

EAT. *Dinner Buffets*

HOT BUFFETS

All buffets are served with European Roasted Coffee, Decaffeinated Coffee and Iced Tea

CHEF'S CHOICE BUFFET

Chef's Choice of one of the following buffet selections

\$38 per person

Minimum of 25 Guests

TEX-MEX BUFFET

Butter Lettuce and Shredded Iceberg, Tomatoes, Grilled Onion, Crisp Bacon, Charred Corn
Cotija Cheese, Toasted Pecans, Poblano Ranch Dressing*

Assorted Fresh Fruit and Berries*

Shrimp Campechana, Warm Tortilla Chips*

House Marinated Chicken and Beef Fajitas*

Sautéed Peppers and Onions*

Flour Tortillas

Mexican Rice*

Charro Beans*

Guacamole, Sour Cream, Pico de Gallo, Jalapeños, Shredded Jack Cheese

Chef Attended Pulled Pork Taco Station*

Slow Cooked Pork Shoulder pulled and served in a Corn Tortilla with

Cabbage, Radish and Onion Slaw, Cilantro, Cotija Cheese, Lime and Roasted Garlic Aioli

Assorted Desserts: Tres Leches, Flan, Polvorones

\$38 per person

Minimum of 25 Guests

TRINITY BUFFET

Spinach and Goat Cheese Salad, Crisp Bacon, Mushrooms, Strawberries, Sweet and Spicy Pecans
Raspberry Vinaigrette Dressing*

Assorted Fresh Fruit and Berries*

Cucumber Salad with Chickpeas, Tomato, Fresh Dill*

Fingerling Potato Salad with Grain Mustard*

Lobster Stuffed Sole, Sauce Americaine

Marinated Sliced Beef Tender*

Peppers, Roasted Mushrooms, Cipollini Onions, Zucchini and Tomato, Poblano Sauce

Seasonal Vegetables*

Peppered Bacon and Sweet Onion Mac and Cheese

Assorted Artisan Rolls and Butter

Assorted Desserts: Pecan Pie, Flourless Chocolate Verrine with Raspberry, Rocio's Mini Oatmeal
and Cherry Pies

\$38 per person

Minimum of 25 Guests

* GLUTEN FREE

*20% Service Charge and 8.25% Sales Tax will be added to above prices
Prices subject to change; Guarantees are due 72 hours prior to event*

MEDITERRANEAN BUFFET

Greek Salad, Feta, Olives, Red Onion, Tomato, Lemon and Oregano Vinaigrette*

Assorted Fresh Fruit and Berries*

Tabbouleh Salad

Caprese Salad, Basil Vinaigrette*

Individual Antipasto with Hummus, Cured Meats, Roasted Red Pepper, Bocconcini, Artichokes and Grilled Pita

Three Cheese Tortellini, Parmesan, Truffle, Mushrooms, Heirloom Cherry Tomatoes, Artichokes

Tuscan Style Slow Cooked Beef Short Ribs

Chicken Picatta, Tomato, Caper and Lemon Butter Sauce

Grilled Vegetables with Parmesan and Balsamic Reduction*

Assorted Artisan Rolls and Butter

Assorted Desserts: Tiramisu, Pistachio Cheesecake, Chocolate Espresso Pot de Crème

\$39 per person

Minimum of 30 Guests

WEST 7TH BUFFET

Local Kale, Shaved Iceberg, Green Apple, Pleasant Ridge Reserve Cheese, Cherry Tomatoes
Fresh Basil Dressing*

Red Quinoa Citrus Salad with Arugula, Fennel Grapefruit Vinaigrette

Assorted Fresh Fruit and Berries*

Vegetable Chips*

Asparagus Soup, Truffle Oil*

Slow Braised Beef Short Ribs, Horseradish Whipped Potatoes

Honey Drizzled Pecan Crusted Chicken Breast, Whole Grain Mustard Beurre Blanc

Cedar Planked Salmon, Orange and Coriander Glaze, Roasted Fingerling Potatoes, Champagne
Butter Sauce*

Seasonal Vegetables*

Assorted Artisan Rolls and Butter

Assorted Desserts: Crème Brulee, Strawberry Frangipane Tart, Cinnamon Apple Cheesecake

Macaroons, Tropical Verrine

\$42 per person

Minimum of 30 Guests

GULF COAST BUFFET

Artisan Greens, Local Tomatoes and Cucumbers, Grilled Red Onion, Poblano Ranch Dressing*

Assorted Fresh Fruit and Berries

Lime and Cilantro Cole Slaw*

Creole Potato Salad*

Seared Chicken Breast with Crawfish Etouffee

Blackened Red Fish with Stewed Peppers and Lemon Butter Sauce*

Fried Shrimp, Oyster and Okra Boats, Remoulade Sauce

Rice Pilaf with Andouille and Green Onions*

Smothered Green Beans with Bacon and Tomato*

Assorted Artisan Rolls and Butter

Assorted Desserts: Key Lime Pave, Fort Worth Club Signature White Chocolate Bread Pudding

* GLUTEN FREE

*20% Service Charge and 8.25% Sales Tax will be added to above prices
Prices subject to change; Guarantees are due 72 hours prior to event*

\$46 per person

Minimum of 30 Guests

PACIFIC RIM BUFFET

Chicken and Cabbage Salad, Spicy Peanut Dressing*

Assorted Fresh Fruit and Berries*

Assorted Sushi to Include: California, Spicy Tuna and Philadelphia Rolls, Wasabi, Soy Pickled Ginger*

Hamachi with Citrus Ponzu*

Lobster Bisque with Coconut and Lemon Grass*

Spicy Tuna Tacos, Radish, Cucumber*

Huli Huli Chicken Breast, Grilled Pineapple, Water Chestnuts*

Hoisin Glazed Beef Tender with Shiitake Mushrooms and Carrots

Wok Vegetables*

Five Spice Fried Rice*

Assorted Artisan Rolls and Butter

Assorted Desserts: Chocolate Passion Pave, Tropical Verrine, Coconut Macaroons with Apricot

\$48 per person

Minimum of 30 Guests

BUFFET ENHANCEMENTS

Any of the following enhancements may be added to compliment your dinner buffet. Pricing is quoted based on adding these items to a full, standard buffet menu.

DISPLAYS

FLAT BREAD DISPLAY

Assorted Flat Breads to include:

Vegetable: Bell Peppers, Mushrooms, Tomato, Onion, Tomato Sauce

White: Mascarpone, Fresh Basil, Crisp Prosciutto, Arugula, Caramelized Onions, Roasted Tomatoes

Caprese: Tomato Sauce, Buffalo Mozzarella, Texas Heirloom Tomatoes, Torn Basil, Balsamic Reduction

\$9 additional per person

IMPORTED AND DOMESTIC CHEESE DISPLAY

English Stilton, Wisconsin Roth Grand Cru, Vermont Six Year Cheddar

Grapes, Dried Fruits, Nuts, Carr's Crackers, Breadsticks, Fresh Honeycomb, Preserves

\$7 additional per person

MEDITERRANEAN CRUDITÉ DISPLAY *(Gluten-Free on Request)

Broccoli, Asparagus, Zucchini, Tomatoes, Cucumber, Carrots, Cauliflower, Summer Squash

Bell Peppers, Ranch, Baba Ghanoush, Hummus, Marinated Olives and Grilled Pita Bread

\$7 additional per person

HOUSE SMOKED BRISKET BOARD*(Gluten-Free on Request)

Slow Cooked House-made BBQ, Fresh Baked Jalapeño Rolls, Cole Slaw

\$7 additional per person

* GLUTEN FREE

*20% Service Charge and 8.25% Sales Tax will be added to above prices
Prices subject to change; Guarantees are due 72 hours prior to event*

ANTIPASTI DISPLAY

A selection of fine Italian delicacies including: Sopressata, Prosciutto, Capicola, Pepperoni Pickled Vegetable Salad, Fresh Mozzarella, Provolone, Lavosh, Breadsticks, Sliced French Bread Pommery Mustard, Tapenade, Marinated Olives, Artichokes
\$8 additional per person

SUSHI DISPLAY*

Assorted Sushi Rolls to Include: Salmon, Tuna, California, Spicy Tuna, Shrimp and Crab Vegetable Spring Rolls, Pickled Ginger, Wasabi, Gluten-Free Soy Sauce
\$9 additional per person

CEVICHE DISPLAY*

Fresh Shrimp, Tuna, Red Snapper, Lump Crab all marinated with their own flavor combinations including: Avocado, Tomato, Citrus, Aji Amarillo Chilies, Cilantro, Peppers, Onions
\$7 additional per person

FRUITS OF THE SEA DISPLAY*

Iced Jumbo Shrimp, Lemon and Lime Wedges, Cocktail Sauce, Classic Remoulade
\$10 additional per person

FRUITS OF THE SEA GRANDE DISPLAY*

Iced Jumbo Shrimp, Jonah Crab Claws, Oysters, Lemon and Lime Wedges, Cocktail Sauce, Mignonette, Classic Remoulade, Tabasco
\$15 additional per person

Add King Crab Legs

\$17 additional per person

DOMESTIC CAVIAR DISPLAY

Three varieties available, priced per 4.4 ounce order (serves approximately 75 people)
Presented with chef prepared warm Yukon Gold Potato Blinis, melted Plugra Butter Snipped Chives

Ostera

Royal White Sturgeon

Classic White Sturgeon

Market Price per 4.4 ounce order

ACTION STATIONS

Action Stations are chef attended and therefore require a \$75 attendant fee per station

CHEF TOSSED SALAD STATION*

Assorted Lettuces to include Arugula, Romaine, Spinach, Artisan Greens

Vegetables to include Cucumber, Red Onion, Heirloom Tomatoes, Avocado, Carrots

Fresh Roasted Beets, Green Onions, Mediterranean Olives, Bell Peppers

Proteins to include Grilled Chicken, Shrimp, Lump Crab, Chopped Egg

Other toppings include Parmesan, Shredded Jack, Feta, Blue Cheese, Pecans, Walnuts

Dried Cranberries

Dressings include Extra Virgin Olive Oil, Balsamic Vinegar, Avocado Lime Vinaigrette

Ranch, Basil Vinaigrette

\$9 additional per person

* GLUTEN FREE

*20% Service Charge and 8.25% Sales Tax will be added to above prices
Prices subject to change; Guarantees are due 72 hours prior to event*

BLACKENED MAHI MAHI TACO STATION*

Blackened and Served in a Corn Tortilla

Cabbage, Radish and Onion Slaw, Cilantro, Cojita Cheese, Lime Roasted Garlic Aioli

\$8 additional per person

MASHTINI OR BAKED POTATO STATION*

Whipped Potatoes piped into martini glasses and Baked Potatoes

Accompanied by the following: Artichoke-Spinach Fondue, Roasted Garlic, Fresh Chives

Crispy Peppered Bacon, Aged Cheddar Cheese, Sour Cream, Pico de Gallo, BBQ Pulled Pork

\$8 additional per person

LOBSTER RISOTTO STATION

Creamy Lobster Risotto served in martini glasses accompanied by the following:

Sauteed Mushrooms, Fresh Peas, Charred Corn, Green Onions, Parmesan Cheese, Tomatoes

Roasted Garlic, Peppered Bacon, Smoked Ham

\$8 additional per person

MAC & CHEESE STATION

Macaroni with White Cheddar and Parmesan Sauce served in martini glasses accompanied by the following: Crispy Bacon, Ham, Tomato, Truffle Oil, Sautéed Mushrooms, Green Onions

Caramelized Onions

\$7 additional per person

Substitute Lobster Mac & Cheese

\$10 additional per person

PASTA STATION

Choice of three varieties, sautéed to order:

Rigatoni with House-made Italian Sausage, Bolognese, Parmesan

Cheese Tortellini with Alfredo, Duck Confit, Madeira, Caramelized Onions, Mushrooms, Arugula

Strozzapreti with Shrimp, Asparagus, Vine Tomatoes, Roasted Garlic, Basil, Olive Oil

Gnocchi with Morels, Lobster, Tarragon, Fresh Peas, Fennel, Truffle, Lobster Sauce

Accompanied by: Pomodoro Sauce, Crushed Red Pepper, Parmesan, Mediterranean Olives

\$8 additional per person

PAELLA STATION *(Gluten-Free on Request)

Slow cooked Shrimp, Scallops, Calamari, Spanish Chorizo, Chicken and Mussels in a White Wine Saffron Broth with Arborio Rice, Onion, Artichokes, Peas and Tomatoes

\$9 additional per person

CARVING STATIONS

Carving Stations are chef attended and therefore require a \$75 attendant fee per station

WHOLE, HERBED ROASTED ORGANIC CHICKEN

Cape Cod Cranberry and Orange Chutney, Herbed Mayonnaise, Apricot Mostarda

Fresh Baked Mini Rolls with Sea Salt

\$6 additional per person

* GLUTEN FREE

20% Service Charge and 8.25% Sales Tax will be added to above prices

Prices subject to change; Guarantees are due 72 hours prior to event

HERB RUBBED BEEF TENDERLOIN

Creamy Horseradish Sauce, Dijon Mustard, "French Onion" Demi
Fresh Baked Mini Rolls with Sea Salt
\$12 additional per person

TRI-PEPPER CRUSTED NEW YORK STRIP LOIN

Creamy Horseradish Sauce, Dijon Mustard, Chimichurri
Fresh Baked Mini Rolls with Sea Salt,
\$10 additional per person

SLOW ROASTED, LIGHTLY SMOKED TURKEY BREAST

Cape Cod Cranberry and Orange Chutney, Herbed Mayonnaise
Fresh Baked Mini Rolls with Sea Salt
\$7 additional per person

SLOW ROASTED DUROC PREMIUM PORK LOIN

Roasted Poblano Sauce, Sweet Potato Biscuits
\$8 additional per person

SMALL PLATES

Small Plate Stations are chef attended and therefore require a \$75 attendant fee per station

CEDAR PLANKED SALMON*

Orange Coriander Glaze, Celeriac Puree, Sweet Corn Puree
\$8 additional per person

SEARED PETITE GULF CRAB CAKE

Asian Vegetable Slaw, Sweet Soy Reduction, Wasabi Aioli
\$11 additional per person

CORIANDER CRUSTED GEORGES BANK SCALLOPS*

Corn Shoots, Celeriac Puree, Corn Cream, Fresh Peas, Tomato
\$8 additional per person

SLOW BRAISED BEEF SHORT RIBS

Horseradish Whipped Potatoes, Sweet Corn Sauce, Crispy Sweet Potatoes
\$7 additional per person

HALIBUT "FRENCH"

Cabbage, Bacon and Roasted Cauliflower, Petit Apple Herb Salad, Lemon Chive Butter Sauce
\$8 additional per person

BABY NEW ZEALAND LAMB CHOPS*

Sweet Pea Whipped Potatoes, Tomato and Golden Raisin Mint Chutney
\$10 additional per person

* GLUTEN FREE

*20% Service Charge and 8.25% Sales Tax will be added to above prices
Prices subject to change; Guarantees are due 72 hours prior to event*

DESSERT ENHANCEMENTS

An upgraded dessert selection can be chosen from the items listed below.

ASSORTMENT OF MINI PASTRIES

To include a sampling of: Passion Fruit and Fresh Berry Tartlettes, Peanut Butter Goody Bars
Chocolate Profiteroles, Brownie Bites, Pecan Diamonds, Lemon Bars, Assorted Fudge
Chocolate Covered Strawberries

\$5 additional per person

FORT WORTH CLUB PLATINUM SELECTION

To include a sampling of all items listed above as well as Chef's selection of assorted Desserts including: Chocolate Mousse Shooter with Assorted Fillings, Fruit Mousse Shooter with Assorted Fillings, Crème Brulee with Blackberries or Raspberries, Passion Fruit or Chocolate Orange
Cremeux with Velvet Spray, Chocolate Caramel Indulgence, French Macarons, Rugelach, Blueberry
Cheesecake Bars, Chocolate Graham Coconut Squares with Brandied Cherries

\$10 additional per person

ICE CREAM SUNDAE STATION

Vanilla and Chocolate Ice Cream served with assorted condiments including but not limited to:
Chocolate, Caramel and Strawberry Sauce, Candied Pecans, Mini Chocolate Chips, Cherries
M&M's, Rainbow Sprinkles, Oreo Crumbs, Heath Toffee Pieces, Peanut Butter Chips
Whipped Cream

\$6 additional per person

Requires \$75 attendant fee

S'MORES ACTION STATION

Large Roasted Marshmallows and Graham Crackers with Chef's selection of additions, including
but not limited to: Milk Chocolate Candy Bar, White Chocolate Candy Bar, Peanut Butter Cups
Dark Chocolate Candy Bar, Caramel Candy Bar, Sliced Almonds, Toasted Coconut
Nutella, Sliced Strawberries

\$7 additional per person

Requires \$75 attendant fee

CUPCAKE STATION

Vanilla and Chocolate Cupcakes with Assorted Condiments including: Vanilla and Chocolate
Buttercreams, Mini Chocolate Chips, Rainbow Sprinkles, White and Dark Chocolate Sprinkles
Berries, Oreo Crumbs, Heath Toffee Pieces, M&M's, Candied Pecans, Peanut Butter Chips

\$6 additional per person

TRIPLE CHOCOLATE FONDUE STATION

Dark, White, and Milk Chocolate Fondues with a variety of Assorted Condiments including but not
limited to: Fresh Strawberries, Pineapple, Chocolate Frozen Bananas, Dried Apricots
Pretzel Sticks, Pound Cake, Cheesecake Bites, Marshmallows, Mandarin Oranges
Rice Krispy Squares, Bacon Strips, Chocolate Cake Bites, Graham Crackers

\$9 additional per person

Requires \$75 attendant fee

COFFEE AND DONUTS ACTION STATION

Apple Fritters and Classic Beignets tossed in Cinnamon Sugar, Powdered Sugar or a Chocolate
Cinnamon Sugar. Served alongside a small glass of ice cold, creamy coffee

\$8 additional per person

Requires \$75 attendant fee

* GLUTEN FREE