

# R E C E P T I O N



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

## HORS D'OEUVRES

### Tier 1

4

Smoked Salmon, Cream Cheese and Cucumber Bite

Mini Deviled Egg with Ham, Cheddar, Green Onion Garnish

Lemon Dill Crab Puff

Buffalo Chicken with Blue Cheese Dressing

Poblano, Corn and Shredded Chicken Quesadilla

Crispy Pork Pot Sticker, Sweet Chili Sauce

Bourbon Glazed Chicken Bite Wrapped in Bacon

Cornflake Crusted Chicken with Ancho B.B.Q Sauce

Twice Baked New Potato with Green Onions

Jalapeno Cheddar Corn Beignet

Cherry Tomato Stuffed with Olive Tapenade

Hummus and Vegetable Cup

### Tier Two

5

Crab Florentine Quiche

Southwestern Chicken Phyllo

Brie, Almond and Pear Tartlet

Ahi Tuna on Wonton Chip, Avocado Cilantro Crème

Smoked Chicken, Caramelized Onion and Goat Cheese Pizzette

Sichuan Chicken Lettuce Wrap

Grilled Garlic Steak Skewer

Honey Citrus Chicken Kabob  
French Onion Tartlette  
Smoked Salmon Herb Cheese Bonbon  
Crostitini with Tomatoes, Garlic, Mozzarella and Basil Aioli  
Vegetable Skewer with Dip  
Goat Cheese Stuffed Artichoke Heart

**Tier Three**

6

Tuna Poke Tobiko Caviar Spoon  
Scallop with Lemon Crème Fraiche on Zucchini Latke  
Lobster, Horseradish Salad Shooter  
Prosciutto Wrapped Quail  
Ancho and Orange Marinated Grilled Shrimp Cocktail with Cilantro-Lime Aioli  
Grilled Rosemary Rubbed Baby Lamb Chop  
Lobster Salad with Horseradish Shooter  
Bacon Wrapped Tequila Shrimp  
Red Wine Braised Short Rib in Mini Polenta Cup with Pickled Red Onion  
Fried Pheasant Lettuce Wrap with Quinoa and Cilantro Aioli  
Mini Braised Brisket Slider, Roasted Carrot Onion Slaw  
Tenderloin Wrapped Asparagus  
Bacon Wrapped Pheasant Popper with Jalapeno and Cheddar  
Fresh Day-Boat Scallop Ceviche Spoon with Avocado and Cilantro  
Duck Confit on Endive  
Seared Scallop with Chile Honey on Bamboo Skewer

**COLD DISPLAYS**

**Garden Vegetable Crudités 8**

Balsamic Glazed Grilled or Raw Vegetable Crudités, Lemon Parmesan Dip and Snow Pea Hummus

**Gourmet Cheeses 12**

European and American Cheeses, Dried Apricots, Almonds, Tapenades, Chutneys, Crostitini and Baguettes

**Fresh Fruits of the Season 8**

Fresh Seasonal Fruits and Berries with Mascarpone and Local Honey

**Classic Caesar Salad 8**

Crisp Hearts of Romaine, Club-Made Caesar Dressing, Shaved Parmesan Cheese and Croutons

**Southwest Caesar Salad 10**

Crisp Hearts of Romaine, Chipotle Caesar Dressing, Grilled Corn, Black Beans, Queso Fresco, Roasted Peppers and Crisp Tortilla Strips

**Garden Salad Bar 9**

Assorted Fresh Greens

Red Grape Tomatoes, English Cucumber, Jicama, Black Olives, Shaved Parmesan, Stilton Blue Cheese, Sun Dried Tomatoes, Garlic Croutons, Dried Fruits, Roasted Nuts  
Buttermilk Ranch, Lemon Parmesan and Balsamic Vinaigrette  
*(Other Dressings Available on Request)*

**Baked Brie 9**

Baked Raspberry Almond or Fig Jam Brie, Berries and Crackers  
*(minimum 25 guests)*

**Smoked Salmon 14**

Honey Smoked Nova Scotia Salmon

Capers, Red Onions, Whipped Cream Cheese, Diced Hard Boiled Egg, Bermuda Onion, Rye and Toast Points

**Tour of the Mediterranean 12**

Classic Greek Salad with Hearts of Romaine, Ripe Tomatoes, English Cucumbers, Bermuda Onions, Roasted Peppers, Feta Cheese Crumbles, Kalamata Olives, Extra Virgin Olive Oil Oregano Vinaigrette  
Classic Hummus and Pita Triangles, Tzatziki Sauce, Red Onion and Cucumber Pickles

**Charcuterie 16**

*A Selection of Cured Meats and Patés:*

Salami, Prosciutto, Parma Ham, Chorizo, and Sopressata  
Olive Tapenade, Whole Grain Mustards, Pickled Garden Vegetables and Breads

**Shrimp Cocktail 15**

Large Shrimp Displayed Over Ice with Red and Remoulade Sauces  
Lemon Wedges, Parsley and Mexican Cilantro Shrimp Cocktail Shooters

**Seafood Extravaganza 25**

*Choose Five*

*Chilled Choices:* Iced Jumbo Shrimp, Cracked Crab Claws, Oysters on the Half Shell, Tuna Sashimi  
*Warm Choices:* Maryland Crab Bites with Aioli or Steamed Mussels in Lemon Thyme Sauce  
Garlic Bread, Red and Remoulade Sauces, Lemon Wedges and Parsley

**CHEF'S STATIONS**

**Mac and Cheese 10**

Choice of Two: American, Smoked Gouda, Poblano Chorizo, or Truffle Aged Cheddar  
Smoked Bacon, Broccoli Florets, Sautéed Mushrooms, Roasted Peppers, Green Onions and Sour Cream

**Taste of Italy 12**

*Choice of Two Pastas and Two Sauces*

Penne, Tortellini or Rigatoni

Roasted Tomato Basil, Sauce Bolognese, Roasted Garlic Alfredo,

Creamy Vodka, Pesto and Carbonara

Sautéed Spinach, Roasted Peppers, Mushrooms, Broccolini, Black Olives, English Peas,

Shaved Parmesan, Sun Dried Tomatoes and Red Pepper Flakes

**Mashed Potato Bar 11**

*Choice of Two:* Whipped Three Cheese Cheddar, Caramelized Onion or Sour Cream and Chive

Mushroom Demi Glace, Country Gravy, Cheddar Cheese, Bacon,

Green Onions and Sour Cream

***Add Fried Chicken Bites, Smoked Brisket or Barbeque Pork 15***

**Avocado on the Half Shell Market Price**

*Choice of One:* Crabmeat Salad, Chipotle Chicken Salad, or Grilled Shrimp

Cilantro Salad Corn, Black Beans, Roasted Salsa,

Cojita Cheese

Toasted Pumpkin Seeds

**Tex-Mex Station 15**

Mini Soft Tacos and Quesadillas

*Choice of Two:* Chef Made Barbacoa, Shredded Chicken, Pork Carnitas or Citrus Shrimp

Black Beans, Spanish Rice, Pico de Gallo, Shredded Lettuce, Diced Onions, Fresh Limes,

House Made Picante, Tomatillo, Roasted Tomato or Verde Salsas

**Gourmet Pizza Station 13**

*Choice of Two:* Classic Margherita, Mushroom and Fontina, BBQ Chicken,

Grilled Eggplant and Zucchini, Chicken Alfredo,

Raspberry Brie with Rosemary Pecans

**Southern Fare 14**

Chicken Fried Chicken, Bacon Waffle

Warm Maple Syrup, Chipotle Honey, Country Gravy, Whipped Butter

**Shrimp and Grits 16**

Gulf Coast Shrimp and Grits, Green Chilies, Pepper Jack Cheese,

Sliced Green Onions and Fresh Pico de Gallo

**Asian Fusion Station 17**

*Choice of One:* Sesame Lo Mein Noodles or Sticky Rice  
*Choice of Two:* Stir Fry Prawns, Lemongrass Chicken, Spicy Steak,  
Stir Fry Beef, Kung Pao Chicken or Asian Stir Fry Vegetables  
Chef's Asian Fusion Sauces  
*Served in Asian Box with Chopsticks*

**Cajun-Creole Station 15**

*Choice of One:* Blackened Catfish with Crawfish Etouffe,  
Chicken Jambalaya or Smothered Brisket  
*Choice of Two:* Confetti Bourbon Cream Corn, Southern Style Green Beans,  
Dirty Rice, Farm-Style Mashed Potatoes, Red Beans and Rice or Cheesy Grits

**All American Station 14**

*Choice of Two:* Mini Meat Loaf, Mini Corn Dogs on a Stick, Angus Cheeseburger,  
Buffalo Chicken Bites or Chicken Cheesesteak Sliders  
Macaroni and Cheese, Club-Made Potato Chips, Beer Mustard, Green Chili Mustard, Chipotle Ketchup and Ranch

**The Carvery**

All Selections Include Brioche, Hawaiian or Sandwich Rolls and Condiments

**BEEF**

Prime Rib (*minimum 50 guests*) 15  
Roasted Beef Tenderloin 14  
Beef Brisket 10  
Peppercorn Rubbed Sirloin 12  
Grilled Tri Tip 11  
Petite Tenderloin 12  
New York Style Corned Beef 10

**PORK**

Herb Crusted Bone-In Pork Loin 10  
Fennel Crusted Pork Tenderloin 12  
Baked Virginia Ham 9  
Molasses Glazed Pork Tenderloin 12

**SEAFOOD**

Herb and Tzatziki Crusted Salmon 13  
Salmon En Croute 15  
Soy Ginger Seared Tuna Loin 14

**POULTRY**

Barbeque Spiced Breast of Turkey 10

Brandy Marinated Chicken Breast 9

**GAME**

Moroccan Stuffed Leg of Lamb 11

Peking Style Duck Breast 12

Provencal Crusted Leg of Lamb 10

**DESSERT STATIONS**

**Bite-Size Desserts 12**

Crème Brulee, Fruit Tarts, Eclairs, Cookies, Brownies, and Dessert Shooters

**Flaming Beignets with Ice Cream Station 11**

Beignets Flambéed with Rum and Salted Caramel,  
Whipped Cream and Coffee Ice Cream

**Gelato Station 12**

Choose One: Locally Sourced Ice Cream- Vanilla, Chocolate, Strawberry,  
Mint Chip, Cookie Dough, Coffee or Butter Pecan.

Choose Four: Chocolate Sauce, Caramel Sauce, Strawberry Sauce,  
Maraschino Cherries, Strawberries, Bananas,

Oreo Pieces, M&M's, Sprinkles, Sugar Cookies, Gummy Bears, Pecan Pieces, Walnuts or Whipped Cream

**Ice Cream Float Station 11**

Hand Scooped Vanilla Ice Cream with Choice of Root Beer or Strawberry Cream

Choose Four: Chocolate Sauce, Caramel Sauce, Strawberry Sauce,  
Maraschino Cherries, Strawberries, Bananas, Oreo Pieces,

M&M's, Sprinkles, Sugar Cookies, Gummy Bears, Pecan Pieces, Walnuts or Whipped Cream

**Hand Made Pies 12**

Lemon Chiffon, Salted Caramel Apple, Pecan and Bourbon Sweet Potato,  
Blackberry Chantilly and French Silk Pie

Whipped Cream and Baileys Cream

*Chef attendant stations require a fee of \$100 per chef*