

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 Tetrazzini	\$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	\$8.25
Flan with Berries <i>(GF)</i>	\$8.25
Scoop of Ice Cream or Sorbet with Cookie	\$8.25
Texas Pecan Ball with Hot Fudge Sauce <i>(GF)</i>	\$8.25

Gluten Free Items Indicated with GF

Vegan Items Indicated with V