

CITY CLUB

CATERING

EXPRESS LUNCHES

THREE COURSES IN ONE

SALAD AND ENTRÉE ARE ON THE SAME PLATE WITH SIDE ITEMS

DESSERT IS PRESET

CHICKEN FRIED STEAK

Garden Salad, Green Beans, Mashed Potatoes, Country Gravy

\$20.00

ROASTED ROSEMARY CHICKEN BREAST

Wedge Salad, Broccolini, Mashed Potatoes, Demi-Glace

\$24.00

CHICKEN PICATTA

Caesar Salad, Vegetable Ratatouille, Roasted Potatoes, Lemon Caper Sauce

\$26.00

GRILLED SALMON

Artisan Blend Salad, Asparagus, Chive Potato Cake, Dill Beurre Blanc Sauce

\$28.00

6 OUNCE SLICED BEEF TENDERLOIN

Field Green Salad, Green Beans with Almonds, Mashed Potatoes, Demi-Glace

\$32.00

EXPRESS DESSERT SELECTIONS

BERRY TRIFLE

GERMAN CHOCOLATE CAKE

RED VELVET CAKE

CARROT CAKE

\$6.00 each

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PLATED LUNCH MENU

SOUPS

CHICKEN TORTILLA SOUP

Diced Avocado, Grated Cheese and Tortilla Strips
\$6.00

FRESH TOMATO BASIL BISQUE

Seasoned Croutons
\$6.00

BUTTERNUT SQUASH SOUP

(Seasonal)
\$6.00

ROASTED CORN CHOWDER SOUP

Tortilla Strips
\$6.00

CREAMY CHICKEN AND POBLANO SOUP

Cilantro Oil
\$6.00

FOREST MUSHROOM SOUP

Sherry Cream and Chives
\$6.00

CHILLED SOUPS

GAZPACHO SOUP

Sour Cream and Micro Cilantro
\$6.00

MELON SOUP

(Seasonal)
\$6.00

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SALADS

CITY CLUB HOUSE SALAD

Red Romaine Lettuce, Blue Cheese Crumbles, Cherry Tomatoes,
Fried Red Onions, Bell Peppers
Mustard Vinaigrette
\$6.00

ARTISAN BLEND SALAD

Marinated Red Onions, Sliced Cherry Tomatoes, Shaved Parmesan Cheese
Herbed Crostini, Ranch and Balsamic Dressing
\$6.00

CAESAR SALAD

Pecorino Cheese and Herbed Croutons
Caesar Dressing
\$6.00

TOSSED GARDEN SALAD

Cucumber, Tomatoes, Cheddar Cheese and Julienne Bell Pepper
Ranch and Balsamic Dressing
\$6.00

WEDGE OF ICEBERG

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

STRAWBERRY FIELDS SALAD

Field Greens, Brie, Strawberries, Pecans
Champagne Vinaigrette
\$7.00

TRADITIONAL GREEK SALAD

Chopped Romaine, Kalamata Olives, Feta Cheese,
Tomatoes, Cucumbers, Onions
Oil & Vinegar Dressing, Garlic Pita Toasts
\$7.00

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SALADS (CONTINUED)

SPINACH SALAD

Applewood Smoked Bacon, Red Onions, Goat Cheese, Sliced Almonds
Balsamic Vinaigrette
\$7.00

SOUTHWESTERN CAESAR SALAD

Roasted Corn, Tortilla Strips, Red Bell Peppers, Cotija Cheese
Honey Lime Vinaigrette
\$8.00

HARVEST SALAD

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

LOLA ROSA SALAD

Honey Roasted Pears, Stilton Cheese Crumbles,
Caramelized Walnuts and Sherry Vinaigrette
\$9.00

CAPRESE SALAD

Slices of Buffalo Mozzarella and Heirloom Tomatoes
Fresh Basil and Aged Balsamic Vinegar
\$10.00

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MAIN COURSE

TEA SANDWICH PLATE

Cucumber & Watercress, Egg Salad, Tuna Salad and Chicken Salad
Served with Diced Fruit
\$12.00

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
\$10.00
With Chicken or Beef Fajita Meat
\$12.00

COBB SALAD

Chopped Iceberg Lettuce, Diced Tomatoes, Hickory Smoked Bacon,
Egg, Shredded Cheese, Avocado and Diced Grilled Chicken
Choice of Dressing
\$12.00

GRILLED CHICKEN CAESAR SALAD

Sliced Grilled Chicken, Homemade Croutons and Pecorino Cheese
Homemade Caesar Dressing
\$14.00

NIÇOISE SALAD

Sliced Tuna Steak, Field Greens, Kalamata Olives, Diced Roma Tomatoes,
Chopped Italian Parsley, Sliced Poached Eggs, Haricot Verts
Red Wine Vinaigrette
\$14.00

ANCHO CHILI GLAZED BEEF TENDERLOIN SALAD

Sliced Beef Tenderloin, Chopped Romaine Lettuce, Cilantro, Roasted Red Pepper, Homemade Croutons
Roasted Poblano Ranch Dressing
\$16.00

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HOT MAIN COURSE

TARTS (4")

TARTS COME WITH A SPRING MIX SALAD, HOUSE VINAIGRETTE
\$16.00

SPRING FRITTATA

Cheese, Tomatoes, Sausage, Mushrooms and Bell Peppers

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)

CREPES COME WITH A SPRING MIX SALAD, HOUSE VINAIGRETTE
\$16.00

CHICKEN & SPINACH CREPE

Diced Grilled Chicken, Baby Spinach and White Veloute Sauce

HAM & ASPARAGUS CREPE

Thinly Sliced Smoked Ham, Asparagus and Baby Spinach

VEGETABLE & CHEVRE CREPE

Medley of Vegetables and Goat Cheese with Pesto Veloute 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

\$12.00

CHICKEN ENCHILADAS

Black Beans, Cilantro Lime Rice, Seasonal Vegetables and Red Sauce

\$12.00

STUFFED POBLANO CHICKEN WITH COJITA CHEESE

Black Beans, Corn Del Rio

Ranchero Sauce

\$15.00

ROASTED GARLIC CHICKEN BREAST

Broccolini, Mashed Potatoes

Chardonnay Butter Sauce

\$18.00

HONEY DRIZZLED PECAN CRUSTED CHICKEN

Haricot Verts, Boursin Whipped Potatoes

Mustard Beurre Blanc

\$18.00

CHICKEN PICATTA

Vegetable Ratatouille, Roasted Potatoes

Lemon Caper Sauce

\$18.00

CHICKEN CORDON BLEU

Asparagus Spears, Mashed Potatoes and Chicken Veloute Sauce

\$20.00

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HOT MAIN COURSE (CONTINUED)

GRILLED SALMON

Carrot & Jicama Slaw, Wild Rice

\$19.00

PISTACHIO CRUSTED SALMON

Asparagus, Chive Potato Cake

Mustard Beurre Blanc

\$19.00

HONEY MUSTARD PORK TENDERLOIN

Black Bean & Corn Relish, Whipped Sweet Potatoes

Ancho Demi-Glace

\$22.00

JUMBO CHILE LIME SHRIMP KABOBS

Sautéed Yellow Squash, Cumin Roasted Potatoes

\$22.00

BEEF TENDERLOIN TIPS

Spinach, Feta Cheese, Sundried Tomatoes

Tomato Basil Sauce

\$23.00

6 OUNCE SLICED BEEF TENDERLOIN

Sautéed Peppers, Mushrooms, Onions and Zucchini, Lemon Rice Pilaf

Chimichurri

\$25.00

6 OUNCE BACON WRAPPED FILET MIGNON

Roasted Zucchini, Garlic Mashed Potatoes

Peppercorn Demi

\$26.00

LEMON CRUSTED HALIBUT

Asparagus, Roasted Red Potatoes

Beurre Blanc

\$28.00

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DESSERTS

CHOCOLATE LAVA CAKE
Fresh Raspberries & Chocolate Ganache
\$6.00

NY CHEESECAKE
Mango Sauce
\$6.00

FLOURLESS CHOCOLATE CAKE (GF)
Fresh Strawberries, Chocolate Sauce
\$6.00

GERMAN CHOCOLATE CAKE
Raspberry Coulis
\$6.00

KEY LIME PIE
Mixed Berries
\$6.00

TURTLE CHEESECAKE
Fresh Berries
\$7.00

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DESSERTS

CHOCOLATE MARQUIS MOUSSE CAKE

Strawberry Jam

\$7.00

TIRAMISU CAKE

Chocolate Shavings

\$8.00

WILD BERRY TRIFLE

Pound Cake, Fresh Cream, Wild Berries

\$6.00

CARROT CAKE

Vanilla Cream Cheese Icing

\$6.00

LEMON CREAM CHEESE CITRUS CAKE

\$6.00

TRIO OF MINI DESSERTS

Choice of Mini Crème Brûlée (Strawberry, Chocolate, Vanilla), Raspberry French Macaroons, Brownie, Chocolate Mousse Cups, Lemon Cheesecake, Chocolate Marquis, Orange Charlotte, Mini Red Velvet Cake, Toffee Tart, Mini Bunuelo Chips

\$10.00

All entrees are served with rolls and butter, iced tea, regular and decaffeinated coffee.

Prices do not include 8.25% tax or 23% Service Charge.