

PLATED DINNER MENU



FIRST COURSE SALADS

ARTISAN BLEND SALAD

Marinated Onions, Sliced Heirloom Tomatoes,
Red Oak, Herbed Crostini, Shaved Parmesan
Cheese, Ranch & Balsamic Dressing
\$10.00

HARVEST SALAD

Diced Butternut, Mesclun
Red Oak, Candried Pacans
Toasted Pumpkin Seeds
\$11.00

CAESSAR SALAD

Seasoned Croutons & Pecorino Cheese
Walnuts, Sundried Tomatoes
Tuscan Caesar Dressing
\$10.00

LOLA ROSA SALAD

Stilton Cheese, Caramelized Roasted Pears
Sherry Vinaigrette
\$12.00

TOSSED GARDEN SALAD

Cucumber, Tomatoes, Shredded Carrots
Julienne Bell Peppers
Ranch & Balsamic Dressing
\$10.00

CAPRESE SALA

Heriloom Tomatoes, Buffalo Mozzarella,
Fresh Basil, Fleur de Del
Aged Balsamic Vinegar, Olive Oil
\$13.00

WEDGE IF ICEBERGE SALAD

Hickory Smoked Bacon, Fried Onions,
Cherry Tomato Pico de Gallo
Chipotle or Regular Ranch Dressings
\$12.00

STRAWBERRY FIELDS

Field Greens, Brie,
Strawberries, Pecans
Champagne Vinaigrette
\$11.00

TRADITIONAL GREEK SALAD

Chopped Romaine, Kalamata Olives,
Feta Cheese, Cherry Tomatoes,
Cucumber, Red Onion, Garlic Pita Toasts
Oil & Vinegar
\$14.00

SPINACH SALAD

Applewood Smoked Bacon
Mandarin Oranges, Toasted Almonds
Honey Balsamic Vinaigrette
\$12.00

PLATED DINNER MENUS



FIRST COURSE APPETIZERS & SOUPS

PLATED APPETIZERS

HERB CRUSTED PORK
TENDERLOIN
Truffle Risotto
\$16.00

PULLED SHORT RIB
on a Seared Corn Cake
Topped with Fried Leeks
\$15.00

JUMBO SHRIMP COCKTAIL
Remoulade, Cocktail Sauce, and Lemon
\$16.00

SMOKED SALMON
Parsley, Wedge of Boiled Egg, with Capers,
Lemons, and Pumpernickle Bread
\$18.00

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

HOT SOUPS

FRENCH ONION
Provolone Cheese and Grilled French Bread
\$12.00

LOBSTER BISQUE
Cayenne Oil, Crème Fraiche
\$14.00
With Lobster Meat \$19.00

FRESH TOMATO BASIL
Herbed Croutons
\$11.00

PUMPKIN BISQUE (SEASONAL)
with Crème Fraiche
Sprinkled with Nutmeg
\$10.00

BUTTERNUT SQUASH SOUP
\$10.00

CHICKEN TORTILLA SOUP
Avocado, Grated Cheese, and Tortilla Strips
\$10.00

PLATED DINNER MENU ENTRÉES



**ALL PLATED MENUS INCLUDE TEA, COFFEE, WATER
TWO SIDES AND ARTISAN BREAD AND BUTTER**

FISH

BLACKENED OR GRILLED
SALMON
\$33.00

FOUR SAUTÉED JUMBO PRAWNS
\$24.00

SEARED OR LEMON CRUSTED
HALIBUT
MARKET PRICE

SWEET BOURBON GLAZED
SALMON
with Sweet Bourbon Sauce
\$33.00

POULTRY

ROASTED GARLIC CHICKEN
BREAST
Chardonnay Butter
\$27.00

ROSEMARY ROASTED CHICKEN
BREAST
Rosemary Demi
\$28.00

BLUE CHEESE CRUSTED
CHICKEN BREAST
Garlic Cream
\$30.00

CHICKEN EN CROUTE
Stuffed with Roasted Fennel and Tarragon
\$36.00

PLATED DINNER MENU ENTRÉES



PORK

GRILLED PORK LOIN CHOP

Mango and Corn Relish

\$38.00

PEPPER CRUSTED PORK TENDERLOIN MEDALLIONS

Mushroom Gravy

\$38.00

BEEF

6 OZ. BRAISED BEEF SHORT RIB

\$40.00

6 OZ. SEARED OR GRILLED FILET MIGNON

\$54.00

with Shrimp \$59.00

PRIME NY STRIPLOIN

\$45.00

BEEF WELLINGTON 6 OZ.

\$57.00

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

PLATED DINNER MENUS SIDES



VEGETABLES ARE ALSO AVAILABLE STEAMED & SEASONED

VEGETABLES

CARAMELIZED ZUCCHINI WITH
SAUTÉED ONIONS

SAUTÉED ASPARAGUS

HARICOT VERTS ALMONDINE

SAUTÉED BROCCOLI
Lemon Butter

CREAMY GARLIC & WHITE WINE
MUSHROOMS

MIXED GRILLED SEASONAL
VEGETABLES

VEGETABLE RATAOUILLE
in a Rich Tomato Base

HONEY DILL GLAZED CARROTS

BALSAMIC ROASTED BRUSSEL
SPROUTS
with Pearl Onions & Pancetta

STARCHES

BOURSIN OR GARLIC WHIPPED
POTATOES

ROASTED POTATO WEDGES
with Bacon and Caramelized Onions

THREE CHEESE AU GRATIN
POTATOES

HERBED RISOTTO

TRADITIONAL RICE PILAF

TWICE BAKES POTATOES

MAC AND CHEESE
Applewood Smoked Bacon & Onions

PLATED DINNER MENUS



DUET

GRILLED 6 OZ. FILET MIGNON & 2 GARLIC JUMBO PRAWNS
Herbed Demi-Glace
\$60.00

FILET MIGNON & 1.5 OZ. CRAB CAKE (GF)
Béarnaise Sauce
\$68.00

GRILLED 5 OZ. FILET MIGNON AND SEARED 3 OZ. TUSCAN CHICKEN (GF)
BREAST
Herbed Demi-Glace
\$62.00

GRILLED 5 OZ. FILET MIGNON AND GRILLED 3 OZ. SALMON
Lemon Butter Sauce
\$65.00

GRILLED 5 OZ. FILET MIGNON AND LEMON CRUSTED 3 OZ. HALIBUT
Beurre Blanc Sauce
MARKET PRICE

PLATED DINNER MENUS



AGES 3-12

ONE CHOICE PER EVENT

HOME BATTERED CHICKEN TENDERS

GRILLED CHEESE SANDWICH

GRILLED CHICKEN BREAST (GF)

HAM AND CHEESE SANDWICH

PICK TWO SIDES FOR THE ABOVE ENTREES:

French Fries
Buttered Broccoli (GF)
Mashed Potatoes (GF)
Honey Carrots (GF)
Cup of Fresh Fruit (GF)
Sliced Apples (GF)

FETTUCCINI ALFREDO WITH CHICKEN

SPAGHETTI AND MEATBALLS

\$20.00 per Dinner Plate

DESSERT

ICE CREAM SCOOP (GF)

Vanilla or Chocolate
with Chocolate Sauce and/or Whipped Cream
\$6.00