

Plated Options

Plated Meals:

Choice of proteins dictates the price per person. Once you choose your protein, choose a soup or salad, starch/grain/rice/pasta, and a vegetable. Upgraded meal items will list an additional price to be added to the total per person price.

Seafood

MISO & GINGER SHRIMP

soy glazed spaghetti, snap peas, rice noodles
\$36

PAN SEARED SEA SCALLOPS

smoked apple ricotta and pork belly,
braised swiss chard, apple cider reduction
\$48

POTATO CRUSTED GULF RED FISH

shrimp dirty rice cake, black eye pea chow chow, oyster butter
\$40

SALMON WELLINGTON

with potato purée, roasted root vegetables
\$46

CEDAR SALMON

with smoked tomato butter sauce
\$38

Chicken

MUSHROOM & SHALLOT CHICKEN SUPREME

with a creamed corn sauce
\$34

PECAN CHICKEN FRIED CHICKEN

with red eye gravy
\$34

WILD RICE CHICKEN ROULADE

parsnip creamed spinach
\$34

CRANBERRY & BRIE STUFFED CHICKEN

with a caramelized onion soubise
\$34

CHICKEN FRANCESE

with garlic cream
\$34



DALLAS ATHLETIC CLUB



Pork

MUSTARD GLAZED PORK LOIN
with cranberry chutney
\$34

SOY MARINATED PORK TENDERLOIN
crispy quinoa, honey ginger sauce
\$34

COUNTRY FRIED PORK
with black pepper gravy
\$34

Beef

ROASTED TENDERLOIN
with port wine demi glacé
\$36

BEEF WELLINGTON
with potato purée, roasted root vegetables
\$48

HORSERADISH & MARROW CRUSTED STRIP LOIN
with cabernet reduction
\$34

Salad

DAC HARVEST SALAD
mixed lettuces, pecans, dried cranberries, bacon lardons,
smoked gouda, raspberry vinaigrette, marinated apples,
smoked gouda crostini

TRADITIONAL CAESAR SALAD

COMPOSED CAESAR SALAD
served in parmesan baskets, parmesan custard romaine,
white anchovy dressing, olive caper relish, parmesan crisp
+\$4

BEET & GOAT CHEESE
baby lettuce, candied walnuts, oranges, herb vinaigrette
+\$3

AVOCADO & GREEN GODDESS
frisee, pistachio, grape tomatoes, honey paprika vinaigrette
+\$3

WALDORF SALAD
compressed walnut and blue cheese mat, baby lettuce,
pickled grapes, sweet and sour celery, spicy walnuts,
creamy sherry dressing
+\$3

Prices are per person. Please contact Madison Vaughan, Director of Catering with any questions. Holiday 2022



Soup

BUTTERNUT & PUMPKIN BISQUE
with cinnamon cream and chive

CHICKEN & SAUSAGE GUMBO

WILD MUSHROOM SOUP
with parsnip, crispy barley, smoked shiitakes

CRAB & CORN CHOWDER
+\$4

LOBSTER BISQUE
+\$4

Starches, Grains, Rice & Pasta

CHIVE & ASIAGO DUCHESS POTATOES

SMOKED GOUDA SCALLOPED POTATOES

DAC WHIPPED POTATOES

SPINACH & LEEK FRIED WILD RICE

AGED GRUYERE AU GRATIN POTATOES

SAFFRON SPAGHETTI

WILD MUSHROOM RISOTTO

RIGATONI
with tomato sauce

PARMESAN & HERB ANGEL HAIR
with a light cream sauce

Vegetable

GREEN BEANS
with mushrooms and ham

GREEN BEANS
wrapped in a carrot ribbon

ASPARAGUS
with broiled basil roma tomato

BROCCOLI
with parmesan herb mornay sauce

ASPARAGUS
with roasted beets and butternut squash

ROASTED CAULIFLOWER
with spaghetti squash and peas