

RIVER CREST COUNTRY CLUB

Banquet Dinner Menu



Private Events

River Crest Country Club offers creative options of local, regional and global cuisine tailored to your private event needs.

Executive Chef, Paul Williams, is a graduate of the prestigious Culinary Institute of America and a Certified Executive Chef through the American Culinary Federation. He brings over twenty five years of culinary experience to the team at River Crest Country Club. Chef Williams is known for his contemporary take on club cuisine, team building and elevating country club culinary programs. Chef Williams, along with his culinary team, uses as much locally sourced, fresh seasonal produce as possible to provide innovative and delicious cuisine to tempt all palates.

Allow us to create a menu to satisfy your needs, inspire your guests and meet your budget. From petite canapés and elegant hors d'oeuvres to a casual family style or multi-course dinner service, River Crest Country Club caters the parties you want to attend.

Our management team is focused on making your event a success through quality planning and flawless execution. From menu creation and beverage suggestions to coordination of vendors and other logistics, we provide you support ensuring your event unfolds effortlessly from start to finish.



-Reception Hors D' Oeuvres-

Cold

Group A

\$2.75 per piece

Goat Cheese and Toasted Pecan Truffles
Creamy Deviled Eggs, Spicy Filling, Snipped Chives
Chilled Chicken Liver Spread, Cipollini Marmalade-Bruschetta
Sour Cream Filled Red Potatoes, Bacon-Crispy Shallot Topping
Boursin Cheese Crostini, Charred Pepper and Olive Relish
Caprese Crostini, Cherry Tomato, Baby Mozzarella
Basil Goat-Cheese and Guacamole Tostada, Pico de Gallo Garnish

Group B

\$3.00 per piece

Curried Chicken Salad Tart, Crushed Cashews, Grilled Pineapple
Shaved Prosciutto, Ricotta, Cantaloupe, Toasted Focaccia
Smoked Salmon Tartar, Traditional Garnishes, Rye Toast Round
Shaved Poached Pear, Gorgonzola, Crushed Candied Pecans
Blue Cheese Filled Dried Fig, Wrapped with Prosciutto

Group C

\$3.50 per piece

Shrimp Campechana Shooter, Avocado, Spicy Salsa
Chilled Shrimp Canapé, Garlic Aioli, Tomato-Cucumber Relish
Smoked Salmon, Dilled Cream Cheese, Bagel Chip
Bloody Mary Shrimp Cocktail Shooter
Beef Tartare, Traditional Garnishes, Buttered Croutons
Cilantro-Lime Tossed Fresh Crab Meat Tostada, Avocado Puree

Group D

\$4.00 per piece

Sesame Seared Ahi Tuna, Won Ton, Mango, Asian Slaw
Vichyssoise Shooters, Lump Crab Meat, Shaved Scallion
Shaved Beef Tenderloin, Cognac Mustard, Micro Arugula
Chilled Maine Lobster Salad in Brioche Puff
Seafood Ceviche Tostada, Shaved Radish, Chipotle Cocktail Sauce
Chilled Smoked Duck Breast, Caramelized Orange, Balsamic Glaze
Foie Gras Brioche Toast, Pineapple Chutney, Spiced Vanilla Syrup
Ahi Tuna Tacos, Mango Salsa, Sriracha Mayonnaise, Sesame Seeds
Smoked Salmon and Caviar, Buckwheat Blini, Crème Fraiche
Chilled Lobster Gazpacho Shooter, Lime Injected
Smoked Shrimp, Romesco, Olive, Toasted Bread

All Food & Beverage is Subject to a 20% Service Charge and 8.25% Tax

-Reception Hors D' Oeuvres-

Hot

Group A

\$2.75 per piece

Parmesan Cheese Toast
Spinach and Feta Cheese Turnover, Tzatziki Sauce
Artichoke, Sun Dried Tomato, and Gruyere Bouchées
Orange and Brie Canapé, Grand Mariner Syrup
Pimento Cheese Toast-Pimento Cheese Spread
Fried Mozzarella Bites, Roasted Tomato Marmalade
Vegetable Spring Roll with Pineapple Sweet and Sour Sauce
Mini Chicken Fajita Quesadillas, Salsa Verde Dipping Sauce
Warm Goat Cheese and Black Pepper Brioche Puffs
Petite Ham and Cheddar Quiche
Baked Brie Phyllo Cup, Caramelized Apple Topping

Group B

\$3.00 per piece

Braised Short Rib Polenta Cups, Roasted Garlic Aioli
Sesame Teriyaki Chicken Satay with Peanut Sauce
Oaxaca Beef Empanadas-Beef, Raisins, Almonds, Queso Fresco
Shredded Chipotle Chicken Tostada, Charred Corn Salsa
Shrimp, Corn and Bacon Fritters, Charred Jalapeño Tartar Sauce
Tempura Asparagus, Ginger Wasabi Mayonnaise
Crispy Fried Mushrooms, Truffle Aioli

Group C

\$3.50 per piece

Petite Beef Tenderloin Wellington, Black Truffle Demi Passing Sauce
Duck Confit Croque-Monsieur, Brie, Raspberry Jam
Shrimp Scampi Toast, Roasted Garlic Aioli, Charred Peppers
Sesame Teriyaki Beef Satay, Sweet Chile Dipping Sauce
Kobe Beef Slider, Charred Shitake Mushrooms, Wasabi Mayonnaise
Jumbo Lump Crab Cakes, Chunky Tartar Sauce

Group D

\$4.00 per piece

Crab and Lobster Tartar Tots, Chipotle Ketchup
Bacon Wrapped Shrimp, Jalapeño Cheese Filling
Bacon Wrapped Quail Legs, Jalapeño Honey Glaze
Smoked Salmon and Caviar, Buckwheat Blini, Crème Fraiche

-Dinner Appetizers-

Signature Crab Cakes

Country Cole Slaw, Cayenne Remoulade, Fresh Lemon

\$16 pp

Creole Spiced Shrimp and Grits

White Cheddar Grits, Tasso Ham, New Orleans BBQ Sauce

\$14 pp

Cornmeal Fried Green Tomatoes

Cornmeal Fried Green Tomatoes, Corn and Black-Eyed Pea Succotash,
Tomato Jam, Crispy Shallots

\$8 pp

Lemon and Spice Poached Jumbo Shrimp Martini

Red and White Cocktail Sauces, Fresh Lemon

\$16 pp

Smoked Salmon Terrine

Layers of Smoked Salmon and Chive Cream Cheese, Traditional Garnishes, Bagel Chips

\$15 pp

Apple Cider Glazed Quail

Spiced Cider Glazed, Toasted Pecan, Grilled Sweet Potato, Warm Bacon Dressing

\$13 pp

Butternut Squash Agnolotti

Tossed with Sage Brown Butter, Dried Cranberries, Parmesan Chips, Gingerbread Dust

\$9 pp

Bacon Wrapped Diver Scallop

Truffle Potato and Corn Chowder, Caramelized Cauliflower, Leek Fondue

\$15 pp

Jumbo Lump Crab Meat Cocktail Martini

Chilled Fresh Steamed Crab, Rose Marie Sauce, White Cocktail Sauce, Fresh Lemon

\$17 pp

Tuscan Grilled Vegetable Risotto

Assorted Grilled Vegetables, Wild Mushrooms, Spinach, Green Onion Butter

\$9 pp

Maine Lobster Bisque En Croute

Creamy Lobster Bisque, Butter Poached Lobster Tail, Puff Pastry Top

***Market Price**

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-Soups-

\$7pp

Chicken Tortilla Soup

Avocado, Tortilla Threads

Baked Potato Soup

Bacon, Crispy Potato Garnish

Champagne Chicken

Fresh Snipped Chive

Wild Mushroom Bisque

Truffle Cappuccino

Butternut Squash

Caramelized Apples, Toasted Walnuts

Broccoli and Aged Cheddar

Tomato Florentine

Mini Goat Cheese Sandwich

Fresh Garden Vegetable

Shell Pasta, Beans

Classic Chilled Vichyssoise

Scallion, Mini Crouton

-Top Tier Soups-

\$9pp

Chilled Spanish Seafood Gazpacho

Crème Fraîche

Seafood and Andouille Sausage Gumbo

Steamed Rice

Shrimp, Corn and Truffle Chowder

Lobster Bisque

Butter Lobster Pieces, Fleuron, Saffron Crème

Champagne and Brie En Croute

-Salads-

\$9pp

Maison Salad

Romaine, Sliced Cremini Mushroom, Croutons, Tomatoes, Signature Dressing

Chilled Mixed Greens

Poached Pear, Candied Walnuts, Dried Cranberries, Bleu Cheese, Champagne Vinaigrette

Caesar Salad

Parmesan, Focaccia Croutons, Cherry Tomato, Olives, Creamy Garlic Dressing

Bibb Lettuce

Caramelized Apples, Spiced Pecans, Boursin Cheese Croutons, Honey Dijon Vinaigrette

Split Baby Iceberg

Crispy Applewood Bacon, Bleu Cheese, Onion Cracklings,
Heirloom Tomato Wedges, Peppercorn Ranch

Mediterranean Salad

Charred Peppers, Cucumbers, Sweet Onions, Tomato, Feta,
Cucumbers, Lemon-Oregano Dressing

Baby Spinach

Fresh Strawberries, Caramelized Almonds, Goat Cheese Crumbles,
White Balsamic Vinaigrette

Wild Baby Arugula

Prosciutto Crisp, Shaved Melon, Crushed Hazelnuts, Fresh Mozzarella,
Pesto-Parmesan Dressing, Cracked Pepper

Tomato and Mozzarella

Roasted Peppers, Olives, Pickled Fennel, Pickled Onions,
Romaine Spears, Aged Balsamic, Estate Olive Oil, Sea Salt

-Dinner Entrees-

Each entrée is served with fresh seasonal vegetables and starch warm rolls, sweet creamery butter, and coffee.

Signature Chicken Picatta

Chicken Scaloppini, Lemon-Caper Butter Sauce

\$29 pp

Chicken Paillard

Parmesan Battered, Crispy Capers, Lemon-Herb Butter

\$32 pp

Chicken Scaloppini "Oscar"

Jumbo Lump Crabmeat, Steamed Asparagus Tips, Béarnaise sauce

\$39 pp

Spiced Apple Cider Glazed Chicken

Pecan Crumbs, Spiced Cider-Toasted Mustard Seed Sauce

\$32 pp

Piedmont Chicken Breast

Wrapped Prosciutto, Sun Dried Tomato, Fresh Mozzarella, Wild Mushroom -Marsala Sauce

\$32 pp

Creole Seared Red Snapper

Lightly Blackened, Corn and Crab Hushpuppies, New Orleans Dill-Mustard Sauce

\$37 pp

Grilled Mediterranean Salmon

Tomato-Cucumber Relish, Feta Cheese, Arugula Salsa Verde, Lemon-Oregano Sauce

\$35 pp

Parmesan and Focaccia Crusted Tilapia

Parmesan and Focaccia Crumb Crust, Sun Dried Tomato Butter

\$32 pp

French Ratatouille En Croute

Provençal Vegetable, Puff Pastry Crust, Charred Golden Pepper Sauce, Wilted Baby Spinach

\$26 pp

Wild Mushroom Ravioli

Forest Mushroom Duxcelle, Ricotta, Crispy Zucchini Fritto, Tomato Sauce, Asiago Fondue

\$26 pp

Pan Roasted Liberty Farms Duck Breast

Duck Leg-Sweet Potato Croquette, Grand Marnier-Cranberry Sauce

\$34 pp

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-Dinner Entrees-

Each entrée is served with fresh seasonal vegetables and starch warm rolls, sweet creamery butter, and coffee.

Honey and Spice Lacquered Duck Breast

Crispy Duck Leg , Blood Orange and Pomegranate Jus

\$37 pp

Lightly Smoked Duroc Pork Rib Chop

Spiced Pear Compote, Jack Daniels Honey, Toasted Pecan Pan Gravy

\$33 pp

Tuscan Pork Tenderloin

Red Onion-Fennel Marmalade, Crispy Eggplant, Goat Cheese, Rosemary Scented Jus

\$34 pp

Roasted Stuffed Quail

Chicken Sausage and Corn Bread Stuffing, Bourbon-Pear Puree

\$39 pp

Veal Scaloppini Francaise

Tender Milk Fed Veal, Light Parmesan Batter, Lemon-Caper Butter Sauce

\$37 pp

Veal Chop Cordon Bleu

Filled with Black Forest Ham and Gruyere Cheese, Brioche Crust,
Toasted Mustard Seed Cream

\$38 pp

Cast Iron Seared New York Sirloin

12 oz-Cut, Shiitake Mushrooms, Cabernet and Bleu Cheese Butter, Vin Merchant Sauce

\$41 pp

Parmesan and Roasted Garlic Filet Mignon

6 oz-Cut, Char Grilled Parmesan-Roasted Garlic Crusted, Caramelized Onion-Ale Sauce

\$46 pp

Herb and Peppercorn Seared Beef Tenderloin

Pan Seared, Béarnaise Sauce, Classic Red Wine Demi Glace

\$46 pp

Rosemary and Garlic Crusted Rack of Lamb

Mustard Brushed, Rye Crumbs, Apple Mint Lamb Jus

\$38 pp

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-Dinner Entrees-

Each entrée is served with fresh seasonal vegetables and starch warm rolls, sweet creamery butter, and coffee.

Duo Plates

BBQ Chicken and New Orleans Shrimp

Corn and Black-eyed Pea Succotash, Grits and Tasso Ham Gravy

\$48 pp

Braised Beef Short Rib and Pan Roasted Scallops

Mushroom and Cipollini Onion Ragout, Champagne Beurre Fondue

\$58 pp

Char Grilled Beef Tenderloin and Texas Quail

Petite Beef Tenderloin, Corn Bread Stuffed Quail, Spiced Cider Glaze

\$57 pp

Pan Blackened Filet Mignon and Creole Salmon

Cajun Spiced Filet Mignon, Tarragon-Mustard Beurre Blanc

\$55 pp

Veal Loin and Jumbo Lump Crab Cake

Bacon Wrapped Veal Loin-Forestière Sauce, Tomato Concasse, Champagne-Dill Sauce

\$48 pp

Scampi Shrimp and Bacon Wrapped Scallop

Tomatoes Provencal, Roasted Garlic Butter, Charred Artichokes, Truffle Potato Puree

\$57 pp

Char Grilled Filet Medallion and Roasted Lamb Chop

Béarnaise, Dijon Brushed Chop-Spiced Cider Sauce

\$53 pp

Bacon Wrapped Filet Mignon and Butter Poached Lobster

Wild Mushroom Ragout, Vin Merchant Sauce, Melted Leeks, Champagne Sabayon

Market Price

-Dinner Desserts-

\$8 pp

Frozen Peach Soufflé Melba

Poppy Seed Pound Cake, Raspberry Compote, Melba Sauce Chantilly Crème

Classic Tiramisu

Espresso Soaked Lady Fingers, Whipped Mascarpone Mousse, Coco Powder

Cinnamon-Honey Panna Cotta

Caramelized Apples, Salted Butterscotch Sauce, Amoretti Cookies

Strawberry Short Cake

Layers of Marinated Strawberries, Vanilla Sponge Cake, Chantilly Cream

Apple Cobbler

Warm Apple Cobbler Walnut Streusel Topping, Vanilla Ice Cream

Coconut Flan

Roasted Pineapple Salsa, Vanilla Lime Syrup, Pineapple Chips, Mint Leaves

Chocolate Layer Cake

Three Layers, Chocolate Ganache Frosting, Godiva White Chocolate Sauce, Whipped Cream

Sweet Cherry Tart

Gingerbread Spiced Crème Anglaise, Cherry-Brandy Reduction, Citrus Scented Whipped Cream

Flourless Chocolate Cake

Raspberry-Chambord Puree, Dark Chocolate Sauce, French Whipped Double Cream

Crème Brûlée

Burnt Sugar Crust, Medley of Berries, Whipped Cream, Fresh Mint

Joe's Key Lime Pie

Graham Cracker Crust , Key Lime Custard, Mango and Raspberry Sauces

Triple Mousse Martini

White, Milk, Dark Chocolate Mousses, Shaved Chocolate

Blueberry Brûlée Cheesecake

Blueberry Laced Cheesecake, Burnt Sugar Crust, Meyer Lemon Coulis

Chocolate Truffle Tart

Almond Crust, Liquid Truffle Center, Frangelico Crème Anglaise

Classic Pecan Pie

Texas Pecans, Bourbon Molasses Caramel Sauce , Vanilla Ice Cream

Bread Pudding

Whiskey-Vanilla Whipped Cream, Praline Sauce

Strawberries Romanoff

Grand Marnier Soaked Strawberries, Spiced Whipped Cream

Cream Cheese Frosted Carrot Cake

Carrot and Spice Cake, Whipped Cream Cheese Frosting, Crushed Nuts, Maple Anglaise

All Food & Beverage is Subject to a 20% Service Charge and 8.25% Tax

-Dinner Buffet-

*Minimum of 50 ppl

Down Home Buffet

Fresh Fruit Display, Poppy Seed Dip and Honey-Lime Yogurt
Chilled Greens Salad Bar, Three Dressings
Baked Potato Salad, Country Cole Slaw, Macaroni Salad
Creole Beef Tip Stew, Buttered Noodles
BBQ Baby Back Ribs, House Made BBQ Sauces
Peach Jezabel Glazed Grilled Chicken over Grits
Blackened Salmon Fillets, New Orleans BBQ Sauce
Ranch Black Beans, Crispy Fried Okra, Collard Greens
Whipped Potatoes and Green Beans with Onions and Bacon
Garlic Cheddar Biscuits, Corn Muffins
Pecan Pie, Apple Pie, Cherry Cobbler, Vanilla Ice Cream

\$42 pp

River Crest

Fresh Fruit Display, Poppy Seed Dip and Honey-Lime Yogurt
Chilled Mixed Greens Salad Bar, Three Dressing
Tomato, Cucumber and Feta Salad, Pasta Primavera Salad
Chopped Turkey Cobb Salad, Southwestern Shrimp Salad
Whole Roasted Salmon, Wild Mushroom, Capers, Herbs, Champagne Sauce
Creole Chicken, Corn, Tomato and Okra Stew, Mustard Seed Beurre Blanc
Pecan Crusted Pork Loin, Pear and Bourbon Puree
Vegetable Medley-Glazed Carrots, Steamed Broccoli, Roasted Cauliflower
Herb and Garlic Roasted Potatoes, Steamed Jasmine Rice
Medley of Fresh Vegetables, Warm Rolls, and Sweet Creamery Butter
Assorted Mini Pastry Display

\$45 pp

Southern Buffet

Fresh Sliced Ripe Fruits, Poppy Seed Dip
Chilled Greens Salad Bar, Three Dressings
Black-Eyed Pea Salad, Grilled Vegetables, Iceberg Wedges, Spinach-Pecan Salad
Carolina Mustard BBQ Glazed Chicken, White Cheddar Grits
Crispy Fried Catfish, Chunky Tartar and Remoulade Sauces
Roasted Sweet Potatoes, Corn Soufflé, Fresh Vegetables
Buttermilk Biscuits, Buttered Parker House Rolls
Bread Pudding, Texas Pecan Pie, Apple Fried Pies, Red Velvet Stacks
Vanilla Ice Cream

\$39 pp

-Dinner Buffet-

River Crest Grand

*Minimum of 75ppl

Cold

Fresh Sliced Ripe Fruit, Poppy Seed Dip
Imported Baked Brie Wheel topped with Dried Fruit Chutney
Chilled Green Salad Bar, Three Dressings
Grapefruit and Avocado Salad, Jicama, Pomegranate Seeds, Feta Cheese
Tomato Mozzarella Salad, Marinated Vegetables, Balsamic, Estate Olive Oil
Chipotle Chicken Salad, Corn, Black Beans, Charred Peppers, Tomato
Tuscan Grilled Vegetable, Orzo Pasta Salad

Seafood Display

Chilled Jumbo Shrimp Display, White and Red Cocktail Sauces, Fresh Lemon

Hot

Baked Potato Soup
Whole Roasted Salmon Mediterranean Style
Pasta Primavera, Sautéed Garden Vegetables, Roasted Garlic Cream
Chicken Picatta, Lemon Caper Sauce
*Herb and Garlic Crusted Roasted New York Strip, Cognac Mustard Sauce
Assorted Rolls and Mini Croissants, Whipped Butter
Scalloped Potatoes, Rice Pilaf, Green Beans Almandine, Glazed Carrots

Dessert

Assorted Dessert Shooters
Mini Crème Brûlée-Berry Garnish
Red Velvet Stacks, Georgia Peach, Mango-Passion Fruit
Lemon Curd Tarts, Mini Pecan Pies, Petite Fruit Tarts
Assorted Cheesecake Mini's, Coconut Cream Pies

\$79 pp

Custom chef created menus available.

Designed personally by our Executive Chef for your special event
Ask our Catering Director for an appointment.

All Food & Beverage is Subject to a 20% Service Charge and 8.25% Tax

JESSICA ANDERSON

Catering Director

JANDERSON@RIVERCREST-CC.ORG | 817.546.4212



1501 Western Avenue Fort Worth, Texas 76107