

1201

R E S T A U R A N T | B A R | E V E N T S

CATERING MENU

417.626.0032 | contact@club1201.com

Since 1995, Club 1201 has specialized in catering your life's memorable events.

Taking great pride in our personal approach to each event's detail, we are honored to host your wedding reception, rehearsal dinner, class reunion, company party, birthday, anniversary, shower, and more.

Below you will find our most popular food selections, but we are happy to customize a menu to your liking.

Club 1201 understands that options are a necessity. Thus, we offer plated, buffet, casual, intimate, elegant, small groups to large, hamburgers and hotdogs to filet mignon and lobster. The choice is yours!

Family owned and operated, we cater to your event as if it were our own.

Club 1201 offers three beautifully decorated, and perfectly sized suites to accommodate your next event!

Please contact us for availability and pricing. We look forward to serving you!

COLD HORS D' OUVRES

PLATTERS

- **Fruit Tray**
- **Vegetable Tray**
- **Charcuterie Tray**
- **Sun-dried Tomato Hummus** with fresh veggies or naan
- **Artichoke & Bacon Dip** with fresh veggies or naan
- **Beef Tenderloin** - thinly sliced beef tenderloin with tomatoes, red onions, gourmet rolls, horseradish sauce
- **Dessert Tray** assorted cookies, brownies, cheesecake bites

CROSTINI

- **Steak** - beef tenderloin with horsey cream or whipped feta and rosemary
- **Caprese Bruschetta** - fresh mozzarella, basil, tomato, drizzled with balsamic glaze
- **Seasonal Crostinis**

STICKS

- **Fresh Fruit Sticks**
- **Breakfast Sticks** - bite sized french toast & fresh berries dusted with powdered sugar
- **Caprese Sticks** - fresh mozzarella, tomato, fresh basil leaf drizzled with balsamic glaze

HOT HORS D' OEUUVRES

PLATTERS

- **Spinach Artichoke Dip** - chips and/or naan
- **Blackened Chicken Herb Dip** - chips and/or naan
- **Creamy Crab Dip** - chips and/or naan

BITES

- **Pork Eggroll** with sweet chili sauce
- **Bacon Wrapped Shrimp**
- **Bacon Wrapped Chestnuts** - drizzled with BBQ sauce
- **Bacon Wrapped Dates** - stuffed with cream cheese
- **Jumbo Shrimp Cocktail**
- **Crab Cakes** - served with remoulade
- **Chicken Strips** - with assorted sauces
- **BBQ Meatballs**
- **Italian Stuffed Mushrooms**
- **Spinach Stuffed Mushrooms** (vegetarian)

SLIDERS

- **Philly Cheesesteak**
- **Cuban**
- **Ham & Cheese**
- **Loaded Turkey**
- **Assorted Deli**

BUFFET or PLATED

BEEF

Filet Mignon - 6oz 8oz
bacon wrapped with demi glace

Steak Au Poivre - 6oz 8oz
Peppercorn encrusted beef with creamy cognac sauce

Steak Bordelaise
Dry red wine, bone marrow, shallots & demi glace

Steak Oscar (plated only) - 6oz 8oz
Tenderloin topped with asparagus, crab & béarnaise sauce

Prime Rib - 10oz 12oz
w/ au jus & horseradish cream sauce

Dry Rubbed Brisket - 8oz

SEAFOOD (8oz)

Soy Glazed Ahi Tuna Filet (plated only)

Pan Seared Salmon
with caramelized onion, tomato & basil in balsamic reduction

Lemon Pepper Salmon

Braided Salmon (buffet only)

Pineapple Chutney Mahi Mahi

Sea Bass Florentine
stuffed with spinach, mushrooms & mozzarella

Chilean Sea Bass

Oven Broiled Lobster Tail

Braided Salmon (buffet only)

CHICKEN (8oz)

Chicken Marsala

Sweet and savory marsala wine and mushroom sauce

Chicken Piccata

with capers and artichoke on a garlic, lemon butter sauce

Chicken Oscar (plated only)

with crab cake, asparagus & béarnaise sauce

Chicken Florentine Medallions

stuffed with spinach, mushrooms, mozzarella & topped with béchamel sauce

Chicken Kabobs

red & green peppers, pineapple, red onion

Garlic Chicken with Herbs

with white wine reduction

PORK

Berkshire Pork Chop 12oz 14oz
apple pan or pesto cream sauce

Pork Tenderloin

with Apple pan Sauce

Tuscany Pork Tenderloin Medallions

stuffed with spinach, sun-dried tomatoes & feta topped with creamy pesto sauce

The above entrees are served with salad, bread, and choice of starch and vegetable

VEGETARIAN/Pasta

Cauliflower Steak with Balsamic Drizzle

Grilled Portabella Mushroom Steak

Fettuccine Alfredo

Pasta Primavera with garlic & herbs

Vegetarian Lasagna

Chicken Tetrazzini

Beef Bolognese

add Chicken

add Steak

add Shrimp

SIDE OPTIONS

Vegetable

- green bean almandine
- asparagus
- vegetable medley
- honey glazed carrots with basil
- broccoli & roasted red pepper
- Brussel sprouts with bacon and parmesan

Salads

- House
- Caesar
- Greek - with kalamata Olives & Feta
- Roasted Pecan - with berries & goat cheese

Starch

- garlic mashed potatoes
- yukon gold mashed potatoes
- roasted tri-colored harvest potatoes
- twice baked potato
- rice pilaf
- asparagus & mushroom risotto
- parmesan risotto
- lemon, parmesan & basil orzo

Dessert

Check for current dessert options!

BRUNCH MENU FOR PARTIES & EVENT

COLD ITEMS

Fresh Fruit Platter

Vegetable Platter

Smoked Salmon Platter
served with cucumber dill

Jumbo Shrimp Cocktail

Artichoke Bacon Dip
with naan or veggies

Charcuterie Tray

Chipotle Chicken Pinwheels

Bacon Deviled Eggs

Assorted Pastries

HOT ITEMS

Scrambled Eggs

Smoked Bacon

Sliced Oven-roasted Ham

Sausage Patties

Breakfast Potatoes

Spinach & Artichoke Dip
with chips and/or naan

Blackened Chicken Dip - with chips and/or naan

Chicken Strips
with assorted sauces

BBQ Meatballs

Biscuit & Sausage Gravy

BEVERAGES

Mimosa Bar - 5 bottles of Champagne with assorted juices & seasonal fruit

Bloody Mary Bar - Choice of 1 bottle of vodka (Tito's, Bakon or Spicy Tamarind), with Zing Zang & Tomato juice, and variety of garnishes

Coffee Dispenser - regular or decaf with sugar & cream

Iced Tea Dispenser - Unsweet or Sweet

Lemonade Dispenser - Traditional, raspberry or peach

Juice - orange, cranberry, pineapple or grapefruit

Beverage Fee - Unlimited tea, sodas or coffee