



## 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

### 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*



## **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



## **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**



## **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