

## **SHARABLES**

*Each chafer feeds 10 guest*

### **Buffalo Shrimp \$40**

*Crispy popcorn shrimp, cayenne pepper sauce, ranch*

### **Crisp Tenders \$40**

*Chicken tenders, honey mustard, ranch*

### **Petite Crab Cakes \$60**

*Meyer lemon aioli*

## **SHARABLE PLATTERS**

*Each platter feeds 6 guest*

### **Cowboy Caviar Bruschetta \$25**

*Avocado crema, black bean & corn salsa, cheddar jack*

### **Pimento Cheese App \$20**

*Pimento cheese, pickles, pita*

### **Shrimp Cocktail \$28**

*Poached shrimp, Cocktail sauce, lemon*

### **Artisan Charcuterie Board \$40**

### **Seasonal Vegetable Platter \$18**

### **Seasonal Fruit Platter \$30**

### **Soup & Salads- (pick 2)**

#### **Caesar \$7**

*Crisp romaine, parmesan cheese, croutons*

#### **Ranch House \$7**

*Field greens, heirloom tomatoes, cucumber, croutons*

#### **Crab Bisque \$7**

*Blue crab, sherry cayenne butter, spring onions*

#### **Pecan & Gorgonzola Salad \$9**

*Field greens, candied pecans, gorgonzola, sliced grapes, pomegranate vinaigrette*

# **LUNCH ENTREES**

**\$15**

## **Chicken Caesar Salad**

*Crisp romaine, house croutons, homemade Caesar dressing*

## **Shrimp Bacon Ranch Salad**

*Grilled shrimp, bacon, field greens, heirloom tomatoes, cucumber, croutons, ranch dressing*

**\$20**

## **Branded Cheeseburger**

*Lettuce, tomato, caramelized onion, cheddar, pickles, brioche bun, plank fries*

## **Bourbon Pecan Chicken**

*Crispy pecan coated chicken breast, bourbon cream sauce, mashed potatoes, blistered brussels*

## **Shrimp & Grits**

*Sautéed shrimp, peppers & onions, garlic cream velouté, stone-ground grits*

## **Bison Chopped Steak**

*Bison chopped steak, red wine demi sauce, mashed potatoes, broccoli*

## **DINNER ENTREES**

**\$20**

### ***Bourbon Pecan Chicken***

*Crispy pecan coated chicken breast, bourbon cream sauce*

### ***Shrimp & Grits***

*Sautéed shrimp, peppers & onions, garlic cream velouté, stone-ground grits*

### ***Bison Chopped Steak***

*Bison chop steak, topped with a red wine demi sauce*

**\$25**

### ***Smothered Beef***

*Two beef tenderloin tails, hunter sauce, tumbleweed onions*

### ***Salmon Mojito***

*Freshly grilled salmon fillet basted with a rum and fresh mint laced mojito sauce*

### ***Mediterranean Chicken***

*Marinated boneless chicken breast, garlic cream, tomatoes, artichoke heart, spinach, feta cheese*

### ***Maryland Crab Cake***

*Blue crab cake, Meyer lemon aioli*

**\$30**

### ***10oz Ribeye***

*Grilled certified angus beef ribeye with bone marrow butter, cooked medium*

### ***Bourbon Pecan Chicken***

*Two crispy pecan coated chicken breasts, bourbon cream sauce*

### ***Salmon Mojito with Grilled Shrimp***

*Freshly grilled salmon fillet basted with a rum and fresh mint laced mojito sauce, grilled shrimp*

## **Beef**

6oz. Filet Mignon \$38  
9oz. Filet Mignon \$48  
8oz. CAB Prime Rib \$38  
12oz. CAB Prime Rib \$48  
16oz. CAB Prime Rib \$55  
12oz. CAB Ribeye \$48  
12oz. CAB NY Strip \$40

*\*Beef prices will hold up to 30 days after date of booking.  
Prices may vary outside of the 30 days based on Fair Market Value.*

## **Sides**

Mashed Potatoes  
Creamy Cheese Grits  
Broccoli  
Asparagus  
Blistered Brussels  
Baked Potato  
Riced Cauliflower

## **SWEET TREATS**

*(pick any two for \$6)*

### ***Chocolate Truffle Cake***

*Dense chocolate cake, raspberry coulis, fresh whipped cream*

### ***Turtle Cheesecake***

*Caramel, chocolate, pecans*

### ***Seasonal Berry Shortcake***

*Seasonal berries, vanilla sponge cake, Chantilly cream*

- WE CAN ACCOMMODATE LIFESTYLE MENU ITEM REQUESTS
- ASSORTED SOFT DRINKS, TEA, COFFEE INCLUDED IN PRICING
- CUSTOMIZABLE ALCOHOL SERVICE AVAILABLE
- CUSTOMIZEABLE ROOM SETUPS
- A/V VIRTUAL MEETING PACKAGES AVAILABLE

**PLEASE CONTACT KAILEY JULIAN AT 864-608-4178 OR**  
**[PD@CITYRANGE.COM](mailto:PD@CITYRANGE.COM)**

## **SUNDAY BRUNCH**

### **Shareable Platters**

*Serves 6 guests*

#### ***Crisp Tenders- \$40***

*Chicken tenders, honey mustard, ranch*

#### ***Pimento Cheese App \$20***

*Pimento cheese, pickles, pita*

#### ***Shrimp Cocktail \$28***

*Poached shrimp, Cocktail sauce, lemon*

#### ***Beignets \$12***

*Warm cinnamon & sugar dusted or Nashville Hot*

### **Family Style Platters**

*Artisan Charcuterie Board- \$40*

*Seasonal Vegetable Platter \$18*

*Seasonal Fruit Platter \$30*

### **Soup & Salads- (pick 2)**

#### ***Caesar \$7***

*Crisp romaine, parmesan cheese, croutons*

#### ***Ranch House \$7***

*Field greens, heirloom tomatoes, cucumber, croutons*

#### ***Crab Bisque \$7***

*Blue crab, sherry cayenne butter, spring onions*

#### ***Pecan & Gorgonzola Salad \$9***

*Field greens, candied pecans, gorgonzola, sliced grapes, pomegranate vinaigrette*

## **SUNDAY BRUNCH ENTREES**

*(SELECT THREE ENTREES)*

**\$15**

### ***Chicken Caesar Salad***

*Grilled chicken breast, crisp romaine, house croutons, homemade Caesar dressing*

### ***Shrimp Bacon Ranch Salad***

*Grilled shrimp, bacon, field greens, heirloom tomatoes, cucumber, croutons, ranch dressing*

### ***Biscuits & Gravy***

*Drop Biscuits, sausage gravy, eggs*

### ***Chicken & Waffles***

*Golden fried chicken tenders, griddled waffle, Tennessee whiskey syrup*

**\$20**

### ***Branded Cheeseburger***

*Lettuce, tomato, caramelized onion, cheddar, pickles, brioche bun, plank fries*

### ***Bourbon Pecan Chicken***

*Crispy pecan coated chicken breast, bourbon cream sauce, creamy mashed potatoes, blistered brussels*

### ***Shrimp & Grits***

*Sautéed shrimp, peppers & onions, garlic cream velouté, stone-ground grits*

**\$25**

### ***Salmon Mojito***

*Freshly grilled salmon fillet basted with a rum and fresh mint laced mojito sauce, riced cauliflower, broccoli*

### ***Mediterranean Chicken***

*Marinated boneless chicken breast, garlic cream, tomatoes, artichoke heart, spinach, feta cheese, mashed potatoes, broccoli*

### ***Maryland Crab Cake***

*Blue crab cake, Meyer lemon aioli*

## **SUNDAY BRUNCH CONTD.**

**\$30**

### ***Salmon Mojito with Grilled Shrimp***

*Freshly grilled salmon fillet basted with a rum and fresh mint laced mojito sauce, grilled shrimp, riced cauliflower, asparagus*

### ***10oz Ribeye***

*Certified angus beef ribeye with bone marrow butter, cooked medium, home fries*

### ***Bourbon Pecan Chicken***

*Two crispy pecan coated chicken breasts, bourbon cream sauce*

### **Beef**

*6oz. Filet Mignon \$38*

*9oz. Filet Mignon \$48*

*8oz. CAB Prime Rib \$38*

*12oz. CAB Prime Rib \$48*

*16oz. CAB Prime Rib \$55*

*12oz. CAB Ribeye \$48*

*12oz. CAB NY Strip \$40*

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## **SWEET TREATS**

*(pick any two for \$6)*

### ***Chocolate Truffle Cake***

*Dense chocolate cake, raspberry coulis, fresh whipped cream*

### ***Turtle Cheesecake***

*Caramel, chocolate, pecans*

### ***Seasonal Berry Shortcake***

*Seasonal berries, vanilla sponge cake, Chantilly cream*

# **THE TRAVELER BOXED LUNCH**

*(MIN 10 LUNCHESES)*

## **SANDWICHES**

**\$10**

### **COWBOY CAVIAR WRAP**

*cowboy caviar, shredded lettuce, cheddar jack, avocado lime dressing, spinach tortilla*

### **CHICKEN SALAD BRIOCHE**

*House-made chicken salad, brioche bun*

### **PIMENTO BLT**

*Pimento cheese, bacon, lettuce, tomato, sourdough*

**\$15**

### **PHILLY CHEESESTEAK WRAP**

*Shaved certified Angus beef, horseradish sauce, peppers & onions, melted swiss, spinach tortilla*

### **SOURDOUGH HAM & CHEESE SANDWICH**

*House chowchow, garlic aioli, provolone, mixed greens*

## **SALADS- \$8**

### **RANCH HOUSE SALAD**

*Field greens, heirloom tomatoes, cucumber, croutons, ranch dressing*

### **PECAN & GORGONZOLA SALAD**

*Field greens, candied pecans, gorgonzola, sliced grapes, pomegranate vinaigrette*

### **THE WEDGE SALAD**

*Iceberg slice, smoked bleu cheese, heirloom tomatoes, pickled red onion, chopped egg*

## **SALAD ENHANCEMENTS**

*GRILLED CHICKEN \$5*

*GRILLED SHRIMP \$9*

*BEEF TENDERLOIN \$12*

**-ALL BOXED LUNCHESES INCLUDE CHIPS AND A COOKIE**

**-PLEASE ALLOW 24 HOUR ADVANCE NOTICE ON ALL DELIVERY ORDERS**

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