



## Fall/Winter Seated Dinner Menus Menu One

### Passed Hors d'oeuvres

Fritti Artichoke Quarters with Lemon Rosemary Aioli

Flatbread Pizzettes Topped with Wilted Arugula, Fig, & Chevre, Drizzled with Honey

### Plated Salad

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

Focaccia Bread with Extra Virgin Olive Oil

### Plated Dinner

Braised Beef Short Ribs with Caramelized Onion & Wild Mushroom Ragout

~or~

Wood-Grilled Chicken Involtini

*Stuffed with Prosciutto, Provolone, & Sage, Finished with White Wine Reduction*

Smoked Gouda Mashed Potatoes

Charred Broccolini

*\$39.25 per person for beef entrée \*\*\* \$31.75 per person for chicken entrée*

### Additional Options

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

Fontina Risotto Cakes with Roasted Tomato & Garlic Ragout

Roasted Butternut Squash, Quinoa & Dried Cranberry Stuffed Acorn Squash  
*with Fennel Cream Sauce*

Roasted Beef Tender

*with Wild Mushroom Ragout & Gorgonzola Compound Butter*

Wild Mushroom Gnocchi with Parmigiano Reggiano Cream Sauce

Classic Caesar Salad with Herbed Croutons & Shaved Parmesan



## Fall/Winter Seated Dinner Menus Menu Two

### Passed Hors d'oeuvres

Bacon-Wrapped Dates Stuffed with Goat Cheese, Drizzled with Honey

Rustic Texas Sweet Onion Tartlets

*a Savory Pastry Filled with Caramelized Sweet Onions, Gruyere Cheese & Cream*

### Plated Salad

Field Green Salad

*with Tart Apples, Dried Cranberries Toasted Walnuts or Candied Pecans & Cider Vinaigrette*

Sweet Corn Muffins & Yeast Rolls with Butter

### Plated "Dual" Entree

Herb & Garlic Crusted Beef Tender with Jalapeno Béarnaise

Pecan Crusted & Maple Glazed Filet of Salmon with Whole Grain Dijon Sauce

Creamy White Cheddar Grits

Roasted Jumbo Asparagus

*\$42.25 per person*

### Additional Options

Scalloped Yukon Gold & Leek Gratin

Layered and Baked with Gruyere & Cream

Smoked Brisket on White Cheddar Grit Cakes

*with Caramelized Onion Jam*

Herbed Breast of Chicken Stuffed with Wild Rice & Southern Greens

Texas "BLT" Bites

*Fried Green Tomatoes Topped with Applewood Smoked Bacon, Micro Arugula, & Garlic Mayo*

Texas Wedge Salad

*with Crumbled Blue Cheese, Bacon, Oven Dried Tomatoes & Buttermilk Dressing*



## Fall/Winter Seated Dinner Menus Menu Three

### Passed Hors d'oeuvres

Roasted Butternut Squash, Wild Mushroom, & Manchego Empanaditas  
*with Charred Tomatillo Salsa*

Guacamole Tostaditas  
*Topped with Pomegranate Seeds & Toasted Pepitas*

### Plated Salad

Southwestern Caesar Salad with Red Chile Tortilla Crisps & Cotija

Yeast Rolls & Jalapeno Corn Muffins with Whipped Butter

### Plated Entree

Coffee-spice Rubbed Beef Tender  
*with Cilantro Lime "Beer" Blanc & Clementine-Red Onion Salsa*  
~or~

Spinach & Corn Tamale Stuffed Breast of Chicken  
*with Pasilla Chile Sauce*

Green Chile Potato Gratin

Roasted Brussels Sprouts with Cumin Brown Butter

*\$38.75 per person for beef entree \*\*\* \$30.50 per person for chicken entrée*

### Additional Options

"Two Bite" Hot and Crunchy Avocado Tacos  
*with Mango Cabbage Slaw and Honey Habanero Aioli*

Smoked Brisket Quesadillas with Roasted Poblano Crema

Bacon-wrapped Chicken Diablos

Beef Picadillo Empanadas with Charred Tomatillo Salsa

Ancho Butternut Squash Risotto Cakes Topped with Cilantro Pesto

Triple Cream Brie in Puff Pastry Bundles  
*with Cranberry-Jalapeno Chutney*