

CITY CLUB

CATERING

PLATED LUNCH MENU

SOUPS

CHICKEN TORTILLA SOUP

Diced Avocado, Grated Cheese and Tortilla Strips
\$10.00

FRESH TOMATO BASIL SOUP

Seasoned Croutons
\$9.00

BUTTERNUT SQUASH SOUP

(Seasonal)
\$8.00

ROASTED CORN CHOWDER SOUP

Tortilla Strips
\$9.00

CREAMY CHICKEN AND POBLANO SOUP

Cilantro Oil
\$10.00

FOREST MUSHROOM SOUP

Sherry Cream and Chives
\$10.00

CHILLED SOUPS

GAZPACHO SOUP

Sour Cream and Micro Cilantro
\$9.00

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SALADS

TOSSED GARDEN SALAD

Cucumber, Tomatoes, Shredded Carrots and Julienne Bell Pepper
Ranch and Balsamic Dressing
\$9.00

ARTISAN BLEND SALAD

Marinated Red Onions, Sliced Cherry Tomatoes, Shaved Parmesan Cheese
Herbed Crostini, Ranch and Balsamic Dressing
\$9.00

CITY CLUB HOUSE SALAD

Red Romaine Lettuce, Blue Cheese Crumbles, Cherry Tomatoes,
Fried Red Onions, Bell Peppers
Mustard Vinaigrette
\$9.00

CAESAR SALAD

Pecorino Cheese and Herbed Croutons
Caesar Dressing
\$9.00

WEDGE OF ICEBERG

Hickory Smoked Bacon, Cherry Tomato Pico De Gallo and Fried Onions
Avocado Ranch and Chipotle Dressing
\$9.00

STRAWBERRY FIELDS SALAD

Field Greens, Brie, Strawberries, Pecans
Champagne Vinaigrette
\$9.00

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SALADS (CONTINUED)

SPINACH SALAD

Applewood Smoked Bacon, Mandarin Oranges, Goat Cheese, Toasted Almonds
Honey Balsamic Vinaigrette
\$9.00

TRADITIONAL GREEK SALAD

Chopped Romaine, Kalamata Olives, Feta Cheese,
Tomatoes, Cucumbers, Onions
Oil & Vinegar Dressing, Garlic Pita Toasts
\$10.00

SOUTHWESTERN CAESAR SALAD

Roasted Corn, Tortilla Strips, Red Bell Peppers, Cotija Cheese
Honey Lime Vinaigrette
\$10.00

HARVEST SALAD (Seasonal)

Diced Butternut, Mesclun, Red Oak, Candied Pecans,
Toasted Pumpkin Seeds,
Sherry Vinaigrette
\$12.00

LOLA ROSA SALAD

Honey Roasted Pears, Stilton Cheese Crumbles,
Caramelized Walnuts and Sherry Vinaigrette
\$12.00

CAPRESE SALAD

Slices of Buffalo Mozzarella and Heirloom Tomatoes
Fresh Basil with Aged Balsamic Vinegar & Olive Oil
\$12.00

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MAIN COURSE

TEA SANDWICH PLATE

Cucumber & Watercress, Egg Salad, Tuna Salad and Chicken Salad
Served with Diced Fruit
\$16.00

TACO SALAD

Fried Chipotle Tortilla Bowl with Seasoned Ground Beef,
Shredded Lettuce, Pico de Gallo, Guacamole, Sour Cream and Cheese
Served with Chipotle Ranch Dressing and Picante Salsa
\$15.00
With Chicken or Beef Fajita Meat
\$18.00

COBB SALAD

Chopped Iceberg Lettuce, Diced Tomatoes, Applewood Smoked Bacon,
Egg, Shredded Cheese, Avocado and Diced Grilled Chicken
Choice of Dressing
\$16.00

GRILLED CHICKEN CAESAR SALAD

Sliced Grilled Chicken, Homemade Croutons and Pecorino Cheese
Homemade Caesar Dressing
\$20.00

NIÇOISE SALAD

Sliced Tuna Steak, Field Greens, Kalamata Olives, Diced Roma Tomatoes,
Chopped Italian Parsley, Sliced Poached Eggs, Haricot Verts
Red Wine Vinaigrette
\$19.00

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HOT MAIN COURSE

TARTS (4")

SERVED WITH A SPRING MIX SALAD WITH HOUSE VINAIGRETTE
\$20.00

SPRING FRITTATA

Cheese, Tomatoes, Sausage, Mushrooms and Bell Peppers
In a Flaky Tart Shell

QUICHE LORRAINE

Ham, Onions and Cheese in a Flaky Tart Shell

QUICHE FLORENTINE

Seared Chicken and Spinach in a Flaky Tart Shell

CREPES

(2 CREPES PER PLATE)

SERVED WITH A SPRING MIX SALAD WITH HOUSE VINAIGRETTE
\$20.00

CHICKEN & SPINACH CREPE

Diced Grilled Chicken, Baby Spinach and White Velouté Sauce

HAM & ASPARAGUS CREPE

Thinly Sliced Smoked Ham, Asparagus and Baby Spinach

VEGETABLE & CHEVRE CREPE

Medley of Vegetables and Goat Cheese with Pesto Velouté Sauce

CHICKEN & MUSHROOMS CREPE

Sautéed Wild Mushrooms, Grilled Chicken and Tomato Veloute Sauce

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HOT MAIN COURSE (CONTINUED)

CHICKEN FRIED STEAK

Corn O' Brien, Mashed Potatoes and Cream Gravy
\$22.00

CHICKEN ENCHILADAS

Black Beans, Cilantro Lime Rice, Seasonal Vegetables and Red Sauce
\$22.00

STUFFED POBLANO CHICKEN WITH COTIJA CHEESE

Black Beans, Corn Del Rio
Ranchero Sauce
\$24.00

HOT MAIN COURSE PROTEINS

INCLUDES TWO SIDES

ROASTED GARLIC CHICKEN BREAST

Chardonnay Butter Sauce
\$27.00

CHICKEN PICCATA

Lemon Caper Sauce
\$27.00

Blue Cheese Crusted Chicken

\$30.00

HONEY MUSTARD PORK TENDERLOIN

Demi-Glace
\$29.00

GRILLED OR BLACKENED SALMON

\$28.00

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HOT MAIN COURSE PROTEINS (CONTINUED)

PISTACHIO CRUSTED SALMON

Mustard Beurre Blanc

\$28.00

6 OUNCE SLICED BEEF TENDERLOIN

Chimichurri Sauce

\$55.00

6 OUNCE BACON WRAPPED FILET MIGNON

\$58.00

LEMON CRUSTED HALIBUT

Beurre Blanc

Market Price

Side Options

Starch

Red Roasted Potatoes

Garlic Mashed Potatoes

Lemon Rice Pilaf

Chive Potatoes

Sweet Potato Puree

Vegetables

Sauteed Haricot Vert

Vegetable Ratatouille

Sauteed Asparagus

Charred Zucchini

Sauteed Mushrooms with Garlic and White Wine

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DESSERTS

CHOCOLATE MOLTEN TOWER
CHOCOLATE CAKE WITH A WARM FUDGE CENTER
\$13.00

GERMAN CHOCOLATE CAKE
FRESH STRAWBERRIES
\$10.00

CLASSIC CARROT CAKE
\$9.00

WHITE CHOCOLATE CAKE
ALMOND SPONGE, RASPBERRY JAM LAYER
\$12.00

TRIPLE CHOCOLATE MOUSSE CAKE
GANACHE & MOUSSE LAYERS ICED WITH CHOCOLATE GANACHE
\$10.00

CHOCOLATE CARAMEL CRUNCH CAKE
CHOCOLATE, CARAMEL FEUILLETINE, CHOCOLATE PEARLS
\$12.00

NY STYLE CHEESECAKE
RASPBERRY SAUCE
\$11.00

FLOURLESS CHOCOLATE CAKE
CHOCOLATE SAUCE AND FRESH RASPBERRIES
\$10.00

ITALIAN CREAM CAKE
FRESH STRAWBERRIES
\$11.00

BLACK FOREST CAKE
\$12.00

STRAWBERRY SHORT CAKE
WITH FRESH STRAWBERRIES, COATED IN CAKE CRUMBS
\$11.00

MEXICAN CHOCOLATE CAKE
SPICED GANACHE FILLING WITH HAZELNUTS AND CINNAMON
\$11.00

TRES LECHE CAKE
VANILLA MILK-SOAKED SPONGE WITH CARAMEL LAYER
\$12.00

RED VELVET CAKE
\$10.00

STRAWBERRY SWIRL CHEESECAKE
\$12.00

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DESSERTS (CONTINUED)

PIES

PECAN - \$12.00

CHOCOLATE CREAM - \$11.00

CHERRY - \$12.00

CARMEL APPLE - \$13.00

KEY LIME - \$13.00

BOURBON PECAN PIE - \$12.00

DEEP DISH TEXAS PECAN PIE - \$13.00