

The Abilene Woman's Club

3425 South Fourteenth Street • Abilene, Texas 79605 • (325) 698-1768

CREATE YOUR OWN

Choose one menu item from each category to complete your three (3) course plated and served menu

SALADS

- Caesar (Romaine, Caesar dressing, parmesan, croutons and black olives)
- Fresh Fruit (Five fruit blend and poppy seed dressing in lettuce cup)
- Spring Mix (Apples, walnuts and balsamic vinaigrette)
- Fresh Spinach (strawberries, feta and strawberry vinaigrette)
- Asian (Butter lettuce, mandarin oranges, black olives, crispy noodles and sesame dressing)
- Tossed Green (iceberg, red cabbage, carrot, tomato and choice of dressing)
- Dressings (Ranch, Italian, Balsamic, Raspberry and Strawberry Vinaigrettes)

ENTREES

CHICKEN

- Apricot Sesame (Breaded and fried breast topped with apricot sesame glaze)
- Southern Fried (Breaded and fried breast or tenderloin with white or brown gravy)
- Parmesan (Baked breast with a parmesan cream sauce)
- Marinated Grilled (Flame grilled breast with Italian seasonings)
- Piccata (Lightly dusted, baked and served with a lemon caper butter sauce over spaghetti)
- Enchiladas (cubed chicken, onions wrapped in flour tortilla with Mexican cream sauce)
- Fajitas (grilled with bell peppers, onions with guacamole, sour cream, cheese and tortillas (2))

PORK

- Baked Ham (with cherry or pineapple glaze)
- Raspberry Pork Loin (baked with raspberry chipotle glaze)
- Rosemary Roasted Tenderloin (roasted with rosemary, garlic served with a pan reduction glaze)
- Stuffed Pork Chop (spinach, seasoned cream cheese with cream sauce)

BEEF

- Stuffed Flank Steak (rolled steak stuffed seasoned cornbread stuffing, pan seared and baked)
 - Bacon wrapped chopped steak (with white pepper gravy)
- Meatloaf (with a tomato glaze; with choice of tomato sauce or brown gravy)
- Fajitas (grilled with bell peppers, onions with guacamole, sour cream, cheese and tortillas (2))
 - Enchiladas (ground beef wrapped in flour tortillas and red sauce)
- Hamburger (seasoned ground meat, cheese, tomato, lettuce, onion and mustard or mayonnaise)
- Chicken Fried Steak (hand cut cubed steak breaded and fried with cream gravy)
- Beef Tenderloin and Prime Rib (at Market Price)

SEAFOOD

- Pan Seared Trout (lightly dusted and sautéed in olive oil with tomato caper parsley sauce)
- Lemon Pepper Salmon (baked with fresh lemon and coarse black pepper with pan reduction)
- Shrimp Scampi (baked in garlic, butter and olive oil topped with bread crumbs)
- Fried Gulf Shrimp (battered in a light tempura and fried)

STARCHES

- Baked Potato (rubbed in olive oil and sea salt; served with butter) Sour cream and cheese extra
- Mashed Potatoes
 - Mashed Potatoes with garlic
- AWC Duchess Potato (fried potato cup stuffed with potato, cheese and butter)
- Au Gratin (thinly sliced potatoes baked in a cheesy cream sauce)
- Roasted Red New Potatoes (New potatoes baked in garlic and herbs and olive oil)
- Sweet Potatoes (whole potatoes baked and served with butter and brown sugar)
- Wild Rice Pilaf (wild rice with almonds)
- Cilantro Lime Rice (white rice prepared with lime and cilantro)
- Mexican Rice (white rice cooked with tomatoes, onion and peppers)
- Risotto (risotto slow cooked in chicken stock and topped with creamy parmesan)

VEGETABLE SIDES

- Haricot Verts (al dente green beans with roasted walnuts)
- Homestyle Green Beans (Italian green beans cooked with bacon)
- Seasoned carrots (coin slices braised in butter and olive oil)
- California Blend (mix of broccoli, cauliflower and carrots seasoned and steamed)
 - Buttered Broccoli (steamed with butter and seasonings)
 - Buttered Green Peas (steamed with butter and seasonings)
 - Corn O'Brian (steamed with red and green peppers)
 - Seasoned black beans (slow cooked with Mexican spices)
 - Seasoned pinto beans (slow cooked with Mexican spices)
- Broiled Tomato (half a tomato baked with panko parmesan topping)
- Asparagus (broiled with olive oil, garlic, black pepper and sea salt) Subject to Market Prices

DESSERTS

Pies:

Pecan, Cherry, Apple, Lemon Chess, Chocolate Cream, Peanut Butter, Millionaire, Key Lime

Cakes:

Triple Chocolate, Carrot, White, Chocolate Peanut Butter Ganache, Coconut

Cheesecakes:

Plain with cherry or strawberry topping, White chocolate raspberry, Chocolate Decadence

*All entrees served with rolls and butter
All entrees served with iced tea, water and coffee*

PRICING

1. NON-MEMBER RENTAL GROUP PRICING

BUFFET

Monday through Friday

Luncheon with Beverage Service \$15.00 pp

Night and Weekend with Beverage Service \$17.00 pp

PLATED AND SERVED

Monday through Friday

Luncheon with Beverage Service \$17.00 pp

Night and Weekend with Beverage Service \$20.00 pp

2. MEMBER PRICING

BUFFET

Monday through Friday

Luncheon with Beverage Service \$12.00 pp

Night and Weekend with Beverage Service \$14.00 pp

PLATED AND SERVED

Monday through Friday

Luncheon with Beverage Service \$15.00 pp

Night and Weekend with Beverage Service \$17.00 pp

**SPECIAL REQUESTS/MENUS AVAILABLE AT CURRENT MARKET PRICES WITH
TWO (2) WEEK ADVANCE NOTICE**

