

THE HEADLINERS CLUB

2026 BANQUET MENU



HORS D'OEUVRES

COLD PASSED SELECTIONS

STUFFED CHERRY TOMATO | 5
pesto cream or garlic-basil hummus (*gf*)

CORN CROUSTADE | 5
avocado, smoked ham
vegetarian option available

GRAPE TOMATO CROSTINI | 5
charred, goat cheese, balsamic drizzle

STRAWBERRY BRUSCHETTA | 5
basil, brie

SMOKED SALMON | 6
gribiche sauce, wonton crisp

AHI TUNA POKE | 7
wonton crisp

LUMP CRAB SALAD | 10
plantain or endive, mango, avocado

NEW ENGLAND SALAD | 12
endive, lobster

CREME FRAICHE DEVEILED EGGS | 5
maple bacon dust (*gf*)

VEGAN PLANTAIN CHIP | 5
corn, peppers, grilled onion, tomato,
avocado mousse (*v, gf*)

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HORS D'OEUVRES

HOT PASSED SELECTIONS

VEGAN YUCCA CHIP | 5

black bean, avocado (*v, gf*)

PHYLLO TRIANGLE | 5

spinach, feta

BUTTERNUT SQUASH ARANCINI | 5

goat cheese, vanilla honey drizzle

BITE-SIZED GRILLED CHEESE | 5

BITE-SIZED PANINI | 5

fontina, asparagus

CRISPY OYSTER YUCCA CHIP | 6

mild habanero-honey aioli

BITE-SIZED BEEF WELLINGTON | 6

DIJON ELGIN SAUSAGE BITE | 5

CHICKEN SATAY | 7

coconut peanut sauce

CORN DOG BITES | 6

dijon aioli

CHICKEN-FRIED STEAK BITE | 6

mashed potato

SHRIMP & GRITS BITE | 7

jalapeño (*gf*)

MAC & CHEESE BITE | 5

creamy or truffle

SOUTHWESTERN SHRIMP CROSTINI | 6

SOUTHERN MAPLE SYRUP CHICKEN & WAFFLE | 7

BACON-WRAPPED SHRIMP | 6

COCONUT-FRIED SHRIMP | 6

mild mango-habanero salsa

BACON-WRAPPED QUAIL BITE | 6

jalapeño sliver (*gf*)

BITE-SIZED CRAB CAKE | 8

rémoulade

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CHEESE & FRUIT

FRESH FRUIT & BRIE SKEWER | 8

COLORFUL VEGETABLE SKEWER | 5

CAPRESE SKEWER | 6

FRESH SLICED FRUIT DISPLAY | 10

ASSORTED CHEESE DISPLAY | 14

CHEF'S CHARCUTERIE SELECTION | 14

CHEESE & CHARCUTERIE DISPLAY | 24

DIPS & SPREADS

TEXAS QUESO | 5

CREAMY SPINACH & ARTICHOKE DIP | 5

ROASTED GARLIC HUMMUS & FRESH VEGETABLES | 8

FRENCH ONION DIP | 5

TRADITIONAL GUACAMOLE | 6

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HORS D'OEUVRES

*additional charge of 275
for carver.*

FINGER SANDWICHES

PIMENTO CHEESE | 4 EACH

TRADITIONAL OR CURRIED CHICKEN SALAD | 6 EACH

CUCUMBER & CREAM CHEESE | 4 EACH

DELI SANDWICHES

BAKED HAM | 8 EACH

TURKEY | 8 EACH

ROAST BEEF | 8 EACH

SMOKED PORK LOIN | 8 EACH

BEEF TENDERLOIN | 10 EACH

CARVING STATION, DELI ROLLS & CONDIMENTS

ROASTED, SMOKED OR DEEP-FRIED TURKEY BREAST | 16 PER GUEST

BAKED, SMOKED OR PEPPERED HAM | 17 PER GUEST

ROASTED OR SMOKED PEPPERED PORK LOIN | 19 PER GUEST

ROASTED OR SMOKED PRIME RIB | 28 PER GUEST

ROASTED OR SMOKED BEEF TENDERLOIN | 30 PER GUEST

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FAVORITES

PORK, CHICKEN OR VEGETABLE EGG ROLL | 5 EACH

sweet & sour sauce, hot mustard

CHICKEN TENDERS | 5 EACH

traditional southern nashville hot, sesame, cream gravy, dipping sauce

CHICKEN OR PORK TAMALE (GF) | 7 EACH

ICED BOILED SHRIMP | 6 EACH

red & rémoulade sauce (gf)

MEXICAN SHRIMP COCKTAIL (GF) | 6 EACH

tequila, jalapeño, cocktail sauce

TRADITIONAL OR TRUFFLE TATER TOTS (GF) | 7

PASTA STATION | 24

cavatappi pasta | marinara, pesto & alfredo (choice of 2)

chopped green onions, fresh grated parmesan cheese, red pepper flakes, sautéed mushrooms, sliced black olives, chopped tomatoes

ENHANCEMENTS

antipasto kebabs: cherry tomatoes & fresh mozzarella balls, pesto (gf) | 4

miniature italian meatballs | 4

marinated sliced grilled chicken breast (gf) | 7

cheese tortellini | 8

sautéed shrimp (gf) | 10

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FAVORITES

MACARONI & CHEESE BAR | 24

two types of mac & cheese; traditional, creamy four cheese truffle,
southwestern green chile

*toppings to include: crispy bacon, parmesan, green onions,
roasted red bell pepper, sautéed garlicky mushrooms*

FRIED CHICKEN STATION | 27

crispy fried chicken tenders, served with nashville hot sauce,
cream gravy, syrup, homestyle biscuits and waffles, pickles

LOADED TATER TOT STATION | 16

sour cream, shredded cheese, chopped green onions, bacon bits, diced tomatoes

B.Y.O.B. | 16

Build Your Own Bob... Armstrong Dip; traditional queso, pico de gallo,
ground beef, guacamole, sour cream, tortilla chips

BUILD YOUR OWN SLIDER BAR

traditional cheeseburger, chicken-fried steak,
chicken-fried chicken, thai turkey slider, asian slaw

choice of one flavor | 12

choice of two flavors | 16

ENHANCEMENTS

french fries - hyde park dipping sauce | 5

onion rings | 6

truffle tater tots | 7

mini corndogs | 9

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FAVORITES

FAJITA TABLE | 41

marinated grilled flank steak and chicken breast, corn & flour tortillas, shredded cheese, sour cream, onions, jalapeños, guacamole, traditional queso, salsa fresca, tortilla chips

ENHANCEMENTS

southwestern caesar salad | 8

rice and beans | 7

cheese enchiladas, green tomatillo sauce | 8

smoked pork enchiladas, mole sauce | 8

pork tamales | 7

orange roughy, mango & orange-citrus ceviche | 7

mexican street corn | 6

fresh seasonal fruit kebabs dusted, chile & lime | 6

pulled chicken chile relleno lettuce wraps | 7

FIESTA TACO BAR | 47

grilled shrimp and sliced beef tenderloin, corn & flour tortillas, chorizo, queso, guacamole, tortilla chips, pico de gallo, sour cream, pickled jalapeños, shredded lettuce, creamy green salsa, gringo roja salsa, spicy habanero salsa

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DESSERTS

*additional charge of 275
for table-side chef.*

BITE-SIZED DESSERTS | 6

chocolate truffle (gf)
pecan tassie (bite-sized pecan pie)
key lime tartlet
coconut custard tartlet
chocolate fudge tartlet
lemon meringue tartlet
old-fashioned lemon bar
tiramisu tartlet
triple chocolate pecan fudge brownie
chocolate éclair
chocolate caramel millionaire shortbread
assorted bite-sized cheesecake bites
assorted macarons
belgian chocolate cup, chocolate mousse (gf)

INDIVIDUAL DESSERT JAR | 12

old-fashioned banana pudding,
butter scotch pudding,
chocolate pudding; whipped cream,
berries, chocolate mousse,
ask us about other flavor options available

MEXICAN DESSERT STATION | 10

churros, pralines, mexican wedding cookies

CUPCAKE BAR | 17

miniature or regular-sized cupcakes,
assorted icings, candies, toppings
(2 minis per guest or 1.5 regular per guest)

FLAMING DESSERT TABLE | 19

bananas foster (gf), or cherries jubilee,
vanilla ice cream, *table-side chef required*

SMORES STATION | 16

marshmallows, graham crackers,
assorted chocolate bars, candies,
torched table side, *table-side chef required*

ICE CREAM SUNDAE TABLE | 16

maraschino cherries, sliced bananas,
crushed peanuts, assorted candy, hot fudge,
vanilla or chocolate ice cream,
table-side chef required

SODA FLOAT BAR | 15

choice of soda & 2 ice creams
vanilla, chocolate, strawberry, sherbert,
whipped cream, cherries, chocolate syrup,
butter scotch syrup, caramel, cinamon, coffee

DESSERT TABLE SUGGESTIONS

assorted slices of cakes & pies | 12 per guest
sliced whole cheesecake | 12 per guest
costa rican bread pudding | 12 per guest

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