



# D I N N E R

Park City Club Catering | 214.373.0756 | [www.parkcityclub.net](http://www.parkcityclub.net)

Choose One - First Course, Entrée, and Dessert  
Tea and Coffee Included

## **FIRST COURSE**

### **Park City Club Salad**

Field Greens, Jicama, Tomato Wedge, Roasted Pine Nuts, Tarragon Vinaigrette

### **Kale Salad**

Spinach, Kale, Sun Dried Cherries, Granny Smith Apples, Apple Cider Vinaigrette

### **Classic Caesar Salad**

Romaine, Club-made Garlic Croutons, Shaved Parmesan

### **California Salad**

Bibb, Watercress, Endive, Tomatoes, Avocados, Blue Cheese Crumbles, Walnuts, Raspberry Vinaigrette

### **Apple Spinach Salad**

Spinach and Apple, Goat Cheese, Dried Cherries, Fuji Apple Dressing

### **Gem Salad**

Baby Gem Lettuce, Hearts of Palm, Tomato Confit, Persian Cucumber Coins  
Oregano Feta Vinaigrette

## **Soups**

### **Manhattan Style Seafood Chowder**

Broth Style with Clams and Diced Vegetables

### **Brie and Wild Mushroom**

Aged Brie, Morels and Shiitakes

**Beef Consommé En Croute**

Beef Consommé, Vegetables and Chives

**Tomato and Basil Bisque**

Silky Tomato Bisque with Parmesan Crisp

**ENTREES**

**Duet of Beef and Grilled Shrimp 62**

Grilled Tenderloin Filet on Bed of Creamed Spinach and Grilled Shrimp with Tequila Tomato Sauce

**Ponzu Mirin Glazed Chicken 42**

Chicken Glazed and Baked with Ponzu, Garlic and Mirin

**Pork Tenderloin 45**

Pork Tenderloin with Caramelized Apples, Sage, Dijon Butter Sauce

**Petite Tender Medallions of Beef 46**

Roasted Beef Tender Medallions, Shallot Red Wine Sauce

**Halibut 67**

Citrus Roasted Halibut, Artichoke Puree, Sauce Vierge

**Prime Rib of Beef 55**

Served with Natural Jus (minimum 25 guests)

**Spinach and Pecan Quail 52**

Smoked Bobtail Quail, Redeye Reduction

**Lamb Chops 54**

Grilled Lemon Thyme Lamb Chops, Mustard Pino Noir Demi Glace

**Cornish Hen 42**

Wild Rice Stuffed Cornish Game Hen, Sautéed Greens, Pan Jus

**New York Strip Steak 55**

Strip Steak with Portobello Mushroom Sauce

**Chilean Sea Bass 68**

Macadamia Crusted Sea Bass, Thai Coconut Sauce

**Char-grill Buffalo Ribeye 60**

Bourbon Cream Corn, Sautéed Spinach and Kale

**Duet of Filet and Sea Bass 70**

Grilled Tenderloin with Roasted Shallot Demi and Citrus Roasted Sea Bass with Tarragon Chive Butter

**Grilled Salmon 49**

Atlantic Grilled Salmon, Pinot Gris Sauce

**Filet of Beef Tenderloin 57**

Porcini and Rosemary Crusted Filet of Beef, Pinot Noir Sauce

**Chicken Gremolata 44**

Chicken Glazed with Orange and Oregano, Olive Gremolata

**Duet of Filet and Salmon 60**

Achiote Filet with Smoked Bacon Sofrito and Herb Crusted Salmon with Citrus Beurre Blanc

**DESSERTS**

**Salted Caramel Tart**

Caramel Tart with Dark Chocolate Ganache, Lightly Dusted with Sea Salt

**Warm French Apple Galette with Vanilla Ice Cream**

Rustic Apple Tart with Vanilla Ice Cream and Caramel Drizzle

**Pots de Crème**

*Choice of One:* Cinnamon Chocolate, Vanilla Bean, Myer Lemon or  
Traditional French Custard, Garnished with Berries

**Lavender and Myer Lemon Cake**

Lavender Layer Cake with Myer Lemon Buttercream

**Crème Brulee**

Crunchy Sugar Shell, Vanilla Custard, Garnished with Berries

**Grasshopper Pie**

Mint and Chocolate Cream Layered in an Oreo Cookie Crust with Cookie Pieces

**Frozen Desserts**

Frozen White Chocolate Layer Cake or  
Angel Food Cake with Limoncello Macerated Berries

**Enhancements**

**Additional 4**

Lemon Lime, Texas Peach, Raspberry or Strawberry Mint Sorbets