

General Catering Menu

These can be customized to your liking. Schedule a meeting with Shawn Sciumbato, (806)762-0414 or email him at Shawn@lubbockcc.org.

BREAKFAST SPECIALTIES

- Continental Orange Juice, Starbucks Coffee, Danish, Bagels & Muffins
- Continental Deluxe A selection of Juices, Fresh Fruit, Cottage Cheese, Specialty Breads, Bagels, Danish, Cream cheese and butter
- Southern Breakfast Buffet Assorted Juices, Scrambled Eggs, Bacon, Sausage Links, Home Style Fried Potatoes, Biscuits, Muffins, Country Gravy, Butter and Preserves
- Border Breakfast Assorted Fresh Fruits, Scrambled Eggs with Mexican Sausage and Peppers, Bacon, Ranchero Potatoes, Basket of Flour Tortillas, Jalapeno Cheese Grits and Assorted Jellies
- European Breakfast Buffet Assorted Juices, Eggs Benedict, Quiche Loraine, Fresh Fruit, Croissants, Muffins, Biscuits, Potatoes O'Brian
- Add Carved Virginia Ham
- Build your Own Omelet Buffet This is our most popular buffet although it is a bit slower because of the make-to-order Omelet Station. Includes: a multitude of ingredients to make your own personal Omelette, plus, Bacon and Sausage, Biscuits, Potatoes, Assorted Breads, and Fresh Fruit
 - All Breakfast Specialties and Buffets include Starbucks Coffee and Starbucks Iced Tea

MEETING BREAK SET-UPS AND SNACKS

- Honey Roasted Peanuts (per pound)
- Fancy Mixed Nuts (per pound)
- Mints (per pound)
- Peanuts (per pound)
- Trail Mix (per pound)
- Potato Chips (per pound)
- Shrimp Dip (per quart)
- Chili Con Queso (per quart)
- French Onion Dip (per quart)
- Guacamole (per quart)
- Seven Layer Dip (per quart)
- Crab Dip (per quart)
- Warm Artichoke & Spinach Dip (per quart)
- Fruit Tray (serves 20 people)
- Cheese & Cracker Tray (serves 20 people)

PLATED LUNCHES

Suggestion #1

Chilled Cream of Tomato with Fresh Basil
Shrimp and Scallops in a Sweet Pepper Sauce
Over Saffron Risotto Ring with Snow Peas
Chocolate Mousse Cake

Suggestion #2

Chilled Gazpacho with Cilantro
Seafood Thermadore over Orzo Pasta Ring
Fresh Asparagus
Coconut Crème Pie

Suggestion #3

Caesar Salad
Chicken Stuffed with Julienne of Vegetables with White Wine Sauce
Chateau Potatoes, Green Beans Almondine, Carrots
Strawberries Romanoff

Suggestion #4

Warm Spinach Salad with Bacon Dressing
Chicken Marsala with button mushrooms and Wild Rice pilaf
Yellow and Zucchini Squash with Carrots
Fresh Cinnamon Apple Cake with Crème Anglaise

Suggestion #5

Fresh Garden Salad with Creamy Basil Dressing
Tuscan Chicken with Fettuccini Alfredo
Bouquetiere of Vegetables
Crème Brulee

Suggestion #6

Heart of Bibb Salad with Balsamic Vinegar
Chicken Crepes with Sherry Wine Sauce
Fresh Brocoli Au Beurre and Carrots
New York Cheese Cake with Fresh Strawberry Sauce

Suggestion #7

House Salad
Quiche Loraine with Spinach, Broccoli and Bacon
Bouquetiere of Vegetables
Tomato Provencal
Chocolate Mousse with Hazelnut Brittle

BRUNCHES/LUNCHEON BUFFETS

(MINIMUM 40 PEOPLE)

Four Star Buffets

- Sautéed Tilapia with Shrimp Sauce
- Grilled Mahi Mahi with Mango Relish
- Grilled Snapper with Avocado Butter
- Veal Marsala
- Grilled Chicken with Spicy Green Chili Sauce
- Grilled Chicken with Marsala Wine Sauce
- Honey Lemon Chicken
- Blackened Trout
- Poached Salmon with Dill Beurre Blanc
- Sliced New York Sirloin with Peppercorn Sauce

- Sliced Strip Loin with Red Wine Mushroom Sauce
- Chipotle Steak Fajitas

Three Star Buffets (choose up to three entrees)

- Seafood or Chicken Crepes in White Wine Sauce
- Quiche Lorraine
- Broccoli and Mushroom or Shrimp Quiche
- Salisbury steak
- Swiss steak
- Chopped Sirloin with mushroom gravy
- Oriental Pepper Steak
- Beef Burgundy
- Chicken Teriyaki
- Chicken Parmesan
- Chicken Cacciatore
- Seafood Thermidore
- Sautéed Chicken with Tarragon Sauce

All buffets served with Assorted Salads, Rice or Potato, Two Fresh Vegetables, Dessert Table, Fresh Baked Rolls and Butter, Tea and Coffee

Add a carved lunch Items:

- Smoked Whole Turkey
- Whole Roasted Tom Turkey
- Pork Roast with Apples
- Whole Virginia Ham
- Carved Prime Rib
- Carved Tenderloin

DINNER SPECIALTY BUFFETS

(Minimum of 40 people)

Four Star Buffets: includes fresh tossed caesar salad as well as other premium salads

- Petite New York Strips with Green Peppercorn Sauce
- Marinated Sliced Ribeye with Wild Mushroom Sauce
- Grilled Snapper with Lobster Sauce and Caviar
- Veal Scallopini with Shrimp, Capers and Artichokes
- Pistachio Chicken with Creamy Red Bell Pepper Sauce
- Sautéed Chicken Oscar with Lump Crabmeat and Asparagus
- Stuffed Chicken with Lobster Confeit and Sweet Red Pepper Sauce
- New England Crabcakes with Southwest Butter
- Grilled Loin Lamb Chops with Rosemary
- Shrimp, Scallop and Vegetable Scampi

Three Star Buffets: includes assorted salads, rice/potato, two fresh vegetables, dessert table, fresh baked rolls and butter, tea and coffee.

- Tortilla Sole with Lime Beurre Blanc
- Grilled Snapper with Avacado Sauce
- Poached Salmon with Dill Beurre Blanc
- Grilled Salmon with Creamy Pesto
- Sautéed Mahi Mahi with Mango Relish
- Sliced New York Sirloin with Wild Mushroom Sauce
- Sliced Strip Loin with Red Wine Mushroom Sauce
- Chicken Marsala with Button Mushrooms
- Tortilla Chicken with Spicy Green Chili Sauce
- Tuscan Chicken with Capers, Artichoke Hearts and Sun Dried Tomatoes
- Pecan Chicken with Sweet Red Bell Pepper Sauce

Dinner Carved Items: you may replace an entrée from above with a carving from the following for an extra charge

- Carved Prime Rib (may be lightly smoked)
- Carved Tenderloin of Beef
- Carved Smoked Pork Loin
- Turkey Breast
- Virginia Ham

SEATED DINNER SPECIALTIES: Served with Salad, Fresh Baked Bread, Coffee and Tea, Dessert is extra

Poultry

- Pecan Chicken: Breaded Chicken Breast with Red Bell Pepper Sauce Served with Herb Wild Rice and Bouquetiere of Vegetables
- Chicken breast stuffed with Borsin Cheese and Julienne of vegetables Served with Roasted Garlic Potato Puree and Bouquetiere Of vegetables
- Chicken Marsala: Sautéed Chicken Breast with a Marsala Wine sauce served with Parmesan & Parsley Risotto and Bouquetiere of Vegetables
- Tuscan Chicken: Sauteed Chicken Breast with Capers, Artichokes and Sun Dried Tomatoes served with Mushroom Orzo Pasta and Bouquetiere of Vegetables
- Chicken Crepes with Shiitake mushrooms Served with snow peas and red pepper

Beef

- Tenderloin of Beef: 6 ounces of Roasted Tenderloin of Beef with Cabernet Wine Sauce served with Dauphine Potatoes and Bouquetiere of Vegetables
- Filet Mignon: Grilled 8-oz. Filet Mignon with Wild Mushroom Sauce with Twice Baked Potato and Bouquetiere of Vegetables
- Sliced New York Strip: Lightly smoked and Peppered sliced of Strip Loin Served with Piped Horseradish potatoes and Grilled Vegetables
- Beef Wellington : 6-oz. Tenderloin of Beef in a Puff Pastry with Mushroom Duxelle served with Duchesse Potatoes and a Bouquetiere of Vegetables

Seafood

- Seafood Triple Crown: Lobster, Shrimp, and Scallops with Lobster Sauce served over Pesto Risotto Ring and Bouquetiere of Vegetables
- Tortilla Catfish: Pan Fried Catfish Filet with Tortilla Crust with Chili Lime Beurre Blanc Sauce, Corn Soufflé and Bouquetiere of Vegetables
- Grilled Salmon with Shiitake Mushroom Ragu: Lightly Grilled Salmon with Chardonnay Cream Sauce, topped with Shiitake Mushrooms served with Rice Pilaf and Bouquetiere of Vegetables
- Grilled Mahi Mahi with Mango Relish served with Oriental Rice Pilaf and Bouquetiere of Vegetables
- Stuffed Rainbow Trout: Rainbow Trout stuffed with Crabmeat in Chardonnay Sauce served with Anna Potatoes and Bouquetiere of Vegetables

Veal

- Veal Marsala: Sauteed
- Veal Scallopini with Wild Mushrooms and Marsala
- Wine Sauce served with Ribbon Pasta and Bouquetiere of Vegetables
- Veal Oscar: Sauteed Veal Scallopini topped with Fresh Lump Crabmeat and Asparagus with Bernaise Sauce served with Chateau Potatoes and Bouquetiere of Vegetables

Combinations

- The Hunter: Sauteed Tenderloin Medallion with Cabernet Sauce and
- Veal Medallion with Lobster Sauce, topped with Jumbo Shrimp, served
- With Borsini Cheese Potato Puree and Bouquetiere of Vegetables
- Surf and Turf: 6-oz. Lobster Tail, 6-oz. Filet Mignon served with Dauphinoise Potatoes and Bouquetiere of Vegetables
- Duet: Double French Lamb Chop with mint jelly and Medallion of Beef with Rosemary Demi Glaze served with Celeriac Potato Puree and Bouquetiere of Vegetables
- Norwegian Combo: Medallion of Beef with Portabelo Mushroom Sauce and
- Grilled Salmon with Pesto Sauce served with Rosemary Chateau Potatoes and
- Bouquetiere of Vegetables
- Chicken and Beef: Sauteed Tenderloin with Wild Mushroom Sauce and Stuffed Chicken Breast with Julienne Vegetables in White Wine Sauce. Served with Anna Potatoes and Bouquetiere of Vegetables

Desserts

- Flamed Baked Alaska (20 person minimum)
- Strawberries Romanoff
- Fresh Cinnamon Apple cake with Crème Anglaise
- Flamed Bananas Foster or Cherries Jubilee
- Flamed Cinnamon Apple Pecan Foster
- White & Dark Chocolate Mousse Napoleon with Berries, Chocolate and Raspberry Sauce
- Bavarian Chocolate Cup with Dark Chocolate Mousse, Fresh Berries & Dark Chocolate Sauce
- Cheesecake with your choice of Strawberry, Raspberry or Blueberry Sauce Raspberry, Pineapple or Chocolate Crème Brulee
- Snickers Cheesecake with White Chocolate Sauce
- Bananas Foster Cheesecake

- Turtle Pie
- Individual Turtle cheesecake, Key Lime Pie or Vanilla Divine Cheesecake
- Classic Desserts:Pecan Pie, Meringue Pies, Cream Pies, Chocolate Cake, Carrot Cake,
- Red Velvet Cake & Boston Cream Pie

SOCIAL RECEPTION: one to three hours

Heavy Hors D'oeuvres: Choice of six items from the Hot and Cold Hors D' Oeuvres Section

A LA CARTE' FUNCTIONS

All functions that are A La Carte' will be assessed a \$3.00 per person fee and a 20% service charge. A planned menu is required for parties in excess of 14 people. Parties with private rooms wishing to use the Daily Member Lunch Buffet will be charged \$11.50 per person plus 20% service charge.

FOOD AND BEVERAGE POLICY

Our policy prohibits the use of outside wild game or other food products not purchased from our approved vendor sources. All food of any kind must be purchased from Lubbock Country Club. It is against our liquor license to allow any liquor, beer or wine to be brought on the premises which has not been purchased from the Club.

FOOD SET-UP AND REMOVAL

At Lubbock Country Club, it is our policy to display our beautiful food in an elegant and professional culinary standard. It is in this tradition that we follow and support local codes of health, which prohibit the removal of leftover foods from the party. And as always, Wedding, Anniversary, and Birthday cakes are exempt.