

DINNER BUFFET MENUS

Packages are for a minimum of 20 people and include a standing buffet.

Room rental, seating charges, beverage, basic audio-visual and service charges apply.

THE NIAGARA

Members: 6,200 | Non-Members: 7,400

Caesar Salad with Garlic Croutons
Vietnamese Rice Noodle Salad with Cilantro and Vegetables
Southwestern Pasta Salad with Yogurt Dressing and Avocado
Roasted Pumpkin Salad with Spicy Walnuts
Roasted Asparagus with Citrus-Dill Dressing
Minted Couscous with Sun-Dried Tomatoes
Stir-Fried Beef and King Oyster Mushrooms with Oyster Sauce
Broccoli and Roasted Pine Nut Cream Orecchiette
Salmon Fillets with Spiced Red Pepper Coulis
Roasted Creole Chicken
Braised Pork Stew with Winter Vegetables
Vegetable Rice Pilaf
Deep-Fried Vegetable Samosas with Yogurt Dipping Sauce
Pear Panna Cotta
Maple Custard Tarts
Segafredo Zanetti Coffee and Mighty Leaf Tea

+ Crab Cakes

Members: 600 | Non-Members: 750

THE YELLOWSTONE

Members: 7,000 | Non-Members: 8,400

Greek Salad with Tomatoes, Cucumber, Feta Cheese and Mint
Spicy Thai Beef Salad with Cilantro-Lime Dressing
American Potato Salad
Mozzarella and Vegetable Bruschettas
Endive and Arugula Salad with Balsamic Honey Dressing
Southwestern Pasta Salad with Yogurt Dressing and Avocado
Marinated Shrimp Cocktail Campechana
Crab Cakes with Citrus Aioli
Creole-Roasted Chicken
Red Wine-Braised Beef Cheek
Winter Vegetable Ragout
Pork Ragout Penne with Green Peas and Parmesan
Lemon Mustard-Marinaded Cedar Plank Roasted Salmon
Barbecued Pork Ribs
Pork Sausage and Shrimp Jambalaya
Pecan Nut Tarts
Winter Berry Panna Cotta
Pear and Almond Crumble Cake
Segafredo Zanetti Coffee and Mighty Leaf Tea



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THE AMERICAN HOLIDAY

Members: 7,800 | Non-Members: 9,400

Waldorf Salad with Walnuts, Fuji Apple, Celery and Raisins
Endive and Arugula Salad with Balsamic Honey Dressing
Wild Rice Salad and Lemon Dressing
Citrus-Marinaded Roasted Chicken with Hazelnut and Mustard Dressing
Roasted Pumpkin Salad with Spicy Walnuts
Shrimp Fusilli Pasta Salad with Lemon
Herb-Roasted American Turkey with Giblet Gravy
Housemade Cranberry Relish
Maple-Whipped Sweet Potatoes
Chestnut Stuffing with Thyme
Honey-Glazed Carrots
Vegetable Ravioli in Creamy Pesto Sauce
Braised Pork Stew with Winter Vegetables
Vegetable Rice Pilaf
Barbecued Lamb Chops with Blue Cheese Sauce
Lemon Mustard-Marinaded Cedar Plank Roasted Salmon
Spiced Pumpkin Tarts
Strawberry Panna Cotta
Double Chocolate Brownies
Segafredo Zanetti Coffee and Mighty Leaf Tea

THE RUSHMORE

Members: 8,700 | Non-Members: 10,400

Yellowtail Carpaccio with Ponzu Dipping Sauce and Cucumber
Club Signature Chinese Chicken Salad
Spicy Lobster and Silver Noodle Salad
Mozzarella and Tomato Salad with Wild Arugula
Tuna Crudo with Avocado and Sesame-Soy Dressing
California Sushi Rolls
Southwestern Pasta Salad with Yogurt Dressing and Avocado
Braised Pork Stew with Winter Vegetables
Grilled Salmon with Yuzu-Chili Cream Sauce
Grilled Kinso Chicken with Seven-Spice Salt
Barbecued Pork and Preserved Vegetable Fried Rice
Slow-Roasted Wagyu Whole Rump with Shiitake Mushroom Jus
Miso-Glazed Lamb Chops
Hokkaido Scallop and Vegetable Fried Noodles
Crème Brûlée
Pear and Almond Crumble Cake
Rocky Road Brownies
Segafredo Zanetti Coffee and Mighty Leaf Tea



DINNER COURSE MENUS

No minimum number of guests required.

Room rental, beverages, basic audio-visual and service charges apply.

DELUXE DINNER

Members: 8,500 | Non-Members: 10,200

Bread Rolls with Extra Virgin Olive Oil

Fresh Italian Burrata Cheese
Chive Pesto and Radishes

Boston Lobster Bisque

Roasted Beef Striploin
Sauce au Jus, Potato Purée and Seasonal Vegetables
or

Pan-Roasted Market Catch
Smoked Pepper Sauce and Seasonal Vegetables
or

Charcoal-Grilled Lamb Chops
Olive Lamb Jus, White Polenta, Parmesan and Haricots Verts

Spiced Pumpkin Pie with Vanilla Sauce

+ Teppan-Grilled Hokkaido Scallops and Olive Tapenade
Members: 650 | Non-Members: 800

STEAKHOUSE DINNER

Members: 10,700 | Non-Members: 12,800

Bread Rolls with Extra Virgin Olive Oil

Lump Crab and Shrimp Cocktail
Two Classic Dipping Sauces

Fruit Tomato and Mozzarella Salad
English Sea Salt

Smoked Slab Bacon
Mango-Chipotle Sauce

6oz (170g) Charcoal-Grilled Tenderloin
Delmonico Potato Gratin, Creamed Spinach and Sauce Béarnaise
or

Pan-Roasted Market Catch
Citrus Butter Sauce and Sautéed Asparagus

Classic Pecan Pie



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EXECUTIVE DINNER

Members: 13,900 | Non-Members: 16,700

Bread Rolls with Extra Virgin Olive Oil

Low Country Crab Soup

Hokkaido Scallop and Lime Ceviche
Micro Cilantro and Tomato

Market Catch, Clams and Saffron Cream

10oz (280g) Signature Bone-In Tenderloin
Sauce Béarnaise and Roasted Asparagus

Apple Pie à la Mode

