

# DISPLAYS

Each display ordered for the number of guests in attendance

## **FARMSTEAD CHEESE DISPLAY - \$22.00 per guest**

Chef Selection of International and Domestic Premium Cheeses  
Grape Clusters, Dried Fruit, Toasted Nuts  
House Made Jams  
Assortment of Gourmet Crisp and Crackers

## **CHARCUTERIE DISPLAY - \$24.00 per guest**

Selection of Salamis and Sausages  
Fresh Mozzarella, Olives, Marinated Artichokes and Mushroom, Pepperoncini Peppers  
Toasted Nuts and Mustards  
Assortment of Gourmet Crisp and Crackers

## **FRESH SEASONAL FRUIT - \$16.00 per guest**

A Grand Display of Seasonal Sliced Fruit, Berries, Grapes, and Specialty Fruit  
Honey Lime dipping Sauce

## **MEDITERRANEAN VEGETABLE DISPLAY - \$18.00 per guest**

Grilled and Pickled Assortment of Vegetables Served with Mixed Olives, Pepperoncini Peppers  
Crispy Capers and House Remoulade Sauces

## **SEAFOOD DISPLAY - \$35.00 per guest (5 pieces per guest)**

Chilled Jumbo Shrimp and Crab Claws  
House Cocktail Sauce and Cajun Remoulade  
Lemons, Limes and Tabasco Sauce

## **MINI SWEET TREATS - \$16.00 per guest (3 pieces per person)**

Chef Selection of 10 different Mini Tarts and Local Cheesecakes

# COLD HORS D'OEUVRES

Minimum of 50 pieces per choice

## MEDITERRANEAN SKEWERS - \$6.00 each

Artichoke, Olive, Tomato and Feta

## CRISPY MUSHROOM PINWHEEL - \$6.00 each

## SMOKED SALMON & CREAM CHEESE PINWHEEL - \$6.00 each

Crispy Capers on Crostini

## MINI BEEF PITHIVIERS - \$6.00 each

Sweet Onion Crème

(can be made with chicken or pork)

## SMOKED CHICKEN SALAD MOUSSE - \$6.00 each

Grapes and Texas Pecans on Endive

## BRIE AND BERRY EN CROUTE - \$6.00 each

## BEEF TENDERLOIN - \$6.00 each

Truffle Shitake Duxelle on Baguette Crostini

## CAPRESE SKEWER - \$6.00each

Pesto and Balsamic Glaze

## SESAME CRUSTED SEARED TUNA - \$7.00 each

Wonton, Pickled Ginger aioli, Wasabi

## SHRIMP CEVICHE SHOOTERS - \$7.00 each

# HOT HORS D'OEUVRES

Minimum of 50 pieces per choice

**MINI CRISPY FALAFEL - \$6.00 each**

Garlic Crème

**COCONUT SHRIMP - \$6.00 each**

Spicy Pineapple Chutney

**CRISPY ARTICHOKE AND GOAT CHEESE - \$6.00 each**

**PORK POTSTICKER - \$6.00 each**

Sweet & Sour Soy

**CRAB CAKE - \$7.00 each**

House Remoulade Sauce

**BULGOGI MARINATED BEEF SKEWER - \$6.00 each**

Kimchi Aioli

**BACON WRAPPED CHICKEN SKEWERS WITH PICKLED JALAPENO - \$6.00 each**

**MINATURE BEEF WELLINGTON - \$6.00 each**

Chive Horseradish Crème

**PECAN CRUSTED CHICKEN SATAY - \$6.00 each**

Cranberry Chutney

# STATIONS

Minimum of 3 stations required, each station ordered for the number of guests in attendance

## **THE SALAD BOWL - \$18.00 per guest**

Selection of Baby Spinach, Field Greens or Romaine Lettuce  
Cherry Tomatoes, Cucumbers, Carrots, Olives, Marinated Artichokes, Croutons, Cranberries, Sunflower Seeds, Toasted Pepitas  
Parmesan and Feta Cheeses  
Balsamic Vinaigrette, Roasted Garlic Ranch and Caesar Dressing  
Assorted Oils and Vinegars

## **STREET TACOS - \$24.00 per guest**

Choice of 3:  
Beef Brisket, Chicken Tinga, Rock Shrimp, Pulled Pork, Crispy Tilapia or Grilled Vegetables  
Choice of Flour or White Corn Tortilla  
Salsa Roja, Salsa Verde, Pico Blanco, Queso Blanco, Chipotle Crema  
Shredded Lettuce and Lime Wedges

## **MAKE YOUR OWN PO BOY - \$26.00 per guest**

Choice of 3:  
Crispy Shrimp, Chicken, Oyster, Crispy Mahi Mahi or Orleans Roast  
Assortment of Brioche Rolls and Breads  
Shredded Lettuce, Tomato, Pickles, Slaw, Mayonnaise, Comeback Sauce, Tartar Sauce and Cajun Remoulade

## **MAKE YOUR OWN BURRITO BOWL - \$26.00 per guest**

Choice of 3:  
Fajita Steak, Pulled Pork, Fajita Chicken, Tofu Sofrita  
Cilantro Rice & Brown Rice  
Black and Pinto Beans  
Pico de Gallo, Corn Salsa, Red Salsa, Sour Cream, Shredded Jack Cheese and Shredded Lettuce

## **TOP YOUR OWN TORTILLA SOUP - \$14.00 per guest**

Two Styles of Tortilla Soup (Tomato and Broth)  
Pulled Chicken, Rock Shrimp, Crispy Tofu  
Chili Threads, Fire Roasted Corn, Avocado, Black Beans  
Cilantro, Scallions, Shredded Cheddar and Tortilla Crisps

# ACTION STATIONS

Minimum of 3 stations required, each station ordered for the number of guests in attendance

Action Stations require a Chef Attendant fee of \$175.00 per 50 guests, available for 1.5 hours

## **PASTA STATION - \$24.00 per guest**

Campanelle Pasta & Cheese Tortellini

Alfredo Marinara and Creamy Pesto Sauces

Grille Chicken, Shrimp, Italian Sausage

Sliced Mushrooms, Roasted Bell Peppers, Onions, Artichokes, Peas, Sundried Tomatoes, Parmesan Cheesed

Crushed Red Pepper

## **ARTISAN GRILLED CHEESE SANDWICH - \$27.00 per guest**

Garlic Sourdough, Rosemary Olive Oil and Marble Rye Artisan Breads

Smoked Cheddar, Swiss, Brie and Smoked Gouda

Pit Ham, Roast Beef and Sliced Chicken

Spinach, Mushrooms, Tomatoes, Bacon and Jalapeños

Served with Tomato Bisque Shooters

## **SHRIMP AND GRITS - \$28.00 per guest**

Bay Shrimp, Tasso Ham or Nueskes Bacon Lardons

With Cilantro Chili Butter – Prepared to Order

Served over Smoked Cheddar Grits

Green Onions, Cheddar Cheese and Chili Threads Garnish

## **COBBLER STATION - \$18.00 per guest**

Peach, Apple and Cherry Cobblers

Local Vanilla and Salted Caramel Ice Creams

Caramel Sauce and Chantilly Crème

# CARVING STATIONS

Carving Stations require an Attendant fee of \$125.00 per 50 guests, available for 1.5 hours

## **BLACK PEPPER CRUSTED BEEF TENDERLOIN - \$400.00 each (serves 15)**

Cabernet Aioli – Shallot Demi  
Artisan Assorted Dinner Rolls

## **ROASTED STRIPLOIN OF BEEF - \$450.00 each (serves 30)**

Wild Mushroom Demi – Chimichurri Sauce  
Artisan Assorted Dinner Rolls

## **CITRUS BRINED TURKEY BREAST - \$350.00 per two each (serves 20)**

Cranberry Aioli – Herbed Mayo  
Artisan Assorted Dinner Rolls

## **PICKLED GINGER CRUSTED SALMON - \$380.00 per two sides (serves 30)**

Fennel Citrus Slaw – Corn Succotash  
Artisan Assorted Dinner Rolls

## **ROSEMARY & GARLIC PRIME RIB - \$550.00 each (serves 40)**

Horseradish Crème – Mustard  
Artisan Assorted Dinner Rolls

## **TEXAS SPICED RUBBED BRISKET OF BEEF - \$380.00 each (serves 20)**

Chipotle BBQ – Salsa Verde Crème  
Artisan Assorted Dinner Rolls

## **APRICOT ROASTED PIT HAM - \$350.00 each (serves 30)**

Rum Raisin Chutney – Honey Mustard  
Artisan Assorted Dinner Rolls

## **RACK OF LAMB - \$480.00 each (serves 15)**

Eggplant, Squash & Chickpeas Tajine – Herbed Demi  
Artisan Assorted Dinner Rolls

# PLATED DINNER

All Entrees Served with Freshly Brewed Gourmet Coffee, Iced Tea & Water

## SOUP UPGRADE:

Choose one - Soup available for 300 or less guests

**\$6.00 PER GUEST**

**CRAB & CORN CHOWDER**

**CREAMY BROCCOLI CHEDDAR SOUP**

**FRENCH 5 ONION SOUP**

Cheese Crusted Crostini's

**CHICKEN ENCHILADA SOUP**

**LOBSTER BISQUE**

# PLATED DINNER

All Entrees Served with Freshly Brewed Gourmet Coffee, Iced Tea & Water

## ENTREES:

Choose one

### **PAN SEARED AIRLINE CHICKEN BREAST with Coq Au Vin Sauce - \$58.00 per guest**

Baby Iceberg Wedge Salad served with Bacon, Tomatoes and Red Onions with Garlic Ranch  
Creamy Polenta and Haricot Vert  
Local Cheesecake served with Fresh Berries and Chocolate Sauce

### **HERB MARINATED AIRLINE CHICKEN BREAST - \$56.00 per guest**

Bibb lettuce, Bleu Cheese, Dried Cranberries and Pine Nuts with Berry White Balsamic Vinaigrette  
Creamy Boursin Couscous and Seasonal Vegetable  
Napoleon with Whipped Cream & Fresh Berries

### **BEEF STRIPLOIN MEDALLIONS - \$60.00 per guest**

Arugula & Red Oak Lettuce with Fresh Strawberries and Pecans with Strawberry Balsamic Vinaigrette  
Smashed Fingerling Potatoes with Lemon and Herbs and Seasonal Vegetables  
Flourless Chocolate Cake with White Chocolate Ganache & Fresh Raspberries

### **BACON WRAPPED TENDERLOIN of BEEF with Bleu Cheese Demi-Glace - \$78.00 per guest**

Field Greens with Red Grapes, Candied Almonds, Cucumbers and Tomatoes with Lemongrass Vinaigrette  
Garlic Mashed Potatoes and Haricot Vert  
Blueberry Tartlet with Pastry Cream, Sugar Cookie Crumb & Powdered Sugar

### **PAN SEARED SALMON with Pickled Ginger Glaze - \$60.00 per guest**

Bibb lettuce, Bleu Cheese, Dried Cranberries and Pine Nuts with Raspberry Vinaigrette  
Wild rice Pilaf & Asparagus Spears  
Local Cheesecake served with Fresh Berries and Chocolate Sauce

### **SEARED HALIBUT with Artichoke Relish - \$78.00 per guest**

Whole Leaf Baby Gem Romaine, Croutons, Shaved Parmesan Cheese and Caesar Vinaigrette  
Spinach Orzo Risotto and Glazed Baby Carrots  
Key Lime Tart with Italian Meringue

### **PORK TENDERLOIN with Maple Pan Jus - \$68.00 per guest**

Roasted Beet Salad, Frissee, Arugula, Oranges, Candied Walnuts and Goat Cheese with Blood Orange Vinaigrette  
Whipped Sweet Potatoes and Roasted Squash Medley  
Tiramisu with Coca Nibs & Cocoa Dust

# PLATED DINNER – DUET ENTREES

All Entrees served with Freshly Brewed Gourmet Coffee, Iced Tea & Water

## **PETITE BEEF TENDERLOIN with Demi and SOUTHWESTERN CRAB CAKE with Corn Relish - \$86.00 per guest**

Field Greens with Red Grapes, Candied Almonds, Cucumbers and Tomatoes with Lemongrass Vinaigrette

Parsnip & Potato Puree and Seasonal Vegetables

Flourless Chocolate Cake with White Chocolate Ganache & Fresh Raspberries

## **PETITE BEEF TOP SIRLOIN with Shallot Demi and SHRIMP with Herb Butter Sauce - \$82.00 per guest**

Arugula & Red Oak Lettuce with Fresh Strawberries and Pecans with Strawberry Balsamic Vinaigrette

Thyme Horseradish Mashed Potatoes and Asparagus Spears

Local Cheesecake served with Fresh Berries and Chocolate Sauce

## **STRIPLOIN of BEEF MEDALLION and SEARED CHICKEN BREAST with Herb Jus - \$76.00 per guest**

Whole Leaf Baby Gem Romaine, Croutons, Shaved Parmesan Cheese and Caesar Vinaigrette

Carrot & Arborio Risotto and Haricot Vert

Blueberry Tartlet with Pastry Cream, Sugar Cookie Crumb & Powdered Sugar

## **PAN SEARED CHICKEN with Marsala & SALMON with Cucumber Relish - \$74.00 per guest**

Roasted Beet Salad, Frissee, Arugula, Oranges, Candied Walnuts and Goat Cheese with Blood Orange Vinaigrette

Wild Rice Pilaf and Seasonal Vegetables

Key Lime Tart with Italian Meringue

## **CABERNET MARINATED FLANK STEAK Tomato Olive Relish and SEARED CHICKEN BREAST with Lemon Cream - \$70.00 per guest**

Whole Leaf Baby Gem Romaine, Croutons, Shaved Parmesan Cheese and Caesar Vinaigrette

Whipped Potatoes, Baby Carrots and Pickled Pearl Onions

Napoleon with Whipped Cream & Fresh Berries

# PLATED DINNER – VEGETARIAN ENTREES

All Entrees served with Freshly Brewed Gourmet Coffee, Iced Tea & Water

## **MEDITERRANEAN BOW TIE PASTA - \$46.00 per guest**

Field Greens with Red Grapes, Candied Almonds, Cucumbers and Tomatoes with Lemongrass Vinaigrette  
Roasted Tomatoes, Olives, Artichokes and Shaved Parmesan  
Tiramisu with Coca Nibs & Cocoa Dust

## **GRILLED PORTABELLA STACK with Roasted Tomato Jus - \$46.00 per guest**

Whole Leaf Baby Gem Romaine, Croutons, Shaved Parmesan Cheese and Caesar Vinaigrette  
Zucchini with Red and Yellow Peppers  
Flourless Chocolate Cake with White Chocolate Ganache & Fresh Raspberry

# DINNER BUFFETS

## SOUP

(For events with 300 or less guests, choose one)

### **TOMATO BASIL BISQUE**

Croutons

### **CREAM OF BROCCOLI SOUP**

Cheddar Cheese

### **ROASTED CAULIFLOWER SOUP**

### **ROASTED CORN & CRAB CHOWDER**

### **FRENCH 5 ONION SOUP**

Cheese Crusted Crostini

### **LOBSTER BISQUE**

# SALAD

## **CAPRESE SALAD**

Red and Yellow Beefsteak tomatoes  
House made Pesto and Balsamic Glaze  
Coarse Sea Salt

## **FIELD GREENS SALAD**

Tomato, Cucumber and Carrots  
Balsamic and Ranch Dressing  
Croutons

## **ANTIPASTO SALAD**

Salami, Olives, Tomatoes, Onions & Pepperoncini  
Creamy Pesto Dressing

## **ISRAELI COUSCOUS SALAD**

Dried Fruit, Fresh Herbs, Toasted Almonds  
Lemon vinaigrette

## **TRICOLOR QUINOA TABBOULEH SALAD**

Cucumbers, Tomatoes, Parsley and Mint  
Extra Virgin Olive Oil and Lemon Zest

## **ARUGULA SALAD**

Poached Apricot, Artichoke, Pumpkin Seeds, Shaved Parmesan  
Apricot Vinaigrette

## **SOUTHWESTERN**

Chopped Baby Iceberg, Fire Roasted Corn, Black Beans, Red Onions, and Tomatoes  
Tortilla Strips  
Cilantro Dressing

# ENTRÉES

## BEEF:

**ROASTED STRIPLOIN OF BEEF** – Pearl Onion Demi

**GRILLED FLAT IRON** – Chimichurri Sauce

**CHILI LIME MARINATED FLANK STEAK** – Roasted Corn Salsa

## CHICKEN:

**HERBED SEARED CHICKEN** – Wild Mushroom Jus

**CHICKEN PICCATA** - Lemon Caper Butter Sauce

**ROASTED CHICKEN BREAST** – Tomato Cream, Grape Tomato Relish

## FISH:

**SEARED SALMON** – Lemon Cream, Crispy Capers and Marinated Tomatoes

**TEXAS GULF RED FISH** – Hominy Relish, Posole Broth

**SEARED MAHI MAHI**– Tomatillo Relish, Lime Jus

# ENTRÉES

## PORK:

**HERB ROASTED PORK LOIN** - White Balsamic Sauce

**FENNEL CRUSTED PORK LOIN** - Grain Mustard Cream

## PASTA:

**CAMPANELLE PASTA** – Bay Shrimp with Lemon Butter Sauce and Fresh Herbs

**PENNE PASTA** - Artichokes, Sundried Tomatoes, Green Onions and Spicy Romano Sauce

# **SIDE ITEMS**

**HORSERADISH THYME YUKON GOLD MASHED POTATOES**

**CRÈME FRAICHE WHIPPED RED POTATOES**

**ROASTED MARBLE FINGERLING POTATOES WITH FRESH HERBS**

**MONTEREY JACK & BLEU MAC & CHEESE**

**RUM MAPLE WHIPPED SWEET POTATOES**

**AU GRATIN POTATOES**

**HERBED HARICOT VERT WITH BABY CARROTS**

**CITRUS GLAZED BABY CARROTS**

**CHARRED GRILLED BROCCOLINI WITH LEMON BUTTER SAUCE**

**ROASTED BRUSSEL SPROUTS WITH MAPLE GASTRIQUE**

**ROASTED TRICOLOR CAULIFLOWER AND BROCCOLI**

**FIRE ROASTED VEGETABLE MELANGE – Zucchini, Squash, Red Pepper, Red Onion, Carrots**

# DESSERTS

**LOCAL CHEESECAKE** – Fresh Berries

**APPLE COBBLER** – Local Vanilla Ice Cream

**PEACH COBBLER** – Local Vanilla Ice Cream

**RUM RAISIN BREAD PUDDING** – Caramel Topping

**CHEF'S SELECTION OF MINI DESSERTS**

**BLACK FOREST CHOCOLATE CAKE**

**TIRAMISU**

## Combination Choices of:

**1 Soup – 1 Salad – 2 Entrées – 2 Sides – 1 Dessert**      **\$68.00 per guest**

**1 Soup – 2 Salads – 3 Entrées – 2 Sides – 1 Desserts**      **\$78.00 per guest**

**1 Soup – 3 Salads – 3 Entrées – 2 sides – 2 Desserts**      **\$88.00 per guest**

# BAR SELECTIONS

Bartender & Cashier Fee - \$125.00 each per 100 guests  
(Cashier fee will apply for cash bar only)

## INDIVIDUAL SELECTIONS

### HOSTED BAR

SUPER PREMIUM COCKTAILS - \$14.00 per glass\*\*

PREMIUM COCKTAILS – \$12.00 per glass\*\*

CALL COCKTAILS - \$10.00 per glass\*\*

DOMESTIC BEER - \$6.00 per bottle\*\*

IMPORTED BEER - \$7.00 per bottle\*\*

HOUSE WINE - \$9.00 per glass\*\*

### CASH BAR - PLUS APPLICABLE TAXES

SUPER PREMIUM COCKTAIL- \$14.00 per glass\*\*

PREMIUM COCKTAIL- \$12.00 per glass\*\*

CALL COCKTAIL- \$10.00 per glass\*\*

DOMESTIC BEER - \$6.00 per bottle

IMPORTED BEER - \$7.00 per bottle

HOUSE WINE - \$9.00 per glass

SODAS & BOTTLED WATER - \$4.00 each\*\*

\*\*Starting Prices

# BAR PACKAGES

Bartender & Cashier Fee - \$125.00 each per 100 guests  
(Cashier fee will apply for cash bar only)

## PREMIUM BAR

2 HOURS - \$34.00 per guest

3 HOURS - \$46.00 per guest

4 HOURS - \$55.00 per guest

Includes domestic & Imported Beer, House Wine Varieties

## CALL BAR

2 HOURS - \$32.00 per guest

3 HOURS - \$41.00 per guest

4 HOURS - \$48.00 per guest

Includes domestic & Imported Beer, House Wine Varieties

## BEER & WINE

2 HOURS - \$28.00 per guest

3 HOURS - \$34.00 per guest

4 HOURS - \$42.00 per guest

## HOUSE WINES

HOUSE RED - \$36.00 per bottle\*\*

HOUSE WHITE - \$36.00 per bottle\*\*

SPARKLING WINE - \$34.00 per bottle\*\*

SPARKLING CIDER (Non-Alcoholic) - \$34.00 per bottle\*\*

\*\*Starting Prices

# BAR STATIONS

Bartender Fee - \$125.00 each per 100 guests

## **BLOODY MARY BAR - \$32.00 per person - 2 hours**

Custom Bloody Mary with Absolute or Tito's Vodka

Seasoned Salts, Celery, Okra, Jalapeños, Bacon, Olives, Pepperoncini, Baby Dill, Salami, Horseradish, Worcestershire, Franks Red Hot, Sriracha, Lemons & Limes, Old Bay Seasoning

Add a Jumbo Shrimp- **\$5.00 per piece**

## **MIMOSA BAR - \$28.00 per person - 2 hours**

House Champagne with Orange Juice, Pineapple Juice, Apricot and Mango Nectars, Raspberry and Strawberry Coulis accompanied by Fresh Fruit Garnishes