

Buffet Dinner in the Club

Buffet Menus include iced tea, water, coffee and decaf

Pasta Buffet

\$15 per person dinner

Caesar Salad with Parmesan and Croutons

Pasta with Marinara and Alfredo Sauce

Grilled Chicken Breasts

Vegetable Medley

Garlic Bread

Tiramisu Square, Chocolate Cake

Fajita Buffet

\$17 per person dinner

Guacamole with Chips and Salsa

Grilled Beef and Chicken Fajitas

Sour Cream and Shredded Cheese

Spanish Rice and Beans

Flour Tortillas

Pecan Pie or Assorted Cookies

Asian Flavors

\$17 per person dinner

Tossed Green Salad with Ginger Soy Vinaigrette

Ginger Beef, Grilled Teriyaki Chicken

Stir Fry Tofu Available upon request

Fried Rice (Vegetarian)

Stir Fry Vegetables

Egg Rolls

Assorted Cakes and Pies

Dijon Chicken Buffet

\$18 per person dinner

Tossed Green Salad with Ranch and Italian Dressings

Baked Chicken Breast in Dijon Sauce

Vegetable Lasagna

Saffron Rice with Pimentos

Green Beans Almondine

Rolls and Butter

Assortment of Cakes and Pies

Iced Tea

Texas Bar-B-Que Buffet

\$20 per person dinner

Potato Salad Cole Slaw

Relish Tray with Jalapeno & Cherry Peppers

Beef Briskets and Chicken Breasts

BBQ Sauce Served on the side

Ranch Style Beans

Corn Bread and Rolls

Fruit Cobblers, Pecan Pie

Iced Tea

Custom Menu Options

Rosemary Beef Grilled

Chopped Steak

Beef Lasagna

Beef or Chicken Enchiladas

Chicken Fried Steak or Chicken

Teriyaki Salmon

Chicken Parmesan

Chicken Crepes

Seated Dinners

Main Course Selections

Includes Salad, Chef Selection of Vegetables, Potato, Pasta or Rice, Rolls, Butter and Choice of Dessert

Chicken:

Grilled Chicken Breast with Tomato Basil Vinaigrette	24
Chicken Breast Parmesan with Marinara	25
Blackened Chicken with Creole Shrimp Sauce	25
Airliner Chicken Breast with Chipotle Cream Sauce,	25
Spinach Florentine or Wild Mushroom Sauce	25

Fish and Seafood:

Seared Salmon Medallions with Cucumber Relish, Teriyaki or Balsamic Glaze	27
Shrimp Scampi with Angel Hair Pasta	26
Grilled Trout with Capers and Lemon Butter Sauce	27

Beef:

Filet Mignon with Port Wine Demiglace	28
New York Steak with Roasted Garlic Butter	27
Roast Sirloin Bordelaise	26

Vegan:

15 Bean Cassoulet in Roasted Butternut Squash	21
Grilled Portabella Mushroom with Sautéed Peppers, Spinach and Tomatoes	20
Ratatouille with Grilled Polenta	20

Salad Choices

Baby Spinach with Mushroom and Citrus Vinaigrette • Caesar Salad with Croutons and Parmesan •
Tossed Garden Salad with Ranch Dressing • Baby Greens with Balsamic Vinaigrette

Premium Salad Choices – up charge applies

Greek Salad, Chopped Salad, Capri Salad

Add Warm Goat Cheese, Crab Meat or Grilled Shrimp Skewer

Desserts

Sacher Torte with Whipped Cream • Lemon Tart with Seasonal Berries • Swiss Apple Tart with Carmel
Sauce and Cinnamon Whipped Cream • Warm Chocolate Bread Pudding with Crème Anglaise •
Grilled Pineapple with Sorbet and Toasted Coconut (Vegan)
Fruit Plate with Mini Dessert Bite

All prices are subject to 18% Service Charge and applicable Sales Tax
Dinner in the Club 9.2016