

EAT. *Lunch Buffets*

EXPRESS SANDWICH BUFFET

Chef's Choice of House-made Soup
Fort Worth Club Caesar Salad*
Sliced Fresh Fruit and Berries
Chef's Choice Pasta Salad
Baked Vegetable Chips, Pickles*

Assorted Hot and Cold Sandwiches and Wraps (Choose Two)

Chilled:

Shaved Fresh Roasted Turkey, Cranberry Mayonnaise, Havarti Dill on Fresh Baked Wheat Rolls
Shrimp Salad on Fresh Baked Wheat Rolls

Wraps:

Grilled Chicken, Texas Kale, Tomato, Parmesan, House-made Basil Dressing in Spinach Tortillas

Warm:

Shaved Smoked Ham, Aged Wisconsin Cheddar, Honey Dijon on Brioche
Beef Tender Panini, Mushroom, Caramelized Onion, Arugula, Vine Tomato, Horseradish
Mayonnaise on Tomato Parsley Bread
Classic Ruben, Shaved Corned Beef, Gruyere Cheese, Sauerkraut, Thousand Island Dressing on
Pumpernickel

Assortment of Cookies, Brownies, and Strawberries and Cream Pave

European Roasted Coffee

Iced Tea

\$26 per person

Minimum of 15 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

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

\$27 per person

Minimum of 25 Guests

TEX-MEX BUFFET

Wedges of Baby Iceberg, Tomatoes, Grilled Onion, Crisp Bacon, Charred Corn, Cotija Cheese,
Toasted Pecans, Poblano Ranch Dressing*

Sliced Fresh Fruit and Berries*

Individual 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

Assorted Artisan Rolls and Butter

Assorted Desserts: Tres Leches, Flan, Polvorones

\$29 per person

Minimum of 25 Guests

TRINITY BUFFET

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

Sliced Fresh Fruit and Berries*

Cucumber Salad with Chickpeas, Tomato, Fresh Dill*

Fingerling Potato Salad with Grain Mustard*

Pecan Chicken Salad with Apple Cabbage Slaw on Mini Brioche

Marinated Sliced Beef Tender, Peppers, Roasted Mushrooms, Cipollini Onions, Zucchini and
Tomato, Poblano Sauce*

Seasonal Vegetables

Sweet Onion Mac and Cheese with Peppered Bacon*

Assorted Artisan Rolls and Butter

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

\$30 per person

Minimum of 25 Guests

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DOWN HOME BUFFET

Grilled Hearts of Romaine, Fresh Parmesan, Heirloom Tomatoes, Avocado,
Chipotle Caesar Dressing*
Sliced Fresh Fruit and Berries*
Creamy Coleslaw
Classic Potato Salad with Pimentos and Egg
Mesquite Smoked Brisket Board, House-made BBQ* and Jalapeño Biscuits
Cornmeal Crusted Fried Catfish, Remoulade
Loaded, Smashed Red Bliss Potatoes with Aged Cheddar, Green Onion, Bacon*
Braised Collard Greens
Assorted Artisan Rolls and Butter
Assorted Desserts: Mixed Berry Cobbler, Pecan Pie, Vanilla Ice Cream

\$30 per person

Minimum of 25 Guests

MEDITERRANEAN BUFFET

Greek Salad, Feta, Olives, Red Onion, Tomato, Lemon and Oregano Vinaigrette*
Sliced Fresh Fruit and Berries*
Tabbouleh Salad
Caprese Salad, Basil Vinaigrette*
Individual Antipasto with Hummus, Cured Meats, Roasted Red Pepper, Bocconcini, Artichokes and
Grilled Pita
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

\$30 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*
Sliced Fresh Fruit and Berries*
Vegetable Chips*
Asparagus Soup, Truffle Oil*
Grilled Chicken and Vegetable Sandwich, Boursin Cheese, Sundried Tomato Mayonnaise
on Focaccia
Cedar Planked Salmon, Orange and Coriander Glaze, Champagne Butter Sauce*
Seasonal Vegetables
Assorted Artisan Rolls and Butter
Assorted Desserts: Crème Brulee, Strawberry Frangipane Tart, Cinnamon Apple Cheesecake,
Macaroons, Tropical Verrine

\$33 per person

Minimum of 30 Guests

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GULF COAST BUFFET

Southern Cobb Salad, Grilled Chicken, Romaine Lettuce, Shaved Red Cabbage, Local Tomatoes, Cucumbers, Jicama, Red Cabbage, Egg, Crisp Peppered Bacon, Sherry Cayenne Dressing*
Sliced Fresh Fruit and Berries*
Lime and Cilantro Coleslaw*
Creole Potato Salad*
Seared Chicken Breast with Crawfish Etouffee
Shrimp Po Boys, Shredded Lettuce, Chipotle Mayonnaise, French Baguettes
Rice Pilaf with Andouille and Green Onions*
Smothered Green Beans, Bacon and Tomato*
Assorted Artisan Rolls and Butter
Assorted Desserts: Key Lime Pave, Fort Worth Club Signature White Chocolate Bread Pudding

\$33 per person

Minimum of 30 Guests

PACIFIC RIM BUFFET

Chicken and Cabbage Salad, Spicy Peanut Dressing*
Udon Noodle and Vegetable Salad, Sesame Vinaigrette
Sliced Fresh Fruit and Berries*
Assorted Sushi to Include: California, Spicy Tuna and Philadelphia Rolls, Wasabi, Soy, Pickled Ginger*
Hamachi with Citrus Ponzu*
Spicy Tuna Tacos, Radish, Cucumber*
Soy Braised Short Ribs, Grilled Pineapple, Water Chestnuts
Wok Vegetables*
Five Spice Fried Rice*
Assorted Artisan Rolls and Butter
Assorted Desserts: Chocolate Passion Pave, Tropical Verrine, Coconut Macaroons with Apricot

\$36 per person

Minimum of 30 Guests

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BUFFET ENHANCEMENTS

Any of the following enhancements may be added to compliment your lunch 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

MAC AND CHEESE BAR*(Gluten-Free On Request)

Creamy Mac and Cheese with Assorted Toppings to include

Peppered Bacon, Tomato, Green Onions, Shrimp, Crab, Jalapenos, Smoked Honey Ham, Peas,

Artichokes, Forest Mushrooms, Pepper Jack, Parmesan, Blue Cheese

\$8 additional per person

GRILLED CHEESE BOARD

Assorted Grilled Cheese Sandwiches including

Brie and Lobster on Brioche

Aged Cheddar and Roasted Red Pepper with Crumbled Bacon on Sourdough

Havarti with Carmelized Onions and Mushrooms on Tomato Parsley Bread

\$6 additional per person

With Warm Tomato Soup Shooters

\$8 additional per person

SPICY TUNA TACOS*

Served in Crisp Wonton skins with Pickled Radish, Cucumber, Spicy Mayonnaise

\$6 additional per person

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

Slow Cooked House-made BBQ Sauce, Fresh Baked Jalapeno Cheddar Rolls, Cole Slaw

\$7 additional per person

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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

ACTION STATIONS AND SMALL PLATES

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, Caesar
\$9 additional per person

BLACKENED MAHI MAHI TACO STATION*

Served In a Corn Tortilla
Cabbage, Radish and Onion Slaw, Cilantro, Cojita Cheese, Lime Roasted Garlic Aioli
\$8 additional per person

CEDAR PLANKED SALMON SMALL PLATE*

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

WHOLE, HERBED ROASTED ORGANIC CHICKEN CARVING STATION

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

HERB RUBBED BEEF TENDERLOIN CARVING STATION

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 CARVING STATION

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

SLOW ROASTED, LIGHTLY SMOKED TURKEY BREAST CARVING STATION

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

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