

EAT. *Dinner Plated*

*All plated dinner entrées include Iced Tea, European Roasted Coffee, and Decaffeinated Coffee.
Host to pre-select one item per course; all guests to enjoy the same pre-selected menu.*

APPETIZERS

\$7 PER PERSON

SPICY TUNA TARTARE * (P)

Avocado, Sushi Rice, Red Onion, Toasted Sesame Seeds, Roasted Pear Ginger Sauce
Sriracha Aioli, Crisp Wontons

BEEF CARPACCIO (P)

Baby Mache, Fresh Parmesan, Capers, Red Onion, Truffle, Grilled Crostini

CHILLED OCEAN TROUT*(P)

Apple, Golden Beets, Herbs, Citrus Fennel Salad, Lemon and Herb Crème Fraiche

LIGHTLY SMOKED DUCK BREAST*(P)

Citrus Quinoa Salad with Cucumber and Mango, Sweet Soy and Orange Ginger Sauce

CHILLED PORK TENDERLOIN*(P)

Ancho Glaze, Smoked Pecans, Black Beans, Tomato and Charred Corn, Avocado Mousse
Poblano Ranch

BEEF TARTARE (P)

Tenderloin, Fried Capers, Herbs, Grain Mustard, Truffle, Extra Virgin Olive Oil, Red Onion
Parmesan, Grilled French Bread

\$9 PER PERSON

CLASSIC SHRIMP COCKTAIL (P)

Spicy Cruzan Cocktail Sauce, Lime

SEAFOOD TERRINE*

Lobster, Shrimp, Crab, Fennel and Jicama Slaw, Mustard Dill Sauce

FRUITS DE MAR*

Marinated Shrimp and Snow Crab Claws

Sherry Cayenne Remoulade, Traditional Cocktail Sauce, Cucumber and Fennel Slaw

* GLUTEN FREE

(P) CAN BE PRESET

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

\$3 PER PERSON

CHILLED GARDEN GAZPACHO * (P)
Cilantro Oil

NAVY BEAN *
Smoked Ham

SILKY FOREST MUSHROOM
Laced with Sherry Cream and Chives

CREAMY CHICKEN AND ROASTED
POBLANO
Cilantro Oil

FORT WORTH CLUB CHICKEN
TORTILLA*
Avocado and Crisp Tortilla Strips

BUTTERNUT SQUASH BISQUE*
Maple Cream and Cranberry Dust

ORGANIC TURKEY AND MINNESOTA
WILD RICE*
Fresh Dill

CHILLED LOCAL YELLOW TOMATO* (P)
Basil Extra Virgin Olive Oil

\$5 PER PERSON

ASPARAGUS*
Crispy Prosciutto, Truffle Oil

CHAMPAGNE AND CAMEMBERT SOUP
ELYSEE
Baked with Puff Pastry

CHILLED VICHYSOISE* (P)
Lump Crab, Chives, Truffle Oil

NEW ENGLAND STYLE LOBSTER BISQUE*
Sherry Cream

SHRIMP AND CORN CHOWDER
Snipped Chives

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STARTER SALADS

All dressings are made in-house with only the freshest ingredients.

\$3 PER PERSON

FORT WORTH CLUB HOUSE SALAD* (P)

Artisan Greens, Cucumbers, Cherry Tomatoes, Sliced Black Olives, Red Grapes, Carrot
Toasted Pine Nuts, Avocado Lime Vinaigrette

FORT WORTH CLUB CAESAR SALAD* (P)

Baby Romaine, Candied Pecans, Cherry Tomatoes, Parmesan, Tortilla Strips, Caesar Dressing

\$5 PER PERSON

HILL COUNTRY SALAD* (P)

Slice of Baby Iceberg, Charred Corn, Black Bean and Tomato Salsa, Avocado, Grilled Red Onions
Cucumbers, Cherry Tomatoes, Roasted Poblano Ranch

SPINACH AND GOAT CHEESE SALAD* (P)

Spinach, Texas Goat Cheese, Crisp Bacon, Mushrooms, Strawberries, Sweet and Spicy Pecans
Raspberry Vinaigrette

LOCAL KALE SALAD* (P)

Local Kale, Shaved Iceberg, Pleasant Ridge Reserve Artisanal Cheese, Cherry Tomatoes
Cucumbers, Red Onions, Fresh Basil Dressing

SLICE OF ICEBERG* (P)

Crisp Iceberg, Fried Avocado, Cherry Tomatoes, Grilled Red Onion, Applewood Smoked Bacon
Crumbled Blue Cheese, Toasted Pecans, Balsamic Vinaigrette

THE CONTEMPORARY CAESAR (P)

Wedge of Baby Romaine, Parmesan Custard, Baked Tomato, Parmesan Crisp, Caesar Dressing
Aged Balsamic

CITRUS MEDITERRANEAN SALAD* (P)

Grilled Romaine, Feta Cheese, Kalamata Olives, Tomatoes, Artichoke Hearts, Roasted Peppers
Orange, Red Onion, Crisp Prosciutto, Lemon Herb Vinaigrette

BEET AND BURRATA SALAD (P)

Wild Arugula and Frisée, Roasted Beets, Burrata Cheese, Vine Tomatoes, Red Onion
Basil Vinaigrette, Grilled Crostinis

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ENTREES

\$29 PER PERSON

CHICKEN BRUSCHETTA

Tomato, Fresh Basil, Mozzarella, Creamy Risotto, Artichokes, Seasonal Vegetables, Natural Jus

HERBED CHICKEN BREAST

Roasted Fingerling Potatoes, Gremolata, Baked Ratatouille, Onion Jam, Thyme Jus

HONEY DRIZZLED PECAN CRUSTED CHICKEN

Buttermilk Whipped Potatoes, Apple and Cabbage Slaw, Seasonal Vegetables
Mustard Beurre Blanc

ARGENTINIAN SLICED BEEF TENDER*

Grilled Peppers, Mushrooms, Onion, Zucchini, Tomato, Lemon Pilaf, Chimichurri

\$33 PER PERSON

SWEET AND SPICY ANCHO GLAZED PORK TENDERLOIN

Whipped Sweet Potatoes, Black Bean and Corn Relish, Seasonal Vegetables, Ancho Demi

SEARED GEORGES BANK SCALLOPS*

Warm Quinoa, Grapefruit, Spinach, Fennel, Citrus Sauce

CEDAR PLANKED SALMON*

Cauliflower Potato Puree, Golden Beets, Apple, Asparagus, Champagne Butter Sauce, Caviar

GRILLED MAHI MAHI*

Coconut Basmati, Bok Choy, Roasted Poblano and Mango Relish, Kaffir Lime Butter Sauce

SLOW BRAISED BONELESS BEEF SHORT RIBS

Horseradish Whipped Potatoes, Charred Asparagus, Mushrooms, Sweet Corn Puree
Pickled Onions, Natural Jus

LOBSTER STUFFED LEMON SOLE

Fingerling Potatoes, Seasonal Vegetables, Sauce Américaine

GRILLED CHICKEN AND BLACKENED GULF SHRIMP*

Cheddar Grits, Stewed Peppers, Grilled Squash, Jalapeño, Lime, Creole Butter Sauce

\$36 PER PERSON

PORCINI RUBBED FILET OF BEEF TENDERLOIN

French Onion Dumpling, Wild Mushrooms, Seasonal Vegetables, Truffle Madeira Sauce

GORGONZOLA CRUSTED FILET OF BEEF TENDERLOIN

Whipped Potatoes, Seasonal Vegetables, Braised Cipollini Onion, Wine Merchant Sauce

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\$38 PER PERSON

SEARED FILET OF BEEF TENDERLOIN AND CHICKEN DUXELLE

Shallot Whipped Potatoes, Braised Carrot and Cipollini Onion, Seasonal Vegetables

Wine Merchant Sauce

HICKORY SMOKED FILET OF BEEF TENDERLOIN AND SEARED ATLANTIC SALMON*

Creamy Farro with Local Kale, Fennel and Herbs, Seasonal Vegetables, Mustard Beurre Blanc

FILET OF BEEF TENDERLOIN AND JUMBO BACON-WRAPPED CAJUN SHRIMP*

Horseradish Whipped Potatoes, Seasonal Vegetables, Creole Beurre Blanc

\$47 PER PERSON

GRILLED DOUBLE CUT LAMB CHOPS

Sweet Pea Risotto, Tomato and Golden Raisin Chutney, Artichokes, Rosemary Lamb Jus

Cracked Olive

SEARED FILET OF BEEF TENDERLOIN AND BUTTER POACHED LOBSTER TAIL

Lemon and Herb Crumb, Chive Whipped Potatoes, Seasonal Vegetables, Caviar

Tarragon Butter Sauce

HERB AND ONION CRUSTED FILET OF BEEF TENDERLOIN AND

SEARED LUMP CRAB CAKE

Roasted Fingerling Potatoes, Spicy Peppers, Charred Lime, Pommery and Tarragon Butter Sauce

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DESSERTS

All desserts are made in-house daily and are entirely Trans-Fat Free.

Pre-set and Alternating Desserts are available for an additional \$2 per person.

\$3 PER PERSON

KEY LIME PIE (P)

Mango Sauce

WHITE CHOCOLATE CHEESECAKE (P)

Strawberry Sauce

PECAN PIE (P)

Bourbon Caramel Sauce

CHOCOLATE DECADENCE* (P)

Flourless Cake, Milk Chocolate Mousse

SEASONAL CRÈME BRULÉE

CARROT CAKE (P)

Cream Cheese Icing

STRAWBERRY SHORTCAKE (P)

Strawberry Sauce

LEMON MERINGUE (P)

Raspberry Sauce

\$5 PER PERSON

WARM SEASONAL COBBLER

Vanilla Ice Cream

(inquire for seasonal flavors)

STRAWBERRIES AND CREAM PAVE (P)

Strawberry Sauce

CHOCOLATE PASSION FRUIT (P)

Chocolate Sauce

TIRAMISU VERRINE

FRUIT TARTS (P)

Raspberry Sauce

TROPICAL VERRINE (P)

Pineapple, Passion Fruit, Coconut, Mango

FROZEN PISTACHIO SOUFFLÉ*

FORT WORTH CLUB WARM BREAD

PUDDING

Crème Anglaise

DUO DESSERTS

\$8 PER PERSON

MANGO CHEESECAKE TART AND PINEAPPLE COCONUT SHOOTER (P)

CHOCOLATE PASSION PAVE AND CHOCOLATE ESPRESSO POT DE CRÈME (P)

BERRY MACAROON AND STRAWBERRY CREAM PAVE

LEMON MERINGUE AND BLOOD ORANGE CITRUS SHOOTER

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