

Banquet Dinner Menu

Appetizers

Many suggestions are available if your group is interested in a wonderful appetizer to begin your dinner. Also, please see our selection of hors d'oeuvres & canapés to pass during cocktails.

Soup & Salad

Choose a soup or salad to accompany your entrée choice. An additional cost will be added if you choose to serve both soup & salad.

Soup

*Tomato-Basil Bisque
Shrimp Bisque
Vichyssoise
Gerard's Gazpacho
French Onion Soup
New England Clam Chowder
Potato & Roasted Garlic with Beef Tenderloin Cubes
Rich Chicken Consommé with Morel Mushroom & Quail Egg
Cheese, Broccoli Florets & Apple Smoked Bacon
Minestrone with or without Diced Chicken*

Soup or Salad Accompaniments

*Silver Dollar Parmesan Lace Crisp \$.50 each /2 per salad
Parmesan Puff Pastry Twist \$.75 each
Herbed Cheese Bread Stick \$.75 each
Warm Cheddar or Swiss Cheese Cookie \$.75 each*

Gratuity and Sales Tax will be applied to all food items.



Salad

Headliners House Salad

*Mixed field greens, Boston lettuce, pistachios, fresh pear slices
& Belle Blanche cheese with Champagne vinaigrette.*

Composed Asparagus, Asparagus Mousse & Cucumber Salad

Creamy, velvety mousse blended with crunchy toasted almond slivers topped with roasted red bell pepper strips & served with marinated asparagus spears, mixed greens tossed in champagne vinaigrette & zest of crisp cucumber.

Dried Cherries, Mixed Field Greens & Goat Cheese Salad

Mixed field greens with toasted pecans, goat cheese & dried cherries tossed in thyme vinaigrette.

Sunshine Salad

Mixed field greens & butter lettuce with grapefruit sections, avocado chunks & toasted almonds tossed in a citrus parmesan dressing.

Greek Salad

Fresh, crisp romaine lettuce, sweet Bermuda onion, cucumber, red tomato, feta cheese, Kalamata olives & oregano vinaigrette.

Spinach, Capers & Crisp Bacon Salad

Curly leaf spinach & field greens tossed in Dijon-balsamic vinaigrette, crisp bacon, fried capers & candied pecans.

Spinach Salad with Gorgonzola

Tender fresh chopped spinach leaves tossed in apple cider vinaigrette, candied almonds, red delicious apples & gorgonzola cheese.

Caesar Salad

*Fresh, crisp romaine lettuce with parmesan cheese, croutons, & a rich traditional Headliners Club Caesar dressing
Three Jumbo Marinated Shrimp.....add \$6.95*

Warm Goat Cheese Salad

A medallion of goat cheese coated with pecan pieces on mixed field greens with balsamic vinaigrette.

Salade de Maison

Boston lettuce, red & yellow grape tomatoes, artichoke hearts, button mushrooms & hearts of palm tossed in vinaigrette dressing.

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Beef Entrées

*All Entrées are Served with a Choice of Salad or Soup (listed previously)
Fresh Vegetable; Potato, Rice or Pasta Side Dish; Hot Rolls & Beverages*

Ten Ounce Roast Prime Rib au Jus- \$36.95

Ten Ounce Mesquite Smoked Prime Rib au Jus- \$37.95

Twelve Ounce Roast Prime Rib au Jus- \$39.95

Twelve Ounce Mesquite Smoked Prime Rib au Jus- \$40.95

*Twelve Ounce Chairman's Reserve New York Strip Steak- \$43.95
Choice of Sauces Listed Below*

Headliners Club Tenderloin Specialties

Beef Tenderloin Entrées are Six Ounce Portions Unless Otherwise Indicated

Tenderloin Filet- \$40.95

Choice of Sauces Listed Below

*Headliners Beef Wellington Tenderloin Filet with Sauce au Poivre
Four Ounce -\$35.95, Six Ounce -\$42.95*

Venetian Beef Tenderloin Filet

*A Combination of Spinach, Feta Cheese & Rosemary Topping
with Hollandaise Sauce- \$42.95*

Smoked Beef Tenderloin Filet with Chipotle Sauce- \$42.95

*Sonora-Style Filet of Smoked Beef Tenderloin
with Mild Ancho-Green Chili Sauce - \$43.95*

Beef Tenderloin Medallions with Button Mushroom & Gorgonzola Cream Sauce- \$43.95

Beef Tenderloin Medallions with Sautéed Shrimp in Port Wine Butter Sauce- \$44.95

Southwestern Seared Beef Tenderloin Filet

*Beef Tenderloin Topped with Mild Tomatillo-Smoked Chili Sauce,
Monterey Jack Cheese & Garnish of Tortilla Strips- \$44.95*

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Seafood Entrées

*All Entrées are Served with a Choice of Salad or Soup (listed previously)
Fresh Vegetable; Potato, Rice or Pasta Side Dish; Hot Rolls & Beverages*

Salmon Entrées:

Salmon with King Crab & Roasted Tomato topped with Herbed Parmesan Crust- \$41.95

Seared Salmon & Currant-Caper Beurre Blanc Sauce- \$36.95

Oven Roasted Salmon topped with Lemon-Basil & Artichoke Heart Cream Sauce- \$36.95

*Oven Roasted Salmon on Oregano Tomato Sauce with
Four Grilled Jumbo Shrimp- \$41.95*

House Smoked Salmon with Herb-Chipotle Lime Butter- \$35.95

Glazed Salmon with Citrus Butter- \$35.95

Herbed PanRoasted of Salmon on Wilted Field Greens & Herb Vinaigrette- \$35.95

Pesto Salmon with Sea Scallops & Lemon Beurre Blanc- \$40.95

Salmon with Vodka Cream Sauce & Green peppercorns- \$35.95

Broiled Salmon with Cucumber-Dill Hollandaise- \$35.95

Sea Bass Entrées:

Pan Sautéed Sea Bass Medallions with Lobster Beurre Blanc- \$47.95

*Pan-Roasted Sea Bass & Grilled Sea Scallops with Red Peppers,
White Balsamic Vinegar Reduction & Fresh Basil- \$44.95*

Pan-Seared Sea Bass with Basil Oil & Balsamic Reduction- \$40.95

Baked Sea Bass with Pistachio Basil Butter- \$39.95

*Sautéed Sea Bass with Crisp Herbed Breadcrumbs over
Cilantro-Dijon Mustard Cream Sauce- \$39.95*

Sautéed Sea Bass Meunière- \$39.95

Roasted Sea Bass with Seared Tomatoes & Leeks- \$39.95

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Trout Entrées:

Pan-Fried Baby Spinach & Mustard Crusted Ruby Red Trout- \$28.95

*Sautéed Ruby Red Trout with Crimini Mushrooms, Roma
Tomatoes & White Wine Shallot Sauce- \$29.95*

Blackened Ruby Red Trout with Lemon Garlic Butter- \$27.95

Pan Sautéed Ruby Red Trout Amandine- \$28.95

Pecan Breaded Trout Dijonaise- \$28.95

Trout Marguery- Trout Fillet with Creole Crab & Mushroom Topping- \$28.95

Tilapia Entrées:

Pan-Fried Tilapia Fillet with Poblano Lime Cream Sauce- \$22.95

Sautéed Tilapia with Miso Scallion Velouté, Roasted Mushrooms & Jasmine Rice- \$22.95

Grilled Tilapia with Roasted Carrot Risotto & Sweet Basil Beurre Blanc- \$23.95

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Poultry Entrées

*All Entrées are Served with a Choice of Salad or Soup (listed previously)
Fresh Vegetable; Potato, Rice or Pasta Side Dish; Hot Rolls & Beverages*

Chicken Breast Roulades

with Apricot-Rosemary Stuffing & Apricot Mustard Sauce - \$24.95

Chicken Breast Roulade with Green Chilies & Feta - \$24.95

*Pan-Fried Chicken Breast Stuffed with Mushrooms & Provolone Cheese
Napped with Tomato Beurre Blanc - \$24.95*

Monterey Chicken- Blackened Chicken Breast

with Grilled Tomato, Onion & Avocado-Citrus Chipotle Tequila Sauce - \$25.95

*Blackened Shrimp & Tomato-Basil Pesto Stuffed Chicken Breast
with Citrus Cream & Fried Capers - \$26.95*

*Three Cheese & Smoked Ham Stuffed Chicken Breast with
Mustard & Artichoke Sauce - \$24.95*

*Mediterranean Roulade of Chicken Breast Stuffed with Spinach & Feta
Topped with Grilled Tomato & Kalamata Sauce - \$25.95*

*Baked Chicken Breast Stuffed with Grilled Vegetables & Boursin Cheese
Napped with Grilled Tomato Marinara or Hollandaise - \$25.95*

*Pan-Fried Almond Crusted Chicken Breast Stuffed with Apricots & Cherries
Finished with a Port Cream Sauce - \$25.95*

Tuscany Breast of Chicken

with Pistachio Herb Goat Cheese & Red Wine Demi-Glace - \$24.25

Thyme Roasted Chicken Breast with Morel Madeira Sauce - \$24.25

*Grilled Chicken Breast with Smoked Gouda Cheese Sauce
on a Bed of Portabella Mushrooms - \$25.25*

Chicken Breast Wellington - \$25.25

Paneéd Chicken Breast with Shrimp & Fusilli Pasta - \$26.95

Sautéed Breast of Chicken New Orleans - \$24.95

Sautéed Breast of Chicken with Wild Mushroom & Port Sauce - \$25.25

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Pork Entrées

*All Entrées are Served with a Choice of Salad or Soup (listed previously)
Fresh Vegetable; Potato, Rice or Pasta Side Dish; Hot Rolls & Beverages*

Grilled Pork Tenderloin with Caramelized Onions & Roasted Garlic Velouté - \$29.95

*Herb Crusted Grilled Pork Tenderloin with
Roasted Shallots & Crimini Mushrooms - \$29.95*

Pan Seared Pork Tenderloin with Port Wine & Tart Cherry Veal Reduction - \$30.95

Teriyaki Pork Tenderloin with Scallion Jasmine Rice & Wonton Crisps - \$30.95

Traditional Pork Scaloppini Piccata - \$29.95

Mediterranean Piccata Pork Scaloppini - \$30.95

*Sautéed Tenderloin of Pork over Lightly Curried
Jasmine Rice & Glazed with Mango Chutney - \$29.95*

Blackened Pork Tenderloin Medallions with Rustic Grilled Tomato Sauce - \$29.95

Sautéed Pork Tenderloin Medallions with Sun Dried Tomato, Prosciutto & Sage - \$29.95

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Vegetarian Entrées

*All Entrées are Served with a Choice of Salad or Soup (listed previously)
Hot Rolls & Beverages*

*Savory Individual Tart with Your Choice of Vegetable and
Mixed Greens Tossed in Vinaigrette*

*Choose From Spinach & Greek Feta; Leek & Mascarpone;
or Zucchini, Tomato & Provolone Cheese - \$13.95*

*Roasted Pepper, Onion, Olive & Goat Cheese Stuffed Pasta
with Red Pepper Cream Sauce & Grilled Portobello Mushroom
Served with a Fresh Vegetable - \$15.50*

Orzo Primavera with Fresh Herbs, Sautéed Vegetables and Parmesan Cheese - \$14.95

Marinated Grilled Vegetable & Avocado Summer Salad - \$14.95

*Two Delicate Crepes Filled with Sautéed Mushrooms,
Topped with Tomato and Poblano Pepper Relish
Served with a Fresh Vegetable - \$14.95*

*Parmesan & Oregano Crusted Eggplant with Fresh Mozzarella
Over Tomato & Mushroom Sauce - \$15.95*

*Penne Pasta with Roasted Garlic & Cream Sauce, Caramelized Onions,
Sautéed Crimini Mushrooms served with Parmesan Toast Points - \$15.25*

Portobello Mushroom atop Spinach & Rice Pilaf with Grilled Vegetables - \$15.25

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Desserts

Irish Cream Mousse Topped with Whipped Cream, Chocolate Shavings & Cigarette Cookie - \$6.95

Almond Semifredo (maximum of 175 guests)

Presented in Martini Glass Garnished with Almond Brittle & Pirouette Cookie - \$6.95

Gourmet Mousse Served in Martini Glass - \$6.95 (maximum of 175 guests)

Triple Chocolate Mousse Served in Martini Glass

Chocolate Espresso Mousse Garnished with a Chocolate Covered Cocoa Bean

Chocolate Triple Sec Mousse Garnished with Candied Orange Zest

Chocolate Chambord Mousse Topped with Fresh Raspberry & Mint Sprig

Strawberry Chocolate Mousse Cake - \$7.50

Raspberry Chocolate Mousse Torte - \$7.50

Mexican Chocolate Torte - \$7.50

Individual Chocolate Cake with Cookies & Cream Filling Topped in Ganache - \$6.95

Elegant Dessert Trio (maximum of 100 guests)

Espresso Mousse in Demitasse Cup, Mini Crème Brûlée, Mini Key Lime Croustade - \$9.95

Individual Tarts - \$6.50 (maximum of 125 guests)

Pecan Tart with Kahlúa Whipped Cream

Coconut Cream

Chocolate Fudge

Key Lime

Cherry Clafouti

Kahlúa Chocolate Tart

Chocolate Profiteroles - \$6.95

Individual Cream Puffs filled with Espresso Mousse topped with Chocolate Glaze served on Crème Anglaise

Vanilla Profiteroles - \$6.95

Individual Cream Puffs filled with Chocolate Mousse topped with Chocolate Glaze served on Raspberry Sauce

Flaming Baked Alaska - \$7.95/person (Maximum 30 Guests)

Individual Baked Alaska with Hot Fudge or Chambord Sauce - \$7.95

Texas Pecan Ball with Hot Fudge - \$6.50

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*Medley of Fruit Sorbet - \$6.50
Topped with fresh fruit in croustade on a pool of Strawberry Sauce (up to 60 guests)*

*Frozen Pera Bela Helena - \$7.95
Fresh Poached Pears teamed with Hazelnut-Orange Mousse & Frangelico Chocolate Sauce
Lemon Panna Cotta in Tart Shell with Fresh Strawberries - \$7.95 (maximum of 100 guests)*

Strawberry Napoleon with Vanilla Custard & Strawberry Sauce - \$6.50

Peach & Blueberry Napoleon with Raspberry Sauce - \$6.50

Strawberry Shortcake (Up to 50 Guests) - \$6.95

*Compote of Berries - Market Price
Choice of Raspberries, Blackberries, Blueberries, Strawberries or a Combination*

Grand Marnier Crêpes - \$7.95

Strawberry Short-Crêpes - \$7.95

Blueberry Banana Crêpes- \$7.95

Costa Rican Bread Pudding with warm Whisky Sauce & Drunken Raisins - \$6.95

Black Bottom Flan with Chocolate Drizzle & Curl - \$6.95

Coffee Flan with Kahlúa Whipped Cream & Chocolate Curl - \$6.95

Rum Crème Brûlée with Strawberries & Raspberries - \$6.95 (maximum of 125 guests)

Bananas Foster Crème Brûlée - \$6.95 (maximum of 125 guests)

Highly Decorated Individual Cheese Cakes (up to 100 guests) - \$6.95

Cookies & Cream Garnished with Oreo

Berry Delicious White Chocolate

Amaretto with Chocolate Amaretto Sauce

Toasted Almond

White Chocolate with Dark Chocolate Center on Raspberry Sauce

Key Lime with Honey Lime Sauce

Special Occasion Cakes

Prices are based on types & sizes of cakes

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