AND SEARED CHICKEN

Haricot Verts, Grilled Sweet Potatoes and Herbed Demi-Glace

GRILLED PETITE FILET MIGNON AND LEMON CRUSTED HALIBUT

Asparagus, Dauphinoise Potatoes, Beurré Blanc and Demi-Glace

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DESSERTS

MOLTEN CHOCOLATE TOWER

Chocolate Cake with a Warm Fudge Center

CRÈME BRÛLÉE

Choice of Espresso, Chocolate, Raspberry or Vanilla Bean
Mixed Berries

FLOURLESS CHOCOLATE CAKE

Chocolate Sauce and Fresh Raspberries

GERMAN CHOCOLATE CAKE

Fresh Strawberries

WILD BERRY TRIFLE

Pound Cake, Wild Berries and Fresh Cream

BLACK FOREST CAKE

Chocolate Cake with Cherry Compote

ITALIAN CREAM CAKE

Fresh Strawberries

BOURBON PECAN PIE

Wild Berries

THREE RIVERS MOUSSE

Layers of White Chocolate, Milk Chocolate and Dark Chocolate

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DESSERTS (CONTINUED)

INDIVIDUAL FRUIT TART

Mixed Berries

KEY LIME PIE

Served with Fresh Berries

BOSTON CREAM PIE

NY CHEESECAKE

Served with Fresh Berries

FRENCH APPLE TART

Crème Anglaise

TRIO OF MINI DESSERTS

Choice of Mini Crème Brûlée (Strawberry, Chocolate or Vanilla), Molten Chocolate Tower, Key Lime Tart, Cheesecake Bites with Fresh Berries, French Macarons, Brownie Bites, Red Velvet Cake Balls, Chocolate Mousse Cups
Or Sliced Fruit in a Phyllo Cup

(Minimum of 20 Guests Required)