

# 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 <sup>GF</sup>

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

### SEARED JUMBO SCALLOPS <sup>GF</sup>

Mache, Fennel Salad, Pomegranate Sauce

\$14.00

# PLATED DINNER MENUS

## CHILLED SOUPS

SPRING PEA AND MINT SOUP <sup>GF</sup>

Crème Fraiche, Seared Baby Scallops  
\$8.00

GAZPACHO

Micro Cilantro, Sour Cream and Crispy Tortillas  
\$7.00

VICHYSSEOISE POTATO AND LEEK SOUP <sup>GF</sup>

\$6.00

With Jumbo Lump Crab \$9.00

## HOT SOUPS

FRENCH ONION SOUP

Provolone Cheese and Seasoned Croutons  
\$6.00

LOBSTER BISQUE <sup>GF</sup>

Cayenne Oil, Crème Fraiche, Lobster Meat  
\$10.00

FRESH TOMATO BASIL SOUP

Herbed Croutons  
\$7.00

MANHATTAN CLAM CHOWDER <sup>GF</sup>

\$6.00

PUMPKIN BISQUE (SEASONAL) <sup>GF</sup>

Crème Fraiche and Sprinkled with Nutmeg  
\$6.00

BUTTERNUT SQUASH SOUP <sup>GF</sup>

\$6.00

CHICKEN TORTILLA SOUP

Avocado, Grated Cheese and Tortilla Strips  
\$6.00

# PLATED DINNER MENUS

## 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 <sup>GF</sup>

Cucumbers, Tomatoes  
Shredded Carrots and Julienne Bell Peppers  
Ranch and Balsamic Vinaigrette  
\$7.00

### 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 <sup>GF</sup>

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

### LOLA ROSA SALAD <sup>GF</sup>

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

### CAPRESE SALAD <sup>GF</sup>

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

#### THREE GRILLED JUMBO SCALLOPS

Artichokes, Pine Nuts, Kalamata Olives, Orzo and Honey Dijon Sauce  
\$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 <sup>GF</sup>

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

### INDIVIDUAL BEEF WELLINGTON

Broccolini, Mashed Potatoes and Demi-Glace  
\$28.00

### PEPPER CRUSTED PORK TENDERLOIN MEDALLIONS <sup>GF</sup>

Asparagus and Boursin Whipped Potatoes  
\$27.00

### SEARED SIX OUNCE FILET MIGNON

(SEARED OR CITY CLUB RUBBED)

Sautéed Broccolini, Au Gratin Potatoes and Balsamic Demi-Glace  
\$28.00

### COLORADO LAMB CHOPS <sup>GF</sup>

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 <sup>GF</sup>

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

### BLUE CHEESE CRUSTED CHICKEN BREAST

Sautéed Haricot Vert and Baby 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, Baby 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 <sup>GF</sup>

Topped with Asparagus Spears and Crab Meat  
sautéed Broccolini, Au Gratin Potatoes and Béarnaise Sauce  
\$36.00

### SUNFISH OSCAR <sup>GF</sup>

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

### GRILLED FILET MIGNON AND TWO GARLIC JUMBO SHRIMP <sup>GF</sup>

Sautéed Spinach, Roasted Potatoes and Béarnaise Sauce  
\$35.00

### GRILLED FILET MIGNON AND SEARED TUSCAN CHICKEN <sup>GF</sup>

Haricot Verts, Grilled Sweet Potato Wedges and Herbed Demi-Glace  
\$32.00

### GRILLED FILET MIGNON AND LEMON CRUSTED HALIBUT

Asparagus, Au Gratin Potatoes, Beurré Blanc and Demi-Glace  
\$42.00

# 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 Layers of 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



# VEGETARIAN ENTREES

## VEGETABLE LASAGNA ROLL

Roll of Vegetables (Carrots, Onions, Broccoli, Mushrooms) with a Red Bell Pepper Marinara Sauce

## VEGETABLE RATATOUILLE

Roasted Vegetables, Arugula Noodles, Fresh Basil

## ZUCCHINI POT PIE

Diced Zucchini, Onions, Mushrooms and Ricotta

## FETTUCINE PRIMAVERA

Grilled Mixed Vegetables with Pesto Sauce

## MUSHROOM RISOTTO CAKE WITH ROASTED VEGETABLES

(ALL VEGETARIAN ENTREES \$21.00++)

# VEGAN/GLUTEN FREE ENTREES

## SPICY LIME CAULIFLOWER RICE

Garbanzo Beans and Baby Spinach

## CHUNKY RATATOUILLE, BALSAMIC SUNDRIED TOMATO PESTO

## LEMON TARRAGON LENTIL, KALE AND TOMATOES

## RED LENTILS WITH ARTICHOKES AND BELL PEPPERS

## STUFFED BAKED POTATO

Topped with Tomato, Beans, and Zucchini Stew

(ALL VEGAN/GLUTEN FREE ENTREES \$22.00++)

# CHILDREN'S DINNER MENU

**AGES 3-12**

HOME BATTERED CHICKEN TENDERS

GRILLED CHEESE SANDWICH

HAMBURGER/ CHEESEBURGER

GRILLED CHICKEN BREAST 

HAM AND CHEESE SANDWICH

PICK TWO SIDES FOR THE ABOVE ENTREES:

French Fries

Buttered Broccoli 

Mashed Potatoes 

Honey Carrots 

Cup of Fresh Fruit 

Sliced Apples 

FETTUCCINI ALFREDO WITH CHICKEN

SPAGHETTI AND MEATBALLS

**\$12.00 PER DINNER PLATE**

## DESSERT

ICE CREAM SCOOP 

Vanilla or Chocolate

With Chocolate Sauce and/or Whipped Cream

\$6.00