



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 & Artichoke Skewers
with Lemon Shallot Reduction

Fontina Risotto Cake topped with Roasted Tomato & Garlic Ragout

Grilled Flatbread Pizzettes topped Arugula, Figs, Chevre & Fig Mostarda

Balsamic-Glazed Roasted Brussels Sprouts

\$23.75 per person, pricing based on a minimum of 75 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*

Shrimp & Grit Shooters

*Sautéed Gulf Shrimp over Smoked Gouda Grits with Scallion Butter
served in Mini Mason Jars with Demitasse Spoons*

Pimento Cheese on Savory Shortbread Wafers
with Bourbon Pepper Jelly

Roasted Vegetables

Asparagus, Butternut Squash, Cauliflower, Beets & Red Onion

Rustic "1015" Onion Tart

Caramelized Sweet Onions, Gruyere Cheese, & Cream baked in a Pie Crust

\$26.50 per person, pricing based on a minimum of 75 guests



Fall/Winter Heavy Hors d'oeuvres Menus

Menu Three

Cocktail Buffet

Smoked Brisket Quesadillas
with Caramelized Onion Jam

Mesquite Grilled Chicken Diablos
wrapped in Applewood Smoked Bacon & Stuffed with Monterey Jack

Butternut Squash, Poblano & Wild Mushroom Empanadas
with Charred Tomatillo Crema

Stuffed Avocados
Halved & Scored Avocados stuffed with Mango Pico, Roasted Poblano Crema, & Cotija

Savory Green Chile Cheesecake with Tortilla Crust
topped with Sweet Piquillo Relish, served with Tostada Chips

\$22.50 per person, pricing based on a minimum of 75 guests

Additional Options

Lump Crab Cakes
with Jalapeno Remoulade

Chicken Tinga Tostaditas
with Black Bean Refrito, Tequila-lime Crema & Cotija

Two-bite Hot & Crunchy Avocado Tacos
with Honey Habanero Aioli & Mango Slaw

Grilled Ancho Chile Shrimp Tostaditas
with Guacamole & Avocado Pineapple Relish

Green Chile Mac & Cheese Fritters

Jalapeno Bacon-wrapped Quail Breast, with Chipotle Blackberry Reduction



Fall/Winter Dinner Buffet Menus

Menu One

Passed Hors d'oeuvres

Texas "BLT" Bites

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

Thyme roasted Grapes & Texas Chevre Crostinis
garnished with Toasted Walnuts & Honey

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

\$33.50 per person, pricing based on a minimum of 75 guests

Additional Options

Texas Wedge Salad
*with Applewood-smoked Bacon, Cherry Tomatoes, Spiced Pecans,
Crumbled Blue Cheese & Buttermilk Dressing*

Roasted Beef Tenderloin
with Whiskey Demi-Glace & Horseradish Aioli

Cheddar Crusted Chicken Pot Pie Turnovers

Five-cheese Mac & Cheese



Fall/Winter Dinner Buffet Menus

Menu Two

Passed Hors d'oeuvres

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

Green Chile & Goat Cheese Tartlets with Pepita Pesto

Dinner Buffet

Coffee crusted Beef Medallions
with Southwestern Demi-Glace

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

Roasted Yukon Gold & Sweet Potato Hash
with Smoked Chile Aioli

Roasted Brussels Sprouts
with Cumin Brown Butter

Grilled Little Gem Salad with Smoked Tomatoes, Polenta Croutons, Cotija & Chipotle Caesar Dressing

\$33.50 per person, pricing based on a minimum of 75 guests

Additional Options

Queso Flameado Bar
*attendant preparing warm flour tortillas filled with
choice of griddled chorizo with asadero cheese or sautéed mushroom & roasted poblanos
with asadero cheese; Served with Fire-roasted Salsa*

Huitlacoche Sopes
with Pasillo Chile Crema, Charred Corn Pico & Queso Fresco



Fall/Winter Dinner Buffet Menus

Menu Three

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

Roasted & Stuffed Breast of Chicken
with Prosciutto, Herb & Garlic Cream Cheese

Wild Mushroom Gnocchi with Parmigiano Reggiano Cream Sauce

Roasted Asparagus ~or~ Balsamic-glazed Brussels Sprouts

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

\$30.50 per person, pricing based on a minimum of 75 guests

Additional Options

Fried Butternut Squash Ravioli
garnished with Sage-walnut Pesto, Brown Butter & Shaved Parmesan

Maple glazed Salmon Filets
with Pear-Fig Mostarda

Lamb & Feta Stuffed Piquillo Peppers
with Parsley-Mint Oil

Prosciutto, Pear, Brie & Rosemary Honey Paninis