

Headliners Club Banquet Luncheon Menu

Please See Banquet Dinner Menus for Additional Entrée, Salad and Dessert Suggestions.

Salad and Sandwich Plates:

(Includes Choice of Beverage)

Country Chicken Salad Plate

*Bite-Sized Chicken Breast Tossed in Creole Dressing with Almonds,
Served on Alternating Wedges of Avocado and Tomato
Served with Fresh Fruit, Marinated Vegetables, and Cheddar Cheese Straws*
\$14.95

Asian Beef Salad

*Tender Marinated Beef, Sliced Thin & Presented on a Bed of Mixed Greens tossed with
An Asian Vinaigrette Dressing, Fresh Asparagus & Baby Bok Choy*
\$18.95

Headliners Crab Salad

Served on Roma Tomatoes with Strawberries, Pineapple, Brie, and Assorted Crudités
\$14.95

Elegant Crab, Shrimp and Avocado Salad

*An Avocado Half Filled with Crab and Shrimp Salad with Rémoulade Sauce
Placed on a Bed of Greens Tossed with a Champagne Vinaigrette*
\$16.95

Soup and Sandwich Plate

Soup Du Jour and Choice of Sandwich and Potato Chips:

<i>Turkey-Bacon on Kaiser Roll with Green Goddess Dressing</i>	<i>\$11.95</i>
<i>Ham & Cheese on Croissant with Honey Dijon Mustard</i>	<i>\$12.95</i>
<i>Roast Beef, Thinly Sliced on French Bread Roll with Horseradish Mayonnaise</i>	<i>\$13.95</i>

Luncheon Specials

(Served with Choice of Listed Salads, Chef's Choice of Vegetable Side, Bread, Muffins and Beverages)

Salad Choices:

*Traditional Caesar, Assorted Fresh Fruit with Poppy Seed Dressing,
Spinach with Mandarin Oranges, Headliners House Salad, Greek Salad, Avocado and Hearts of Palm
Or one Quarter Iceberg Lettuce with Ranch or Bleu Cheese Dressing and Chopped Tomatoes*

Entrees:

<i>Chicken Tetrazzini Crêpes (2/Person)</i>	<i>\$18.95</i>
<i>Ham and Asparagus Crêpes (2/Person)</i>	<i>\$19.95</i>
<i>Wild Rice Crêpes Filled with Roasted Chicken and Caramelized Onion (2/Person)</i>	<i>\$18.95</i>
<i>Shrimp and Mushroom Crêpes with Poblano and Corn Béchamel (2/Person)</i>	<i>\$19.95</i>
<i>Hill Country Crêpes with Spicy Chicken Filling, Topped with Avocado (2/Person)</i>	<i>\$18.95</i>
<i>Shrimp and Poblano Pepper Enchiladas (2/Person)</i>	<i>\$19.75</i>
<i>Chicken a la King in Puff Pastry</i>	<i>\$19.95</i>
<i>Headliners Beef Stroganoff on Buttered Noodles</i>	<i>\$20.95</i>

Banquet Luncheons

(Please Also Refer to the Dinner Banquet Menus for Additional Selections)

To include: Choice of Above Salads, Vegetable, Starch, Rolls, Muffins and Beverages

Breast of Chicken Maison

Sautéed and Topped with Roma Tomatoes, Avocados and Béchamel Sauce

\$22.95

Paneéd Breast of Chicken

with Shrimp and Fusilli Pasta

\$24.95

Tuscany Breast of Chicken

With Pistachio Herb Goat Cheese and Red Wine Demi-Glace

\$22.25

Pork Tenderloin Scaloppini Piccata

\$27.95

Pecan Breaded Catfish

With Creamy Mustard Sauce

\$20.95

Pan Fried Tilapia

With Poblano Lime Cream Sauce

\$20.95

Tenderloin of Beef Pinwheels

Stuffed with Prosciutto, Red Bell Pepper and Arugula, and Fresh Herbs

Napped with a Mushroom-Goat Cheese Sauce

\$24.95

Desserts

Slice of Pie \$4.25

Key Lime, Chocolate Fudge, Coconut Cream, Pecan, Lemon Meringue, Fresh Strawberry

Slice of Cake \$4.25

Chocolate, Italian Cream, Carrot

Flan with Berries \$4.95

Costa Rican Bread Pudding with Whiskey Sauce \$4.95

Scoop of Ice Cream or Sorbet with Cookie \$3.95

Texas Pecan Ball with Hot Fudge Sauce \$5.95