

THE
HEADLINERS
CLUB

2026 BANQUET MENU



DINNER

all entrées are priced to include a first course and two sides.

FIRST COURSE

HEADLINERS

mixed field greens, boston lettuce,
pistachios, fresh pear slices,
belle blanche cheese,
champagne vinaigrette *(gf)*

CHOPPED “WEDGE”

romaine, crispy bacon, grape tomatoes,
bleu cheese crumbles,
green goddess dressing *(gf)*

BABY SPINACH

candied pecans, feta, sliced strawberries,
citrus vinaigrette *(gf)*

SUNSHINE

mixed field greens, butter lettuce,
grapefruit sections, avocado, toasted
almonds, citrus parmesan dressing *(gf)*

CAESAR

romaine, cherry tomatoes, parmesan,
croutons, house-made caesar dressing
(replace croutons for a gluten free option)

BABY GREEN

pickled watermelon, roasted beets, bleu
cheese, mint citrus vinaigrette *(gf)*

KALE WALNUT

granny smith apples, dried cherries, feta,
white balsamic vinaigrette

SOUP

traditional louisiana chicken & sausage gumbo
tomato basil bisque en croute
roasted corn chowder, chili oil *(gf)*
broccoli & cheese *(gf)*
french onion, croutons, provolone, parmesan
shiner bock cheese soup, pretzel bread croutons
lobster bisque en croute | *3 additional*

ENHANCEMENTS

silver dollar parmesan lace crisp *(gf)* | *4*
everything bagel spiced parmesan crisp | *4*
cheddar crisps *(gf)* | *3 each*
grilled shrimp *(gf)* | *6 each*
bite-sized crab cake, rémoulade sauce | *8 each*

Please notify your
event manager of
any allergy or dietary
restrictions.

25% service fee and 8.25% sales tax will be added to all food and beverage items.

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all entrées are priced to include a first course and two sides.

tenderloin specialties
beef tenderloin entrée
prices below are for 6 oz.
USDA choice steaks.
Upgrade to 8 oz. or 10
oz., USDA prime, grass
fed (MP)

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event manager of
any allergy or dietary
restrictions.*

BEEF ENTRÉES

BONELESS SHORT RIB

braised, mushroom ragoût (gf) | 59
braised, red wine demi-glace (gf) | 59
smoked, dr. pepper jalapeño glaze (gf) | 59
braised, port wine sauce | 59

**HEADLINERS FAMOUS
GOVERNOR SHIVERS
CHICKEN-FRIED STEAK | 67**
tenderloin, cream gravy

**8 OZ. USDA PRIME GRASS-FED
BEEF TENDERLOIN | MP**
grilled tomato béarnaise (gf)

**CHARBROILED
NEW YORK STRIP | 75**
roasted cipollini onions, sautéed mushrooms,
brandy peppercorn sauce (gf)

**SEARED OR SMOKED BEEF
TENDERLOIN FILET | 69**
steak butter (gf)

OPEN-FACED

BEEF WELLINGTON | 71
prosciutto, mushrooms, caramelized shallots,
brandy demi-glace

CRESCENT CITY FILET | 72
creamed spinach, potatoes pontalba,
tasso ham, fried oysters, béarnaise sauce
gluten free option without oysters | 67

FILET OSCAR | 79
lump crab, asparagus spears,
béarnaise sauce (gf)

PEPPER-CRUSTED FILET | 69
portobello mushroom ragout, oven-dried
tomatoes, cabernet shallot reduction (gf)

ENHANCEMENTS | 5.50

all sauces and compound butters are gluten free

red wine demi-glace
béarnaise
cognac cream
bone marrow butter
wild mushroom ragout



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beef tenderloin duets
seared or smoked 6 oz.
USDA choice
beef tenderloin filet with
beef tenderloin duet
entrées.

BEEF TENDERLOIN DUET ENTRÉES

GRILLED SEMI-BONELESS QUAIL | 83
grilled onion, jalapeño compound butter *(gf)*

MAPLE-SEARED SALMON | 87
honey thyme beurre blanc

THREE JUMBO CRISPY SHRIMP | 87

THREE JUMBO SHRIMP SCAMPI | 87

CRAB CAKE | 91
cognac lobster cream

SEA BASS | 98
chardonnay herb-lemon sauce *(gf)*

BROILED LOBSTER TAIL | MP
6 oz. *(gf)*

ADDITIONAL DUETS

MISO-MARINATED CHICKEN & LEMONGRASS SHRIMP | 71
ponzu sauce *(gf)*

GRILLED MARINATED CHICKEN & BLACKENED REDFISH | 75
charred tomatoes, lemon brown butter sauce

SHRIMP & GRITS & BONELESS BEEF SHORT RIBS | 76
red wine demi-glace *(gf)*

BACON-WRAPPED FILET & PAN-SEARED HALIBUT | 95
shallot bordelaise, lemon saffron cream, grape tomato chutney *(gf)*

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SALMON ENTRÉES

PESTO SALMON | 74

sea scallops, lemon beurre blanc *(gf)*

GARLIC HONEY GLAZED SALMON *(GF)* 62

MARINATED GRILLED ATLANTIC SALMON | 62

roasted jalapeño & grilled tomato aioli *(gf)*

MAPLE-SEARED SALMON | 62

honey thyme beurre blanc *(gf)*

GULF REDFISH ENTRÉES

BLACKENED RED FISH | 65

lemon garlic or creole butter *(gf)*

RED FISH PONTCHARTRAIN | 71

crab, shrimp, brown butter topping *(gf)*

ROASTED RED FISH | 65

seared tomatoes & leeks *(gf)*

SEA BASS ENTRÉES

PAN-SEARED SEA BASS | 91

avocado-orange relish *(gf)*

SAUTÉED SEA BASS MEUNIÈRE | 91

BASIL-CRUSTED SEA BASS | 91

citrus beurre blanc

SHRIMP ENTRÉES

CHARBROILED SHRIMP | 51

lemongrass steamed rice,
thai chili lemon beurre blanc

SOUTHERN SHRIMP & GRITS | 51

andouille sausage

ORANGE ROUGHY ENTRÉES

SAUTÉED ORANGE ROUGHY | 49

roasted sweet pepper sofrito

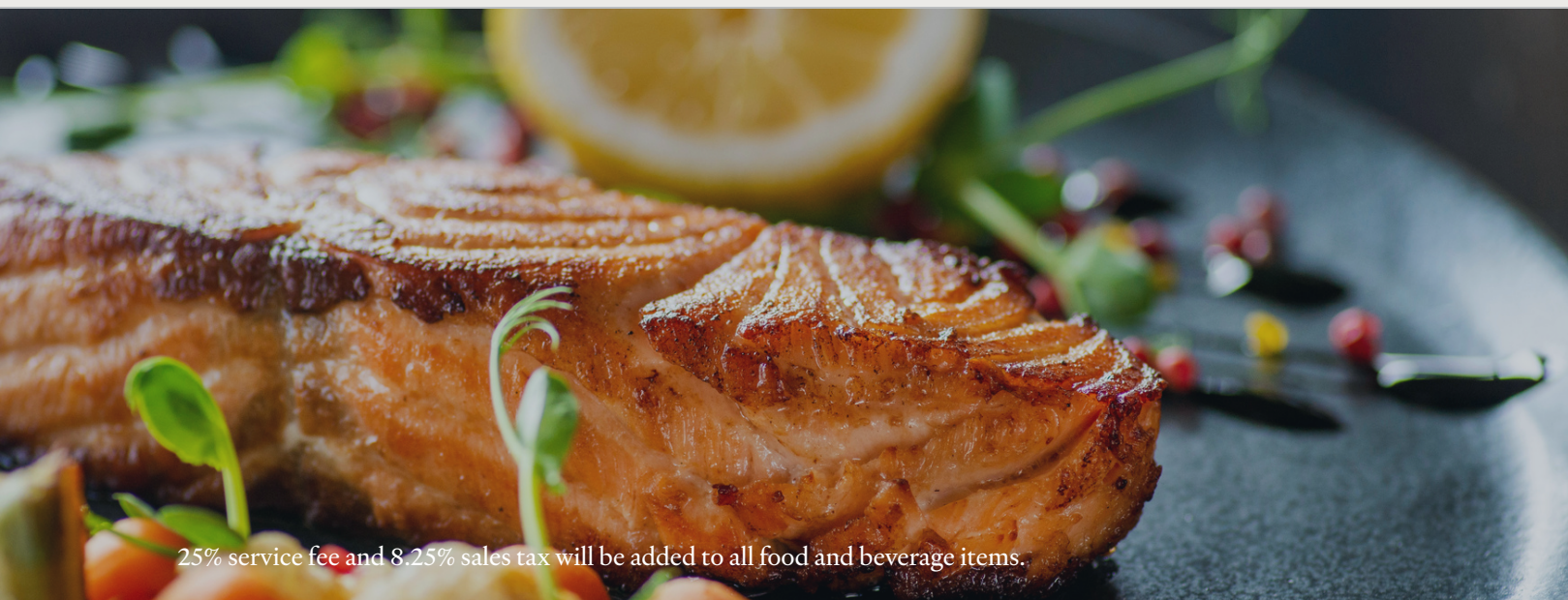
GRILLED ORANGE ROUGHY | 49

sweet basil beurre blanc *(gf)*

PAN-SEARED ORANGE ROUGHY | 49

sundried tomato, hatch green chili lime butter

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CHICKEN ENTRÉES

MONTEREY CHICKEN | 55

blackened chicken breast, grilled tomato, onion, avocado-citrus chipotle tequila sauce

TRADITIONAL CHICKEN

PICCATA | 55

lemon caper beurre blanc

TUSCAN CHICKEN | 55

pistachio herb goat cheese, red wine demi-glace

CHICKEN FRICASSEÉ | 55

shallot, bacon, brown butter

GRILLED PESTO CHICKEN | 55

tomato, bacon, mozzarella

PARMESAN-CRUSTED

CHICKEN | 55

tomato basil beurre blanc

CHARBROILED CARIBBEAN

JERK CHICKEN | 55

roasted sweet potato, thai chili coconut pineapple sauce

MARSALA CHICKEN | 55

cremini mushroom sauce

PORK ENTRÉES

HERB-CRUSTED GRILLED PORK TENDERLOIN | 58

roasted shallots, cremini mushrooms (*gf*)

TRADITIONAL PORK SCALLOPINI PICCATA | 58

lemon caper beurre blanc

BRINED BREADED BONELESS PORK LOIN CHOP | 55

sun-dried tomatoes, prosciutto & sage sauce or creamy creole sauce

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VEGETARIAN ENTRÉES

BUTTERNUT SQUASH PENNE PASTA | 46

sage brown butter, english peas, roasted sweet peppers, grana padano cheese

CAULIFLOWER STEAK | 46

shiitake mushrooms, candied baby carrots, roasted red pepper coulis, basil oil (*gf, v*)

MUSHROOM POTATO CAKE | 46

boursin cheese mornay sauce, roasted grape tomatoes, grilled asparagus, aged balsamic reduction

CREAMY PARMESAN RISOTTO | 46

grilled portobello carpaccio, wilted baby spinach, roasted sweet corn, grape tomatoes, basil aioli (*gf*)

BUTTERNUT SQUASH GNOCCHI | 46

brown butter & sage, sautéed spinach

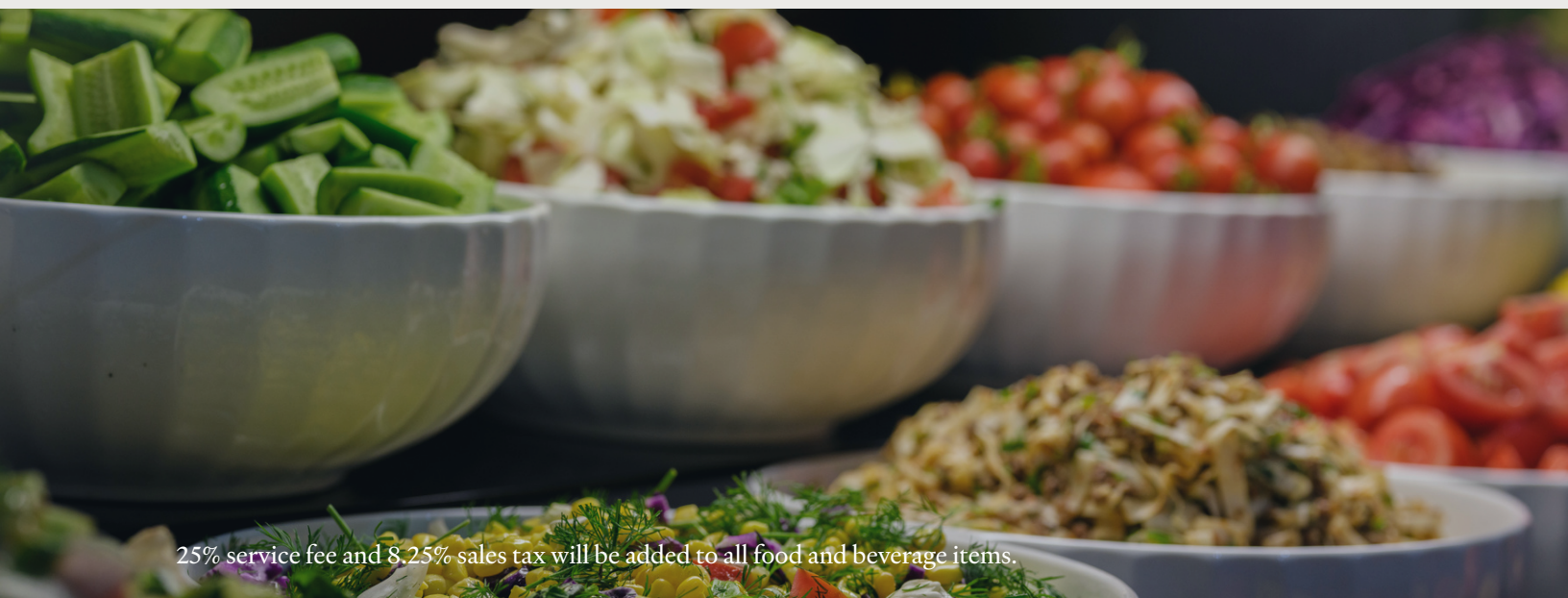
RICOTTA CANNELLONI | 46

mushroom, spinach, roasted roma tomato sauce

VEGETABLE NAPOLEON | 46

portobello mushroom, asparagus, tomato, polenta cake, fire roasted harissa (*gf, v*)

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DINNER

chef's recommendations

Looking for suggested pairings? Explore curated salad and main course pairings.

TWO-COURSE SUGGESTIONS

TRADITIONAL LOUISIANA CHICKEN & SAUSAGE GUMBO | 53 BRINED BONELESS PORK LOIN CHOP

southern cornbread dressing, maple-whipped sweet potatoes, marshmallow crème fraîche, creole mustard demi

HEADLINERS CAESAR SALAD | 49

SEARED ORANGE ROUGHY

sofrito sauce, parmesan risotto, fried artichoke hearts, asparagus (gf)

SOUTHWESTERN CAESAR SALAD | 56

romaine lettuce, tomato, black beans, chipotle, tortilla strips, corn relish (gf)

CUMIN HONEY-GLAZED PORK TENDERLOIN

southwestern barley risotto, raspberry chipotle sauce (gf)

MAISON SALAD | 58

boston lettuce, grape tomatoes, artichoke hearts, button mushrooms, hearts of palm, herb vinaigrette (gf)

CHICKEN BREAST-BLACKENED SHRIMP

tomato-basil citrus cream, fried capers, individual corn pudding, charred broccolini

AVOCADO & HEARTS OF PALM SALAD | 60

boston lettuce, red onion, citrus vinaigrette (gf)

PAN SEARED SCALLOPS & GULF SHRIMP

paella rice, haricot vert (gf)

CHIPOTLE CAESAR SALAD | 62

crispy tortilla strips, tomatoes, peppers, black beans (gf)

MARINATED GRILLED ATLANTIC SALMON

mild roasted jalapeño and grilled tomato aioli, green chile bread pudding, calabacitas, corn, rajas, chayote squash

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chef's recommendations

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TWO-COURSE SUGGESTIONS

SOUTHERN CAESAR SALAD | 64

cornbread croutons, charred cherry tomatoes

BLACKENED RED FISH

crawfish creole, beurre blanc, dirty rice, collard greens *(gf)*

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OLD-FASHIONED CHOPPED ICEBERG SALAD | 67

cucumber, tomatoes, carrots, dill buttermilk ranch *(gf)*

CHICKEN-FRIED STEAK

cream gravy, buttermilk mashed potatoes, harvester beans, tomatoes, blistered cippolini onions

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BIB WEDGE SALAD | 71

NEW YORK STRIP

salted bone marrow butter, sour cream, onion potato soufflé, tricolor cauliflower *(gf)*

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KALE & WALNUT SALAD *(GF)* | 76

BONELESS BEEF SHORT RIBS + SHRIMP & GRITS

demi-glaze, colorful oven roasted seasonal vegetables *(gf)*

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TOMATO BISQUE EN CROÛTE | 83

BOURBON BROWN SUGAR-CRUSTED 6 OZ. BEEF TENDERLOIN +

CRANBERRY CORNBREAD STUFFED QUAIL

mild jalapeño dr. pepper glaze, smoked cheese cauliflower au gratin, garlic-roasted baby carrots

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SUNSHINE SALAD *(GF)* | 87

SEARED 6 OZ. BEEF TENDERLOIN + JUMBO GULF SHRIMP

demi-glaze, herb-chipotle lime beurre blanc, polenta cake, glazed carrots *(gf)*

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HEADLINERS SALAD *(GF)* | 89

SEA BASS MEUNIÈRE

crispy fried leeks, parmesan potato souffle, asparagus



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**additional \$275 for
carver*

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INSPIRED BUFFETS

CONTINENTAL* | 71

cherry, pecan, goat cheese salad, thyme vinaigrette | colorful roasted vegetable pasta salad | cruciferous vegetable trio: broccoli, cauliflower, purple romanesco | sautéed butternut squash risotto | brown butter orange roughy, sofrito

carved: brined pork loin, sausage stuffing, warm roasted shallot and shiitake sauce

SOUTHERN* | 81

salad of romaine, smoked onion vinaigrette, sun-dried tomatoes, crispy shallots | red & yellow beet salad, arugula, feta, fig vinaigrette, orange segments | asparagus, crispy prosciutto crumbles | parsley buttered new potatoes | charleston-style shrimp & grits, andouille sausage

carved: coffee and cocoa nib-rubbed beef tenderloin, warm port wine demi-glace

TEXAS* | 79

sunshine salad | texas jicama slaw, red peppers, cabbage, carrots, jalapeños, mustard vinaigrette | house-made pimento deviled eggs | green chile mac & cheese | creamed collard greens with boursin | tamale-stuffed boneless quail breasts, grilled onion & mild jalapeño compound butter

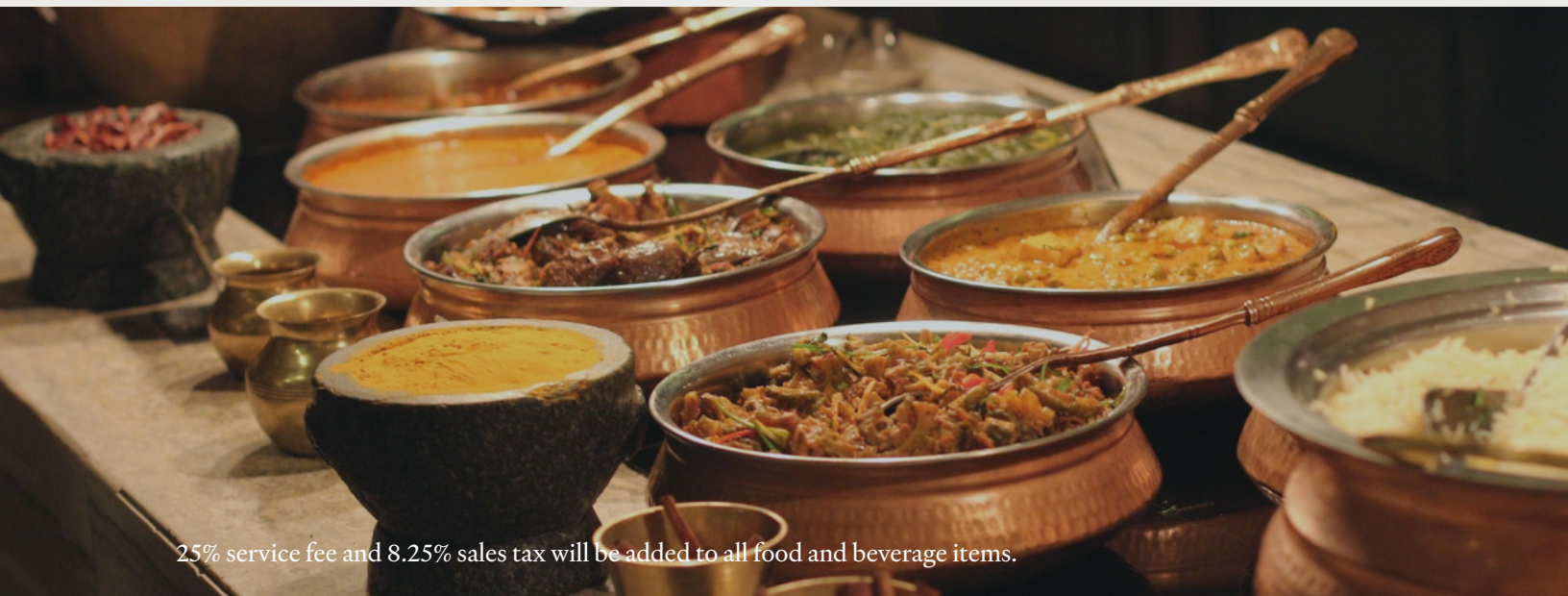
carved: brisket, warm barbecue sauce | cheddar biscuits

up to 100 guests

AUSTIN* | 86

chopped wedge salad | grilled artichoke, avocado, shrimp, marinated haricot vert, red & yellow cherry tomatoes, orange-basil vinaigrette | buttered asparagus and french carrots | truffle potato dauphinoise | salmon, crab and roasted tomatoes, herbed parmesan crust

carved: smoked prime rib, barbecue beurre blanc, horseradish cream



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INSPIRED BUFFETS

TEX-MEX | 61

southwestern salad | deconstructed gazpacho salad, tomatoes, avocados, cucumbers, bell peppers, arugula | calabacitas gratin, red tomatoes, green zucchinis, yellow squash, sautéed onions, cheese, garlic | cilantro lime rice

choice of 2

18 per guest for third entrée options

- shrimp, poblano, cheese and potato flautas
- smoked brisket enchiladas, white queso
- tortilla-crusted catfish, cilantro tomatillo sauce
- chicken mole

ITALIAN | 65

maison salad | caprese panzanella salad | charred broccolini, lemon garlic vinaigrette | garlic bread

choice of 2

18 per guest for third entrée options

- beef short rib, mushroom cavatappi, fried shallots, feta cheese
- gulf shrimp, pesto, gnocchi
- chicken parmesan
- lasagna bolognese
- marinated grilled chicken, pasta alfredo
- parsley buttered pasta, meatballs, house-made marinara sauce
- creamy seafood, tortellini pasta



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DESSERTS

Headliners pastry team

Headliners Club is proud to feature its own in-house pastry chef — a master of the craft whose refined repertoire spans exquisite confections and artful desserts. Each creation is meticulously composed using the finest ingredients, offering members an indulgent finale to their dining experience. From elegantly layered pastries to delicately balanced flavors, these signature sweets are a testament to culinary excellence and timeless sophistication.

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PLATED DESSERTS

TRADITIONAL | 12

TEXAS PECAN BALL

hot fudge (*gf*)

STRAWBERRY SHORTCAKE

COSTA RICAN BREAD PUDDING

warm whiskey sauce, drunken raisins

TRADITIONAL FLAN

MEXICAN FLAN ALMENDRA

almond flan (*gf*)

PANNA COTTA

mascarpone, fresh berries (*gf*)

MOUSSE TORTE

chocolate cake, kahlúa chocolate mousse, ganache or chocolate frosting

GANACHE TORTE

thinly layered chocolate cake, chocolate wafer

CHEESECAKE SELECTIONS

strawberry | vanilla | oreo | salted caramel
pumpkin | chocolate oreo crust

LARGE FLAMING BAKED ALASKA | 16

(*per guest, up to 30 guests*)

INDIVIDUAL BAKED ALASKA | 16

TRADITIONAL CHOCOLATE CAKE

vanilla ice cream, hot fudge sauce

LEMON CAKE

strawberry ice cream, chambord sauce

TOFFEE CAKE

vanilla ice cream, hazelnut caramel sauce

BLACK FOREST

cherry filling, chocolate cake, vanilla ice cream, hot fudge sauce



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DESSERTS

PLATED DESSERTS

TRADITIONAL | 14

ALMOND SEMIFREDDO

almond brittle (*gf*)

PISTACHIO SEMIFREDDO

pistachio crumble, whipped cream (*gf*)

STRAWBERRY CHOCOLATE

MOUSSE CAKE

chocolate ganache (*gf*)

RUM CRÈME BRÛLÉE

strawberries, raspberries (*gf*)

BANANAS FOSTER CRÈME BRÛLÉE

silky custard, caramelized sugar topping,
creamy rum infusion

BERRIES COMPOTE

with or without whipped cream

3-TIERED WEDDING CAKE CHEESECAKE

(*maximum 90 guests*)

SEASONAL COBBLER A LA MODE

peach | blueberry | apple | blackberry

CHOCOLATE CAKES

chocolate ganache covered | german chocolate
chocolate mousse filling | raspberry mousse filling
cookies & cream filling

MINI DESSERT TRIO - *CHOOSE 3*

mini crème brûlée (*gf*) | vanilla panna cotta (*gf*)
miniature lemon meringue tartlet | key lime tartlet
old-fashioned chocolate truffle (*gf*) | lemon bar
mocha or chocolate mousse filling on
belgian chocolate cup (*gf*)

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SIGNATURE CAKES & PIES

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ROUND CAKES

12" 16-22 guests | 69
10" 12-16 guests | 57
8" 10-12 guests | 50
6" 6-8 guests | 45

SHEET CAKES

quarter - 20 guests | 80
half - 40 guests | 160
whole - 80 guests | 240

FLAVORS

BLACK FOREST

RED VELVET

CARROT

GERMAN CHOCOLATE

ITALIAN CREAM

CHOCOLATE | chocolate fudge icing

VANILLA | raspberry icing

LEMON | buttercream icing

HEAVEN & HELL | layered devil's food cake,
angel food cake, peanut butter mousse, chocolate ganache

WHOLE PIES | 38

serves 8 guests

key lime | **pecan** | **chocolate fudge** | **coconut cream**
lemon meringue | **apple** | **pumpkin**

Cakes & Pies by the slice available | 12



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