

THE HEADLINERS CLUB

2026 BANQUET MENU



LUNCH

power bowls

spruce up your salad and power bowls with grilled & seared enhancements, straight from Headliner's Lee Yeakel grill.

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

POWER BOWLS

BEEF SHORT RIB | 35

kimchi fried rice, avocado, cabbage, cucumber, egg, scallion, honey-sesame dressing

QUINOA | 31

roasted sweet potato, beet, zucchini, avocado, edamame, asparagus, tahini dressing

CUBAN MOJO | 34

marinated grilled chicken, quinoa, black beans, plantain, mango, cilantro, mojo sauce

VEGAN | 27

cauliflower, black beans, farro, butternut squash, marinated grape tomato, spring mix, microgreens, salted pumpkin seeds, apple cider-maple vinaigrette

ENHANCEMENTS

grilled chicken breast, 4 oz. (gf) | 10
sautéed shrimp, 4 medium (gf) | 12
seared salmon, seared option, 4 oz. (gf) | 15

CHEF'S BUFFET | 45 per guest

A Headliners' favorite that offers a variety of popular items from the members' daily lunch buffet, but in your own room.

Including: green salad, entrée salad, seasonal vegetables, fruit, starch, two entrées, house-made rolls, dessert, iced tea, coffee.

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



LUNCH

plated entrées include first course salad (*see entrée salads for options*) & two sides of choice.

CHICKEN TETRAZZINI CREPES | 36
savory, creamy mushroom sauce

BEEF SHORT RIB MUSHROOM ENCHILADAS | 36
grilled yellow tomato sauce, jack cheese

BEEF BOURGUIGNON | 41
rich red wine sauce

SHRIMP & GRITS | 41
southern style

FLAKY-DELICATE CRAB CAKES | 44
two, lemon beurre blanc

SMOKED MUSHROOM CAVATAPPI | 35
broccolini, charred tomatoes, shredded parmesan, pesto sauce

HEADLINERS FAMOUS FRIED CHICKEN | 35
breast & thigh

CHICKEN FRIED STEAK | 47
cream gravy

CAULIFLOWER STEAK | 44
mushroom sauce (*gf, veg*)
vegan options available

HONEY-GLAZED GARLIC SALMON | 62
sweet & savory, sautéed (*gf*)

FRIED GULF SHRIMP
red & rémoulade sauces
four | \$36
six | \$41
eight | \$46

BEEF TENDERLOIN PINWHEELS | 61
stuffed with prosciutto, red bell pepper, mushroom-goat cheese sauce, fresh herbs, arugula

INDIVIDUAL CHICKEN POT PIE | 39
haricot verts, charred tomatoes

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SIDES

broccolini
roasted cauliflower
roasted carrots

sautéed green bean & almonds
mashed potatoes
roasted new potatoes

rice pilaf
individual corn pudding
parmesan risotto



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