

CITY CLUB

CATERING

DINNER MENU

APPETIZERS

SHRIMP COCKTAIL

Remoulade, Cocktail Sauce and Lemons

ANTIPASTO SALAD

Proscuitto, Artichokes, Roasted Marinated Tomatoes,
Roasted Bell Peppers and Bocconcini Mozzarella

SALMON TARTARE

Red Onions, Cucumbers, Capers, Soy Sauce and Salmon Roe

CITY CLUB FOUR OUNCE BAKED CRAB CAKES

Mustard Butter Sauce

GRAVLAX SALAD

Shaved Cucumber, Fennel Salad and Lemons
Honey Dijon Mustard and Pumpernickel Bread

SMOKED SALMON

Cream Cheese, Caper berries and Lemons
Pumpernickel Bread

SEARED LOLLIPOP SCALLOPS

Mache, Fennel Salad, Pomegranate Sauce

LOBSTER MEDALLION

Lobster Tail Wrapped in Savoy Cabbage with Leek, Tarragon and Lemon,
Champagne Butter Sauce with Caviar

Please contact:

Debbie Rubin at 817.878.4028 or drubin@cityclubfw.com

Angie Moors at 817.878.4051 or amoors@cityclubfw.com

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CHILLED SOUPS

SPRING PEA AND MINT SOUP

Crème Fraîche
Add Caviar Garnish

GAZPACHO

Micro Cilantro, Sour Cream and Crispy Tortillas

AVOCADO SOUP

Seared Baby Scallops

VICHYSOISE

Potato and Leek Soup
Add Jumbo Lump Crab

HOT SOUPS

FRENCH ONION SOUP

Provolone Cheese and Seasoned Croutons

LOBSTER BISQUE

FRESH TOMATO BASIL SOUP

Herbed Croutons

MANHATTAN CLAM CHOWDER

CHILI AND BLACK BEAN SOUP

CHICKEN TORTILLA SOUP

Sour Cream, Avocado, Grated Cheese and Tortilla Strips

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SALADS

FIELD GREENS

Marinated Onions, Roasted Tomatoes, Garlic Crostini
Choice of Ranch Dressing or Vinaigrette

CAESAR SALAD

Seasoned Croutons and Pecorino Cheese
Homemade Dressing

TRADITIONAL GREEK SALAD

Kalamata Olives, Feta Cheese, Tomatoes, Cucumber, Onions
Oil & Vinegar and Garlic Pita Toasts

CAPRESE SALAD

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

LOLA ROSA SALAD

Stilton Cheese, Caramelized Walnuts and Roasted Pears
Sherry Vinaigrette

CURLY ENDIVE AND GREEN BEAN SALAD

Bacon and Balsamic Vinegar

WEDGE OF ICEBERG LETTUCE

Applewood Smoked Bacon and Diced Avocados
Chipotle Ranch Dressing

TOSSED GARDEN SALAD

Iceberg Lettuce, Tomatoes, Cucumbers, Shredded Carrots and Julienne Peppers
Choice of Dressing

*Dinner Menu
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MAIN COURSE

FISH

SEAFOOD PAELLA

Shrimp, Mussels, Chicken, Andouille Sausage and Saffron Rice

BLACKENED SALMON OVER WILD RICE

Sautéed Fennel, Asparagus and Pineapple Chutney

CRISPY SESAME SALMON

Mango and Spinach Paw Paw Salad, Fried Glass Noodles
Teriyaki Sauce

SAUTÉED JUMBO SHRIMP

Spinach, Diced Butternut Squash, Gratinéed Gnocchi
Chive Beurré Blanc

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 Beurré Blanc

Three course minimum.

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

Choice Menu can be offered to your guests if your party has less than 60 guests.

There will be a surcharge of \$10.00 per person for a choice menu for a group over 20 guests.

The highest price item will be charged for all guests.

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MEAT

INDIVIDUAL BEEF WELLINGTON

Broccoli, Mashed Potatoes and Demi-Glace

GRILLED EIGHT OUNCE NEW YORK STRIP LOIN

Snap Peas, Beer Battered Onion Rings, Steak Fries and City Club Steak Sauce

GRILLED PORK CHOP

Asparagus, Creamed Sweet Potatoes, Warm Apples, Mango and Corn Salsa

PAN ROASTED SIX OUNCE BEEF TENDERLOIN

Sautéed Broccoli, Dauphinois Potatoes and Red Wine Jus

SEARED RACK OF LAMB

Ratatouille, Roasted Potatoes and Roasted Shallot Demi

CITY CLUB RUBBED EIGHT OUNCE BEEF TENDERLOIN

Pinto-Wild Mushroom Ragout, Crispy Onions and Balsamic Demi-Glace

POULTRY

FRENCHED ROSEMARY ROASTED CHICKEN

Vegetable Ratatouille, Garlic Mashed Potatoes and Rosemary Demi

BLUE CHEESE CRUSTED CHICKEN BREAST

Asparagus, Herb Roasted Potatoes, Chardonnay Cream Sauce

CHICKEN EN CROUTE STUFFED WITH ROASTED FENNEL AND TARRAGON

Sautéed Spinach, Baby Carrots and Demi-Glace

GRILLED CORNISH HEN

Roasted Vegetable Stack, Wild Rice and Garlic Shallot Demi-Glace

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DUET PLATE

SEARED BEEF TENDERLOIN

Asparagus Spears and Crab Meat
Sautéed Broccoli, Dauphinois Potatoes and Béarnaise Sauce

CHICKEN OSCAR

Asparagus Spears and Crab Meat
Vegetable Ratatouille, Garlic Mashed Potatoes and Béarnaise Sauce

GRILLED BEEF AND GARLIC JUMBO SHRIMP

Sautéed Spinach, Roasted Potatoes and Béarnaise Sauce

GRILLED BEEF AND LEMON CRUSTED HALIBUT

Asparagus, Dauphinois Potatoes, Beurre Blanc and Demi-Glace

GRILLED BEEF AND SEARED CHICKEN

Haricot Verts, Grilled Sweet Potatoes and Herbed Demi-Glace

SALAD MAIN COURSE

In lieu of hot main course

TUNA NIÇOISE SALAD

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

GRILLED CHICKEN CAESAR SALAD

Pecorino Cheese and Seasoned Croutons
Homemade Caesar Dressing

THAI BEEF SALAD

Iceberg Lettuce, Grilled Strip loin, Marinated Onions, Julienne Tomatoes
Sesame Seed Oil

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DESSERTS

MOLTEN CHOCOLATE TOWER

Chocolate Cake with a Warm Fudge Center

CRÈME BRÛLÉE

FLOURLESS CHOCOLATE CAKE

Raspberry Sauce

STRAWBERRY NAPOLEON

Puff Pastry Layers with Custard and Strawberries

GERMAN CHOCOLATE CAKE

WILD BERRY TRIFLE

Pound Cake, Wild Berries and Fresh Cream

BLACK FOREST CAKE

Chocolate Cake with Cherry Compote

ITALIAN CREAM CAKE

BOURBON PECAN PIE

Vanilla Ice Cream

THREE RIVERS MOUSSE

Layers of White Chocolate, Milk Chocolate and Dark Chocolate

INDIVIDUAL FRUIT TART

BANANA CREAM TART

KEY LIME PIE

Served with Fresh Berries

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DESSERTS (CONTINUED)

LEMON BLUEBERRY PARFAIT

Pound Cake with Lemon Custard and Blueberries

STRAWBERRY SHORTCAKE

NY CHEESECAKE

Served with Fresh Berries

INDIVIDUAL COBBLERS

Peach, Apple or Cherry

FRENCH APPLE TART

Crème Anglaise

TRIO OF MINI DESSERTS

CORDIAL CART

GRAND MARNIER

FRANGELICO

BAILEY'S IRISH CREAM

KAHULA

REMY MARTIN VSOP

AMARETTO

GRAND MARNIER

DRAMBUIE

B&B

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