



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

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



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*

Ceviche Shooters
*Fresh Gulf Seafood, marinated in Lime Juice, Cilantro, & Chiles
infused with Tomatoes & Sweet Onions
served in Shot Glasses with a Tortilla Crisp*

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

Chipotle Caesar Salad
with Red Chile Croutons & Cotija



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Menu Two

Passed Hors d'oeuvres

Lump Crab Cakes
with Chive Aioli

Baked Brie & Apricot Chutney Phyllo Cups

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 Bacon-Dijon-Shallot Dressing

Baked Mac n' Cheese Gratin

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



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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