

PLATED DINNER MENUS

FIRST COURSE

SALADS

ARTISAN BLEND SALAD

Marinated Onions, Sliced Heirloom Tomatoes
Herb Crostini, Shaved Parmesan
Ranch & Balsamic Dressings
\$10.00

CAESAR SALAD

Seasoned Croutons & Pecorino Cheese
Tuscan Caesar Dressing
\$10.00

TOSSED GARDEN SALAD

Cucumbers, Tomatoes, Shredded Carrots
Julienne Bell Peppers
Ranch & Balsamic Dressings
\$11.00

WEDGE OF ICEBERG LETTUCE

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

TRADITIONAL GREEK SALAD

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

HARVEST SALAD

Diced Butternut, Mesclun, Red Oak
Candied Pecans, Toasted Pumpkin Seeds
Sherry Vinaigrette
\$11.00

LOLA ROSA SALAD

Stilton Cheese, Caramelized Walnuts
Roasted Pears
Sherry Vinaigrette
\$12.00

CAPRESE SALAD

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

STRAWBERRY FIELDS SALAD

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

SPINACH SALAD

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

PLATED DINNER MENUS

FIRST COURSE

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 Lemons
\$16.00

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

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

CHILLED SOUPS

GAZPACHO
Micro Cilantro, Sour Cream and Crispy Tortillas
\$10.00

VICHYSOISE POTATO AND LEEK SOUP
\$9.00
With Jumbo Lump Crab
\$15.00

HOT SOUPS

FRENCH ONION SOUP
Provolone Cheese and Grilled French Bread
\$12.00

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

FRESH TOMATO BASIL SOUP
Herbed Croutons
\$11.00

MANHATTAN CLAM CHOWDER
\$11.00

PUMPKIN BISQUE (SEASONAL)
Crème Fraiche, and Sprinkled with nutmeg
\$10.00

BUTTERNUT SQUASH SOUP
\$10.00

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

PLATED DINNER MENU ENTREES

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

FISH

BLACKENED OR GRILLED SALMON
\$33.00

FOUR SAUTEED JUMBO PRAWNS
\$24.00

SEARED OR LEMON CRUSTED HALIBUT
Market Price

LEMON CRUSTED CHILEAN SEA BASS
City Club Signature Dish
Market Price

Sauce Choices for Fish Entrees:
Beurre Blanc, Chive Cream, Lemon Butter

SWEET BOURBON GLAZED SALMON
with Sweet Bourbon Sauce
\$33.00

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

BEEF

PRIME NY STRIPLOIN
\$45.00
with Shrimp
\$49.00

6 OZ. BEEF WELLINGTON
\$57.00
Sauce Options for Beef Entrees:
Demi-Glace, Balsamic Demi, Au Jus

GAME MEAT

3 BONE COLORADO LAMB CHOPS
Mint Sauce
\$48.00

POULTRY

ROASTED GARLIC CHICKEN BREAST
\$27.00

ROSEMARY ROASTED CHICKEN BREAST
\$28.00

BLUE CHEESE CRUSTED CHICKEN BREAST
\$30.00

BOURSIN STUFFED CHICKEN BREAST
\$32.00

Sauce Option for Poultry Entrees:
Chardonnay Butter, Demi-Glace, Garlic Cream

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

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

PLATED DINNER MENUS

DUET

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

FILET MIGNON OSCAR ^{GF}
Topped with Asparagus Spears with Salmon & Crab Stuffing
Béarnaise Sauce
\$62.00

SUNFISH OSCAR ^{GF}
Topped with Asparagus and Salmon & Crab Stuffing
Béarnaise Sauce
\$40.00

GRILLED 5 OZ. FILET MIGNON AND SEARED 3 OZ. TUSCAN CHICKEN BREAST ^{GF}
Herbed Demi-Glace
\$54.00

GRILLED 5 OZ. FILET MIGNON AND GRILLED 3 OZ. SALMON
Rosemary Demi-Glace
\$58.00

GRILLED 5 OZ. FILET MIGNON AND LEMON CRUSTED 3 OZ. HALIBUT
Beurre Blanc
Market Price

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

PLATED DINNER MENU SIDES

ALL PLATED MENUS INCLUDE TWO SIDES
HOST TO PRE-SELECT THE SAME TWO SIDES FOR ALL GUESTS

VEGETABLE

CARAMELIZED ZUCCHINI WITH SAUTEED ONIONS

SAUTEED ASPARAGUS

HARICOT VERTS ALMONDINE

SAUTEED BROCCOLI

GARLIC & WHITE WINE MUSHROOMS

MIXED GRILLED SEASONAL VEGETABLES

VEGETABLE RATATOUILLE

HONEY DILL GLAZED CARROTS

BALSAMIC ROASTED BRUSSELS SPROUTS
with Pearl Onions & Pancetta

STARCH

BOURSIN OR GARLIC MASHED POTATOES

ROASTED POTATO WEDGES
with Bacon and Caramelized Onion

AU GRATIN POTATOES

HERBED RISOTTO

RICE PILAF

TWICE BAKED POTATOES

PLATED DESSERTS

CAKES

CHOCOLATE MOLTEN TOWER

Chocolate Cake with a Warm Fudge Center

\$13.00

GERMAN CHOCOLATE CAKE

Fresh Strawberries

\$10.00

CLASSIC CARROT CAKE

\$10.00

WHITE CHOCOLATE MOUSSE

Almond Sponge, Raspberry Jam Layer

\$10.00

TRIPLE CHOCOLATE MOUSSE CAKE

Ganache & Mousse Layers Iced with Chocolate Ganache

\$10.00

CHOCOLATE CARAMEL CRUNCH CAKE

Chocolate, Caramel Feuilletine, Chocolate Pearls

\$10.00

NY STYLE CHEESECAKE

Raspberry Sauce

\$10.00

FLOURLESS CHOCOLATE CAKE

Chocolate Sauce and Fresh Raspberries

\$10.00

ITALIAN CREAM CAKE

Fresh Strawberries

\$10.00

BLACK FOREST CAKE

\$10.00

STRAWBERRY SHORTCAKE

with Fresh Strawberries, Coated in Cake Crumbs

\$10.00

MEXICAN CHOCOLATE CAKE

Spiced Ganache Filling with Hazelnuts and Cinnamon

\$10.00

TRES LECHE CAKE

Vanilla Milk-Soaked Sponge with Caramel Layer

\$10.00

RED VELVET CAKE

\$10.00

STRAWBERRY SWIRL CHEESECAKE

\$10.00

PIES - \$10.00

PECAN

CHOCOLATE CREAM

CHERRY

CARAMEL APPLE

KEY LIME

BOURBON PECAN PIE

ALL FOOD AND BEVERAGE WILL INCUR 8.25% SALES TAX AND 23% SERVICE CHARGE