

# Headliners Club Banquet Luncheon Menu

## Entrée Salads

### Headliners House Salad

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

### Salade de Maison

Boston lettuce, red & yellow grape tomatoes, artichoke hearts, button mushrooms & hearts of palm tossed in vinaigrette dressing. *(GF/V)*

### Dried Cherry & 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. *(GF)*

### Greek Salad

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

### Spinach Salad with Gorgonzola

Tender fresh chopped spinach leaves tossed in creamy gorgonzola vinaigrette, candied pecans, red delicious apples & gorgonzola cheese. *(GF)*

### Caesar Salad

Fresh, crisp romaine lettuce with parmesan cheese, croutons, & a rich traditional Headliners Club Caesar dressing  
*Replace Croutons with Everything Bagel Spiced Parmesan Crisps for a Gluten Free Option!*

### Warm Goat Cheese Salad

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

Entrée Salad \$17.55

Soup and Salad Plate \$21.65

### Complements for Salads Above:

Top with Grilled Chicken Breast, Additional \$8.00 *(GF)*

Top with Six Medium Grilled Shrimp, Additional \$10.10 *(GF)*

Top with Two Crab Cakes, Additional \$12.40

Top with Four Ounces of Grilled or Seared Salmon, Additional \$13.40 *(GF)*

Gluten Free Items Indicated with GF

Vegan Items Indicated with V

## **Entrée Salads**

(continued)

### **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 - \$23.70 (GF)

### **Savory Individual Tart**

with Marinated Vegetables and Mixed Greens Tossed in Vinaigrette  
Choose From: Spinach & Greek Feta; Leek & Mascarpone; Lorraine;  
Chicken Breast & Asparagus or Zucchini, Tomato & Provolone Cheese - \$23.70

### **Headliners Crab Salad**

Served with Roma Tomatoes, Strawberries, Pineapple, and Brie - \$23.70 (GF)

### **Headliners Trio of Salads**

Avocado Half Stuffed with  
Traditional Chicken Salad or Crab and Shrimp Rémoulade Salad  
Served with Grilled Vegetable Pasta Salad, and Fresh Fruit - \$23.70  
*Can be modified for gluten free option*

## Headliners' Famous Slider Plates

(Two Sliders in an Order, Served with Crispy Potato Chips and Fresh Fruit)

Turkey-Bacon Club with Green Goddess Dressing	\$18.05
Ham & Cheese with Honey Dijon Mustard	\$18.05
Roast Beef, Thinly Sliced with Horseradish Mayonnaise	\$19.10
Headliners' Cheeseburger Sliders	\$13.95
Headliners' Chicken Salad	\$12.90
Grilled Vegetables with Goat Cheese and Roasted Red Bell Pepper	\$14.70

### Accompaniments for Slider Plates Above:

Add a Caesar Side Salad, Additional \$7.75

Add a Side of Pasta Salad, Additional \$6.70

Add a Cup of Soup, Additional \$5.45

Substitute French Fries or Onion Rings for Potato Chips, Additional \$3.90

## Luncheon Specials

(All Served with Choice of Salad, Vegetable Side Dish, Bread, Muffins and Beverages)

### Crêpe Selections:

(Two Crêpes in an Order)

Ham & Asparagus Crêpes	\$25.75
Chicken Tetrizzini	\$25.75
Wild Rice Crêpes Filled with Roasted Chicken & Caramelized Onion, Topped with Roasted Red Pepper Sauce	\$25.75
Smoked Chicken, Monterrey Jack & Mushroom Crepes with Pomodoro Sauce & Fresh Basil	\$25.75
Beef Short-Rib, Mushroom, & Blue Cheese Enchiladas with Grilled Yellow Tomato Sauce	\$25.75
Vegetarian Herb Mushroom Crepes with Pomodoro Sauce & fresh basil	\$25.75

### House Favorites:

Shrimp & Poblano Pepper Enchiladas (2/Person)	\$25.75
Chicken a la King in Puff Pastry	\$26.80
Club 21 Chicken Hash with Wild Rice	\$26.80
Beef Stroganoff over Egg Noodles	\$27.85
Headliners Beef Bourguignonne with Roasted New Potatoes	\$27.85
Shrimp & Grits (4 Medium Shrimp)	\$29.90
Flaky, Delicate Crab Cakes with Lemon Beurre Blanc	\$29.90

Gluten Free Items Indicated with GF

Vegan Items Indicated with V

# 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

## **Vegan OR Vegetarian Cauliflower Steaks**

with Mushroom Gravy *(Can be modified to be gluten free)*

\$34.00

## **Breast of Chicken Maison**

Sautéed and Topped with Roma Tomatoes, Avocados and Béchamel Sauce

\$36.05

## **Headliners' Jalapeño Chicken**

with Creamy Béchamel Sauce

\$36.05

## **Chicken Breast Scaloppini Piccata**

\$36.05

## **Headliners Famous Fried Chicken**

Crispy Fried Chicken Breast

\$29.90

## **Filet of Trout**

With Sautéed Cremini Mushrooms and Grape Tomatoes *(GF)*

\$41.20

## **Filet of Salmon**

With Dill Hollandaise Sauce *(GF)*

\$47.40

## **Fried Medium Shrimp Plate**

Served with Red and Rémoulade Sauces

Choice of Four \$29.90, Six \$35.05 or Eight \$40.20

## **Tenderloin of Beef Pinwheels**

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

Napped with a Mushroom-Goat Cheese Sauce

\$44.30

## **Desserts**

Slice of Pie or Cake	\$8.00
Flan with Berries <i>(GF)</i>	\$8.00
Scoop of Ice Cream or Sorbet with Cookie	\$8.00
Texas Pecan Ball with Hot Fudge Sauce <i>(GF)</i>	\$8.00

Gluten Free Items Indicated with GF

Vegan Items Indicated with V