



## *Holiday Cocktail Menus*

### Menu One

Texas Steak Sliders  
Coffee-rubbed Beef Medallions on Housemade Rolls  
with Horseradish Cream, Bourbon Demi-Glace, & Crispy Shallot Rings

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

Pimento Mac n' Cheese in Mini Mason Jars

Fried Green Tomatoes  
topped with Bacon Buttermilk Crema

Texas Caviar  
served with Tostada Chips

Pear Cranberry Streusel Bars,  
Chocolate Ganache & Peanut Butter Cream in Crisp Chocolate Cups,  
& Ginger Molasses Sandwich Cookies

### Menu One Additional Options

Beer-braised Beef Short Ribs + Horseradish Mashed Potato Shooters  
served in mini mason jars

Creamy Grits Bar  
with toppings of Cheddar Cheese, Smoked Tomatoes, Green Chiles, & Crumbled Bacon

Smoked Venison Sausage wrapped in Thyme Puff Pastry  
with Cherry Port Reduction

Smoked Brisket on White Cheddar Grit Cakes  
drizzled with White BBQ Sauce & Pickled Red Onions

Bacon wrapped Quail Breasts  
with Chipotle Blackberry Reduction



## *Holiday Cocktail Menus*

### Menu Two

Roasted Pork Tenderloin on Buttermilk Biscuits  
with Spiced Apple-Cranberry Chutney

BBQ'd Shrimp n' Grit Shooters  
*Sautéed Shrimp served over Smoked Gouda Grits, drizzled with Brown Butter*

Rustic Texas "1015" Onion Tart  
*A Savory Pastry filled with Caramelized Sweet Onions, Gruyere Cheese, & Cream*

Roasted Winter Vegetables  
*Asparagus, Beets, Cauliflower, Butternut Squash, Brussels Sprouts, & Red Onion*

Thyme-roasted Grapes & Chevre on Crostinis

Pecan Pie Bars, Pear-Amaretto Trifle Shooters, & Fudge

### Menu Two Additional Options

Miniature Chicken Pot Pies  
*Roasted Chicken, Celery, Carrots, & Leeks in Béchamel Sauce  
topped with Cheddar Crust & baked in mini mason jars*

Pimento Cheese Fritters  
topped with Bacon Marmalade

Shrimp Remoulade served in Endive Boats

Smoked Chicken & Andouille Jambalaya Cakes  
with Sherry Cream Sauce

Petite Croque Monsieur  
*French-style Grilled Ham & Cheese Sandwich, with Dijon Thyme Sauce*

Roasted Butternut Squash Soup Sips  
with Petite Grilled Brie & Apple Tartines



## *Holiday Cocktail Menus*

### Menu Three

Chicken Tinga Tostadas  
with Black Bean Refrito, Cotija, & Tequila Lime Crema

Gulf Seafood Cakes  
with Avocado Grapefruit Pico

Southwestern Roasted Sweet Potato Fries  
with Jalapeno-Cilantro dipping Sauce

Black Bean, Roasted Poblano, & Queso Fresco Empanadas  
with Charred Tomatillo Salsa

Savory Green Chile Cheesecake with Crushed Tortilla Crust  
topped with Sweet Piquillo Pepper Salsa, served with Tostada Chips

Cinnamon Brownies, Sand Tarts, &  
Eggnog Tres Leches Shooters

### Menu Three Additional Options

Two-bite "Hot & Crunchy" Chicken or Avocado Tacos  
*Cornflake, Almond, & Sesame Crusted & Fried Chicken or Avocado in Petite Flour Tortillas  
with Mango, Jalapeno, & Cabbage Slaw*

BBQ'd Shrimp & Guacamole Tostaditas  
drizzled with Tequila Lime Crema

Stuffed Avocados with Roasted Poblano Crema, Black Bean Corn Relish, & Cotija

Smoked Brisket & Pepper Jack Quesadillas  
*Sautéed Mushroom, Rajas, & Queso Oaxaca Quesadillas*  
with Charred Tomatillo Crema

Green Chile Pork on Jalapeno-Cheddar Grit Cakes  
garnished with Citrus Slaw



## *Holiday Cocktail Menus*

### Menu Four

Braised Beef Short Ribs on Parmesan Polenta Wedges  
with Rosemary Aioli & Crispy Shallot Rings

Maple-glazed House Smoked Salmon on Pumpnickel Toast  
with Dijon, Caper, Dill Cream or Pear-Cranberry Mostarda

Roasted Butternut Squash & Sage Ricotta Gnocchi Shooters  
served in shot glasses, garnished with Toasted Walnuts & Shaved Parmesan

Roasted Brussel Sprouts  
drizzled with Balsamic Reduction

Savory Cheesecake of Wild Mushrooms & Gorgonzola with Herbed Parmesan Crust  
topped with Braised Port Fig Reduction, served with Crostinis

Miniature Tiramisu Chocolate Cups,  
Pumpkin Cheesecake Squares topped with Candied Walnuts,  
& Decorated Holiday Cookies



## *Holiday Cocktail Menus*

### Menu Four Additional Options

Dijon-Rosemary Crusted Lamb Lollipops  
with Zinfandel Reduction

Roasted Chicken Involtinis  
with Prosciutto & Smoked Mozzarella, Drizzled with Sage Butter

Pan-seared Sea Scallop  
over creamy Pancetta Polenta, garnished with Smoked Tomato Butter & Micro Greens  
*served from a shot glass with a demitasse spoons*

Prosciutto, Pear, Brie, & Rosemary Honey Paninis

Bruschetta Bar offering a Trio of Dips  
~Roasted Red Bell Pepper Caponata~  
~Warm Spinach, Artichoke, & Three Cheese Dip~  
~Hummus with Olive Tapenade~  
served with Crostinis & Pita Points

Antipasti Board  
*Cured Meats, Assorted Cheeses, Roasted Mushrooms & Fennel, Marinated Artichoke  
Hearts, Assorted Olives, Tapenade, & Herbed Olive Oil  
garnished with Grapes, & Artisan Breads*

Fontina Risotto Cakes  
topped with Roasted Tomato & Garlic Sugo