

Club 86
Events

REGULAR DINNER MENU
2018

SIGNATURE HORS D'OEUVRES DISPLAY

sold as a package, please inquire

Cheese + Crackers
Assorted cheeses and olives with stick pepperoni.

Vegetables + Dip
Assorted Seasonal Vegetables

Bruschetta
Tomato + Basil served with crostini's

Fried Finger apps
Breaded Shrimp, Cocktail Meatballs, Mini Ravioli's
and Potatoes Puffs. Served with Dip.

Artichoke Dip

Club 86 Famous Triscuits

PASSED HORS D'OEUVRES AND TABLE DISPLAYS

PASSED:

Soup Shooters
Seasonal Soups please inquire
[\$3.50 ea.]
-
Bacon wrapped Scallops
Crab Cakes
Lamb Lollipop
Miniature Sliders
Oriental Pork Wings
[\$3 ea.]
-
Arancini
Asparagus with Asiago
Chicago Style Pizza Roll
Quesadilla Roll
Spanikopita
Twisted Chicken Egg Roll
Vegetable Spring Roll
[\$2 ea.]

TABLE DISPLAYS:

Antipasto+Charcuterie Display
\$6 pp / \$3 pp with Hors display
Imported + Domestic Cheeses. Cured Assorted
Meats. House Roasted Peppers. Assorted Olives.
Roasted Beats. Marinated Artichokes. 86 Italian
Bean Salad. Caprese Salad. Olive Oil. Garlic.
Crusted Breads.

Mediterranean Display
\$5 pp / \$2 pp with Hors display
House-made Pita Wedges. Assorted Roasted
Peppers. Tapenade. House-made Hummus. House-
made seasoned Ricotta.

Gnocchi Bar
\$6 pp / \$3 pp with Hors display
With Marinara Sauce and Crusted Breads

Mashed Potato Bar
\$6 pp / \$3 pp with Hors display
House-made Whipped Potatoes
Included Toppings: Bacon, Cheddar Cheese,
Chives, Sour cream and Gravy.
* Extra Toppings: Seafood Newburg or Chili

TABLE DISPLAYS:

Roasted Salmon Display
Rye and pumpernickel
breads, fresh dill dip. \$89

Oyster Display
Served with a mignonette
sauce. \$2.5 ea.

Baked Brie

Stuffed Mushrooms
Vegetable or Sausage.

Fresh Shrimp Display
Cocktail sauce + Saltine
Crackers. \$2.5 ea

Angry Shrimp Display

ITALIAN MENU

First Course: Pasta with Sauce

Entrées: Served with Tossed House Salad or Vegetables
Rolls + butter

CHICKEN

- Club 86 Baked Chicken
-Seasoned, Roasted and falling off the bone. 20
- Chicken Parmesan
-Lightly breaded + fried topped with Mozzarella. 23
- Chicken Piccata
-Sautéed Chicken Breast with a Lemon, Capers, Butter Sauce. 24
- Chicken French
-Sautéed with a butter and Sherry wine sauce. 24
- Chicken Marsala
-Sautéed with a Mushroom + Marsala demi glaze. 24

VEGETARIAN / VEGAN

- Eggplant Parmesan
-Breaded, fried + topped with Marinara. 20
- Grilled Stuffed Portabella
-Spinach + Farro Stuffing. 20
- Roasted Stuffed Pepper
-Spinach + Farro Stuffing. 20

BEEF

- New York Strip Steak
-Choice, 12oz Strip, Char Broiled. 28
- Roast Beef
- 25
- Roast Prime Rib of Beef
-Choice Aged, 12oz Cut, Au Jus + Mushrooms. 30
- Filet Mignon
-Choice, 10oz and Charbroiled. 31

FISH

- Broiled White Fish
-Club 86 Continental Sauce and Broiled. 24
- Grilled Salmon
-Pan seared Faroe Island Salmon. 25
- Baked Stuffed Sole
-Seafood Stuffing. 26

VEAL + PORK

- Veal Parmesan
-Breaded, fried + topped with Mozzarella. 25
- Veal Chop
-12 oz French Cut. Marinated + Chargrilled. 32
- Pork Chop
-12 oz French Cut. Marinated + Chargrilled. 25

Served Coffee and Tea
Scoop of Vanilla + Chocolate Sauce

Starter Course Optional: *Homemade Soup, Tossed House Salad or Individual Antipasta. [\$2.00 pp]*

AMERICAN STYLE MENU

First Course: House Tossed Mixed Green Salad

Entrées: Served with Vegetable + Potato (or Rice Pilaf) | Rolls + butter

CHICKEN

Club 86 Baked Chicken

-Seasoned, Roasted and falling off the bone. 20

Chicken Parmesan

-Lightly breaded + fried topped with Mozzarella. 23

Chicken Piccata

-Sautéed Chicken Breast with a Lemon, Capers, Butter Sauce. 24

Chicken French

-Sautéed with a butter and Sherry wine sauce. 24

Chicken Marsala

-Sautéed with a Mushroom + Marsala demi glaze. 24

Stuffed Chicken Breast

-Sausage, Apricots + Spinach. 25

VEGETARIAN / VEGAN

Eggplant Parmesan

-Breaded, fried + topped with Marinara. 20

Grilled Stuffed Portabella

-Spinach + Farro Stuffing. 20

Roasted Stuffed Pepper

-Spinach + Farro Stuffing. 20

Cavatappi Pasta Primavera

-Vegetables + light Asiago cream sauce. 20

Asian Tofu Stir-fry. 22

BEEF

New York Strip Steak

-Choice, 12oz Strip, Char Broiled. 28

Roast Beef

- 25

Roast Prime Rib of Beef

-Choice Aged, 12oz Cut, Au Jus + Mushrooms. 30

Filet Mignon

-Choice, 10oz and Charbroiled. 31

FISH

Broiled White Fish

-Club 86 Continental Sauce and Broiled. 24

Grilled Salmon

-Pan seared Faroe Island Salmon. 25

Baked Stuffed Sole

-Seafood Stuffing. 26

VEAL + PORK

Veal Parmesan

-Breaded, fried + topped with Mozzarella. 25

Veal Chop

-12 oz French Cut. Marinated + Chargrilled. 32

Pork Chop

-12 oz French Cut. Marinated + Chargrilled. 25

Coffee and Tea | Scoop of Vanilla + Chocolate Sauce

Starter Course Optional: Homemade Soup, or Fresh Fruit Cup [\$2.00 pp]

BUFFET STYLE MENUS

GRAND BUFFET MENU

First Course:

House Tossed Salad

Buffet

Stuffed Shells
Rigatoni's with Sauce
Meatballs
Eggplant Parmesan
Roasted Potatoes
Rice Pilaf
Vegetable

Hot Sausage with Peppers and Onions
Club 86 Baked Chicken

Honey Pit Baked Ham, Carved to order
Herbed rubbed Roast Beef, Carved to order

Served Dessert

Served Coffee + Tea

24

ONE STEP BUFFET

Main Course Buffet

Mix Green Salad
Dressings
Tomato, Cucumbers and Croutons
Rolls and Butter
86 Italian Bean Salad
Marinated Beet Salad
Rigatoni's with Red Sauce
Meatballs
Rice Pilaf
Potatoes
Vegetable
Club 86 Baked Chicken

Honey Pit Baked Ham, Carved to order
Herbed rubbed Roast Beef, Carved to order

Served Dessert

Coffee + Tea

22.5

Starter Course Optional: Homemade Soup, or Fresh Fruit Cup [\$2.00 pp]
