

Colonial Country Club

Plated Lunch Menu

Salads

Colonial Signature Salad

TX Bibb, Brie, Strawberries, Spiced Pecans,
Champagne Vinaigrette
\$8

House Salad

Wichita Falls Mixed Greens,
TX Aged Cheddar, Cucumber,
Baby Heirloom Tomato,
Honey Balsamic or Ranch Dressing
\$7

Little Gem Wedge

Sweet Gem Lettuce, Wild Wonder Tomatoes,
Shaved Red Onions,
Bacon Crumbles, Blue Cheese Dressing
\$7

Caesar Salad

Chopped Romaine, Shaved Parmesan,
Garlic Croutons, Classic Caesar Dressing
\$7

Soups

French Onion Soup

Broiled Gruyere and Crouton
\$9

Colonial Chicken Tortilla

Tortilla Ribbons, Avocado, and
Jack Cheese
\$7

Tomato Basil Bisque

Crème Fraîche and Balsamic
\$6

Entrees

All Hot Entrees are served with your Choice of Two Sides, Warm Rolls, Iced Tea, Water and Coffee.

Beef Tenderloin Medallions

Bordelaise Sauce
\$32

Cranberry Almond Crusted Chicken

Champagne Beurre Blanc
\$23

Creamy Shrimp Risotto

Stewed Italian Rice finished
with Parmesan, Lemon,
Tarragon, Peas and Leeks
(no additional sides)
\$26

Prosciutto Wrapped Chicken Breast

Stuffed with Boursin Cheese &
Sun-Dried Tomatoes, Arugula
Pesto Cream Sauce
\$25

Pecan Crusted Salmon

Creamy Agave & Dijon Sauce
\$25

Gnocchi Primavera

Basil Pomodoro, Confit
Tomatoes and Parmesan
Cheese
(no additional sides)
\$21

Starch

Garlic & Herb Roasted Fingerling Potatoes
Three Cheese Au Gratin Potatoes
Boursin Whipped Potatoes
Goat Cheese and Charred Scallion Potato Croquette
Sweet Potatoes Soufflé
Toasted Orzo and Herb Pilaf

Vegetables

Honey Balsamic Glazed Brussel Sprouts
Roasted Asparagus with Herb Butter
Broccolini Amandine
Southern Green Beans with Bacon and Onions
Roasted Golden Beets and Zucchini in Brown Butter
Sugar Snap Peas and Confetti Pepper
Brown Sugar glazed Carrots

Colonial Country Club

Casual Plated Lunch Menu

Salad Entrees

All Salad Entrees are served with Warm Rolls, Iced Tea, Water and Lavazza Coffee.

Country Club Trio Salad Plate \$18

Chicken Salad, Tuna Salad and Pimento Cheese
Carrot & Cucumber Chips, Multigrain Toast Points

Steakhouse Wedge \$14

Iceberg Lettuce, Radish, Bacon, Boiled Egg, Tomato,
Tobacco Onions,
Blue Cheese Dressing

Caesar Salad \$13

Chopped Romaine, Shaved Parmesan,
Herb Croutons, Traditional Dressing

Texas Salad \$15

Romaine, Watercress,
Avocado, Orange Segments, Apples, Pepper Bacon,
Toasted Pecans and Chipotle Vinaigrette

Chop Chop Cobb \$14

Bacon, Blue Cheese, Avocado, Tomatoes, Cucumber,
Radish, Chopped Eggs,
Honey Balsamic or Ranch Dressing

Fruit and Crab Louie \$18

Texas Bibb Lettuce, Fresh Berries, Pineapple, and
Colossal Crab with Louie Sauce

Salad Enhancements

Bell & Evans Chicken Breast \$8 | 44 Farms Sliced Tenderloin \$15
Gulf Shrimp \$10 | Ora King Salmon \$10

Sandwiches

*All Sandwiches are served with Colonial Chips & a Pickle.
Iced Tea, Water and Lavazza Coffee are also included*

Chicken Club Wrap \$17

Grilled Chicken, Bacon, Lettuce, Tomato, Cheddar
& Frank's Red-Hot Mayonnaise
in a Spinach Tortilla

Hickory Smoked Ham \$15

Tillamook Cheddar, Lettuce, Tomato, Red Onion,
Herb Mayonnaise, Pretzel Roll

Colonial Club Sandwich \$18

Hickory Smoked Ham, Oven Roasted Turkey,
Bacon, Swiss Cheese, Tillamook Cheddar, Lettuce,
Tomato, Mayonnaise, Sourdough Toast

Oven Roasted Turkey Breast \$15

Swiss Cheese, Lettuce, Tomato & Roasted Garlic &
Avocado Aioli, Whole Wheat Bread

Roast Beef \$17

Smoked Gouda, Arugula, Pickled Red Onion,
Tomato, Bistro Sauce, Onion Roll

Blackened Chicken Caesar Wrap \$16

Chopped Romaine, Shredded Parmesan,
Diced Tomatoes, Banana Peppers,
Caesar Dressing, and Blackened Chicken
wrapped in a Grilled Flour Tortilla

Turkey, Fontina and Romesco on Brioche \$16

Oven-roasted Turkey, sliced Fontina Cheese,
Roasted Red Pepper Romesco Sauce, Mixed Greens
and Razor Red Onion on Toasted Brioche

Pesto Grilled Chicken on Ciabatta \$17

Grilled Chicken Breast, Sliced Fresh Mozzarella,
Tomato, Basil Pesto, Mayonnaise and Ciabatta Roll

Colonial Country Club

Plated Dessert Menu

Colonial's Signature Peppermint Ice Cream Pie \$9

Chocolate Sauce

NY Cheesecake \$8

Marinated Strawberries

Grand Marnier Crème Brûlée \$8

Mixed Berry Coulis, Sable Cookie

Pavlova \$8

Mascarpone Cream and Seasonal Macerated Fruits

Limoncello Tiramisu \$8

Sponge Cake, Lemon Curd, Whipped Cream

Raspberry and White Chocolate Garnish

Granny Smith Apple Strudel \$8

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

Chocolate Molten Cake \$8

Vanilla Bean Ice Cream, Raspberry Coulis

Macaroon Ice Cream Torte

Layers of crumbled Macaroons & Toffee Bits

Coffee & Chocolate Ice Cream

White Chocolate Drizzle

\$9

Cookies

Chocolate Chip, Oatmeal Raisin,
White Chocolate Macadamia,
Peanut Butter & Jelly, Snickerdoodle
\$3 each

Bars

Brownies, Lemon, Pecan, Seven Layer,
Nutella Rice Krispy Treat, Oreo Cream
\$4 each

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

Colonial Country Club

Lunch Buffet Menu

Lunch Buffets

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

Delicatessen

Chopped House Salad with Iceberg Lettuce, Tomatoes, Cheddar Cheese, Red Onion, Cucumber and Carrots
Balsamic Vinaigrette & Ranch Dressing
Carrot and Raisin Salad
Diced Fruit Salad

Artisanal Sandwich Board (Choose 3)

Turkey and Provolone on Sourdough
Ham and Cheddar on Wheat
Roast Beef Wraps in Chipotle Tortilla with Cream Cheese and House Salsa
Egg Salad and Watercress on White
Roasted Turkey Breast, Brie Cheese and Cranberry Chutney on French Baguette
Herb marinated Chicken Breast, Provolone Cheese and Red Pepper Aioli served on Potato Bread
Grilled Vegetables and Portabella Mushrooms with Mozzarella and Basil Pesto on Ciabatta Roll
Italian Hoagie Sandwich with Salami, Ham, Pepperoni, Provolone Cheese, and Pepperoncini
Chicken Salad Croissant with Almonds and Tarragon on Multigrain Bread

Relish Tray with Lettuce, Red Onions, Hot House Tomato Slices & Dill Pickle Spears

Colonial Ranch Chips
Fresh Vegetable Crudit  and Hummus Dip
Dessert Bars & Cookies
\$29 per person

Tex Mex Fajita Bar

Chopped Salad with Hearts of Romaine, Tomatoes, Red Onions, Roasted Corn, Black Beans,
Crispy Tortilla, Pepper Jack Cheese, Cilantro Poblano Ranch Dressing

Corn and Flour Tortillas
Grilled Chicken Achiote with Melted Pepper Jack and Pico De Gallo
Carne Asada a la Plancha with Peppers and Onions

Cilantro Rice
Ranch Style Pinto Beans
Tortilla Chips
Roasted Salsa, Guacamole, Sour Cream, Shredded Cheese, Shredded Lettuce
Diced Tomatoes, Pickled Jalapenos
Cinnamon Churros and Sopapillas
\$34 per person

Colonial Country Club

Lunch Buffet Menu

Lunch Buffets

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

Texas BBQ

Loaded Baked Potato Salad

Creamy Cole Slaw

Sliced Beef Brisket, BBQ Sauce

Jalapeno Cheddar Beef Sausage

Pulled Pork Shoulder

Corn Bread Muffins and Split Slider Buns

Southern Green Beans with Bacon and Onions

Green Chile Mac N Cheese

Ranch Style Pinto Beans

Brownies, Blondies, Nilla Wafer Banana Pudding

\$36 per person

Colonial Signature

TX Salad Wichita Falls Greens, Goat Cheese, Blueberries, Strawberries,
Toasted Pecans, Lemon Poppy Seed Dressing

Caprese Salad with EVOO and Balsamic Reduction

Pan Seared Salmon with Lemon Caper Sauce

Colonial Chicken Fingers with Pepper Gravy

Braised Beef Short Rib Bourguignon

Boursin Whipped Potatoes

Seasonal Vegetable Medley

Buttermilk Biscuits

Nilla Wafer Banana Pudding, Pecan Tarts, Peach and Cream Trifles

\$36 per person

*Prices do not include 22% service charge or 8.25% sales tax
\$25 per person food & beverage minimum for lunch time events.*