



Dinner

DINNER

Entrée Choice Includes

Soup or Salad, Chef's Choice of Starch and Vegetable, Dessert, Tea and Coffee

SALADS

Arugula, Fresh Mozzarella Cheese, Heirloom Tomatoes, Balsamic Vinaigrette

Mixed Baby Greens, Grilled Pears, Yellow Tomatoes, Feta, Champagne Vinaigrette

Chopped Romaine, Avocado, Tomatoes, Grilled Corn, Queso Blanco, Cilantro Lime Vinaigrette

Classic Caesar Salad with Parmesan Crisp

Park City Club Salad, Field Greens, Pine Nuts, Tomato Wedge, Tarragon Vinaigrette

Spinach, Cranberries, Candied Pecans, Grape Tomatoes, Apple Vinaigrette

Arugula, Grilled Peaches, Roasted Pecans, Balsamic Reduction **Seasonal**

SOUPS

Tomato Basil Bisque

Wild Mushroom with Brie

Corn and Crab Chowder

French Onion with Guryere Croustade

Lobster Bisque with Cognac

ENTRÉES

Entrée Duet of Beef and your Choice of:

Sea Scallops 75

Lump Crab Cake 70

Salmon 70

Halibut 80

Sea Bass 85

Chicken 65

Lobster Tail 90

Chicken Michael: Bourbon Pecan Chicken Breast 50

Grilled Atlantic Salmon, Lemon Oregano Sauce **GF** 55

8oz Filet of Beef Tenderloin **GF** 75

Grilled Lamb Chops, Provencal Sauce **GF** 65

Molasses Rubbed Pork Tenderloin 52

8 oz. Prime Rib Au Jus **GF** 70
(minimum 25 Guests)

Parmesan Crusted Trout, Caper Sauce 58

Chicken Wellington, Mushroom Duxelle 55

Red Wine Braised Short Ribs 60

Sautéed Halibut, Citrus Tarragon **GF** 75

8 oz. Grilled New York Strip **GF** 70

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Park City Club Catering
214.373.0756
www.parkcityclub.net

Pan Roasted Chilean Sea Bass, Lemon Butter Sauce **GF** 80

Herb Roasted Pork Tenderloin, Bing Cherry Chutney **GF** 56

Peppercorn Crusted Petite Beef Medallions, Cabernet Sauvignon Sauce **GF** 57

SORBET

Raspberry, Lemon, Mango 5

DESSERTS

Chocolate Decadence, Raspberry Coulis

New York Cheesecake with Fresh Berries

Warm Chocolate Brownie, Vanilla Ice Cream and Fudge

Mile High Carrot Cake

White Chocolate Cake with Macerated Raspberries

Warm Apple Galette with Vanilla Ice Cream

Deep Dish Pecan Pie with Brandied Whipped Cream

Candied Ginger Crème Brulee

Texas Chocolate Pecan Cake

Meyer Lemon Cake

V=Vegetarian, GF=Gluten Free