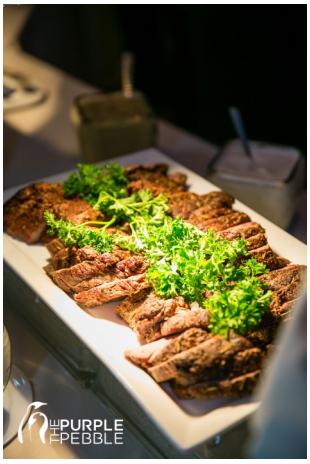
CITY CLUB
CATERING

Congratulations on Your Engagement!

City Club Catering provides catering "*downtown or around town*".

Offering our services since 1984, we are a well-known and trusted catering company that takes pride in serving delicious, beautifully presented food to our clients.

We are part of the prestigious City Club of Fort Worth and offer an elegant and diverse list of wonderful meals in a range of pricing.



www.cityclubfw.com | knorvell@cityclubfw.com | 817-878-4051 direct

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City Club offers 2 Ways to Cater Your Wedding or Event

With a Choice of 6 Food Packages

1. Catering, Delivery and Drop Off

- $150 *(plus 8.25% tax)* for Delivery Fee, within a 20-mile radius
- $125 *(plus 8.25% sales tax and 23% service charge)* for a Catering Attendant to replenish and keep displays neat and fresh.

2. Full-Service Catering

- Catering, Delivery, Set-Up, Wait Staff, Banquet Manager, Chef, Kitchen Staff, Trash Removal and all Kitchen Equipment needed
- Prices begin at $10 per person (*plus 8.25% sales tax and 23% service charge) (minimums apply)*
- Full-Service Catering Pricing will vary with set up and staffing needs as well as distance traveled—please contact the catering manager for a full-service proposal.
- For plated meal delivery and service, please contact knorvell@cityclubfw.com

INCLUDED:

- Iced Tea, Coffee (Regular/Decaf), Water with Lemon and Sweeteners (for 50+ guests)
- Artisan Bread and Butter or Assorted Dinner Rolls
- Tasting for two with signed contract and payment of non-refundable deposit

NOT INCLUDED:

- Tables and Chairs
- Linens and Napkins
- Glassware, China and Silverware
- Bartenders, Bar Set-Up, Mixers and Ice

Please contact the Catering Manager for a Quote

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Buffet or Food Station Options

1. The Black Tie $38 per person ++

Choice of Buffet or Stations

Package includes:

Choice of 2 Hors d'oeuvre

Gourmet Cheese Display

Mixed Grilled Veggies (GF)

Beef Tenderloin Tips (GF)

Mashed Potatoes (GF) or Rice

Caesar Salad or Artisan Blend Salad

Napa Roasted Chicken or Quarter Roasted Chicken (GF)

Artisan Bread or Assorted Dinner Rolls

2. As You Wish $33 per person ++

Choice of Buffet or Stations

Package includes:

Choice of 2 Hors d'oeuvre

Caesar Salad

Seasoned Green Beans or Caramelized Zucchini (GF)

Herb Roasted Potato Wedges or Garlic Mashed Potatoes (GF)

Chicken Piccata or Roasted Garlic Chicken (GF)

Three-layer Beef Lasagna or Vegetarian Lasagna

Classic Alfredo

Artisan Bread or Assorted Dinner Rolls

3. The Best Day Ever $28 per person ++

Choice of Buffet or Stations

Package includes:

Choice of 2 Hors d'oeuvre

Southwest Caesar Salad with choice of Chipotle Ranch or Traditional Ranch Dressing

Beef and Chicken Fajitas with all the sides (GF)

Tortilla chips and Salsa

Borracho Beans

Spanish Rice

Corn & Flour Tortillas

4. Wedded Bliss $40 per person ++

Choice of Buffet or Stations

Package includes:

Choice of 2 Hors d'oeuvre

Caesar Salad or Artisan Blend Salad

Mixed Grilled Veggies (GF)

Roasted Salmon or Grilled Marsala Chicken (GF)

Sliced Beef Striploin (GF)

Garlic Mashed Potatoes or Classic Alfredo Pasta

Artisan Bread or Assorted Dinner Rolls

5. Match Made in Heaven $48 per person ++

Choice of Buffet or Stations

Package includes:

Choose 3 Hors d'oeuvre

Antipasto & Cheese display

Salad Station with Ranch & Balsamic Vinaigrette

Mashed Potato or Baked Potato Bar (GF)

Beef Kabobs (GF)

Napa Roasted Chicken Breast with Artichokes and Creamy White Wine Sauce (GF)

Artisan Bread or Assorted Dinner Rolls

6. The Party Package $36 per person ++

Choice of Buffet or Stations

Package includes:

Choice of 2 Hors d'oeuvre

Munchie Station

Southern Station with Chicken Fried Chicken

Yukon Potatoes & Sticky Bacon (GF)

Rainbow Slaw (GF)

Cheeseburger Sliders or Pork Tenderloin Sliders

Spicy Corn and Jalapeno Biscuits

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Plated Menus

Plated Popular $33 per person ++

Choice of 2 Hors d'oeuvre

Choice of 1 First Course (Soup or Salad)

(Sides are Interchangeable)

Choice of Entrée:

Rosemary Roasted Chicken Breast

Vegetable Ratatouille, Lemon Basil Rice

Rosemary Demi

OR

Sweet Bourbon Glazed Salmon

Diced Caramelized Zucchini, Lyonnaise Potatoes

Sweet Bourbon Sauce

OR

Blue Cheese Crusted Chicken Breast

Grilled Asparagus, Herb Roasted Potatoes

Chardonnay Butter Sauce

OR

Four Sautéed Jumbo Shrimp

Rice Pilaf with Sautéed Fennel, Butternut Squash Risotto

Chive Beurre Blanc

Plated Crowd Pleaser $38 per person ++

Choice of 2 Hors d'oeuvre

Choice of 1 First Course (Soup or Salad)

(Sides are Interchangeable)

Choice of Entrée:

Individual Beef Wellington

Broccolini, Garlic Mashed Potatoes

Demi-Glace

OR

Chicken Oscar

Topped with Asparagus & Crab Meat

Lemon Lime Risotto, Au Gratin Potatoes

Bearnaise Sauce

OR

Seared 6 oz Filet Mignon

Roasted Brussel Sprouts with Onion & Bacon

Boursin Whipped Potatoes

Bearnaise Sauce

OR

Sunfish Oscar

Topped with Asparagus & Crab Meat

Garlic Haricot Vert, Roasted Potatoes

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Hors d'oeuvre Choices

French Garlic Sausage and Dijon En Croute

Mini Short Rib on a Seared Polenta Cake with Fried Leeks (GF)

Mediterranean Antipasto Skewers (GF)

Filet Mignon on Garlic Toast with Creamy Horseradish

Vegetable Summer Rolls with Sweet Chili Dipping Sauce (GF)

Petite BLT—Bacon and a Chiffonade of Lettuce in a Grape Tomato (GF)

Jalapeno or Pimento Mac & Cheese Bites

Avocado Shrimp Tostada with Micro Cilantro (GF)

Sautéed Mushroom and Maytag Cheese in a Phyllo Cup

Bacon Wrapped Shrimp (GF)

Sundried Tomato and Whipped Chevre on a Polenta Round

Smoked Chicken Tequila Mini Burrito

Chicken Empanada with Guacamole Dollop

Phyllo Triangle with Spinach, Feta and Red Pepper Coulis

Smoked Chicken Cilantro Salad with Mango Chutney (GF)

Vegetable Samosa with Plum Sauce

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First Course Choices for Plated Meal

Hot Soups

French Onion Soup with Provolone Cheese and Seasoned Croutons

Manhattan Clam Chowder

Butternut Squash

Chicken Tortilla Soup with Avocado, Grated Cheese and Tortilla Strips

Salads

Artisan Blend Salad with Marinated Onions, Sliced Heirloom Tomatoes, Herb Crostini, Shaved Parmesan (*Ranch & Balsamic Vinaigrette*)

Caesar Salad with Seasoned Croutons and Pecorino Cheese (*Tuscan Caesar Dressing*)

Wedge of Iceberg Salad with Hickory Smoked Bacon, Cherry Tomato Pico de Gallo, Fried Onions (*Chipotle or Classic Ranch Dressing*)

Dessert Upgrades for Plated Meals

The following may be added to your plated packages for an additional $6 per person ++

Flourless Chocolate Cake (GF)
Chocolate Sauce and Fresh Berries

Carrot Cake
Vanilla Cream Cheese Icing

Chocolate Pecan Pie
Caramel Sauce

Wild Berry Trifle
Pound Cake, Wild Berries and Fresh Cream

German Chocolate Cake with Fresh Berries

Chocolate Marquis
Chocolate Cake with Chocolate Mousse

Individual Fruit Tarts with Mixed Berries

NY Cheesecake with Fresh Berries

French Apple Tart with Crème Anglaise

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

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Buffet and Station Descriptions

Salads

Artisan Blend Salad—Marinated Red Onions, Sliced Tomatoes, Shaved Parmesan Cheese, Herbed Crostini with Ranch & Balsamic Vinaigrette

Caesar Salad—Romaine, Lettuce, Pecorino Cheese, Garlic Croutons and Tuscan Caesar Dressing

Southwest Caesar Salad—Mixed Lettuces, Roasted Corn, Tortilla Strips, Cotija Cheese—Chipotle Ranch or Classic Ranch

Chicken, Beef and Salmon

Napa Roasted Chicken Breast—Artichokes in a Creamy White Wine Sauce (GF)

Quarter Grilled Marsala Chicken—Chardonnay Butter Sauce (GF)

Quarter Grilled Roasted Chicken—Lemon & Oregano, topped with Sun-Dried Tomatoes (GF)

Roasted Garlic Chicken—Chardonnay Butter Sauce

Chicken Piccata—Chicken Breast with a White Wine, Lemon, & Caper Butter Sauce

Classic Alfredo—Butter, Garlic and Cream Tossed with Parmesan Cheese on Bowtie or Penne Pasta

Beef & Chicken Fajitas—served with Sautéed Peppers & Onions, Shredded Lettuce, Pico de Gallo, Sour Cream, Guacamole and Shredded Cheese

Beef Tenderloin Tip—with Spinach, Feta, Sundried Tomatoes and a Tomato Basil Sauce

Sliced Beef Striploin—served with Rosemary Mustard, Creamy Horseradish Sauce, Au Jus and Potato Rolls

Roasted Salmon—with Olives, Tomato and Basil

Displays

Gourmet Cheese Display includes: Saint-Andre Aged Cheddar, Smoked Gouda, Blue Stilton, Sourdough, French Bread, Pumpernickel, Assorted Gourmet Crackers and Lavosh, Grapes, Walnuts and Fig Jam

Antipasti & Cheese Display includes: Artichokes, Roasted Red Bell Peppers, Grilled Asparagus, Sundried Herb Tomatoes, Marinated Olives, Cheddar, Swiss, Pepper Jack and Bocconcini Mozzarella, Baked Brie with Roasted Pears, Goat Cheese Terrine, Assorted Gourmet Crackers, Crostini and Lavosh

Salad Station includes: Tossed Garden Salad, Bacon Bits, Tomatoes, Cucumbers, Cheddar Cheese, Marinated Onions, Herbed Croutons and Ranch and Balsamic Vinaigrette Dressings

Mashed Potato or Baked Potato Bar includes: Cheddar Cheese, Sour Cream, Pico de Gallo, Bacon Crumbles, Chives, Chorizo, Sautéed Mushrooms with Demi-Glace

Munchie Station includes: Traditional Hummus, Olive Tapenade, Hot Parmesan Artichoke Dip, Chicken Jalapeno Dip, Guacamole, Salsa, Tortilla Chips, Pita Bread and Crostini

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Buffet or Station Upgrades

Add $7.00 per person

(plus 8.25% sales tax and 23% service charge)

Flatbread Pizza Station

Margherita, Meat Lover's and Grilled Vegetables

Sticky Pork Ribs

Honey Dijon Sauce

Roasted Salmon

Olives, Tomato and Basil

Classic Alfredo

Butter, Garlic & Cream tossed with Parmesan Cheese on Bowtie and Penne Pasta

Quesadilla Bar

Chicken & Cheese Quesadillas with assorted toppings including Homemade Salsa, Guacamole, Grilled Onions, Jalapenos and Pico de Gallo

Glazed Honey Ham

Cranberry Orange Chutney and Honey Mustard with Cheddar & Plain Biscuits

Queso Bar

Queso Chihuahua, Queso Blanco, Chopped Jalapenos, Pico de Gallo, Chorizo, and Fresh Salsa
Served with Red, Yellow and Blue Tortilla Chips

Roasted Pork Loin

Apple-Onion Marmalade and Grain Mustard served with Silver Dollar Rolls

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Add $10.00 per person

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Munchie Station

Traditional Hummus, Olive Tapenade, Hot Parmesan, Artichoke Dip, Chicken Jalapeno Dip, Guacamole and Salsa. Served with Tortilla Chips, Pita Bread and Crostinis

Mac & Cheese Station

Homemade Mac & Cheese with Toppings to include: Applewood Smoked Bacon, Sliced Jalapenos, Fried Onions, Julienne Roasted Red Peppers, Green Onions and Pico de Gallo

Pasta Station

Penne and Bow Tie Pastas with Roma Tomato Basil Sauce, Basil Pesto Cream Sauce, Classic Alfredo Sauce, Parmesan Cheese, Crushed Red Pepper and Mixed Vegetables

Sliced Beef Striploin

Rosemary Mustard, Creamy Horseradish Sauce, Au Jus, Potato Rolls

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