



## ROOM RENTAL FEE, FOOD, AND BEVERAGE MINIMUMS

Tue – Thurs \$1500 Rental + \$5000 Food and Bev Minimum  
Friday \$2000 Rental + \$5000 Food and Bev Minimum  
Saturday \$3000 Rental+ \$5000 Food and Bev Minimum Oak Room  
And \$9500 Food and Beverage Minimum Ballroom

All room rentals will incur sales tax of 8.25%.  
All food and beverage items will incur sales tax and service charge of 23%

## INCLUSIONS AND AMENITIES

### Equipment:

Staging for a Band or DJ Table  
Choice of Ivory or Black Floor Length linens  
Napkins in a Variety of Colors  
Mirror and (3) Votive Candles  
Gold Chivari Chairs with Ivory or Black Cushion  
Wood Dance Floor  
Unlimited use of Glassware, Dishes, Flatware  
Toasting Flutes  
Cake Cutting Services  
Cake Cutting Utensils  
Cake Stands  
Easel; Table Top & Free-Standing  
Table Stands & Table Numbers  
Tables in a Variety of Sizes

### Timing:

4-Hour Reception Timeline  
4-Hour Set Up  
1-Hour Clean Up

### Behind the Scenes:

Vendor Green Room  
Tasting for 2  
Diagram Creation  
Timeline Creation  
Vendor Load-In Coordination  
Menu Planning  
Bar Set up and Planning

### Guest Experience:

Covered Complimentary Parking after 6 Weekdays and All-Day Saturdays  
Map for Parking and Directions  
Coat Check & Coat Racks  
Security  
In-House Directional Signage  
Bar and Food Signage  
Receptionist  
Banquet Manager and Service Staff

### Additional Options for a Fee:

Please contact the Catering Manager for more information

AV Equipment  
Extended Event Hours  
Separate Rooms for Ceremonies and/or Cocktail Hours



## **Bar Package Prices Per Person – Based on 4-hour Event**

Flat Rate Per Person is based on the total number of guests actually attending or Total RSVP's and includes mixers & items listed behind the bar. *Coffee, Iced Tea and Water are included with all meal options.* These prices include a minimum of one bartender for every 75 guests. **\*\*Extended wine list available upon Request\*\*** Prices listed do not include sales tax or service charge.

### **CLASSIC** - \$50.00 per person

**Beer:** Bud Light, Budweiser, Coors Light, Miller Lite, Corona, Dos Equis Special Lager, Michelob Ultra, Heineken, Shiner Bock

**Wine:** Decoy by Duckhorn Chardonnay, Decoy by Duckhorn Merlot, Mas Fi, Brut Cava

**Beverages:** Soft Drinks, Bottled Water, Topo Chico

### **HOUSE** - \$60.00 per person

**Beer:** Bud Light, Budweiser, Coors Light, Miller Lite, Corona, Dos Equis Special Lager, Michelob Ultra, Heineken, Shiner Bock

**Wine:** Decoy by Duckhorn Chardonnay, Decoy by Duckhorn Merlot, Mas Fi, Brut Cava

**Liquor:** Smirnoff Vodka, Jim Beam Whiskey, Seagram's Gin, Jose Cuervo Gold Tequila, Bacardi Gold Rum, Cutty Sark Scotch, Mixers

**Beverages:** Soft Drinks, Bottled Water, Topo Chico

### **PREMIUM** - \$65.00 per person

**Beer:** Bud Light, Budweiser, Coors Light, Miller Lite, Corona, Dos Equis Special Lager, Michelob Ultra, Heineken, Shiner Bock

**Wine:** Decoy by Duckhorn Chardonnay, Decoy by Duckhorn Merlot, Decoy by Duckhorn Cabernet Sauvignon, Mas Fi, Brut Cava

**Liquor:** Tito's Vodka, Jack Daniels Whiskey, Bombay Gin, Jose Cuervo Silver Tequila, Bacardi Silver Rum, Dewar's Scotch, Mixers

**Beverages:** Soft Drinks, Bottled Water, Topo Chico

### **UPGRADED PREMIUM** - \$75.00 per person

**Beer:** Bud Light, Budweiser, Coors Light, Miller Lite, Corona, Dos Equis Special Lager, Michelob Ultra, Heineken, Shiner Bock

**Wine:** Decoy by Duckhorn Chardonnay, Decoy by Duckhorn Merlot, Decoy by Duckhorn Cabernet Sauvignon, Mas Fi, Brut Cava

**Liquor:** Grey Goose, Ketel One Vodka, TX Whiskey, Makers Mark, Woodford Reserve, Patron Silver, Glenlivet 12 Single Malt, Tanqueray, Hendricks Gin, Bombay Sapphire, Mixers

**Beverages:** Soft Drinks, Bottled Water, Topo Chico

### **Additional Options Available on Consumption Only**

Please contact the Catering Sales Manager for Pricing

Tablesides Wine Service

Tray Passed Champagne During Toasts

Tray Passed Wine or Signature Cocktails During Cocktail Hour

5<sup>th</sup> hour bar on consumption only beer, wine and champagne

All food and beverage will incur 8.25% sales tax and 23% service charge

## BUFFET OR STATIONS MEAL PACKAGES

All Meals are Customizable and these packages are for pricing purposes

All Meals come with Coffee, Iced Tea, Water

Assorted Rolls & Butter

Hors D' Oeuvres are Tray Passed or Stationed

### WEDDED BLISS \$49.50 PER PERSON

Select 2 Hors D' Oeuvres  
Select 1 Salad  
Select 2 Entrees  
Select 2 Sides

### MATCH MADE IN HEAVEN \$64 PER PERSON

Select 3 Hors D' Oeuvres  
Select 1 Station  
Select 1 Salad  
Select 2 Entrees  
Select 2 Sides

### ROMANCE & RITZ \$69 PER PERSON

Select 3 Hors D' Oeuvres  
Select 2 Stations  
Select 1 Salad  
Select 2 Entrees  
Select 2 Sides

### THE BLACK TIE \$65 TO \$77 PER PERSON

Select 3 Hors D' Oeuvres  
Select 2 Stations  
Select 1 Salad  
Select 2 Entrees  
Select 2 Sides  
Select 1 Late Night Bites

### THE PARTY PACKAGE \$65 TO \$80 PER PERSON

Select 3 Hors D' Oeuvres  
Select 2 Heavy Hors D' Oeuvres  
Select 4 Food Stations

DESSERT STATIONS MAY BE ACCOMMODATED. ASK CATERING MANAGER FOR MORE INFORMATION

### HORS D' OEUVRÉS OPTIONS FOR ALL PACKAGES:

VEGETABLE SAMOSA Mint Sauce, MINI CHICKEN QUESADILLA with Salsa, MAC & CHEESE BITES,  
PETITE FRIED SPRING ROLLS with Sweet Chili Dipping Sauce, PHYLLO TRIANGLE Spinach, Feta and Red Pepper Coulis,  
TOMATO BASIL BRUSCHETTA with Aged Balsamic Vinegar, GRILLED BEEF KABOBS with Balsamic Glaze,  
CUBAN CIGAR SPRING ROLL & Garlic Aioli, MINI GRILLED QUAIL QUESADILLA with Spicy Tomato Salsa,  
FRENCH GARLIC SAUSAGE AND DIJON EN CROUTE, BEEF EMPANADA with Guacamole Dollop  
PETITE B.L.T. Bacon and Chiffonade of Lettuce in a Grape Tomato, CHICKEN EMPANADA with a Guacamole Dollop,  
ALMOND CRUSTED CHICKEN TENDERS with Buttermilk Blue Cheese, CHICKEN POTSTICKER with Plum Jam,  
BACON WRAPPED SHRIMP

All food and beverage will incur 8.25% sales tax and 23% service charge

***ADDITIONAL HORS D'OEUVRE OPTIONS FOR ROMANCE & RITZ AND THE BLACK TIE***

SURF-N--TURF SKEWERS, VEGETABLE SUMMER ROLLS with Sweet Chili Dipping Sauce, FRIED RISOTTO ARANCINI BITES  
Risotto and Mozzarella Fried in Panko with Marinara Sauce, BBQ BACON WRAPPED BRISKET, FILET MIGNON ON GARLIC TOAST  
with Creamy horseradish, CHICKEN & WAFFLE BITES with Candied Bacon, CHILLED SHRIMP SHOOTER with Spicy Cocktail Sauce

***SALADS FOR ALL PACKAGES:***

BABY WEDGE SALAD hickory Smoked Bacon, Cherry Tomato Pico de Gallo, Fried Onions, Chipotle Ranch or Regular Ranch  
ARTISAN BLEND SALAD Marinated Onions, Sliced Baby Heirloom Cherry Tomatoes, Herb Crostini, Ranch & Balsamic Vinaigrette  
CAESAR SALAD Romaine, Seasoned Croutons, Pecorino Cheese, Tuscan Caesar Dressing  
STRAWBERRY FIELDS SALAD Field Greens, Brie, Strawberries, Pecans, Champagne Vinaigrette  
SPINACH SALAD Applewood Smoked Bacon Bits, Mandarin Oranges, Toasted Almonds, Honey Balsamic Vinaigrette  
TOSSED GARDEN SALAD Cucumbers, Tomatoes, Shredded Carrots, Julienne Bell Peppers, Ranch & Balsamic Vinaigrette

***ADDITIONAL SALADS FOR ROMANCE & RITZ AND THE BLACK TIE***

HARVEST SALAD Diced Butternut Squash, Mesclun, Red Oak, Toasted Pumpkin Seeds, Sherry Vinaigrette  
MINI CAESAR SALAD IN A PARMESAN CHEESE BASKET Seasoned Croutons, Pecorino Cheese, Tuscan Caesar Dressing  
CAPRESE SALAD Heirloom Tomatoes and Buffalo Mozzarella, Fresh Basil, Fleur de Sel, Aged Balsamic Vinegar, Olive Oil  
TRADITIONAL GREEK SALAD IN A MARTINI GLASS Chopped Romaine, Kalamata Olives, Feta Cheese, Cherry Tomatoes, Cucumbers, Red Onions, Oil & Vinegar, Garlic Pita Toast

***SIDES FOR ALL PACKAGES:***

AU GRATIN POTATOES, ROASTED WEDGE POTATOES with Bacon and Onion, BOURSIN OR GARLIC MASHED POTATOES, POTATO & MUSHROOM GRATIN, RED POTATO HALVES with Cilantro Pesto, CLASSIC ALFREDO FETTUCCHINE with Butter, Garlic and Cream tossed with Parmesan Cheese, LEMON LIME OR HERBED RISOTTO, RICE PILAF with Chorizo, Pancetta and Chives, MIXED GRILLED SEASONAL VEGETABLES, DICED CARAMELIZED ZUCCHINI with Onion, VEGETABLE RATATOUILLE with Mixed Vegetables, Onion, Garlic in a Tomato Base, ROASTED OR GRILLED ASPARAGUS, SAUTEED BROCCOLI, HARICOT VERT ALMONDINE

***ENTREES FOR ALL PACKAGES:***

BEEF TENDERLOIN TIPS with Spinach, Feta, Sundried Tomatoes and Tomato Basil Sauce, CHICKEN SCALOPPINI with White Wine and Caper Sauce, NAPA ROASTED CHICKEN BREAST with Artichokes in a Creamy White Wine Sauce, ROASTED GARLIC CHICKEN with Chardonnay Butter Sauce, QUARTER ROASTED CHICKEN with Lemon, Oregano & Topped with Sun-Dried Tomatoes, BAKED SNAPPER with Wine and Herb Sauce, SWEET BOURBON GLAZED SALMON with Sweet Bourbon Sauce, PORK SCALOPPINI with White Wine and Caper Sauce, ROASTED PORK LOIN with Apple-Onion Marmalade and Grain Mustard, Silver Dollar Rolls

***ADDITIONAL ENTRÉE OPTIONS FOR MATCH MADE IN HEAVEN, ROMANCE & RITZ AND THE BLACK TIE***

HERB CRUSTED INSIDE ROUND OF BEEF served with Rosemary Mustard and Creamy Horseradish Sauce

**ADDITIONAL ENTRÉE OPTIONS FOR ROMANCE & RITZ AND THE BLACK TIE:**

CEDAR PLANK ROASTED SIDE OF SALMON Caramelized Fennel, Tarragon Mayonnaise, and Honey Dill Dressing with Lavosh Crackers, ROASTED PORK LOIN with Apple-Onion Marmalade and Grain Mustard served with Silver Dollar Rolls,

**ADDITIONAL ENTRÉE AVAILABLE AT MARKET PRICE:** Please ask your Catering Manager for current pricing

SLICED BEEF STRIPLOIN Rosemary Mustard, Creamy Horseradish Sauce, Au Jus, Potato Rolls

PRE-SLICED TENDERLOIN OF BEEF with Creamy Horseradish Sauce and Rosemary Mustard, Potato Rolls, served room temperature,

PRIME RIB served with Jumbo Onion Rings, Ancho Chili Mustard, Creamy Horseradish Sauce and Dollar Potato Rolls

**STATIONS:**

MACARONI & CHEESE STATION. Toppings include: Jalapenos, Applewood Smoked Bacon Bits, Chives, Fried Onions, Broccoli Florets

CHILLED MARINATED VEGETABLE STATION. Marinated Zucchini, Yellow Squash, Red Bell Peppers, Asparagus and Carrots. Displayed on White Platters

PASTA STATION. Penne and Bowtie Pastas. Roma Tomato Basil Sauce, Basil Pesto Cream Sauce & Classic Alfredo Sauce

Toppings include Grated Parmesan Cheese, Chopped Tomatoes and Steamed Vegetables. Add Chicken for an additional \$8.00 per person. Add Shrimp for an additional \$9.00 per person.

MASHED POTATO BAR OR BAKED POTATO BAR with Cheddar Cheese, Chives, Applewood Smoked Bacon Bits, Pico de Gallo, Sour Cream, Chorizo and Sautéed Mushrooms

QUESADILLA BAR. Beef, Chicken and Cheese Quesadillas with Assorted Toppings to include House made Salsa, Guacamole, Cheese, Onions, Jalapenos and Pico de Gallo

ANTIPASTO STATION with Artichokes, Roasted Red Peppers, Grilled Asparagus, Roasted Tomatoes, Marinated Olives, Bocconcini Mozzarella, Garlic Crostini's and French Bread

JUMBO SHRIMP COCKTAIL STATION served with Spicy Cocktail Sauce and Lemons over Ice

THE GRAZING STATION. Artichokes, Roasted Red Peppers, Grilled Asparagus, Roasted Tomatoes, Marinated Olives, Garlic Crostini's, Lavosh, Assorted Gourmet Crackers, Grapes, Seasonal Berries, White Cheddar, Pepper Jack, Boursin, Smoked Gouda, Brie and Swiss. Chef's Choice of Assorted Cured Meats

MUNCHIE STATION. Traditional Hummus, Olive Tapenade, Hot Parmesan Artichoke Dip, Chicken Jalapeno Dip, Guacamole and Salsa with Tortilla Chips, Pita Bread and Crostini's.

FARMERS MARKET. Carrot Sticks, Cherry Tomatoes, Cucumber, Red Bell Pepper and Broccoli with Ranch and Blue Cheese Dip, Cheddar, Swiss, Pepper Jack, Bourdin, Brie and Smoked Gouda Cheese, Baguettes, Crackers, Lavosh, Grapes and Berries. Add Baked Brie En Croute with Walnuts and Roasted Pears for \$80

AVOCADO STATION. Whole Avocado Split & Pitted. Applewood Smoked Bacon, Chopped Olives, Pico de Gallo, Sour Cream, Zesty Black Beans, Smoked Corn Salsa, Jicama Slaw, Mache Lime Remoulade and Chipotle Ranch

FLATBREAD PIZZA STATION. Margherita, Meat Lover's and Grilled Vegetable

GOURMET CHEESE DISPLAY. Saint-Andre Aged Cheddar, Smoked Gouda, Blue Stilton, Sourdough, French Bread, Pumpernickel. Assorted Gourmet Crackers, Lavosh, Grapes, Walnuts and Fig Jam

SOUTHERN STATION. Chicken Fried Chicken Breast, Gravy, Yukon Potato Hash, Sticky Bacon, Rainbow Slaw, Served with Mini Spicy Corn & Jalapeno Biscuits

STREET TACO STATION. Carnet Asada, Grilled Fish, Cilantro Shredded Chicken. Toppings include Black Beans, Grilled Onions, Monterrey Jack Cheese, Pico de Gallo, Guacamole, Cilantro, Chiffonade Lettuce, Sour Cream, Assorted Salsas. Warm Flour and Corn Tortillas

**ADDITIONAL STATIONS AVAILABLE AT MARKET PRICE:** Please ask your Catering Manager for current pricing

RAW SEAFOOD BAR. Oysters on the Half Shell, Peeled Shrimp, Cocktail Sauce, Lemons, Tabasco, Horseradish and Saltine Crackers. Add Crab Claws - Market Price

SUSHI STATION. Spicy Shrimp Rolls, Salmon Tempura Rolls, Vegetable Rolls, California Rolls with Crab, and Tuna Nigiri

CAVIAR BAR. Choice of America Paddlefish, Yellowstone River or North Star Caviar with Blinis, Potato Cakes and Sour Cream

## PLATED MEAL PACKAGES

All Meals come with Coffee, Iced Tea, Water  
Artisan Bread and Butter  
Hors D' Oeuvres are Tray Passed  
All Packages are Customizable

### AS YOU WISH \$51.00 PER PERSON

Select 3 Hors D' Oeuvres  
Select 1 First Course  
Select 1 Entrees  
Select 2 Sides

### BEST DAY EVER \$62.00 PER PERSON

Select 3 Hors D' Oeuvres  
Select 1 First Course  
Select 1 Entree  
Select 2 Sides

### JUST MARRIED \$75 PER PERSON

Select 3 Hors D' Oeuvres  
Select 1 First Course  
Select 1 Entrees  
Select 2 Sides

### DUET PLATE \$87 PER PERSON

Select 3 Hors D' Oeuvres  
Select 1 First Course  
Select 1 Duet Plate  
Select 2 Sides

### HORS D' OEUVRES FOR ALL PLATED MEAL PACKAGES:

VEGETABLE SAMOSA Mint Sauce, MINI CHICKEN QUESADILLA with Salsa, MAC & CHEESE BITES  
PETITE FRIED SPRING ROLLS with Sweet Chili Dipping Sauce, PHYLLO TRIANGLE Spinach, Feta and Red Pepper Coulis  
TOMATO BASIL BRUSCHETTA with Aged Balsamic Vinegar, GRILLED BEEF KABOBS with Balsamic Glaze  
CUBAN CIGAR SPRING ROLL & Garlic Aioli, MINI GRILLED QUAIL QUESADILLA with Spicy Tomato Salsa  
FRENCH GARLIC SAUSAGE AND DIJON EN CROUTE, BEEF EMPANADA with Guacamole Dollop  
PETITE B.L.T. Bacon and Chiffonade of Lettuce in a Grape Tomato, CHICKEN EMPANADA with a Guacamole Dollop  
ALMOND CRUSTED CHICKEN TENDERS with Buttermilk Blue Cheese, CHICKEN POTSTICKER with Plum Jam  
BACON WRAPPED SHRIMP

### ADDITIONAL HORS D' OEUVRÉ OPTIONS FOR BEST DAY EVER, JUST MARRIED & DUET PLATES:

SURF-N--TURF SKEWERS, VEGETABLE SUMMER ROLLS with Sweet Chili Dipping Sauce,  
FRIED RISOTTO ARANCINI BITES. Risotto and Mozzarella Fried in Panko with Marinara Sauce, BBQ BACON WRAPPED BRISKET,  
FILET MIGNON ON GARLIC TOAST with Creamy Horseradish, CHICKEN & WAFFLE BITES with Candied Bacon, CHILLED SHRIMP SHOOTER  
with Spicy Cocktail Sauce

All food and beverage will incur 8.25% sales tax and 23% service charge

**FIRST COURSE FOR ALL PLATED MEALS:**

ARTISAN BLEND SALAD Marinated Onions, Sliced Heirloom Tomatoes, Herb Crostini, Shaved Parmesan Cheese, and Ranch & Balsamic Dressings

HARVEST SALAD Diced Butternut Squash, Mesclun, Red Oak, Candied Pecans, Toasted Pumpkin Seeds, and Sherry Vinaigrette

CAESAR SALAD Seasoned Croutons & Pecorino Cheese, and Tuscan Caesar Dressing

TOSSED GARDEN SALAD Cucumbers, Tomatoes, Shredded Carrots Julienne Bell Peppers, with Ranch & Balsamic Dressings

STRAWBERRY FIELDS SALAD Field Greens, Brie, Strawberries, Pecans, and Champagne Vinaigrette

FRESH TOMATO BASIL SOUP Herbed Croutons

MANHATTAN CLAM CHOWDER

PUMPKIN BISQUE (SEASONAL) with Crème Fraiche, and Sprinkled with Nutmeg

BUTTERNUT SQUASH SOUP

CHICKEN TORTILLA SOUP Avocado, Grated Cheese and Tortilla Strips

GAZPACHO Micro Cilantro, Sour Cream and Crispy Tortillas

***ADDITIONAL FIRST COURSE OPTIONS FOR BEST DAY EVER, JUST MARRIED AND DUET PLATES:***

LOLA ROSA SALAD Stilton Cheese, Caramelized Walnuts, Roasted Pears, Sherry Vinaigrette

WEDGE OF ICEBERG LETTUCE Hickory Smoked Bacon, Fried Onions, Cherry Tomato Pico de Gallo, Chipotle or Regular Ranch Dressings

SPINACH SALAD Applewood Smoked Bacon Bits, Mandarin Oranges, Toasted Almonds Honey Balsamic Vinaigrette

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

TRADITIONAL GREEK SALAD Chopped Romaine, Kalamata Olives, Feta Cheese, Cherry Tomatoes, Cucumber, Red Onion, Garlic Pita Toasts

FRENCH ONION SOUP Provolone Cheese and Grilled French Bread

***ADDITIONAL FIRST COURSE AVAILABLE AT MARKET PRICE:*** Please ask your Catering Manager for current pricing.

HERB CRUSTED PORK TENDERLOIN Truffle Risotto

PULLED SHORT RIB on a Seared Corn Cake Topped with Fried Leeks

LOBSTER BISQUE Cayenne Oil, Crème Fraiche

JUMBO SHRIMP COCKTAIL Remoulade, Cocktail Sauce, and Lemons

SMOKED SALMON Parsley, Wedge of Boiled Egg, with Capers, and Lemons, Pumpernickel Bread

CITY CLUB BAKED CRAB CAKE Mustard Butter Sauce and a Lemon Slice



**PLATED DINNER ENTRÉE OPTIONS FOR ALL PLATED MEAL PACKAGES:**

SALMON Blackened or Grilled, FOUR SAUTÉED JUMBO PRAWNS, SWEET BOURBON GLAZED SALMON with Sweet Bourbon Sauce  
ROASTED GARLIC CHICKEN BREAST with Chardonnay Butter Sauce, ROSEMARY ROASTED CHICKEN BREAST Demi-Glace

***ADDITIONAL PLATED DINNER ENTRÉE OPTIONS FOR BEST DAY EVER AND JUST MARRIED:***

BLUE CHEESE CRUSTED CHICKEN BREAST

PEPPER CRUSTED PORK TENDERLOIN MEDALLIONS with Mushroom Gravy

BOURSIN STUFFED CHICKEN BREAST, CHICKEN EN CROUTE Stuffed with Roasted Fennel and Tarragon, Demi-Glace Sauce

GRILLED PORK LOIN CHOP with Mango and Corn Relish

***ADDITIONAL PLATED DINNER ENTRÉE OPTIONS FOR JUST MARRIED:***

6 OZ. BRAISED BEEF SHORT RIB,

6 OZ. SEARED OR GRILLED FILET MIGNON

PRIME NY STRIPLOIN

3 BONE-IN COLORADO LAMB CHOPS Mint Sauce

***ADDITIONAL PLATED DINNER ENTRÉE OPTIONS AVAILABLE AT MARKET PRICE:***

Please ask your Catering Manager for current pricing.

LEMON CRUSTED CHILEAN SEA BASS \*City Club Signature Dish\*

SEARED OR LEMON CRUSTED HALIBUT

6 OZ. BEEF WELLINGTON

**SIDES FOR ALL PLATED DINNER ENTREES:**

CARAMELIZED ZUCCHINI with Sautéed Onions, SAUTEED ASPARAGUS, HARICOT VERT ALMONDINE, SAUTEED BROCCOLI,

GARLIC & WHITE WINE MUSHROOMS, MIXED GRILLED SEASONAL VEGETABLES, VEGETABLE RATATOUILLE

BOURSIN MASHED POTATOES, ROASTED POTATO WEDGES with Bacon and Caramelized Onion. AU GRATIN POTATOES

HERBED RISOTTO, FONDANT POTATOES, RICE PILAF, TWICE BAKED POTATO





# CITY CLUB

F O R T W O R T H  
downtown's business, fitness & social club

## DUET PLATES:

GRILLED 6 OZ. FILET MIGNON & 2 GARLIC JUMBO PRAWNS with Herbed Demi-Glace

FILET MIGNON OSCAR Topped with Asparagus Spears, Salmon and Crab Stuffing Béarnaise Sauce

GRILLED FILET MIGNON & GRILLED TUSCAN CHICKEN BREAST

SEARED CHICKEN BREAST & GRILLED SALMON

GRILLED FILET MIGNON & GRILLED SALMON with Rosemary Demi-Glace

Sauces for all fish entrees: Beurre Blanc, Chive Cream and Lemon Butter

Sauces for all Poultry Entrees: Chardonnay Butter, Demi-Glace, Garlic Cream

Sauce for all Beef Entrees: Demi-Glace, Balsamic Demi, Au Jus



All food and beverage will incur 8.25% sales tax and 23% service charge