

EAT. *Lunch Plated*

*All plated lunch 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.*

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

* GLUTEN FREE
(P) CAN BE PRESET

*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*

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, Caramelized Red Onion
Basil Vinaigrette, Grilled Crostinis

* GLUTEN FREE

(P) CAN BE PRESET

*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*

ENTRÉE SALADS

\$21 PER PERSON

FORT WORTH CLUB CAESAR SALAD WITH GRILLED CHICKEN*

Grilled Chicken Breast, Baby Romaine, Endive, Candied Pecans, Cherry Tomatoes, Parmesan Tortilla Strips, Caesar Dressing

Substitute Sliced Beef Tenderloin or Crab Cake- add \$6*

CHARBROILED CARIBBEAN CHICKEN BREAST SALAD*

Charbroiled Chicken Breast, Baby Greens, Heart of Palm, Shaved Red Onion Papaya and Pineapple Chutney, Plantain Chips, Key Lime Vinaigrette

CITRUS MEDITERRANEAN CHICKEN SALAD*

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

\$23 PER PERSON

TRIO OF SALADS

Chicken Salad, Tuna Salad, or Shrimp Salad (Choice of Two), Fresh Fruit Salad Fire Roasted Red Pepper and Cheese Finger Sandwiches on Wheat and White Bread

BARBEQUE GLAZED GRILLED CHICKEN BREAST SALAD*

Grilled Chicken Breast, Shredded Romaine, Charred Corn, Black Bean and Tomato Salsa, Avocado Grilled Red Onions, Cucumbers, Cherry Tomatoes, Crisp Tortilla Strips, Roasted Poblano Ranch

SESAME CRUSTED TUNA SALAD*

Seared Tuna, Romaine, Carrot, Water Chestnuts, Cucumbers, Green Onion, Bean Sprouts Crisp Wontons, Coconut Peanut Dressing

ANCHO CHILI GLAZED BEEF TENDERLOIN SALAD

Sliced Beef Tenderloin, Shredded Iceberg, Romaine, Cilantro, Roasted Red Pepper Cherry Tomatoes, Asparagus, Focaccia Crostini, Roasted Poblano Ranch

OPEN FACED SANDWICHES

\$18 PER PERSON

OPEN FACED ATLANTIC SALMON SANDWICH

Chilled Salmon on Toasted Pumpkinseed, Shaved Red Onion, Fried Capers, Arugula Fennel Mustard Dill Sauce; Served with choice of Soup, Side Salad or Fresh Fruit

OPEN FACED GRILLED BEEF TENDER SANDWICH

Sliced Beef Tender on Focaccia, Arugula, Tomato, Red Onion, Grilled Portobello, Blue Cheese Horseradish Mayonnaise; Served with choice of Soup, Side Salad or Fresh Fruit

* GLUTEN FREE

(P) CAN BE PRESET

*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*

ENTRÉES

\$21 PER PERSON

CHICKEN BRUSCHETTA

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

TENDER CHICKEN ENCHILADAS

Mexican Rice, Black Beans, Smoked Tomato and Avocado Relish, Seasonal Vegetables, Fresh Cheese

HERBED CHICKEN BREAST

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

TENDER CHICKEN AND ASPARAGUS CREPES

Basmati Rice, Mushrooms, Goat Cheese, Baked Tomato, Asparagus, Marsala Sauce

HONEY DRIZZLED PECAN CRUSTED CHICKEN

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

\$24 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

ARGENTINIAN SLICED BEEF TENDER*

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

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

GRILLED CHICKEN AND BLACKENED GULF SHRIMP*

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

\$30 PER PERSON

LOBSTER STUFFED LEMON SOLE

Fingerling Potatoes, Seasonal Vegetables, Sauce Américaine

PORCINI RUBBED FILET OF BEEF TENDERLOIN

Lobster Mac and Cheese with Candied Bacon, Seasonal Vegetables, Mushroom Ragout

* GLUTEN FREE

(P) CAN BE PRESET

*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*

\$32 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 Leeks, Seasonal Vegetables, Mustard Beurre Blanc

\$33 PER PERSON

FILET OF BEEF TENDERLOIN AND JUMBO BACON-WRAPPED CAJUN SHRIMP*
Horseradish Whipped Potatoes, Seasonal Vegetables, Creole Beurre Blanc

HERB AND ONION CRUSTED FILET OF BEEF TENDERLOIN AND
SEARED LUMP CRAB CAKE
Roasted Fingerling Potatoes, Spicy Peppers, Charred Lime, Tarragon Butter Sauce

* GLUTEN FREE
(P) CAN BE PRESET

*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*

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 MACARON AND STRAWBERRY CREAM PAVE

LEMON MERINGUE AND BLOOD ORANGE CITRUS SHOOTER

* GLUTEN FREE

(P) CAN BE PRESET

*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*