



Plated Luncheons

The Austin Club Luncheon

These selections are for plated luncheons when choosing one menu for the group
Choice of entrée limited to parties of 24 guests or less.
Entrée price includes choice of soup or salad, rolls, butter, iced tea and coffee

Entrée

<i>Petite Filet Mignon, veal glace, smashed potatoes, asparagus, crispy tobacco onions</i>	\$34.00
<i>Seared Scottish Salmon, Chardonnay Sauce, snap pea risotto, tomato compote</i>	\$28.00
<i>Potato Crusted Snapper, Saffron jus, fava bean succotash, red pepper coulis</i>	\$32.00
<i>Basil Seared Chicken Breast, olive tapenade butter sauce, orzo pasta ratatouille</i>	\$25.00
<i>Roasted Pork Tenderloin, cranberry Bordelaise, roasted squash, crunchy sweet potato</i>	\$28.00
<i>Tortilla Crusted Chicken, avocado butter sauce, adobo rice, jicama-corn relish</i>	\$25.00
<i>Gulf Coast Drum, Cajun Beurre Blanc, andouille rice, julienne vegetable, leek threads</i>	\$27.00
<i>Butchers Tender, wild mushroom sauce, roasted fingerling potatoes and broccolini</i>	\$29.00
<i>Roasted French cut Chicken breast, Thyme jus, Herbed Quinoa, vegetable fattoush</i>	\$28.00
<i>Focaccia Crusted chicken, on warm kale and Brussel sprouts, with thyme vinaigrette</i>	\$25.00
<i>Stuffed crepes with shrimp, bay scallop and crab ragout, citrus reduction, fennel relish</i>	\$27.00
<i>Grilled Greek Salmon, on wilted spinach and orzo, with tomato, olive and dilled tzatziki</i>	\$28.00
<i>Asian inspired sesame beef with steamed jasmine rice and lemongrass vegetables</i>	\$26.00





Plated Luncheons (continued)

Soups

Vegetarian Red Lentil soup with crunchy basil leaves

Roasted Tomato Bisque, with Focaccia Croutons and asiago cheese

Chicken Tortilla Soup with pico de gallo and tortilla crisps

Butternut Squash and Parsnip soup with frizzled prosciutto

Salads

Hill Country Field Greens with cherry tomatoes, carrots and cucumber julienne, green goddess dressing

Crisp Romaine with herbed croutons, parmesan crisp, and asiago Caesar dressing

Field Greens in Bibb Cup with grape tomatoes, herb croutons, and roasted herb vinaigrette

Baby Iceberg Wedge with tomatoes, bacon, bleu cheese crumbles, and ranch dressing

Baby Spinach in Boston Cup with Mandarin oranges, onion crisps, bacon, and honey Dijon vinaigrette

Desserts

New York Style Cheese Cake

Chocolate Whopper Tart

Coconut Cream Cake

Peach and Almond Tartlet

Triple Chocolate Cake

Texas Pecan Pie

Key Lime Pie

Trio of Mini Desserts:

(Choose Three)

Phyllo Tartlet with Whipped strawberry cheesecake,

Pistachio and Mascarpone Cannoli, Crispy Fried Rice Pudding Arancini,

Chocolate Cake Lollipop, Crème Brulee in Pastry Cup,

Baby Boston cream pie, Vanilla Bean Crème Brulee

Please add \$6.00 for a single dessert and \$10.00 for the Trio

The Guaranteed number of guests is required 5 business days prior to the event. After the deadline, numbers are subject to increase only with Chef's approval.



Please add sales tax of 8.25% and service charge of 22% to the price of each entrée