

# 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

#### **GRAVLAX SALAD**

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

#### **SMOKED SALMON**

Cream Cheese, Caper berries and Lemons  
Pumpernickel Bread

#### **CITY CLUB FOUR OUNCE BAKED CRAB CAKES**

Mustard Butter Sauce

#### **LOBSTER MEDALLION**

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

## CHILLED SOUPS

### **SPRING PEA AND MINT SOUP**

Crème Fraiche  
Add Caviar Garnish  
*Seasonal*

### **GAZPACHO**

Micro Cilantro, Sour Cream and Crispy Tortillas

### **CARROT AND MANGO SPICED SOUP WITH GINGER**

Wasabi Pea Croutons

### **VICHYSOISE**

Potato and Leek Soup  
Add Jumbo Lump Crab

## HOT SOUPS

### **CHICKEN TORTILLA SOUP**

Sour Cream, Avocado, Grated Cheese and Tortilla Strips

### **CORN AND CRAB BISQUE**

### **FRESH TOMATO AND BASIL SOUP**

Herbed Croutons

### **CHILI AND BLACK BEAN SOUP**

### **FRENCH ONION SOUP**

Provolone Cheese and Seasoned Croutons

## **SALADS**

### **FIELD GREENS**

Choice of Dressing

### **CAESAR SALAD**

Seasoned Croutons and Pecorino Cheese  
Homemade Dressing

### **GRILLED CAESAR SALAD**

Grilled Romaine Lettuce, Seasoned Croutons, Pecorino Cheese  
Homemade Dressing

### **TRADITIONAL GREEK SALAD**

Olives, Feta, Tomatoes, Cucumber and Onions  
Oil & Vinegar

### **HEIRLOOM TOMATO SALAD, BALSAMIC VINEGAR, OLIVE OIL**

Fleur de Sel Fresh Basil  
*Seasonal*

### **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

## **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

## **HOT 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**

Spinach, Paw Paw Salad and Teriyaki Sauce

#### **JUMBO GAMBERETTI**

Spinach, Gratinéed Gnocchi and Chive Beurré Blanc Sauce

#### **GRILLED JUMBO SCALLOPS**

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

#### **SEARED HALIBUT**

Thai Green Curry Vegetables

#### **LEMON CRUSTED HALIBUT**

Asparagus Spears, Roasted Potatoes and Chive Beurré Blanc

## MEAT

### **FAUX BEEF WELLINGTON**

Broccolini, 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**

Warm Apples, Creamed Sweet Potatoes, Mango and Corn Salsa

### **PAN ROASTED SIX OUNCE BEEF TENDERLOIN**

Sautéed Broccolini, Dauphinoise 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

### **ROSEMARY ROASTED CHICKEN BREAST**

Vegetable Ratatouille, Garlic Mashed Potatoes and Rosemary Demi

### **CHICKEN EN CROUTE STUFFED WITH ROASTED FENNEL AND TARRAGON**

Sautéed Spinach, Baby Carrots and Demi-Glace

### **HERB ROASTED CORNISH HEN**

Grilled Vegetables, Wild Rice and Garlic Shallot Demi-Glace

## DUET PLATE

### **SIX OUNCE 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

*All entrees are served with rolls and butter, iced tea, regular and decaffeinated coffee.  
Food is subject to 8.25% tax or 20% Service Charge*

## DESSERTS

**FLOURLESS CHOCOLATE CAKE**

**GERMAN CHOCOLATE CAKE**

**SHERRY TRIFLE**

**BLACK FOREST CAKE**

**DEEP DISH PECAN PIE**

**ITALIAN CREAM CAKE**

**CRÈME BRÛLÉE**

**INDIVIDUAL PECAN PIE WITH BOURBON ICE CREAM**

## DESSERTS (CONTINUED)

MOLTEN CHOCOLATE TOWER

MINIATURE FRUIT TART

LEMON MERINGUE TART

KEY LIME PIE WITH FRESH BERRIES

LEMON BLUEBERRY PARFAIT

STRAWBERRY SHORTCAKE

CHEESECAKE AND FRESH BERRIES

STRAWBERRY TOPPED CHEESECAKE

INDIVIDUAL CHERRY CHEESECAKE

FRENCH APPLE TART WITH VANILLA BEAN ICE CREAM

## CORDIAL CART

GRAND MARNIER

FRANGELICO

BAILEY'S IRISH CREAM

KAHULA

REMY MARTIN VSOP

AMARETTO

GRAND MARNIER

DRAMBUIE

B&B