

PLATED DINNER MENUS

PLATED APPETIZERS

GRILLED QUAIL QUESADILLA

Spicy Tomato Salsa

\$8.00

HERB CRUSTED PORK TENDERLOIN

Truffle Risotto

\$8.00

PULLED SHORT RIB ON A SEARED CORN CAKE

Topped with Fried Leeks

\$10.00

JUMBO SHRIMP COCKTAIL ^{GF}

Remoulade, Cocktail Sauce and Lemons

\$12.00

SMOKED SALMON

Parsley, Wedge Boiled Egg with Capers and Lemons

Pumpnickel Bread

\$12.00

CITY CLUB BAKED CRAB CAKE

Mustard Butter Sauce and a Lemon Slice

\$15.00

CHILLED SOUPS

SPRING PEA AND MINT SOUP ^{GF}

Crème Fraiche, Seared Baby Scallops

\$8.00

GAZPACHO

Micro Cilantro, Sour Cream and Crispy Tortillas

\$7.00

VICHYSOISE POTATO AND LEEK SOUP ^{GF}

\$6.00

With Jumbo Lump Crab \$9.00

PLATED DINNER MENUS

HOT SOUPS

FRENCH ONION SOUP

Provolone Cheese and Seasoned Croutons

\$6.00

LOBSTER BISQUE ^(GF)

Cayenne Oil, Crème Fraiche, Lobster Meat

\$10.00

FRESH TOMATO BASIL SOUP

Herbed Croutons

\$7.00

MANHATTAN CLAM CHOWDER ^(GF)

\$6.00

PUMPKIN BISQUE (SEASONAL) ^(GF)

Crème Fraiche and Sprinkled with Nutmeg

\$6.00

BUTTERNUT SQUASH SOUP ^(GF)

\$6.00

CHICKEN TORTILLA SOUP

Avocado, Grated Cheese and Tortilla Strips

\$6.00

SALADS

ARTISAN BLEND

Marinated Onions, Sliced Heirloom Tomatoes, Herb Crostini, Shaved Parmesan
Ranch and Balsamic Vinaigrette Dressings

\$6.00

CAESAR SALAD

Seasoned Croutons and Pecorino Cheese

Tuscan Caesar Dressing

\$7.00

TOSSED GARDEN SALAD ^(GF)

Cucumbers, Tomatoes

Shredded Carrots and Julienne Bell Peppers

Ranch and Balsamic Vinaigrette

\$7.00

PLATED DINNER MENUS

SALADS

WEDGE OF ICEBERG LETTUCE

Hickory Smoked Bacon, Cherry Tomato Pico de Gallo, Fried Onions
Chipotle Ranch Dressing
\$7.00

TRADITIONAL GREEK SALAD

Chopped Romaine, Kalamata Olives, Feta Cheese, Cherry Tomatoes
Cucumber Red Onions, Oil & Vinegar
and Garlic Pita Toasts
\$8.00

HARVEST SALAD ^{GF}

Diced Butternut, Mesclin, Red Oak, Candied Pecans, Toasted Pumpkin Seeds
Sherry Vinaigrette
\$8.00

LOLA ROSA SALAD ^{GF}

Stilton Cheese, Caramelized Walnuts and Roasted Pears
Sherry Vinaigrette
\$8.00

CAPRESE SALAD ^{GF}

Heirloom Tomatoes and Buffalo Mozzarella
Fresh Basil, Fleur de Sel
Aged Balsamic Vinegar, Olive Oil
\$10.00

PLATED DINNER MENUS

PLATED ENTREES

FISH

SWEET BOURBON GLAZED SALMON

Diced Caramelized Zucchini, Lyonnaise Potatoes and Sweet Bourbon Sauce
\$22.00

BLACKENED OR GRILLED SALMON

Rice Pilaf with Sautéed Fennel, Asparagus and Fruit Chutney
\$22.00

FOUR SAUTÉED JUMBO SHRIMP

Baby Spinach, Diced Butternut Squash Risotto
Chive Beurre Blanc
\$22.00

SEARED HALIBUT

Thai Green Curry Vegetables, Steamed Jasmine Rice
(Market Price)

LEMON CRUSTED HALIBUT

Asparagus Spears, Roasted Potatoes and Chive Beurre Blanc
(Market Price)

CHILEAN SEA BASS

Seared, Grilled or Lemon Crusted
Baby Spinach and Lemon Lime Risotto
(Market Price)

PLATED DINNER MENUS

MEAT

GRILLED PORK CHOP ^{GF}

Asparagus, Creamed Sweet Potatoes, Mango and Corn Salsa
\$24.00

INDIVIDUAL BEEF WELLINGTON

Broccolini, Mashed Potatoes and Demi-Glace
\$32.00

PEPPER CRUSTED PORK TENDERLOIN MEDALLIONS ^{GF}

Asparagus and Boursin Whipped Potatoes
\$27.00

SEARED SIX OUNCE FILET MIGNON

(SEARED OR CITY CLUB RUBBED)

Sautéed Broccolini, Dauphinoise Potatoes and Balsamic Demi-Glace
\$32.00

COLORADO LAMB CHOPS ^{GF}

Ratatouille, Roasted Potatoes and Chimichurri Sauce
(Market Price)

POULTRY

ROSEMARY ROASTED CHICKEN BREAST

Vegetable Ratatouille, Lemon Basil Rice and Rosemary Demi
\$22.00

ROASTED GARLIC CHICKEN BREAST ^{GF}

Asparagus, Herb Roasted Potatoes, Chardonnay Butter Sauce
\$22.00

BLUE CHEESE CRUSTED CHICKEN BREAST

Sautéed Haricot Vert and Honey Glazed Carrots
\$22.00

BOURSIN STUFFED CHICKEN BREAST

Grilled Vegetables, Wild Rice and Garlic Shallot Demi-Glace
\$24.00

CHICKEN EN CROUTE STUFFED WITH ROASTED FENNEL AND TARRAGON

Sautéed Spinach, Honey Glazed Carrots and Demi-Glace
\$26.00

PLATED DINNER MENUS

DUET PLATES

CHICKEN OSCAR

Topped with Asparagus Spears and Crab Meat
Vegetable Ratatouille, Garlic Mashed Potatoes and Béarnaise Sauce
\$28.00

FILET MIGNON OSCAR ^{GF}

Topped with Asparagus Spears and Crab Meat
sautéed Broccolini, Au Gratin Potatoes and Béarnaise Sauce
\$40.00

SUNFISH OSCAR ^{GF}

Topped with Asparagus and Crab Meat
Garlic Haricot Vert, Roasted Potatoes, Bearnaise Sauce
\$27.00

GRILLED FILET MIGNON AND TWO GARLIC JUMBO SHRIMP ^{GF}

Sautéed Spinach, Roasted Potatoes and Béarnaise Sauce
\$38.00

GRILLED FILET MIGNON AND SEARED TUSCAN CHICKEN ^{GF}

Haricot Verts, Grilled Sweet Potato Wedges and Herbed Demi-Glace
\$35.00

GRILLED FILET MIGNON AND LEMON CRUSTED HALIBUT

Asparagus, Au Gratin Potatoes, Beurré Blanc and Demi-Glace
\$48.00

PLATED DESSERTS

CHOCOLATE LAVA CAKE- INDIVIDUAL OR 3' TOWER
Chocolate Cake with a Warm Fudge Center
\$7.00

FLOURLESS CHOCOLATE CAKE (GF)
Chocolate Sauce and Fresh Raspberries
\$6.00

GERMAN CHOCOLATE CAKE
With Fresh Berries
\$6.00

WILD BERRY TRIFLE
Pound Cake, Wild Berries and Fresh Cream
\$6.00

CARROT CAKE
Vanilla Cream Cheese Icing
\$6.00

ITALIAN CREAM CAKE
Fresh Strawberries
\$6.00

CHOCOLATE PECAN PIE
Caramel Sauce
\$6.00

PLATED DESSERTS

CHOCOLATE MARQUIS

Chocolate Cake with Quadruple Chocolate Mousse

\$6.00

TIRAMISU CAKE

Coffee-Soaked Genoise with Mocha Mascarpone

\$6.00

INDIVIDUAL FRUIT TART

Mixed Berries

\$6.00

KEY LIME PIE

Served with Fresh Berries

\$6.00

CHOCOLATE CARAMEL CRUNCH

Devil's Food Cake Soaked with Carmel, Milk Chocolate Glaze

\$6.00

NY CHEESECAKE

Served with Fresh Berries

\$6.00

FRENCH APPLE TART

Crème Anglaise

\$6.00