

Banquet Dinner Menu

Passed Hors d'Oeuvres

Please see the hors d'oeuvres menu for selections to pass during cocktails.

First Course

Plated First Course Appetizer

- One & a Half Ounce Lump Crab Cake with Rémooulade Sauce - \$10.00
- Two Blinis Topped with Smoked Salmon & Dill - \$6.50
- Crispy Porkbelly with Maple Balsamic Glaze - \$8.95 *(GF)*
- Seared Foie Gras on Grilled Toasts Topped with Sautéed Onions & Mushrooms - \$10.00
- Herb Grilled Brie Toasts Topped with Braised Beef Cheeks - \$12.00
- Smoked Quail Breast on Risotto Cake Topped with Grilled Jalapeno-Onion Beurre Blanc - \$16.50 *(GF)*
- Four Jumbo Gulf Shrimp - Traditional or Mexican Shrimp Cocktail - \$17.50 *(GF)*

Soup & Salad

Choose a soup or salad to accompany your entrée choice (included in dinner price).

The First Course Appetizers above can also be served in place of soup or salad (see the catering office for pricing).

Soup

If you would like to serve a soup, many hot and cold selections are available through the catering office.

Soup or Salad Accompaniment

- Silver Dollar Parmesan Lace Crisp, 2 pieces \$3.00 *(GF)*
- Everything Bagel Spiced Parmesan Crisp, 2 pieces \$3.00 *(GF)*
- Cheddar Cheese Wafer \$1.75 each
- Herb Grilled Brie Toast with Fig Preserves \$3.25 each
- Grilled Jumbo Shrimp \$4.25 each *(GF)*
- Bite-Sized Crab Cake with Rémooulade Sauce \$4.50 each

22% Service Fee and 8.25% Sales Tax will be applied to all food items.

First Course Salad

See previous page for salad accompaniments to enhance your dinner.

Headliners House Salad

Mixed Field Greens, Boston Lettuce, Pistachios,
Fresh Pear Slices & Belle Blanche Cheese with Champagne Vinaigrette (GF)

Arugula & Fig Salad

with Pecan & Sliced Apple in a Creamy Goat Cheese Vinaigrette (GF)

Boston Lettuce & Shredded Brussels Sprout Salad

Tossed in Honey Cider Vinaigrette with Golden Beets, Walnuts & Grape Tomatoes (GF)

Headliners Take on "Wedge" Salad

Green Goddess Dressing, Chopped Romaine Lettuce, Crispy Bacon & Grape Tomatoes (GF)

Composed Asparagus, Asparagus Mousse & Cucumber Salad

Velvety Mousse with Toasted Almond Slivers, Topped with Roasted Red Bell Pepper Strips,
Served with Marinated Asparagus Spears in Champagne Vinaigrette & Cucumber Zest (GF)

Dried Cherries, Mixed Field Greens & Goat Cheese Salad

with Toasted Pecans, Tossed in Thyme Vinaigrette (GF)

Sunshine Salad

Mixed Field Greens & Butter Lettuce with Grapefruit Sections,
Avocado Slices & Toasted Almonds Tossed in Citrus Parmesan Dressing (GF)

Greek Salad

Romaine Lettuce, Sweet Bermuda Onion, Cucumber, Red Tomato,
Feta Cheese, Kalamata Olives & Oregano Vinaigrette (GF)

Spinach, Capers & Crisp Bacon Salad

Tossed in Dijon-Balsamic Vinaigrette with Candied Pecans (GF)

Caesar Salad

Romaine Lettuce with Parmesan Cheese, Croutons & Headliners Club Caesar Dressing
Replace Croutons with Everything Bagel Spiced Parmesan Crisps For a Gluten Free Option

Warm Goat Cheese Salad

Goat Cheese Medallion Coated with Pecan Pieces on Mixed Field Greens with Balsamic Vinaigrette (GF)

Salade De Maison

Boston Lettuce, Red & Yellow Grape Tomatoes, Artichoke Hearts,
Avocado Chunks & Hearts of Palm with Vinaigrette Dressing (GF)

22% Service Fee and 8.25% Sales Tax will be applied to all food items.

Beef

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

Headliners Famous Governor Shivers Chicken Fried Steak, USDA Choice Tenderloin, Served with Cream Gravy- \$54.25

Twelve Ounce Roast Prime Rib au Jus (*GF*)- \$56.25

Twelve Ounce Mesquite Smoked Prime Rib au Jus (*GF*)- \$58.00

Twelve Ounce Chairman's Reserve New York Strip Steak (*GF*)- \$59.00

Eight Ounce Prime Grass Fed Beef Tenderloin with Grilled Tomato Béarnaise (*GF*)- \$93.50

Headliners Club Tenderloin Specialties

Beef Tenderloin Entrée Prices Below are for Six Ounce USDA Choice Steaks

If you would like to serve Six Ounce USDA Prime steaks, add \$22.50/person

For USDA Choice Eight Ounce Steak, add \$14.00/person, For USDA Prime Eight Ounce Steak, add - \$34.25/person

Seared or Smoked Beef Tenderloin Filet (*GF*)- \$54.50

Headliners Beef Wellington Tenderloin Filet with Sauce au Poivre-\$58.75

Venetian Beef Tenderloin Filet

A Combination of Spinach, Feta Cheese & Rosemary Topping with Hollandaise Sauce- \$58.75

Beef Tenderloin Medallions with Button Mushroom & Gorgonzola Cream Sauce (*GF*)- \$58.75

Beef Tenderloin Filet with Sautéed Shrimp in Port Wine Butter Sauc - \$60.50

Beef Tenderloin Medallions & Lobster Brandy Sauce- \$67.25

Crescent City Beef Tenderloin Filet

Served Atop Creamed Spinach & Pontabla Potatoes with Tasso,

Fried Oysters & Béarnaise Sauce- \$60.75

Without Oysters (*GF*)- \$56.75

Beef Tenderloin Medallions "Oscar" Style

Four Ounces of Beef garnished with King crab meat, asparagus spears & napped with béarnaise sauce- \$48.00

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Beef

Beef Tenderloin Duet:

Six Ounce USDA Choice Beef Tenderloin Filet Served with one of the following:

- One Half of a Chicken Breast (Choose Preparation from Poultry Section) - \$68.00
- Grilled Semi-Boneless Quail with Jalapeño Onion Butter (GF) - \$69.00
- Boneless Quail Breast with Red Wine Demi-Glace (GF) - \$69.00
- Skewer of Four Bacon Wrapped Quail Bites with Jalapeño (GF) - \$69.00
- Skewer of Four Apple Smoked Bacon Wrapped Duck Breast Bites (GF) - \$71.00
- Four Jumbo Fried Shrimp - \$72.00
- Four Jumbo Shrimp Scampi - \$75.00
- Four Apple Smoked Bacon Wrapped Jumbo Shrimp (GF) - \$77.00
- Four Ounce House Smoked Salmon with Herb-Chipotle Lime Butter (GF) - \$77.00
- Four Ounce Salmon Filet with King Crab Meat & Béarnaise Sauce (GF) - \$81.50
- Four Ounce Sea Bass Filet Meunière- \$83.00
- Six Ounce Broiled Lobster Tail (GF) - \$96.75

Please note, the following options are available:

- If you would like to serve Eight Ounce USDA Choice steaks, add \$14.00/person
- If you would like to serve USDA Prime Six Ounce steaks, add \$ 22.50/person

Choice of Sauces & Compound Butters:

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| Grilled Onion & Roasted Garlic Butter (GF) - \$3.75 | Gorgonzola Butter (GF) - \$3.75 |
| Hollandaise (GF) - \$3.75 | Roasted Jalapeño Butter (GF) - \$3.75 |
| Béarnaise (GF) - \$3.75 | Wild Mushroom Ragout (GF) - \$3.75 |

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Beef

Boneless Short Rib:

Braised with Soy Gastrique Served Over Sticky Rice (*GF*) \$38.00

Braised with Mushroom Ragout Served Over Creamy Parmesan Polenta (*GF*) \$38.00

Braised with Red Wine Demi-Glace Served Over Mushroom Risotto (*GF*) \$38.00

Smoked with Sambuca BBQ Sauce Over Mashed Potatoes (*GF*) \$38.00

Veal:

Mediterranean Veal Scaloppini
Sautéed Veal Served with Sun-Dried Tomato, Kalamata Olive, Capers,
White Wine & Butter Sauce \$43.00

Veal Romano
Pan-Fried Veal Cutlets with Marinated Feta Cheese,
Sautéed Grape Tomatoes & Basil \$45.00

Veal Milanese
Sautéed Veal Scaloppini, Gulf Shrimp, Blackening Spices, Lemon Juice,
White Wine & Veal Stock \$51.00

Headliners Veal Oscar
Named after Sweden's King Oscar II, sautéed veal scaloppini garnished with King crab meat,
asparagus spears & napped with béarnaise sauce \$54.00

Six Ounce Grilled Veal Tenderloin with Creamed Smoked Mushroom Ragout (*GF*) \$57.00

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Seafood

most dishes can be modified for gluten free upon request

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

Salmon:

- Salmon with King Crab & Roasted Tomato topped with Herbed Parmesan Crust- \$55.00
- Oven Roasted Salmon on Oregano Tomato Sauce with Four Grilled Jumbo Shrimp (*GF*) - \$55.00
- Pesto Salmon with Sea Scallops & Lemon Beurre Blanc (*GF*) - \$54.00
- Oven Roasted Salmon topped with Lemon-Basil & Artichoke Heart Cream Sauce (*GF*) - \$49.00
- Marinated Grilled Atlantic Salmon with Roasted Jalapeño & Grilled Tomato Aioli (*GF*) - \$49.00
- House Smoked Salmon with Herb-Chipotle Lime Butter (*GF*) - \$49.00
- Glazed Salmon with Citrus Butter- \$49.00

Sea Bass:

- Pan Sautéed Sea Bass Medallions with Lobster Beurre Blanc- \$76.00
- Pan-Roasted Sea Bass & Grilled Sea Scallops with Red Peppers,
White Balsamic Vinegar Reduction & Fresh Basil (*GF*) - \$72.00
- Pan Seared Sea Bass with Avocado-Orange Relish (*GF*) \$66.00
- Baked Sea Bass with Pistachio Basil Butter (*GF*) - \$66.00
- Sautéed Sea Bass with Crisp Herbed Breadcrumbs over
Cilantro-Dijon Mustard Cream Sauce- \$66.00
- Sautéed Sea Bass Meunière- \$66.00

Please note that any of our seafood preparations can be interchanged with any of the fish options

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Black Drum:

Tortilla Crusted Drum with Tomatillo Relish- \$45.00
can be prepared gluten free

Blackened Drum with Creole Butter (GF) - \$45.00

Sautéed with Seared Tomato Vinaigrette (GF) \$45.00

Gulf Red Fish:

Bacon Wrapped Red Fish with Basil, Lemon & Caper Butter (GF) - \$54.00

Red Fish "Marguery"- with Creole Crab, Shrimp & Mushroom Topping- \$55.00

Trout:

Sautéed Ruby Red Trout with Crimini Mushrooms, Roma
Tomatoes & White Wine Shallot Sauce (GF) - \$42.00

Pan Sautéed Ruby Red Trout Amandine- \$42.00

Pecan Breaded Trout Dijonaise- \$42.00

Red Snapper:

Roasted Red Snapper with Seared Tomatoes & Leeks (GF) - \$43.00

Blackened Red Snapper with Lemon Garlic Butter (GF) - \$43.00

Cod:

Sautéed Cod with Roasted Sweet Pepper Sofrito - \$37.00

Grilled Cod with Sweet Basil Beurre Blanc (GF) - \$37.00

Tilapia:

Pan-Fried Tilapia Fillet with Poblano Lime Cream Sauce- \$36.00

Sautéed Tilapia with Miso Scallion Velouté, Roasted Mushrooms (GF) - \$36.00

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Poultry

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

Chicken:

most dishes can be modified for gluten free upon request

Grilled Chicken Breast with Smoked Bacon-Apple Brandy Cream Sauce - \$37.00

Monterey Chicken- Blackened Chicken Breast
with Grilled Tomato, Onion & Avocado-Citrus Chipotle Tequila Sauce - \$38.00

Blackened Shrimp & Tomato-Basil Pesto Stuffed Chicken Breast with Citrus Cream & Fried Capers - \$39.00

Three Cheese & Smoked Ham Stuffed Chicken Breast with Mustard & Artichoke Sauce - \$38.00

Tuscany Breast of Chicken with Pistachio Herb Goat Cheese & Red Wine Demi-Glace - \$37.00

Marinated Grilled Chicken Breast with Creamed Goat Cheese & Sautéed Mushrooms - \$37.00

Pan Seared Chicken Breast with Caper-Sage Brown Butter & Sautéed Grape Tomatoes - \$37.00

Sautéed Breast of Chicken with Wild Mushroom & Port Sauce - \$38.00

Chicken Breast Stuffed with Creamy Artichoke, Jalapeno & Blue Cheese topped with Tomato Beurre Blanc - \$38.00

Tortilla Crusted Chicken Breast with Tomatillo Relish - \$37.00

New Orleans Chicken Breast with Béarnaise Sauce
Served Atop Creamed Spinach & Pontabla Potatoes with Tasso - \$38.00
With Five Fried Oysters - \$42.00

Pan Fried Chicken Breast Stuffed with Mushrooms & Provolone - \$38.00

Grilled Chicken Breast topped with Pesto, Tomato, Bacon & Mozzarella Cheese - \$37.00

Quail:

Boneless Quail Breast Stuffed with Cornbread Sausage Dressing Topped with Creamy Tomatillo Sauce - \$47.00
(two quail to per order)

Grilled Semi-Boneless Quail topped with Grilled Onion & Jalapeno Compound Butter - \$47.00
(two quail to per order)

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Pork

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

Herb Crusted Grilled Pork Tenderloin with Roasted Shallots & Crimini Mushrooms (*GF*) - \$43.00

Pan Seared Pork Tenderloin with Port Wine & Tart Cherry Veal Reduction (*GF*) - \$43.00

Traditional Pork Scaloppini Piccata with Capers & Lemon Butter - \$43.00

Mediterranean Pork Scaloppini Piccata with Kalamata Olives and Sundried Tomatoes - \$44.00

Blackened Pork Tenderloin Medallions with Rustic Grilled Tomato Sauce - \$43.00

Brined & Breaded Boneless Pork Loin Chop topped with Sun Dried Tomato, Prosciutto & Sage Sauce- \$38.00

Smoked Brined Boneless Pork Loin Chop Topped with Creamy Creole Sauce - \$38.00

Parmesan Crusted Brined Boneless Pork Loin Chop Topped with Pomodoro Sauce - \$38.00

Vegetarian

Orzo Primavera with Fresh Herbs, Sautéed Vegetables & Parmesan Cheese - \$33.00

Angel Hair Pasta with Asparagus, Tomatoes, Pine Nuts, Fresh Herbs & Parmesan Reggiano - \$33.00

Parmesan & Oregano Crusted Eggplant with Fresh Mozzarella Over Tomato & Mushroom Sauce - \$33.00

Penne Pasta & Butternut Squash with Sage Brown Butter, English Peas,
Roasted Sweet Peppers & Grana Padano Cheese - \$33.00

Penne Pasta with Roasted Garlic & Cream Sauce, Caramelized Onions,
Sautéed Crimini Mushrooms served with Parmesan Toast Points - \$33.00

Vegetarian Cauliflower Steak Parmesan (*GF*) - \$33.00

Vegan OR Vegetarian Cauliflower Steaks with Mushroom Gravy (*GF*) - \$33.00

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Desserts

The Following Dessert Selections are \$8.00/person

Slice of Headliners Pie or Cake

Key Lime Pie, Chocolate Fudge Pie, Coconut Cream Pie, Pecan Pie, Lemon Meringue Pie,
Chocolate Cake, Italian Cream Cake, Lemon Cake, Red Velvet Cake, Carrot Cake,
Black Forrest Cake, German Chocolate Cake, White Cake with Raspberry Cream Cheese Icing
...and Many More - See the Catering Office for Options

Texas Pecan Ball with Hot Fudge

A Headliners Favorite! (*GF*)

Medley of Fruit Sorbet

Topped with fresh fruit in croustade on a pool of Strawberry Sauce (up to 60 guests)

Strawberry Shortcake (Up to 50 Guests)

Costa Rican Bread Pudding
with Warm Whisky Sauce & Drunken Raisins

Black Bottom Flan with Chocolate Drizzle & Curl

Coffee Flan with Kahlúa Whipped Cream & Chocolate Curl (*GF*)

Flan Almendra (Almond Flan) (*GF*)

The Following Dessert Selections are \$10.00/person

Baked Alaska

A Headliners Favorite!

Large Flaming Baked Alaska Served with Hot Fudge - (Maximum 30 Guests)

Individual Baked Alaska

Variations Include: Traditional Chocolate Cake with Vanilla Ice Cream & Hot Fudge Sauce,
Lemon Cake with Strawberry Ice Cream & Chambord Sauce,
Toffee Cake with Vanilla Ice Cream & Hazelnut Caramel Sauce
Black Forrest with Cherry Filling and Chocolate Cake, Vanilla Ice & Hot Fudge Sauce

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The Following Dessert Selections are \$10.00/person

Almond Semifredo (*GF*)

Presented in Martini Glass Garnished with Almond Brittle & Pirouette Cookie

Pistachio Semifredo (*GF*)

Presented in Martini Glass Garnished with Pistachio Crumble & Whipped Cream

Gourmet Mousse (*GF*)

Triple Chocolate Mousse Served in Martini Glass

Chocolate Espresso Mousse Garnished with a Chocolate Covered Cocoa Bean

Irish Cream Mousse Topped with Whipped Cream, Chocolate Shavings & Cigarette Cookie

Eggnog Pots de Crème (*GF*)

Salted Caramel Cheesecake with Gingersnap Crust

Pumpkin Cheesecake with Crème Anglaise

Strawberry Chocolate Mousse Cake

Kahlúa Chocolate Mousse Torte

Mexican Chocolate Ganache Torte

Individual Chocolate Cake with Cookies & Cream or Chocolate Filling Topped with Ganache

"Heaven & Hell" Cake - Angel Food Cake & Chocolate Cake with Peanut Butter Filling Topped with Ganache

Rum Crème Brûlée with Strawberries & Raspberries (*GF*) (maximum of 125 guests)

Bananas Foster Crème Brûlée (*GF*) (maximum of 125 guests)

Individual Three-Tiered "Wedding Cake" Cheese Cakes

Compote of Berries (*GF*)

Elegant Dessert Trio

Variation 1: Mini Crème Brûlée, Chocolate Mousse in Chocolate Cup & Key Lime Tartlet

Variation 2: Fresh Raspberries, Miniature Lemon Meringue Tartlet & Mocha Mousse in Chocolate Cup
(see catering office for other options)

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