**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 

Remoulade, Cocktail Sauce and Lemons

$12.00

Smoked Salmon

Parsley, Wedge Boiled Egg with Capers and Lemons

Pumpernickel Bread

$12.00

City Club Baked Crab Cake

Mustard Butter Sauce and a Lemon Slice

$15.00

**CHILLED SOUPS**

Spring Pea and Mint Soup 

Crème Fraiche, Seared Baby Scallops

$8.00

Gazpacho

Micro Cilantro, Sour Cream and Crispy Tortillas

$7.00

Vichyssoise Potato and Leek Soup 

$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 

Cayenne Oil, Crème Fraiche, Lobster Meat

$10.00

Fresh Tomato Basil Soup

Herbed Croutons

$7.00

Manhattan Clam Chowder 

$6.00

Pumpkin Bisque (Seasonal) 

Crème Fraiche and Sprinkled with Nutmeg

$6.00

Butternut Squash Soup 

$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 

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 

Diced Butternut, Mesclin, Red Oak, Candied Pecans, Toasted Pumpkin Seeds

Sherry Vinaigrette

$8.00

Lola Rosa Salad 

Stilton Cheese, Caramelized Walnuts and Roasted Pears

Sherry Vinaigrette

$8.00

Caprese Salad 

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 Beurré Blanc

$22.00

Seared Halibut

Thai Green Curry Vegetables, Steamed Jasmine Rice

(Market Price)

Lemon Crusted Halibut

Asparagus Spears, Roasted Potatoes and Chive Beurré 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 

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 

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 

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 

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 

Topped with Asparagus Spears and Crab Meat

sautéed Broccolini, Au Gratin Potatoes and Béarnaise Sauce

$40.00

Sunfish Oscar 

Topped with Asparagus and Crab Meat

Garlic Haricot Vert, Roasted Potatoes, Bearnaise Sauce

$27.00

Grilled Filet Mignon and Two Garlic Jumbo Shrimp 

Sautéed Spinach, Roasted Potatoes and Béarnaise Sauce

$38.00

Grilled Filet Mignon and Seared Tuscan Chicken 

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 Anglaisé

$6.00