

CITY CLUB

CATERING

LUNCHEON MENU

SOUPS

CHICKEN TORTILLA SOUP

Diced Avocado, Grated Cheese and Tortilla Strips

TOMATO AND BASIL SOUP

Seasoned Croutons

WILD MUSHROOM SOUP

Mini Spring Roll

ROASTED CORN CHOWDER SOUP

Tortilla Strips

CHILLED SOUPS

CARROT GINGER SOUP

Wasabi Peas

GAZPACHO SOUP

Sour Cream and Micro Cilantro

SPRING PEA SOUP

American Caviar

Seasonal

VICHYSOISE SOUP

Crispy Leeks

SALADS

FIELD GREEN SALAD

Lemon Dijon Vinaigrette

LOLA ROSA SALAD

Roasted Pears, Stilton Cheese and Walnuts
Sherry Vinaigrette

CAESAR SALAD

Pecorino Cheese and Focaccia Croutons
Homemade Caesar Dressing

SPINACH SALAD

Applewood Smoked Bacon, Red Onions and Goat Cheese
Balsamic Vinaigrette
Seasonal

WEDGE OF ICEBERG

Slices of Avocado, Pico de Gallo and Bacon
Avocado Ranch Dressing
\$5.00

TOSSED GARDEN SALAD

Cucumber, Tomatoes, Shredded Carrots and Julienne Bell Pepper
Choice of Dressing

HEIRLOOM TOMATO SALAD

Slices of Mozzarella and Basil
Balsamic Vinaigrette
Seasonal

MAIN COURSE

TACO SALAD

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

NIÇOISE SALAD

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

GRILLED CHICKEN CAESAR SALAD

Focaccia Croutons and Pecorino Cheese
Homemade Caesar Dressing

BLACKENED SALMON

Over Field Greens with Lemon Dijon Vinaigrette

TEA SANDWICH PLATE

Cucumber & Watercress, Egg Salad, Tuna Salad and Chicken Salad

COMBO PLATE

Choice of 2

Side Salad
Garden Salad
Field Greens

1/2 Sandwich
Chicken Salad
Tuna Salad
Turkey
Ham

Cup of Soup
Tortilla Soup
Soup du Jour

EXPRESS LUNCHESES

THREE COURSES IN ONE

SALAD AND ENTRÉE ARE ON THE SAME PLATE WITH SIDE ITEMS

DESSERT IS PRESET

6 OUNCE SLICED BEEF TENDERLOIN

Field Green Salad, Broccoli, Mashed Potatoes, Demi Glace

Choice of Dessert

GRILLED SALMON

Field Green Salad, Asparagus, Chive Potato Cake, Dill Beurre Blanc Sauce

Choice of Dessert

CHICKEN PICATTA

Caesar Salad, Ratatouille, Roasted Potatoes, Lemon Beurre Blanc

Choice of Dessert

HALF ROASTED ROSEMARY CHICKEN BREAST

Wedge Salad, Broccoli, Mashed Potatoes, Demi Glace

Choice of Dessert

CHICKEN FRIED STEAK

Garden Salad, Green Beans, Mashed Potatoes, Country Gravy

Choice of Dessert

EXPRESS DESSERT SELECTIONS

KEY LIME PIE

CHOCOLATE CHOCOLATE CAKE

CHEESECAKE

HOT MAIN COURSE

CHICKEN & SPINACH CREPE

Diced Grilled Chicken, Baby Spinach and White Veloute Sauce
Spring Mix Salad with House Vinaigrette

HAM & ASPARAGUS CREPE

Thinly Sliced Proscuitto with Asparagus wrapped in a Spinach Crepe
Spring Mix Salad with House Vinaigrette

VEGETABLE & CHEVRE CREPE

Medley of Vegetables and Goat Cheese with Pesto Veloute Sauce
Spring Mix Salad with House Vinaigrette

CHICKEN & MUSHROOMS CREPE

Sautéed Wild Mushrooms, Grilled Chicken and Tomato Veloute Sauce
Spring Mix Salad with House Vinaigrette

SPRING FRITTATA

Cheese, Tomatoes, Sausage, Mushrooms and Bell Peppers
Spring Mix Salad with House Vinaigrette

QUICHE LORRAINE

Ham, Onions and Cheese in a Flaky Tart Shell
Spring Mix Salad with House Vinaigrette

QUICHE FLORENTINE

Searched Chicken and Spinach in a Flaky Tart Shell
Spring Mix Salad with House Vinaigrette

PHYLLO PURSE

Ham, Spinach, Roasted Red Peppers and Swiss cheese wrapped in Phyllo dough
Spring Mix Salad with House Vinaigrette

HOT MAIN COURSE (CONTINUED)

CHICKEN FRIED STEAK

Corn O' Brien and Mashed Potatoes with Gravy

CHICKEN ENCHILADAS

Refried Beans and Rice

8 OUNCE GRILLED TUNA STEAK

Grilled Vegetables and Farm Potato Salad

HALF ROSEMARY ROASTED CHICKEN

Broccolini, Mashed Potatoes and Demi-Glace

CHICKEN NORMANDY

Medley of Vegetables, Garlic Mashed Potatoes and Almond Apple Brandy Sauce

CHICKEN KIEV

Broccolini, Roasted Potatoes and Veloute

CHICKEN PICATTA

Ratatouille, Roasted Potatoes and Lemon Caper Butter

CHICKEN CORDON BLEU

Asparagus Spears, Mashed Potatoes and Chicken Veloute

BAJA LIME CHICKEN

Roasted Vegetables, Cilantro Rice and Pineapple Jalapeño Salsa

HOT MAIN COURSE (CONTINUED)

POACHED SALMON

Grilled Vegetables, Roasted Potatoes and Cucumber Dill Sauce

PISTACHIO CRUSTED SALMON

Asparagus, Chive Potato Cake and Mustard Beurré Blanc

JUMBO CARIBBEAN SHRIMP KABOBS

Artichokes and Pesto Pasta Salad

LEMON CRUSTED HALIBUT

Asparagus, Roasted Red Potatoes and Beurré Blanc

6 OUNCE SLICED BEEF TENDERLOIN

Broccolini, Garlic Mashed Potatoes and Demi Glace

8 OUNCE BACON WRAPPED FILET MIGNON

Broccolini, Garlic Mashed Potatoes and Peppercorn Demi

GRILLED LAMB CHOPS

Vegetable Medley, Wild Rice and Mint Demi

VEAL SCALOPPINE

Ratatouille, Yukon Roasted Potatoes

DESSERTS

KEY LIME PIE

CHEESECAKE

Mint and Fresh Berries

CHOCOLATE CAKE

WARM FRENCH APPLE TART

Crème Anglaise

INDIVIDUAL PECAN PIE

Crème Anglaise

MILK CHOCOLATE CARAMEL PATE

SEASONAL SORBETS

Fresh Fruit

CRÈME BRULEE

THREE RIVERS MOUSSE

Dark, White and Milk Chocolate

SYMPHONY OF DESSERTS

Three course minimum.

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

Prices do not include 8.25% tax or 20% Service Charge.