

RICK'S CLUB AMERICAN
CATERING PACKAGES

LUNCHEONS MONDAY-SUNDAY 12:00 – 4:00

LUNCHEON PACKAGE #1
PRICED PER PERSON PLUS TAX AND GRATUITY

~ **THE MENU** ~

HOMEMADE SOUP Du JOUR
OR
FRESH FIELD SALAD ~ with roasted shallot balsamic vinaigrette dressing

~ ***GUEST CHOICE OF THREE OF THE FOLLOWING ENTREES*** ~

BB-Q RIBS
BB-Q CHICKEN
ROASTED NEW YORK STRIP STEAK
PAN-CRISP FRENCH CHICKEN BREAST
CHICKEN MARSALA
CHICKEN WITH WHITE WINE LEMON BUTTER SAUCE
LOW-CARB EGGPLANT LASAGNA
CHICKEN FRANCAISE

~ ***GUEST CHOICE OF TWO OF THE FOLLOWING DESSERTS*** ~

RICK'S DELIGHT
BANANA BREAD PUDDING
TRIO SORBET or ICE CREAM

UNLIMITED COFFEE, SODA & TEA

LUNCHEON PACKAGE #2
PRICED PER PERSON PLUS TAX AND GRATUITY

~ THE MENU ~

FRESH FIELD SALAD ~ with roasted shallot balsamic vinaigrette dressing

~ GUEST CHOICE OF ONE OF THE FOLLOWING APPETIZERS ~

PASTA ALA VODKA
STUFFED MUSHROOMS
ASIAN DUMPLINGS – steamed or fried
WINGS – BB-Q sauce, buffalo sauce, Pacific Rim, or low country sauce
PASTA ~ with seasonal vegetables and roasted garlic sauce

~ GUEST CHOICE OF THREE OF THE FOLLOWING ENTREES ~

BB-Q RIBS
BB-Q CHICKEN
ROASTED CHICKEN BREAST
SALMON WITH LEMON CAPER BUTTER SAUCE OR DILL MUSTARD SAUCE
ROASTED SHELL OF BEEF
CHICKEN MARSALA, MADEIRA or FRANCAISE
GARLIC CURED PORK LOIN
SOLE FRANCAISE

~ GUEST CHOICE OF TWO OF THE FOLLOWING DESSERTS ~

RICE PUDDING
RICK'S DELIGHT
TRIO SORBET
CHEESECAKE
FLOURLESS CHOCOLATE CAKE
BREAD PUDDING

UNLIMITED COFFEE, SODA & TEA

LUNCHEON PACKAGE #3
PRICED PER PERSON PLUS TAX AND GRATUITY

~ THE MENU ~

~ GUEST CHOICE OF TWO OF THE FOLLOWING ~

HOMEMADE SOUP Du JOUR
CAESAR SALAD ~ with classic Caesar dressing
SPINACH SALAD ~ with sherry vinaigrette dressing

~ GUEST CHOICE OF ONE OF THE FOLLOWING APPETIZERS ~

PASTA ALA VODKA
PASTA with ALFREDO SAUCE
QUESADILLAS
ASIAN DUMPLINGS ~ steamed or fried
PASTA with SEASONAL VEGETABLES

~ GUEST CHOICE OF THREE OF THE FOLLOWING ENTREES ~

STUFFEED FILET OF SOLE WITH LOBSTER SAUCE
ROASTED GARLIC CURE PORK LOIN with PORT WINE REDUCTION
CEDAR PLANK SALMON with ROASTED VEGETABLES
ROASTED CHICKEN with MADEIRA PAN GRAVY
PAN-ROASTED SHELL OF BEEF with RED WINE & SHALLOT GLAZE
BACON, SHALLOT & SPINACH CRUSTED SALMON FILET
BAKED BOSTON COD FISH
CHICKEN BREAST with CAPER TARRAGON SAUCE
CHICKEN MARSALA
RICK'S BB-Q SPECIALTIES
BAKED LOW-CARB EGGPLANT LASAGNA

~ GUEST CHOICE OF TWO OF THE FOLLOWING DESSERTS ~

TIRAMASU
RICK'S DELIGHT
WARM APPLE CRISP
CHEESECAKE
FLOURLESS SOUFFLE CAKE

UNLIMITED COFFEE, SODA & TEA

LUNCHEON PACKAGE #4
PRICED PER PERSON PLUS TAX AND GRATUITY

~ THE MENU ~

~ GUEST CHOICE OF TWO OF THE FOLLOWING SALADS ~

CAESAR SALAD ~ with classic Caesar dressing
SPINACH SALAD ~ with sherry vinaigrette dressing
FIELD SALAD ~ with balsamic vinaigrette

~ GUEST CHOICE OF ONE OF THE FOLLOWING APPETIZERS ~

ANTIPASTO MISTO ~ assorted grilled vegetables, cheese & cured meats
COCONUT SHRIMP
SHRIMP COCKTAIL
STUFFED MUSHROOMS
QUESADILLAS
ASIAN DUMPLINGS ~ fried

~ GUEST CHOICE OF ONE OF THE FOLLOWING PASTAS ~

ORRECHIETTE POMODOR SAUCE
PENNE with VODKA SAUCE
PASTA with ALFREDO SAUCE
PASTA ALA PARMA ~ prosciutto, peas, and Parmesan cream

~GUEST CHOICE OF THREE OF THE FOLLOWING ENTREES ~

ROASTED BELLA & EVANS CHICKEN with MADEIRA PAN GRAVY
CRABMEAT STUFFED FILET OF SOLE in a LEMON BUTTER SAUCE
CEDAR PLANK SALMON or PECAN CRUSTED SALMON
ROASTED ANGUS STRIP LOIN STEAK with REDWINE SAUCE
OVEN ROASTED GARLIC CURED PORK LOIN
CHICKEN MARSALA
CHICKEN FRANCAISE
RICK'S BB-Q SPECIALTIES
RIBS (or) CHICKEN WITH FRENCH FRIES AND COLE SLAW

~ GUEST CHOICE OF TWO OF THE FOLLOWING DESSERTS ~

SOUFFLE CAKE

BREAD PUDDING

TRIO SORBET

SHORTCAKE with SEASONAL FRUIT

CHEESECAKE OR CREM BRULEE

PROFITERIOLES with vanilla bean ice cream, chocolate and raspberry sauce

UNLIMITED COFFEE, SODA & TEA