



Spring/Summer Heavy Hors D'oeuvres Menus

Menu One

Cocktail Buffet

Texas Steak Sliders

*Coffee-Rubbed & Grilled Beef Medallions on House-Made Rolls
with Bourbon Demi-Glace, Horseradish Aioli, & Baby Greens*

Honey Pecan-Crusted Breast of Chicken
with Strawberry Rhubarb or Summer Peach Chutney

Fried Green Tomatoes
topped with Lump Crab & Hearts of Palm Salad

Watermelon-Feta Stacks
garnished with Micro Arugula & Basil Vinaigrette

Zucchini, Texas Chevre, & Chive Tartlets

\$21.50 per person based on a minimum of 100 guests

Menu Two

Cocktail Buffet

Wood-Grilled Chicken & Artichoke Skewers
with Lemon Shallot Reduction

Seafood Paella Cakes with Saffron Aioli

Grilled Flatbread Margherita Pizzettes
Fresh Mozzarella, Tomatoes, & Basil, drizzled with Balsamic Reduction

Stuffed Avocado with Spinach Crema, Yellow Bell Pepper-Hearts of Palm Relish, & Feta

Grilled Summer Figs wrapped in Prosciutto & stuffed with Gorgonzola

\$23.50 per person based on a minimum of 100 guests



Spring/Summer Dinner Buffet Menus

Menu One

Passed Hors d'oeuvres

Two-Bite "Hot & Crunchy Avocado" Tacos
*Almond, Cornflake, & Sesame crusted & fried Avocado in tiny Flour Tortillas
with Honey-Habanero Aioli & Mango-Jalapeno Slaw*

Pulled Pork Tostaditas
with Black Bean Refrito, Cilantro Aioli & Apple Pico

Dinner Buffet

Smoked Pork Tenderloin
with Orange-Serrano Reduction & Chimichurri Sauce

Green Chile & Goat Cheese stuffed Breast of Chicken

Black Bean, Corn, & Rice Salad
with Cumin-Lime Vinaigrette

Roasted Vegetables
*Asparagus, Zucchini, Summer Squash, Tri-peppers, & Red Onion
lightly seasoned with Sea Salt & Olive Oil*

Chipotle Caesar Salad
with Red Chile Croutons & Cotija

\$27.25 per person based on a minimum of 100 guests



Spring/Summer Dinner Buffet Menus

Menu Two

Passed Hors d'oeuvres

Texas "BLT" Bites

Fried Green Tomatoes topped with Applewood-smoked Bacon, Aioli & Micro Arugula

Pimento Cheese on Savory Shortbread Spoons
with Bourbon Pepper Jelly

Dinner Buffet

Herb & Garlic-Crusted Inside Round of Beef
with Herbed Aioli, Au Jus, & Yeast Rolls
Attendant carving tableside

Honey-Glazed Smoked Salmon
with Cucumber-Dill Cream

Blanched Green Beans
with Dijon-Shallot Dressing

Baked Mac n' Cheese Gratin

Field Green Salad
with Fresh Strawberries, Chevre, Spiced Pecans, & Champagne Vinaigrette

\$31.50 per person based on a minimum of 100 guests



Spring/Summer Dinner Buffet Menus

Menu Three

Passed Hors d'oeuvres

Fritti Artichoke Quarters
with Lemon Rosemary Aioli

Warm Lamb, Zucchini, & Feta Stuffed Piquillo Peppers
with Parsley Mint Oil

Dinner Buffet

Roasted Beef Medallions with Salsa Verdi
A Fresh Sauce of Parsley, Chives, Shallots, Capers, Sherry Vinegar, & Olive Oil

Wood-Grilled Breast of Chicken
with an Aged Balsamic Reduction & Citrus Gremolata

Orzo Pasta
with Cherry Tomatoes, Sweet Corn, Feta, Roasted Garlic, & Basil Pesto

Rustic Spinach Ricotta Tart

Classic Caesar Salad
with Herbed Croutons & Shaved Parmesan

\$28.50 per person based on a minimum of 100 guests



Fall/Winter Heavy Hors d'oeuvres Menus

Menu One

Cocktail Buffet

Braised Beef Short Ribs
on Parmesan Polenta Triangles with Truffled Aioli & Micro Arugula

Wood-Grilled Chicken Involtini
stuffed with Prosciutto, Provolone, & Sage, finished with White Wine Reduction

Flatbread Pizzettes topped with Wilted Arugula, Fig, & Chevre
drizzled with Rosemary Honey

Fontina Risotto Cakes
with Roasted Tomato & Garlic Fondue

Balsamic-Glazed Roasted Brussels Sprouts

\$21.50 per person based on a minimum of 150 guests

Menu Two

Cocktail Buffet

Texas Steak Sliders
Peppercorn-Crusted Grilled Beef Medallions on House-Made Rolls
with Horseradish Cream, Cabernet Demi-Glace, & Crispy Shallot Rings

Bacon-Wrapped Semi-Boneless Quail
glazed with Bourbon Pepper Jelly

Mac n' Cheese Fritters

Roasted Vegetables
Asparagus, Carrots, Zucchini, Squash, Tri-Peppers & Red Onions

Rustic "1015" Onion Tart
Savory Pie of Caramelized Sweet Onions, Gruyere Cheese, & Cream

\$22.00 per person based on a minimum of 150 guests



Fall/Winter Dinner Buffet Menus

Menu One

Passed Hors d'oeuvres

Texas "BLT" Bites

Fried Green Tomatoes topped with Jalapeno Bacon, Aioli, & Baby Arugula

Butternut Squash Soup Sips
served with Petite Grilled Brie & Apple Sandwiches

Dinner Buffet

Pecan-Crusted & Shiner Bock-Glazed House Smoked Salmon
with Whole Grain Dijon Sauce

Smoked Pork Tenderloin
with Fall Fruit Chutney

Scalloped Yukon Gold & Sweet Potato Gratin

Field Green Salad with Tart Apples, Chevre, & Cider Vinaigrette

Sautéed Green Beans
with Shallot Butter

\$31.25 per person based on a minimum of 150 guests



Fall/Winter Dinner Buffet Menus

Menu Two

Stationary Hors d'oeuvres

Crostini Bar

offering Roasted Red Bell Pepper Caponata, Warm Spinach Artichoke Dip, & Hummus served with Crostinis

Dinner Buffet

Roasted Inside Round of Beef with Garlic & Herb Crust
with Barolo Demi-Glace, Truffled Horseradish Cream, & Focaccia Rolls
Attendant carving tableside

Braised Breast of Chicken
with Cannelini Beans, Oven-Dried Tomatoes, Fresh Spinach, & Roasted Garlic

Wild Mushroom Gnocchi with Parmigiano Reggiano Cream Sauce

Roasted Asparagus

Arugula Salad with Roasted Pears, Toasted Walnuts, Gorgonzola, & Sherry Vinaigrette

\$26.75 per person based on a minimum of 150 guests



Fall/Winter Dinner Buffet Menus

Menu Three

Passed Hors d'oeuvres

Pulled Pork Tostaditas
topped with Cilantro Aioli & Apple Pico

Butternut Squash, Kale, & Ancho Chili Tamale Tartlets

Dinner Buffet

Grilled Flank Steak
with Cilantro-Lime "Beer Blanc"

Cornbread-Chorizo Stuffed Breast of Chicken
finished with a Charred Tomatillo Salsa

Chile-Roasted Sweet Potato Wedges

Stuffed Avocados with Roasted Poblano Aioli, Mango Pico, & Cotija

Southwestern Caesar Salad
with Spicy Croutons

\$29.25 per person based on a minimum of 150 guests



Bar Packages

Beer & Wine Bar

Bottled Beer – a selection including Two Imports and Two Domestic
House Wine – a selection of three varietals (Champagne is not included)

Wines may be upgraded
\$12.00 per person

House Bar

Deep Eddy Vodka, Seagram's Gin & Whiskey, Jim Beam Bourbon, Bacardi Rum, El Jimador Silver Tequila, J&B Scotch, Bottled Beer (Two Imports & Two Domestic), a selection of three House Wine varietals, Fresh Orange Juice, Cranberry Juice, Sweet & Sour, Tonic, Club Soda, Coke, Diet Coke, & Sprite

\$13.75 per person

Preferred Bar

Deep Eddy Vodka, Ketel One Vodka, Bombay Sapphire, Jack Daniel's Whiskey, Knob Creek Bourbon, Bacardi Rum, Sauza Gold *or* Hornitos Tequila, Dewars Scotch, Bottled Beer (Two Imports & Two Domestic), a selection of three Wine Varietals (retail value \$9.50-\$11.00), Fresh Orange Juice, Cranberry Juice, Sweet & Sour, Tonic, Club Soda, Coke, Diet Coke, & Sprite

\$15.75 per person

Premium Bar

Deep Eddy Vodka, Grey Goose Vodka, Tanqueray 10, Jack Daniel's Whiskey, Crown Royal Bourbon, Bacardi Rum, Herradura Tequila, Chivas Scotch, Bottled Beer (Two Imports & Two Domestic), a selection of three Wine Varietals (retail value \$11.50 - \$13.00), Fresh Orange Juice, Cranberry & Grapefruit Juice, Sweet & Sour, Tonic, Club Soda, Coke, Diet Coke, & Sprite

\$19.00 per person

Addition of Champagne Toast or Preferred Specialty Drink

\$1.75 per person

Bar Mixers Only

Service of client's alcoholic beverages

\$2.00 per person

*All pricing above includes bar fruit, bartender's equipment, ice, and ice chests
Based on a 4-hour event*

Bartenders, glassware, bar linen, & tables additional