City Tavern Club
established 1959

Catering Information
2020
Breakfast & Brunch Selections

Continental Breakfast
Selection of Bagels, Muffins & Danish, Accompanied by Cream Cheese, Butter and Preserves
Fresh Seasonal Fruit and Berries
$20 per person

English Breakfast
Scrambled Eggs, Sausage and Bacon
Selection of Bagels, Muffins & Danish, Accompanied by Cream Cheese, Butter and Preserves
Fresh Seasonal Fruit and Berries
$25 per person

Rise & Shine
Scrambled Eggs and Hash Browns, Bacon and Sausage,
French Toast with Maple Syrup, Whipped Cream, Confectioners’ Sugar, and Berry Compote
Assorted Pastries, Muffins and Fresh Bagels with Whipped Cream Cheese, Gourmet Preserves
Fresh Sliced Fruit Display
$30 per person

CTC Signature Morning
Scrambled Eggs and Hash Browns, Bacon and Sausage,
French Toast with Maple Syrup, Whipped Cream, Confectioners’ Sugar and Berry Compote
Assorted Pastries, Muffins and Fresh Bagels with Whipped Cream Cheese, Gourmet Preserves
Fresh Sliced Fruit Display
Smoked Salmon Display with Capers and Diced Onions
Cooked to Order Omelet Station
Assorted Vegetables, Ham, and Assorted Cheeses
$38 per person

All breakfasts include Fresh Brewed Coffee, Decaffeinated Coffee, Assorted Herbal Tea and Assorted Chilled Juices
Buffet Lunch Selections
(Minimum of 20 people)

City Tavern Lunch Buffet

Assorted Sandwiches
(Turkey, Maple Ham, Roast Beef & Tomato Mozzarella Sandwiches)
Pasta Salad
Garden Salad
Tavern-made Old Bay Potato Chips
Assorted Cookies & Brownies
$25 per person

City Tavern Signature Lunch Buffet

Chef’s Signature Soup
Assorted Sandwiches
(Turkey, Maple Ham, Roast Beef & Tomato Mozzarella Sandwiches)
CTC Potato Salad
Garden Salad
Tavern-made Old Bay Potato Chips
Seasonal Fruit Platter
Assorted Cookies & Brownies
$34 per person

City Tavern Hot Lunch Buffet

Garden Salad
Chicken Piccata with Angel hair Pasta and Lemon Caper Beurre Blanc
Mushroom Ravioli with Marinara Sauce
Chef’s Selection of Seasonal Vegetables
Assorted Cookies & Brownies
$38 per person
Plated Lunch Selections

Soup Selections

- Tomato Bisque
- Chicken Noodle
- Andouille Sausage Lentil Soup
- Butternut Squash Bisque
- Wild Mushroom Bisque
- Yellow Tomato Gazpacho
  - $7 per person
- Cream of Crab
- Seafood Bisque
  - $8 per person

Salad Entrées

Classic Caesar Salad
- Garlic Croutons & Parmesan Cheese
- Grilled Chicken or Shrimp $22/$26

Grilled Steak Salad
- Grilled Flank Steak with Tomatoes, Red Onions, Herb Roasted Potatoes and Marinated Olives
- Served over Mixed Greens with Red Wine Vinaigrette
  - $26

Greek Salmon Salad
- Romaine Lettuce, Tomato, Cucumber, Red Onion, Marinated Olives,
  Feta Cheese with Lemon Basil Vinaigrette
  - $24
Elegant Reception Displays
(All displays prepared in increments for 10 guests)

Antipasto Display
Genoa Salami, Proscuitto, Soppressata, Fresh Mozzarella, Manchego Cheese,
Marinated Artichokes, Roasted Peppers,
Grilled Asparagus, Mixed Olives & Local Goat Cheese
Served with Freshly Baked Breads & Assorted Crackers
$14 per person

Selection of Domestic and International Cheeses
Garnished with Seasonal Berries
Presented with Assorted Crackers
$11 per person

Ducktrap Smoked Salmon Display
With Classic Complements of Capers, Red Onions,
Dilled Crème Fraîche & Black Bread
$12 per person

Seasonal Farmers Market Vegetable Crudités
Served with Blue Cheese and Ranch Dipping Sauces
$6/Per Person
Grilled Vegetable Display
$8 per person

Fresh Sliced Fruit & Seasonal Berry Display
Served with Greek Yogurt
$8 per person

Kale & Roasted Artichoke Dip
Served with grilled baguette
$6 per person

Maryland Lump Crab Dip
Served with Assorted Crackers & French Baguette
$10 per person

Santa Fe Trio
Tavern-made Guacamole, Queso with Green Chile, Chipotle Salsa & Hand cut Tortilla Chips
$6 per person

Baked Brie en Croûte
Served with Apricot Preserves or Quince Paste, Assorted Crackers and French Baguette
$7 per person

Homemade Hummus Trio
Classic, Garlic and Roasted Red Pepper Hummus
Served with Pita Wedges & Crisp Vegetables for Dipping
$5 per person
**Passed Hors d’œuvres**

*Priced "per dozen" with a minimum of two dozen, per selection, must be ordered.*

### Chilled

- Grilled Shrimp, Corn & Black Bean Tartelettes  
  $36
- Smoked Salmon on Pumpernickel Canapé with Capers & Dill  
  $36
- Tuna & Avocado Tartare “Spoons” with Soy Ginger Glaze  
  $48
- Cucumber Rounds with Smoked Salmon & Dill  
  $36
- Tomato, Basil and Parmesan Bruschetta  
  $30
- Olive Bruschetta  
  $30
- Mushroom Bruschetta  
  $30
- Chilled Shrimp with House Bloody Mary Cocktail Sauce  
  $48
- Curried Chicken in Phyllo Cups  
  $36
- Melon Wrapped in Proscuitto  
  $42
- Asparagus Wrapped in Proscuitto  
  $42
- Apricot and Bleu Cheese Crostini  
  $30
- Crab Salad Spoons  
  $54
- Deviled Eggs  
  $24

### Hot

- Raspberry with Brie Cheese in Phyllo  
  $42
- Crispy Artichoke Hearts with Truffle Aioli  
  $36
- Smoked Gouda Arancini  
  $42
- Prosciutto Wrapped Dates  
  $42
- Chicken & Lemongrass Potstickers  
  $42
- Edamame Potstickers, Soy Ginger Dip  
  $36
- Bacon Wrapped Blue Cheese Meatballs  
  $36
- Mini Beef Wellington  
  $48
- Vegetable Spring Rolls with Plum Ginger Sauce  
  $36
- Beef Satay with Thai Peanut Sauce  
  $42
- Chicken Satay with Thai Peanut Sauce  
  $36
- Mini Jumbo Lump Crab Cakes with Caper Lemon Aioli  
  $60
- Spanakopita  
  $36
- Chicken Siracha Meatballs  
  $42.00
- Coconut Lobster Skewers  
  $54
- Korean Steak Taco  
  $42
- Pigs in a Blanket  
  $36
- Fried Oysters with tartar sauce  
  $42
Salad Selections

*Mixed Field Greens*
Radish, Grape Tomatoes, Shaved Carrots White Irish Cheddar & Herb Vinaigrette
$7 per person

*Classic Caesar Salad*
Grape Tomatoes, Herb Croutons and Parmesan Crisp
$7 per person

*Tomato, Basil & Mozzarella Salad*
Lemon Basil Dressing
$8 per person

*Poached Asparagus and Arugula Salad*
Goat Cheese, Olives, & Sherry Vinaigrette
$8 per person

*Beet and Orange Salad*
Sliced Red Beets, Orange Segments, Candied Walnuts, Field Greens,
Fried Goat Cheese & Herb Vinaigrette
$9 per person

*Greek Salad*
Romaine Lettuce, Tomato, Cucumber, Red Onion, Marinated Olives,
Feta Cheese with Lemon Basil Vinaigrette
$8 per person

*Champagne Poached Pear*
Bosc Pear, Baby Arugula, Bleu Cheese, Radish, Candied Pecans,
& Blueberry-Pear Vinaigrette
$9 per person
Plated Dinner - Entrée Sélections

All Entrée selections are served with Chef’s choice of starch and vegetables.

Dinner Entrée I
($32 per person)

Statler Chicken Breast with Sun-dried Tomato & Roasted Artichokes
Baked Flounder
Stuffed Chicken Breast, Basil, Mozzarella & Roasted Peppers
Grilled Pork Chop with Apple Cider Reduction
Pan Seared Atlantic Salmon
Grilled Hanger Steak

Dinner Entrée II
($38 per person)

Braised Lamb Shank
Maryland Lump Crab Cakes
Parmesan Crusted Halibut
Grilled New York Strip with Roasted Wild Mushrooms

Dinner Entrée III
($50 per person)

Citrus Glazed Chilean Sea Bass
Duet Grilled Filet Mignon & Maryland Lump Crab Cake
Herb Crusted Lamb Chops
Duet of Sautéed Shrimp and Grilled Filet Mignon with Merlot Demi
Buffet Dinner

Minimum of 20 people
Dinner Buffet Includes:
Seasonal Mixed Garden Salad with House Balsamic Vinaigrette,
Fresh Baked Assortment of Bread with Whipped Butter

Dinner Buffet with Two Entrees
$38 per person

Dinner Buffet with Three Entrees
$45 per person

Please Select from the Following Entrée Choices:

Chicken Piccata
Lemon Caper Beurre Blanc Sauce

Stuffed Chicken Breast
Roasted Red Pepper Cream Sauce

Grilled Atlantic Salmon
Citrus Glaze

Roasted Pork Loin
Apple Cider Reduction

Hanger Steak
Red Wine Demi-Glace

Shrimp Scampi
Lemon Butter Sauce

Wild Mushroom Ravioli
Aged Parmesan Cream Sauce

Accompaniments
Our Executive Chef will select a coordinating starch and vegetable to accompany your meal
Station Selections
*Includes two hours of service-Station attendant fee applies.

**Roasted Tenderloin of Beef***
Served with Dijon Mustard, Horseradish Cream Sauce & Brioche Rolls
$26 per person

**Prime Rib of Beef***
Served with Horseradish Cream Sauce, Au Jus & Brioche Rolls
$24 per person

**Roasted Pork Tenderloin***
Served with Pineapple Sauce, Apple Chutney & Brioche Rolls
$19 per person

**Baked Ham***
Served with Dijon Mustard, Pineapple Sauce
Basket of Rolls & Biscuits
$17 per person

**Carved Turkey***
Served with Cranberry Sauce, Dijon Mustard & Brioche Rolls
$17 per person

**Pasta Station**
Chicken Alfredo with Fettucine
Baked Ziti Bolognase
Bowtie Pasta Primavera
Sautéed Shrimp Scampi with Angel Hair Meat or Vegetarian Lasagna
Served with Garlic Bread
$13 per person (choose two)
$17 per person (choose three)

**Mashed Potato Bar**
Mashed Potatoes Accompanied with Assorted Toppings to Include:
Shredded Cheddar Cheese, Chopped Bacon, Broccoli, Scallions & Sour Cream
$12 per person

**Seared Tuna and Fresh Spring Rolls**
Sliced Ahi Tuna, Seaweed Salad, Fresh Rice Paper Spring Rolls, Served with Wasabi, Pickled Ginger, Soy Sauce, Plum Sauce and Nuoc Cham
$16 per person

**Raw Bar***
Chilled Shrimp, Snow Crab Claws, Oysters & Clams on the Half Shell. Accompanied by Cocktail Sauce, Mignonette and Lemon Wedge
*Market price*

Add a Garden or Caesar Salad to any of the above Stations for $5.00 per person
Dessert Displays & Stations
(priced per dozen)

Classic Brownies & Blondies
$36

Homemade Mini Cookie Assortment
$24

Assorted Mini Cupcakes
$36

Handmade Petit Fours
$36

Miniature Pastry Medley
$48

Chocolate Dipped Strawberries
$48

Assorted Dessert Shooters
Tiramisu, Red Velvet, Coconut Dream,
Strawberry Shortcake & Chocolate Mousse
$48

Assorted Dream Bars
Lemon, Pecan, Cheesecake, Apple Cobbler & Raspberry Crumb
$24
**Plated Dessert Selections**

*Pear Frangipane Tart*
Caramel Sauce, Seasonal Berries & Mint  
$9

*Crème Brûlée*
Spiced Almond Dust, Chantilly  
$9

*Chocolate Lava Cake*
Chocolate Sauce, Strawberry, Whipped Cream  
$9

*Seasonal Berry Crisp*
Whipped Cream, Mint  
$9

*Fresh Fruit Tart*
Tart Shell, Pastry Cream & Fresh Fruit  
$9

*Seasonal Sorbet*
$8

*Vanilla, Chocolate or Peppermint Ice Cream*
$8

*New York Style Cheesecake*
Fresh Berries, Whipped Cream & Mint  
$9
Bar Packages

Includes three hours of Bar Service and one hour of wine service with Dinner. Bartender fee applies.

**Beer & House Wine Package**
$32 per person
$6 per person for each additional hour

Prosecco, Sauvignon Blanc, Chardonnay, Cabernet Sauvignon, Pinot Noir,
Domestic & Imported Bottled Beer, Sodas & Juices.

**Call Bar**
$48 per person
$10 per person for each additional hour

Featuring Titos Vodka, Beefeaters Gin, Dewar’s Scotch, Jim Beam Bourbon, Jack Daniels Whiskey, Bacardi Light Rum, Jose Cuervo Tequila, Prosecco, Sauvignon Blanc, Chardonnay, Cabernet Sauvignon, Pinot Noir,
Domestic & Imported Bottled Beer, Sodas, Juices and Mixers.

**Premium Bar**
$56 per person
$12 per person for each additional hour

Featuring Grey Goose Vodka, Bombay Sapphire Gin, Johnny Walker Black Label Scotch, Maker’s Mark Bourbon, Dewar’s Scotch, Bacardi Light Rum, Captain Morgan Spiced Rum, Herradura Tequila, Prosecco, Sauvignon Blanc, Chardonnay, Cabernet Sauvignon, Pinot Noir, Domestic & Imported Bottled Beer, Sodas, Juices and Mixers.

**Bar Packages by the Hour**

**Beer & House Wine Package**
1st Hour - $16 per guest, $8 each additional hour

**Call Bar Package**
1st Hour - $20 per guest, $12 each additional hour

**Premium Bar Package**
1st Hour - $24 per guest, $14 each additional hour