



Capital Club's Banquet Menu

Salad Selections

Tossed Salad Maison

mixed greens with walnuts, red onions, mandarin oranges, cucumbers and tomatoes, topped with house vinaigrette dressing

Caesar Salad

prepared the traditional way- with romaine lettuce, parmesan cheese, red onions and garlic croutons

Spinach Salad

fresh, baby spinach with red onions, topped with hot honey-bacon dressing

Capital Salad

field greens with almonds, strawberries and blended cheeses, tossed in a creamy balsamic dressing

Entrees

6oz Beef Tenderloin (served with a touch of béarnaise)

Filet Duo (Served Medium) **Jumbo Lump Crab** or **Cajun Shrimp** (in a butter-cream sauce)

New York Strip (grilled)

Frenched Lamb Chops (spice rubbed, pan seared, served with mint sauce)

Herb Roasted Salmon Filet

Blackened Tilapia - Topped with Cajun Crawfish Cream Sauce

Pork Tenderloin

Stuffed Pork Chop

Chicken Roulade (spinach, goat cheese, wild mushrooms and marsala wine sauce)

Turkey Roll (Turkey stuffed with spinach, artichoke and mozzarella cheese)

Personalized Pasta

All entrees are served with one starch and one vegetable

au gratin potatoes

garlic mashed potatoes

oven roasted new potatoes

stuffed baby potato

wild rice medley

garlic cheese grits

parmesan risotto

corn pudding

broccoli with cheese

spinach Madeline

green beans

baked tomato with feta cheese

glazed carrots

vegetable medley

Please choose one dessert

Caramel Pecan Fudge Pie

Double Chocolate Cake

French Silk Pie

Cheesecake with Topping

Carrot Cake

Red Velvet Cake

Bourbon Pecan Pie

Key Lime Pie

Lemon Ice Box Pie

Additional Charge:

Bananas Foster

Cherries Jubilee

Strawberries Flambé

Coffee and Tea Service Additional per person

A final count of each entrée will be required (5) business days prior to the event.

Entrees will be charged by the guaranteed number, or the number served, whichever is greater.

Place cards with entrée indicators for each guest will be required.