



ROOM RENTAL FEE, FOOD, AND BEVERAGE MINIMUMS

Tue – Thurs \$1500 Rental + \$5000 Food and Bev Minimum

Friday \$2500 Rental + \$5000 Food and Bev Minimum

Saturday \$3500 Rental+ \$6000 Food and Bev Minimum Oak Room,
or \$ 9500 Food and Bev 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 - \$70.00 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 - \$80.00 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

5th 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

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

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



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