



WIND RIVER
A LAKEFRONT & GOLF COMMUNITY

Citico's
RESTAURANT & CLUB

GROUP & CORPORATE EVENTS

PRIVATE DINING MENU

BOARDROOM MENU

\$ 6 2 P E R P E R S O N *

SALAD | *Served per Person*

Citico's House Salad

EcoRich Mixed Greens, Benton's Country Ham, Pecans,
Lima Beans, Pickled Red Onion, Sweet Water Valley White Cheddar
with Blueberry Balsamic Vinaigrette

ENTRÉE | *Choice of*

Tenderloin Filet 7oz.

Asparagus Mushroom Fingerling Hash,
Garlic Butter, Red Wine Demi Glace, Fried Shallot

Southern Chicken

Semi Boneless N.C. Chicken, Pan Roasted Morel Jus,
Butter Braised Radish, Farro, Apple Cider Greens

House Butchered Fish

Sustainably Sourced Fish Butchered In-House by our team of Chefs.
Served with Composed Accompaniments and Garnish.
Please ask Servers for details.

OPTIONAL | *Entrée Complements (see options*)*

DESSERT | *Served per Person*

Chef's Selection

OPTIONAL | ENTRÉE COMPLEMENTS

*(*Available additions to all menus)*

6 oz Lobster Tail-\$30

Local Smoked Bleu Cheese Gratin-\$10

Lump Crab Hollandaise-\$20

Braised Mushrooms & Caramelized Onions-\$15

3 Giant Grilled Shrimp-\$20



Please inform us of any dietary restrictions. We will be happy to accommodate any requests.

*Price per person does not include tax and gratuity.

EXECUTIVE MENU

\$ 7 4 P E R P E R S O N *

STARTERS | *Served to Share*

Duck Confit Crepes (4)

Garlic Crepes Filled with Slow Cooked Duck and Red Dragon Cheese
Topped with Porcini Mushroom, Arugula, and Parmigiana Cheese
Served with Jalapeño Orange Marmalade

Fried Brussels

Sprouts, Pork Belly, Sweet Chile Sauce

SALAD | *Served per Person*

Citico's House Salad

EcoRich Mixed Greens, Benton's Country Ham, Pecans,
Lima Beans, Pickled Red Onion, Sweet Water Valley White Cheddar
with Blueberry Balsamic Vinaigrette

ENTRÉE | *Choice of*

Tenderloin Filet 7oz.

Asparagus Mushroom Fingerling Hash,
Garlic Butter, Red Wine Demi Glace, Fried Shallot

Southern Chicken

Semi Boneless N.C. Chicken, Pan Roasted Morel Jus,
Butter Braised Radish, Farro, Apple Cider Greens

House Butchered Fish

Sustainably Sourced Fish Butchered In-House by our team of Chefs.
Served with Composed Accompaniments and Garnish.
Please ask Servers for details.

OPTIONAL | Entrée Complements (see options*)

DESSERT | *Served per Person*

Chef's Selection



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* Price per person does not include tax and gratuity.

CAPITAL MENU

\$ 8 3 P E R P E R S O N *

COCKTAIL RECEPTION

Welcome Cocktail

Local & Artisan Cheese Tray

Daily Variations & Accompaniments including
Homemade Spreads & Sausages

STARTERS | *Served to Share*

Bread Service

Hearth Baked Served with Housemade Honey Butter & Jam

Duck Confit Crepes (4)

Garlic Crepes Filled with Slow Cooked Duck and Red Dragon Cheese
Topped with Porcini Mushroom, Arugula, and Parmigiana Cheese
Served with Jalapeño Orange Marmalade

Fried Brussels

Sprouts, Pork Belly, Sweet Chile Sauce

SALAD | *Served per Person*

Citico's House Salad

EcoRich Mixed Greens, Benton's Country Ham, Pecans,
Lima Beans, Pickled Red Onion, Sweet Water Valley White Cheddar
with Blueberry Balsamic Vinaigrette

ENTRÉE | *Choice of*

Tenderloin Filet 7 oz.

Asparagus Mushroom Fingerling Hash,
Garlic Butter, Red Wine Demi Glace, Fried Shallot

Southern Chicken

Semi Boneless N.C. Chicken, Pan Roasted Morel Jus,
Butter Braised Radish, Farro, Apple Cider Greens

Grilled American Lamb

Toasted Cous Cous Pilaf, Fava Beans,
Port Wine Shallot, Fennel, Mustard Seed Jus

Sea Scallops

Carrots, Sunchokes, Green Peas, Kamut

OPTIONAL | Entrée Complements (*see options)**

DESSERT | *Served per Person*

Chef's Selection



Please inform us of any dietary restrictions. We will be happy to accommodate any requests.

* Price per person does not include tax and gratuity.

BULL MARKET MENU

\$ 9 9 P E R P E R S O N *

COCKTAIL RECEPTION

Welcome Cocktail

Local & Artisan Cheese Tray

Daily Variations & Accompaniments including
Homemade Spreads & Sausages

Seafood Display

With New Orleans Style Shrimp Cocktail

STARTERS | *Served to Share*

Bread Service

Hearth Baked Served with Housemade Honey Butter & Jam

Duck Confit Crepes (4)

Garlic Crepes Filled with Slow Cooked Duck and Red Dragon Cheese
Topped with Porcini Mushroom, Arugula, and Parmigiana Cheese
Served with Jalapeño Orange Marmalade

Fried Brussels

Sprouts, Pork Belly, Sweet Chile Sauce

SALAD | *Served per Person*

Citico's House Salad

EcoRich Mixed Greens, Benton's Country Ham, Pecans,
Lima Beans, Pickled Red Onion, Sweet Water Valley White Cheddar
with Blueberry Balsamic Vinaigrette

ENTRÉE | *Choice of*

Tenderloin Filet 7oz.

Asparagus Mushroom Fingerling Hash,
Garlic Butter, Red Wine Demi Glace, Fried Shallot

Southern Chicken

Semi Boneless N.C. Chicken, Pan Roasted Morel Jus,
Butter Braised Radish, Farro, Apple Cider Greens

Grilled American Lamb

Toasted Cous Cous Pilaf, Fava Beans,
Port Wine Shallot, Fennel, Mustard Seed Jus

Sea Scallops

Carrots, Sunchokes, Green Peas, Kamut

OPTIONAL | *Entrée Complements (see options*)*

DESSERT | *Served per Person*

Chef's Selection



Please inform us of any dietary restrictions. We will be happy to accommodate any requests.

* Price per person does not include tax and gratuity.





WIND RIVER
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Citico's
RESTAURANT & CLUB

SPECIAL EVENTS

HOLIDAY CATERING MENU

HOLIDAY CATERING MENU

Per Person cost is listed by section. Tax, gratuity and alcohol not included.

WELCOME RECEPTION

Cheese Display | \$9

Champagne Toast | \$6

Displays & Passed Hors d'oeuvres | *Please inquire.*

APPETIZER | \$9

Each Additional Selection | \$7

Served Family Style

Fried Brussel Sprouts & Pork Belly

Crab Cakes

Southern Shrimp Cocktail

Cornbread Crusted Calamari

Shrimp and Grits

Chimay Steamed Mussels

Local Artisan Cheese Display

Citico's Oysters Rockefeller

Duck Confit Crepes

SALAD | \$10

Citico's House Salad

Mixed Greens, Pecan, Lima Bean, Benton's Country Ham,
Pickled Red Onion with Blueberry Vinaigrette

Late Harvest Salad

Arugula, Mixed Greens, Roasted Beets,
Orange Supreme, Pepitas, Dried Cherries,
Goat Cheese, Local Honey Vinaigrette

Baby Wedge Salad

Baby Iceberg Lettuce, Smoked Bleu Cheese,
Candied Benton's Bacon, Heirloom Grape
Tomatoes, Buttermilk Herb Dressing

SOUP | \$10

Classic French Onion Soup

Slow Cooked Onions with Fresh Herbs and Veal Stock
Topped with Focaccia and Gruyère Cheese

Butternut Squash Soup

With Pepitas and Crème Fraiche

She Crab Soup

A Southern Tradition

BREAD | \$2

Hearth Baked Break

with Honey Butter and Homemade Jam



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HOLIDAY CATERING MENU

Per Person cost is listed by section. Tax, gratuity and alcohol not included.

ENTRÉE | \$40

Maximum of 3 Entrées per Event.

Beef Tenderloin Filet

Spinach Timbale, Truffle Parsnip Potato Puree,
Fried Shallots, 72 Hour Demi Glaze

Pink Peppercorn Crusted

PRIME NEW YORK STRIP

Creamed Collard Greens, Potato Dauphine,
Spiced Red Wine Reduction

Berkshire Pork Chop

Citrus Broccolini, Fried Fingerling Potatoes,
Mustard Seed Sorghum BarBQ Sauce

Sea Scallops

Sunchokes, Carrot, Sea Island Red Peas

Seared Duck Breast

Braised Red Cabbage,
Butternut Squash Gratin

Roasted Half Chicken

Tomato Jam, Charleston Gold Rice,
Bacon Tomato Green Beans

Fried Shrimp

Capellini Pasta, House Dried Tomato,
Asparagus, Lemon Garlic Aioli

Herb Crusted Seabass

Charleston Gold Rice, Fall Squash,
Fried Kale, Arugula Salad, Beurre Blanc

Grilled Salmon

Citrus Farro Pilaf, Sesame Spinach,
Soy Ginger Vinaigrette Broccolini

OPTIONAL | ENTRÉE COMPLEMENTS

Add to any menu prior to menu confirmation.

6 oz Lobster Tail | \$30

Lump Crab Hollandaise | \$20

3 Giant Grilled Shrimp | \$25

Local Smoked Bleu Cheese Gratin | \$10

Braised Mushrooms & Carmelized Onions | \$15

DESSERT | \$10

Apple Tart Tatin with Salted Caramel Ice Cream

Vanilla Bean Crème Brûlée

Flourless Chocolate Cake

Hazelnut Cheese Cake Frangelico Mousse

Chef's Selection

Request Your Favorite Dessert



Please inform us of any dietary restrictions. We will be happy to accommodate any requests.



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