

# Colonial Country Club

## Dinner Menu

### Cold Hors d'Oeuvres

Passed or Stationed- Minimum Quantity of 25

#### Vegetarian

Watermelon Feta Bite  
Tajin, Whipped Feta, Basil Chiffonade  
\$3

Avocado Toast with Avocado Mousse, Queso  
Fresco, Mango Pico de Gallo, Brioche  
\$3

Crispy Phyllo Cups with Whipped Goat Cheese,  
Honey & Pistachios  
\$3

Mozzarella, Tomato & Basil Bruschetta  
Balsamic Reduction, Lemon Olive Oil  
\$3

Goat Cheese & Toasted Pecan Truffles  
Lavender Honey  
\$3

Tea Sandwiches: Cucumber & Herbed Cream  
Cheese, Pimento Cheese or Egg Salad  
\$2.50

#### Meat & Seafood

Organic Deviled Egg with Candied Jalapeno Bacon  
\$3

Domestic Caviar on Cornbread Blinis  
Crème Fraiche and Chives  
\$5

Buttermilk Biscuit  
TX Cheddar Pimento Cheese & Bacon  
\$3

Jumbo Shrimp Cocktail, Cocktail Sauce  
\$4

Antipasti Skewer  
Marinated Artichoke, Olive, Tortellini, Cured  
Meats and Tomatoes  
\$3.50

44 Farms Steak Crostini  
Bacon Jam & Whipped Blue Cheese  
\$4

Ahi Tuna Tartare in a Wonton Cone  
Poke Sauce & Sriracha Mayo  
\$4



# Colonial Country Club

## Dinner Menu

### Hot Hors d'Oeuvres

Passed or Stationed- Minimum Quantity of 25

#### Warm Vegetarian

Spanikopita  
Sun-dried Tomato Pesto  
\$3

Vegetable Spring Roll  
Sweet Chili Sauce  
\$3

Boursin Mushroom Caps  
Herbed French Cheese in a Cremini Mushroom  
\$3

Tortilla Soup Shooter  
Monterey Jack Quesadilla  
\$3

#### Warm Meat & Seafood

Chicken Saltimbocca Bite  
Chicken with Sage, Prosciutto & Lemon Caper Sauce  
\$4

Cocktail Beef Wellington  
Roasted Garlic Tarragon Aioli  
\$4

Fried Chicken & Waffle Skewer  
Peppercorn Maple  
\$3

Brisket Mini Taco  
Cheddar, Pico & Chipotle BBQ Sauce  
\$4

Chicken Lemongrass Potstickers  
Ponzu Sauce  
\$3

Goat Cheese and Charred Scallion Potato Croquette  
\$4

Bacon Wrapped Shrimp  
Jalapeno Jelly  
\$4

Fontina Stuffed Arancini  
Tomato Conserva  
\$4

Lamb Lollipop  
Pesto Sauce  
\$5

Crab Cake Bite  
Remoulade Sauce  
\$4

Bacon Wrapped Date  
Stuffed with Marcona Almonds  
\$3

Cheeseburger Sliders  
Caramelized Onions, B&B pickles, Hogan Sauce  
\$5



# Colonial Country Club

## Reception Menu

Minimum of 15 guests

### **Domestic and Imported Cheese Board**

Dutch Smoked Gouda, Maytag Blue,  
Spanish Manchego, Cheddar,  
Pepper Jack Cheese, Boursin, Brie,  
Crackers, Housemade Lavash and Artisanal Toast  
\$9 per person

### **Antipasto Board**

Prosciutto di Parma, Soppressata, Spanish Chorizo,  
Genoa Salami, Hot Coppa  
Marinated Mushrooms, Roasted Tomatoes,  
Marinated Olives, Artichoke, Roasted Asparagus,  
Balsamic Reduction and EVOO  
\$14 per person

### **Sliced Fruit Platter**

Assorted Melons, Pineapple, Berries, Grapes,  
Honey Poppysseed Yogurt Dip  
\$ 7 per person

### **Caprese Salad**

Local Heirloom Tomatoes, Fresh Mozzarella, Basil,  
Extra Virgin Olive Oil, Balsamic Reduction  
\$8 per person

### **Crudit  Platter**

Celery, Carrot Sticks, Cucumber, Sugar Snap Peas,  
Red Bell Pepper  
Broccoli, Cauliflower, Ranch Dip and Hummus  
\$7 per person

### **Chopped Cobb Salad**

Chopped Romaine and Iceberg, Cherry Tomato,  
Blue Cheese Crumbles, Chopped Bacon, Sliced  
Avocado  
\$7 per person

### **Charcuterie Board**

Chef's choice of 3 Cheeses, 3 Meats  
Assorted Nuts, Spreads, Crackers & Crostinis  
\$12 per person

### **Smoked Salmon Platter**

Hard Boiled Eggs, Red Onion, Capers, Toast  
Points, Whipped Cream Cheese  
\$13 per person

### **Shrimp Cocktail on Ice**

Jumbo Cocktail Shrimp served in  
a footed silver bowl with crushed ice  
Cocktail Sauce, Remoulade Sauce  
& Wrapped Lemons  
\$24 per person

### **Chips and Dip**

Corn Tortilla Chips with Roasted Tomato Salsa,  
Guacamole, TX Queso \$8

Chipotle Hummus with Pita Dippers  
and Vegetable Crudite \$5

Warm Spinach Artichoke Dip with Tortilla Chips  
\$4.50

Fruit Skewers with Mexican Vanilla Agave Yogurt  
\$4.50

Colonial Waffle Chips with Ranch Dip \$4

# Colonial Country Club

## Plated Dinner Menu

### Soups

#### **Seafood Bisque \$10**

Sherry Crème and Lobster Morsels

#### **Chicken Tortilla Soup \$7**

Crisp Tortilla Ribbons, Avocado, Jack Cheese

#### **Tomato Basil Bisque \$7**

Crème Fraiche and Balsamic Redux

### Salads

#### **Colonial Signature Salad \$10**

Brie Cheese, Strawberries, Candied Pecans, Champagne Vinaigrette

#### **Caesar Salad \$8**

Hearts of Romaine, Parmesan Cheese, Garlic Croutons, Classic Caesar Dressing

#### **Steakhouse Wedge \$10**

Baby Iceberg, Baby Heirloom Tomatoes,  
Crumbled Blue Cheese, Crispy Bacon, Sliced Red Onion, Blue Cheese Dressing

#### **Honey Spinach Salad \$10**

Baby Spinach, Radicchio, Frisee, Feta Cheese, Toasted Almonds, Dried Apricots,  
Dried Cherries, Lemon Honey Vinaigrette

#### **Field Green Salad \$8**

Cucumbers, Cherry Tomatoes, Matchstick Carrots, Red Glass Onions,  
Garlic Croutons, Balsamic Dressing



# Colonial Country Club

## Entrees

All Entrees are served with Two Sides, Dinner Rolls, Iced Tea, Water and Lavazza Coffee

**6 ounce Filet Mignon \$48**

Bordelaise Sauce

**Beef Short Rib Bourguignon \$40**

Mushrooms, Pearl Onions, Baby Carrots

**Garlic Rosemary Rack of Lamb \$45**

Zinfandel Demi

**Pecan Crusted Salmon \$32**

Creamy Agave & Maple Dijon Sauce

**Crab Cakes \$42**

Roasted Red Pepper Remoulade

**Herb de Provence Roasted Salmon \$34**

Green Goddess and Pickled Apples

**Creole Shrimp Scampi \$30**

Hominy Grits and braised Collard Greens

**Frenched Chicken Breast \$32**

Wild Mushroom and Sherry Demi

**Cranberry Almond Crusted Chicken \$30**

Champagne Beurre Blanc

**Prosciutto Wrapped Chicken Breast \$32**

Stuffed with Boursin Cheese & Sun-Dried Tomatoes, Arugula Pesto Cream Sauce

**Macadamia Crusted Seabass \$54**

Mango Chutney Cream Sauce

**Pan Seared Scallops \$40**

Roasted Red Pepper Coulis

**King Salmon Oscar \$42**

Lump Crabmeat, Béarnaise Sauce

## Chef Curated Duet Plates

**Herb de Provence Roasted Airline Chicken Breast & Pan-Seared Pacific Salmon**

**Green Goddess and Herb Oil \$41**

**Sliced, Oven Roasted Beef Tenderloin with Rosemary Demi**

**& Lavender-Pink Peppercorn Honey Glazed Airline Chicken Breast \$46**

**Char-grilled Filet Mignon with Texas Whiskey Cream Sauce**

**& Maple-Glazed Jumbo Scallops \$54**

**Blackened Filet Mignon**

**& Sautéed Shrimp Scampi with Lafayette Lobster Sauce \$56**

## Choice of Sides

### Starch Choices

Three Cheese Au Gratin Potatoes

Boursin Whipped Potatoes

Goat Cheese and Charred Scallion Potato Croquette

Sweet Potatoes Soufflé

Garlic and Herb Roasted Potatoes

Smoked Cheddar Grits

Toasted Orzo and Herb Pilaf

### Vegetable Choices

Honey Balsamic Glazed Brussel Sprouts

Roasted Asparagus with Herb Butter

Broccoli Amandine

Southern Green Beans with Bacon and Onions

Roasted Carrots in Pomegranate Molasses

Roasted Golden Beets and Zucchini in Brown Butter

Sugar Snap Peas and Confetti Pepper

Brown Sugar glazed Carrots

# Colonial Country Club

## Plated Dessert Menu

### Colonial's Signature Peppermint Ice Cream Pie

Chocolate Sauce

\$9

### NY Cheesecake

Marinated Strawberries

\$8

### Grand Marnier Crème Brûlée

Mixed Berry Coulis, Sable Cookie

\$8

### Pavlova

Mascarpone Cream and Seasonal Macerated Fruits

\$8

### Limoncello Tiramisu

Sponge Cake, Lemon Curd, Whipped Cream

Raspberry and White Chocolate Garnish

\$8

### Granny Smith Apple Strudel

Rum Flavored Pound Cake, Apples, Raisins, Walnuts, Custard, Vanilla Crème Anglaise

\$8

### Chocolate Molten Cake

Vanilla Bean Ice Cream, Raspberry Coulis

\$ 8

### Macaroon Ice Cream Torte

Layers of crumbled Macaroons & Toffee Bits

Coffee & Chocolate Ice Cream

White Chocolate Drizzle

\$9

*Prices do not include 22% service charge or 8.25% sales tax  
\$32++ per person food & beverage minimum for evening events*



# Colonial Country Club

## Dinner Buffet Menu

*All Dinner Buffets include Water, Iced Tea and Lavazza Coffee*

*Minimum of 30 people*

### Tex- Mex

Chopped Salad with Hearts of Romaine, Tomatoes, Red Onions, Roasted Corn, Black Beans,  
Tortilla Ribbons, Pepper Jack Cheese, Cilantro Poblano Ranch Dressing  
Tortilla Chips with House Salsa, Chile con Queso, Guacamole  
Steak & Chicken Fajitas with Sautéed Onions & Peppers,  
Sour Cream, Salsa, Pico de Gallo, Pickled Jalapenos, Monterey Jack Cheese, Flour Tortillas  
Tequila Lime Shrimp Scampi with Pico De Gallo Butter Sauce  
Chicken & Cheese Enchiladas with Guajillo & Sour Cream Sauce  
Cilantro Rice and Borracho Black Beans  
Sweets: Cinnamon Churros, Pralines, Mexican Wedding Cookies  
\$46 per person

### Mediterranean

Tossed Caesar Salad with Romaine, Grated Parmesan, Anchovies, Garlic Croutons, Classic Caesar Dressing  
Caprese Display, Tomatoes, Fresh Mozzarella, Basil, Cracked Black Pepper, EVOO, Balsamic Glaze  
Chicken Thighs “Vesuvio”, Marinated with Lemon, Garlic & Oregano with Roasted Red Potatoes  
Herb Roasted Salmon with Pesto Cream Sauce  
Tuscan Beef Tenderloin Roast with Marsala Sauce  
Sicilian Style Zucchini & Squash  
Tri-Color Cheese Tortellini “Al Forno”  
Sweets: Mini Tiramisu, Ricotta Chocolate Chip Cannoli, Italian Sugar Cookies  
\$55 per person



# Colonial Country Club

## Dinner Buffet Menu

*All Dinner Buffets include Water, Iced Tea and Coffee  
Minimum of 30 people*

### Southern Loving

Steakhouse Wedge Salad with Baby Iceberg, Baby Heirloom Tomatoes, Chopped Bacon,  
Crumbled Blue Cheese, Red Onions, Peppercorn Ranch Dressing  
Potato Salad and Cole Slaw  
Braised Collard Greens and Molasses Baked Beans  
Glazed Baby Carrots  
Chicken Fried Chicken with Chef's Country Gravy  
Smoked Brisket with Sriracha BBQ Sauce  
Jalapeno Cheddar Sausage  
Sweets: Mini Banana Pudding, Pecan Tarts, Peach and Cream Trifles  
\$46 per person

### Colonial Classics

Cheese & Charcuterie Platter with Texas Goat Cheese, Veldhuizen Redneck Cheddar & Texas Star,  
Prosciutto di Parma, Soppressata, Genoa Salami, Marinated Olives, Texas Pecans, Marcona Almonds  
Traditional Deviled Eggs  
Tuna Tacos with Sesame Soy Ponzu, Wonton Shell, Sriracha Aioli  
TX Goat Cheese Potato Croquette with Roasted Garlic and Herb Aioli  
Cheeseburger Sliders with Caramelized Onions, B&B pickles, Hogan Sauce  
Hand Breaded Chicken Tenders with Country Gravy  
Creole Shrimp & Cheddar Cheese Grits  
Carne Asada Flatbread with Zesty Marinara, Bell Peppers & Onions,  
Cilantro, Pepper Jack & Mozzarella Cheese  
Sweets: Pecan Praline, Chocolate Cream Pie, Cherry Cheesecake  
\$48 per person

