

# LUNCH & TEA MENU

CAPITAL CITY CLUB



## PLATED MENU GUIDELINES

All food and beverage prices are subject to a 23% service charge and 8.9% sales tax.

### MENU SELECTIONS

The following banquet menu is not available for order upon arrival.

All menu selections must be received a minimum of 10 days in advance.

We ask that you select the same menu for all guests except for vegetarian/vegan requests.

Multiple choice entrée selections are available for groups between 13 and 50 guests.

The host may offer up to three (3) entrée choices with billing for all guests at the highest price point menu.

Chef reserves the right to make changes due to product availability.

### DUE DATES

Final entrée counts, as well as a list of guest names, their entrée selection, and table assignments, are required five (5) business days prior to the event. Clearly indicative place cards noting each guest's name and meal choice must be provided by the host, or the club can print these for you at \$2.00 each.

### MENU PRICING

The menu price for each entrée selection includes one starter and one dessert, freshly baked bread and butter, Capital City Club's signature crackers, iced tea, and coffee service.

### SPECIAL DIETARY NEEDS

Please inform our Catering Office of any dietary restrictions.

Vegetarian options are available upon request. Children's options are available upon request.

### ADDITIONAL FEES

If an event begins prior to 10:00am an early opening fee of \$500 will apply.

Bar or cocktail service is available with lunch events. A \$200 bar set-up fee will apply.

This fee is waived if the bar generates more than \$350 in sales revenue.

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## PLATED LUNCH STARTERS SELECTIONS

Please select one for your group

### Fresh Mesclun Field Green Salad

*Local Greens, Pickled Red Onions, Roasted Pecans  
Dried Cranberries, Golden Raisins, Teardrop  
Tomatoes Crostini, Maple Balsamic Vinaigrette*

### Lola Rossa Frisée & Spinach Salad | gf

*Fresh Blackberries, Ashe County Goat Cheese  
Toasted Almonds, Tomato Balsamic Vinaigrette*

### Fresh Rocket Salad | gf

*Radicchio, Black Mission Figs, Hearts of Palms  
Spiced Candied Pecans, Aged Gorgonzola Cheese  
Tupelo Honey Lime Dressing*

### Baby Heart Romaine Caesar | gf

*Croutons, Parmesan, Buttermilk Caesar Dressing*

### Iceberg Lettuce Wedge | gf

*Bacon, Blue Cheese Crumbles, Pickled Onion  
Buttermilk Blue Cheese Dressing*

### Tomato Basil Soup

*Brioche Croutons*

### Chilled Vichyssoise | gf

*Freshly Snipped Chives*

### Loaded Baked Potato Soup | gf

*Chives, Bacon Lardons and Aged Cheddar Cheese*

## ENTREE SALADS

\$38

Topped with choice of protein  
(chicken / shrimp / salmon / beef)  
*Includes a starter soup or two  
passed canapes and a  
dessert course  
for the group.*

### Hearts of Romaine | gf

*Meyer Lemon Infused Olive Oil  
Clementine Supremes  
Kalamata Olives  
English Cucumbers, Feta  
Cheese, Peppered Bacon*

### Mediterranean Field Greens | gf

*Composed Greens, Roasted  
Red Peppers, Garbanzo Beans  
Artichoke Hearts, Kalamata  
Olives, Baby Red Tomatoes  
Feta Cheese Dressing*

### Fiesta | gf

*Romaine, Corn, Jicama, Black  
Beans, Cotija Cheese, Radish  
Corn Tortillas, Cilantro Dressing*

### Asian Lo Mein | DF

*Boston Bibb Lettuce  
Julienne Vegetables, Scallions  
Crispy Wontons, Sesame Seeds,  
Chili Sauce*

Please remember to add 23% service charge and 8.9% sales tax

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## PLATED LUNCH ENTREE SELECTIONS

Please select one for your group

**Baked Acorn Squash | DF, gf**  
*Celery, Dried Cranberries, Chickpea,  
Garlic, Onion, Mushroom, Curry* \$40

**Joyce Farms Airline Chicken Breast | gf**  
*Braised Collards, Stone Ground Grits  
Pan Gravy* \$40

**Spinach & Fontina Stuffed  
Breast of Natural Chicken | gf**  
*Parsnips and Potato Purée  
Spring Vegetables, Thyme Reduction* \$40

**Joyce Farms Chicken Piccata**  
*Herb Scalloped Potatoes, Corn & Tomatoes  
Tarragon Beurre Blanc* \$40

**Berkshire 10 oz Pork Chop | DF, gf**  
*Braised Red Cabbage, Fingerling Potatoes,  
Roasted Carrots,  
Lingonberry Demi Glaze* \$40

**Fresh Atlantic Salmon | gf**  
*Risotto, Succotash  
Tomato Vinaigrette* \$40

**Seared Black Grouper | DF, gf**  
*Heirloom Tomato & Basil Salad  
Seasonal Vegetables, Lemon Emulsion* \$48

**Braised Beef Short Ribs | gf**  
*Golden Potato Puree, Brussel Sprouts  
Carrots, Port Wine Jus* \$48

**6oz Angus Filet of Beef | gf**

\*all temperatures are banquet medium

*Rutabaga Mash, Glazed Carrots, Black Pepper Jus* \$55

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## DESSERTS

Please select one for your group

**City Club Signature Cake**  
*Chocolate Cake, Valrhona Chocolate Mousse  
Chocolate Rocher Glaze | NF*

**Vanilla Bean Creme Brûlée**  
*Fresh Berries, Vanilla Whipped Cream | GF, NF*

**Bourbon Pecan Tart**  
*Vanilla Bean Whipped Cream  
White Chocolate*

**Apple Crostata**  
*Cinnamon Roasted Apples, Salted Caramel  
Sauce, Vanilla Bean Ice Cream | NF*

**Red Velvet**  
*Grand Marnier Cream Cheese Mousse  
Blackberries, Candied Pecans*

**Oreo Cheesecake**  
*Oreo Crust, Strawberries  
Bailey's Whipped Cream | NF*

**Sticky Toffee Pudding**  
*Coffee Ice Cream, Hazelnuts*

**City Club Trio (+\$5.00)**  
*City Club Signature Cake  
Vanilla Bean Creme Brûlée  
Oreo Cheesecake Bite | NF*

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# LUNCH & TEA MENU

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## LUNCH BUFFETS

*(minimum of 25 guests)*

*Lunch Buffet selection includes water, iced tea, signature buttered crackers, and coffee service.*

### **Peachtree Deli Buffet**

*Local Mixed Greens Salad, with Garden Vegetables and Lemon Herb Dressing  
New Potato Salad*

*Pre-made Sliced Sandwiches (3 selections):*

*Albacore Tuna Salad, CCC Chunky Chicken Salad, Sliced Virginia Ham and Provolone, Honey Roasted Turkey Breast and Swiss, Roast Beef and Cheddar  
All dressed with Lettuce Leaves, Tomato Slices, Red Onions, and Dill Pickle Spears*

*Condiments on the side, Sliced Seasonal Fruit and Berries*

*Valrhona Chocolate Chip Cookies, Brownies (GF), White Chocolate Lemon Bars (contains nuts)*

*Freshly Brewed Coffee and Iced Tea*

\$40 per guest

### **Southern Lunch Buffet**

*Plated Mixed Green Salad, Tomatoes Olives, Cucumbers, Onions, Carrots Honey Balsamic and Blue Cheese Dressing*

OR

*Picnic Trio on the Buffet: Russet Potato Salad Cole Slaw, Fresh Fruit Salad*

#### **Choice of Two Entrees:**

*CCC Signature Fried Chicken  
Carolina Style Shrimp and Grits, Tasso Gravy  
Pulled Pork BBQ, Soft Buns*

*Black Eyed Peas, Mac 'n' Cheese  
Collard Greens, Southern Green Beans  
Warm Rolls, Cornbread, Biscuits and Butter  
CCC Banana Pudding and GA Pecan Tart*

\$55 per guest

### **Olympic Lunch Buffet**

*Warm Rolls & Butter*

*Plated Artisan Green Salad  
White Balsamic Vinaigrette*

*Grilled Salmon with  
Citrus-Tarragon Emulsion*

*Roasted and Sliced Prime Rib of Beef  
Creamy Horseradish*

*Grilled Joyce Farms Chicken Breast  
Wild Mushroom Sauce*

*Chive Mashed Potatoes  
Asparagus & Carrots*

*NY Cheesecake Bite (NF)  
Peach Streusel Tartlet (NF)  
Valrhona Caramelia Pot de Creme (GF, NF)*

\$65 per guest

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# LUNCH & TEA MENU

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## TEA MENU

(minimum of 25 guests)

\$50++ per guest

### Classic Tea

*Premium Selection of Hot Tea from Harney & Sons  
Freshly Brewed Coffee (Regular and Decaffeinated)  
Warm Scones with Devonshire Cream  
Whipped Butter and Assorted Mini Marmalades  
Parmesan Cheese Straws*

#### **Select (3) of the following:**

- Deviled Eggs, Candied Bacon | DF, gf
  - Cucumber, Dill Crème Fraiche  
Pumpnickel Bread
- Shrimp & Celery Salad, Rosemary Sauce | DF  
Toasted Baguette
  - Heirloom Tomato, Mozzarella Cheese  
Baby Arugula, Brioche
- Avocado and Egg Salad, Multi-Grain Bread | DF
  - Southern Pimento Cheese Spread  
Pickles, White Bread
- Mini Croissant Sandwiches with  
Chicken and Hazelnut Salad

### TEA MENU

#### ENHANCEMENTS

*Seasonal Fruit Display, Served with  
Cinnamon Whipped Cream \$7*

*Smoked Salmon Display, Dill Crème  
Fraiche Egg, Onion, Capers  
Pumpnickel \$9*

#### BUTLER-PASSED

#### BEVERAGES

or allow us to create a  
specialty drink, just for  
your event

*Mimosa \$11  
Champagne by the glass \$10  
Bloody Mary \$12*

#### **Select (3) of the following Mini Desserts:**

*Chocolate Covered Strawberries (GF)*

*Strawberry Shortcake Verrine*

*S'more Tartlet*

*Lemon Meringue Tartlet*

*Assorted French Macarons (NUTS/GF)*

*Vanilla Cream Puff (NUTS)*

*Cheesecake Lollipops*

*Valrhona Double Chocolate Chip Cookies*

*Snickerdoodle Cookies*

*Almond Raspberry Financier (NUTS)*

*Caramel Pot de Creme (GF, NF)*

*Chocolate Mousse Cups (GF)*

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